APPLIANCES FOR LIVING

ARTUSI
THE ART OF LIVING

AFGR935B
OPERATION MANUAL

Removal of the cathedral burner
The burner protection sheet is fixed with two screws. As shown in figure 8, use a screwdriver to remove it. As shown in figure 9, press the spring clip in the direction of the arrow to remove the burner from the slot. As shown in figure 10, remove the injector in the bearing with a socket wrench. In order to re-place the burner, apply the removal process reversely.

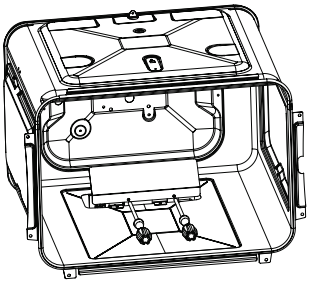


Figure 8

Figure 9

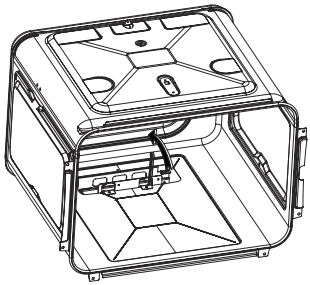
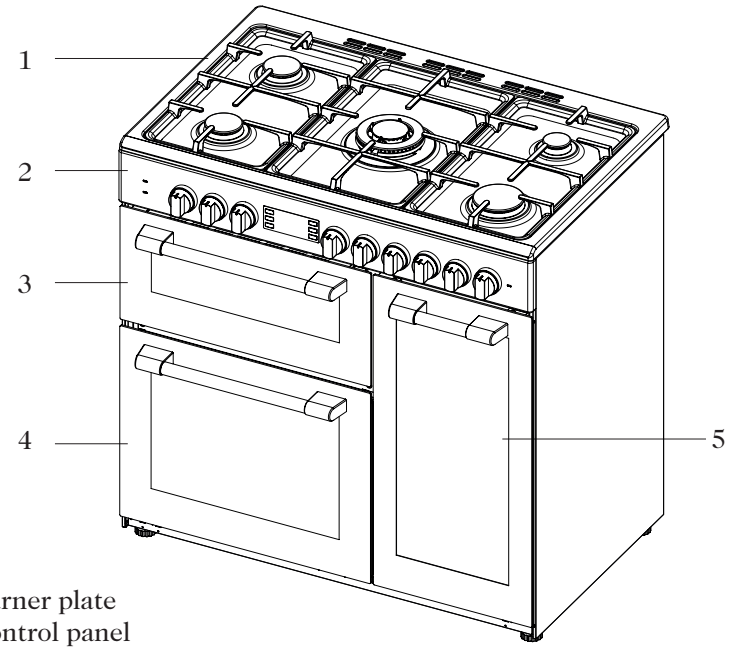
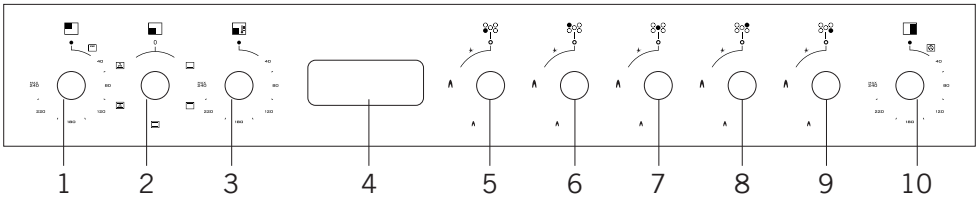


Figure 10

INTRODUCTION OF THE APPLIANCE



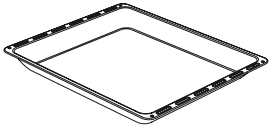
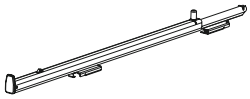
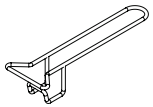
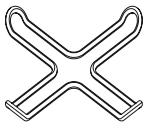
1. Burner plate
2. Control panel
3. LHS grill
4. LHS main oven
5. RHS oven



1. LHS gril
2. LHS main oven
3. LHS main oven thermostat
4. Digital timer *
5. Normal burner
6. Normal burner
7. Wok burner
8. Auxiliary burner
9. Rapid burner
10. RHS oven

Note: Not every symbol is on every model; only take notice of the symbols on your device.

Accessories

	Deep tray * Used for pastries, deep fried foods and stew recipes. In case of frying directly on the grill for cakes, frozen foods and meat dishes, it can be used of oil pick-up tray.
	Tray Used for pastries (cookies, biscuits etc.) and frozen foods.
	Wire grill Used for frying and/or placing the foods to be baked, fried and frozen foods on the desired rack.
	In tray wire grill * Foods that can stick while cooking such as beef are placed on in tray grill. Thus, the contact and sticking of the food is prevented.
	Telescopic rail * With the help of telescopic rails, the trays and/or wire racks can be easily placed and removed.
	Splash back * The resulting temperature of the oven chimney avoid contact with the wall.
	Tray handle Use for hot tray.
	Coffee pot support unit * Can be used for coffee pot.

Technical Features Of Your Oven

Outer width	900 mm		
Outer depth	600 mm		
Outer height	900 mm		
Lamp power	15-25 W		
	Grill Oven	Main Oven	RHS
Bottom heating element	---	1200 W	---
Top heating element	---	1000 W	---
Turbo heating element	---	1800 W	1800 W
Grill heating element	1400 W	---	---
Supply voltage	220-240 V AC 50/60 Hz		
Total electrical consumption	Type code	MFR0/9501203G	1840 W
	Type code	MFR0/9502103E	5500 W
Total gas consumption	Type code	MFR0/9501203G	14,25 kW, 1036 g/h
	Type code	MFR0/9502103E	10,75 kW, 782 g/h

WARNING: For the modification to be done by authorised service, this table should be considered. Manufacturer may not be held responsible for any problems rising because of any faulty modification.

