

INSTRUCTIONS AND RECOMMENDATIONS FOR THE USE, INSTALLATION AND MAINTENANCE OF BUILT-IN ELECTRIC CERAMIC HOBS

Dear customer,

thank you for buying one of our products. We are sure that this new, modern, functional and practical appliance, made using the finest quality materials, will fully satisfy your requirements. This new appliance is very easy to use, but in order to obtain the best results, we strongly recommend that you read this booklet carefully before use.

The manufacturer cannot be considered responsible for any damages to people or to things in the event of incorrect installation or improper use of the appliance.

Cimatech[®]

MOD.: CI3122Z

The Manufacturer cannot be held responsible for any imprecision due to printing or copying errors contained in this booklet. The figures shown are purely indicative. We reserve the right to make any changes to our products which we consider to be necessary or useful, also in the interest of the user, without affecting their essential characteristics in terms of functionality and safety.

WARNING:

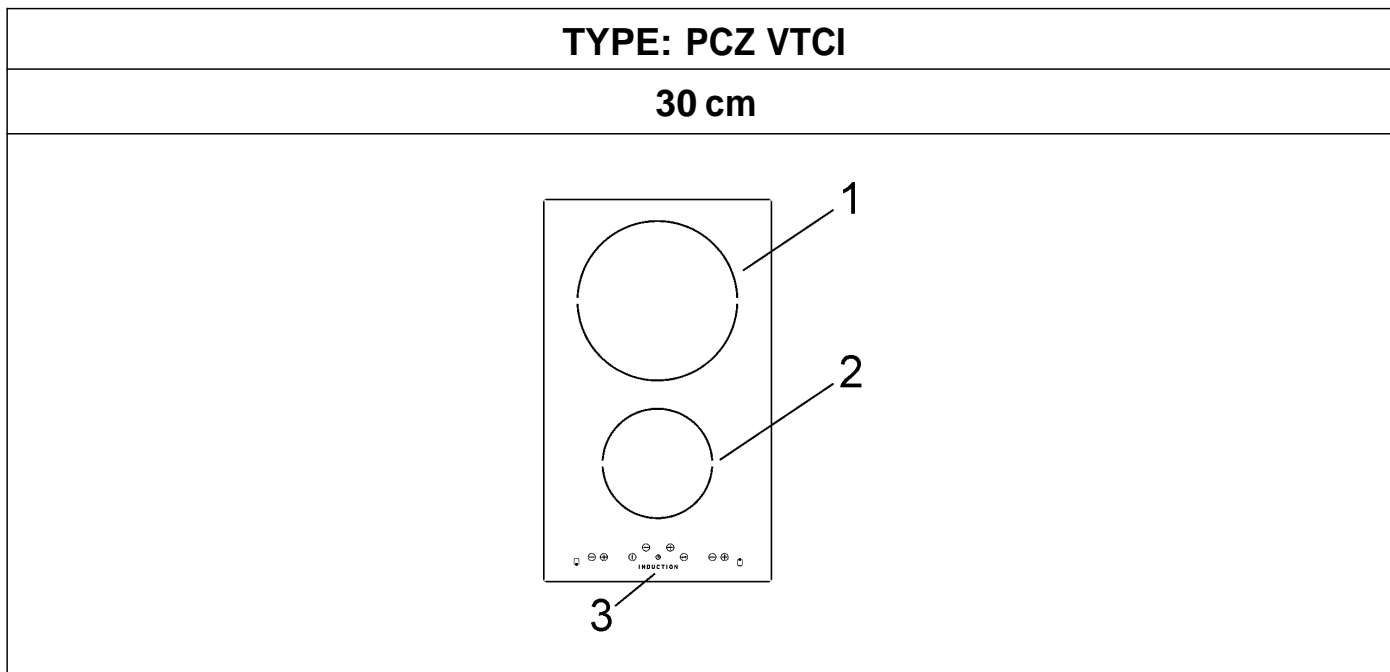
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Children should not be allowed to operate the appliance and let them aware of the dangerous.
- The appliance is manufactured in compliance with the relevant effective safety standards. Nevertheless, we strongly recommend that persons with impaired physical, motoric, or mental capacity, or persons with inadequate experience or knowledge, do not use the appliance unless attended by a qualified person. The same recommendation applies when the appliance is used by persons of less-than-legal age.
- 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.
- Danger of fire: do not store items on the cooking surfaces.
- If the surface is cracked, switch of the appliance to avoid the possibility of electric shock.
Not use an appliance for steam cleaning.

The appliance is not intended to be operated by means of an external timer or separate remote-control system.

- Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

DESCRIPTION

COOKING AREA

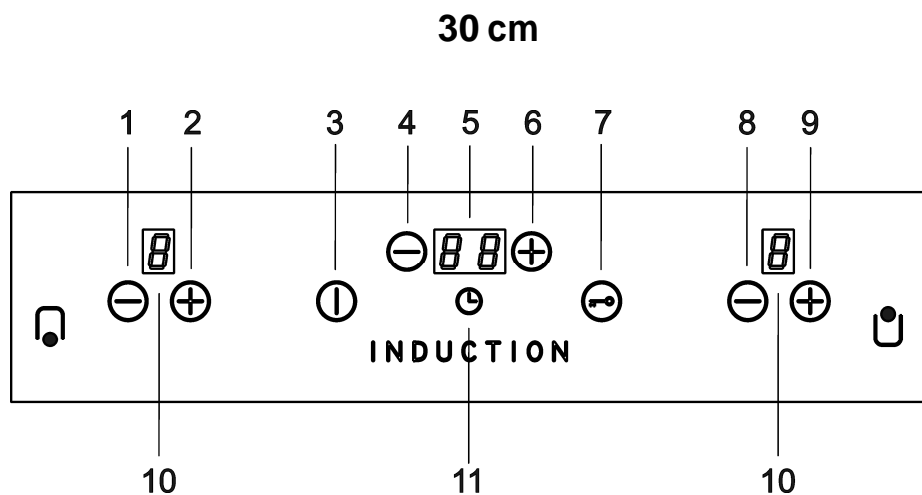


The appliance has 2 cooking areas with different sizes and different power levels. The heating elements are of the magnetic induction type, which come on after selecting the heating element, and the heat can be regulated using the controls on the front panel, from a minimum of 1 to a maximum of 9 (depending on the models). There is also a fast boiling function (booster) indicated by the letter **P** on the display. The cooking areas have concentric discs with the following diameters.

