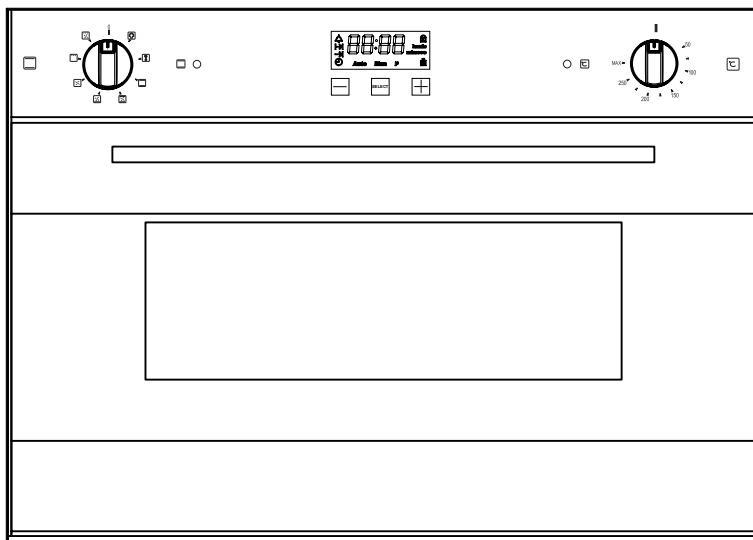


BLANCO

Instructions for the Use and Care and Installation of

OE758TX - OE758GG



MULTIFUNCTIONAL OVEN

Dear Customer

Thank you for choosing our product

This appliances is easy to use; Please read this hand book carefully before installing and using the oven, as you will find the correct instructions for the best installation, use and care of the product.

You will find that the clean lines and modern look of your Blanco oven blends in perfectly with your kitchen décor. It is easy to use and performs to a high standard.

Blanco also makes a range of products that will enhance your kitchen – such as cooktops, rangehoods, dishwashers, microwaves, sinks and taps. There are models to complement your new Blanco oven.

Of course, we make every effort to ensure that our products meet all your requirements, and our Customer Relations Department is at your disposal, to answer all your questions and to listen to all your suggestions.

Please complete the warranty section of this manual and keep your receipt as proof of purchase. Retain all documents relating to the purchase of this Blanco product.

Blanco is committed to providing increasingly efficient products that are easy to use, respect the environment and are attractive and reliable.

BLANCO

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Safety recommendations

ELECTRIC OVEN

Read the following carefully to avoid an electric shock or fire

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings. These warnings are provided in the interest of safety. You **MUST** read them carefully before installing or using the appliance.

Safety Warnings.

- The appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING - Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.**
- Do not use a steam cleaner to clean a hob, oven or range.
- Do not spray aerosols in the vicinity of the appliance when it is in operation.
- Do not store flammable materials in or under the appliance, eg aerosols.
- Always turn the grill off immediately after use as fat left there may catch fire.
- Do not cover the insert with foil, as fat left there may catch fire.
- Always keep the grill dish clean as any fat left there may catch fire.
- Do not leave the grill on unattended.
- To avoid a fire, ensure that grill trays and fittings are always inserted into the appliance in accordance with the instructions.
- Switch the appliance off before removing the oven light glass for globe replacement.
- To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- Do not use the door as a shelf.
- Do not push down on the open oven door.
- An authorised person must install this appliance.
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the installation instructions must be followed.
- Ensure that all specified vents, openings and airspaces are not blocked.
- Only authorised personnel should carry out servicing.
- Always ensure the appliance is switched off before cleaning or replacing parts.



Safety recommendations

- Always clean the appliance immediately after any food spillage.
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorised service person.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid hazard.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door since they can scratch the surface, which may result in shattering of the glass.

HEADING GENERAL WARNINGS.

Using for the first time:

Before you use your oven for the first time, leave it empty and, with the door closed, turn it on to maximum temperature and let it heat up for 15 minutes. During this time there may be some smell from the mineral wool that insulates the oven and there could be some smoke. This is perfectly normal.

Normal use:

- Always close the door properly. The oven is fitted with a seal designed to work with a closed door.
- Always ensure the appliance is switched off before cleaning or replacing parts.
 - If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid hazard.
 - During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Do not install the product if it is damaged.

