

# metos

## INDUCTION RANGES

**METOS ARDOX IE**

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### Installation and Operation manual

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Original documentation



20.4.2023

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4210064, 4210066, 4210068, 4210600MK, 4210600MM, 4210602MK, 4210602MM, 4210604MK, 4210604MM

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## 1. General description

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance. Keep this manual in a safe place for eventual use by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the electric and water supply must be carried out by qualified persons only.

Persons using this appliance should be specifically trained in its operation.

Switch off the appliance in case of failure or malfunction. The periodical function checks requested in the manual must be carried out according to the instructions. Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

The manufacturer does not take responsibility for any damages in case the operation instructions and warnings contained in this manual are neglected.

### 1.1. Symbols used in the manual



This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.



This symbol informs about the right way to perform in order to prevent bad results, appliance damage or hazardous situations.



This symbol informs about recommendations and hints that help to get the best performance out of the appliance.

### 1.2. Symbols used on the appliance



This symbol on a part informs about electrical terminals behind the part. The removal of the part must be carried out by qualified persons only.

### 1.3. Checking the relationship of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.

## 2. Safety

### 2.1. Safe use of the appliance



Because the range is a heated appliance that has hot surfaces during normal use, the following warnings and instructions must be followed in order to avoid burns.

- The cooking zones are warmed up from the heat been transferred from cookware.
- For safe handling of cookware on the cooking top, always use heat protective gloves.
- To avoid overheating of cookware by means of evaporating of its content, do not leave cookware without supervision.
- Turn the control knob down to "0" position if cookware is taken away from cooking zone for a while.
- Do not place aluminium foil and plastic vessels on the hot hob surface.
- Metallic objects such as kitchen utensils, cutlery etc. shall not be placed on hob surface within induction heating zones since they could get hot.
- Take care when operating induction heating source, as rings, watches and similar objects worn by user could get hot when in close proximity to the hob surface.
- Users with heart pacemakers should consult their doctor whether they are safe near induction range or not.

### 2.2. Safety instructions in case of malfunction



If the surface of ceramic hob is cracked, immediately disconnect the appliance from the mains.

### 2.3. Disposal of the appliance

The destroying of the appliance when its economical lifetime has been reached may be harmful to environment if not properly handled. Utilization of materials that are reusable is best done by professional personnel specialized in recycling.

### 3. Functional description

#### 3.1. General

The Ardox IE range is an appliance used for heating cooking utensils by induction.

#### 3.2. Application of the appliance

The appliance is intended for preparing various kinds of foodstuffs using cookware. The range can be used for cooking, keeping warm, flambéing, roasting etc. of food.

##### 3.2.1. Prohibited use



Use of the appliance for any other purposes than that of mentioned above is prohibited.

#### 3.3. Construction and operating principle

Depending on the model, ceramic hob surface of Ardox IE consists of two, four or six induction heating zones. Cooking zones are marked on glass ceramic surface by a square shape.

Cookware placed on ceramic hob surface within induction heating zones are heated up by means of electromagnetic field generated by an induction coil. Electromagnetic field influences only the bottom of cookware. Energy transfer stops immediately if cookware is taken away from hob surface and starts again when cookware has returned back to hob surface.

##### 3.3.1. Operating switches and indicator lights

Each cooking zone is operated by means of stepless power regulator.

Above each power regulator there is a green LED indicator. Steady light of indicator means that power regulator is on and power is transferred to corresponding heating zone.

To generate power for induction cooking zone, put first cookware within cooking zone and turn corresponding regulator from "0" position to any position between "1" and "12". The maximum power is when the regulator is in "12" position and the minimum power when the regulator is in "1" position.

## 4. Operation

### 4.1. Before using the appliance

#### 4.1.1. Selecting cookware for ceramic hobs with induction heating

Use cookware made from stainless steel with compound multi layer base. The magnetic induction base functions as a part of the hob's magnetic field. Enamelled steel, cast iron and enamelled cast iron cookware is also suitable for induction hobs.

As a rule, all the cookware suitable for induction hobs can be recognised by the mark "induction" on the base of cookware. If there is no mark on a base, it is recommended to use a permanent magnet. The magnet must stick to the bottom of cookware.



The cooking zone with pots diameter of over 120mm will be activated, but will not give the maximum power (5kW). Maximum power will be reached with pot diameter 200mm



Cookware made of copper, aluminium, ceramic and glass is not suitable for use on ceramic hobs with induction heating.



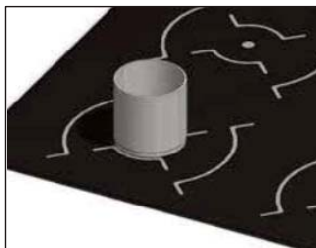
Cookware made of stainless steel with base which does not attract a permanent magnet is not suitable for use on ceramic hobs with induction heating.

To get the best benefit from the range as well as from cookware please observe the following rules:

- Always lift cookware, do not drag
- Use good quality flat-based cookware
- Wait for pans to cool before put it in cold water
- Always ensure cookware has clean, dry base before use
- Ensure cookware handles are positioned safely and away from heat sources
- Always use lids except when frying
- Ensure cookware matches the size of cooking zone where possible
- Remember good quality cookware retain heat well, so generally, only low or medium heat is necessary

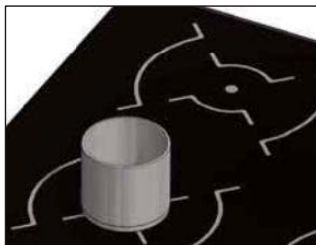
Guide to the correct use of pans and cooking zones is provided on pages 7 and 8.

✗

**Zone will not Operate**

Ø110mm pan - If inner circle markings can be seen, pan is too small. Detection will prevent cooking using this size of pan.

