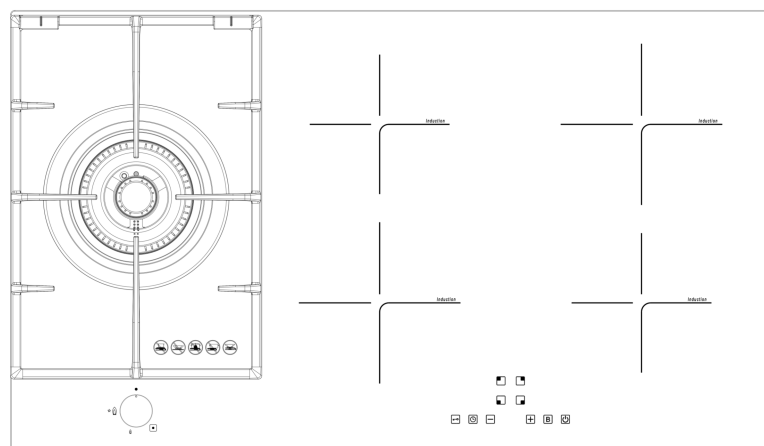




Built-in Gas + Induction Hob

User Manual



AIG9410NB

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.

This manual explains the proper installation and use of your appliance, please read it carefully before using even if you are familiar with the product. The manual should be kept in a safe place for future reference. In case of failure, only the Authorized Technical

Service may repair this hob. Otherwise, the guarantee will be null and void.

Warning

General Safety

- The appliance may only be installed and connected by licensed gasfitters / authorized persons.
- Built-in appliances may only be used after they have built-in to suitable built-in units and work surfaces that meet local authority standards.
- Repairs to the appliance must only be carried out by trained registered authorized service persons / engineers.
- The technical and identification data for the hob is located on the reference data plate fixed to the underside of the appliance.
- This reference data plate must be consulted before making the electrical connections.
- The electrical connections must be made by specialist installers to the legal and regulatory requirements in each country.
- If the cable is damaged in any way it must be replaced by the manufacturer or after sale service or by authorized technical staff, to avoid hazard.
- Make sure all transit and protective packaging is removed before attempting to install.

Correct Use

- People (including children) who, because of their physical, sensory or mental capabilities or their inexperience or ignorance cannot use the device safely, should not use this device without supervision or instruction by a responsible person.
- This appliance should be used only for normal domestic cooking and frying of food.
- The appliance must not be used as a work surface or as a storage surface.
- Additions or modifications to the appliance are not permitted.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects (e.g. plastic film, plastic, aluminum) on or near the appliance.
- Do not heat an empty pan on the appliance.

Children's Safety

- The cooking zones will become hot when you cook. Therefore, always keep small children away from the appliance.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.

Safety During Use

- There is the risk of burns from the appliance if used carelessly.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Overheated fats and oils can ignite very quickly. Warning! Fire hazard!
- Switch the cooking zones off after each use.
- Users with implanted pacemakers should keep their upper body at least 30 cm from cooking zones that are switched on.
- Risk of burns! Do not place objects made of metal, such as knives, forks, spoons and saucepan lids on the cooking surface, as they can get hot.

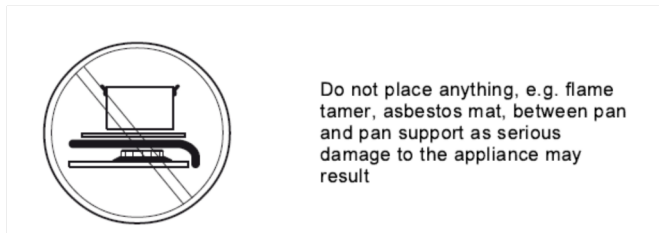


Supplement to Safety Instructions

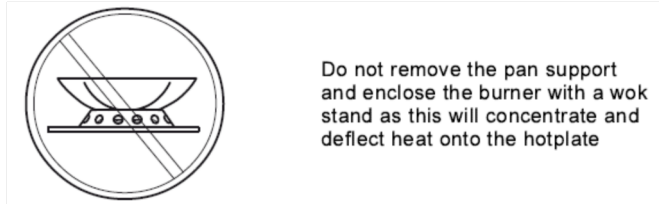
- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. Children being supervised not to play with the appliance.
- The appliance incorporates 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 used.
- 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 external timer or separated remote-control system.
- 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.
- 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.
- 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.
- WARNING: The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- 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.
- Ensure the Power cord isn't accessible after installation.

