



# ARTUSI

THE ART OF COOKING

COOKTOPS  
OPERATION MANUAL



Congratulations, you are now the proud owner of an ARTUSI cooking appliance. Thank you for purchasing ARTUSI and welcome to the ARTUSI Family.

This instruction manual has been specially created to inform you of the full range of features your ARTUSI appliance has to offer and serves as an introduction to getting the very best out of your ARTUSI appliance.

We present detailed information on each of the features your ARTUSI appliance consists of. Once you have read this section you will be able to choose the most appropriate settings for your appliance when cooking different types of food.

We ask you to read the instructions in this booklet very carefully as this will allow you to get the best results from using your appliance. **KEEP THE DOCUMENTATION OF THIS PRODUCT FOR FUTURE REFERENCE.**

**TO REGISTER YOUR PRODUCT WITH ARTUSI, PLEASE FILL OUT THE WARRANTY CARD AT THE END OF THIS BOOKLET AND POST IT TO: REPLY PAID 83617  
LEICHHARDT NSW 2040**



**IT****GB****FR**

Caro Cliente,

Dear customer,

Chère cliente, Cher client,

sentitamente La ringraziamo e ci congratuliamo per la scelta da Lei fatta. Questo nuovo prodotto, accuratamente progettato e costruito con materiali di primissima qualità, è stato accuratamente collaudato per poter soddisfare tutte le Sue esigenze di una perfetta cottura. La preghiamo pertanto di leggere e rispettare le facili istruzioni che Le permetteranno di raggiungere eccellenti risultati sin dalla prima utilizzazione. Con questo moderno apparecchio Le formuliamo i nostri più vivi auguri.

*We thank you and congratulate you on your choice. This new carefully designed product, manufactured with the highest quality materials, has been carefully tested to satisfy all your cooking demands. We would therefore request you to read and follow these easy instructions which will allow you to obtain excellent results right from the start. May we wish you all the very best with your modern appliance!*

merci et sincères félicitations pour le choix que vous avez fait. Ce nouveau produit, développé avec soin et fabriqué avec des matières de toute première qualité, a été soigneusement rodé pour satisfaire toutes Vos exigences d'une cuisson parfaite. Veuillez lire attentivement les instructions simples portées sur cette notice qui vous permettront d'obtenir d'excellents résultats dès la première utilisation. Nous vous souhaitons une entière et pleine satisfaction quant à l'utilisation de cet appareil moderne.

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**!** QUESTO PRODOTTO È STATO CONCEPITO PER UN IMPIEGO DI TIPO DOMESTICO. IL COSTRUTTORE DECLINA OGNI RESPONSABILITÀ NEL CASO DI EVENTUALI DANNI A COSE O PERSONE DERIVANTI DA UNA NON CORRETTA INSTALLAZIONE O DA USO IMPROPRIO, ERRORE O D'ASSURDO.

**!** L'APPARECCHIO NON DEVE ESSERE USATO DA PERSONE (COMPRESI I BAMBINI) CON RIDOTTE CAPACITÀ FISICHE, SENSORIALI O MENTALI, O DA PERSONE CHE MANCANO DELL'ESPERIENZA E DELLE CONOSCENZE NECESSARIE SE NON SOTTO LA SUPERVISIONE O DIETRO ISTRUZIONI SULL'USO DELL'APPARECCHIO DA PARTE DI UNA PERSONA RESPONSABILE PER LA LORO SICUREZZA. I BAMBINI DEVONO ESSERE CONTROLLATI PER ASSICURARSI CHE NON GIOCHINO CON L'APPARECCHIO.

**!** THIS APPLIANCE IS CONCEIVED FOR DOMESTIC USE ONLY. THE MANUFACTURER SHALL NOT IN ANY WAY BE HELD RESPONSIBLE FOR WHATEVER INJURIES OR DAMAGES ARE CAUSED BY INCORRECT INSTALLATION OR BY UNSUITABLE, WRONG OR ABSURD USE.

**!** 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.

**!** CE PRODUIT EST CONÇU EXCLUSIVEMENT POUR USAGE DOMESTIQUE. LE CONSTRUCTEUR DÉCLINE TOUTE RESPONSABILITÉ POUR DOMMAGES ET BLESSURES CAUSÉES PAR UNE INSTALLATION INCORRECTE OU PAR UN USAGE IMPROPRE, ERRORE OU ABSURDE.

**!** L'APPAREIL NE DOIT PAS ÊTRE UTILISÉ PAR DES PERSONNES (ENFANTS INCLUS) DISPOSANT DE CAPACITÉS PHYSIQUES, SENSORIELLES OU MENTALES RÉDUITES, OU PAR DES PERSONNES N'AVANT PAS L'EXPÉRIENCE OU LES CONNAISSANCES NECESSAIRES SI CE N'EST SOUS LA SURVEILLANCE D'UNE PERSONNE RESPONSABLE DE LEUR SÉCURITÉ OU APRÈS AVOIR REÇU DE CELLE-CI LES INSTRUCTIONS RELATIVES À L'UTILISATION DE L'APPAREIL. LES ENFANTS DOIVENT ÊTRE SURVEILLÉS, AFIN DE S'ASSURER QU'ILS NE JOUENT PAS AVEC L'APPAREIL.

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## Istruzioni per l'utente

### Installazione

Tutte le operazioni relative all'installazione (allacciamento elettrico, allacciamento gas, adattamento al tipo di gas, conseguenti regolazioni, ecc.) devono essere eseguite da personale qualificato secondo le norme vigenti. Per le istruzioni specifiche vedi la parte riservata all'installatore.

### Uso

**Brucciatori gas** (Figg. 1-3). L'accensione del bruciatore avviene avvicinando una fiammella ai fori della parte superiore dello stesso premendo e ruotando in senso antiorario la manopola corrispondente sino a farne coincidere l'indice con la posizione di massimo. Ad accensione avvenuta regolare la fiamma secondo la necessità. La posizione di minimo si trova al termine delle rotazioni antiorarie. Nei modelli con accensione automatica agire sulla manopola come sopra descritto, premendo contemporaneamente l'apposito pulsante. Nei modelli con accensione automatica/simultanea (a una mano) è sufficiente agire come sopra descritto sulla sola manopola corrispondente. La scarica elettrica fra candelina e bruciatore dà luogo all'accensione del bruciatore interessato. Ad accensione avvenuta rilasciare immediatamente il pulsante regolando la fiamma secondo necessità. L'accensione del bruciatore nei modelli con sicurezza termoelettrica avviene come

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## Instructions for use

### Installation

*All the operations concerned with the installation (electrical and gas connections, adaptation to type of gas, necessary adjustments, etc.) must be carried out by qualified technicians, in terms with the standards in force. For specific instructions, kindly read the part reserved for the installation technician.*

### Use

**Gas burners** (Fig. 1-3). *The ignition of the gas burner is carried out by putting a small flame to the upper part holes of the burner, pressing and rotating the corresponding knob in an anti-clockwise manner, until the maximum position has coincided with the marker. When the gas burner has been turned on, adjust the flame according to need. The minimum position is found at the end of the anti-clockwise rotation direction. In models with automatic ignition, operate the knob as described above, pressing simultaneously, the corresponding push-button. For models with automatic/simultaneous (with one hand) ignition, it is sufficient to proceed as described above using the corresponding knob. The electric spark between the ignition plug and the burner provides the ignition of the burner itself. After ignition, immediately release the push-button and adjust the flame according to need. For models with a thermoelectric safety*

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## Notice d'emploi

### Installation

Toutes les opérations relatives à l'installation (branchement électrique, raccordement gaz, adaptation au type de gaz, réglages nécessaires, etc...) doivent être effectuées par des spécialistes suivant les normes en vigueur. Pour les instructions spécifiques, voir la partie qui concerne les modalités d'installation.

