

Unit 3
21 Rowell Av



540MM UPRIGHT COOKERS

User Manual

CFE532WB, CFE533WB, CFE536WB, CFE536SB, CFE535WB, CFE537WB,
CFE547WB, CFE547SB, CFE516SB, CFG501WB, CFG504WB, CFG504SB,
CFG503WB, CFG513SB, CFG513WB, CFG517WB, CFG517SB

CHEF
cooking

The Chef in Aussie kitchens
for over 70 years

CONGRATULATIONS

Congratulations and thank you for choosing your Chef upright cooker. We are sure you will find your new appliance a pleasure to use and a great asset to your cooking. Before you use the appliance, we recommend that you read through the whole user manual which provides a description of the product and its functions. For future reference, please store this booklet in a safe place.

To avoid the risks that are always present when you use a gas appliance, it is important that the appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

This appliance complies with the requirements of Australia standards AS/NZS 60335.2.6

CONDITIONS OF USE

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments
- Farm houses
- By clients in hotels, motels and other residential type environments
- Bed and breakfast type environments.

Record model and serial number here:

Model: CFE547WB
Serial number:

The symbols you will see in this booklet have these meanings:



warning
This symbol indicates information concerning your personal safety



caution
This symbol indicates information on how to avoid damaging the appliance



tips and information
This symbol indicates tips and information about use of the appliance



environmental tips
This symbol indicates tips and information about economical and ecological use of the appliance

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Important – check for any damage or marks
If you find the appliance is damaged or marked, you must report it within 7 days if you wish to claim for damage/marks under the manufacturer’s warranty. This does not affect your statutory rights.



- Information on disposal for users**
- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers
 - If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

important safety instructions



To avoid an electric shock or 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.

WARNING - Accessible parts may become hot during use. To avoid burns, young children should be kept away.

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

DO NOT operate the hotplates with external timers or separate remote control system.

During use this appliance becomes hot. Care should be taken to avoid touching hot external, internal surfaces and hot elements when in use. Use oven gloves.

This appliance must NOT be used as a space heater.

DO NOT install an after market lid or cover over this appliance.

DO NOT spray aerosols in the vicinity of this appliance while it is in operation.

DO NOT store flammable materials in the appliance storage drawer or near this appliance.

Ensure all specified vents, openings and airspaces are not blocked

Install cooker, shelving and fittings in accordance with the Guide and Installation Instructions, to avoid accidents.

DO NOT operate the gas appliance if the smell of gas persists.

DO NOT MODIFY THIS APPLIANCE.

The cooking process has to be supervised. A short term cooking process has to be supervised continuously.



Grill warnings
DO NOT leave grill on unattended.
Fat left on a grill dish is a fire hazard! Keep grill clean and turn off grill immediately after use.

If gas burner does not light in 15 seconds, allow one minute for gas to clear before trying again.

Placing thick portions of food under grill can be a fire hazard.

DO NOT cover the grill dish insert with foil.



Separate grill model: Grill with door open
Grill in oven model: Grill with door closed



Oven warnings
DO NOT use oven door as a shelf.

DO NOT push down on open oven door.

If the gas oven does not light in 8 seconds, allow 1 minute for gas to clear before trying again.

DO NOT line oven with foil or place anything on the bottom of the oven while baking, as trapped heat will crack or craze the floor of the oven cavity liner.

DO NOT use poly-unsaturated oils (vegetable oils) as this type of oil can cause black spots or deposits inside the oven. This residue is very difficult to remove.



Hotplate and burner warnings
DO NOT allow pots to boil dry, as damage to hotplate (and pan) may result.

DO NOT operate without a pot, fry pan etc on hotplates.

DO NOT allow cookware to overhang hob onto adjacent bench tops, this will cause scorching to the bench top surface.

