

SENCOR®

SIC 3000WH



ICE CREAM MAKER

Translation of the original manual

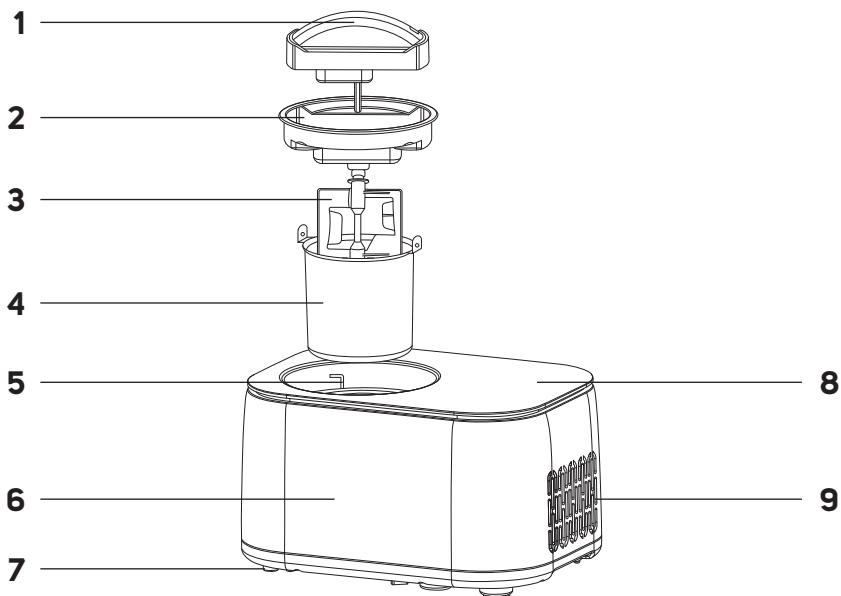


SENCOR®

SIC 3000WH



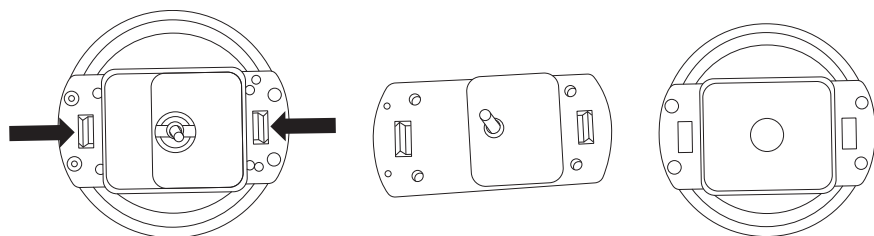
A



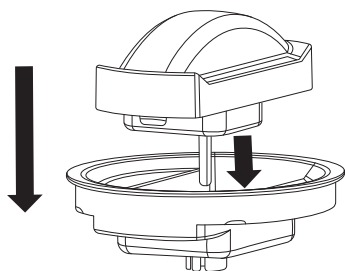
B



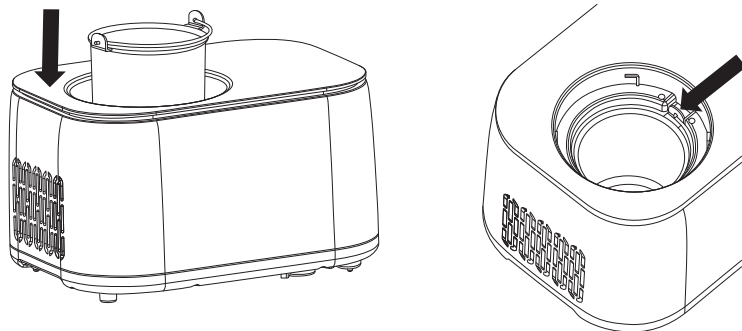
C1

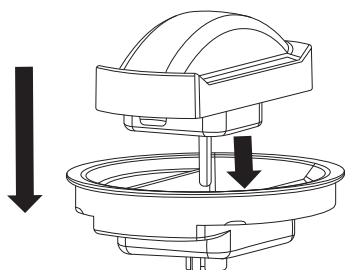
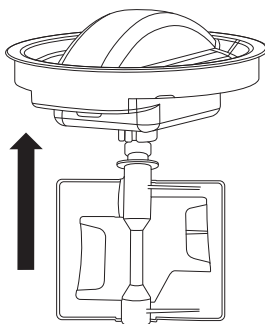
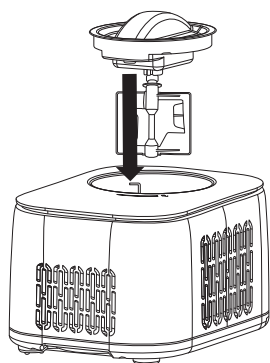
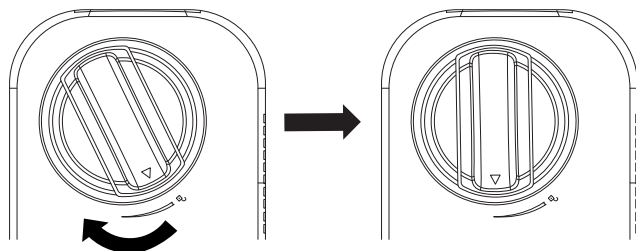


C2

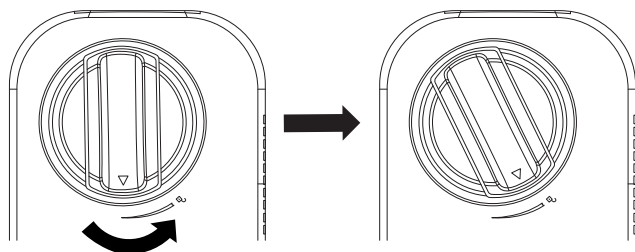


D1

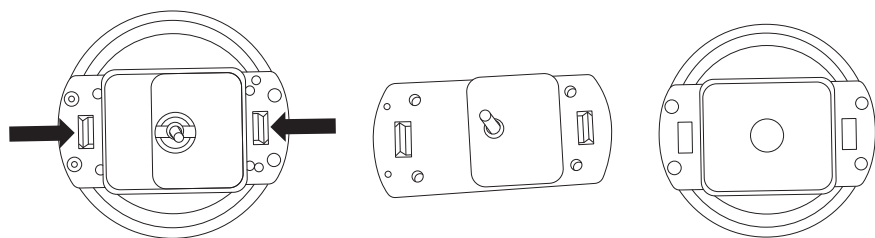


D2**D3****D4****D5**

E1



E2



Important Safety Instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance may be only used by children aged 8 years and older and by persons with physical, sensory or mental impairments or lack of experience and knowledge, if they are supervised or have been instructed on the safe use of the appliance and understand the potential hazards.
- Children between the ages of 3 and 8 can load and unload food from refrigeration appliances.
- Children must not play with the appliance. Cleaning and maintenance must not be performed by children without supervision.
- If the power cord is damaged, have it replaced in a professional service centre in order to prevent a dangerous situation. It is forbidden to use the appliance with the power cord damaged.
- This appliance is designed for domestic and indoor use only. Must not be used outdoors.
- When installing, operating, servicing and handling the appliance, follow the instructions in this manual.



WARNING:

The ventilation openings in the cover of the appliance or in its construction must be kept clear.

**WARNING:**

Do not use mechanical devices or means other than those recommended by the manufacturer to accelerate the defrosting process.

**WARNING:**

Do not damage the cooling circuit.

**WARNING:**

Do not use electrical appliances inside.

- The volume of the ice cream maker is 1 l. The maximum volume of ingredients is approximately 2/3 of the total volume of the vessel. Never overfill the container.
- Do not store explosive substances, such as sprays with flammable propellant, in this appliance.
- This appliance is intended for domestic use only. It is also suitable for personal non-commercial use in spaces such as:
 - kitchenettes in shops, offices and other workplaces;
 - hotels, motels and other residential environments;
 - bed and breakfast establishments;
 - catering and similar non-retail environments.

