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User Manual Hot-Star

BHS1(6), BHS2, BHS2S, BHS1(6)KTS

from year 2020



Be sure to read the instructions for use and assembly
before installation - installation - commissioning.
This protects you and prevents damage.

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1 Safety



Read this guide carefully. Keep the instructions for use and assembly for later use or for subsequent owners. Check the device after unpacking. Do not connect in the event of transport damage. Record the damage in writing and call the customer service, otherwise the warranty claim will not be waived. The installation or installation of

the device must be carried out in accordance with the attached installation instructions. Use the device only for keeping food warm or cooking at low temperature. ■ Supervise the device during operation. Use the device only indoors. Do not use hob covers. They can lead to accidents, e.B. due to overheating, inflammation or cracking materials. Do not use unsuitable protective devices or child protection screens. They can lead to accidents. This device is not intended for operation with an external timer or remote control.

- The device and inside of the device become very hot. Never put combustible objects in the device. Do not store any items on the device.
- The device gets hot. Never store flammable objects or spray cans in or on the device.

Risk of combustion !

- The device and its surroundings get hot. Never touch the hot surfaces. Keep children away.
- ! The device is heating, but the display is not working. Switch off the fuse in the fuse box. Call customer service.
- Turn off the device after each use.

Risk of electric shock !

- Improper repairs are dangerous. Only a customer service technician trained by us is allowed to carry out repairs and replace damaged connecting lines. If the device is defective, disconnect the power plug or turn off the fuse in the fuse box. Call customer service.
- Invading moisture can cause an electric shock. Do not use a high-pressure cleaner or steam cleaner.
- A defective device can cause an electric shock. Never turn on a defective device. Disconnect the power plug or turn off the fuse in the fuse box. Call customer service.

2 Safety regulations

2.1 Description of Hazard Symbols

General danger symbol
Failure to comply with safety regulations
means danger (injuries)



This symbol warns of **dangerous tension**.
(Figurine 5036 of IEC 60417-1)

Dangers directly attached to the device-Symbole must be followed
and readability must be ensured at all times.

Attention

In case of improper use
may cause minor injuries or
damage to property!

Attention

The user manual must be read before using or
maintaining the device.

2.2 Dangers in case of non-observance of safety regulations

Failure to comply with safety regulations can pose a risk to people, the environment and the device itself. Failure to comply with the safety regulations is not the right to claim any damages.

In detail, failure to observe the following risks may result in the following risks

(Examples):

- Danger to persons due to electrical causes
- Danger to people due to overheating
- Danger to people from overheated parts

2.3 Safe use

The safety provisions of this manual, the existing national rules on electricity to prevent accidents and any internal working, application and safety regulations must be followed.

Attention: Risk of combustion of housing parts

After prolonged operation (> 60minutes) with the maximum temperature of 120°C.
Continuous operation with open drawer/door is **expressly prohibited!**

- If the device is damaged, it must be turned off and disconnected from the electrical supply. Do not touch any parts inside the device.
- The device housing heats itself outside with the maximum temperature (=120°C) in places sensitive to contact during prolonged operation. To avoid injuries (burns), use the maximum temperature only for a short time for disinfection after a damp interior cleaning.
- Do not use the interior floor as a shelf for the set food.
- Only recommended types and sizes of vessels may be used.
- Avoid the entry of liquids into the device. Do not clean the device with a water jet.

2.4 Improper operation

The functionality of the device can only be guaranteed if used correctly. The limit values in accordance with the technical data may not be exceeded or exceeded under any circumstances.

2.5 Changes / use of spare parts

Contact the manufacturer if you intend to make changes to the device. To ensure safety, use only original spare parts and accessories, which are manufactured by the Released Are. When using non-original components, all liability for follow-up costs expires. **When disassembly, testing or repairs, pay attention to the stability of the device.**

Attention! When using spare parts, the geum must be "visibly tt" from the power supply.

2.6 General

This manual contains basic information that must be observed during assembly, application and maintenance. It must be read completely by the installer and the operator before installation and commissioning, and always at hand for a look-up near the device!

2.7 Application

The hot-star cooking appliances are used to keep up warm or cook food. The devices can be operated with commercially available GN containers (stainless steel/porcelain). The cooking material must never have direct contact with the interior floor. This also applies to the GN containers. The operation is carried out via touchoperation with OLED display, which are wear-free and have an easy-to-clean glass surface.

