ARTUSI
THE ART OF LIVING

INDUCTION HOB

INSTALLATION AND USER INSTRUCTIONS

Model: CAID3PG

Please read the instruction manual carefully before operating your new hob.

Cod:

2200W power limit description：

If you open a new heating zone or select a higher power level for one heating zone, other heating zones power level will lower automatically to ensure the total power is less than 2200W;
If you can not increase the power level further, you'll hear 2 'drop' sound signals to remind you that the power level is limited here.

Congratulations on the purchase of your new Induction Hob.
We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it.
For installation, please read the installation section.
Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

Safety Warnings
Your safety is important to us. Please read this information before using your cooktop.

Installation
Electrical Shock Hazard
• Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
• Connection to a good earth wiring system is essential and mandatory.
• Alterations to the domestic wiring system must only be made by a qualified electrician.
• Failure to follow this advice may result in electrical shock or death.
Cut Hazard
• Take care - panel edges are sharp.
• Failure to use caution could result in injury or cuts.
Important Safety Instructions
• Read these instructions carefully before installing or using this appliance.
• No combustible materials or products should be placed on this appliance at any time.
• Please make this information available to the person responsible for installing the appliance.
• In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
• This appliance must be installed and earthed only by a suitably qualified person.
• This appliance should be connected to a circuit which incorporates an isolating switch, providing full disconnection from the power supply.
• Failure to install the appliance correctly could invalidate any warranty or liability claims.
Operation and Maintenance
Electrical Shock Hazard
• Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, immediately switch off the appliance at the mains power supply (wall switch) and contact a qualified technician.
• Switch the cooktop off at the wall before cleaning or maintenance.
• Failure to follow this advice may result in electrical shock or death.
Health Hazard
• This appliance complies with electromagnetic safety standards.
• However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
• Failure to follow this advice may result in death.
Hot Surface Hazard
• During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
• Do not let your body, clothing or any item other than suitable cookware contact the induction glass until the surface is cool.
• Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
• Keep children away.
• Handles of saucepans may be hot to touch. Ensure that the saucepan handles do not overhang other cooking zones that are switched on. Make sure children can’t reach the cookware handles.
• Failure to follow this advice could result in burns and scalds.

Cut Hazard

• The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
• Failure to use caution could result in injury or cuts.

Important Safety Instructions

• Never leave the appliance unattended when in use. Boil-over causes smoking and greasy spillovers may ignite.
• Never use your appliance as a work or storage surface.
• Never leave any objects or utensils on the appliance.
• Do not place or leave any magnetisable objects (e.g. credit cards, memory cards)or electronic devices (e.g. computers, MP3 players) near the appliance as they may be affected by its electromagnetic field.
• Never use your appliance for warming or heating the room.
• After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
• Do not allow children to play with the appliance nor sit, stand or climb on it.
• Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
• Do not leave children alone or unattended in the area where the appliance is in use.
• Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
• Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
• Do not use a steam cleaner to clean your cooktop.
• Do not place or drop heavy objects on your cooktop.
• Do not stand on your cooktop.
• Do not use pans with jagged edges or drag pans across the induction glass surface as this can scratch the glass.
• Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop as these can scratch the induction glass.
•This appliance is intended to be used in a household or similar environments such as staff kitchen areas in shops, offices and other residential environments.
• If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
•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.
•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.
•**WARNING**: The appliance and its accessible parts become hot during use.
Care should be taken to avoid touching heating elements.
•**WARNING:** Unattended cooking on the hob with fat or oil can be dangerous and may result in a fire. NEVER try to extinguish such fire with water, rather switch off the appliance and then cover the flame with a lid or a fire blanket.
•**WARNING:** Do not store items on the cooking surfaces as this presents a fire hazard.
•**WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock.
•The appliance is not intended to be operated by means of an external timer or separate remote-control system.
CAUTION: The cooking process has to be supervised.
WARNING: In order to prevent tipping of the appliance, it must be stabilised prior to installation. Please refer to the installation instructions.
WARNING: Only use hob guards that are either provided or deemed suitable by the manufacturer for use with this induction hob. The use of inappropriate guards can cause accidents. The use of inappropriate guards can cause accidents.
This appliance incorporates an earth connection for functional purposes only.
WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. 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: 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.

