



Operation Manual

WOLF

INTRODUCTION

We recommend that you read the instructions in this owner's manual carefully before use for the best performance and to extend the life of your appliance, as it will provide you with all the instructions you require to ensure its safe installation, use and maintenance. Always keep this owner's manual close to hand since you may need to refer to it in the future. Thank you.

FOR YOUR SAFETY



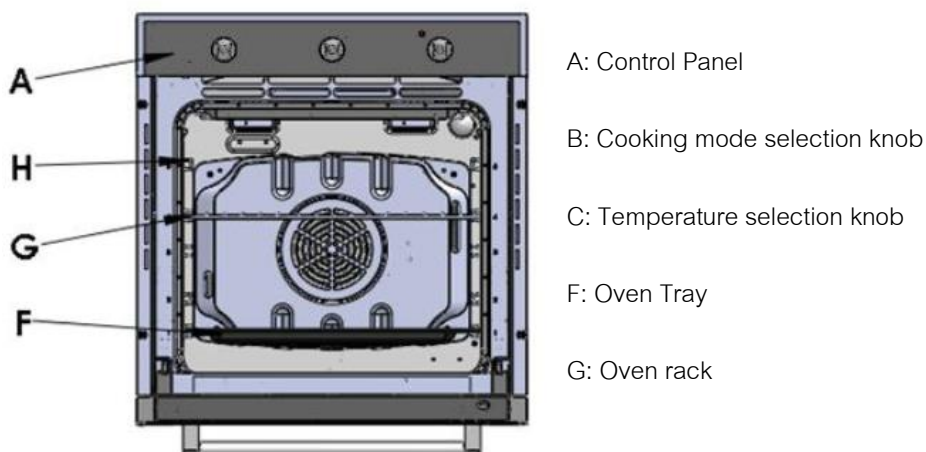
To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic precautions, including the following

- This appliance can be used by children age 8 and older. Persons with reduced physical sensory or mental capabilities or lack of experience or knowledge should not operate this appliance without supervision.
- Children shall not play with the appliance
- Cleaning and user maintenance shall not be made by children without supervision.
- Read and follow the specific: "PRE- CAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY"
- Keep the appliance and its cord out of reach of children less than 8 years
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- Only use utensils and dishes that are suitable for use in the oven.
- If smoke is emitted, switch off or unplug the appliances and keep the door closed in order to stifle any flames
- The oven should be cleaned regularly and removed any food deposit
- The oven is intended for household use only
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements inside the oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface which may result in shattering of the glass
- This appliance is intended to be built-into the kitchen cabinets
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- Caution
- Do not use the appliance to store food. This can lead to corrosion.
- Cooling with the appliance door open: Only leave the cooking compartment to cool with the door closed. Do not trap anything in the appliance door. Even if the door is only slightly ajar, the fronts of adjacent units may be damaged over time.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation
- The oven should be cleaned regularly and any food deposits removed since they may explode, even after microwave heating has ended

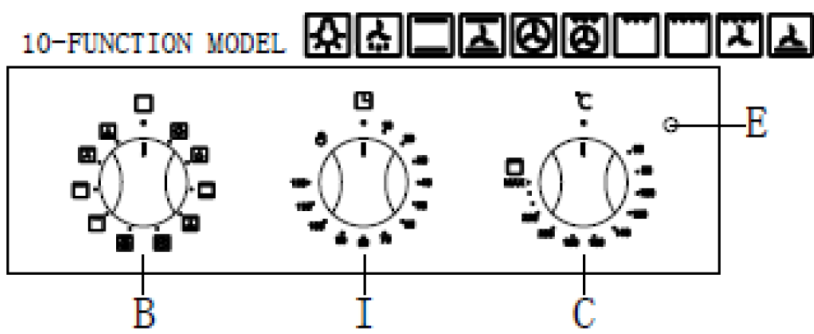
- Transporting the appliance: Do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

NOTE: The seller will not be responsible for any damages caused by improper use of the product or incorrect installation or service work provided by third party company or technician or failure to keep the oven clean

PRODUCT OVERVIEW



CONTROL PANEL



HOW TO USE THE OVEN

This multi-function oven combines the advantages of traditional convection ovens with those of the more modern fan assisted models in a single appliance.