2.7.1 Technical device data

Dimensions External dimensions Temp. Area

Dimensions	External dimensions	Internal Area	
	W x D x H in mm	B x D x H in mm	
	BHS1400 x 650 x 390	350 x 570 x 285	30° - 120°C
	BHS2400 x 650 x 300	350 x 570 x 195	30° - 120°C
BHS2S400	x 650 x 300	350 x 570 x 195	30° - 120°C
BHS1KTS400	x 650 x 390	350 x 570 x 285	30° - 120°C
BHS6400	x 650 x 600	350 x 570 x 500	30° - 120°C
BHS6KTS400	x 650 x 600	350 x 570 x 500	30° - 120°C

Device voltage power weight

BHS1	-230V/N/PE	1.5 kW	ca. 35 kg
BHS2	-230V/N/PE	1.0 kW	ca. 30 kg
BHS2S	-230V/N/PE	1.0 kW	ca. 30 kg
BHS1KTS	-230V/N/PE	1.5 kW	ca. 35 kg
BHS6	-230V/N/PE	2.5 kW	ca. 50 kg
BHS6KTS	-230V/N/PE	2.5 kW	ca. 50 kg

3 Installation

3.1 Electrical data of the device

3.1.1 Devices by power (1.0 - 2.5 kW)

HOT-STAR 1-phase (voltage 230Volt +5% / -10%)

<u>Connection</u>	<u>Color</u>	<u>Frequency</u>	<u>Backup</u>
Phase	Brown, Black or 1	50 Hz / 60 Hz	-
N	Blau or 2		
Pe	Yellow/Green		

3.1.2 Functional conditions

- max. tolerance of mains voltage nominal voltage+5%/-10%
- Frequency 50 / 60 Hz
- Protection class IP 41

Installation environment

- Maximum ambient temperature

Storage > -20°C to +70°C in function 0°C to +40°C

- maximum relative humidity

Storage > 10% to 90% in function > 30% to 90%

3.2 Installation requirements

The device must be installed/placed on a straight surface or horizontal position. The storage area/installation compartment must allow a minimum weight of 100 kg. The mains disconnecter should be easily accessible.

3.2.1 Installation regulations

The following points must be observed:

- Check and make sure that the voltage of the main supply line matches that of the type plate.
- The electrical installations must comply with local building installation regulations. The applicable national regulations of the electricity authorities must be complied with.
- The device is equipped with a (heat device) power cable, which can be connected to a power outlet with the necessary plug.
- If incorrect current circuit breakers are used, they must be designed for a fault current of at least 30mA.
- The device must not be placed near or on a hot surface.
- Operators must ensure that all installation, maintenance and inspection work is carried out by approved personnel.
- The devices are equipped with a cable and plug in accordance with national regulations.

Make sure the power outlet has a protective conductor!

For the electrical connection of the device, the legal regulations of the respective country!

Attention

Incorrect voltage can cause the
Damage the device

Attention

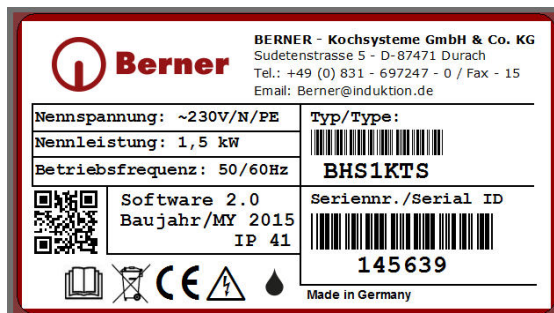
The electrical connections must be carried out
by a specialist.

4 Commissioning

Before commissioning, the device must be set to room temperature > heat 17°C.

4.1 Assembly

The devices are equipped with a power cable. They must be connected to a wall socket or junction box. The electrical installations must be carried out by approved installers in compliance with specific national and local regulations. The installers are responsible for the correct design and installation in accordance with the safety regulations. The warning and type plates must be strictly followed.



Check and make sure that the voltage of the mains current and the device (type plate) match.

