

**MDI 1HW-AL - 1BW-AL - Torti 400 -  
Lolly 400 - Donut 900 - Lolly 600**



**370270 - 370271 - 370272  
370273 - 370274 - 370275**

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Version: 1.0

Date of preparation: 2020-11-09

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**Read this instruction manual before using and keep it available at all times!**

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

## 1 Safety

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This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

### 1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



**DANGER!**

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



### **WARNING!**

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



### **CAUTION!**

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

### **IMPORTANT!**

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

### **NOTE!**

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

## 1.2 Safety instructions

### Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
  
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

### Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

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### Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

### Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

### Operating Personnel

## Safety

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- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

## Improper use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used in a technically flawless condition, providing for safe use.
- The appliance may only be used with connections in a technically flawless condition, providing for safe use.
- The appliance may only be used clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not attempt to modify nor alter the appliance.

## 1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Baking waffles.

## 1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Baking unsuitable floury products.

## 2 General information

### 2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

### 2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

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### 2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

### 3 Transport, Packaging and Storage

#### 3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

#### 3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

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When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

#### 3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

## 4 Technical Data

### 4.1 Technical Specifications

#### Version / Characteristics

- Baking tray type: permanently mounted
- Temperature control: electronic, in 1°C increments
- Digital display
- Timer
- Audible signal when time expires (0–9:30 minutes)
- Control: knob
- ON/OFF switch
- Indicator light: ON/OFF, heating up
- The set includes: 1 drip tray

We reserve the right to implement technical modifications.

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<b>Name:</b>	<b>Waffle maker MDI 1HW-AL</b>
Art. No.:	<b>370270</b>
Material:	Stainless steel
Baking trays material:	Aluminium, Coated
Number of baking units:	1
Waffle shape:	Heart shape
Waffle size, in mm:	Ø 210
Waffle height, in mm:	16
Temperature range, min.–max., in °C:	50 - 300
Connected load:	1,8 kW / 230 V / 50-60 Hz
Dimensions (W x D x H), in mm:	300 x 420 x 245
Weight, in kg:	11,3

<b>Name:</b>	<b>Waffle maker MDI 1BW-AL</b>
Art. No.:	<b>370271</b>
Material:	Stainless steel
Baking trays material:	Aluminium, Coated
Number of baking units:	1
Waffle shape:	Brussels waffle
Waffle size, in mm:	160 x 100
Waffle height, in mm:	32
Temperature range, min.–max., in °C:	50 - 300
Connected load:	1,8 kW / 230 V / 50-60 Hz
Dimensions (W x D x H), in mm:	300 x 420 x 260
Weight, in kg:	11,1

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<b>Name:</b>	<b>Waffle maker MDI Torti 400</b>
Art. No.:	<b>370272</b>
Material:	Stainless steel
Baking trays material:	Aluminium, Coated
Number of baking units:	1
Waffle shape:	Tart
Baking unit version:	4 tart waffles
Waffle size, in mm:	Ø 105
Waffle height, in mm:	20
Temperature range, min.–max., in °C:	50 - 300
Connected load:	1,8 kW / 230 V / 50-60 Hz
Dimensions (W x D x H), in mm:	300 x 425 x 265
Weight, in kg:	12,6

## Technical Data

<b>Name:</b>	<b>Waffle maker MDI Lolly 400</b>
Art. No.:	<b>370273</b>
Material:	Stainless steel
Baking trays material:	Aluminium, Coated
Number of baking units:	1
Waffle shape:	Lollipop (Christmas tree), triangular
Baking unit version:	4 Lollipop (Christmas tree), triangular
Waffle size (W x D x H), in mm:	52 x 20 x 220
Temperature range, min.–max., in °C:	50 - 300
Connected load:	1,8 kW / 230 V / 50-60 Hz
Dimensions (W x D x H), in mm:	300 x 440 x 250
Weight, in kg:	12,0

Skewers are not part of the delivery!