**WARNING:**

When placing the appliance, make sure that the power supply cord is not trapped or damaged.

**WARNING:**

Do not place multiple portable sockets or portable extension cords on the rear of the appliance.

- This appliance is intended to be free standing. It is not designed for installation.
- The appliance container is not designed for storing food. The appliance is equipped with a Keep Cool function with a timer for 1 hour. Then it is necessary to transfer the food to the refrigerator or freezer.

Additional Important Safety Instructions for Use of the Appliance

- Before plugging the power cord plug into the mains socket, make sure that the voltage at your mains socket matches the voltage indicated on the rating plate of the appliance.
- Do not remove any safety, warning or other elements from the appliance. Do not modify the appliance.
- The appliance is intended only for domestic and indoor production of ice cream, sorbet, yoghurt etc. Do not use it for purposes other than those for which it was designed. Do not use it in commercial surroundings or outdoors.
- The appliance must be grounded. Only plug the power plug into a properly grounded power socket.
- Do not use extension cords. We recommend connecting the appliance to an independent circuit.
- Do not place the appliance on a place with a tablecloth, towel or other cloth that a child could accidentally pull on and knock the appliance over.
- Do not expose the appliance to direct sunlight. Do not place the appliance on or in the vicinity of a heat source.
- Do not store explosive substances, such as sprays with flammable propellant, in this appliance. Do not store or use any explosive substances near the appliance.
- To ensure correct operation of the appliance, leave at least 20 cm of free space on all sides. Do not block the ventilation openings or insert objects into them.
- Do not let the power cord hang over the edge of a table or worktop, touch hot surfaces, or become tangled. Do not place heavy objects on the power cord.
- Only use accessories specifically recommended by the manufacturer. It is forbidden to use other than the recommended accessories with this appliance.
- Do not touch the cooling element while the appliance is in operation.
- To prevent electric shock, fire or explosion, do not immerse the appliance, its power cord or plug in water or other liquids.
- Switch off the appliance by pressing the on/off button and then disconnect the power cord plug from the mains socket.
- Never touch or handle the appliance with wet hands. This is especially true after the ice cream or sorbet is finished.
- Always turn off the appliance, disconnect it from the power socket when not be using it, when leaving it without supervision, and before assembling, disassembling, cleaning or moving it.
- Do not use flammable substances to clean the appliance. Fumes may cause a fire or explosion.
- Do not turn the appliance upside down. If the appliance tips over, leave it in a horizontal position for about 2 hours. During this time, do not switch it on or plug it into a mains socket.
- If you are moving the appliance from a very cold room, allow the appliance to warm up to room temperature for several hours.
- Do not leave the appliance unattended when in use.
- This appliance is not intended for operation through an external timer switch or a remote control.
- When cleaning, follow the instructions in this manual.
- Do not repair the appliance by yourselves. It does not contain user serviceable parts. All repairs should be carried out only by an authorised service centre.

Special instructions concerning the refrigerant



WARNING:

Fire or explosion hazard. Use of flammable coolant.

- Only have the appliance repaired by a qualified service centre.
- Dispose of the appliance according to valid codes. Otherwise, there is a risk of fire, explosion or personal injury.
- Use the appliance according to the instructions in this manual. Otherwise, there is a risk of personal injury.
- This appliance contains approximately 18 g of R600a refrigerant gas. It is a refrigerant gas that meets European environmental protection directives.
- Do not drill holes into any part of the cooling circuit.
- The room in which this appliance is installed, operated or stored must be such as to prevent the containment of any escaped refrigerants which could cause an explosion or fire as a result of the refrigerant igniting when electric stoves, cookers or other ignition sources are switched on.
- The appliance must be stored in such a manner that its mechanical damage is prevented.
- Persons working with or repairing cooling circuits must have appropriate authorisation issued by an authorised institution that certifies this person's competence to work with refrigerants in accordance with the specific assessment of the association for this sector.
- Maintenance tasks must be performed solely on the basis of the recommendations of this appliance's manufacturer. Maintenance and repair tasks that required the contribution of other qualified expert personnel may only be performed under the supervision of specialised experts in the flammable refrigerants sector.
- Check the rating label for the type of refrigerant gas used in your appliance.