		<u>booster</u>	
1	Induction element	Ø 21,0 cm	2000 W
2	Induction element	Ø 14,5 cm	1600 W
3	Touch control		

DESCRIPTION

DESCRIPTION OF FRONT PANEL CONTROLS



- 1 - Induction element 2 - button
- 2 - Induction element 2 + button
- 3 - ON/OFF button
- 4 - Clock programming - button
- 5 - Display clock
- 6 - Clock programming + button
- 7 - Safety lock button
- 8 - Induction element 1 - button
- 9 - Induction element 1 + button
- 10 - Capacity levels display (0 - 9)
- 11 - Clock

DESCRIPTION

WARNINGS FOR USE:

- the appliance is built to perform the following function: cooking and heating food. Every other use must be considered improper:
- never use this appliance to heat the environment;
- do not attempt to change the technical characteristics of the product because it can be dangerous.
- If you should not to use this appliance any more (or replace an old model), before disposing of it, make it inoperative in conformity with current law on the protection of health and the prevention of environmental pollution by making its dangerous parts harmless, especially for children who might play on an abandoned appliance;
- do not touch the appliance with wet or damp hands or feet;
- do not use the appliance barefoot;
- the manufacturer will not be liable for any damage resulting from improper, incorrect or unreasonable use;
- during, and immediately after operation, some parts of the cook top are very hot: avoid touching them;
- if the ceramic hob is not cleaned immediately there is a risk of forming encrustations which are impossible to remove after the hob has cooled or has been reheated several times;
- do not use gloves when programming the hob. Press with clean fingers and touch the glass gently;
- do not leave any type of metallic object, such as forks, knives, spoons or lids on the hob, as they might accumulate heat, posing a hazard;
- the hob operates in compliance with the current legislation on electromagnetic fields and interference deriving from their use. The appliance is fully compliant with the legal requirements in force. Wearers of pacemakers or other similar devices must ensure that these appliances have been built or operate in compliance with the above legislation.
- Wearers of pacemakers or other similar devices must be certain that the operation of these devices is not disturbed by the magnetic field generated by the hob, which has a frequency between 20 KHz and 50 KHz.

DESCRIPTION

1) INSTRUCTIONS FOR THE USER

Every time a symbol is pressed it is confirmed by a beep. The functions of hobs that use this type of technology are activated by gently pressing the symbols printed on the surface. When connecting to the electricity supply for the first time, an operating check will be run and all the warning lights will light up for a few seconds.

2) ARRANGEMENT OF THE HEATING ELEMENTS


PCZVTCI30









FRONT










BACK

Every time the hob is reconnected to the electricity supply, the control panel lock  is active and the relative led in on.







After removing the control panel lock  (by pressing the  symbol for 1 second), switch on the hob by pressing the key for a few seconds. If no function is activated within 10 seconds, the hob will switch off automatically. The associated heating element is indicated next to every  control area. Identify the heating element to activate () and then activate it using the  and keys, regulating the level of cooking required on a scale of 1 to 9. With the heating element set on 9 it is possible, pressing the  key, to activate the “fast boil” function (booster), indicated with a **P** on the display. The heating element will work at maximum power for 10 minutes, after which it will return to level 9, issuing a beep.

3) TIMER

There is a timer for setting cooking times from 1 to 99 minutes (symbol ).






After activating the cooking area required, selecting it on the display, activate the timer by pressing the  or  symbol above the  symbol. Then return to the heating element to be programmed by pressing its  or  symbol. Return to the timer and set the programming time using the  or  symbol. The programmed heating element is highlighted by the corresponding led above the cooking level indicator.

The timer will start 5 seconds after the last symbol has been pressed and the heating element will operate until the number on the display reaches 0. The heating element will then switch off automatically. When the time ends a sequence of beeps will be repeated at 3 second intervals for 1 minute.

During timed cooking it is possible to change the operating power and the cooking time. Every time the  or  symbols of the cooking area are pressed, the heating element operating power is increased or reduced. To change the amount of time remaining, it is necessary to press the  or  symbol of the heating element until the led position in the cooking area switches on. Then the operating time can be changed using the  and  symbols of the timer.

DESCRIPTION

4) KEY LOCK FUNCTION

Lock Function (): this function prevents the hob from being accidentally switched on (child safety lock). To activate it, the  sensor must be pressed for about three seconds (the warning light comes on). It is not possible to make the heating areas work if  is active. If the heating elements are still working, it is possible to switch them off while  is active. This function is deactivated by pressing the  sensor for two seconds, for all the configurations.


5) RESIDUAL HEAT

Every plate has a device which indicates the presence of residual heat. On the display, after switching off any plate, an **H** may appear. This signal indicates that the cooking area is still very hot. It is possible to start cooking food again even when the **H** is visible, by reactivating the heating element required.