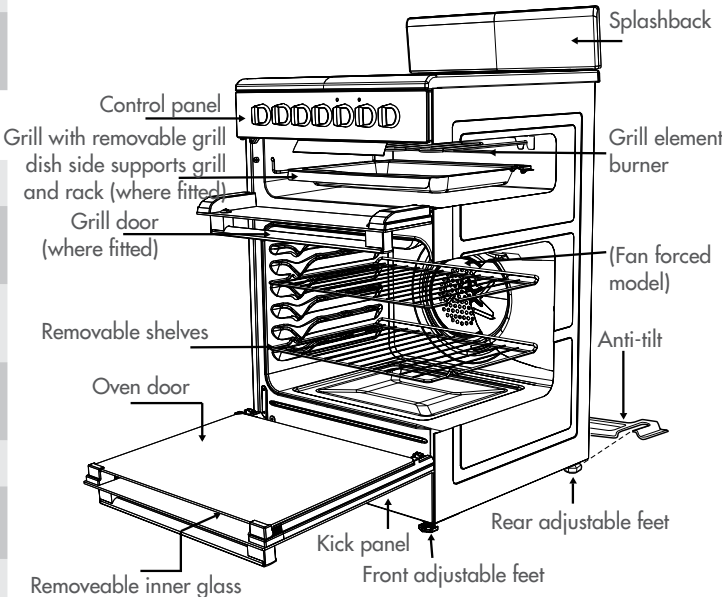
Gas models: Ensure burner caps and crowns are in their correct position.

Do not store items on the cooking surface, to avoid fire.

Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.

General appliance description

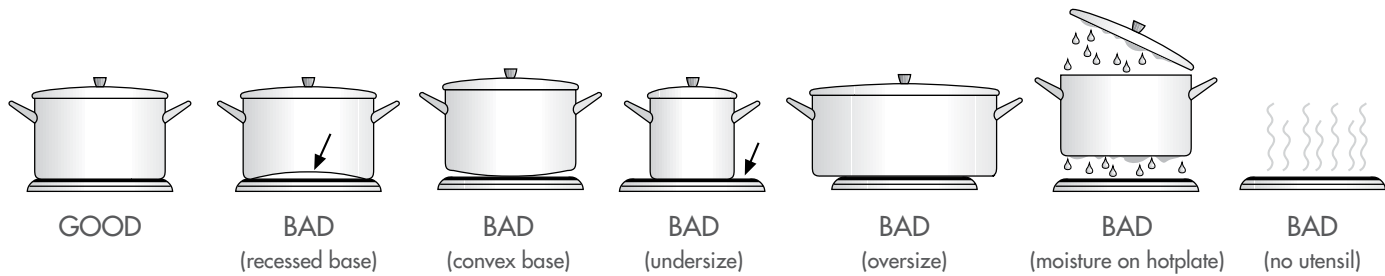
Electric Separate Grill Oven depicted



operating for the first time

Choosing utensils for gas and electric hotplates

Refer to diagram below



⚠ Installation and service warning

- Only an authorised person must install and service this appliance (Certificate of Compliance to be retained)
- In order to avoid tipping of appliance the anti-tilt plate **MUST** be installed
- Appliances requiring connection to 230 – 240V **MUST** be earthed
- This appliance must **NOT** be installed on a base, box or in a closed cupboard
- If the electrical supply cord is damaged, a qualified person **MUST** replace the cord to avoid a hazard or void your warranty
- Surrounding kitchen cabinets **MUST WITHSTAND 85°C**
- In order to avoid a hazard the installation instructions **MUST** be followed.

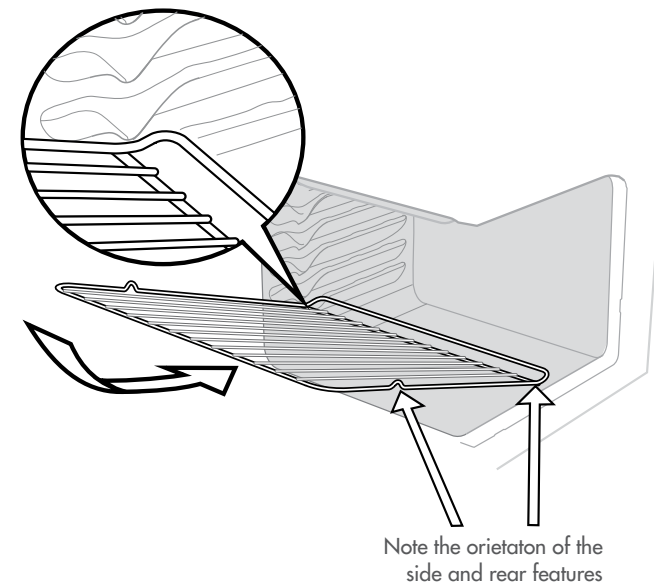
i Before operating first time

1. Read all the Warning and Safety information.
2. Remove all internal boxes and bags from oven.
3. Clean out the oven interior with detergent and hot water and polish with a soft cloth. **DO NOT** close oven door until the oven is completely dry.
4. New appliances can have an odour during first operation. It is recommended to 'run in' the oven before you cook. Run the oven at 180°C for 2 – 4 hours and ensure that the room is well ventilated.

