

Description: **ROBINHOOD 60CM INDUCTION COOKTOP TOUCH CONTROL**

Model Number: **HIB604TFG**



Contents

Congratulations!

Thank you for choosing one of our appliances. Before you use the appliance, we strongly recommend that you read through the whole user manual which provides important safety instructions and description of the product and the proper use of its functions.

To avoid the ever-present risks involved with using an electrical appliance it is vital that the oven is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards. It is important that you retain these instructions and your proof of purchase along with any other important documents about this product for future reference.

Due to continual product development, Robinhood reserves the right to alter specifications or appearances without notice.

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Disposal Information

- Most of the packing materials are recyclable. Please dispose of these materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

Important Safety Instructions

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Do not leave this cooktop unattended or unsupervised whilst children or infirmed are present.
- Accessible parts will become hot when in use and directly after use, care should be taken to avoid touching the burners. To avoid burns and scalds keep children away.
- The installation of this cooktop is to be carried out by using only a qualified electrician.
- This cooktop is to be installed in accordance with the local, national building, electrical and plumbing codes.
- If the power supply cable is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person to avoid a hazard.
- The cooktop is not intended to be operated by means of an external timer or separate remote-control system.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for cooktop surfaces of glass-ceramic or similar material which protect live parts
- **CAUTION** – The cooking process must be supervised. A short term cooking process must be supervised continuously.
- **Warning** – Unattended cooking on a cooktop with fat or oil can be dangerous and may result in a fire.
- Danger of fire: Do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Metallic objects such as knives, forks, spoons and lids should not be placed in the hob surface since they can get hot.
- The appliance may be built-in and connected to the power supply only by a qualified technician. Particular areas of the cooktop surface (adjacent to the hotplates) are hot during operation.
- Hot oil ignites readily, so be sure have the preparation of such food (fries) under constant control. Hotplates may not be left in operation empty, without any dishes on top.
- Never use the appliance as a room heater.
- Never use the ceramic-glass cooktop as a working surface. Sharp objects may damage the cooktop surface.
- Never place any metal objects upon the induction hotplate, such as knives, forks, spoons, pot lids, and the like, as they may get very hot.
- Preparation of food in aluminium or plastic cookware is not allowed. Never place any plastic objects or aluminium foil upon the cooktop surface.
- In case any other appliances are plugged in the electric mains close to the cooktop, prevent contact of the plug cable with the hot cooking zones.
- Never keep any flammable or temperature sensitive objects, like cleaning agents, sprays, detergents, etc., below or near the appliance.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock. Never use cracked or broken ceramic-glass cooktop. In case you notice any visible cracks on the surface, cut the power supply immediately and contact Customer Service.
- In case of any malfunction, disconnect the appliance from the power supply and call customer service.
- Do not use high-pressure steam cleaner or hot steam to clean the appliance.
- The appliance is manufactured in compliance with the relevant safety standards.
- If the electrical supply is restricted, means of an all-plug disconnection must be accessible and incorporated in the fixed wiring, in accordance with the wiring rules.