symbols marked on the glass hotplates:

● Symbols 1



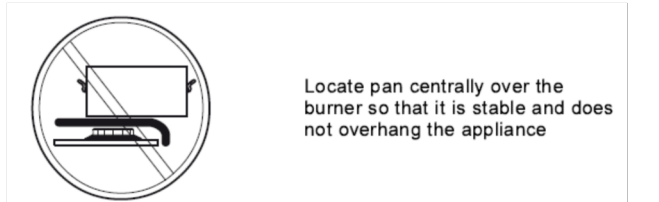
● Symbols 2



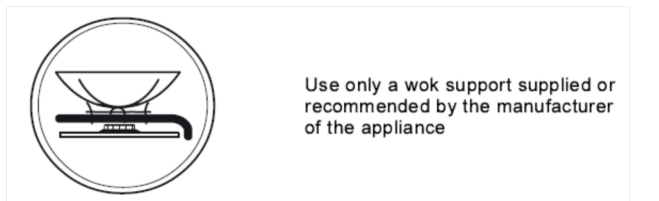
● Symbols 3



● Symbols 4



● Symbols 5



Note: The enclosure may be circular or square.

Safety When Installation

- DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.

- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.
- This hotplate must be installed in accordance with:
AS 5601 - Gas Installations (for Australia) – current edition
Local gas fitting regulations
AS/NZS 3000 – Electrical Installations (Wiring Rules)
Building codes
Any other relevant statutory regulations.
- Check the gas type label on the underside of the hotplate, adjacent to the gas connection to ensure it corresponds to the installation gas supply. If in doubt, contact the supply authority.
- The power supply cord (supplied) must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75 degrees at any point along its length.
- After connecting to gas, check for leaks using soapy solution, never a naked flame.
- Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B 10mm diameter and no more than 1.0metre in length. Any hose assembly used must be restrained from accidental contact with the flue outlet of an under-bench oven.

How To Avoid Damage To The Appliance

- Do not use the cooking zones with empty cookware or without cookware.
- The ventilation gap of 5mm between the worktop and front of the unit underneath it must not be covered.
- DO NOT USE THIS APPLIANCE AS A SPACE HEATER

Safety When Cleaning

- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high-pressure cleaning equipment is not permitted.