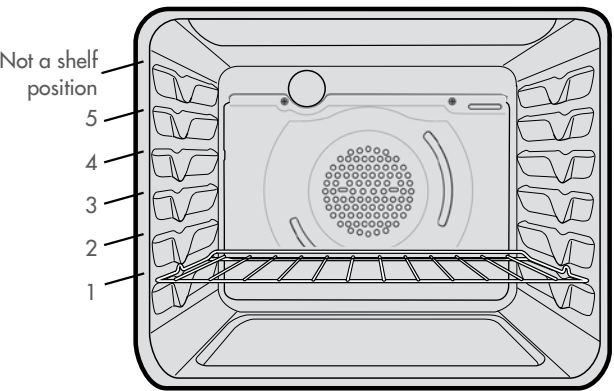
installing your oven accessories

Fitting oven shelves

1. Ensure shelf orientation is correct (refer to diagram below).
2. Slide oven shelves onto oven supports (side runners) at an angle until raised back of shelf is past the stop on oven supports (side runners).
3. Lower front of shelf and push in until stop is reached.
4. To remove oven shelves, withdraw to the stop and raise the front of shelf to clear the stop.



Oven shelf location



NOTE: the top ledge is not a shelf position.
There are no stops for shelf withdrawal.

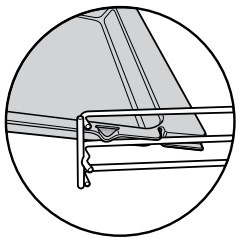
Fitting the grill dish

Separate Grill: Ensure rear of the dish is engaged with the side support before sliding backwards. To remove, simply pull forwards and upwards.

To ensure proper grill operation, slide the grill dish fully rearward to the stop.

To remove, simply pull forwards and upwards.

Engagement of rear of dish



Grill in Oven: see Fitting Oven Shelves

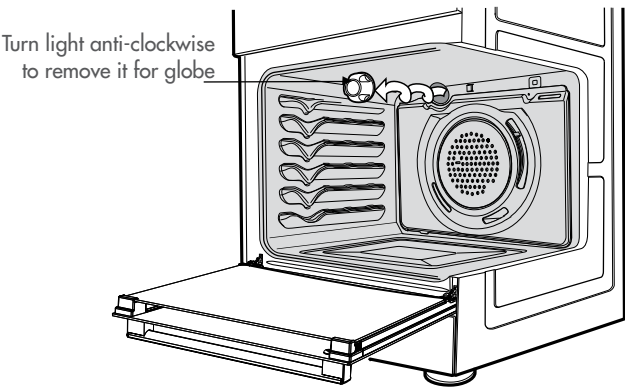
The grill dish with wire insert can be used in any of the two upper height positions (shelf positions 4 and 5) between the runners.

NOTE: You must remove the grill dish when baking in the oven.

Replacing the oven light

⚠ warning

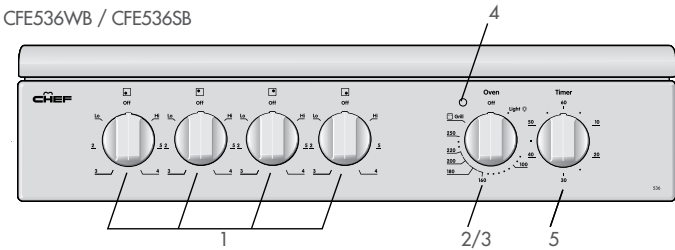
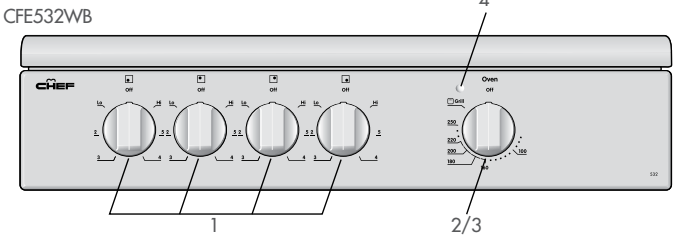
Ensure the appliance is switched off at power supply (not just the control knobs) before replacing the light globe to avoid possibility of electric shock.