6) SWITCHING OFF THE PLATES

The plates switch off when the relative operating power display indicates 0. The plate will be automatically deactivated five seconds after the 0 appears on the display. If the plates are hot, the **H** indicating the presence of residual heat will appear. To immediately switch off an element, simply touch the **-** and **+** keys together, or the **-** key until 0 appears on the display.

7) SWITCHING OFF THE HOB

The hob is switched off by pressing the  symbol for one second, even if the plates are operating; all the plates will be deactivated and the hob will switch off completely. If the plates are hot, the **H** indicating the presence of residual heat will appear after switching off. There is a heat protection system installed inside the hob. If the temperature exceeds 95 °C, the hob switches off automatically. This is to prevent excessive temperature from damaging the internal components.

DESCRIPTION

8) GUIDE TO COOKING

The table below indicates the power values that can be set and the type of food to prepare is shown next to each one. The values can change according to the amount of food and consumer preference.

TABLE 1

Power and dimensions of the cooking area			Touch control positions	Cooking operations
Area no.	Diameter in cm	Booster Power W		
1	21,0	2000	1	To melt butter, chocolate, etc.; to heat small amounts of liquid.
2	14,5	1600	1 - 3	To heat larger amounts of liquid; to prepare creams and sauces requiring lengthy cooking times.
			4 - 8	To cook foods that have to be boiled, for delicate roastmeats and fish.
			5 - 9	To boil large amounts of liquid, to fry.
			9 - P	

In order to cook with the heating element efficiently using the least amount of energy, use: thick, flat-bottomed pots of a width suited to that of the heating element (see picture). Cook with the lid on to also save energy. Turn down the heating element when it reaches boiling point.

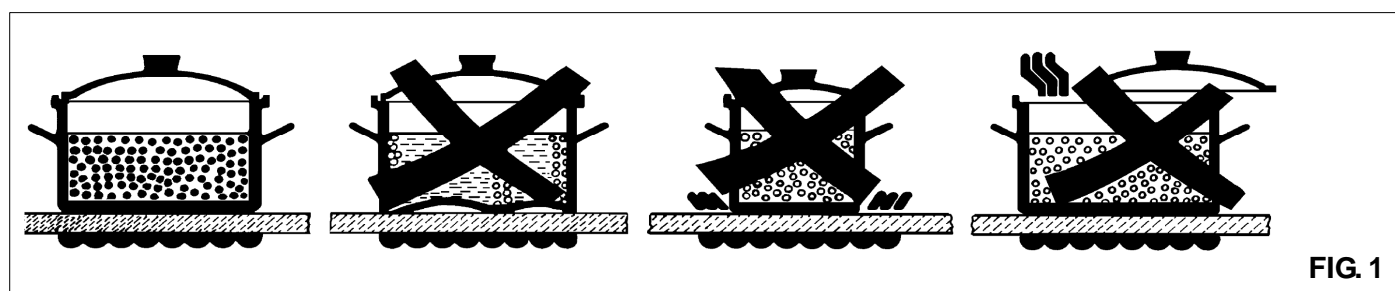


FIG. 1

USE

WARNINGS:

see figure 1 for correct use, and remember:

- only connect the power supply after placing the pan on the cooking area.
- Use pans with a thick, flat bottom.
- Dry the bottom of the pan before placing it on the cooking area.
- Do not drag pans across the glass hob as this may damage the surface.
- Never leave the appliance unattended while the cooking areas are in use and ensure that children are kept at a safe distance. Pay close attention to children because they are unlikely to see the "H" indication of residual heat. After use, the cooking areas remain very hot for a while, even when they have been switched off. Do not allow children to rest their hands on them. After using the hob, always make sure that the controls are in the "zero" position (off). Make sure that pan handles are correctly positioned towards the inside and supervise the cooking of foods in oil and fat, as these are highly flammable.
- After use, the cooking areas remain hot for a long time; do not rest your hands or other objects on them to avoid the risk of burns, until the "H" indicating the presence of residual heat has switched off.
- Should a crack appear on the surface of the glass, disconnect the appliance from the electricity supply immediately.
- Do not rest sheets of aluminium or plastic containers on the hot surface.
- Do not use the hob as a work surface.
- The pans must be properly centred on the heating elements (see fig. 2). If the pan is not properly centred over the corresponding printed area or is removed without switching the element off, a sensor automatically switches off the hob after a few seconds and the **U** symbol appears on the display indicating the absence of the pan. If the pan is not returned to or correctly positioned on the cooking area within 1 minute, the hob resets and if no control is pressed, it switches off after 20 seconds.

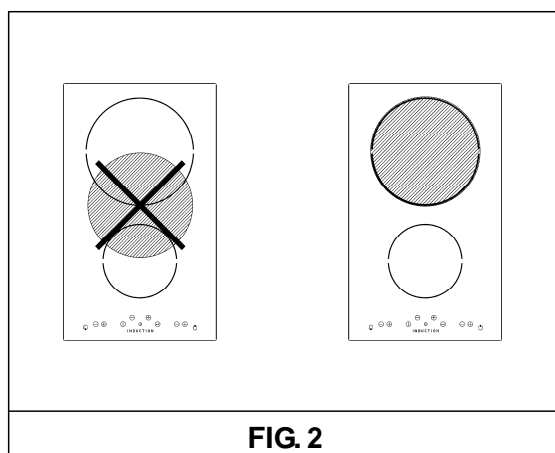


FIG. 2

- If the power level does not change during a set period of time, the corresponding heating element switches off automatically. The maximum time that a heating element can remain switched on depends on the cooking level selected (see table below: HOB AUTOMATIC SWITCH-OFF). glass, terracotta, aluminium without a special finish on the bottom, copper or non-magnetic steel pans are not suitable for use with the induction hob. We recommend using thick-bottomed pans so that the heat is distributed properly and the food cooks more evenly. Always use pans bearing the logo indicating that they are suitable for use with an induction hob, with the word INDUCTION. Use a magnet to check that your pans are compatible: if the magnet is attracted to the pan, it is compatible for use.

