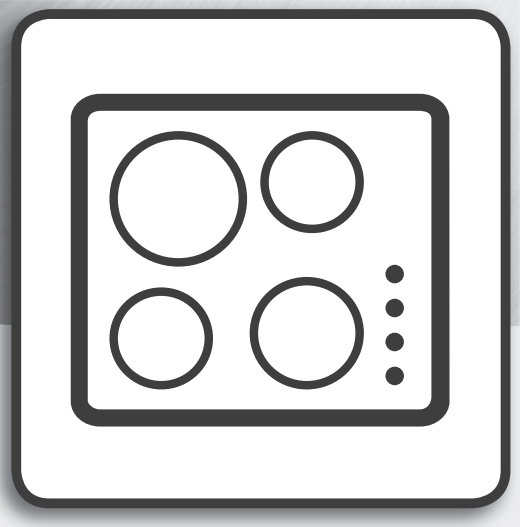
Whirlpool



User Manual

www.whirlpool.eu/register

USER MANUAL

THANK YOU FOR BUYING A WHIRLPOOL PRODUCT.
In order to receive a more complete assistance, please register your product on **www . whirlpool . eu/ register.**

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SAFETY INSTRUCTIONS IMPORTANT TO BE READ AND OBSERVED

Before using the appliance, read these safety instructions. Keep them nearby for future reference. These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ WARNING: If the hob surface is cracked, do not use the appliance - risk of electric shock.

⚠ WARNING: Danger of fire: Do not store items on the cooking surfaces.

⚠ CAUTION: The cooking process has to be supervised. A short cooking process has to be supervised continuously.

⚠ WARNING: Unattended cooking on a hob with fat or oil can be dangerous - risk of fire. NEVER try to extinguish a fire with water: instead, switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

⚠ Do not use the hob as a work surface or support. Keep clothes or other flammable materials away from the appliance, unitl all the components have cooled down completely - risk of fire.

⚠ Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

⚠ After use, switch off the hob element by its control and do not rely on the pan detector.

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

⚠ WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

PERMITTED USE

⚠ CAUTION: the appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ No other use is permitted (e.g. heating rooms).

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electric shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electric shock. Only activate the appliance when the installation has been completed.

⚠ Carry out all cabinet cutting operations before fitting the appliance and remove all wood chips and sawdust.

⚠ If the appliance is not installed above an oven, a separator panel (not included) must be installed in the compartment under the appliance.

ELECTRICAL WARNINGS

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service

agent or similarly qualified persons in order to avoid a hazard - risk of electric shock.

CLEANING AND MAINTENANCE

⚠ WARNING: Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.

⚠ Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.

DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol ♻.

The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.

The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

ENERGY SAVING TIPS

Make the most of your hot plate's residual heat by switching it off a few minutes before you finish cooking.

The base of your pot or pan should cover the hot plate completely; a container that is smaller than the hot plate will cause energy to be wasted.

Cover your pots and pans with tight-fitting lids while cooking and use as little water as possible. Cooking with the lid off will greatly increase energy consumption.

Use only flat-bottomed pots and pans.

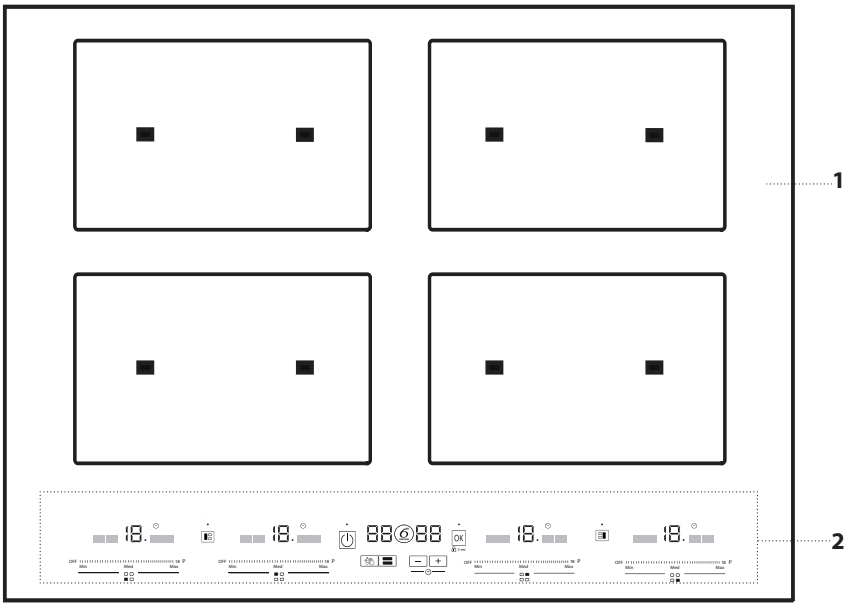
DECLARATION OF CONFORMITY

This appliance meets the Ecodesign requirements set out in European Regulation n. 66/2014, in conformity to the European standard EN 60350-2.

NOTE

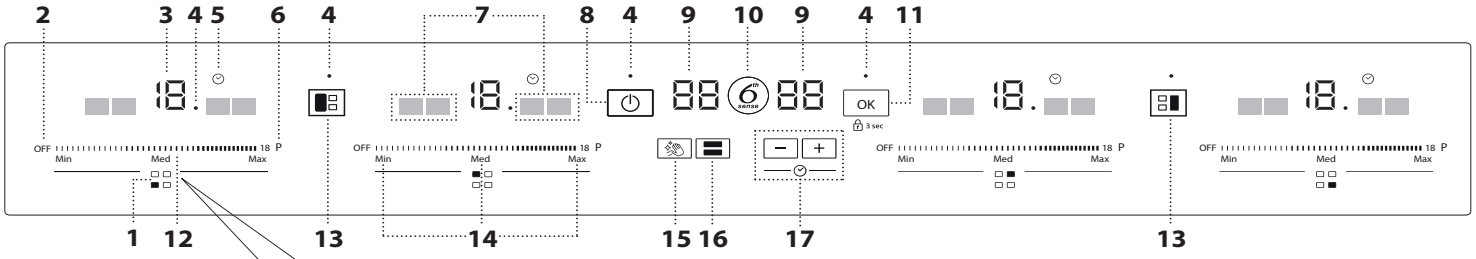
People with a pacemaker or similar medical device should use care when standing near this induction cooktop while it is on. The electromagnetic field may affect the pacemaker or similar device. Consult your doctor, or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields of the induction cooktop.