### Mode d'emploi

**Brûleurs à gaz** (Fig. 1-3). On allume le brûleur en approchant une petite flamme aux trous de sa partie supérieure en poussant et tournant dans le sens contraire des aiguilles d'une montre la manette correspondant jusqu'à faire coïncider l'aiguille avec la position de maximum. Quand le brûleur est en marche, régler la flamme selon la nécessité. La position de minimum se trouve à la fin de la rotation contraire au sens des aiguilles d'une montre. Pour les modèles à allumage automatique tourner la manette comme indiqué ci-dessus, en poussant en même temps le bouton spécial. Pour les modèles à allumage automatique/simultané (à une main), il suffit d'agir sur le bouton correspondant, comme il est indiqué ci-dessus. La décharge électrique entre la petite bougie et le brûleur allume le brûleur intéressé. Quand le brûleur est allumé, lâcher la manette, et régler la flamme selon nécessité. Dans le cas de modèles dotés de sûreté thermo-

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nei diversi casi sopra descritti tenendo premuta a fondo la manopola nella posizione di massimo per circa 3/5 secondi. Nel rilasciare la manopola assicurarsi che il bruciatore rimanga acceso.

N.B. - si consiglia di usare pentole di diametro adatto ai bruciatori evitando che la fiamma al massimo fuoriesca dal fondo delle stesse

- non lasciare pentole vuote sul fuoco acceso
- sui piani Crystal non usare accessori di cottura alla griglia.

Al termine della cottura è buona norma provvedere anche alla chiusura del rubinetto principale del condotto e/o della bombola.

### Modelli con bruciatore Dual Wok

Alcuni modelli sono dotati di un bruciatore Dual Wok. E' possibile accendere la fiamma centrale (F1) ruotando e premendo la manopola in senso orario, oppure accendere tutto il bruciatore (F2), come indicato in figura qui sotto.

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*system, the burner is ignited as in the various cases described above, keeping the knob fully pressed on the maximum position for approximately 3/5 seconds. After releasing the knob, make sure the burner is actually lit.*

*N.B. - we recommend the use of pots and pans with a diameter matching that of the burner, thus preventing the flame from escaping from the bottom part and surrounding the pot*  
*- do not leave any empty pots or pans on the fire*  
*- do not use any tools for grill-cooking on Crystal hobs.*

*When cooking is finished, it is also a good norm to close the main gas pipe tap and/or cylinder.*

### Models with Dual Wok burner

*Some models have a Dual Wok burner. The centre flame (F1) can be lit by pressing the knob and turning it clockwise or the entire burner (F2) can be lit as shown in the figure below.*

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électrique, l'allumage du brûleur a lieu comme dans les cas décrits ci-dessus en appuyant à fond sur la manette placée à la position maximale pendant environ 3/5 secondes. Au moment où vous relâchez la manette, assurez-vous que le brûleur est allumé.

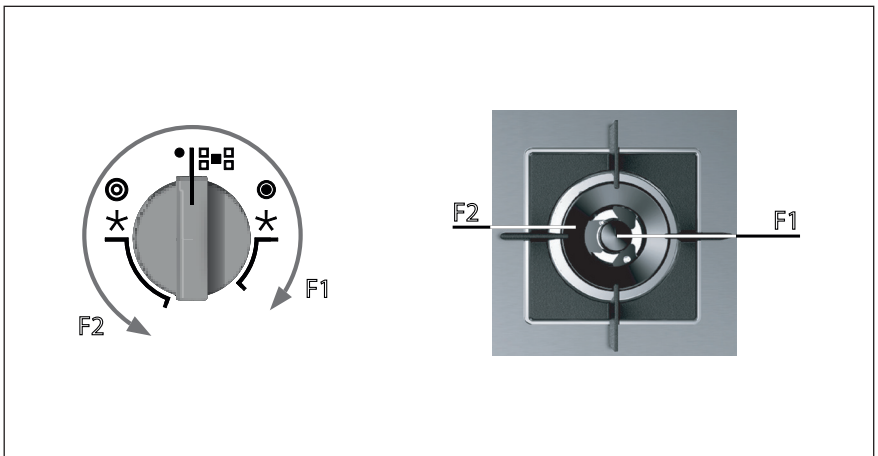
N.B.: - on Vous conseille d'utiliser des casseroles avec un diamètre proportionné aux brûleurs évitant que la flamme au maximum déborde de leur fond

- ne laissez jamais de casseroles vides sur le feu allumé

- n'employez pas d'ustensiles pour cuisson grill sur les plaques dessus verre. A la fin de la cuisson il faut fermer le robinet principal du conduit et/ou de la bouteille.

### Modèles avec Dual Wok

Certains modèles sont munis d'un brûleur Dual Wok. Il est possible d'allumer la flamme centrale (F1) en tournant et en pressant la bouton dans le sens horaire, ou allumer tout le brûleur (F2) de la façon indiquée sur la figure ci-dessous.



**Importante**

- l'uso dell'apparecchio produce calore e umidità nella stanza in cui è installato. Assicurarsi che la cucina sia sufficientemente ventilata; mantenere aperti i fori di ventilazione naturale o installare dispositivi meccanici di ventilazione (es. cappa).
- L'uso prolungato dell'apparecchio può richiedere ulteriore ventilazione, per esempio l'apertura di una finestra.
- nei piani con sicurezza termoelettrica non azionare l'accensione oltre 15 secondi. Se dopo 15 secondi il bruciatore non si è acceso, aprire la porta del locale e attendere almeno un minuto prima di ritentare.
- nei piani senza sicurezza in caso di estinzione delle fiamme di un bruciatore chiudere il rubinetto corrispondente e non ritentare l'accensione prima di un minuto.

**Piastre elettriche / Elementi riscaldanti vetroceramici** (Fig. 2-2a-3). Ruotare la manopola sulla posizione corrispondente alle necessità di cottura tenendo presente che a numero maggiore corrisponde maggiore erogazione di calore, vedi tabella "utilizzo piastre elettriche" / elementi riscaldanti vetroceramici. La lampada spia accesa segnala l'inserimento della piastra. Va comunque considerato normale, per certi tipi di lampada, il permanere di una leggera luminescenza anche a comandi disinseriti.

**Important**

- *use of the appliance produces heat and moisture in the room where it is installed. Make sure the kitchen is sufficiently ventilated; keep natural ventilation holes open or install mechanical ventilation devices (such as a hood).*
- *Prolonged use of the appliance may require additional ventilation, such as opening a window.*
- *on floors with thermoelectric protection do not keep the ignite button pushed for more than 15 seconds. If the burner has not ignited after 15 seconds, open the door of the room and wait at least one minute before making a further attempt.*
- *on floors without protection, should the burner flame go out close the corresponding gas cock and wait at least one minute before making any attempt to ignite it.*

**Electrical plates / Vitroc ceramic heating elements** (Fig. 2-2a-3). *Rotate the knob towards the position required for cooking and bear in mind that the higher the number, the higher the heat output. See table "use of electrical plates" / heating elements vitroc ceramic. The pilot light signals that the plate is "on".*

*Some types of pilot lights will maintain some slight luminescence even after disconnection. That is quite normal.*

**Important**

- L'utilisation de l'appareil produit de la chaleur et de l'humidité dans le local d'installation. S'assurer que la cuisine est suffisamment aérée ; ne pas obstruer les orifices d'aération naturelle ou installer des dispositifs mécaniques d'aération (ex. une hotte).
- L'utilisation prolongée de l'appareil peut exiger un supplément d'aération, comme l'ouverture d'une fenêtre.
- sur les plaques dotées de sécurité thermoélectrique, ne pas activer l'allumage pendant plus de 15 secondes. Si, après 15 secondes le brûleur ne s'est pas allumé, ouvrir la porte de la pièce et attendre au moins une minute avant de réessayer.
- sur les plaques qui ne sont pas dotées de sécurité, en cas d'extinction des flammes d'un brûleur, fermer le robinet correspondant et attendre au moins une minute avant de réessayer.

