



HOUSE MANUALS 2026

How Everything Works

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Introduction

We are delighted to have you with us!

Our goal is to make your stay as comfortable and carefree as possible. For your personal safety, as well as for the proper use of the household appliances, we have prepared this brief guide.

Please follow the instructions carefully so you can enjoy our amenities with absolute safety.

 If you have any questions regarding the operation of the appliances, please do not hesitate to contact us.

TV

Please remember to log out of your personal accounts before checking out.

Using Remote Control

 Power Turns the TV on or off.	 Teletext buttons These buttons are used for teletext.		 Input Changes the input source.
 TEXT TOPT Accesses the [Guide].	 Input Accesses the [Home Hub].		
 GUIDE Accesses the saved programmes list.	 Recalls your preferred subtitle in digital mode.		
 QUICK ACCESS Accesses the [Edit Quick Access]. - [Edit Quick Access] is a feature that allows you to enter a specified app or Live TV directly by pressing and holding the number buttons.	 AD Audio descriptions function will be enabled.		
 Volume buttons Adjusts the volume level.	 Q. Settings Accesses the Quick Settings.	 Q. Settings Displays the All Settings menu.	
 Programme buttons Scrolls through the saved programmes.	 Number buttons Enters numbers.	 Accesses the [Quick Help].	
 Navigation buttons (up/down/left/right) Scrolls through menus or options.	 More actions Displays more remote control functions.	 More actions Audio descriptions function will be enabled.	
 OK Selects menus or options and confirms your input.	 Mute Mutes all sounds.	 Mute Accesses the [Accessibility Shortcuts].	
 Back Returns to the previous level.	 Search Check for recommended content. (Some recommended services may not be available in some countries.)	 Search for content such as TV programmes, movies and other videos, or perform a web search by entering text in the search bar.	
 Back The screen displayed on the TV is closed and the home menu appears.	 You can watch TV or LG Channels.	 Various services button Connects to various services such as streaming.	
 Accesses the saved programmes list.	 Home Hub Accesses the [Home Hub].	 User Guide Accesses the [User Guide].	
 Accesses the [Guide].	 Accesses your favourite programme list.	 Home Accesses the Home menu.	
 Starts to record and displays record menu. (Only Time Machine™ supported model)	 Home The screen zoom function is activated.	 Accesses the Home menu.	
 Control buttons Control buttons for media contents.	 These access special functions in some menus.		
 Red button Runs the record function.			

✓ Note

**** To use the button, press and hold for more than 1 second.**

The descriptions in this manual are based on the buttons on the remote control. Please read this manual carefully and use the TV correctly.

(Some buttons and services may not be provided depending on models or regions.)

(Depending on model)

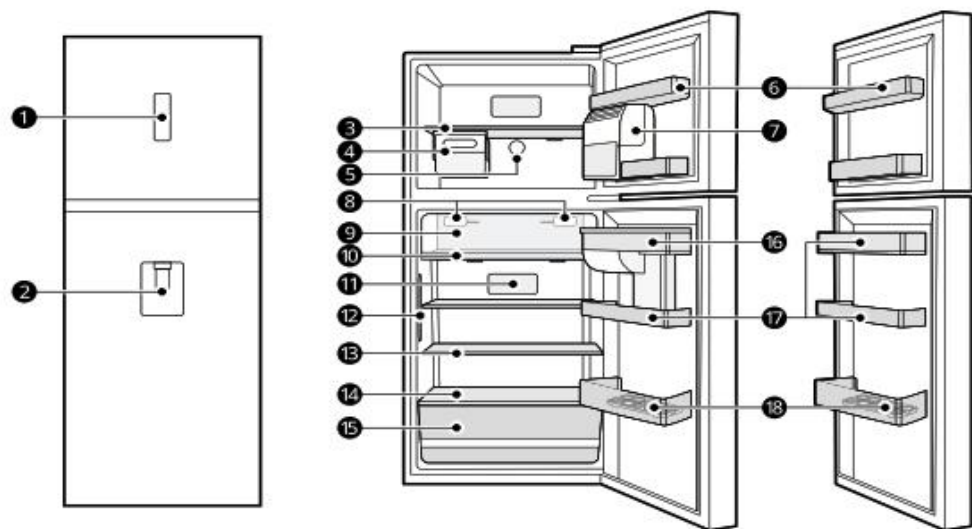
Refrigerator

Product Features

The appearance or components of the appliance may differ from model to model.

Interior

*1 This feature is only available on some models.



- 1 Control panel^{*1}**
Sets the fridge temperature.
- 2 Water Dispenser^{*1}**
- 3 Freezer Shelf**
Stores frozen foods such as meat, fish, and icecream.
- 4 Moving Icemaker^{*1}**
This is where ice is manually produced and stored.
• You can slide the icemaker along the shelf from side to side to any desired position.
- 5 Freezer Temperature Controller^{*1}**
This controller regulates the air flow to the freezer compartment by setting it to a suitable balance.
- 6 Freezer Door Basket**
Stores small packages of frozen food. Do not store ice cream or food which will be stored for a long period of time.
- 7 Automatic Icemaker^{*1}**
This is where ice is automatically produced and stored.

8 Air filter

Reduces odours inside the fridge compartment.

NOTE

- Do not disassemble the air filter. If you want to replace it, please contact the LG Electronics customer information centre.

9 Fresh Room*¹

This is where food items are stored at a colder temperature than the regular fridge area.

10 Pull Out Tray

11 Fridge Temperature Control Panel*¹

Sets the fridge temperature.

12 Door Cooling*¹

Cold air comes out to keep the fridge door basket cool.

13 Fridge Shelf

Stores refrigerated foods and fresh foods.

- Stores the foods with higher moisture content at the front of the shelf.
- The shelf height can be adjusted by inserting the shelf in another groove of different height.
- The actual number of shelves will differ from model to model.

