

Description:

Robinhood Alto 5, 6 & 10 Function Stainless Steel 60cm Ovens

Model Numbers:

OBAC605M57SS, OBAC606D57SS, OBAC610D57SS



OBAC605M57SS



OBAC606D57SS














OBAC610D57SS




**MUST BE
INSTALLED
BY A LICENSED
ELECTRICIAN**

Warning and safety information

-  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 oven unattended or unsupervised whilst children or infirmed are present.
-  During use the appliance will become hot, care should be taken to avoid touching heating elements inside the oven.
-  Accessible parts may become hot during use, to avoid burns young children should be kept away.
-  The installation of this oven is to be carried out by using only a qualified electrician and must be earthed.
-  This oven 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 oven is not intended to be operated by means of an external timer or separate remote-control system.
-  Do not allow electrical fittings or cables to be in contact with hot areas of the appliance.
-  Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass doors since they can scratch the surface, which may result in shattering of the glass
-  Do not clean the oven with a steam cleaner


Installing the built in oven

-  **Important: the power supply to the appliance must be turned off before any adjustments or maintenance work.**

Installation of Built-in Oven

To ensure the proper working order of the built-in appliance, the kitchen unit must be of a suitable size.

To provide adequate ventilation, there must be appropriate ventilation openings in the front bottom and the top part of 200 cm² and an exhaust opening on the bottom of a least 200 cm², and an exhaust opening of at least 60 cm². The unit panels next to the cooker must be heat resistant. In the case of veneered wood units, glues must be resistant to a temperature of 100°C.

-  In accordance with safety standards, once the appliance has been mounted, there must be no possible contact with electrical parts. Any protective parts must be secured so that they can only be removed with the use of tools.

Installing the built in oven

Positioning the appliance

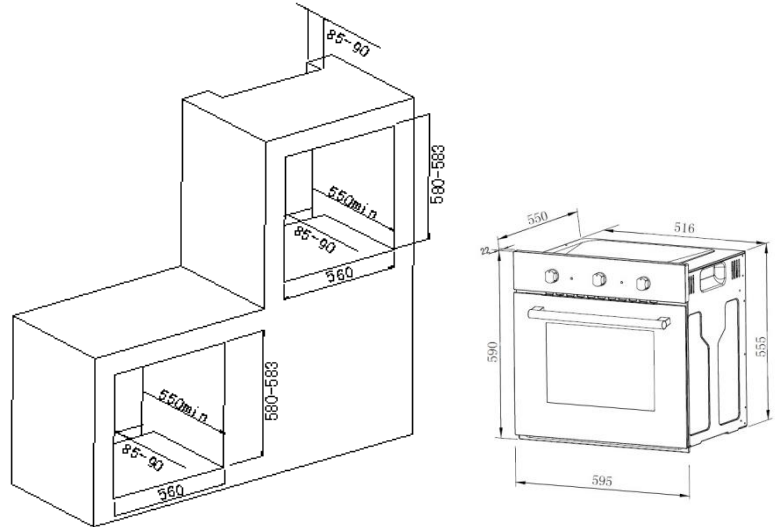
Ensure that the aperture that you will be fitting the oven into, is of the size given in the diagram.

The oven must be fitted into an oven housing with the ventilation cut-outs shown in the "Ventilation requirements" section below

Ensure that the rear panel of the furniture housing unit has been removed.

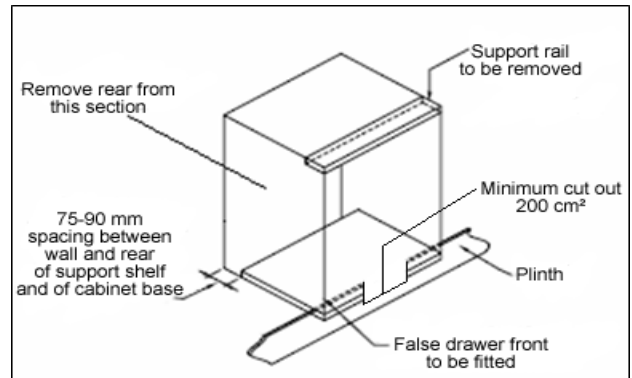
Cooling fan

A tangential cooling fan is fitted inside of this appliance, to make the internal temperature of the oven stable and the external surface temperature lower. After the oven has been used the cooling fan will run on for a period of time, until the oven is sufficiently cooled.