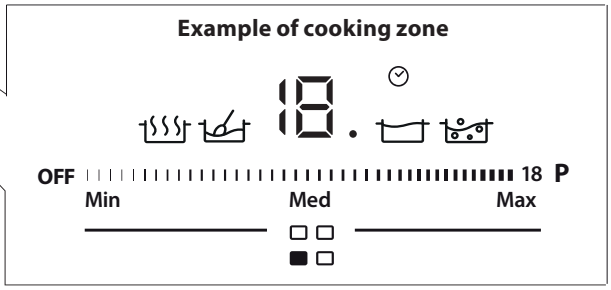
PRODUCT DESCRIPTION



1. Cooktop
2. Control panel

CONTROL PANEL

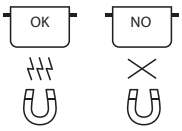




1. Identifying the cooking zone
2. Cooking zone off button
3. Cooking level selected
4. Indicator light - function active
5. Timer indicator
6. Quick heat button
7. Special function indicators
8. On/ off button
9. Time / functions indicator
10. 6th Sense button (special functions)
11. OK/ Key lock button - 3 secs
12. Slide touchscreen
13. Vertical flexible zone button
14. Presets and adjustment buttons
15. Pause button
16. Flexi Full zone button
17. Timer

ACCESSORIES

POTS AND PANS

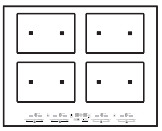


Only use pots and pans made from ferromagnetic material which are suitable for use with induction hobs. To determine whether a pot is suitable, check for the symbol (usually stamped on the bottom). A magnet may be used to check whether pots are magnetic. The quality and the structure of the pot base can alter cooking performance. Some indications for the diameter of the base do not correspond to the actual diameter of the ferromagnetic surface.

EMPTY POTS OR POTS WITH A THIN BASE

Do not use empty pots or pans when the hob is on.
The hob is equipped with an internal safety system that constantly monitors the temperature, activating the "automatic off" function where high temperatures are detected. When used with empty pots or pots with thin bases, the temperature may rise very quickly, and the "automatic off" function may be triggered with a slight delay, damaging the pot or pan. If this occurs, do not touch anything, and wait for all components to cool down.
If any error messages appear, call the service centre.

MINIMUM DIAMETER OF POT/PAN BASE FOR THE DIFFERENT COOKING AREAS

	centered on 1 point	2 points covered	3 points covered	4 horizontal points covered	4 vertical points covered
	10 cm	22 cm	fish kettle/ grill pan	fish kettle/ grill pan	24 cm

HOW TO USE THE APPLIANCE

FIRST TIME USE

POWER CONTROL

With the "Power control" function, you can set the maximum power level for the hob, based on your needs or on the capacity of your mains power supply. Once the maximum power has been set, the hob automatically adjusts the charge distribution to the different cooking zones and an acoustic signal will sound when the limit is reached.
This setting can be used at any time and will remain until it is changed.
At the time of purchase, the hob is set to the maximum possible power (nL). The maximum power level (nL) is printed on the identification plate on the bottom of the hob.

To set the hob power:
Once the appliance is connected to the mains power, the power level can be set within 60 seconds.

- Press and hold down the + control for 3 seconds. The display will read PL.
- Hold down the control OK until the last power setting is shown.
- Use the + and − controls to select the required power.
  Available power settings are: 2.5 kW – 4.0 kW – 6.0 kW – 7.4 kW.
- Press OK to confirm.

The selected power will remain in the memory, even in the case of a power outage.
To vary power levels, disconnect the appliance from the mains power for at least 60 seconds, then reconnect it and repeat the steps above.

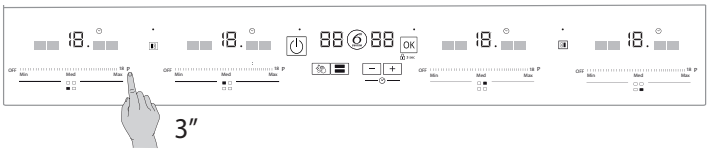
In case of error during the setting sequence, the display will show the EE symbol and an acoustic signal will be sounded. In this case, you will need to repeat the operation.
If the error persists, contact the assistance service.

ACOUSTIC SIGNAL ON / OFF

To switch the acoustic signal on/off:

- Connect the hob to the power supply;
- Wait for the switch-on sequence;
- Hold down the P control on the first slider to the left, for 3 seconds.

Any alarms set will remain active.



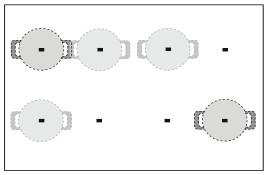
DAILY USE

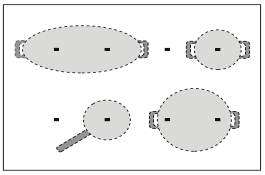
SWITCHING THE HOB ON/OFF

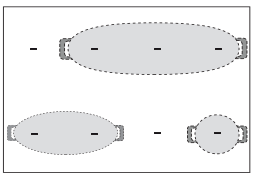
To turn the hob on, press the power button for around 1 second, until the cooking zone display lights up.
To turn the hob off, press the same button again, and all cooking zones will be deactivated.
If no function is selected, the hob will automatically switch off after 10 seconds.
If the hob is being used, switching it off will switch off all cooking zones, and the residual heat indicator, "H", will remain lit until all of the cooking zones have cooled.

POSITIONING

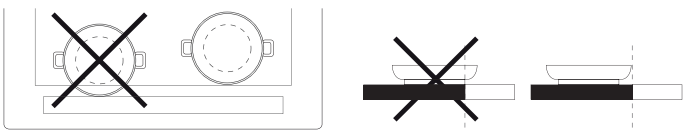
1. Locate the desired cooking zone, by referring to the position symbols at the bottom of each slide touchscreen.
2. Place the pan in the chosen area, making sure that it covers one or more of the reference marks on the surface of the hob.
3. Do not cover the control panel symbols with the cooking pot.







Please note: In the cooking zones close to the control panel, it is advisable to keep pots and pans inside the markings (taking both the bottom of the pan and the upper edge into consideration, as this tends to be larger).
This prevents excessive overheating of the touchpad. When grilling or frying, please use the rear cooking zones wherever possible.



ACTIVATING/DEACTIVATING COOKING ZONES AND ADJUSTING POWER LEVELS

OFF ..... 18 P

To switch on a cooking zone:

1. Switch on the hob.
2. Set the required power level by sliding your finger across the slider control (SLIDER) for the cooking zone of choice.

The power level will appear above the slider. Each cooking zone has different power levels, ranging from "1" (minimum) to "18" (maximum). Using the slider controls it is also possible to select the quick heat **P** function, which is marked "P" on the display.

To switch off the cooking zones:
Use the "OFF" control at the start of the slider control. If the cooking zone is still hot, the residual heat indicator "H" will appear on the display.

OK 3 sec **CONTROL PANEL LOCK**

To prevent the hob from being switched on accidentally, press and hold down the OK/Control Lock-3 sec control for 3 sec. An acoustic signal and a light above the symbol will switch on to indicate that the lock is in place. The control panel is locked except for the switch off function.
To switch off the control lock, repeat the activation process. The light will switch off and the hob controls are again active.

PAUSE

The Pause function interrupts hob operation for about 10 sec. During this time, it is possible to clean the surface around the controls without altering any presets. After this time, the hob will go back to operating as normal.

TIMER

The timer can be used to set a maximum cooking time of 99 minutes. The timer setting can be used on each cooking zone, following the same procedure. The timer always shows the time set for the selected area, or the shortest remaining time.

***To start the timer*:**
1. Switch on the required cooking zone by pressing any part of the slider.
2. Press the + or − control to set the required time. The display will read "00".

When the set time is up, an acoustic signal will sound and the cooking zone will switch off automatically.

To change the timer setting:
1. Press the slider control for the cooking zone.
2. Press the + or − control to change the required time.

To switch off the timer:
Press the + and − controls together until the timer switches off.

