EUROMAID

installation & operating instructions and cooking guidance

BUILT-IN HOB

Model WK59 WH
WK60 S
FSWK60 S
FSWK 59 WH

get the best *from your* new cooker

Welcome

Dear customer

Congratulations on your choice of a Euromaid quality cooker which has been designed to give you lasting service.

The cooker must be installed by a qualified person in accordance with current regulations and used in a well ventilated space.

Please read these instructions thoroughly before installing or using and keep for handy reference. Make sure you understand the controls prior to using your appliance. This cooker must only be used for its intended purpose, ie the cooking of food in the home. Failure to observe these instructions may invalidate your right to free service during the guarantee period.

If you have any questions, or if you are not sure about any information contained in this booklet please contact us - details are on the back cover.

Euromaid Customer Service

Safety symbols

The use of any appliance and cookers in particular (which use high temperatures) require the following of basic common sense safety rules.

There is a danger of injury to the person and of damage to the cooker, the kitchen and your home.

These are itemised in the first section 'Safety in the home'. Where accidents are most common, we repeat these warnings in the main text using the following symbols:

Where you, other people, toddlers and children are at risk

Where there is a danger of damage to the cooker, utensils, surrounding areas and property

Please note them for your own safety.

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Do not operate hob without pan.

This products are designed only for domestic use.

Safety in the home

Look after yourself, family and friends

This appliance is not intended for use by persons (including children) with reduced pyhsical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

• Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.

Important precautions and recommendations for use of electricaal appliances

WARNING: The supply cord must not come in contact with any part of the appliance which is hot during operation.

If the supply cord is damaged, it must be replaced by authorised personnel.

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

* Never touch the appliance with wet hands or feet;

* Do not operate the appliance barefooted;

* Do not allow children or other incapable people to use the appliance without supervision.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or illogical use of the appliance.

Where this appliance is installed in a caravan, it shall not be used as a space heater.

• If the appliance is to be installed above a cupboard, than a barrier is to be installed. Please refer to installation instructions.

• During use surfaces get hot. Don't touch hot surfaces during use.

• Don't store items above the appliance that children may try to reach.

• Close supervision while cooking is essential at all times.

• When deep-frying, the appliance should be supervised as overheated fats and oils can catch flame easily. Never attempt to extinguish burning oil or fat with water (risk of explosion!). Smother a fire with wet towels and keep doors and windows closed!

• Ensure handles of pans can not accidentally be caught or knocked and do not get heated by adjacent heating zones.

Important precautions and recommendations

After having unpacked the appliance, check to ensure that it is not damaged.

In case of doubt, do not use it and consult your supplier or an authorised service agent.

Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

• Permanently connected devices (without plug) must be disconnected from the mains network before removal by a licensed electrician.

• Make the device non-functional before disposal: Cut off mains cable (after unplugging) or any existing loose connection cables on the device.

* Do not carry out cleaning or maintenance operations on the appliance without havingpreviously disconnected it from the electric power supply and allow the appliance to cool first.

• When cleaning, care should be taken that no water penetrates the appliance, as penetrating water could cause damages. Therefore, you should only use moist cloths. Never squirt water onto the appliance and refrain from using steam cleaners.

* After use, ensure that the knobs are in "OFF" position.

*During and after use of the hob, certain parts will become very hot. Do not touch hot parts.

*Keep children away from the cooker when it is in use.

*Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.
*The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.

Look after your appliance and home

- Spillage should be dealt with as soon as it occurs, taking due care as the appliance surface may be hot. Any spillage left on the surface after cooking should be cleaned off before the appliance is switched on again to prevent baking on.
- Don't use bleach products, harsh abrasives or chemical cleaners for cleaning.
- Steam cleaners must not be used for cleaning.
- Before cleaning, remove any obvious dirt.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not store or use flammable liquids or items in the vicinity of this appliance.
- Ensure that no flammable materials are adjacent to the appliance as the sides become hot during use.
- Don't place flammable or plastic items on or near the appliance, and never place wet cloths etc. on the appliance to dry.
- Don't leave an appliance on for long periods when not covered by a pan.
- Don't use water to extinguish oil or fat fires.
- Don't heat up unopened food containers as pressure can build up causing the container to burst.
- Don't use round-bottomed traditional woks. Use flat-bottomed types.
- Do not use a steam cleaner with to clean this appliance.
- The surfaces of the stainless steel model appliances which are close to the burners may change colour because of the excessive heat in the course of time.

