



USER MANUAL
AND
MAINTENANCE

Design Italiano

AROMA

MACCHINE DA CAFFÈ

Models:

ki((o

Age

ma

PLUS

X

ego`

lollina

CE declaration of conformity

(Annex II A DIR. 2006/42 /CE)

The manufacturer

CAMAR s.r.l.s.

Company

via Matteotti 107

81030

CE

Legal Address

Postal code

Province

Frignano

italia

City

Stato

camar@altapec.it

www.macchinearoma.com

PEC

web site

**Declares that the machine
ESPRESSO COFFEE MACHINE**

**AROMA KICCO, AROMA PLUS,
AROMA MIA AROMA AGE,
AROMA X, LOLLINA**

Machine

Models

2021

PN

Manufacture Year

The AROMA espresso machine is provided for preparation of beverages with the use of coffee in paper pods.

The machine is produced exclusively for domestic use.

Complies with the directive

Directive 2006/42/CE of the European Parliament and the Council of 17 May 2006 on machinery, and amending Directive 95/16/CE.

DIRECTIVE 2014/35/EU OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 26 February 2014 on the harmonisation of the laws of the Member States relating to the making available on the market of electrical equipment designed for use within certain voltage limits.

DIRECTIVE 2014/30/EU OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 26 February 2014 on the harmonisation of the laws of the Member States relating to electromagnetic compatibility.

Main references and harmonized standards.

EN12100:2010 Machine Safety - General design principles - Risk assessment and risk reduction

Contents

1. General Information	7
1.1 Symbols used in these instructions	8
1.2 Manufacturer's identification	9
1.3 Marking of the machine	9

2. Safety	11
2.1 General safety warnings	12
2.2 Vibrations and sound emissions	13
2.3 Designated use	14
2.4 Residual risks	15

3. Machine description	17
-------------------------------	-----------

4. Installing and using the appliance	21
4.1 How to make your espresso	24
4.2 Settings and adjustments	25
4.3 Standard Packaging and Transport	26

5. Maintenance	27
5.1 Cleaning the pod holder	28
5.2 Cleaning the drip tray	29
5.3 Descaling	29

6. Warranty	31
6.1 The parts	32
6.2 Warranty information	33

7. Warranty	35
7.1 The parts	36
7.2 Warranty information	36
7.3 How to get assistance	37
7.4 Transport procedure	37

8. Disposal	39
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1.

General information

1.1 Symbols used in these instructions

Caution

Symbol indicates potential danger for the user and material damage to the machine. Always follow the instructions when this symbol is present..



Danger of entrapment

Symbol indicates the potential danger of entrapment.



Danger of electric shock

This is an electrical appliance and where you see that symbol there is potential danger of electric shock. Proceed with particular caution when this symbol is present. You should therefore respect the following safety warnings:

- Never touch the appliance with damp hands.
- Never touch the plug with damp hands.
- If the appliance is faulty, do not attempt to repair.
 - Turn it off using the main switch (A19), unplug from the mains socket and contact Customer Services.
 - If the plug or power cable is damaged, it must be replaced by customer services only to avoid all risk.



Information

This symbol indicates that there is general information that can simplify or explain how the product is to be used. (This symbol identifies important advice or information for the user.)



Contact information

symbol indicates the available contacts if you need assistance with your appliance or require any information regarding your machine or your purchase.



Danger of burns!

Symbol indicates the presence of hot surfaces and the possibility of burns. (Failure to observe the warning could result in scalds or burns.)



1.2 Manufacturer's identification manufacturer, head office, contacts

CAMAR s.r.l.s.

