BWE40 40 Bottle electronic wine cooler

Instruction manual



~ User manual for your ~



Wine Cooler







DD 11/06/07

Please Read this Before Calling for Service

Reviewing the section on Troubleshooting tips will help you solve some common problems without the need to ask for help from professional technicians.

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Please Note:

The Manufacturer Reserves the right to make Modifications to Products without Giving Prior Notice.





10. Interior Lamp

Temperature Sensor

4.

Tips on Setting up your Wine Cooler

- Do not place the wine cooler under direct sunlight, or in a hot (i.e. above 25°C) area or in a humid place (frost will form). Likewise, keep it out of an area that will get very cold as very cold conditions will prevent your Wine Cooler from keeping your wine at the temperature you want.
- Make sure your wine cooler is resting on a flat surface so that there is no risk of bottles being able to tip forward. Note that your Wine Cooler has adjustable feet so you can adapt your Wine Cooler to your floor surface. Turning the feet clockwise will raise the height of the unit. Turning them anticlockwise will lower the height.
- Remove all exterior and interior packaging, including protective foam on the door panels. Remember that children are particularly vulnerable to packaging materials and old appliances - discard materials with this in mind.
- Check to be sure the following parts are included:
 - ✓ 6 slide out shelves
 - \checkmark 1 wine rack
 - ✓ 1 instruction manual
- Your Wine Cooler needs space around it to function properly. Because it operates using a compressor, it is very important that you give it at least 5 inches (12.7cm) between the back and any surface behind it as well as between the sides and any surfaces around them. This is necessary so that your Wine Cooler has adequate space for ventilation so that it won't overheat and present a fire hazard.
- Before connecting the appliance to the power source, let it stand upright for approximately 2 hours. This will reduce the chances of a malfunction in the cooling system from handling during transportation.
- You can replace the shelves with wooden ones (BW29KIT), if desired. This is available as an optional extra.
- You can reverse the swing of your Wine Cooler's door. See page 19 for instructions on how to do this.

Using your Wine Cooler:



Connecting

- ✤ First, connect the power.
- Find a suitable power outlet and make sure that your voltage is the same as what is shown on your Wine Cooler's rating label.

The Control Panel:



2) How to use the Buttons on the Control Panel:

You can set the temperature you want your wine cooler to cool to by pushing the \bigcirc button or the \bigcirc button.

By pushing both buttons together for the first time, the LED display will show the original preset temperature (the temperature preset at the factory is about 12°C).

You can select the temperature to be displayed either in °C or °F by pushing the button marked °F /°C. If you choose temperatures to read in Fahrenheit, the reading will appear in a red colour in the display marked "°F'. If you choose temperatures to read in Celsius, the reading will appear in a yellow colour in the display marked "°C'.

You can turn the Interior Light ON or OFF by pushing the button marked with the light bulb symbol.

You can now set the temperature you want your Wine Cooler to cool to (the target temperature).

Pressing the \bigcirc button once will bring the target temperature up by 1°C or 1°F.

If you push the \bigcirc button once, it will take the target temperature down by 1°C of 1°F.

Note:

- When you store mostly red wines, the temperature which you control by pushing the
 &
 buttons needs to be set at 16°C or more. The lamp beside 'RED' will light up in red.
 When you store mostly white wines, the temperature needs to be set at between 10 and 15°C so that the lamp
- beside 'WHITE' lights up in green. When you store mostly
- when you store mostly sparkling wine, the temperature needs to be set at 7°C so that the lamp beside 'SPARKLING' lights up in amber.
- See p.9 for the table on ideal storage temperatures for different types of wine.

'ON' or 'OFF' for. The warmer your Wine Cooler is when you start it, the longer it will take to cool to the temperature you have set for it.

 Once your Wine Cooler is running for a few hours, everything will be back to normal.

Note that there is a 4-6°C variance between the top and bottom shelves of your Wine Cooler. If you have set your Wine Cooler to an appropriate temperature for red wine only, the temperature will read 16°C. If you then want to put a mixture of white and red wines in your Wine Cooler, you should place the bottles of white on the bottom shelves and the red wines on the top shelves.