EXPLANATION OF SYMBOLS PLACED ON THE PRODUCT OR IN THE ACCOMPANYING DOCUMENTATION



The product meets all the basic requirements of the applicable EU directives.



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste.

- Thank you for purchasing our SENCOR product; we hope it will serve to your satisfaction.
- Prior to using this appliance, please read the user manual thoroughly, even in cases when you are already familiar with the use of similar types of appliances. Use the appliance only as described in this user manual. Keep the manual for future reference. If you pass the appliance on to another person, ensure that this user manual is included.
- Carefully unpack the appliance and make sure not to discard any part of the packaging material until you have found all its components. It is recommended to keep the original packaging, packing material, receipt and confirmation of the extent of the seller's liability or warranty certificate at least for the duration of the legal right of defective performance or quality guarantee. When transporting the appliance, we recommend packaging it again in the original box provided by the manufacturer.

DESCRIPTION OF THE ICE CREAM MAKER

A1 Motor unit with handle	A6 Ice cream maker body
A2 Lid	A7 Antiskid feet
A3 Mixing paddle	A8 Control panel
A4 Container with a handle	A9 Ventilation openings
A5 Internal space for insertion of the container	

DESCRIPTION OF THE CONTROL PANEL

B1 Numeric display	B6 COOLING button
B2 MIXING button	B7 YOGHURT button
B3 ICE CREAM button	B8 + button
B4 - button	B9 ► button to start/pause the maker
B5 ◁ button to switch the maker on/off	

PURPOSE OF USE

- The Sencor SIC 3000WH ice cream maker is designed to make ice cream, sorbet, frozen yoghurts, etc. The Keep Cool function keeps the produced ice cream or sorbet cool to keep its texture fresh. The ice cream maker is also equipped with programs for preparing yoghurt, mixing ingredients and cooling.

BEFORE FIRST USE

- Before first use, remove the appliance and its accessories from the packaging and discard all promotional labels and tags. Check that neither the appliance nor any of its components is damaged.
- Remove the motor unit from the lid. Place the motor unit so that the motor unit handle faces down. Press the latches against each other – see figure **C1**; and lift the lid upwards.



Warning:

The motor unit must not be immersed in water.

- Wash the container, mixing paddle and lid in warm water with a little kitchen detergent using a soft sponge. Rinse and wipe dry.
- Wipe the motor unit, the interior and the outer surface of the maker with a slightly dampened sponge. Wipe dry with a clean cloth.
- Attach the lid from below to the motor unit so that the shaft passes through the hole in the lid – see figure **C2**. Press gently until you hear a click.

ASSEMBLING THE MAKER

1. Put the maker on a solid, flat and dry surface.
2. Make sure that the space into which the container is put is clean and dry, and that the outer bottom of the container is also dry and clean.
3. Insert the container into the inner space of the machine so that the tabs on the container fit into the gaps in the inner space – see Figure **D1**.
4. Put the motor unit on the lid – see Figure **D2**.
5. Put the mixing paddle on to the motor unit shaft – see figure **D3**.
6. Place the assembled motor unit on the container so that the mixing paddles face the container and the arrow on the handle of the motor unit is aligned with the symbol  on the body of the maker – see Figure **D4**.
7. Turn the handle of the motor unit in the direction of the graphical representation until you feel resistance – see Figure **D5**.

PUTTING INTO OPERATION

1. Fully unwind the power cord.
2. Insert the power plug into a power outlet.
3. The maker will make a long beep, the control panel will light up for about 1 second and then go out. The ◁ button will flash. This indicates that the maker has switched to standby mode.