Important Safety Information

This appliance is in accordance with the recognized state of the art and the relevant safety provisions. In order to prevent damages and accidents, however, the proper handling of the appliance is a prerequisite. Along with the following information, please take note of further information contained in the text.

- No alterations or repair attempts, in particular using tools (screwdrivers, etc.) may be undertaken to or on the appliance. Only authorised personnel should perform repairs, in particular to electrical supply parts. Improper repairs could lead to serious accidents, damages and breakdowns.

In the event of a breakdown of the appliance, (before contacting our customer service department), please take note of the information contained under warranty terms. Please contact our customer service as needed.

- Do not use the cooktop to heat the room.
- Do not place hot pots or pans on the frame of the burner.

Pertaining to Disposal:

- Make sure that the appliance is disposed of properly.

Natural ventilation is important for the correct functioning of the appliance and your own safety. Prolonged intensive use of the appliance may call for additional ventilation, for example the opening of a window, or the use of permanent fixed mechanical ventilation system, for example, an extractor fan or cooker hood that ventilates to the outside.

Food hygiene

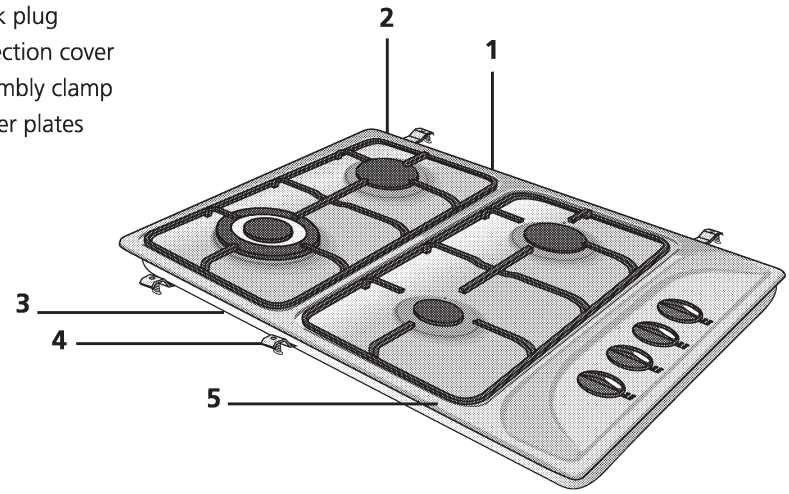
- Ensure meat and poultry is thoroughly defrosted before cooking.
- Check food is thoroughly cooked and is piping hot.
- **Always refer servicing to an authorised person.**

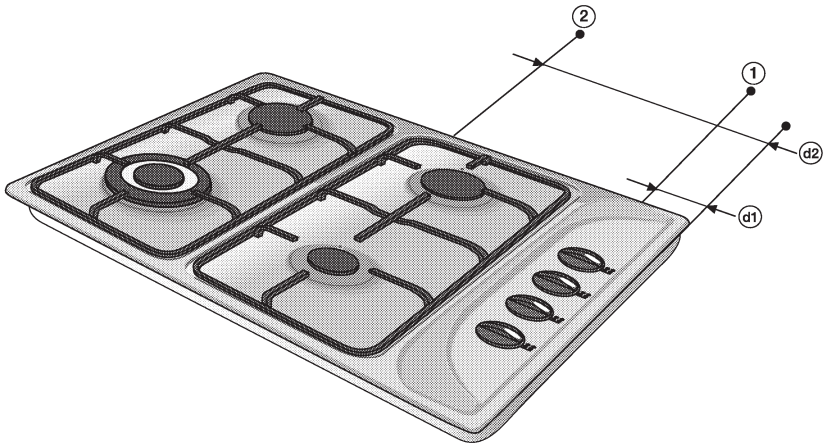
Important for asthmatic sufferers

Before using for the first time, protective coatings need to be burnt off. Fumes will be emitted but this is quite normal.
Ensure the room is very well ventilated during the burning off process. Avoid directly inhaling the fumes during this process.

Know your appliance

1. Pan support
2. Spark plug
3. Protection cover
4. Assembly clamp
5. Burner plates





		Milimetres
①	**Gas Connection**	**d1 = 40**
②	**Electrical Connection**	**d2 = 340**

Specification

External dimensions	
width	: 580 mm
Depth	: 510 mm
Height	: 71 mm
Dimensions of installation setting	
width	: 560 mm
Depth	: 490 mm
Voltage	230V - 240V ~ 50 Hz.

