

SENCOR®

SFR 9500SS



AIR FRYER

Translation of the original manual

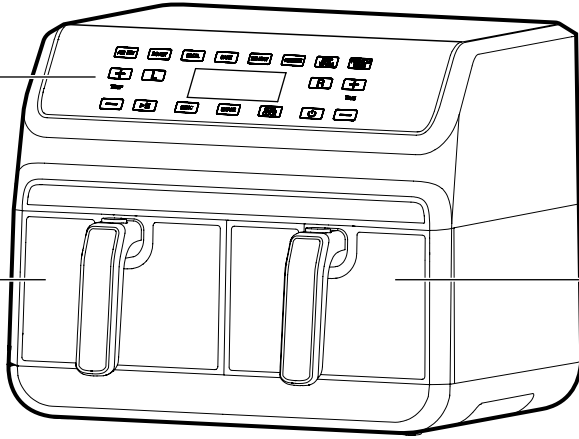


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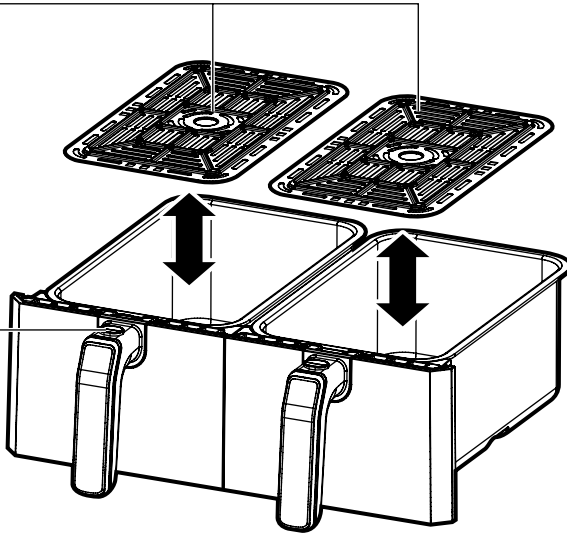
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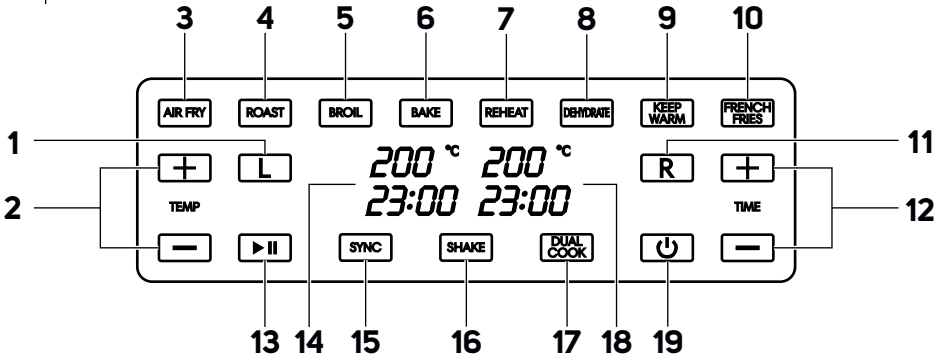


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Important safety instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance may be used by children 8 years of age and older and by persons with physical, sensory or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance.
- Cleaning and maintenance performed by the user must not be performed by children unless they are older than 8 years of age and under supervision.
- Keep children younger than 8 years of age away from the appliance and its power cord.
- In the event that the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.
- The surfaces of the appliance that come into contact with food must always be cleaned according to the instructions in this user's manual.
- This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.



Attention: Hot surface.

Electrical safety

- Before connecting this appliance to an electrical power socket, make sure that the voltage stated on its rating label corresponds to the voltage in your power socket.
- Connect the appliance only to a properly grounded socket. Do not use an extension cord.
- Fully unwind the power cord before use.
- Do not connect and disconnect the appliance's power cord to and from the power socket with wet hands.
- Ensure that the power plug contacts do not come into contact with water or any other liquid. If precisely this happens, carefully dry the power plug before using it again.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the cord or the el. power socket. Disconnect the power cord from the power socket by pulling on the plug.
- Do not place heavy items on the power cord. Make sure the power cord does not hang over the edge of a table and that it is not touching a hot surface or sharp objects.
- Keep the power cord dry.
- Do not wind the power cord around the appliance.
- Always turn off the appliance and disconnect it from the electrical power socket when not using it, when leaving it without supervision and before cleaning, maintenance or storage.
- Do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.
- To prevent the risk of injury by electrical shock, never submerge the appliance and its power cord in water or any other liquid, or wash these parts under running water.
- Always turn off the appliance and disconnect it from the power socket when you have finished using it.
- If the appliance falls into water, under no circumstances continue using it, but rather hand it over to an authorised service centre for inspection.
- This appliance is designed for household use. Do not use it for commercial purposes or for other purposes for which it is not intended.

