

CASO®

G E R M A N Y

Original Operating manual

Induction Hot plate
Vario Power 3400 (2250)



11 Operating Manual

10.1 General

Please read the information contained herein so that you can become familiar with your device quickly and take advantage of the full scope of its functions.

Your induction cooker will serve you for many years if you handle it and care for it properly.

We wish you a lot of pleasure in using it!

10.2 Information on this manual

These Operating Instructions are a component of the induction cooktop (referred to hereafter as the device) and provide you with important information for the initial commissioning, safety, intended use and care of the device.

The Operating Instructions must be available at all times at the device. This Operating Manual must be read and applied by every person who is instructed to work with the device:

- Commissioning
- Operation
- Troubleshooting and/or
- Cleaning

Keep the Operating Manual in a safe place and pass it on to the subsequent owner along with the device.

10.3 Warning notices

The following warning notices are used in the Operating Manual concerned here.

⚠GEFAHR

DANGER

A warning notice of this level of danger indicates a potentially dangerous situation.

If the dangerous situation is not avoided, this can lead to death or serious injuries.

- Observe the instructions in this warning notice in order to avoid the danger of death or serious personal injuries.

⚠WARNING

WARNING

A warning notice of this level of danger indicates a possible dangerous situation.

If the dangerous situation is not avoided, this can lead to serious injuries.

- Observe the instructions in this warning notice in order to avoid the personal injuries.

⚠VORSICHT

ATTENTION

A warning notice of this level of danger indicates a possible dangerous situation.

If the dangerous situation is not avoided, this can lead to slight or moderate injuries.

- Observe the instructions in this warning notice in order to avoid the personal injuries.

HINWEIS

PLEASE NOTE

A notice of this kind indicates additional information, which will simplify the handling of the machine.

10.4 Limitation of liability

All the technical information, data and notices with regard to the installation, operation and care are completely up-to-date at the time of printing and are compiled to the best of our knowledge and belief, taking our past experience and findings into consideration.

No claims can be derived from the information provided, the illustrations or descriptions in this manual.

The manufacturer does not assume any liability for damages arising as a result of the following:

- Non-observance of the manual
- Uses for non-intended purposes
- Improper repairs
- Technical alterations
- Use of unauthorized spare parts

All translations are carried out to the best of our knowledge. We do not assume any liability for translation errors, not even if the translation was carried out by us or on our instructions. The original German text remains solely binding.

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11 Safety

This chapter provides you with important safety notices when handling the device.

The device corresponds with the required safety regulations. Improper use can result in personal or property damages.

11.1 Intended use

This device is only intended for use in households in enclosed spaces for warming up, cooking and roasting foods.

The cooking pots used for the induction hob surface must be suitable for induction cooking.

Uses for a different purpose or for a purpose which exceeds this description are considered incompatible with the intended or designated use.

WARNING

Warning

Danger due to unintended use!

Dangers can emanate from the device if it is used for an unintended use and/or a different kind of use.

- ▶ Use the device exclusively for its intended use.
- ▶ Observe the procedural methods described in this Operating Manual.

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 and other residential type environments;
- bed and breakfast type environments.

Claims of all kinds due to damages resulting from unintended uses are excluded.

The User bears the sole risk.

11.2 General Safety information

HINWEIS

Please note

Please observe the following general safety notices with regard to the safe handling of the device.

- ▶ Examine the device for any visible external damages prior to using it. Never put a damaged device into operation.
- ▶ If the connection lead is damaged, you will need to have a new connection lead installed by an authorized electrician.
- ▶ Persons, who are not able to operate the device because of any physical, mental or motor disabilities may only use the device under the supervision or under the instructions of a responsible person.
- ▶ Do not permit children to use the device, unless they are supervised.
- ▶ Do not leave the device unsupervised when it is in operation.
- ▶ Only qualified electricians, who have been trained by the manufacturer, may carry out any repairs that may be needed. Improperly performed repairs can cause considerable dangers for the user.
- ▶ Only customer service departments authorized by the manufacturer may carry out repairs on the device during the guarantee period, as otherwise the guarantee entitlements will be null and void in the event of any subsequent damages.
- ▶ Defective components must always be replaced with original replacement parts. Only such parts will guarantee that the safety requirements are fulfilled
- ▶ Do not immerse the appliance in water or other liquids, and do not put it in the dishwasher.
- ▶ Children should be supervised to ensure that they do not play with the appliance

11.3 Sources of danger

11.3.1 Danger due to Electromagnetic Field

⚠ WARNING

WARNING

The magnetic fields generated during operation of the appliance may lead to adverse effects.