	Natural Gas	**Propane Gas**
Front-right auxiliary burner capacity		
Normal rate	4.1 MJ/h	3.2 MJ/h
Rear-left semi-rapid burner capacity		
Normal rate	7.8 MJ/h	6.8 MJ/h
Rear-right semi-rapid burner capacity		
Normal rate	7.8 MJ/h	6.8 MJ/h
Front-left wok burner capacity		
Normal rate	13.1 MJ/h	11.4 MJ/h

Accuracy

Note that times and temperatures in this book are for guidance only.

Data Label

The Data Label is located on the bottom cover of the appliance. A duplicate Data Label is supplied to adhere in an accessible area next to the appliance. This appliance is suitable for Natural Gas and Propane Gas; ensure that the available gas supply matches the Data Label.

Location

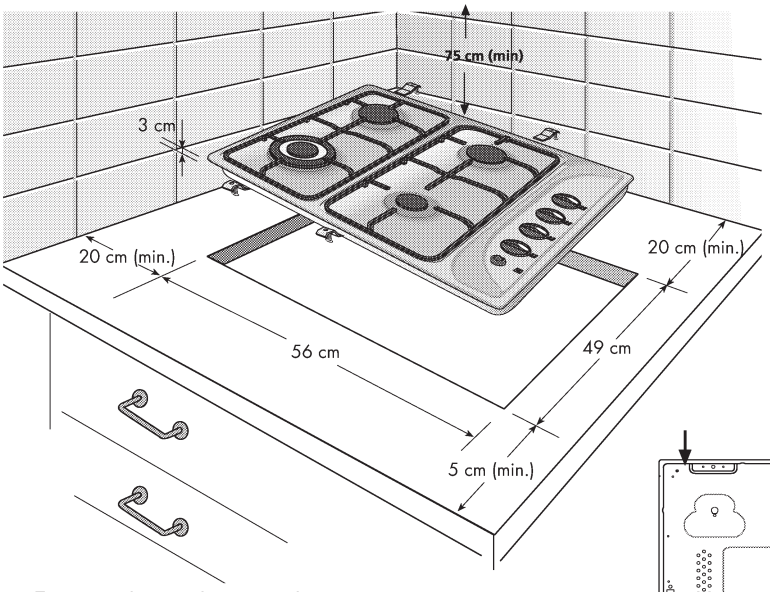
Warning to the installer
When the appliance is installed so that the base can be touched, a protecting shield must be fitted. This shield must be at least 20mm from the lowest part of the appliance and be capable of withstanding the appliance temperatures.

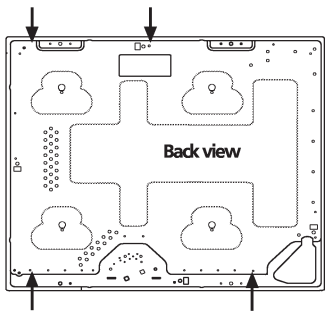
• The appliance is designed to fit into kitchen cabinets worktops spaced over 600 mm apart. It can be used with cabinets on one side or both sides as well as in a corner setting

• Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of at least 200mm for the entire length of the hob . Leave at least 750 mm clearance above the appliance.

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side.
Failure to install appliances correctly is dangerous and could result in prosecution.

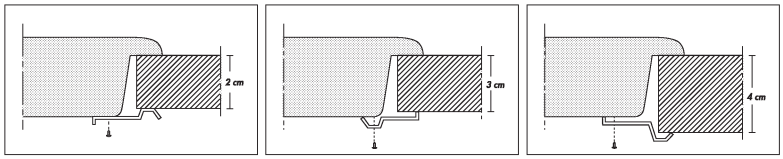
Assembly to the work surface





1. Prepare the worktop as shown
2. Remove the sealing gasket from the packaging.
3. Remove the tape from the sealing gasket and stick it around the base of the appliance.
4. Assemble your appliance in the work surface with the securing bracket.

1. If the counter thickness is 2 cm; **2. If the counter thickness is 3 cm;** **3. If the counter thickness is 4 cm;**



Use the second hole in the bracket for 4 cm thick worktop.

Ventilation

Natural ventilation is important for the correct functioning of the appliance and your own safety.
Prolonged intensive use of the appliance may call for additional ventilation, for example the opening of a window, or the use of permanent fixed mechanical ventilation system, for example, an extractor fan or appliance hood that ventilates to the outside.