**Plaque électriques / Eléments de chauffe vitrocéramiques** (Fig. 2-2a3). Tourner le bouton dans la position correspondante aux nécessités de cuisson, en gardant à l'esprit que la position maximum correspond à la plus grande émission de chaleur, voir tableau "utilisation plaques électriques" / éléments de chauffe vitrocéramiques. Le voyant lumineux allumé indique le fonctionnement de la plaque.

Pour de certains types de voyants lumineux la permanence d'une légère luminescence même à commandes déconnectées est tout à fait normale.

N.B. Nell'uso di piastre elettriche / elementi riscaldanti vitroceramici si consigliano recipienti a fondo piatto con diametro uguale o leggermente superiore a quello della piastra.

- evitare trabocchi di liquido; pertanto ad ebollizione avvenuta o comunque a liquido riscaldato ridurre l'erogazione di calore;
- non lasciare inserite le piastre elettriche a vuoto o con pentole o tegami vuoti;
- al termine della cottura riportare la manopola in posizione di chiuso e/o disinserito.

**Al verificarsi di una anche minima frattura della superficie del piano vitroceramico di cottura disinserire immediatamente l'alimentazione elettrica.**

**NON FISSARE INTENSAMENTE LA LAMPADA ALOGENA.**

N.B.: When using electrical plates / heating elements vitroceramic, we recommend flat bottom recipients with a diameter equal or slightly larger than that of the plate itself.

- avoid liquid overflow. Therefore, after boiling or heating liquids, reduce the heat output;
- do not leave the electrical plates on with empty pots and pans;
- when cooking is finished, rotate the knob back into closing and/or disconnected position.

**In the event of even a slight fracture on the cooking vitroceramic surface, disconnect the electric power supply immediately.**

**DO NOT STARE AT THE HALOGEN LAMP.**

N.B. Dans l'emploi des plaques électriques / éléments de chauffe vitrocéramiques on Vous conseille des récipients à fond plat avec le diamètre égal ou légèrement supérieur à celui de la plaque.

- éviter les débordements de liquide; ainsi après l'ébullition ou même, quand le liquide a été réchauffé, réduire l'émission de la chaleur;
- ne pas laisser les plaques électriques branchées à vide ou avec des casseroles ou des poêles vides;
- à cuisson terminée, tourner le bouton jusqu'à la position de fermeture et/ ou déconnexion.

**Si vous constatez l'apparition d'une fissure, même légère, sur la surface du plan vitrocéramique de cuisson, débranchez immédiatement l'appareil.**

**NE PAS FIXER INTENSÉMENT LA LAMPE HALOGÈNE.**

## GAS GAZ

pesciera	20x32
corona	Ø 20-32
rapido	Ø 20-26
semirapido	Ø 14-20
ausiliario *	Ø 10-14
fish	20x32
wok	Ø 20-32
fast	Ø 20-26
semifast	Ø 14-20
auxiliario *	Ø 10-14
poisson	20x32
wok	Ø 20-32
rapide	Ø 20-26
semirapide	Ø 14-20
auxiliaire *	Ø 10-14
fischpfannell	20x32
wok	Ø 20-32
schnell	Ø 20-26
halbschnell	Ø 14-20
hilfbrenner *	Ø 10-14
pesciera	20x32
corona	Ø 20-32
rápido	Ø 20-26
semirápido	Ø 14-20
auxiliar *	Ø 10-14
vis	20x32
wok	Ø 20-32
snel	Ø 20-26
matig snel	Ø 14-20
sudderpit *	Ø 10-14
pesciera	20x32
coroa	Ø 20-32
rápido	Ø 20-26
semi-rápido	Ø 14-20
auxiliar *	Ø 10-14

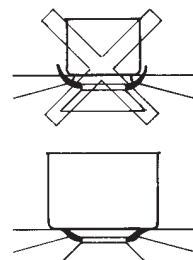


Fig. 1 - Abb. 1 - Afb. 1

## PIASTRE ELETTRICHE ELECTRICAL PLATES PLAQUE ELECTRIQUES KOCHPLATTEN PLACAS ELÉCTRICAS ELEKTRISCHE KOOKPLATEN CHAPAS ELÉCTRICAS

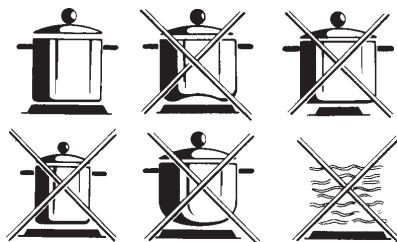
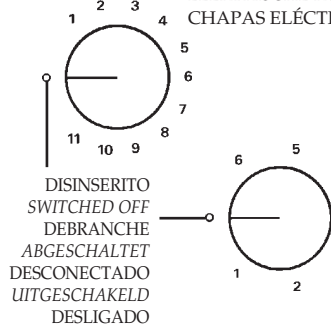
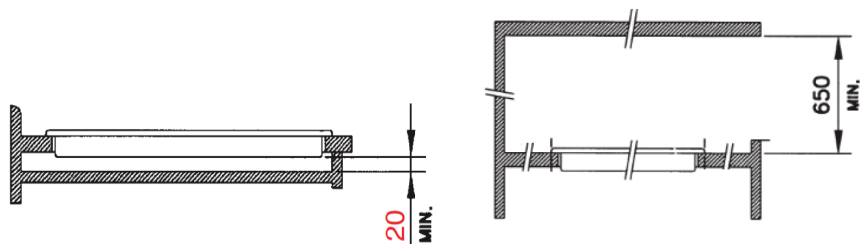
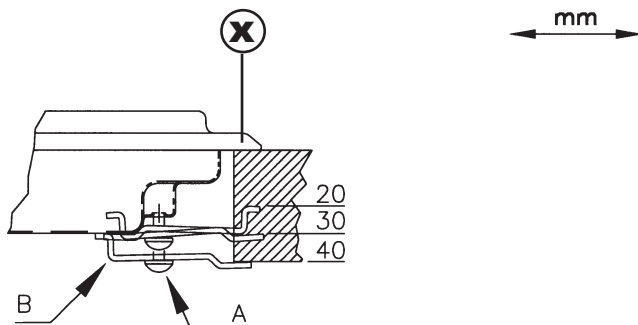
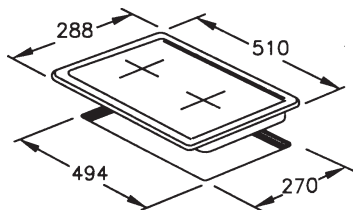
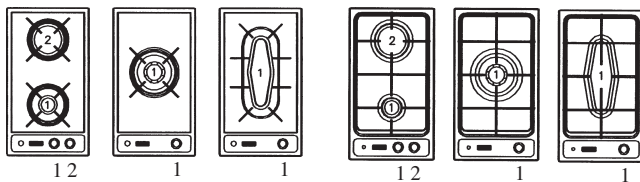