See the following table for the pan diameters to use:

Coil Ø	Minimum pan Ø
14,5 cm	9,0 cm
21,0 cm	13,0 cm

Pans with smaller diameters risk non being detected and therefore not activating the inductor.

HOB AUTOMATIC SWITCH-OFF

Power level selected	Corresponding time (in hours)
1	10
2	10
3	10
4	10
5	10
6	10
7	10
8	10
9	3

CAUTION:

In case of hotplate glass breakage:

- shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply;
- do not touch the appliance surface;
- do not use the appliance.

CLEANING

Before cleaning the appliance, disconnect it from the electricity supply.

9) CERAMIC WORKTOP

It is very important to clean the hob every time you use it, while the glass is still warm.

Do not clean using abrasive metal scourers, powder abrasives or corrosive sprays.

Depending on the degree of dirt, we recommend:

- for light stains, a damp sponge is sufficient.
- Tough, encrusted dirt is easily eliminated using a scraper (fig. 3). **Use the scraper carefully to avoid damaging the hob.**
- Traces of liquid spilled from pans can be eliminated with vinegar or lemon juice.
- **Never allow sugar or sugary foods to fall on the hob while cooking.**

Should this occur, switch off the hob and clean it immediately with hot water, using a scraper on hot spills.

- As time goes by metallic reflections, colouring or scratches may appear (fig. 4) due to poor cleaning and the incorrect movement of pans. Scratches are hard to eliminate but do not affect the correct operation of your hob.

- **Do not use jets of steam to clean the appliance.**

10) INDUCTION COOKING

The induction cooking principle is based on a magnetic phenomenon. When we put a pan on the heating element, we switch on the hob and activate the element, the electronic circuit inside the appliance generates an induced current which heats the bottom of the pan and the food (see fig. 5).

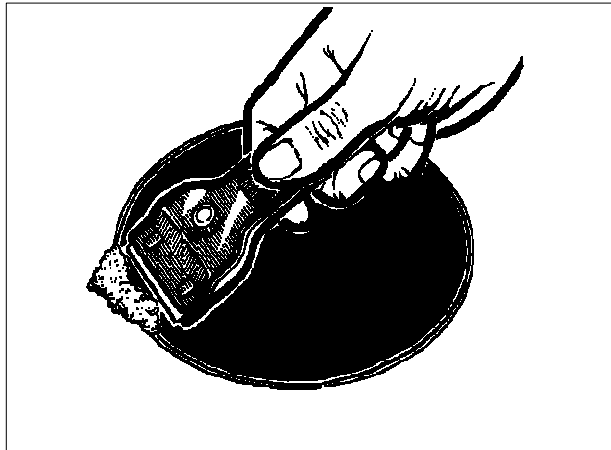


FIG. 3

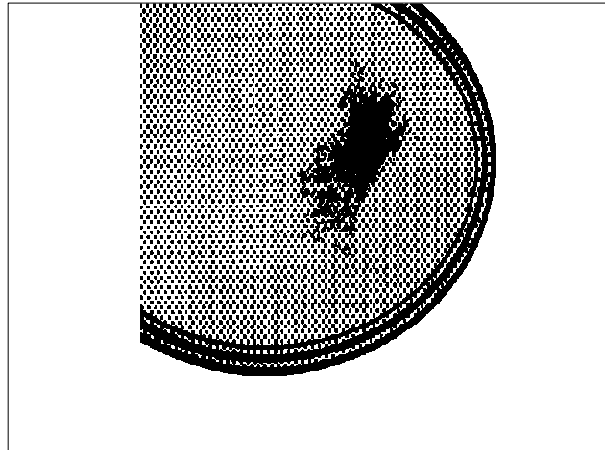


FIG. 4

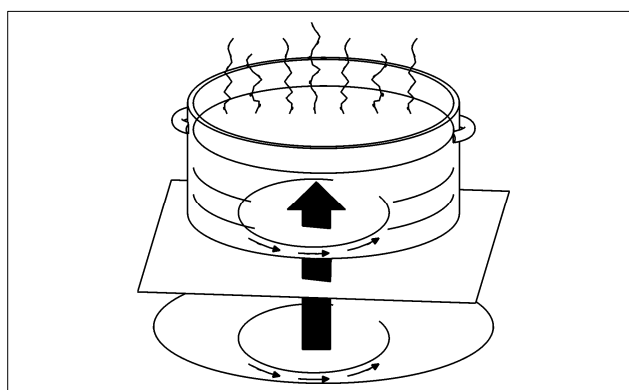


FIG. 5

INSTALLATION

TECHNICAL INFORMATION FOR FITTERS The installation, transformation and maintenance operations listed in this section must be carried out exclusively by qualified personnel.

The appliance must be correctly installed in conformity with current law and the manufacturer's instructions.

Incorrect installation may cause injury to people or animals, or damage to items, for which the manufacturer cannot be held responsible.

Throughout the life of the system, the devices for the safety and automatic regulation of the appliances must only be modified by the manufacturer or the duly authorised supplier.

11) INSERTION

After removing the outer and inner packing of the various mobile parts, ensure that the hob is undamaged. If you are in any doubt, do not use the appliance and connect qualified personnel.

