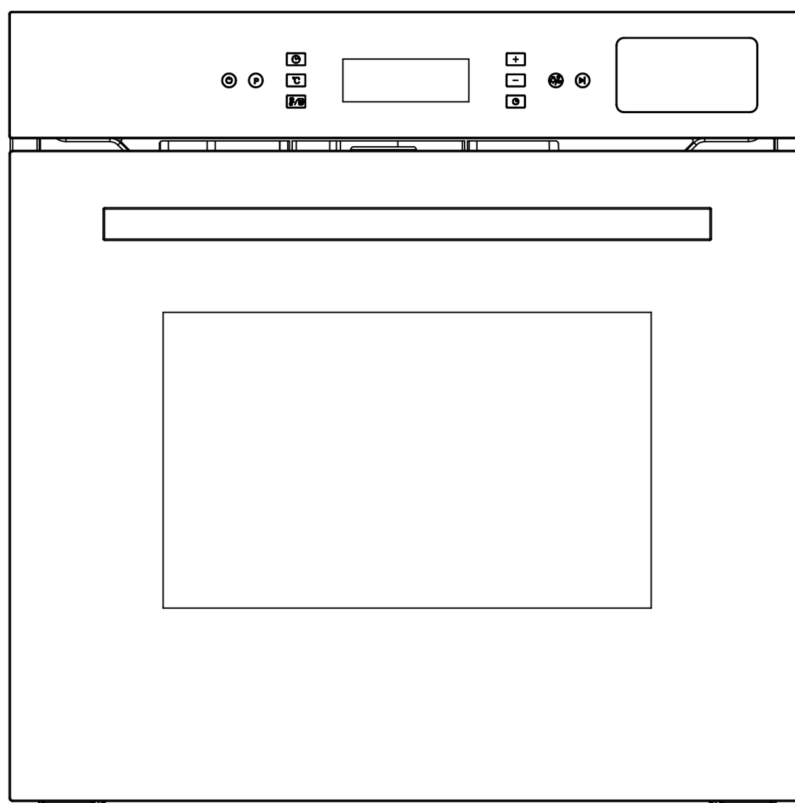




Combination Steam Oven

User Manual



AOS511NB

Thank you for using our products

Please read the instruction manual carefully before installing and using this product, and follow the instructions to use, the operation of this manual is very important to maintain the good working condition of the product.

Please keep the instruction manual in a safe place. Please complete the warranty card when purchasing the product and keep it in a safe place as a warranty certificate.

Contents

1. Contents	1
2. Environmental Protection	2
3. Safety Precautions	2
4. Packing List	3
5. Dimension Specification	4
6. Parts Name	4
7. Technical Parameters	5
8. Electrical Diagram	6
9. Installation Precautions	6
10. Installation Method	7
11. Precautions for use	8
12 How to Use The Product	10
13. Remove The Door	15
14. Reassemble The Door	15
15. Related Accessories	16
16.Steam Cooking - Important Information	17
17. Useful Tips	18
18. Selection of Cooking Utensils	19
19. FAQs and Handling	20

Symbols and meanings used in the instructions:



Important information on personal safety and how to avoid damaging the machine.



Main contents of the instructions

Environmental Protection



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



1. Please do not disassemble the cover for repair and remodeling because of the high voltage power supply inside the product.
Warning: Only qualified maintenance personnel can carry out maintenance operations on this product, otherwise it is dangerous. If you encounter any malfunctions during use, please contact our maintenance customer service center for assistance.
2. IT is forbidden to insert any metal objects or foreign objects such as wire, fingers, etc., into the suction or exhaust holes of the combined type of steam oven; otherwise, electric shock and injury may be caused. If a foreign object is accidentally inserted into the combined type of steam oven, please unplug the power plug and contact our customer service center for repair.
3. Please use a socket with a rated current of 16A or more, with reliable grounding. Do not use loose or poor contact with the power socket, otherwise it will easily lead to electric shock, short circuit, fire; if you share a socket with other electrical appliances, there may be abnormal heat resulting in fire.
4. Please pull out the plug from the socket by holding the end of the plug in your hand, do not pull out the plug by holding the power cord in your hand, otherwise it will be easy to cause electric shock, short circuit, fire and other dangers.
5. Keep the power cord and plug away from the exhaust port, cover, high temperature or humid places to prevent dangerous aging of the power cord.
6. The air venting holes of the product must be kept free, and the outer cover is strictly prohibited to cover other objects and knock the product.
7. Do not soak the product in water or spray water on the product, otherwise there is a risk of short circuit or electric shock.