MANUFACTURER

**Via Matteotti 107
81030 Frignano (CE)**

LEGAL ADDRESS

**info@macchinearoma.com
www.macchinearoma.com**

CONTACTS

1.3 The machine's markings: knowing the codes

The CE marking: Each machine presents on the back a CE marking, as indicated by the european directive. On the marking

there is present technical data and the manufacturer is identified.. Fig.1



Fig. 1

EAN:

The machine model on the other hand is identified through 13 digit EAN code (European Article Number). This number is present on the box of the machine. When the first digit is the number 8, it indicates the product is made in Italy. Fig.2



Fig. 2



Fig. 3

Serial Number:

For whichever communication with the manufacturer or with the Authorized Service Centers one must refer to the 13 digit Serial number present on the box and also on the back of the machine. This code is different from the EAN code as it begins with the number 2. (see fig. 3)

This code identifies precisely the machine you own and contains a series of useful technical information that Service centers and manufacturers need in order to provide with the best service. This serial number together with the proof of purchase is absolutely necessary for opening a repair request under warranty. Do take care to always put such information in a safe place

should it become needed.

The serial number and the CE marking are located next to the water tank in all of the AROMA models.



Safety

2.1 General Safety

Warnings

This user manual is an essential part of your AROMA coffee machine; it was created to allow for a general knowledge of the machine and to allow the user to operate it safely. The present manual contains all of the information necessary to use the machine following all of the safety guidelines; the correct installation of the appliance; the knowledge of its technical specifications; technical assistance and spare parts management; the disposal of the machine following the safety conditions in compliance with the current rules and regulations regarding health and environmental protection.

Also, in compliance with the European directive IEC 60335-2-15, the present Manual contains:



details on how to clean surfaces in contact with food;

a warning regarding the potential hazards and injuries due to inappropriate use, a detailed description of the intended use, not intended use and uses not permitted;



the information that the heating unit is subject to stay hot after use

The instructions, the documentation and the graphics present in this manual contain confidential technical data and are strictly property of the Manufacturer. Thus far, aside from the use that the manual is intended for, whichever reproduction of a part or the whole of the contents is subject to approval by the Manufacturer.

Please keep this User Manual in a safe place where it can be made available to all users over the life span of the machine. Never should parts of the machine be removed or modified arbitrarily. The Manual should be kept in a dry place and in the vicinity of the machine it refers to. The Manufacturer can be retained responsible only for the verified written and composed instructions present in the Manual. In any case, the Manufacturer cannot be held responsible for translations not by him approved, in written or other form.

The Manufacturer reserves the right to make changes to the project, variations or improvements to the machine and updates of the User Manual without notice to the clients.

The updated version is always available and can be downloaded from our web site www.machinearoma.com



Before using your machine read carefully the instructions given in this Manual and follow the indications.

The Manufacturer is not liable for damage caused to the machine or persons, animals or household goods in case of:

- inappropriate use of the machine;
- power supply defects, hydraulic and pneumatic feeding defects;
- not following the correct installation procedures;
- lack of proper and suggested maintenance;
- unauthorized modifications or interventions;
- usage of non-original spare parts or parts not specific to the model;
- total or partial non-compliance with the instructions;
- use contrary to specific national regulations;
- natural disasters and exceptional events.

2.2 Vibrations and sound emissions

When using your appliance according to the instructions given in this manual, the sounds and vibrations produced by the machine will be in the norm and will not express potential danger.

Before attaching your coffee machine to the electrical socket take the time to clearly read and understand the here present recommendations as they contain important information regarding safety and use of the appliance.

- Carefully read the instructions;
- Never immerse the machine in water or other liquids (risk of electric shock);
- Turning on your appliance: the plug must be placed in socket that complies with the voltage value of the machine (220-230V) with a differential protection and a minimum electrical current of 6 A, 50Hz;
- Completely remove the plug from the wall socket:
 - before moving the machine to another area
 - before each cleaning and maintenance;
 - if the machine is not to be used for an extended period of time;
 - Do not allow the electrical wire to hang

on angles and sharp borders and insure it does not get stuck in between surfaces as that could result in potential danger of electric shock;

- To avoid risks do substitute damaged wires;
- Never touch the plug or socket and the machine with wet or damp hands,
- Always unplug from the socket by handling the plug and not the wire
- Whenever you need to use an extension cord make certain it adapts to the machine's electrical requirements (3 poles with earth and a wire selection of at least 1.5mm²);
- Check that the wire doesn't obstruct any passage to avoid tripping over it;
- Never move the machine while it is in use (risk of burns and electric shock);
- While the machine is operating several parts of the machine body, the dispenser spout and the pod holder become hot: do not touch or handle

2.3 Intended use

The AROMA coffee machine is designed to prepare hot coffee using exclusively coffee in pods. The machine is intended specifically for home use.