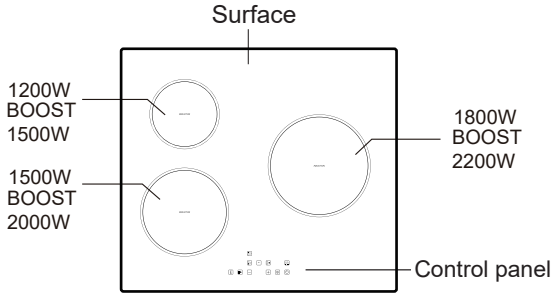
NOTICE: The crystallite glass is still hot after use, please do not touch!

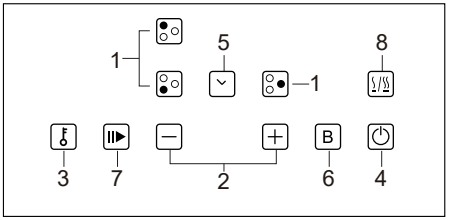
TECHNICAL DATA

Model	Power supply	Power			Size (mm)	Built-in hole Size (mm)
		Heating area (210mm)	Heating area (180mm)	Heating area (140mm)		
CAID3PG	AC220-240V 50-60Hz	1800W (Boost 2200W)	1500W (Boost 2000W)	1200W (Boost 1500W)	590x520x66	560x480

PRODUCT OVERVIEW

Top View

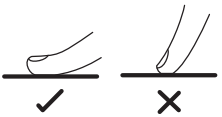




1. Heating zone selection controls
2. Power / Timer regulating key
3. keylock control
4. ON/OFF control
5. Timer control
6. Boost control
7. Pause/start key
8. Keep warm key

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.

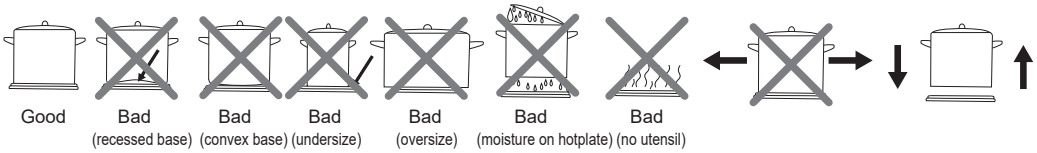


Using the Touch Controls

• 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 are no objects (e.g. a utensil or a cloth) covering them. Even a thin layer of water may make the controls difficult to operate.

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:
1. Put some water in the pan you want to check.
2. If “ U ” 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, aluminium 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 on the glass and is the same size as the cooking zone. Using a pot that is slightly wider means energy will be used at its maximum efficiency. If you use a smaller pot, efficiency could be less than expected. Pots with a diameter of less than 140 mm could be undetected by the hob if placed on the larger cooking zone.
Always centre your pan on the cooking zone.
Always lift pans off the induction hob – do not slide as they may scratch the glass.



To Start Cooking

1. Touch the ON/OFF control.

With the power on, the buzzer beeps once, all displays show " – " or " – – ", indicating that the induction hob has entered the standby mode.

2. 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.

3. Touch the heating zone selection control and the indicator next to the key will flash.

4. Select a heat setting by touching the "-" or "+" control.

• If you don't choose a heat setting within 1 minute, the induction hob will automatically switch off. You will need to start again at step 1.

• You can touch the heating zone selection again and modify the heat setting at any time during cooking.

If the Display Flashes " U " 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 centred 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 minute if no suitable pan is placed on it.

When You Have Finished Cooking

1. Touch the heating zone selection control that you wish to switch off.

2. Turn the cooking zone off by scrolling down to"0" . Make sure the display shows"0" and then "H".

3. Turn the whole cooktop off by touching the ON/OFF control.

4. Beware of hot surfaces indicator "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.

Note: When "H" is shown on display, although he hob is off, but the temperature of induction glass is still very high, do not let your fingers touch induction glass directly in case of scalds.