Fig. 2 - Abb. 2 - Afb. 2



**A**

Fig. 3 - Abb. 3 - Afb. 3

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**B**

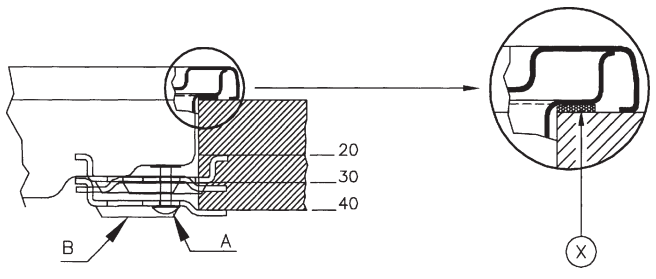
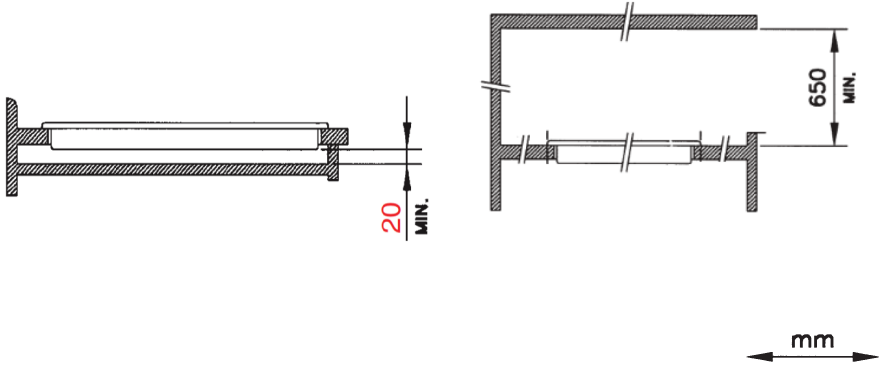


Fig. 3 - Abb. 3 - Afb. 3

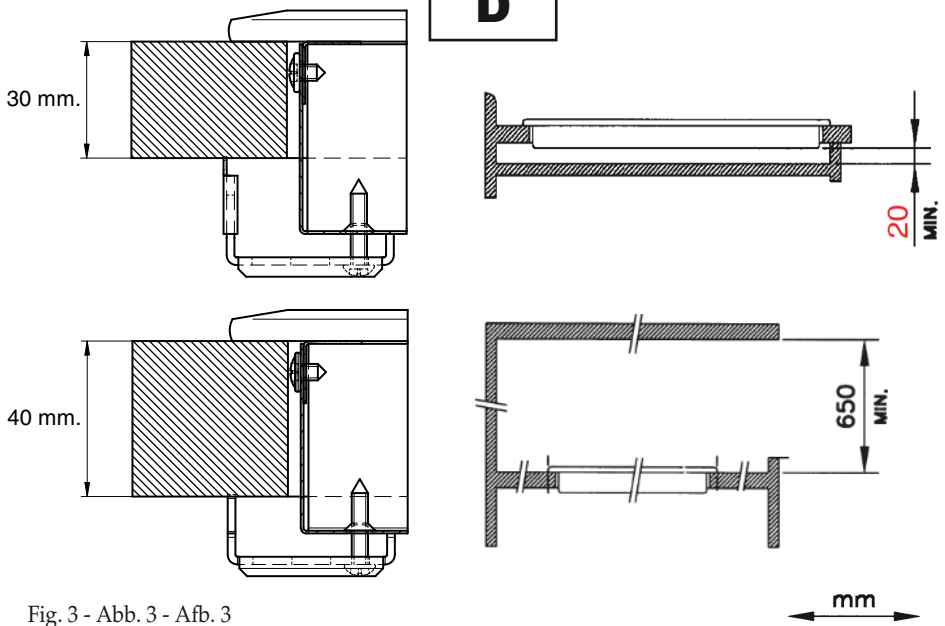
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Fig. 3 - Abb. 3 - Afb. 3

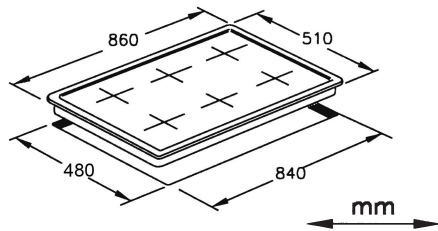
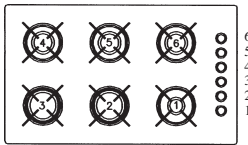
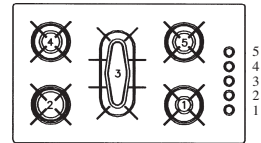
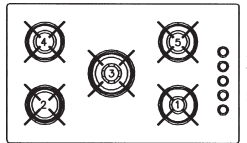
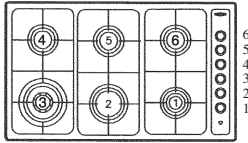
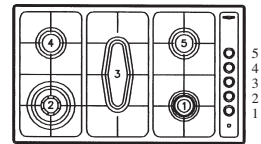
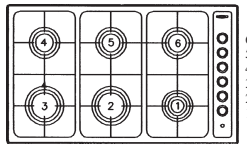
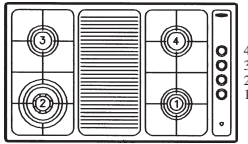
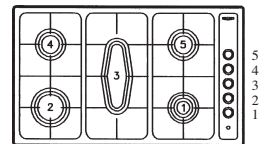
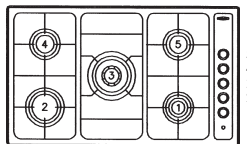
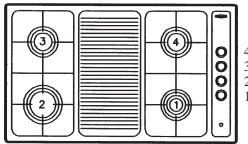
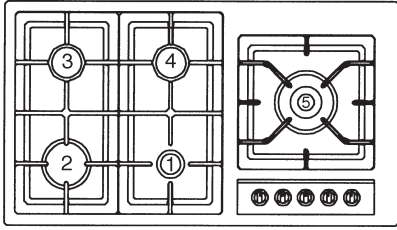
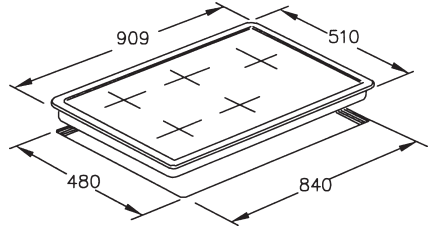
**E**

Fig. 3 - Abb. 3 - Afb. 3



1 2 3 4 5



**E**

**E**

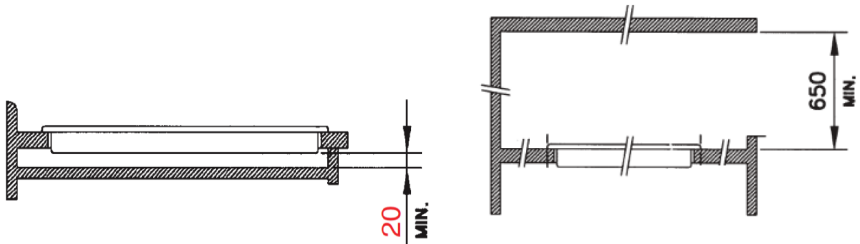
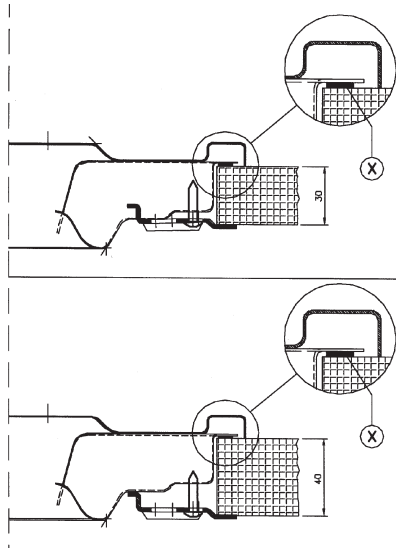


