**Description:** Robinhood Freestanding Cooker 60cm White

Model Number: RHFS60WE



Model pictured: RHFS60WE

# **CONTENTS**

# RHFS60WE

# Congratulations!

Thank you for choosing one of our freestanding ovens. We are confident that you will now be able to meet your cooking needs. Before you use the oven 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

- 1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the 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.
- 2. After removing the packaging, make sure to check if there is any damage to the appliance. If there is any damage, never attempt to use the appliance and immediately contact your Authorized Service Centre. As packaging materials can be dangerous to children, they need to be collected immediately and put out of reach.
- 3. In certain circumstances electrical appliances may be a danger hazard. Check the conformity of voltage and power settings, which are specified on the information sticker attached to the appliance and/or packaging, with the usage conditions available.
- 4. Do not place heavy objects in or on these appliances, or use for storage, or let children play or swing from the doors. These appliances are designed for cooking food only.
- 5. This appliance is designed for domestic household use only and for the cooking of domestic food products. Use as a commercial appliance will void the warranty. It should not to be used in a marine environment or outdoors and must be fully built in. Do not use the appliances until fully installed.
- 6. This is a high powered appliance and is required to be installed by an authorised person. If a 3 phase installation is required, the installer must supply the cables as recommended in this manual.
- 7. If the electrical supply cord is damaged, either when being installed or after installation, it must be replaced by the manufacturer or similarly qualified persons in order to prevent a hazard.
- 8. The electrical connection must be accessible after installation. The appliance must be electrically isolated before any maintenance can be performed, which includes changing a lamp.
- 9. Electrical connection must be made as per local wiring rules and regulations. Do not disconnect the appliance with wet hands or bare feet, and do not disconnect the power cord with extreme force.
- 10. For ovens, the appliance needs sufficient air circulation while it is operating. Carefully read the part of this manual, where installation procedures are explained, and make sure the relevant conditions are satisfied.
- 11. Ensure that the kitchen is well ventilated or mechanical ventilation is in use while cooking in this appliance.
- 12. Do not store or use flammable materials or aerosols near the oven. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.
- 13. Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- 14. WARNING Accessible parts may become hot during use. To avoid burns young children should be kept away. The oven will become hot during and directly after use. Do not touch any components during this time, as they may be hot and can cause burns. Do not touch the heating elements inside the oven to avoid burns. Use heat resistant cooking gloves where-ever possible when moving food and cooking utensils in and out of the oven.
- 15. Cleaning may only be commenced on the appliance once it has cooled down and turned off. Do not use a steam jet or any other high pressure cleaning equipment to clean the appliance.
- 16. Wash all accessories in hot soapy water or in a dishwasher, wipe dry with a paper or cloth towel. If you use your oven for an extended period of time, condensation may form. Dry it using a soft dry cloth.
- 17. When the appliance is not being used, the knobs and buttons must be kept in the 'OFF' position.
- 18. Where this appliance is installed in a caravan, it shall NOT be used as a space heater.
- 19. Do not modify this appliance.
- 20. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass as they can scratch the surface, which may result in the glass shattering. Clean the glass door using warm damp cloth and dry it with a soft cloth.



# **IMPORTANT SAFETY INSTRUCTIONS**

- 21. All cabinetry and materials used in the installation must be able to withstand a minimum temperature of 50°C above the ambient temperature of the room it is located in, whilst in use. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above. Any damage caused by the appliance being installed without adhering to the temperature limits set out above will be the liability of the owner.
- 22. The appliance must be installed and put in operation by an authorised technician under the conditions provided by the manufacturer in this manual. The manufacturer cannot be held responsible for any damage that might occur due to faulty installation.
- 23. The values indicated in the cooking guide sections are values obtained in a laboratory environment according to relevant standards. These values may vary according to the usage and environmental conditions of the product.
- 24. When you first run your oven, a certain smell will emanate from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time, you need to ventilate the environment in which the oven is installed.
- 25. Do not leave the oven while cooking with solid or liquid oils. There may be flaming up on conditions of extreme heating. Never pour water onto the flames occurring from oil. Immediately turn the oven off and cover the saucepan or fry pan with a lid or fire blanket in order to smother the flame.
- 26. Do not leave anything on the door when they are open. You may unbalance the product or break the griller door. Do not allow children to play, swing or sit on the doors.
- 27. Do not stare at the hob elements.
- 28. The appliance is not suitable for use with an external timer or a separate remote control system.
- 29. The appliance must not be installed behind a decorative door in order to avoid overheating. The oven range must not be placed on a base

### Warning

- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock
- Danger of fire: Do not store items on the cooking surfaces.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.



