

# ***INSTALLATION, OPERATION & MAINTENANCE INSTRUCTIONS***

***FOR EVERDURE COOKER***



***Model:***

***EFG69SS***

# **EVERDURE.**

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## **INSTALLATION, OPERATION AND MAINTENANCE INSTRUCTIONS FOR EVERDURE COOKER EFG69SS**

### **CONGRATULATIONS**

Welcome to the Everdure Kitchen Community and thank you for choosing one of our many fantastic cooking appliances. We are confident that you will now be able to meet your cooking needs. Before you use the cooktop we strongly recommend that you read through the whole user manual which provides the description of this product and the proper use of its functions. To avoid the ever-present risks involved with using an electrical appliance it is vital that the appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

It is important that you retain these instructions and your proof of purchase along with any other important documents about this product for future reference. Due to continual product development, Everdure reserves the right to alter specifications or appearances without notice.

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It is important that you retain these instructions, proof of purchase as well as other important documents about this product for future reference.

Due to continual product development, Everdure reserves the right to alter specifications or appearances without notice.

Remove all packaging and dispose responsibly – recycle where facilities are available.

## IMPORTANT SAFETY INSTRUCTIONS

**IMPORTANT:** Read the assembly instruction section and safety precautions of this booklet carefully before removing the contents of this carton.

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the 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.
2. During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven.
3. **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
4. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
5. Do not steam cleaner for cleaning.
6. **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
7. Means for disconnection must be incorporated in the fixing wiring in accordance with the wiring rules.
8. In certain circumstances electrical appliances may be a safety hazard. The unit **MUST** be connected to the electrical supply before operation to enable the electronic ignition to work.
9. Do not place heavy objects on this appliance.
10. Damage can occur to bench tops if pots and pans are able to overlap the bench top. This can result in heat being transferred to the bench top. Ensure that correct sized pots & pans are used. Refer to guide in booklet.
11. Do not allow pot handles or utensils to be placed near gas burners which are operating, as they can cause the handles to become hot to touch. Always turn handles away when small children are nearby. It is recommended that children are kept away from the cooktop at all times.
12. If the electrical supply cord is damaged, either when being installed or after installation, it must be replaced by the manufacturer, it's service agent or similarly qualified persons in order to prevent a hazard.
13. The electrical and gas connections must be accessible after installation.
14. Electrical connection must be made as per local wiring rules and regulations.
15. Ensure that the kitchen is well ventilated or mechanical ventilation is in use while cooking on the gas cooktop.
16. **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE. DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
17. **WARNING -** The cooktop will become hot during and directly after use. Do not touch any components during this time, as they may be hot and can cause burns.
18. Cleaning may only be commenced on the appliance once it has cooled down.
19. When the appliance is not being used, the knobs must be kept in the 'OFF' position.
20. Not to be used in a marine environment.
21. **DO NOT USE THIS APPLIANCE AS A SPACE HEATER.**
22. **DO NOT MODIFY THIS APPLIANCE.** This appliance is not suitable for use with aftermarket lids or covers.



**DO NOT**

**DO NOT**

**DO NOT**

**DO NOT**

OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET.

PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.

STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS APPLIANCE.

USE EXTERNAL CONTROLLERS OR TIMERS ON THIS APPLIANCE.

## APPLIANCE DETAILS

### Gas Details:

Gas Type:	NG		ULPG	
Burner Pressure:	1.00 kPa		2.75 kPa	
	Injector Diameter	MJ/hr Rating	Injector Diameter	MJ/hr Rating
Auxiliary Burner	1 x 0.90 mm	4.0	1 x 0.53 mm	3.6
Semi-Rapid Burner	2 x 1.20 mm	7.1	2 x 0.73 mm	6.5
Wok Burner	1 x 1.50 mm	11.0	1 x 0.95 mm	11.0

### Electrical Details:

Rated Voltage: 220-240 Vac 50 Hz  
Max Rated Input: 3000 W

This information can be found on the rating plate (data label) affixed to the appliance.

