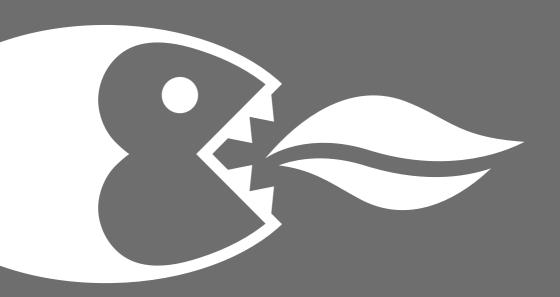
USER MANUAL

30CM INDUCTION COOKTOP

BIC32



Baumatic[®]

Dear customer,

Thank you for having chosen our induction ceramic hob.

In order to make the best use of your appliance, we would advise you to read carefully the following notes and to keep them for a later consulting.

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Precautions before using

- Unpack all the materials.
- The installation and connecting of the appliance have to be done by approved specialists. The manufacturer can not be responsible for damage caused by building-in or connecting errors.
- To be used, the appliance must be well-equipped and installed in a kitchen unit and an adapted and approved work surface.
- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The cooking plate can not be used as freestanding or as working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.
- The appliance can not be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.
- The appliance is not intended to be operated by means of external timer or separate remote control system.

Using the appliance

- Switch the heating zones off after using.
- Keep an eye on the cooking using grease or oils: that may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Magnetically objects (credit cards, floppy disks, calculators) should not be placed near to the engaged appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

- In general do not place any metallic object except heating containers on the glass surface. In case of untimely engaging or residual heat, this one may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet.
 This is supposed to become very hot and catch fire.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance shall not be made by children.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children shall be kept away unless continuously supervised.

Precautions to prevent damage to the appliance

- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful: do not burn yourself).
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

- WARNING: Danger of fire: do not store items on the cooking surface.
- Never place any hot container over the control panel.
- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the inferior part of the appliance is large enough (2 cm). This is essential to guaranty a correct ventilation.
- Never put any inflammable object (ex. sprays) into the drawer situated under the vitroceramic hob. The eventual cutlery drawers must be resistant to heat.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass hob since they can scratch the surface, which may result in shattering of the glass.

Precautions in case of appliance failure

- If a defect is noticed, switch off the appliance and turn off the electrical supplying.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the after sales service.
- Repairing has to be done by specialists. Do not open the appliance by yourself.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Other protections

- Note sure that the container pan is always centred on the cooking zone. The bottom of the pan must have to cover as much as possible the cooking zone.
- For the users of pacemaker, the magnetic field could influence its operating. We recommend getting information to the retailer or of the doctor.
- Do not to use aluminium or synthetic material containers: they could melt on still hot cooking zones.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.



THE USE OF EITHER POOR QUALITY POT OR ANY INDUCTION ADAPTOR PLATE FOR NON-MAGNETIC COOKWARE RESULTS IN A WARRANTY BREACH. IN THIS CASE, THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE HOB AND/OR ITS ENVIRONMENT.



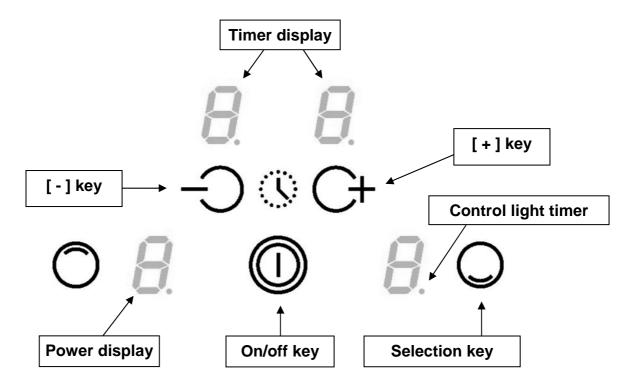
DESCRIPTION OF THE APPLIANCE

Technical characteristics

Туре	BIC32
Total power	3700 W
Energy consumption for the hob EChob**	172.9Wh/kg
Front heating zone	Ø 175 mm
Minimum detection	Ø 90 mm
Nominal power*	1100 W
Booster power*	1400 W
Standardised cookware category**	В
Energy consumption EC _{cw} **	177.3 Wh/kg
Rear heating zone	Ø 215 mm
Minimum detection	Ø 100 mm
Nominal power*	2300 W
Booster power*	3000 W
Standardised cookware category**	С
Energy consumption EC _{cw} **	168.4 Wh/kg

^{*} The given power may change according to the dimensions and material of the pan.

Control panel



^{**} calculated according to the method of measuring performance (EN 60350-2).