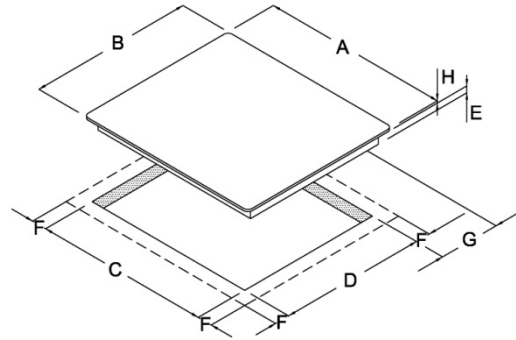
Installation Warnings

- The appliance must be installed by a qualified person in accordance with local and national building regulations.
- Panels and furniture lining of the kitchen cabinet receiving the cooktop must be treated with temperature resistant adhesives 80°C (otherwise they may become discoloured or deformed due to inadequate temperature resistance).
- The cooktop is intended for installation into a benchtop above a kitchen cabinet of min 600mm width or more.
- The distance between the cooking surface of the cooktop and any cabinets or rangehoods above must be no less than 650mm. Take note that the instruction manual for the rangehood may specify a different minimum distance. If so, the greater distance must be used.
- The use of hard wood decorative borders around the worktop behind the appliance is allowed, in case the minimum distance remains as indicated on the installation illustrations.
- Minimum distance between the built-in cooktop and rear wall is indicated at the illustration for the installation of the built-in cooktop.
- Induction cooktop may be installed into benchtop between 25mm to 40mm thick.
- Kitchen cabinet must not have a drawer directly below cooktop. It must be fitted with a horizontal board at least 30mm away from the cooktop bottom surface. Space between the plate and the cooktop must be empty and no objects may be stored or kept there. The board should be removable (access during maintenance) and comply with the ventilation requirements in this manual.
- The rear side of the kitchen element must also have a 50mm high opening along the entire width of the element, and the front part must have an opening of no less than 10mm.
- Incorporation of the oven under the induction cooktop is permissible for ovens equipped with a cooling fan. Do not install the appliance above a dishwasher or refrigerator.

Installation

Built-in induction cooktop cutout dimensions.

HIB604TFG	
A (mm)	580
B (mm)	510
C (mm)	560
D (mm)	490
E (mm)	60
F (mm)	15
G (mm)	50
H (mm)	4



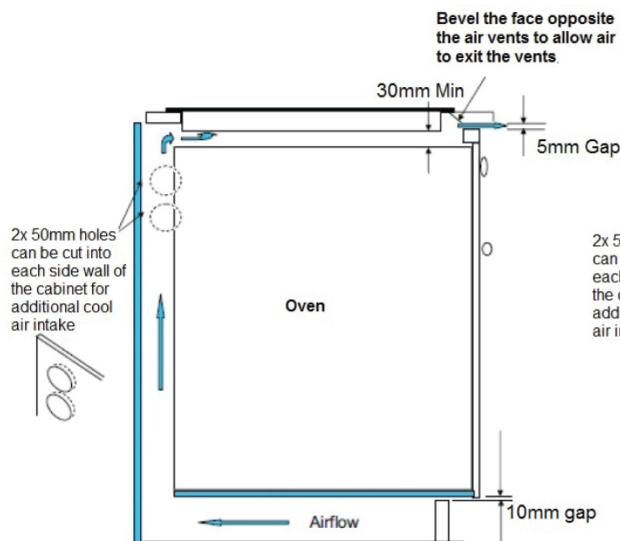
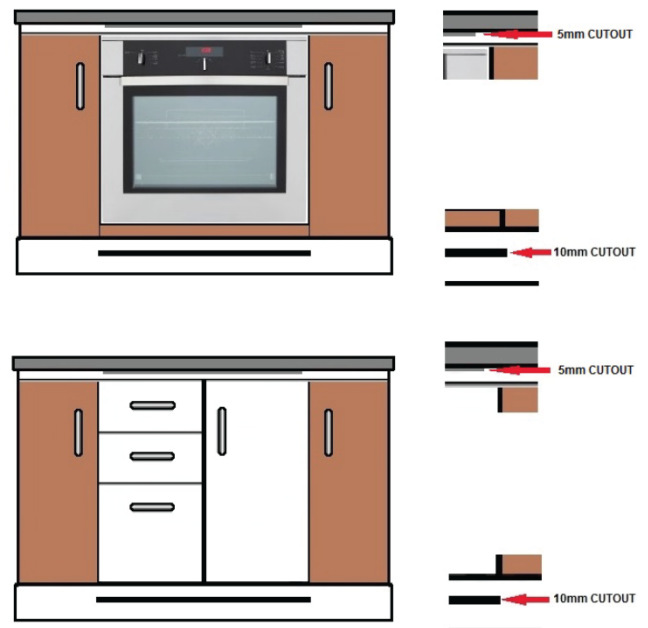
Ventilation Requirements

All Induction cook tops are fitted with cooling fans that draw fresh air in from the rear of the unit and expel the warm air through vents at the front.