Preparation and burning off

Important for asthmatic sufferers

Before using for the first time, protective coatings need to be burnt off. Fumes will be emitted but this is quite normal. Ensure the room is very well ventilated during the burning off process. Avoid directly inhaling the fumes during this process.

Cleaning

Before you start using your appliance, clean the appliance as recommended under Care and cleaning on page 16.

Installation

Unpacking
All packing materials, protective film and transit protectors must be removed.

Installers
The appliance must only be installed by a authorised personnel.

Regulations
This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS 5601-2004 - Gas Installations and any other statutory regulations.

Electrical connection

☛ Before your appliance is connected to the main electricity supply, check to ensure that the voltage and the frequency shown in the data plate correspond with your power supply.

Warning!
This appliance must be earthed!

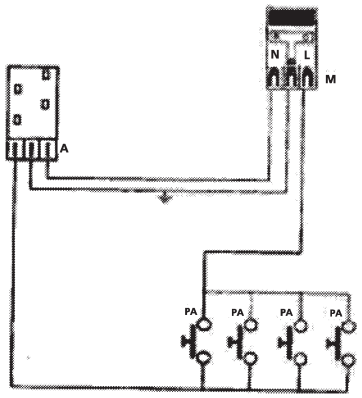
Caution:
*Ensure that the power outlet is properly earthed before connecting the appliance.
*Disconnect power before servicing the appliance.
The appliance is provided with a standard 230-240VAC three pin plug and power cable (3 X 0.75mm^2).
The wires in the power cable are coloured in accordance with the following code:
* Brown cable = L (Live)
* Blue cable = N (Neutral)
* Green / Yellow cable = E (Earth)

If the colours of the wires in the power cable to the appliance do not correspond with the colours of the wires in the power cable to the appliance do not correspond with the coloured markings identifing the terminals in the junction terminal, proceed as follows:
1. The wire which is coloured green and yellow must be connected to the terminal marked E (Earth) or coloured Green.
2. The wire which is coloured blue must be connected to the terminal marked N (Neutral) or coloured Black.
3. The wire which is coloured brown must be connected to the terminal marked L (Live) or A (Active) or coloured Red.

If the appliance is connected by a plug, this plug must easily be accessible after installation (but not above the hob).
The cable length should be 2 m. max for isolation safety.

Our company shall not be held responsible for any damage caused by utilization of the oven without proper grounding.
☛ Before applying to Authorized Service, have the electrical wiring of your home ready for connection.

☛ If the supply cord is damaged, it must be replaced by the manufacturer or it's Service Agent or a similarly qualified person in order to avoid a hazard.



Connecting to the gas supply

Gas connection

*Before your appliance is connected to the gas supply, check to ensure that the gas type and pressure specifications shown in the data label corresponds with your gas supply. If necessary call **authorized service** for conversion to correct gas type.
* Please refer to the data label for details about gas type and pressures.

GAS TYPE	
Natural Gas	**1.00kPa**
Propane Gas	**2.75kPa**

*This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS 5601-2004-Gas Installations and any other statutory regulations.

*Ventilation must be in accordance with AS 5601-2004-Gas Installations. In general, the appliance should be installed in a well ventilated space and have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

Read the instructions before installing or using this appliance.

* The appliance must not be installed in a room without a window or other controllable opening. If installed in a room without a door which opens directly to the outside, a permanent opening is required.
The air circulation should be 2 m3/h per kW of burners.

Gas leakage test
During test, be sure that the control knobs are closed and the gas inlet valve is open. Apply soap bubbles to the connections for leakage control. In case leakage exists, bubbles will appear. In such case, check the gas connection immediately. Do not control gas leaks by using fire.

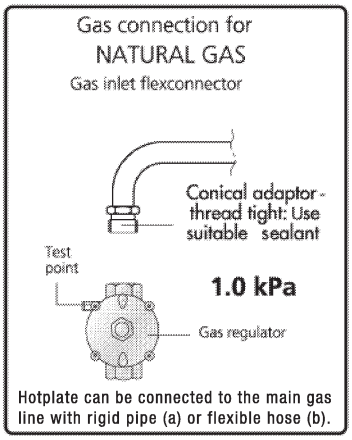
Caution!
Never use lighter or match flame, for controlling the gas leakage.