3) Cooling Speed.

When you use your Wine Cooler for the first time or restart it after a long 'off' period, there could be a few degrees' variance between the temperature you select and the one indicated on the LED readout. This is normal and it is due to the length of time it had been 4) Shelves and rack:

Your Wine Cooler's shelving is chrome plated. To hold different sized bottles, these can be moved up or down by sliding them out of the tracks they rest on. Be mindful of the seals as you move the shelves past them. The shelves are designed to accommodate a maximum number of 40 bottles.

There is an additional wine rack at the bottom of your Wine Cooler where you can store up to 6 wine bottles. This rack is removable so you can clean it as needed.

5) Remember the character of your wine choice:

If you have a mixture of wines in your cooler, it's good to keep your red wines on the higher racks, sparkling wines and champagne

on the lower

racks.

6) Beware of bottle sizes. Please be mindful of larger bottles like Magnums (1.5 litre bottles) when loading your Wine Cooler. Even larger bottles (eg. Double-Magnums and Jeroboams) will not fit. Always check that you can close the door before shutting it.



- 7) When loading many bottles at the same time ...
- It will take longer for each bottle to cool as there is more heat in them for your Wine Cooler to remove. Please be patient if you multi-load warmer bottles.



Storing your Wines

Once your Wine Cooler has cooled to the temperature you want (see the LED display), you will be ready to cool or store your wines.

Please see the following chart for the ideal storage temperatures for different types of wines:

Red wines (*) :

Dry / White wines (§) :

Sparkling Wines / Champagne:

10-15°C (50- 59°F)

15.5-18.5°C (59.9-65.3°F)

7.2-9.5°C (45- 49.1°F)

Rosé Wines:

9.5-10.5°C (49.1- 50.9°F)

Vintage Wines (i.e., older year on label):

13°C (55°F)

* Light reds (most Beaujolais, Pinot Noir, and Cabernet Franc from the Loire Valley) benefit from being served slightly cooler than full-bodied reds.

§ Chardonnay is often served too cold. Chill it at the higher temperature limit if you can or keep it at the top of your Wine Cooler. You can always allow it some time to warm slightly when you take a bottle from your Wine Cooler.

Remember that temperature stability is the most important element in storing wine.

After a bottle has been opened, the wine comes into contact with air. So it's best to then store the remainder of the bottle upright to minimise the surface area of wine coming into contact with the air.

Once opened, wine will remain good for up to two days (for delicate whites) or three days (for rich reds) as long as the bottle has been resealed. Make sure the seal is firm by checking the stopper.

Special stoppers that keep wine sparkling and Champagne bubbling for one or two days after opening can be bought at most good wine shops.

When stored correctly, white wines can keep well for up to two years. Full-bodied reds will age well for 10 years, and dessert wines will age well for up to 20 years (see p.14). When you buy a bottle of wine, transfer it to a suitable storage place immediately (if you aren't going to put it in your Wine Cooler). Cheaper wines will not age as well as more expensive ones.

Vintage Wines



Vintage and older wines need special attention both in storage and in serving. These generally tend to be robust reds - the better Bordeaux, Burgundy and Rhônes from France and their New World counterparts (Cabernet Sauvignon, Merlot, Pinot Noir and Syrah); deep Italian reds; and the strong, rich dessert wines like Port, Sauternes as well as the fine late-harvest Rieslings from Germany.

Sturdier red wines can be kept quite well for about 10 years at a cool room temperature (as long as the temperature is kept as close to 70°F/21°C as possible). Note that the worst that can happen to sealed old wine if it hasn't kept well is that it will taste flat and dull.

When serving, bear in mind that older wines become fragile with age and may give up their spirit very quickly after the cork has been pulled. You should be careful if you are going to let older wine breathe or decant.

Very old wines can be loosely re-corked if it is going to be some time before they are to be served.