WARNING: In order to increase the product quality, the technical specifications may be changed without prior notice.

WARNING: The values provided with the appliance or its accompanying documents are laboratory readings in accordance with the respective standards. These values may differ depending on the use and ambient conditions.

Burner Specifications	G20,20 mbar G25,25 mbar			G20,25 mbar		G20,10 mbar		G20,13 mbar	
	Gas natural			Gas natural		Gas natural		Gas natural	
Wok Burner	Injector	1,40	mm	1,28	mm	1,60	mm	1,60	mm
	Gas Flow	0,333	m³/h	0,^{333}	m³/h	0,318	m³/h	0,^{333}	m³/h
	Power	3,50	kW	3,50	kW	3,33	kW	3,50	kW
Rapid Burner	Injector	1,15	mm	1,10	mm	1,55	mm	1,45	mm
	Gas Flow	0,276	m³/h	0,276	m³/h	0,318	m³/h	0,276	m³/h
	Power	2,90	kW	2,90	kW	3,00	kW	2,90	kW
Semi-Rapid Burner	Injector	0,97	mm	0,92	mm	1,20	mm	1,10	mm
	Gas Flow	0,162	m³/h	0,162	m³/h	0,185	m³/h	0,162	m³/h
	Power	1,70	kW	1,70	kW	1,95	kW	1,70	kW
Auxiliary Burner	Injector	0,72	mm	0,70	mm	0,90	mm	0,85	mm
	Gas Flow	0,96	m³/h	0,96	m³/h	0,100	m³/h	0,96	m³/h
	Power	0,95	kW	0,95	kW	1,00	kW	0,95	kW
Grill Burner	Injector	0,92	mm	0,92	mm	1,10	mm	1,05	mm
	Gas Flow	0,144	m³/h	0,144	m³/h	0,143	m³/h	0,144	m³/h
	Power	1,50	kW	1,50	kW	2,00	kW	1,50	kW
Main Oven	Injector	0,97	mm	0,97	mm	1,25	mm	1,15	mm
	Gas Flow	0,190	m³/h	0,190	m³/h	0,190	m³/h	0,190	m³/h
	Power	2,00	kW	2,00	kW	1,50	kW	2,00	kW

Burner Specifications	G30,28-30 mbar G31,37 mbar			G30,37 mbar		G30-27,5 mbar	
	LPG			LPG		LPG	
Wok Burner	Injector	0,96	mm	0,96	mm	0,92	mm
	Gas Flow	254	g/h	²54	g/h	242	g/h
	Power	3,50	kW	3,50	kW	3,33	kW
Rapid Burner	Injector	0,85	mm	0,85	mm	0,90	mm
	Gas Flow	211	g/h	211	g/h	221,7	g/h
	Power	2,90	kW	2,90	kW	3,00	kW
Semi-Rapid Burner	Injector	0,65	mm	0,65	mm	0,70	mm
	Gas Flow	124	g/h	124	g/h	141	g/h
	Power	1,70	kW	1,70	kW	1,95	kW
Auxiliary Burner	Injector	0,50	mm	0,50	mm	0,50	mm
	Gas Flow	69	g/h	69	g/h	76,3	g/h
	Power	0,95	kW	0,95	kW	1,00	kW
Grill Burner	Injector	0,60	mm	0,60	mm	0,61	mm
	Gas Flow	109	g/h	109	g/h	145,4	g/h
	Power	1,50	kW	1,50	kW	2,00	kW
Main Oven	Injector	0,70	mm	0,70	mm	0,71	mm
	Gas Flow	131	g/h	131	g/h	109	g/h
	Power	2,00	kW	2,00	kW	1,50	kW

WARNING: Diameter values written on the injector are specified without a comma. For example; The diameter of 1,70 mm is specified as 170 on the injector.

INSTALLATION OF YOUR OVEN

Check if the electrical installation is proper to bring the appliance in operating condition. If electricity installation is not suitable, call an electrician and plumber to arrange the utilities as necessary. Manufacturer shall not be held responsible for damages caused by operations performed by unauthorized persons.

WARNING: It is customer's responsibility to prepare the location the product shall be placed on and also to have the electrical installation prepared.

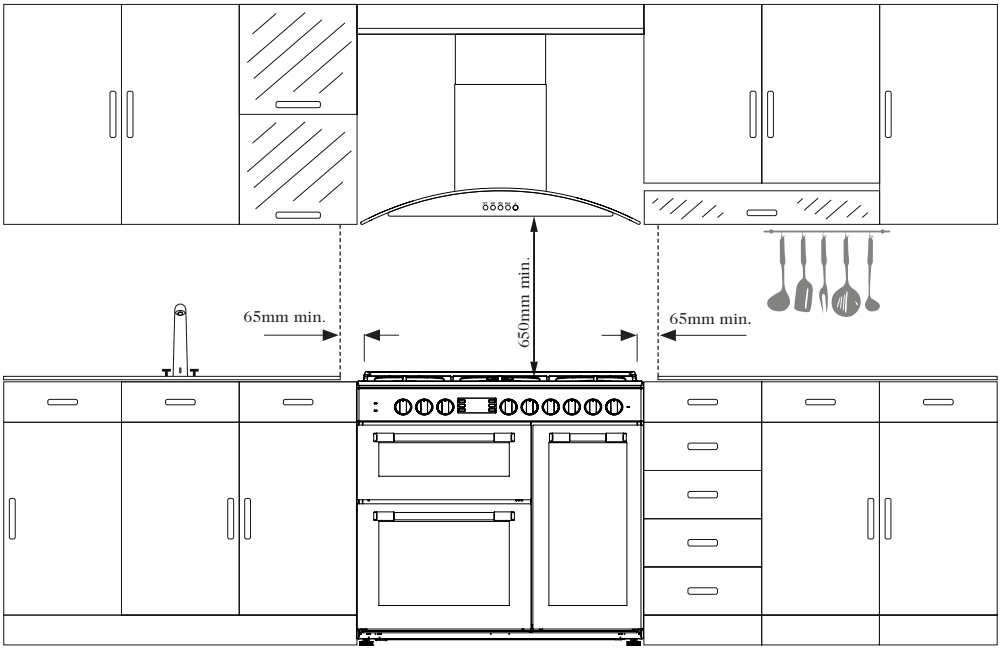
WARNING: The rules in local standards about electrical installations shall be followed during product installation.

