

# Four-Zone Induction Cooktop

## User Manual

[Revision 3.0 October 2018]

---

READ THIS MANUAL CAREFULLY BEFORE USE – FAILURE TO DO SO MAY RESULT IN INJURY, PROPERTY DAMAGE AND MAY VOID WARRANTY. • KEEP THIS MANUAL FOR FUTURE REFERENCE. • Products covered by this manual may vary in appearance, assembly, inclusions, specifications, description and packaging.

---

**Safety Warnings..... 1**

**Safety Instructions..... 2**

**Choosing the Right Cookware..... 5**

**Operation..... 7**

    Control Panel Layout ..... 7

    Display Codes ..... 8

    Powering On..... 9

    Activating Cooking Segment ..... 9

    Booster Mode ..... 9

    Timer ..... 10

    Stop + Go ..... 10

    Child Lock..... 10

**Limitations..... 10**

**Guidelines ..... 11**

    Cooking Tips..... 11

**Heat Settings..... 12**

**Caring and Cleaning ..... 13**

    Troubleshooting ..... 14

    Error Codes ..... 15

**Installation Instructions ..... 16**

    Gasket Installation ..... 16

    Selection of Installation Equipment..... 16

    Required Measurements..... 17

    Reminders before Installing the Hob..... 19

    Reminders after Installing the Hub ..... 19

    Fastening the Cooktop to the Bench..... 20

    Connecting the Cooktop to the Mains Power Supply ..... 21

    Technical Specifications..... 24

## Safety Warnings

Your safety is important to us. Please read this information before using your cooktop.

### **Electrical Shock Hazard**

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

### **Cut Hazard**

- Be careful – panel edges are sharp.
- Failure to use caution could result in injury or cuts.

### **Important Safety Instructions**

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

### **Electrical Shock Hazard**

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.

## Four-Zone Induction Cooktop

- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

### Health Hazard

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

### Hot Surface Guidelines

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the Induction glass until the surface is cool.
- **Beware:** magnetisable metal objects worn on the body may become hot in the vicinity of the cooktop. Gold or silver jewellery will not be affected.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

## Safety Instructions

- **If one or more of the cooking zones are accidentally left on, a safety cut off will activate after a certain period of time. The length of time depends on the power level that a zone or zones have been set on.**
- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spill overs that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.

## Four-Zone Induction Cooktop

- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- If the power supply cable is damaged, it must only be replaced by a qualified technician.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.



**DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.**

By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

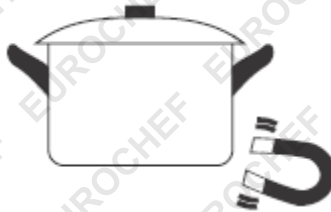
The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.


This appliance requires specialist waste disposal. For further information regarding the treatment, recovery and recycling of this product please contact your local council, your household waste disposal service, or the manufacturer where you purchased it.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the manufacturer where you purchased the product.

## Choosing the Right Cookware

- Only use cookware with material suitable for induction cooking.  
Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test.  
Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.

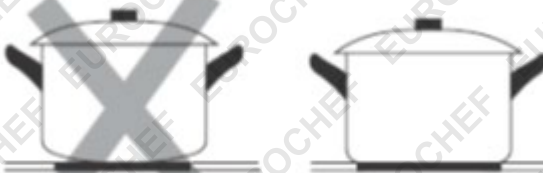


- If you do not have a magnet:
  - a. Put some water in the pan you want to check.
  - b. If  does not flash in the display and the water is heating, the pan is suitable.

- Cookware made from the following materials are not suitable:

*Pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic or earthenware.*

*Do not use cookware with jagged edges or a curved base.*



## Four-Zone Induction Cooktop

**EUROXCHEF®**

- Make sure that the base of your pan is smooth, sits flat against the glass and is the same size as the cooking zone.



- Please try not to use pots smaller than the induction segment. A smaller pot can have less than expected efficiency. A cooking pot less than 140 mm may be undetected by the hob.



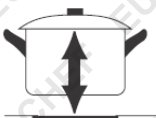
- Always centre your pan on the cooking zone.