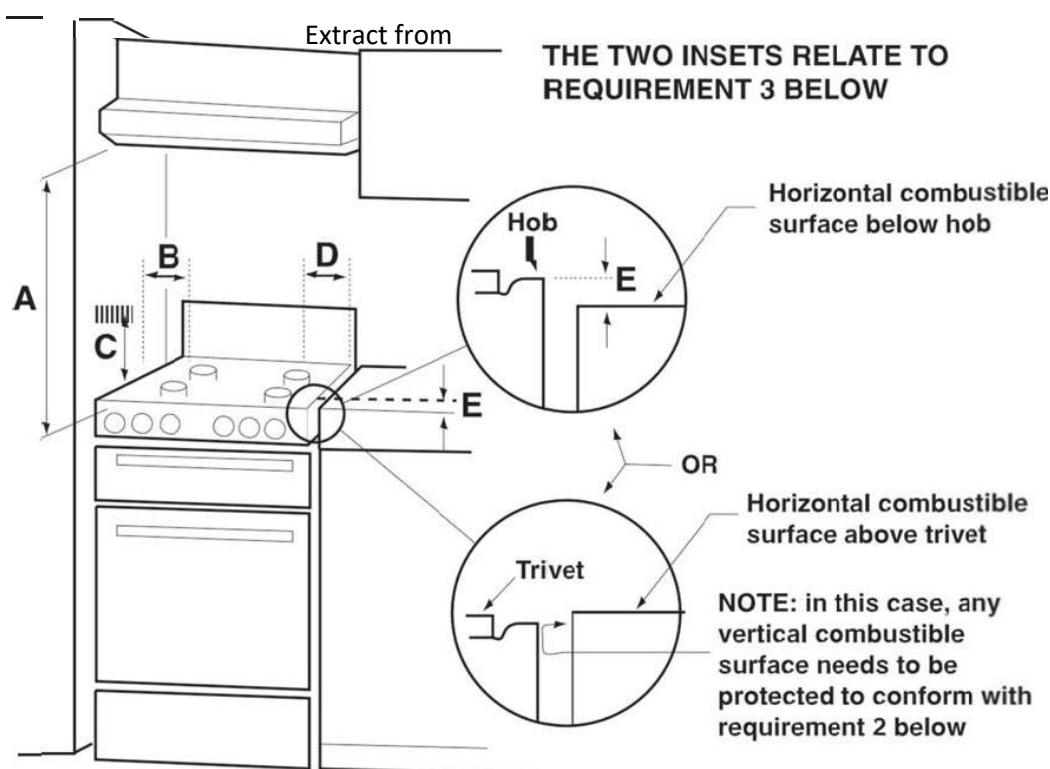
### Sizes:

Relevant sizes:	Depth (mm)	Width (mm)	Height (mm)
External oven size:	600	600	910

## INSTALLATION

Before installation, unpack all parts from carton, remove all internal packaging and check for damage. Check Gas Type and specifications plate placed on the rear of the unit, alternatively there is a second label supplied – this should be fixed in an accessible position close to the appliance (on the side of a cabinet, etc.). All gas fitting work, service and repairs can only be performed by an authorised person in accordance with AS/NZS 5601 and local gas regulations. Failure to comply with this condition will void the warranty. Always unplug the appliance before carrying out any maintenance operations or repairs. The walls of the units must not be higher than worktop and must be capable of resisting temperatures of 65°C or higher. Do not install the appliance near flammable materials (eg. curtains). The final act of any installation or gas type conversion must be the full testing of this appliance, which includes leak testing ignition of each burner and the functionality of the burners separately and together. Keep all the dangerous packing parts (polystyrene foam, bags, cardboard, staples, etc.) away from children. Any walls of the adjacent furniture pieces and the wall behind the cooker must be made of heat-resistant material that can withstand a minimum temperature of 65°C.

### Clearance above and around domestic cookers



## INSTALLATION

### REQUIREMENTS

1. Overhead clearances – (Measurement A)

Range hoods and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the highest part of the trivets of the cooking appliance and a range hood be less than 650 mm or, for an overhead exhaust fan, 750 mm. Any other downward facing combustible surface less than 650 mm above the highest part of the trivets shall be protected for the full width and depth of the cooking surface area in accordance with clause 5.12.1.2. However, in no case shall the clearance to any surface be less than 450mm.

2. Side clearances – (Measurements B & C)

Where B, measured from the periphery of the nearest burner to any vertical combustible surface, is less than 200 mm, the surface shall be protected in accordance with Clause 5.12.1.2 to a height C of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area. Where the cooking appliance is fitted with a "splash back", protection of the rear wall is not required.

3. Additional requirements for Freestanding and Elevated Cooking Appliances – (Measurements D & E)

Where D, the distance from the periphery of the nearest burner to a horizontal combustible surface is less than 200 mm, then E shall be 10 mm or more, or the horizontal surface shall be above the trivet. See insets above.

The cooker can be installed separately, as a freestanding unit, or between kitchen units, or between a kitchen unit and a wall.

This appliance is not connected to devices which exhaust combustion products.

Special attention must be focused on the prescriptions described below regarding room aeration and ventilation.