When installing this appliance in the immediate vicinity of a wall, partition walls, kitchen furniture, decorative cladding, etc., it is recommended that these are not made of combustible material; otherwise they must be clad with suitable non-combustible,

thermally insulating material and the fire protection regulations must be observed with the most care!



The device must be in/out of a clean, straight surface (at its final destination). It must be placed in such a way that it cannot be moved over an inclined position. The requirements according to **"Installation Requirements"** must be met.

Remove all items from the device. If the device is damaged, turn off the device and disconnect the power plug.

4.2 Installation of the device

The device is stackable and can be placed on top of each other in a space-saving manner. Optionally for the **Hot-Star** models there is a transport trolley (HSTW) and a wall console (HSWK).



5 Controls and displays

5.1 Controls



Elements	Description	Function
	On-Off button	button 1sec long to press Switching on or off The settings are saved when the power is switched off and restored when it is switched on
	Foursquare button	Heating function button for selecting heating and disinfection program
	Valve Taste	Control of the ventilation flap at the rear
	From/On buttonn Room	Room set temperature setting short = 2°C, long = 10°C steps
	Down/On Keys Core	Coreset temperature setting short = 0.5°C, long = 5°C steps
	Star button	Calling the menus for setting the core temperature control Button 1 sec. Long press

5.2 Room Temperature Display

Heating configuration indicator	→		←	Room setpoint display
Heating status indicator			←	Room actual value display
Flap status indicator	→		←	Status

Elements	Description	Function
	Heating down and up No performance	Power control 0%
	Heating down and up Low performance	Heating controller control size 1-50%
	Heating down and up A lot of performance	Heating controller control size 51-100%
	Disinfection	Disinfection program

Elements	Description	Function
	Flap automatically closed	closes during heating and holding phase
	Flap closed manually	Locked in automatic cooking mode
	Flap opened automatically	opens when the temperature drops
	Flap closed manually	Locked in automatic cooking mode

Elements	Description	Function
Set 80 °C	Set temperature display	Setting range: 40 to 120°C in 2°C increments
Max 100 °C	Maximum temperature selection (automatic core temperature controller)	Setting range: core set temperature + 10°C to 120°C in 2°C increments
Delta 30 °C	Differential temperature selection (Delta-T controller)	Setting range: 15 to 45 °C in 1°C increments
Act 49 °C	Actual temperature display	Display range: -20 to 150°C in 1° increments

5.3 Core Temperature Display



Elements	Description	Function
	Core temperature measurement	Core temperature measurement is active The room temperature is freely selectable
	Core temperature measurement with Delta-T function	Depending on the core temperature, the room temperature is only increased by the selected differential temperature.

Elements	Description	Function
Manual	Manual core temperature monitoring	Core temperature measurement without influence on room temperature control Reaching the target temperature is indicated by an optical alarm signal
Auto	Automatic core temperature control	Core temperature measurement influences room temperature control The cooking material is brought exactly to the desired temperature and kept without overcooking.

Elements	Description	Function
Set 55.0 °C	Core set temperature	Setting range: 35 to 95°C in 0.5°C increments
Hold 58.0 °C	Core holding temperature	Setting range: 35 to 95°C in 0.5°C increments
Act 26.0 °C	Core is temperature	Display range from -20 to 99.5°C in 0.5°C increments from 100°C in 1°C increments

6 Modes

Various functions are available to the user for the following applications:

Mode	Application			Tools	Properties	
	Keeping Food	Keeping Meat	Cooking meat	Nuclear probe	optical alarm	Full Automatic
Warm holder	✓	✓				
Manual core temperature monitoring	✓	✓	✓	✓	✓	
Automatic core temperature Controller		✓	✓	✓	✓	✓
Automatic Delta-T Controller			✓	✓	✓	✓
Disinfection						✓

The respective operating mode is selected in the menu. → see menu

6.1 Keeping warmn

The warming function is used to keep food warm without the use of the core temperature sensor. The room is heated and held to the set set point.