14 Bottom Shelf

Stores refrigerated foods and fresh foods.

⚠ CAUTION

- Do not store any items at the front of the bottom shelf. The items may fall and cause an injury or appliance damage.

15 Fridge Drawer

Stores fruits and vegetables.

16 Water Tank*¹

This is where water is stored to supply the dispenser.

17 Fridge Door Basket

Stores small packages of refrigerated foods, drinks and sauce containers.

- The actual number of baskets will differ from model to model.

18 Movable Egg Tray*¹

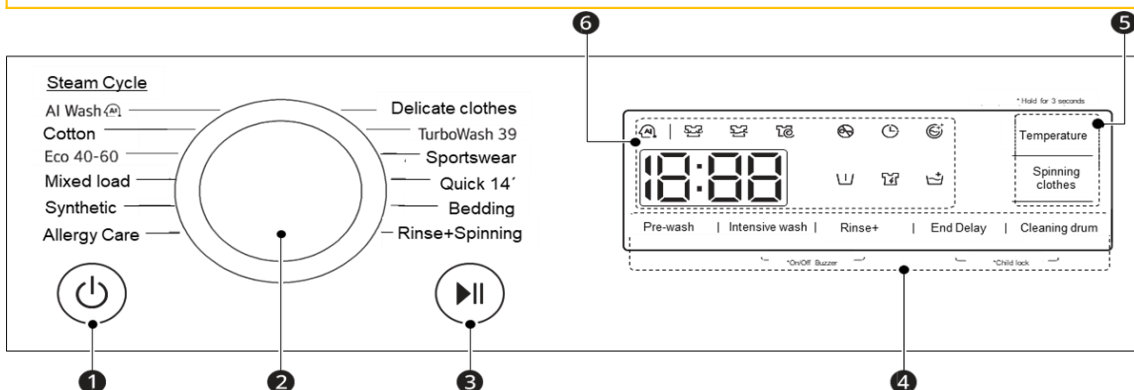
This is where eggs are stored.

- You can move it to and use it at a desired position as needed. However, do not use it as the ice bin or place it on the shelf on top of the fridge or the vegetables drawer.

Washing Machine

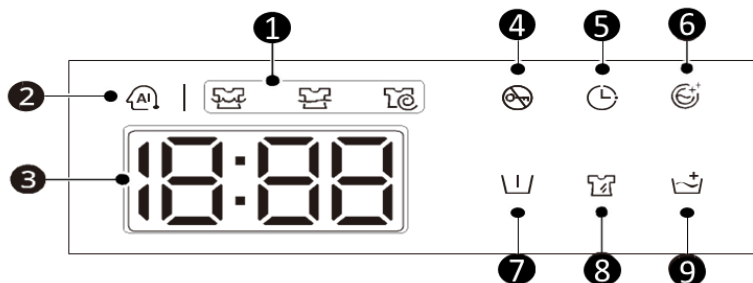
HOW TO USE TABLETS & PODS

-  Step 1: Put Anti-limescale tab & Laundry/Washing pod at the back of the empty drum.
-  Step 2: Add clothes on top.
-  Step 3: Select program & Start.
-  **IMPORTANT:** Never put tabs/pods in the detergent drawer!



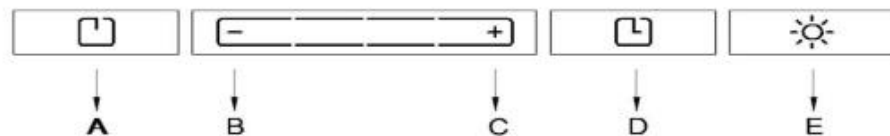
	Description
1	Power on/off button Press this button to turn the washing machine on or off.
2	Program selector - Depending on the laundry type, there are various programs available. - The program indicator will light up to indicate the selected program.
3	Start/Pause button - This button is used to start the wash cycle or to pause the wash cycle. - If you need to temporarily interrupt the wash cycle, press this button.
4	Additional options and functions - To use the additional functions, press and hold the corresponding button for 3 seconds. The corresponding symbol will light up on the display. - It allows you to select an additional indicator.
5	Wash Program Adjustment Buttons Use these buttons to adjust the water temperature or spin speed settings for the selected program. - The current settings are displayed on the screen. - Press the button for the corresponding option to set other settings.
6	Display - The display shows the settings, estimated remaining time, options, and status messages. When the appliance is turned on, the default settings will light up on the display. - During the automatic calculation of the load weight, the control panel display flashes.

Time display and situation



	Description
1	Program Status Indicator Lights When a wash program is running, the LED for the active stage flashes, while the LEDs for the remaining stages remain steadily lit. Once a stage is completed, its LED turns off. If a cycle is paused, the active stage LED will stop flashing.
2	AI DD - The AI DD  indicator provides the appropriate drum rotation actions after the load calculation is completed. - The  indicator is activated when the AI Wash program is selected and running. - If an excessive amount of detergent is used, it may cause over-sudsing, resulting in poor AI DD washing performance.
3	Estimated Remaining Time - When a wash program is selected, the default time for that program is displayed. This time changes depending on the selected options. - If the display shows ---, the time will appear after the load sensing function calculates the load size. This is normal. - The time displayed is only an estimate. This time is based on normal operating conditions. Several factors (load weight, room temperature, incoming water temperature, etc.) can affect the actual time.
4	The  indication lights up when the program starts and the door is locked.
5	The  indicator lights up when the Delay End option is activated.
6	The  indicator lights up when the Cleaning Drum option is activated.
7	The  indicator lights up when the Pre-Wash option is activated.
8	The  indicator lights up when the Intensive Wash option is activated.
9	The  indicator lights up when the Rinse+ option is activated.

