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OPERATION AND MAINTENANCE DOKCUMENTATION

BOILING PANS
LINE 700/900

KROSNO ODRZAŃSKIE, 11 OCTOBER 2013

APPLIANCES INDEX

700.BEK-80 900.BEK-150 900.BEK-200	Electric boiling pans
700.BGK-80 900.BGK-150 900.BGK-200	Gas boiling pans

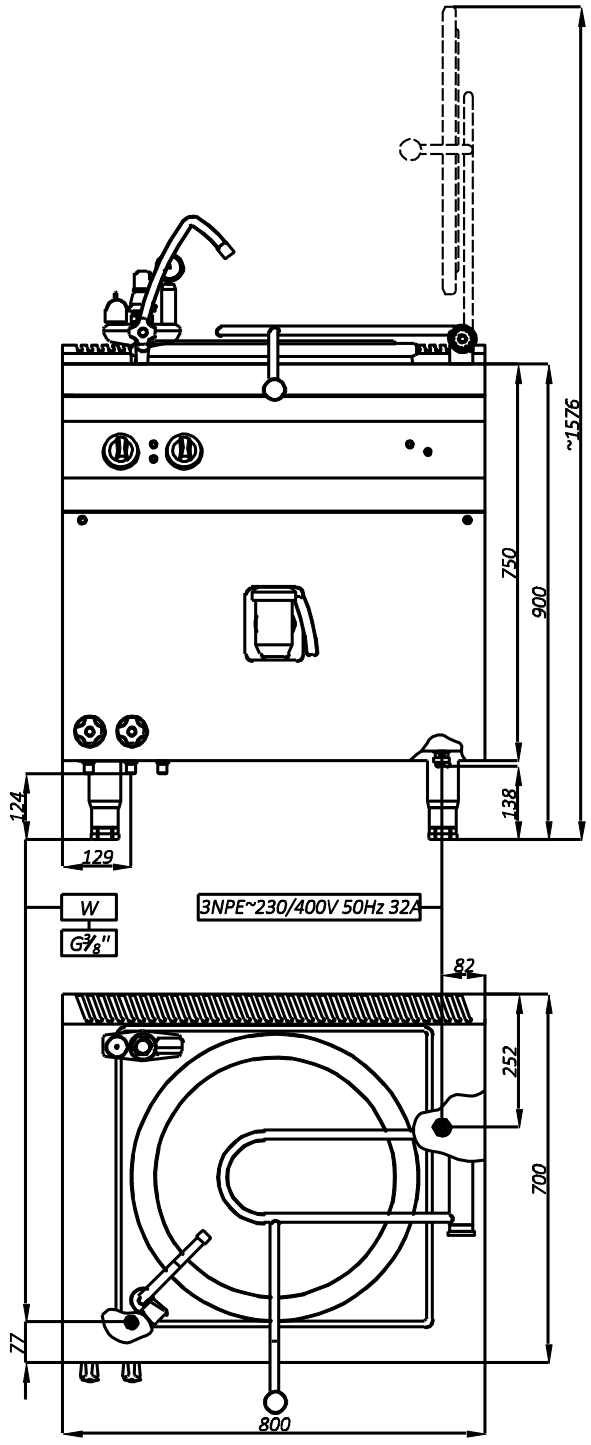
CAUTION: The following documentation's purpose is to provide the user with information related to purpose, construction, activation, and use of the a.m. appliances. Before connection to the electrical supply, activation, and use the user should read this documentation.

The manufacturer reserves the right to make construction modifications aiming at the improvement of functional qualities of the appliances.

The manufacturer shall not be liable for any damage resulting from improper use.

The manufacturer shall not be liable for any mistakes in this manual which might have occurred during printing.

700.BEK-80



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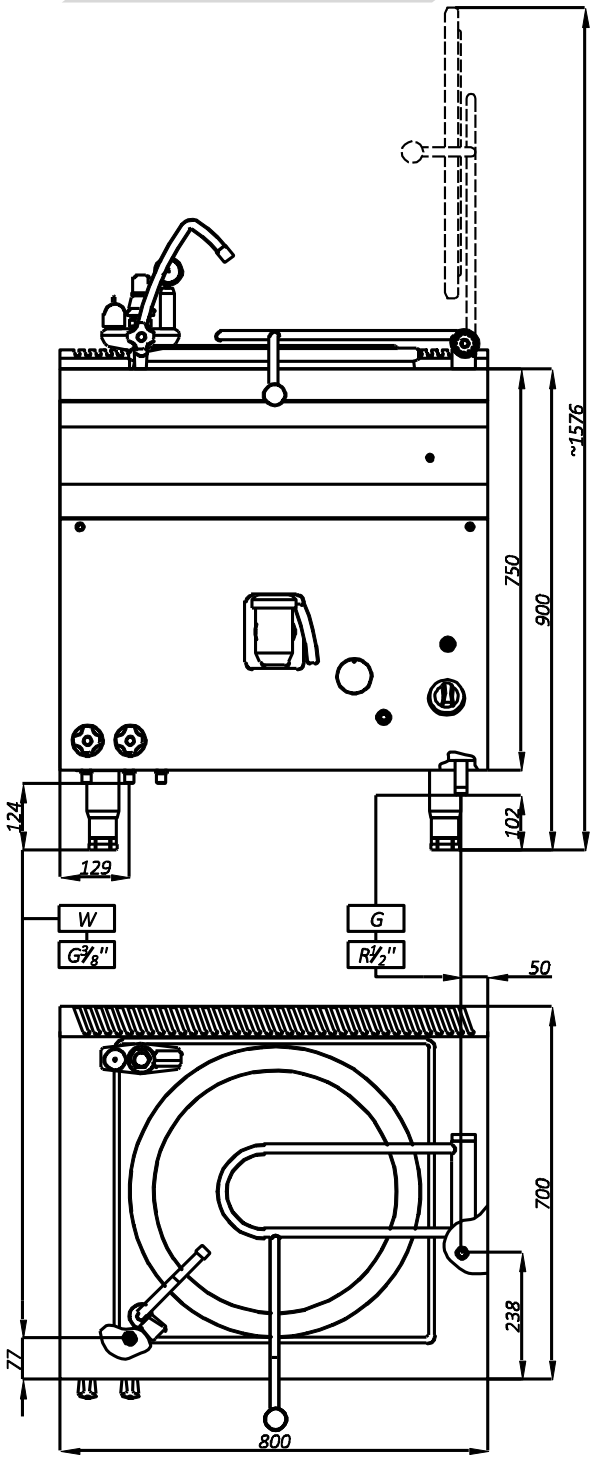