The dimensions of the appliance are listed below:

WIDTH	DEPTH	HEIGHT
600mm	600mm	910mm

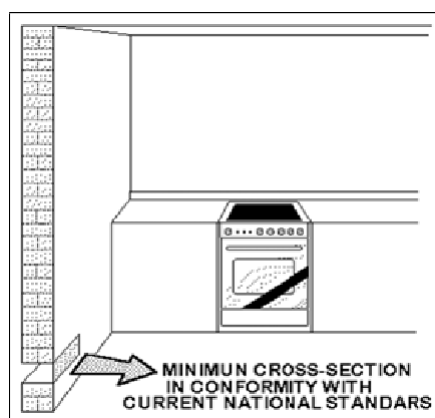
## INSTALLATION

### Room Ventilation

To ensure that the appliance operates correctly, the room where it is installed must be continuously ventilated. The room volume should not be less than 25m<sup>3</sup> and the quantity of air should be based on the regular combustion of gas and on the ventilation of the room. Natural air will flow through permanent openings in the walls of the room to be ventilated. These openings will be connected with the outside environment and should have a minimum cross-section defined by current national standards regarding room ventilation (Fig. 02).

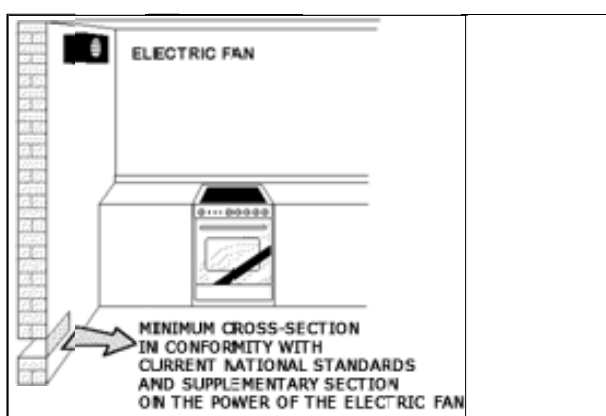
These openings should be built so that they cannot be clogged.

Indirect ventilation is also permitted by taking air from the rooms adjacent to the one to be ventilated.



### Location and Aeration

Gas cooking appliances must always evacuate the combustion products by means of hoods connected to chimneys, flues or directly outside (Fig. 03). If a hood cannot be installed it is possible to use a fan installed on a window or directly facing outdoors, to be operated together with the appliance (Fig. 04), provided that there is strict compliance with the ventilation regulations.



## INSTALLATION

### FITTING THE ADJUSTABLE FEET AND STABILISING KIT

The adjustable feet must be fitted before any connections are made.

- Remove all parts that are not permanently fixed, especially the pan supports and burners.
- Remove the accessories from the oven.
- Tilt the appliance by raising one side slightly from the floor.
- With the plates in position, screw the adjustable feet into the mounting holes on the underneath of the appliance.
- Repeat the process on the other side. You can make the final adjustments to the feet in order to level the appliance once the gas and electricity supply have been connected. If it is necessary to pull the appliance, screw the adjustable feet in fully. Make the final settings only when the other installation tasks have been completed.

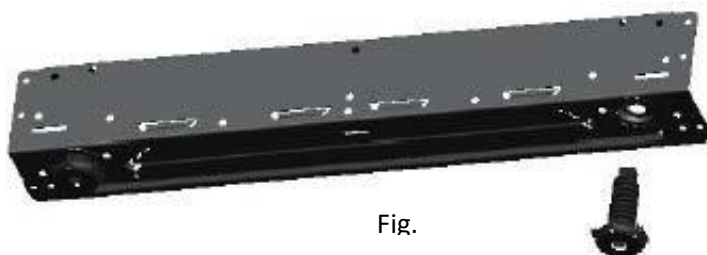
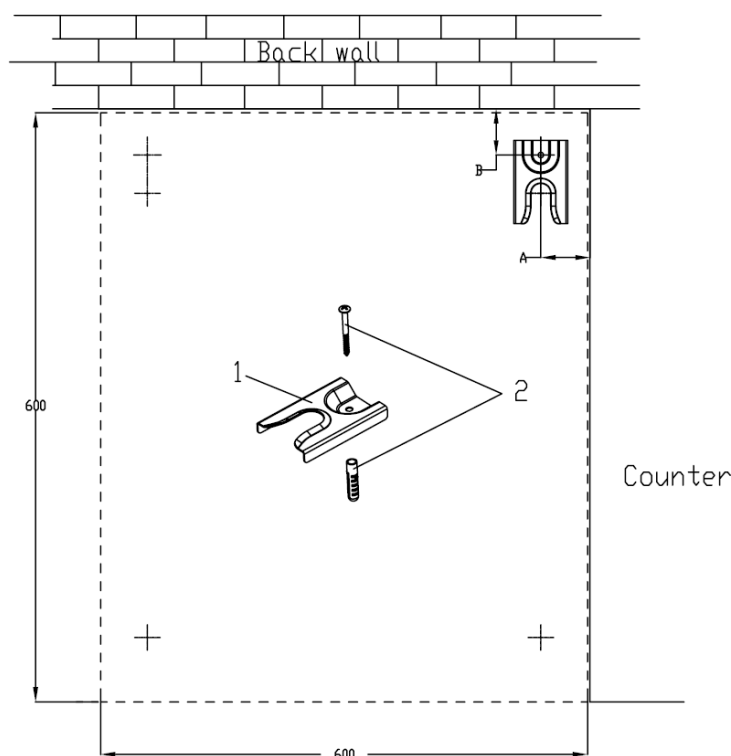