Hood



FUNCTION KEYS: (Fig.9)

A == ON/OFF

B == Speed 1/"—"Control C == Speed 1/"+"Control

D == Automatic Stop Timer —15 minutes E == Light

When you push "A" button, the indicator turns on and the hoods can be operated accordingly.

When you push "B" or "C" button, the first indicator grid turns on, and it is first speed. If you want to use second, third or fourth speed, you need to push C "+", one more indicator grid turns on, one more speed you select. When you select fourth speed, the hood will automatically turn to third speed after 2 min.

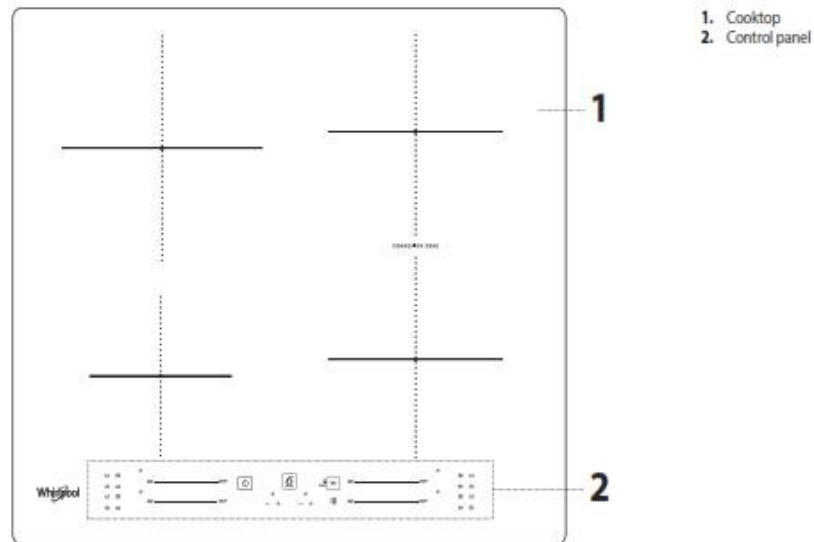
When you push "E" button, the indicator will be on as well as the hood lights. If you want to turn off the hood lights, just one more push.

When the motor and hood lights turn on or only the motor turn on, push the "D" button, the time delay function will be on.

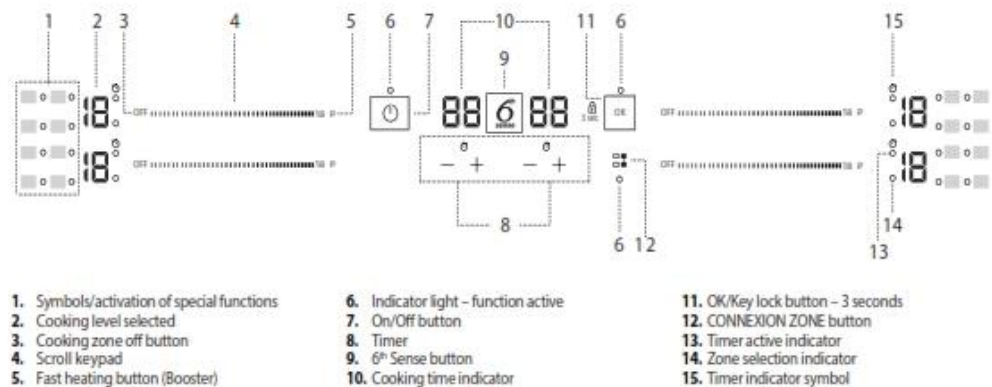
When this indicator is on, the hood will delay 15 min. If you want to turn off the time delay function, just one more push.

Induction Hob

PRODUCT DESCRIPTION



CONTROL PANEL



Whirlpool

Owner's manual

EN

DAILY USE



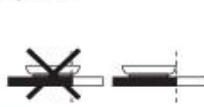
SWITCHING THE HOB ON/OFF

To turn the hob on, press the power button for around 1 second. To turn the hob off, press the same button again, and all cooking zones will be deactivated.

POSITIONING

Do not cover the control panel symbols with the cooking pot.

Please note: In the cooking zones close to the control panel, it is advisable to keep pots and pans inside the markings (taking both the bottom of the pan and the upper edge into consideration, as this tends to be larger). This prevents excessive overheating of the keypad. When grilling or frying, please use the rear cooking zones wherever possible.



ACTIVATING/DEACTIVATING COOKING ZONES AND ADJUSTING POWER LEVELS

OFF 18 P

To activate the cooking zones:

Move your finger horizontally across the scroll keypad (SLIDER) of the required cooking zone to activate it and adjust the power. The level will be shown in line with the area and the indicator light identifying the active cooking zone. The "P" button can be used to select the fast heating function (Booster).

To deactivate the cooking zones:

Select the "OFF" button at the beginning of the scroll keypad.



CONTROL PANEL LOCK

To lock the settings and prevent it from accidentally switching on, press and hold the OK/Key lock button for 3 seconds. A beep and a warning light above the symbol indicate that this function has been activated. The control panel is locked except for the switching off function (I). To unlock the controls, repeat the activation procedure.



TIMER

There are two timers - one controls the left-hand cooking zones, while the other controls the right-hand cooking zones.

To activate the timer:

Press the "+" or "-" button to set the desired time on the cooking zone in use. An indicator light will be activated in line with the specific symbol. Once the set time has elapsed, a beep will sound, and the cooking zone will switch off automatically. The time can be changed at any point, and several timers can be activated simultaneously.

In case 2 timers on the same side of the hob are activated simultaneously, "Zone selection indicator" flashes and the relative cooking time selected is displayed on the central display.

To deactivate the timer:

Press the "+" and "-" buttons together until the timer is deactivated.



TIMER INDICATOR

This LED (when ON) indicates that the timer has been set for the cooking zone.