# **APPLIANCE DETAILS**

# **RHFS60WE Electrical Details:**

Rated Voltage: 220-240V 50/60 Hz Max Rated Input: 7099-8450 W

# **Dimensions:**

Relevant sizes:	Depth (mm)	Width (mm)	Height (mm)
External oven size:	593	598	894.88



# **ELECTRICAL CONNECTION**



# **Local Authority Requirements**

Installation is only permitted by an authorized person, and carried out according to instructions provided by the manufacturer. Incorrect installation might cause harm and damage which the manufacturer accepts no responsibility.

### **Electrical Installation**

Before carrying out the connection to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the oven's power rating (also indicated on the identification plate).

**NOTE**: For connections to the mains power supply, never use adapters, reductions or multiple power points as these may overheat and catch fire.

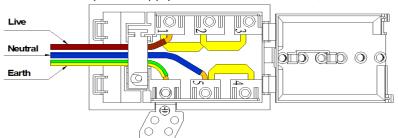
After having installed the appliance, the switched outlet must always be in an accessible position. The electrical safety of this appliance can only be guaranteed if the oven is correctly and efficiently earthed. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.

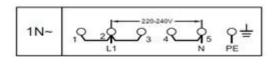
**WARNING**: It is essential to use specific soft wire or specific groupware bought from the manufacturer or maintenance department to replace if the electrical soft wire has been broken.

# **Fitting a Power Supply Cable**

Connecting appropriate power supply terminal board / connector block:

- Using a screwdriver, prize open tabs of the Terminal board cover.
- Remove the wire clamp screw.
- Fasten the wires beneath the corresponding screw heads, using brass 'bridge' for single phase supply.
- Fasten cable clamp screw and close the cover of the terminal board.
- The ac power supply should be 220-240 V, 50/60 Hz.





Wire cross-sectional area(mm2) Connection mode	L1	L2	L3	N	E
Single phase 1N~	Minimum 5mm	_	=	Minimum 5mm	Minimum 5mm

The circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

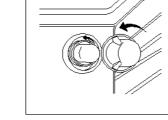
The supply cable should be positioned so that it does not reach a temperature of more than 75°C with respect to the room temperature, anywhere along its length.

# **LAMP REPLACEMENT**

Disconnect the oven from the power supply before attempting to replace the lamp. Remove the glass cover of the lamp-holder by rotating anti-clockwise. Remove the lamp and replace with a lamp resistant to high temperatures (300°C), with the following characteristics:

Voltage: 220-240VWattage: 25WType: E14





**NOTE**: Should you experience any difficulty please contact your nearest Authorised Service Centre.

### INSTALLATION



Any adjacent furniture must be able to withstand a minimum temperature rise of 85°C above the ambient temperature of the room it is located in, during periods of use. The power supply to the appliance must be switched off before any adjustments or maintenance work is done on it.

# **Preparation for Installation and Use**

Manufactured with best quality parts and materials, this modern, functional and practical oven with cooktop will meet your needs in all respects. Make sure to read the manual to obtain successful results so as not to experience any problems in the future. The information given below contains rules that are necessary for correct positioning and service operations. They should be read without fail, especially by the technician who will position the appliance.

# **Installation of Oven**

The oven can be placed close to other furniture on the condition that the oven is at least 10mm higher than the level of the surrounding furniture. Do not place the oven near a refrigerator.

When choosing a place for the oven, ensure that there are no flammable or combustible materials in close vicinity, such as curtains, oil, cloth etc. These can quickly catch fire.