- Ensure pot is centered and not to the side. Cooktop may not detect pot.

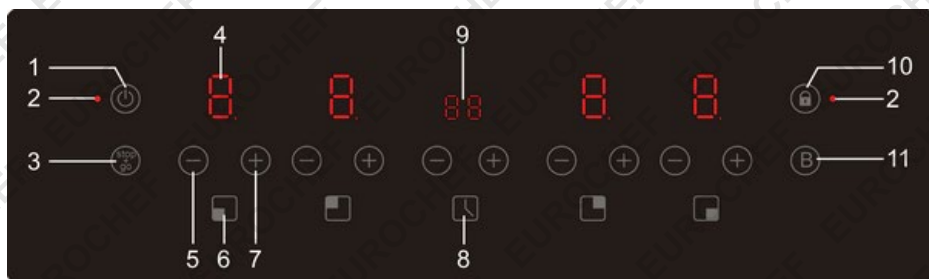


- Always lift pans off the Induction hob – do not slide, or they may scratch the glass.



# Operation



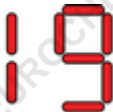

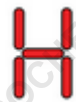


## Control Panel Layout



No.	Function
1	Power ON/OFF button
2	Indicator lamp
3	Stop + Go (Pause button)
4	7 segment display (1 for each cooking segment)
5	Minus button (1 for each cooking segment)
6	Cooking segment area
7	Plus button (1 for each cooking segment)
8	Timer
9	Timer duration display
10	Child lock
11	Booster mode

## Display Codes

The 7 segment displays (No. 4 in previous table) have a range of patterns to indicate it's function and status. Please see below table for their references:

Display	Description
	Booster setting has been selected
	Cooking segment is activated
	Heating level (1 – Lowest; 9 – Highest)
	Paused (When “Stop + Go” is pressed)
	Cooking segment is still hot after being turned off (residual heat). <b>PLEASE BE CAUTIOUS!!</b>
	Cooking segment is ready for use
	No pan on the cooking segment (or non-compatible material)

## Powering On

Touch the Power button for 1 second to activate the appliance. The indicator lamp will alight. .

Touch the Power button for 1 second to deactivate the appliance. The indicator lamp will go out.

If no further entry is made, the hob will automatically switch off after 30s for safety reasons.

## Activating Cooking Segment

Once turned on, a dash will appear for each segment.

Then touch the desired cooking segment area:



A "0" will flash on the corresponding segment. Adjust with the "+" or "-" buttons for temperature (1 – Lowest; 9 – Highest).

Multiple segments can be selected at once.

## Booster Mode

The Booster mode allows you to cook at the maximum power for 5 minutes.

Press the "+" button on desired segment and the number display will flash. In this moment, press the "B" button.

The number displayed will then change to "b.". This segment is now in Booster mode.

To cancel Booster mode, press the Power button.

**NOTE:** Only one segment can use the booster function at a time.

## Timer

The timer function allows you to set a time for which the cooktop will cook for. Individual segments cannot have different timers set. It applies to the whole cooktop.

Press the Timer button. "00" will flash in the timer section.

Adjust the time (in minutes) using the timer "+" or "-" buttons.

Holding the "+" or "-" buttons for 3 seconds will adjust the time rapidly.

After the timer segments have flashed 5 times, the timer will begin.

When the timer has finished, the cooktop will sound for 2 minutes. Pressing any button will cancel this sound.

## Stop + Go

The Stop + Go function allows you to pause the whole cooktop. This is useful for when unexpected spillage or events happen and you need to turn everything off for a moment.

Simply press the "Stop + Go" button to pause all segments from being active.

Press the "Stop + Go" button to reactivate all segments.

If the cooktop is in pause mode for longer than 10 minutes, it will automatically turn off.

## Child Lock

The child lock function renders all buttons inoperable.

**This means that the cooktop also cannot be turned off quickly so use this with caution!**

Press the Child Lock button to activate the lock function.

Hold down the Child Lock button for 3 seconds to deactivate lock function.