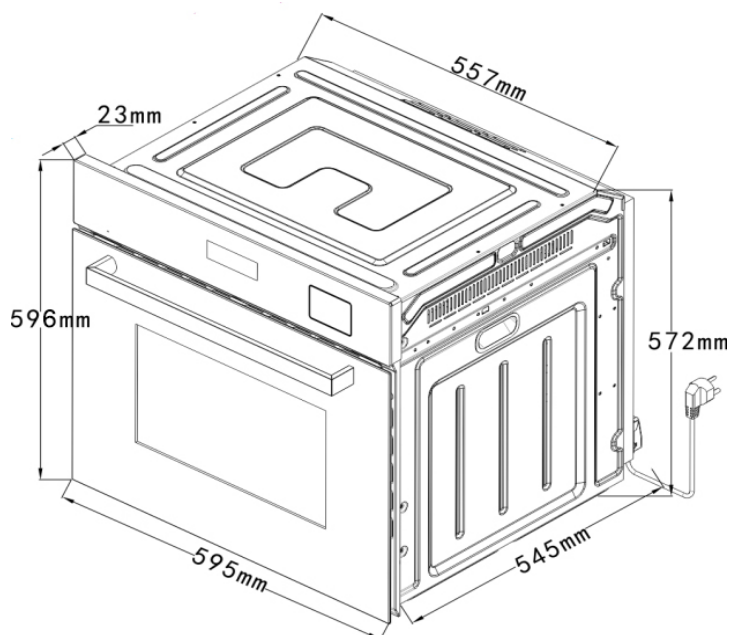
8. Do not use alternating current other than 220-240V~, or it may cause fire or electric shock.
9. Please educate children not to use and play with the product alone, otherwise it may lead to burns, electric shock and other accidents.
10. Do not disassemble or repair the unit by yourself except for professional repair technicians.
11. Please unplug the power supply or turn off the power supply of the product if it will not be used for a long time.
12. The power supply board must be replaced by a professional service center if it is damaged.
13. The power cord must be replaced at a professional service center if it is damaged.

Packing List

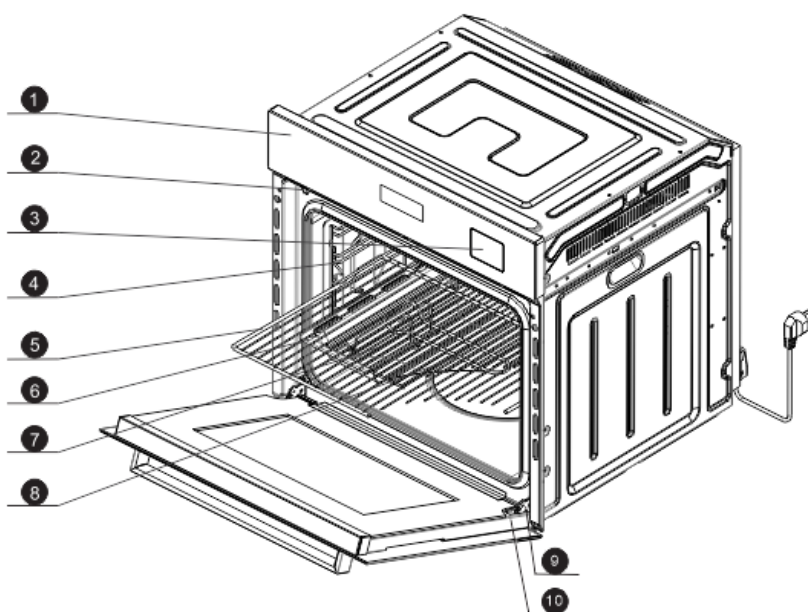


Serial No.	Contents in Carton	AOS511NB
1	Main machine	1 set
2	Water suction ball	1 pc
3	Cleaning sponge	1 pc
4	Steam Tray	1 pc
5	Anti-scaling agent	2 bags
6	Packaging plastic bag for main machine	1 pc
7	Manual	1 copy
8	Warranty card	1 copy
9	Grill Rack	2 pcs
10	Baking Tray	1 pc
11	Mounting screws	1 set
12	Grill Insert	1 pc
13	Installation screws	1 set
14	Telescopic Rail	1 Pair