There must be at least a 2 centimetre clear space between the back cover of oven and any wall for air circulation. Furniture surrounding the oven must be made of materials resistant to temperatures 85°C above ambient temperature or more.

The oven is designed to fit between kitchen cabinets spaced over 550mm apart. The space either side of the oven needs only be sufficient to allow withdrawal of the oven for servicing. It can be used with cabinets on one side or both sides as well as in a corner setting. It can also be used free-standing.

# **Installation Steps**

- Determine the position for the oven and anti-tilt plate.
- Securely fix the anti-tilt plate to the floor with the appropriate fasteners.
- Fasten the stability bolt bracket to the front frame with the two screws supplied.
- Position the oven into the anti-tilt plate and mark the position of the stability bolt hole.
- Remove the oven and drill the bolt hole at the marked location. Use a 10mm masonry or wood drill bit. When drilling into concrete, ensure a minimum hole depth of 30mm.
- Reposition the oven back into the anti-tilt plate, aligning the stability bolt bracket with the 10mm drilled hole. Slide the bolt through the bracket into the hole.
- Slide the oven back into the anti-tilt plate until there is a 2cm gap between the rear of the oven and the wall.
- Check the height and level of the oven. If required, pull the oven back out and adjust the leveling feet.
- Connect the electricity supply but do not turn on until installation is complete.

**NOTE**: Only a qualified person should install the appliance, according to the instructions provided. The manufacturer and supplier deny all responsibility for improper installation, which may cause harm to people and animals and damage to property. The power supply must be disconnected before any adjustments or maintenance work is done on the appliance.

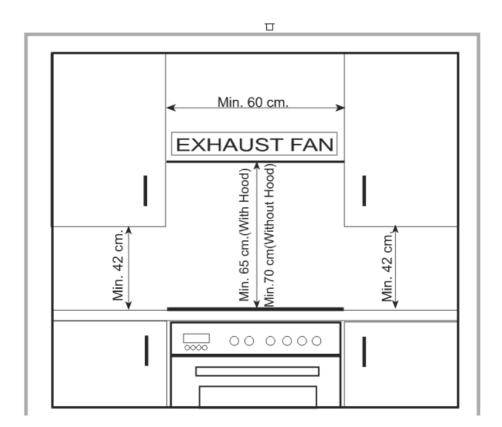


# **INSTALLATION**

# **Choosing a Location for the Appliance**

There are several points to pay attention to when choosing a location for your freestanding oven. Make sure to take into account our recommendations below in order to prevent any problems or dangerous situations.

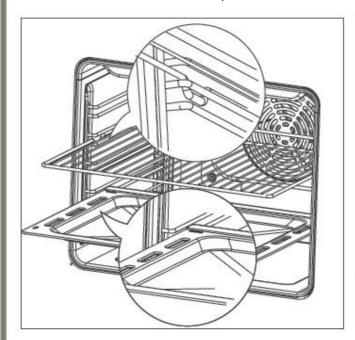
- When choosing a location for the oven, ensure that there are no flammable or combustible materials in the vicinity which can quickly catch fire, such as curtains, oil, cloth etc.
- Furniture surrounding the cooktop must be made of materials resistant to temperatures above 85 C°.
- The required changes to wall cabinets and exhaust fans/rangehoods above a built-in cooktop, as well as minimum heights from the oven board, are shown in the image below. Accordingly, the exhaust fan/rangehood should be at a minimum height of 65 cm from the cooking surface of the cooktop. Take note that the instruction manual for the rangehood may specify a different minimum distance. If so, the greater distance must be used.
- If there is no exhaust fan/rangehood, the height should not be less than 70 cm.