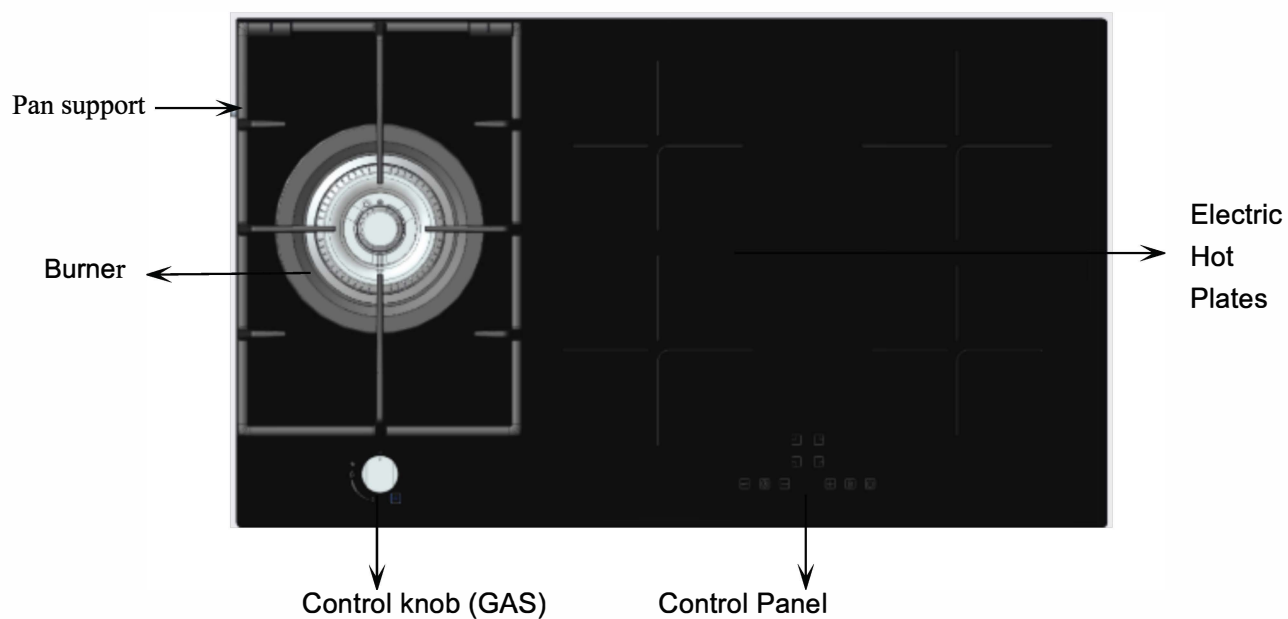


Disposing Of the Device

When disposing of the device, do not bring it to regular municipal waste containers. Instead, bring it to electrical and electronic waste recycling and reuse center. A relevant label has been put on the device, its instructions manual, or the package. The device has been manufactured of recyclable material. By bringing old device to recycling collection center, you show that you care about nature.

Ask your local environmental care authority for information on location of such facilities.

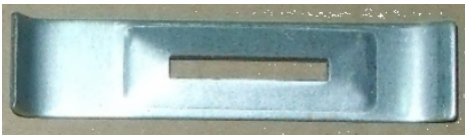
AIG9410NB



No.	Model	Burner*	FSD	Pan supports	Knob position	Total gas consumption	Overview
1	AIG9410NB	1W	With	Cast iron	Front	LPG: 14.2MJ/h	
						NG: 15.2MJ/h	

*Note:

For burner: W=Triple Ring Wok burner,

Accessory Name	Picture (for reference only, physical unit maybe different)	Quantity
User Manual		1
Sealing tape		1 roll
Additional labels	You have additional rating label in accessory bag, suggest attach it onto a surface where it can be read e.g. inside surface of adjacent cupboard	1 set
Installation clip		4 sets
Screws ST4.2x24		4 pcs
LPG Injectors		1 set
Elbow & Washers		1 Elbow, 3 washers
Natural gas regulator		1

Technical Specifications

Model	Product Dimensions (H*W*D) mm	Cut-out Size (W*D) mm	Product net weight	Electrical Connection	Rated Input Power
AIG9410NB	105x874x510	830 x 470	16.3Kg	220-240V~, 50/60Hz	7000W

Before Installation:

- Before cutting into any bench tops, ensure the minimum clearances to walls, adjacent surfaces and overhead surfaces required by the relevant gas appliance installation code (see above) will comply. Dimensions are specified in millimeters (mm)

Overhead cupboards and range hood = 650 mm. from the top of the trivet.

Side and rear clearance = 200 mm to any burner edge.

Overhead exhaust/ceiling fan = 750 mm

Horizontal surfaces adjacent the hob = less than or equal to the hob height.

Ensure there is sufficient clearance to fit the regulator and/or flexible hose connection with the hotplate in the installed position.

When you have installed the hob, make sure that

- The GPO (general purpose outlet) must always be in an accessible position.
- The supply connection point, test point and natural gas regulator adjustment screw (for Natural gas installation) are accessible for testing and/or adjustment with the hotplate in the installed position.

TO BE INSTALLED ONLY BY AN AUTHORIZED PERSON.