In compliance with the legislation IEC 60335-2-15, the machine can be used in the following environments:

- kitchen areas in stores, offices, and other workplaces;
- farmhouses;
- by hotel and motel clients, and in other residential areas;
- bed and breakfast environments and such.

The machine should not be used:

- for uses other than those established by the Manufacturer, for uses other than those indicated in the present Manual;
- exposed to outside weather conditions;
- with electrical bridges and/or mechanical means that exclude the utilities/parts of the machine itself;
- in environments that are not in accordance with the proper hygienic conditions for food and beverage production.

The appliance and its electrical wire should remain out of the reach of children under the age of 8. Children should not play with the appliance;

The appliance is not meant for use by persons (children included) with reduced physical or mental capacities. The manufacturer cannot be held responsible for eventual commercial damage, or damage to people or things due to improper use of the appliance. In case of eventual controversy the competent court is that of Santa Maria Capua Vetere. The information and the characteristics indicated do not oblige the Manufacturer, who reserves the right to modify the appliance at any time.

2.4 Residual risks

While operating the machine it is necessary to pay attention to the following residual risks:

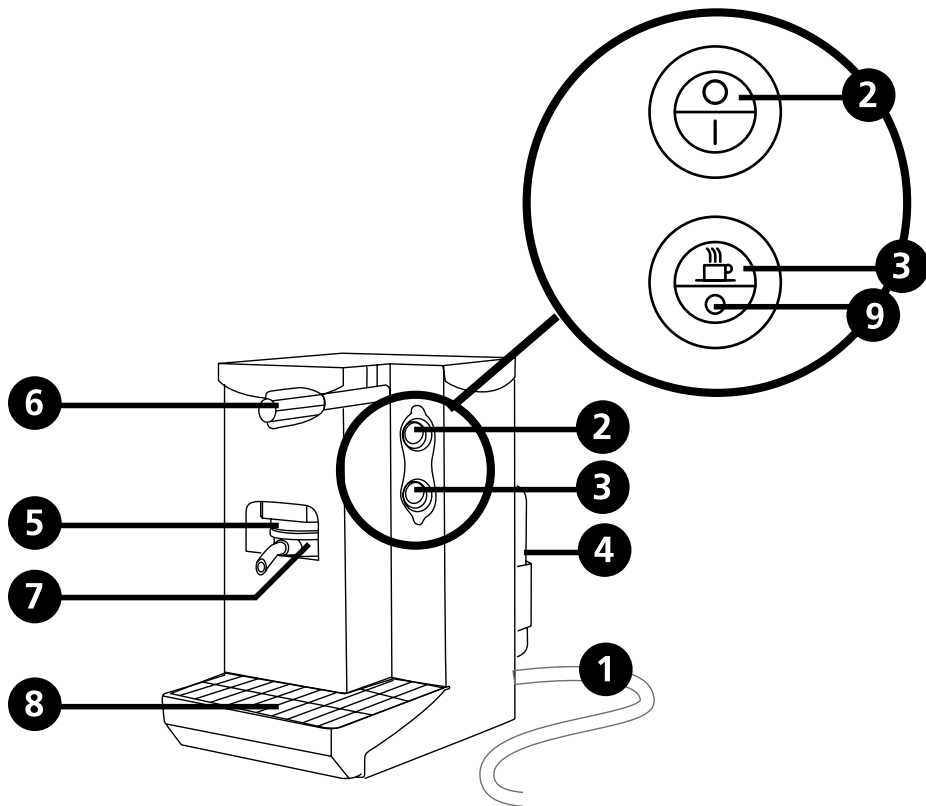
- Do not wet or touch with wet hands the parts that carry electrical voltage, there is possible danger of a short circuit occurring;
- the heated vapors and hot water are a possible cause of burns.