The packing elements (cardboard, bags, polystyrene, nails...) must not be left within the reach of children as they are potential sources of danger.

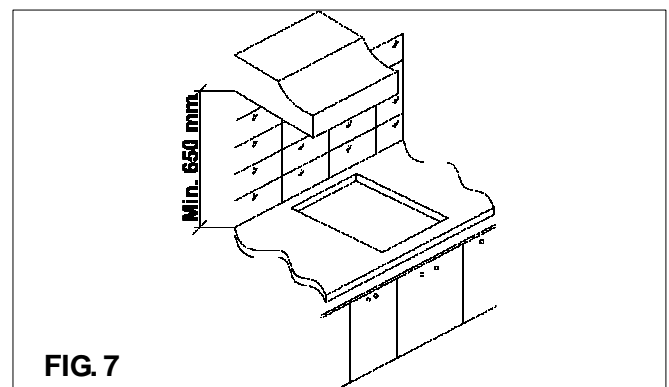
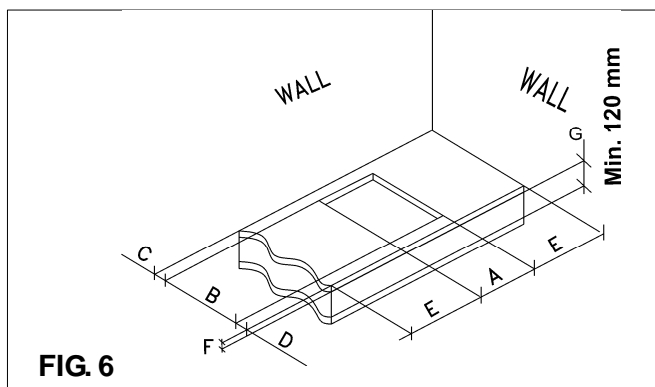
It is necessary to make a hole in the kitchen unit to house the hob, observing the measurements in mm indicated in fig. 6 and ensuring that the critical distances between the hob, the lateral walls, the rear wall and the upper surface are respected (see fig. 7). In order to avoid accidental contact with the surface of the box of the overheated hob during use, it is necessary to install a wooden divider at a minimum distance of 120 mm from the top, fastening it in place with screws (fig. 6).

CAUTION:

do not place the glass directly on the unit.
The bottom of the hob must rest on the unit.

MEASUREMENTS TO OBSERVE (in mm)

	A	B	C	D	E	F	G
2 EL. (30)	282	482	59	59	100 min.	min. 30 - max 50	Min. 120 mm



INSTALLATION

12) FITTING THE HOB

The hob is equipped with a special seal to avoid any infiltration of liquid into the unit. To apply this seal correctly, please follow the instructions given below carefully:

- remove all the mobile parts of the hob.
- Turn the hob upside down and place the adhesive putty "E" (fig. 9) under the edge of the hob so that perfectly matches the outer perimeter edge of the glass. The ends of the strips must match without overlapping.
- Stick the putty to the glass evenly and securely, using your fingers to press it into place.
- Position the hob in the hole in the unit and fasten it in place using the appropriate screws "F" of the fastening hooks "G" (see fig. 10).
- In order to avoid accidental contact with the surface of the box of the overheated hob during use, it is necessary to install a wooden divider at

a minimum distance of 120 mm from the top, fastening it in place with screws (fig. 6).

- To fasten this product to the supporting structure, we advise you not to use mechanical or electrical screwdrivers and to exercise moderate pressure by hand on the fastening hooks.

WARNING:

the glue which joins the plastic laminate to the unit must be able to resist temperatures of at least 150 °C to prevent the coating from becoming unstuck. Moreover, the walls and the surfaces adjacent to and surrounding the hob must resist an temperature of 90 °C. Do not obstruct the vents and heat dispersion slots.