USING THE ICE CREAM MAKER

1. Prepare your ice cream, sorbet or yoghurt ingredients and put them in the container.



Note:

The container should be filled with a maximum of 2/3 of the total capacity. Do not fill the container above this amount. There is a risk of ingredients overflowing, blocking the mixing paddle and damaging the maker.

2. Then assemble the maker according to the instructions in the section **ICE CREAM MAKER ASSEMBLY**.
3. Insert the power cord plug into a mains socket and press the button ◁ to turn the maker on.
4. Select one of the programs, adjust the time as needed and press the button ►||. The maker will start.
5. The mixing paddle will rotate throughout the entire preparation time.



Note:

For more dense mixtures, you may notice that the mixing paddle is more difficult to rotate. In such a case, interrupt the operation of the machine and dilute the mixture or remove a part.

6. When the set time has elapsed, 10 short beeps will sound, the maker will switch off and switch to standby mode, except for the **ICECREAM** program, when the Keep Cool function will automatically start.
7. Loosen the motor unit and store the prepared ice cream, sorbet or yoghurt in a freezer or a fridge.
8. Allow all parts to warm up to room temperature and then clean them according to the instructions in the **CLEANING AND MAINTENANCE** section.

PROGRAM TABLE

Mode	Default time	Option to adjust	Note
MIXING	30:00	05:00–60:00	Suitable for mixing ice cream, sorbet or yoghurt ingredients without refrigeration or heating.
COOLING	10:00	05:00–60:00	Suitable for mixing and cooling ingredients.
ICE CREAM	60:00	05:00–60:00	Suitable for making ice cream, sorbet or frozen yoghurt. When finished, Keep Cool will automatically turn on.
YOGHURT	8 h	4 h–24 h	Suitable for preparing fresh yoghurt.

MIXING program

- Place the ingredients that you wish to process into the container.
- Turn on the machine and press the **MIXING** button.
- Use the +/– buttons to adjust the preparation time. Each short press of the +/– buttons increases/decreases the time by 1 minute; each long press of the +/– buttons increases/decreases the time rapidly.
- Press the **▶||** button to start the program.
- Once the set time elapses, the maker will sound, the maker will switch off and switch to standby mode.

COOLING program

- Place the ingredients that you wish to mix and cool into the container.
- Turn on the maker and press the **COOLING** button.
- Use the +/– buttons to adjust the preparation time. Each short press of the +/– buttons increases/decreases the time by 1 minute; each long press of the +/– buttons increases/decreases the time rapidly.
- Press the **▶||** button to start the program.
- Once the set time elapses, 10 short beeps will sound, the maker will switch off and switch to standby mode.



Note:
During the **COOLING** program, the temperature is reduced and the container may be very cold. We recommend using protective kitchen mitts when taking out the container.

ICE CREAM program

- Place the ingredients for the ice cream or sorbet in the container.
- Turn on the maker and press the **ICE CREAM** button.
- Use the +/– buttons to adjust the preparation time. Each short press of the +/– buttons increases/decreases the time by 1 minute; each long press of the +/– buttons increases/decreases the time rapidly.
- Press the **▶||** button to start the program.
- When the set time has elapsed, or the maker detects that the ice cream or sorbet is ready, 10 short beeps will sound and automatically switch to the Keep Cool function.
- The Keep Cool function will be in operation for 1 hour.
- After 1 hour, 10 short beeps sound, the maker switches off and switches to standby mode.



Note:
During the **ICE CREAM** program, the temperature is reduced and the container may be very cold. We recommend using protective kitchen mitts when taking out the container.



Warning:
Do not touch the container with wet hands.

YOGHURT program

- Place the ingredients for the yoghurt in the container.
- Turn on the maker and press the **YOGHURT** button.
- Use the +/– buttons to adjust the preparation time. Each short press of the +/– buttons increases/decreases the time by 1 hour each long press of the +/– buttons increases/decreases the time rapidly.
- Press the **▶||** button to start the program.
- Once the set time elapses, 10 short beeps will sound, the maker will switch off and switch to standby mode.