FUNCTIONS



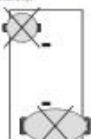
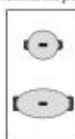
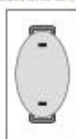
CONNEXION ZONE

It allows to combine two cooking zones and use them as a single large area. Ideal for fish kettles, pots or grilles that cover the entire cooking surface. The function is de-activated if the bridge area is not entirely covered. Either of the scroll keypads on the right can be used.

To activate/deactivate the function, press the "CONNEXION ZONE" button.

N.B. Special functions cannot be selected when using this feature.

IMPORTANT: Place the pots in the center of the cooking zone so that they cover at least one of the reference points (as shown below).



Select the desired special function by pressing the "0th Sense" button one or more times.

The function is activated once the "0th Sense" button has been pressed to confirm. To select another special function, press "OFF" and then the "0th Sense" button to choose the required function.

To deactivate the special functions and return to manual mode, press "OFF". The power level when using special functions is pre-set by the hob and cannot be modified.



MELTING

This function allows you to bring food to the ideal temperature for melting and maintain the food condition without the risk of burning. This method is ideal, as it does not damage delicate foods such as chocolate and prevents them from sticking to the pot.



KEEP WARM

This feature allows you to keep your food at an ideal temperature, usually after cooking is complete or reducing liquids very slowly. Ideal for serving foods at the perfect temperature.



SIMMERING

This function is ideal for maintaining a simmering temperature, allowing you to cook food for long periods with no risk of burning. Ideal for long-cooking recipes (rice, sauces, roasts) with liquid sauces.

0th SENSE

The "0th Sense" button activates the special functions.

Place the pot in position and select the cooking zone.

Press the "0th Sense" button. The display of the selected area will show "A". The indicator for the first special feature available for the cooking zone will light up.

**BOILING**

This function allows you to bring water to the boil and keep it boiling, with lower energy consumption.
About 2 litres of water (preferably at room temperature) should be placed in the pan.
In all cases, users are advised to monitor the boiling water closely and

check the amount of water remaining regularly.
If the pots are big and the water quantity is higher than 2 litres, we recommend using a lid to optimize boiling time.

INDICATORS**RESIDUAL HEAT**

If "H" appears on the display, this means that the cooking zone is hot. The indicator lights up even if the zone has not been activated but has been heated due to the adjacent zones' use or because a hot pot has been placed on it. When the cooking zone has cooled down, the "H" disappears.

**POT INCORRECTLY POSITIONED OR MISSING**

This symbol appears if the pot is not suitable for induction cooking, is not positioned correctly or is not of an appropriate size for the cooking zone selected. If no pot is detected within 30 seconds of making the selection, the cooking zone switches off.

COOKING TABLE

The cooking table offers an example of the cooking type for each power level. The actual delivered power of each power level depends on the cooking zone dimension.

POWER LEVEL		TYPE OF COOKING	LEVEL USE (Indicating cooking experience and habits)
Maximum power	P	Fast heating/Booster	Ideal for rapidly increasing food temperature to a fast boil (for water) or for rapidly heating cooking liquids.
	14 – 18	Frying – boiling	Ideal for browning, starting to cook, frying deep-frozen products, bringing liquids to the boil quickly.
		Browning – sautéing – boiling – grilling	Ideal for sautéing, maintaining a lively boil, cooking and grilling.
	10 – 14	Browning – cooking – stewing – sautéing – grilling	Ideal for sautéing, maintaining a gentle boil, cooking and grilling, and preheating accessories.
		Cooking – stewing – sautéing – grilling – cooking until creamy	Ideal for stewing, maintaining a gentle boil, cooking and grilling (for longer periods).
	5 – 9	Cooking – simmering – thickening – creaming	Ideal for slower-cook recipes (rice, sauces, roast, fish) with liquids (e.g. water, wine, broth, milk) and for creaming pasta. Ideal for slow-cook recipes (quantities under 1 litre: rice, sauces, roasts, fish) with liquids (e.g. water, wine, broth, milk).
	1 – 4	Melting – defrosting	Ideal for softening butter, gently melting chocolate, thawing small items.
		Keeping food warm – creaming risotto	Ideal for keeping small portions of just-cooked food or serving dishes warm and for creaming risotto.
Zero power	OFF	–	Hob in standby or off mode (possible end-of-cooking residual heat, indicated by an "H").

CLEANING AND MAINTENANCE**Important:**

- Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator ("H") is not displayed.
- Do not use abrasive sponges or scouring pads as they may damage the glass.
- After each use, clean the hob (when it is cool) to remove any deposits and stains from food residue.
- A surface that is not kept suitably clean may reduce the sensitivity of control panel buttons.
- Use a scraper only if residues are stuck to the hob. Follow the scraper manufacturer's instructions to avoid scratching the glass.
- Sugar or foods with high sugar content can damage the hob and must be immediately removed.
- Salt, sugar and sand could scratch the glass surface.

- Use a soft cloth, absorbent kitchen paper or a special hob cleaner (follow the Manufacturer's instructions).
- Spills of liquid in the cooking zones can cause the pots to move or vibrate.
- After cleaning the hob, dry thoroughly.

If the iXelium™ logo appears on the glass, the hob has been treated with iXelium™ technology, an exclusive Whirlpool finish which ensures perfect cleaning results, as well as keeping the surface of the hob shiny for longer.

To clean iXelium™ hobs, follow these recommendations:

- Use a soft cloth (microfibre is best) dampened with water or with everyday glass cleaning detergent.
- For best results, leave a wet cloth on the glass hob surface for a few minutes.

TROUBLESHOOTING

- Check that the electricity supply has not been shut off.
 - If you cannot turn the hob off after using it, disconnect it from the power supply.
 - If alphanumeric codes appear on the display when the hob is switched on, consult the following table for instructions.
- Please note: The presence of water, liquid spilled from pots or any objects resting on any of the hob buttons can accidentally activate or deactivate the control panel lock function.