3.

**Description
of the
machine**

 3. Description of the machine



- 1 Power cord
- 2 General power switch
- 3. Description of the 1 Power cord
- 2 General power switch
- 3 Coffee dispensing switch
- 4 Water tank
- 5 Pod holder
- 6 Pod closure lever
- 7 Filter carrier and
offee dispenser spout
- 8 Drain tray
- 9 Temperature indicator light





3. Description of the machine

Features Plus

Power Voltage: AC 220-230 V

Pump: 15 bar

Power Voltage: 400W

Tank Capacity: 700ml

Machine Dimensions (cm) (lpxh):
15,5x24x27

Cable Length: 110 cm

Weight: 4,5kg

Shell material: metal

Features Mia

Power Voltage: AC 220-230 V

Pump: 15 bar

Power Voltage: 400W

Tank Capacity: 700 ml

Machine Dimensions:
25,5 cm / 15.5 cm / 21.5 cm

Cable Length: 110 cm

Weight: 4,5 kg

Shell material: metal

Features E-gò

Power Voltage: AC 220-230 V

Pump: 15 bar

Power Voltage: 400W

Tank Capacity: 700 ml

Machine Dimensions:
27,5 cm / 12.5 cm / 22 cm

Cable Length: 110 cm

Weight: 3.9 kg

Shell material: metal

Features X

Power Voltage: AC 220-230 V

Pump: 15 bar

Power Voltage: 400 W

Tank Capacity: 700ml

Machine Dimensions:
25 cm / 15.5 cm / 20 cm

Cable Length: 110 cm

Weight: 4,5 kg

Shell material: metal

Features Kicco

Power Voltage: AC 220-230 V

Pump: 15 bar

Power Voltage: 400 W

Tank Capacity: 700 ml

Machine Dimensions:
30.5 cm / 16 cm / 32 cm

Cable Length: 110 cm

Weight: 4,5 kg

Shell material: ABS - Plexiglass

Features milk frother

Rated voltage: 220-240V ~ 50/60Hz

Rated current: 2.6A

Rated power input: 600W

Filling capacity: 250ml

Dimensions:
118mm(L)x118mm (W) x 195mm (H)

Weight (without package): 0.95kg



4. Installation and use

4. Installation and use

The coffee maker machine should be installed in an area that ergonomically optimizes the work space area and guarantees its security: leave around the appliance enough space to allow for a safe use of all the machine's functions, its maintenance and eventual adjustments. The machine should be connected to a power switch in compliance with legislation in force in the country of installation. The AROMA coffee machines destined for the Italian market require a 220-230V, 50 Hz. Check the technical characteristics on the CE marking present on the back of the appliance, as indicated in paragraph 1.3



Warning

The Manufacturer cannot be held responsible for damage to persons, animals or things caused by the inobservance of this provision.

The appliance can be operated in settings where the room temperature is between +5°C and +40°C.



In the pod carrier there are to be placed only coffee pods and not any other object, fingers or things.



The one-use coffee pods are intended for dispensing only one espresso coffee cup at a time. Do not re-use the pod.

- 1) First time use: take the machine out of the package and check that it is integral in all of its parts;
- 2) Test try the appliance on a well leveled surface so that all four pedals are supported.
- 3) Remove the water tank at the back of the appliance, easily visible in all of our models.



If you own the Kicco model, open the door on the back of the machine to have access to the water tank.

Fill the water tank, reinsert the silicone tube making sure it doesn't bend or fold over. The water has to be natural water and with a low limestone content.



Never operate the machine without water: make certain that there is enough water in the tank and that the tube is in the water.