USE OF THE APPLIANCE

Display

<u>Display</u>	<u>Designation</u>	<u>Function</u>
0	Zero	The heating zone is activated.
19	Power level	Selection of the cooking level.
<u>U</u>	Pan detection	No pan or inadequate pan.
E	Error message	Electronic failure.
Н	Residual heat	The heating zone is hot.
Р	Booster	The boosted power is activated.

L Locking Control panel locking.

Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the calories brought out by the electronic system reach a certain level. The ventilation starts his high speed when the hob is intensively used. The cooling fan reduces his speed and stops automatically when the electronic circuit is cooled enough.

STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

Induction principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone. Of course the pan has to be adapted:

- All ferromagnetic pans are recommended (please verify it thanks a little magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- Are excluded: cupper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,... The induction heating zone adapts automatically the size of the pan. With a too small diameter the pan doesn't work. This diameter is varying in function of the heating zone diameter. If the pan is not adapted to the induction hob the display will show [U].

Sensitive touch

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a "beep" sound.

In the case of a general use press only one key at the same time.

Starting-up

You must first switching on the hob, then the heating zone:

• Start-up/ switch off the hob:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To start	Press key [©]	2 x [0]

Touch the key Press key [O] Nothing or [H]

• Start-up/ switch off a heating zone:

<u>Action</u>	Control panel	<u>Display</u>
Zone selection	Press selection key from the zone	[0]
Increase power	Press key [+]	[1] to [9]
Decrease power	Press key [-]	[9] to [1]
Stop	Press key [-]	[0] or [H]

If no action is made within 20 second the electronics returns in waiting position.

Pan detection

The pan detection ensures a perfect safety. The induction doesn't work:

- If there is no pan on the heating zone or if this pan is not adapted to the induction. In this case it is impossible to increase the power and the display shows [<u>U</u>]. This symbol disappears when a pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows [<u>U</u>]. The symbol [<u>U</u>] disappears when the pan is put back to the heating zone. The cooking continues with the power level setted before.

After use, switch the heat element off: don't let the pan detection [U] active

Residual heat indication

After the switch off of a heating zone or the complete stop of the hob, the heating zones are still hot and indicates [H] on the display.

The symbol [H] disappears when the heating zones may be touched without danger.

As far as the residual heat indicators are on light, don't touch the heating zones and don't put any heat sensitive object on them. **There are risks of burn and fire.**

Booster function

The booster function [P] grants a boost of power to the selected heating zone.

If this function is activated the heating zones works during 5 minutes with an ultra high power.

The booster is foreseen for example to heat up rapidly big quantities of water, like nuddles cooking.

• Start up / Stop the booster function:

<u>Action</u>	Control panel	<u>Display</u>
Zone selection	Press selection key from the zone	[0]
Increase power	Press key [+]	[1] to [9]
Start up the booster	Press key [+]	[P] during 5 min
Stop the booster	Press key [-]	[9]

Timer

The timer is able to be used simultaneous with all 2 heating zones and this with different time settings (from 0 to 99 minutes) for each heating zone.

• Setting and modification of the cooking time:

<u>Action</u>	Control panel	<u>Display</u>
Zone selection	Press selection key from the zone	[0]
Increase power	Press key [+]	[1][9][P]
To select « Timer »	Press <u>simultaneously</u> [-] and [+]	[00]
Decrease the time	Press key [-]	[00] wents to 30,29
Increase the time	Press key [+]	time increase

After a few seconds the control light stops with blinking.

The time is confirmed and the cooking starts until the time reaches [00].

• To stop the cooking time:

<u>Action</u>	Control panel	<u>Display</u>
Zone selection	Press selection key from the zone	[0]
To select « Timer »	Press simultaneously [-] and [+]	The remaining time
To stop the « Timer »	Press key [-]	[00] then stops
If several timers are activated	repeat the process.	

• Automatic stop at the end of the cooking time:

As soon as the selected cooking time is finished the timer displays blinking [00] and a sound rings. To stop the sound and the blinking it is enough to press any key.

• Egg timer function:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	Press key [©]	[0] or [H]
Select« Timer »	Press simultaneously [-] and [+]	[00]
Decrease the time	Press key [-]	[00] wents to 30,29
Increase the time	Press key [+]	time increase

After a few seconds the control light stops with blinking.

As soon as the selected cooking time is finished the timer displays blinking [00] and a sound rings. To stop the sound and the blinking it is enough to press any key.

Control panel locking

To avoid modifying a setting of cooking zones, in particular with within the framework of cleaning the control panel can be locked (with exception to the On/Off key $[\mathbb{O}]$).