1. Cupboard Cutting

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

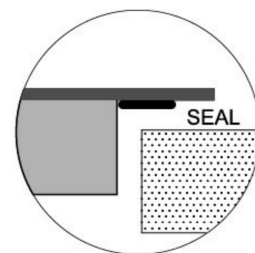
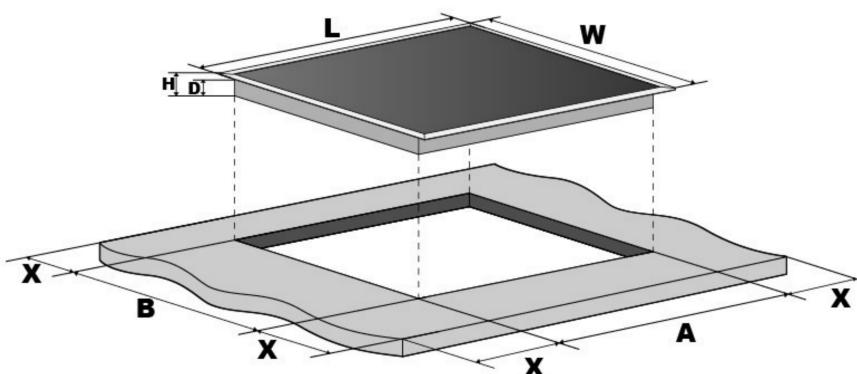
For installation and use, a minimum of 5 cm space shall be preserved around the hole.

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:

2. Place Burner Box

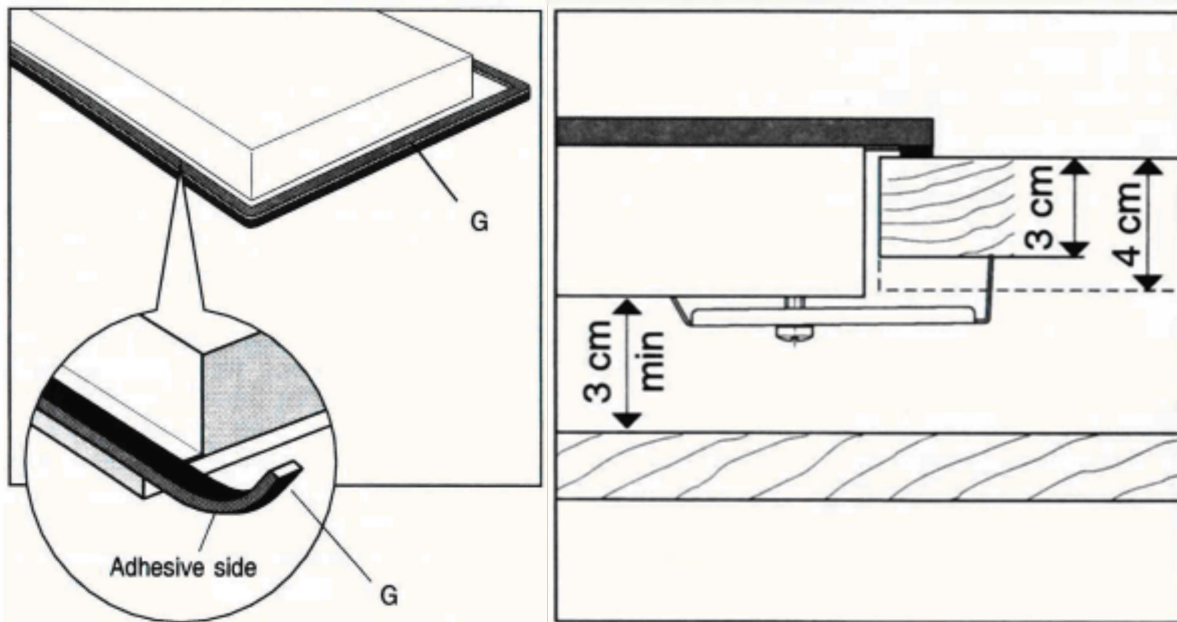
Apply the adhesive sealing tape to the underside lip of the burner box. Shown at G opposite.

Place burner box into cutout hole and fit clamping brackets to clamp the hotplate to the bench.



