

Rohnson

Single or Double Basket Air Fryer

Instruction Manual

Model: R-2854



BEFORE USE, PLEASE READ AND FOLLOW ALL IMPORTANT SAFEGUARDS, WARNINGS, CAUTIONS AND OPERATING INSTRUCTIONS.

Read all instructions prior to operating.

- This manual is a comprehensive step-by-step user instruction guide for the Single or Double Basket Air Fryer and components.
- Make sure to read, understand and follow all these instructions.
- To address any questions relating to ordering parts, operating, assembly, troubleshooting, maintenance, service or anything else.
- Keep this manual in a location where it may be used for ongoing reference.

IMPORTANT SAFEGUARDS AND WARNINGS

- Unplug the Single or Double Basket Air Fryer from outlet when NOT in use, before putting on or taking off parts, and before cleaning or removing contents from air fryer. Make sure air fryer has cooled down first for about 30 minutes. Before disconnecting plug, press ON/OFF control to turn off the air fryer, then remove power plug from power outlet by grasping the plug, not the cord.
- **WARNING:** Always keep a fire extinguisher nearby when cooking.
- Never leave the air fryer unattended when in use.
- Never put hands directly on the surrounding surfaces as they may be hot and can cause serious injuries or burns.
- Always use oven mittens to grab basket handles, crisper baking tray, separator, and remove food from air fryer since hot surfaces can cause serious injuries or burns. Never touch the hot food.
- Always grab the basket by its handles.
- Always allow air fryer or oven to cool before cleaning or handling, putting on or taking off parts.
- Always make sure the air fryer basket is fully inserted and locked in place before operating.
- The Single or Double Basket Air Fryer is a household appliance designed for indoor use.
- ONLY and normal temperature conditions.
- Do NOT use the Single or Double Basket Air Fryer outdoors, it could cause serious injuries, if it gets wet.
- Make sure the voltage of the power source is the same as specified on the rating plate of the Single or Double Basket Air Fryer. The use of an incorrect power source connection voids the warranty and can cause a fire, death, or serious injuries.
- Do NOT let power cord hang over the edge of counter or touch hot surfaces.
- Do NOT operate the Single or Double Basket Air Fryer with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or

adjustment.

- Close supervision is necessary when any appliance is used near children.
- The use of attachments not recommended or sold by manufacturer may cause fire, electric shock, death, or serious injuries.
- Children cannot use the Single or Double Basket Air Fryer. Keep this appliance and its cord out of the reach of children and pets.
- When removing food basket from the air fryer, make sure the appliance is off to avoid serious injuries or burns.
- Make sure you always have a First-Aid Kit nearby.
- Always operate the Single or Double Basket Air Fryer with the basket secured in place.
- When using the crisper baking tray, make sure they are properly inserted into each air fryer basket before cooking. Place food on top of crisper baking tray.
- To check on food, use oven mittens to grab the basket handles and partially pull open the basket. If food is cooked, turn off the air fryer if not push basket back in place and continue cooking.
- **WARNING:** The Single or Double Basket Air Fryer will NOT function unless the basket is fully inserted and locked in place.
- **WARNING:** The basket, crisper baking tray and separator will be extremely HOT after every use. Make sure you use oven mittens to protect your hands.
- Do NOT use the Single or Double Basket Air Fryer for other than its intended use.
- Always unplug the Single or Double Basket Air Fryer from the power outlet if it is left unattended or not being used.
- To protect against electrical hazards, and permanent damage NEVER put the Single or Double Basket Air Fryer in water or other liquids.
- Avoid coming into contact with hot parts to avoid serious injuries.
- When in use, handle the Single or Double Basket Air Fryer with care to avoid serious burns and injuries.
- Do NOT operate the Single or Double Basket Air Fryer in an appliance garage. When storing this air fryer in an appliance garage, always unplug the unit from electrical outlet. Not doing so, could create a risk of fire, especially if the oven touches the walls of the garage or the door touches the unit as it closes.