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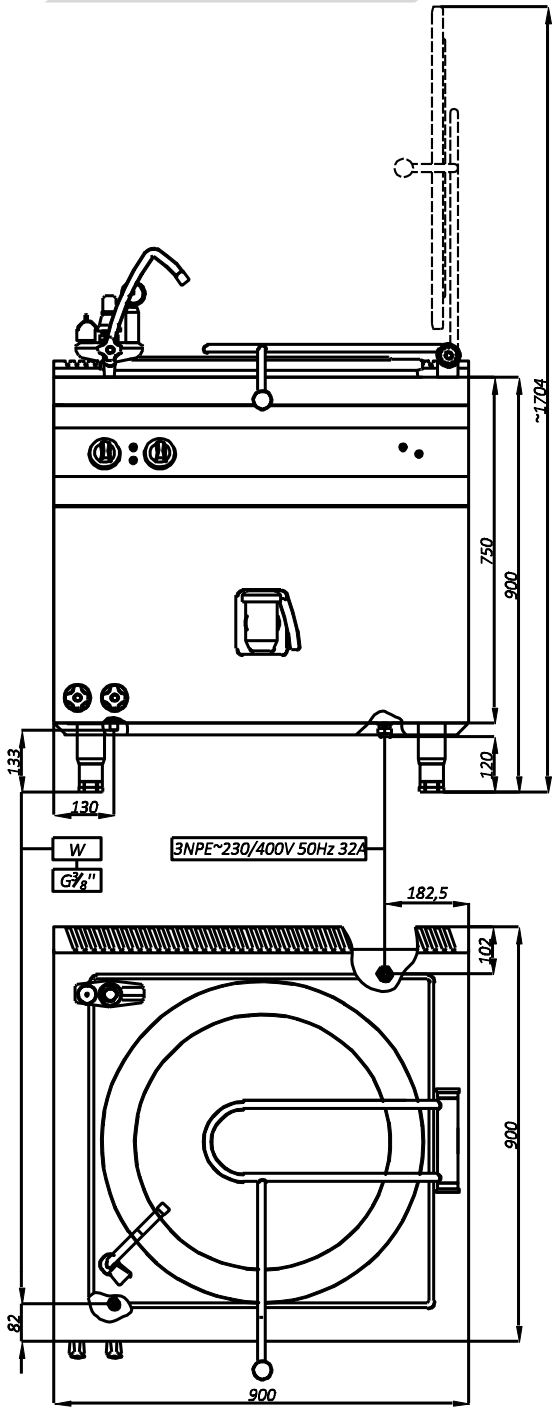

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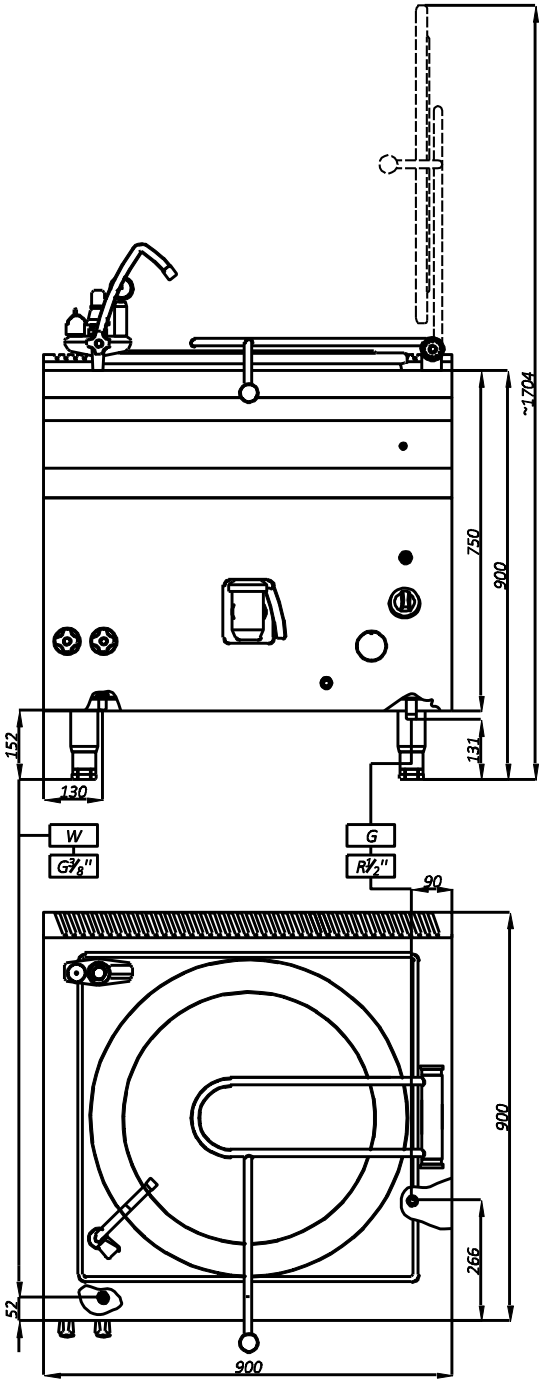