OPERATION INTERRUPTION OF THE MAKER

If you need to check the condition of the ingredients, add ingredients or release ingredients from the mixing paddle during operation, do the following:

- Briefly press the **▶||** button. The button will start flashing.
- Release the motor unit and gently pull it upwards.
- It is possible that the mixing paddle will remain inside the container. This is a normal occurrence.
- Check the ingredients, add the ingredients or release the ingredients from the paddle.
- Attach the paddle to the shaft and insert it back into the container. Turn the motor unit.
- Press the **▶||** button to continue processing of ingredients.



Note:
Only interrupt the operation of the maker for as long as necessary and only if necessary.

KEEP COOL FUNCTION

Keep Cool function (to keep the temperature low) keeps the temperature low so that the finished ice cream or sorbet does not melt before transferring it to the freezer.
The Keep Cool function will activate automatically when the **ICE CREAM** program has finished and will last for approximately 1 hour. The maker then switches off and switches to standby mode. Therefore, it is necessary to transfer the finished ice cream or sorbet to a suitable container and store it in a freezer.
While the Keep Cool function is activated, the compressor will be switched on regularly. This is a normal occurrence. When the maker detects an increase in temperature, the compressor will start, which will lower the temperature again.
It is not possible to select the Keep Cool function separately.

ENGINE PROTECTION

The ice cream maker is equipped with an engine protection function. If the hardness of the ice cream reaches the set consistency, the motor automatically stops to avoid damage due to overheating, even before the set time has elapsed.
10 short beeps will sound and the maker will automatically switch to the Keep Cool function.

COMPRESSOR PROTECTION

The ice cream maker is equipped with a compressor protection to protect it from damage if you would turn the maker off in the **ICE CREAM** or **COOLING** programs and then turn the maker back on and select one of these modes. In this case, the compressor will start after about 3 minutes.
However, if you disconnect the power cord and reconnect it to the mains, the maker will restart and the compressor will be switched on after selecting the **ICE CREAM** or **COOLING** programs.

TIPS AND ADVICE

For best results, the mixture should be pre-cooled in the refrigerator for a few hours (ideally 2–4 hours). The colder mixture will freeze faster, which will improve the structure of the ice cream.
Use high quality ingredients.

- Whole cream and milk: The fatter the cream and milk, the creamier the resulting ice cream. Choose high-fat cream (ideally 30% or more).

- Sugar: Sugar not only sweetens, but also helps to soften the texture of ice cream. You can use regular white sugar, but also other variants such as cane sugar or honey.

After the production is finished, the ice cream can still be soft, ideal for serving directly from the maker. If you want it to be firmer, put it in the freezer for 1–2 hours so that it hardens to the required consistency. Experiment with flavours:

- Vanilla base: If you want to have a base for different flavours, use a simple vanilla base (see recipe for vanilla ice cream). You can add various flavours to this base, such as chocolate, coffee, fruit or spices (cinnamon, cardamom).
- Milk or fruit ice cream: Based on what type of ice cream you want, customize the ingredients. For fruit ice cream, you can use fresh fruit puree instead of some liquid ingredients (e.g. part of milk or cream).

Store ice cream, sorbet or frozen yoghurt in a freezer container with the lid tightly closed. Allow the ice cream to loosen for a while before serving for a better scoop.

.....

CLEANING AND MAINTENANCE

- The ice cream maker must be cleaned after each use.
- Before cleaning, disconnect the power plug from the mains socket and allow the appliance to warm up to room temperature.
- Do not use abrasive cleaning agents, solvents, etc. to clean any parts of the appliance, as these could damage the surface of the appliance. None of the components of this appliance are dishwasher safe.



Warning:
To prevent the risk of electric shock, do not immerse the appliance, power cable, or plug into water or any other liquid.

.....