Dimension Specification



Parts Name



1. Control panel

2. Gate control switch

3. Water tank

4. Hanging net

5. Large baking net

6. Oil receive tray

7. Small baking net

8. Baking shovel

9. Door hinge

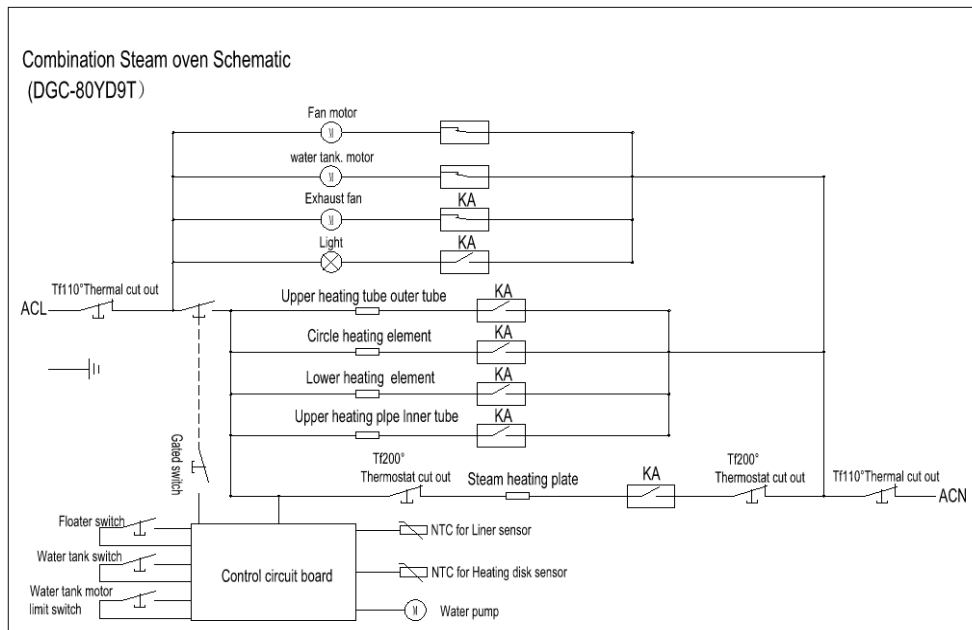
10. Door body

Technical Parameters



Product Name	Combined type steam oven
Model	AOS511NB
Rated voltage	220-240V~
Rated frequency	50Hz
Maximum power of steam	2550W
Maximum power of Grill	2995W
Maximum power of Combined function	3450W
Gross Capacity	85L
Net Capacity	72L
Installation Method	Embedded
Product dimensions	595*596*568 (W*H*D)
Packing dimensions	655*645*650 (W*H*D)
Embedding dimensions	560*590*550 (W*H*D)

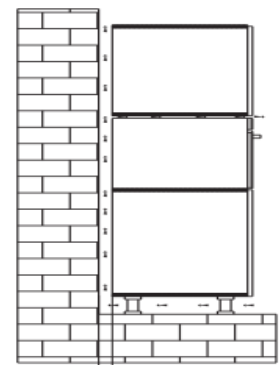
Electrical Diagram



Installation Precautions



1. The product shall be installed smoothly in a place where it is easy to operate and maintain and where it is firm (not to be placed at an angle).
2. It is strictly prohibited to install the product and the power socket in a place where they may be exposed to moisture or water.
3. Make sure that the power supply is installed in an outlet with a rated current of **16A** or higher and that the power outlet is reliably grounded.
4. The product must be lifted from the handle hole or the bottom and placed gently.
5. The surfaces of facilities and objects adjacent to the product must be insulated.
6. It is recommended that a switch be added to the front of the product's receptacle to facilitate disconnection of power when the product is not in use.
7. Do not touch the inside of the product directly when the product is in operation to avoid burns.
8. Embedded products shall be installed in the cabinet inside, which requires a good space for heat dissipation, otherwise it will affect the normal use of the installation of the cabinet. Heat dissipation as shown on the right.
9. Remove the manual and other items from the inside of the cabinet after installation.

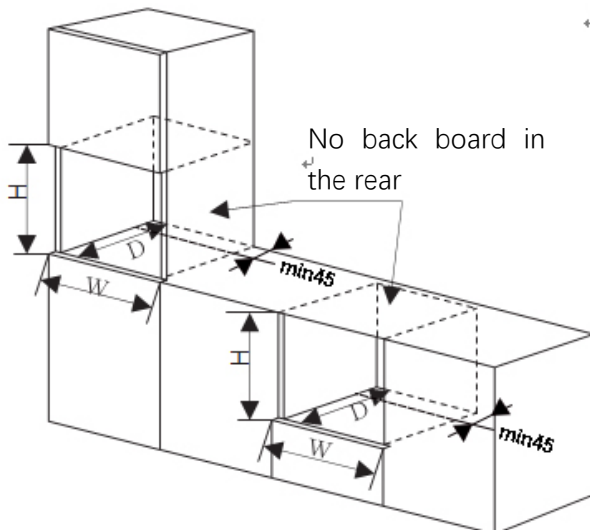


Please ensure a certain ventilation distance

Installation Method



1. Place the machine close to the mounting slot, then plug in the power supply.
2. Lift up the bottom of the machine or the left and right side grips and place it lightly in the hole reserved for the machine in the cabinet, then push the machine so that it is leveled with the front cabinet body plate of the kitchen cabinet, so that the machine is completely embedded in the cabinet.
3. Open the front door of the machine and you can see two screw holes on the frame to fix the machine on the cabinet with mounting screws. The machine can be fixed on the lower part of the cabinet base, or the upper part of the cabinet stand according to your needs.
4. The specific parameters of the machine embedded in the cabinet are shown in the installation schematic and the attached table.



Product Installation Dimension Table

Model (combined type steam oven)	Opening Sizes
AOS511NB	560*590*550(W*H*D)

To ensure adequate ventilation space around the appliance during installation, maintain a clearance of at least 45 mm from the back of the unit to any obstructions, and ensure that the ventilation openings on the front, bottom, and top of the device are not blocked.

5. Installation and inspection of the machine (Please make sure that the internal packing of the machine should be removed during the inspection process).
 - 1) Energized inspection: The machine will make "beep" and "beep" sounds and the display should show the corresponding contents for a period after the power is turned on.
 - 2) Button inspection: Press each button after power on to check whether the buttons are responsive or not.
 - 3) Function inspection: Select anyone cooking function to start the machine, check whether there is abnormal noise.