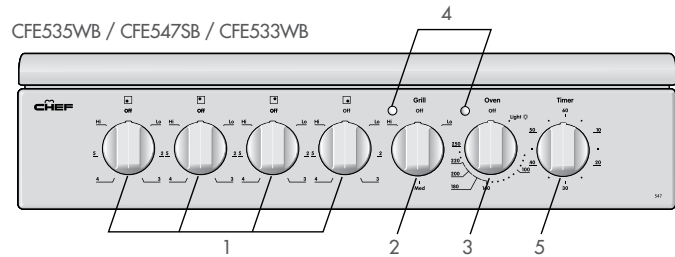
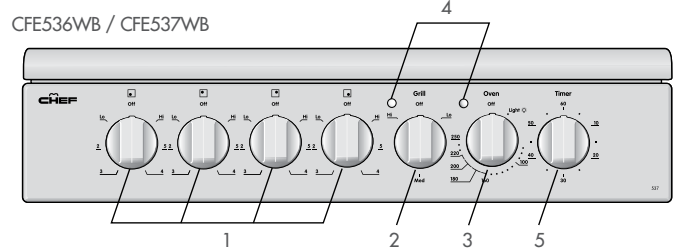
using the electric cooker

Electric features and descriptions

Grill in Oven Models



Separate Grill Models



1. Ceramic Hotplate Control Knob – sets hotplate temperature.
2. Grill Control Knob – sets grilling temperature.

3. Oven Control Knob – sets oven temperature.
4. Grill/Oven Indicator Light(s) – Comes on when grill/oven temperature knob is operated. Oven indicator light cycles on and off when temperature is reached.
5. Timer 60 Minute – (where fitted) sets reminder time. – When timer returns to zero, timer gives a short ring.

NOTE: For any time below 15 minutes, turn knob past 15 minutes, then back to required time setting.

Ceramic Hotplates



warning

If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- The ceramic cooktop is made from ceramic glass, a tough, durable material that withstands heating and cooling without breaking. However, it must be noted that as it is glass, it may break, and must therefore be treated with care. Should you have any questions about the glass in your new appliance, please contact the service centre by dialling 13 13 49
- The smooth glass surface has a pattern to show where the elements under the glass are located
- When a hotplate is on, the hot surface warning light will come on. After switching off, this light will continue to glow until the temperature of the hotplate drops below 60°C.



Electric oven conventional baking

Heat comes from two elements, one above and one below the food. The bottom element is hidden below the floor of the oven. As hot air rises naturally, the upper part of the oven will be approximately 10°C higher than the set temperature and the lower part of the oven approximately 10°C cooler.

For Grill in Oven Models, the grill dish must be removed when baking.

For best baking results, preheat oven for 30 minutes, also refer to 'General Hints and Tips'.

using the electric cooker

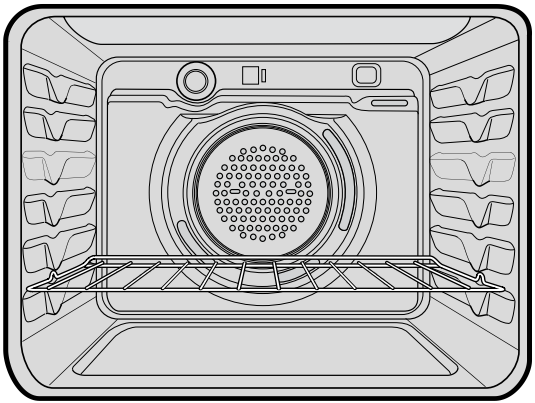
Electric oven fan forced baking

In a fan forced electric oven the heat comes from the rear oven element. Hot air is distributed by a fan behind the rear wall of the compartment, providing an even temperature on all shelf levels. This means, batches of food can be baked using multiple shelf positions simultaneously.

Fan forced operation can be used for single food baking with equal success.

Fan Forced baking generally requires lower temperatures than conventional baking. Most recipe books, unless stated, are typically for conventional oven temperatures. It is recommended that when using the fan forced mode, reduce the oven temperature by 10 degrees (refer to 'Oven Guide').

For best baking results preheat oven for 30 minutes.




general hints and tips



Using the Grill

- **Separate Grill:** Grill with door open.
Grill dish must be fully inserted.
- **Grill in oven:** Grill with door closed.