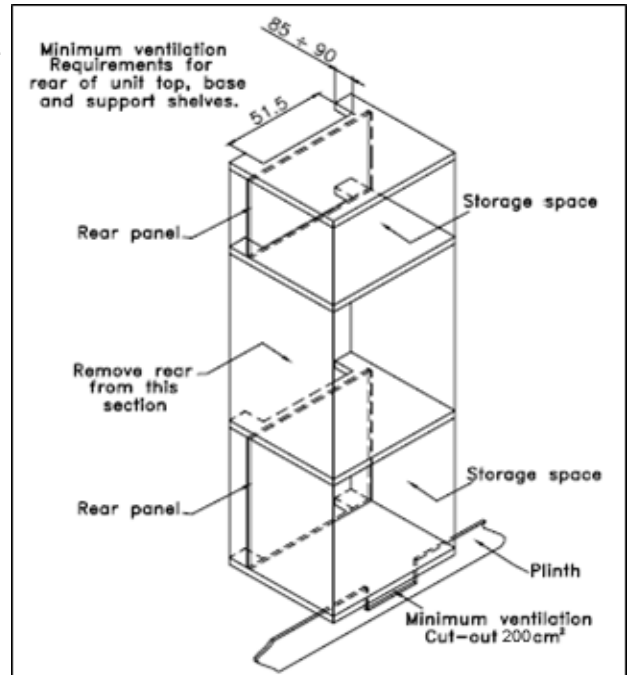


Ventilation requirements

(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a standard kitchen unit).

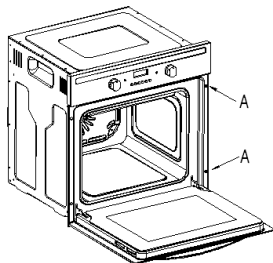


(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a tall housing unit).



Fastening the oven

Insert the appliance into the compartment; open the oven door and fasten the oven to the cabinet using the four screws "A", remembering to place the special spacers provided between the hole and the screw itself.



Installation- *continued*

Electric connection

Cookers with a three-pole power supply cable are designed to operate with alternated current at the supply frequency and voltage indicated on the data plate (at the bottom of the oven dashboard). The earthing conductor of the cable is the yellow-green conductor.

Connecting the power supply cable to the mains

The appliance must be directly connected to the mains using an circuit-breaker with a minimum contact opening of 3 mm installed between the appliance and the mains, suitable for the load indicated and complying with current directives (the earthing wire must not be interrupted by the circuit-breaker).

The power supply cable must be positioned so that it does not exceed 50°C more than room temperature at any point of its length.

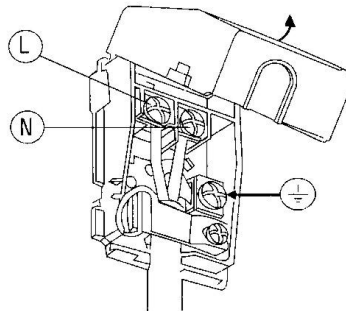
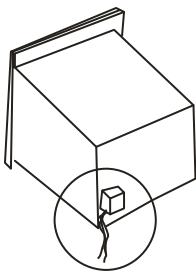
Before making the connections check that:

- the household circuits can support the appliance load (see data plate);
- the power supply system has an efficient earthing connection which complies with the provisions of current regulations;
- The socket or circuit-breaker is easily accessible once the cooker has been installed.

Fitting on a power supply cable

Opening the terminal board:

- Using a screwdriver, press on the side tabs of the terminal board cover;
- Pull open the cover of the terminal board
- To install the cable, proceed as follows:
- Remove the wire clamp screw and the three contact screws L-N
- Fasten the wires beneath the screw heads using the following colour scheme; Blue(N) Brown(L), Yellow- Green
- Fasten the supply cable in place with the clamp and close the cover of the terminal board.



Control panel

1. Oven function selector knob

See functions on next page

2. Indicator light

3. The oven timer

To operate the timer, turn the timer knob as you wish, select time from 0~120 mins, the oven will power off when the timer stops

Set the timer at 0 if not required to prevent oven turning off expectantly

4. Oven operating light

This light will come on to indicate that the oven's heating elements are in operation. The light will turn off when the temperature set on the thermostat control knob has been reached. It will cycle on and off throughout the cooking time.



5 Thermostat/temperature control knob

The oven thermostat control knob sets the required temperature of the oven. It is possible to regulate the temperature within a range of 50 - 250° C.

Turn the control knob clockwise.