•	Locking:

Action	Control panel	<u>Display</u>
Start	Press key [©]	[0] or [H]
Hob locking	Press <u>simultaneously</u> [-] and selection key from the front zone	[0] or [H]
	Repress selection key	2 x [L]
 Unlocking: 		
A a 4 ! a m	O 1 1	B' 1
<u>Action</u>	Control panel	<u>Display</u>
Start	Press key [0]	<u>Display</u> 2 x [L]
Start		

COOKING ADVICES

Pan quality

Adapted materials: steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic bottom.

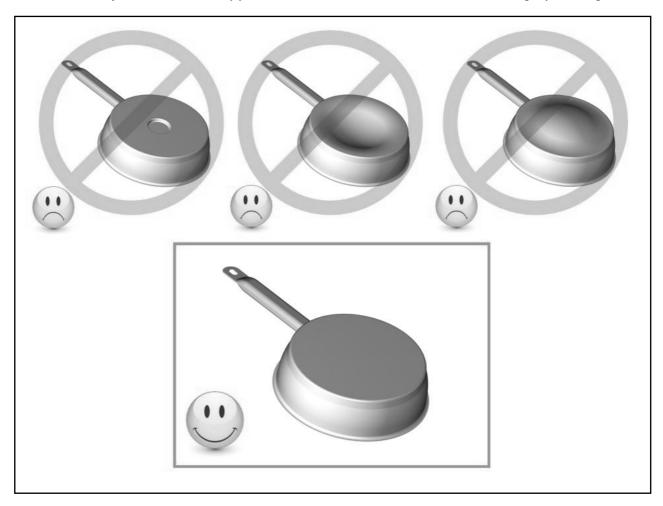
Not adapted materials: aluminium and stainless-steel without ferromagnetic bottom, cupper, brass, glass, ceramic, porcelain.

The manufacturers specify if their products are compatible induction.

To check if pans are compatibles:

- Put a little water in a pan placed on an induction heating zone set at level [9]. This water must heat in a few seconds.
- A magnet stucks on the bottom of the pan.

Certain pans can make noise when they are placed on an induction cooking zone. This noise doesn't mean any failure on the appliance and doesn't influence the cooking operating.



Pan dimension

The cooking zones are, until a certain limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone.

To obtain the best efficiency of your hob, please place the pan well in the centre of the cooking zone.

Examples of cooking power setting

(the values below are indicative)

tile values below	aro maioanvoj	
1 to 2	Melting	Sauces, butter, chocolate, gelatine
	Reheating	Dishes prepared beforehand
2 to 3	Simmering	Rice, pudding, sugar syrup
	Defrosting	Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta,
		fresh vegetables
6 to 7	Medium cooking	Meat, lever, eggs, sausages
	Simmering	Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roosting, boiling water	Steaks, omelettes, fried dishes, water
Р	Frying, roosting	scallops, steaks
	Boiling water	Boiling significant quantities of water

MAINTENANCE AND CLEANING

Switch-off the appliance before cleaning.

Do not clean the hob if the glass is too hot because they are risk of burn.

- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be absolutely avoided.
- Do not ever use any steam-driven or pressure appliance.
- Do not use any object that may scratch the ceramic glass.
- Ensure that the pan is dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately. You will thus prevent the surface being damaged.

WHAT TO DO IN CASE OF A PROBLEM

When the symbol [E 4] appears :

- **I)** The table must be reconfigured. Please implement the following steps: Important: before you start:
- make sure there is no more pot on the hob
- take a pot with a ferromagnetic bottom and a minimum diameter of 16 cm
- disconnect the appliance from the grid by removing the fuse or turning the circuit breaker off
- start the procedure within 2 minutes after reconnecting the hob to the grid
- reconnect the table to the grid
- don't use the [0/I] touch

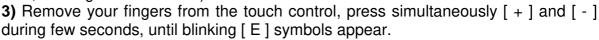
II) First step: cancel the existing configuration

- 1) Press [] and hold down
- 2) With your other hand, press successively and quickly (less than 2s) on each [O] key.

Press 2 times each key in the following order $(a \rightarrow a \rightarrow b \rightarrow b)$. [-] appears on displays.

A double "beep" means an error occurred.

If so, start again from item 1).



- 4) Wait until [E] symbols stop blinking.
- 5) After few seconds, [E] are automatically transformed in [C]. The existing setup has been cancelled.