	L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
AIG9410 NB	874	510	105	56	830	470	50 mini

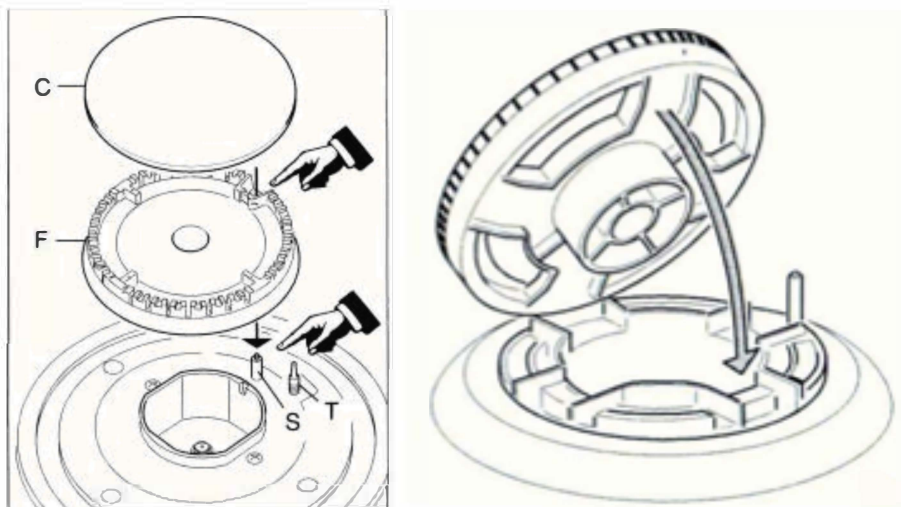
Under any circumstances, make sure the hob is well ventilated and the air inlet and outlet are not blocked.



3. Fit Burners And Trivet.

Replace burners and ensure they are correctly repositioned over the ignitor (S) and thermocouple (T). The ignitor (S) must be clean for trouble free sparking. Test burner ignition and burner flame for correct operation, If burner is placed correctly, it will not rotate on its supports.

The Triple Ring (Wok) burner (diagrams below) does not fit over the igniter or thermocouple but must be placed on its supports. Make sure trivet is fitted onto its locator on burners and can't rotate after assembled.



4. Electrical Connection

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:

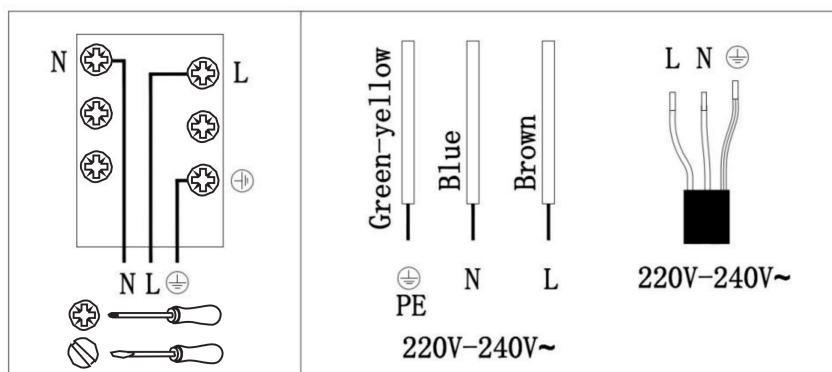
- 1.the domestic wiring system is suitable for the power drawn by the hob.
- 2.the voltage corresponds to the value given in the rating plate
- 3.the power supply cable sections can withstand the load specified on the rating plate. To connect the hob to the mains power supply, do not use adapters, reducers,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

5. Gas Connection

Install in accordance with relevant gas standards and/or codes of practice applicable.

Connect the elbow fitting to the appliance gas manifold connection and check that seals between the elbow and manifold connection are in place and in good condition.

- For Natural gas: connect the natural gas appliance regulator (pictured opposite) with integral test point using approved gas thread tape or compound to the elbow fitting.
- For Universal LPG: change the natural gas regulator to LPG set by adjusts the spring to make sure the outlet pressure be set at 2.75kPa.

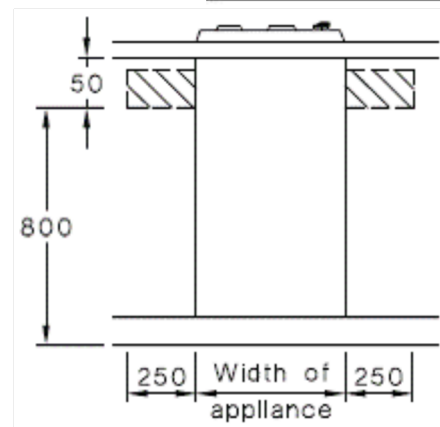
Ensure the supply connection point, test point and natural gas regulator adjustment screw (for Natural gas installation) are accessible for testing and/or adjustment with the hotplate in the installed position.

Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B. Any hose assembly used must be restrained from accidental contact with the flue outlet of an under-bench oven.

This hose assembly shall be suitable for connection to a fixed consumer piping outlet located as follows:

Hotplates at a point 800 mm to 850 mm above the floor and in the region outside the width of the appliance to 250mm.

After connecting to gas, check for leaks using soapy solution, never a naked flame.



 Inlet connection region for flexible hose

Fit the duplicate data plate (supplied in separate bag) on a surface adjacent to the hotplate, for example, the inside of the cupboard door so it is clearly visible for any service technician.

SETTING THE GAS PRESSURE:

Fit a manometer with a 6 mm rubber hose to the test point on the regulator (for natural gas).

Light Triple Ring and Auxiliary burner on and adjust test point pressure to 1.00 kPa. Turn the two burners off and on again and recheck the pressure is same as set previously or adjust as required.

TEST FOR CORRECT OPERATION:

After installation and adjusting burner pressure using test point, each burner ignition and operation must be tested individually and with all burners operating. This testing must be done by the installer before leaving.

ADJUSTING THE BURNER MINIMUM FLAME HEIGHT:

NOTE: This adjustment can only be performed by the installer or an authorized service person.

The minimum burner flame is factory adjusted for the gas type stated on the gas type label adjacent to the gas connection and should not require adjustment. Adjustment may be required if the hotplate has been converted from Natural gas to Universal LPG or vice versa.

GAS CONVERSION INSTRUCTIONS:

The manufacturers servicing instructions detail how authorized personnel may convert the hotplate from Natural gas to Universal LPG or from Universal LPG to Natural gas. Contact the manufacturer or agent as required.

ADJUSTED FOR NATURAL GAS 1.0kPa		
NOZZLES DIAMETER	mm	Gas consumption, MJ/h
WOK	1.15*2/0.78	15.2
Replacement of the nozzles must be performed by a qualified person. Once the nozzles have been replaced this label must be affixed to the name plate of the appliances.		
Natural Gas regulator is to be fitted and adjusted		

ADJUSTED FOR ULPG 2.75KPa		
NOZZLES DIAMETER	mm	Gas consumption, MJ/h
WOK	0.68*2/0.45	14.2
Replacement of the nozzles must be performed by a qualified person. Once the nozzles have been replaced this label must be affixed to the name plate of the appliances.		
Change the NG regulator to LPG by a qualified person.		

The position of the corresponding gas burner or electric hot plate (if present) is indicated on each control knob.

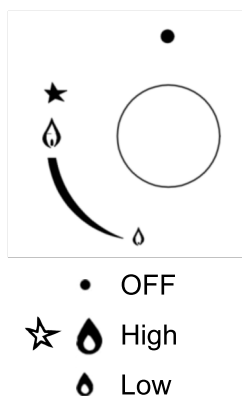
1 Gas Burners

1.1 Gas Burners Overview

The cooktop is equipped with a gas burner. Always select a burner that matches the diameter of your cookware for optimal efficiency and safety.

1.2 Control Knob & Settings

Burner is controlled by its own knob, which can be turned to one of the following positions:



Depressing the gas control knob of any burner will activate the spark ignition for all burners. To light the burner, turn the gas control knob to the High Flame setting of the burner to be lit, while at the same time depressing the gas control knob to activate the spark ignition.

Once the burner is alight continuing to depress the gas control knob for 5 – 10 seconds to allow the flame safeguard to activate. If when you release the gas control knob, the burner flame goes out the flame safeguard has not heated up enough so repeat the ignition procedure after waiting 1 minute for gas to disperse. If problems with burner lighting persist, refer to the TROUBLESHOOTING section of these instructions.

If power is not available, light a match or similar, then turn the gas control knob for the burner to be lit, to the High Flame setting. Once again if problems with burner lighting persist, refer to the TROUBLESHOOTING section of these instructions.

When burner lights, adjust desired flame height. On finishing, turn control knob to off position marked with a black DOT.

1.3 Important Safety Caution

If the flame goes out accidentally: Immediately turn the control knob clockwise to “OFF.”