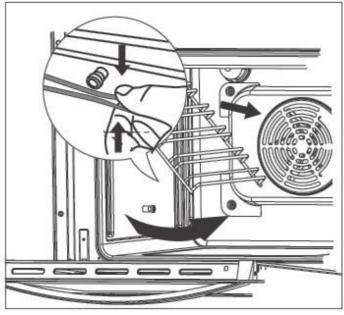


# **ACCESSORIES - INSTALLATION**

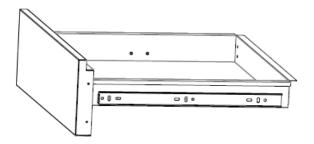
# **OVEN SHELVES – Installing and removing wire racks**

- 1. Check the oven is cool and switched off.
- 2. Open the oven door.
- 3. Remove all shelves for main oven.
- 4. Slightly squeeze the bottom two rows of the runner under the screw.
- 5. Whilst squeezing the bottom two rows, pull the runner away from the side of the oven chamber.
- 6. To fit the runners follow the steps in reverse order.





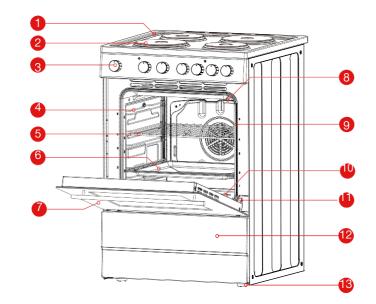
# **TELESCOPIC STORAGE DRAWER**



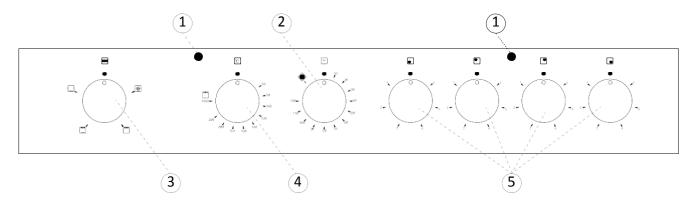
Note: Above telescopic storage drawer's maximum loading weight is 5kg.

# **Description of Oven**

- 1. Hob panel
- 2. Cast iron hotplate
- 3. Control Panel
- 4. Guide Bracket
- 5. Wire rack
- 6. Baking Tray
- 7. Oven Door
- 8. Oven Element
- 9. Door Seal
- 10. Oven Element
- 11. Hinge
- 12. Drawer panel
- 13. Anti-slip Feet



# **Control Panel**



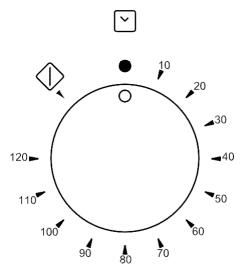
- 1. Light indicator for power on
  - Left indicator will be on when oven function is selected.
  - Right indicator will be on when any cooktop zone is turned on.
- 2. Mechanical Timer
- 3. Oven Function Switch Control Knob
  - Sets oven function / mode.

- 4. Oven Temperature Control Knob
  - Sets temperature for cooking.
- 5. Cooktop Control Knobs

# **Setting the Time**

# 120 Minute Ringer Timer/ "Oven ON/OFF"

- To set the timer, simply turn the knob clockwise to the required number of minutes. The timer will automatically shut down the oven after the set minutes and the timer will ring at the same time.
- ullet Turn knob counterclockwise to use " igodot ,, the oven with no cooking time control.

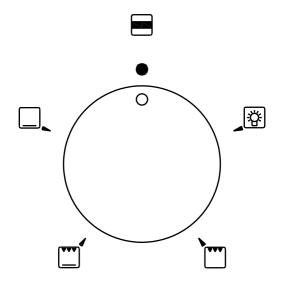


**Note:** For any time below fifteen minutes turn the knob past the fifteen then turn it back to the required number of minutes. When the timer returns to zero, the timer gives a short ring.

**Lower Element** 

This function turns the lower heating element on.

# **Oven Functions**



# Off Oven function is Off, no function is selected. Lamp This function turns the oven lamp on, but n Grill This function turns the grill (top) element on for a more powerful grill function. Conventional Cooking (Bake) This function turns on the upper & lower heating elements for conventional cooking.