Fig. 3 - Abb. 3 - Afb. 3

mm

**utilizzo piastre elettriche/elementi riscaldanti vetroceramici**

commutatore	regolatore d'energia	intensità calore	tipi cottura
1	1 - 2	tenue	sciogliere grassi ecc.; riscaldare piccole quantità di liquido
2	3 - 4	dolce	riscaldare medie quantità di liquido - creme salse a lunga cottura
3	5 - 6	lento	scongelerare - riscaldare grandi quantità di liquido - cottura al di sotto della temperatura di ebollizione
4	7 - 8	medio	cottura arrostiti teneri - cottura alla temperatura di ebollizione
5	9 - 10	forte	cottura arrostiti - cottura lessi - cottura carni in padella
6	10 - 11	vivo	portare all'ebollizione grandi quantità di liquido - friggere

**use of electrical plates/vitroc ceramic heating elements**

commutator	energy regulator	heat intensity	cooking methods
1	1 - 2	slight	melting of fats etc.; heat small quantities of liquid
2	3 - 4	mild	heating of medium quantities of liquid; puddings, long-cooking sauces
3	5 - 6	slow	defreezing - heat large quantities of liquid; cooking below boiling temperature
4	7 - 8	medium	tender roasts; cooking at boiling temperature
5	9 - 10	high	roasts - boiled food; pan-frying of meats
6	10 - 11	burning heat	bring large quantities of liquid to boil; fry

**utilisation des plaques électriques/éléments de chauffe vitrocéramiques**

commutateur	régulateur d'énergie	intensité chaleur	types de cuisson
1	1 - 2	faible	faire fondre les graisses, etc.; chauffer des petites quantités de liquide
2	3 - 4	douce	chauffer des quantités moyennes de liquide; crèmes, sauces à longue cuisson
3	5 - 6	lente	décongeler - chauffer de grandes quantités de liquide; cuisson au dessous de la température d'ébullition
4	7 - 8	moyenne	cuisson rôtis viande blanche; cuisson à température d'ébullition
5	9 - 10	forte	cuisson rôtis viande rouge - cuisson pour pots-à-feu; cuisson pour viandes dans la poêle
6	10 - 11	vive	porter à ébullition de grandes quantités de liquide; faire frire

**Manutenzione  
Gas/Elettrico**

Prima di ogni operazione disinserire elettricamente l'apparecchiatura. Per una maggiore durata dell'apparecchiatura è indispensabile eseguire periodicamente un'accurata pulizia generale tenendo presente quanto segue:

- le parti in vetro, acciaio e/o smaltate devono essere pulite con prodotti idonei (reperibili in commercio) non abrasivi o corrosivi. Evitare prodotti a base di cloro (varechina, ecc.)
- evitare di lasciare sul piano lavoro sostanze acide o alcaline (aceto, sale, succo di limone, ecc.)
- gli spartifiamma ed i coperchietti (parti mobili del bruciatore) vanno frequentemente lavati con acqua bollente e detersivo avendo cura di togliere ogni eventuale incrostazione, asciugati accuratamente, controllare che nessuno dei fori dello spartifiamma risulti otturato anche parzialmente.
- le piastre elettriche si puliscono con uno strofinaccio umido e si ungono leggermente con olio lubrificante quando sono ancora tiepide.
- le griglie inox del piano di lavoro dopo essere state riscaldate assumono una colorazione bluastra che non ne deteriora la qualità. Per riportarle all'aspetto originale usare un prodotto leggermente abrasivo.

N.B.- L'eventuale lubrificazione dei rubinetti deve essere eseguita da personale qualificato al quale è bene rivolgersi in caso di anomalie di funzionamento. Controllare periodicamen

**Maintenance  
Gas/Electrical**

*Prior to any operation, disconnect the appliance from the electrical system.*

*For long-life to the equipment, a general cleaning operation must take place periodically, bearing in mind the following:*

- *the glass, steel and/or enamelled parts must be cleaned with suitable non-abrasive or corrosive products (found on the market). Avoid chlorine-base products (bleach, etc.);*
- *avoid leaving acid or alkaline substances on the working area (vinegar, salt, lemon juice, etc.).*
- *the wall baffle and the small covers (mobile parts of the burner) must be washed frequently with boiling water and detergent, taking care to remove every possible encrustation. Dry carefully and check that none of the burner holes is fully or partially clogged;*
- *the electrical parts are cleaned with a damp cloth and are lightly greased with lubricating oil when still warm.*
- *the stainless steel grids of the working area, after having been heated, take on a bluish tint which does not deteriorate the quality. To bring colour back to its original state, use a slightly abrasive product.*

*N.B.- Cleaning of the taps must be carried out by qualified personnel, who must be consulted*

**Entretien  
Gaz/Électrique**

Avant de toute opération, débrancher l'appareil du réseau électrique. Pour assurer une longue vie à l'appareil il faut absolument effectuer de temps en temps un nettoyage général soigneux en gardant à l'esprit ce qui suit:

- les parties en vitre, acier et/ou émaillées doivent être nettoyées avec des produits appropriés (faciles à trouver ans les magasins) non abrasifs ni corrosifs. Eviter les produits qui contiennent du chlore (eau de Javel, etc.)
- éviter de laisser sur la table de travail des substances acides ou alcalines (vinaigre, sel, jus de citron, etc.)
- les orifices du brûleur et les chapeaux (pièces mobiles du brûleur) doivent être fréquemment lavés avec de l'eau bouillante et du détergent, en ayant soin d'enlever tout incrustation, ensuite ils doivent être essuyés soigneusement, en contrôlant que tous les trous soient débouchés.
- les plaques électriques doivent être nettoyées avec un torchon humide et un peu huilées quand elles sont encore tièdes.
- les grilles inox du plan de travail après avoir été chauffées prennent une couleur bleuâtre qui ne détériore pas leur qualité. Pour leur rendre leur aspect original employer un produit un peu abrasif.

N.B.: - Le graissage éventuel des robinets doit être faite par des spécialités, qui doivent être appelés

## IT

te lo stato di conservazione del tubo flessibile di alimentazione gas. In caso di perdite richiedere l'immediato intervento del personale qualificato per la sostituzione.

### **Manutenzione superficie vetroceramica**

(Fig.-4a) Prima di tutto rimuovere residui di cibo e spruzzi di grasso dalla superficie di cottura con un raschietto. Successivamente pulire nella zona calda con Sidol o Stahlfix con carta da cucina, indi risciacquare con acqua e asciugare con uno straccio pulito. Tracce di fogli di alluminio, di oggetti di plastica, zucchero o cibi fortemente saccariferi devono essere rimosse immediatamente dalla zona calda di cottura con un raschietto per evitare possibili danni alla superficie del piano. In nessun caso usare spugne o strofinacci abrasivi; evitare anche l'uso di detersivi chimici aggressivi come Fornspray o smacchiatori.

