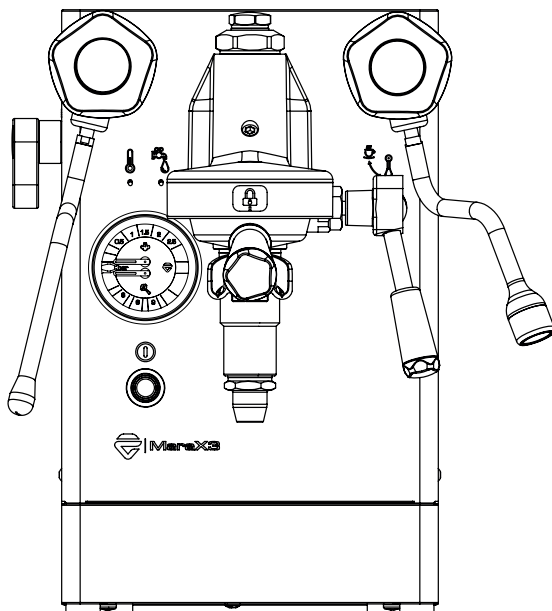




User manual



*	PL62X3-2Q	PL62X3-AUS	PL62X3-9B	PL62X3-1B	PL62X3-5G	PL62X3-2G
	220-240V 50Hz	220-240V 50Hz	100V 50-60Hz	120V 60Hz	220V 60Hz	220-240V 50Hz
	E+F	I	B	B	G	G

The above information is valid for all versions: stainless steel and any colored version.



2

THANK YOU FOR CHOOSING A LELIT PRODUCT

Register your product on
care.lelit.com

Download the complete guide
to get the most of your coffee machine **PL62X3***
and visit our LELIT YouTube channel
for insights, tutorials, tips and tricks.



**Save the box and
all the packaging material!**

LELIT has studied the external and internal
packaging of your coffee machine to help you
re-use it in case of maintenance or repair need.

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**ATTENTION:**

Read the safety notes carefully before using this product.

IMPORTANT SAFEGUARDS

1. Safety notes

Warnings - Please read carefully before use.

4 — This espresso machine is suitable for the preparation of coffee; it is equipped with wand/s for dispensing steam and/or hot water. The controls on the front panel have easy understandable symbols. The machine is designed for domestic use and is not suitable for continuous professional use. The noise rating of the unit does not exceed 70 dB (A).

The data and images shown are subject to change without notice in order to improve the performance of the machine.

Symbols used

It is absolutely essential to observe the following warnings and symbols:



Shock hazard. Failure to comply may cause electric shock with danger to life.



Burn hazard. Failure to comply may cause severe burns.



Caution. Failure to comply may cause damage to the appliance.



Please Note. This symbol indicates important advice and information for the user.

IMPORTANT SAFEGUARDS



General warnings

This manual is an integral and essential part of the product. Please read all these warnings carefully as they provide important information on safe installation, use and maintenance. These instructions should be carefully retained for future reference.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- 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.
- The appliance is only designed for making espresso coffee or hot drinks using the hot water or steam tubes and for pre-heating cups.
- Store the packaging material (plastic bags, polystyrene, etc.) out of the reach of children.
- The appliance is only designed for making espresso coffee or hot drinks using the hot water or steam wands and for pre-heating cups.
- Any use other than that described above is improper and could be hazardous; the manufacturer accepts no liability whatsoever for any damage arising from improper use of the appliance.
- The appliance must not be left unattended or used outdoors.
- The appliance should not be immersed in water or cleaned by spraying.
- The appliance must not be exposed to atmospheric agents (rain, sun, ice).
- If the appliance is stored in rooms where the temperature can go below freezing, the tank and the water pipes must be emptied.
- All the packing material (plastic bags, polystyrene, etc.) should be kept out of the reach of children.
- No liability is accepted for the use of unauthorized spares and/or accessories.
- No liability is accepted for repairs not carried out by authorized service centres.
- The manufacturer accepts no liability for tampering with any of the appliance components.

In all the above cases the warranty will be void.

IMPORTANT SAFEGUARDS

6



Essential safety warnings

As with all electrical appliance, the risk of electric shock cannot be excluded, therefore, the following safety warnings should be carefully observed.