SPECIFICATION

This product comes with the following accessories:

- * Wire shelves (2)
- * Baking tray with grill rack
- * Fan Filter
- * Catalytic Liners (rear and sides)
- * Telescopic Runners

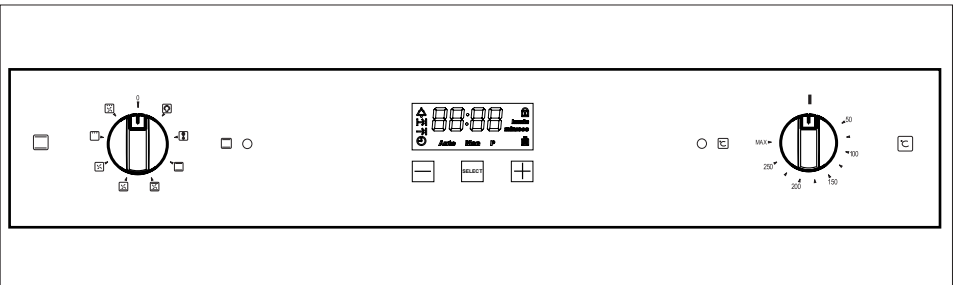
Electrical features

Input voltage	230-240 V 50 Hz
Grill element	2400 W
Upper element	1100 W
Lower element	1500 W
Circular element	2600 W
Lighting bulb	2 x 25 W

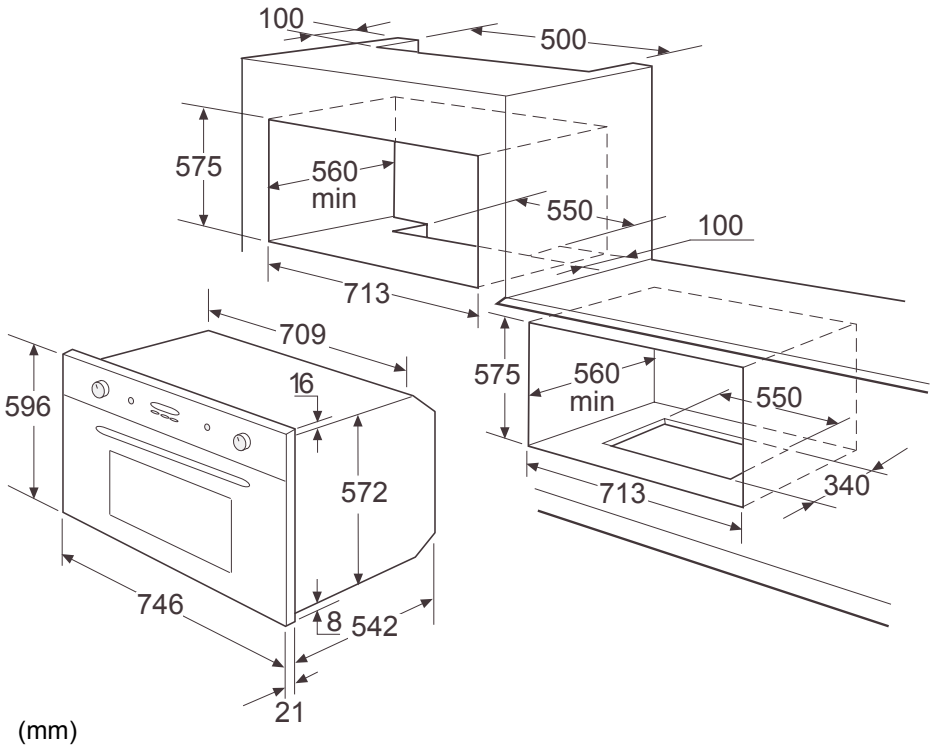
This appliance complies with EEC 89/336 specifications issued for the magnetic compatibility. For components coming in contact with foodstuffs, the appliance complies with EEC 89/109 specifications.

ELECTRICAL CONNECTION: The appliance is fitted with an Australian approved 15 Amp flexible cord and plug which must be connected to a correctly earthed socket outlet.

The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.