4) Insert the power cord in the electrical socket. Verify that the available voltage corresponds to your appliance.

5) Press the general power switch. A red light will appear on the coffee dispensing switch (the one with the coffee cup symbol). When the red light turns of the machine is ready to dispense coffee.

WATCH THE VIDEO

<https://youtu.be/93rQIIXRCm4>



4.1 Coffee dispensing

- 6) Pull the lever upwards
- 7) While holding the lever in the upward position place the pod in the pod holder. Make certain it is placed correctly, it will sit naturally in the space provided once inserted properly;
- 8) Lower the lever until you hear a click, now the pod is tightly pressed;
- 9) Press the coffee dispenser switch (the button with the coffee cup symbol) and the machine will begin dispensing coffee.



Do not lift the closure lever while the machine is dispensing coffee.

- 10) To stop the coffee from dispensing you must press the button with the coffee cup symbol; that is how you can regulate whether you want a short or long espresso.



It is recommended to remove the pod right after the coffee has been dispensed in order to avoid it getting overheated and drying, possibly affecting the machine components. Just lift the pod holder lever upwards and remove the used coffee pod paying attention not to touch the hot metal parts.



In the case of model E.gò, close the lever using the palm of the hand and distributing the weight on the lever to avoid breakage and to ensure maximum comfort in use as shown in the photo and in the video shown here.

<https://youtu.be/odBNALjfcCk>



4.2 Adjustments

The tension of the lever and the resulting pressure on the coffee pod can be regulated in different ways according to the model in your possession. Generally, a greater tension or hardness while pressing down the lever will result in a creamier coffee (you will notice the sides of the coffee pod will stay mainly dry). Lower is the pressure, when the lever feels looser or softer to operate, more the coffee pod will be irrigated with water in all of its parts, the coffee will dispense faster and be less dense/strong.

A) Adjustments on models KICCO -

PLUS:

On these models adjustments can be made by rotating the brass pod holder.



Do not touch or handle the pod holder while the machine is on; these machine components get very hot, and thus there is a risk of burns. Adjustments may be made while the machine is off or using a small stick-like object that can be inserted in the guide holes present on the pod holder.

-when you turn the pod holder toward the RIGHT it will tend to SOFTEN the lever

pressure.

-turning to the LEFT the lever closure will tend to HARDEN.



<https://www.youtube.com/watch?v=gtReZW9FBTk>

B) Adjustment method for models: AGE / X / MIA / E-GÒ

Unlike the Kicco and Plus models, the models Aroma AGE and Aroma X do not have an adjustable pod press. Together with the machine, at the purchase of the model Aroma X, Aroma Age, Lollina and E-gò it will be provided with a PET disk. It can be inserted in the machine if you want to harden the closure, as shown in the



4. Installation and use

The Aroma MIA model has no adjustment.

- 1) remove the filter holder from the machine;
- 2) attach the plastic disk under the filter holder;
- 3) put back and attach the filter holder to the machine.



4.3 Standard packaging and transport

Standard packaging:
cardboard box;
a bag for protection.

When personally transporting the machine take care to keep it away from water, ensure it doesn't get bumped or hit and that it is carried in the upright manner (see the indication "ALTO" or "TOP" on the box).

If the machine is not to be operated for a long period of time it is to be stored taking note of the following precautions:

Turn off the machine and unplug from the wall socket;

Empty out the water tank and clean the drip tray dry;

store the machine in a closed space;

protect your appliance from possibly getting bumped or accidentally moved;

protect your machine from humidity;

avoid exposing your machine to extreme temperatures or sudden great temperature changes;

avoid exposing your machine to corrosive substances;

avoid machine inactivity for periods longer than 6 months. In similar cases, it is advisable to turn on the machine and dispense several servings of coffee before storing it again.



5.

Maintenance

Before performing any kind of cleaning operation it is important to unplug the appliance and wait for it to cool down completely.