- To avoid spilling the connector, never pull the power cord.
- Always attach plug to appliance first, then plug cord into the wall outlet.
- To disconnect the appliance, turn any control to “off”, then remove plug from wall outlet.
- In the event of any fault or malfunction, do not attempt to carry out repairs. Switch the appliance off, remove the plug and contact the Service Centre.
- In the event of damage to the plug or the power cord, do not operate the appliance, these should be replaced only and exclusively by the Service Centre.
- Unplug from outlet when not in use.
- Before cleaning the exterior surfaces of the appliance, putting on or taking off parts, switch it off, remove the plug from the outlet and allow to cool.
- To reduce the risk of injury do not drape cord over the counter top or table top where it can be pulled on by children or tripped over unintentionally.
- Do not let cord touch hot surfaces.
- Do not let cord hang over edge of table or counter.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Before switching on, ensure that the power supply voltage corresponds to that indicated on the plate on the base of the appliance and that the power supply is properly earthed.
- Do not tamper with the appliance. Contact an authorized technician or the nearest service centre for any problem.
- Do not touch the appliance if your hands or feet are wet.
- Do not touch the plug with wet hands.
- Ensure that the electrical outlet is always freely accessible so that the plug can be easily removed when necessary.
- When removing the plug, always hold it directly. It should never be removed by pulling on the power cord, as this can cause damage.
- To protect against fire, electric shock and injury to persons do not immerse cord, plugs in water or other liquid.


IMPORTANT SAFEGUARDS



Warning about burn/scald risks

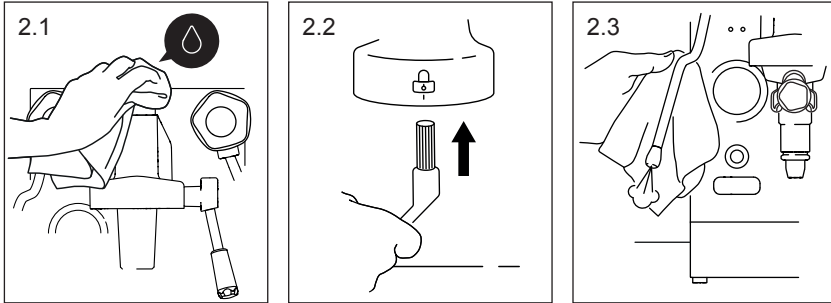
7

This appliance produces hot water and steam; therefore, the following safety warnings should be strictly observed.

- Warning: hot surfaces remain hot for a certain time also after use.
- Take care to avoid contact with water spray or jets of steam.
- When the appliance is switched on, do not touch the cup warming plate as it is hot.
- Never direct the steam or water spray towards your body.
- Be careful when touching the steam wand.
- Never remove the portafilter during operation.
- The parts labelled “CAUTION HOT”/  are very hot, so approach and operate them with maximum caution.

**SAVE THESE
INSTRUCTIONS**

2. Daily cleaning



Note. For an optimal result we suggest you use our kit PLA9101 (not included) that contains a microfiber cloth with embroidered LELIT logo, a paint-brush with bristles in natural fibers and a brush with nylon bristles.

General cleaning. Use a soft cloth, preferably in microfiber, and moisten it with tap water to clean the appliance body of the machine (Pic 2.1).

Attention. Wooden elements are delicate and vulnerable, and they must be handled with extreme care and attention: keep them away from running water/ hot water/ steam and dry them always carefully.

Group cleaning. After each extraction, empty the coffee filter, rinse the portafilter (G) and the related filter with tap water and use the brush (I) to eliminate any possible coffee residues from the group gasket (Pic 2.2).

Steam wand cleaning. After frothing the milk, clean the nozzle of the steam wand (7) using a soft cloth and dispense a small quantity of steam to eliminate any possible milk residues from the holes (Pic 2.3).

Drip tray cleaning. The drip tray (17) should be hand-washed with neutral soap and warm water to remove any build-up of coffee scum or mouldy coffee residues. This should be done daily to avoid bad smells and bacteria.

3. Weekly cleaning

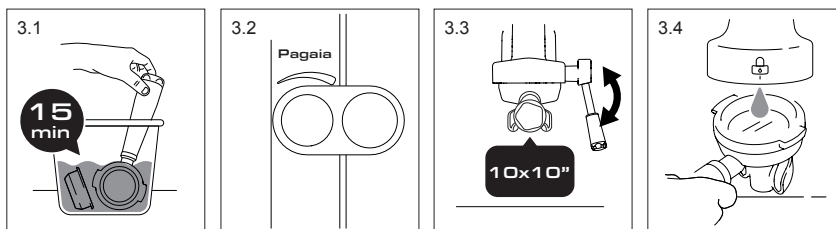
Note. In the equipment box you'll find the detergents (F) for the first cleaning cycle of the machine. Afterwards, we suggest you use our cleaning products PLA9201 and PLA9203 (not included).

Note. Pay attention not to immerse the portafilter handle. Moreover filters and portafilter should never be washed in the dishwasher.

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Filters and portafilter cleaning. It's necessary to clean the portafilter and the filters in use to eliminate the coffee oils that may affect the taste of your drinks negatively.