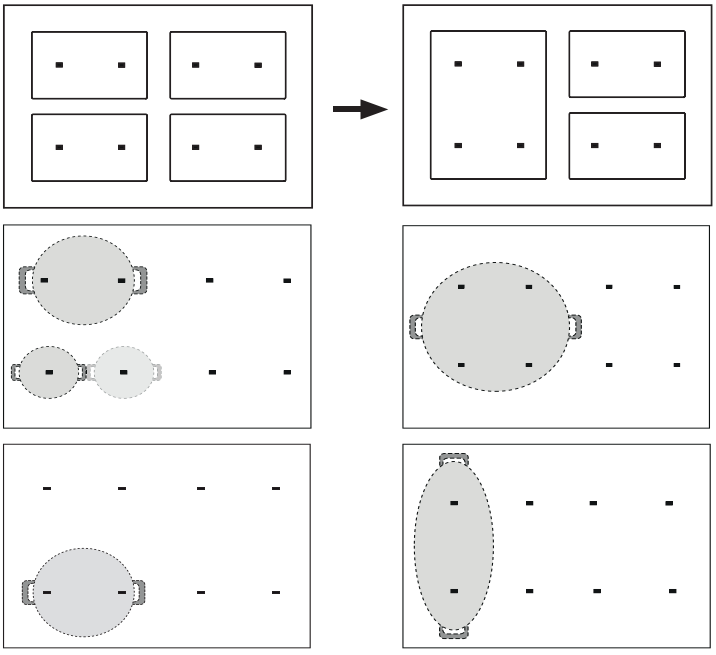
FUNCTIONS

FLEXIBLE AREA

Select the "Flexible Area" control to control two cooking zones at the same time. It is possible to use both slider controls at the same time to control the power. Using this function is ideal to increase the cooking zone with the advantage of positioning cookware as needed within the selected area. Ideal for using oval or rectangular pans or grill pans.

VERTICAL FLEXIBLE ZONE

This can be used to control the two cooking zones on the left and right, at the same time.



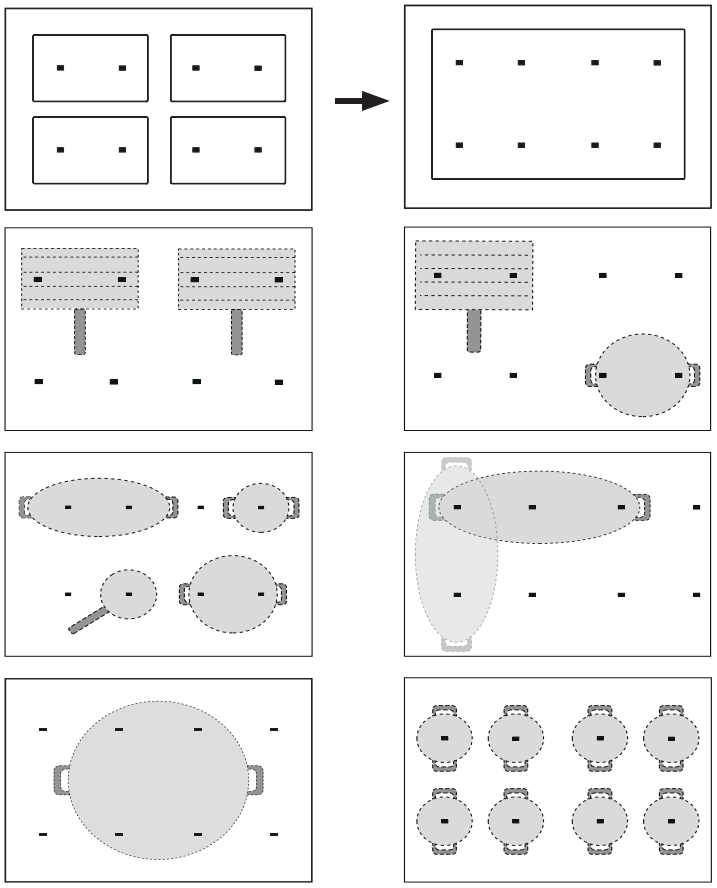
To switch on the Flexible area function:
1. Switch on the hob.
2. Press the control for the type of Flexible area being used (vertical left, vertical right). Both areas will be connected and the displays will read "0".
3. Using the slider, select the power level you require.

To switch off the Flexible area function:
Press the control for the Flexibile area that is functioning: the cooking zones will go back to operating individually.
The Flexible area function will also switch off when the hob switches off at the end of cooking.

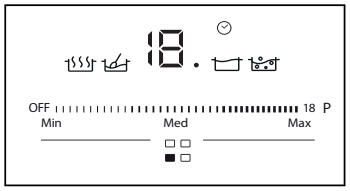
For the best results, always cover at least one or more points marked on the glass surface or inside the Flexible area.

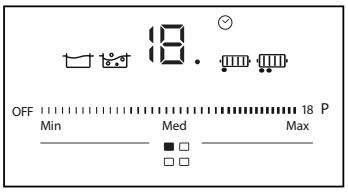
FLEXI FULL ZONE

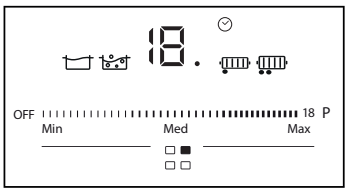
When you select the Flexi Full area, you can control the whole surface of the hob at a single power level.
Any of the sliders can be used to control the power. Using this function is ideal to extend the cooking zone with the advantage of being able to place pans where you like inside the whole area. It is also excellent for large, oval, or rectangular pans or grill pans.
Covering the whole activated area will achieve the maximum available power.

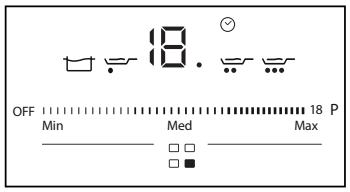


SPECIAL FUNCTIONS









6th SENSE

With the 6th Sense control, you can start the special functions.

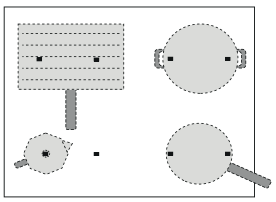
1. Put the pan in place, switch on the hob and select the chosen cooking area by touching the slider.
2. Press the "6th Sense" control. The cooking zone display will read "A" (automatic).
3. The indicator for the first special function available for the selected cooking zone will switch on.
4. Select the required special function by pressing the "6th Sense" control.
5. Press the control to confirm the required function OK 3 sec.

Once activated, each special function can be used to set the optimim cooking level by selecting the presets and adjustments (MIN-MED-MAX).



The function automatically suggests an intermediate level by default.
During use, if necessary, it is possible to move to a lower/higher level according to cooking progress, to optimise time and condition (e.g., boiling level of water).

IMPORTANT: Place the accessories as shown in the figure below, which shows how the accessory needs to be centred according to the points marked on the glass surface (the combination illustrated is just an example; accessories can also be used in different cooking zones).



KEEP WARM

This function lets you to take a food to its ideal temperature for slow cooking and evaporate liquids, and to maintain these conditions without the risk of burning the food.
It is ideal because it does not damage food and also makes sure that it does not stick to the pan.
The quality and type of cookware may affect the results or the cooking time.