## Limitations

LEVEL	TIME LIMIT
1-6	4 hours
7-9	2 hours

## Guidelines

Take care when frying as the oil and fat heat up very quickly, particularly if you're using Power Boost. At extremely high temperatures, oil and fat will ignite spontaneously and this presents a serious fire risk.

## Cooking Tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

### Simmering / Cooking Rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour-thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

### Searing Steak

To cook juicy flavoursome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

For Stir-Frying

- 1. Choose an induction compatible flat-based wok or a large frying pan.
- 2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
- 3. Preheat the pan briefly and add two tablespoons of oil.
- 4. Cook any meat first, put it aside and keep warm.
- 5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
- 6. Stir the ingredients gently to make sure they are heated through.
- 7. Serve immediately.

Heat Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you.

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none"><li>▪ Delicate warming for small amounts of food</li><li>▪ Melting chocolate, butter, and foods that burn quickly</li><li>▪ Gentle simmering</li><li>▪ Slow warming</li></ul>
3 - 4	<ul style="list-style-type: none"><li>▪ Reheating</li><li>▪ Rapid simmering</li><li>▪ Cooking rice</li></ul>
5 - 6	<ul style="list-style-type: none"><li>▪ Pancakes</li></ul>
7 - 8	<ul style="list-style-type: none"><li>▪ Sautéing</li><li>▪ Cooking pasta</li></ul>
9	<ul style="list-style-type: none"><li>▪ Stir-frying</li><li>▪ Searing</li><li>▪ Bringing soup to the boil</li><li>▪ Boiling water</li></ul>

## Caring and Cleaning

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spill overs on the glass)	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Apply a cooktop cleaner while the glass is still warm (but not hot!)</li> <li>3. Rinse and wipe dry with a clean cloth or paper towel.</li> </ol>	<ul style="list-style-type: none"> <li>■ When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.</li> <li>■ Never leave cleaning residue on the cooktop: the glass may become stained.</li> </ul>
Boilovers, melts, and hot sugary spills on the glass	<p>Try to scrape with a blade or scraper. Ensure a low angle is used and you push away from yourself with the blade long ways</p> <ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off at the wall and ensure cooktop is cold.</li> <li>2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.</li> <li>3. Clean the soiling or spill up with a dish cloth or paper towel.</li> </ol>	<ul style="list-style-type: none"> <li>■ Remove stains left by melts and sugary food or spill overs as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.</li> <li>■ Cutting hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.</li> </ul>
Spill overs on the touch controls	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Soak up the spill</li> <li>3. Wipe the touch control area with a clean damp sponge or cloth.</li> <li>4. Wipe the area completely dry with a paper towel.</li> <li>5. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>■ The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.</li> </ul>

# Troubleshooting

Problem	Possible causes	What to do
The induction hob cannot be turned on.	No power.	Make sure the induction hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your induction cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See "Choosing the right cookware". See "Care and cleaning".
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.

Problem	Possible causes	What to do
Pans do not become hot and appears in the display.	<p>The induction hob cannot detect the pan because it is not suitable for induction cooking.</p> <p>The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.</p>	<p>Use cookware suitable for induction cooking. See section "Choosing the right cookware".</p> <p>Centre the pan and make sure that its base matches the size of the cooking zone.</p>
The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds off and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

## Error Codes

Display	Description
E1	Low voltage
E2	High voltage
E3	Coil panel sensor disconnected
E4	Coil panel sensor short circuit
E5	IGBT sensor disconnected
E6	IGBT sensor short circuit
E7	IGBT overheated

Please contact Mytopia if any of these occur for a resolution.

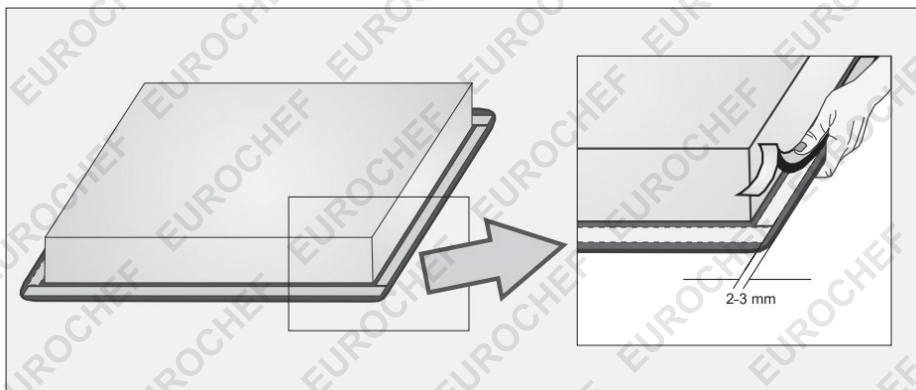
# Installation Instructions

## Gasket Installation

The gasket should be attached to the appliance in the following way:

1. Remove the protective film from the gasket.
2. Then, attach the gasket to the lower side of the glass, approximately 2-3 millimetres from the edge (as shown in the figure). The gasket must be attached along the entire length of the glass edge and should not overlap at the corners. When installing the gasket, make sure that the glass does not come into contact with any sharp objects.

**NOTE:** On some appliances the gasket is already installed!



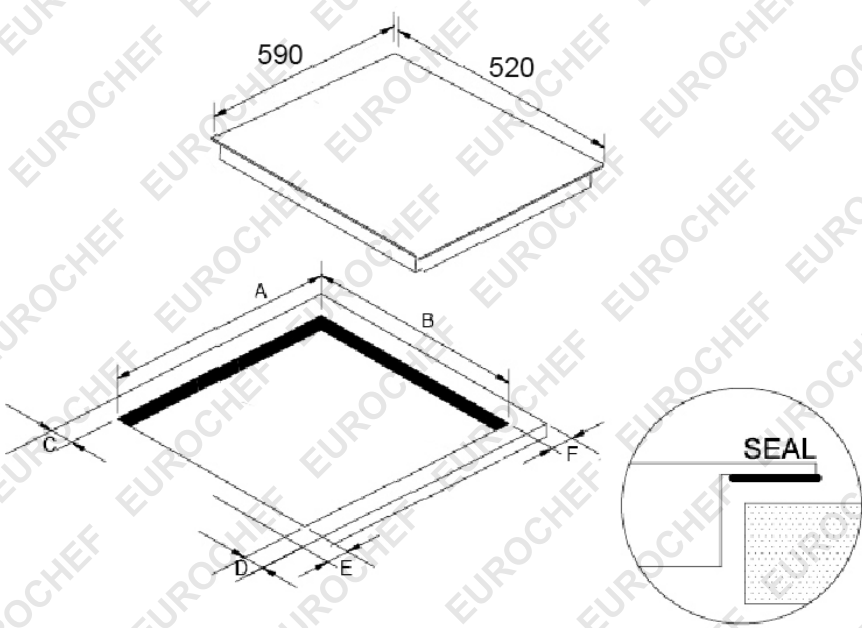
## Selection of Installation Equipment

Cut out the work surface according to the sizes shown in the drawing.

For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:

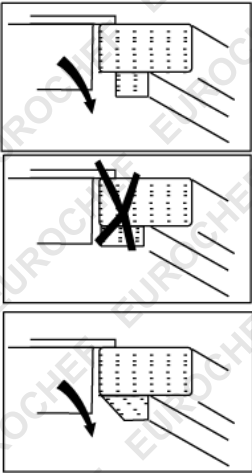
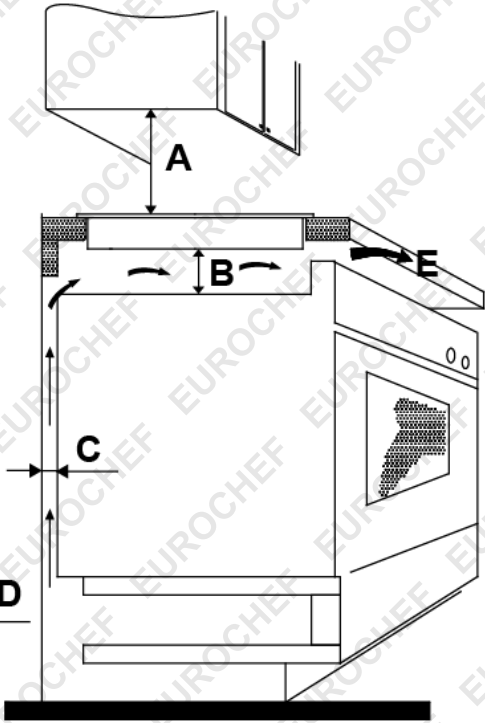
# Required Measurements