Place a jug under the hot water wand (15), turn the knob (12) anticlockwise and take out about 1 l of water. Insert the portafilter (G) and the used filters into the jug but pay attention not to immerse the portafilter handle (Pic. 3.1). Add 2 bags of detergent powder (F or PLA9201). After 15 minutes, empty the jug and rinse the portafilter (G) and the filters with plenty of tap water.



Backflushing. Rotate the **Pagaia (18) clockwise in fully open position** as indicated in Pic. 3.2.

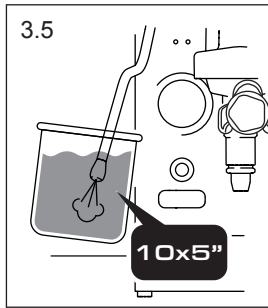
Insert the blind filter (C) into the portafilter and pour 1 bag of detergent powder (F or PLA9201) into the filter. Insert the portafilter (G) in the group head (13) and lift the lever (14) for 10 seconds. Stop the function by lowering the lever completely and wait for 10 seconds. Repeat the procedure 10 times (Pic 3.3).

Remove the portafilter (G) from the group and rinse it with hot water from the group head (Pic 3.4).

Re-insert the portafilter (G) in the group head and repeat the previous operation 5 times for 10 seconds each time, without detergent powder.

Remove the portafilter (G) and take out the blind filter (C). Empty the drip tray (17) and rinse the portafilter (G), the filters and the tray (17) with plenty of tap

water. Finally, clean the surface of the coffee machine after the backflushing cycle, to prevent the built-up of stains, which can wear down the appliance body over time.



Steam wand cleaning. Fill a jug with 500 ml of cold water, add the content of 1 bottle of detergent liquid (F or PLA9203) and immerse the steam wand (7) in this solution.

Open the knob (3) and dispense steam for 5 seconds. Stop the function and wait for 5 seconds.

Repeat the operation 10 times (Pic 3.5).

Repeat the entire procedure using 1 l of fresh water to rinse the steam wand (7) properly.

Water tank cleaning. Cleaning the water tank (10) will remove build-up of limescale. Keeping fresh water in the tank will minimize the build-up of microorganisms. It is recommended to change the water in the tank frequently to keep the tank clean and ensure great tasting coffee. If your machine has not been used for a while, you need to empty and clean the tank. Simply remove the tank cover (1), pull the tank out and hand-wash it with water and neutral soap, using a vertical brush and making sure the whole surface has been cleaned. Finally, rinse thoroughly, fill it with fresh water and carefully dry the external surface of the water tank before inserting it back into the machine.

4. Annual cleaning

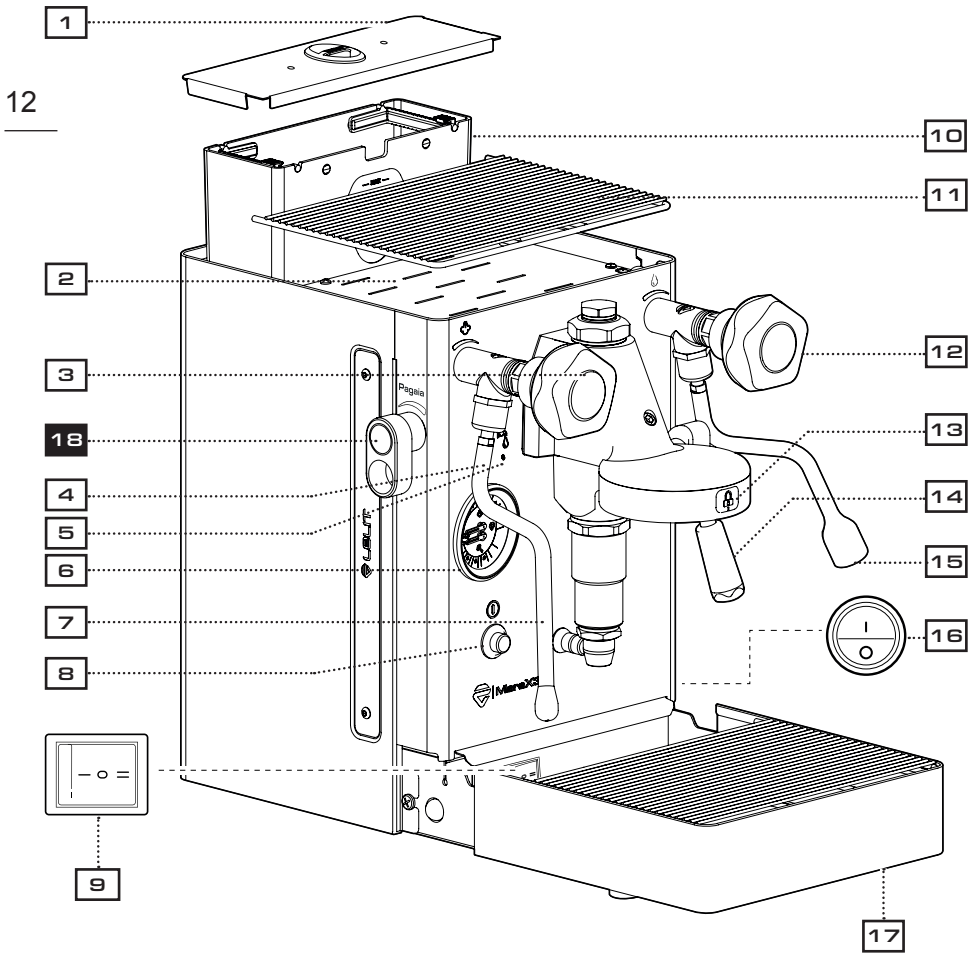
The descaling of the hydraulic circuit of the machine must be done every year to ensure longevity and constant performances. The state of the machine needs to be checked previously by your reseller/specialized technician and the descaling operation must be done by a specialized technician to avoid ruining the internal components of the machine.