Precautions For Use



1. Please use the separate socket with rated current above 16A which has reliable grounding measures.
2. Do not use the power supply other than 220-240V and 50Hz, or it will cause fire or electric shock.
3. This machine is only used for cooking food and shall not be used for any other purpose.
4. Do not allow children and incapacitated people to operate the machine without supervision on the spot.
5. Up on steam cooking, the highest temperature can be 100°C, therefore, please use high-temperature resistant vessels when choosing vessels.
6. When the machine breaks down or cannot work properly, it is necessary to cut off the power supply and do not try to repair it by yourself.
7. Upon the first use of the machine, it may produce a slight smell, or smoke may occur during the first use which is the volatile gas produced by the heat exposure of the adhesive glue used in the heat insulation board around the machine. It doesn't cause any problem. For this case, just wait for a moment until the smoke has gone before putting the food into the machine. Don't bake the food directly on the chassis of the machine.
8. Except for professional maintenance technicians, do not disassemble, repair or transform it by yourself.
9. If the machine is not used for a long time, please unplug the power plug.
10. If the power cord is damaged, it must be replaced by the professional personnel of the manufacturer, its maintenance department or similar department to avoid danger.
11. When the machine is in use, it will generate heat. Please pay attention to avoid touching the heating unit in the machine.
12. Do not use steam to clean up the machine.
13. Try to avoid empty cooking: Do not turn on the combined type of steam oven function during empty cooking (there is no food in the oven).
14. Open and close the door carefully: Slamming the door will lead to deformation of the door body.
Warning: If the door or door seal of the machine is damaged, the machine cannot be used again until it is repaired by qualified maintenance personnel.
15. If finding smoke, turn off the machine switch or remove the power plug, and keep the furnace door closed to suppress the spread of flame. The machine shall not work when it relates to an external timer or in an independent remote-control system.
16. Do not put things on the housing
Do not put foods or goods on the housing of the machine, which is very dangerous. Because goods may be heated and be out of deformation, burnt or catch a fire. Metal goods, such as knives, forks, spoons and covers can get hot.
17. Do not block the door safety switch, otherwise it may cause steam scalding or electric shock.

18. Please be careful when taking food. Do not touch the cavity, heating tube or door. Warning: If there are cracks in the ceramic bottom plate and door glass, please turn off the machine to avoid accidents.

19. Machine thermometer: Do not use a general thermometer with Steam to measure the temperature, such as mercury thermometer.

20. Cleaning Combination Steam oven:

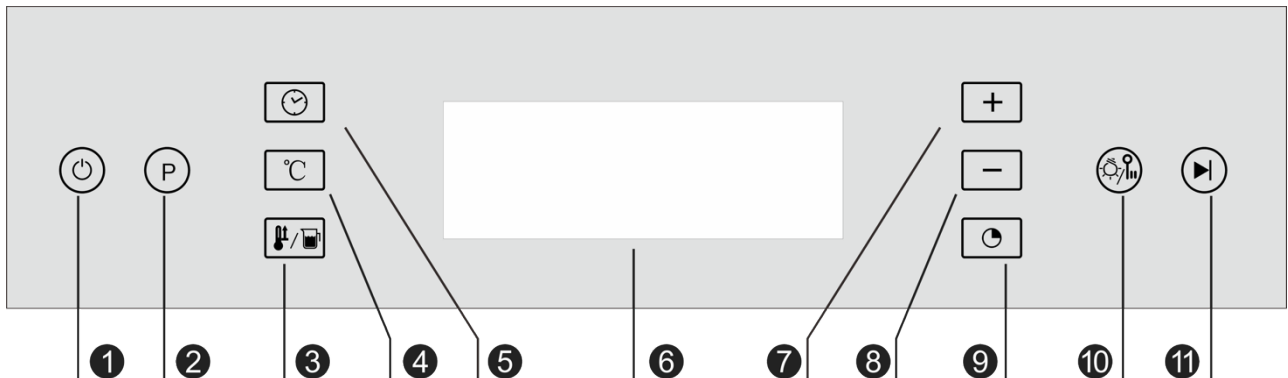
Clean up the door seals, cavities and adjacent parts.

Regularly clean up with Steam and clear off all food residues removed in the machine.

Dirt or foreign substances can cause deterioration of its surface, which can affect the life of the machine and even may lead to dangerous conditions.

Do not use a harsh cleaning agent or sharp metal spatula to clean the glass door of the combined type steam oven, otherwise it may lead to the scratches on the glass surface of the furnace door, which will cause the glass to shatter.

How To Use The Product



- 1.Power Key
- 2.Function key
- 3.Fast heating key/
water tank key
- 4.Temperature regulating key

- 5.Time /Alarm setting key
- 6.Display screen
- 7.Increase key
- 8.Decrease key

- 9.Presetting key
- 10.Lamp key /
Child lock key
- 11.Boot stop key

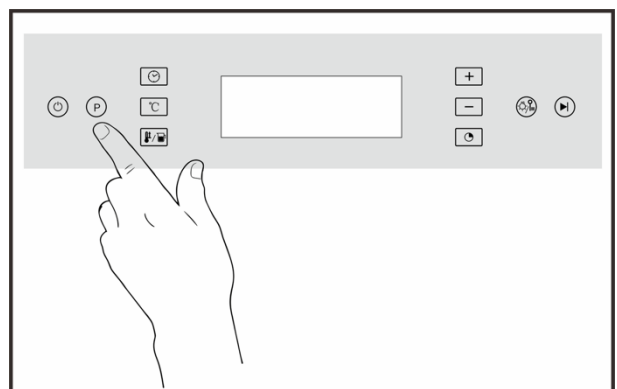
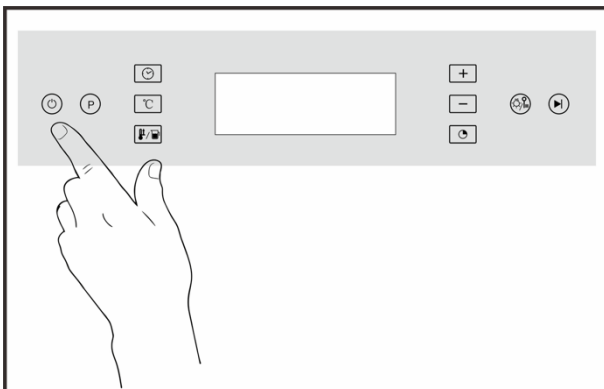
OPERATION