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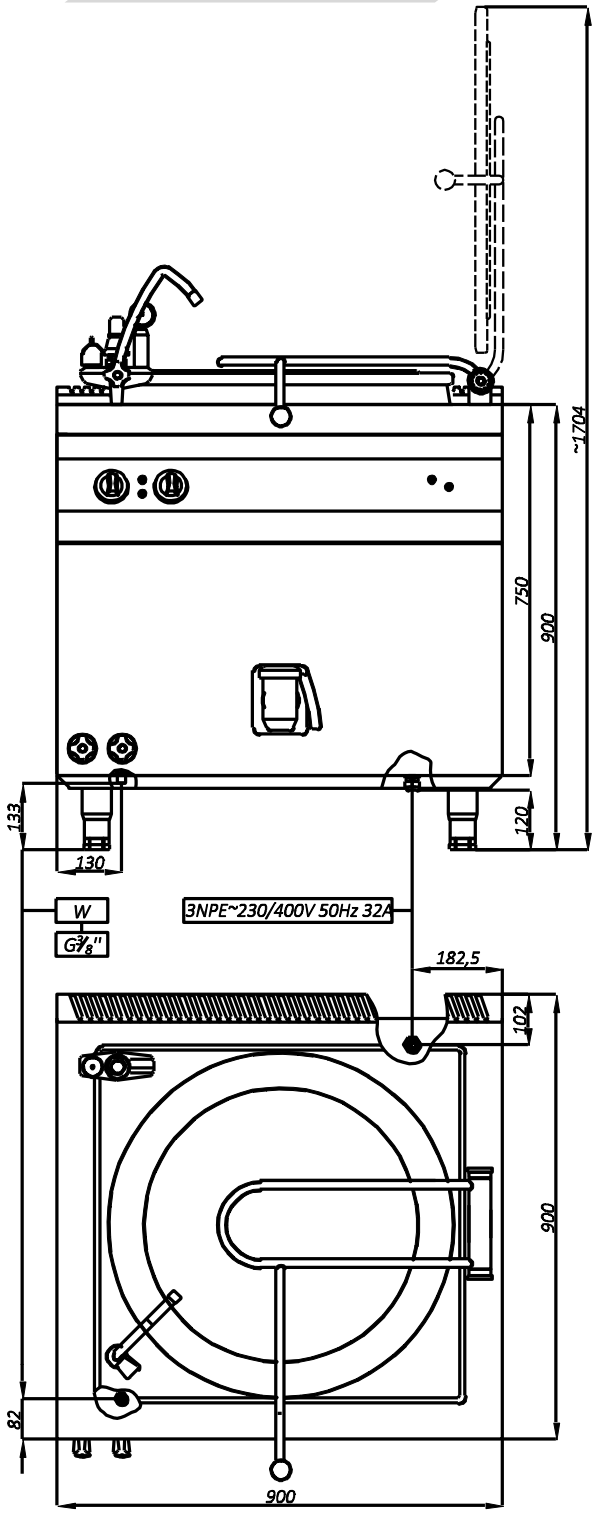

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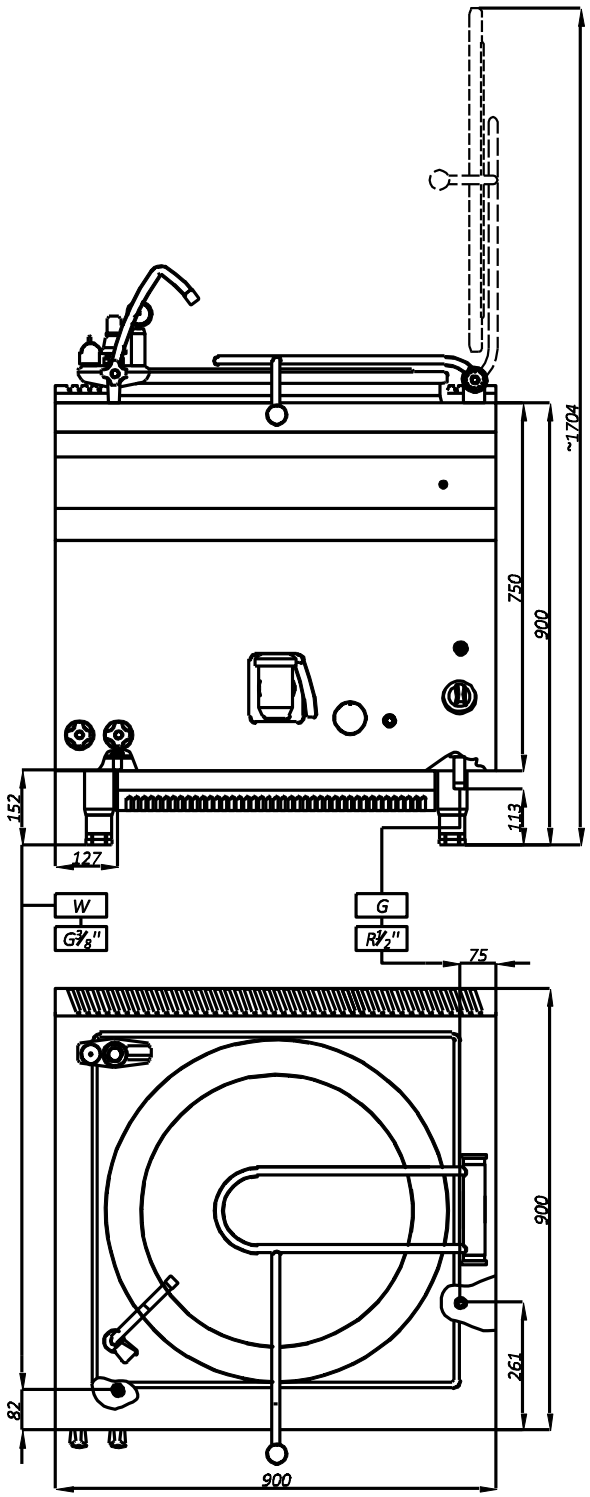


TABLES

Table 1. Electric and gas boiling pans line 700,900 – technical data.

APPLIANCE SYMBOL	DIMENSIONS [mm] (width x depth x height)	ELECTRIC POWER SUPPLY	GAS CONNECTION	ELECTRIC/GAS POWER [kW]	TOTAL CAPACITY [L]	GAS APPLIANCE TYPE	IP CODE / PROTECTION CLASS	WATER LEVEL BETWEEN JACKETS [L]	MAXIMUM WORKING PRESSURE [bar]	WEIGHT [KG]
700.BEK-80	800x700x900	3NPE~ 230/400 V 50Hz	-	12,5/-	80	-	32 / I		0,5	115
900.BEK-150	900x900x900	3NPE ~230/400 V 50Hz	-	18,5/-	150	-	32 / I		0,5	146
900.BEK-200	900x900x900	3NPE~230/400 V 50Hz	-	24,5/-	200	-	32 / I		0,5	160
700.BGK-80	800x700x900	-	R1/2	-/16 ±10%	80	A	-	15	0,5	120
900.BGK-150	900x900x900	-	R1/2	-/21±10%	150	A	-		0,5	165
900.BGK-200	900x900x900	-	R1/2	-/21±10%	200	A	-	22	0,5	175

Table 2. Installation requirements for electric boiling pans.

APPLIANCE SYMBOL	CONNECTOR	REQUIRED CROSS-SECTION OF THE CONNECTOR	REQUIRED INSTALLATION PROTECTION	REQUIRED DIFFERENTIAL CURRENT PROTECTION
700.BEK-80	3NPE~ 230/400 V 50Hz 32A	5x2,5 mm^2	S303B 40 A	In=63 A , IΔn=30 mA
900.BEK-150	3NPE~ 230/400 V 50Hz 32A	5x4 mm^2	S303B 40 A	In=63 A , IΔn=30 mA
900.BEK-200	3NPE~ 230/400 V 50Hz 32A	5x4 mm^2	S303B 40 A	In=63 A , IΔn=30 mA

Table 3. Index of certificates of health quality of the National Institute of Hygiene.