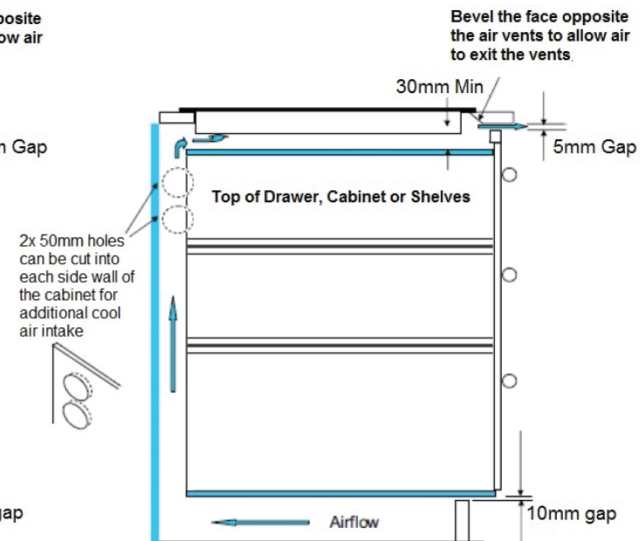
When installing your cooktop the following ventilation requirements are as follows;

- A 5mm ventilation cut out below the bench top the width of the cook top
- A 10 mm ventilation cut out in the base of the kick plate
- A 50 mm gap behind the oven or draws
- A minimum gap of 30 mm between the oven and base of the cooktop.
- Ventilation gaps should not be obstructed by any drawers, cupboards, etc.

This diagram is a typical example when fitted above an oven or drawers.



Minimum clearances & ventilation requirements for cooktops installed above an oven



Minimum clearances & ventilation requirements for cooktops installed above a cabinet or drawers

Installation

Installation Procedure

Cooktop must be placed absolutely horizontal.

- Suitably protect the edges of the cut aperture.
- Connect the cooktop to the mains power supply (see instructions for the connection of the cooktop to the mains power supply).
- Fix the 4 brackets to the sides.
- Insert the cooktop into the cut aperture.
- Press the cooktop firmly towards the worktop from above.



Connection to the Power Supply

Connections must be carried out by a qualified electrician only. The earth protection must comply with the national regulations.

1. Use the cable already attached to the appliance for connection to the power source.
2. Prior to any attempted connection check that the voltage indicated on the rating plate is in line with your home power supply.
 - The rating plate is located underneath the appliance.
 - The appliance is manufactured for use with the power supply voltage 220-240 V~.
3. The electric wiring should be equipped with a circuit breaker able to isolate the appliance from the mains in all points, with the distance between terminals of at least 3 mm in open position. This may be done by means of fuses, safety switches, etc.
4. The connection should be selected in accordance with the declared charge capacity of the mains and the fuse power.
5. Such appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.
6. Upon the completion of installation, live wires and isolated cables must be adequately protected against accidental touching.
7. In accordance with the mains voltage, the appliance should be connected in line with the attached diagram.
8. The earth wire (PE) must be connected to the terminal marked with the earth symbol.
9. Connection may be carried out by means of:
 - Rubber coated connection cables, model H05RR-F with yellow-green earth cable;
 - Rubber coated connection cables, model H07RN-F with yellow-green earth cable.
10. The power cable must lead through the relief safety device, protecting it from accidental pull out.
11. Upon the completion of installation switch all the hotplates on for about 3 minutes to check the proper functioning

Attention: Only qualified electricians should attempt any repairs on the appliance; always disconnect the power supply beforehand.

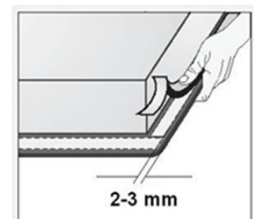
Installing the foam gasket

Before inserting the appliance into the opening in the kitchen benchtop, the supplied foam gasket must be attached to the lower side of the glass ceramic (glass) cooktop between the benchtop and cooktop.

Do not install the appliance without the foam gasket.

The gasket should be attached to the appliance in the following way:

- Remove the protective film from the gasket.
- Then, attach the gasket to the lower side of the glass, approximately 2-3mm from the edge.
- The gasket must be attached along the entire length of the glass edge and should not overlap at the corners.
- When installing the gasket, make sure that the glass does not come into contact with any sharp objects.



Installation

Technical Information

Model	HIB604TFG
Width	580mm
Rated Voltage	220-240Vac 50/60Hz
Type of switch	Electronic Sensors
Cooking zones:	
Front left	165mm, 1500W
Rear left	200mm, 2000W
Front right	200mm, 2000W
Rear right	165mm, 1500W
Total power	7000W

Basic adjustment of the sensors to the environment

Upon each connection to the power supply the sensors of the appliance are automatically adjusted to the environment to ensure their proper function, all displays turn on and are fully illuminated for a few seconds.

During the adjustment procedure the sensors must be free of any objects; the adjustment procedure will be interrupted until such objects are removed from the sensor surface. During this period the regulation process of the cooktop is impossible.