Safety during use

- This appliance is used for frying food. It is not intended for bringing liquids to a boil. Do not use it for any other purpose than for which it was designed.
- This appliance is designed for use in indoor areas only. Never use it in an outdoor or industrial environment.
- This appliance is designed for standard household use only. It is not intended to be used in environments such as staff kitchens in stores, offices or farms, or other work environments. Nor is the appliance intended to be used by clients of hotels, motels, bed and breakfast establishments, and other accommodation facilities.
- This appliance must be used only in accordance with the instructions contained in this user's manual.
- Only use the appliance with the original accessories that came with it.
- Before every use, check the selected accessory for damage. Never use the appliance with a damaged accessory.
- Do not place the appliance or its accessories on an electric or gas stove or in its vicinity, on the edge of a table or on an unstable surface. Only place the appliance on an even, dry and stable surface.
- Do not use the appliance near flammable materials such as curtains, kitchen towels, etc.
- Do not expose the appliance and its accessories to the outdoor environment, extreme temperatures, direct sunlight, excessive humidity or excessively dusty environments.
- When the appliance is in operation, the temperature of accessible surfaces may be higher. Do not touch the hot surface. Otherwise, this could cause burns. Use the handling tool to remove and carry any hot accessories.
- To ensure sufficient air circulation during operation, there must be a clearance of at least 15 cm on all sides of the appliance. Do not place any items on to the appliance and do not cover the ventilation openings.
- Do not place the appliance in the vicinity of items, surfaces or under items that may become damaged, for example walls, kitchen cabinets, cupboards, paintings, curtains. The escaping steam could damage them.
- When you have finished using the appliance, disconnect it from the power source always handle it in such a way as not to touch its inner parts and other parts that may still be hot as a result of residual heat.
- Do not touch the hot surfaces of the appliance. After turning off and unplugging the appliance from the power socket, allow the appliance to cool down sufficiently (ideally 30 minutes).
- It is necessary to pay exceptional care when moving the accessories filled with hot food.
- Do not place the accessories on heat sensitive surfaces.
- Do not perform any maintenance on the appliance other than cleaning the individual components as described in this user's manual.
- Never use an appliance that is damaged in any way.
- Do not use the appliance if it has fallen on the floor, if it was submerged in water, if it is not functioning correctly or if it is damaged in any other way.
- Do not submerge the appliance or its power cord in water or any other liquid, or wash these parts under running water. The appliance is not intended to be washed in a dishwasher.
- Store the appliance in a dry environment.

EN Air fryer

User's manual

- Thank you for purchasing a SENCOR brand product and we hope that you will be happy with it.
- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use. In the event that you hand this appliance over to somebody else, make sure to also include this user's manual.
- Carefully unpack the appliance and take care not to throw away any part of the packaging before you find all its parts. We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

DESCRIPTION OF THE APPLIANCE

- | | |
|---|---|
| A1 Digital touchscreen | A4 Removable frying grate |
| A2 Left frying basket with handle
It is differentiated from the right frying basket by the L marking. | A5 Button for sliding the basket out of the fryer
Prevents the basket from accidentally sliding out or being pulled out by children |
| A3 Right frying basket with handle
It is differentiated from the left frying basket by the R marking. | |

- | | |
|--|---|
| B1 Selection of left basket | B12 Buttons for increasing (+) and decreasing (-) time |
| B2 Button for increasing (+) and decreasing (-) temperature | B13 Start / pause operation |
| B3 Air fry program | B14 Display of temperature and time for left basket |
| B4 Roast program | B15 Synchronised completion |
| B5 Broil program | B16 Food shake indicator |
| B6 Bake program | B17 Dual cooking |
| B7 Reheat program | B18 Display of temperature and time for right basket |
| B8 Dehydrate program | B19 On/Off |
| B9 Keep warm program | |
| B10 French fries program | |
| B11 Selection of right basket | |

PURPOSE OF USE

- This air fryer is intended for standard household use only. It enables the cooking of two separate meals at the same time and is used for preparing fried and non-fried meals without any added oil or with a small amount of oil. It is suitable for preparing foods such as pre-fried or homemade French fries, potatoes, schnitzels, chicken thighs, fish pieces and fish fingers, vegetables and much more. The fryer can also be used for baking cookies, cupcakes, muffins, etc.
- The fryer functions on the basis of hot air circulation. The meal is evenly cooked, has that freshly fried taste and is far healthier. Compared to foods fried in oil, it also has far less calories and cholesterol.
- This air fryer is not intended for heating water, frying oil or other liquids.

