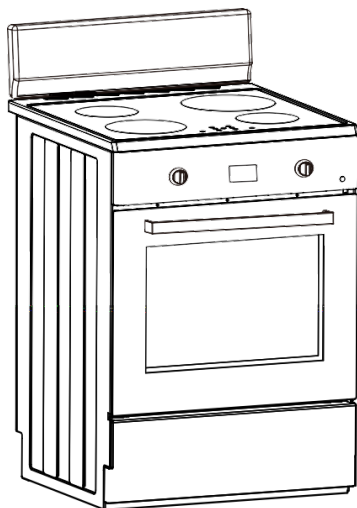


Free Standing Cooker

INSTRUCTION MANUAL



Model AFI607X



Please read these instructions carefully before using your new cooker

V20210806

DEAR CUSTOMER

This cooker is exceptionally easy to use and extremely efficient. After reading the instruction manual, operating the cooker will be easy.

Before being packaged and leaving the manufacturer, the cooker was thoroughly checked regarding safety and functionality.

Before using the appliance, please read this instruction manual carefully.

By following these instructions carefully, you will be able to avoid problems using the appliance.

It is important to keep the instruction manual in a safe place so that it may be referred to at any time.

It is necessary to follow the instructions carefully to avoid possible accidents and hazards.

Caution!

Do not use the cooker until you have read this instruction manual.

The cooker is intended for household use only.

The manufacturer reserves the right to introduce changes which do not affect the operation of the appliance.

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SAFETY INSTRUCTIONS

electronic devices (e.g., computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.

- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual by using the touch controls. Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use pans with sharp edges that may cause damage to the induction hob.
- The cooker should not be immersed in water or under running water or any kind of liquids.

Danger of fire: Do not store items on the cooking surfaces.

CAUTION: The cooking process must be supervised. A short-term cooking process has to be supervised continuously.

WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.

The appliance must not be installed behind a decorative door to avoid overheating.

UNPACKING



During transportation, protective packaging was used to protect the appliance against any damage.

After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment.

All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

Caution!

During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

DISPOSAL OF THE APPLIANCE

Old appliances should not simply be disposed of with normal household waste but should be delivered to a collection and recycling centre for electric and electronic equipment.

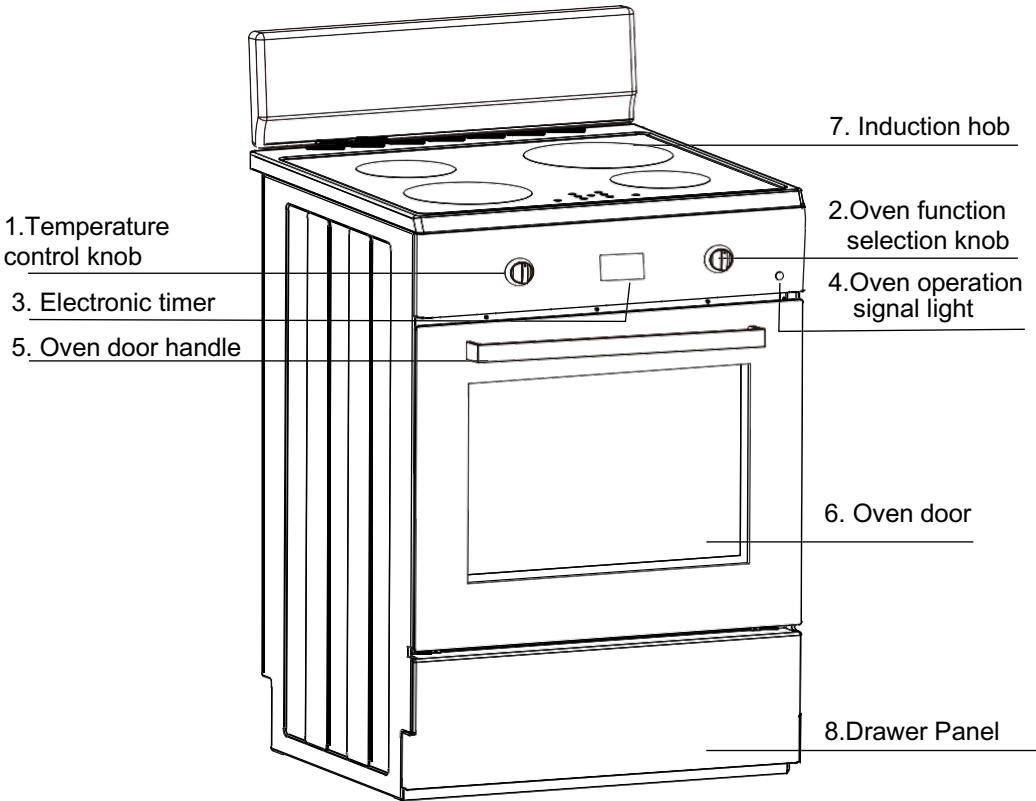
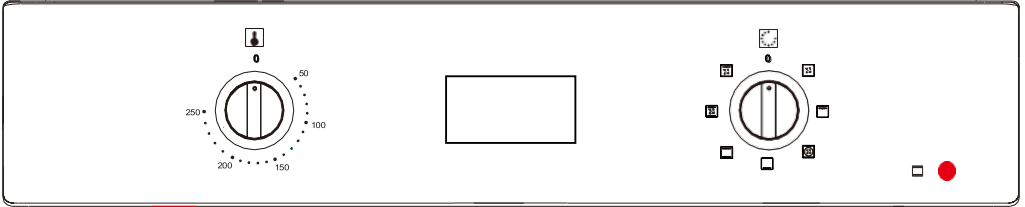
A symbol shown on the product, the instruction manual, or the packaging shows that it is suitable for recycling.