Fig.

The stabilising kit **MUST** be installed to stop the appliance from toppling forward. First measure up the final position of the oven. Measure in 50mm from the back and 50mm from the right-hand side. Drill a hole in the floor and fit the stabilising bracket to the floor with the supplied screw (use the wall plug for concrete floors). When the appliance is connected to the gas and electrical supplies, the oven must be pushed back towards the wall, allocating the bracket onto the back of the appliance, and leaving a 5cm gap to the wall.





## INSTALLATION

**IMPORTANT:** This appliance must be installed by an authorised person.

### **WARNING: DO NOT MODIFY THIS APPLIANCE**

If the appliance cannot be adjusted to perform correctly, contact the service department. This appliance utilises a threaded 1/2" gas male fitting.

To connect the appliance to the gas network with a flexible hose, a supplemental hose nipple fitting is needed which is supplied with the appliance. (Fig. 07).

The installation of a safety valve for opening and closing the gas supply is a compulsory requirement. Fit the safety valve between the gas connecting line to the appropriate room and the hob. Ensure unhindered access to this valve.

The gas inlet is located near at the rear left of the appliance.

An inlet manifold extension pipe must be fitted to the appliance. Ensure that the pipe is connected using the washer provided.

Fit the supplied pressure regulator (for Natural gas) using the NG test point adaptor and washer to the inlet manifold. Ensure the arrow is pointing towards the appliance and that pressure test point is accessible from the final position. Push the cooker back and install the anti-tilt bracket.

Connect the appliance to the consumer piping outlet using only fixed piping.

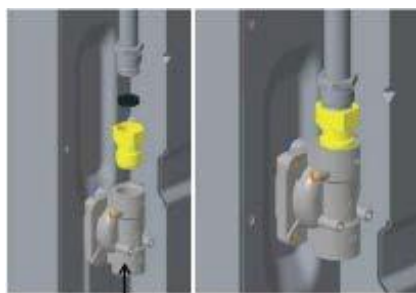
This final connection is made when the product is pushed back into position by access under the cooker. For ULPG connection, replace the NG regulator with the ULPG test nipple adaptor

### **NG Gas Regulator**

The gas connection is via 1/2" tapered thread. Connect the cooker to the gas supply and test for leaks. NEVER use a naked flame to check for gas leaks.

### **Gas inlet positions:**

From RH rear side: 28 mm. Up from floor: 725-755 mm (-/+5mm).



CONNECTION AND TEST POINT FOR NG

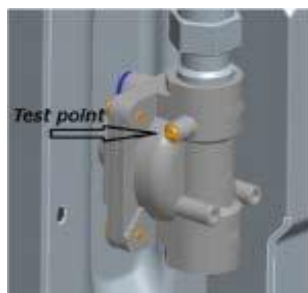


Fig. 07



CONNECTION AND TEST POINT FOR ULG

## INSTALLATION

### Using a flexible connection

This appliance is approved for connection with a flexible hose, which complies with the AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, between 1-1.2m long. Connection shall be in compliance with AS5601.

**WARNING:** Ensure hose assembly is restrained from accidental contact with the flue outlet of an under-bench oven. The hose assembly should be kept clear of the floor when the appliance is in the installed position

When installing the hose restraint device, the appliance anchor point is the rear panel.

### Using a Copper Pipe connection

The cooker must be connected to the gas supply with upstream connection of an isolation valve in accordance with the respectively valid regulations. We recommend that the isolation valve be fitted prior to the cooker to enable isolation of the cooker from the gas supply. The valve must be easily accessible at all times.