Hotplate functions

Ceramic glass cooktop is fitted with four hotplates. The cooktop surface is completely flat and smooth, without edges to accumulate dirt.

The cooktop is fitted with high power induction hotplates. Heat is generated directly at the bottom of the dish, where it is most needed, without any losses through the ceramic glass surface.

This way the required extent of energy is considerably smaller compared to traditional heaters, which operate on radiation principle.

Glass ceramic hotplate is not heated directly, but by return heat transmitted by the dish. This heat figures as "remaining heat" after the hotplate is turned off. The induction hotplate generates heat from the induction coil, installed underneath the ceramic glass surface. The coil creates a magnetic field at the bottom of the dish (which can be magnetized) which in turn originates whirling flows of current which then heat the hotplate.

Important:

In case sugar or other heavily sweetened substances are spilled on the hotplate, wipe them up immediately and carefully remove the sugar residues with a scraper while the cooking zone is still warm; otherwise the hotplate may be damaged.

Avoid cleaning the cooktop while the cooking zones are still hot, as you may damage the cooktop.

Installation

Appropriate cookware for induction hotplates

Induction hotplate will function perfectly only if appropriate cookware is used. Dish should be in the middle of the hotplate during cooking.

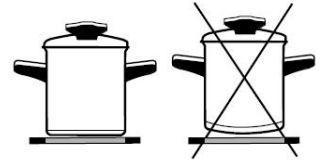
The appropriate cookware is the one which enables induction, for example steel, enamel or steel alloy cookware. Pots made from steel alloy with copper or aluminium bottom, or glass pots are inappropriate.

If you use the pressure cooker ("economy pot") keep it under close surveillance until proper pressure is obtained.

Hotplate should first operate on maximum power, then follow the manufacturer's instructions and use the appropriate sensor to decrease the power.

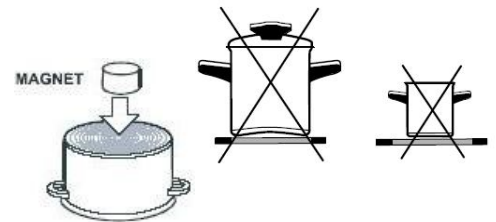
When buying cookware, check if it bears the label "allows induction".

Cooking zones	Min. pan bottom Ø	Max. pan bottom Ø
Ø 160 mm	Ø 110 mm	Ø 160 mm
Ø 200 mm	Ø 150 mm	Ø 200 mm



Magnet Test

Use small magnet to test if the dish bottom is magnetic. Only dishes where magnet sticks to the bottom are suitable for induction



Dish recognition

One of great advantages of the induction hotplate is dish recognition. Even if there are no dishes upon the hotplate, or the dish diameter is smaller than the diameter of the relevant hotplate, there are no thermal energy losses. When the hotplate is on, the power indicator alternates between "E" and 0. If you place the dish over that hotplate within the following 10 minutes, the hotplate recognizes the dish and turns on to the preset power value.

At the moment you remove the dish from the hotplate, power is suspended. If you place smaller dish upon the hotplate and it is recognized, the hotplate will only use the amount of energy required to heat the dish according to its size.

Hotplate may be damaged if:

- It is turned on and left empty, or an empty dish is placed on it;
- You use clay dishes which leave scratches on the ceramic glass surface;
- You fail to wipe the dish bottom dry prior placing it on the ceramic glass hotplate; heat induction is obstructed and the hotplate may be damaged;
- You fail to use the appropriate dishes that can be magnetized: steel dishes, enamel or steel alloy dishes; induction hotplate will not function otherwise.

Installation

Power regulation

Heating power of the hotplates may be set at nine different levels.

The following chart indicates illustrative use of each power setting.

Power Setting	Purpose
0	Off, using remaining heat
1-2	Maintaining warm food, slow simmer of smaller quantities
3	Slow simmer (continuation of cooking after a powerful start-up)
4-5	Slow cooking (continuation) of larger quantities, roasting larger chunks
6	Roasting, browning
7-8	Roasting
P	Start of cooking, roasting

Energy saving tips

When buying cookware be careful in selecting size: pot diameter usually refers to the top edge of the dish, which is often larger than the dish bottom.

Steam-pressure pots (economic pots), which use pressure in tightly sealed interior, are especially economic, and save both time and energy. Shorter cooking time leaves more vitamins in food.