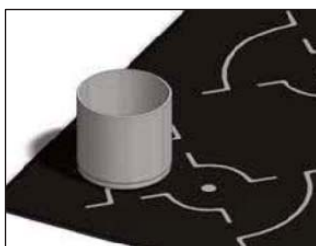
✓

**Zone will Operate**

Ø120mm pan - Ideal, positioned centrally. Inner circle markings cannot be seen.

Note: Positioning lines are available for central positioning of pan.

✗

**Zone will not Operate**

Ø120mm pan - Ideal but positioned incorrectly. Only half the pan contents will cook as outer circle markings have been compromised.

✓ ✗

**Zone will Operate - however**

Ø180mm pan - Ideal for cooking. Although pot is positioned incorrectly, whole pan area will cook. Outer circle markings have not been compromised.

THIS IS NOT RECOMMENDED PRACTICE

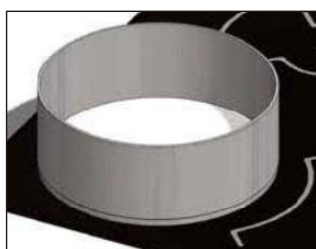
✓

**Zone will Operate**

Ø270mm pan - Ideal for cooking, positioned centrally.

Note: Positioning lines available to centralise pot

✓ ✗

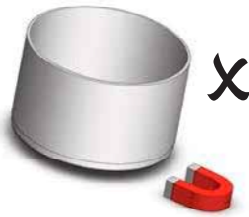
**Zone will Operate - however**

Ø270mm pan - Ideal for cooking but positioned incorrectly. Only three-quarters of pan will cook as outer circle markings have been compromised.

**Important Note:**

Using pans of less than Ø270mm will reduce the power output of the coils.

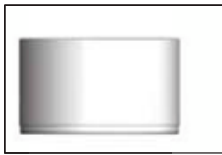
## 4.2. Pot type and Condition guide



### Note

Note: A suitable pan is made of ferrous material. This being magnetic, it will react to the induction field. Ensure pots are magnetic induction approved.

If pan base is damaged or warped, ie concave or convex, discontinue use or replace as this could seriously affect performance, refer to diagrams below.



Pan base is FLAT and ideal for cooking.

Note: Pans should be kept clean and free from damage.

Dirty, damaged pans effect efficiency.



Pan base is bowed out and is NOT FLAT. Unit efficiency will be dramatically reduced during cooking. It may not even be detected.

Note: This is also liable to happen if pans are damaged, e.g. large dents.



Pot base is bowed inward and is NOT FLAT; The unit efficiency will be dramatically reduced during cooking. It may not even be detected.

Note: This is also liable to happen if pans are damaged, e.g. large dents.



Excessive food spillage stuck to pan base will impinge balance of pan. One side of utensil will be further away from induction field than another. This may reduce efficiency and will cook one side of pan faster. Keep pans clean to ensure efficient cooking.



The three instances marked with **X** will cause the generator to overheat and cut out. If this occurs, turn off power. The generator will self-reset when temperature goes down.

### 4.3. Using the range



Ardox IE range with ceramic hobs heats up very fast, so no preheating is necessary.

Select cooking zone and place cookware within the cooking zone. Start cooking from position "12" and when boiling begins, decrease the power as needed. Cookware should be placed on the centre of heating zone, otherwise the bottom is heated unevenly.



Each induction heating zone is controlled by a temperature sensor. Overheated pans (hot oil, empty pans) can be detected and energy transfer will be stopped. The induction zones must be restarted after they have cooled down.



If there is a long interruption in the electricity supply, all power switches of the range should be set to "0" position. This should be done in order to prevent unexpected startup of the range when supply of electricity is restored.

### 4.4. Cooking hints

1. Before use, ensure hob surface is clean, dry and free of grease. Remove any burnt on food debris.
2. Familiarise yourself with cooking area and control settings.
3. Each cooking zone has a power capacity of 5kW.
4. Each zone is governed by individual energy regulator.
5. Control setting is from 1 to 12. (1 - lowest setting, 12 - highest).
6. Boiling, steaming, poaching, stewing, pot roasting, deep and shallow frying can be achieved on the hob.
7. Ferritic cooking vessels must be used.
8. To boil liquid, follow this procedure:
  - Fill and position pan centrally within cooking zone.
  - Turn appropriate switch dial to 12.
  - When boiling occurs, reduce setting and continue to cook by simmering.
9. The lower setting is dependent on amount and density of liquid and also starch content.
10. Skill is required to control simmering and the ability to select a corresponding temperature setting will improve with practice.
11. Any spillage should be cleaned from hob surface as soon as practically possible.
12. Setting for roasting is from 6 to 8. Higher power may cause burning of the food.



The air intake filter **MUST ALWAYS** be in place during operation.

Failure to clean filter regularly may cause problems that will not be covered by warranty.

Wipe glass-ceramic hob clean using a damp cloth and warm, soapy water. For heavy stains, use a scraper while cooking zone is still warm.

Wipe down with a damp cloth when zone is cool.

## 5. Cleaning and Maintenance



**Always disconnect the appliance from the mains before cleaning.**



**Use of water hose or pressure cleaning jet is strictly forbidden.**



When cleaning the ceramic hob surface, remember that it is hot for a long time after use.

### **Ceran-glass Hob**

Clean glass with hot soapy water and a soft cloth. Do NOT use metal scrapers.

The cleaning of ceramic hob surface is identical to cleaning of other similar surfaces like glass.

Do not use corrosive or abrasive agents such as grill-and oven-sprays, stain- and rust removers, scouring powder and rough sponges. Cleaning is much easier if possible spill-overs are removed immediately with damp cloth.

Sugar and mixes containing much sugar must be removed immediately, because later removing is laborious and may leave permanent marks.

Burned spillovers are easy to remove with a scraper especially intended for cleaning ceramic hob surfaces.

If plastic or aluminum foils melt on the ceramic hob surface, they can be also removed with a scraper. For cleaning always prefer chemical cleaning methods rather than mechanical rubbing. Use a slightly alkaline detergent (pH 8-10) diluted in water according to instructions when cleaning the surfaces of the range.