APPLIANCE	NUMBER OF CERTIFICATE OF HEALTH QUALITY OF THE NATIONAL INSTITUTE OF HYGIENE
700.BEK-80	HŻ/D/3906/2/2010
900.BEK-150	HŻ/D/3906/2/2010
900.BEK-200	HŻ/D/3906/2/2010
700.BGK-80	HŻ/D/2528/2007
900.BGK-150	HŻ/D/3906/2/2010
900.BGK-200	HŻ/D/2528/2007

Table 4. Burners used in gas boiling pans.

APPLIANCE SYMBOL	700.BGK-80	900.BGK-150	900.BGK-200
BURNER TYPE	7.BGK.080.511.09.00	0241-502-0	0497-504-0
BURNER POWER [kW]	16	21	21
BURNERS NUMBER	1	1	1

Table 5. Main burners jet types.

GAS TYPE	BURNER/JET SYMBOL	JET TYPE
Ls/GZ-35	7.BGK.080.511.09.00/ 7.BGK.080.511.09.01	465
	0241-502-0/ 0241-006-0	540
	0497-504-0/ 0241-006-0	650
Lw/GZ-41	7.BGK.080.511.09.00/ 7.BGK.080.511.09.01	360
	0241-502-0/ 0241-006-0	420
	0497-504-0/ 0241-006-0	460
E/GZ-50	7.BGK.080.511.09.00/ 7.BGK.080.511.09.01	325
	0241-502-0/ 0241-006-0	380
	0497-504-0/ 0241-006-0	380
LPG	7.BGK.080.511.09.00/ 7.BGK.080.511.09.01	200
	0241-502-0/ 0241-006-0	220
	0497-504-0/ 0241-006-0	235

Table 6. Gas consumption – gas boiling pans.

	MAXIMUM CONSUMPTION [m3/h] FOR DIFFERENT GAS TYPES			
APPLIANCE	Ls/GZ-35 (1,3 kPa)	Lw/GZ-41 (2,0 kPa)	E/GZ-50 (2,0 kPa)	LPG (3,7 kPa)
700.BGK-80	2,3	2,05	1,7	0,48 kg/h
900.BGK-150	3,0	2,75	2,2	0,65 kg/h
900.BGK-200	3,0	2,75	2,2	0,65 kg/h

Table 7. Parameters of fuel gases used in Poland.

Gas type	Subgroup	Gas net calorific value in MJ/m³ no less than	Gas nominal pressure in kPa.
	L_S / GZ – 35 /	25,1	$1,3^{+0,3}_{-0,3}$
	L_W / GZ – 41 /	29,3	$2,0^{+0,3}_{-0,4}$
	E / GZ – 50 /	35,4	$2,0^{+0,5}_{-0,4}$
B / P / propane-butane /		101	$3,7^{+0,7}_{-0,6}$

SPARE PARTS INDEX

Table 8. Spare parts index - electric boiling pans.

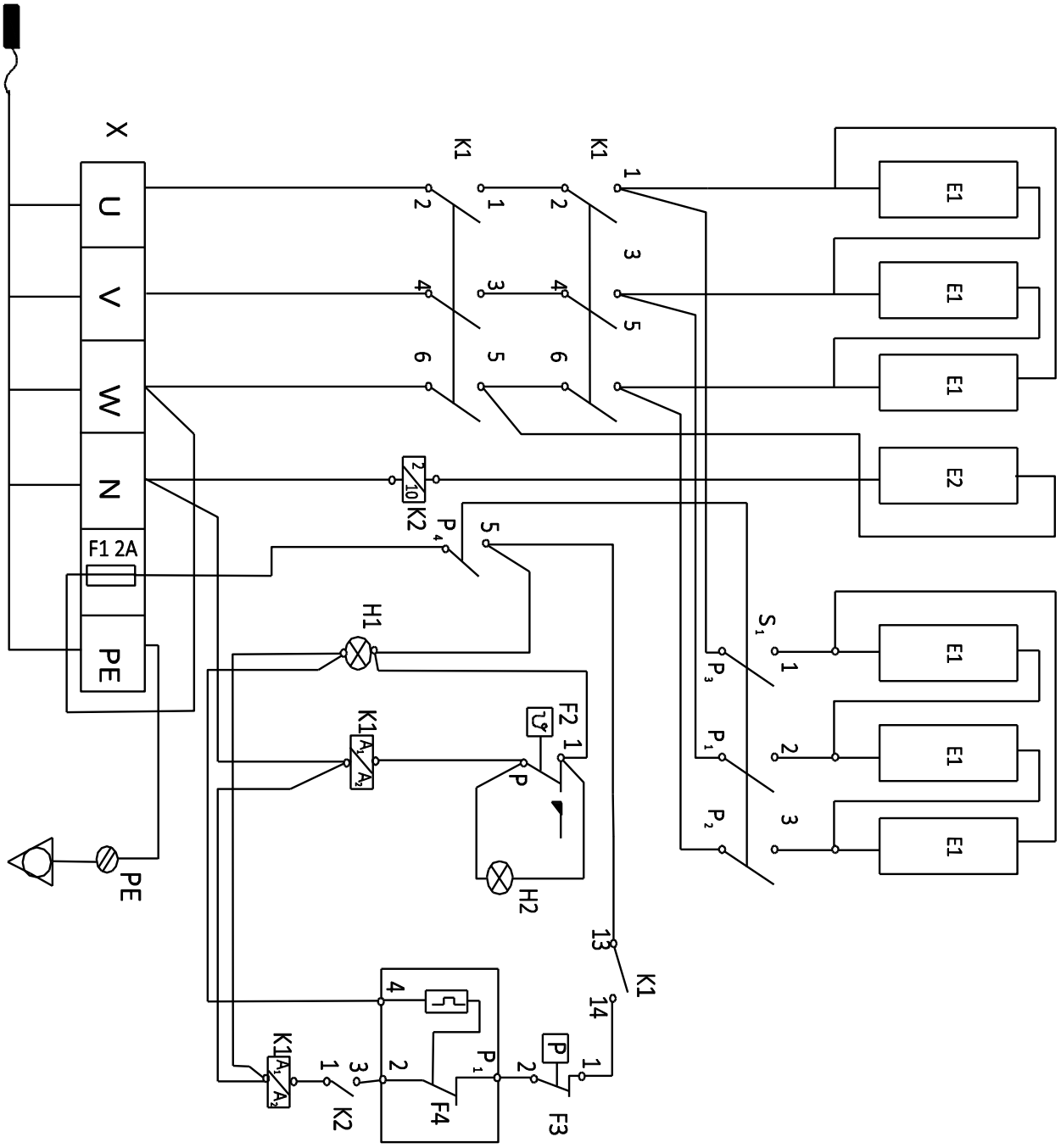
Name of part (assembly)	700.BEK-80	900.BEK-150	900.BEK-200
Safety valve	01507004	01507004	01507004
Vent valve	01509004	01509004	01509004
Pressure gauge	36303601	36303601	36303601
Heating unit	40.721 6000W/400V	40.721 6000W/400V	A2229 8000W/400V
Control heater	40.661	40.661	40.661
Pressure control	PS-14-01	PS-14-01	PS-14-01
Mode switch	43.44 032.020	43.44 032.020	43.44 032.020
Power regulator	50.57021.010	50.57021.010	50.57021.010
Temperature limiter	602031-80-135	602031-80-135	602031-80-135
Transmitter	R 15-2013-23-7200	R 15-2013-23-7200	R 15-2013-23-7200
Contactor	C 30-37H0055-31	C 30-37H0055-31	CI 32-037H0061-32
Signal lamp (yellow, green, red)	CO 27500	CO 27500	CO 27500