Always leave enough water in steam-pressure pots; otherwise it may result in overheating which may damage both the pot and the hotplate.

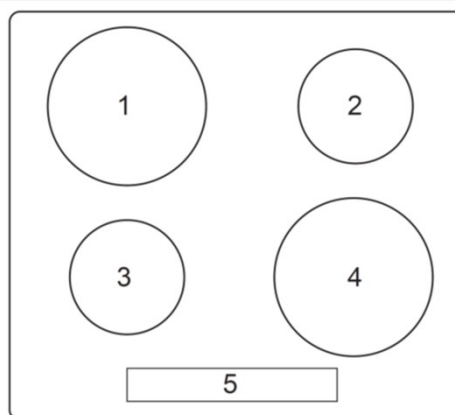
Always cover the cookware with lids of appropriate size.

Use such dish size to accommodate the quantity of food to be prepared. If you use excessively large pot for small amount of food, you will consume considerably more energy.

Operating Instructions

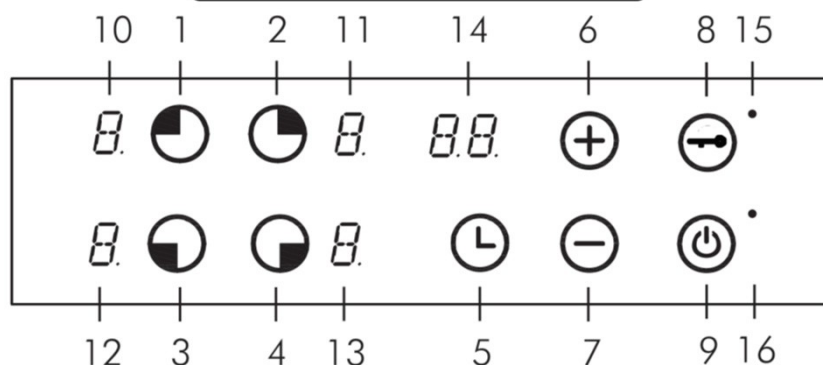
Ceramic Glass Cooktop

1. Induction hotplate rear left
2. Induction hotplate rear right
3. Induction hotplate front left
4. Induction hotplate front right
5. Cooktop control panel



Cooktop control elements

1. Induction hotplate rear left sensor
2. Induction hotplate rear right sensor
3. Induction hotplate front left sensor
4. Induction hotplate front right sensor
5. Timer sensor
6. Increase temp/time sensor
7. Decrease temp/time sensor
8. Key lock sensor
9. Power on/off sensor
10. Induction hotplate rear left display
11. Induction hotplate rear right display
12. Induction hotplate front left display
13. Induction hotplate front right display
14. Timer display
15. Key lock indicator
16. Power indicator



Turning the appliance on and off

With power connected to the appliance, the Key lock indicator (15) will be lit and the Power indicator (16) will be flashing. This means the cooktop is in stand-by mode.

To turn on the appliance, first press the Key lock sensor (8) until the Key lock indicator turns off. Press the Power on/off sensor to activate the appliance (the power indicator will be lit & the control panel is now ready to use). If nothing is touched for 15 seconds, the Key lock will become active and the Power indicator will start flashing again. Press the Power sensor at any time to turn off all hotplates and send the appliance into standby mode.

Key lock

The Key lock is used to lock all sensors (except the Power sensor to turn the appliance off). It automatically comes on 15 seconds after the last sensor is touched. Press the Key lock sensor for 3 seconds to disable it.

Operating Instructions

Turning hotplates on and adjusting power levels

With the appliance activated, the induction hotplate displays will show “-”, which means they are not operating and have no set power level. While the Key lock is off, and the Power indicator is lit, press any of the Induction hotplate sensors (1, 2, 3 or 4). The corresponding Induction hotplate display (10, 11, 12 or 13) will start to flash (meaning the hotplate has been selected) with the default power setting of 5 (the hotplate will begin to operate). While the display is flashing, adjust the power level by pressing the Increase temp/time sensor (6) and Decrease temp/time sensor (7). The Induction hotplate display will stop flashing 5 seconds after the last sensor is touched (the hotplate is no longer selected). To adjust the power level at any time, activate the appliance, press the Induction hotplate sensor and adjust as above. The hotplate can be turned off without turning off the whole appliance by adjusting the power level to 0.