It is an extremely versatile appliance that allows you to choose easily and safely between different cooking modes. The various features offered by the oven are selected by means of selector knob “B” and thermostat “C” situated on the control panel.

Push-in control knob (only available on certain models)

Control knob can be pushed in, and you can push the control knob lightly to release it or lock it.







Notice: The first time you use your appliance, we recommend that set the thermostat to the highest setting and leave the oven on for about half an hour with nothing in it, with the oven door shut. Then, open the oven door and let the room air in. The odor that is often detected during this




initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

Notice: Place the dripping pan provided on the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven only when grilling food or when using the rotisserie (only available on certain models). For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Place your cookware (dishes, aluminum foil, etc. etc.) On the grid provided with the appliance inserted especially along the oven guides.

Notice: to use the oven in manual mode (not using the end cooking time programmer); the symbol must be aligned with the reference mark on the control panel.

PROGRAMS

PROGRAMS	DESCRIPTION
	<p>Conventional</p> <p>top and bottom heating elements come on .This is the classic ,traditional type of oven which has been perfected ,with heat distribution and reduced energy consumption</p>
	<p>Fast Cooking</p> <p>The top and bottom heating elements, as well as the fan will come on ,guaranteeing constant heat distributed uniformly throughout the oven.</p>
	<p>Baking</p> <p>The rear heating element and the fan comes on, guarantee delicate heat distributed uniformly throughout the oven. Ideal for baking and cooking delicate foods-especially cakes that need to rise, and for the preparation of certain tartlets.</p>
	<p>Grill with Circular Heated Fan</p> <p>The top and circle heating elements, as well as the fan ,will come on. Since the heat remains constant and uniform throughout the oven ,the air cooks and browns food uniformly over its entire surface. This cooking mode is particularly recommended for dishes requiring a gratin finish or for those requiring considerably prolonged cooking times, such as for example: lasagna, pasta backs, roast chicken and potatoes, etc.. Moreover the excellent heat distribution makes it possible to use lower temperatures when cooking roasts.</p>
	<p>Grill</p> <p>“Grill” directs radiant heat from the powerful upper element onto the food. You can use the “Grill” function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed.</p>
	<p>MAXI Grill</p> <p>.“Maxi grill” directs radiant heat from 2 powerful upper elements onto the food. You can use the “Maxi grill” function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed. “Maxi grill” allows you to take full advantage of the large grill dish area and will cook faster than normal “Grill”.</p>

	Fan Assisted Grill	The top inside, outside heating and the fan comes on. This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs lamb chops, chicken in a spicy sauce, quail, pork chops, etc.
	Delicate Cooking	The bottom heating elements as well as the fan will come on, guaranteeing constant heat distributed uniformly throughout the oven. This function is best for cooking delicate food or food that needs longer cooking time
	Defrost	This is recommended for the defrosting of all types of food ,but in particular for delicate types of food which do not require heat

CLEANING AND MAINTENANCE

Before cleaning your oven, or performing maintenance, disconnect it from the power supply.

To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

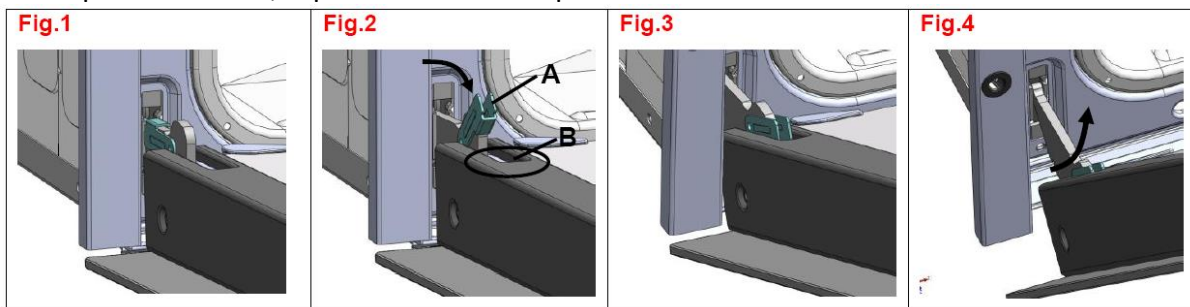
- the enameled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin them ;Stainless steel could get stained .If these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.
- the inside of the oven should preferably be cleaned immediately after use ,when it is still warm ,with hot water and soap ;The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc) and abrasive sponges for dishes or acids (such as lime scale –remover, etc...) as these could damage the enamel. If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet. Never use a steam cleaner for cleaning inside of oven.
- if you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- there is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contacts
- never line the oven bottom with aluminum foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel .
- clean the glass door using non-abrasive products or sponges and dry it with a soft cloth .