WARNING: Check for any damage on the appliance before installing it. Do not have the product installed if it is damaged. Damaged products cause a risk for your safety.

Right Place for Installation and Important Warnings

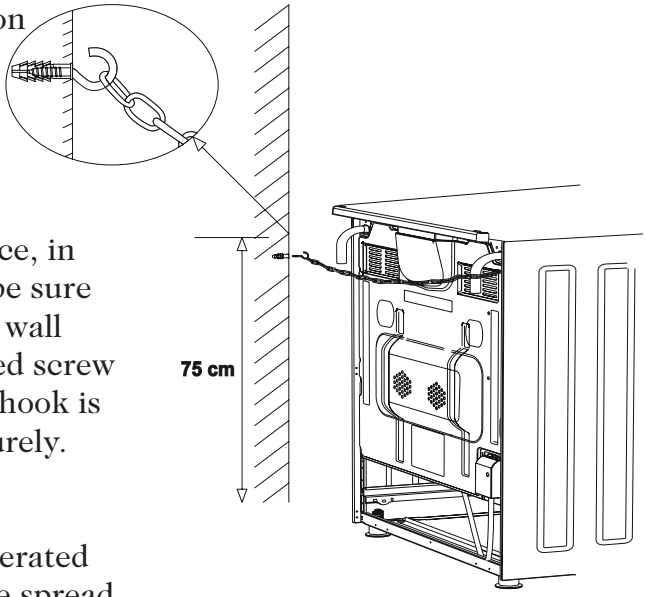
Appliance feet should not stay on soft surfaces such as carpets. The kitchen floor shall be durable to carry the unit weight and any other kitchenware that may be used on the oven.

The appliance is suitable for use on both side walls, without any support, or without being installed in a cabinet. If a hood or aspirator will be installed above the cooker, follow the instructions of the manufacturer for height of mounting. (min. 650 mm)



WARNING: The kitchen furniture near the appliance must be heat resistant.
WARNING: Do not install the appliance beside refrigerators or coolers. Heat radiated by the appliance increases the energy consumption of cooling devices.
WARNING: Do not use the door and/or handle to carry or move the appliance.

Chain Lashing Illustration



Before using the appliance, in order to ensure safe use, be sure to fix the appliance to the wall using the chain and hooked screw supplied. Ensure that the hook is screwed into the wall securely.

USING OVEN SECTION

1. When your oven is operated first time, an odor will be spread out which will be sourced from using the heating elements. In order to get rid of this, operate it for 45 minutes while it is empty. In order to make cooking in your oven; oven switch must have been rotated and ignition must have been made. Otherwise, your oven will not run.
2. Kinds of meals you will cook, cooking times and thermostat positions were given in cooking table. The values given in the cooking table are characteristic values and were obtained as a result of the tests performed in our laboratory. You can find different flavors suitable for your taste depending on your cooking and using habits.
3. Open the oven cover when grilling on your oven.
4. Cooking times: The results may change according to the local voltage and material having different quality, amount, and temperatures.
5. During the time when cooking is being performed in the oven, the lid of the oven shouldn't be opened frequently. Otherwise circulation of the heat may be imbalanced and the results may change.
6. You can make chicken revolving in your oven by means of the accessories.

Using The Grill

1. When you place the grill on the top rack, the food on the grill shall not touch the grill.
2. You can preheat for 5 minutes while grilling. If necessary, you may turn the food upside down.
3. Food shall be in the center of the grill to provide maximum air flow through the oven.

To turn on the grill;

1. Place the function button over the grill symbol.
2. Then, set it to the desired grill temperature.

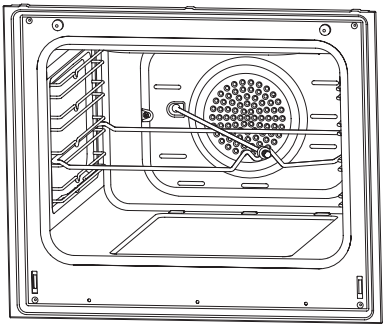
To turn the grill off;

Set the function button to the off position.

WARNING: Keep the oven door closed while grilling. (electrical grill)

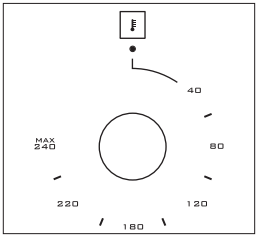
WARNING: Keep the oven door opened while grilling. (gas grill)

Using The Chicken Roasting *



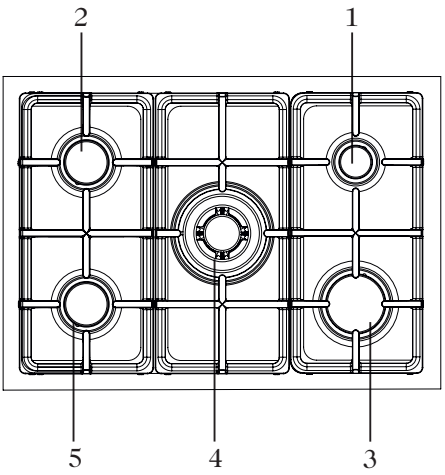
Place the spit on the frame. Slide turn spit frame into the oven at the desired level. Locate a dripping pan through the bottom in order to collect the fast. Add some water in dripping pan for easy cleaning. Do not forget to remove plastic part from spit. After grilling, screw the plastic handle to the skewer and take out the food from oven.