Note: After use, switch off the hob element by its control and do not rely on the pan detector.

Memory function

This function allows you to retrieve all cooking zone settings if the cooking hob was accidentally switched off.

Touch the on/off key to switch the cooking hob back on within 5 seconds after it has been switched off， all settings that were active just before the hob was switched off will be restored.

To pause cooking

To turn on

One or more cooking zones are active, touch pause/start key, the buzzer beeps once,all the displays will show"ıı".

To turn off

After pause function turned on， touch pause/start key again within 30 minutes, the hob will continue with the settings that were set before the pause.

NOTE:

1.All of the buttons are inactive except for pause/start, lock and ON/OFF key while pausing.

2.The cooking timers stop while pausing.When deactivating pause function, the countdown will continue.

3.The pause function can only pause the hob for max. 30 minutes.If no any key are touched within 30 minutes, all of the active cooking zones are automatically switched off.

Locking the Controls

• You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).

• When the controls are locked, all the controls except the ON/OFF control are disabled.

To lock the controls:

Touch and hold the keylock control for 2s. The timer indicator will show "Lo".

To unlock the controls:

1. Make sure the induction hob is turned on.

2. Touch and hold the keylock control for 2s.

3. You can now start using your induction hob.

When the hob is in lock mode, all controls are disabled, except the ON/OFF. You can always turn the induction hob off with the ON/OFF control in an emergency, but you would have to unlock the hob first in the next operation.

Overheating Protection

The appliance is equipped with a temperature sensor which can monitor the temperature inside the induction hob. When an excessive temperature is monitored, the Induction hob will stop operation automatically.

Detection of Small Articles
When an unsuitably sized or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the display flashes " U " and the hob will automatically go in the standby mode in 1 minute. The fan will keep cooling down the induction hob for a further 2 minutes.

Auto Shutdown Protection
Auto shutdown is a safety protection function for your induction hob. It will automatically turn off after a certain period of time. The default working times for various power levels are shown in the below table:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

When a pot is removed, the induction hob can stop heating immediately and automatically switch off after 1 minute.

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

Using the Timer
• You can set it to turn one cooking zone off after the set time is up.
• You can set the timer up to 99 minutes.

Setting the Timer to Turn off One Cooking Zone
1. Touch the heating zone selection control that you want to set the timer for.
2. Touch timer control, the minder indicator will start flashing and "30" will show in the timer display.
3. Set the time by touching the "+" and "-" buttons.
Hint: Touch the "-" or "+" control of the timer once - time will decrease or increase by 1 minute.
Touch and hold the "-" or "+" control of the timer - time will decrease or increase by 10 minutes.
4. Touch the "-" control to reduce the time outstanding to zero or press the "timer control" when the "00" shows in the minute display to cancel the timer.
5. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.
NOTE: The red dot next to power level indicator will illuminate, indicating that zone is selected.
6. When cooking timer expires, the corresponding cooking zone will switch off automatically.
7. Timer for multiple heating areas delay off, the shortest delay off time will be shown on display. If want to check remained delay off time of other heating area, you should press button for different heating area.

Other cooking zones will keep operating if they have been turned on previously.

Countdown timer
The countdown timer operates independently and it is not related to the operation of any cooking zone.
1.Touch timer control, the minder indicator will start flashing and "30" will show in the timer display.
2.Set the time by touching the "+" and "-" buttons.You can set the timer up to 99 minutes.
3.When the time is set, it will begin to count down immediately.
4.When countdown timer expires, the buzzer beeps 20 times to remind the user.

Keep warm
To turn on
1.Touch the heating zone selection control that you wish to keep warm.
2.Touch the "keep warm" key once to enter mode 1, the corresponding display will show" u "; in this case, food temperature is maintained at around 42 °C.
3.Touch the "keep warm" key twice to enter mode 2, the corresponding display will show" U "; in this case, food temperature is maintained at around 70 °C.
4.Actual temperature may depend on the type of cookware and amount of food.
To turn off
1.Touch the heating zone selection control that you wish to turn off.
2.In mode 2 state, touch the "keep warm"key again, the corresponding display shows"-",the keep warm function will be turned off.
3.The keep warm function can work for max. 8h. If no any key are touched, the active cooking zones will be automatically switched off after 8h.