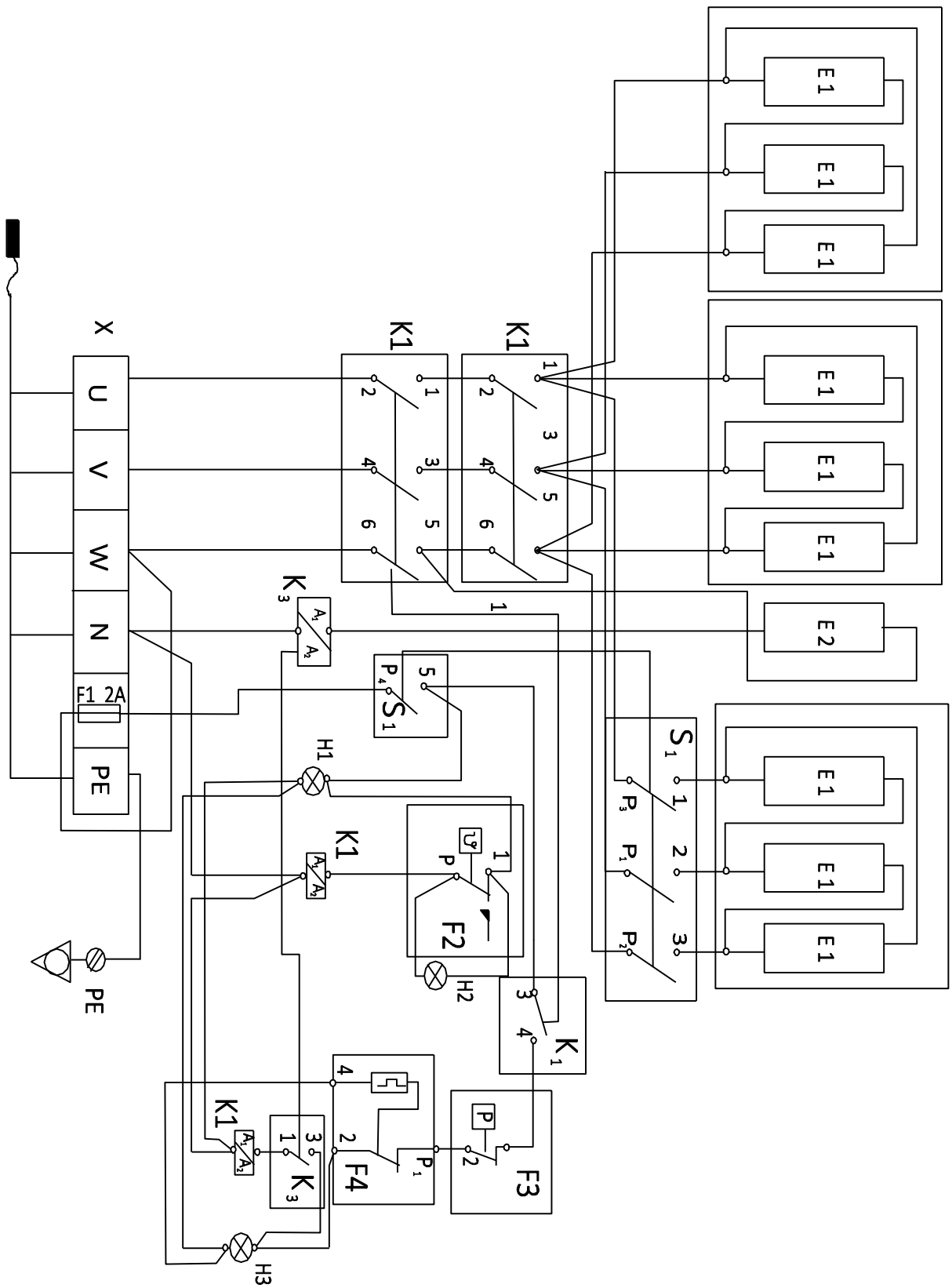
Table 9. Spare parts index - gas boiling pans.

Name of part (assembly)	700.BGK-80	900.BGK-150	900.BGK-200
Safety valve	01507004	01507004	01507004
Vent valve	01509004	01509004	01509004
Pressure gauge	36303601	36303601	36303601
Temperature limiter	6020031/80	6020031/80	6020031/80
Piezoelectric igniter	3136154	3136154	3136154
Knob	0326-001-0	0326-001-0	0326-001-0
Gas tap	22S	22S	22S
Thermocouple	0.270.422	0.270.422	0.270.422
Main jet	According to table 5.	According to table 5.	According to table 5.

ELECTRICAL INSTALLATION SCHEMES

700.BEK-80




X
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APPLIANCES DESCRIPTION

Every appliance is made of high-quality stainless steel. They are supported by four adjustable legs. Gas appliances are equipped with gas taps, which allow smooth power regulation. Every burner has a flame safety device (thermocouple).

Boiling pans container consists of double jacket, heating of the container is performed indirectly by collecting heat from the steam-water jacket.

The boiling pans are equipped with a thermal protection and protective unit consisting of safety valve, negative pressure valve, and pressure gauge.

All the appliances are designed for professional use in mass nutrition providers, bars, restaurants by specially trained personnel. They are used for thermal processing of food in the dry frying process.

SYMBOLS USED IN THE KROMET APPLIANCES

E	Heating element
H	Signalling lamp
S	Changeover switch or switch
X	Power strip (extension block)

FIRST ACTIVATION

Before using the appliance it is necessary to perform the first activation in order to verify if the appliance is connected properly, check all the elements of the appliance and discover possible defects, damages, or flaws. During the first activation all the occupational health and safety regulations should be observed. The first activation should be performed by the person who installed the appliance.