Thermostat



Used for determining the cooking temperature of the dish to be cooked in the oven. After placing the food inside the oven, turn the switch to adjust desired temperature setting between 40-240 °C. For cooking temperatures of different food, see cooking table.

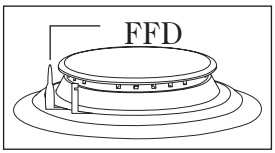
Using The Burner Groups



1. Auxiliary Burner
2. Normal Burner
3. Rapid Burner
4. Wok Burner
5. Normal Burner

Large flame symbol indicates the highest cooking power and small flame symbol indicates the lowest cooking power. In turned off position, gas is not supplied to the burners.

● Closed Fully open Half open



Flame cut-off safety device (FFD) *; operates instantly when safety mechanism activates due to overflown liquid over upper hobs.

1. If your oven has ignition system from push button switch please press and turn gas valve open position and same time press ignition button.

2. Our gas ovens top and bottom burner working system is one by one. When you want use your preference burner, before you must make press the tap knob and wait nearly 5-10 second. Then you can to inflame through with automatic ignition system (optional) or match. You must wait 10-15 second after inflame to have press by tap knob and after you can make allow the knob. If you can not made this operation you must try again.

3. The cocks controlling the gas cookers have special mechanism. Always press on the switch forward and bring it to flame symbol by turning anticlockwise (left). All of the lighters shall operate and the cooker you controlled shall light only. Keep the switch pressed until ignition is performed.

4. In models with security system, when flame of the cooker is extinguished, control valve cuts off the gas automatically. For operate the burners with gas security system you must make press the knob and turn anti clock wise. After the ignition (with optional automatic ignition system or match) you must wait nearly 5-10 second for gas security systems activation.

5. Do not continuously operate the igniter for more than 15 seconds. After 15 seconds, if the burner does not ignite, then stop and if you are trying to ignite the oven then open the door and wait a minimum of one minute before trying again. If the burner is extinguished for of the any reason, close the gas control valve and wait a minimum of one minute before trying again.

6. Before operating your hob please make sure that the burner caps are well positioned. The right placement of the burner caps are shown as below.

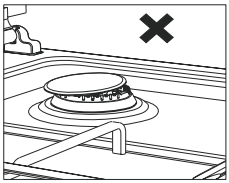


Figure 11

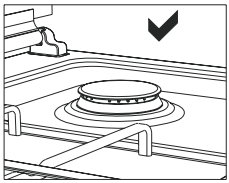
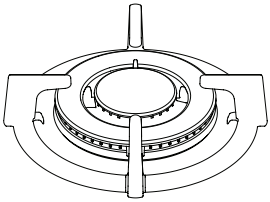


Figure 12

Wok Burner

As it possesses double ring flame system, it gives homogeneous heat distribution at the bottom of cooking pot at high temperature. It is ideal for short term and high temperature cooking. When you want to use regular cooking pot on wok burner, it is necessary that you remove wok cooking pot carrier from oven.

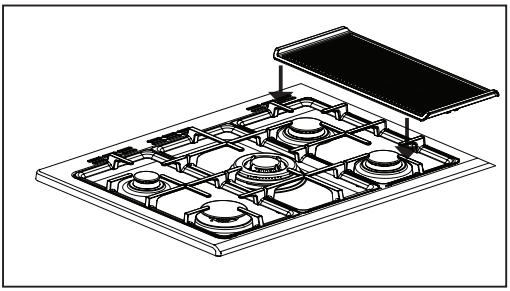


Pot Sizes

Wok burner	26-32 cm
Big burner	22-26 cm
Normal burner	18-22 cm
Small burner	12-18 cm

Incorrect Incorrect Incorrect Correct

Griddle *



Ensure the griddle placed to pins on burner plate. Griddle becomes very hot while it is in use. Keep children away from the oven. Used to cook your food directly. Warning: Place the griddle only onto marked area.

1. Metal utensils such as spatulas can damage the cooking surface.
2. Do not place the griddle horizontally onto the hob. It will not fit properly and may fall from the top of the hob.
3. Heat the griddle for max. 2 minutes before putting food on it. It may get damaged if it is heated for longer.

WARNING: Cause of made of cast iron, the griddle is heavy. Be careful during handling.

DESCRIPTION OF OVEN

	Top + Bottom heating element		Turbo heating + Fan
	Bottom heating element + Fan		Bottom + Top heating elements + Fan
	Grill burner / Grill heating element		Top heating element
	Oven burner / Bottom heating element		Flame
	Ignition Lighter		

WARNING: All heater types and program types consisting of these heaters may not be available at all models.

COOKING TIME TABLE

WARNING: Oven must be preheated for 7-10 minutes before placing the food in it.

Foods	Oven cavity	Rack position	Cooking function	Temperature (°C)	Cooking duration (min.)
* Cookie	Right cavity	2-4-6-8	Turbo Fan	170-180	30-35
** Pizza	Right cavity	2-4-6-8	Turbo Fan	200-240	20-25
Tray cake	Left bottom	2	Static	170-180	35-40
Pastry	Left bottom	2	Static	170-180	30-35
*** Steak	Left bottom	2	Grill	Max.	30-35
Quiche lorraine	Left bottom	2	Turbo Fan	170-180	30-35
Tray patty	Left bottom	2	Static	180-200	30-35
Apple pie	Left bottom	2	Static	180-190	60-65
Small cake	Left bottom	2	Static	170-180	25-30

* It is possible to cook up to at max.4 shelves at the same time by laying oily paper on the grill, at half of cooking time, change cookies between 2-4 and 6-8 shelves.

** It is possible to cook up to at max.4 shelves at the same time, at half of cooking time, change pizzas between 2-4 and 6-8 shelves.