Boost control

During hob working, touching the heating zone selection control, then touching boost control,the buzzer beeps once, "P" will show in the display, the hob enters BOOST function, the power increases to be 1500W/2000W. BOOST function will run for 5 minutes, then quit automatically and the hob return previous running status. In BOOST mode, touching "BOOST" button , the hob quits BOOST function and then return previous running status.

Cooking Guidelines

It is recommended to use a pan with a bottom thickness of less than 3mm when frying, otherwise the frying effect is not good. Take care when frying as the oil and fat heat up very quickly, particularly if you're using the "Boost" function. At extremely high termperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

Heat Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you.

Heat setting	Suitability
1-2	● Delicate warming for small amounts of food ● Melting chocolate, butter, and foods that burn quickly ● Gentle simmering ● Slow warming
3-4	● Reheating ● Rapid simmering ● Cooking rice
5-6	● Pancakes
7-8	● Cooking pasta
9	● Stir-frying ● Searing ● Bringing soup to the boil ● Boiling water

Care and cleaning

1. Everyday soiling on glass (fingerprints, marks, stains left by food of non-sugary spillovers on the glass).

1)Switch off the power to the cooktop.
2)Apply a cooktop cleaner while the glass is still warm (but not hot!)
3)Rinse and wipe dry with a clean cloth or paper towel.
4)Switch the power to the cooktop back on.

NOTE: ● When the power to the cooktop is switched off, there will be no hot surface indication but the cooking zones may still be hot! Take extreme care.
● Heavy-duty or some nylon scourers and harsh/abrasive cleaning agents may scratch the glass surface, so please do check that they are suitable for induction hob care before use.
● Never leave cleaning residue on the cooktop: the glass may become stained.

2. Boil-overs, melts and hot sugary spills on the glass

Remove these immediately with a palette knife or razor blade scraper suitable for induction glass cooktops but beware of hot cooking zone surfaces:
1). Switch off the power to the cooktop via the isolation switch.
2). Hold the blade or utensil at a 30°angle and scrape the soiling or spill to a cool area of the cooktop.
3). Clean the soiling or spill up with a dish cloth or paper towel.
4). Follow steps 2 to 4 for everyday soiling on glass above.

NOTE: ● Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.
● Cut hazard: when the safety cover is retracted, use with extreme care and always store safely and out of reach of children.

3. Spillovers on the touch controls

1). Switch off the power to the cooktop.
2). Soak up the spill.
3). Wipe the touch control area with a clean damp sponge or cloth.
4). Wipe the area completely dry with a paper towel.
5). Switch the power to the cooktop back on.

NOTE: The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

Hints and Tips

1. The induction hob cannot be turned on.

Make sure the induction hob is connected to the power supply and that it is switched on.
Check whether there is a power outage in your home or local area. If you've checked everything and the problem persists, call a qualified technician.

2. The touch controls are unresponsive.

The controls are locked: Unlock the controls. See section using your induction cooktop for instructions.

3. 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.

4. The glass is being scratched.

Tough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used: Use cookware with flat and smooth bases. See "Choosing the Right Cookware" and "Care and Cleaning" for further advice.

5. **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, the noise should quieten down or disappear completely.
6. **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, the noise should quieten down or disappear completely when you decrease the heat setting.
7. **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.
8. **Pans do not become hot and " U " appears in the display.**
   The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it: Use cookware suitable for induction cooking. See section "Choosing the Right Cookware".
   Centre the pan and make sure that its base matches the size of the cooking zone.
9. **The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).**
   Technical fault: Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