Adhere to the following safety instructions:

- ▶ People with elevated electrical sensitivity should not remain in the immediate vicinity of the appliance for longer than is necessary.
- ▶ If in any doubt, people with pacemakers or implanted medication pumps should consult their doctor about the harmlessness of using the appliance.
- ▶ Do not place any magnetisable objects, e.g. credit cards, data carriers or cassettes on or in the immediate vicinity of the appliance.
- ▶ Place cooking utensils in the middle of the hob, so that the base of the pot covers as much of the electromagnetic field as possible.
- ▶ Do not remove any coverings on the appliance.

11.3.2 Danger of Burning

⚠ WARNING

WARNING

The items cooked on this appliance as well as the cooking utensils used and the surface of the appliance can become very hot.

Adhere to the following safety instructions in order to avoid burning or scalding yourself or others:

- ▶ Protect your hands during all work at the hot appliance by using heat insulating gloves, dish cloths or similar.
- ▶ Do not place any metal cooking utensils, pot or pan lids, knives or other metal objects on the hob. When the appliance is switched on, these items can become very hot.
- ▶ Do not touch the hot surface of the ceramic hob.
The induction cooker itself does not produce any heat during the cooking process, but the temperature of the cooking utensils heats the hot plate.

11.3.3 Danger of Explosion

⚠ WARNING**WARNING**

Incorrect use of the appliance incurs a danger of explosion due to the overpressure produced.

Adhere to the following safety instructions in order to prevent a danger of explosion:

- ▶ Never heat food or liquids in sealed containers such as, for example, cans. The container can burst due to the overpressure generated. A can is best heated by opening it and placing it in a pot filled with a little water.

11.3.4 Danger of Fire

⚠ WARNING**WARNING**

There is a risk of fire if the appliance is used incorrectly.

Adhere to the following safety instructions in order to avoid a risk of fire:

- ▶ During operation remove all easily inflammable items (e.g. detergents, aerosol cans, oven, cloths and dishcloths, etc.) from the immediate vicinity of the appliance.
- ▶ Avoid overheating oils and fats for extended periods. Overheated oil and fat can ignite rapidly.

HINWEIS**Please note**

If a fire should occur on the cooking hob, proceed as follows:

- ◆ **Switch the appliance off (if necessary, unplug the mains plug from the socket or switch off the fuse)**
- ◆ **Smother the flames with a large pot lid, plate or a moist dish cloth.**
NEVER EXTINGUISH WITH WATER!
- ◆ **After the fire has been extinguished allow cooking utensils and the appliance to cool down and ensure that there is a sufficient flow of fresh air.**

11.3.5 Dangers due to electrical power

⚠ GEFAHR

Danger

Mortal danger due to electrical power!

Mortal danger exists when coming into contact with live wires or subassemblies!

Observe the following safety notices to avoid dangers due to electrical power:

- ▶ If the connection lead is damaged, you will need to have a special connection lead installed by an authorized electrician.
- ▶ Do not operate this device if its power cable or plug is damaged, if it does not work properly or if it is damaged or has been dropped. If the power cable is damaged, it will need to be replaced by the manufacturer or his service agency or a similar qualified person, to avoid any dangers.
- ▶ Do not open the housing on the device under any circumstances. There is a danger of an electrical shock if live connections are touched and the electrical or mechanical structure is altered. In addition, functional faults on the device can also occur.
- ▶ Do not touch the appliance or the mains plug with wet hands.
- ▶ Do not insert objects into the openings of the appliance. There is a risk of electrocution if contact is made with voltage-carrying connections.
- ▶ **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

12 Commissioning

This chapter provides you with important safety notices during the initial commissioning of the device. Observe the following notices to avoid dangers and damages:

12.1 Safety information

⚠ WARNING

Warning

Personal and property damages can occur during commissioning of the device!

Observe the following safety notices to avoid such dangers:

- ▶ Packaging materials may not be used for playing. There is a danger of suffocation.

12.2 Delivery scope and transport inspection

- As a rule, the Vario Power 3400 is delivered with the following components:
- Induction cooktop Vario Power 3400
- Operating Instructions

HINWEIS

Please note

- ▶ Examine the shipment for its completeness and for any visible damages.
- ▶ Immediately notify the carrier, the insurance and the supplier about any incomplete shipment or damages as a result of inadequate packaging or due to transportation.

12.3 Unpacking

To unpack the device, remove the device out of the carton and remove the packaging material.