Quick Start

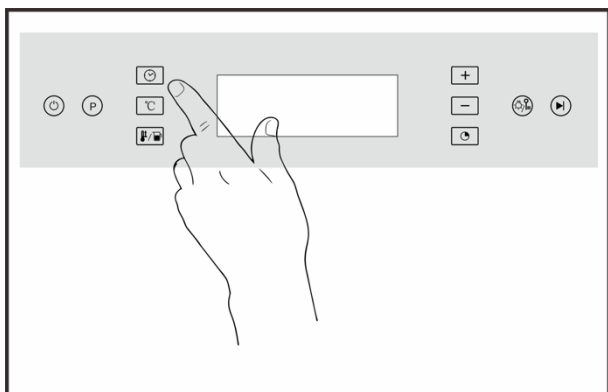
Enable the heating function

Step 1 : Press the power key “” the display screen is on, and then the equipment is standby.

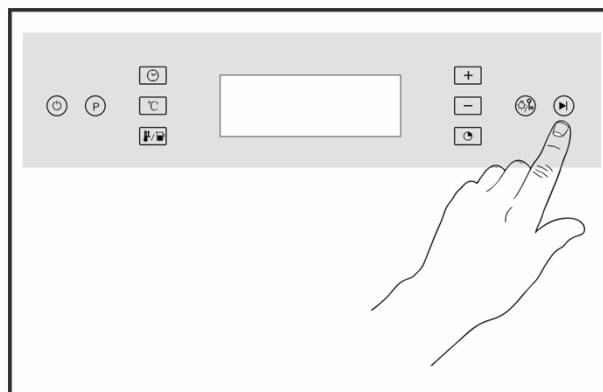
Step 2 : Press two times the key “” to choose the Convection Bake mode. The icon “” will be shown on the upper left corner of the display screen.



Step 3 : Press key “”, and press key “” “” to increase / decrease the working time, and then press key “” and then press “” “” to increase / decrease working temperature .



Step 4 : Press key “”, to start the baking function.



Detailed instructions

▶ Standard time setting (clock function)

When the equipment is electrified for the first time, or when it is standby, the user can keep pressing the key “”, and then the clock on the display screen will flicker. And then the user can press key “” “”, to increase or decrease the time on the clock. After adjustment, the time set will take effect 3s after adjustment without pressing any key.

▶ Turn-off function

Press key “”, once during service of the oven to stop heating.

▶ Automatic baking mode with time length set

Under this mode, the baking time is preset. The equipment will run immediately after setting. And heating will stop, automatically after the time length set is past. The operation methods are as follows:

- 1、 Press key “” to make the equipment standby;
- 2、 Press key “” to choose the baking mode . The function will be changed by pressing the key every time;

- 3、 Press key “  ” to make the temperature value flicker, and then press key “  ” “  ” to set the highest temperature of baking;
- 4、 Press key “  ” to make the minute figure flicker. And then press key “  ” “  ” to set the baking time. Press key “  ” “  ” once for increasing or decreasing 1min.
- 5、 Press key “  ” to start the baking function.

Automatic baking mode with the baking completion time set (presetting function)

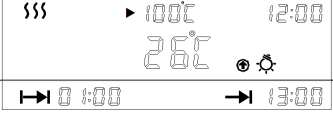
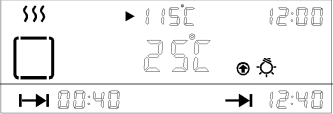
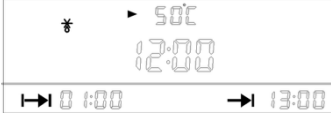
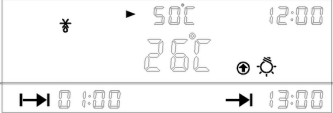
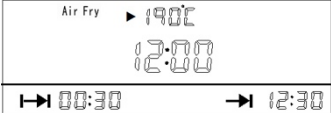
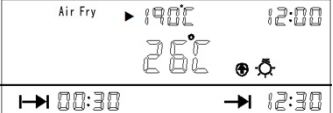
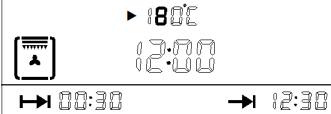
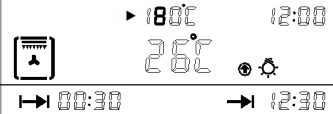
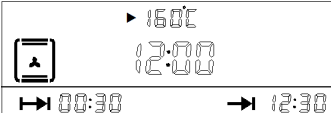
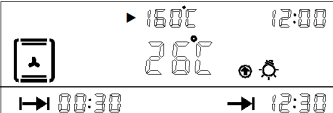
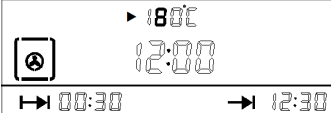
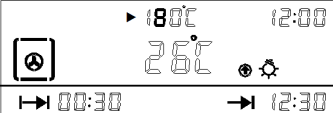
- 1、 Press key “  ” to make the equipment standby;
- 2、 Press key “  ” to choose the baking mode . The function will be changed by pressing the key every time;
- 3、 Press key “  ” to make the temperature value flicker, and then press key “  ” “  ” to set the highest temperature of baking;
- 4、 Press key “  ” to make the minute figure flicker. And then press key “  ” “  ” to set the baking time. Press key “  ” “  ” once for increasing or decreasing 1min;
- 5、 Press key “  ” and set the baking completion time by pressing “  ” “  ” ;
- 6、 Press key “  ” to confirm setting, and the oven will start heating based on the baking completion time.