Materials used inside the appliance are recyclable and are labeled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centres for used devices can be provided by your local authority.



DESCRIPTION OF THE APPLIANCE



1. Temperature control knob

3. Electronic timer

5. Oven door handle

7. Induction hob

2. Oven function selection knob

4. Oven operation signal light

6. Oven door

8. Drawer Panel



INSTALLATION

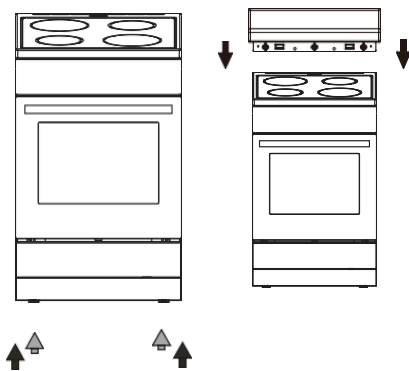
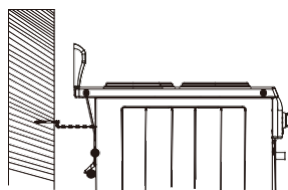
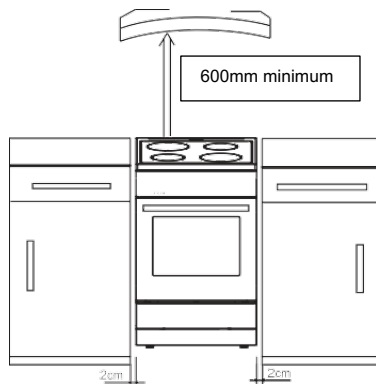
The following instructions are addressed to the qualified specialist installing the cooker. These instructions aim to ensure that installation is performed as professionally as possible.

▶ Installing the cooker

- The kitchen where the appliance is to be installed must be dry and well ventilated.
- The room should be equipped with a ventilation system that pipes away exhaust fumes created during combustion. This system should consist of a ventilation grid or hood. Hoods should be installed according to the manufacturer's instructions. The cooker should be placed to ensure free access to all control elements.
- Coating or veneer used on fitted furniture must be applied with a heat resistant adhesive (100°C). This prevents surface deformation or detachment of the coating. If you are unsure of your furniture's heat resistance, you should leave approximately 2 cm of free space around the cooker. The wall behind the cooker should be resistant to high temperatures. During operation, its back side can warm up to around

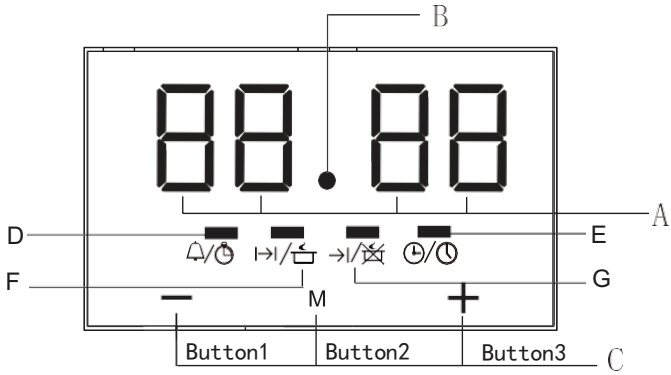
*Fix the cooker to the back wall with 2 chains

