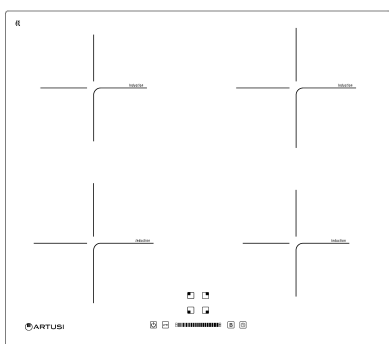


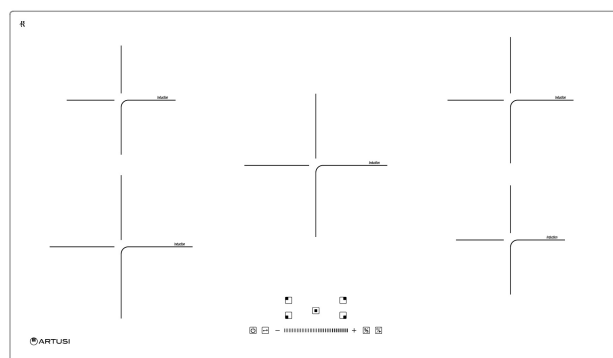


Induction Hob

User Manual



AID6004NB



AID9005NB

Please read the user manual carefully before installing and using this product, and follow the instructions as required. The operational guidelines in this manual are essential for maintaining the product in optimal working condition.

Please keep this manual in a safe place. When purchasing the appliance, make sure to fill out the product warranty card carefully and keep it properly for future warranty service.

Contents

1. Environmental Impact Notice for Users	1
2. Safety Precautions	1
3. Packing List	3
4. Technical Parameters	3
5. Product Installation Methods and Installation Precautions	4
6. Product Information	8
7. How To Use The Product	9
8. Choosing the right Cookware	16
9. Hints and Tips	17
10. FAQs and Handling	18

Symbols Used in the Manual and Their Meanings:



Important information regarding personal safety and how to prevent damage to the appliance.



Main Instructions

Environmental Impact Statement For Users



We are committed to reducing environmental impact and preventing pollution. To help support these efforts, please dispose of product packaging and components responsibly.

Recyclable materials, including cardboard packaging and plastics, should be placed in appropriate recycling bins after use. Hazardous materials, such as used batteries, must not be disposed of in general waste, as they can cause significant environmental harm. Instead, they should be taken to designated battery recycling or hazardous waste collection facilities.

By disposing of waste correctly, you can help protect the environment and support sustainable resource management.

Safety Precautions



These instructions are for your safety. Please read them thoroughly prior to installation and retain them for future reference.

- The appliance is not to be used 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. Children being supervised not to play with the appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- The appliance incorporates an earth connection for functional purposes only.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- **WARNING:** A steam cleaner is not to be used.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- After use, switch off the hob element by its control and do not rely on the pan detector.

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Danger of fire: Do not store items on the cooking surfaces.
- CAUTION: The cooking process must be supervised. A short-term cooking process must be supervised continuously.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid a hazard.
- WARNING: Before obtaining access to terminals, all supply circuits must be disconnected.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- NEVER try to extinguish a fire with water but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- WARNING: Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass / the glass of hinged lids of the hob (as appropriate), since they can scratch the surface, which may result in shattering of the glass.
- Ensure the power cord isn't accessible after installation.

Packing List



After unpacking, please check each product and accessory to ensure completeness. If any item is missing or damaged, contact your dealer for assistance.

No.	Name	Quantity
1	Complete unit	1 unit
2	Instruction manual	1 copy
3	Packing foam	1 set
4	Sealing strip (Not supplied as optional accessory)	1 set
5	Accessories (Not supplied as optional accessory)	1 set

Technical Parameters



Cooking Hob	AID6004NB
Cooking Zones	4 Zones
Supply Voltage	220-240V~, 50/60Hz
Installed Electric Power	7000W
Product Size L×W×H(mm)	580X510X60
Building-in Dimensions A×B (mm)	560X490

Cooking Hob	AID9005NB
Cooking Zones	5 Zones
Supply Voltage	220-240V~, 50/60Hz
Installed Electric Power	9300W
Product Size L×W×H(mm)	900X520X60
Building-in Dimensions A×B (mm)	835X475