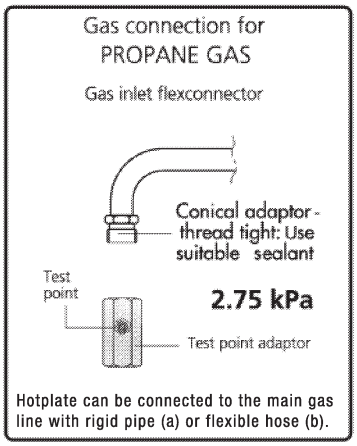
Gas Supply

*This appliance is suitable for use with Natural Gas or Propane gas. (Check the "gas type" sticker attached to the appliance).
* The hotplate is supplied with a Flexible Connector fitted to the gas inlet. The end of the Flexible Connector, which is 1/2" BSP male connects to the regulator for Natural gas or the test point for Propane Gas (see next page for images).
*The Flexible Connector must not be removed when connecting the hotplate to the regulator or test point.
*For Natural Gas the gas supply must be regulated to obtain a pressure of 1 kPa with the two semi-rapid (SR) burners operating.
*For propane gas models connect the gas supply directly to the appliance test point adaptor (supplied with the conversion kit) and ensure that the supply pressure is regulated to 2.75 kPa.
*The regulator supplied must be fitted for Natural Gas. It's recommended that an isolation valve and union be fitted.

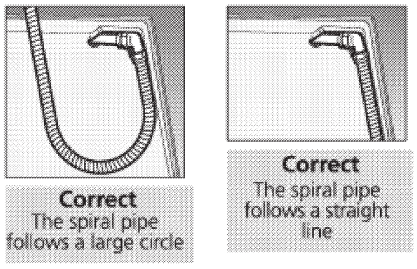
* There are two ways to carry out the connection to the main gas line:
A. The hotplate can be connected with rigid pipe as specified in AS5601 table 3.1.

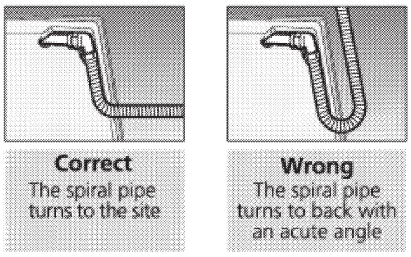
B. The hotplate can be connected with the Flexible Hose, which complies with AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, no more than 1.2m long and in accordance with AS5601. Ensure that the flexible connection does not contact the hot surfaces of the hotplate, oven dishwasher or other appliance that may be installed underneath or next to the hotplate. WARNING: Ensure that the flexible connection is restrained from accidental contact with the flue or flue outletof an underbench oven. The flexible connection should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks. The supply connection point shall be accessible with the appliance installed.





How to locate the Flexible Connector?





Before Leaving

Check all connections for gas leaks with soap and water. DO NOT use a naked flame for detecting leaks. Ignite all burners both individually and concurrently to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and concurrently. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

Operating the hob

• The appliance is not intended for use by young children or infirm persons without supervision.

• Young children should be supervised to ensure they do not play with the appliance.

Ignition from the knob

To light the burners, press the control knob down and hold it down while turning anticlockwise to the high flame position. Continue to hold the control knob down until the burner lights. To reduce the flame, turn the control knob to the small flame position. After you release the knob, if the ignition does not continue repeat the same process by keeping the knob pressed for 15 seconds. If still no igniton occurs, wait for **1 minute** and repeat again.

Warning : Do not keep the knob in pressed position more than 15 seconds.

Abnormal Operation

Any of the following are considered to be abnormal operation and may require servicing:
- Yellow tipping of the hob burner flame.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by cupboard doors.
- Gas valves, which are difficult to turn.

In case the appliance fails to operate correctly, contact the authorised service provider in your area.

Flame control

- Selection of the correct flame height is especially important to safety. Adjust the burner flame so that it does not extend beyond the bottom of the pan, any higher and the flame becomes inefficient and can be a potential fire hazard.
- To make sure that the appliance is operating safely, periodic checks are advised.
- At low settings, do not leave the burners unattended for long periods of time.
- The burner flames should burn with a visible bluish cone within the main flame, and with no sign of yellowness. If at the first lighting they are very noisy and yellow, turn out at once and check that the burner cap has been correctly replaced. If on re-lighting there is no improvement, ask your supplier to check them. The inner portions of the flames as described above may not be very clear, but this is not detrimental in anyway. The pan supports are not interchangable.