Never use alkaline solutions, solvents, alcohol or aggressive substances or ovens for drying the machine. Wash the washable parts (excluding all electrical components) with cold/warm water and a damp non abrasive cloth with Aroma cleaning products available on our website or through authorized dealers.

WATCH THE VIDEO

<https://youtu.be/BIerZ2YrSKg>

5.1 Cleaning the pod holder

Weekly perform the cleaning procedure for the pod holder.

To remove the pod holder from the body of the machine (Models Kicco, Age, Plus, X, Lollina);

- turn the spout to the RIGHT;
- Lift the pod holder;
- With your other hand take hold of the filter;

- Unscrew the filter turning it to the left or right until removal
- Rinse under running water.

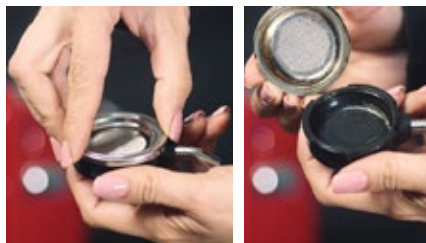
Putting the pod holder back in place:

- Put back and tighten the filter on the pod holder;
- Place the pod holder in its designated place on the machine;
- Turn the spout to the LEFT

In the case of model E.gò. For a correct operation, turn to the right to unhook the filter holder and to the left to hang it up, do not hold the lever up with your hand, but let it rest freely on the filter door.

This will help you to invite the filter port in the correct position. watch the video.

<https://youtu.be/juAyPG6Hp5Y>



5.2 Cleaning the drip tray



Remove the drip tray by simply pulling out the tray and wash.

Remove the top grid and wash under running water.

The grid on the tray is removable as is the drip tray itself.



Do not wash the drip tray or the filter carrier in the dishwasher

5.3 Descaling

Limestone formation is a normal consequence of the machine's usage: every 3-4 months it is necessary to perform a descaling maintenance operation or when the machine has a lower use of water. The need for descaling will also vary according to how hard results the water we use. It is always better to use bottled water or water with a low limestone content.

For descaling your machine use only the CLEANER Aroma.



Why use the CLEANER Aroma?

- a) It is the only machine cleaning product certified for contact with foods;
- b) It is composed of melic and citric acid, thus made up of natural acids;
- c) It is delicate on surfaces and non corrosive, maintaining all the mechanical parts whole.

- d) It is tested on Aroma products;
- e) It is biodegradable, thus safe for the environment.
- f) It is ready for use, simplifying its application.
meccaniche;



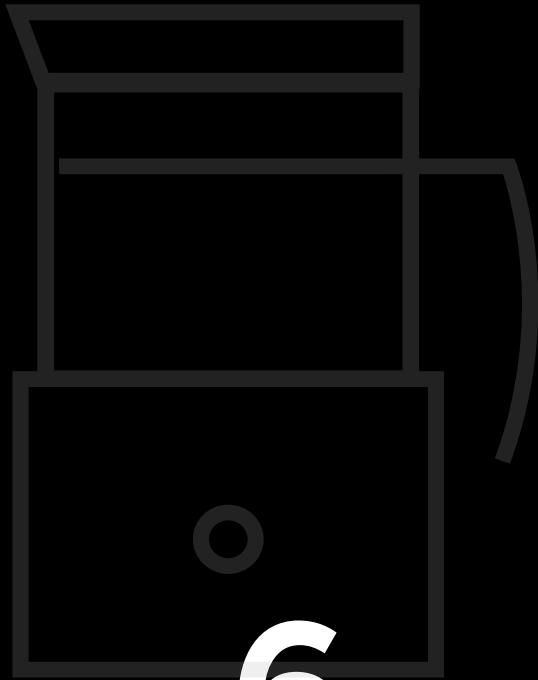
Failing to comply with these essential maintenance instructions clears the Manufacturer from Warranty claims..