A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)
570	492	50 mini	50 mini	50 mini	50 mini

Four-Zone Induction Cooktop

EUROX<sup>®</sup>CHEF



A (mm)	B (mm)	C (mm)	D	E
760	120 mini	30 mini	Air intake	Air exit 30 mm

## Reminders before Installing the Hob

Make sure that:

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant material.
- If the hob is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.

The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).

- The isolating switch will be easily accessible to the customer with the hob installed.
- You consult local building authorities and by-laws if in doubt regarding installation.
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

## Reminders after Installing the Hub

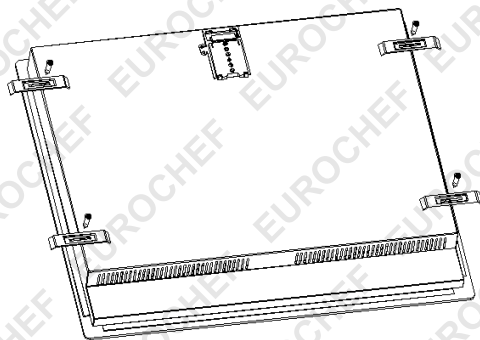
Make sure that:

- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The isolating switch is easily accessible by the user.

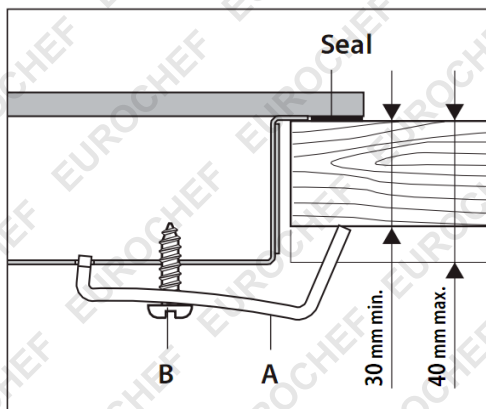
## Fastening the Cooktop to the Bench

1. Turn the cooktop upside down and place it on a soft surface.
2. Spread the seal around the edges of the glass with the adhesive side facing down, making sure that the whole perimeter is sealed. Cut off any excess material.
3. Mount the supplied clamps and screws onto the cooktop, as shown (without tightening the screws).
4. Place the cooktop into the cut-out, then tighten the screws to clamp the cooktop securely to the bench.
5. Using a sharp cutter or trimmer knife, trim the excess sealing material around the edge of the cooktop. Take care not to damage the benchtop.

**NOTE:** if your bench is thicker than 40 mm, recess the underside to between 30 and 40 mm.



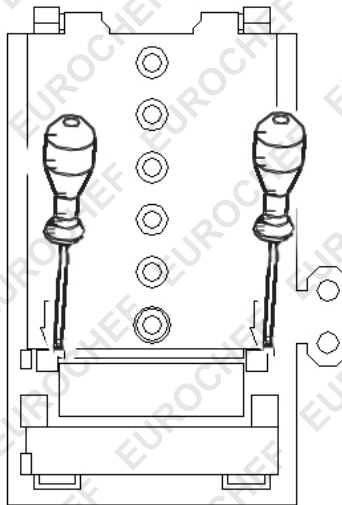
Position of the fixing brackets: 600mm full touch control series



## Connecting the Cooktop to the Mains Power Supply

### **IMPORTANT!**

- This cooktop must be connected to the mains power supply only by a suitably qualified person.
- This cooktop must be earthed.
- Before connecting the cooktop to the mains power supply, check that:
  - a. The domestic wiring system is suitable for the power drawn by the cooktop
  - b. The voltage corresponds to the value given on the rating plate
  - c. The power supply cable sections can withstand the load specified on the rating plate.
- To connect the cooktop to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.
- The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.
- The power of the main supply cable must be bigger than the rated power of the hob.