**Note:** Test the operation of the cooker before leaving. The burners have no aeration adjustment.

Check correct operation of the ignitions system and operation of the regulator and operation of the burners individually and in combination. Burner flames should be clear blue, with no yellow tipping. If the burners show any abnormality check that the burners are correctly located. If satisfactory performance cannot be obtained, contact Omega service.

### Important

Before leaving instruct the owner in the use of the cooker it should be expressly noted that we cannot accept any liability for direct or indirect damage caused by wrong connection or improper installation. When being repaired, the appliance must always be disconnected from the mains supply; if required, notify our customer service.

## INSTALLATION

### CONVERSION TO DIFFERENT TYPES OF GAS

Before performing any maintenance operation, disconnect the appliance from the gas supply and electricity network.

#### REPLACING THE NOZZLES TO OPERATE WITH ANOTHER TYPE OF GAS

When converting to LPG remove the NG gas regulator (if fitted) and fit LPG test point adaptor. If converting to Natural Gas, fit gas regulator.

Follow the instructions below to change the burner nozzles on the work surface:

- 1) Pull out the plug from the electric outlet to avoid any type of electric contact.
- 2) Remove the trivets from the work surface.
- 3) Remove the burner cap (A) and burner (B) from the burner base (Fig. 8).

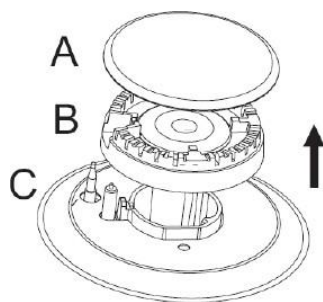


Fig. 8 (representation only)

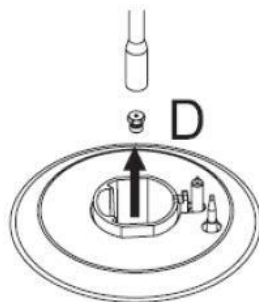


Fig. 9

- 4) Unscrew the injectors (D) using a 7mm spanner (Fig. 9), and replace them with those needed for the new type of gas according to what is indicated in the Energy Consumption Table.
- 5) Refit the burner and burner cap. Take care to use the correct parts and that the parts are correctly positioned.

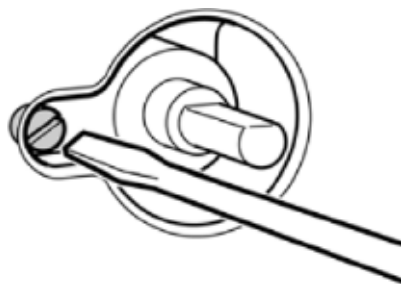


Fig. 10

#### 6) Burner "MINIMUM" adjustment:

With the gas and electrical connections turned back on, adjust the minimum flow rate as follows: Light the burner and set the knob to the MINIMUM position (small flame).

Remove the knob of the valve that is press fit on the rod of that valve.

Insert a small slotted screwdriver into the hole on the valve rod (Fig. 10) and turn the choke screw to the right or left until the burner flame is adjusted to minimum (~3-4mm).

Ensure sure that the flame does not go out when switching quickly from the MAXIMUM to the MINIMUM position.

## ELECTRICAL CONNECTION

### WARNING -THIS APPLIANCE MUST BE EARTHED.

Power supply voltage and frequency: 220-240V~ , 50 Hz . The electric cooker without a power supply cable. The cooker is designed to operate on an electricity supply which conforms to the electrical data shown on the Rating label.

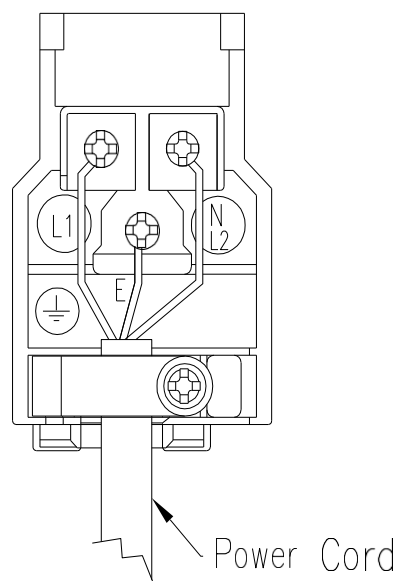
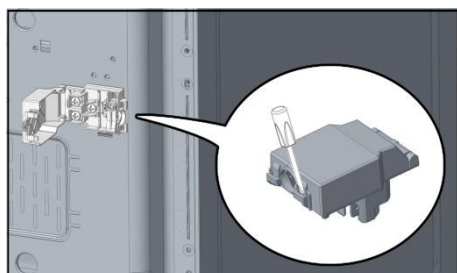
For New Zealand: If this cooking range is to be connected to a new or upgraded electrical installation, then it must be connected by a supply cord fitted with:

- An appropriate rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that supplies this cooker.
- An appropriate rated installation male connector that is compatible with the installed female connector fitted to the final sub-circuit in the fixed wiring that supplies the cooker.