NON UTILIZZARE PULITORI A VAPORE

## GB

*in case of any functioning anomaly. Check periodically the state of conservation of the flexible gas feed pipe. In case of leakage, call immediately the qualified technicians for its replacement.*

**Maintenance vitroceramic surface**  
(Fig.-4a) First of all remove stray food bits and grease drops from the cooking surface with the special scraper (fig. 4). Then clean the hot area as best as possible with SIDOL, STAHLFIX or other similar products with a paper-towel, then rinse again with water and dry with a clean cloth. Pieces of aluminum foil and plastic material which have inadvertently melted or sugar remains or highly sacchariferous food have to be removed immediately from the hot cooking area with the special scraper (fig. 4). -This is to avoid any possible damage to the surface of the top. Under no circumstances should abrasive sponges or irritating chemical detergents be used such as oven sprays or spot removers.

DO NOT USE STEAM CLEANERS

## FR

en cas d'anomalie de fonctionnement. Contrôler de temps en temps l'état de conservation du conduit flexible d'alimentation gaz. Si il y a des fuites remplacer immédiatement. Dans tous les cas ne pas oublier de la changer avant la date limite indiquée sur le tube.

**Entretien surface vitrocéramique**  
(Fig.-4a) Avant tout enlever les restes de nourriture et les giclées de graisse de la surface de cuisson avec une paillette métallique. Nettoyer ensuite dans la zone chaude avec Sidol ou Stahlfix et du papier de cuisine, rincer par de l'eau et essuyer avec un chiffon propre. Les traces d'aluminium, d'objets en plastique, de sucre ou de nourriture très riche en sucre doivent être enlevés instantanément de la zone chaude de cuisson par l'aide d'une paillette métallique pour éviter de possibles dégâts à la surface du plan. N'utiliser absolument pas d'éponges ou de torchons abrasifs; éviter aussi l'emploi de détergents chimiques agressifs comme Fornspray ou de dégraisseurs.

NE PAS UTILISER DE NETTOYEURS À VAPEUR

**IT****Istruzioni  
per l'installatore****Installazione**

Questo apparecchio non è provvisto di un dispositivo di scarico dei prodotti della combustione. Si raccomanda che sia installato in locali sufficientemente areati secondo le disposizioni di legge vigenti. La quantità d'aria necessaria alla combustione non deve essere inferiore a 2.0 m<sup>3</sup>/h per ogni kW di potenza installato.

Vedi tabella potenze bruciatori.

NB: l'apparecchio è in Classe 3 di installazione. Le condizioni di regolazione dell'apparecchio sono indicate nella targa dati fissata al carter.

**Posizionamento**

(Fig. 4). L'apparecchio è previsto per essere incassato in un piano di lavoro come illustrato nell'apposita figura.

Prima di inserire il piano predisporre la guarnizione di tenuta

(X) su tutto il perimetro della foratura d'incasso.

**GB****Instructions  
for the installer****Installation**

*This appliance is not provided with a combustion product discharge. It is recommended that it be installed in sufficiently aerated places, in terms of the laws in force. The quantity of air which is necessary for combustion must not be below 2.0 m<sup>3</sup>/h for each kW of installed power. See table of burner power.*

*Note: the device is in installation class 3.*

*The appliance's adjustment parameters are shown on the plate attached to its housing.*

**Positioning**

(Fig. 4). *The appliance can be fitted into a working area as illustrated on the corresponding figure.*

*Before positioning the hob, fit the seal (X) around the entire periphery of the hole cut in the worktop.*

**FR****Modalités  
d'installation****Installation**

Cet appareil n'est pas pourvu de dispositif d'évacuation des produits de la combustion. On doit donc l'installer dans des endroits suffisamment aérés suivant les dispositions des lois en vigueur. La quantité d'air nécessaire à la combustion ne doit pas être inférieure à 2.0 m<sup>3</sup>/h pour chaque kW de puissance installer. Voir tableau puissances brûleurs.

N.B.: l'appareil appartient à la Classe 3 d'installation.

Les modalités de réglage de l'appareil sont indiquées sur la plaque des données fixée au carter.

**Positionnement**

L'appareil est prévu pour être encastré dans un plan de travail comme indiqué dans la fig. 4.

Avant d'installer le plan de cuisson, placer le joint d'étanchéité (X) sur tout le périmètre de l'ouverture.

**Collegamento gas**

(Fig. 5) Collegare l'apparecchiatura alla bombola o all'impianto secondo le prescrizioni delle norme in vigore accertandosi preventivamente che l'apparecchiatura sia predisposta al tipo di gas disponibile. In caso contrario vedi: "Adattamento a diverso tipo di gas". Verificare inoltre che la pressione di alimentazione rientri nei valori riportati nella tabella: "Caratteristiche utilizzatori".

**Allacciamento metallico rigido/semirigido**

Eseguire l'allacciamento con raccordi e tubi metallici (anche flessibili) in modo da non provocare sollecitazioni agli organi interni all'apparecchio. N.B. - Ad installazione ultimata controllare, con una soluzione saponosa, la perfetta tenuta di tutto il sistema di collegamento.

**Collegamento elettrico**

(Fig. 6) Prima di effettuare l'allacciamento elettrico accertarsi che:

- le caratteristiche dell'impianto siano tali da soddisfare quanto indicato sulla targa matricola applicata sul fondo del piano;

**Gas connection**

(Fig. 5) Connect the appliance to the gas cylinder or to the installation according to the prescribed standards in force, and ensure beforehand, that the appliance matches the type of gas available. Otherwise, see "Adaptation to various types of gas".

Furthermore, check that the feed pressure falls within the values described on the table: "User characteristics".

**Rigid/semi rigid metal connection**

Carry out the connection with fittings and metal pipes (even flexible pipes) so as to obtain counter stress the inner parts of the appliance. N.B. - when the installation has been carried out, check the perfect sealing of the entire connection system, by using a soapy solution.

**Electrical connection**

(Fig. 6) Prior to carrying out the electrical connection, please ensure that:

- the plant characteristics are such as to follow what is indicated on the matrix plate placed at the bottom of the working area;

**Connexion gaz**

(Fig. 5) Effectuer la connexion de l'appareil à la bouteille ou à l'installation selon les prescriptions des normes en vigueur s'assurant à l'avance que l'appareil est réglé pour le type de gaz disponible. En cas contraire voir: "Adaptation à un type de gaz différent".

Verifier aussi que la pression d'alimentation correspond aux valeurs du tableau: "Caractéristiques utilisateurs".

**Branchement métallique rigide/semirigide**

Effectuer le branchement avec des raccords à conduits métalliques (même flexibles) de façon à ne pas provoquer de contraintes aux organes internes à l'appareil.

N.B.: - Quand l'installation est terminée, contrôler, avec une solution savonneuse, la parfaite étanchéité de tout le système de branchement.

**Branchement électrique**

(Fig. 6) Avant d'effectuer le branchement électrique, s'assurer que:

- la tension de l'installation électrique correspond au voltage indiqué sur la plaque signalétique appliquée au fond du plan;

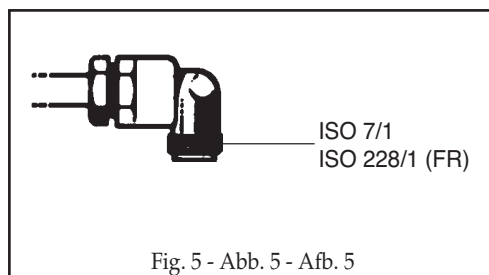


Fig. 5 - Abb. 5 - Afb. 5



## IT

- l'impianto sia munito di un efficace collegamento di terra secondo le norme e le disposizioni di legge in vigore. La messa a terra è obbligatoria a termini di legge.