SLOW COOKING

A specific function to take foods to the ideal simmering and cooking temperature, and to maintain these conditions without the risk of burning the food.
It is ideal because it does not damage food and also makes sure that it does not stick to the pan.
The quality and type of cookware, like the position, may affect the results or the cooking time (always centre the pan on the activated cooking zone).

BOILING*

A function to heat water efficiently and to issue a sound or visual signal when it starts to boil. To start the boiling function, the pan needs to contain at least half a litre of water. Only add salt, if necessary, after hearing the acoustic signal.
The system will keep the water at a slow boil, which prevents any splashing and also any wasting of energy.
During this function, an acoustic signal will inform you if the pan is empty or the water has evaporated.

PAN FRYING*

The ideal function for pre-heating a pan when empty or with a small amount of fat. The temperature reached is ideal for cooking foods with a thickness of over 2-3 cm and which ned to cook for longer, or using butter or lard.

The ideal function for pre-heating a pan when empty or with a small amount of fat. The temperature reached is ideal for cooking foods with a thickness of less than 3 cm and which need to cook for short periods.

The ideal function for pre-heating a pan with fat (oil) up to a maximum height of 1 cm.
In all three cases, at the end of the heating stage for the pan or the oil, the OK 3 sec control will switch on and an acoustic signal will be sounded. The hob stabilises the temperature and keeps it at a constant.
Pressing the OK 3 sec control will confirm that the food is going to be placed in the pan and the special function then passes to the cooking stage.
We recommend preparing the food during heating and to place it in the pan as soon as the ok is given.
The optimum condition is one that uses the function starting with the pan and fat at toom temperature.

MELTING

This is a function to take the food to the ideal temperature for melting and to maintain this condition without the risk of burning.
It is ideal because it does not damage delicate foods such as chocolate and also makes sure that they do not stick to the pan.

GRILL*

Ideal grilling function. It is possible to choose between two types of grill function (1 or 2 dots) according to the required cooking level.
For a thick food (>1 cm), we recommend using a lighter grill setting (1 dot) that cooks for longer.
For thinner food or for a higher grill setting, we recommend using the the 2-dot setting.
Once the ideal temperature for adding food has been reached, the OK 3 sec control will switch on and an acoustic signal will be sounded. The hob stabilises the temperature and keeps it at a constant.
Pressing the OK 3 sec control will confirm that the food is going to be placed in the pan and the special function then passes to the cooking stage.
We recommend preparing the food during heating and to place it in the pan as soon as the ok is given.

**** For these functions, the use of dedicated accessories is recommended:***

- for boiling: ***WMF SKU: 07.7524.6380***
- for pan frying: ***WMF SKU: 05.7528.4021***
- for grilling: ***WMF SKU: 05.7650.4291***

INDICATORS

RESIDUAL HEAT

If the display shows "H", this means that the cooking zone is still hot. The display will switch off when the cooking zone is cool.

POT INCORRECTLY POSITIONED OR MISSING

If the pan is not suitable for induction cooking or if it is not correctly positioned or not the right size for the cooking zone, the display will show the following symbols . 30 seconds from selection, if no pan is detected, the relevant cooking zone will switch off.

TIMER INDICATOR

This indicator shows that the timer has been set for the cooking zone.

COOKING TABLE

POWER LEVEL		TYPE OF COOKING	RECOMMENDED USE Indicating cooking experience and habits
Max. heat setting	P	Fast heating	Ideal for rapidly increasing the temperature of food to a fast boil (for water) or for rapidly heating cooking liquids.
	14 - 18	Frying, boiling	Ideal for browning, starting to cook, frying deep-frozen products, bringing liquids to the boil quickly.
		Browning, sautéing, boiling, grilling	Ideal for sautéing, maintaining a lively boil, cooking and grilling.
	10 - 14	Browning, cooking, stewing, sautéing, grilling	Ideal for sautéing, maintaining a gentle boil, cooking and grilling, and preheating accessories.
		Cooking, stewing, sautéing, grilling, cooking until creamy	Ideal for stewing, maintaining a gentle boil, cooking and grilling (for longer periods).
	5 - 9	Cooking, simmering, thickening, creaming	Ideal for slower-cook recipes (rice,sauces,roast,fish) with liquids (e.g. water, wine, broth, milk), and for creaming pasta.
			Ideal for slow-cook recipes (quantities under 1 litre: rice, sauces, roasts, fish) with liquids (e.g. water,wine,broth,milk).
	1 - 4	Melting, thawing	Ideal for softening butter, gently melting chocolate, thawing small items.
		Keeping food warm, creaming risotto	Ideal for keeping small portions of just-cooked food or serving dishes warm and for creaming risotto.
Zero power	Off	-	Hob in stand-by or off mode (possible end-of-cooking residual heat, indicated by an "H").

MAINTENANCE AND CLEANING

WARNING
- **Do not use steam cleaning equipment.**
- **Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator ("H") is not displayed.**

Important:
- Do not use abrasive sponges or scouring pads as they may damage the glass.
- After each use, clean the hob (when it is cool) to remove any deposits and stains from food residue.
- Sugar or foods with a high sugar content can damage the hob and must be immediately removed.
- Salt, sugar and sand could scratch the glass surface.
- Use a soft cloth, absorbent kitchen paper or a special hob cleaner (follow the Manufacturer's instructions).
- Spills of liquid in the cooking zones can cause the pots to move or vibrate.
- After cleaning the hob, dry thoroughly.

If the iXelium ™ logo appears on the glass, the hob has been treated with iXelium ™ technology, an exclusive Whirlpool finish which ensures perfect cleaning results, as well as keeping the surface of the hob shiny for longer.

To clean iXelium ™ hobs, follow these recommendations:
- Use a soft cloth (microfibre is best) dampened with water or with everyday glass cleaning detergent.
- For best results, leave a wet cloth on the glass hob surface for a few minutes.

TROUBLESHOOTING

- Check that the electricity supply has not been shut off.
- If you are unable to turn the hob off after using it, disconnect it from the power supply.
- If alphanumeric codes appear on the display when the hob is switched on, consult the following table for instructions.

Please note: The presence of water, liquid spilled from pots or any objects resting on any of the hob buttons can accidentally activate or deactivate the control panel lock function.

Error code	Description	Possible causes	Cure
C81, C82	The control panel switches off because of excessively high temperatures.	The internal temperature of electronic parts is too high.	Wait for the hob to cool down before using it again.
F02, F04	The connection voltage is wrong.	The sensor detects a discrepancy between the appliance voltage and that of the mains supply.	Disconnect the hob from the mains and check the electrical connection.
F01, F06, F12, F13, F25, F34, F35, F36, F37, F41, F47, F58, F61, F76	Disconnect the hob from the power supply. Wait a few seconds then reconnect the hob to the power supply. If the problem persists, call the service centre and specify the error code that appears on the display.		

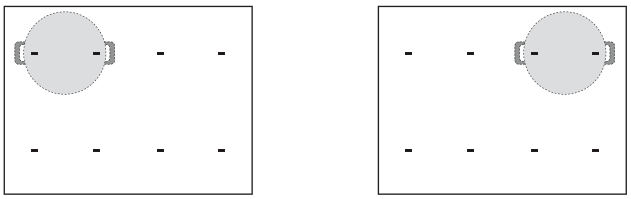
SOUNDS PRODUCED DURING OPERATION

Induction hobs may whistle or creak during normal operation. These noises actually come from the cookware and are linked to the characteristics of the pan bottoms (for example, when the bottoms are made from different layers of material or are irregular).