IMPORTANT SAFEGUARDS AND WARNINGS (CONT.)

- The Single or Double Basket Air Fryer will be hot after each use until it cools down — do not touch with bare hands since this could cause serious injuries and burns.
- The Single or Double Basket Air Fryer should NOT be used in staff kitchen areas, shops, offices, other working environments,

farmhouses, in hotels or motels, bed and breakfast rentals, or any other types of residential environments.

- Do NOT place the Single or Double Basket Air Fryer next to or near a fryer, countertop oven or any other appliance that might get hot.
- Protect the Single or Double Basket Air Fryer from direct sunlight, prolonged water splashes and humidity.
- The Single or Double Basket Air Fryer should NOT be used by or near children or individuals with certain disabilities.
- The Single or Double Basket Air Fryer must NOT be used, cleaned, or maintained by children.
- The Single or Double Basket Air Fryer is NOT a toy and can NOT be used by children to play.
- The brand owners, manufacturer, partners, affiliates, or anyone working with the production of the Single or Double Basket Air Fryer accepts no responsibility and warranty will be voided. If the Single or Double Basket Air Fryer is commercially used, inappropriately handled, or used. Any damage from misuse, faulty operation, non-professional repairs or failure to comply with the instructions in this manual and the proper use of this appliance.
- **WARNING:** Avoid risk of fatal electrical shock and fire. Electricity and water together.
- are dangerous and can lead to fatal electrical shocks, death, or serious injuries.
- In case of an emergency, immediately remove the power plug from the power outlet. ONLY plug the Single or Double Basket Air Fryer into suitable, easily accessible, and grounded outlet connections.
- Keep the power cord away from heat, dampness, and moisture of any kind.
- If the power cord is damaged, DO NOT USE the Single or Double Basket Air Fryer until the power cord is replaced by the manufacturer, its service agent, or a similar qualified and certified technician in order to avoid all risks included but not limited to fire, death, and personal serious injuries.
- To avoid hazardous damage, never place the Single or Double Basket Air Fryer on or beside hot surfaces such as radiators, stoves, ovens, gas burners, open flames or any surfaces that are not sturdy.
- Do NOT touch any hot surfaces or steam to avoid serious injuries. Use handles and oven mittens.
- Always place the Single or Double Basket Air Fryer on a horizontal, stable, sturdy and even surface that is heat resistant and away from walls and other objects by at least 10cm.

- Never place the Single or Double Basket Air Fryer underneath a cabinet or shelf or inside a cabinet. Air must always be allowed to circulate around the air fryer.
- Disconnect the power cord by pulling out the plug, do NOT pull on the cord itself to avoid damages.
- Never touch the cord with wet hands.
- Never put the Single or Double Basket Air Fryer or any part of it in the dishwasher except for the crisper tray or basket separator.
- NEVER put aluminum foil in the air fryer basket.
- **CAUTION HOT SURFACES:** This Single or Double Basket Air Fryer generates heat and may release steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injuries to persons or damage to property.
- **CAUTION:** The Single or Double Basket Air Fryer retains heat for some time after turning OFF.
- Do NOT open the factory set screws on the Single or Double Basket Air Fryer to look inside the motor because there is dangerous voltage inside, and this can cause fire, death, or serious injuries. Do NOT dismantle or open the air fryer in any way since this will void the warranty. Do NOT put anything into any openings. Doing so, may cause fire, electric shock, death, or serious injuries.
- The use of accessory attachments not recommended by the manufacturer will void warranty and may result in fire, electric shock, death, or serious injuries.
- **WARNING:** Avoid possible harm when operating the Single or Double Basket Air Fryer.
- Do NOT use the Single or Double Basket Air Fryer if it is damaged, has been dropped or
- NOT operating properly. Immediately remove the power plug from the power outlet.
- Do NOT use any strong cleaning agents or solvent cleaners. Use a damp cloth and mild cleaning agents to clean the surface and removable parts for the Single or Double Basket Air Fryer. Make sure surfaces are dry.
- Do NOT use steam or a pressure cleaner to clean the Single or Double Basket Air Fryer, this may damage the appliance to the point of creating a life-threatening hazard, electrical shock, death, or serious injuries.
- To clean the Single or Double Basket Air Fryer, use only clean cleaning tools.
- When unpacking the Single or Double Basket Air Fryer, remove any plastic film and dispose of it.
- Do NOT let children play with the packing materials, plastic film, or box for the Single or Double Basket Air Fryer, since these can be a choking hazard, and cause death or serious injuries.