You may want to consult a vintage chart to understand your wine better. Vintage charts grade regions and years, allowing you to have some idea of what to expect should you open a vintage bottle.

<u>Getting the most out of your</u> <u>Baumatic Wine Cooler.</u>

- Do not place any electrical appliance on top of your Wine Cooler.
- Don't try to force the chrome shelves from your Wine Cooler. You can keep the interior clean without having to remove the shelves. If you do remove the shelves, always pull them gently, watching for obstructions.
- Never close the door forcefully: apart from risking breakage to the door window, the performance of the hinge may suffer. Never use oil to lubricate the hinge as oil may seep down and attack the rubber in the door seal.
- Power Failures: Most power failures are corrected within a few hours and shouldn't affect the temperature in your Wine Cooler as long as you don't open the door too much. If the power is going to be off for a longer time, you should be careful that you don't expose your bottles to a dramatic warming, condensation or possible mould growth.
- If you have to move your Wine Cooler:
 - > Remove all bottles from inside it.
 - Tape down all loose items inside your Wine Cooler securely.
 - > Turn the levelling screws up the base to avoid damage.
 - > Tape the doors shut.
 - Be sure the Wine Cooler stays upright during transportation.

Your Baumatic BWE40 Wine Cooler Cleaning and caring for your Wine Cooler

- Unplug the power source before cleaning your Wine Cooler.
- Make sure that no grease or oil comes into contact with the door seals as this could make them porous over time and subject to cracking.
- Wash the inside with a solution of warm water and baking soda. This solution should be about 2 tablespoons of baking soda to a quart (946ml) of water.
- $_{\circ}$ Wash the shelves and trays with a mild detergent solution.
- The outside of your Wine Cooler should be cleaned with mild detergent and warm water.
- From time to time, you may have to wipe the bottom part of the storage area, as your Wine Cooler is designed to retain humidity, and condensation may collect there.
- Never let the door seals get dirty or become pitted with dirt. Apart from posing a health risk, a dirty seal could let cold air escape from your wine cooler, thus making it less energy efficient.
- If you are going to be away for an extended period, unplug your Wine Cooler and:
 - Remove bottles
 - Clean your Wine Cooler thoroughly
 - Leave the door open to prevent moisture from causing odours and mould
- To replace your Wine Cooler's light bulb, firstly unplug your Wine Cooler or disconnect the power it feeds from at the mains.
 Failure to do this could result in electric shock. The light bulb should not be more than 10 watts.

Your Baumatic BWE40 Wine Cooler Specifications of your Wine Cooler:





- ✓ Electronic Control
 Operation
- ✓ LED display
- Digital temperature regulation by 1°C
- ✓ Built-in Sensor
- Anti-vibration device (note that your Wine Cooler operates at 32 Decibels)

- Auto Cycle Defrost
- ✓ Tempered Door Glass
- Interior Light
- ✓ ON/OFF Indicator Light
- ✓ 6 Waved Chrome Shelves
- ✓ 1 Chrome Rack
- Reversible Door
- ✓ Adjustable Feet
- Aluminium Look Door Frame.
 - BW29KIT Wooden wine rack kit (capacity of 29 X 1 litre wine bottles) is an optional extra.
 - Dimensions: 840mm X 500mm X 545mm.

NOTE: For technical specifications, please see the Nameplate at the back of your Wine Cooler. These specifications are subject to change due to product improvement.

Things to keep in mind about Wine before you put it in your Baumatic Wine Cooler

Wine is alive and temperature is the most important factor when storing it. Left exposed to light, vibrations, or fluctuations in temperature and humidity, all wines can spoil. When properly stored, wines not only maintain their quality, but many will actually improve in aroma, flavour and complexity as they mature. Wines kept at higher temperatures will age faster but temperatures greater than 70°F (21°C) will <u>damage</u> a wine's flavour and aroma. <u>Too low</u> a storage temperature (such as is found in a refrigerator) can result in the development of harmful deposits. A humidity of around 70% is ideal for keeping corks from shrinking.