Failure Display and Inspection

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

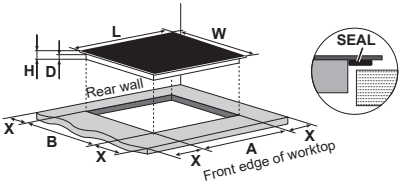
Problem	Possible causes	What to do
The appliance does not work	Break in power supply	Please check the main power is normal; if the leakage protection switch is off; if there is a blown fuse, replace it with a new one; if the main power is normal, check if the plug is connect with socket appropriately; If the hob is wire connection type, disconnect the power, check if the wire is loose; disconnect the power, check if main plug is off; Exclude above reasons, should be appliance fault, send it to service center for repairing.
During heating, the unit stop work.	Delay off timer activates.	Please check if set delay off function. If set delay off function, the unit will stop once delay off time out.
U	No pan or pan unsuitable	No pan, please put proper pan. PCB synchronization or drive circuit fault, please send the appliance to service center for repairing.
E2	Input power too low	Low voltage, voltage of the main power is less 180V. Please check if voltage of the main power is normal. Once voltage of the main power returns normal, re-start the unit. Voltage of PCB fault, please send the unit to service center for repairing.
E1	Input power too high	High voltage, voltage of the main power exceeds 250V. Please check if voltage of the main power is normal. Once voltage of the main power returns normal, re-start the unit. Voltage of PCB fault, please send the unit to service center for repairing.
F3	Thermistor of coil short circuit	Sensor of coil thermistor connection error. Or detection part of PCB coil thermistor failure, send to service center for reparing.
F4	Thermistor of coil open circuit	
E5	Too high temperature of IGBT thermistor.	Too high temperature of IGBT thermistor, air outlet is blocked. Open air outlet, re-start the unit. If still unsolved, it is possible that cooling fan connection error, cooling fan damaged, or drive circuit of fan failure, send to service center for repairing. IGBT temperature sensor open circuit /short circuit. Temperature detection part of PCB IGBT failure, send to service center for repairing.
E3	Too high temperature of coil thermistor.	Too high temperature on induction glass surface, please check if there is no water in pan. After treatment, connect with power again. If still unsolved, it is possible that sensor of cooktop failure, send to service center for repairing.
F9	IGBT thermistor short circuit	Senor of IGBT thermistor connection error. Or detection part of IGBT PCB sensor failure, send to service center for repairing.
FA	IGBT thermistor open circuit	

The above are the judgment and inspection of common failures.
Please do not disassemble the unit by yourself to avoid any danger or damage to the induction hob.

Installation

Selection of Installation Equipment

Cut out the work surface according to the sizes shown in the drawing.
For the purpose of installation and use, a minimum of 5cm space should be preserved around the hole.
Ensure the thickness of the work surface is at least 25mm. Please select a heat-resistant work surface material to avoid deformation caused by the heat radiation from the hotplate.



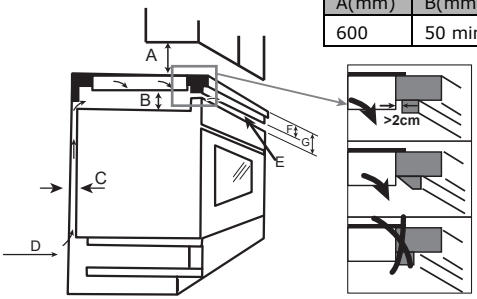
L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
590	520	66	60	560	480	50 min

The hob has a special seal which prevents liquid from entering the cabinet. Follow these instructions in order to correctly apply this seal: Detach the seals from their backing. Turn the hob over and correctly position the seal under the edge of the hob so that the outer part of the seal perfectly matches the outer edge of the hob. Fix the seal to the hob evenly and securely, pressing it firmly in place.

Make sure the induction hob is well ventilated and the air inlet and outlet are not blocked. Ensure the induction hob is in good working order.

Note: The distance between the hotplate and the cupboard above should be at least 600mm.

A(mm)	B(mm)	C(mm)	D	E	F	G
600	50 min	20 min	Air intake	Air exit ≥5mm	>35mm	<50mm



Note: There must be a 560x5mm opening in the front (position E) to dissipate the air.

After installation, ensure the airflow opening is not blocked by the worktop.