The grease filter protecting air intake in the bottom of the unit must be cleaned regularly. A clogged grease filter can cause overheating, power reduction or even malfunction.

### **Stainless Steel Surfaces**

These surfaces should be cleaned with hot water and detergent then dried and polished with a soft cloth.

Cleaning agents containing bleach, abrasives or caustic chemicals will damage or stain the stainless steel surfaces and must not be used.

Badly stained, removable parts should be soaked in hot water with an approved detergent.

If parts are not able to be removed, the application of warm water with approved detergent using nylon or scotch cleaning pads will provide good result.

### 5.1. Other service measures



The appliance does not include any user serviceable parts inside. Service must be done by authorised service personnel only.

## 6. Installation

### 6.1. General

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and in compliance with local rules and regulations. These instructions must be used together with the installation drawing of the appliance.



The connection of the appliance to the electrical and water supply must be carried out by qualified persons only.

### 6.2. Ambient conditions

This appliance is intended to be used in the following ambient conditions:

Max.ambient temperature:

- Storage: -20° C...+70° C
- Use: +0° C...+40° C

Relative humidity:

- Storage: 10%...90% non - condensing
- Use: 30%...90% non - condensing

### 6.3. Storage, transporting and unpacking the range

It is recommended to keep appliance in its own package before the actual installation begins. It protects appliance from outer damages. If it is necessary to unpack appliance, possible lifting must be done from the bottom frame using suitable spacers of wood.

In order to avoid damages it is not allowed to use ceramic hob surface as a workbench during installation.

### 6.4. Positioning the range

This appliance is equipped with its own internal cooling system. Air inlet is located on the bottom of stainless steel enclosure (see installation drawing). Air outlet openings are on the rear side of enclosure.



Temperature of intake air should be below 40°C. This appliance may not be placed direct near ovens or other heating appliances where ambient temperature may reach over 40°C.



An optimum air intake must not be reduced by the installation. Pay attention that air ventilation is available, see installation drawing min 50 mm from the wall. The grease filter must always be in place when the range is used.

When the range is in the right place, it must be leveled in horizontal position by turning adjustable legs. After that, the rear legs must be fixed to the floor by means of flanges and anchor bolts (see installation drawing).

## 6.5. Electrical connections



Check and ensure that supply voltage is the same as the voltage given on the rating plate of the appliance.



The electrical connections must satisfy local house installation regulations. The valid national and local regulations of the electricity-supply inspection must be observed.

To make eventual future service easier and increase safety, a mains switch must be installed near the appliance. This switch must disconnect the appliance completely from an electrical supply network.

The feed-through for the supply cable is located at the bottom of the range in the right front corner. To connect the supply cable to the terminal, do the following:

- Open ceramic hob and fix it by the fixing rod. The fixing rod is on the left side inside the enclosure
- Connect supply cable to the terminal. The terminal is on the right side inside the enclosure
- To assemble appliance, carry out operations described above in opposite order

Before close the ceramic hob, check that no wires inside the range get jammed.

## 6.6. Test-run



Please read the user manual before testing the appliance. After connecting the supply cable, check the function of the range.



Use cookware suitable for induction cooking. Diameter of the bottom of cookware should be at least 120 mm.

- Put some water inside cookware and place the latter in the centre of selected cooking zone
- Turn corresponding knob from "0" position to any position between "1" and "12." Green indicator LED above the knob will be active and water will be heated
- Take cookware away from cooking zone, indicator light will be flashing
- Place cookware back on the heating area, indicator light will be active again and heating process will be continued
- Adjust to maximum power.
- After a few minutes the fan must switch on.
- Turn the knob to "0" position. Heating will be stopped and indicator light will be off

## 7. Troubleshooting

If the appliance fails to work, check to ensure that

- it has been used according to the instructions
- all removable parts are in place
- the main switch (usually on the wall or in the immediate vicinity of the appliance) is in position ON
- the circuit breakers (fuses) have not blown on the fuse board. Ask a qualified person to check the circuit breakers

| Fault   | Cause   | Corrective action  |
|---|---|--|
| Insufficient heating of cooking zone                    | Unsuitable pan material                               | Use suitable pan material.                                   |
| Continuous heating of the cooking zone at maximum power | Knob switch faulty                                    | Check / replace knob switch                                  |
| Empty cooking zone starts operating                     | Pan detection faulty                                  | Replace generator/ call service                              |
| Small metal objects are heated                          | Pan detection faulty                                  | Replace generator/ call service                              |
| No heating of cooking zone                              | Pan bottom dia. less than 12 cm<br>Generator defected | Use suitable pan material<br>Replace generator/ call service |
| No reaction of the appliance                            | Mains fuse / main supply interrupted                  | Check mains connection                                       |
| Fuses blow when switching on                            | Short circuit at the generator                        | Replace generator / call service                             |