- If you are sensitive to heat or are unable to feel hot surfaces, you MUST wear heat protective gloves to prevent serious injuries from hot surfaces.
- Do NOT clean the Single or Double Basket Air Fryer with cleansers, steel wool pads, or other abrasive materials.
- **WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE THE BASE PANEL. NO USER-SERVICEABLE PARTS ARE INSIDE. REPAIRS SHOULD BE DONE ONLY BY AUTHORIZED PERSONNEL.**
- Do NOT place cloth beneath the Single or Double Basket Air Fryer or otherwise restrict airflow.
- To avoid burns, use extreme caution when removing Air Fryer Basket or accessories disposing of hot grease.
- Do NOT place any of the following materials in the Air Fryer: paper, cardboard, plastic, foil wrap and similar products. ONLY place foods inside the basket or on top of the crisper baking tray.
- **WARNING: The Single or Double Basket Air Fryer should not be used to boil water.**
- **WARNING: The Single or Double Basket Air Fryer should not be used to deep fry foods.**
- Oversize foods, metal foil packages and utensils must NOT be inserted in the Single or Double Basket Air Fryer, as they may cause a fire or electric shock.
- A fire may occur if the Single or Double Basket Air Fryer is covered or touching flammable materials such as curtains, draperies, or walls, when in operation. Do NOT store or place any items on top of the appliance when in operation.
- Do NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock or fire.
- Use recommended temperature settings for all cooking, baking, roasting and air frying.
- **WARNING: Under or over filling the air fryer basket may damage the air fryer and result in serious personal injuries.**
- Do NOT move the HOT Single or Double Basket Air Fryer while in use or while it contains hot food.
- Never place a cooking container full of grease or hot liquids inside the Single or Double Basket Air Fryer.
- Clean air fryer basket, crisper baking tray and separator after each use.

Electrical Power

- If the electrical circuit is overloaded with other appliances, your Single or Double Basket Air Fryer may not operate properly. It should be operated on a separate electrical circuit from other

appliances.

WARNING: RISK OF FIRE OR ELECTRIC SHOCK

WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE COVER (OR BACK)

NO USER-SERVICEABLE PARTS INSIDE

REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY

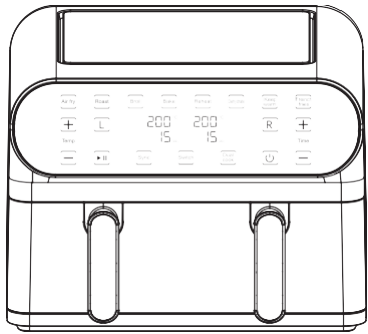
SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

WHAT'S IN THE BOX

7 in 1
MULTI-FUNCTIONAL
AIR FRYER

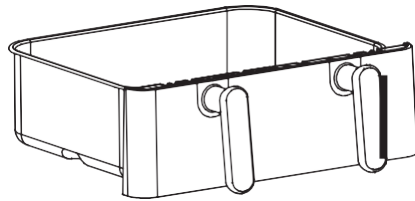
3
ACCESSORIES

French Fries, Chicken,
Steak, Pizza, Fish, Shrimp,
Keep warm, Dehydrate



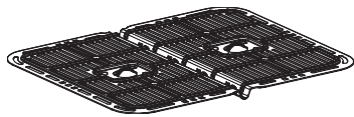
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AIR FRYER



