

07/2012

Mod: G22/GPLP4-N

Production code: 393063

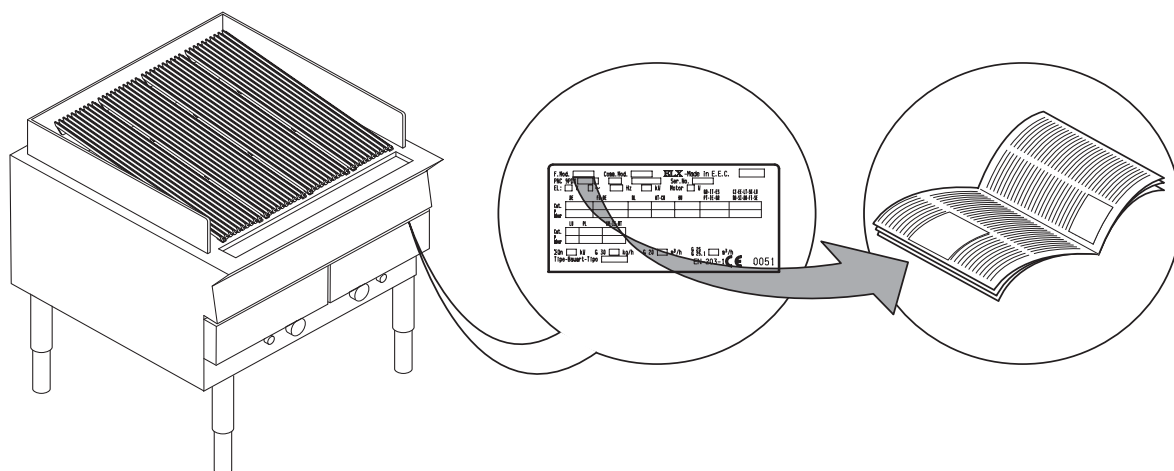


Diamond
catering equipment

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II. DATAPLATE and TECHNICAL DATA



ATTENTION

This instruction manual contains information relevant to various appliances. See the dataplate located under the control panel to identify the appliance (see fig. above).

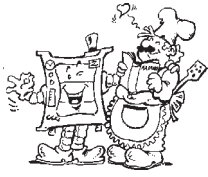
TABLE A - Gas appliance technical data and supply pressures

		MODELS			
TECHNICAL DATA		+9GRGDGCF0 400m m	+9GRGHGCF0 800m m	+9GRTDGC00 400m m	+9GRTHGC00 800m m
ISO 7/1 connection / BS/P Connection	Ø	3/4"	3/4"	3/4"	3/4"
Burners	No	1	2	1	2
Nominal heat output	kW	11	22	11	22
Type of construction		A1	A1	A1	A1

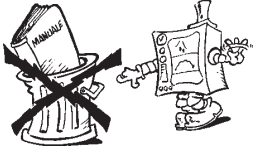
TABLE C - Technical data electric appliances

		MODELS	
TECHNICAL DATA		+9GRGDGCF0 400m m	+9GRGHGCF0 800m m
Power supply voltage	V	380-400	380-400
Phases	No.	3+N	3+N
Frequency	Hz	50/60	50/60
Max. total power	kW	7-7,5	14-15
Power supply cable section	m m ²	1,5	2,5

III. GENERAL INSTRUCTIONS



- Read the instruction manual carefully before using the appliance.



- Keep the instruction manual for future reference.



- **RISK OF FIRE** - Keep the area around the appliance free and clear of combustibles. Do not keep flammable materials in the vicinity of this appliance.



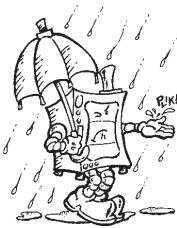
- Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the same room.
- Air recirculation must take into account the air necessary for combustion 2 m³/h/kW of gas power, as well as the well-being of persons working in the kitchen.

- Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system in the place where this appliance is installed. Do not obstruct the vents or ducts of this or other appliances.



- Place emergency telephone numbers in a visible position.

- Installation, maintenance and conversion to another type of gas must only be carried out by qualified personnel authorised by the manufacturer. For assistance, contact an authorised service centre. Demand original replacement parts.
- This appliance is designed for cooking food. It is intended for industrial use. Any use different from that indicated is **improper**.
- This appliance is not intended for use by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless they are supervised or instructed in its use by a person responsible for their safety.