These noises may vary according to the type of cookware used and to the amount of food it contains and are not the symptom of something wrong.

VERIFIED COOKING

A table below has been created specially to make it possible for inspection bodies to use our products.

Verified cooking	Verified cooking positions
Heat distribution, "Pancakes" test acc. to EN 60350-2 §7.3	
Heat performance, "French fries" test acc. to EN 60350-2 §7.4	
Melting and keep warm, "chocolate"	
Simmering, "rice pudding"	

ECO-DESIGN: The test was carried out in accordance with regulations, by selecting all of the cooking zones on the hob to form a single area, or by using the Flexifull function.

AFTER-SALES SERVICE

BEFORE CALLING THE AFTER-SALES SERVICE:

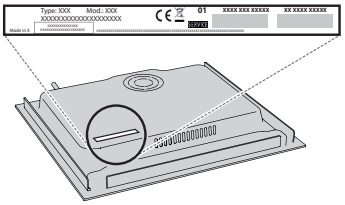
1. See if you can solve the problem by yourself with the help of the suggestions given in the **TROUBLESHOOTING**.
2. Switch the appliance off and back on again to see if the fault persists.

IF AFTER THE ABOVE CHECKS THE FAULT STILL OCCURS, GET IN TOUCH WITH THE NEAREST AFTER-SALES SERVICE.

To receive assistance, call the number shown on the warranty booklet or follow the instructions on the website **www.whirlpool.eu.**

When contacting our Client After sales service, always specify:

- a brief description of the fault;
- the type and exact model of the appliance;



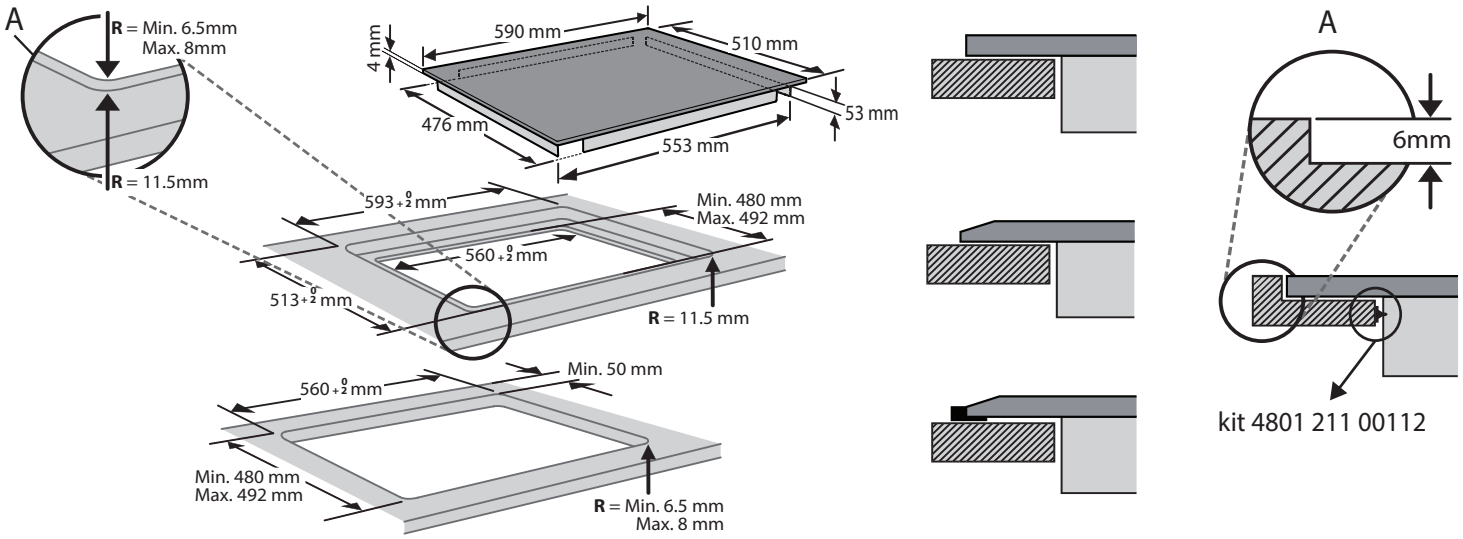
- the service number (number after the word Service on the rating plate). The service number is also indicated on the guarantee booklet;