Wait at least 1 minute to allow any accumulated gas to dissipate before attempting to relight the burner.

1.4 Turning Off a Burner

To extinguish a burner, turn its control knob clockwise until it stops at the “.” (OFF) position.

BURNER AND UTENSIL CHOICE

The **maximum** utensil (pan) diameters in millimeters (mm) for each burner are:

1. For Natural Gas hotplates

Triple ring (wok) = 270 mm

2. For Universal LPG hotplates

Triple ring (wok) = 230 mm

The **minimum** utensil (pan) diameters in millimeters

(mm) for each burner are:

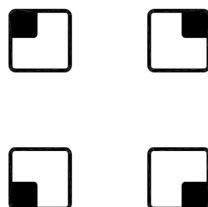
Rapid (large) and Triple ring (wok) = 195 mm

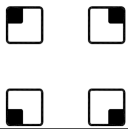
For best efficiency and to ensure utensil handle does not overheat, place the utensil centrally on the burner and adjust the flame height so all the flame remains under the utensil.

2 Electric Hot Plates

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
	2000W/2300W (boost)
	1200W/1500W (boost)
	1800W/2300W (boost)
	1200W/1500W (boost)

2.1 Key function

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, Select the power level by pressing “-”and“+”, power level will show on the relevant digital tube.
boost Power enhancement function 	Using boost Function: select a relevant zone select key by pressing key(A), The digital tube of relevant zone will flash, Touching “  ”, 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

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, you can always turn the hob off with the OFF control in an emergency, but you shall unlock the hob first in the next operation.
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2.2 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

2.3 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 center 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.

2.4 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.

2.5 INTELLIGENT PROGRAM

2.5.1 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.

2.5.2 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.

2.5.3 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

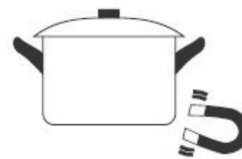
When the pot is removed, the induction hob can stop heating immediately and the hob automatically switch off after 2 minutes.



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

Choosing the right Cookware

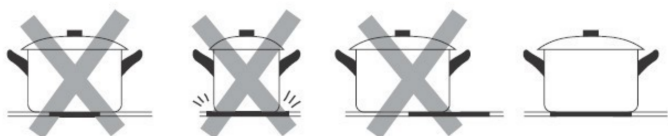
-  Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable 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.



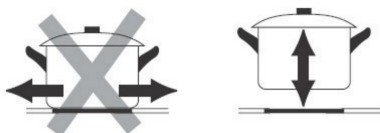
Do not use cookware with jagged edges or a curved base.



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.



Cleaning and maintenance should be carried out with the appliance cold especially when cleaning the enameled parts. Avoid leaving alkaline or acid substances (lemon juice, vinegar etc.) on the surfaces.

STAINLESS STEEL

The stainless-steel hob of the hotplate must be cleaned regularly (e.g. weekly) to ensure long life expectancy of the hotplate.

Ensure hotplate has cooled. Wash down with warm soapy water and rinse with clean water.

Dry with a clean, soft cloth. A specialized stainless steel cleaning fluid may be used.

NOTE: Ensure that wiping is done along with the grain of the stainless steel to prevent any unsightly crisscross scratching patterns from appearing.

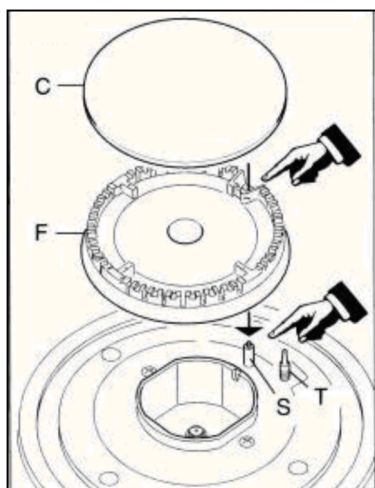
TRIVETS (UTENSIL SUPPORTS)

Enameled parts must only be washed with a sponge and soapy water or with non-abrasive products. Rinse with clean water. Dry with a clean, soft cloth.