<b>Name:</b>	<b>Waffle maker MDI Donut 900</b>
Art. No.:	<b>370274</b>
Material:	Stainless steel
Baking trays material:	Aluminium, Coated
Number of baking units:	1
Waffle shape:	Doughnut
Baking unit version:	9 Doughnuts
Waffle size, in mm:	Ø 50
Waffle height, in mm:	20
Temperature range, min.–max., in °C:	50 - 300
Connected load:	1,8 kW / 230 V / 50-60 Hz
Dimensions (W x D x H), in mm:	300 x 390 x 250
Weight, in kg:	8,9

<b>Name:</b>	<b>Waffle maker MDI Lolly 600</b>
<b>Art. No.:</b>	<b>370275</b>
<b>Material:</b>	Stainless steel
<b>Baking trays material:</b>	Aluminium, Coated
<b>Number of baking units:</b>	1
<b>Waffle shape:</b>	Lollipop, round
<b>Baking unit version:</b>	6 Lollipops, round
<b>Waffle size (W x D x H), in mm:</b>	40 x 30 x 140
<b>Temperature range, min.–max., in °C:</b>	50 - 300
<b>Connected load:</b>	1,8 kW / 230 V / 50-60 Hz
<b>Dimensions (W x D x H), in mm:</b>	365 x 380 x 245
<b>Weight, in kg:</b>	10,1

Skewers are not part of the delivery!

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### Versions of Baking Trays / Waffles



Heart-shaped



370270



Brussels waffle



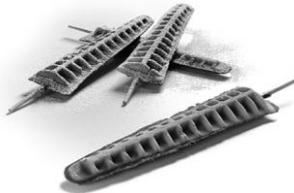
370271



Tart-shaped



370272



Lollipop (Christmas tree), triangular



370273



Doughnut



370274



Lollipop, round



370275

## 4.2 List of Components of the Appliance

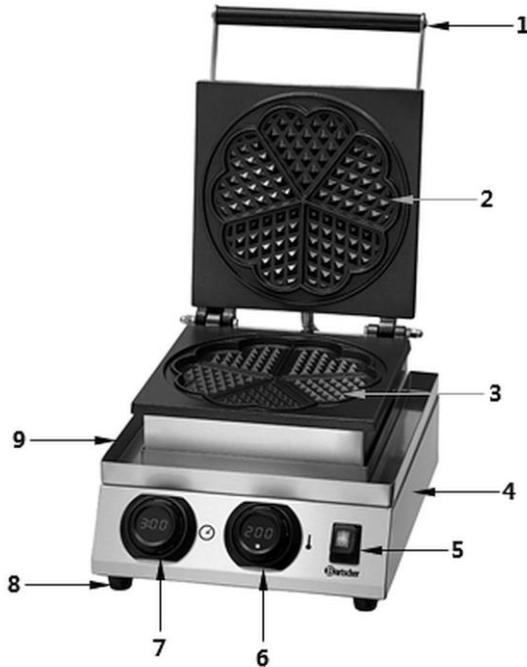


Fig. 1

- |  |   |
|--|---|
| 1. Grip  | 2. Top baking tray                      |
| 3. Bottom baking tray  | 4. Housing                              |
| 5. ON/OFF switch with integrated operation indicator light (green) | 6. Push rotary temperature control knob |
| 7. Push rotary time control knob                                   | 8. Feet (4 pcs)                         |
| 9. Drip tray   |   |

### 4.3 Functions of the Appliance

Robust design, high power, and simple and intuitive control with a knob, accompanied by digital display, timer and audible signal provide for ideal conditions for baking perfect waffles. When the baking trays are heated up to the required temperature, you may, depending on the version of the appliance, bake waffles of various shapes (heart-shaped waffles, Brussels waffles, tart-shaped waffles, lollipops, doughnuts).

## 5 Installation and operation

### 5.1 Installation



#### CAUTION!

**Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.**

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

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### Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



#### CAUTION!

#### Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.

- The appliance should be placed on surfaces that are:
  - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
  - sufficiently large, and thus enabling usage of the appliance with no problems;
  - easily accessible;
  - well ventilated.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
- Leave at least 20 cm clearance from flammable walls and items.

### Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- Do not use the appliance with an external timer or remote control.

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## 5.2 Operation

### Before First Use

1. Before use, clean the appliance, observing instructions in section **6 'Cleaning'**.
2. Insert the drip tray onto the housing around the bottom baking tray.

The excess of batter, baking left-overs and grease will drip during the baking process into the drip tray. Check and empty it regularly.

3. Before the first use, heat the open appliance up without batter for approx. an hour with temperature set to 180–200°C. Observe indications in **'Settings'** and **'Switching the Appliance on and Heating It up'** sections.