Using the timer

With one or more Induction hotplates operating, press a Induction hotplate sensors to select a hotplate that a timer is needed for. While the Induction hotplate display is flashing, press the Timer sensor (5). The Timer display (14) will begin to flash (timer selected) and the decimal point of the Induction hotplate display will start to flash (this is so you can tell which hotplate the timer is for). While these are flashing, adjust the time with the Increase temp/time sensor (6) and Decrease temp/time sensor (7). Five seconds after the last sensor has been pressed, the Timer display will stop flashing (it shows the set time left) but the decimal point will continue to flash. Adjustments to the timer can be made in the same way. If multiple timers are needed, each hotplate can be set separately. Once set, the time display will cycle through the different set times and the decimal points of each Induction hotplate display will flash in sequence.

To cancel a timer, adjust the time to 0. Once the timer for a hotplate has finished, a beep will be heard, the decimal point will turn off and the hotplate will turn off (if there are no more timers set, the Timer display will turn off as well).

Safety switch off

Power setting	1	2	3	4	5	6	7	8	P
Hours lapse prior safety switch off	8	8	8	4	4	4	2	2	2

Maximum continuous operation of a particular hotplate is limited, and the duration is displayed in the above chart. When the hotplate is switched off by the safety mechanism, the indicator displays symbols “0”, or “H” in case there is any remaining heat left.

Protection from overheating

Induction hotplate is also fitted with safety device against overheating which protects electronic parts from damages. This device operates on several levels. When temperature of the hotplate excessively rises, it switches on the fan. If this is not enough, extra powerful heating is deactivated, and finally the safety device either reduces the heating power of certain hotplates or turns them off completely. When the hotplate cools off, the full power of hotplate is again available.

Safety Functions and Error Display

ERROR CODE	ERROR DESCRIPTION	RESOLUTION
E0	No Pot (or pot unsuitable)	Add pot, use correct type of pot or change to correct size.
E1	Input voltage too low	Voltage below 160V. Contact power supply company.
E2	Input voltage too high	Voltage above 270V. Contact power supply company.
E3	IGBT sensor overheated	Sensor has reached 105°C. Appliance shut down until temperature drops to 50-70°C
E4	Temperature sensor error	Sensor shorted or open circuit. Contact the authorised service centre.
E5	IGBT sensor error	Sensor shorted or open circuit. Contact the authorised service centre.
E6	Overheat	Appliance should restart once cooled down.
E7	Sensor failure	Contact the authorised service centre.
E9	Communication error	Loose wire or poor connection. Contact the authorised service centre.
Eb	Line fault	Connection to inductive coils not correct. Contact the authorised service centre.
H	High temperature on glass	Glass hot, induction fan runs. Indicator turns off when cooled (appliance runs as normal).

Cleaning and Maintenance

Ceramic glass hob should be cleaned only when completely cooled down, preferably after each use, otherwise even the slightest stains remaining after cooking may burn into the hob surface with each following use.

For regular maintenance of ceramic-glass hob use special cleansing agents, produced in such way to create protective film upon the surface.

Before each use, wipe the dust and other particles from the hob, they may scratch the surface (Fig. 1).

Caution: use of steel wool, abrasive cleaning sponges, and abrasive detergents can scratch the surface of the hob. The surface may also be damaged by the use of aggressive sprays and inappropriate liquid chemicals (Fig.1 and 2).

Pattern marks can be erased by the use of aggressive cleansing agents or rough and damaged cookware bottoms (Fig. 2).

Minor stains are removed with moist soft cloth; after that the surface should be wiped dry (Fig. 3).

Water stains are removed with gentle vinegar solution, but you must not wipe the frame with it (certain models only), since it may lose its glow. Never use any aggressive sprays or limestone removers (Fig. 3).

Major stains are removed with special ceramic-glass cleansers. Follow strictly the manufacturer's instructions.

Be careful to remove any remains of cleansing agent from the hob surface, otherwise they will be heated during the next use and can damage the hob (Fig. 3).

Stubborn and burnt stains are removed with special ceramic-glass scraper. Be careful, however, not to touch the hotplate surface with the scraper handle (Fig. 4).

Handle the scraper with utmost care to avoid injuries!

Sugar and sugar containing food may permanently damage the ceramic-glass hob surface (Fig. 5), so the remains of sugar and sugar containing food must be scraped off from the hob surface immediately, when the hotplates are still hot (Fig. 4).