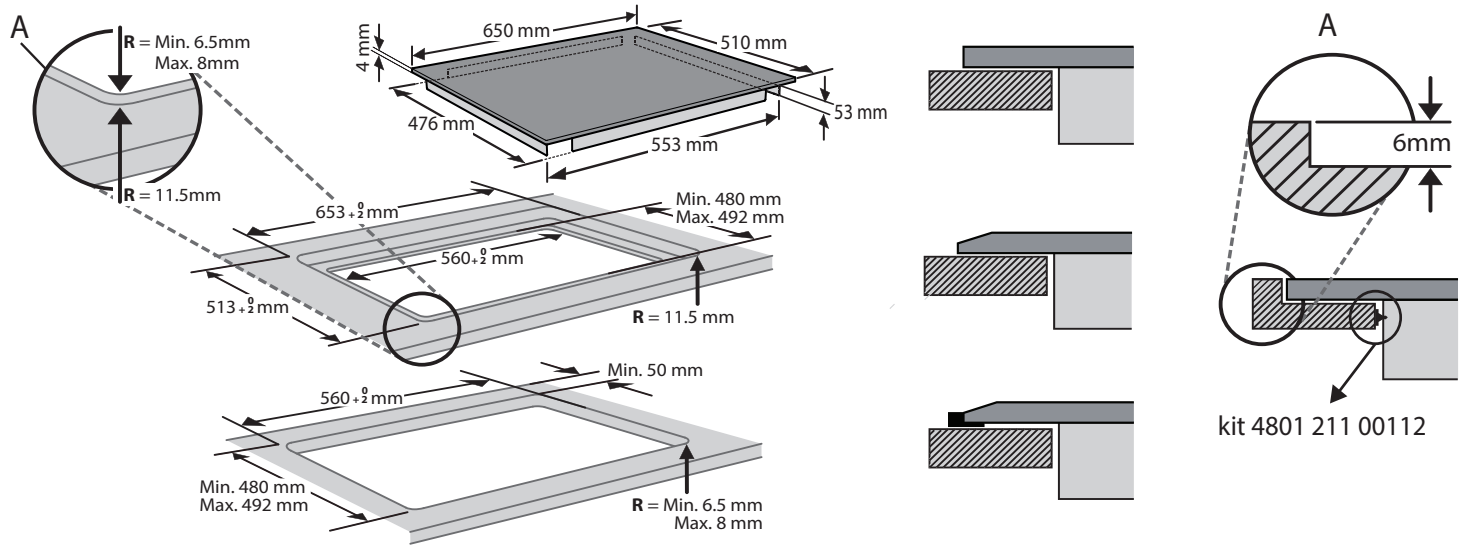


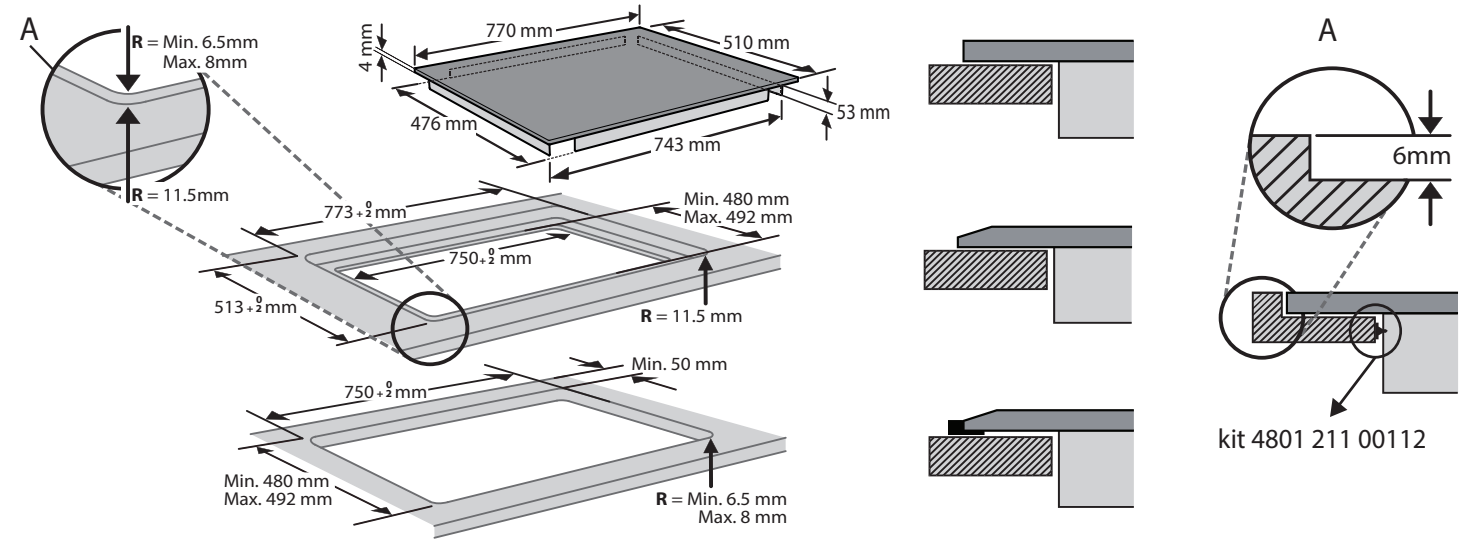
- your full address;
- your telephone number.

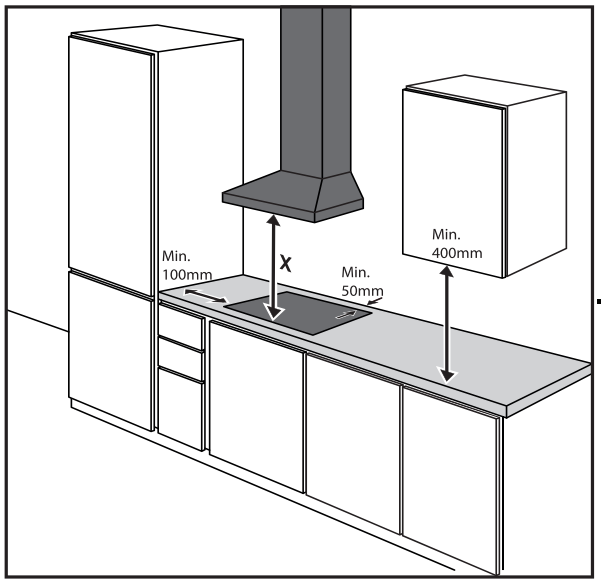
If any repairs are required, please contact an authorized after-sales service (to guarantee that original spare parts will be used and repairs carried out correctly).

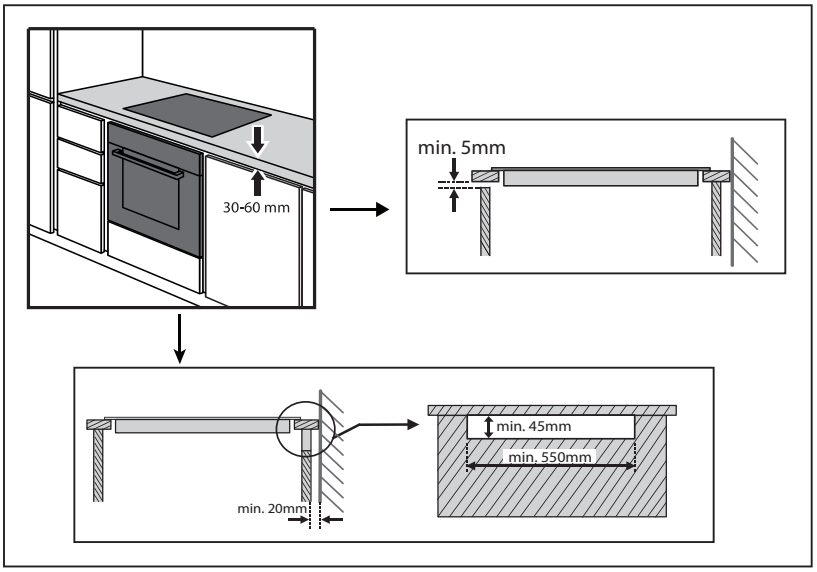
In the case of flush-mounted installation, call the After Sales Service to request assembly of screws kit 4801 211 00112.

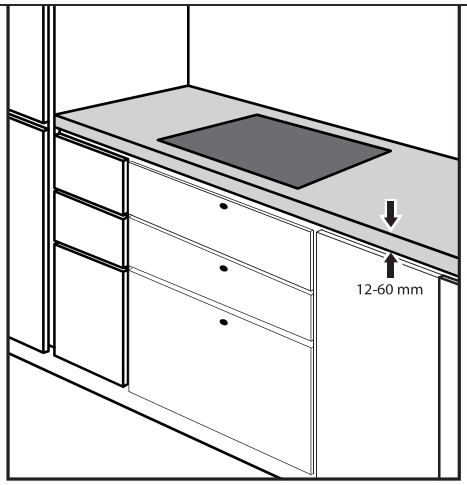

A
R = Min. 6.5mm
Max. 8mm
R = 11.5mm
4 mm
590 mm
510 mm
476 mm
553 mm
53 mm
593 +2 0 mm
Min. 480 mm
Max. 492 mm
560 +2 0 mm
513 +2 0 mm
R = 11.5 mm
Min. 50 mm
560 +2 0 mm
Min. 480 mm
Max. 492 mm
R = Min. 6.5 mm
Max. 8 mm
A
6mm
kit 4801 211 00112