12.4 Disposal of the packaging

The packaging protects the device against damages during transit. The packaging materials are selected in accordance with environmentally compatible and recycling-related points of view and can therefore be recycled.



Returning the packaging back to the material loop saves raw materials and reduces the quantities of accumulated waste. Take any packaging materials that are no longer required to "Green Dot" recycling collection points for disposal.

HINWEIS

Please note

► If possible, keep the original packaging for the device for the duration of the guarantee period of the device, in order that the device can be re-packaged properly in the event of a guarantee claim.

12.5 Setup

12.5.1 Setup location requirements:

In order to ensure the safe and trouble-free operation of the device, the setup location must fulfil the following prerequisites:

- The appliance must be positioned on a solid, even, horizontal and heat-resistant base with sufficient load-supporting capacity for the appliance itself plus the heaviest anticipated cooking contents.
- The induction cooktop must not be operated on a base with an iron or steel content, as this can heat up considerably.
- Select an installation location where children cannot reach the appliance's hot surface.
- The appliance is not intended as a built-in appliance.
- Do not set up the device in a hot, wet or extremely damp environment or near flammable material.
- Do not set up the induction cooktop in the vicinity of appliance and objects which react sensitively to magnetic fields (e.g.: Radios, televisions, cassette recorders, etc.).
- To operate correctly, the appliance requires a sufficient flow of air. Leave a 10 cm gap on all sides when setting up the appliance.
- The cool air is drawn in by the underside of the appliance. Do not cover or block any of the appliance's openings.
- The electrical socket must be easily accessible so that the power lead can be disconnected easily, in the case of an emergency.
- The installation and assembly of this device in non-stationary setup locations (e.g. on ships) must be carried out by specialist companies / electricians, provided they guarantee the prerequisites for the safe use of this device.

12.5.2 Preventing Radio interference

The appliance can cause interference to radios, televisions or similar devices. Interference can be removed or reduced using the following measures:

- Place the radio, television etc. as far away from the appliance as possible.
- Connect the appliance to a different socket, so that different electric circuits are being used for the appliance and the receiver experiencing interference.
- Use a correctly installed aerial for the receiver in order to ensure good reception.

12.6 Electrical connection

In order to ensure the safe and trouble-free operation of the device, the following instructions must be observed for the electrical connection:

- Before connecting the device, compare the connection data (voltage and frequency) on the rating plate with those of your electrical network. This data must agree in order that no damages occur in the device
If in doubt, ask your qualified electrician.
- The electrical outlet must be protected by a 16A safety cut-out switch.
- The connection between the device and the electrical network may employ a 3 meter long (max.) extension cable with a cross-section of 1.5 mm². The use of multiple plugs or gangs is prohibited because of the danger of fire that is involved with this.
- Make sure that the power cable is undamaged and has not been installed under the oven or over hot or sharp surfaces.

The electrical safety of the device is only guaranteed if the device is connected to a properly installed protective conductor system. Operations using an electrical outlet without a protective conductor are prohibited. If in doubt, have the house installation checked over by a qualified electrician.

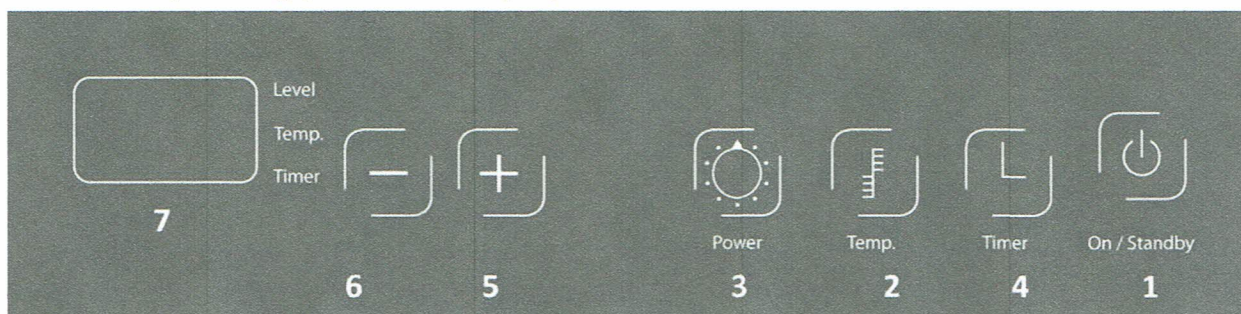
The manufacturer cannot be made responsible for damages that are caused by a missing or damaged protective conductor.