Safety distances furniture

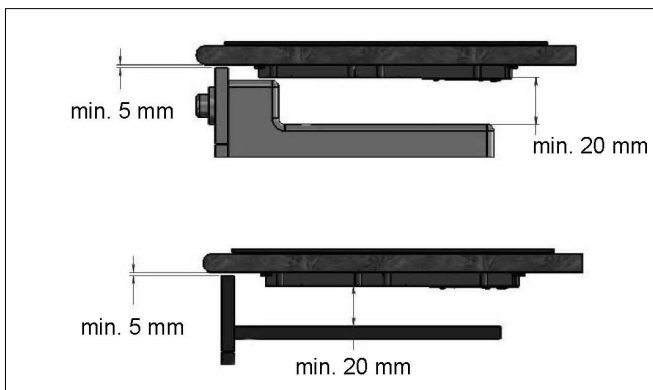


FIG. 8

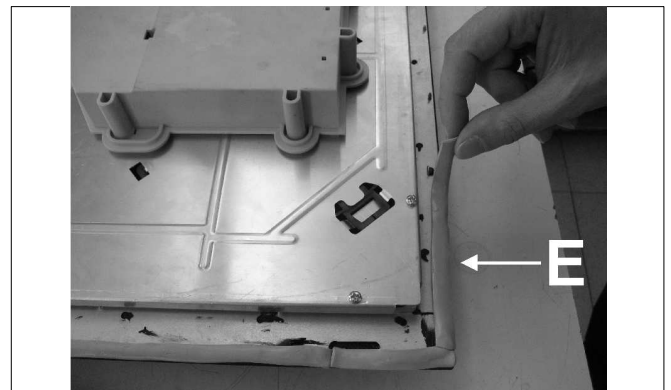


FIG. 9

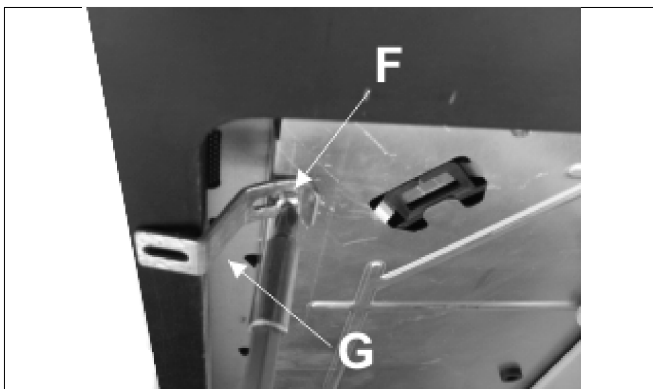


FIG. 10

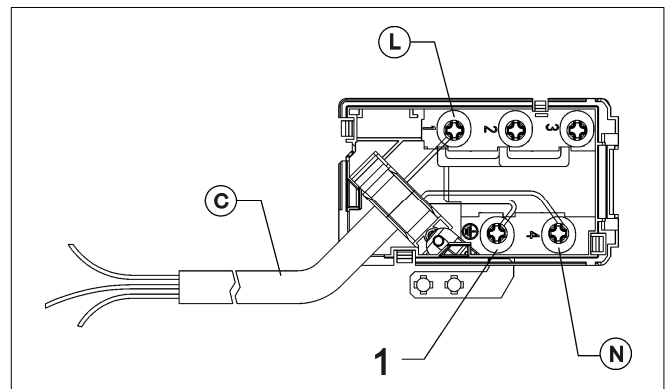


FIG. 11

INSTALLATION

POSITIONING AND FASTENING HOOKS ON THE BOTTOM

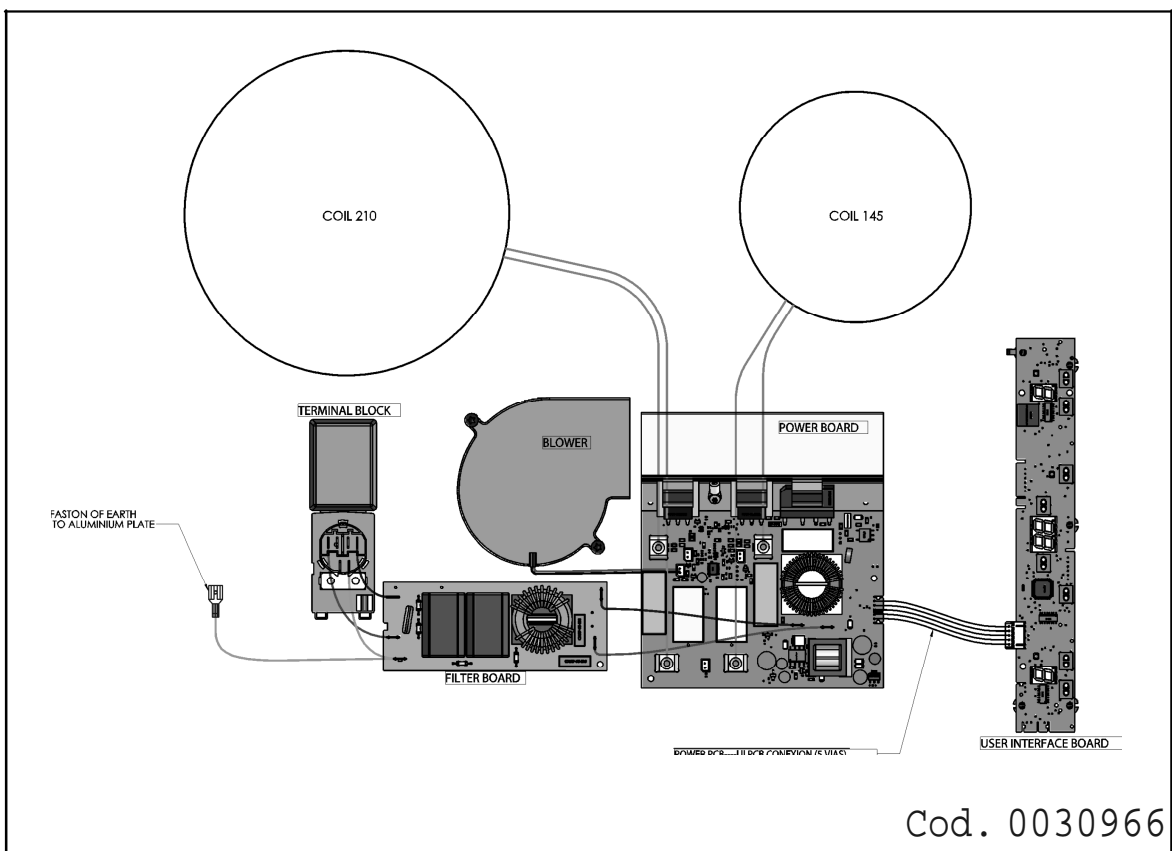
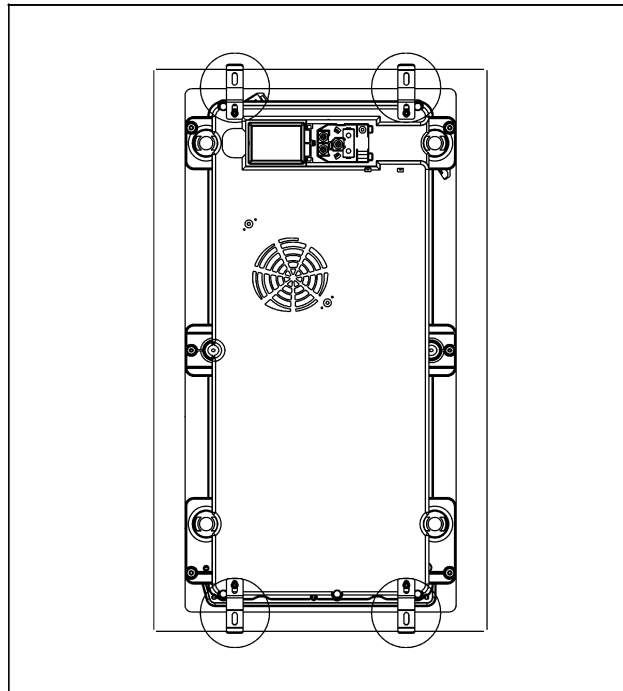