- Anti-tilt chains are located at the rear of the appliance and must be secured to the wall behind the appliance to prevent accidental tipping/tilting. The chain length must be as short as practicable to stop appliance tilting forward and also diagonal to avoid appliance moving sideways.
- The cooker should stand on a hard, even floor (do not put it on a base.)
- Before you start using the cooker it should be leveled, which is particularly important for fat distribution in a frying pan. To this purpose, adjustable feet are accessible after removal of the drawer. The adjustment range is +/-5mm.
- To fit the rear panel/splash back, slide the lugs on the bottom of the panel into the matching slots on rear of stove and fix with screws provided.



OPERATION

▷ Electronic programmer



A -

B -

C - Buttons

D -

E -

F -

G -


MODE - Function

- -

+ -

OPERATION

Setting the time

1. At power on, displays "12.00" and  flashes.


The current time can be set with buttons 1 and 3. After 5 seconds the new time set will be saved.

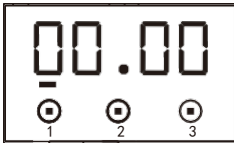


2. Timer.

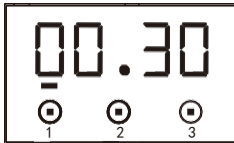
The timer can be set for any time and function. The timer can be set from 1 minute to 23 hours and 59 minutes

To set the time you should:


1. Press button 2, flashing  Enter the timer setting.

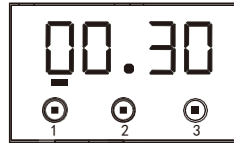



2. Set the timer using buttons 1 and 3.



3. After 5 seconds the time is set. Press button 2 and the alarm bell lights up and your setting is saved.

4. When the set time is up the alarm signal will be activated and the signal function  starts flashing again.





5. Press any button, the signal function  and alarm signal will go off. Or the alarm signal will be turned off automatically after 2 minutes.

Caution!


Besides timer alarm, any other alarms can be turned off by pressing any button. If the alarm signal is not turned off manually, it will be turned off automatically after 2 minutes.

Semi-automatic operation

To set the oven to switch off at a given time or switch off after a set period of time.

1. Set the oven function and the temperature to the required settings.
2. Press button 2 and the oven will begin to work.  will flash.
3. Press button 1 or 3 to adjust the cooking time. Range is 1 minute to 10 hours. OR
4. Press mode button twice  will flash. Use button 1 and 3 to set the end time.
5. After 5 seconds the timer is set.
6. When the set time is up the oven will turn off and the alarm will ring.

OPERATION

- Press any button, the alarm signal and the  icon will go off. The alarm signal will turn off automatically after 2 minutes.

Caution!

The cooking time and end of cooking time ranges.

Cooking time range is $0 < t \leq 10$ hours.

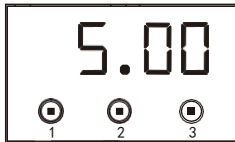
End of cooking time is: $< \text{current time} + 24$ hours.

End of cooking time range = current time + cooking time.

- Set the cooking time or end of cooking time using the semi-automatic operation.
- If you set the cooking time to 0 or set the end of cooking time to the current time, the auto function will be off.
- After the auto function is off, the cooking time is 0, and end of cooking time and current time is the same.

For example:

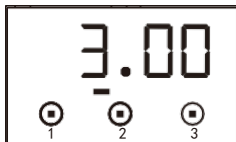
The current time is 2:00, to set oven to work for 3 hours, end of cooking is set to 5:00 ($2:00 + 3:00 = 5:00$)



There are two methods to achieve this setting:

First method:

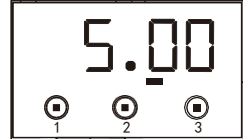
- Set the cooking time using buttons 1 and 3.



- End of cooking time automatically changes to 5:00.

Second Method:

- Set the end of cooking time using buttons 1 and 3.



- Cooking time automatically changes to 3:00. After 5 seconds the auto function is on. After 3 hours the current time shows "5.00" and the alarm rings.