Selecting a cooking function and temperature

1. When your appliance is connected to your mains supply for the first time, the power indicator light will come on, after selecting the cooking function and setting a temperature, the operating light will come on and the oven will start working, finally setting the cooking time; (the cooking time is from 0min to 120mins, revolving the knob in clockwise direction to the corresponding time on panel when setting the cooking time.

2. The oven function selector knob should be used to select the particular mode of cooking that you require. The appliance will utilise different elements within the oven cavity, depending on the oven function that you select. When a function is selected, the power indicator light will come on.

No

Five function mechanical-timer model & the function mode



OVEN LIGHT: Separate light control which allows the light to be switched on, even when the oven is not cooking.



HALF GRILL: This method of cooking utilises the inner part only of the top element, which directs heat downwards onto the food. This function is suitable for grilling small portions of bacon, toast and meat etc.



FULL GRILL: This method of cooking utilises the inner and outer parts of the top element, which directs heat downwards onto the food. This function is suitable for grilling medium or large portions of sausages, bacon, steaks, fish etc.

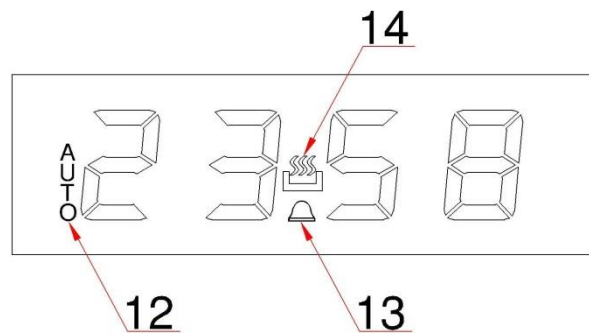
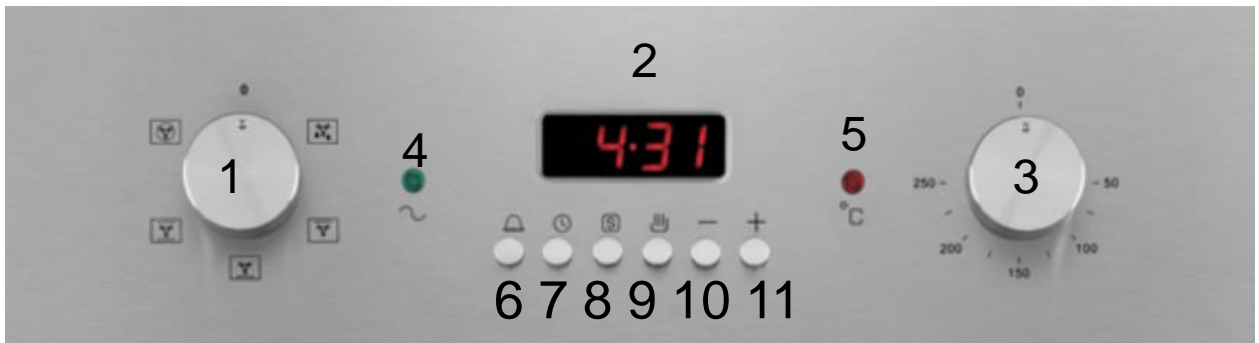


CONVENTIONAL OVEN (top and lower element): This method of cooking provides traditional cooking, with heat from the top and lower elements. This function is suitable for roasting and baking on one shelf only.



BOTTOM HEATING ELEMENT: This method of cooking is the traditional cooking method, the oven heated by bottom elements.

Instructions on use OBAC610D57SS & OBAC606D57SS



1. Oven function selector knob
2. Oven programmer/timer
3. Thermostat control knob
4. Power indicator light
5. Oven operating light
6. Timer “minute minder” button
7. Timer “duration” button
8. Timer “end cook” button
9. Timer “manual operation” button
10. Timer “minus” button
11. Timer “plus” button
12. “Auto” function symbol
13. “Minute minder” symbol
14. “Manual operation” symbol



DEFROST MODE: The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for the defrosting instructions.



FAN OVEN: This method of cooking uses the circular element whilst the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.



FAN AND GRILL: This method of cooking utilises the top element in conjunction with the fan, which helps to provide a quick circulation of heat. This function is suitable where quick browning is required and "sealing" the juices in, such as steaks, hamburgers, some vegetables etc.



FAN AND BOTTOM ELEMENT: This method of cooking utilises the bottom element in conjunction with the fan, which helps to circulate the heat. This function is suitable for sterilizing and preserving jars.



INTENSIVE BAKE: This method of cooking is a conventional cooking method, the oven heat from top element to bottom element, and the fan helps to circulate the heat to achieve an even baking result.