Nel caso che l'apparecchiatura non sia munita di cavo e/o di relativa spina utilizzare materiale idoneo per l'assorbimento indicato in targa matricola e per la temperatura di lavoro. Il cavo in nessun punto dovrà raggiungere una temperatura superiore di 50 °C a quella ambiente.

Per il collegamento diretto alla rete è necessario interporre un interruttore omnipolare dimensionato per il carico di targa che assicuri la sconnessione della rete con una distanza di apertura dei contatti che consenta la disconnessione completa nelle condizioni della categoria di sovratensione III, conformemente alle regole di installazione (il cavo di terra giallo/verde non deve essere interrotto). La presa o l'interruttore omnipolare devono essere facilmente raggiungibili con l'apparecchiatura installata.

Se il cavo di alimentazione è danneggiato, esso deve essere sostituito dal costruttore o dal suo servizio assistenza tecnica o comunque da una persona con qualifica similare, in modo da prevenire ogni rischio.

## GB

- *that the plant is fitted with an efficient earth connection, following the standards and law provisions in force. The earth connection is compulsory in terms of the law.*

*Should there be no cable and/or plug on the equipment, use suitable absorption material for the working temperature as well, as indicated on the matrix plate. Under no circumstance must the cable reach a temperature above 50°C of the ambient temperature.*

*If connecting directly to the mains power supply, fit a multi-pole switch of a suitable size for the rated capacity with a clearance distance which completely disconnects the power line under overvoltage category III conditions, consistently with the rules of installation (the yellow/green earth wire must not be interrupted). The plug or omnipolar switch must be easily reached on the installed equipment.*

*To avoid all risk, if the power cable becomes damaged, it must only be replaced by the manufacturer, by an authorised service centre, or by a qualified electrician.*

## FR

- l'installation a une connexion de terre efficace suivant les normes et les dispositions de loi en vigueur. La mise à terre est obligatoire aux termes de la loi.

Si l'appareil n'a pas de câble et /ou de prise correspondante, ne utiliser que des câbles et des prises, selon les données indiquées sur la plaque signalétique et à la température de travail. Le câble ne devra jamais atteindre une température supérieure de 50°C à celle de l'ambiance.

Pour le raccordement direct au réseau, il faut prévoir un interrupteur omnipolaire d'une puissance adaptée aux données figurant sur la plaque pour déconnecter l'appareil en cas de besoin; conformément aux règles d'installation, la distance d'ouverture des contacts doit permettre une déconnexion complète dans les conditions de surtension de la catégorie III (le câble jaune et vert de mis à la terre ne doit pas être interrompu). La prise ou l'interrupteur omnipolaire doivent être facilement accessibles après la mise en place de l'appareil.

Si le câble d'alimentation est endommagé, le constructeur, le service d'assistance technique ou un technicien qualifié devra le remplacer afin d'éviter toute sorte de risque.

IT

### Adattamento a diverso tipo di gas

(Fig. 7) Se l'apparecchiatura risulta predisposta per un diverso tipo di gas da quello di alimentazione disponibile, si deve procedere:

- alla sostituzione degli iniettori (Fig. 7) con i corrispondenti al tipo di gas da utilizzare (vedi tabella "Caratteristiche utilizzatori").
- per la regolazione del minimo agire con opportuno cacciavite sulla vite posta sul rubinetto (Fig. 8) dopo averlo ruotato in posizione di minimo. Per GPL (butano/propano) avvitarlo a fondo.

GB

### Adaptation to various types of gas

(Fig. 7) Should the appliance be pre-set for a different type of gas than that available, proceed as follows:

- replace the injectors (Fig. 7) with the corresponding type of gas to be used (see table "Uses characteristics").
- to adjust to the minimum, use a screwdriver on the screw placed on the tap (Fig. 8) after turning the tap to its minimum position. For LPG (butane/propane) screw tight.

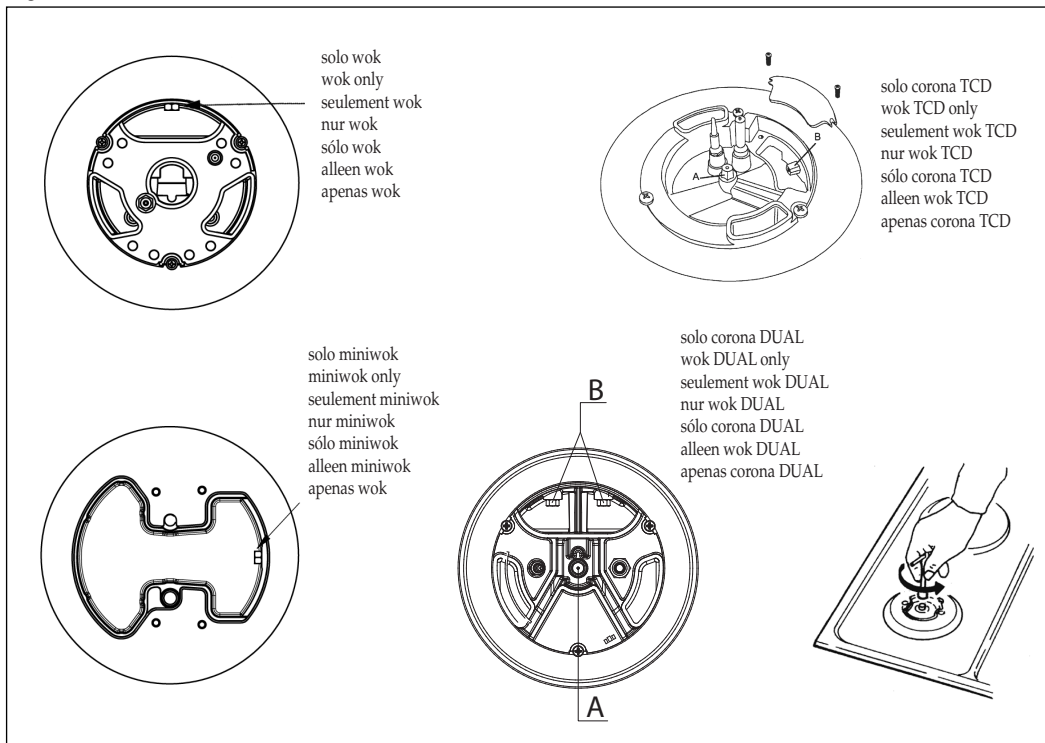
FR

### Adaptation à un différent type de gaz

(Fig. 7) Si l'appareil prévoit un type de gaz différent de celui d'alimentation disponible, on doit procéder:

- à la substitution des injecteurs (Fig. 7) avec ceux correspondants au type de gaz qu'il faut utiliser (voir tableau "Caractéristiques utilisateurs").
- pour le réglage au minimum, tournez à l'aide d'un tournevis approprié la vis dans l'axe du robinet (Fig. 8) après avoir placé le robinet sur la position du minimum. Pour GPL (butane/propane) serrez à fond.