III) Second step: new setup

- 1) Take a ferromagnetical pot with a minimum diameter of 16 cm
- 2) Select a cooking zone by pushing on the corresponding [O] key
- 3) Place the pot on the area to be set
- 4) Wait until the [C] display becomes a [-]. The selected zone is now configured.
- 5) Follow the same procedure for each cooking zone with a [C] display.
- 6) All the cooking zones are configured once all the displays are turned off.

Please use the same pot for the whole procedure.

Never put several pots together on the zones during the setup-process.

• If [E 4] displaying remains, please call the customer care

The hob or the cooking zone doesn't start-up:

- The hob is badly connected on the electrical network.
- The protection fuse cut-off.
- The locking function is activated.
- The sensitive keys are covered with grease or water.
- An object is put on a key.

The control panel displays [U]:

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.

The control panel displays or [E]:

- Disconnect and replug the hob.
- Call the After-sales Service.

One or all cooking zone cut-off:

- The safety system functioned.
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of power level and breaking Automatic overheating

Continuous ventilation after cutting off the hob:

- This is not a failure, the fan continuous to protect the electronic device.
- The fan cooling stops automatically.

The control panel displays [L]:

Refer to the chapter control panel locking page.





The control panel displays [\Box] or [Er03] :

• An object or liquid covers the control keys. The symbol disappear as soon as the key is released or cleaned.

The control panel displays [E2] or [E H] :

• The hob is overheated, let it cool and then turn it onagain.

The control panel displays [E3]:

• The pan is not adapted, change the pan.

The control panel displays [E6]:

• Defective network. Control the frequency and voltage of the electrical network.

The control panel displays [E8]:

• The air inlet of the ventilator is obstructed, release it.

The control panel displays [E C]:

Configuration error. Set the table again, referring to the chapter "The [E 4] appears."

If one of the symbols above persists, call the SAV.

ENVIRONMENT PRESERVATION

- The materials of packing are ecological and recyclable.
- The electronic appliances are composed of recyclable, and sometimes harmful materials for the environment, but necessary to the good running and the safety of the appliance.
 - Don't throw your appliance with the household refuses
 - Get in touch with the waste collection centre of your commune that is adapted to the recycling of the household appliances.



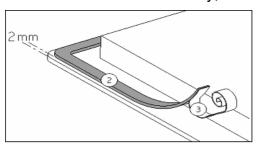
INSTALLATION INSTRUCTIONS

The installation comes under the exclusive responsibility of specialists.

The installer is held to respect the legislation and the standards enforce in his home country.

How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet. His installation has to be done carefully, in conformity of the following drawing.



Stick the gasket (2) two millimeters from the external edge of the glass, after removing the protection sheet (3).

Fitting - installing:

The cut-out sizes are:

Reference	Cut-size	
BIC32	495 x 270 mm	

- Ensure that there is a distance of 50 mm between the hob and the wall or sides.
- The hobs are classified as "Y" class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. On the other side, however, no unit or divider must stand higher than the hob.
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- The mural rods of edge must be heat-resisting.
- Not to install the hob to the top of a not ventilated oven or a dishwasher.
- To guarantee <u>under the bottom of the hob casing a space of 20 mm</u> to ensure a good air circulation of the electronic device.
- If a drawer is placed under the work, avoid to put into this drawer flammable objects (for example: sprays) or not heat-resistant objects.
- Materials which are often used to make worktops expand on contact with water. To protect
 the cut out edge, apply a coat of varnish or special sealant. Particular care must be given
 to applying the adhesive joint supplied with the hob to prevent any leakage into the
 supporting furniture. This gasket guaranties a correct seal when used in conjunction with
 smooth work top surfaces.
- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 600 mm.
- The connection cord should be subjected, after building, with no mechanical constraint, such for example of the fact of the drawer.
- WARNING: Use only hob guards designed by the manufacturer of the cooking appliance
 or indicated by the manufacturer of the appliance in the instructions for use as suitable or
 hob guards incorporated in the appliance. The use of inappropriate guards can cause
 accidents.

ELECTRICAL CONNECTION

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician perfectly to the fact of the normative regulations and which respects them scrupulously.
- Protection against the parts under tension must be ensured after the building-in.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The data of connection necessary are on the stickers place on the hob casing near the connection box.
- The connection to the main must be made using an earthed plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses or contactors.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the wiring rules.
- The inlet hose must be positioned so that it does not touch any of the hot parts of the hob or even.

Caution!

This appliance has only to be connected to a network 230 $V\sim 50/60\ Hz$

Connect always the earth wire.

Respect the connection diagram.

Use the connecting cable that is attached to the device.

The green / yellow wire correspond to the earth wire, the blue wire correspond neutral wire and the brown wire correspond to the phase.