Setting and using the oven programmer/timer

Selecting manual operation mode

After your appliance is connected to your mains supply for the first time, the numbers on the timer display will flash. Before you can select a cooking function or set a temperature, you must set the appliance into “manual operation” mode.

To select manual operation mode, press the “manual operation” button **(9)** on the control panel.

Setting the time of day

After setting your oven for manual operation, you should also set the time of day.

After pressing the “manual operation” button **(9)**, use the “minus” button **(10)** and “plus” button **(11)** to adjust the time that appears in the display. After getting the display to the correct time, release the “minus” and “plus” buttons. After a few seconds the time will fix in the display and you will be able to use your oven.

The oven timer

Only the minute minder can be used with the defrost oven function. Any of the other timer settings will not work with the defrost oven function.

Setting the minute minder function

You are able to set the minute minder at any time, regardless of whether an oven function has been selected. You can set a period of time using the minute minder function and an alarm will sound when that period of time has elapsed.

Press the “minute minder” button **(6)**, the display will show a value of 00:00. Set the period of time that you wish the minute minder to countdown for, by using the “minus” **(10)** and “plus” **(11)** buttons.

Once the display has got to your desired countdown time, let go of the “minus” and “plus” buttons. The minute minder symbol **(13)** will appear on the timer display.

Once a countdown time has been set, it is possible to shorten or lengthen the time by using the “minus” or “plus” buttons.

An alarm will sound when the countdown time has elapsed. The alarm can be silenced by pressing the “minute minder” button. To change the alarm volume, press the “minus” button **(10)** to vary the volume prior to setting the alarm using the “minute minder” button **(6)**.

Important: The oven will continue to heat once the alarm has been silenced. If you have finished cooking, then you should turn the oven function selector and thermostat control knob to 0.

Setting the duration function

This function will allow you to set a countdown time similar to the minute minder function. However the oven will no longer continue to heat, once the countdown period has elapsed.

Use the thermostat control knob **(3)** to set the temperature that you require. The manual operation symbol **(14)** will appear on the display.

Use the oven function selector knob **(1)** to select the mode of cooking that you require.

It is then possible to set the duration of the cooking time that you require.

Press the “duration” button **(7)** and the display will show a value of 00:00. Set the period of time that you wish the duration function to countdown for, by using the “minus” **(10)** and “plus” **(11)** buttons.

Once the display has got to your desired countdown time, let go of the “minus” and “plus” buttons. The countdown will start immediately and the word AUTO will appear on the timer display.

Once a countdown time has been set, it is possible to shorten or lengthen the time by using the “minus” or “plus” buttons.

An alarm will sound when the countdown time has elapsed and the oven will switch off. The word AUTO will flash and the heating symbol will disappear. The alarm can be silenced by pressing the “duration” button.

You will need to return the oven to manual operation mode, once the duration function has been used. To do this you should press the “manual operation” button, the word AUTO will disappear from the display and the manual operation symbol will appear instead.

Important: If you do not turn the thermostat control knob and oven function selector knob to 0, then the appliance will continue to operate as soon as you press the “manual operation” button.

Setting the end cook function

This function is similar to the duration function, however instead of selecting a period of time that you wish the oven to switch off after. You select the time of day that you wish the oven to switch off at.

Use the thermostat control knob **(3)** to set the temperature that you require. The manual operation symbol **(14)** will appear on the display.

Use the oven function selector knob **(1)** to select the mode of cooking that you require.

Press the “end cook” button **(8)** and the display will show a value of 00:00. Set the time of day that you wish the oven to stop cooking at by using the “minus” and “plus” buttons. The timer will calculate how long the cooking time will be, based on the time of day that you have selected and show it on the display.

Once the display has got to the time of day that you want the oven to stop cooking at, let go of the “minus” and “plus” buttons. The countdown will start immediately and the word AUTO symbol will appear on the timer display.

When the time is set, it can be modified by pressing the “minus” and “plus” buttons.

When the time of day reaches the end of cooking time that you set, the oven will switch off and an alarm will sound. The word AUTO will flash and the heating symbol will disappear. The alarm can be silenced by pressing the “end cook” button.

You will need to return the oven to manual operation mode, once the end cook function has been used. To do this you should press the “manual operation” button, the word AUTO will disappear from the display and the manual operation symbol will appear instead.

Important: If you do not turn the thermostat control knob and oven function selector knob to 0, then the appliance will continue to operate as soon as you press the “manual operation” button.