Due to post-manufacturing residues, there may be smoke produced during heating up. This smoke is not hazardous to users and will not be generated during subsequent operation of the appliance. Ensure proper ventilation during first heating up.

## Installation and operation

4. Moisten the baking trays with food oil three or four times.

### Settings

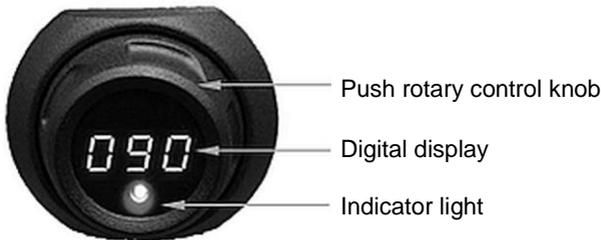
The waffle maker is controlled with two push rotary control knobs:

- Push rotary time control knob 
- Push rotary temperature control knob 

The push rotary control knobs are integrated with digital displays that allow reading the most recently set time and temperature.

Indicator lights evidence the operating modes.

### Design of the Push Rotary Control Knobs



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### Temperature Setting

The temperature is set with push rotary control knob. A short press and rotation of the push rotary temperature control knob you may set the required temperature in the range of 50–300°C and in 1°C increments. Another press of the push rotary temperature control knob the set value is stored and displayed on digital display. The appliance will be heated up to the set temperature. The red indicator light on the push rotary temperature control knob is lit during the heating up process. As soon as the set temperature is reached, the indicator light goes off. It takes approx. 10 minutes to heat the appliance to 200°C.

### Time Setting

The duration of appliance operation is set with the push rotary time control knob. A short press and rotation of the push rotary time control knob you may set the required time in the range of 0–9:30 minutes and in 1 minute increments. Another press of the push rotary time control knob the set time is stored and the remaining time is displayed on digital display (it is counted down in 1 second increments).

The red indicator light in the push rotary time control knob blinks. When the time elapses, the acoustic signal is generated. To switch off the signal, press the push rotary time control knob shortly.

### NOTE!

**When the set time elapses, the appliance does not switch to standby mode — the heating element is still active. The timer has no influence onto the heating function.**

The previously set time is displayed again on the digital display and another waffle may be prepared with the use of the same setting. To this end, press the push rotary time control knob.

The appliance may also be used without the timer if the push rotary time control knob is not activated through pushing it.

## Switching the Appliance on and Heating It up



### WARNING!

#### Risk of burns!

**When in use, the baking trays and external surfaces of the appliance get very hot.**

Do not touch hot surfaces.

When operating the appliance, you may only touch its handle and the control elements provided to this end.

1. Prepare the waffle batter according to your recipe or our proposal ('**Indications and Tips**' section).
2. Close the upper baking tray with the use of the grip.
3. Plug the appliance into a suitable single socket.
4. Switch the ON/OFF switch to '**I**' position.

The green operation indicator light in the ON/OFF switch lights up.

5. Set the required temperature and time, observing indications in '**Settings**' section.

Optimal temperature for baking waffles is 200–250°C.

### NOTE!

**For best results, heat the appliance up to the appropriate temperature before making waffles.**

### Baking Waffles



#### **WARNING!**

##### **Risk of burns!**

**Touching hot baked products with bare fingers or hands may cause burns.**

Hot baked products should be removed only with the use of wooden or plastic paddle, or, if possible, tongs resistant to high temperature.

1. Open the heated appliance with the use of the grip and make sure that the upper tray is opened up to the limit.
  2. Spread a small amount of vegetable oil on the bottom baking tray.
  3. Use a ladle, a spoon or batter batching container to pour the prepared batter onto the bottom baking tray, starting from the middle and spreading it uniformly. Pay attention to the amount of batter, as an excess of batter may spill over the edges of the appliance.
  4. Close the appliance and use the grip to press the upper baking tray down to spread the batter uniformly.
  5. Depending on the required browning level, bake for approx. 2–3 minutes.
  6. Using the grip, open the appliance and carefully remove the prepared waffle with the help of suitable tongs or a wooden paddle.
  7. Place the prepared waffle aside on a grate to cool down.
- Batter can be poured immediately after removing a ready waffle.
8. Bake the required number of waffles according to the description above.
  9. Serve waffles until they are warm.
  10. When finished baking waffles, press the push rotary control knobs and rotate them until '00' is shown on the digital display.
  11. Set the ON/OFF switch to 'O' position and disconnect the appliance from power supply outlet (pull the plug out).