HOW TO REMOVE THE OVEN DOOR

For a more thorough clean, you can remove the oven door. Choose the remove and assemble method. Proceed as follows:

Oven door structures 1 remove and assemble procedure:

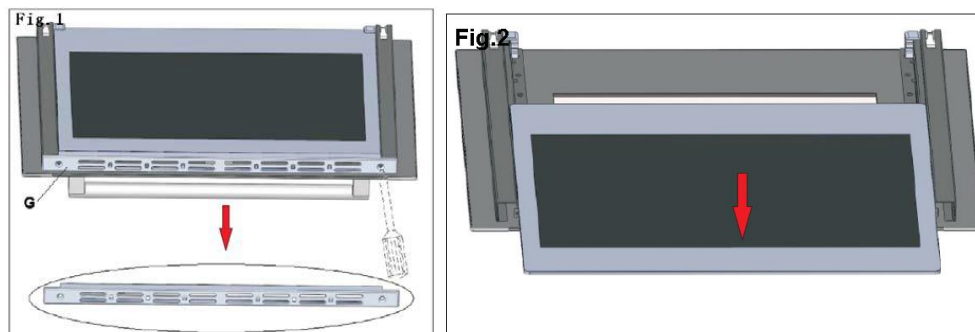
- Open the door to the full extent(fig.1);
- Open the lever **A** completely on the left and right hinges(fig.2);
- Hold the door as shown in fig.3
- Gently close the door(fig.3)until left and right hinge levers **A** are hooked to part **B** of the door(fig.4).
- withdraw the hinge hooks from their location following arrow C(fig.4);
- Rest the door on a soft surface;
- To replace the door, repeat the above steps in reverse order.



Removing the Inner Pane of Glass

- **Double oven door:** Remove the seal **G** by unscrew the no.2 bolts (**fig.1**)
- Gently pull out the inner pane of glass(fig.2)
- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

Now you can also clean the inside of the outer glass.



PRACTICAL COOKING ADVICE

The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

Preheating

If the oven must be preheated (this is generally the case when cooking leavened foods), the “**Multi-Cooking**” mode and the “**Fast cooking**” mode can be used to reach the desired

temperature as quickly as possible in order to save on energy . Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

COOKING ON MORE THAN ONE RACK

If you have to cook food using several racks, use either the “**baking**” mode or the “**Multi-Cooking**” mode ,as these are the only modes that allow you to do so.

When cooking delicate food on more than one rack, use the “**baking**” mode, which allows you to cook on 3 racks at the same time(the 1st 3rd and 5th from the bottom).Some examples are included in the “Practical Cooking Advice” table.

When cooking other food on several racks, use the “**Multi-Cooking**” mode keeping the following suggestions in mind:

- The oven is fitted with 5 racks .During fan assisted cooking, use two of the three central racks; the lowest and highest racks receive the hot air directly and therefore delicate foodstuffs could be burnt on these racks.
- As a general rule ,use the 2nd and 4th rack from the bottom ,placing the foodstuffs that require greater heat on the 2nd rack from the bottom .For example, when cooking meat roasts together with other food, place the roast on the 2nd rack from the bottom and the more delicate food on the 4th rack from the bottom.
- When cooking foodstuffs that require differing times and temperatures ,set a temperature that is somewhere between the two temperatures required ,place the more delicate food on the 4th rack from the bottom and take the food requiring less time out of the oven first .
- Use the dripping pan on the lower rack and the grid on the upper level

FAST COOKING MODE

Functional, fast and practical for those of you who use pre-packed products (such as for example:frozen or pre-cooked food) along with other food items.You will find useful suggestions in the “Practical Cooking Advice” table.