Selecting manual operation mode

After your appliance is connected to your mains supply for the first time, the numbers on the timer display will flash. Before you can select a cooking function or set a temperature, you must set the appliance into “manual operation” mode.

To select manual operation mode, press the “manual operation” button (9) on the control panel.



DEFROST MODE: The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for the defrosting instructions.



FAN OVEN: This method of cooking uses the circular element whilst the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.



FAN AND GRILL: This method of cooking utilises the top element in conjunction with the fan, which helps to provide a quick circulation of heat. This function is suitable where quick browning is required and “sealing” the juices in, such as steaks, hamburgers, some vegetables etc.



FAN AND BOTTOM ELEMENT: This method of cooking utilises the bottom element in conjunction with the fan, which helps to circulate the heat. This function is suitable for sterilizing and preserving jars.



INTENSIVE BAKE: This method of cooking is a conventional cooking method, the oven heat from top element to bottom element, and the fan helps to circulate the heat to achieve an even baking result.



DEFROST MODE: The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for the defrosting instructions.



CONVENTIONAL OVEN (top and lower element): This method of cooking provides traditional cooking, with heat from the top and lower elements. This function is suitable for roasting and baking on one shelf only.



FAN OVEN: This method of cooking uses the circular element whilst the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.



HALF GRILL: This method of cooking utilises the inner part only of the top element, which directs heat downwards onto the food. This function is suitable for grilling small portions of bacon, toast and meat etc.



FULL GRILL with rotisserie: This method of cooking utilises the inner and outer parts of the top element, which directs heat downwards onto the food. This function is suitable for grilling medium or large portions of sausages, bacon, steaks, fish etc.



FAN AND GRILL: This method of cooking utilises the top element in conjunction with the fan, which helps to provide a quick circulation of heat. This function is suitable where quick browning is required and "sealing" the juices in, such as steaks, hamburgers, some vegetables etc.



FAN AND LOWER ELEMENT: This method of cooking utilises the bottom element in conjunction with the fan, which helps to circulate the heat. This function is suitable for sterilizing and preserving jars.



This method of cooking is traditional cooking method, the heat from the top and lower elements. The fan can help the heat to recycle and make the barbecue more symmetrical.

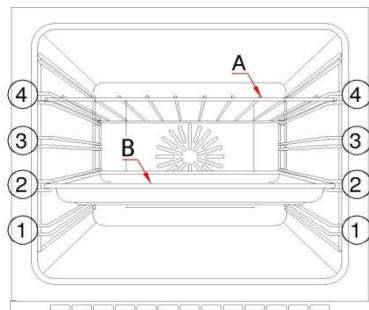


This mode use the back, lower element and the fan to work at the same time.

Maintenance and cleaning

Accessories:

Your oven will come supplied with the following items:



1. Oven shelf (A)
2. Drip tray (B)

The numbers 1 -4 indicate the different shelf positions that you can use.

Replacing the light bulb

Turn off the supply of power to the oven by turning off the circuit breaker connecting it to the mains, or by removing the plug if it is accessible;

Unscrew the glass cover attached to the lamp holder;

Unscrew the lamp and replace it with another high-temperature lamp (300°C) with the following characteristics:

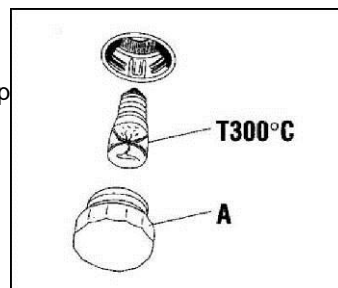
Voltage:	AC220V-240V
Wattage:	25W
Socket:	E 14
Temperature rating:	300 degrees centigrade

Remount the glass cover and reconnect the appliance to the power supply.



WARNING:

Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.



Disassembling/assembling the oven door

To make it easier to clean the inside of your oven, the oven door can be removed, by proceeding as follows (fig. 1-2):

- Open the door completely and lift the 2 levers "B" (fig.1);
- Now, shutting the door slightly, you can lift it out by pulling out the hooks "A" as shown in figure 2.