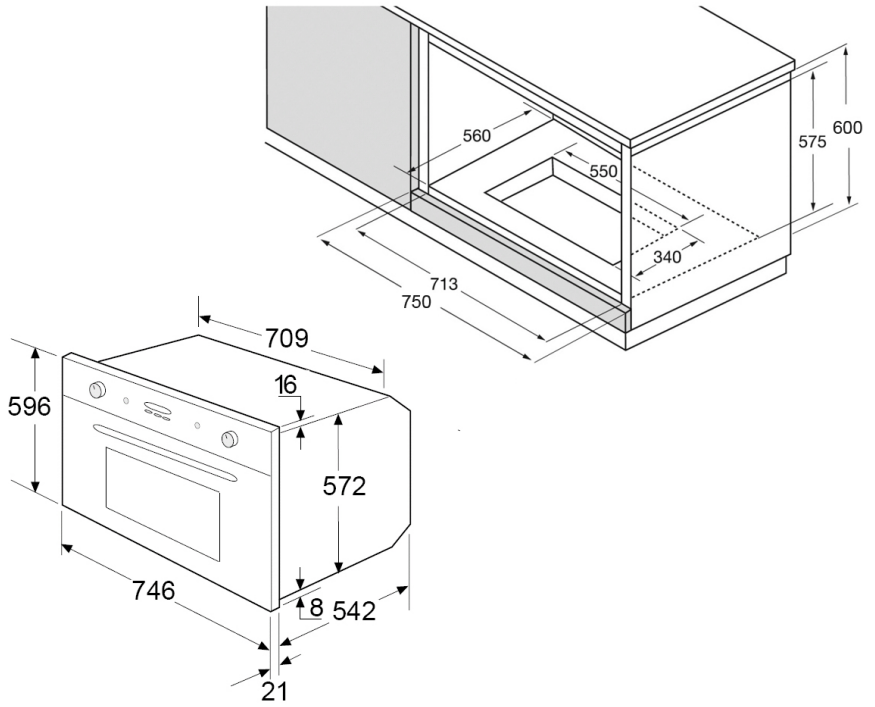


CABINETRY PREPARATION PROUDMOUNT



CABINETRY MATERIALS MUST BE SUITABLE TO WITHSTAND TEMPERATURES UP TO 90°C

CABINETRY PREPARATION FLUSHMOUNT



(mm)

CABINETRY MATERIALS MUST BE SUITABLE TO WITHSTAND TEMPERATURES UP TO 90°C

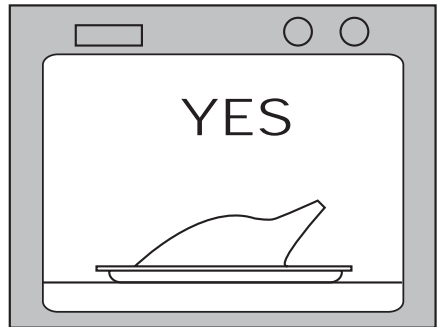
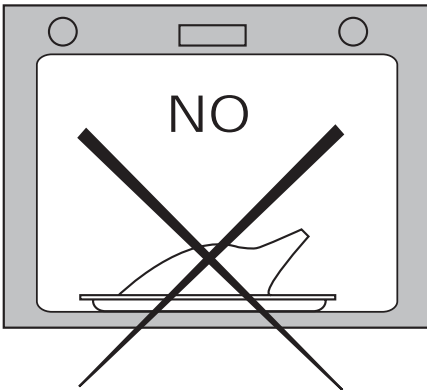
Important Notice to the User

The base element is concealed beneath the bottom of the oven to make the oven easier to clean and contribute to better access into the oven.

Because the element is concealed beneath the oven the following rules will need to be observed during cooking to ensure optimum performance from the oven.

DO NOT PLACE ALUMINIUM FOIL OR METAL OBJECTS ON THE BASE OF THE OVEN DURING COOKING.

Foil or dishes must never be placed on the base of the oven during cooking as the concentration of the direct and reflected heat will damage the enamel surface. Provisions of the warranty do not cover damage resulting from such use



NOTES FOR THE INSTALLATION

GENERAL INFORMATION

The appliance must be installed in accordance with all relevant codes laid down by Electrical Supply Authorities. The original installation and adjustment must be made by a licensed electrician.

ELECTRICAL CONNECTION

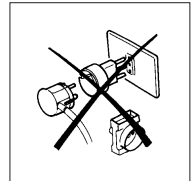
The appliances are provided with a three-pole feeding cable and work with alternate current and single-phase voltage indicated on the rating plate of the product and in the instruction manual and on the product. The grounding conductor of the cable is marked with the colours yellow/green.

CONNECTION OF THE FEEDING CABLE TO THE MAINS

Connect the feeding cable of the oven to a plug suitable for the load indicated on the rating plate of the product. In case of a direct connection to the mains (cable without plug), it is necessary to insert a suitable omnipolar switch before the appliance, with minimum opening between contacts of 3 mm (the grounding wire should not be interrupted by the switch).

Before connecting to the mains, make sure that:

- The electrical counter, the fuse, the feeding line and the socket are adequate to withstand the maximum load required (see rating plate).
- The supply system is regularly grounded, according to the regulations in force.
- The socket or the omnipolar switch can easily be reached after the installation of the oven.
- After carrying out the connection to the mains, check that the supplying cable does not come into contact with parts subject to heating.
- Never use reductions, shunts, adaptors which can cause overheating or burning.

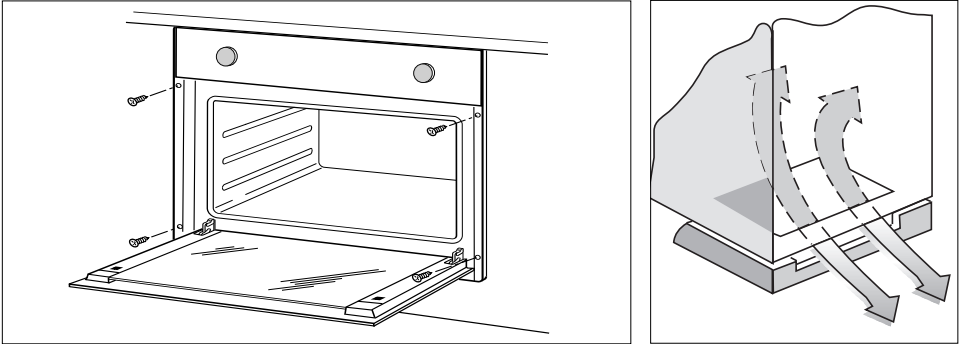


The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.