Bearing this in mind, you should know your wine's storage history before storing it in your Wine Cooler. Ideally, you will have either just bought it, or you will have kept it in a cool, dark place with the bottle having rested on its side (except in the case of all fortified wines, excluding port). Also make sure that your wine's old storage area was not subjected to heavy or constant vibrations (eg., being next to a busy road) and strong smells, as these can impair the flavour of all wines. If your old storage area was very dry, the wine may have leaked through a split cork. Also, make sure that your old storage area had never dropped below 0°C.

Remember to make sure that you keep your Wine Cooler in a place where it will not receive much sunlight. Ultraviolet light can penetrate even the darkest bottles and spoil wine.

Please note that you should **not use your Wine Cooler as a substitute for a cellar**, as its humidity is not suitable for the long term storage of corked bottles.

 The best temperature to set your Wine Cooler at is 10-12 °C for white and red wines. Note that white wine is particularly sensitive to temperature when storing.

Never forget that all wine is alive. Although thankfully rare, there are several problems with any kind of wine storage that should be understood before you get to placing bottles in your Wine Cooler (see below & next page):

<u>Corking</u> - a tiny percentage (about 1%) of bottled wine will experience this: essentially, the cork reacts with the wine and gives it a musty, unpleasant taste. It is the most common wine fault and is caused by

harmless bacteria growing on the cork. As unfortunate as this is, there is nothing to do but to discard all the wine in the affected bottle. This is not to be confused with small fragments of cork floating in the wine itself, which will not impair the flavour.



<u>Oxidation</u> - when wine has been opened and left for longer than a day, it tends to lose its aroma and colour, giving an overall flat taste. The only way to avoid this is to drink the wine on the same day it was opened or use a vacuum device specially designed for wine bottles and drink it shortly afterwards.

<u>Ullage</u> - this is loss of wine from the bottle by evaporation or leakage. Signs of ullage include wine seeping around the cork, a protruding cork, or a stained label. It can happen if the bottle was allowed to get too warm. The wine may still be drinkable if the leakage was recent; however, please be aware that if the wine cools down again, contracting, air can be sucked back into the bottle to cause further deterioration.

Very Slight Effervescence in Still Wine - this isn't really a fault but is a result

of slightly incomplete

malolactic fermentation from when the wine was bottled.

A good way to make this disappear is to let the wine

breathe, but if needs be, you can always use a bottle

vacuum device (such as Vacu-Vin). Five minutes or so with one of these installed will make the effervescence vanish.

<u>Sediment</u> - this is normally not a problem at all. Both red and white wines can throw a sediment after a number of months in a bottle. These are tartrate crystals - totally harmless. These can actually be considered to be a good sign in that they mean that the wine was not subjected to much (if any) filtering, thus preserving the flavours and aromas better.

A good way to get round sediment (if it is a problem) is to stand the bottle upright the day before opening so that the sediment can settle to the bottom of the bottle.

You can also decant your wine. If you have a crystal decanter, this can be especially appealing on the table.

Decanting will 'open up' the flavour of both young and old wines, but younger wines in particular. To decant, pour the wine slowly and evenly into your decanter.

To make the most of the bouquet and taste of your wine, never fill more than half a glass at a time. It may also help if you have the appropriate shape of glass for your wine. The size and shape of your glass's bowl determine the intensity and complexity of the bouquet. The stem should be long enough to avoid hand contact with the bowl and should be tulip-shaped or tapered at the top.

Troubleshooting –

If you are having a problem with your Wine Cooler, please check it against the table below before calling for service.

Symptoms	Possible	Solutions
	Cause	
Your Wine Cooler is Not Working!	- No power supply	- Make sure it's plugged in.
	- Low voltage	- Ensure normal voltage.
	- Circuit breaker tripped	- Flick the breaker switch back on.
	-Fuse Blown	- Change fuse.
Not Cold Enough!	- Your cooler is too close to another heat source.	- Keep the wine cooler away from direct sunlight or other heat sources.
	- The door gasket does not seal properly	- Make sure the seals aren't damaged & that you can close the door properly.
	- The door is not completely shut	- Ensure nothing is forcing the door open from within.
	- The door has been opened too frequently, left open too long, or was not closed tightly	- Close the door tightly and leave shut for a while. Do not open the door too frequently afterwards.
	- Your Wine Cooler's running temperature may be too high	- Check the temperature adjustor & set to a cooler temperature.
LL error code showing	- The temperature in your wine cooler is too low. 16	- Increase the temperature in the wine cooler, using the relevant button on th control panel.