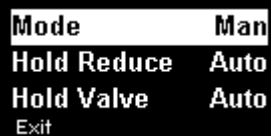
6.1.1 Operation

Step	Button	Description	Display
1.		Press the button for 1sec, the device is switched on.	
2.		Press down buttons to set room temperature. Setting range: 40-120°C in 2°C increments During initial commissioning, the room temperature is automatically set to 68°C and can be changed.	
3.		Press the button to select flap function →see vent control	
4.		The flap at the front of the door must be set manually and should be opened or closed when keeping warm.	
5.		Press the button for 1sec, the device is switched off The most recently entered settings are saved when they are turned off and restored the next time they are turned on.	

6.2 Manual core temperature monitoring

The core temperature measurement is active, but has no influence on the room temperature control. As soon as the set core temperature is reached, this is indicated by an optical alarm signal. The acknowledgment is done with any key.

6.2.1 Operation

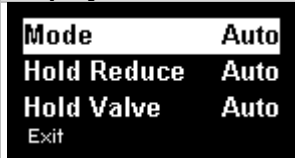
Step	Button	Description	Display
1.		Press button 1s Set the core temperature function to "Man" → see menu function	
2.		Press buttons to set room temperature Setting range: 40-120°C in 2°C increments	
3.		Press the button to select flap function → see vent control	
4.		press buttons to set core temperature. If no core temperature is set ("Off" instead of set temperature), no alarm is issued. However, the current core temperature is always displayed. Setting range: 35-95°C in 0.5°C increments	
5.		As soon as the set core temperature is reached, this is indicated by an optical alarm signal. The status text appears on the display: "Core" and the core temperature reached. Press any button to acknowledge	

6.3 Automatic core temperatureregler

The room temperature adjusts automatically due to the core temperature. The cooking material is permanently monitored with the core probe and brought exactly to the desired final temperature and kept without overcooking.

The room temperature setting defines the maximum room temperature with which the automatic controller is allowed to operate. The higher this is set, the faster the cooking process is usually.

6.3.1 Operation

Step	Button	Description	Display
1.		Press button 1s Set the core temperature function to "Auto" → see menu function	
2.		press buttons to set core temperature. (The data is stored 60 seconds after you type it.) Setting range: 35-95°C in 1°C increments	
3.		Press buttons to set the maximum permissible room temperature Setting range: 40-120°C in 2° steps but not less than core setpoint + 10°C	
4.		As soon as the set core temperature is reached, this is indicated by an optical alarm signal. The status text appears on the display: "Ok" and the core temperature reached. Press any button to acknowledge. The control system goes automatically into the warm-up mode. ("Set" becomes "Hold")	

6.3.2 Warming operation after cooking

After reaching the core temperature, the controller automatically goes into warm-up mode. This allows the cooking material to remain in the device for hours without overcooking.

During the cooking process, the warming temperature is displayed in the status window e.B. "Hold 63.0°C". As soon as the device enters the warm-up mode, it is adopted as a new core setpoint and is labelled "Hold". In the status window, the achieved core temperature is output e.B. "68.0°C Ok"

The settings for the warming operation are made in the menu.

6.3.3 Venting

During cooking, the venting is automatic. The flap control button remains locked.

For the warming operation, the function of the vent flap can be defined in the menu.

6.4 Automatic Delta-T controller

Depending on the core temperature, the room temperature is increased by the selected differential temperature "Delta". The cooking material is permanently monitored with the core probe and precisely brought to the desired final temperature and held without overcooking.

The room temperature setting defines how much higher the room temperature may be compared to the core temperature. The higher this is set, the faster the cooking process is usually.

The Delta T cooking is considered a very gentle cooking process, but it can take a lot of time.

6.4.1 Operation

Step	Button	Description	Display
1.		Press button 1s Set the core temperature function to "Delta T" → see menufunktion	Mode Delta T Hold Reduce Auto Hold Valve Auto Exit
2.		Press buttons to set core temperature Setting range: 35-95°C in 1°C increments	 ΔT Set 55.0 °C Act 26.0 °C Auto Hold 55.0 °C
3.		Press buttons to set the difference temperature "Delta" Setting range: 15-45°C in 1°C increments (Standard = 30°C)	 Delta 30 °C Act 49 °C 
4.		As soon as the set core temperature is reached, this is indicated by an optical alarm signal. The status text appears on the display: "Ok" and the core temperature reached. Press any button to acknowledge. The control system goes automatically into the warm-up mode. ("Set" becomes "Hold")	 ΔT Hold 58.0 °C Act 63.0 °C Auto 63.0 °C Ok

6.4.2 Warming operation after cooking

After reaching the core temperature, the controller automatically goes into warm-up mode. This allows the cooking material to remain in the device for hours without overcooking.