The following installation procedure must be carried out by a qualified electrician. For the installation of the feeding cable carry out the following operations:

Open the terminal board by inserting a screwdriver into the side tabs of the power cord cover. Use the screwdriver as a lever by pushing it down to open the cover as below: Connection of the electricity follows the diagram as printed in the surface of power cord cover.

Fasten the supply cable in place with the clamp and close the cover of the terminal board.



When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed:

The electrical connection must be accessible after installation. If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.

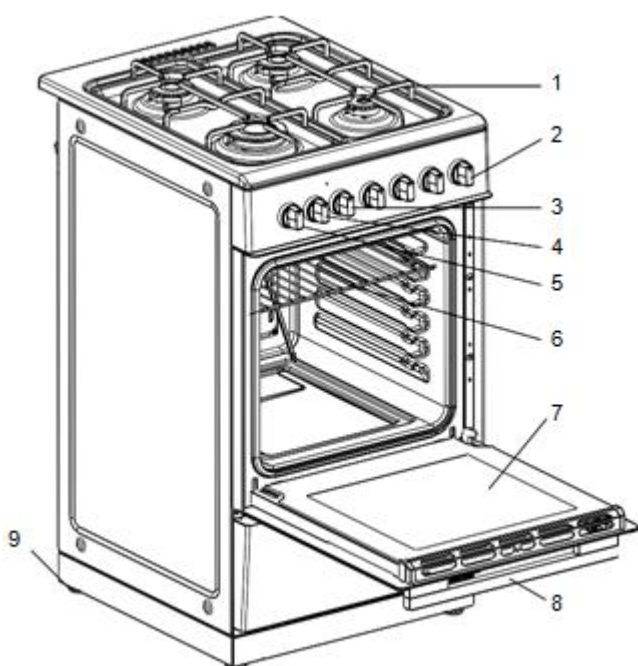
If the electrical supply cord is damaged, either when being installed or after installation, it must be replaced by the manufacturer or similarly qualified persons in order to prevent a safety hazard.

This appliance is not intended to be operated by means of an external timer or separate remote-control system.

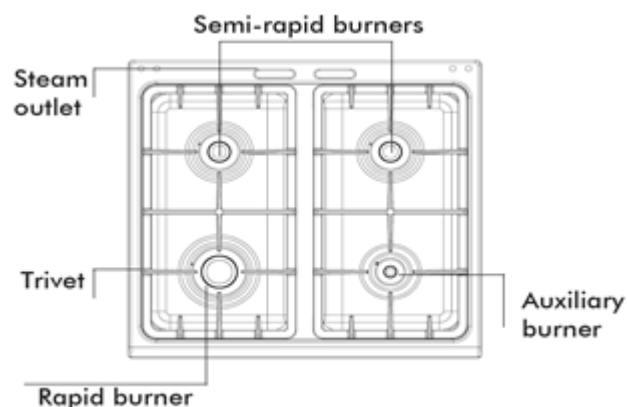
The electric connection must comply with the current legal standards and regulations. Minimum cross section area of any wire within the wiring sets must be 1.5mm<sup>2</sup>.

## OPERATING INSTRUCTIONS

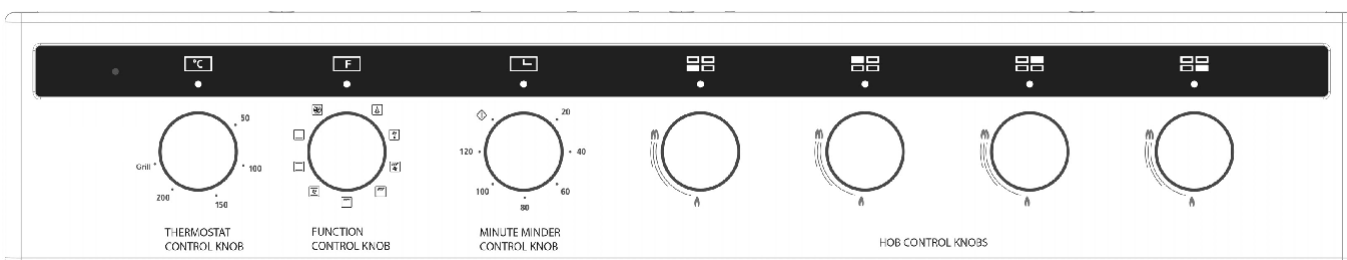
### PARTS



1. Pot rack
2. Burners knobs
3. Timer knob
4. Function knob
5. Temperature knob
6. Baking rack
7. Oven door
8. Door handle
9. Base



### CONTROL PANEL



When you first run your oven a certain smell will be emanated arising from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time, you need to properly ventilate the kitchen or environment in which the oven is installed.