OPERATION

Automatic operation

If the oven is to be switched on for a specified period of time and switched off at a fixed hour then you should set the cooking time and the end of cooking time:

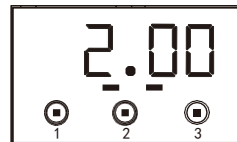
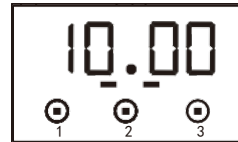
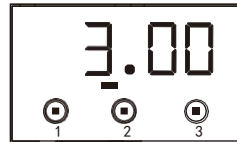
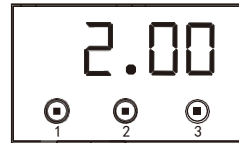
1. Set the oven function knob and the temperature knob to the required operation setting.
 2. Press button 2 and the oven will start to work. **I→I** will flash.
 3. Press buttons 1 or 3 to adjust the cooking time within a range of 1 minute to 10 hours.
 4. After 5 seconds the time will be set and the **I→I** will stop flashing.
 5. The oven switches off automatically and the alarm rings when the set time is reached.
 6. Press any button and the alarm will stop.
- Note: The alarm will stop after 2 minutes.

Caution!

- Work time = end of cooking time - cooking time

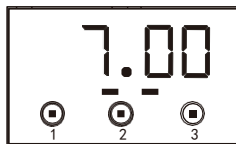
For example:

If the current time is 2:00; cooking time set to be 3 hours; end of cooking time set to be 10:00, the work time will be 7:00 (7:00=10:00-3:00).

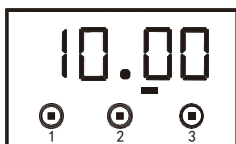


OPERATION

At 7.00 the oven will start



At 10.00 the alarm will ring, and the oven will switch off.



Caution!

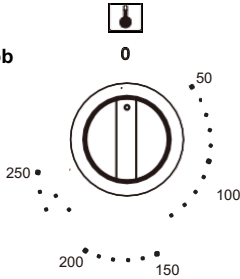
- End of cooking time > current time
+ cooking time ≤ 10 hours
- At least more than one minute cooking time, cooking time and end of cooking time must be set.
- If the cooking time is set to be 0 or the end of cooking time is set to be the current time, the auto function will be off.
- After the auto function is off, and the cooking time is 0, end of cooking time and current time is the same.

OPERATION

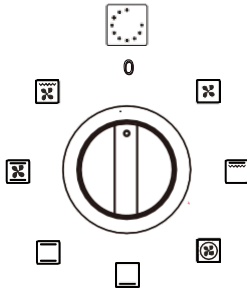
▷ Oven functions and operation (Only for main oven)

Oven is controlled by the temperature and the function knobs.

Temperature Selection knob



The function knobs



Caution!

When selecting any heating function (switching a heater on etc.) the oven will only be switched on after the temperature has been set by the temperature regulator knob.

Possible settings of the oven function knob

Caution!

At this oven knob position. The oven is not being warmed up.



Classic convection

Setting the knob to this position allows the oven to be heated conventionally.



Fan forced

A heating element around the fan enables the most uniform heating possible. This mode minimizes preheating time and is also the best for cooking several different types of food at once.



Defrost (Rear Fan Only)

This function for defrosting



Fan assisted

(Fan+ Bottom heat + Top Heat)

At this knob position the oven executes the cake function. Conventional oven with a fan.



Static Grill

(Double Grill)

When the “combined grill” is active it enables grilling with the grill and with the top heater switched on at the same time. This function allows a higher temperature at the top of the cooking area, which causes more intense browning of the dish and allows larger portions to be grilled.



Half Fan Grill

When the knob is turned to this position, the oven activates the grill and fan function. This function allows a faster grilling process and an improvement in the taste of the dish. Only use the grill with the oven door shut.



Base Heat

At this oven function knob position, the oven activates the bottom heater.

OPERATION

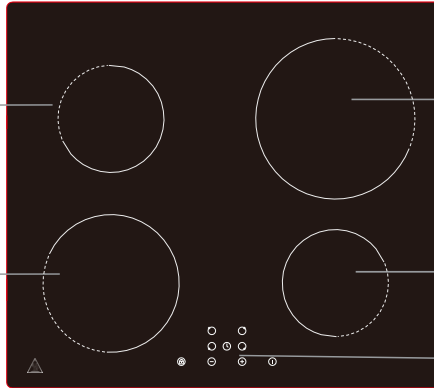
➤ Zone heating

140mm Heating area
(Max. 1200W zone)

210mm Heating area
(Max. 1500W zone)