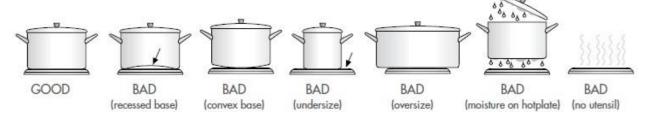
# **Using the Hotplates**

### **Safety warnings**

- Do not use pots or pans which are unsteady, as these can tip over.
- Do not use mats, heat diffusers or wok stands. These will cause a temperatre build-up which can damage the cook top.
- Do not let cooking pots overhang the sides or front of the hob or get too close to the control knobs.
- Do not use if the ceramic glass top is cracked or broken.
- Do not leave aluminium foil on the hot ceramic hotplates. (Permanent damage will occur).

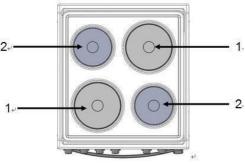
# **Choosing Cooking Pots**

- Always use pots and pans with flat bottoms. Uneven or thin bottoms will waste energy and cook slowly.
- Always use pots and pans which are slightly larger than the hotplate. Small pans waste energy.
- Only put dry pots and pans on the hotplates.
- Do not use pots and pans which are too large. Pans which overhang the hotplate more than 50 mm can damage the hob.



### **Solid hotplates**

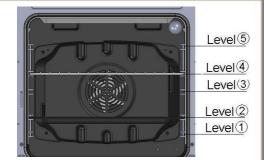
- The strong solid-cast hotplates give wide contact for fast, efficient cooking.
- The hotplates are sealed all around which means that spilt liquids do not go under the hotplates.



- Solid <u>Hoteplates</u>
- Electric heating plate ø180 1500W
- 2. Electric heating plate ø145 1000W &

# **Oven Cooking Guide**

The following is intended as a rough guide. It is often required to set the oven 10-20 degrees above or below the guide to get the result you want. Also, adjustments are needed for the cooking time to suit personal expectations. For best results when baking, preheat your oven for 15-20 minutes.



	Conventional Oven		Fan forced oven		<b>Time 2</b> in
Food	Temperature(°C)	Oven shelf	Temperature(°C)	Oven shelf position	Time in minutes
Plain or fruit scones	220	position	210	Any	10-15
Rolled biscuits	170	2	150	Any	10-15
Spooned biscuits	190	2	180	Any	12-15
Shortbread biscuits	160	1	150	Any	30-35
Hard individual meringues	110	2	100	Any	90
Soft individual meringues	180	2	165	Any	15-20
Pavlova	110	1	100	Any	75
Patty cakes	190	2	180	Any	15-20
Sponge	180	2	170	Any	20-30
Plain butter cake	180	2	170	Any	25-40
Rich fruit cake	140	2	130	Any	180
Shortcrust cornish pasty	180-200	2	160	Any	40-45
Shortcrust custard tart	180-220	1	170-200	Any	20-30
Cream puffs	210	2	200	Any	25-30
Yeast bread	210	1	200	Any	25-30
Pizza	200	2	220	Any	15-25

Shelf position is counted from the bottom shelf up. Bottom shelf position is number 1. (See image above.)

Meat/Poultry/Fish		Recommended temperature(°C)	Minutes per kilogram	
	Rare	200	35-40	
Beef	Medium	200	45-50	
	Well done	200	55-60	
Lamb	Medium	200	40	
	Well done		60	
Veal		180	60	
Pork		200	60	
Chicken		180-200	45-60	
Duck		180-200	60-70	
Turkey		100	40- 45 (less than10kg)	
		180	35- 40 (more than10kg)	
Fish		180	20	

**Note**: Condensation on the oven door is normal, especially when the kitchen is cold.

Spacing and size of food on trays and the number of baking dishes in the oven can affect air circulation.



# **CLEANING**



**NOTE**: Cleaning and maintenance operations must only be carried out when the oven and cooktop are cool. The appliance should be isolated from your mains supply before commencing any cleaning process.

Before starting to clean your oven or cooktop, be sure that all control buttons are off and your appliance is cooled off.