NOTES FOR THE INSTALLATION

INSERTION AND ASSEMBLY

Insert the oven into the opening of the furniture, resting it on the base and pushing it as far as the edge of the side stanchions against the shoulder of the piece of furniture. For technical specification and installation dimensions please refer to pages 6 and 7.



- **Open the door and fix the oven with four wood screws to be screwed up through the holes in the side stanchions of the oven.**
- **The sides and the base surface where the oven is to be installed should be rebated as shown in figure to allow a safe air intake and a free air circulation around the oven, thus granting its good operation and avoiding damages to the furniture. Pay attention to fix the oven in an absolutely firm way, as above indicated.**

Once the electrical connection has been carried out, apply voltage to the oven only after installing it.

Before using the oven, we suggest to:

- remove the special film covering the oven door glass (when provided)
- heat the empty oven at max. temperature for 15 minutes (to remove unpleasant smell and smoke caused by working residues and by the thermal insulation)
- carefully clean inside the oven with soapy water and rinse, oven must be turned off.

IMPORTANT: When running, the front side of the appliance gets quite hot. See that children do not get near the oven.

INSTRUCTIONS FOR USE

HEATING POSITIONS AND TEMPERATURE ADJUSTMENT

The knobs for the selector and the thermostat controls allow you to select the various cooking temperatures most suitable for the products to be cooked.

The oven door must be closed.



The lamp of the oven is on, with no heating elements operated (electrical resistances). During oven operation the lamp will always remain on.



DEFROST

The oven-fan is operated; by stirring the cold air inside the oven, it aids in quick defrosting of frozen products. No heating elements are operated.



TRADITIONAL

Upper and lower heating elements operated; temperature adjustable from 50°C to MAX on the thermostat. Suitable for cooking meats, poultry and cakes that require long slow cooking. It is advisable to pre-heat the oven.



FAN ASSIST

Upper and lower heating elements and the oven-fan operated; temperature adjustable from 50°C to MAX on the thermostat. A continuous circulation of warm air is created. Suitable to use when cooking on multiple shelves.



BOTTOM ELEMENT + FAN

Lower heating element and the oven-fan operated; temperature adjustable from 50°C to MAX on the thermostat.



FAN FORCED

The circular heating element and fan come into operation and the heat is spread evenly to all shelf positions. Various types of food can be cooked on different shelves, naturally with the appropriate cooking times. The oven must be preheated before the foods are placed inside. Fan mode provides optimum results with: most cakes, large quantities of foods and cooking various dishes simultaneously. To operate, select Fan Forced function along with the temperature.



GRILL

Grill Element - Use for toasting and melting cheese or browning. No longer than 5 minutes cooking time. To operate, select Full Grill Function along with the temperature.



FAN GRILL

Grill Element and Fan. Use for grilling meats, vegetables and poultry. Preheat oven, place food on grill rack in baking tray and place in the middle of the oven.


The oven door must be closed for all cooking methods


INSTRUCTIONS FOR USE

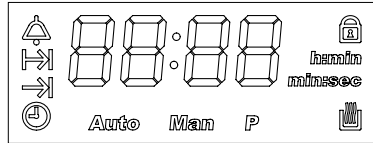
COMPONENT OPERATION

ELECTRONIC PROGRAMMER

Setting the current time

When the electricity has been connected, "12:00" and the symbol  flash on the display. By touching any of the controls (+, - or **SELECT**), the symbol **MAN** appears, and it is possible to adjust the time within 5 seconds by pressing - or +.



The time can be adjusted subsequently by repeatedly touching **SELECT** until the symbol  flashes and then adjusting the time as described above.



General notes

- If the current time is adjusted whilst an automatic programme is active, this will be cancelled.
- It is possible to modify the intensity of the buzzer by repeatedly touching **SELECT** until the tone set appears (**L1**, **L2** or **L3**) and pressing + or -.
- If not deactivated the buzzer stops automatically after about 7 minutes.
- The maximum time of programming is 23 hours 59 minutes.
- If there is a power cut, all the programmed settings are cancelled; when the power returns, the display pulses showing 12:00. To restore the functioning mode of the appliance, set the current time again and any programme.

Buzzing timer


To use it as a simple timer, touch **SELECT** repeatedly until the symbol  flashes, set the desired time pressing + or -, after about 5 seconds the  symbol stops flashing and the time starts to decrease; to change the time set or zero it, press + or -.


When the time has run out, to deactivate the buzzer, touch any of the controls.


The maximum time that can be set is 99 minutes.

Setting end of cooking

To start cooking immediately and set the cooking duration:

- put the dishes to be cooked in the oven and select the function and temperature desired through the function selector and the temperature selector.
- touch **SELECT** repeatedly until the symbol  flashes and set the cooking time within 5 seconds, pressing + or -.