BEFORE FIRST USE

- Before first use, wash both of the frying baskets and the removable frying grates in warm water using a neutral kitchen detergent. Then rinse these parts with clean water and allow them to dry naturally

or dry them out their using a wiping cloth. You may also wash the baskets and the grates in a dishwasher.

- Wipe the external and internal surface of the air fryer using sponge lightly dipped in warm water. Then wipe it dry using a clean wiping cloth.



Warning:

Never submerge the air fryer and its power cord in water, do not clean these under running water or wash them in a dishwasher.

Only clean the power cord of the fryer unit using a dry wiping cloth.

OPERATING LOCATION

- Position the fryer on a stable, horizontal, heat resistant surface. Always position it so that it remains out of the reach of children, while at the same time the power cord has sufficient length for connection to a power socket.
- For operation, it is necessary to leave at least 15 cm on all sides of the fryer to enable sufficient air circulation. Do not place any items on to the fryer and do not cover the vents. This could impair the air current and affect the frying results.
- After inserting the frying baskets into the air fryer, always orient the air fryer so that nobody can accidentally hit the basket handles and thereby knock the air fryer over.



Attention:

Do not place the fryer on or in the vicinity of flammable materials, for example table cloths or near drapes. Also do not place it in the vicinity of objects or under objects, which may be damaged by steam, for example walls and cupboards.

- If you wish to place the air fryer on a cooktop underneath a range hood, ensure that the cooktop is turned off and cool.

PREPARING MEALS AND TIPS

- This air fryer can be used for frying almost any type of meal, that is traditionally cooked in an oven, using hot air.
- The best and most even frying results are achieved when the food pieces are of a similar size and thickness. Therefore, cut the food into pieces of the same size. Smaller food pieces require a shorter frying time than larger pieces.
- To achieve the best possible result in the shortest possible time, fry the food in small batches. If possible, avoid excessive stacking and layering the food. If too much food is placed into the frying basket, air will not be able to flow freely and the food will not be crispy.
- When layering the food, it is appropriate to shake it or turn food over during air frying to ensure even frying results.
- If you intend to air fry larger meals, prepare these in multiple batches, not all at once. This is particularly important with French fries, diced vegetables and other small pieces, where you want them to be beautifully crisp.
- If you want to air fry French fries, it is important that they are of equal length and thickness. This will ensure that they are all prepared at the same time with the same level of doneness. Also, pour a small amount of oil over the French fries before frying them as this will help them become brown and crispy.
- Foods that release a large amount of fat, for example bacon, meat balls or hamburgers, may cause the air fryer to start emitting smoke. This is caused by the heating up of the fat accumulated in the frying basket. If this happens, slide the basket out of the fryer, carefully

drain off the fat and simply continue air frying. Fat that is drained from certain foods can also be used for preparing sauces or for improving the flavour of your recipes.

- When using lightweight spices, they may be blown off the surface of the food as a result of the circulation of hot air inside the air fryer. If you want to prevent this, mix the spices with oil and apply this mixture on to the food. The oil will enable the spices to remain on the food.
- Remove excess ice from frozen foods.
- When air frying fresh vegetables, ensure that they are thoroughly dry prior to air frying them.
- When air frying foods coated in batter, use a dough with a thick and sticky consistency. Light batters may drip off and will not be fried sufficiently quickly as is the case with a standard oil deep fryer.
- Coating food coated in batter with breadcrumbs or puffed rice and subsequently spraying it with oil will help to achieve a crispy and healthier form of your favourite fried foods.

INSERTING FOOD

- Press the release button on the handle of one of the frying baskets and pull the handle to slide the basket out of the air fryer. Repeat the same procedure also with the other basket.
- You can place food on to the frying grate inside the basket. Another option is to place the food on the bottom of the basket and to place the grate on top of it and then add another layer of food.
- Never overfill the frying basket. It is most advantageous when the basket is filled up to approx. 2/3 of its capacity, which ensures proper air circulation and properly cooked food.