During the cooking process, the warming temperature is displayed in the status window e.B. "Hold 63.0°C". As soon as the device enters the warm-up mode, it is adopted as a new core setpoint and is labelled "Hold". In the status window, the achieved core temperature is output .B. "86.0°C Ok"

The settings for the warming operation are made in the menu.

6.4.3 Venting

During cooking, the venting is automatic. The flap control button remains locked.

For the warming operation, the function of the vent flap can be defined in the menu.

6.5 Disinfection

The disinfection serves to prevent possible germformation in the cooking chamber. Useful for applications in the low-temperature range. During disinfection, the room temperature is briefly brought to maximum operating temperature. As soon as the set temperature is reached, the timer starts. This is displayed as status text. After the time has elapsed, the device automatically switches to standby mode

6.5.1 Operation

Step	Button	Description	Display
1.		Press the button to select the disinfection program Can only be selected in standby mode ("Off" instead of set temperature)	
2.		Close the front outlet flap in the door	
3.		Press the button to activate the program. Temperature cannot be adjusted.	
4.		As soon as the disinfection temperature is reached, the timer starts to run. After the time has elapsed, the device automatically switches to standby mode	

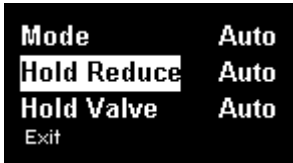
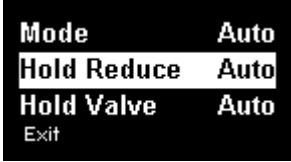
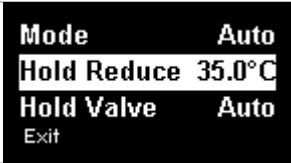
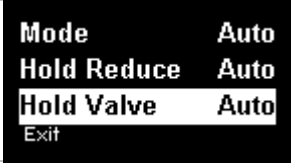
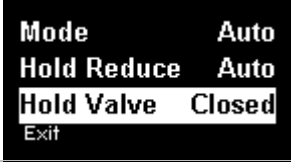
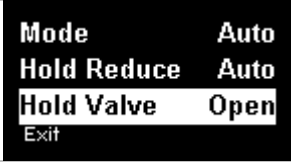
7 Menu

The menu contains some settings for the core temperature control.



Hold down the button for 1 second

Selection			Setting			
Off	On	Choose	Off	On	Back	
Setting the Mode						Automatic Core temperature cooking
						Manually Core temperature cooking
						No core temperature function, display is switched off.
						Automatic core temperature cooking with Delta-T procedure

Selection			Setting			
						
Off	On	Choose	Off	On	Back	
 Setting the temperature drop for keeping warm after reaching the core temperature automatic core temperature cooking						Warming temperature is automatically determined depending on the core target temperature 35-55°C no reduction 56-60°C reduction to 55°C 61-73°C Reduction by 5°C 74-95°C reduction to 68°C
						reduced warming temperature firmly adjustable from 35.0 - 95.0°C in 0.5°C increments.
						No reduced warming temperature
 Setting the vent for keeping warm after reaching the core temperature during automatic core temperature cooking						The vent works automatically when keeping warm
						The vent valve remains permanently closed when keeping warm
						The vent valve remains permanently open when kept warm
 Leaving menu						

8 Features

8.1 Vent control

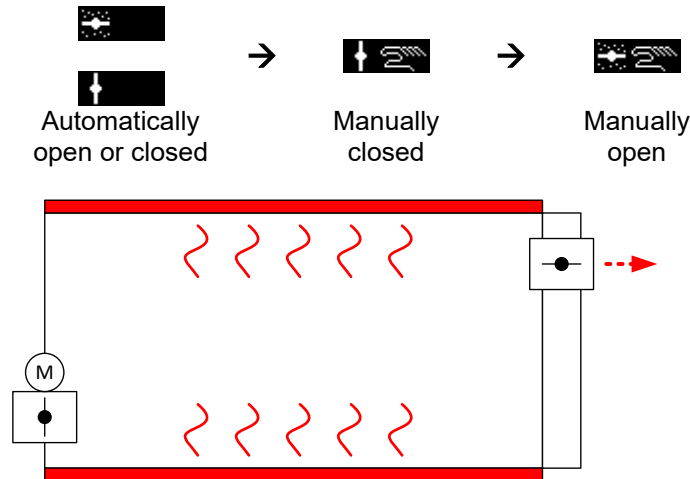
The controller controls the venting of the cooking chamber.