Fig. 7 - Abb. 7 - Afb. 7



## USER CHARACTERISTICS

### GAS BURNERS

FEED		BURNER	Ø INJECTORS	THERMAL CAPACITY	CONSUMPTION	
TYPE	PRESSURE mbar	MnWK	1/ 100 mm	W		
Natural gas G20	10/20	fast	155/129	3000	286	l/ h
		semifast	117/101	1750	167	
		auxiliary	92/77	1000	95	
		wok DUAL	70A-150B/63A-121B	3500	333	
		wok DUAL	70A-170B/63A-140B	4250	405	
		C3	163/141	3500	333	
		C3	180/150	4000	381	
MnWK	168/140	3500	333			
LPG G30/G31	28-30/27.5	fast	87/94	3000	218	g/ h
		semifast	66/70	1750	127	
		auxiliary	50/56	1000	73	
		wok DUAL	37A-90B/44A-96B	3500	254	
		wok DUAL	37A-97B/44A-100B	4250	309	
		C3	94/100	3500	254	
		C3	102/108	4000	291	
MnWK	93/100	3500	254			
Towngas G110	8-10	fast	320	3000	680	l/ h
		semifast	192	1750	398	
		auxiliary	150	1000	227	
		wok DUAL	150A/350B	3500	794	
		C3	350	3500	794	
		MnWK	310	3500	794	

### ELECTRICAL PLATES

FEED	TYPE	W	ADJUSTMENT
~ 230 V	normal Ø 145 - Ø 180	1000 - 1500	commutator (0 ÷6) energy regulator (0 ÷11)
	fast Ø 145 - Ø 180	1500 - 2000	

### VITROCERAMIC HEATING ELEMENTS

FEED	TYPE	W	ADJUSTMENT
~ 230 V	triple-circuit radiant Ø 145 - Ø 180	1200 - 1700	commutator (0 ÷6)
	single-circuit radiant Ø 145 - Ø 180	1200 - 1700	energy regulator (0 ÷11)
	mixed-circuit radiant/halogen Ø 145 - Ø 180	1200 - 1800	energy regulator (0 ÷11)
	duble-circuit oval radiant Ø 145 x 300	2000	commutator (0÷4)

**PIASTRA ELETTRICA - ELECTRIC PLATE - PLAQUES ELECTRIQUES - ELEKTROKOCHESTELLEN -  
PLACA ELÉCTRICA - ELEKTRISCHE KOOKPLAAT - CHAPA ELÉCTRICA**

ALIMENTAZIONE	TIPO	W	REGOLAZIONE
FEED	TYPE	W	ADJUSTMENT
ALIMENTATION	TYPE	W	REGLAGE
SPEISUNG	TYPE	W	REGELUNG
ALIMENTACION	TIPO	W	REGULACION
VOEDING	TYPE	W	REGELING
ALIMENTAÇÃO	TIPO	W	REGULAÇÃO
<p>~ 230 V</p>	<p>normale - <i>normal</i> normal - <i>normal</i> normal - <i>normaal</i> normal Ø145</p>	1000	<p>commutatore (0+6) - <i>commutator (0+6)</i> commutateur (0+6) - <i>Kommutator (0+6)</i> - conmutador (0+6) - <i>aan/uit schakelaar (0+6)</i> - comutador (0+6)</p> <p>regolatore d'energia (0+11) - <i>energy regulator (0+11)</i> - régulateur d'énergie (0+11) - <i>Energieregler (0+11)</i> - regulador d'energia (0+11) - <i>energie regelaar (0+11)</i> - regulador d'energia (0+11)</p>
	<p>rapida - <i>fast</i> rapide - <i>schnell</i> rápida - <i>snel</i> rápida Ø145</p>	1500	<p>commutatore (0+6) - <i>commutator (0+6)</i> commutateur (0+6) - <i>Kommutator (0+6)</i> - conmutador (0+6) - <i>aan/uit schakelaar (0+6)</i> comutador (0+6)</p> <p>regolatore d'energia (0+11) - <i>energy regulator (0+11)</i> - régulateur d'énergie (0+11) - <i>Energieregler (0+11)</i> - regulador d'energia (0+11) - <i>energie regelaar (0+11)</i> - regulador d'energia (0+11)</p>

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# ARTUSI

## THE ART OF COOKING

**Worldwide Appliances Pty Limited**

**A.B.N. 45868077422**

**Office:**

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

**Post:**

**Locked Bag 3000, Annandale, N.S.W 2038**

**P: 1300 856 411**

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1. law;
2. any Worldwide Appliances related company;
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### **WARRANTY**

#### **1. Warranty**

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

#### **24 months warranty products:**

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

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

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

#### **12 months warranty products:**

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

Portable Appliances\* – Benchtop Models and Portable Gas Models

#### **2. What is not Covered by the Warranty.**

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

- (a) damage through misuse (including failure to maintain, service or use with proper care), neglect, accident or ordinary wear and tear (including deterioration of parts and accessories and glass breakage);
- (b) use for purpose for which the artusi product was not sold or designed;
- (c) use or installation which is not in accordance with any specified instructions for use or installation;
- (d) use or operation after a defect has occurred or been discovered;
- (e) damage through freight, transportation or handling in transit (other than when Worldwide Appliances is responsible);
- (f) damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors outside the control of Worldwide Appliances;
- (g) repair, modification or tampering by the purchaser or any person other than Worldwide Appliances, an employee of Worldwide Appliances or an authorised artusi service contractor\*;
- (h) use of parts, components or accessories which have not been supplied or specifically approved by artusi.
- (i) damage to surface coatings caused by cleaning or maintenance using products not recommended in the artusi product handbook provided to the purchaser upon purchase of the artusi product;
- (j) damage to the base of an electric oven due to items having been placed on the base of the oven cavity or covering the base, such as aluminium foil (this impedes the transfer of heat from the element to the oven cavity and can result in irreparable damage); or
- (k) damages, dents or other cosmetic imperfections not affecting the performance of the artusi in respect of an artusi product purchased as a "factory second" or from display

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

#### **3. Domestic Use**

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

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#### 4. Time for Claim under the Warranty

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

#### 5. Proof of Purchase

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

#### 6. Claiming under the Warranty

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

#### 7. Statutory Rights

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

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

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

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

(c) Worldwide Appliances excludes indirect or consequential loss of any kind (including, without limitation, loss of use of the artusi product) and (other than expressly provided for in these terms and conditions) subject to all terms, conditions and warranties implied by custom, the general law, the Act or other statute.

(d) The liability of Worldwide Appliances to you

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

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

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

(iii) replacing the artusi product; or

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

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

#### 8. Defects

Any part of an artusi product deemed to be defective and replaced by Worldwide Appliances is the property of Worldwide Appliances.

Worldwide Appliances reserves the right to inspect and test artusi products in order to determine the extent of any defect and the validity of a claim under the Warranty.

\*To locate your closest artusi authorised service agent please contact Worldwide Appliances on 1300 856 411 or visit [www.artusi.com.au](http://www.artusi.com.au)

**ALL SERVICE CALLS MUST BE BOOKED THROUGH THE Worldwide Appliances SERVICE AND WARRANTY DEPARTMENT ON 1300 856 411**

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**ARTUSI**  
THE ART OF COOKING

### Warranty Card tear off

WARRANTY REGISTRATION CARD  
01052013

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

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

MODEL NUMBER	SERIAL NUMBER <small>(if you cannot locate the serial number please call ARTUSI on 1300 85 64 11)</small>
1	
2	
3	
4	









# ARTUSI

P: 1300 649 583

ARTUSI Offices are open daily from 9am-5pm and Saturdays 10am-4pm  
(WA by appointment only on Saturdays)

[artusi.com.au](http://artusi.com.au)

NSW & ACT (Head Office)  
48-50 Moore Street Leichhardt  
F 02 8569 4699

VIC, TAS & SA  
1211 Toorak Road Camberwell  
F 03 9809 2155

QLD  
1/42 Cavendish Road Coorparoo  
F 07 3397 0850

WA & NT  
Unit 10/55 Howe Street Osborne Park  
F 08 9201 9188