DISASSEMBLY OF THE ICE CREAM MAKER

1. Turn the motor unit handle until the arrow on the motor unit handle is aligned with the  symbol on the maker body – see figure **E1**.
2. Pull the motor unit out of the maker body.
3. It is possible that the mixing paddle will remain inside the container. This is a normal occurrence. If it does not stay, remove it from the shaft.
4. Grasp the container by the handle and pull it out of the inside area of the maker. We recommend using kitchen mitts, especially if you have used the **ICE CREAM** or **COOLING** program.
5. Remove the mixing paddle from the container, transfer the contents of the container to the bowl and store in your refrigerator or freezer.
6. Remove the motor unit from the lid. Place the motor unit so that the motor unit handle faces down. Press the latches against each other – see figure **E2**; and lift the lid upwards.

.....

CLEANING THE CONTAINER, MIXING PADDLE AND LID

Wash the container, mixing paddle and lid in warm water with a little kitchen detergent using a soft sponge. Rinse and wipe dry.

.....

CLEANING THE MOTOR UNIT AND THE MAKER

Wipe the motor unit, the interior and the outer surface of the maker with a slightly dampened sponge. Wipe dry with a clean cloth.

.....

STORAGE

- If you will not be using the appliance for an extended period of time, unplug the plug from the power socket and clean it according to the instructions in the chapter **“Cleaning and Maintenance”**.
 - Before storing, ensure that the appliance and all accessories are thoroughly clean and dry.
 - Store the appliance in a dry, clean, and well-ventilated place away from extreme temperatures and out of the reach of children or pets.
-

TROUBLESHOOTING

Problem	Possible Cause	Solution
After finishing the ice cream, it is not easy to remove the container.	Water that has frozen has remained on the outer surface of the container or in the interior of the maker.	Wait 3–8 minutes for the water to melt before removing the container.
It is not possible to insert the motor unit with the mixing paddle attached into the container.	The mixing paddle is not properly seated on the shaft.	Remove the paddle and reattach it.
The container cannot be inserted into the interior.	The container is deformed.	It is necessary to purchase a new container.
At the beginning of ice cream production, the mixing paddle gets stuck and does not spin smoothly.	The container is deformed.	It is necessary to purchase a new container.

.....

TECHNICAL SPECIFICATIONS

Rated voltage range.....	220–240 V~
Rated frequency.....	50 Hz
Nominal power input (cooling).....	100 W
Nominal power input (heating).....	22.8 W
Refrigerant.....	R600a (18 g)
Insulation.....	Cyclopentane (C ₅ H ₁₀)
Noise level.....	<60 dB(A)

The declared noise emission level of the appliance is ≤ 60 dB(A), which represents a level A of acoustic power with respect to a reference acoustic power of 1 pW.

.....

RECIPES

Vanilla ice cream

225 g full-fat milk (chilled)
105 g caster sugar
165 g of cream (min. 33% fat) (chilled)
1–2 tsp vanilla extract

1. In a bowl, mix the milk and caster sugar. Mix until the sugar dissolves.
2. Add the cream and vanilla extract.
3. Transfer the mixture into the container and insert it into the machine.
4. Select the **ICE CREAM** program for 50–60 minutes.
5. Transfer the finished ice cream to a container suitable for the freezer and store.

It is best to use the ice cream produced in this way within two weeks.

Tip: You can add fresh fruits (e.g. strawberries, blueberries or raspberries), chocolate chips, etc. to the ice cream.

Creamy chocolate ice cream

160 g full-fat milk (chilled)
75 g caster sugar
160 g quality dark chocolate, broken into small pieces
160 g cream (min. 33% fat)
½ tsp vanilla extract

1. Place the sugar and chocolate chips into the container. Mix thoroughly.
2. Pour the milk into a smaller pot and bring to the boil. Pull off the hob as soon as it starts to boil.
3. Put the chopped chocolate with sugar in the hot milk and stir until the sugar and chocolate are completely dissolved.
4. Allow to cool to room temperature, stirring occasionally.
5. When the mixture is chilled, put it in the refrigerator and chill properly.