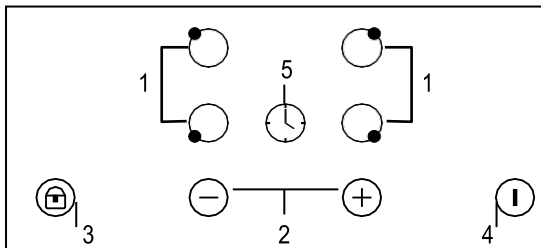
180mm Heating area
(Max. 1500W zone)

140mm Heating area
(Max. 1200W zone)



Control panel

RODUCT OVERVIEW TECHNICAL DATA Top View



1. Heating zone control

2. Power / Timer regulating key

3. Keylock control

4. ON/OFF control

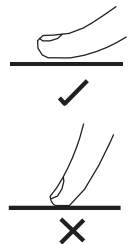
5. Timer control

Before using your Induction Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction hob.

Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not the tip. You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



Choosing the right cookware

- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- **If you do not have a magnet:**

OPERATION

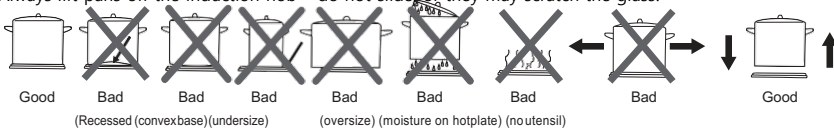
- Put some water in the pan you want to check.
- If does not flash "E" in the display and the water is heating, the pan is suitable.
 - Cookware made from the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

NOTE: Do not use cookware with jagged edges or a curved base.

Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a slightly wider pot and energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected.

Pot less than 140 mm could be undetected by the hob. Always centre your pan on the cooking zone.

Always lift pans off the Induction hob – do not slide, or they may scratch the glass.



To start cooking

1. Power On

When the mains power supply is switched on, the buzzer beeps once and all the indicators light up for 1 second, then go out. This indicates that the ceramic hob has entered standby mode.

When the hob is in the standby mode the indicator lights do not shine, all the controls are disabled except the "ON/OFF" and "keylock" control.

2. Touch the ON/OFF control.

After power on, the buzzer beeps once, all displays show "—" or "—", indicating that the induction hob has entered power on status.

When the hob is on, touch "ON/OFF", all heating areas will be off. Another touch means the hob enters power on status.

3. Place a suitable pan on the cooking zone that you wish to use.

- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

4. Touching the heating zone selection control, and an indicator next to the key will flash

- Select a heat setting by touching the "-" or "+" control.

If you don't choose a heat setting within 1 minute, the Induction hob will automatically switch off. You will need to start again at step 2.

- You can modify the heat setting at any time during cooking.

5. If the display flashes "E" alternately with the heat setting

This means that:

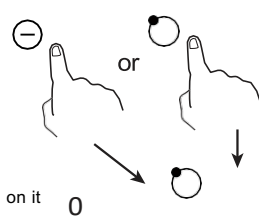
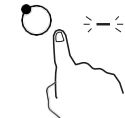
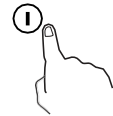
- you have not placed a pan on the correct cooking zone or,
- the pan is not suitable for induction cooking or,
- the pan is too small or not properly centered on the cooking zone.

NOTE: No heating takes place unless there is a suitable pan on the cooking zone.

The display will automatically turn off after 1 minute if no suitable pan is placed on it

Cooling fan

When the hob starts heating, the cooling fan will start work together. When heating area stops work, cooling fan will keep working for 2 minutes then stop.



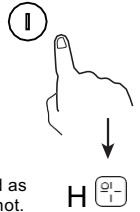
OPERATION

When you have finished cooking

1. Touch the heating zone selection control that you wish to switch off
2. Turn the cooking zone off by scrolling down to "0". Or press and hold button for heating area for 3 seconds, the heating zone stop working, and the button is off. Make sure the display shows "0", then show "H".



3. Turn the whole cooktop off by touching the ON/OFF control.
4. Beware of hot surfaces: "H" will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat more pans use the hotplates that are still hot.

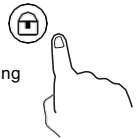


Note: When "H" is shown on display, although the hob is off, but the temperature of induction glass is still very high, do not let your fingers touch induction glass directly in case of scalds.

Note: After use, switch off the hob element by its control and do not rely on the pan detector

Locking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled. To lock the controls: Touch the keylock control. The timer indicator will show "Lo".



To unlock the controls

1. Make sure the Induction hob is turned on.
2. Touch and hold the keylock control for 3s
3. You can now start using your Induction hob.