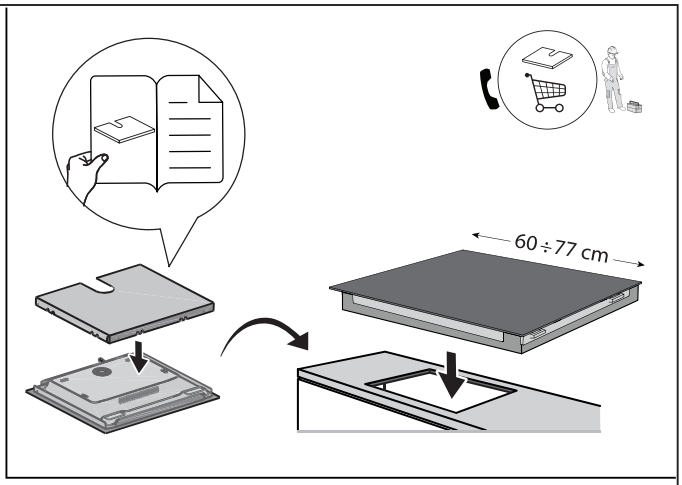

A
R = Min. 6.5mm
Max. 8mm
R = 11.5mm
4 mm
650 mm
510 mm
476 mm
553 mm
53 mm
653 +2 0 mm
Min. 480 mm
Max. 492 mm
560 +2 0 mm
513 +2 0 mm
R = 11.5 mm
Min. 50 mm
560 +2 0 mm
Min. 480 mm
Max. 492 mm
R = Min. 6.5 mm
Max. 8 mm
A
6mm
kit 4801 211 00112

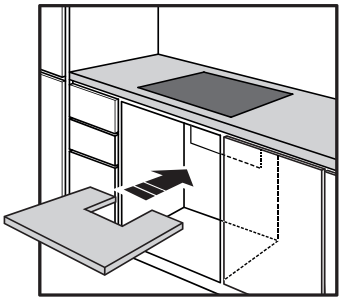

A
R = Min. 6.5mm
Max. 8mm
R = 11.5mm
4 mm
770 mm
510 mm
476 mm
743 mm
53 mm
773 +2 0 mm
Min. 480 mm
Max. 492 mm
750 +2 0 mm
513 +2 0 mm
R = 11.5 mm
Min. 50 mm
750 +2 0 mm
Min. 480 mm
Max. 492 mm
R = Min. 6.5 mm
Max. 8 mm
A
6mm
kit 4801 211 00112