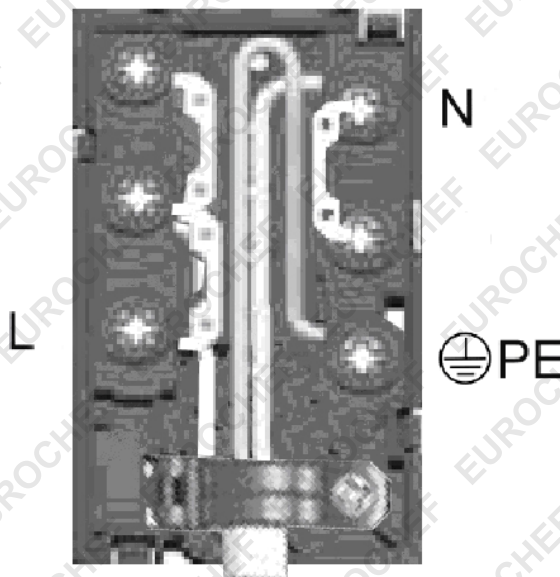


**TERMINAL BLOCK**

## Four-Zone Induction Cooktop

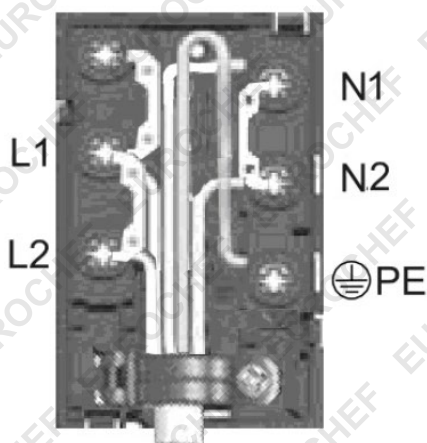
**EUROXCHEF®**

Connecting the terminal block for 75 series, the electrical source is AC220-240V.

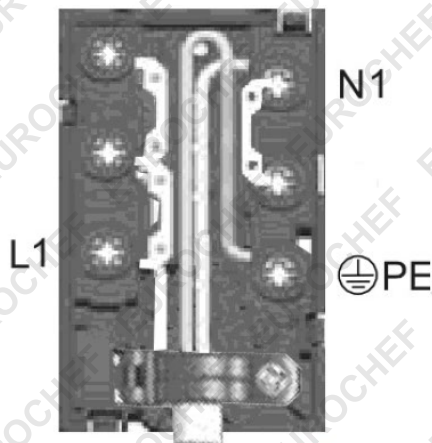


**3 CORE POWER CORD 2.5 MM<sup>2</sup>**

Connecting the terminal block for 60 series, for example the electrical source is AC220-240V.