Unpack the appliance and remove the protection foil from all surfaces before the first activation. Wash all the surfaces with a damp cloth and a mild detergent, then wipe them dry. Check if there are no package remnants or inflammable materials on the heating surfaces, or if the surface is not dirty.

It is necessary to check if the requirements stated in the chapter "Installation" and the legal requirements in force in the country where the appliance is installed are met.

Check the electrical and gas connections. It is necessary to check if the differential current switch works properly, the installation safety devices efficiency, the general condition of the electrical installation, connections of the equipotential terminals. Before running the gas appliance check if the gas installation is hermetic and if the ventilation functions properly.

ACTIVATION METHOD FOR GAS BOILING PANS

Before use make sure the space between the jackets is filled with treated water. To do this:

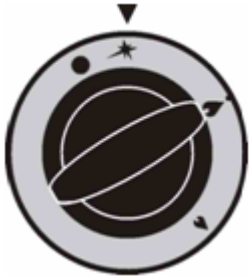
- open the overflow cock in the plumbing fixture as well as the valve that directs the water flow to the space between the jackets,
- when water starts leaking through the overflow cock shut the water inlet valve, wait until the leakage stops, shut the overflow cock.

Before use make sure the boiling pan tap is shut. Then open the main gas tap in the gas installation outside the appliance.

In order to ignite the burner:

Press the knob until stop and turn left about 30^0 (figure below), press it again deeper and press the igniter button on the front panel above the tap. Through the opening in the front panel it is possible to check if the pilot burner flame is lit. After several seconds the knob can be let go – the flame of the burner should not go out. Alternative method is to light the pilot burner with an open flame through a tube (an alternative to the igniter button).

Figure 1. Knob position, about 30° during burner ignition.



CAUTION: When igniting the boiling pan burner, please keep in mind that there is some air in its fixture and it has to be dislodged by the gas coming from the supply installation. The pilot burner will be lit when the gas fills the whole fixture.

- **Actions related to the cooking process.**

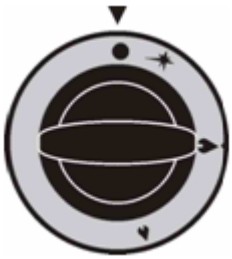
Ignition of the main burner is done by rotating the knob from the "pilot burner" position to "maximum flame", the main burner will light from the pilot burner. The gas tap knob can be set in position "economy flame", "maximum flame", or in medium position (figure below). Proper temperature and cooking time can be set individually by the user.

Figure1. Flame regulation with the gas tap – economy flame/maximum flame.

- **Actions after the boiling pan operation.**

In order to extinguish the burner turn the knob right until stop. The main burner will go out. The pilot burner will still be lit, to extinguish it press the knob and turn it right to horizontal position. Another ignition of the burner is only possible after the sensor of the flame safety device cools down. After extinguishing the burners shut off the main gas valve in the gas installation outside the appliance.

Figure2. Knob position - "gas tap shut".



ACTIVATION METHOD FOR ELECTRIC BOILING PANS

Fill the space between the jackets with treated water as in the case of the gas boiling pans.

- **Actions related to the cooking process.**
  - Set the mode switch on the control panel to position "2" – yellow lamp will burn,
  - set the power regulator to "max" position – green lamp will burn – the boiling pan operates at full power, after reaching about 80°C the vent valve will automatically shut the steam outflow from the heating jacket, the pressure will start to increase, which will be shown on the pressure gauge,
  - after reaching the boiling point set the mode switch to position "1", the boiling pan will operate at the power 6kW smaller,
  - intensity of cooking can be set on the power regulator.

CAUTION: In the case of low water level in the heating jacket the temperature limiter will switch on, red lamp will burn, and heating will stop. In this situation set the mode switch and power regulator to position "0", undo the temperature limiter nut on the appliance panel, then push it back in and fill the jacket with water according to this manual.

- **Actions after the boiling pan operation.**

  In order to deactivate the boiling pan::
  - set the power regulator to position "0" – the green lamp will stop burning,
  - set the mode switch to position“0” – the yellow lamp will stop burning.

SAFETY NOTES

In order not to damage the rotating spit and to avoid accident while using, one **must not:**

- open the cut-off valve in the gas installation without prior checking if the appliances gas valves are shut,
- open the gas tap without simultaneous pressing the igniter button,
- put out the flame by a blast of air,
- allow burners spilling and making them dirty,
- make any modifications of the appliances to gas type other than specified herein or make any changes in the appliance gas fixtures on one’s own,
- hit the knob, burners, or valves,
- make any repairs on one’s own,
- leave the appliance unattended with the burner activated/lit,
- use the appliance in rooms without good ventilation,
- use the appliance in conditions obstructing its service,
- store inflammable materials close to the appliance,
- allow little children or persons not familiar with this manual to use the appliance,
- put kitchenware directly on the burners,
- use open fire, electric and mechanical devices that may cause ignition in the room where the smell of escaping gas can be found. In such a case, it is necessary to immediately shut the cut-off valves in the supply installation, thoroughly ventilate the room, and call for gas emergency service if needed,
- connect earth conductors to the gas piping,
- wash the appliance with a water jet.

CAUTION: In the case of ignition of gas escaping from leaky fixture it is necessary to immediately close the pass-through tap in the gas installation outside the tilting pan and:

- stop the appliance operation,
- report the defect to the superior.

WARNING: Improper handling of the appliance may result in leakage of large amount of gas or its improper combustion, which may cause explosion, fire or gas poisoning.

Symptoms of poisoning with gas containing carbon monoxide or fumes are noise in ears, ponderosity, fast heart rate, dizziness, nausea and fatigue. In such a case, please give first aid to the exposed person and immediately call the emergency medical service. How to give first aid:

- Carry the exposed person outside to the fresh air,
- Enable breathing by unzipping or unbuttoning the clothes,
- Give smelling salts to sniff,
- Cover the exposed person with a blanket and do not let them sleep,
- Continuously oversee the exposed person,
- If the exposed person lost consciousness and does not breathe perform mouth-to-mouth resuscitation, until the doctor appears on the scene.

MAKE THE SERVICE FAMILIAR WITH BASIC OCCUPATIONAL HEALTH AND SAFETY (OHS) REGULATIONS CONCERNING THE USE OF GAS DEVICES AND THE PRESENT WORK-STAND.