*** Food must be turned after half of the cooking time.

MAINTENANCE AND CLEANING

1. Disconnect the plug supplying electricity for the oven from the socket.
2. While oven is operating or shortly after it starts operating, it is extremely hot. You must avoid touching from heating elements.
3. Never clean the interior part, panel, lid, trays and all other parts of the oven by the tools like hard brush, cleaning mesh or knife. Do not use abrasive, scratching agents and detergents.
4. After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.
5. Clean the glass surfaces with special glass cleaning agents.
6. Do not clean your oven with steam cleaners.
7. Before opening the upper lid of the oven, clean spilled liquid off the lid. Also, before closing the lid, ensure that the cooker table is cooled enough.
8. Never use inflammable agents like acid, thinner and gasoline when cleaning your oven.
9. Do not wash any part of your oven in dishwasher.
10. In order to clean the front glass lid of the oven; remove the fixing screws fixing the handle by means of a screwdriver and remove the oven door. Than clean and rinse it thoroughly. After drying, place the oven glass properly and re-install the handle.

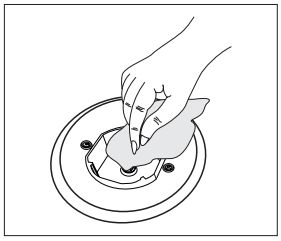


Figure 13

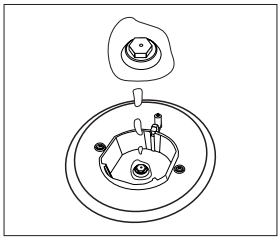


Figure 14

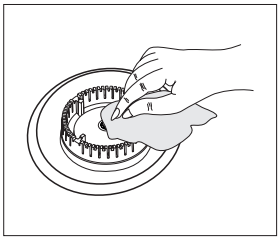


Figure 15

Installation Of The Oven Door

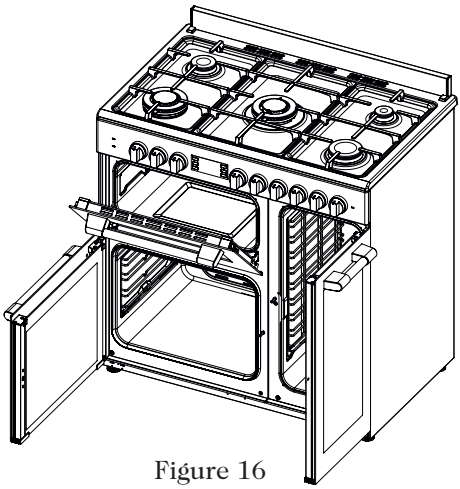


Figure 16

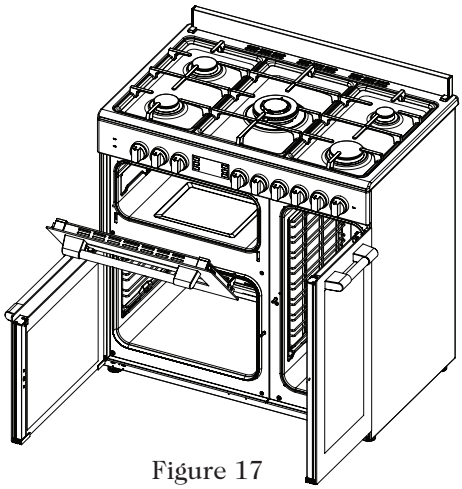


Figure 17

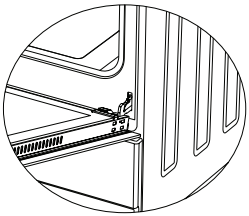


Figure 16.1

Completely open the oven door by pulling it to yourself. Afterwards, perform the unlocking process by pulling the hinge lock upwards with the help of a screw driver as shown in figure 16.1.

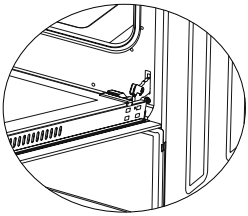


Figure 16.2

Bring the hinge lock to the widest angle as shown in figure 16.2. Bring both hinges connecting the oven door to the oven to the same position.

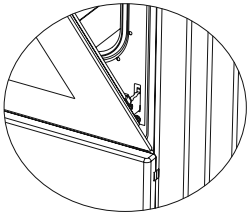


Figure 17.1

Afterwards, close the oven door as to lean on the hinge lock as shown in figure 17.1.

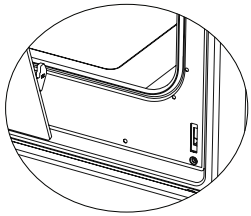


Figure 17.2

To remove the oven door, pull it upwards by holding it with both hands when close to the closed position as shown in figure 17.2.

In order to re-place the oven door, perform the above mentioned steps in reverse.

Cleaning And Maintenance Of The Oven's Door

Drop-down door glass

Remove the profile by pressing the plastic latches on both left and right sides as shown in figure 18 and pulling the profile towards yourself as shown in figure 19 Then remove the inner-glass as shown in figure 20 If required, middle glass can be removed in the same way. After cleaning and maintenance are done, remount the glasses and the profile in reverse order. Make sure the profile is properly seated in its place.

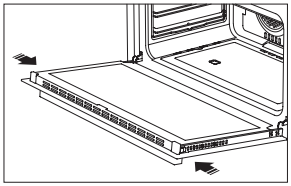


Figure 18

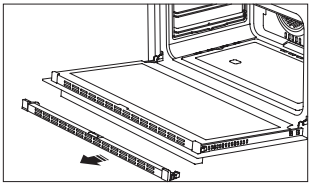


Figure 19

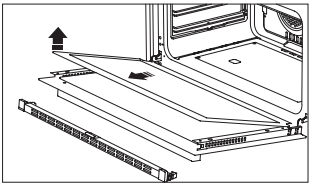


Figure 20

Side opening door glass

Open the door glass. Remove the glass by pulling upward. The outer glass is fixed to the oven door profile. After removing the glass, cleaning can be done easily. After determining procedures for cleaning and maintenance, please put the glass by pushing down. Make sure the glass is well installed.