To reassemble the door:

- With the door in a vertical position, insert the two hooks "A" into the slots;
- Ensure that seat "D" is hooked perfectly onto the edge of the slot (move the oven door backwards and forward slightly);
- Keep the oven door open fully, unhook the 2 levers "B" downwards and then shut the door again

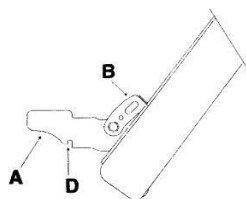


Fig 1

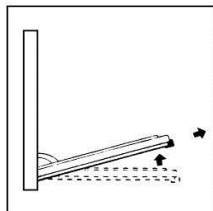


Fig 2

How to keep your oven in good condition

 **Important: Before cleaning your oven, or performing maintenance, disconnect it from the power supply.**

To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

- Do not use steam equipment to clean the appliance
- The enamelled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin them; Stainless steel could get stained. If these stains are difficult to remove, use special products available to rinse thoroughly any dry.
- The inside of the oven should preferably be cleaned immediately after use, when it is still warm, with hot water and soap; the soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders) and abrasive sponges for dishes or acids (such as lime scale-remover, etc...) as these could damage the enamel. If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet.
- If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- There is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contact Customer Service. We recommend you avoid using the oven until it has been repaired.
- Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Trouble shooting

The oven isn't coming on.

- Check that the oven is in manual operation mode.
- Check that you have selected a cooking function and a cooking temperature.

There appears to be no power to the oven and grill.

- Check that the appliance has been connected to the electrical mains supply correctly.
- Check that the mains fuses are in working order.
- Check that the operating instructions for setting the time of day and putting the appliance into manual operation mode have been followed.

The grill function works but the main oven does not.

- Check that you have selected the correct cooking function.

The grill and top oven element is not working, or cuts out for long periods of time during use.

- Allow the oven to cool for approximately 2 hours. Once cool, check whether the appliance is again working properly.

My food is not cooking properly

- Ensure that you are selecting the correct temperature and the correct cooking function for the food that you are cooking. It may be appropriate to adjust your cooking temperature by plus or minus 10 ° C, to achieve the best cooking results.

My food is not cooking evenly

- Check that the oven has been installed correctly and is level.
- Check that the correct temperatures and shelf positions are being used.

The oven light is not working

- Refer to previous page and follow the "Replacing the oven bulb" section.

The oven alarm is very quiet

- Vary the volume by following the instructions on Page 9 (Setting and using the Oven Programmer / Timer).

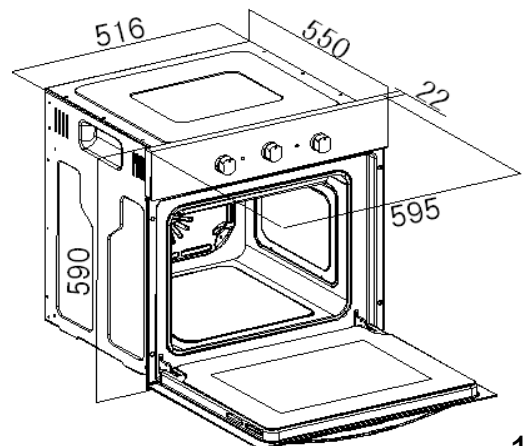
I am getting condensation in my oven

- Steam and condensation is a natural by product of cooking any food with high water content, such as frozen food, chicken etc.
- You may get condensation in the oven cavity and forming between the oven door glasses. This is not necessarily a sign that the oven is not working correctly.
- Do not leave food in the oven to cool after it has been cooked and the oven has been switched off.
- Use a covered container, where practical, when cooking to reduce the amount of condensation that forms.















Technical information – all models

Oven size	57 litres
Width	595mm
Depth	550mm
Height	590mm
Voltage	220-240 / 50hz
Wattage	2300W

Light Specifications	
Oven light	25W / 300c screw



Important information

-  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.
-  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.

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 - 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.
Taps, including Pull-out and Mixer taps - 5 years on parts only from date of original purchase domestic for use, 24 months parts and labour 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. Shiro Australia Pty Limited ("Shiro") 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 - 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.

Taps, including Pull-out and Mixer taps – 5 years on parts only from date of original purchase domestic for use, 24 months parts and labour 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 Shiro 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 Shiro 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:

Shiro Australia Pty Ltd

ABN 28 002 386 129

Telephone: 1800 648 556

Facsimile: 1800 628 577

Email: enquiries@robinhood.com.au

www.robinhood.com.au

Attention Customer Services Manager

Warranty exclusions

1. The warranty does not apply where, in Shiro'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 Shiro Australia Pty Limited and the purchaser.

New Zealand

Monaco Corporation Ltd

Telephone: (09) 415 6000

Facsimile: (09) 415 7400

Email: enquiries@robinhood.co.nz

www.robinhood.co.nz

Australia

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