Warning:

This fryer functions on the basis of hot air. Therefore, never fill it with oil, shortening or any other liquid. Also, do not place backing parchment paper into it.

- If you wish to add a little oil to your food, mix in the oil in a separate bowl and only then tip it into the frying basket.
- After filling, clean the top edge of the basket and any other parts, which have been soiled while the frying basket was being filled.
- Insert the filled frying basket(s) back into the air fryer. If you do not insert the basket in properly, it will not be possible to start the fryer. At the same time, always respect the markings on the baskets and insert basket **(L)** in the left bay and basket **(R)** in the right bay.



Note:

Both baskets must be inserted inside the air fryer even if one of them is empty. The air fryer will not start without both baskets inserted.

TURNING ON

- Insert the power plug into a power socket. The fryer will beep and the **(P)** button will be lit on the panel. Thereby, the air fryer is in stand-by mode.



Note:

The air fryer will also enter the stand-by mode if you do not start it by pressing the **(▶||)** button within 5 minutes of setting a program or making a manual temperature/ time setting.

- Subsequently pressing the flashing **(P)** button will result in another beep and all the buttons on the panel will be lit. Thereby, the air fryer enters the stand-by mode.

PRESET PROGRAMS

- The air fryer is equipped with the programs listed below for a quick start up not requiring any further settings.

Program	Description	Default temperature	Default time	Time during dual cooking	Time adjustment option
AIR FRY	Hot air frying	200 °C	20 min	23 min	1-60 min
ROAST	Roasting	200 °C	35 min	37 min	1-60 min
BROIL	Grilling	200 °C	10 min	13 min	1-30 min
BAKE	Baking	180 °C	16 min	19 min	1-60 min
REHEAT	Reheat; serves to heat up meals that have cooled down.	120 °C	6 min	9 min	1-60 min
KEEP WARM	Keep warm; serves to maintain the temperature of a meal for serving later.	80 °C	60 min	60 min	1-60 min
FRENCH FRIES	Prepare French fries	200 °C	18 min	21 min	1-60 min
DEHYDRATE	Dehydration; serves to dehydrate food.	55 °C	8 h	8 h	1-24 h

It is also possible to manually adjust the time and temperature for each of the preset programs.

ADJUSTING TEMPERATURE AND TIME

- The temperature and time value can be adjusted at any time before starting the frying process or during the frying process, irrespective of the selected program.
- The temperature and time for the left and right baskets can be set individually any time before starting the fryer and also while it is running. Pressing the **[L]** button activates the settings for the left basket, pressing the **[R]** button activates the settings for the right basket. If, prior to this, you selected the **DUAL COOK** mode, the setting will apply concurrently for both the baskets.
- To adjust the temperature, use the **[+]** or **[-]** buttons above and below the word **TEMP** on the left side of the panel. Each time the button is pressed, the temperature will increase or decrease by 5 °C. Press and hold down the selected button to speed up the temperature setting process. You can set the temperature in the range from 60 to 200 °C.
- To adjust the time, use the **[+]** or **[-]** buttons above and below the word **TIME** on the right side of the panel. Each time the button is pressed, the time will increase or decrease by 1 minute. The **DEHYDRATE** program is an exception, for which time is set in 1-hour increments. Pressing and holding down the selected button will speed up the time setting. You can set the time in the range 01:00 – 60:00 minutes.
- When adjusting temperature/time while the fryer is running, it is not necessary to pause it using the **(▶||)** button. Simply adjust the required parameter even while it is running.

STARTING, PAUSING AND RESUMING AIR FRYING

- After selecting a program and possible adjusting the time/ temperature, press the **(▶||)** button to start air frying.
- The air frying process that is running can be stopped at any time by pressing the **(▶||)** button. The countdown and the motor will stop. To resume the air frying process, press the **(▶||)** button.
- The air frying process will stop even when one of the frying baskets is pulled out during operation. The air fryer is equipped with a contact switch that monitors the state of the baskets (inserted/pulled out) and immediately stops all activity of the air fryer when a basket is pulled out. When the baskets are properly inserted, operation will resume.

**Note:**

If a pulled out basket is not inserted back into the air fryer within 5 minutes, the air fryer will switch to the stand-by mode.