FIG. 12

INSTALLATION

13) ELECTRICAL CONNECTION

IMPORTANT: the appliance must be installed following the manufacturer's instructions. The manufacturer will not be liable for injury to persons or animals or property damage caused by an incorrect installation.

The electrical connection must be made in compliance with the standards and legal provisions in force.

Before connecting to the electricity supply, ensure that:


- the voltage matches the value shown on the specification plate and the section of the wires of the electrical system can support the load, which is also indicated on the specification plate.
- The electrical capacity of the system and electrical sockets are suited to the maximum power of the appliance (see the label applied to the lower part).
- The socket or system has an effective earth connection compliant with the standards and laws in force. We cannot accept any responsibility for failure to observe these provisions.

When the appliance is connected to the power supply via socket:

- fit a standard plug to the power cable "C" if necessary (see fig. 11).
- Connect the wires in compliance with the diagram in fig. 11, ensuring that the following are observed:

letter L (phase) = brown wire;

letter N (neutral) = blue wire;

earth symbol  = green-yellow wire.

- The power cable must be positioned so that it does not reach an temperature of 90 °C in any point.
- Do not use reductions, adapters or shunts for the connection, as they could make false contacts causing hazards due to overheating.
- The socket must be accessible after fitting.

When the connection is made directly to the electricity main:

- insert an omnipolar switch between the appliance and the power network, in a size suited to the load of the appliance, in compliance with the installation legislation in force.

- Remember that the earth cable must not be interrupted by the switch.
- For greater safety, the electrical connection may also be protected with a highly sensitive differential switch.

We strongly recommend that you connect the appropriate green-yellow earth wire to an efficient earth system.

Before performing any service on the electrical part of the appliance, it must absolutely be disconnected from the electrical network.

If the installation requires modifications to the home's electrical system or if the socket is incompatible with the appliance's plug, have changes or replacements performed by professionally-qualified person. In particular, this person must also make sure that the section of the wires of the socket is suitable for the power absorbed by the appliance.

WARNINGS:

all our products are conform with the European Norms and relative amendments. The product is therefore conform with the requirements of the European Directives in force relating to:

- **compatibility electromagnetic (EMC);**
- **electrical security (LVD);**
- **restriction of use of certain hazardous substances (RoHS);**
- **EcoDesign (ERP).**

TECHNICAL DATA

Before carrying out any maintenance, disconnect the appliance from the power supply.

14) REPLACING COMPONENTS

To replace the components housed inside the hob it is necessary to remove it from the unit and loosen the screws to remove the bottom. After carrying out the operations indicated above, it is possible to intervene on plates, switches and the terminal block. For the maintenance of the cable it is necessary to turn the hob upside down.

When replacing the power cable, the fitter must keep the earth wire longer than the phase wires and observe the warnings indicated in the “ELECTRICAL CONNECTION” paragraph.

To refit the hob, repeat the operations listed above in reverse order.

15) TECHNICAL FEATURES OF THE ELECTRICAL COMPONENTS

To facilitate the fitter's job, here is a table indicating the features of the components.

WARNING: MAINTENANCE MUST ONLY BE PERFORMED BY AUTHORISED PERSONS.

ELECTRICAL COMPONENT POWER

Denominations	W
Heating element Ø 14,5 cm	1600
Heating element Ø 21,0 cm	2000

TYPE AND SECTION OF THE POWER CABLES

Type of cable	Monophase power supply 220 V~	Threephase power supply 380 V~ 3N	Threephase power supply 380 V~ 3N
Rubber H05 RR-F	3 x 4 mm ²	5 x 1.5 mm ²	4 x 1.5 mm ²

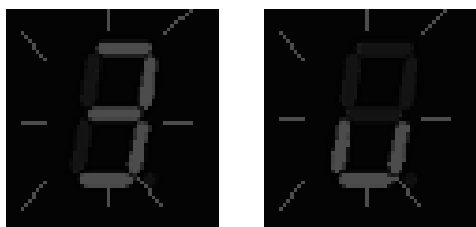
MODEL 2 EL. HEATING (30)

Voltage	220/380 V~ 3N
Frequency	50/60 Hz
Total rated power	3600 W

DISPLAY OF ERRORS

DISPLAYING SPECIAL STATUSES

The corresponding heater display blink between two characters depending on the status, for heater display fore (1 sec.) and for heater display back (1 sec.).