Movable parts such as Pagaia, group lever, portafilter, group head and water/steam wands may be subject to wear and tear, requiring periodical check and eventual lubrication. Please contact your reseller for further information.

5. Product overview

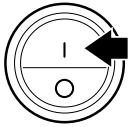
- | | |
|--|---|
| 1. Water tank cover | 10. Water tank (2.5 l) |
| 2. Hot surface for cups | 11. Grate for hot surface |
| 3. Steam dispensing knob | 12. Hot water dispensing knob |
| 4. Machine ready pilot light | 13. Brewing group head |
| 5. Full water tank pilot light | 14. Brewing group lever |
| 6. Manometer for steam and pump pressure during extraction | 15. Multi-directional, anti-burn hot water wand |
| 7. Multidirectional, anti-burn steam wand | 16. Xmode switch |
| 8. ON/OFF main switch | 17. Removable drip tray, complete with grate |
| 9. Temperature mode switch | 18. Pagaia: pump flow regulator |

PIC. 5

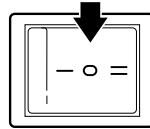


The data and images shown may undergo variations without notice in order to improve the performance of the machine.

6. Factory settings

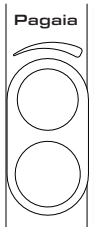


Xmode switch (16)
Xmode Steam (pre-set value)



Temperature mode (9)
Warm (pre-set value)

13



Pagaia (18)
Fully closed



Stand by:
ON

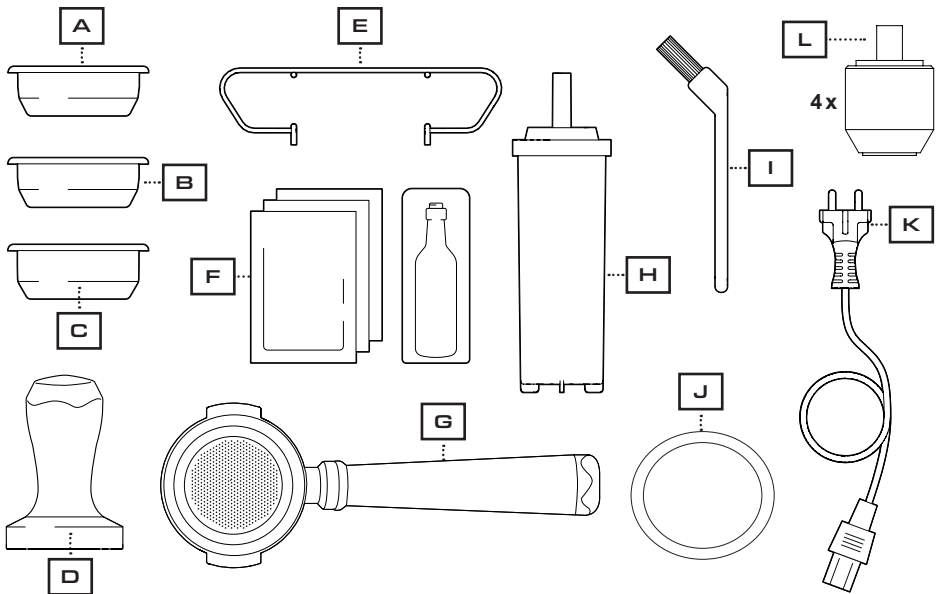


Water softener filter:
Not inserted

To use the machine with different settings, download the **extended guide**. The complete guide contains the instructions on how to set other functioning profiles.