After a few seconds, the current time will reappear and the symbols  and **AUTO** will remain activated.



The remaining cooking time can be checked by pressing **SELECT** until the symbol  is selected, or modified or zeroed by pressing + or -.


INSTRUCTIONS FOR USE

At the end of the cooking time, the buzzer sounds and the oven switches off automatically, the display shows 0.00 and the symbol **MAN** flashes. To deactivate the buzzer, press any of the controls; touch **SELECT** for manual programming again, the symbol **MAN** stops flashing and the oven can be used again.

Setting start and end of cooking time

To programme both the starting and ending of the cooking time:

- touch **SELECT** until the symbol  appears, set the cooking time pressing + or – within 5 seconds;
- touch **SELECT** again until the symbol  is selected to set the end of the cooking time.
- put the dishes to be cooked in the oven and select the function and temperature desired using the function selector and the thermostat.

The start of cooking will be given from the time of the end of cooking minus the duration of the cooking. 5 seconds after releasing the controls, the current time will reappear and the symbol **AUTO** will remain activated and so will the symbol  at the start of the cooking time.


When the cooking time is completed, the buzzer sounds and the oven switches off automatically. To deactivate the buzzer, press any of the controls; touch **SELECT** to make the programmer manual again, the symbol **MAN** stops flashing and the oven can be used again.

To cancel the programming, zero the cooking time.

Safety block

This electronic programmer has a function which blocks the oven and the programming set.

The block does not work with the timer active.

Activation: touch the control + for about 5 seconds then the symbol  appears.

Notes:

- if the block is activated with the display showing the current time and no programming is set (end of cooking or start and end of cooking), the oven is blocked.
- if it is activated with the oven working or a programming selected (end of cooking time or start and end of cooking), the block prevents modifying the programmes.

Deactivation: touch + for about 5 seconds.

NOTE: if there is a power cut, when the power returns the block will still be active.

PILOT LIGHT FOR THE THERMOSTAT



It comes on any time the thermostat settles the cooking temperature inside the oven and it is switched off when the oven reaches the preset temperature.

PILOT LIGHT FOR THE OPERATION



It signals that the appliance is powered and stays on in all working positions.

INSTRUCTIONS FOR USE

SAFETY THERMOSTAT

Cuts out the electric supply for preventing possible overheating when the appliance is not correctly used. In this case, wait for the oven to cool down before using it again. On the other hand, if a fault is present on the appliance's components, we advise calling the Technical Assistance Service.

COOLING FAN

The cooling fan task is to cool down the control panel, the knobs and the inside elements of the oven. The air flow comes out from both the control panel and oven door. The fan is automatically connected and disconnected when the oven is switched on or off.

INSTRUCTIONS FOR COOKING

OVEN COOKING

The oven door must be closed for all cooking methods

It is necessary to pre-heat the oven to the preset cooking temperature. Only very fat meat can be placed into a cold oven. To minimise food splashes into the oven (which can sometimes produce smoke) deep baking dishes are recommended.

Practical hints to save energy

The oven can be switched off some minutes before cooking end; the residual temperature is enough to complete cooking. Open the oven door only when it is absolutely necessary; to check the cooking phase, look through the glass (the oven lamp is always on).

General Advice

The oven offers various kinds of heating:

- Traditional heating for the cooking of special roasts that require slow cooking.
- Fan forced - for cooking cakes, biscuits and similar.
- If the fan forced cooking is chosen, you can put your roast meat (as an example) on various shelf positions. You can also cook multiple dishes in the oven at the same time to help save energy.

INSTRUCTIONS FOR COOKING

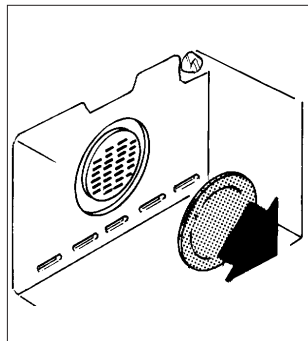
PROTECTION FILTER OF THE OVEN FAN

During the cooking of fatty products, to avoid too much fat residue striking the fan, the filter should be placed in the oven before use. When the cooking is finished and the oven cools, remove the filter and wash it carefully.

Installing the Filter

Mount the filter leaning it against the rear wall at the same level of the fan, then push the filter downwards. Reverse this operation to remove the filter.

ATTENTION: The filter should only be used when cooking of "fatty" foods. Better cooking results for non fatty foods will be achieved without the filter installed.



REMARK:

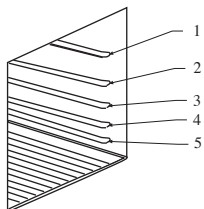
- For beef, veal, pork and turkey roasts-with bones or rolled, add about 20 minutes to the times shown in the table.
- The times indicated in the table refer to the cooking of one product only; for more than one product, the cooking times should be increased by 5 - 10 minutes.