GRILL MODE

This multi-function oven offers you **2 different grilling modes**.

Use the “Grill / Maxi Grill” mode / , placing the food under the center of the grill (situated on the 3rd or 4th rack form the bottom)because only the central part of the top heating element is turned on . Use the bottom rack (1st from the bottom), placing the dripping pan provided to collect any sauce and /or grease and prevent the same from dripping onto the oven bottom. When using this mode, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

Setting / “**fan assisted grill** ”, is extremely useful for grilling foods rapidly ,as the distribution of heat makes it possible not only to brown the surface ,but also to cook the bottom part .

Moreover, it can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes, for example.

When using this mode, place the grid on the 2nd or 3rd oven rack from the bottom (see cooking table) then ,to prevent fat and grease from dripping onto the bottom of the oven and thus smoke from forming ,place a dripping-pan on the 1st rack from the bottom.

When using this mode ,we advise you to set the thermostat to 200°C,as it is the most efficient way to use the grill ,which is based on the use of infrared rays .However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

Therefore the best results when using the grill modes are obtained by placing the grid on the lower racks (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and smoke from forming, place a dripping-pan on the 1st oven rack from the bottom.

BAKING CAKES

When baking cakes ,always place them in a preheated oven .Make sure you wait until the oven has been preheated thoroughly (the end light “E ”will turn off).Do not open the oven door during baking to prevent the cake from dropping .In general:

Pastry is too dry

Increase the temperature by 10°Cand reduce the cooking time .

Pastry dropped

Use less liquid or lower the temperature by 10°C.

Pastry is too dark on top

Place it on a lower rack, lower the temperature, and increase the cooking time.

Cooked well on the inside but sticky on the outside

Use less liquid, lower the temperature, and increase the cooking time.

The Pastry sticks to the pan

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

I used more than one level (in the function “ventilated oven ”) and they are not all at the same cooking point

Use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.

KNOBS	Type of Food	Weight (Kg.)	Cooking Rack Position (from the bottom)	Pre-Heating Time (mins)	Thermostat Knob Setting(°C)	Cooking Time (Minutes)
1 Convection	Duck	1	3	15	200	65-75
	Roast Beef or Veal	1	3	15	200	70-75
	Pork	1	3	15	200	70-80
	Biscuits (short pastry)	-	3	15	180	15-20
	Tarts	1	3	15	180	30-35
2 Delicate Cooking	Pizza (on 2 racks)	1	2-4	15	220	15-20
	Lasagna	1	3	10	200	30-35
	Lamb	1	2	10	180	50-60
	Mackerel	1	2	10	180	30-35
	Cake	1	2	10	170	40-50
	Cream (on 2 racks)	0.5	2-4	10	190	20-25
	Biscuits (on 2 racks)	0.5	2-4	10	180	10-15
	Sponge Cake (1 rack)	0.5	2	10	170	15-20
Sponge Cake (2 racks)	1.0	2-4	10	170	20-25	

	Savory Pies	1.5	3	15	200	25-30	
3 Grill	Soles and Cuttlefish	1	4	5	Max	8-10	
	Squid and prawn kababs	1	4	5	Max	6-8	
	Cod filet	1	4	5	Max	10	
	Grilled Vegetables	1	3/4	5	Max	10-15	
	Veal Steak	1	4	5	Max	15-20	
	Cutlet	1	4	5	Max	15-20	
	Hamburgers	1	4	5	Max	7-10	
	Mackerels	1	4	5	Max	15-20	
	Toasted sandwiches	-	4	5	Max	2-3	
4 Defrosting	All Frozen Food						
5 Maxi Grill	Soles and Cuttle fish	1	4	5	200	8-10	
	Squid and prawn kebabs	1	4	5	200	6-8	
	Cod filet	1	4	5	200	10	
	Grill Vegetables	1	3/4	5	200	10-15	
	Veal Steak	1	4	5	200	15-20	
	Cutlets	1	4	5	200	15-20	
	Hamburgers	1	4	5	200	7-10	
	Mackerels	1	4	5	200	15-20	
	Toasted Sandwiches	-	4	5	200	2-3	
	With Rotisserie						
	Veal on the spit	1.0	-	5	200	80-90	
	Chicken on the spit	1.5	-	5	200	70-80	
	Lamb on the spit	1.0	-	5	200	70-80	
6 Fan Assisted Grill	Grilled Chiken	1.5	3	5	200	55-60	
	Cutlet	1.5	3	5	200	30-35	
	With Rotisserie						
	Veal on the spit	1.5	-	5	200	70-80	
	Chicken on the spit	2.0	-	5	200	70-80	
	Chicken on the spit	1.5	-	5	200	70-75	
	Potato	-	2	5	200	70-75	
Lamb on the spit	1.5	-	5	200	70-80		