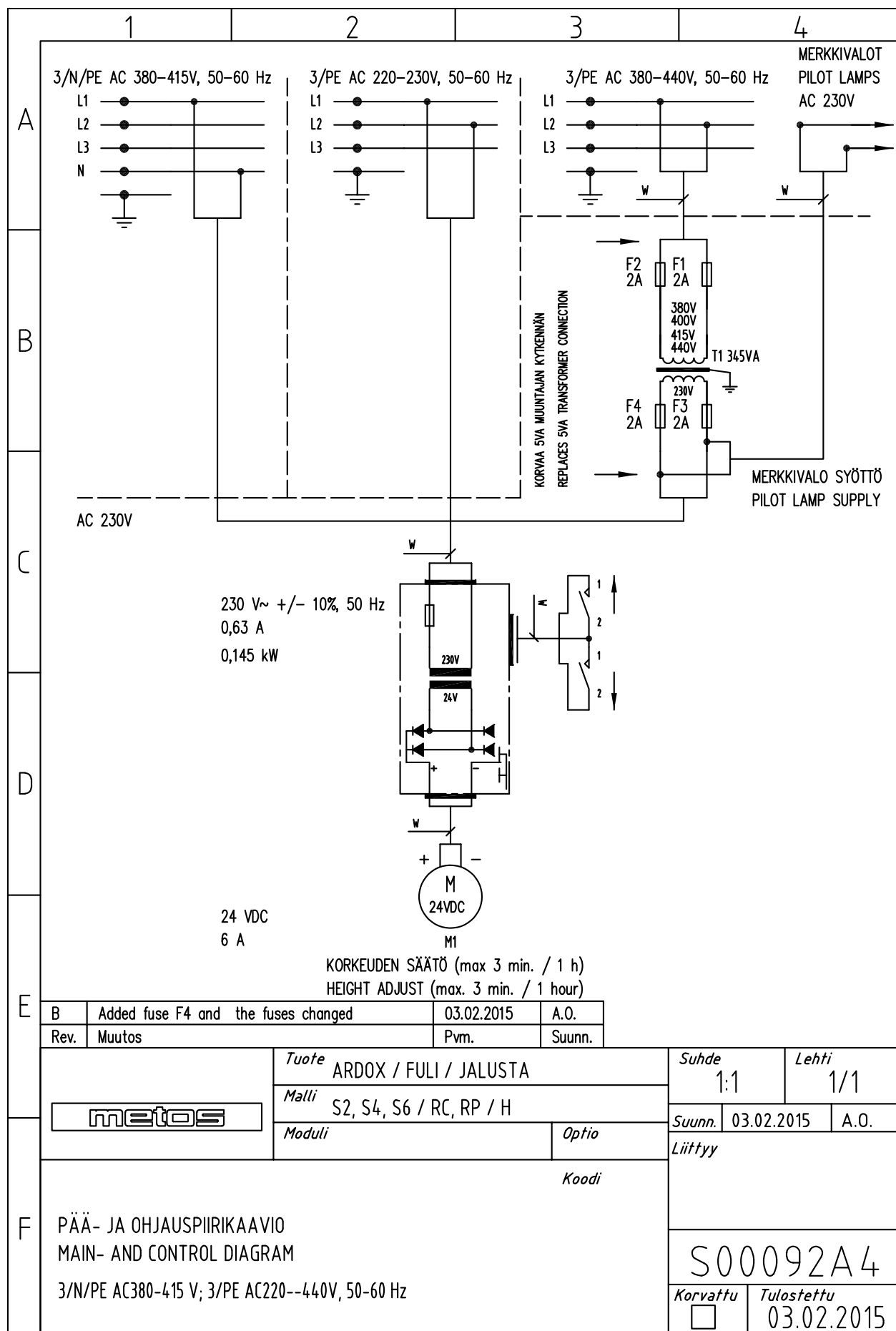


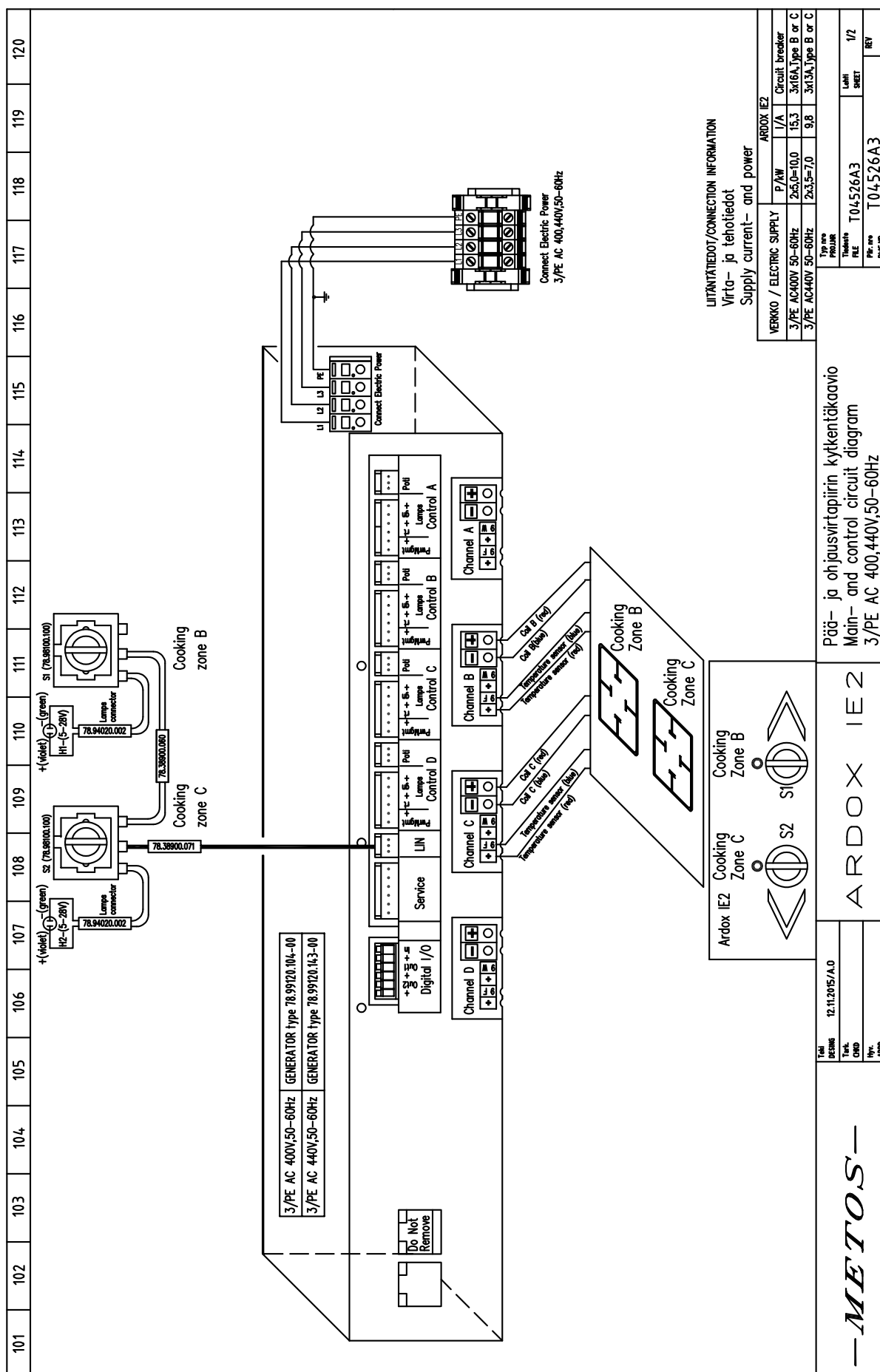
The crossed-out wheeled bin means that within the European Union the product must be taken to separate collection at the product end-of life. This applies to your device but also to any enhancements marked with this symbol. Do not dispose of these products as unsorted municipal waste.