- Personnel using the appliance must be **trained**. Do not leave the appliance unattended when in use.
- Turn the appliance off in case of a fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it. Do not use metal implements to clean steel parts (wire brushes or Scotch Brite type scouring pads).

- Do not allow oil or grease to come into contact with plastic parts.
- Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not clean the appliance with direct jets of water.

- The symbol  given on the product indicates that it should **not** be considered domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and the health of people. For further information regarding the recycling of this product, contact the product agent or local dealer, the after-sales service or the local body responsible for waste disposal.

Warnings

- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Never check for leaks with an open flame.
- The appliance is not suitable for a marine environment.

Failure to observe the above can compromise the safety of the appliance. Failure to observe the above invalidates the warranty.

IV. THE ENVIRONMENT

1. PACKING



The packing materials are environmentally friendly and can be stored without risk or burned in an appropriate waste incineration plant.

Recyclable plastic components are marked with:



Polyethylene: outer wrapping, instruction booklet bag, gas nozzle bag.



Polypropylene: roof packing panels, straps.



Polystyrene foam: corner protectors.

2. USE

Our appliances offer high performance and efficiency. To reduce electricity, water or gas consumption, do not use the appliance empty or in conditions that compromise optimum efficiency (e.g. with doors or lids open, etc.); the appliance must be used in a well-ventilated place, to avoid the creation of dangerous mixtures of unburnt gases in the room.

When possible, preheat only before use.

3. CLEANING

In order to reduce the emission of pollutants into the environment, clean the appliance (externally and when necessary internally) with products that are more than 90% biodegradable (for further information refer to section V "CLEANING").

4. DISPOSAL



Do not disperse in the environment. Our appliances are manufactured using more than 90% (in weight) recyclable metals (stainless steel, iron, aluminium, galvanised sheet, copper, etc.).

Make the appliance unusable by removing the power cable and any compartment or cavity closing devices (when present) in order to avoid the risk of someone becoming trapped inside.

V. INSTALLATION



• Carefully read the installation and maintenance procedures given in this instruction manual before installing the appliance.

- Installation, maintenance and conversion to another type of gas must only be carried out by qualified personnel authorised by the manufacturer.
- Failure to observe the correct installation, conversion and modification procedures can result in damage to the appliance, danger to people, and invalidates the Manufacturer's warranty.

1. REFERENCE STANDARDS

- Install the appliance in accordance with the safety regulations and local laws of the country where used.
- **AUSTRALIA:** this appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, local water supply regulations, AS5601-gas installation, health authorities and any other statutory regulations..

2. UNPACKING

ATTENTION!

Immediately check for any damage caused during transport.

- The forwarder is responsible for the safety of the goods during transport and delivery.
- Inspect the packs before and after unloading.
- Make a complaint to the forwarder in case of visible or hidden damage, reporting any damage or shortages on the dispatch note upon delivery.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).



- Unpack, taking care not to damage the appliance. Wear protective gloves.

- Carefully remove the protective film from metal surfaces and clean any traces of glue with a suitable solvent.
- For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and not later than 15 days of delivery.
- Keep all the documentation contained in the packing.

3. POSITIONING

- Handle the appliance with care in order to avoid damage or danger to people. Use a pallet for handling and positioning.
- The installation diagram provided in this instruction manual gives the appliance overall dimensions and the position of connections (gas, electricity, water). Check that they are available and ready for making all the necessary connections.
- The appliance can be installed separately or combined with other appliances of the same range.
- The appliances are not suitable for recess-mounting. Leave a space of at least 15 cm between the appliance and side walls and 20 cm from the rear wall, or in any case an adequate space to enable subsequent servicing or maintenance operations.
- Suitably insulate surfaces that are at distances less than that indicated.
- Maintain an adequate distance between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Check and if necessary level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.

3.1. JOINING APPLIANCES

- (Fig.1A) Undo the 4 fixing screws and remove the control panels of the appliances.
- (Fig.1B) Remove the fixing screw nearest the control panel, from each side to be joined.
- (Fig.1D) Bring the appliances together and level them by turning the feet until the tops match.
- (Fig.1C) Turn one of the two plates inside the appliances 180°.
- (Fig.1E) From inside the control panel of the same appliance, join them at the front side, screwing one M5x40 Hex Head screw (supplied) on the opposite insert.