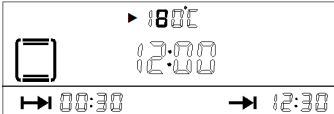
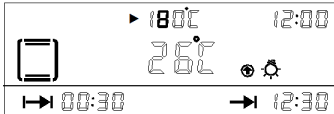
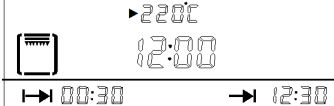
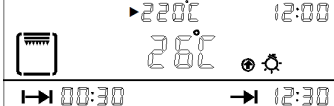
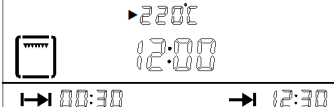
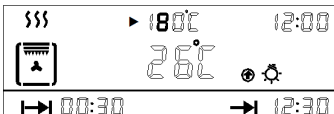
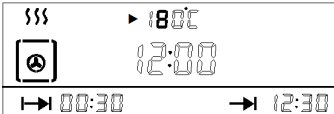
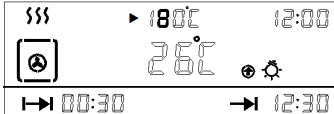
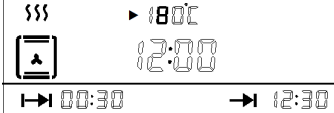
Fast heating function

After the baking function is set, if the temperature is higher than 100°C, the user can press key “  ” to realize fast heating. The oven will start all the heating pipes to heat foods until the temperature reaches the value set, and then the oven will change to the gear of the function set for heating.

Note: The fast-heating function is only valid for “  Convection Bake”, “  Convection Roast”, “  Convection Heating” and “  Static Baking”.

 Function selection reference table is as follows:

Function Icon	Description	Setting Interface	Working Interface
	P1: Steam Mode Default temperature: 100°C, Adj.range: 40-100 °C, Default time: 20 minutes, Adj.range: 0:00 to 10:00 hours		
	P2: High-temperature Steam Function Default temperature: 115°C (non-adjustable), Default time: 20 minutes Adj.range: 0:00 to 10:00 hours		
	P3: Defrost Mode Default temperature: 50°C, Adj.range: 20-60 °C, Default time: 1 hour Adj.range: 0:00 to 10:00 hours		
	P4: Air Fry Mode Default temperature: 190°C, Adj.range: 160-210 °C, Default time: 30 minutes Adj.range: 0:00 to 10:00 hours		
	P5: Convection Bake Mode Default temperature: 180°C, Adj.range: 50-220 °C, Default time: 30 minutes Adj.range: 0:00 to 10:00 hours		
	P6: Convection Roast Mode Default temperature: 160°C, Adj.range: 50-220 °C, Default time: 30 minutes Adj.range: 0:00 to 10:00 hours		
	P7: Convection Heating Mode Default temperature: 180°C, Adj.range: 50-220 °C, Default time: 30 minutes Adj.range: 0:00 to 10:00 hours		

Function Icon	Description	Setting Interface	Working Interface
	P8: Static Baking Mode Default temperature: 180°C, Adj.range: 50-220 °C, Default time: 30 minutes Adj.range: 0:00 to 10:00 hours		
	P9: Baking Mode Default temperature: 220°C, Adj.range: 50-220 °C, Default time: 30 minutes Adj.range: 0:00 to 10:00 hours		
	P10: Meat Roast Mode Default temperature: 220°C, Adj.range: 50-220 °C, Default time: 30 minutes Adj.range: 0:00 to 10:00 hours		
	P11: Upper Outer Tube + Upper Inner Tube + Steam Generator + Circulation Fan Default temperature: 180°C, Adj.range: 120-220 °C, Default time: 30 minutes Adj.range: 0:00 to 10:00 hours		
	P12: Annular Tube + Steam Generator + Circulation Fan Default temperature: 180°C, Adj.range: 120-220 °C, Default time: 30 minutes Adj.range: 0:00 to 10:00 hours		
	P13: Upper Outer Tube + Lower Heating Tube + Steam Generator + Circulation Fan Default temperature: 180°C, Adj.range: 120-220 °C, Default time: 30 minutes Adj.range: 0:00 to 10:00 hours		
	P14: Descaling Function Default time: 60 minutes (non-adjustable)		

Remove The Door



To make it easier to clean the inside of your oven, the oven door can be removed by proceeding as follows (Fig. 1-2):

- > Open the door completely and lift the 2 levers “B” (fig.1);
- > Now, shutting the door slightly, you can lift it out by pulling out the hooks “A” as shown in figure 2.