Product Installation Methods and Installation Precautions

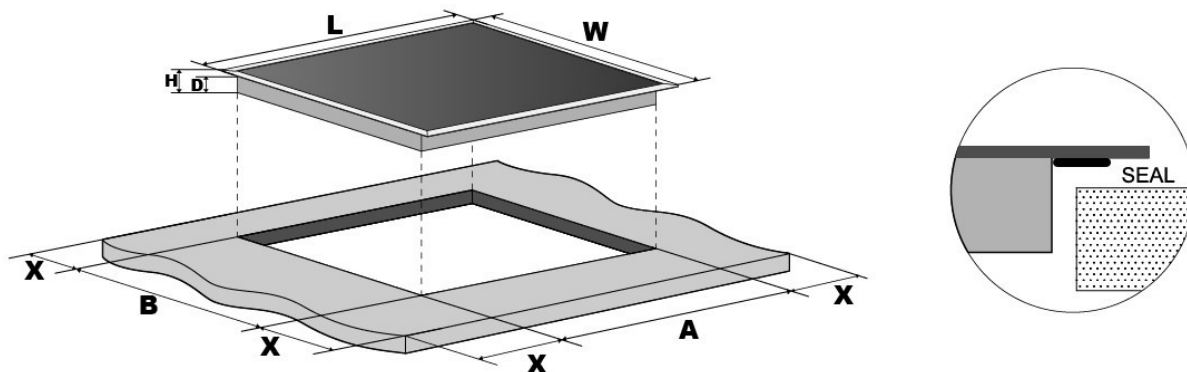


Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing.

For installation and use, a minimum of 5 cm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least 30 mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:

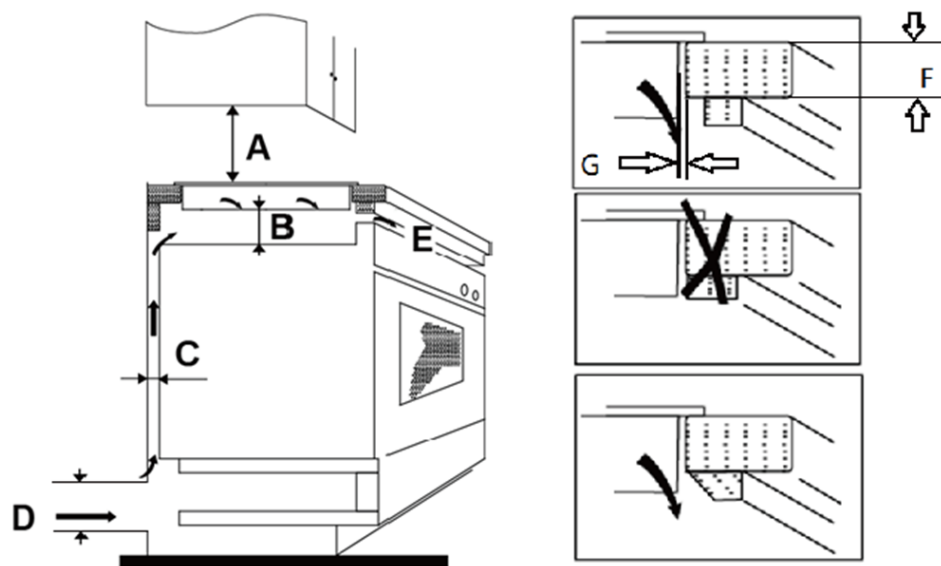


Model	L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
AID6004NB	580	510	60	56	560	490	50 mini
AID9005NB	900	520	60	56	835	475	50 mini

Under any circumstances, make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the induction cooker hob is in good work state. As shown below



Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760 mm.



A(mm)	B(mm)	C(mm)	D	E	F	G
760	50 mini	20 mini	Air intake 200mm	Air exit 5mm	15 mm	10 mm

Before you install the hob, make sure that:

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant material.
- If the hob is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch will be easily accessible to the customer with the hob installed.
- You consult local building authorities and by-laws if in doubt regarding installation.
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

When you have installed the hob, make sure that:

- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The isolating switch is easily accessible by the customer.

Installation

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

Cut out worktop to supplied dimensions shown (fig.1) with suitable equipment. Seal the cut edge of the worktop using silicone or PTFE and allow to dry prior to fitting the hob.