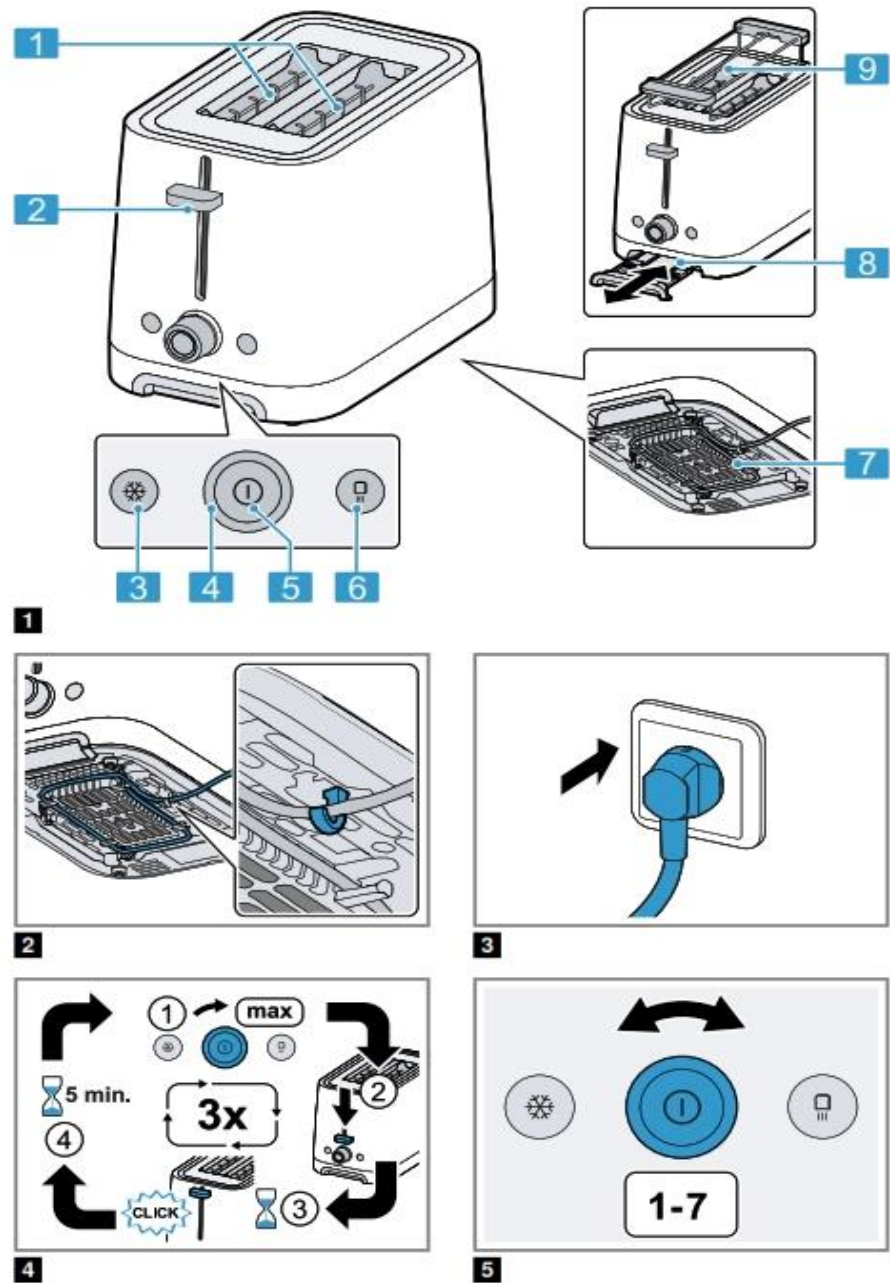
DISPLAY CODE	DESCRIPTION	POSSIBLE CAUSES	SOLUTION
F0E1	Cookware is detected but it is not compatible with requested operation.	The cookware is not well positioned on the cooking zone, or it is not compatible with one or more cooking zones.	Press On/Off button twice to remove the F0E1 code and restore the functionality of the cooking zone. Then, try to use the cookware with a different cooking zone, or use different cookware.
F0E7	Wrong power cord connection.	The power supply connection is not exactly as indicated in "ELECTRICAL CONNECTION" paragraph.	Adjust the power supply connection according to "ELECTRICAL CONNECTION" paragraph.
F0EA	The control panel switches off because of excessively high temperatures.	The internal temperature of electronic parts is too high.	Wait for the hob to cool down before using it again.
F0E9	The cooking zone turns off when the temperatures are too high.	The internal temperature of electronic parts is too high.	Wait until the cooking area has cooled off before using it again.
F0E2, F0E4, F0E6, F0E8, F0EC, F1E1, F2E1, F6E1, F6E3, F7E5, F7E6	Disconnect the hob from the power supply. Wait a few seconds then reconnect the hob to the power supply. If the problem persists, call the service centre and specify the error code that appears on the display.		
dE (when the hob is off)	The hob does not switch heat up. The functions do not come on.	DEMO MODE on.	Follow the instructions in the "DEMO MODE" paragraph.
e.g.  0 ---	The hob does not allow a special function to be activated.	The power regulator limits the power levels in accordance with the maximum value set for the hob.	See paragraph "Power management".
e.g.  5 (Power level lower than level requested)	The hob automatically sets a minimum power level to ensure that the cooking zone can be used.	The power regulator limits the power levels in accordance with the maximum value set for the hob.	See paragraph "Power management".