3.2. FLOOR FIXING

To avoid accidental tipping of built-in half-module appliances installed separately, fix them to the floor carefully following the instructions enclosed with the corresponding accessory (F206136).

3.3. INSTALLATION ON BRIDGE, CANTILEVER FRAME OR CEMENT PLINTH

Carefully follow the instructions enclosed with the corresponding accessory. Follow the instructions supplied with the optional product chosen.

3.4 SEALING GAPS BETWEEN APPLIANCES

Follow the instructions supplied with the optional sealing paste pack.

4. FUME EXHAUST

For **Australia**, ventilation must be in accordance with Australian building codes and kitchen exhaust hoods must comply with AS/NZS1668.1 and AS 1668.2

4.1. TYPE "A1" APPLIANCES

Position type "A1" appliances under an extraction hood to ensure removal of fumes and steam produced by cooking.

4.2. TYPE "B" APPLIANCES

(in conformity with the definition given in the Installation Technical Regulations DIN-DVGW G634: 1998)

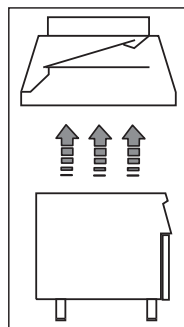
Whenever the appliance dataplate specifies only type Axx, such appliances are not designed for being directly connected to a flue or fume exhaust pipe run to the outside. However, the same appliance can be installed under an extractor hood or similar forced extraction system for fumes.

4.2.1 CONNECTION FLUE

- Remove the grille from the fume exhaust.
- Install the connection flue, following the instructions supplied with the accessory (optional).

4.2.2. INSTALLATION UNDER AN EXTRACTOR HOOD

- Place the appliance under the extractor hood (fig. opposite).
- Raise the fume exhaust pipe without altering the section.
- Do not install dampers.
- The correct height of the exhaust pipe and the relative distance from the extraction hood must comply with current standards.
- The end of the exhaust pipe must be at least 1.8 m from the support surface of the appliance.



Note! The system must ensure that: a) the fume exhaust is not obstructed; b) the length of the exhaust pipe does not exceed 3 m. Use the adapter for connecting fume ducts of different diameters.

- **SUB CLAUSES 4.1/4.2 are not relevant for Australian standard**

5. CONNECTIONS



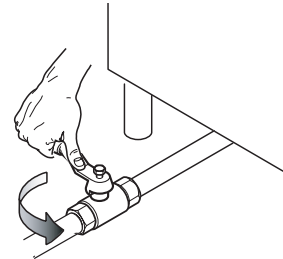
- Any installation work or maintenance to the supply system (gas, electricity, water) must only be carried out by the utility company or an authorised installation technician.
- Refer to the appliance dataplate for the product code.
- See the installation diagram for the type and position of appliance connections.

5.1. GAS APPLIANCES

IMPORTANT! This appliance is arranged and tested to operate with G20 gas 20mbar; to convert it to another type of gas, follow the instructions in par. 5.1.6. of this section

5.1.1. BEFORE CONNECTING

- Make sure the appliance is arranged for the type of gas to be used. Otherwise, carefully follow the instructions given in the section: "Gas appliance conversion / adjustment".
- Fit a rapid gas shutoff cock/valve ahead of each appliance. Install the cock/valve in an easily accessed place.



- Clean the pipes to remove any dust, dirt or foreign matter which could block the supply.
- The gas supply line must ensure the gas flow necessary for full operation of all the appliances connected to the system. A supply line with insufficient flow will affect correct operation of the appliances connected to it.
- **Attention!** Incorrect levelling of the appliance can affect combustion and cause malfunctioning.

5.1.2. CONNECTION

- See the installation diagram for the position of the gas connection on the bottom of the appliance.
- Remove the plastic protection (if present) from the gas union before connecting.
- After installation, use soapy water to check connections for leaks.
- The gas connection is male 1/2" BSP.

5.1.3. SUPPLY PRESSURE CHECK (all versions)

Make sure the appliance is suitable for the type of gas available, according to that given on the dataplate (otherwise, follow the instructions given in the section "Conversion to another type of gas"). The supply pressure must be measured with the appliance operating, using a pressure gauge (min. 0.1 mbar).

- Remove the control panel.
- Remove screw "N" from the pressure point and connect the pressure gauge "O" (fig. 2A-2B).
- Compare the value read on the pressure gauge with that given in Table B (see handbook Appendix)
- If the pressure gauge gives a reading outside the range of values in Table B, do not switch the appliance on. Consult the gas company.