This is done with an electrically operated air flap on the back of the warming device.

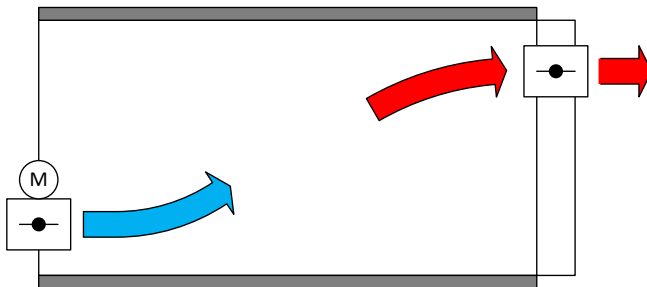
This is usually in automatic mode, but can also be operated manually by means of a button. (In automatic cooking mode, the flap cannot be controlled by hand)



Press button to change the operating mode (flap drive reacts delayed):



During the heating and temperature holding phase, the rear ventilation flap is closed in order to ensure the most homogeneous climate possible in the cooking room on the one hand and to dry out the to prevent garguts.



As soon as the temperature in the cooking room is to be lowered, the rear ventilation flap opens to allow cool ambient air to flow into the cooking room using natural clothing and allow moist warm air to escape through the front outlet. The temperature is thus lowered in a controlled manner and condensation in the cooking chamber is largely prevented.

The system is an important part of the cooking point control.

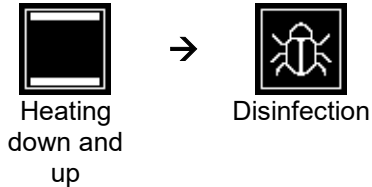
For Niedergar or Delta-T applications, make sure that the front outlet flap is always open.

8.2 Heating function

The heating function button can be used to select the type of heating or the disinfection program. However, this selection is not available in automatic mode.



Press the button to change the operating mode:



8.3 Setting Memory

The settings are saved 1 minute after the last operation. This way, they will be available again the next time you use the device.

When the device is turned on, it is in the last selected mode.

The room and core temperature setting is set to "Off"

With the up button, the value jumps to the last setting.

8.4 Start display

After switching on the device, the software version of the multicontroller ("controller") and the Touch Star ("front panel") is briefly displayed on the left display.

8.5 Display saver

If no operation is carried out, the backlight is dimmed after 5 minutes and switched to display saver mode after 30 minutes. The actual temperature continuously travels via the display. Press any button to return to the default display.

8.6 Auto-Power-Off

If the device is on standby ("Display shows "Off" instead of a setpoint) and there is no operation, it turns off after 5 minutes.

8.7 Operation after power failure

If the current fails during operation, the current settings are saved. As soon as the mains voltage is back on, the device continues to operate when the temperature loss in the room is less than 10°C. Otherwise, the device switches off.

8.8 Warnings

Warnings are displayed on the display for the rum temperature display.

Elements	Description	Function
	Door Open	Displayed when the device is turned on and the door is open. The heating is off. After closing, the heating is only released after 60 seconds
	Residual heat	Displayed when the device is turned off and the room temperature is > 45°C is

9 Cooking tablen

Poultry	Rare	Medium	Well Done
Duck	-	-	80-90 °C
Duck	-	62-65 °C	-
Goose	-	75-80 °C	90-92 °C
Goose liver paste (foie gras)	-	-	45 °C
Chicken	-	-	85 °C
Chicken	-	-	72 °C
Guinear chicken breast	-	-	70 °C
Turkey	-	-	80-85 °C
Strauss, fillet steak	-	-	58 °C