7. Equipment

- A. 2 doses (14-18 g) coffee filter
- B. 2 doses (18-21 g) coffee filter
- C. Blind filter for backflushing
- D. Tamper
- E. Riser for espresso cups
- F. First cleaning kit (with 3 detergent powder single-dose bags and 1 single-dose bottle)
- G. Portafilter complete with 1 dose (9-11 g) coffee filter
- H. LELIT 70 l water softener filter
- I. Brush for group head cleaning
- J. Spare group head gasket
- K. Power cord
- L. High feet kit (box including easy assembly instructions)



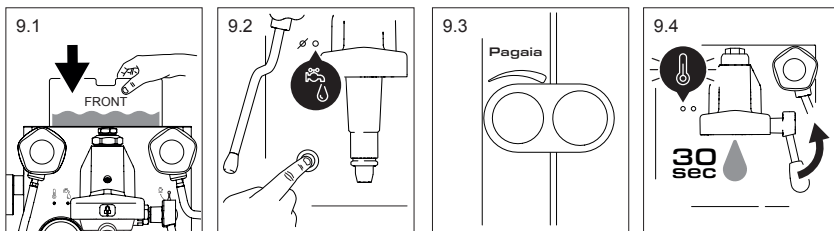
Discover all the accessories and the necessary tools to become a true barista.
Visit our website LELIT.COM

8. Packing

The packaging of your coffee machine has been studied and produced to be re-used. Use the original box and all the packaging elements in case you need to send the machine back to your reseller or to an authorized service centre, for ordinary or extraordinary maintenance.

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9. First start-up



⚠ Attention. Follow the instructions printed on the box and remove the appliance from its packaging.

📖 Note. The product is delivered with a high-feet kit that can replace the standard rubber feet to raise the unit. Before installing the feet, ensure there is sufficient vertical space, and follow the assembly instructions provided with the kit carefully.

Place the machine on a solid, flat and water-resistant surface (in case of water spillage or leakage) and make sure the appliance is stable.

Remove the water tank from the coffee machine and rinse it thoroughly with cold water. Afterwards fill it with room temperature potable water up to the indicated maximum level and insert it in its seating (Pic 9.1).

Use the power cord (K) to connect the machine to the electrical mains and turn the machine on by pressing the ON/OFF (8) switch. If the water tank (10) is full of water and properly inserted in its seating, the pilot light (5) goes firmly ON (Pic 9.2).

The hydraulic circuit will need maximum 4 minutes from the 1st turn on to get filled with water. Once the waiting time is over, the pilot light (4) will start flashing. Rotate the Pagaia (18) clockwise to fully open position as indicated in Pic 9.3.

Lift the group lever (14) completely (Pic 9.4). The group head (13) will start dispensing water (within 30 seconds). Let the water come out for about 30 seconds and then return the group lever to its initial position. Fix the portafilter (G),

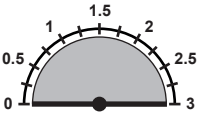

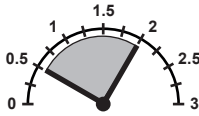

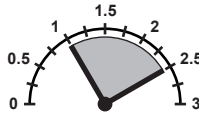

without coffee, into the group head (13) to ensure it gets warm and ready for coffee extraction.

Now the hydraulic circuit is filled up. The machine will start heating the water to reach the pre-set values. During the warm up sequence the pilot light (5) remains firmly on, while the pilot temperature light (4) flashes.

The machine is ready for use, when the 2 pilot lights (4 and 5) and the lighted frame of the ON/OFF (8) switch are firmly on.

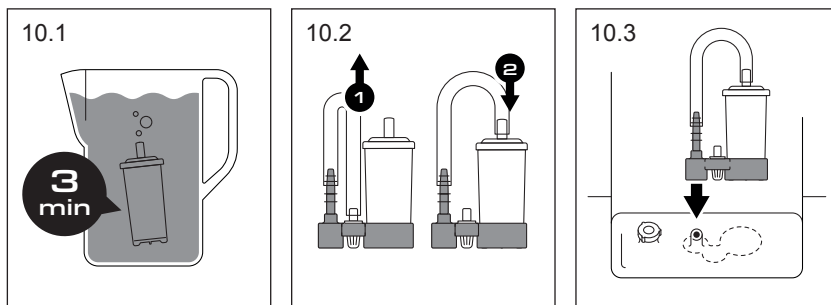
The machine reaches the correct temperature for steam and hot water dispensing in 15 minutes (this may vary depending on the setting of button (9) and on the ambient temperature). To brew coffee, it is advisable to wait a couple of minutes more after the machine is ready, to ensure an optimal overall temperature. The pressure value on the manometer may vary during use.