The analogue control faults can be detected according to the duration and frequency of the green light blinking. The green lamp lights one time long and then short regular flashes. The number of these short flashes is the error number, This pattern is constantly repeated,

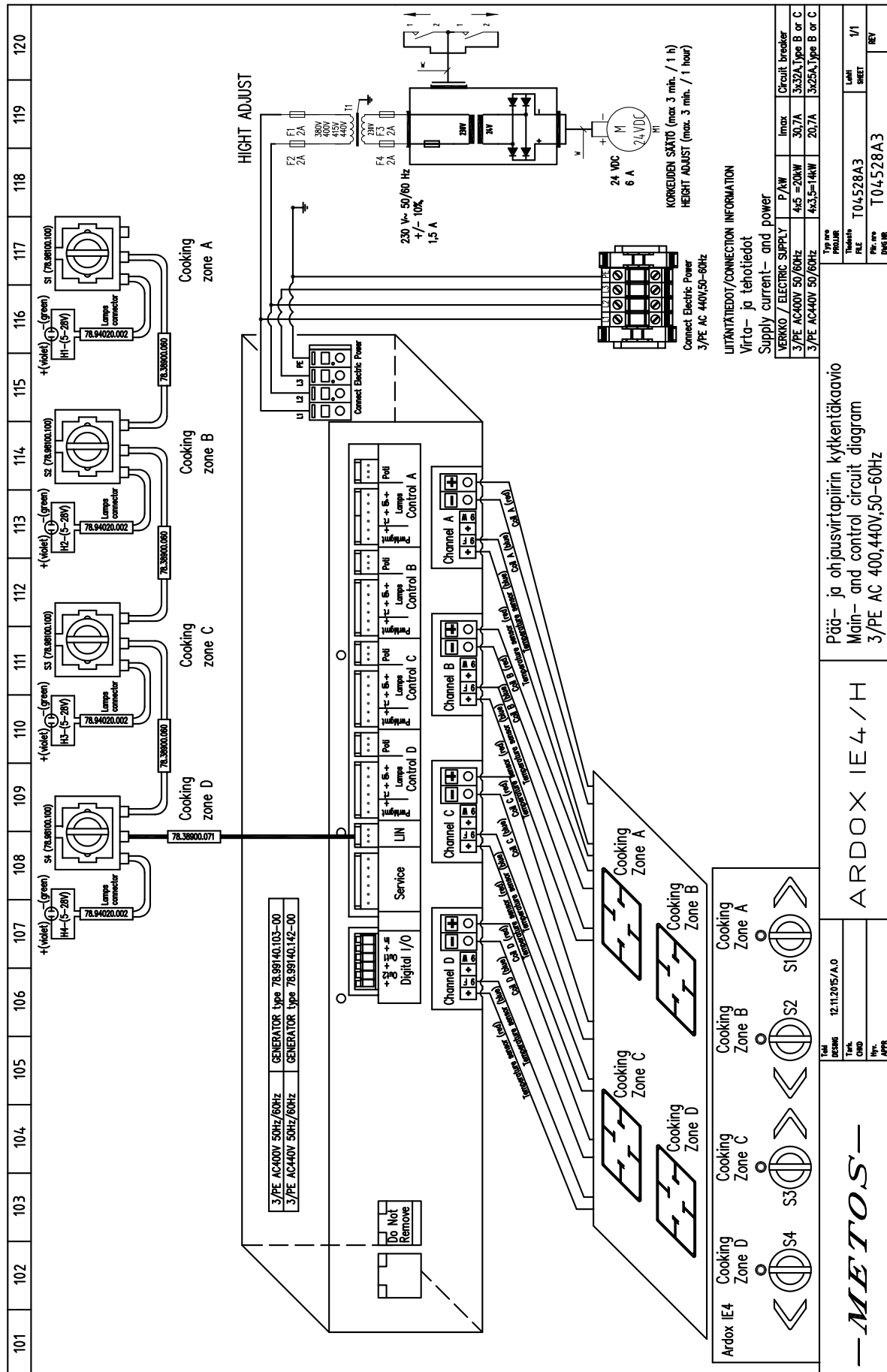
| Error Code | Name   | Cause  | Corrective action   |
|------------|--|--|---|
| E1<->01    | Hardware over current                        | Unsuitable pan material  | Use suitable pan material   |
|            |  | Wrong or defective coil  | Check the coil / Call Service   |
| E1<->02    | No inductor current                          | Inductor connection failure  | Call Service Engineer.  |
| E1<->03    | IGBT temperature too high                    | Air routes blocked.<br>Fan clogged, temperature sensor of IGBT defective | Clear air routes.<br>Clean fan, check fan rotation  |
| E1<->04    | Cooking zone temperature too high or too low | Pan empty  | Remove pan, check pan base. Switch off, allow zone to cool and try again.                   |
|            |  | Temperature sensor faulty  | The sensor must be replaced   |
|            |  | Power board faulty   | Replace the generator   |
| E1<->05    | Control unit failure                         | Control unit defective or wiring defective                               | Check or replace operating unit, check wiring harness to unit                               |
|            |  | Digital control has faulty ID  | Switch the generator off, adjust the DIP switches correctly                                 |
|            |  | Control unit faulty  | Replace the control unit  |
| E1<->06    | Internal temperature too high                | Air routes blocked   | Clear air routes  |
|            |  | Fan clogged, temperature sensor defect, close exterior heat sources      | Clean fan   |
| E1<->07    | Coil temperature                             | Coil temperature too high  | Remove pan, switch off and wait a couple of minutes until cooking field has cooled down     |
|            |  | Temperature sensor faulty  | The sensor must be replaced   |
| E1<->08    | Mains phase failure                          | Breakdown of mains phase or mains quality insufficient                   | Check mains supply  |
| E1<->10    | Communication error                          | Failure in LIN or CAN-Bus No connection between keyboard and generator   | Disconnect from mains and check connection  |
| 1 E1<->11  | Initialisation error                         | Needless control unit connected  | Connect control unit to the correct control plug  |
|            |  | Digital control has faulty ID  | Switch generator off, adjust the control  |
|            |  | Failure while initialising of the hardware                               | Just wait, the device will be reset approx. every 30 sec                                    |
| E1<->13    | Mains connection error                       | Mains voltage too high or too low  | Check mains connection  |
| E1<->14    | Mains adaptor error                          | Mains voltage is too high or too low                                     | Check mains connection  |
| E1<->15    | Empty pan protection                         | Mains error  | Switch off the main fuse, wait a few seconds and switch on                                  |
|            |  | Empty pan  | Remove pan, switch off and wait for a couple of minutes until the cooking field cooled down |
|            |  | Defective temperature sensor coil  | The sensor must be replaced   |