7 Baking	Tarts	0.5	3	15	180	20-30
	Fruit cakes	1	2/3	15	180	40-45
	Fruit cakes	0.7	3	15	180	40-50
	Sponge cakes	0.5	3	15	160	25-30
	Pancakes (2 racks)	1.2	2-4	15	200	30-35
	Small cakes (0n 2 rakes)	0.6	2-4	15	190	20-25
	Cheese puffs (on2 cakes)	0.4	2-4	15	210	15-20
	Cream puffs (on 3 cakes)	0.7	1-3-5	15	180	20-25
	Biscuits (0n 3 racks)	0.7	1-3-5	15	180	20-25
	Meringues (0n 3 racks)	0.5	1-3-5	15	90	180
8 Fast Cooking Mode	Frozen food					
	Pizza	0.3	2	-	250	12
	Courgette and prawn pie	0.4	2	-	200	20
	Country style spinach pie	0.5	2	-	220	30-35
	Turnovers	0.3	2	-	200	25
	Lasagne	0.5	2	-	200	35
	Golden Rolls	0.4	2	-	180	25-30
	Chicken morseis	0.4	2	-	220	15-20
	Roast veal or beef					
	Chicken					
	Pre-cooked food					
	Golden chicken wings	0.4	2	-	200	20-25
	Fresh Food					
Biscuits(short pastry)	0.3	2	-	200	15-18	
Fruitcake	0.6	2	-	180	45	
Cheese puffs	0.2	2	-	210	10-12	
9 Pizza	Pizza	0.5	3	15	220	15-20
	Veal	1	2	10	220	25-30
	Chicken	1	2/3	10	180	60-70

INSTALLATION

To maintain the efficiency and safety of this appliance, we recommend that you do the following:

- only call the Service Centers authorized by the manufacturer
- always use original spare parts
- in case of damage to the power cord, a special purpose cord or component bought from the manufacturer or maintenance department shall be used for replacement
- When handling the appliance, we recommend you always use the purpose provided handles recessed into the sides of the oven to prevent harming people or damaging the appliance itself.
- This appliance is designed for non-professional ,house-hold use and its functions must not be changed .

- The electrical system of this appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with current safety standards .
- When the appliance is in use ,the heating elements and some parts of the oven door become extremely hot .Make sure you don't touch them and keep children well away.
- Heat will be generated during its working. Caution must be observed to avoid touch of the heating element.
- The following items are potentially dangerous, and therefore appropriate measures must be taken to prevent children and the disabled from coming into contact with them:
 - Controls and the appliance in general;
 - Packaging (bags, polystyrene, nails, etc.);
 - The appliance itself, immediately after use of the oven or grill due to the heat generated;
 - The appliance itself, when no longer in use (potentially dangerous parts must be made safe).
- Avoid the following:
 - Touching the appliance with wet parts of the body;
 - Using the appliance when barefoot;
 - Pulling on the or the supply cable to unplug it from the electrical outlet;
 - Improper or dangerous operations;
 - Obstructing the ventilation or heat dissipation slots;
 - Allowing power supply cables of small appliances to come into contact with the hot parts of the appliance;
 - Exposing the appliance to atmospheric agents such as rain, or sunlight;
 - Using the oven for storage purposes;
 - Using flammable liquids near the appliance;
 - Using adapters, multiple sockets and /or extension leads;
 - Attempting to install or repair the appliance without the assistance of qualified personnel.
- Qualified personnel must be contacted in the following cases:
 - Installation (following the manufacturer's instructions);
 - When in doubt about operating the appliance;
 - Replacing the electrical socket when it is not compatible with the appliance plug.
 - The temperature probe is a part of thermostat, if damaged; they shall be replaced overall by authorized service person.
- Service Centers authorized by the manufacturer must be contacted in the following cases:
 - If in doubt about the soundness of the appliance after removing it from its packaging;
 - If the power supply cable has been damaged or needs to be replaced;
 - If the appliance breaks down or functions poorly; ask for original spare parts.
- It is a good idea to do the following:
 - Steam cleaner cannot be used to clean the oven;
 - Only use the appliance to cook food and nothing else;
 - Check the soundness of the appliance after it has been unpacked;
 - Disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance;
- Installation
- Only a qualified person in compliance with the instructions provided must install the appliance. The manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