HOW TO USE THE FRYING BASKETS

- The frying baskets can be used as follows:
 - separately, i.e. food is prepared in one basket while the other remains unused.
 - independently, i.e. a different program is used for each basket with different time/temperature settings.
 - independently with synchronised completion, i.e. a different program and different time/temperature setting are used for each basket, but the air fryer synchronises the completion time.
 - simultaneously, i.e. both baskets are used with the same program with the same time/temperature settings

**Attention:**

The frying baskets are marked with symbols **[L]** for the left basket, **[R]** for the right basket. For the air fryer to function properly, it is necessary for both the baskets to be inserted into the correct frying area inside the air fryer.

AIR FRYING WITH TWO BASKETS SEPARATELY

- Select the first basket by pressing the **[L]** button for the left basket, **[R]** button for the right basket. The pressed button will start flashing.
- Select a program by pressing one of the program buttons. If you wish to adjust the time and temperature for the selected program.
- Press the **[▶||]** button. The first selected basket will start.
- For the other frying basket, press the button for the other basket (**[L]** or **[R]**). The pressed button will start flashing.
- Select a program by pressing one of the program buttons. If you wish to adjust the time and temperature for the selected program.
- Press the **[▶||]** button. The other selected basket will start.
- Pulling out either of the baskets from the air fryer during operation will pause operation of both the baskets and will only resume when the basket is reinserted.
- Both baskets will also stop air frying when button **[▶||]** is pressed. Pressing the same button will resume operation.
- When the program for one of the baskets finishes, you can wait for the program of the other basket to finish or you can pull out the first basket, remove the food out of it and then reinsert it.
- If the food is not completely cooked when the basket is pulled out, simply slide the basket back in and set few more additional minutes.

**Warning:**

Always place a hot frying basket onto a heat resistant surface. Only handle the basket using its handle. We recommend also using kitchen gloves or other forms of protection.
Be especially careful not to touch the hot surface of the basket or to scald yourself on the hot steam that is released from the food. Never touch the cooking area inside the air fryer until it cools down completely!

SYNCHRONISED COMPLETION

- Select the first basket by pressing the **[L]** button for the left basket, **[R]** button for the right basket. The pressed button will start flashing.
- Select a program by pressing one of the program buttons. If you wish to adjust the time and temperature for the selected program.
- Repeat the steps described above for the second frying basket.
- Press the **SYNC** button.
- Press the **[▶||]** button to start air frying. ATTENTION: If you start air frying in the left or right basket without pressing the **SYNC** button then the synchronisation function will not be active.
- If the time of completion differs for the programs of the left and right baskets, the display will only show the countdown for the program with the longer time. If the times are identical then the countdown for both the times will be shown.

DUAL AIR FRYING

- If you wish the selected program or manual setting to apply for both the frying baskets, press the **DUAL COOK** button.
- Select a program by pressing one of the program buttons. If you wish to adjust the time and temperature for the selected program. It is now sufficient to perform this setting for only a single basket, and the second basket will be set automatically.
- Press the **[▶||]** button. Air frying will be started for both baskets at the same time.

**Note:**

If you press the **[L]** or **[R]** button, the dual air frying mode will be cancelled and the air fryer will continue operating as in the single basket operation mode.

SHAKING/TURNING OVER FOOD INDICATION

- The **AIR FRY, ROAST, BAKE** and **FRENCH FRIES** programs are equipped with an indicator that food should be shaken/turned over.

**Note:**

The food shaking/turning over indication function is not activated if the preparation time is less than 3 minutes. You can also shake/turn over the food at any time during operation based on your experience.

- After about 2/3 of the operating time of the listed programs a beep is made and the **SHAKE** indicator lights up. If you wish to deactivate the food shaking/turn over function, press the **SHAKE** button before 2/3 of the set time elapses.
- When the indicator lights up, slide out the respective frying basket and place it on a heat resistant mat. Be especially careful not to touch the hot surface of the basket or to scald yourself on the hot steam that is released from the food.
- Stir the food in the basket with either a suitable wooden spoon or carefully shake the basket from side to side. If you wish to just flip food over, use a silicone or wooden spatula or tongs.
- Slide the basket back in. The program will resume operation.

TROUBLESHOOTING

- If the appliance does not work as described in this user's manual, check the list of most frequent problems below in order to remedy the problem. In the event that your problem is not listed or if the problem persists, turn off the appliance, pull the power plug out of the power socket and contact an authorised service centre. Under no circumstances should you attempt to repair the appliance yourself.