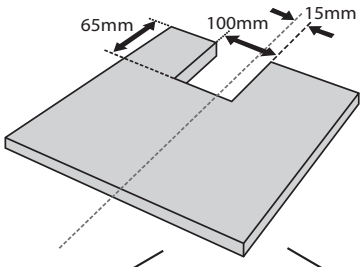

X
Min.
100mm
Min.
50mm
Min.
400mm

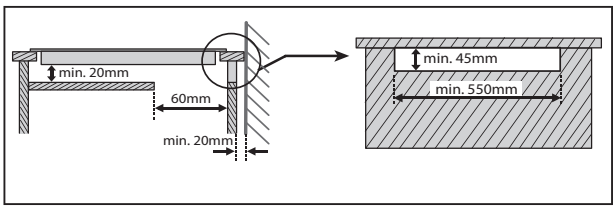

30-60 mm
min. 5mm
min. 20mm
min. 45mm
min. 550mm

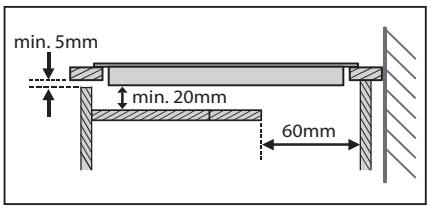

12-60 mm

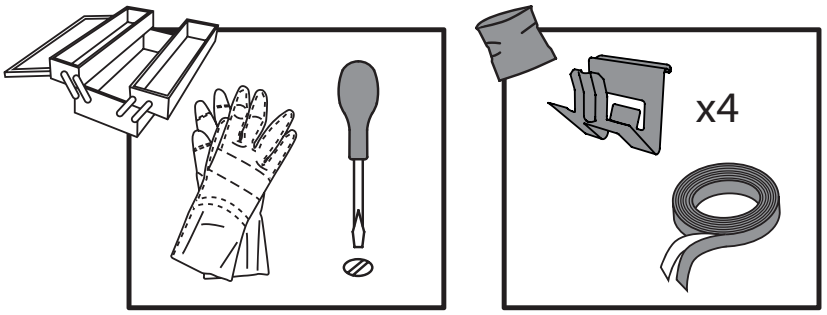

60÷77 cm

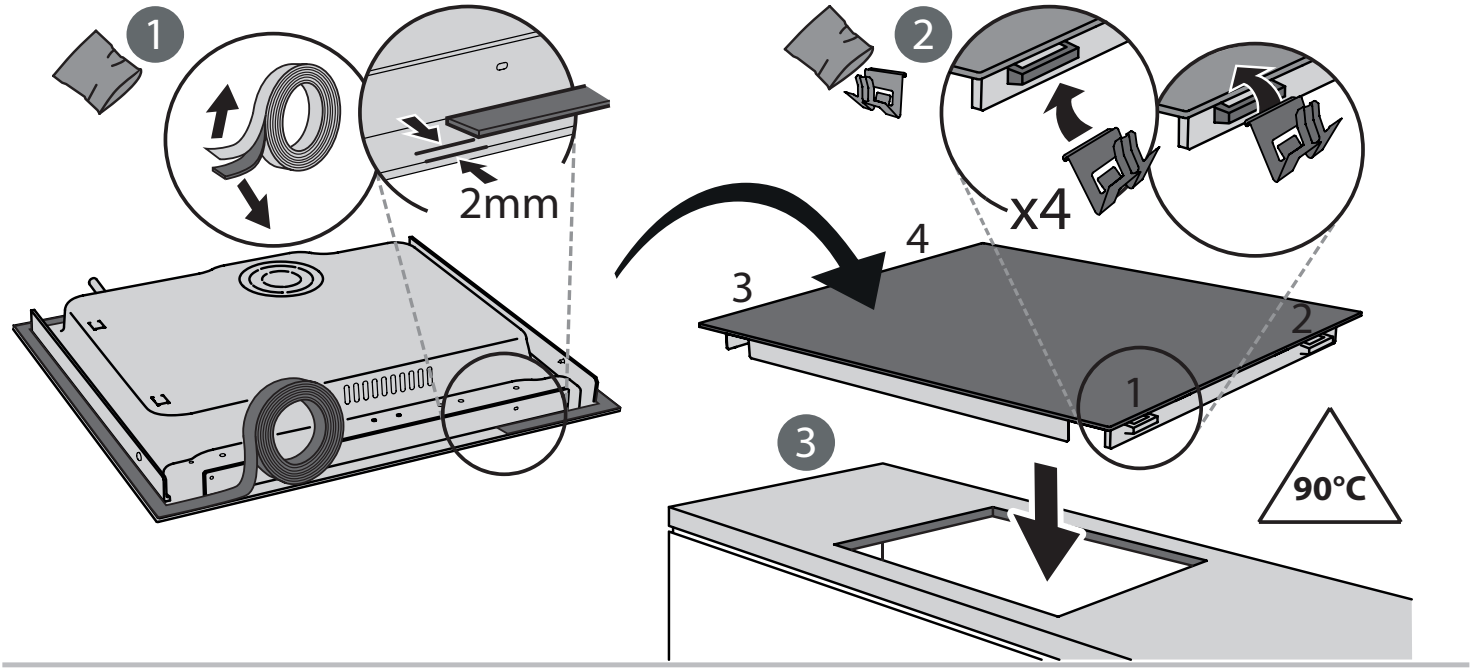


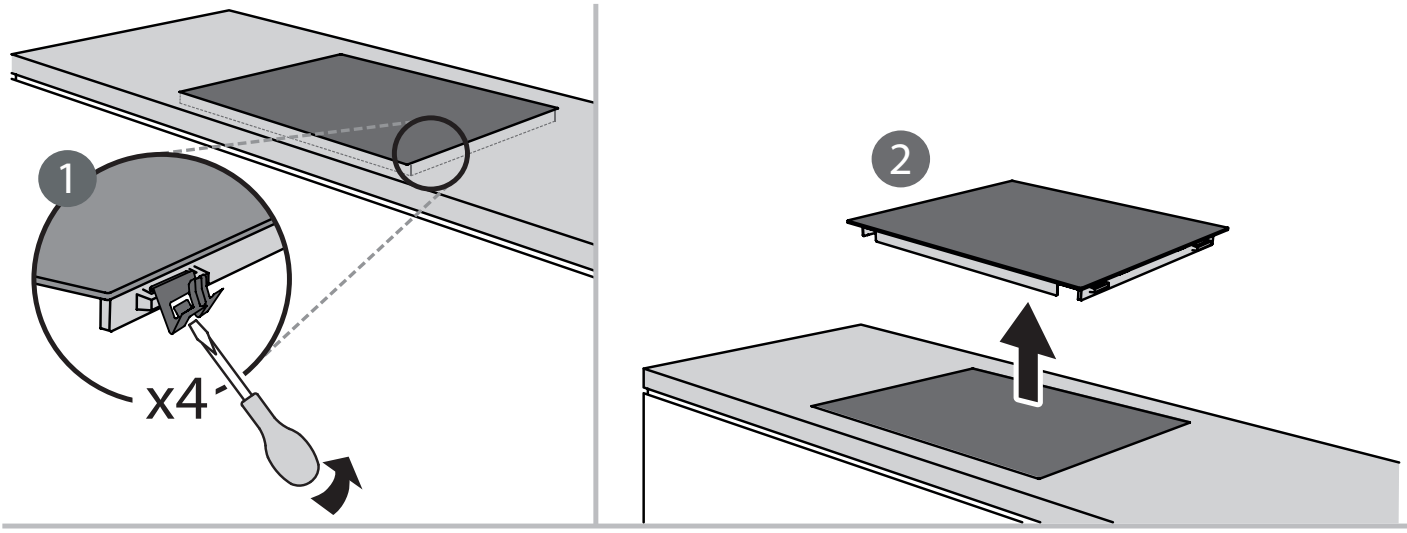

65mm
100mm
15mm

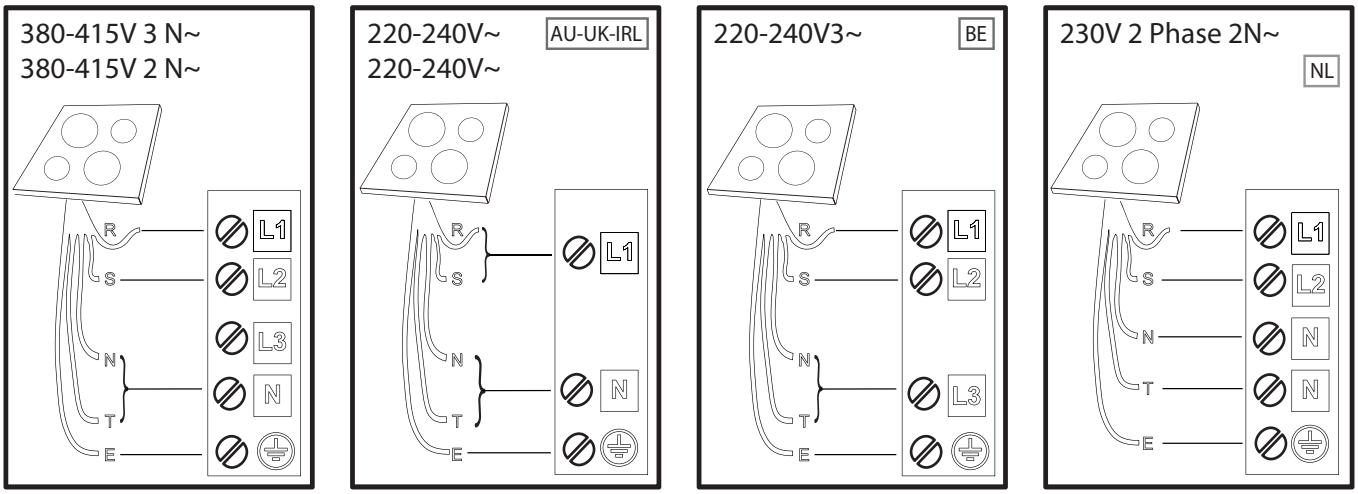

min. 20mm
60mm
min. 20mm
min. 45mm
min. 550mm


min. 5mm
min. 20mm
60mm


x4


1
2mm
2
x4
4
3
2
1
3
90°C


1
x4
2



R black-nero-negro-preto-μαύρος-must-melns-juodas-czarny-schwarz-noir-zwart-negru черно-црн-črna-crno-черный-чорний-қара-černá-čierna-fekete-svart-musta-svart-sort siyah-dubh

S brown-marrone-marrón-marrom-καφέ-pruun-brūns-rudas-brązowy-braunen-brun-bruin maro-кафяв-браон-rjava-smeđ-коричневый-коричневий-қоңыр-hnědý-hnedý-barna brunt-ruskea-brunt-brun-kahverengi-donn

T blue (gray)-blu (grigio)-azul (gris)-azul (cinza)-μπλε (γκρι)-sinine (hall)-zila (pelēka) mėlyna(pilkas)-niebieski (szary)-blau (grau)-bleu (gris)-blauw (grijs)-albastru (gri) синьо (сиво)-плава (сива)-modro(sivo)-plava (siva)-синий (серый)-синій (сірий) көк (сұр)-modrý (šedá)-modrý(sivá)-kék (szürke)-blå (grå)-sininen (harmaa)-blå (grå) blått (grått)-mavi (gri)-gorm (liath)

⏚ = **E** yellow/green-giallo/verde-amarillo/verde-amarelo/verdekίτρινο/πράσινο-kollane/roheline dzeltens/zaļš-geltona/žalia-żółty/zielony-gelb/grün-jaune/vert-geel/groen-galben/verde жълто/зелено-жуто/зелена-rumeno/zeleno-žuto/zelena-желтый/зеленый-gul/grønn жовтий/зелений-жасыл/сары-žlutá/zelená-žltá/zelená-sárga/zöld-keltainen/vihreä gul/grön-gul/grøn-sarı/yeşil-buí/glas

N blue-blu-azul-azul-μπλε-sinine-zila-mėlyna-niebieski-blau-bleu-blauw-albastru-синьо плава-modro-plava-синий-синій-көк-modrý-modrý-kék-blå-sininen-blå-blått-mavi-gorm