Calf	Rare	Medium	Well Done
Calf's back	-	65-70 °C	-
Roast veal	-	-	68-74 °C
Calf shoulder	-	-	75-80 °C
Calf breast (filled or triggered)	-	-	75-78 °C
Veal roast filled	-	-	70 °C
Haxe	-	-	80-85 °C
Nut	-	-	78 °C
Shoulder roast	-	-	74 °C
Veal	-	60 °C	-

Lamb	Rare	Medium	Well Done
Shoulder	-	-	79-85 °C
Gigot	-	60 °C	70-72 °C
Nierstück	-	55 °C	-
Chops	-	55 °C	-
Fillet	-	55 °C	-

Beef	Rare	Medium	Well Done
Beef fillet	38-55 °C	55-58 °C	-
Roast beef	53 °C	55-60 °C	-
Beef breast	-	-	90-95 °C
Roast beef	-	70 °C	80-85 °C
Tafelspitz	-	-	90 °C
Sauerbraten	-	-	85 °C
Entrecôte	-	56 °C	-
Beef Brisket	-	-	85 °C
Rouladen, braised	-	-	70 °C

Calf	Rare	Medium	Well Done
Stotzen, Steak or Roast	-	65-68 °C	75 °C
Neck	-	-	75 °C
Pork belly, filled	-	-	70-75 °C
Haxe, fried	-	-	80-85 °C
Front Haxe (ice leg)	-	-	80-85 °C
Cooked ham	-	64-68 °C	-
Ribs/ Spare Ribs	-	65 °C	85 °C
Ham in bread dough	-	-	65-70 °C
Pulled Pork	-	-	92 °C
Minced meat	-	-	75 °C
Brustspitz	-	-	85 °C
Pork fillet	-	58 °C	65 °C
Chop without bones	-	-	68 °C
Chop with bone	-	-	75-80 °C
Suckling pig	-	65 °C	-

Calf	Rare	Medium	Well Done
Roast deer	-	-	75-80 °C
Deer's back	-	50-60 °C	-
Deer shoulder	-	60 °C	-
Deer's ridge	-	54-60 °C	-
Deer roast	-	60 °C	-
Hirschmedallions	-	60 °C	-
Wild boar roast	-	-	75-78 °C
Wild boar fillet	-	60-62 °C	-
Wild boar leg	-	-	75 °C
Rabbit legs	-	-	65 °C

10 Cleaning

For hygienic reasons, the Hot-Star cooking room should be cleaned regularly with commercially available means, depending on the use and degree of contamination at appropriate intervals. Here, low-concentration grease-releasing detergents are best suited. Hard, abrasive detergents, and steel sponges can permanently damage seals and surfaces. After damp cleaning, it is possible to heat to the maximum cooking room temperature for a short time to dry and disinfect the interior.



No liquids must enter the device
from the outside except into the cooking

List of detergents for certain types of contamination:

Type of pollution	Cleaner
Light pollution	Moist cloth (Scotch ®) with something Industrial kitchen cleaning products
Fatty spots (sauces, soups,...)	Polychrome, Sigolin Chromium, Inox cream, Vif SuperCleaner, Supernettoyant, Sida, Wiener Klak, Pudol System Care
Lime and water stains	Polychrome, Sigolin Chromium, Inox cream, Vif Super Cleaner, Supernettoyant
Highly shimmering metallic discoloration	Polychrome, Sigolin Chromium
Mechanical cleaning	Razor blade, non-scratching sponge

10.1 Guarantee

You have purchased a high-quality product with a Bernese cooking appliance. As a manufacturer, we provide a guarantee of one year from the date of purchase.

10.2 Repair during the warranty period

Please contact your specialist wholesaler.

10.3 Maintenance

The user must ensure that all components relevant to safety are functional at all times.

Attention

Do not open the device!
Dangerous tension!

The device may only be opened by trained service personnel.

Attention! For technical control, the Ridges must be "visibly separated" from the power supply.

10.4 Disposal

When the service life of the device is terminated, it must be disposed of professionally.

Avoid abuse:

The device must not be used by unqualified persons. Avoid recommissioning the device provided for disposal. The device consists of common electrical, electromechanical and electronic components. No batteries are used. The user is responsible for the professional and safe disposal of the device.

Note on disposal

Devices intended for this purpose can be sent to us for disposal. Only enough prepaid packages are accepted by us.



Delivery:

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