TABLE OF COOKING TIMES

The table below provides indicative shelf positions for use with your oven. Please note, the temperature and cooking times are indicative only. According to different cooking habits, it may be necessary to make further modifications. Add to the below mentioned times about 15 minutes for preheating.

	Shelf position	Temperature (°C)	Time (Mins)
	Fan oven	Fan oven	
Sweets			
Pastry	2 (3/4/5)	200-230	20-30
Sponge cakes	2 (2/3/4/5)	185-200	35-45
Fish			
Fillets or slices	2 (2/3/4)	180-200	15-20
Meat			
Veal	2 (2/3/4/5)	175-190	60-70
Pork	2 (2/3/4/5)	175-200	70-90
Chicken	2 (2/3/4/5)	175-200	80-90
Turkey	2 (2/3/4/5)	175-200	90-120
Beef	2 (2/3/4/5)	175-200	70-90
Lamb	2 (2/3/4/5)	180-200	85-100
Bread and pizza			
Pizza	2 (2/3/4)	200-230	15-25
Muffins	2 (2/3/4/5)	175	20-30
Bread	3 (2/3/4/5)	180-200	40-50
Bakes			
Vegetable bake	2 (2/3/4)	175-185	30-40

FAN OVEN



SHELF POSITIONS

CLEANING AND MAINTENANCE

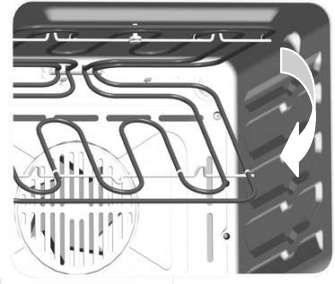
Caution: before any operation, disconnect electrically the oven.

GENERAL CLEANING

To keep the characteristics of brightness of the enamelled parts for a long time it is necessary to clean the oven after each use. Once the oven is cold, you will be able to easily remove the fat deposits by means of a sponge or a cloth damp with warm soapy water and eventually a detergent to be found on the market. Never use abrasive cloths or sponges, that could irreparably damage the enamel. On white ovens even the parts of the control panel such as handgrip and knob have to be cleaned each time because they may become yellow due to the emissions of fat vapours. After the use, rinse thoroughly with water the parts in stainless steel and dry them with a soft cloth or with a bockskin. In case of persistent stain, use the normal non-abrasive cleaning agents or one of the specific products for stainless steel or some warm vinegar. Clean the door glass only with warm water, avoiding the use of rough cloths.

Ovens with facility to lower grill for cleaning purposes

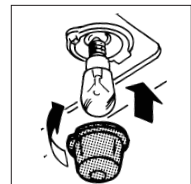
- 1 Warning: ensure that all controls are in the "OFF" position and wait for the grill element to cool.
- 2 Support the front of the grill element while you remove the knurled screw retaining the element.
- 3 Lower the front of the element carefully to the rest position.
- 4 When cleaning the oven take care to not apply any forces to the grill element
- 5 When the cleaning is complete, carefully remove any cleaning chemicals and water from the grill element.
- 6 Carefully raise the front of the element into position and secure with the knurled screw.



NEVER USE THE OVEN WITH THE GRILL ELEMENT HANGING DOWN!

Replacing the oven bulb

Once the oven has been electrically disconnected, unscrew the glass protection cap and the bulb, replacing it with another one suitable for high temperatures (300°C / E14). Reassemble the glass cap and reconnect the oven.



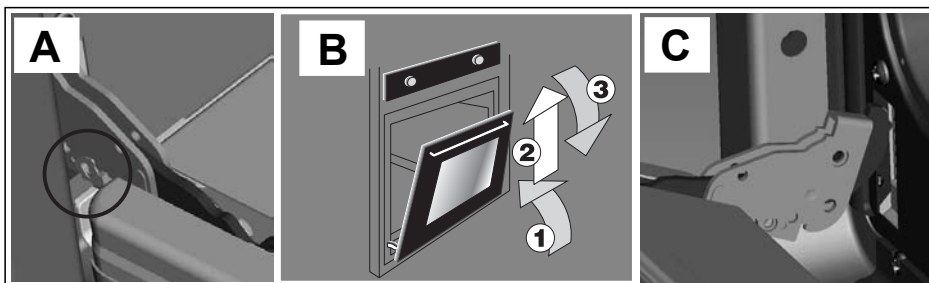
CLEANING AND MAINTENANCE

Cleaning the oven door

ATTENTION: for your safety, before removing any glass section you should firstly remove the oven door.