When the hob is in the lock mode, all the controls are disabled except the ON/OFF, you can always turn the induction hob off with the ON/OFF control in an emergency, but you must unlock the hob before the next operation.

Over-Temperature Protection

The temperature sensor will monitor the temperature inside the Induction hob. When an excessive temperature is reached, "E3" or "E5" is shown on display, the hob will turn off, the internal cooling fan keeps running until internal temperature is cooler, then the hob will re-start heating.

Detection of Small Articles

When an unsuitable size or non-magnetic pan (e.g., aluminium), or some other small item (e.g., knife, fork, key) has been left on the hob, the hob automatically goes on to standby in 1 minute. The fan will keep cooling down the induction hob for a further 2 minutes.

Auto Shutdown Protection

Auto shut down is a safety protection function for your induction hob. It shuts down automatically when you forget to turn off your hob. The default working times for various power levels are shown in the below table:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

When a pot is removed, the induction hob will stop heating immediately and the hob automatically switches off after 1minute.



People with a heart pacemaker should consult with their doctor before using this unit.


OPERATION



Using the Timer

- You can set it to turn one cooking zone off after the set time is up.
- You can set the timer up to 99 minutes. Setting the timer to turn one cooking zone off. Cooking zones set for this feature will:

1. Touch the heating zone selection control that you want to set the timer for.
2. Touch timer control. The minder indicator will start flashing and "30" will show in the timer display. The red point near the heating zone will be lit.
3. Set the time by touching the "-" or "+" control of the timer Hint: Touch the "-" or "+" control of the timer once will decrease or increase by 1 minute. decrease or touch and hold the "-" or "+" control of the timer will increase by 10 minutes.
4. Touching the "-", when the "00" shows in the minute display, the timer is cancelled.
5. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flashes for 5 seconds.
6. When cooking timer expires, the corresponding cooking zone will be switched off automatically.
7. Timer for multiple heating areas delay off, the shortest delay off time will be shown on display. To check remaining delay off time of other heating areas, you should press the button for the different heating area.

NOTE: After setting the delay off time, the time shown on display shows heating area with a red point twinkling.

 Other cooking zones will keep operating if they were turned on prior to the timer.

  5000-watt maximum power setting

At any one time, the maximum power of the unit has been factory set so it can't exceed 5000W.

This means when starting 3 or 4 heating zones at the same time, the total power of the unit should not exceed 5000W. If users adjust power of heating areas by pressing buttons and, total power of the unit will exceed 5000W, then operation on buttons will fail, the buzzer of the unit will beep to alert users that the unit is at its power limit. If users want to increase power of one heating area. If it is necessary to reduce power of other heating areas or turn off other heating areas.

If 3 areas have been set to Level 9, the fourth area can only be set to less than level 6.

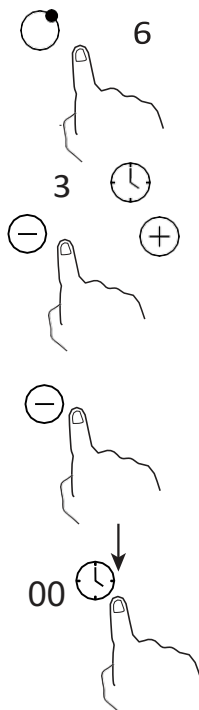
Cooking guidelines



Take care when frying as oil and fat heat up very quickly At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

Heat setting

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you.



OPERATION

Heat setting	Suitability
1-2	<ul style="list-style-type: none">● Delicate warming for small amounts of food● Melting chocolate, butter, and foods that burn quickly● Gentle simmering ● Slow warming
3-4	<ul style="list-style-type: none">● Reheating ● Rapid simmering● Cooking rice
5-6	<ul style="list-style-type: none">● Pancakes
7-8	<ul style="list-style-type: none">● Cooking pasta
9	<ul style="list-style-type: none">● Stir-frying ● Searing ● Bringing soup to the boil ● Boiling water

OPERATION

This function allows a higher temperature at the top of the cooking area which gives a more intense browning of the food and for larger portions to be grilled.

Warning!

When using the grill, it is recommended that the oven door is closed.
When the grill is in use accessible parts can become hot.
Keep children away from the oven.

Use of the grill

The grilling process operates through infrared rays emitted onto the dish by the incandescent grill heater.