Wok Burner

- The feature of wok burner is rapid cooking. Especially, it is used for cooking the vegetables and meat pieces that are cut into slices at the high temperature in the short time. For this cooking type, the wide and shallow frying pan is used. This frying pan can conduct the heat rapidly, and cook the vegetable pieces at the same temperature. Because of rapid heating and equal distribution of temperature, the vegetable can be crisp. Furthermore its nourishment value can be protected. If required, the cooking is made with normal pan on the wok burner.

Minimum burner setting adjustment

Check whether the flame spreads to all burner ports when the burner is lit with the gas tap set to the minimum position. If some ports do not light, increase the minimum gas rate setting.

Check whether the burner remains lit even when the gas tap is turned quickly from the maximum to the minimum position. If the burner does not remain lit, increase the minimum gas rate setting.

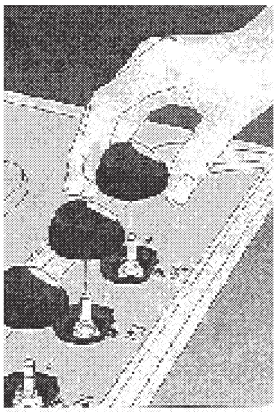
The procedure for adjusting the minimum gas rate setting is described below.

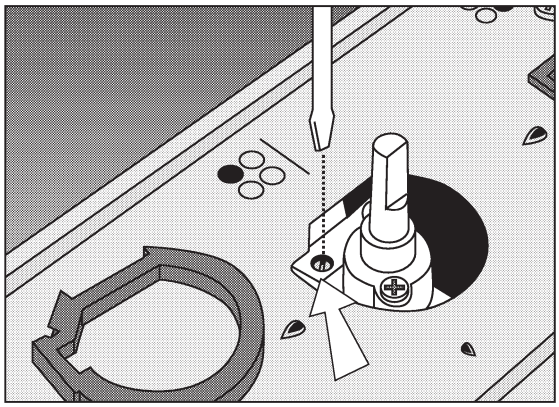
For taps with adjusting screw on the body . Using a screwdriver turn screw “A” until the flame setting is correct.

Normally for propane gas, fully tighten the adjustment screw.

Lubricating the gas tap

If a gas tap is difficult to turn, disassemble it, clean carefully and spread a little high-temperature-resistant grease on it.
These operations must be performed by an authorized person/Service agent.





Adjust Here

Caution !

To detec the gas leakage never use lighter or match flame.

Gas leakage detection

During control, be sure that the control knobs are close and the gas inlet valve is open. Apply a soap bubbles to the connections for leakage control. In case leakage exxist, bubble will aappear: In such case, check the gas connection immediately.

Cooking guidelines

Choice of saucepans

For best results, we recommend the use of good quality saucepans with smooth flat bases. Aluminium pans with coloured vitreous enamelled bases absorb heat and are therefore more efficient in use.
Never use recessed or ridged base utensils. Ideally the base of the saucepan should be approximately the same size as the heating area. Use pans with sufficient capacity for the amount of food cooked. This reduces soiling caused by excessive spillage.

Safety recommendations for deep frying

1. Use a deep pan, large enough to completely cover the appropriate heating elements.
2. Never fill more than the one-third of the pan with fat or oil.
3. Never leave oil or fat unattended during the heating or cooking period.
4. Do not fry too much food at the same time especially frozen food. This only lowers the temperature of the oil or fat too much resulting in greasy food.
5. Always dry food throughly before frying and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
6. Never heat fat or fry with a lid on the pan.
7. Keep the outside of the pan clean and free from streaks of oil or fat.

In the unfortunate event of a chip pan fire, or other pan fire:

1. Switch off the electricity supply.
2. Smother flames with a fire blanket or damp cloth.Picking up the burning pan and rushing outside with it will almost invariably cause burns and injuries.

Warning: Do not use water to extinguish the fire. Leave the pan to cool down for at least 30 minutes.