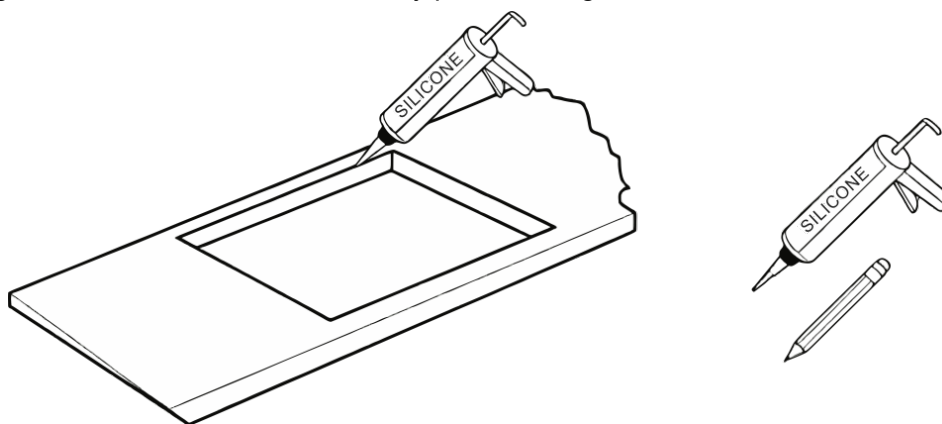


fig.1

Stretch out the supplied seal along the underside edge of the hob ensuring the ends overlap

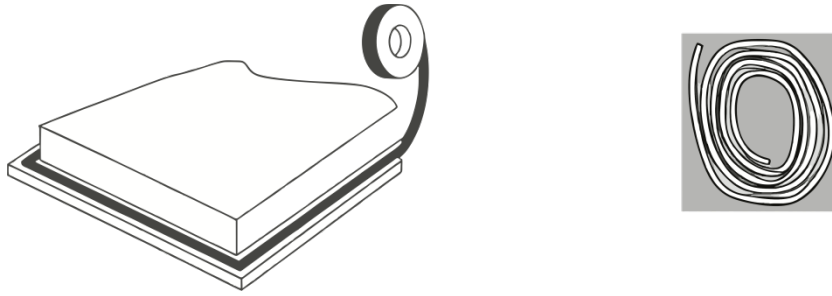


fig.2

Do not use adhesive to fix the hob into the worktop. Once the seal is fitted position the hob into the cutout in the worktop. Push the hob into the worktop ensuring a good seal around the outer edge; Then installing the 4 fixed brackets in the front and rear directions of the induction hob (fig. 3).

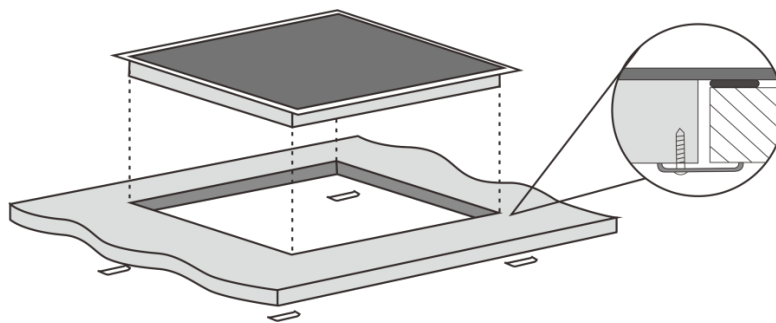


fig.3

Cautions

1. The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics.
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

Connecting the hob to the mains power supply



This hob must be connected to the mains power supply only by a suitably qualified person.

Before connecting the hob to the mains power supply, check that:

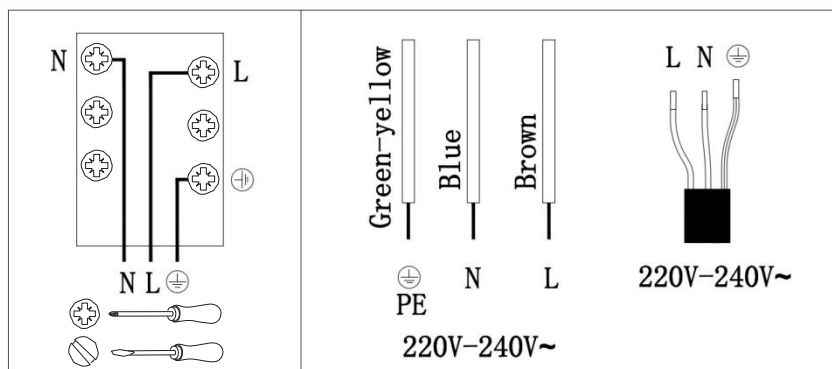
- 1.the domestic wiring system is suitable for the power drawn by the hob.
- 2.the voltage corresponds to the value given in the rating plate
- 3.the power supply cable sections can withstand the load specified on the rating plate. To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.



Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.

Power line access method

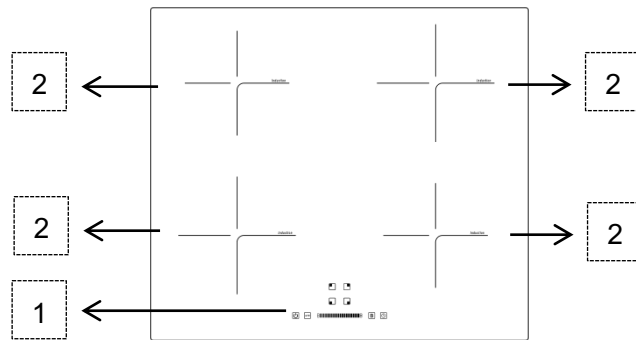


- If the cable is damaged or to be replaced, the operation must be carried out by after-sale agent with dedicated tools to avoid any accidents.
- If the appliance is being connected directly to the mains an omni-polar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorized technicians only.
- **This appliance requires a 32 Amp Miniature Circuit Breaker.**
- **This Appliance Requires a 50 Amp Miniature Circuit Breaker. (For AID9005NB)**

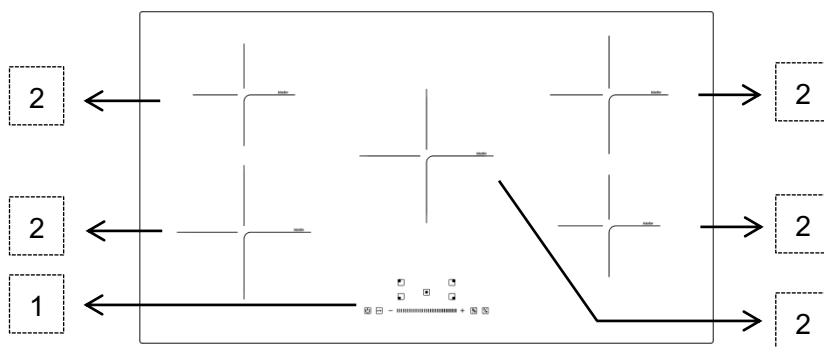
Product Information



Close-up View



AID6004NB



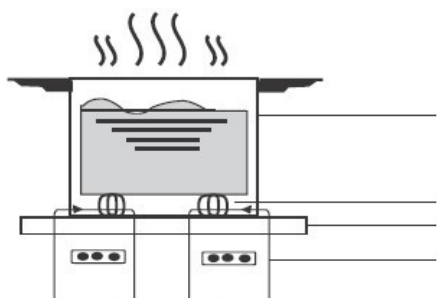
AID9005NB

- 1. Control Panel
- 2. Electric Hot Plates

How To Use The Product



Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.



iron pot

magnetic circuit ceramic glass plate

induction coil induced currents

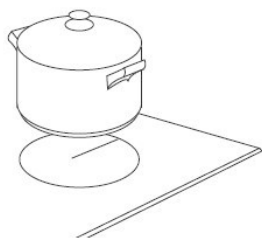
Before using your New Induction Hob

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

To start cooking

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

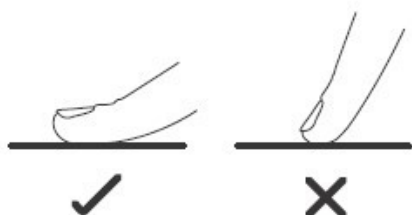
Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



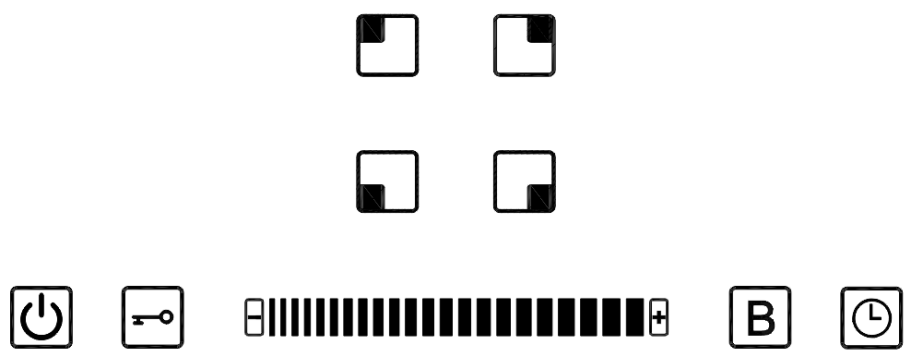
Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.

Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



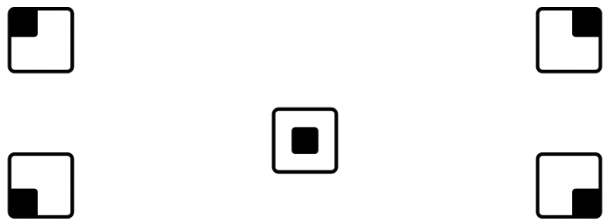
Control Panel:
4 Powers



Reference	Description
    A	Zone select key
B	 Child lock key
C	 ON/OFF key
D	 Power/timer regulating key
F	 boost
G	 Timer key

Heating Zone	Max.Power
	1800W/2300W (boost)
	1200W/1500W (boost)
	1800W/2300W (boost)
	1200W/1500W (boost)

5 Powers



Reference	Description
A 	Zone select key
B 	Child lock key
C 	ON/OFF key
D 	Power/timer regulating key
F 	Boost control key/Keep warm key
G 	Timer key/Pause key

Heating Zone	Max.Power
	1800W/2100W (boost)
	1200W/1500W (boost)
	1800W/2100W (boost)
	1200W/1500W (boost)
	1800W/2100W (boost)

1 OPERATION

1.1 Key functions

ON & OFF 	ON: In standby mode, you can press the ON/OFF key  ,The buzzer whistled. The middle segment of all nixie tubes (" - ") is displayed. If no operation is performed currently, the induction cooker automatically enters the standby state after 1 minute. OFF: In the startup state, you can press the "ON/OFF" key to stop the power output of the induction cooker and enter the standby state. All heating areas stop power output, and the fan continues to rotate at the lowest speed until the residual heat display "H" disappears.
Power control -  +	According to the heating zone where the pan is placed, select a relevant zone select key by pressing key(A), The digital tube of relevant zone will flash, Adjust heat setting by touching the slider regulating key(D) control, power level will show on the relevant digital tube.
Boost function   (short press) (AID9005NB)	Using boost Function: select a relevant zone select key by pressing key(A), The digital tube of relevant zone will flash, Touching Boost control key, The specified heating zone will enter BOOST mode, the zone indicator show “P” (Powerful) , After about 5 seconds to determine, and stop flashing. Cancel boost: When the heating zone is at “ P ” level, select a relevant zone select key by pressing key(A), The digital tube of relevant zone will flash, touch “  ” to quit boost function. Note: BOOST level will return to level 9 after 5 mins.
Keep warm function  (AID9005NB)	Touch the cooking zone selection button that you wish to use keep warm, an indicator next to the key will flash. Touch the button  and hold for 3 seconds, the cooking zone indicator will display  If you want to cancel the keep warm, select the cooking zone you wish to operate, and then touch the button  and hold for 3 seconds. The cooking zone will be off.
Timer   (short press) (AID9005NB)	You can use the timer in two different ways: • You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time has expired. • You can set it to turn one cooking zone off after the set time has expired. • You can set the timer for up to 99 minutes. Using the Timer as a Minute Minder If you are not selecting any cooking zone 1.Make sure at least one cooking is turned on. Note: you can use the minute minder even if you’re not selecting any cooking zone.

2. Touch the Timer key(F). The minder indicator will start flashing and “10” will show in the timer display.
3. Set the time by touching the “-” or “+” control of the timer.
Hint: Touch the “-” or “+” control of the timer once to decrease or increase by 1 minute.
Touch and hold the “-” or “+” control of the timer to decrease or increase by 10 minutes.
Touching the “-” and “+” together, the timer is cancelled, and the timer indicator will turn off.
4. When the time is set, it will begin to count down immediately. The display will show the remaining time.
5. Buzzer will beep for 30 seconds, and the timer indicator will turn off when the set time has expired.