PROBLEM	POSSIBLE CAUSE	SOLUTION
The fryer is not working	The fryer is not connected to a power socket.	Check that the power plug is connected to a power socket.
	You did not press the [U] button after plugging the air fryer into a power socket.	The air fryer is in stand-by mode. Press the [U] button to activate the operating mode.
	You did not start air frying using the [▶] button.	Press [▶] .
The air fryer overheated and the overheating safety fuse was automatically activated.	One of the frying baskets is not properly inserted inside the air fryer.	Insert the basket properly into the air fryer.
	The air fryer overheated and automatically activated the overheating safety fuse.	Disconnect the air fryer from the power socket and allow it to cool down. Contact an authorised service centre to request a replacement of the safety fuse. You should never replace the safety fuse yourself.

Insufficient or uneven oiling/greasing of the ingredients.	You set a temperature that is too low.	Increase the temperature and continue frying.
	Too much food. The food is overlapping or too placed too close together.	Adjust the amount and placement of the ingredients.
	The food was not shaken/turned over during the air frying process.	It is necessary to shake/turn over ingredients that lie on top of each other, e.g. French fries when 2/3 of the air frying time has elapsed.
The fried food is not crispy.	You used a type of fried food intended for frying in a traditional deep fryer.	Use fried foods intended for baking in an oven or foods lightly greased with oil to achieve a crispy crust.
A white smoke is coming out of the fryer.	You inserted food that is too greasy into the fryer or you greased it with too much oil.	If you fry food that is too greasy, then fat will accumulate on the bottom of the basket, where it will heat up and a white smoke will be generated.
	There are remains of previously fried food in the frying area, on the frying grate or on the basket.	Check the cleanliness of the air frying area and the basket or grate. It is important to thoroughly clean all accessories after every use.
Fresh French fries are not evenly fried.	You improperly rinsed the French fries before frying them.	Before frying, it is necessary to thoroughly rinse the French fries and to remove starch from their outer surface.
Fresh French fries are not crispy.	The crispiness of fresh French fries depends on the amount of oil and water content.	Thoroughly dry the French fries before frying them. Cut them into smaller pieces and add more oil if necessary.

CLEANING AND MAINTENANCE



Warning:

Prior to cleaning or maintenance, always disconnect the air fryer from the power socket and allow all parts to cool down completely.

To clean the the air fryer, its insides and all the accessories, never use chemicals, dishwashing abrasive wool, steel wool or cleaning products with abrasive components. Otherwise the surface of the appliance may be damaged.



Attention:

The air fryer and its power cord are not intended for washing in a dishwasher. Do not spray these parts with water or any other liquid or submerge them in water or any another liquid.

- Disconnect the air fryer from the power socket and allow it to cool down. The air fryer will cool down faster when both the baskets are removed. Also allow the baskets and the frying grate to cool down.
- We recommend cleaning the air fryer immediately after it cools down to prevent food scraps from drying on. These are harder to remove later. Using a paper towel, remove any food scraps from the basket and the internal area of the fryer.
- You may wash the frying baskets and grates in warm water with a small amount of kitchen detergent using a soft sponge. Rinse and wipe them dry. The baskets and the grates can also be washed in a dishwasher.

- Wipe the external and internal surface of the air fryer using sponge lightly dipped in warm water. Then wipe it dry using a clean wiping cloth.
- Only clean the power cord of the air fryer using dry wiping cloth, never wash it with water.

STORAGE

- When you have finished using the appliance and have cleaned it, place it and its accessories in a clean, dry place out of children's reach. Keep the stored appliance and its accessories away from extreme temperatures, direct sunlight and excessive humidity and do not store it in an overly dusty environment.

TECHNICAL SPECIFICATIONS

Rated voltage range.....	220-240 V
Rated frequency.....	50–60 Hz
Rated power input.....	1,700 W
Volume of the frying area.....	2x 4 l
Temperature range.....	35–200 °C
Electric shock protection class.....	I
Noise level.....	65 dB(A)

The declared noise emission level of the appliance is 65 dB(A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.

Explanation of technical terminology

Safety class for electrical shock protection:

Class I – Protection against injury by electrical shock is provided by basic insulation and the connection of the non-live parts of the appliance to the protective mains conduit.

Changes to text and technical parameters are reserved.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling, hand these appliances over to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance. Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electrical or electronic equipment, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.