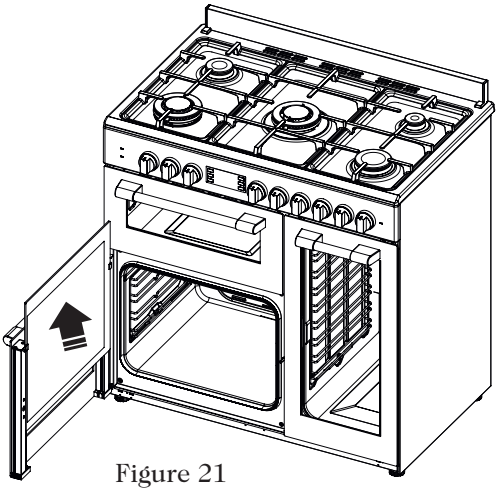


Figure 21

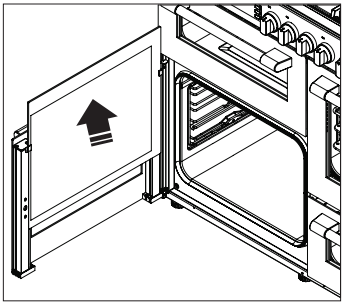


Figure 21.1

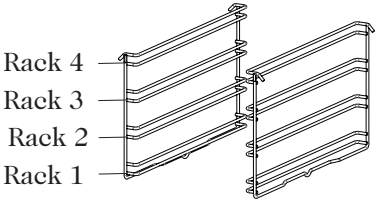
Catalytic Walls *

Catalytic walls are located on the left and the right side of cavity under the guides. Catalytic walls banish the bad smell and obtain the best performance from the cooker. Catalytic walls also absorb oil residue and clean your oven while it's operating.

Removing the catalytic walls

In order to remove the catalytic walls; the guides must be pulled out. As soon as the guides are pulled out, the catalytic walls will be released automatically. The catalytic walls must be changed after 2-3 years.

Rack Positions



It is important to place the wire grill into the oven properly. Do not allow wire rack to touch rear wall of the oven. Rack positions are shown in the next figure. You may place a deep tray or a standard tray in the lower and upper wire racks.

Installing and removing wire racks

To remove wire racks, press the clips shown with arrows in the figure, first remove the lower, and than the upper side from installation location. To install wire racks; reverse the procedure for removing wire rack.

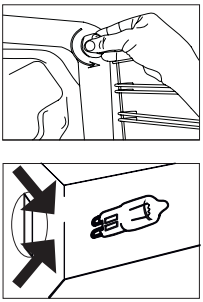
Changing The Oven Lamp

WARNING: To avoid electric shock, ensure that the appliance circuit is open before changing the lamp. (having circuit open means power is off) First disconnect the power of appliance and ensure that appliance is cold.

Remove the glass protection by turning as indicated in the figure. If you have difficulty in turning, then using plastic gloves will help you in turning. Then remove the lamp by turning, install the new lamp with same specifications.

Reinstall glass protection, plug the power cable of appliance into electrical socket and complete replacement. Now you can use your oven.

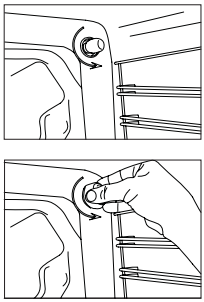
.Type G9 Lamp



220-240 V, AC
15-25 W

Figure 22

Type E14 Lamp



220-240 V, AC
15 W

Figure 23

Using The Grill Deflector Sheet *

1. A safety panel is designed to protect control panel and the buttons when the oven is in grill mode. (figure 24)
2. Please use this safety panel in order to avoid the heat to damage control panel and the buttons when the oven is grill mode.
3. Place the safety panel under control panel by opening the oven front cover glass. (figure 25)
4. And then secure the safety panel in between oven and front cover by gently closing the cover. (figure 26)
5. It is important for cooking to keep the cover open in specified distance when cooking in grill mode.
6. Safety panel will provide an ideal cooking circumstance while protecting control panel and buttons.

WARNING: If the cooker has the “CLOSED GRILL FUNCTIONED” option with thermostat, you can keep the oven door closed during operation; in this case the grill deflector sheet will be unnecessary.

Figure 24

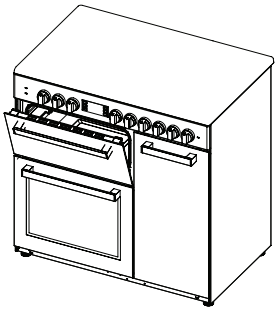


Figure 25

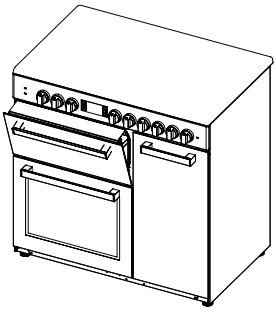


Figure 26

TROUBLESHOOTING

You may solve the problems you may encounter with your product by checking the following points before calling the technical service.

Check Points

In case you experience a problem about the oven, first check the table below and try out the suggestions.

Problem	Possible Cause	What to Do
Oven does not operate.	Power supply not available.	Check for power supply.
	Gas supply not available.	Check if main gas valve is open.
		Check if gas pipe is bent or kinked.
		Make sure gas hose is connected to the oven.
		Check if suitable gas valve is being used.
Oven stops during cooking.	Plug comes out from the wall socket.	Re-install the plug into wall socket.
Turns off during cooking.	Too long continuous operation.	Let the oven cool down after long cooking cycles.
	More than one plugs in a wall socket.	Use only one plug for each wall socket.
Oven door is not opening properly.	Food residues jammed between the door and internal cavity.	Clean the oven well and try to re-open the door.
Lighter not operating.	Tips or body of ignition plugs are clogged.	Clean tips or body of ignition plugs of gas burners.
	Gas burner pipes are clogged.	Clean gas burner pipes.
Electric shock when touching the oven.	No proper grounding.	Make sure power supply is grounded properly.
	Ungrounded wall socket is used.	