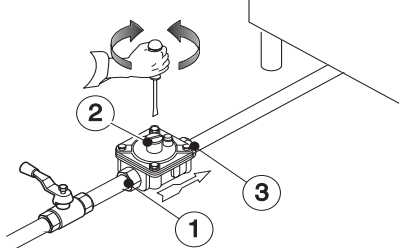
5.1.4 GAS PRESSURE REGULATOR

If the gas pressure is higher than that specified or is difficult to regulate (not stable), install a gas pressure regulator (accessory code 927225) in an easily accessed position ahead of the appliance.

The pressure regulator should preferably be fitted horizontally, to ensure the right outlet pressure:

- “1” connection side gas from mains.
- “2” pressure regulator;
- “3” connection side gas towards the appliance;

The arrow on the regulator () indicates the gas flow direction.



NOTE! These models are designed and certified for use with natural or propane gas. For natural gas, the pressure regulator on the header is set to 8" w.c. (20mbar).

AUSTRALIA: the gas pressure regulator supplied with the appliance must be fitted to the appliance inlet. Adjust the test point pressure with one burner operating at maximum setting as follow:

- 1.0 KPa for Natural gas
- 2.75 KPa for Propane gas

5.1.5. PRIMARY AIR CHECK

The primary air is correctly adjusted when the flame does not “float” with the burner cold and there is no flareback with the burner hot.

- Undo screw “A” and position aerator “E” at distance “H” given in Table B; retighten screw “A” and seal with paint (fig. 3A).

5.1.6. CONVERSION TO ANOTHER TYPE OF GAS

Table B “Technical data/gas nozzles” gives the type of nozzles to be used when replacing those installed by the manufacturer (the number is stamped on the nozzle body). At the end of the procedure, carry out the following check-list:

Check	Ok
• burner nozzle/s change	
• correct adjustment of primary air supply to burner/s	
• pilot nozzle/s change	
• minimum flame screw/s change	
• correct adjustment of pilot/s if necessary	
• correct adjustment of supply pressure (see technical data/nozzles table)	
• apply the sticker (supplied) with data of new gas type used	

5.1.6.1 REPLACING THE MAIN BURNER NOZZLE

- Unscrew nozzle “C” and replace it with one suitable for the type of gas (Table B, fig.3A) according to that given in the following table.
- The nozzle diameter is given in hundredths of mm on the nozzle body.
- Retighten nozzle “C”.

5.1.6.2 PILOT BURNER NOZZLE REPLACEMENT

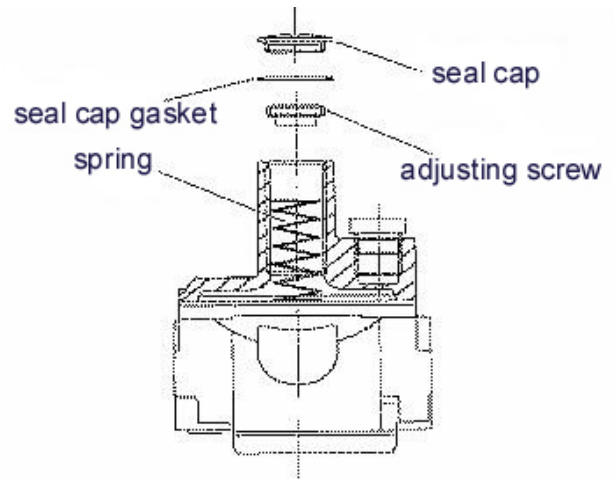
- Undo screw coupling “L” and replace nozzle “I” with one suitable for the type of gas (Table B, fig.3B).
- The nozzle identification number is given on nozzle body.
- Retighten screw coupling “L”.

5.1.6.3 MINIMUM FLAME SCREW REPLACEMENT

- Unscrew minimum flame screw “M” from the cock and replace it with one suitable for the type of gas, screwing it down fully (Table B, fig.2A).