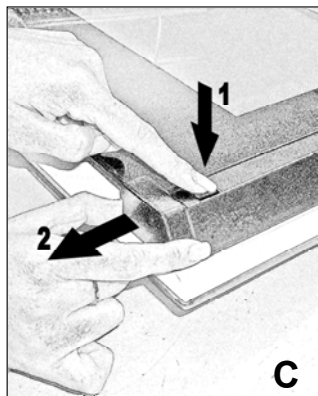
Dismounting the door

1. Open the oven door completely
 2. Lift up the U-bolts in the lower part of the hinges (fig. A). This way the springs of the hinges are blocked. By closing the door, following the sequence 1, 2 and 3 of figure B, it can be removed from the oven (fig.C).
- To remount the door, proceed with the operations described in reverse order.

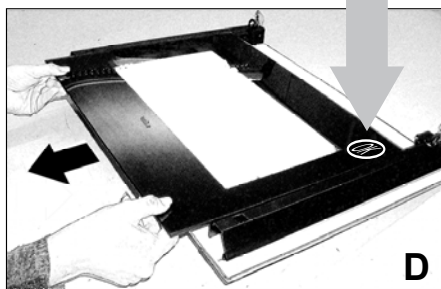


Disassembling of the door glasses

To facilitate the cleaning, after having removed the door from the oven, you can proceed with the disassembly of the glass. Release the two upper blocks (picture C) so that the glass can be removed (picture D). After the cleaning you should reassemble the glass, replace the blocks and lock into position. Check that all components have been assembled correctly and then you can re-assemble the door onto the oven.



Please keep the (OK) symbol below on the right.



CLEANING AND MAINTENANCE

Care of Catalytic Liners. (If your oven has had these fitted)

Splashes of food and fats from cooking will collect on the catalytic liner.

After cooking a dish with high fat content or when you can see grease spots on the liners, it is recommended that you :

- * Remove baking dishes and oven racks
- * Wipe out the bottom of the oven and clean the door
- * Turn oven to 220°C for approximately 20 minutes
- * When oven is cool, wipe out bottom of the oven

Manual cleaning of the catalytic liner is not recommended. Damage will occur if soap impregnated steel wood pads, aerosol cleaners and any other abrasives are used.

Slight discolouration and polishing of the Catalytic surface may occur in time.

This does not affect the Catalytic properties in any way.

BLANCO CUSTOMER SERVICE

1300 739 033

www.meappliances.com.au

SALES OFFICES AND SHOWROOMS

NEW SOUTH WALES.

Head Office, Sales and Marketing

104 Vanessa Street.
Kingsgrove.
NSW 2208.
Telephone: 02 9503 2888
Facsimile: 02 9503 2810

Sydney Showroom.

40 Ebley Street.
Bondi Junction.
NSW 2022
Telephone: 02 9386 1190
Facsimile: 02 9386 1671

QUEENSLAND

Brisbane Showroom.

148 Robinson Road East.
Geebung.
QLD 4034.
Telephone: 07 3259 2555
Facsimile: 07 3265 6933.

VICTORIA.

Melbourne Showroom.

35 Centre Road.
Scoresby.
VIC 3179
Telephone: 03 8756 7888
Facsimile: 03 8756 7907

South Australia Showroom (By Appointment only)

SC Lighting & Electrical Supplies
47 North Terrace
Hackney
SA 5069
Telephone: 08 8362 4599
Facsimile: 08 8362 4591

Western Australia Sales Office

2A/1 King Edward Road,
Osborne Park,
WA 6017
Telephone: 08 9446 5299
Facsimile: 08 9204 1219

*SHOWROOMS ARE OPEN 6 DAYS A WEEK.

SERVICE AND SPARE PARTS

QUEENSLAND.

Brisbane.

Endeavour Refrigeration and Appliance Service.
Telephone: 07 3137 3633
Facsimile: 07 3137 3663
www.endeavourservice.com.au

Gold Coast.

Roshad Appliance Service.
Telephone: 07 5535 7044
Facsimile: 07 5535 7407

Sunshine Coast.

Paul Matters Electrical.
Telephone: 07 5449 7133
Facsimile: 07 5449 9045

NEW SOUTH WALES.

All General Whitegoods.
Telephone: 02 8788 8666
Facsimile: 02 9752 5294
www.agw.com.au

AUSTRALIAN CAPITAL TERRITORY

Detlevs Appliance & Electrical Care
Telephone: 02 6260 1033
Facsimile: 02 6260 1035

VICTORIA.

Advantage Appliance Service
Telephone: 03 9874 4222
Facsimile: 03 9874 6917

SOUTH AUSTRALIA

Prestige Appliance
Telephone: 08 8352 2022
Facsimile: 08 8352 2044
www.prestigerepairs.com.au

WESTERN AUSTRALIA

Metropolitan Appliance Service
Telephone: 08 9330 1724
Facsimile: 08 9317 1296

STATEMENT OF STANDARD WARRANTY CONDITIONS

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.

Should you wish to make a claim under the Australian Consumer Law, you can contact us using our contact details set out below.