Problem	Possible Cause	What to Do
Water dripping.	Water or steam may generate under certain conditions depending on the food being cooked. This is not a fault of the appliance.	Let the oven cool down and than wipe dry with a dishcloth.
Steam coming out from a crack on oven door.		
Water remaining inside the oven.		
Oven does not heat.	Oven door is open.	Close the door and restart.
	Oven controls not correctly adjusted.	Read the section regarding operation of the oven and reset the oven.
	Fuse tripped or circuit breaker turned off.	Replace the fuse or reset the circuit breaker. If this is repeating frequently, call an electrician.
Smoke coming out during operation.	When operating the oven for the first time.	Smoke comes out from the heaters. This is not a fault. After 2-3 cycles, there will be no more smoke.
	Food on heater.	Let the oven to cool down and clean food residues from the heater.
When operating the oven burnt or plastic odour coming out.	Plastic or other not heat resistant accessories are being used inside the oven.	At high temperatures, use suitable glassware accessories.
Oven does not cook well.	Oven door is opened frequently during cooking.	Do not open oven door frequently, if the food you are cooking does not require turning. If you open the door frequently internal temperature drops and therefore cooking result will be influenced.
Internal light is dim or does not operate.	Foreign object covering the lamp during cooking.	Clean internal surface of the oven and check again.
	Lamp might be failed.	Replace with a lamp with same specifications.

HANDLING RULES

1. Do not use the door and/or handle to carry or move the appliance.
2. Carry out the movement and transportation in the original packaging.
3. Pay maximum attention to the appliance while loading/unloading and handling.
4. Make sure that the packaging is securely closed during handling and transportation.
5. Protect from external factors (such as humidity, water, etc.) that may damage the packaging.
6. Be careful not to damage the appliance due to bumps, crashes, drops, etc. while handling and transporting and not to break or deform it during operation.

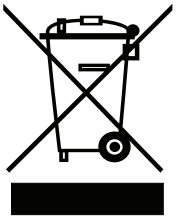
RECOMMENDATIONS FOR ENERGY SAVING

Following details will help you use your product ecologically and economically.

1. Use dark coloured and enamel containers that conduct the heat better in the oven.
2. As you cook your food, if the recipe or the user manual indicates that preheating is required, preheat the oven.
3. Do not open the oven door frequently while cooking.
4. Try not to cook multiple dishes simultaneously in the oven. You may cook at the same time by placing two cookers on the wire rack.
5. Cook multiple dishes successively. The oven will not lose heat.
6. Turn off the oven a few minutes before the expiration time of cooking. In this case, do not open the oven door.
7. Defrost the frozen food before cooking.

ENVIRONMENTALLY-FRIENDLY DISPOSAL

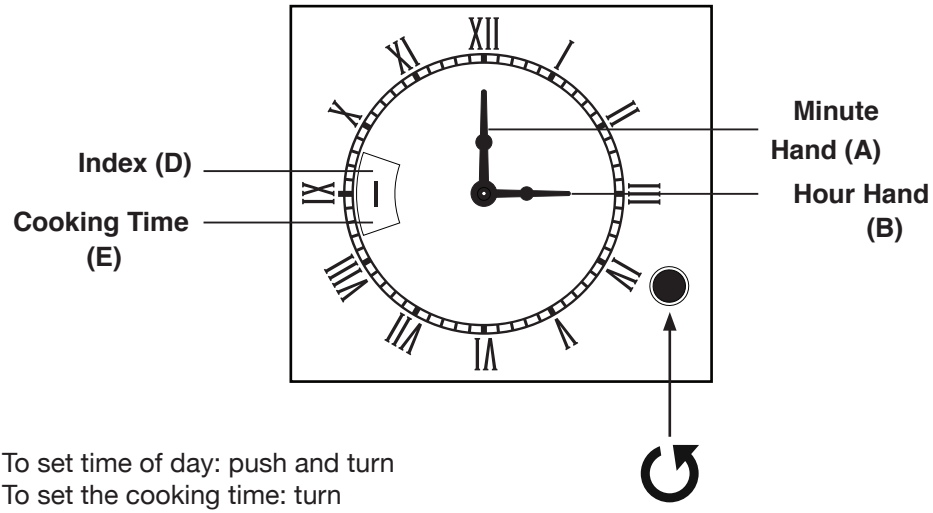
Dispose of packaging in an environmentally-friendly manner.



This appliance is labeled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the frame work for the return and recycling of used appliances as applicable throughout to the EU.

PACKAGE INFORMATION

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.



- To set time of day: push and turn
- To set the cooking time: turn

CLOCK

To set the time of day, push and turn the shaft counterclockwise. Set the hands ‘ A ’ & ‘ B ’ in the right position of time of day.

COOKING TIME

Immediate start of cooking and automatic stop of cooking.

Maximum duration: 180 minutes (3 hours).

To set the cooking time, turn the shaft counterclockwise and set the graduation of the disk ‘ E ’ in front of the index ‘ D ’ of the dial.

The end of cooking is indicated by a bell which stops automatically after the disk ‘ E ’ indicates “ O ” or “ ⊠ ” (off position).

This bell can be stopped manually by turning the shaft counterclockwise in order to put the “ O ” or “ ⊠ ” of the disk ‘ E ’ in front of the index ‘ D ’.

MANUAL POSITION

The manual position ‘ I ’ or “ ✋ ” must be set manually to operate the AT.

To set the manual position, turn the shaft counterclockwise to position the ‘ I ‘ or “ ✋ ” in front of the index ‘ D ’. (off position), turn the shaft clockwise.

Warranty Card

artusi.com.au

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Post:
Locked Bag 3000, Annandale, N.S.W 2038
P: 1300 694 583

WARRANTY REGISTRATION

Your ongoing satisfaction with your artusi product is important to us. We ask that you complete the enclosed Warranty Registration Card and return it to us so that we have a record of the artusi product purchased by you.