5.1.6.4 REPLACING THE ADJUSTMENT SPRING OF THE PRESSURE REGULATOR

- Replace the spring of the pressure regulator with one suitable for the gas pressure type given in table B (see handbook Appendix) as follows:
 - Remove the seal cap, seal cap gasket, adjusting screw and the spring.
 - Insert the new spring and replace the adjusting screw.
 - Connect a pressure gauge to the appliance’s test point pressure (fig. 2A/2B).
 - Ignite the appliance’s burners so to have the maximum gas consumption.
 - Regulate the adjustment screw until the pressure gauge shows the working pressure value (section 5.1.4 Gas pressure regulator).
 - Replace the seal cap and gasket and screw tightly closed.
 - Remove the pressure gauge and close the test point pressure.
 - Prior to operation, test the gas pressure regulator for leaks.



5.2. ELECTRIC APPLIANCES

5.2.1. ELECTRICAL CONNECTION (Fig. 4A-Table C).

IMPORTANT! Before making the connection, check the compatibility of the dataplate specifications with the mains voltage and frequency.

- To access the terminal board, remove the control panel of the appliance by removing the fixing screws (fig. 4A 1-2).
- Connect the power supply cable to the terminal board as shown in the electrical diagram attached to the appliance.
- Secure the power supply cable with a cable clamp.

IMPORTANT! The manufacturer declines any responsibility if the safety regulations are not respected.

5.2.2. POWER SUPPLY CABLE

Unless otherwise stated, our appliances do not come equipped with a power supply cable. The installer must use a flexible cable having characteristics at least equivalent to H05RN-F rubber-insulated type cables.

Protect the cable section outside the appliance with a metal or rigid plastic pipe.

5.2.3. CIRCUIT BREAKER

Install a circuit breaker ahead of the appliance. Contact opening distance and maximum leakage current must comply with current regulations.

5.3. EARTH AND EQUIPOTENTIAL NODE CONNECTION

The appliance must be earthed; it must be included in an equipotential node by means of the screw located under the appliance frame at the front right.

The screw is marked with the symbol .

6. SAFETY THERMOSTAT

Some of our appliance models use a safety thermostat, which cuts-in automatically when temperatures exceed a preset value, cutting off the gas supply (gas appliances) or the electricity supply (electric appliances).

6.1. RESET

- Wait until the appliance has cooled down: a suitable temperature for resetting is approx. 90°C.
- Press the red button on the body of the safety thermostat.

IMPORTANT! If resetting entails the removal of a protective part (e.g. control panel) this must be carried out by a specialized technician. Tampering with the thermostat invalidates the warranty.

7. BEFORE COMPLETING THE INSTALLATION OPERATIONS

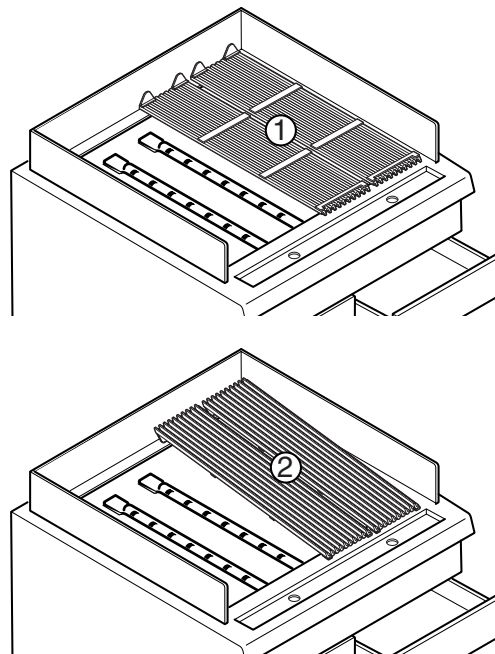
Use soapy water to check all gas connections for leaks. DO NOT use a naked flame to check for gas leaks. Light all the burners separately and also together, to check correct operation of the gas valves, rings and lighting. For each burner, adjust the flame regulator to the lowest setting, individually and together; after completing the operations, the installer must instruct the user on the correct method of use. If the appliance does not work properly after carrying out all the checks, contact the local after-sales service centre.

VI. OPERATING INSTRUCTIONS

1. GRILL USE

1.1 POSITIONING THE CAST IRON GRILLS

The cooking grill can be positioned in two ways depending on the type of cooking and characteristics of food to be cooked.



- **Position 1:** suitable for slow cooking (grill horizontal)

- **Position 2:** suitable for normal cooking, using the grill tilting function to allow grease to run off.

Note: The cooking of some types of meat produces an amount of fat exceeding the capacity of the collection channels; in this case, lower the flame by operating the valve cock (gas models) and use the grills in position "1" so that the fat runs directly into the collection trays; this will help reduce typical flare-ups and prevent burning the meat.