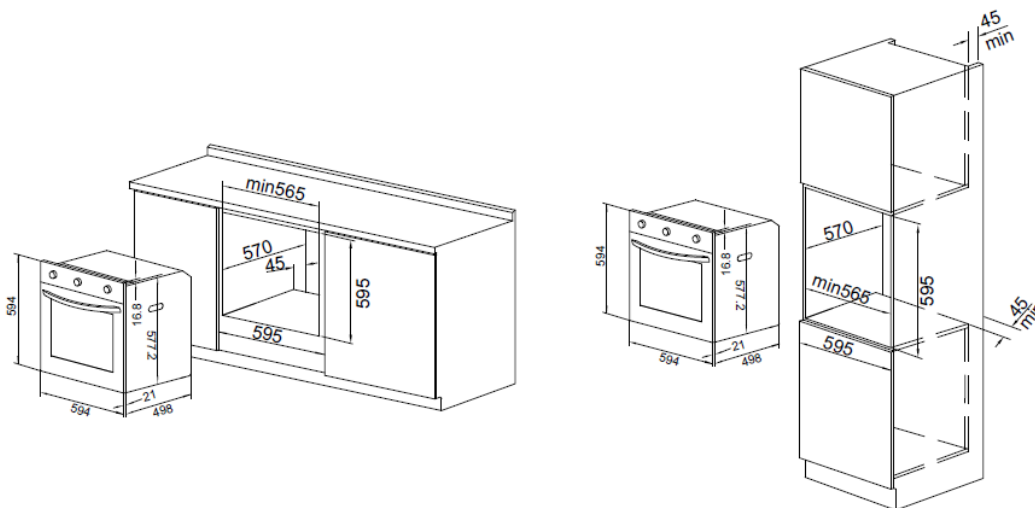
- Important: - The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it;
 - Air duct is supposed to use in Ventilation.
- It is a good idea to do the following:
 - Steam cleaner cannot be used to clean the oven;
 - Only use the appliance to cook food and nothing else;
 - Check the soundness of the appliance after it has been unpacked;
 - Disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance;
 - When left unused, unplug the appliance from the electricity mains
 - Use oven gloves to place cookware in the oven or when removing it
 - Always grip the oven door handle in the center
 - Make sure the knob is in ● position when the appliance is not in use
 - Cut the power supply cable after disconnecting it from the main when you decide not to use it anymore

The Seller will not be responsible for any damage due to incorrect installation, improper use or maintenance



Installation of Built-in Ovens

In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit.



N. B : Installation in compliance with the consumption declaration

In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 45×560mm.

In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

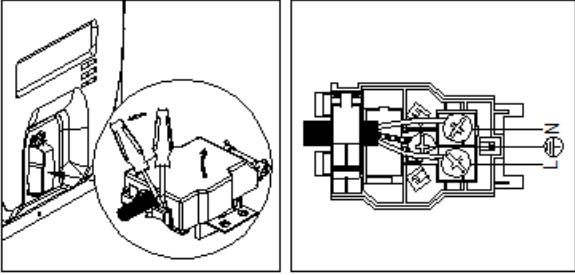
All parts, which ensure the safe operation of the appliance, must be removable only with the aid of a tool.