MAINTENANCE AND REPAIR MANUAL

The appliances should be kept clean. Their elements should be washed with water and cleaning detergents, then wiped dry. During washing pay attention to not damage the sensors of the flame safety device.

It is strictly forbidden to wash the appliances with the use of a water jet, especially spilling water over the burners and electrical parts. Do not wash and clean the appliances before they cool down.

Except for running maintenance operations the appliances should undergo periodical control and maintenance of the elements and assemblies.

After the warranty period is over, at least once a year, or if the appliance shows signs of malfunction, a technical survey should be performed to remove the defects found.

What should be checked during the survey:

- quality of electrical connections, conductors, insulation, functioning of individual elements and degree of their wear,
- if defects are found, make the repairs.

The survey should be performed by technicians qualified in repair and maintenance of gas and electrical appliances.

The gas appliance after the survey should comply with requirements of PN-EN 203-1 (IDT)standard “Gas heated catering equipment. Safety requirements”; PN-EN 203-2-3 “Gas heated catering equipment. Specific requirements - boiling pans".

The electric appliance after the survey should comply with requirements of PN-EN 60335-1 standard "Household and similar electrical appliances - Safety - Part 1: General requirements".

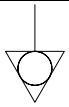
CAUTION: Before any maintenance or repair works make sure to unplug the appliance and disconnect it from the gas supply.

CAUTION: Running maintenance is performed by the user, periodical control and major repair should be performed by a specially trained maintenance technician or authorised service.

INSTALLATION

CAUTION: Before installing and using the appliance please read carefully the following manual.

CAUTION:



The appliances are equipped with equipotential terminals, which are placed at their back and labelled. Before installing and using the appliances should be connected to the main equipotential bonding.

CAUTION: The appliances should be connected to the gas and power supply only by a technician with proper qualifications.

- **General principles**

Gas and electric appliances manufactured by our company comply with requirements of the standards:

- PN-EN 203 Gas heated catering equipment. Safety requirements.
- PN-EN 60335 Household and similar electrical appliances - Safety - Part 1: General requirements.

- **Premises**

The room where the appliances are installed must comply with guidelines contained in the Minister of Infrastructure Regulation regarding technical conditions for buildings and their location. (Dz. U. No. 75 of 7 April 2002, chapter 7 Gas installation for fuel gases).

According to the a.m. regulations such a room must possess

- The room where the gas appliance is to be installed and used should be provided with continuous air ventilation (inflow of a sufficient amount of air needed for gas combustion and fumes extraction); gas appliances should be installed directly under a ventilating hood.
- In the case of using LP gas powered appliances such a room cannot be located below the "zero" level, i.e. in a basement. Temperature in the room where the LPG bottle is must not exceed 35°C.
- Rooms where the gas appliances are installed should be at least 2.2m high.
- The gas appliance should be installed at least 0.5m from the windows to the appliance side, in horizontal projection.
- The appliance should be installed in a place allowing easy access at least to its front. Behind the appliance there should be a non-inflammable room wall, i.e. a wall with a non-inflammable surface finish. Distance from the side of the appliance to an unprotected wall, i.e. a wall made of wood or other inflammable materials must be at least 60cm. Distance from a protected wall, i.e. a wall made of an inflammable material, plastered or protected in another, equivalent way must be at least 30cm.

- **Basic principles for using gas powered appliances**
  - According to the Dz. U. No. 75 of 12 April 2002, chapter 7, it is forbidden to use in one building LP gas and gas from gas grid.
  - In the room where a gas appliance fitted for LPG supply is installed one cannot store and use more than two gas bottles of 11kg capacity each. In the case of using LPG the producer recommends using a bottle bank outside the building or constructing a gas tank installation.
  - Gas appliances should be connected permanently to steel o**r** copper gas installation conduits, or with the use of flexible metal conduits.
  - Gas appliances should be connected to the gas pressure reducer on the bottle with the use of a flexible conduit 3m long and with pressure resistance at least 300 kPa, resistant to LPG constituents, mechanical damage, and temperature up to 60°.
  - A gas appliance of thermal power exceeding 10kW should be connected to the a.m. flexible conduit with a steel pipe at least 0.5m long.

- **Appliance setting up**

Setting the appliance up and connecting it to the power and gas supply should be always performed by service employees with proper technical qualifications working according to the standards valid in the country. The appliance has adjustable legs which allow levelling and adjusting the appliance height to individual needs.

- **Connection of the appliance to the gas installation and power supply**
  - Plug one end of the connecting cable in the socket at the back of the appliance, then plug the other end of the cable in the mains socket (with valid certificate of protection against electric shock).

Before connecting the appliance to the gas installation:

- Check in the warranty card and on the data plate which gas type the appliance is adapted to, and whether it complies with the type of particular gas installation.
- Put the appliance on a solid and incombustible base with keeping the distance from walls (specified above), level it with the use of adjustable legs.
- Make a connection and check its leakproofness in the following way – connect a pressure gauge with an air pump to the pipe union (separately on the kitchen and the appliance side), then fill the gas fixture with air of 15 kPa (1500 mmH_2O) overpressure, the pressure drop in 300 seconds should not be higher than 50 Pa (5 mmH_2O).
- Connect the appliance to the gas installation by stranding the pipe union with the installation pipeline.
- Check the leakproofness of the appliance connection, i.e. after stranding the pipe union with the installation, open the gas tap on the supplying installation pipe (at the standard gas pressure in the network) and treat connection points with suds or HERMETEST 2000 – there will be bubbles in the place of a leakage.

REGULATION OF BURNERS, GAS JETS REPLACEMENT, ELECTRIC PARTS REPLACEMENT

CAUTION: Before beginning any maintenance or repair operations the appliance should be unplugged and disconnected from the gas supply.

CAUTION: Every appliance is adapted to natural gas combustion type "E" (20mbar). Adapting the appliance to a different gas combustion requires:

- change of the main burner gas jet,
- igniter flame regulation.

CAUTION: The producer recommends that the a.m. operations are performed by authorised KROMET service.

- **Main burner gas jets replacement:**

a) remove the front panel,
b) using a "14" spanner dismount the jet from the housing,
c) mount a new jet according to table 5,
d) install the front panel.