13 Design and Function

This chapter provides you with important safety notices on the design and function of the device.

13.1 Operating elements and displays

13.1.1 Operating panel and Display



- 1 On/Standby switch
- 2 Function key temperature
- 3 Function key power
- 4 Function key time
- 5 Selection button (+), increase of the power stage, temperature or duration
- 6 Selection button (-), reduction of the power stage, temperature or duration
- 7 LED display

The induction cooker has two hotplates which can be used separately. Therefore you have two operating panels.

13.1.2 Details on the device



This instruction and when "H" is displayed, is to warn that the ceramic hob may still be hot. Although the induction cooker itself does not generate any heat during the cooking process, the temperature of the cooking utensil does heat the hob!

Adhere to the following safety instructions in order to avoid being burnt by the hot appliance:

▲VORSICHT

ATTENTION

Risk of burning due to hot surface!

- ▶ Do not touch the surface of the ceramic hob while it is still hot ("H" is displayed)
- ▶ Do not place any objects on the hot ceramic hob.

13.1.3 Signal Tones

The appliance emits an acoustic signal after being switched on and in the event of a fault.

HINWEIS

Please note

► The acoustic signal continues to sound until the fault has been rectified or the appliance has been switched off.
You will find more detailed information on error messages in the chapter entitled „**Fault indications**“.

13.1.4 Overheating Protection Facility

The appliance is equipped with an overheating protection facility. If the temperature of the appliance exceeds the critical limit the appropriate error message is displayed and an acoustic signal sounds. For safety reasons the appliance shuts off further power supply. After the cooling-down phase the appliance can be switched off and then back on again.

HINWEIS

Please note

► The acoustic signal continues until the fault has been rectified or the appliance has been switched off.
You will find more detailed information on error messages in the chapter entitled „**Fault indications**“.

13.1.5 Rating plate

The rating plate with the connection and performance data can be founded on the back of the device.

14 Operation and Handling

This chapter provides you with important notices with regard to operating the device. Observe the following notices to avoid dangers and damages:

⚠ WARNING

Warning

► Do not leave the device unsupervised when it is in operation, so that you can intervene quickly in the event of dangers.

14.1 Functioning and Advantages of Induction cooktops

With an induction cooktop the heat is not transferred by a heating element via the cooking utensil to the food to be cooked, but rather the necessary heat is generated directly in the cooking pot with the aid of induction currents.

An induction coil underneath the ceramic glass hob generates an alternating electromagnetic field, which penetrates the ceramic glass hob and induces the heat-generating current in the base of the cookware.

Advantages of the Induction Hob

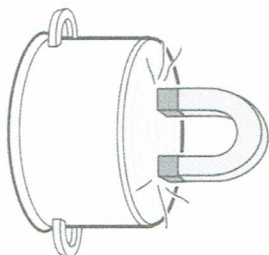
- Energy-saving cooking due to direct energy transfer to the pot.
- Enhanced safety since energy is only transferred when a pot is placed on the hob.
- Energy transfer between the induction cooking zone and the base of the pot with high degree of efficiency.
- Rapid heating.
- Low risk of burning, since the cooking surface is only heated by the base of the pot.
- Boiling over pot contents does not burn onto the hob.
- Rapid, fine-tuned control of the input power.

14.2 Instructions on Cookware

The cooking pot used for the induction cooking surface must be made of metal, have magnetic characteristics and have a sufficient, flat bottom surface.

Here is how to decide if the pot is suitable:

Ensure that the pot bears an inscription stating its suitability for cooking with induction current, or perform the following magnet test:



- ◆ **Place a magnet (e.g. a magnet from a magnetic board) close to the base of your cooking pot. If it is strongly attracted then you can use the cooking pot on the induction cooktop.**

The table below serves as a guide to help you choose the correct cooking utensils:

Suitable Cookware	Unsuitable Cookware
Cookware with magnetic bottom (ferreous).	Pots made of copper, aluminium, heat-resistant glass and other non-metallic pots
Enamel-coated steel pots with thick bases	Pots made of stainless steel without a magnet iron core
Cast-iron pots with enamel-coated bases	Pots that do not sit flat on the hob
Pots made of stainless steel, multi-layered steel, stainless steel ferrite steel or aluminium with special base	Pots with a base diameter of less than 12 cm or more than 26 cm

HINWEIS

Please note

► Using the induction-compatible pots of some manufacturers can lead to the occurrence of noises that are due to the design of these pots.