Reassemble The Door



- > With the door in a vertical position, insert the two hooks “A” into the slots;
- > Ensure that seat “D” is hooked perfectly onto the edge of the slot (move the oven door backwards and forward slightly).
- > Keep the oven door open fully, unhook the 2 levers “B” downwards and then shut the door again.

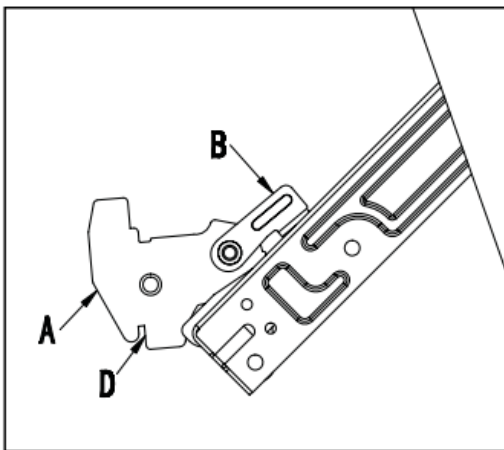


Fig 1

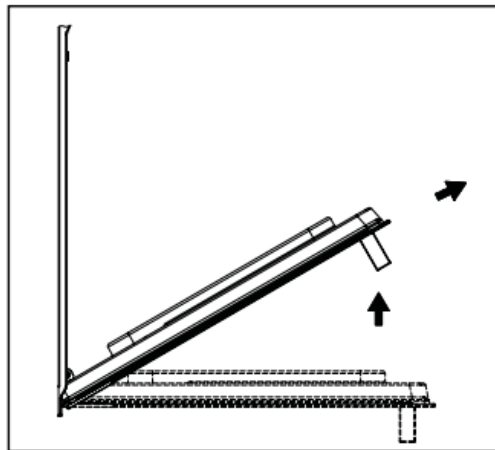
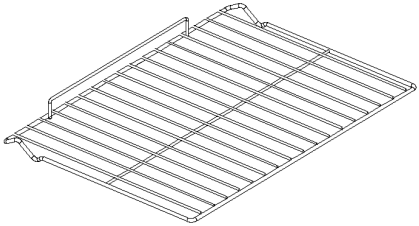
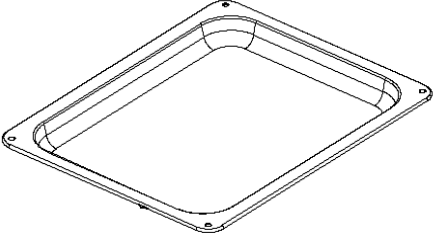
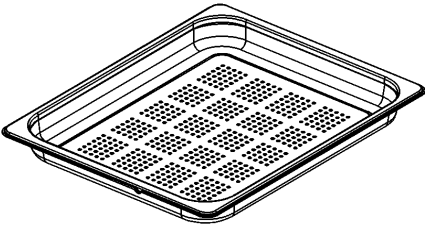
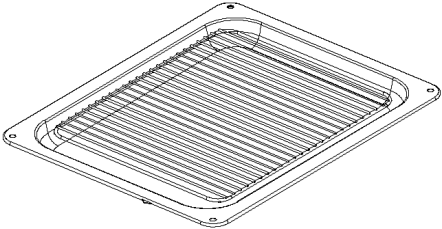
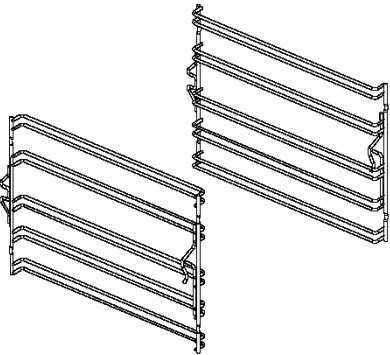


Fig 2

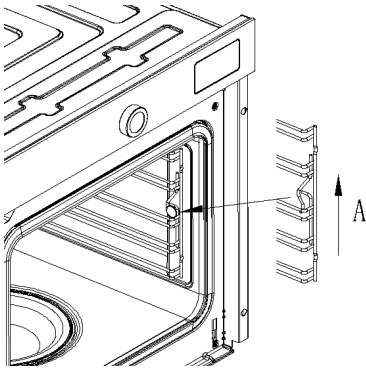
Related Accessories



	Grill Rack: mainly used for grilling. •The wire shelf allows you to brown or grill food. •The wire shelf can be used for normal fan heat, conventional cooking, grilling functions and combined Steam gear.
	Baking Tray: to be used for pastries and cakes. •The enameled tray can be used for normal fan heat, conventional cooking, grilling functions and combined Steam gear.
	Steam Tray: The perforated stainless-steel tray allows the steam to circulate around the food and cook evenly • The Steam Tray is for Steam cooking only.
	Grill Insert: use with enameled tray. •The enameled tray can be used for normal fan heat, conventional cooking, grilling functions and combined Steam gear.
	The Side Shelf Supports: use with wire shelf or enameled tray •The enameled tray can be used for normal fan heat, Conventional cooking, grilling functions and combined Steam gear. •2 hook-on shelf supports allow you to use the accessories on three levels. •Three cooking levels are available, depending on the method used and the type of food. •With the Grill or Grill + Steam setting, the accessories (shelf or tray) are placed on the first level for thick foods like roasts and on the third level for thinner foods like sausages. •In normal cooking modes, or Steam functions, the shelf or tray should be used on the first or second levels depending on the item(s) being cooked.