PRIVACY

Worldwide Appliances respects your privacy and is committed to handling your personal information in accordance with the National Privacy Principles and the Privacy Act 1988 (Cth). A copy of the Worldwide Appliances Privacy Policy is available at www.artusi.com.au. Worldwide Appliances will not disclose any personal information set out in the Warranty Registration Card ("Personal Information") without your consent unless required by:

1. law;

2. any Worldwide Appliances related company;

3. any service provider which provide services to artusi or assist artusi in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is

to keep a record of the artusi product purchased by you, in order to provide a better warranty service to you in the unlikely event that there is a problem with your artusi product. Worldwide Appliances may contact you at any one or more of the address, email address or telephone numbers set out in the Warranty Registration Card. Please contact artusi on 1300 694 583 should you not wish to be contacted by Worldwide Appliances.

WARRANTY

1. Warranty

Worldwide Appliances warrants that each artusi product will remain, for a period of either 12 months or 24 months of warranty. All Warranties are valid from the original date of purchase, And warranty claims must be accompanied by the proof of purchase.

24 months warranty products:

All Built-in Appliances – Limited to Ovens, Gas, Induction and Electric Cooktops, and All Rangehoods

Freestanding Cookers - Gas and Electric Models (900mm Width)

Dishwashers - Freestanding, Fully Integrated, Semi Integrated and built-in

12 months warranty products:

Freestanding Cookers - Gas and Electric Models in 50cm, 54cm and 60cm Widths

Portable Appliances* – Benchtop Models and Portable Gas Models

2. What is not Covered by the Warranty.

The Warranty does not apply if an artusi product is defective by a factor other than a defect arising in the manufacture of the artusi product, including but not limited to:

(a) damage through misuse (including failure to maintain, service or use with proper care), neglect, accident or ordinary wear and tear (including deterioration of parts and accessories and glass breakage);

(b) use for purpose for which the artusi product was not sold or designed;

(c) use or installation which is not in accordance with any specified instructions for use or installation;

(d) use or operation after a defect has occurred or been discovered;

(e) damage through freight, transportation or handling in transit (other than when Worldwide Appliances is responsible);

(f) damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors outside the control or Worldwide Appliances;

(g) repair, modification or tampering by the purchaser or any person other than Worldwide Appliances, an employee of Worldwide Appliances or an authorised artusi service contractor*;

(h) use of parts, components or accessories which have not been supplied or specifically approved by artusi.

(i) damage to surface coatings caused by cleaning or maintenance using products not recommended in the artusi product handbook provided to the purchaser upon purchase of the artusi product;

(j) damage to the base of an electric oven due to items having been placed on the base of the oven cavity or covering the base, such as aluminium foil (this impedes the transfer of heat from the element to the oven cavity and can result in irreparable damage); or

(k) damages, dents or other cosmetic imperfections not affecting the performance of the artusi in respect of an artusi product purchased as a "factory second" or from display

The Warranty does not extend to light globes used in artusi products.

3. Domestic Use

Each artusi product is made for domestic use. This Warranty may not extend to artusi products used for commercial purposes.

Continued over...

4. Time for Claim under the Warranty

You must make any claim under this Warranty within twenty eight (28) days after the occurrence of an event which gives rise to a claim pursuant to the Warranty, by booking a service call on the telephone number below.

5. Proof of Purchase

Customers must retain proof of purchase in order to be eligible to make a warranty claim in respect of an artusi product.

6. Claiming under the Warranty

Customers will bear the cost of claiming under this Warranty unless Worldwide Appliances determines the expenses are reasonable, in which case the customer must claim those expenses by providing written evidence of each expense to Worldwide Appliances at the address on the Warranty Registration Card.

7. Statutory Rights

(a) These terms and conditions do not affect your statutory rights.

(b) The limitations on the Warranty set out in this document do not exclude or limit the application of the consumer guarantees set out in the Act or any other equivalent or corresponding legislation in the relevant jurisdiction where to do so would:

(i) contravene the law of the relevant jurisdiction; or

(ii) cause any part of the Warranty to be void.

(c) Worldwide Appliances excludes indirect or consequential loss of any kind (including, without limitation, loss of use of the artusi product) and (other than expressly provided for in these terms and conditions) subject to all terms,

conditions and warranties implied by custom, the general law, the Act or other statute.

(d) The liability of Worldwide Appliances to you for a breach of any express or non-excludable implied term, condition or warranty is limited at the option of Worldwide Appliances to:

(i) replacing or repairing the defective part of the artusi product;

(ii) paying the cost of replacing or repairing the defective part of the artusi product;

(iii) replacing the artusi product; or

(iv) paying the cost of replacing the artusi product.

(e) Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

8. Defects

Any part of an artusi product deemed to be defective and replaced by Worldwide Appliances is the property of Worldwide Appliances. Worldwide Appliances reserves the right to inspect and test artusi products in order to determine the extent of any defect and the validity of a claim under the Warranty.

*To locate your closest artusi authorised service agent please contact us on 1300 652 100 or visit www.artusi.com.au

ALL SERVICE CALLS MUST BE BOOKED THROUGH AN AUTHORISED DEALER OR WARRANTY DEPARTMENT ON 1300 652 100 OR stokesaps.com.au/artusi-service

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Warranty Card tear off

WARRANTY REGISTRATION CARD
01052013

Please complete and send to ARTUSI at: REPLY PAID 83617
LEICHHARDT NSW 2040

Last Name:		First Name:
Address:		
State:	Postcode:	Email:
Home Phone:		Mobile:
Purchase Date: / /		(Please attach proof of purchase to validate warranty)

MODEL NUMBER	SERIAL NUMBER (if you cannot locate the serial number please call ARTUSI on 1300 694 583)
1	
2	
3	
4	

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