	- Your Wine Cooler doesn't have enough room around it	- Improve ventilation b making sure there's at least 5 inches of space all the way around it.	
Symptoms	Possible	Solutions	
	Cause		
Compressor turns on and off frequently!	- The room temperature is hotter than normal	- Lower the room temperature	
	- The door is not completely shut	- Make sure there is nothing forcing the door open. Ensure that the door can close properly.	
	- The temperature control is not set correctly	- Set the temperature control properly.	
	- The door gasket does not seal properly	- Make sure the seals aren't damaged.	
	- A large number of contents have been added at once	- Understand that the more tepid wine bottles you add will make your Wine Cooler have to work harder cooling them, taking longer.	
	- Door has been opened too often	- Leave it closed for a while so your Wine Cooler can cool properly.	
	- Your Wine Cooler doesn't have enough room around it	- Improve ventilation by making sure there's at least 5 inches all the way around its outside.	
Your Wine Cooler seems to make too much noise!	- A rattling noise may come from the flow of the refrigerant. You may also hear gurgling sounds at the end of a cycle	- This is normal. Don't worry about it.	
	- Your Wine Cooler is not level	- Level it by adjusting the feet to match your floor.	

	- Contraction and expansion of the inside walls may cause popping & cracking noises.	- This is normal if the door is being opened a great deal or if major temperature adjustments have been made. Solutions	
Symptoms	Possible		
Light does not work!	- The Circuit Break has 'tripped'	- Check your fuses.	
	- The bulb has burned out	- Change the bulb with nothing stronger than 10 watts.	
	- The Light switch is in the 'Off' position	- Turn the light on.	
	- Your Wine Cooler isn't plugged in	- Plug it in.	
Frost Showing!	- Too much humidity in the room or too low inside temperature	- Unplug to defrost; plug in again after the frost thaws.	
The Door will not Close Properly!	- Your Wine Cooler isn't level	- Level it (adjust the feet to match the floor it is resting upon).	
	- The doors were reversed & not properly installed	- See page 19 on how to reverse your door's swing. Ensure it was done properly and is aligned to your Wine Cooler.	
	- Gasket seals are dirty	Clean the gasket seals.	

Your Baumatic BWE40 Wine Cooler			
	- The Shelves are out of position	- Check that all shelves are correctly placed so that nothing can push out the door from within your Wine Cooler.	
	- Too high a setting	- Lower setting.	
Too Cold!	- Ambient Temperature is too Iow	- Turn heating on in room or move your Wine Cooler to a warmer place.	

Reversing your Wine Cooler's Door Swing

Your Wine Cooler's door can open either from the left or the right side. It is delivered to you with the door opening from the left side. Should you want to reverse the opening direction, please follow these instructions:

* **Note**: Before Reversing door, the power must be shut off. All parts removed must be saved close to hand for reinstallation of the door.

To change the hinges from the right hand side:

- 1) Remove the upper hinge cover (6).
- 2) Remove the two screws (1) that hold the upper hinge (5) (right side) to the frame. Take away the upper hinge (5).
- 3) Lift the door and put it on a padded surface to keep it safe from scratches or shocks.
- 4) Remove the two screws (8) that hold the lower hinge (2). Make sure you remove the lower hinge (2).
- 5) Remove the left front leg (4) and transfer it to the right side.
- 6) Move the hole cover plate (7) to the right side.
- 7) Before placing the lower hinge (2), remove the bolt-pin (9) and reverse the direction of the lower hinge (2). Then install the lower hinge (2)

onto the left side of the lower frame with two screws (8).