Do not use cleaning materials containing particles that might scratch the enamelled and painted parts of your oven. Use cream cleaners or liquid cleaners, which do not contain particles. As these cleaners may damage the surfaces, do not use caustic creams, abrasive cleaning powders, rough wire wool or hard tools. Before using the cleaning materials check whether they are appropriate and recommended for use by the manufacturer on your oven. In the event of any excess liquids spilling over your oven surface during cleaning, clean up immediately so as to prevent possible damage to the enamel or metal surface. Do not use steam cleaners for cleaning the oven.

# **Cleaning the Oven**

You will obtain best results if you clean the oven interior while the oven is slightly warm. Wipe the oven with a soft cloth that had been dampened in soapy water after each use, then wipe it with a wet cloth once more and then dry it. It may be required to use a liquid cleaning material from time to time and completely clean the oven. Do not clean with dry and powder cleansers.

# **Cleaning the Cooktop**

Any residues that are left on the cooktop surface from cleaning agents may damage it. You should remove any residues with water and a little washing up.

Abrasive cleaners or sharp objects will damage the cooktop surface. The cooktop should be cleaned using water and a little washing up liquid.

Although it is easier to clean some deposits whilst the cooktop surface is still warm, you should take extra care not to burn yourself. It is recommended to only clean the cooktop when cold.

# **After Each Use**

- Wipe the appliance over with a damp cloth and a little washing up liquid.
- Dry the appliance by rubbing the surface with a clean cloth.
- For non-stainless steel cooktop surfaces, a mild, non abrasive cream cleaner may only be used.

# **Maintaining the Solid Plates**

If something is spilt onto the plate itself, then it can be removed using a soft brush, plastic or nylon scourer and warm water. To keep the solid plates in good condition, you should put a little olive oil onto a kitchen towel and rub it onto the surface of the plate. The next time the plate is used, it may produce a little smoke. Alternatively you can use a hotplate cleaner; these products can normally be found at larger supermarkets and hardware stores. The cleaning agent instructions should be followed when using these products.

IMPORTANT: If the solid plates are not maintained regularly with olive oil or a hotplate cleaner, then they may rust.



# **TROUBLESHOOTING**

If you have a problem with your appliance, check the table below before calling service. You may be able to avoid a service call unnecessary inconvenience and expense.

Problem	Causes	What to do
No spark obtained when	Power not turned on	Switch on electricity
gas burner knob is pushed	Household fuse blown	Check fuses
/ turned	Circuit breaker tripped	Check circuit breaker
	Spark plug is wet or dirty	Dry or clean spark plug
	Gas supply valve is turned off	Turn on gas supply
Burner will not light even	burner crown & cap not	<u> </u>
though	positioned correctly	Remove parts and refit carefully
spark can be seen/heard	Port blockage in ignition area	Make sure that ports and ignition area are clean and dry
	Digital Clock not set properly	Refer to digital timer instructions
	120 min Timer not in "Manual" position	Refer to 120 min timer instructions
Oven or grill not working	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Controls incorrectly set	Reset controls
	Circuit breaker tripped	Check circuit breaker
	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
Oven light not working	Circuit breaker tripped	Check circuit breaker
	Lamp blown or loose in socket	Replace or tighten globe
	Heat escaping through	Check shelves or dishes are not preventing door
	incorrectly	closing properly, Check that door is fitted
Oven not hot enough	sealed door	properly after door removal for cleaning
	Door seal is worn or has moved	Replace seal or refit it
Digital timer display	Power failure or interruption	Reset time of day
Digital timer display flashing	Household fuse blown or power supply is off	Check fuses, power supply
Unit smoking when first used	Protective oils being removed	This is normal
		This is normal
Odour on first use of oven		Allow 2- 4 hours for odour to dissipate (open all windows)
120 minute timer buzzer not audible	Timer not wound sufficiently	Turn timer knob past 15 minute mark Then turn to the required number of minutes
Oven shelf tight	Oven shelf not inserted correctly, may be upside down or back to front	Remove shelf and insert as per diagram
Clock display off	Household fuse blown or power supply is off	Check fuses, power supply

**NOTE**: Only authorised service centres should conduct servicing, otherwise the warranty may be void.



# 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: enquiries@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
Monaco Corporation Ltd
Telephone: (09) 415 6000
Facsimile: (09) 415 7400

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