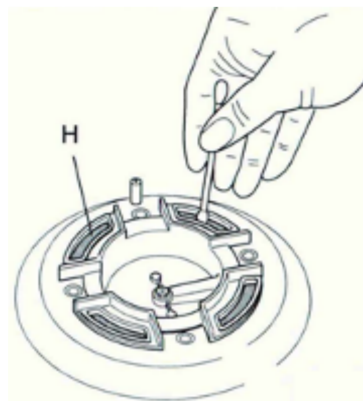
BURNERS

Remove trivets from hob. Ensure burners are cool. Remove the burners enameled cap (C) and aluminum burner crown (F).

Wash down with warm soapy water and rinse with clean water. Dry with a clean, soft cloth.

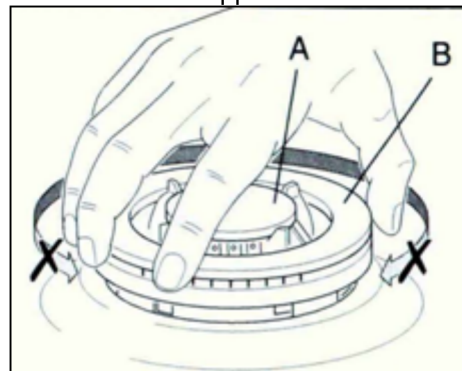


Use a cotton bud, toothbrush, or some other item to clean out any incrustations or dirt from the four holes marked(H)



Replace burners and ensure they are correctly repositioned over the igniter (S) and thermocouple (T). The igniter (S) must be clean for trouble free sparking. Test burner ignition and burner flame for correct operation.

The Triple Ring (Wok) burner (diagrams below) does not fit over the igniter or thermocouple but must be placed on its supports. If burner is placed correctly, it will not rotate on its supports.



(b) removal of components for service—

- (ii) pilot and flame safeguard;
- (iii) ignition system;
- (v) gas control;
- (vii) hotplate top;
- (ix) thermocouple;

(c) parts replacement—

- (iv) electronic ignition;

(d) adjustments—

- (iv) ignition (spark gap);

TROUBLESHOOTING

Servicing of the hotplates must only be done by an authorized service representative (see back of this booklet) and the hotplate must not be modified. Power must be disconnected before any servicing or maintenance is conducted.

DO NOT MODIFY THIS APPLIANCE.

It is recommended the hotplate serviced by an authorized person at least every 2 years. This service is not covered by warranty.

Abnormal conditions include:

- Excessively yellow or sooting flame type.
- Flame lifting off the burner ports.
- Flame lighting back into the burner (normally associated with a popping sound).
- Objectionable Oduor of the flame's combustion products.

Should a faulty condition develop in the hotplate that is not described above, refer to the following table first for possible causes and remedies prior to contacting an authorized service representative. Servicing beyond the remedies listed shall only be undertaken by an authorized service representative.

FAULT	POSSIBLE CAUSE	REMEDY
No spark when gas control knob depressed.	No power.	Check plugged in and switched on. Check mains circuit breaker.
	Loose sparker cable.	Call authorized representative.
	Burner not aligned properly.	Remove and re-fit burner.
Burner not lighting when spark ignition working.	Gas supply off.	Check gas supply valve on.
	Burner not aligned properly.	Remove and re-fit burner.
	Burner ports blocked.	Remove, clean and replace burner.
Burner goes out when control knob released.	Flame safeguard not activated.	Re-light, allow more time for flame safeguard to activate.
	Flame safeguard faulty connection or broken.	Call authorized representative.
Uneven flame pattern or slight flame lifting.	Burner ports blocked.	Remove, clean and replace burner.
At minimum flame setting the flame is too high.	Turndown control setting incorrect.	Call authorized representative.
Small flame on High setting.	Regulator faulty.	Call authorized representative.
	Gas supply pressure low.	Call authorized representative.
	Incorrect injector fitted.	Call authorized representative.
	Blocked injector or gas supply tube.	Call authorized representative.
	Incorrect utensil size.	Refer to operating instructions utensil choice.
Flame too high on High setting.	Regulator faulty.	Call authorized representative.
	Incorrect injector fitted.	Call authorized representative.
	Incorrect utensil size.	Refer to operating instructions utensil choice.

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.

Continued over...

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

01082016

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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