1.2 GAS MODELS

The gas control knob "A" for all burners has 4 positions:

- "Off"
- ★ "Pilot ignition"
- 🔥 "Max. flame"
- "Min. flame"

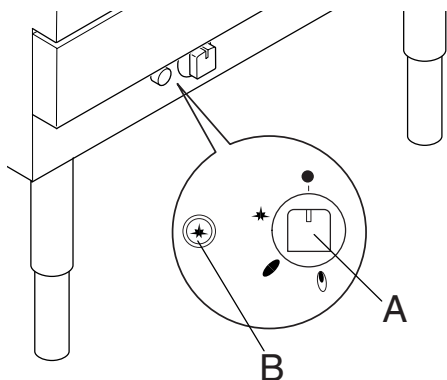
Ignition

Lighting the pilot flame

- Press and turn knob "A" from "off" to "pilot on".
- Press down knob "A" and at the same time press piezoelectric switch "B" repeatedly, which will light the pilot flame. Check lighting of the pilot flame through the holes in the control panel. When knob "A" is released, the flame must remain alight; otherwise, repeat the operation.

Lighting the main burner

- Turn knob "A" from "pilot on" to "max".
- For a minimum flame, turn knob "A" to "min".



Switching off

Switching off the main burner

- Turn knob "A" from "max or min" to "pilot on".

Switching off the pilot flame

- Press and turn knob "A" to "off";
- At the end of the day, close the gas supply cock located ahead of the appliance.

USING THE DRAWER

- For better cooking results and to facilitate cleaning at the end of the day, pour 2-3 cm of water into each grease collection drawer.

1.3 ELECTRIC MODELS

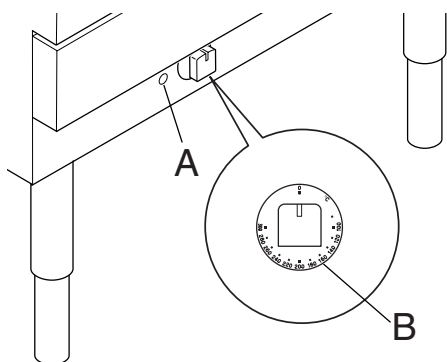
Switching on

- Turn on the switch installed ahead of the appliance.
- Turn thermostat knob "B" to the desired temperature setting. Lighting up of green indicator "A" indicates that the power is on.

Switching off

Turn the control knob to "0".

Turn off the electrical switch installed ahead of the appliance.



USING THE DRAWER

- For better cooking results and to facilitate cleaning at the end of the day, pour 2-3 cm of water into each grease collection drawer.

VII. CLEANING

CAUTION!

Before carrying out any cleaning operation, disconnect the appliance from the mains power supply.

1. EXTERNAL PARTS

SATIN FINISH STEEL SURFACES (daily)

- Clean all steel surfaces: dirt is easily removed when just formed.
- Remove dirt, grease and food residuals from steel surfaces when cool using soapy water, with or without detergent, applied with a cloth or sponge. Dry the surfaces thoroughly after cleaning.
- For stubborn dirt, grease or food residuals, wipe the cloth/sponge with the grain of the satin finish and rinse often: rubbing in a circular motion, combined with the particles of dirt deposited on the cloth/sponge, could damage the steel's satin finish.
- Iron objects could ruin or damage the steel: damaged surfaces become dirty more easily and are more liable to corrode.
- Have the satin finish repaired if necessary.

SURFACES BLACKENED BY HEAT (when necessary)

Exposure to high temperatures can cause the formation of dark marks. These do not constitute damage and can be removed by following the instructions given in the previous paragraph.

2. OTHER SURFACES

SURFACES IN SOFT IRON OR CAST IRON (daily)

Remove dirt using a damp cloth or, in the event of stubborn deposits, the accessories (optional or supplied) specified in the list. After cleaning, switch the appliance on to dry the surface quickly, then coat the surface with a thin film of cooking oil.

CAUTION! With electric appliances, ensure no water comes into contact with electric components: water penetration can cause short circuiting and dispersion, tripping the appliance protection devices.

TRAYS AND COLLECTION DRAWERS (even several times a day)

Remove any grease, oil, food residuals, etc., from trays, drawers and containers in general used for collection. Always clean these containers at the end of the day. While using the appliance, empty them when they are nearly full.