- 6. Add the cream to the cooled mixture and stir well.
- 7. Transfer the mixture into the container and insert it into the machine.
- 8. Select the **ICE CREAM** program for 50–60 minutes.
- 9. Transfer the finished ice cream to a container suitable for the freezer and store.

It is best to use the ice cream produced in this way within two weeks.

Tip: You can add chocolate chips to the ice cream.
Tip: You can replace dark chocolate with quality milk chocolate.

LEMON SORBET

- 235 g caster sugar
- 280 g chilled water
- 80 g fresh lemon juice
- 0,5 tbsp lemon peel (finely grated)

Preparation of sugar syrup:

- 1. In a pot, mix water and sugar and heat at medium temperature until almost boiling point.
- 2. Remove the heat and allow the sugar to dissolve completely without stirring. This may take 3–5 minutes.
- 3. Transfer to a bowl and allow to fully cool down.
- 4. Preparation of lemon sorbet:
- 5. Add freshly squeezed lemon juice and lemon zest to the sugar syrup. Mix well.
- 6. Transfer the mixture into the container and insert it into the machine.
- 7. Select the **ICE CREAM** program for 50–60 minutes.
- 8. Transfer the finished ice cream to a container suitable for the freezer and store.

It is best to use the sorbet produced in this way within two weeks.

Tip: You can prepare sugar syrup in larger quantities and store it in the refrigerator.
Tip: Instead of lemon you can use orange juice, tangerine juice, etc.

Basic preparation of yoghurt

- 600 ml fresh full-fat milk
- 50 ml white yoghurt with live cultures

- 1. In a bowl, mix the milk and yoghurt. Allow to warm up to room temperature.
- 2. Transfer the mixture into the container and insert it into the machine.
- 3. Select the **YOGHURT** program for 8 hours. First, the mixture is heated to 37–45 °C. The yoghurt cells are activated and then the yoghurt matures and forms.
- 4. Put the finished yoghurt in a suitable glasses and store in the refrigerator.

The time of preparation and ripening of yoghurt depends on the initial temperature of the ingredients and the amount of yoghurt. If the milk and yoghurt are cold, the heating and subsequent fermentation will be longer. In this case, we recommend extending the preparation time to 10 to 12 hours. If you put in more yoghurt, the cooking time will be faster.

Frozen Yoghurt

- 160 g full-fat milk
- 180 g high-quality dark or milk chocolate, chopped into smaller pieces
- 270g of vanilla yoghurt
- 30 g caster sugar

- 1. Place the milk and chocolate chips into the container. Mix well for approximately 15–20 seconds.
- 2. Add yoghurt and sugar and stir for another 15–20 seconds.
- 3. Transfer the mixture into the container and insert it into the machine.
- 4. Select the **COOLING** program for 30–50 minutes.
- 5. Transfer the finished frozen yoghurt to a container suitable for the freezer and store.

INSTRUCTIONS AND INFORMATION ON DISPOSAL OF USED PACKAGING MATERIAL

Dispose of used packaging material at the location designated by the municipality for waste disposal.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT

Used electrical and electronic products must not be added to ordinary municipal waste. For proper disposal and recycling of these products, deliver them to designated collection points. Alternatively, in some European Union states or other European countries the products can be returned to the local retailer when buying an equivalent new product. By properly disposing of this product, you help preserve valuable natural resources and contribute to preventing potential negative impacts on the environment and human health resulting from improper waste disposal. For more details, contact your local authority or nearest collection point. Fines may be imposed for improper disposal of this type of waste as per national regulations.

For Business Entities in European Union States

To dispose of electric or electronic equipment, request necessary information from your retailer or supplier.

Disposal in Other Countries Outside the European Union

To dispose of this product elsewhere, request necessary information on the correct disposal method from local authorities or your retailer.

.....

Changes to text and technical parameters are reserved.