Setting the timer to turn one or more cooking zones off

If the timer is set on one zone:

1. Select the relevant cooking zone which is working by touching the zone select key (A).
2. Press the Timer key(F) the timer at this point.
, the timing indicator flashes, and you can set
3. Using the “+” and “-” buttons, you can realize the set the timer from 1 to 99 minutes.
Hint: Touch the “-” or “+” control of the timer once will decrease or increase by 1 minute.
Touch and hold the “-” or “+” control of the timer will decrease or increase by 10 minutes.
Touching the “-” and “+” together, the timer is cancelled, and the timer indicator will turn off.
4. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.
NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.



5. When cooking timer expires, the corresponding cooking zone will be switched off automatically. Other cooking zones will keep operating if they were turned on previously.
6. When using “the timer as an alarm” and “the timer to switch off the zones” together, the display will show the remaining time of alarm as first priority. Press cooking zone to show the remaining time of switch off timer.

Pause Function  (AID9005NB)	The hob has handy restart function to pause and restart the cooking process if you're interrupted. - When the hob is on and working, press the pause key “” and hold for 3 seconds, all burners will stop working, and all LED indicators will show the symbol “=”; Press the pause and hold for 3 seconds again, all functions will restart at key the previous setting.
Child Lock function 	Touch the lock key control for 3 seconds, the timer indicator will show “ LO ”, all the controls are disable except OFF; Touch the lock key for 3s again, to unlock the controls. ● Lock: When the induction cooker is in working state, standby state and shutdown state, long press the child lock key “” 3S to enter the key lock state, At the same time, the buzzer sound once, and the timing display will display "Lo". After about 2 seconds disappears, when the user touches any key timing display will display " Lo " for 2 seconds. ● Unlock: When the hob is locked, if you touch the child LOCK key “” for 3S again, the induction cooker will exit the locked state and the buzzer will make a long sound. After the child LOCK key " LOCK " is set, only the key " ON/OFF " and the child lock key "lock" are effective. In this state, the lock key state will not exit unless unlocked.  When the hob is in the lock mode, all the controls are disable except OFF, youcan always turn the hob off with the OFF control in an emergency, but you shall unlock the hob first in the next operation.

1.2 Heat Settings

The settings below should only be taken as a guide. The power of the induction coils will vary depending on the size and material of the pan. For this reason, it is possible that the settings will need to be adjusted

slightly to suit your pans. As you use the hob, you will get to know which settings suit your pans best.

When using new pans that you are not familiar with, set the power level below the one specified.

Power level	Recommended Use
1-2	• Keep warm •Melting chocolate, butter
3-4	•Defrosting and heating •Cooking rice or porridge
5-6	• Braising • Simmering • Goulash

7-8	•cooking pasta •Roasting/frying with little oil
9/P	•stir-frying •boiling water

1.3 If the display flashes alternately with the heat setting

This means that:

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

No heating takes place unless there is a suitable pan on the cooking zone. The display will automatically turn off after 1 minutes if no suitable pan is placed on it.

1.4 When you have finished cooking

1. Touching the relevant zone select key(A) that you wish to switch off.
2. Press the Power/timer regulating key(D) control to "0" level,
3. Beware of hot surfaces

"H" will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.

2 INTELLIGENT PROGRAMS

2.1 Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the Induction hob. When an excessive temperature is monitored, the Induction hob will stop operation automatically.

2.2 Detection of Small Articles

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

2.3 Auto Shutdown Protection

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

Power level	1~3	4~6	7~8	9
Default working timer (min)	360	180	120	90

When the pot is removed, the induction hob can stop heating immediately and the hob automatically switch off after 2 minutes.



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

Choosing the right Cookware



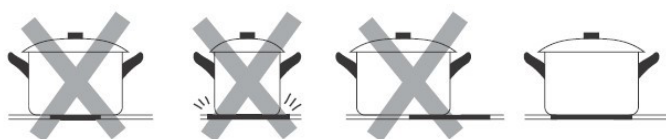
- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
- Put some water in the pan you want to check.
- If  does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.



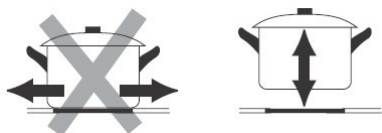
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Pot less than 140 mm could be undetected by the hob. Always center your pan on the cooking zone.