Below a table that shows the pressure range based on usage:

WARM UP	TEMPERATURE KEEPING	COFFEE EXTRACTION
 <p data-bbox="291 847 326 889">0 - 3 bar</p> 	 <p data-bbox="572 847 607 889">0.5 - 2 bar</p> 	 <p data-bbox="856 847 891 889">1 - 2.5 bar</p> 

⚠ Attention. During the warm up phase, a small quantity of water will drain in the drip tray (17). This is normal and confirms the correct functioning of the machine (functions check).

10. How to install the water softener filter



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Before installing the water softener filter (H) in the water tank (10), immerse the water softener filter in a jug full of water for about 3 minutes, to eliminate the air inside the filter that may cause a machine malfunction (Pic 10.1).

Pull out the water tank (10) and remove the rubber support placed on the bottom of the tank. Insert the water softener filter (H) in the bigger hole of the rubber support, remove the charge tube from the small plastic filter and fix it on the nozzle of the water softener filter (H) (Pic 10.2).

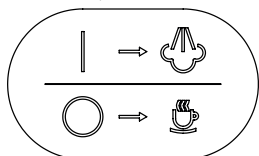
Position the support in its seating on the bottom of the tank (Pic 10.3), fill the tank (10) with water and insert the tank (10) in its seating.

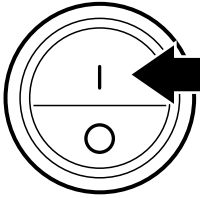
11. Functioning modes

The Xmode switch (16) is located on the right side of the machine. To reach the switch and change the setting, you need to remove the drip tray.

Thanks to the patented two-probe system, the product offers 2 functioning modes: Xmode Steam that gives priority to Steam and Xmode Coffee that gives priority to Coffee.

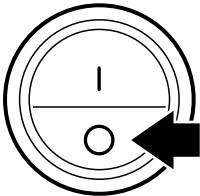
A label with the symbols of the functioning modes is applied on the side of the machine, next to the switch (16):





Xmode Steam: In this mode, the machine works to provide steam availability during the brewing process. The machine has higher steam performances. The HX Boiler works more intensively to balance the thermal fluctuation inside the boiler during the brewing process. The heating element is continuously activated, both during brewing and for a post-brewing period of up to two minutes.

In case of consecutive coffee shots we recommend you set the machine in Xmode Steam.



Xmode Coffee: In this mode, the machine works to control the temperature probe and manage the temperature in the HX. The heating element is activated for 120 sec after brewing to provide more steam power and preserve coffee extraction temperature.

Note. *If you wish to prepare a cappuccino and the steam pressure is at 0.5 bar (temperature keeping state), we recommend you follow the steps below for cappuccino preparation to obtain the best result.*

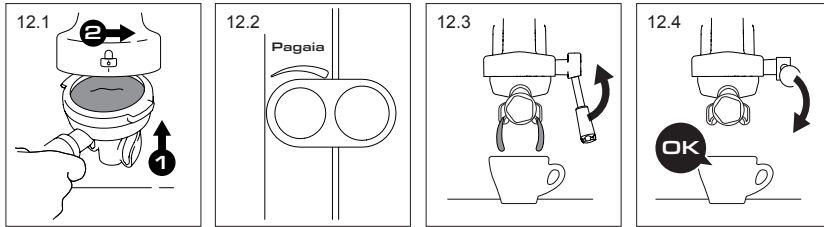
1. Run a flush: This operation allows to reactivate the heating element, increase the setpoint of the steam boiler and obtain the steam pressure of 1.3 bar. The machine will reach the optimal steam pressure while you are grinding the coffee beans and preparing the portafilter for the coffee shot.
2. Brew coffee
3. Froth milk

Both Xmodes can run on specific temperature range. Press the temperature mode switch (9) behind the drip tray to change the temperature range: I Hot (92°C) for a balanced, nutty and chocolatey cup (midroast); 0 Warm (88°C) for a bitter, dark chocolate, higher body and more intensive cup (dark roast) and II Extra hot (96°C) for a fruity, acidity, lower body (light roast).

Note. *To recognize the preset Xmode, when you turn the machine on with Xmode steam setting, the lighted frame of the ON/OFF switch remains firmly on. Otherwise, when you turn the machine on with Xmode coffee setting, the lighted frame of the ON/OFF switch flashes 5 times and after that the light remains firmly ON.*

12. Espresso and coffee brewing

In this chapter you can find information about the classic, traditional Espresso and coffee brewing.



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Note. We recommend keeping the empty portafilter (G), with the chosen filter attached to the group head starting from the initial heating phase, to help enhance temperature stability during coffee extraction.

Remove the portafilter with the empty filter from the group head and fill it with the quantity of ground coffee suitable for the chosen filter.

Use the tamper (D) to press the coffee powder in the portafilter (G).

Fix the portafilter (G) into the group head (13) and make sure the handle is aligned with the padlock symbol present on the group (Pic 12.1).

