Thank you for deciding to purchase this high-quality product from the WAAGEN-SCHMITT Company. You have purchased a set of scales of the highest technical standard and proven quality.

Please read through this operating manual carefully before starting-up the scales for the first time, and keep it in a safe place so that this information is available to you when you need it.

1. Commissioning



- ◆ 1.1. Fasten the weighing platform in place and position the weighing pan on top
- ◆ 1.2. Using the screw underneath the weighing pan, adjust the needle so that it is pointing precisely at 0 (12 o'clock)

2. Safety Instructions



Please care that no heavy object may fall on the scales. Otherwise, the scales may become damage.

Clean the scales only by using a slightly damp cloth. Do not use solvents or abrasive cleaning agents.



All plastic parts of the scales should be cleaned immediately after contact with fat, spices, vinegar, and other heavily spiced or coloured food. Avoid contact with citric acid.

Do not submerge the scales under water.

Please note that **only** the bowl is dishwasher safe.

3. Handling

Weighing Function:

At zero indication, the scales is ready for operation and can be loaded. After standstill of the pointer the weight is direct readable at the gamut.

4. Technical Data

Capacity x graduation: Max. 8 kg x 50 g

Dimensions: 245 mm x 245 mm x 283 mm

Subject to technical modifications

5. Warranty

WAAGEN-SCHMITT warrants for a period of 3 years from the date of purchase that it will remedy any defects due to faulty material or workmanship free of charge by repair or replacement. In case of a warranty claim, please return the scales to your dealer, including proof of purchase and stating the reason for the claim.

With kind regards.

WAAGEN-SCHMITT GmbH Hammer Steindamm 27 – 29 D - 22089 Hamburg







Mechanical Kitchen Scale Model Anna / KM 1500 Instruction Manual



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