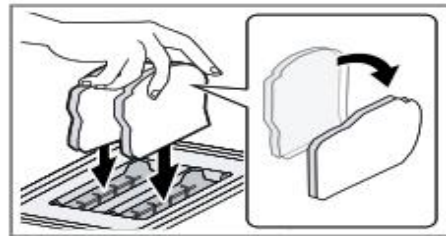
SOUNDS PRODUCED DURING OPERATION

Induction hobs may whistle or creak during normal operation. These noises actually come from the cookware and are linked to the pan bottoms' characteristics (for example, when the bottoms are made from different layers of material or are irregular).

These noises may vary according to the type of cookware used, and to the amount of food, it contains and are not the symptom of something wrong.

Toaster

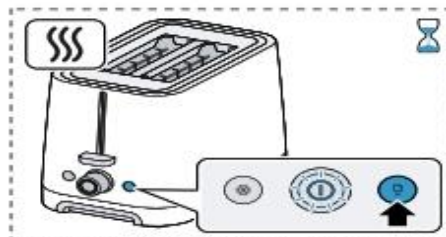




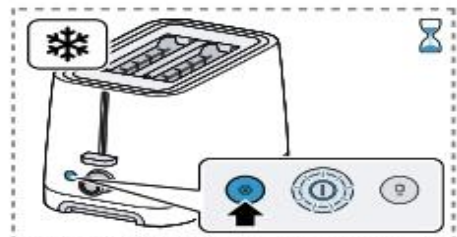
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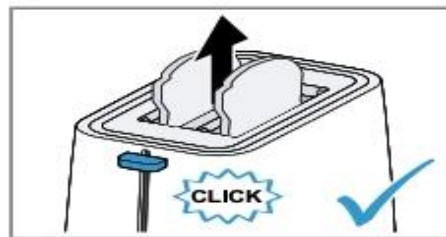
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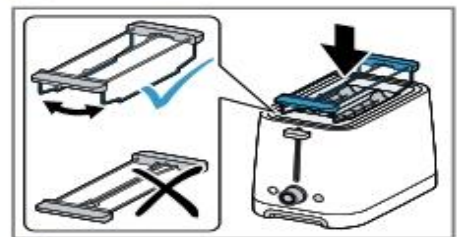
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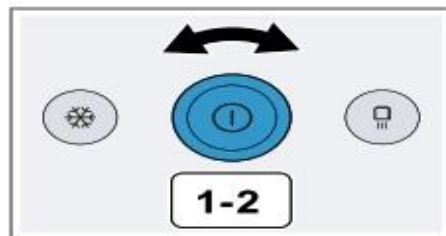
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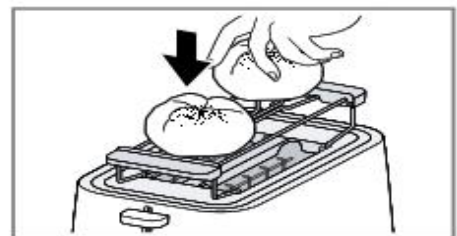
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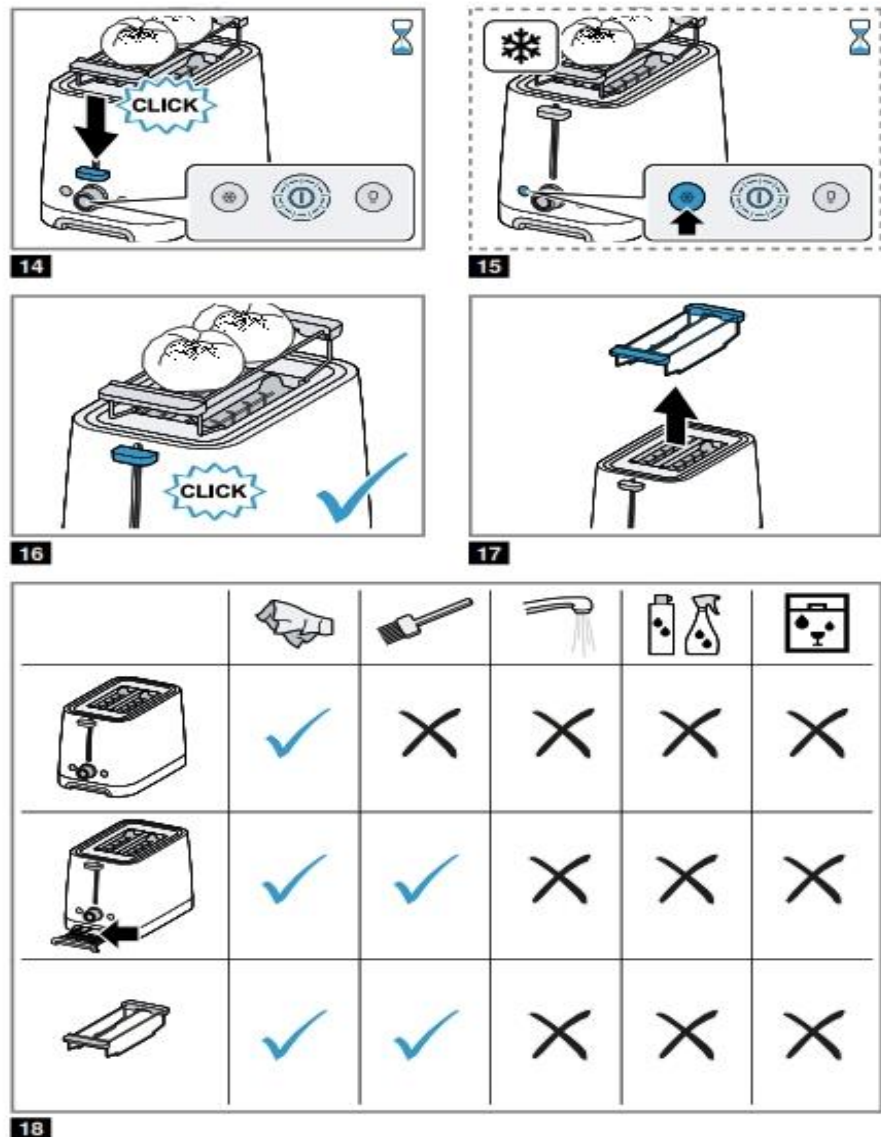


12



13

00



Overview

→ Fig. 1

- 1 Toast slots
- 2 Lever for toast lift
- 3 * button with LED (defrost)
- 4 Rotary selector for toasting degree
- 5 ⓪ button with LED (stop)
- 6 ♀ button with LED (warm)

7 Cord storage

8 Crumb tray

9 Warming rack

Preparing the appliance for first use

Note: Heat up the toaster 3 times without bread near an open window at the highest toasting degree setting and leave to cool down.