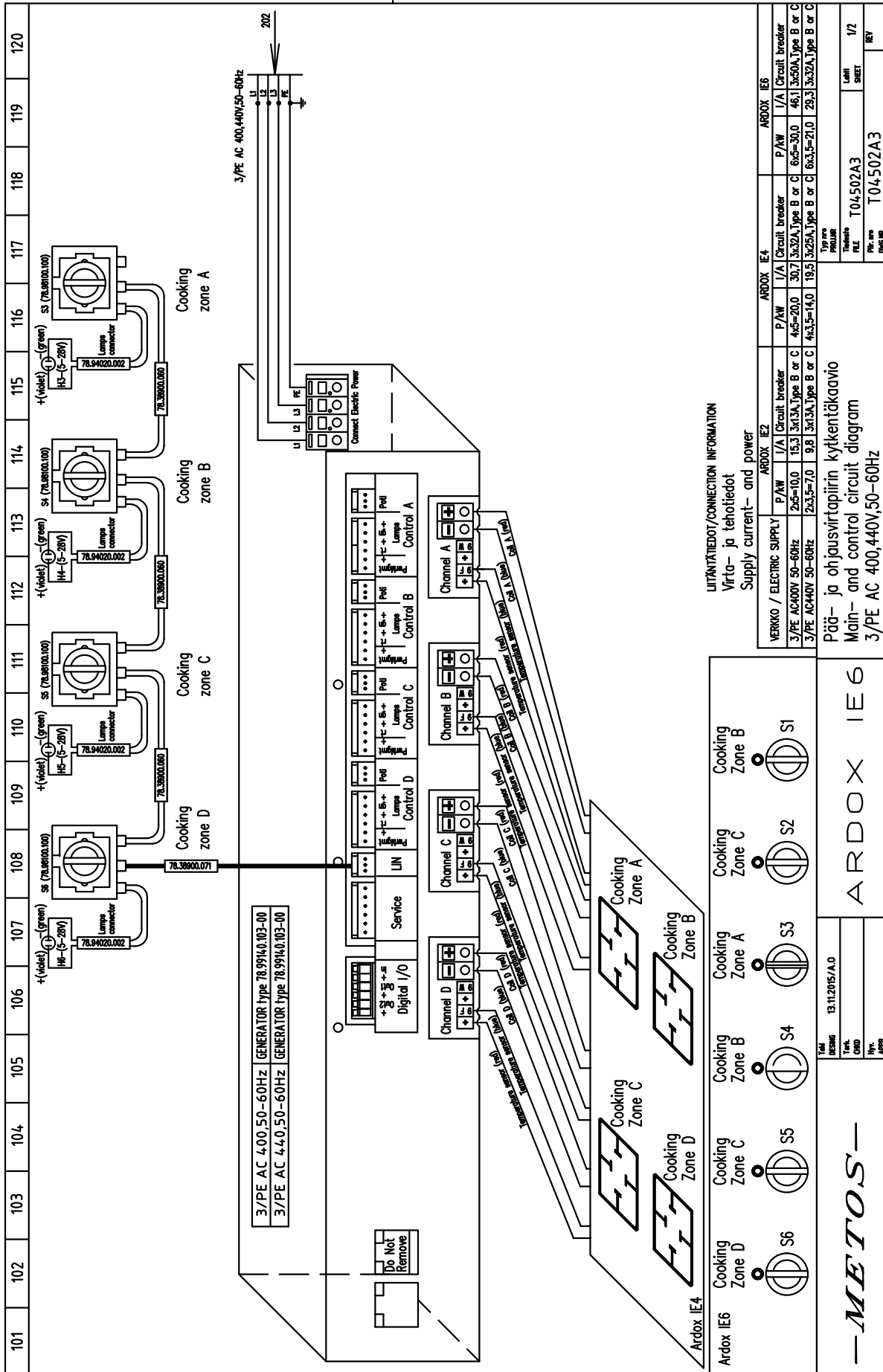
## 8. Wiring and Installation drawings

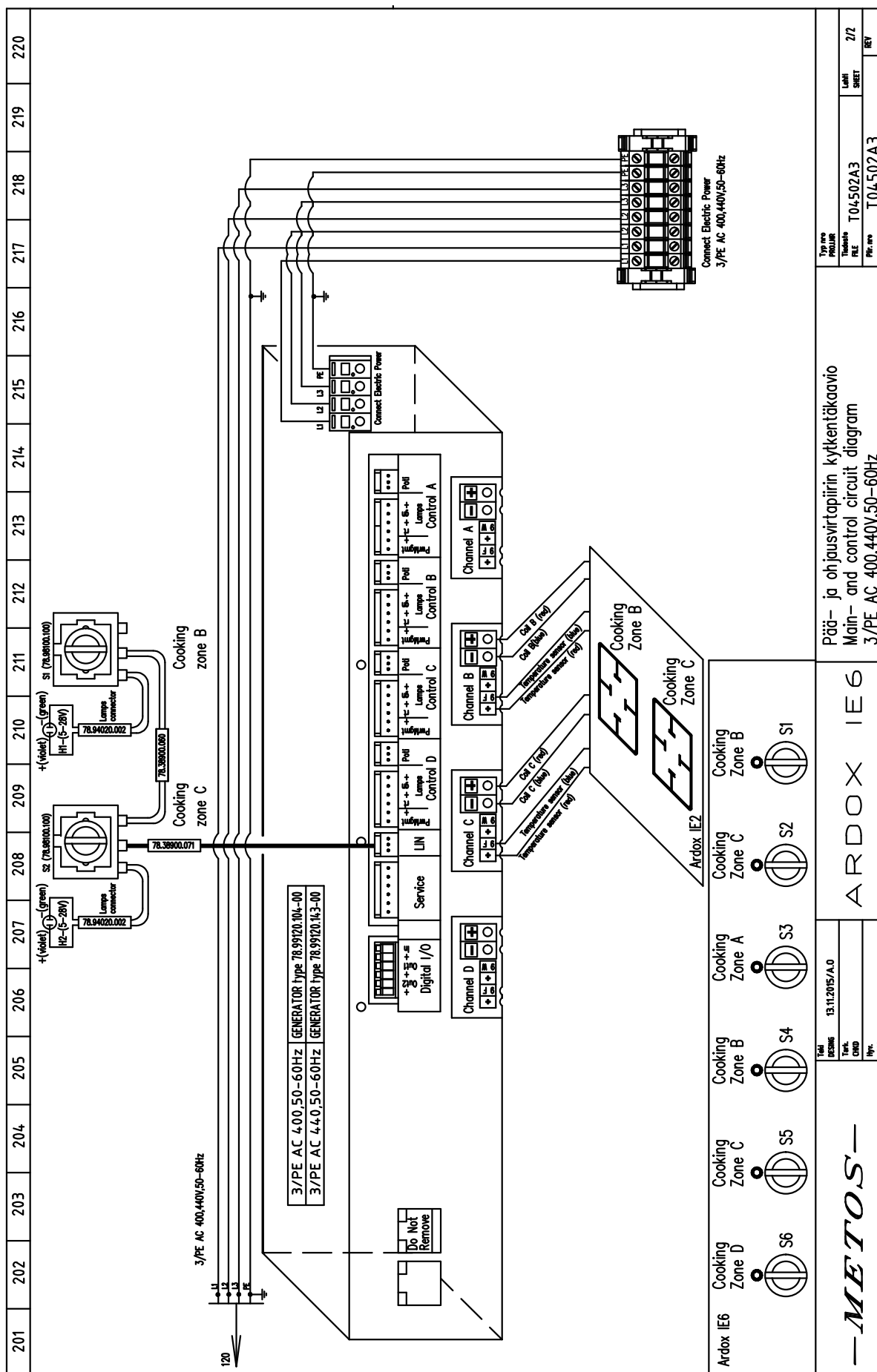
















## 9. Technical specification

| Item                               | Model     | Type | Specification  |
|------------------------------------|-----------|------|--|
| Outer dimensions WxDxH             | Ardox IE  | 12   | 500x802x900 mm   |
| Outer dimensions WxDxH             | Ardox IE  | 14   | 802x802x900 mm   |
| Outer dimensions WxDxH             | Ardox IE  | 16   | 1200x802x900 mm  |
| Ceramic cooking hob dimensions WxD | Ardox IE  | 12   | 347x650 mm   |
| Ceramic cooking hob dimensions WxD | Ardox IE  | 14   | 650x650 mm   |
| Ceramic cooking hob dimensions WxD | Ardox IE  | 16   | 347x650 mm   |
| Cooking zones                      | Ardox IE  | 12   | 2x3,5Kw; 2x270x270 mm                                      |
| Cooking zones                      | Ardox IE  | 14   | 4x3,5Kw; 4x270x270 mm                                      |
| Cooking zones                      | Ardox IE  | 16   | 6x3,5Kw; 6x270x270 mm                                      |
| Power regulation                   | Ardox IE  |      | Stepless energy regulator, indicator lamp for each zone    |
| Material                           | Ardox IE  |      | Ceramic cooking hob. All other surfaces of stainless steel |
| Weight with package                | Ardox IE  | 12   | Approx. 80 kg  |
| Weight with package                | Ardox IEI | 14   | Approx. 95 kg  |
| Weight with package                | Ardox IE  | 16   | Approx. 140 kg   |
| Weight without package             | Ardox IE  | 12   | Approx. 50 kg  |
| Weight without package             | Ardox IE  | 14   | Approx. 60 kg  |
| Weight without package             | Ardox IE  | 16   | Approx. 85 kg  |
| Package dimensions WxDxH           | Ardox IE  | 12   | 560x920x1050 mm  |
| Package dimensions WxDxH           | Ardox IE  | 14   | 860x920x1050 mm  |
| Package dimensions WxDxH           | Ardox IE  | 16   | 1260x920x1050 mm   |
| Electrical connection              | Ardox IE  |      | See installation drawings                                  |
| Operating conditions               | Ardox IE  |      | > +5°C...40°C, Max.relative humidity of air > 30%...90%    |