HOW TO DISASSEMBLE THE SIDE SHELF

After lifting the side frame upwards, take it out from the fixed seat.



Steam Cooking - Important Information



1. If you want to remove food from the oven immediately after cooking, please use oven gloves or other tools to avoid burning yourself.
2. Water droplets will form on the unit when it is in use, please wipe them away during cooking being careful on the glass which may be hot.
3. Do not open the oven door immediately after cooking to avoid scalds or burns by the steam.
4. Always clean or descale the cavity and food tray or racks.
5. If the power socket is damaged, to avoid hazard, please capable service to replace.
6. If the product will not be used for a long period of time, please clean away the water in the oven, and disconnect with power supply.
7. Do not put excess food in the oven, to avoid uneven steam circulation in the cavity.
8. The yellow/green earth wire should not be controlled by the switch.
9. To prevent water overflowing from the tank, the water suction tool can be used to remove excess water. After steam cooking, please empty the remaining water in the tank and remove any excess water in the base of the oven using the suction tool supplied.
10. Fill the tank with water. The water level must not be higher than the 'MAX' mark on the water tank. A full tank of water will last you up to 2 hour and 30 min.
11. During steam cooking, do not cover the food, as this will prevent steam from cooking the food.
12. If the water tank is empty when a steam program is started, the warning will appear on the display, the tank will eject, an alarm will sound and the steam function will not start.
13. When the water tank is removed, wait for at least 10 seconds before reinserting it.
14. When inserting the water tank, ensure it is fully pushed in, otherwise the cooking program will not start.

Useful Tips



When using the steam oven, always start with the oven cold. Using steam in a hot oven (immediately after traditional cooking) is not recommended because the benefits of cooking with steam will be canceled out.

For steam cooking try to use the perforated stainless-steel tray together with the lower stainless steel drip tray as much as possible.

The perforated tray, resting with its support on the flat grill, allows the steam to fully cook the food while draining everything released by the food during cooking through the holes.

The second, lower tray, slid under the grill on its guides, will collect the drippings and keep the oven chamber cleaner.

Suggested Steaming Times

FOOD TYPE	WEIGHT	TIME
FISH	650g	15 minutes
CRAB	500g	25 minutes
SHRIMP	500g	12 minutes
CHICKEN LEG	5pcs around 650g	30 minutes
CHICKEN	1100g	35 minutes
BEEF	350g	40 minutes
PORK	400g	20 minutes
SOUP	450g	15 minutes
EGG	10pcs around 650g	15 minutes
PUMPKIN	850g	20 minutes
TOMATO	550g	30 minutes
CORN	550g	30 minutes
BREAD	100g	18 minutes
RICE	400g	30 minutes

Selection of Cooking Utensils



Types of containers	Baking/roasting Constant temperature fermentation	Steam
Ceramic/porcelain 	Note: Do not use containers with colorful drawings on the inside as the colors may peel off. 	
Lacquerware 		
Metal containers such as aluminum 	 Note: Do not use metal containers with resin handles.	
Wooden, bamboo, paper containers 	Note: Paper containers with heat-resistant processing can be used when the cooking temperature is below 230 °C. 	Note: Wrap will melt when exposed to high temperatures. 
Aluminum Foil 	Can be used to cover food in baking mode to prevent over-browning 	Do not completely seal the steam tray in steam mode as it will block steam circulation. 
Heat-resistant glass containers 		
Heat-resistant plastic containers 	Note: Can be used for constant temperature fermentation 	
Non-heat-resistant plastic containers 	Note: Can be used for constant temperature fermentation 	

Note: ✓ means applicable Note: × means not applicable

Instructions for using the accessories in the machine.

Types of containers	Baking/roasting Constant temperature fermentation	Steam
	✓	✓
	✓	It is recommended that you only use 2 layers for steaming ✗

Requirements for Steam Function: Please choose suitable containers according to different foods. When using the electric steamer, please use special containers for non-toxic volatile foods under high temperature, and all containers used under the electric steamer should not have lids; if not specially required, please try to use the accessories such as steamer tray that come with the product. Specific recommendations for selection of containers are as follows:

1. Steaming rack can be used for foods such as sweet potatoes, corn, potatoes, eggs, buns and other relatively large, which will not produce dripping oil
2. Steaming tray can be used for foods such as shrimp, crab, chicken wings, chicken legs, pumpkin, etc., which do not need to retain the juice penetrated from the food after steaming.
3. Oil drip pan can be used for foods such as fish, ribs, whole chicken, beef, etc., which will need to retain the juices that penetrate from the food after steaming

FAQs and Handling



Please stop using it, unplug the power cord, and check and confirm the following if any abnormality occurs during your use. Please contact our after-sales service center if necessary.

Status	Reason	Handling method
No operation of the control panel	Entered the child lock state	Release the child lock status
	Bad switch board	Notify the manufacturer for repair
Poor steaming of food	Seal cover on food	Remove seal cover on food
	No steam generated	Notify the manufacturer for repair
Display shows Er02	Cavity NTC open/short circuit	Notify the manufacturer for repair
Display shows Er04	Steam tray NTC open/short circuit	Notify the manufacturer for repair
Display shows Er05	Steam tray dry burning	Notify the manufacturer for repair

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

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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

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.