In order to cook in your oven, the oven function and temperature setting control knob needs to be adjusted. The minute minder does not affect the operation of the oven.


Turn your appliance off when it is not in use.

Protect your appliance from atmospheric effects. Do not leave it under the effects of the sun, rain, snow, dust etc. **NOTE:** Steam from the oven is released at the rear of the hob. This should never be touched. No hob cover should be used with this appliance.

## OPERATING INSTRUCTIONS

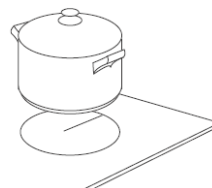
### Using the Cooktop

When the power is connected you will hear a beep and all the lights will come on for one second and then go out. This indicates that the cooktop has entered standby mode.

Turn the cooktop on by touching the  On / Off control. All indicators will show “-”.



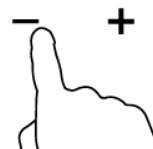
Place a suitable pan on the cooking zone that you wish to use. Make sure that the bottom of the pan and the surface of the cooking zone are clean and dry.



Touching the heating zone selection control




Select a heat setting by touching the “+” or “-” control. You can modify the heat setting at any time during cooking. By holding down either of these controls, the value will adjust up or down.



**Note:** If you don't choose a heat setting within one minute, the ceramic hob will automatically switch off.

Turn the cooking zone off by scrolling down to “0” or touching the “+” and “-” buttons together.



Turn the whole cooktop off by touching the  On/Off button.





#### Beware of hot surfaces

“H” will indicate which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature.

### Safety Lock

The controls can be locked to prevent accidental use and to protect children. When the controls are locked, all buttons except for the On/Off button are disabled.

- To lock the controls, press the  lock button. The timer indicator will display “Lo”.
- To unlock the controls, press and hold the  lock button while the cooktop is turned on.

## OPERATING INSTRUCTIONS

### Using the Timer

The timer can be used in two different ways:

- You can use it as an alarm. In this case it will not turn any cooking zones off.
- You can use it to automatically turn off a cooking zone after the timer has finished.

The timer can be set to a maximum of 99 minutes.

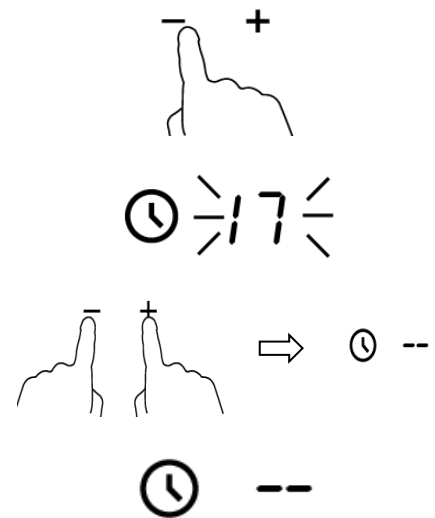
### Using the Timer as an Alarm

Adjust the timer with the “+” and “-” buttons. The timer display will start flashing.

When the time is set, the timer will begin counting down immediately. The display will show the remaining time and the timer indicator will flash for five seconds.

To cancel the timer, hold the “+” and “-” buttons together. The display will change to “--”.

Once the timer has elapsed, the buzzer will sound for 30 seconds. The display will change to “--”.



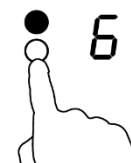
#### Hint:

- Touch the “+” or “-” buttons once to change the timer by one minute.
- Touch and hold the “+” or “-” buttons to change the timer by ten minutes.
- If the setting exceeds 99 minutes, the timer will automatically return to 0 minutes.

## OPERATING INSTRUCTIONS

### Setting the Timer to turn one or more Cooking Zones Off

Touch the “+” or “-” control of the cooking zone you wish to set the timer for.



Set the timer as described on the previous page.



A red dot next to the power level for the corresponding cooking zone will illuminate to indicate that the timer has been set for it.



When the timer has elapsed the corresponding cooking zone will switch off automatically. The cooking zone display will show “H” which means that it is still hot.



**Note:** If you wish to change the timer once it has been set, you need to start from the beginning.

### Multiple Timers

If more than one cooking zone is using the automatic timer function, the timer display will show the shortest time remaining. The red dot next to the power indicator will flash to show the currently displayed timer.