Event (Visualization Priority Order)	Start conditions	End conditions	Action	Heater status	Heater display fore (1 sec.)	Heater display back (1 sec.)
Power increment not allowed (only for ECO models)	Asked Cooktop power > Cooktop ECO Power limit	2 sec.	Power increment not allowed	On/Off	“r”	
Heater without suitable pan or without pan	No pan or not suitable pan over the heater	Suitable pan over the heater	After 1 minute heater off	On	“Power Level” and	‘U’
Induction heater overtemperature	COIL TEMPERATURE > T1	COIL TEMPERATURE < T2	No power is delivered to the heater	Off	‘ ’ or ‘H’	‘C’
				On	“Power Level and”	
Induction generator overtemperature	HEATSINK TEMPERATURE > T3	HEATSINK TEMPERATURE > T4	No power is delivered to the heater	Off	‘ ’ or ‘H’	‘C’
				On	“Power Level” and	
Hot glass over a heater (residual heat)	COIL TEMPERATURE > T5	COIL TEMPERATURE < T6	-----	Off	‘H’	

DISPLAY OF ERRORS

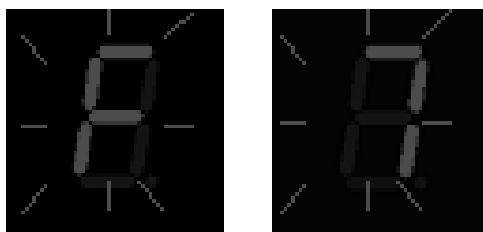
Heater errors

Heater errors are the errors which generate the switch off of one or more heaters.

When a heater error is detected, the involved heaters are switched off, a beep sounds (only if one or more heaters are active) and the displays corresponding to these heaters show a “F” letter and the error code alternately.

While in error status the keys of the corresponding heaters are not operative.

All errors are recoverable. That is, when the cause of the error disappears the corresponding displays are deactivated and the heaters return to normal operation.



Heater errors			
Event (Visualization Priority Order)	Error recovery	Action	Heater display (fore 0.5 sec./back 0.5 sec.)
Communication fault	When the fault disappears	Front or back side heaters Off (****)	F5
Heater temperature sensor short-circuit	When the fault disappears	Heater Off (**)	F1
Heater temperature sensor open-circuit	When the fault disappears	Heater Off (**)	F2
Heater temperature sensor error 1	When the fault disappears	Heater Off (**)	F7
Heater temperature sensor error 2	When the fault disappears	Heater Off (**)	F8
Bus relay fault	When the fault disappears	Heater Off (**)	F9
Power unit temperature sensor short-circuit	When the fault disappears	All heaters Off (***)	F3
Power unit temperature sensor open-circuit	When the fault disappears	All heaters Off (***)	F4
Mains zero crossing loss	When the fault disappears	Front or back side heaters Off (****)	F6

(**) Heater switched off and locked.

(***) All the Induction heaters switched off and locked.

(****) Front or back side heaters switched off and locked.

DISPLAY OF ERRORS

Errors/Alarms

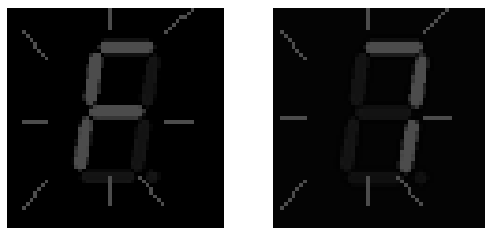
Appliance errors

Appliance errors are the errors which generate the deactivation of the whole cooktop.

When an appliance error is detected, all heaters are switched off, a beep sounds (only if one or more heaters are active) and all displays show a "F" letter and the error code alternately.

While in error status all the heater keys are not operative.

Except EEPROM and microcontroller errors, all errors are recoverable. That is, when the cause of the error disappears all displays are deactivated and the cooktop return to normal operations.



Appliance errors			
Error (Visualization Priority Order)	Error recovery	Action	All Heater display (fore 0.5 sec./back 0.5 sec.)
Microcontroller fault	-----	App. off	F0
On/Off key emitter fault	When the fault disappears	App. off	FA
On/Off key receiver fault	When the fault disappears	App. off	FC
User interface temperature sensor short-circuit	When the fault disappears	App. off	FE
User interface temperature sensor open-circuit	When the fault disappears	App. off	Ft
User interface overtemperature	When user interface temperature < 90 °C	App. off	Fc
EEPROM fault	-----	App. off	FH
Microcontroller A/D converter multiplexer fault	When the fault disappears	App. off	FJ
Ambient Light fault	When satisfactory ambient lighting is detected	App. off	FL
Microcontroller A/D converter conversion fault	When the fault disappears	App. off	FU

TECHNICAL ASSISTANCE AND SPARES

Before leaving the factory, this appliance was tested and regulated by specially qualified experts in order to guarantee the best operating results. The original spare parts can be found only in our Technical Assistance Centres and authorised shops. Every repair or regulation operation which should become subsequently necessary must be carried out with the utmost care and attention by qualified personnel. This is why we recommend that you always contact the Dealer who sold the appliance or our nearest Assistance Centre, specifying the brand, the model, the serial number and the type of problem affecting your appliance. The pertinent data is stamped on the label applied to the underside of the appliance and on the label applied to the packing box. This information enables the technical assistance department to acquire the appropriate spare parts and consequently guarantee prompt and targeted intervention. We recommend that you write this data in the spaces below and keep it to hand at all times:

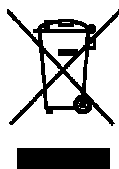
BRAND:

MODEL:

SERIES:

In case of failure or cut in the cable, please move away from the cable and do not touch it. Moreover the device must be unplugged and not switched on. Call the nearest authorized service center to fix the problem.

This appliance bears the markings compliant with European directive 2002/96/CE on the matter of electrical and electronic appliances (waste electrical and electronic equipment WEEE). This directive defines the standards for collecting and recycling used appliances and is valid throughout the whole European Union.



Do not leave packaging waste unsupervised in the domestic environment. Separate the various waste materials from the packaging and take them to the nearest separate waste collection centre.