To switch on the grill, you need to:

- Set the oven knob to the position marked grill.
- Heat the oven for approx. 5 minutes (with the oven door shut).
- Insert a tray with a dish onto the appropriate cooking level; and if you are grilling on the grate insert a tray for dripping on the level immediately below (under the grate).
- Close the oven door.

For grilling the temperature must be set to 250C

Warning!

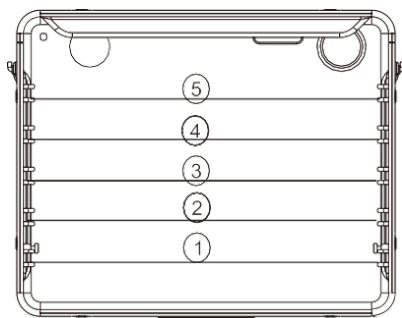
When using the grill, it is recommended that the oven door is closed.
When the grill is in use accessible parts can become hot.
Keep children away from the oven.

OVEN OPERATION

Oven guide levels

Baking pans and accessories (oven grid, baking tray, etc) may be inserted into the oven in 5 guiding levels.

Appropriate levels are indicated in the tables that follow. Always count levels from the bottom upwards!



CLEANING AND MAINTENANCE

➤ Hob

1. Everyday soiling on glass (fingerprints, marks, stains left by food of non-sugary spillovers on the glass).

- 1) Switch the power to the cooktop off.
- 2) Apply a cooktop cleaner while the glass is still warm (but not hot!)
- 3) Rinse and wipe dry with a clean cloth or paper towel.
- 4) Switch the power to the cooktop back on.

NOTE:

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2. Boil overs, melts, and hot sugary spills on the glass

- 1). Switch the power to the cooktop off at the wall.
- 2). Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.
- 3). Clean the soiling or spill up with a dish cloth or paper towel.
- 4). Follow steps 2 to 4 for everyday soiling on glass above.

NOTE:

NOTE

3. Spillovers on the touch controls

- 1). Switch the power to the cooktop off.
- 2). Soak up the spill
- 3). Wipe the touch control area with a clean damp sponge or cloth.
- 4). Wipe the area completely dry with a paper towel.
- 5). Switch the power to the cooktop back on.

NOTE: The cooktop may beep and turn itself off, and the touch controls may not function when there is liquid on them.

Make sure you wipe the touch control area dry before turning the cooktop back on.

➤ Oven

By ensuring proper cleaning and maintenance of your oven you can have a significant influence on the continuing fault-free operation of your appliance.

Before you start cleaning, the cooker must be switched off and you should ensure that all knobs are set to the "0" position. Do not start cleaning until the cooker has completely cooled.

- The oven should be cleaned after every use.



CLEANING AND MAINTENANCE

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- Steam cleaning

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Caution!

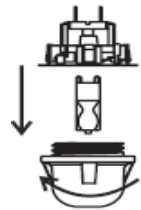


➤ Replacement of the oven light bulb

Before any maintenance is started involving electrical parts, the appliance must be disconnected from the power supply. If the oven has been in use, let the oven cavity and the elements cool down before attempting any maintenance.

Changing the bulb

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IMPORTANT

IMPORTANT

Please note: The bulb replacement is not covered by the warranty.



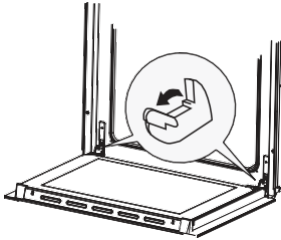
CLEANING AND MAINTENANCE

➤ Door removal

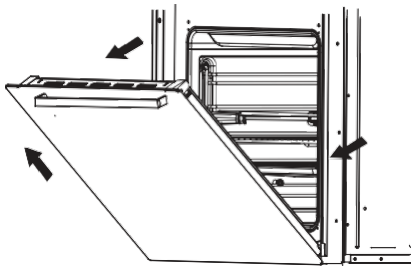
To obtain easier access to the oven chamber for cleaning, it is possible to remove the door.

To do this, tilt the safety catch part of the hinge upwards. Close the door lightly, lift and pull it out towards you. To fit the door back on to the cooker, do the inverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder.

After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.



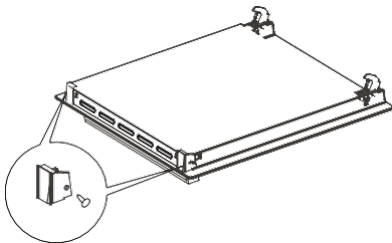
Tilting the hinge safety catches



Door removal

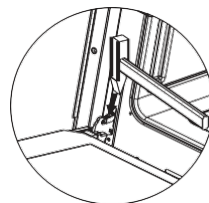
➤ Removal of the internal glass panel

Unscrew and unfasten the plastic latch that is in the corner at the top of the door. Next take out the glass from the second blocking mechanism and remove. After cleaning, insert and block the glass panel, and screw in the blocking mechanism.