Mains	Connection	Cable diameter	Cable	Protection calibre
230V~ 50/60Hz	1 Phase + N	3 x 1,5 mm ²	H 05 VV - F H 05 RR - F	16 A *

^{*} calculated with the simultaneous factor following standard EN 60 335-2-6

Caution! Ensure that you correctly attach the wires and the bridges and tighten the screws properly.

We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection.

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MANUFACTURER GUARANTEE

This warranty is provided in Australia by Glen Dimplex Australia Pty Limited ABN 69 118 275 460 (**Phone number 1300 556 816**) in respect of the **Baumatic** product.

1. Baumatic Express Warranty

Subject to the exclusions below, we warrant that the product will not have any electrical or mechanical breakdowns within:

- a) In the case of Baumatic products used for personal, domestic or household purposes, a
 period of 2 years from the date the product is purchased as a brand-new product from a
 retailer located in Australia
- b) In the case of **Baumatic** products used for purposes other than personal, domestic or household purposes (including business or commercial use), a period of 90 days from the date the product is purchased as a brand-new product from a retailer located in Australia.
 Baumatic products are designed and intended for domestic use only; and
- c) All warranty repairs must be carried out by Glen Dimplex or their nominated service agent

Note: warranty periods detailed above may vary in line with agreements with select retail and builder partners and may differ between Australia.

The benefits conferred by this express warranty are in addition to the Consumer Guarantees referred to in section 3 and any other statutory rights you may have under the Australian / New Zealand Consumer Law and/or other applicable laws.

2. Warranty exclusions

This express warranty does not apply where:

- a) The product has been installed, used or operated otherwise than in accordance with the product manual or other similar documentation provided to you with the product;
- b) The product requires repairs due to damage resulting from accident, misuse, incorrect installation, insect or vermin infestation, improper liquid spillage, cleaning or maintenance, unauthorised modification, use on an incorrect voltage, power surges and dips, voltage supply problems, tampering or unauthorised repairs by any persons, use of defective or incompatible accessories or exposure to abnormally corrosive conditions, events independent of human control which occurred after the goods left the control of Glen Dimplex;

- c) The repair relates to the replacement of consumable parts such as fuses and bulbs or any other parts of the product which require routine replacement;
- d) You are unable to provide us with reasonable proof of purchase for the product;
- e) the breakdown occurs after the expiry of the express warranty period set out in section 1 or
- f) the product was not purchased in Australia as a brand-new product.

3. Consumer guarantees

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.

4. How to make a claim

You may make a claim under this warranty through our website, contacting our customer care line or via email. Contact details for Glen Dimplex Australia can be found at the end of this document

To make a valid claim under this warranty, you must:

- a) Lodge the claim with us as soon as possible and no later than 14 days after you first become aware of the breakdown;
- b) Provide us with the product serial number;
- c) Provide us with reasonable proof of purchase for the product. This can take the form of a store receipt, new home handover form or other payment receipt documentation; and
- d) If required by us, provide us (or any person nominated by us) with access to the premises at which the product is located at times nominated by us (so that we can inspect the product).

5. Warranty claims

If you make a valid claim under this warranty and none of the exclusions set out in section 2 apply, we will, at our election, either repair the product or replace the product with a product of identical specification (or where the product is superseded or no longer in stock, with a product of as close a specification as possible).

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods.

Products are designed and supplied for normal domestic use. We will not be liable to you under this warranty for business loss or damage of any kind whatsoever.

Glen Dimplex Australia Pty Ltd www.glendimplex.com.au Australia

Ph: 1300 556 816

customer.care.ha@glendimplex.com.au

READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.

The manufacturer is not responsible for any inaccuracies, due to printing or transcription errors, contained in this manual. In addition, the appearance of the figures reported is also purely indicative.

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.

Glen Dimplex constantly seeks ways to improve the specifications and designs of their products. Whilst every effort is made to produce up to date literature, this document should not be regarded as an infallible guide. Actual product only should be used to derive cut out sizes.

All appliances must be installed by a qualified person/s with adherence to the relevant electrical, plumbing and building codes, with compliance being issued as required by state or national legislation.

Additionally, all upright cookers must have the anti-tilt device installed correctly in adherence to the relevant standards by a Licenced installer.

For maximum effectiveness and efficiency all rangehoods should be installed with the use of ductwork, by a licenced installer with adherence to the relevant state and national building codes and regulations.

All Glen Dimplex appliances are for Domestic use only, and must be installed by a licence installer into Domestic Applications only, without exception and to the required Authorities guidelines. Any installation outside of this will VOID warranty. Alfresco areas are not a Domestic application.



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