When the shortest timer has elapsed, the corresponding the display will show the next shortest time.

### Over-Temperature Protection

This cooktop is equipped with a temperature sensor which can detect when the cooktop is at an excessive heat. If this happens, the sensor will automatically switch off a cooking zone.

### Residual Heat Warning

When a cooking zone is switched off but still hot, its display will show “H” to indicate that it is still hot.

### Default Working Times

In the event that you forget to turn off a cooking zone, there is an automatic shut off safety feature that will automatically turn the cooking zone off after a period of time. See the table below for the working times.

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



## MAINTENANCE AND CLEANING

### Cleaning

Problem	Resolution	Important
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Apply a cooktop cleaner while the glass is still warm (but not hot!)</li> <li>3. Rinse and wipe dry with a clean cloth or paper towel.</li> <li>4. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.</li> <li>• Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.</li> <li>• Never leave cleaning residue on the cooktop: the glass may become stained.</li> </ul>
Boil-overs, melts, and hot sugary spills on the glass	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Ceramic glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off at the wall.</li> <li>2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.</li> <li>3. Clean the soiling or spill up with a dish cloth or paper towel.</li> <li>4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.</li> </ol>	<ul style="list-style-type: none"> <li>• Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.</li> <li>• Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.</li> </ul>
Spillovers on the touch controls	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Soak up the spill</li> <li>3. Wipe the touch control area with a clean damp sponge or cloth.</li> <li>4. Wipe the area completely dry with a paper towel.</li> <li>5. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.</li> </ul>

## MAINTENANCE AND CLEANING

### Troubleshooting

Problem	Possible causes	What to do
The cooktop cannot be turned on.	No power.	Make sure the ceramic hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Operating Instructions' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	<ul style="list-style-type: none"> <li>Rough-edged cookware.</li> <li>Unsuitable, abrasive scourer or cleaning products being used.</li> </ul>	Use cookware with flat and smooth bases. See 'Choosing the Right Cookware'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals contracting and expanding differently).	This is normal for cookware and does not indicate a fault.

## Kitchen Appliances

# EVERDURE.

### AUSTRALIAN & NEW ZEALAND PRODUCT WARRANTY & REGISTRATION FORM

#### STATEMENT OF STANDARD WARRANTY CONDITIONS

##### AUSTRALIAN CUSTOMERS

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 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.

##### NEW ZEALAND CUSTOMERS

Nothing herein contained shall be construed in any way as excluding or limiting your rights under the Consumer Guarantee Act 1993.

##### OUR WARRANTY

Subject to the following conditions, this product is also covered by the manufacturer's **THREE (3) YEAR WARRANTY from the 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 Everdure. **Our Warranty** is subject to the product being used for single family domestic household use.

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

##### WHAT IS COVERED: By Our Warranty

During the warranty period, Everdure or its authorised Service Centre will at no extra charge, if your appliance is readily accessible without the need of special equipment and subject to the terms and conditions of this warranty, repair or replace any parts which it considers defective.

##### WHAT IS NOT COVERED BY OUR WARRANTY:

1. Incomplete or improper installation.
2. Normal wear and tear e.g. cleaning, light globes, filters etc.
3. Failure resulting from power surges and electrical storms.
4. Insect or vermin infestation.
5. Unauthorised repairs or use of non genuine Everdure parts.
6. Any failure caused by the product not being used in accordance with the instruction and installation manual provided with the product.
7. Misuse or abuse, including failure to properly maintain or service.
8. The clearing of blockages in pumps and hoses.
9. Damage which occurs during delivery or installation.
10. Claims to product surface coating due to liquid or solid spill-overs, accidental damage or damage from cleaning products not recommended by Everdure.

##### HOW TO CLAIM OUR WARRANTY

Please refer to our website address below for Everdure in Australia or New Zealand to register your warranty online. If you are contacting Everdure regarding any warranty claims and spare part enquiries, please make sure you have the following information on hand:

1. Product Name/Model Number
2. Serial Number
3. Purchase Date (as per invoice, or proof of purchase)
4. Purchased from
5. Warranty Registration Number

FOR PEACE OF MIND AND THE HIGHEST LEVEL OF AFTER SALES SERVICE, REGISTER YOUR EVERDURE PRODUCTS

# EVERDURE.

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*AUSTRALIA: 1300 355 541  
[www.everdure.com](http://www.everdure.com)*

*NEW ZEALAND: (09) 415 6000  
[www.everdure.co.nz](http://www.everdure.co.nz)*

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*FOR INDOOR USE ONLY*

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