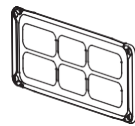
B

AIR FRYER BASKET



C

CRISPER BAKING-TRAY



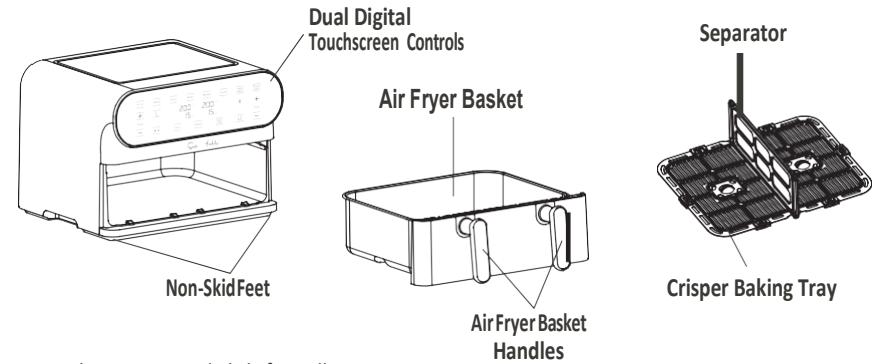
D

SEPARATOR

ONLY THE CRISPER BAKING TRAY AND THE SEPARATOR ARE DISHWASHER SAFE

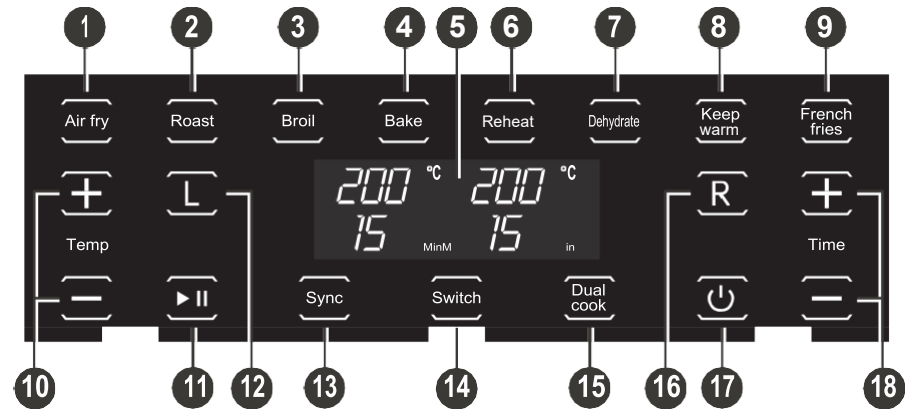
GETTING TO KNOW YOUR

10LT MULTIFUNCTIONAL AIR FRYER



Product may vary slightly from illustration.

CONTROL PANEL



1. French Fries
2. Chicken
3. Steak
4. Pizza
5. Dual Digital Temp & Time Display
6. Fish
7. Shrimp
8. Keep warm
9. Dehydrate
10. TEMP CONTROL (+ OR -) → Press + or - on the left side of the

control panel to increase or reduce TEMP in 5-degree increments.

11. START OR PAUSE → Once programming is complete, press the START and PAUSE to start the cooking process or PAUSE any operation.
12. LEFT BASKET CONTROL
13. SYNC FOOD FINISH
 - Both LEFT and RIGHT Baskets must first be programmed. Press SYNC to ensure both baskets will

finish cooking together. Then press START and PAUSE Control to begin operation.

- Cooking time will appear on the L and R sides and the countdown will begin on the side with more time. When the remaining time on L and R sides is even, the countdown will proceed on both sides.

NOTE: Once cooking has started, SYNC function will not be operable.