Before you install the hob, make sure that:

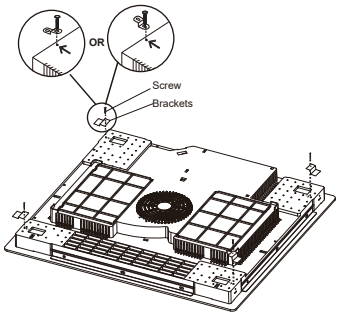
• The work surface is square and level, and that no structural units interfere with the space requirements.
• The work surface is made of a heat-resistant material.
• If the hob is installed above an oven, the oven has a built-in cooling fan.
• The installation will comply with all clearance requirements 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 after installation.
• You consult local building authorities and by-laws if in doubt regarding installation.
• You use heat-resistant materials (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 cabinets to the base of the hob.
• If the hob is installed above a drawer or cupboard space, the hob bottom temperature may be too high,in order to prevent hand or other flammable /combustion contact,a thermal protection barrier is installed below the base of the hob.
• The isolating switch is easily accessible.

Before locating the fixing brackets

The unit should be placed on a stable, smooth surface to prevent damage. Do not apply force onto the controls protruding from the hob.



Adjusting the bracket position

Fix the hob on the work surface by screwing 4 brackets on the bottom of hob (see picture) after installation.

Cautions

1. The induction hot must be installed by qualified personnel or technicians.
2. The hob must not be installed directly above a dishwasher, fridge, freezer, washing machine or a dryer as the humidity may damage the hob electronics.
3. The induction hot must be installed in a way that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the worksurface must withstand heat generated by the hob.
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 itstemperature 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.

The mains cable must only be replaced by a qualified electrician or service engineer and be of a cross sectional area appropriate for the power configuration mode of the hob, as shown in the table above.
The marking of the current rating of the fuse or circuit breaker protecting this appliance should be marked on the socket outlet.
Assembly and electrical connection should be carried out by qualified personnel only.
When installing this product, we recommend you seek the help of another individual.
Ensure that the brass links are securely fitted. Failure to do so will prevent the hob from operating correctly.

• If the cable is damaged or to be replaced, the operation must be carried out the by a service agent or a suitably qualified professional.
•The appliance for disconnection from the supply mains having a contact separation in all poles providing full disconnection under overvoltage category III conditions should be provided in fixed wiring in accordance with the wiring rules.
• The installer must ensure that the correct electrical connection has been made and that it is compliant with all applicable standards and safety regulations.
• The cable must not be bent or compressed.
• The cable must be checked regularly and replaced by authorised technicians only.

	This appliance is labelled in compliance with European directive 2012/19/EC for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible harm to the environment and to human health which might otherwise be caused if disposed of in the wrong way. The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods. This appliance requires specialist waste disposal. For further information regarding the treatment, recovery and recycling of this product, please contact your local council, household waste disposal service or the shop where you purchased the product. For more detailed information about treatment, recovery and recycling of this product, please contact your local local council, household waste disposal service or the shop where you purchased the product.

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 or 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:

wwa.com.au/#asr

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DON’T FORGET TO REGISTER YOUR WARRANTY ONLINE NOW AT:

wwa.com.au/warranty-registration

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FOLLOW US ON: /artusi_kitchen_laundry_outdoor /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)	**Victoria**	**QLD**	**WA & NT**
48-50 Moore Street	2r/131 Church Street	Contact	Contact
Leichhardt	Hawthorn	head office	head office

DISCLAIMER
Worldwide Appliances PTY LTD, trading as ARTUSI, is continually seeking ways to improve the design specifications, aesthetics and production techniques of its products. As a result alterations to our products and designs take place continually. Whilst every effort is made to produce information and literature that is up to date, this brochure should not be regarded as an infallible guide to the current specifications, nor does it constitute an offer for the sale of any particular product. Product dimensions indicated in our literature is indicative only. Actual product only should be used to define dimension cutouts. Distributors, and retailers are not agents of ARTUSI and are not authorised to bind ARTUSI by any express or implied undertaking or representation.