Saucepans

Pan choice

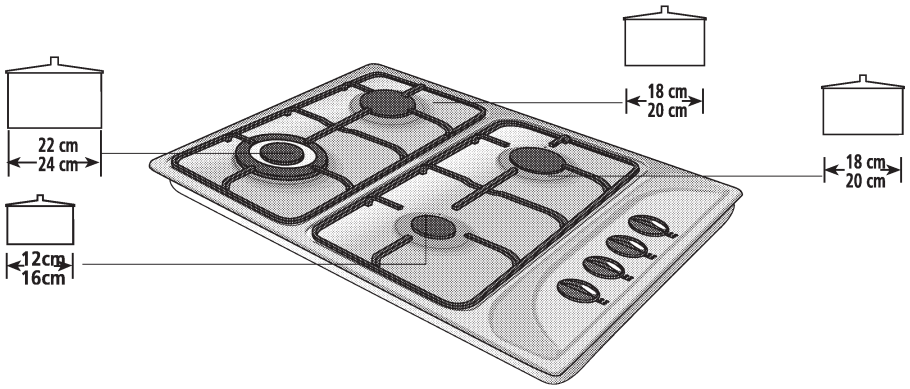
In choosing pans, look for pan handles that can be held easily and will stay cool. Avoid pans that are unstable and easily tipped. Pans that are too heavy to move easily when filled can also be a hazard. Only use flat bottomed pots or pans.

Pan size

For maximum efficiency and safety, use the recommended pan sizes for each burner.

- Use pans which have sufficient capacity for the amount of food being cooked so they don't boil over and cause unnecessary cleaning.
- Do not place lids on the burners.

Always position pans centrally over the burners. When transferring pans from one burner to another always lift the pans do not slide them.



Deep fat frying

- Never fill the pan more than the one-third full of fat or oil.
- Never leave unattended during heating or cooking.
- Do not fry too much food at the same time especially frozen food. This only lowers the temperature of the oil or fat too much resulting in greasy food.
- Always dry food thoroughly before frying and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
- Never heat fat or fry with a lid on the pan.
- Keep the outside of the pan clean and free from streaks of oil or fat.

In the event of a chip pan or other pan fire

1 Turn off the appliance.
2 Smother flames with a fire blanket or damp cloth.
3 Do not try to remove a burning pan from the appliance.
Burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.

Do not use water on the fire.
Leave the pan to cool for at least 30 minutes.

Care & cleaning

Turn OFF at the mains before cleaning.
• Before switching on again ensure that all gas controls are in the OFF position.
• Make sure that the burners are sufficiently cool before you start cleaning.

Use a damp cloth to clean the outside. Never use any sharp instruments, abrasive household cleaner, or detergents for cleaning. For hard stains use suitable cleaners for stainless steel.
Clean with a cloth wrung out in soapy water, rinse and dry.

Burners

The pan supports can be removed and the top burner plate can be cleaned with soapy water and rinsed with a dry cloth.
Wash and rinse the gas burner caps and the pan supports with soapy water. Never wash them in a dishwasher. For the dirt and stains on the burner heads that does not wash off, use a proprietry metal surface cleaner.

Hob surround

Clean with a cloth wrung out in soapy water. Stubborn stains can be removed with a cream, paste or liquid cleaner. Check that the cleaning agent used is approved by the Vitreous Enamel Development Council.

Solid hotplates

The cleaning of solid hotplates should be done when they are cold, using non scratch cream following the grain of the hotplate. Wipe over with a damp clean cloth, making sure that all the cleaner has been removed. Finally, turn on the hotplate to warm for a few minutes, then smear with a little cooking oil to provide a protective coating.

Trouble shooting

If the appliance does not work

If the appliance does not operate check whether:
• The power and gas supply are on.
• The fuse has blown/circuit breaker has tripped/main distribution switch has been turned off.
If the appliance is still not operating after the above checks, please refer to the section on how to obtain service. Please ensure that the above checks have been made as a charge will be made if no fault is found..

Performance characteristics when in use

• It is normal for the metal parts to produce noise when in use, this is due to expansion and contraction.
• If, whilst cooking, steam produced comes in to contact with cool surface's on the outside of the appliance, it will condense and produce water droplets. This is quite normal and is not a fault.

Future transportation

Keep the original carton and other packaging material in a safe place. Transport the appliance in its original carton. Follow the instructions that are printed on the carton.

If you do not have the original carton
Secure the caps and pan supports with adhesive tape. Pack the appliance in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.
The appliance must be transported upright. Do not place other items on top.

Service & Maintenance

If the ignition spark falls to ignite or does not light the gas, check the following items before calling our Customer Service Centre to obtain the nearest Authorised Euromaid Service Agent.

* Burner is reassembled and located correctly.
* Spark electrode and white ceramic are clean and dry.
* 230-240VAC power supply is connected.

Contact the local gas utility or our Customer Service Centre to obtain the nearest Authorised Service Agent.

* You can smell gas when all burners are turned on.
* The burners do not remain alight at the minimum marked setting.
* The burner flame is yellow or emits an unusual odour.