Toasting, warming or defrosting slices of bread

Air Conditioner

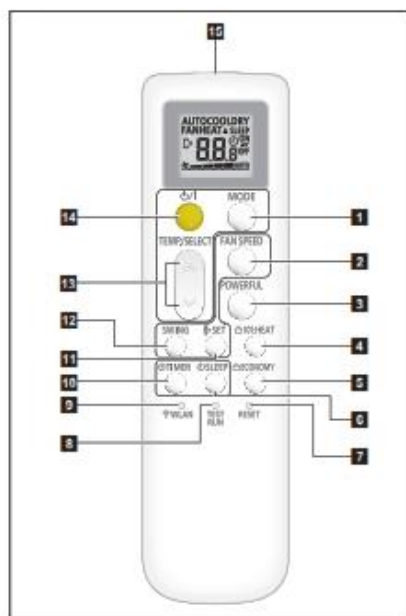
FUJITSU GENERAL LIMITED

WALL MOUNTED
ASEH07-12KCAWALL MOUNTED
ASEH07-12KCA

9. Remote controller

9-1. Wireless remote controller

■ Overview



Display panel



NOTES:

- Functions may differ by type of the indoor unit. For details, refer to the operation manual.
- This figure depicts all indicators that the remote controller can display on the screen for the functional explanation. In actual operation, the remote controller shows only the indicators that are appropriate for the current process.

1 MODE button

- Switches operation mode (AUTO, COOL, DRY, FAN, and HEAT).
- Starts/ends the remote controller custom code (max. 4 types) change.

2 FAN SPEED button

- Press the FAN SPEED button while the air conditioner is operating, to control fan speed.

3 POWERFUL button

4 10 °C HEAT button

5 ECONOMY button

6 SLEEP TIMER button

7 RESET button

8 TEST RUN button

- Used only when installing the air conditioner, and should not be used under normal conditions, as it will cause the indoor unit's thermostat malfunction.
- If this button is pressed during normal operation, the indoor unit will switch to test operation mode, and the operation indicator lamp and the timer indicator lamp on the indoor unit will begin to flash simultaneously.
- To stop the test operation mode, press the START/STOP button. Then, the air conditioner stops the operation.

NOTE: If the service check mode starts unintentionally and "—" appears on the remote controller display, press the START/STOP button to end this operation.

9 WLAN button

- Starts the wireless LAN setting.

10 TIMER button

11 SET button (Up/down airflow)

12 SWING button

13 TEMP./SELECT button

- Adjusts the setting temperature.
- Adjusts the value of the timer settings.
- Sets the remote controller code.

14 START/STOP button

15 Signal transmitter

16 Temperature and time indicator

- Displays set temperature.
- In timer setting, it displays the timer time. After finishing the timer setting, set temperature will reappear.

17 Signal transmit indicator

18 Timer mode indicator

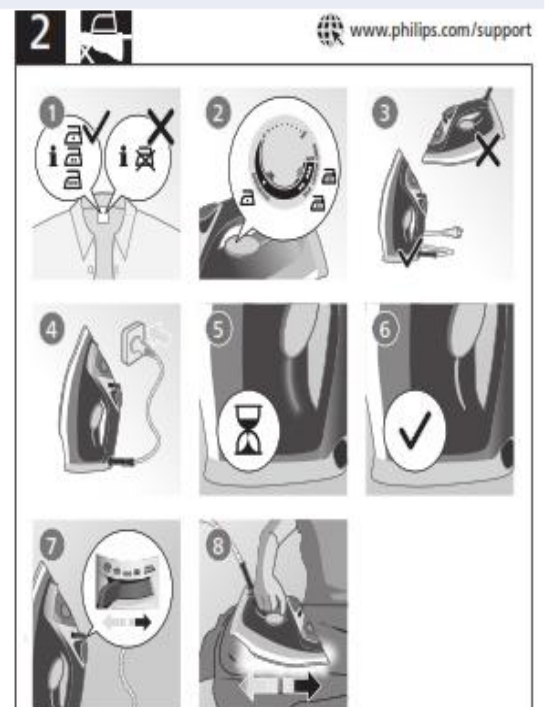
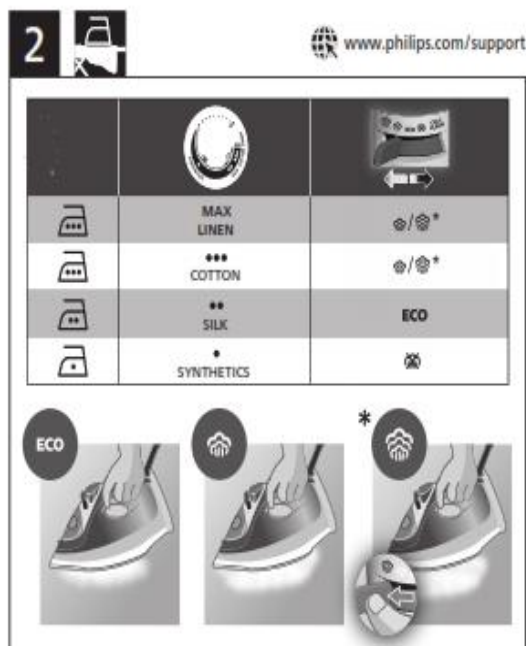
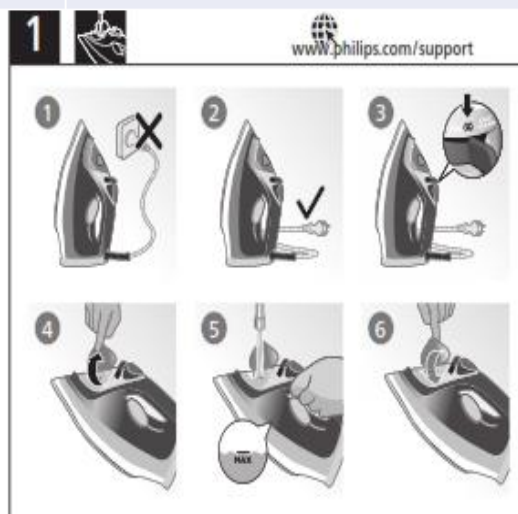
19 Fan speed indicator