IE=ARDOX IE

IE2=IE2, IE4=IE4, IE6=IE6

Valmistajan nimi / Tillverkarens namn / Manufacturer's name

**METOS OY AB**

Osoite / Adress / Address

**04220 KERAVA**  
**FINLAND**

Vakuuttaa, että seuraava tuote / Försäkrar att följande produkt / Declare that the following product

Nimi, tyyppi tai malli / Namn, typ eller modell / Name, type or model

Liesi / Spis / Range series **METOS ARDOX**

Mallit / Modeller / Models : IE2, IE4, IE6, IEC4, IEC6, C2, C4, C6, S2, S4, S6, S4/H, S6/H, C4/H, C6/H, C4/220, C4/240, C6/220, C6/240, S4/200, S4/220, S4/240, S6/200, S6/220, S6/240, S2 Drop-in, S4 Drop-in, S Desktop

Varustepaketit / Optionspaket / Option sets: H

on seuraavien direktiivien asiaankuuluvien säännösten mukainen / överensstämmer med tillämpliga bestämmelser i följande direktiv / is in conformity with the relevant provisions of the following directives

**MD 2006/42/EC, LVD 2014/35/EU, EMC 2014/30/EU, RoHS 2011/65/EC, WEEE 2012/19/EU**

ja lisäksi vakuuttaa, että seuraavia yhdenmukaistettuja standardeja (tai niiden osia/kohtia) on sovellettu / och försäkrar dessutom att följande harmoniserade standarder (eller delar/paragrafer) har använts / and furthermore declares that the following harmonised standards (or parts/clauses) have been used

**EN ISO 12100:2010, EN ISO 13857:2019, EN 61000-6-1:2019, EN 61000-6-3, EN 60204-1:2018**

ja lisäksi vakuuttaa, että seuraavia muita standardeja (tai niiden osia/kohtia) on sovellettu / och försäkrar dessutom att följande andra standarder (eller delar/paragrafer) har använts / and furthermore we declare that the following other standards (or parts/clauses) have been used

**EN 60335-1:2020, EN 60335-2-39:2012, EN 60335-2-36:2017, EN 60335-2-42**

Alla mainittu henkilö on valtuutettu kokoamaan teknisen tiedoston / Nedan nämada person är bemyndigad att sammanställa den tekniska dokumentfilen / The person mentioned below is authorized to compile the technical file

**Risto Koskelainen**

**Metos Oy Ab, Ahjonkaarre, 04220 Kerava, Finland**

Tämä vaatimustenmukaisuusvakuutus on annettu valmistajan yksinomaisella vastuulla. Edellä kuvattu vakuutuksen kohde on unionin asiaankuuluvan yhdenmukaistamislainsäädännön vaatimusten mukainen.

Denna EU-försäkran om överensstämmelse utfärdas på tillverkarens eget ansvar. Föremålet för försäkran ovan överensstämmer med den relevanta unionslagstiftningen om harmonisering.

This declaration of conformity is issued under the sole responsibility of the manufacturer. The object of the declaration described above is in conformity with the relevant Union harmonisation legislation

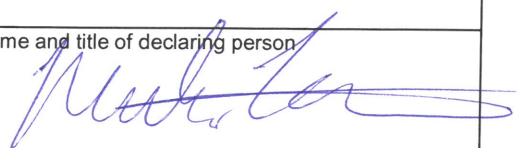
Antopaikka ja päivä / Utfärdad på ort och datum / Place and date of issue

**KERAVA**

**05.11.2021**

Vakuutuksen antajan nimi ja asema / Namn och befattning av personen som försäkrar / Name and title of declaring person

  
**Hannu Ahola – Director of Business Unit**

  
**Marko Immonen – R&D Manager**

|                                      |
|--------------------------------------|
| Manufacturer's name<br>METOS OY AB   |
| Address<br>04220 KERAVALA<br>FINLAND |

Declare that the following product

|   |
|---|
| Name, type or model<br>Range series <b>METOS ARDOX</b><br>Models : IE2, IE4, IE6, IEC4, S2, S4, S6, S4/H, S6/H, S4/200, S4/220, S4/240, S6/200, S6/220, S6/240, S2 Drop-in, S4 Drop-in, S Desktop<br>Options: H |
|---|

is in conformity with the essential requirements and other relevant requirements of the UK legislation. The products are in conformity with the relevant UK legislation

|   |
|---|
| Electrical Equipment (Safety) Regulations 2016, Electromagnetic Compatibility (EMC) Regulations 2016, Machinery (Safety) Regulations 2008: Great Britain, The Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012, Regulations: Waste Electrical and Electronic Equipment (WEEE) |
|---|

furthermore declares that the following harmonized standards (or parts/clauses) have been used

|  |
|--|
| BS EN ISO 12100:2010, BS EN ISO 13857:2008, BS EN IEC 61000-6-1:2019, BS EN IEC 61000-6-3:2007, BS EN 60204-1:2018 |
|--|

and furthermore we declare that the following other standards (or parts/clauses) have been used

|  |
|--|
| BS EN 60335-1:2012+A15:2021, BS EN 60335-2-42, BS EN 60335-2-36, BS EN 60335-2-39:2012 |
|--|

The person mentioned below is authorized to compile the technical file

|   |
|---|
| Otto Miettinen Metos Oy Ab, Ahjonkaare, 04220 Kerava, Finland |
|---|

This declaration of conformity is issued under the sole responsibility of the manufacturer. The object of the declaration described above is in conformity with the relevant UK legislation

|  |
|--|
| Place and date of issue<br>KERAVALA 31.12.2022 |
|--|

|  |   |
|--|---|
| Name and title of declaring person<br><br>Hannu Ahola – Director of Business Unit | <br>Risto Koskelainen – R&D Manager |
|--|---|







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