Install door

Removal of the internal panel



Operation in case of emergency

➤ Regular inspections

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Caution!

OPERATION IN CASE OF EMERGENCY

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PROBLEM	REASON	ACTION
1.The appliance does not work.	Break in power supply.	Check the household fuse box if there is a blown fuse replace it with a new one.
	Choose wrong function.	Check of function knobs, temperature knobs are set to the correct position.
2.The oven lighting does not work.	The bulb is loose or damaged.	Tighten up or replace the blown bulb (see Cleaning and Maintenance)

Failure Display and Inspection

Problem	Possible causes	What to do
The appliance does not work	Break in power supply	<ul style="list-style-type: none"> - Please check the main power is normal if the leakage protection switch is off if there is a blown fuse replace it with a new one. - If the main power is normal, check if the plug is securely connected with the socket - If the hob is a wire connection type, disconnect the power, check if the wire is loose. - Disconnect the power, check if main plug is off. Excluding above reasons, call the service centre to arrange repair.
During heating	Delay off timer activated.	Please check if set delay off function. If set delay off function, the unit will stop once delay off time is up.



Operation in case of emergency

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TECHNICAL INFORMATION

MODEL	AFI607X
Dimensions (height/width/depth) cm	90/60/60
Oven	
Temperature regulator / function mode switch	1/1
Guide levels	5
140 induction hobs(W)	2*1200
180induction hobs(W)	1*1500
210 induction hobs(W)	1*1500
Top/bottom heater(kW)	0,85/1,15
Grill heater(kW)	1.1
Oven illumination (W)	25
Rear heater (kW)	2.0
Max. temperature	250 °C
Electrical connection	220-240V ~50Hz
Nominal voltage of heaters	230V
Total connected power (kW)	7 (2+5)
Oven total (kW)	2
Hotplate total (kW)	5

Electrical connection

Warning:

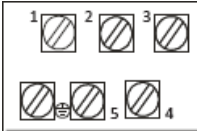

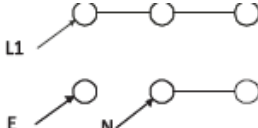

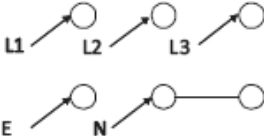
All electrical work must be carried by a suitably qualified and authorized electrician. No alterations or willful changes in the electricity supply should be carried out.

The unit must only be installed according to municipal or government regulations and in compliance with the instruction manual.

Before attempting the connection, check whether the voltage indicated on the rating plate corresponds to the actual mains voltage.

Connection (by authorized electrician):

- control switch (circuit breaker).
- cable control switch
-
-

CONNECTION DIAGRAM				Recommended type of connection lead
	<p>Caution! Voltage of heating elements 230V</p> <p>Caution! In the event of any connection the safety Wire must be connected to the E terminal.</p>			
	<p>For 220-240V earthed one-phase connection, bridges connect 1-2-3 terminals and 4-5 terminals, safety wire to .</p>			H05VV-F3G4
	<p>For 380-415/220-240V earthed three phase connection, bridges connect 4-5 terminals, phases in succession 1,2 and 3, earth to 4-5, the safety wire to .</p>			H05VV-F5G1,5
<p>L1=R, L2=s, L3=T, Neutral wire terminal, E - Earthing wire terminal</p>				

Colour code

L = exterior live wires, usually coloured black, brown, red.

N = neutral, usually coloured blue, white

G = earthing wire, the color is green, yellow, green/yellow (two colors)

Warranty Card

artusi.com.au



Worldwide Appliances Pty Limited

A.B.N. 45868077422

Distributed by Eurolinx Pty Ltd

Office:

48-50 Moore Street, Leichhardt N.S.W 2040

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. All Wine coolers. All Dryers. 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 of 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...

Warranty Card continued

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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.

All warranty service calls must be booked via the customer care department. The team can be contacted on 1 300 85 64 11 option 1 or customercare@eurolinx.com.au

01082016



Warranty Card tear off

WARRANTY REGISTRATION CARD
01052016

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 856 411)
1	
2	
3	
4	

01082016