How to use the cleaner:

- Put the entire contents of the 250ml container in the water tank without diluting;
- Turn on the machine and then dispense intermittently 15ml of the product at a time;
- Let the solution work for 5-10 minutes and repeat the operation until you have used up the entire descaling solution;
- Thoroughly rinse the water tank under running drinking water: then fill the tank with the drinking water and dispense through the appliance about 1000ml of water;
- Make certain all has remained unchanged and proceed to dispensing coffee.

WATCH THE VIDEO

<https://youtu.be/f5cDJYpSQEA>



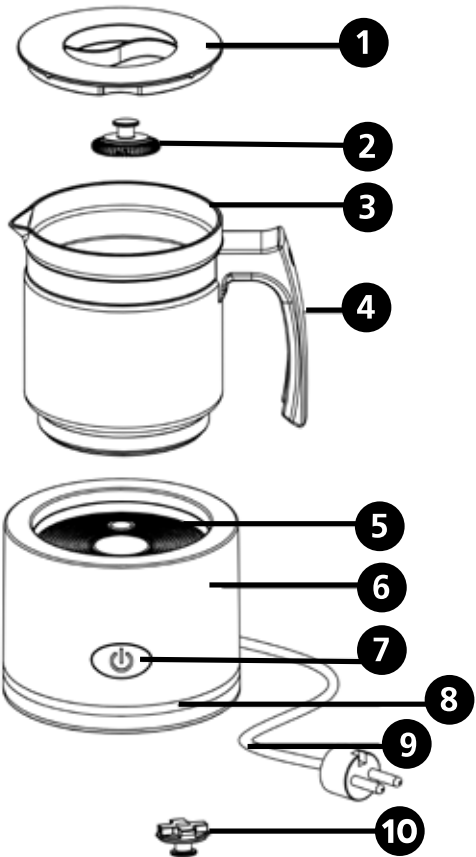
6.

Milkfrother

6.1 The parts



1. Lid
2. Foam blender
3. Glass jug
4. Handle
5. Heating surface
6. Housing
7. ON-OFF button
8. Lamp ring
9. Power cable
10. Blender (spare part)



6.2 Preparation

TIP:

Use cold whole or semi-skimmed milk.

- 1) The underside part of the jug must be dry before using the device;
- 2) Plug the base into the socket before use;
- 3) Fill the jug with milk in the respect of the max level line;
- 4) Place the jug on the device;
- 5) Press On-off Button located on the base of the unit;
- 6) The foam mixer will start to work;
- 7) The foam mixer stop working automatically;
- 8) It is possible to manually stop the foam processing by clicking the on/off button at any time;
- 9) The device will turn off automatically when the jug is removed;

For the preparation of hot drink, press once the button and the color of the ring led placed on the basis of the device will become Red.

For the preparation of cold drink, press the button twice, the color of the ring led placed on the base of the device will become blue.



6. Milkfrother

At the end of use the glass jug can be washed in the dishwasher or by hand. The plastic cap is advisable to wash it by hand.



ATTENTION!
Do not wash the device base!
Danger of electric shock or
device damage.

Once the jug has been removed
from the device, do not touch
the metal heating surface and
the metal jug base.



Burns danger!
In the part below the base, there
is a spare part that can be used
to replace the one in the jug.
(metal spring not included).





7.

Warranty

7.1 The parts:

THE MANUFACTURER: La CAMAR s.r.l.s. brand owner and manufacturer of the machine.

THE SELLER: The company that purchases goods from the Manufacturer and resells to the final consumer.

THE CONSUMER: Person who purchases goods or services for personal use. The consumer is the actual end user of goods.

7.2 Warranty information

During all of the duration of the warranty period there should be malfunction of the machine or broken parts leading to possible defects in production, materials or craftsmanship, the Consumer or the Seller must inform the Manufacturer within the indicated time limit of the detected defect or malfunction: the designated form is on the website and must be filled in and sent, see www.macchinearoma.com/assistenza/ or an e mail may be sent to assistenza@macchinearoma.com.

The Manufacturer, after checking the information received, may authorize the Seller to proceed and repair or substitute

the damaged parts.