20 Swing indicator

21 Operating mode indicator

Steam Iron

	WATER: Use ONLY the provided demineralized water. Do NOT use tap water (prevents limescale).
	CAUTION: Demineralized water is NOT drinkable.
	FILLING: Fill the tank up to the "MAX" indicator before turning the device on.
	CAUTION: Empty any remaining water after use to avoid leaks.
	COOLDOWN: Leave the iron upright for at least 30 minutes to cool down before storing it in the cabinet.
	CORD: Do NOT wrap the power cord around the soleplate while it is still hot (risk of melting).



EN Preparing for use

Smoke can be visible during the first use, and it is normal. This ceases after a short while.

DE Für den Gebrauch vorbereiten

Bei Erstgebrauch des Bügeleisens kann Rauch entstehen. Dabei handelt es sich um einen normalen Vorgang, der sich jedoch nach kurzer Zeit einstellt.

FR Avant utilisation

De la fumée peut être visible lors de la première utilisation. Il s'agit d'un phénomène normal. Cela cesse après un bref instant.

NL Klaarmaken voor gebruik

Bij het eerste gebruik kan er rook ontstaan. Dit is normaal. Dit zal vrij snel verdwijnen.

DA Klargøring

Røg kan være synlig ved første brug, og det er normalt. Dette ophører efter kort tid.

FI Käyttöäönnoton valmistelu

Ensimmäisen käytön aikana voi näkyä savua, mikä on normaalia. Tämä loppuu vähän ajan kuluttua.

NO For bruk

Ved første gangs bruk, kan det hende at du ser røyk. Dette er vanlig. Dette gir seg etter en liten stund.

SV Förberedelser inför användning

Rök kan synas under den första användningen. Det är normalt. Det upphör efter en kort stund.

Hair Dryer

ENGLISH



KEY FEATURES

- 1 Heat settings switch
- 2 Speed settings switch
- 3 Cool shot
- 4 Style shot
- 5 Slim 7mm concentrator
- 6 Styling concentrator
- 7 Diffuser
- 8 Removable easy clean rear grille
- 9 Hang up loop
- 10 Cord

ENGLISH

⚠ IMPORTANT SAFEGUARDS

- 1 This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been supervised/instructed and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised. Keep the appliance and cable out of reach of children under 8 years.
- 2 Warning – for additional protection the installation of a residual current device (RCD) with a rated residual operating current not exceeding 30mA is advisable in the electrical circuit supplying the bathroom. Ask an electrician for advice.
- 3 For UK, Household Use Only. Currently, the fitting in a bathroom of an electrical socket suitable or capable of operating the dryer/straightener is not permitted (see BS7671).
- 4 Always ensure the voltage to be used corresponds to the voltage stated on the unit before plugging the appliance into the mains socket.
- 5 Warning: Do not use this appliance near bathtubs, showers, basins or other vessels containing water. 
- 6 When the hairdryer is used in a bathroom, unplug it after use since the proximity of water presents a hazard even when the hairdryer is switched off.
- 7 Do not wrap the cord around the unit. Check the cord regularly for any sign of damage.
- 8 If the supply cord of this unit becomes damaged, discontinue use immediately and return the appliance to your nearest authorised Remington® service dealer for repair or replacement in order to avoid a hazard.
- 9 Do not use the appliance if it is damaged or malfunctions.
- 10 Do not allow any part of the appliance touch the face, neck or scalp.
- 11 Keep direct airflow away from eyes or other sensitive areas.
- 12 During use, always ensure the inlet and outlet grilles are not blocked in any way as this will cause the unit to automatically stop. If this should occur, switch off and allow the unit to cool.
- 13 Ensure the inlet grille is free from obstructions such as fluff, loose hair etc.
- 14 Do not leave the appliance unattended while plugged in.
- 15 Do not set the appliance down while still on.
- 16 Do not place the appliance on any soft furnishings.
- 17 Do not use attachments other than those we supply.
- 18 Do not use the diffuser on the highest heat setting.
- 19 This appliance is not intended for commercial or salon use.
- 20 Let the appliance cool down before cleaning and storing away.

Finally Comments

"Your safety is our priority.

Please use all electrical appliances with care and according to the instructions provided.

If you have any questions or concerns regarding their operation, please do not hesitate to contact us immediately.

Thank you for choosing us, and we wish you a safe and pleasant stay!"

Contact Details

Για να αντικαταστήσετε μια φωτογραφία με τη δική σας, κάντε δεξί κλικ στη φωτογραφία και επιλέξτε την εντολή "Αλλαγή εικόνας".

Your Host: Petros Fotiadis



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