14. SWITCH → Press SWITCH Control to enter Single Basket without Separator. The L/R, SYNC and DUAL COOK Controls won't light up. Only one set of TIME and TEMPERATURE will be displayed.

15. DUAL COOK → Press DUAL COOK to effort lessly duplicate settings for both LEFT and RIGHT Air Fryer Baskets. After pressing DUAL COOK, you can simply adjust the temperature and time for both Baskets at the same time.

16. RIGHT BASKET CONTROL

NOTE: LEFT or RIGHT Baskets → May be programmed independently at any time before or during operation. The L or R Control will illuminate steadily on the screen when active. To adjust or add programming at any time, press the appropriate L or R Basket Control. When the Control begins to flash, TEMP and TIME can be adjusted.

17. ON/OFF CONTROL

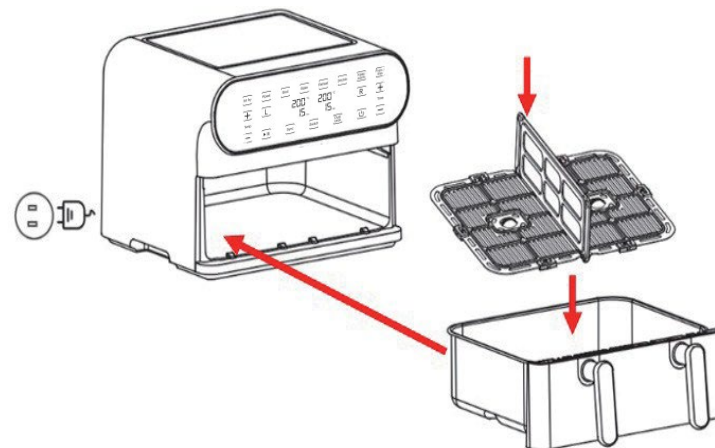
- When the Air Fryer is plugged in, a tone will sound, the ON/OFF Control will light up, indicating that the unit is powered on.
- When ON/OFF is pressed, a tone will sound, and all the Controls will light up.
- When in operation, press ON/ OFF Control to turn both LEFT and RIGHT Basket Controls OFF.

18. TIME CONTROL (+ OR -)

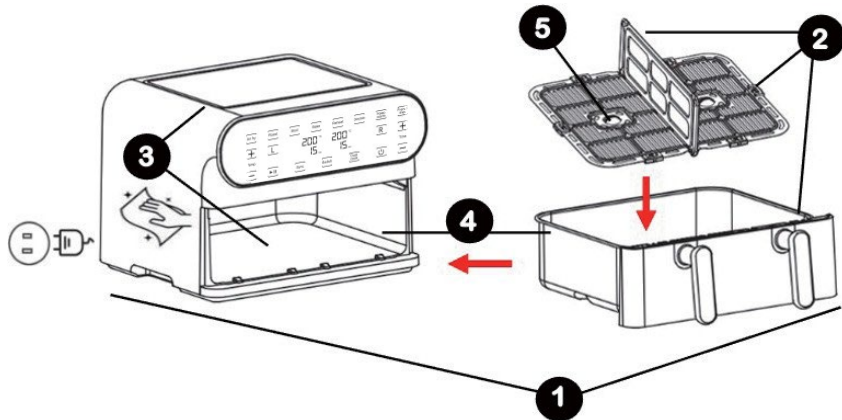
- Press + or – on the right side of the control panel to increase or decrease TIME in 1-minute increments.

NOTE: When using the DEHYDRATE, TIME will increase or decrease in 1-hour increments.

ASSEMBLY



BEFORE FIRST USE



1. Check that all accessories are included, and the Air Fryer is in perfect condition. Remove all packaging materials.
2. Clean all detachable parts thoroughly with mild soap and water. Removable Air Fryer Basket, Crisper Baking Tray, and Separator.
3. Use a damp cloth to wipe the inside and outside of the Air Fryer and a dry cloth to dry it. DO NOT immerse Air Fryer Body in water.
4. After cleaning, dry and place all detachable parts in the Air Fryer.