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



Hints and Tips



Problem	Possible causes	What to do
The hob cannot be turned on.	No power.	Make sure the hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area.
The touch controls are difficult to operate.	There may be a slight film of water over the controls, or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and appears in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking.	Use cookware suitable for induction cooking.
	The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centered on it.	Centre the pan and make sure that its base matches the size of the cooking zone.

FAQs and Handling



If an abnormality comes up, the induction hob will enter the protective state automatically and display corresponding protective codes:

Error Message	Possible Cause	What to do
	No pot or pot not suitable;	Replace the pot;
ER03	Water or pot on the glass over the control	Clean the user interface
F1E	The connection between the display board and the left main board is fail (the cooking zone which indicator showing “E”)	1.Connection cable not correctly plugged or defective; 2.Replace the main board or power.
F3E	Coil temperature sensor failure. (The cooking zone which indicator showing “E”)	Replace the coil sensor
F4E	Main board temperature sensor failure. (the cooking zone which indicator showing “E”)	Replace the main board
E1E	Temperature sensor of the ceramic glass plate is high	Please restart after the induction hob cools down.
E2E	Temperature sensor of the IGBT is high	Please restart after the induction hob cools down.
E3E	Abnormal supply voltage (too high)	Please inspect whether power supply is normal; Power on after the power supply is normal.
E4E	Abnormal supply voltage (too low)	Please inspect whether power supply is normal; Power on after the power supply is normal.
E5E	Temperature sensor failure (the cooking zone which indicator showing “E”)	Connection cable not correctly plugged or assemble defective;

The above are the judgment and inspection of common failures.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob and **please contact the supplier.**

Warranty Card

artusi.com.au

Worldwide Appliances Pty Limited

A.B.N. 45868077422

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

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

P: 1300 694 583

WARRANTY REGISTRATION

Your ongoing satisfaction with your artusi product is important to us. We ask that you complete the enclosed Warranty Registration Card and return it to us so that we have a record of the artusi product purchased by you.

PRIVACY

Worldwide Appliances respects your privacy and is committed to handling your personal information in accordance with the National Privacy Principles and the Privacy Act 1988 (Cth). A copy of the Worldwide Appliances Privacy Policy is available at www.artusi.com.au. Worldwide Appliances will not disclose any personal information set out in the Warranty Registration Card ("Personal Information") without your consent unless required by:

1. law;
2. any Worldwide Appliances related company;
3. any service provider which provide services to artusi or assist artusi in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is

to keep a record of the artusi product purchased by you, in order to provide a better warranty service to you in the unlikely event that there is a problem with your artusi product. Worldwide Appliances may contact you at any one or more of the address, email address or telephone numbers set out in the Warranty Registration Card. Please contact artusi on 1300 694 583 should you not wish to be contacted by Worldwide Appliances.

WARRANTY

1. Warranty

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

24 months warranty products:

All Built-in Appliances – Limited to Ovens, Gas, Induction and Electric Cooktops, and All Rangehoods. Freestanding Cookers - Gas and Electric Models (900mm Width).

Dishwashers - Freestanding, Fully Integrated, Semi Integrated and built-in. All Wine coolers. All Dryers. Freestanding Cookers - Gas and Electric Models in 50cm, 54cm and 60cm Widths

Portable Appliances* – Benchtop Models and Portable Gas Models

2. What is not Covered by the Warranty.

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

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

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

3. Domestic Use

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

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4. Time for Claim under the Warranty

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

5. Proof of Purchase

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

6. Claiming under the Warranty

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

7. Statutory Rights

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

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

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

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

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

(d) The liability of Worldwide Appliances to you

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

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

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

(iii) replacing the artusi product; or

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

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

8. Defects

Any part of an artusi product deemed to be defective and replaced by Worldwide Appliances is the property of Worldwide Appliances. Worldwide Appliances reserves the right to inspect and test artusi products in order to determine the extent of any defect and the validity of a claim under the Warranty.

All warranty service calls must be booked via the online service request form:

www.com.au/#asr

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DON'T FORGET TO REGISTER YOUR WARRANTY ONLINE NOW AT:
www.com.au/warranty-registration

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NOTES

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/au.linkedin.com/company/worldwideappliances

artusi.com.au

Australia National Telephone Number 1300 694 583

Our showrooms opening hours in each state are available on our website

NSW & ACT (Head Office)

48-50 Moore Street
Leichhardt

Victoria

2r/131 Church Street
Hawthorn

QLD

Contact
head office

WA & NT

Contact
head office

DISCLAIMER

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