#### **NOTE!**

**For baking waffles shaped like lollipops use generally market-available wooden skewers that fit the cavings in the bottom baking trays.**

**Put a skewer into a caving right after filling it with batter.**

**Then close the top baking tray with the use of the grip.**

### Indications and tips

- Before you start preparing the batter, its ingredients should be kept for some time in room temperature.
- The batter will be more fluffy if you sieve the flour first.
- Separate egg yolks from egg whites and add the yolks to the batter first. Whip the whites to compact foam and stir the foam gently at the end, without whipping it. This will help to make the batter and, in turn, the waffles fluffier.
- Melt the butter in low temperature. Leave it to cool down and add to the batter when it is lukewarm.
- In the case of recipes including milk, it may be replaced with mineral water. This will reduce the amount of baking powder needed because of carbon dioxide content in mineral water.
- Prior to longer processing, leave the batter for a half an hour to rest. Use the batter at once, and do not store for longer periods of time.
- Add ingredients such as nuts, baking flavours, etc. to the batter at the very end.
- Waffles taste best when fresh from the waffle maker. Serve the waffles to your liking, e.g. with powder sugar, honey, syrup, ice-creams or other specials.
- To get crispy waffles, leave them side by side to cool down on a grate. Stacking waffles may cause them to go soft.
- Ready and cooled waffles may be frozen. For the waffles not to stick together, they should be interlaced with baking or breakfast paper and frozen in plastic bags for deep-frozen foods or containers suitable for freezers.
- Remove the required number of waffles from the freezer and leave them to thaw in room temperature. Heat them before serving in an oven at 100°C. Place them in a container with a cover or wrap in aluminium foil. It will prevent them from drying out in high temperature.

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### Recipe for crispy waffles (approx. 10 waffles)

500 g	Flour
300 g	Sugar
400 g	Butter
6	Eggs
2 packs	Vanilla sugar
½ tsp.	Baking powder or baking soda
pinch	Salt

## Cleaning

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1. Mix the flour, baking powder (or baking soda), salt, sugar and vanilla sugar in a bowl, then make a small hole in the middle of the mixture.
2. Melt the butter and leave it to cool down.
3. Mix the butter with eggs.
4. Pour the mixture into the hole in the mixing bowl.
5. Combine all ingredients into a smooth batter.
6. Leave the batter to rest for at least half an hour before baking.
7. Depending on the required browning level, bake the waffles for approx. 2–3 minutes in the temperature of 200°C.

## 6 Cleaning

### 6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

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### 6.2 Cleaning

1. Clean the appliance daily.
2. Remove the baking left-overs when they are still warm, using a wooden paddle or an appropriate cleaning brush.
3. After cooling down, remove the drip tray from the appliance and empty it.
4. Then wash the drip tray in warm water with a mild cleaning agent.
5. Dry the drip tray thoroughly before re-inserting it in the appliance.
6. Clean the baking trays only when they have cooled down; clean without using water or with a cloth moistened in water.

#### **ATTENTION!**

**Make sure that moisture, oil, nor fat do not enter the appliance. Never wash the appliance in a dishwasher.**

**Never immerse the appliance in water or other liquids.**

7. Clean the housing with a soft cloth and mild cleaning agent.
8. Wipe all washed surfaces with a clean, damp cloth.
9. Then dry the appliance thoroughly.

## 7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

Error	Possible Cause	Solution
The appliance is connected to the power supply, switched on, but the digital displays of push rotary control knobs do not show any values.	Abnormal or interrupted power supply.	Check the power supply and the cable for damage or faults.
	Electric power supply safety fuse damaged.	Check the fuse, connect the appliance to another socket.
	No power supply.	Check the electric power supply.
Appliance is connected to the power supply, switched on, but it does not heat up.	Temperature is not set.	Set the temperature.
	At least one of the heaters is damaged.	Contact the service company.
The waffles are not baked on the upper side.	Insufficient amount of batter (it does not come in contact with the upper tray).	Pour more batter.
	The batter insufficiently increases its volume (insufficient baking powder amount).	Add more baking powder to the batter.
	The upper tray opened for too long and cools down too much.	Do not open the waffle maker for too long.

## 8 Disposal

### Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.