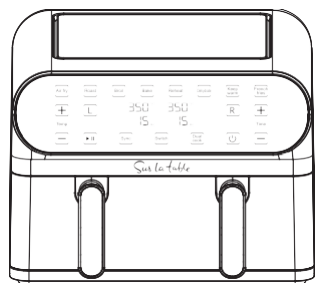
NOTE: During first use, the Dual Air Fryer may emit a slight odor. This is normal and will not affect the flavor of the food.

PRE-PROGRAMMED COOKING SELECTIONS

MENU	DEFAULT TEMP (°C)	DEFAULT TIME	DUAL COOK TIME	TEMP RANGE (°C)	TIME RANGE
French Fries	200	25 mins	30 mins	80 - 200	1 - 60 mins
Chicken	200	20 mins	25 mins	180 - 200	1 - 60 mins
Steak	180	15 mins	19 mins	200	1 - 30 mins
Pizza	200	11 mins	13 mins	80 - 200	1 - 60 mins
Fish	190	10 mins	12 mins	80 - 200	1 - 60 mins
Shrimp	180	10 mins	12 mins	80-200	1 - 60 mins
Keep Warm	80	30 mins	30mins	70 - 100	1 - 60 mins
Dehydrate	70	360 mins	360 mins	70-100	1 hr - 24 hrs

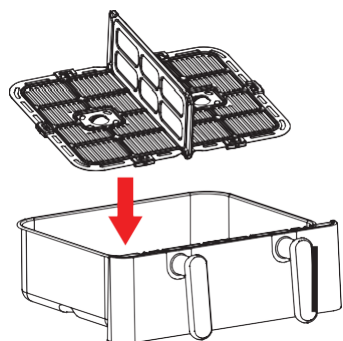
QUICK START GUIDE

ASSEMBLE YOUR AIR FRYER

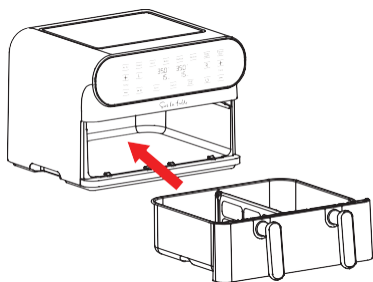


1. Place the air fryer on a flat, stable, heat resistant surface close to an electrical outlet.

Warning: Do NOT place the air fryer underneath cabinets.



2. Insert the crisper baking tray with or without the separator.



3. Insert the basket into the air fryer and lock into place.

START COOKING

IMPORTANT: Maximum food capacity for air fryer basket is 10 Lt of food per basket.

Cook using the full basket:

1. Plug the air fryer cord into an electrical outlet. The ON/OFF control will light up in white.
2. Place food on the crisper baking tray in the air fry basket without the separator.

WARNING: Do NOT Overfill. To ensure proper cooking and air circulation, NEVER fill any Air Fryer Basket more than 2/3 full.

NOTE: When air frying fresh vegetables, it is not recommended to add more than 2 to 3 cups of food to the Air Fryer Basket.

3. Insert the basket into the air fryer and lock into place.
4. Press the ON/OFF control. The control panel will illuminate.
5. Press Switch.

NOTE: The L, R, Sync, and Dual Cook buttons will turn off. Sync buttons will turn off.

6. Press the desired cooking function. The default cooking time and temperature with flash.
7. If necessary, adjust the cooking time and temperature using the + or – buttons.

NOTE: In the Dehydrate Setting, time is adjustable in 1-hour increments.

8. Press the start/pause button to initiate the cooking process.

NOTE: To pause the cooking process, press the start/pause button. To resume the cooking process, press the start/pause button.

NOTE: Two-thirds through the cooking process, the air fryer will beep, and the display will show SHK, reminding you it's time to shake or flip your food for even cooking.