Discolouring of ceramic-glass hob has no effect whatsoever on its operation and stability. In most cases, it appears as the consequence of burnt in food remains, or as a result of dragging pots and pans (especially aluminium or copper bottom cookware) across the surface, and such discolouring is rather hard to remove.

Note:

All described faults are mostly aesthetic and do not affect directly the operation of the appliance. Remedy of such faults is not covered by warranty.



Figure 1



Figure 2



Figure 3



Figure 4

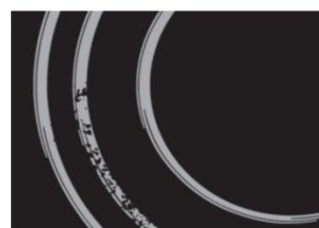


Figure 5

Warranty Certificate (New Zealand)

Terms and Conditions

The following conditions apply in respect of the warranty given in this certificate:

1. Monaco Corporation Limited ("Monaco") warrants the following Robinhood products against manufacturing defects and faulty materials, under normal use and subject to the exclusions in this certificate, for a period of:
 - Rangehood, Ovens, Cooktops, Dishwashers, Refrigeration - 24 months from date of original purchase for domestic use.
 - Uniduct - 12 months from date of original purchase for domestic use.
 - Ironing centre - 12 months from date of original purchase for domestic use.
 - Sinks sets- 5 years on stainless steel sink including draining bench from date of original purchase for domestic use, 6 months on all stainless steel accessories, including wire rack, colander and tray from date of original purchase for domestic use.
 - Laundry Tub - 5 years on stainless bowl, 24 months on Tap, Cabinet and other components from the date of original purchase for domestic use.

"Original purchase", when used in this certificate, means purchase by the customer directly from Monaco or one of its approved suppliers.

2. This warranty is limited to the repair or replacement, at our option, within the warranty period of any component part which we at our discretion determine to contain faulty materials or a manufacturing defect in breach of this warranty. This warranty is subject to terms and conditions set out in this certificate.
3. The warranty only applies within New Zealand.
4. The customer must produce the original invoice or other purchase documentation as proof of the original purchase date.

Warranty exclusions

1. The warranty does not apply where, in Monaco's opinion:
 - The defect is caused by misuse, wear and tear, dirt, fire or accidental damage. The product has been repaired or serviced by an unauthorised person.
 - The product was not installed in accordance with our instructions.
 - The product was purchased overseas or was not designed for use in New Zealand. The product was not used, cleaned or cared for in accordance with our instructions.
 - The product was used outdoors.
2. In addition, this warranty does not extend to damage or defects which in our opinion, directly or indirectly arise from or are due to:
 - Exposing the product to acidic or corrosive materials or chemicals such as dyes, solvents, denture cleaner or acetone; Using inappropriate household cleaning products such as abrasive cream or powder cleansers, furniture polish, bleach, mentholated spirits, drain cleaners, sugar soap, metal pads and strongly alkaline or acidic cleaners;
 - Heat damage, including from washing the product at high temperatures;
 - Impact or mishandling the product, including the impact caused by objects scraped along, thrown or dropped on the product surface or excessive weight being placed on the product;
 - Structural or support changes in or affecting the building or the application where the product has been installed;
 - Failure to clean or maintain the product as recommended; or any other causes specified in the product information as being excluded from this warranty.
3. Variations with the colour or gloss within the product or any ageing or fading of colour, shine or gloss level over time are not covered by this warranty. The warranty does not cover visual imperfections or blemishes in the surface and edges of the product that were not brought to your supplier's attention at the time you inspected the product.
4. Costs incurred on installation or removal of a product, or any reinstallation of a product, or any associated costs, are not covered by this warranty.
5. Monaco will not be liable for consequential or indirect loss or damage whatsoever and however arising out of or in connection with the supply, performance or removal of the product, including (but not limited to) loss of profit, loss of revenue, loss of contract, loss of goodwill or increased cost of workings, even if due to the negligence of Monaco or any of its approved suppliers, employees or agents.
6. Charcoal filters and light bulbs are not covered by this warranty
7. This warranty and the statements contained in this certificate or other documents given to you do not exclude, restrict or modify the application of any term implied into this warranty by statute, provided that (to the extent any statutory provision permits Monaco to limit its liability for a breach of an implied condition or warranty) Monaco's liability for such breach is limited to the payment of the cost of replacing the product, repairing the product or acquiring an equivalent product.
8. Subject to clause 5, our obligations under this warranty are limited to those set out in this certificate, and this warranty is expressly instead of all other warranties, express or implied, including any implied warranty of merchantability or fitness for a particular purpose and notwithstanding any course of dealing between the parties or custom and usage in trade to the contrary.