VORSICHT

Attention

Please also adhere to the following instructions for using suitable cookware:

- ▶ Only use pots with an induction-compatible base.
- ▶ The maximum permissible weight of the pot plus its contents must not exceed 6 kg.
- ▶ Be careful when using hollow-walled simmer pots. Pots of this type can boil dry unnoticed. This leads to damage to the pot and hob.

14.3 Safety Instructions

⚠ WARNING

Warning

- ▶ Do not leave the appliance unattended during operation, so that you can intervene quickly in the event of danger.
- ▶ Do not move the appliance during operation or with hot cookware on the hot plate.
- ▶ Ensure that the cookware is properly centred on the hob. It must not be positioned on the control panel or on the frame.
- ▶ In order to prevent overheating do not place any aluminium foil or metal panels on the appliance surface.
- ▶ Do not touch the hot surface of the ceramic hob. Although the induction cooktop itself does not produce any heat during the cooking process, the temperature of the cookware does heat up the hob.
- ▶ Keep the hob and the underside of the pot clean and dry at all times. If liquid gets between the base of the pot and the hob, this liquid can vaporise and the resulting pressure can cause the pot to jump into the air, with a resulting risk of injury.

HINWEIS

- ▶ Switch the appliance off after use. This avoids unnecessary use of energy, and ensures your safety.
- ▶ If the appliance is unused for extended periods of time, we recommend that the appliance be unplugged from the mains.

14.4 Operating the Appliance

14.4.1 Switching On

- Plug the power plug into a suitable outlet.
- The temperature of the cooker plate surface displayed: is the temperature of the surface of the induction cooker lower than 50°C, the display shows „L“. When the temperature of the cooker plate surface is over 50 °C, it is displaying „H“. An acoustic signal sounds. Now the device is in standby mode.
- Place a suitable cooking pot with its contents to be cooked on the centre on the hob (Ø 120 mm - 260 mm).
- Now press the On/Standby switch 1 to turn on of the two induction hotplates on. The control lamp "Power" and "Temp" blink and an acoustic signal sounds.

14.4.2 Power Mode

- Press the Function Key 3. The preset power stage "8" is selected and the device turns on.
- With the + / - Keys (5+6), you can change the settings at any time in a range from 1 – 12.

HINWEIS

Please note

- We recommend to select the function "Power Mode" in case of steaming food or boiling water for example. So the overheating protection "E05" will not be activated.

14.4.3 Temperature Mode

- Press the Function Key 2. to select the temperature. The preset temperature stage "120°C" is selected and the device turns on.
- With the + / - keys, you can change the settings at any time in a range from 60 – 240°C. (Temperature stages: 60, 70, 80, 90, 100, 120, 140, 160, 180, 200, 220 and 240°C)

HINWEIS

Please note

- In case of grilling or cooking deep fry food we would advise you to use the function "Temperature" as in this case you can use temperatures up to 240°C. Otherwise the overheating protection "E05" will be activated.

14.4.4 Timer

- Timer Function. After the selection of the temperature mode press the button Time 4. until the corresponding control lamps blink. The display shows the number "0". With +/- keys, you can now select the operating time in 1-minute intervals (up to max. 180 minutes). Once the time is up, an acoustic signal sounds and the device automatically goes into standby mode.

HINWEIS

Please note

- During timer operation, you can change the duration at any time with the +/- keys. With the memory function of the device, the power stage or temperature settings remain unchanged here.

14.4.5 Powersharing Mode

- If both induction fields are operated, the boards will share over power sharing function levels as follows:

left	12	11	10	9	8	7	6	5	4	3	2	1
right	5	6	7	8	9	10	11	12	12	12	12	12

14.4.6 Switching Off

- When you switch off the device via "On/Standby" and the temperature of the cooker plate surface is lower than 50°C, the display shows „L“. When the temperature of the cooker plate surface is over 50 °C, it is displaying „H“.

HINWEIS

- Do not place any empty cookware on the ceramic field. Heating an empty pot or pan activates the overheating protection and the device turns off.
- Do not operate the device if it is damaged in any way or does not function properly.
- The use of accessories and spare parts not recommended by the manufacturer may lead to damage on the device and injuries.

15 Cleaning and Maintenance

This chapter provides you with important notices with regard to cleaning and maintaining the device. Please observe the notices to prevent damages due to cleaning the device incorrectly and to ensure trouble-free operation.