9. When the remaining time reaches 00:00, the display will show a countdown of 20 seconds, the air fryer will beep 5 times and turn off.

Cook using both baskets:

1. Plug the air fryer cord into an electrical outlet. The ON/OFF control will light up in white.
2. Place food on the crisper baking tray in the air fry basket with the separator.

WARNING: Do NOT Over fill. To ensure proper cooking and air circulation, NEVER fill any Air Fryer Basket more than 2/3 full.

NOTE: When air frying fresh vegetables, it is not recommended to add more than 2 to 3 cups of food to the Air Fryer Basket.

3. Insert the basket into the air fryer and lock into place.

4. Press the ON/OFF control. The control panel will illuminate.
5. Press the L button to set up the cooking process for the food on the left basket.
6. Press the desired cooking function. The default cooking time and temperature with flash.
7. If necessary, adjust the cooking time and temperature using the + or – buttons.
8. Press the R button to set up the cooking process for the food on the right basket.
9. Press the desired cooking function. The default cooking time and temperature with flash.
10. If necessary, adjust the cooking time and temperature using the + or – buttons.

NOTE: Press the Sync button to synchronize the cooking time in each basket so both dishes finish cooking at the same time.

11. Press the start/pause button to initiate the cooking process.

NOTE: To pause the cooking process, press the start/pause button. To resume the cooking process, press the start pause button.

NOTE: Two-thirds through the cooking process, the air fryer will beep, and the display will show SHK, reminding you it's time to shake or flip your food for even cooking.

12. When the remaining Time reaches 00:00, the display will show a countdown of 20 seconds, the air fryer will beep 5 times and turn off.

Cook using only one basket:

1. Plug the air fryer cord into an electrical outlet. The ON/OFF control will light up in white.
2. Place food on the crisper baking tray in the air fryer basket with the separator.

WARNING: Do NOT Overfill. To ensure proper cooking and air circulation, NEVER fill any Air Fryer Basket more than 2/3 full.

NOTE: When air frying fresh vegetables, it is not recommended to add more than 2 to 3 cups of food to the Air Fryer Basket.

3. Insert the basket into the air fryer and lock into place.
4. Press the ON/OFF control. The control panel will illuminate.

5. Press the L or R button to set up the cooking process for the food in the desired basket.
6. Press the desired cooking function. The default cooking time and temperature with flash.
7. If necessary, adjust the cooking time and temperature using the + or – buttons.
8. Press the start/pause button to initiate the cooking process.

NOTE: To pause the cooking process, press the start/pause button. To resume the cooking process, press the start pause button.

NOTE: Two-thirds through the cooking process, the air fryer will beep, and the display will show SHK, reminding you it's time to shake or flip your food for even cooking.

9. When the remaining Time reaches 00:00, the display will show a countdown of 20 seconds, the air fryer will beep 5 times and turn off.

SPECIAL FUNCTIONS

Sync Food Finish:

Sync Finish feature independently adjusts temperature and cooking time in each basket to allow two different dishes to finish cooking at the same time. To set up, simply program both sides, press sync and start/pause.

The cooking time will appear on both sides and the countdown will begin on the side with more time. When the remaining time on both sides are even, the countdown will proceed on both sides.

NOTE: Once cooking has started, Sync function will not be operable.

Dual Cook:

Dual Cook function allows you to transfer settings from one basket to the other at the touch of a button. To set up, simply program one of the baskets with the desired cooking function, time, and temperature. Then, press dual cook to copy that recipe on to the other basket. Finally, press the start/pause button to initiate the cooking process.

Shake:

Shake reminder lets you know when it's time to shake your food. You don't have to do anything to set this function up. Two-thirds through the cooking function, the display will show SHK reminding you to shake or flip your food for even cooking.

AIR FRYING TECHNIQUES

NOTE: Consult the Pre-Programmed Cooking Selections or follow the food package directions for suggested TIME and TEMPERATURE.