Place the cup/s under the coffee slide, rotate the Pagaia (18) clockwise to fully open position as indicated in Pic 12.2 to allow the water to flow through the group head and lift the group lever (14) to start the coffee extraction (Pic 12.3).

Note. To obtain a more precise control over the coffee extraction process, please consult chapter 13 for more details about the different settings of the Pagaia.


During brewing, the lighted frame of the ON/OFF switch (8) flashes to confirm that the pump works. When you have reached the desired amount of coffee, return the group lever (14) to its initial position to stop the extraction (Pic 12.4).

Remember to remove the portafilter (G) and empty it after every coffee extraction. After this operation it is recommended to re-insert the portafilter into the group head.


Note. Grinding your coffee just before brewing is the key to get the most flavor out of your beans.


Note. Before each coffee brewing, it is advisable to let some water flow for


a few seconds from the group head, without the portafilter attached, to stabilize temperature and to remove any coffee residues.

 **Note.** *The longer handle of the portafilter makes it easier to insert into the group head and helps to remove the coffee puck effortlessly into the knock box after every coffee extraction.*

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 **Attention.** *Do not remove or loosen the portafilter (G) from the group head (13) during the coffee extraction to avoid burn risks caused by hot water leaks.*

 **Note.** *If the coffee flow in the cup is slow, it may be that the coffee grinding is too fine, if it's quick, the coffee grinding could be too coarse. Many factors may influence the coffee flow such as: the amount of coffee, its pressing, the espresso machine adjustment, how clean the filters are and the climatic conditions. The recommended brewing time to obtain a good Italian Espresso is about 30 seconds.*

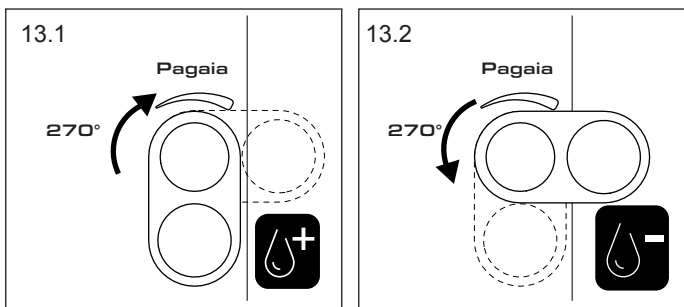
 **Note.** *During the normal functioning the pilot lights of the machine may flash or go off to indicate various states of the machine. See chapter 17 "Pilot lights and states of the machine" for more details.*

13. Pagaia

The Pagaia (18) controls electronically and adjusts the pump power in real time by changing its position during coffee extraction.

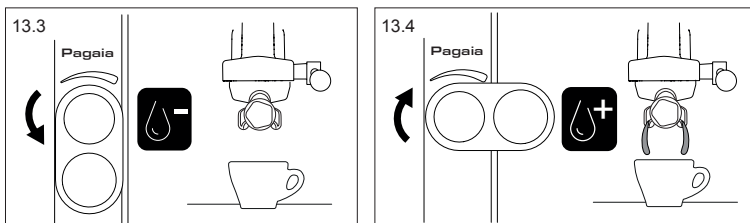
The different settings of the Pagaia allow to modify the water flow pushed by the pump toward the L58E group head and, consequently, onto the coffee in the filter, with endless scenarios. This flow and pressure control feature unlocks the full flavour and potential of any coffee beans.

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By rotating the Pagaia clockwise the pump power progressively increases up to 100% (Pic 13.1), while by rotating the Pagaia anticlockwise the pump power progressively decreases (Pic 13.2).

Before using the Pagaia for coffee brewing, attach the portafilter with adequate quantity of ground coffee to the group head, place the cups under the spouts of the portafilter as indicated in Chapter 12 and lift the group lever (14) completely. By rotating the Pagaia during coffee brewing, the pressure can be changed and the water flow dispensed by the group head can be adjusted accordingly. (Pic 13.3 and Pic 13.4)



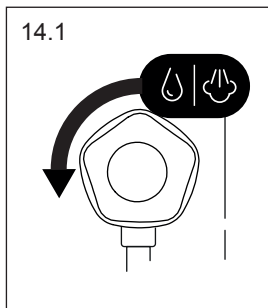
While adjusting the pump power and the resulting variation in the flow, it is possible to note the change of the pressure on the manometer (6).

When you have reached the desired amount of coffee, return the group lever (14) to its initial position to stop the extraction.

 **Note.** *With the different Pagaia settings during coffee extraction, the pump noise changes: lower noise corresponds to lower power, pressure and flow; while higher noise indicates increased power, pressure and flow.*


14. Steam and hot water

To obtain an optimal performance of the machine, lift the group lever (14) completely and return it to its initial position about 30 seconds before using the steam wand or the hot water wand (7 or 15).