**5 core power cord 1.5mm<sup>2</sup>**

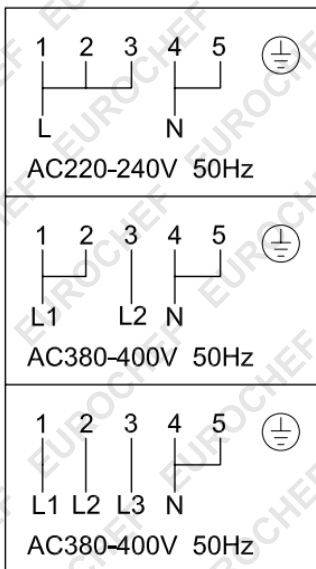


**3 core power cord 4 mm<sup>2</sup>**

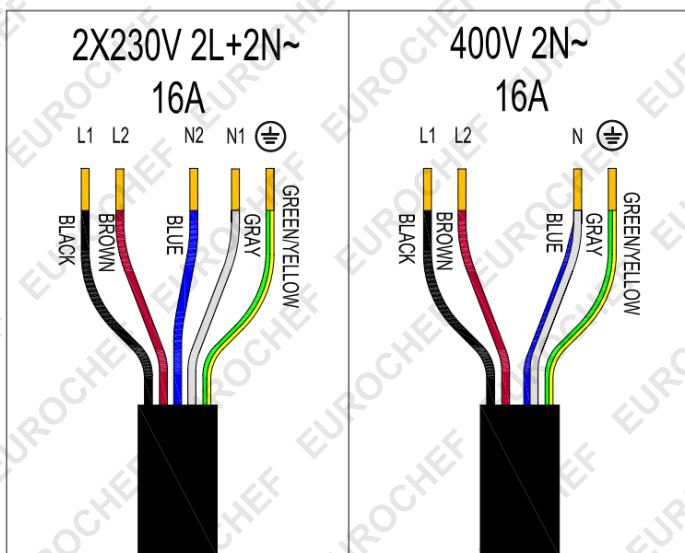
## Four-Zone Induction Cooktop

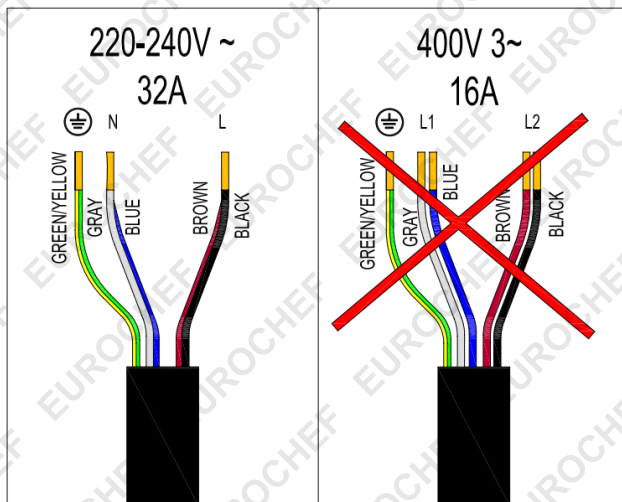
**EUROXCHEF®**

Connecting the terminal block includes the single-phase power, two-phase power and the three-phase power as follows:



Connecting the air switch of the electrical source as follows:





## Technical Specifications

Timer independent

9-stage power setting

Auto-safety switch off

Child lock

Overheating protection

Residual heat indicator for all zones

Booster function

Stop and go function

220V-240V 50Hz

Total power: 7000W

Front power: 190mm 2000W

Rear zone: 150mm 1500W

Rear right zone: 190mm 2000W

Front right zone: 150mm 1500W

Dimensions: 590mm x 520mm x 50mm



**Some experts believe that the incorrect or prolonged use of almost any product may cause serious injury or death. To help reduce your risk of serious injury or death, refer to the information below. For more information, see [www.datastreamserver.com/safety](http://www.datastreamserver.com/safety)**

- Consult all documentation, packaging and product labelling before use. Note that some products feature documentation available online. It is recommended to print and retain the documentation.
- Before each use, check the product for loose/broken/damaged/missing parts, wear or leaks (if applicable). Never use a product with loose/broken/damaged / missing parts, wear or leaks.
- Products must be inspected and serviced (if applicable) by a qualified technician every 6 months. This is based on average residential use by persons of average size and strength, and on a property of average metropolitan size. Use beyond these recommendations may require more frequent inspections / servicing.
- Ensure that all users of the product have completed a suitable industry recognised training course before being allowed access to the product.
- The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or description of application. Be sure to attain third-party approval from a qualified specialist for your application before use, regardless of any assurances from the retailer or its representatives.
- This product is not intended for use where fail-safe operation is required. As with any product (for example, automobile, computer, toaster), there is the possibility of technical issues that may require the repair or replacement of parts, or the product itself. If the possibility of such failure and the associated time it may take to rectify could in any way inconvenience the user, business or employee, or financially affect the user, business or employee, then the product is not suitable for your requirements. This product is not intended for use where incorrect operation or a failure of any kind, including but not limited to, a condition requiring product return, replacement, parts replacement or service by a technician may cause financial loss, loss of employee time or an inconvenience requiring compensation.
- If this product has been purchased in error when considering the information presented here, contact the retailer directly for details of their returns policy, if required.



©2018 Eurochef. All rights reserved. No part of this document, including descriptive content, concepts, ideas, diagrams or images may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, scanning or recording, or any information storage and retrieval system, without express permission or consent from the publisher.