- Always pat food dry before cooking to promote browning and avoid excess smoke.
- Some recipes may call to brush or spray oil halfway through the cooking process and adjust TIME and TEMPERATURE.

WARNING: Extreme caution must be used when handling any hot food, Basket, or Crisper Baking Tray. Avoid escaping steam from the Air Fryer Basket and the food.

CAUTION: Always use oven mittens when handling the HOT Air Fryer Basket.

CAUTION: Hot oil can collect at the base of the Basket. Use caution when removing cooked foods.

- To ensure crispiness, make sure the skin or exterior food surface is dry. Air Fry small batches of freshly breaded foods.
- Create more surface area by cutting food into smaller pieces.
- Press breading onto food to help it adhere.
- Refrigerate breaded foods for at least 30 minutes before Air Frying.
- Arrange breaded food in Air Fryer Basket so that the food is not touching to allow air to flow through all surfaces. Spray oil work best oil if distributed evenly. Canola, olive, avocado, coconut, grapeseed, peanut, or vegetable oil work best.

COOKING HINTS

Air Frying Pre-Packed Frozen Foods

- As a rule, depending on the food and amount to be cooked, suggested cooking times may have to be reduced slightly.

Roast

- Use a meat thermometer inserted into the center of the meat to determine desired doneness.
- Cook meats to 5 to 10 degrees below desired doneness (internal temperature). Allow meat to stand 15 to 20 minutes before serving. The food temperature will continue to rise while the food is resting.
- Roast large, tender cuts of meat and poultry. Seasoning prior to cooking adds to the flavor and aroma during cooking.
- A layer of fat on the top of the roast promotes better browning and provides natural basting.
- To speed up the browning process, brush lean cuts of meat, chicken and fish with oil, margarine, or melted butter.

Broil

- Use BROIL to melt cheese or to brown crumb toppings.
- Typically, BROIL is used for thinner cuts of meats, or marinated meats, chops, poultry or fish,
- fruits, and vegetables.
- Dry marinated meats and fish before broiling. Always pat meat dry to reduce smoke and promote brownness during broiling.
- To speed up browning and add flavor, brush lean cuts of meat, chicken and fish with oil or melted butter.
- Trim excess fat from meat and score edges to prevent curling.
- Thaw frozen meats and fish before broiling.
- Broil time is determined by the desired doneness. Always use a meat thermometer.

Bake

- Check package directions to determine if the container is suitable for use in an Air Fryer.

Dehydrate

- NOTE: When manually programming DEHYDRATE menu selection, TIME will increase or decrease in 1-hour increments.
- Dehydrate fresh, ripe foods to preserve nutrients and enhance flavor.

CLEANING AND MAINTENANCE

- This Air Fryer requires very little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.
- **WARNING:** Allow the Single or Double Basket Air Fryer to cool fully before cleaning.
- Unplug the Single or Double Basket Air Fryer.
- Remove the Basket from the Air Fryer.
- Make sure Air Fryer Basket, Separator and Crisper Baking Tray have cooled completely before cleaning.
- Wash Air Fryer Basket, Separator and Crisper Baking Tray in warm soapy water and rinse well. Hand dry with a soft cloth.
- Do not use metal Kitchen utensils or abrasive cleaners or cleaning products as these may damage the non-stick coating.
- Only the crisper tray and basket separator are dishwasher safe. For best results place on the top rack.
- Wipe the Air Fryer with a soft, non-abrasive damp cloth to clean it. Then use a dry soft cloth to dry all surfaces.

STORING INSTRUCTIONS

- Make sure the Air Fryer is unplugged and all parts are clean and dry before storing.
- Never store the Air Fryer while it is hot or wet.
- Insert the clean Crisper Baking Tray and Separator inside the Air Fryer.
- Store Air Fryer in its box or in a clean, dry place.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2012/19/EU.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection center or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health, deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