The Warranty is effective from the date present on the proof of purchase, which also carries the machine's serial number, stamp and Seller's signature.

This document is necessary, alongside the serial number present on the physical machine, for requesting repair by Warranty.

Cases not covered by warranty:

Manufacturer warranty usually does not include electrical parts, gasket (guarnizione) and any other parts subject to normal weariness (o-ring, switches, filter holder);

Improper use or maintenance of the machine, not following the instructions in the User Manual;

Damage not caused by defects of craftsmanship, construction or materials;

Damage due to inappropriate use of the machine or use not described in the present User Manual;

Damage caused by transporting improperly or recklessly moving of the machine (scratches or aesthetic defects caused by improper handling);

Damage caused by lime deposit or coffee residue (failed maintenance of the machine as described in the Manual);

Damage caused by electrical surges or a short-circuit;

For all other causes that cannot be applied to the Manufacturer;

Damage caused by adjustments or changes to the machine not authorized by the Manufacturer;

Damage to the pump caused by operating the machine without water in the tank;

The appliance loses the warranty coverage if it is opened or tinkered with in absence of a specific written authorization provided by the supplier /Manufacturer.

Also, improper use or adjustments to the machine relieves the Manufacturer of any responsibility for damage due to a defective product.

The use of non-original spare parts affects the proper functioning of the machine.

Use and request only the original Aroma parts when needed.

7.3 Assistance procedure

The Seller is responsible for the legal warranty that covers 24 months of assistance on the appliance.

If you have any problems with your Aroma machine do contact your coffee machine dealer.

If your Supplier should not be available please do refer it to our Customer Service Center and activate your Aroma warranty filling out the form you find on our website www.macchinearoma.com/assistenza/ in the following manner:

- a) Attach the proof of purchase;
- b) Attach a photo of the serial number;
- c) Specify and explain the problem you encountered, attaching photos and video that clearly show the malfunction or defect detected;
- d) Describe any existing disservice on part of your coffee machine seller/supplier.

7.4 Damage due to transport - the procedure

Any defects easily visible upon delivery of the product (ruined aspect of visible parts, dents, broken parts, missing parts or malfunctioning parts etc) need to be signaled to the dealer

within 7 days of purchase.

Upon delivery of the package ensure to check the content of the box before you sign the delivery receipt.

In case of visible damage, packaging that looks like it was damaged or removed by the courier service, follow the following procedure:

1) Sign the courier receipt by writing next to your signature “damaged” or “subject to inspection” .

2) Take a photo and/or video where you document the damage present on the package/parcel.

3) Send an e-mail to assistenza@macchinearoma.com (if you have purchased through the Aroma website), or to the email of your supplier within 24 hours of delivery, with the following information:

a) If possible the courier's document signed with the marking “damaged” or “subject to inspection”;

b) fotos/videos made that document the damage;

c) Precise number of parcels or boxes damaged

Upon receiving your e mail our Customer Care will file your complaint with the courier; In the meantime the fastest and most effective solution will be taken into consideration; the substitution of damaged parts, repair of the product.




8.
**Disposing of
the appliance**

8. Disposing of the appliance

In accordance to Article 26 of the Legislative Decree 49 March 14, 2014, Implementation of Directive 2012/19 / EU on waste electrical and electronic equipment (RAEE) on reduced use of dangerous substances in electrical and electronic appliances and waste disposal”, the appliance must not be disposed of with household waste, but taken to an authorized waste separation and recycling centre.

The consumer must thus dispose of the appliance in accordance to law, or return it to the seller when purchasing a new appliance. Separate collection of waste followed by its proper treatment can greatly improve environmental protection.

 Unauthorized disposal of the product by the user entails the application of administrative penalties.



The aroma products are compatible with the legislation CE 1935/2004

CAMAR s.r.l.s.
Via Matteotti 107 – 81030 Frignano (CE)
www.macchinearoma.com

8. Disposing of the appliance



8. Disposing of the appliance