Our Warranty

Subject to the following terms, this product is also covered by the manufacturer's **TWO (2) YEARS WARRANTY from date of purchase, covering all parts and labour (Our Warranty)**. Our Warranty (which is subject to the conditions below) covers rectification free of charge of any fault arising from defective materials or components, or faulty workmanship. The product will be repaired or replaced at the option of HAGEMEYER APPLIANCES, but all costs of installation, removal, cartage, freight, travelling expenses and insurance are to be paid by the claimant.

Our Warranty operates in addition to (and does not exclude, restrict or modify) any rights or remedies to which you may already be entitled under the Australian Consumer Law or any other relevant law relating to this product.

To claim under Our Warranty, the purchaser should contact an approved Hagemeyer Appliance Service Provider during their normal business hours. A list of Approved Hagemeyer Appliance Service Providers is available on our website at www.hagemeyer.com.au/service-centres.php

Our Warranty is subject to the following conditions:

1. **Our Warranty** only applies provided that the appliance has been used in accordance with the manufacturer's instructions and provided that the appliance has not been damaged by negligence, misuse, neglect or abuse or by any person other than by an authorised representative of Hagemeyer Appliance or from faulty installation, wrong adjustment or tampering by unauthorised persons.

2. The provision of service under **Our Warranty** is limited by the boundary of the nearest agent's area. Travelling cost incurred for service outside this area is not covered by Our Warranty and service will incur commercial cost to be paid by the customer regulated by the number of kilometres travelled beyond the service area. The amount of this service fee will be disclosed to you for acceptance by you prior to the inspection being undertaken

3. When a service inspection reveals the alleged fault or faults are caused by incorrect operation, contrary to the instruction manual, and otherwise the appliance is in good order and working condition, the purchaser shall be liable for a service fee charged by Hagemeyer Appliance or one of its' Service Providers. The amount of this service fee will be disclosed to you for acceptance by you prior to the inspection being undertaken.

4. If the appliance is used in commercial applications or for rental purposes, **Our Warranty** is limited to a warranty of **Twelve (12) months** covering all parts with **Three (3) months** on any labour cost of service or repair.

5. Subject to the provisions of any applicable statute **Our Warranty** applies to the original retail purchaser only and is not transferable.

6. Subject to any guarantees or warranties granted or implied by statute, at no time will Hagemeyer Appliance or its' Service Providers be liable for any economic loss consequent upon the failure of the appliance.

7. **Our Warranty** is only valid for appliances imported and distributed by Hagemeyer Appliance purchased and used in Australia.

8. The appliance (including all parts and labour) is warranted under normal single family domestic installation and use, as set out in the instruction manual, against manufacturing defects for the Warranty periods shown above.

9. At no time does Hagemeyer Appliance have liability under **Our Warranty** for any service cost, freight or transportation costs outside of the normal service areas or for any damage during transit or for any consequence of failure of this appliance, unless such limitation of liability is prohibited by statute.

10. **Our Warranty** excludes replacement of parts required due to normal wear and tear including light globes.

11. Our Warranty for refrigeration appliances will have an additional **thirty six (36) months** after the first **twenty four (24) months** on the Sealed System (**PARTS only**) eg. Compressor, condenser, evaporator, filter dryer and pipe work.

12. Our Warranty for Blanco Sinks will have a **thirty (30) year warranty** and all Blanco taps and Tap Cartridges a **Ten year (10) warranty**.

13. **Our Warranty** does not extend to;

- Optional glass lids for hobs apart from claims which relate to mechanical or physical damage thereof at the date of purchase;
- Light globes (with the exception of microwave oven globes);
- Damage to ceramic glass caused by liquid or solid spill overs, lack of maintenance or impact. Please read the booklet explaining about liquids containing SUGAR;
- Damage to the surface coatings caused by cleaning or maintenance using products not recommended by the owner's handbook;
- Defects caused by normal wear and tear, accident, negligence, alteration or misuse;
- A product dismantled, repaired or serviced by any serviceperson other than an authorised employee or agent of HAGEMEYER APPLIANCES (A division of Hagemeyer Brands Australia Pty Ltd).

Our Warranty is given by:
HAGEMEYER APPLIANCES, (A Division of Hagemeyer Brands Australia Pty Ltd)
Locked Bag 4013, Kingsgrove NSW 2208
Phone: 1300739033 Fax: 1800 686 413
Email: customerservice@hagemeyer.com.au

Date of Purchase:.....

Model No:.....

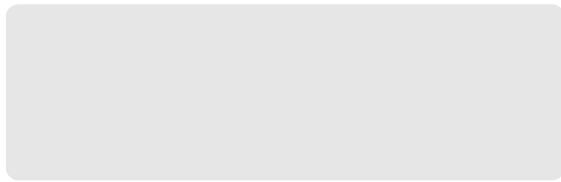
Retailer:

Serial No:

Invoice/Docket No.....

Should service be required please go to our website at:
www.hagemeyer.com.au/service-centres.php

Rating plate of the product



Dis. L506_165 -C-
Cod. 099218009966
Rev. 1 del 09/11