To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 wooden screws into the 4 holes located on the perimeter of the frame.

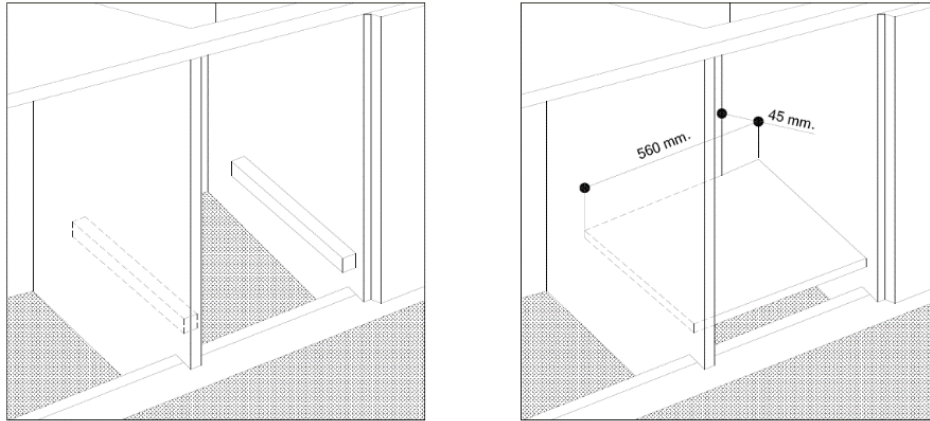
Electrical Connection

Those ovens equipped with a three-pole power supply cable are designed to operate with an alternating current .The wire for earthing the appliance is yellow-green in color.

Fitting on a Power Supply Cable

- Opening the terminal board:
 - Using a screwdriver ,prize the bolt on the side tabs of the
 - terminal board cover ;
 - Unscrew the bolt, pull open the cover of the terminal board .
 - To install the cable, proceed as follows:
 - Remove the wire clamp screw and the three contact screws
- 
- **L-N -**
 - Fasten the wires
 - beneath the screw heads using the following color scheme :**Blue (N) Brown (L) Yellow-Green**
 - Fasten the supply cable in place with the clamp and close the cover of the terminal board .
 - **Connecting the supply cable to the mains**
 - Install a standardized plug corresponding to the load indicated on the data plate. When connecting the cable directly to the mains, install an omni polar circuit breaker with a minimum contact opening of 3 mm between the appliance and the mains .The omni polar circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).
 - The supply cable should be positioned so that it does not reach a temperature of more than 50°Cwith respect to the room temperature ,anywhere along its length , or protected by insulation sleeping having an appropriate rating.
 - Before making the connection, check that:
 - The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed ,in compliance with regulations on electrical safety. Always ensure that the earthing is efficient; if you have any doubts call in a qualified technician to check the system .The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
 - Before plugging the appliance into the mains ,check that the specifications indicated on the date plate (on the appliance and /or packaging)correspond to those of the electrical mains system of your home .
 - Check that the electrical capacity of the system and sockets will support the maximum power of the appliance ,as indicated on the data plate .If you have any doubts, call in a qualified technician.
 - If the socket and appliance plug are not compatible ,have the socket replaced with a suitable model by a qualified technician . The latter, in particular, will also have to ensure that the cross section of the socket cables are suitable for the power absorbed by the appliance. The use of adapters, multiple sockets and /or extensions, is not recommended. If their use cannot be avoided, remember to use only single or

multiple adapters and extensions which comply with current safety regulations .In these cases, never exceed the maximum current capacity indicated on the single adapter or extension and the maximum power indicated on the multiple adapter .**The plug and socket must be easily accessible.**



The panels of the adjacent cabinets must be made of heat-resistant material .In particular ,cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100°C.

Technical Specifications

Inner dimensions of the oven :

Width 42.3cm

Depth 40.7cm

Height 39.2cm

Inner Volume of the oven 73 liters

Voltage and Frequency of Power Supply: 220-240V ~50/60Hz

Meaning of crossed –out wheeled dustbin:

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

Contact your local government for information regarding the collection systems available.

If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.