2.1. GAS MODELS

Cleaning the burner and hearth grill

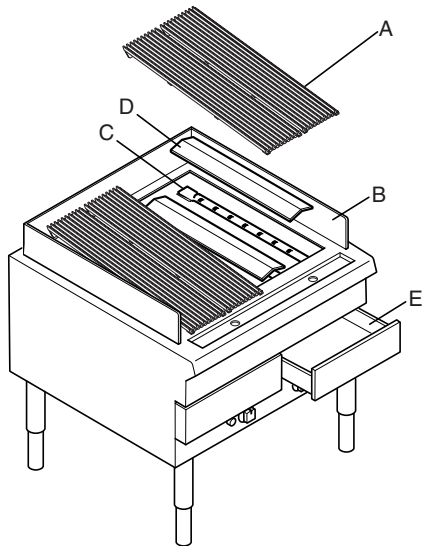
- Remove cooking grill "A" and splashguard "B" by lifting it up.
- Remove tiles "D" by lifting them slightly from the back and pulling them out of the front guiding pins.
- Clean the burner around the flame zone and along the holes of the flame protector, removing all traces of dust and deposits, taking care not to enlarge the flame holes.
- Clean the tabs of the combustion chamber that convey juices into drawer "E", using a scraper or another equivalent tool then go over with a damp cloth. During this operation take care not to damage the pilot flame ignition unit.
- Replace tile "D", ensuring the two front pins slot properly into their seats.

2.2. ELECTRIC MODELS

CAUTION: before carrying out cleaning operations make sure the heating elements are cool.

- Always disconnect the electrical power supply before carrying out any cleaning or maintenance.
- Remove cooking grill "A" and splashguard "B".
- Clean the inside of the grill with a scraper.

CAUTION: do not clean the electric heating elements and do not use water inside the grill, due to the presence of electrical components.



3. IDLE PERIODS

If the appliance is not going to be used for some time, take the following precautions:

- Close the cocks or main switches installed ahead of the appliances.
- Rub stainless steel surfaces vigorously with a cloth moistened with vaseline oil in order to form a protective film.
- Periodically air the premises.
- Have the appliance checked before using it again.
- In order to avoid too rapid evaporation of accumulated moisture and consequent breakage of the element, when starting up again leave electric appliances on minimum setting for at least 45 minutes.

4. INTERNAL PARTS

IMPORTANT! Operations to be carried out every 6 months exclusively by specialized technicians.

- Check the condition of internal parts.
- Remove any deposits of dirt inside the appliance.
- Inspect and clean the flue system.

N.B.: in certain ambient conditions (e.g. intensive use of the appliance, salty environment, etc.) the above cleaning should be more frequent.

VIII. MAINTENANCE

1.MAINTENANCE

All the components requiring maintenance are accessible from the front of the appliance, after removing the control panel and front panel. Disconnect the power supply before opening the appliance

1.1 BRIEF TROUBLESHOOTING GUIDE

Even with correct use of the appliance malfunctions can occur.

- *The pilot burner does not light*

Possible causes:

- Insufficient pressure in gas pipes.
- Blocked nozzle.
- Faulty gas cock.

- *The pilot burner goes out when the "pilot on" knob is released*

Possible causes:

- The pilot burner is not heating the thermocouple sufficiently.
- Faulty thermocouple.
- The gas cock knob is not being pressed enough.
- Lack of gas pressure to cock.
- Faulty gas cock.

- *The pilot burner is still lit but the main burner does not light*

Possible causes:

- Loss of pressure in gas supply pipe.
- Blocked nozzle or faulty gas cock.
- Gas outlet holes on burner clogged.

Possible causes:

- Loss of pressure in gas supply pipe.
- Blocked nozzle or faulty gas cock or valve.
- Gas outlet holes on burner clogged.

- *The oven temperature cannot be adjusted.*

Possible causes:

- Faulty thermostat bulb.
- Faulty gas valve.
- Faulty electric thermostat or power regulator.
- Electric safety thermostat tripped.

1.2. MAINTENANCE SCHEDULE

• It is recommended the appliance is inspected and serviced by an authorized person at least every 12 months. For this purpose it is recommended to draw up a maintenance contract.

AUSTRALIA

For service and spare parts, please contact:

Electrolux - Tom Staddart Pty Ltd

Zanussi - JL Lennard Pty Ltd