Note that a bi_annual inspection of the appliance by an authorized service agent or your locate gas utility will ensure many years of trouble free operation of your appliance.

Servicing the appliance :
Service may be obtained by contacting our Customer Service Centre to locate the nearest Autohorised Euromaid Service Agent:

Guarantee

Your Euromaid cooker is guaranteed for twelve months from the date of the original purchase. Any defect that arises due to faulty materials or workmanship will be repaired free of charge during this period. The guarantee is subject to the following provisions.

- The guarantee does not cover accidental or transit damage, misuse, cabinet parts, knobs or consumable items such as light bulbs.
- The guarantee does not cover repairs or service calls required as a result of inexpert or faulty installation.
- The product must be correctly installed and operated in accordance with the instructions contained in the operating instruction booklet.
- The product is designed for domestic use only. The installation of this product on business premises for commercial use will invalidate the guarantee.
- The guarantee is only valid within the boundaries of the Australia.
- The guarantee will be rendered invalid if the product is resold or has been affected by inexpert repair.
- Euromaid disclaims any liability for incidental or consequential damages.
- The guarantee is in addition to and does not diminish your statutory or legal rights.

ELECTRICAL DISTRIBUTORS AUSTRALIA PTY LTD

ABN 11 051 297 557

Unit 8/92A MONA VALE ROAD (Enter of Daydream street) WARRIEWOOD NSW 2102

PH:02 9999 2124 FAX: 02 9999 1684

EMAIL:EDAAUST@bigpond.com web site www.euromaid.com.au

EUROMAID COOKER WARRANTY

IN ADDITIONS TO RIGHTS BY LAW

Electrical Distributors Australia Pty Ltd guarantees to the original purchaser subject to model type either 12 months or Two Years of ownership that any part with defective material be replaced free of charge, provided that all service work is carried out by Electrical distributors Australia Pty Ltd or the nearest appointed service agent.

2 Year Warranty Products:
All built in appliances such as Ovens, Gas and Electric Cook tops.

1 Year Warranty Products:
All Free Standing Gas and Electric products including bench top and portable products.

Portable products ie MC110T are to be returned to the nearest service agent by the purchaser these products offer no in home warranty repair. Where the appliance is installed outside the normal service area of Electrical Distributors Australia Pty Ltd or its Appointed Service Agent the purchaser will pay the travel cost charges for the service agent to attend the repair or to take the appliance to the service centre.

Built In & Free Standing Appliances: Access must be granted within normal working hours and our Service Agents must have easy access to these built in appliances and charges will be the responsibility of the purchaser where the service technician cannot obtain easy access to remove the appliance for inspection prior to repair.

This Warranty is not transferable and excludes any repair or replacement caused by Power Surges faulty installation abuse, Pest Damages, misuse, acts of God or accident.
The above Warranty is for Domestic Application only and is limited to Three (3) Months in Commercial Applications.

AUTHORISED SERVICE AGENTS:

NSW
ALL GENERAL WHITEGOODS
4/11 HALLSTROM PLACE
WETHERILL PARK 2164 NSW
PH: 02 97561511
FAX: 02 97561091

GOLD COAST
ROSHAD APPLIANCE SERVICE
1/13 LEDA DRIVE
BURLEIGH QLD 4220
PH: 0755357044
FAX:0755357407

QUEENSLAND
ENDEAVOUR REFRIGERATION
167 ROBERTSON STREET
FORTITUDE VALLEY QLD 4006
PH: 073 8727444
FAX: 073 8522465

VIC
ALL STOVE SERVICE
73 HAVERSHAM AVE
WHEELERS HILL VIC 3150
PH: 1800631348
FAX:0395748007

TASMANIA
BALDOCKS
222 LIVERPOOL STREET
HOBART TASMANIA 7000
PH: 0362345995
FAX:0362348134

WESTERN AUSTRALIA
METROPOLITAN APPLIANCES
15 SHIELDS CRESCENT
MYAREE WA 6154
PH: 089 3301724 FAX: 089 3171296

SOUTH AUSTRALIA
PRESTIEGE APPLIANCE REPAIRS CENTRE
4/65 STEPHENS AVENUE
TORRENSVILLE SOUTH AUSTRALIA 5031
PH: 08 83522022
FAX: 08 83522044

FOR SERVICE OUTSIDE THE ABOVE AREAS PLEASE CONTACT SYDNEY HEAD OFFICE PH: 02 9999 2124

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