- **Igniter flame regulation:**

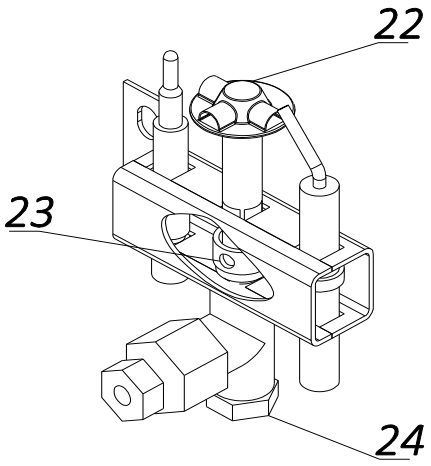
I. During change of the jet from natural gas (2E 20mbar; 2Lw 20mbar; 2Ls 13mbar) to LP gas 3B/P 37mbar

a) at the bottom of the igniter subassembly undo the nut (pos.24) (use an 11mm spanner or short flat screwdriver),
b) after the nut is removed (pos.24) place a flat screwdriver at the bottom and carefully screw in the regulation jet until stop, tighten the nut (pos.24),
c) ignite the igniter sparking plug (pos.22), adjust the igniter flame by the air access rotating the pilot air screen (pos.23) (proper flame has a distinct blue-green cone inside).

II. During change of the jet from LP gas 3B/P 37mbar to natural gas (2E 20mbar, 2Lw 20mbar, 2Ls 13mbar)

a) at the bottom of the igniter subassembly undo the nut (pos.24) (use an 11mm spanner or short flat screwdriver),
b) after the nut is removed (pos.24) use a flat screwdriver to carefully unscrew the regulation jest by about ½ of a turn, tighten the nut (pos. 24)

c) ignite the igniter sparking plug (pos.22), adjust the igniter flame by the air access rotating the pilot air screen (pos.23) (proper flame has a distinct blue-green cone inside).



After the regulation if finished stick labels with information on the gas type which the appliance is adapted to at the data plate and in the warranty card. Those labels are supplied with replaceable jets.

PACKING, LOADING AND TRANSPORT

Before packing the appliances into a carton they are wrapped in a stretch film. The whole package is fastened with a tape made of plastic. The appliances must not be turned over, it may result in their damage. They should be transported in covered means of transportation, without shaking. During the transport the appliances should be protected against moving, turning over, and mechanical damage.

LIST OF SITES COLLECTING USED EQUIPMENT

Operator of collecting site	Region (Voivodeship)	City	Address
ARGO-FILM Lublin	lubelskie	Lublin	20-231 Lublinul. Zadębie 62
ARGO-FILM Łódź	łódzkie	Łódź	90-272 Łódźul. Wschodnia 29
ARGO-FILM Mława	mazowieckie	Mława	06-500 Mławaul. Sadowa 14
ARGO-FILM Nadarzyn	mazowieckie	Nadarzyn	05-830 Nadarzynul. Pruszkowska 23
ARGO-FILM Tarnów	małopolskie	Tarnów	33-100 Tarnówul. Fabryczna 7a
ARGO-FILM Wrocław	dolnośląskie	Wrocław	52-015 Wrocławul. Krakowska 180
Biosystem S.A.	małopolskie	Alwernia	32-566 Alwerniaul. Olszewskiego 25
ECO-CARS Sp. z o.o.	wielkopolskie	Poznań	61-362 Poznańul. Forteczna 14a
EKO-HARPOONOddziałCząstków Mazowiecki	mazowieckie	Cząstków Mazowiecki	05-152 CzosnówCząstków Mazowiecki 158
EKO-HARPOONOddziałRejowiecFabryczny	lubelskie	RejowiecFabryczny	22-169 RejowiecFabrycznyul. Cementowa 20
EKO-PLUS Kraków	małopolskie	Kraków	30-382 Krakówul. Biskupińska 15
EKO-PLUS Stąporków	świętokrzyskie	Stąporków	Stąporków,ul. Staszica 9
Ekoren DKE	dolnośląskie	Oława	55-200 OławaGodzikowice, ul. Stalowa 12
EKO-SORT	śląskie	Bielsko-Biała	43-300 Bielsko-Białaul. Katowicka 130
Elektrozłom	śląskie	Ślemień	34-323 Ślemień 561
KARAT ElektroRecykling	kujawsko-pomorskie	Lubicz	87-162 Lubiczul. Toruńska 64
KGHM Ecoren S.A.	dolnośląskie	Rudna	59-305 Rynarcice, Rynarcice 38
LECH-MET	dolnośląskie	Żmigród	55-140 Żmigródul. Kościuszki 9
MB Recykling	świętokrzyskie	Piekoszów	26-065 Piekoszówul. Czarnowska 56
MK-Tech Electrorecycling S.A.	kujawsko-pomorskie	Bydgoszcz	85-880 Bydgoszcz, Ul. Toruńska 304
P.P.H.U. POLBLUME Zbigniew Miazga	mazowieckie	GóraKalwaria	05-530 GóraKalwaria, ul. Adamowicza 4
P.W. BOWI	śląskie	Częstochowa	42-202 Częstochowaul. Ogrodowa 64A
PHU EKOPARTNER	małopolskie	Kraków	1. 30-556 Krakówul. Drewniana 6, 2. Radzikowskiego 37, 3. Półłanki 76-78
Przedsiębiorstwo Produkcyjno Handlowo Usługowe ABBA-EKOMED Sp. z o. o.	kujawsko-pomorskie	Toruń	87-100 Toruń, ul. Kluczyki 17-21
PTH Technika Sp. z o.o.	śląskie	Gliwice	44-102 Gliwiceul. Toszecka 2
SCU Śląskie Centrum Utylizacji	śląskie	Katowice	40-696 Katowice, ul. Asnyka 32
Serwisownia	mazowieckie	Warszawa	01-919 Warszawaul. Wólczyńska 133
Terra S.A.	łódzkie	Tomaszów Mazowiecki	97-200 Tomaszów Mazowiecki, ul. Wysoka 61/65;
Terra S.A.	mazowieckie	Grodzisk Mazowiecki	05-825 Grodzisk Mazowiecki, ul. Traugutta 42

WELTMAR	śląskie	Bielsko-Biała	43-300 Bielsko-Białaul. Podwale 53a

Proper removing of a product
(electric and electronic used equipment)

Designation placed on the product or in texts concerning this product implies that after operation period or after losing its operational features the product should not be utilised with other waste. In order to avoid harmful influence on the natural environment and human's health due to uncontrolled waste treatment, we kindly ask you to separate this product from other waste as well as we ask for responsible recycling so as to promote material reuse as a constant practice.

In order to obtain information on place and way of environmentally friendly recycling of this product, the users in households should contact retailers who sold them the product or local authorities.

The companies using the product should contact their suppliers and check terms and conditions of the purchase. The product shall not be utilised with other commercial waste.

*** PACKAGING SHALL BE REMOVED ACCORDING TO LEGAL PROVISIONS IN FORCE**