Terms and conditions are subject to change.

Warranty Certificate (Australia)

Terms and Conditions

If you are a consumer under the Australian Consumer Law, 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.

1. Shriro Australia Pty Limited ("Shriro") also warrants the following Robinhood products against manufacturing defects and faulty materials, under normal use and subject to the exclusions in this certificate, for a period of:
 - Rangehood, Ovens, Cooktops, Dishwashers, Refrigeration - 24 months from date of original purchase for domestic use.
 - Uniduct - 12 months from date of original purchase for domestic use.
 - Ironing centre - 12 months from date of original purchase for domestic use.
 - Sinks sets- 5 years on stainless steel sink including draining bench from date of original purchase for domestic use, 6 months on all stainless steel accessories, including wire rack, colander and tray from date of original purchase for domestic use.
 - Laundry Tub - 5 years on stainless bowl, 24 months on Tap, Cabinet and other components from the date of original purchase for domestic use. "Original purchase", when used in this certificate, means purchase by the customer directly from Shriro or one of its approved suppliers.
2. This warranty is limited to the repair or replacement, at our option, within the warranty period of any component part which we at our discretion determine to contain faulty materials or a manufacturing defect in breach of this warranty. This warranty is subject to terms and conditions set out in this certificate.
3. The warranty only applies within Australia.
4. For warranty service outside of capital city metropolitan area or 30 km from nearest authorised service agent you will be liable for reasonable travelling expenses and the cost of transport of the product or parts to and from the service agent
5. To make a claim under this warranty, you must produce the original invoice or other purchase documentation as proof of the original purchase date. You must send your claim to Shriro Australia Pty Limited, 104 Vanessa Street, Kingsgrove, NSW, 2208, within 7 days of any alleged defect or failure of the product first becoming apparent. You are responsible for the expense of making a claim under this warranty.

This warranty is given by:

Shriro Australia Pty Ltd, ABN: 28 002 386 129
Telephone: 1800 648 556
Facsimile: 1800 628 577
Email: customercare@robinhood.com.au
www.robinhood.com.au
Attention: Customer Services Manager

Warranty exclusions

1. The warranty does not apply where, in Shriro's opinion:
 - The defect is caused by misuse, wear and tear, dirt, fire or accidental damage. The product has been repaired or serviced by an unauthorised person.
 - The product was not installed in accordance with our instructions.
 - The product was purchased overseas or was not designed for use in Australia.
 - The product was not used, cleaned or cared for in accordance with our instructions.
 - The product was used outdoors.
2. All Robinhood Rangehoods are suitable for indoor use only and not suitable over BBQs or charcoal cookers designed for outdoor use.
3. In addition, this warranty does not extend to damage or defects which in our opinion, directly or indirectly arise from or are due to: exposing the product to acidic or corrosive materials or chemicals such as dyes, solvents, denture cleaner or acetone; using inappropriate household cleaning products such as abrasive cream or powder cleansers, furniture polish, bleach, mentholated spirits, drain cleaners, sugar soap, metal pads and strongly alkaline or acidic cleaners; heat damage, including from washing the product at high temperatures; impact or mishandling the product, including the impact caused by objects scraped along, thrown or dropped on the product surface or excessive weight being placed on the product; structural or support changes in or affecting the building or the application where the product has been installed; failure to clean or maintain the product as recommended; or any other causes specified in the product information as being excluded from this warranty.
4. Variations with the colour or gloss within the product or any ageing or fading of colour, shine or gloss level over time are not covered by this warranty. The warranty does not cover visual imperfections or blemishes in the surface and edges of the product that were not brought to your supplier's attention at the time you inspected the product.
5. We will not be responsible under this warranty for, nor pay the costs of, removing the existing product, or reinstalling the new product, or any associated costs or damages.
6. Charcoal filters and light bulbs are not covered by this warranty.

The benefits given by this warranty are in addition to other rights and remedies of consumers under any law in relation to the goods which cannot be excluded.

This warranty certificate is not intended to create a contract between Shriro Australia Pty Limited and the purchaser.

New Zealand

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Australia

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