- 8) Insert the bolt-pin (9) to the lower hinge (2).
- 9) Set the door to its place making sure the door seats into the lower hinge (2).
- 10) While holding the door in the closed position, secure the upper hinge (5) in the top frame of the left side with two screws (1), being careful not to tighten them until the top of the door is levelled with your Wine Cooler's counter top.
- 11) Install the upper hinge cover(6) on the upper hinge.



Noting Your Wine Cooler ...

You may want to note down your Wine Cooler's serial number, your dealer's details, etc. here.

Date of Purchase

Dealer's Name

Dealer's Contact Details

Dealer's City

Dealer's County

Postcode

Your Wine Cooler's Serial Number (this is on the back of your Wine Cooler)

Model No.

Baumatic Ltd. Conditions of guarantee

Dear Customer,

Your new Baumatic appliance comes complete with a free 12 month guarantee covering both parts and labour costs resulting from defective materials or workmanship.

Baumatic also gives you the opportunity to automatically extend the guarantee period for a further 12 months at no extra cost, giving an initial guarantee period of 24 months. The extended guarantee period applies to England, Scotland, Wales and Northern Ireland only.

To qualify for your full 24 months guarantee you **must** register your appliance within 28 days of purchase to be covered under this guarantee. This can be done online via: <u>www.baumatic.co.uk</u> or through returning the guarantee card which can be found in each new Baumatic appliance.

* In addition, your appliance is covered by a 5 year parts warranty. Baumatic Ltd will provide free of charge the parts required to repair the appliance, only if they are fitted by a Baumatic engineer, for any defect that arises due to faulty materials or workmanship within a period of 5 years from the original purchase date.

* An additional 1 to 3 year insurance scheme for labour is available should you wish to extend the warranty period.

Should any person other than an authorised representative of Baumatic Ltd interfere with the appliance, the policy is negated and Baumatic Ltd will be under no further liability.

The guarantee covers the appliance for normal domestic use only, unless otherwise stated.

Any claims made under the terms of the guarantee must be supported by the original invoice/bill of sale issued at the time of purchase.

This guarantee is transferable only with the written consent of Baumatic Ltd.

If the appliance fails and is considered either not repairable or uneconomical to repair between 12 months (2 years if registered) and five years, a free of charge replacement will not be offered.

The guarantee for any replacement will only be for the remainder of the guarantee on the original product purchased.

The guarantee does not cover:

- Sinks and taps
- Failure to comply with the manufacturers instructions for use.
- The replacement of cosmetic components of accessories
- Accidental damage or wilful abuse.
- Subsequent loss or damage owing to the failure of the appliance or electrical supply
- Incorrect installation
- Losses caused by Acts of God, civil war, failure to obtain spare parts, strikes or lockouts
- Filters, fuses, light bulbs, external hoses, damage to bodywork, paintwork, plastic items, covers, baskets, trays, shelves, burner bases, burner caps, decals, corrosion, rubber seals.

In the course of the work carried out it may be necessary to remove the appliance from it operating position. Whilst all reasonable care will be taken, Baumatic Ltd cannot accept responsibility for damage sustained to any property whatsoever in this process.

This guarantee is in addition to and does not diminish your statutory or legal rights.

Contacting Baumatic Ltd							
Sales	Service	Spares	Technical/Advice				
TEL: 0118 933 6900	TEL: 0118 933 6911	TEL: 0118 933 6922	0118 933 6933				
FAX: 0118 931 0035	FAX: 0118 986 9124	FAX: 0118 933 6942	0118 933 6942				
For ROI (Republic of Ireland), please contact one of the numbers below:							
TEL: 01 – 6266798	FAX: 01 - 6266634	1					

Thanks you for buying Baumatic.

* Applies to UK, Scotland, Wales & Northern Ireland only (Republic of Ireland has 1 year labour & 1 year parts warranty only)



You will be mine ...

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This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.
- Please discard all packaging material with due regard for the environment.





DD 14/05/07