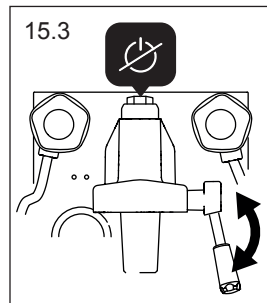
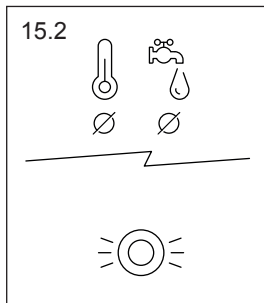
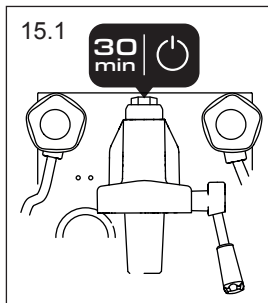


Turn the knobs (3 or 12) anticlockwise to dispense steam or hot water (Pic 14.1).

Vary the rotation of the knob to adjust the steam or hot water quantity/intensity. Turn the knobs (3 or 12) clockwise to stop the function.

 **Note.** *With PL62X3 it is possible to brew coffee and froth milk, at the same time.*

15. Stand-by mode



The machine will go automatically in stand-by mode after 30 minutes of inactivity. (Pic 15.1).

The lighted frame of the ON/OFF switch (8) flashes while the pilot lights (4 and 5) remain firmly off (Pic 15.2).

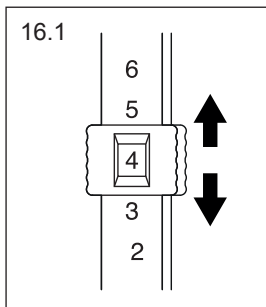
To re-start the machine, you must lift the group lever (14) completely and return it to its initial position (Pic 15.3).

Wait until all the pilot lights are firmly on before using the machine.

Note. *The Stand-by function can be disabled. For more details download the extended guide.*

Note. *Only after turning on the machine, the 30 minutes are counted from the moment the pump vibrates slightly at the end of the warm-up procedure. In other scenarios, the machine will go in stand-by after 30 minutes of inactivity.*

16. Limescale prevention






To prevent limescale deposits and grant a better result in the cup, use the water softener filter (H). The water softener filter found in the equipment box has an autonomy tested for 70 litres of water.

Use the slides put on the handles of the water tank (10) to remember the complete fillings of the tank and replace the water softener filter once exhausted (Pic 16.1).




























Note. *The water softener filter must be replaced every 28 complete fillings, or after 4 months of use. If the machine remains unused for 1 month, the water softener filter must be replaced with a new one.*

Note. *See chapter 10 "How to install the water softener filter" to replace the filter correctly.*

17. Lights and states of the machine

		
Pilot light is on	Pilot light flashes	Pilot light is off

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			State of the machine
			Machine in heating phase Wait until the machine is ready for use.
			Water tank is missing / water tank is empty / water tank is not correctly inserted. Fill the water tank (10) with water and insert it in its seating. / Try to reinsert it in its seating.
			Machine ready for use You can use the machine, mind the pressure range suitable for your usage.
			Machine in Stand-by mode Lift the group lever (14) completely and return it in its initial position to activate the machine. Wait until all the pilot lights are firmly on before using the machine.
			Temperature sensor NTC1 disconnected or damaged Contact the service centre.
			Temperature sensor NTC2 disconnected or damaged Contact the service centre.
			Boiler filling phase has exceeded the maximum time Check the correct position of the water tank (10) and remove eventual blockages. Restart the machine with the main switch. If the problem persists, contact the service centre.
			Boiler is filling up Wait until all the pilot lights are firmly on before using the machine.

18. Warranty terms

LIMITED GUARANTEE

.....
Depending on the place of purchase either the seller or LELIT guarantee this product for domestic use in specified territories for a limited time from the date of purchase against defects caused by faulty workmanship and materials.

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During this guarantee period either the seller or LELIT will repair, replace or refund any defective product at their sole discretion. All legal warranty rights under applicable national legislation will be respected and will not be impaired by any written guarantee.

For Australian consumers, this product comes with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage.

You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Important requirements as well as instructions on how to make a claim can be found on the LELIT website in the full warranty terms and conditions.



IMPORTANT INFORMATION

For the correct disposal of the product in accordance with EU DIRECTIVE 2012/19/EC and with Legislative Decree no. 151 of 25 July 2005. At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special authorised differential waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health caused by improper disposal and enables recovery of the materials it contains, with significant savings in energy and resources. The product is marked with a crossed-out wheeled bin as a reminder of the need to dispose of household appliances separately.



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