15.1 Safety information

▲VORSICHT

Attention

Please observe the following safety notices, before you commence with cleaning the device:

- ▶ The device must be cleaned and food residues must be removed at regular intervals. If the device is not maintained in a clean condition, this will have a detrimental effect on the service life of the device and can also result in a dangerous condition in the device as well as in the growth of fungus and bacteria.
- ▶ Switch the device off prior to cleaning it and unplug the plug from the wall power outlet.
- ▶ The hob can be hot after use. There is a danger of burning! Wait until the appliance has cooled down.
- ▶ Clean the hob after use as soon as it has cooled down. Extended waiting unnecessarily complicates cleaning and can make it impossible in extreme cases. Excessive accumulations of dirt can even damage the device under certain circumstances.
- ▶ If dampness penetrates into the device, this can damage the electronic components. Please ensure that no liquid can enter the interior of the device through the ventilation slots.
- ▶ Do not immerse the appliance in water or other liquids, and do not put it in the dishwasher.
- ▶ Do not use any aggressive or abrasive cleaning agents or solvents.
- ▶ Do not scrape off stubborn dirt with hard items.

15.2 Cleaning

◆ Ceramic hob, Housing and Operating Panel

Clean the hob, the housing of the device and the operating panel with a soft, slightly damp cloth.

▲VORSICHT

Attention

- ▶ In order not to damage the plastic components, do not use any solvent-based cleaning detergents such as, for example, petrol.

16 Troubleshooting

This chapter provides you with important notices with regard to operating the device. Observe the following notices to avoid dangers and damages:

16.1 Safety notices

⚠ VORSICHT

Attention

- ▶ Only qualified electricians, who have been trained by the manufacturer, may carry out any repairs on electrical equipment.
- ▶ Improperly performed repairs can cause considerable dangers for the user and damages to the device.

16.2 Fault indications

In the event of a fault, an error code will appear in the display; it describes the cause of the fault.

Display

Description

E05

Overheating Protection

This means that the temperature had increased to a temperature of 150°C. In this case the device turns off automatically in order to avoid damages.

In case of "E05" please pull the power plug in order to reset the device. After this you can use it again as usual.

HINWEIS

Please note

- ▶ If error messages continue to be displayed after an extended waiting period or after restarting the appliance, then it must be sent to Customer Service to be examined.

16.3 Causes and rectification of faults

The following table assists in localizing and rectifying minor faults.

Fault	Possible Cause	To Rectify
Display is empty	Power plug not plugged in	► Insert plug into mains socket
	Fuse switch not switched on	► Switch on fuse switch

HINWEIS

Please note

- If you are unable to solve the problem with the steps shown above, please contact Customer Service.

17 Disposal of the Old Device



Old electric and electronic devices frequently still contain valuable materials. However, they also contain damaging substances, which were necessary for their functionality and safety.

If these were put in the non-recyclable waste or were handled incorrectly, they could be detrimental to human health and the environment. Therefore, do not put your old device into the non-recyclable waste under any circumstances.

HINWEIS

Please note

- Utilise the collection point, established in your town, to return and recycle old electric and electronic devices. If necessary, contact your town hall, local refuse collection service or your dealer for information.
- Ensure that your old device is stored safely away from children until it is taken away.

18 Guarantee

We provide a 24 month guarantee for this product, commencing from the date of sale, for faults which are attributable to production or material faults.

Your legal guarantee entitlements in accordance with § 439 ff. BGB-E remain unaffected by this.

The guarantee does not include damages, which were incurred as a result of improper handling or use, as well as malfunctions which only have a minor effect on the function or the value of the device. Consumables, transit damages, inasmuch as we are not responsible for these, as well as damages, which were incurred as a result of any repairs that were not performed by us, are also excluded from the guarantee entitlements.

This device is designed for use in domestic situations and has the appropriate performance levels.

Any use in commercial situations is only covered under the guarantee to the extent that it would be comparable with the stresses of being used in a domestic situation. It is not intended for any additional, commercial use.

In the event of justified complaints, we will repair the faulty device at our discretion or replace it with a trouble-free device.

Any pending faults must be reported within 14 days of delivery. All further claims are excluded.

To enforce a guarantee claim, please contact our service prior to returning the device (always provide us with proof of purchase).

19Technical Data

Device	Induction cooktop
Model	Vario Power 3400 (2250)
Mains data	220-240 V, ~ 50/60 Hz
Power consumption	3400 (2100 + 2100) W (Max.) Standby "according ErP level 2"
Temperature Range	60°C – 240 °C
External measurements (W x H x D):	575 x 62 x 350 mm
Net weight	6,1 kg