Hints general

- For best baking results preheat oven for 30 minutes
- The material and finish of baking trays and dishes used will affect the way foods are baked, especially base browning.
- Enamelware, anodised aluminium, dark bakeware or non-stick interiors and coloured exteriors will assist in maintaining or reducing the baking time and increase base browning
- Ovenproof glassware or ceramics are poor conductors of heat. The shiny surface of aluminium or polished steel utensils and trays also reflects the heat rather than passing it through to the food being baked
- Always place dishes centrally on the shelf to ensure even browning
- Stand casseroles dishes or similar-type dishes on suitably sized baking trays to prevent spillage onto the base of oven to make cleaning of oven easier
-  DO NOT place dishes, trays or baking pans directly on the oven base as they become very hot and will crack and craze the oven liner
- Use ovenproof cookware, which will withstand temperatures of 250°C
- DO NOT use baking trays larger than 30 x 35cm (12 x 14 inches) as they will restrict the circulation of the heat and may affect cooking performance of the oven
- Use shallow casserole dishes in preference to deeper ones as this shortens cooking time in the oven.

Conventional Oven

- The shelf position is critical. The temperature in centre of the oven is the temperature shown on the oven control knob. Single shelf baking gives optimal cooking results.
- DO NOT place baking trays, oven dishes or foil directly on the base of oven, as trapped heat will crack and craze the floor of the oven liner.

Fan Forced

- DO NOT place baking trays and oven dishes directly against the grid covering the fan at the back of the oven
- DO NOT Place oven dishes directly on the oven base
- Make sure shelves are evenly spaced
- When baking more than one dish in fan forced oven, place dishes centrally on shelves rather than several dishes on one shelf
- When the oven is full you may need to allow a slightly longer baking time
- When using different size trays or cooking different types of food, cooking times may vary for each dish.



General tips

Condensation and Steam

- Always stand back from heated oven when opening oven door to allow any build-up of steam or heat to release
- During cooking steam may be produced which can be released when opening the oven door. This is quite normal
- If there is any build-up of condensation on the oven door it is recommended that it be carefully wiped away either during or after cooking.

Cleaning the cooker

Ovens and hotplates are made from steel and enamel. Do not use abrasives and harsh scourers as they may scratch the surface



Do not use steam cleaners

Stainless Steel

- All grades of stainless steel can stain, discolour or become greasy. You must clean these areas regularly by following the procedures below if you want your appliance to look its best, perform well and have a long life
- Care must be taken when wiping exposed stainless steel edges as they can be sharp
- The front frame around the oven can be cleaned with stainless steel cleaners if it comes soiled or discoloured
- A suitable cleaner can be purchased from Electrolux Customer Care Centres
- Make sure you follow the polish or brushing lines in the steel.

General

- Always clean appliance after use, especially food spillage. DO NOT use steel wool, wax polishes or caustic based commercial cleaners as these will damage your oven
- DO NOT use steam cleaners, as this may cause moisture build-up **especially in the glass door**
- Door Glass – DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean glass since they can scratch the surface, which may result in shattering of the glass.




warning

Door glass is a tough and durable material designed to withstand heating and cooling without breaking. However it must be remembered that it is glass and may break, therefore must be treated with care.

If you have any questions about the glass in the oven please contact the Service centre on 13 13 49.

cleaning the cooker

Oven

-  Do not remove the oven door
- Make sure oven knobs are in the off position
- Clean immediately after use as a warm oven is easier to clean
- Use detergent, hot water (and household ammonia/cloudy ammonia if necessary) and a soft cloth. Dry thoroughly.
- Remove shelves when cleaning oven
- If there is a build-up of grease, place a small oven proof dish containing ¼ cup (62ml) household ammonia/cloudy ammonia and ¾ cup (187ml) water in the oven. Heat oven to 110 degrees and turn oven off when 110 degrees is reached. Leave over-night. The fumes will loosen stubborn grease and stains. Remove bowl, wash with hot, soapy water and dry well before closing oven door again.

Oven Shelves

- Chrome shelves: use detergent and hot water. If very dirty use a non-abrasive nylon scourer
- Enamel dishes and tray: use detergent and hot water. If very dirty a non-abrasive nylon scourer
- DO NOT clean oven parts with abrasive or caustic-type cleaners.

Oven – Grill Dish and Insert

- After every use, and while still warm, sprinkle grill insert with detergent and cover with wet paper towel as this will loosen food particles and grease
- Wash pan and grid with hot, soapy water with a little household ammonia/cloudy ammonia added. Rinse and dry before replacing in position.

Ceramic Hotplates

- Clean with detergent and hot water and polish with a soft cloth
- For harder to clean spills a blade scraper is supplied
- Aluminium foil, plastic and high sugar content food can cause pitting if not removed before the hotplate has cooled.
- Sometimes SURFACE stains appear to be ‘bubble’ marks under the ceramic glass. These can be cleaned off with a razor blade scraper and ceramic cleaner.

general hints and tips

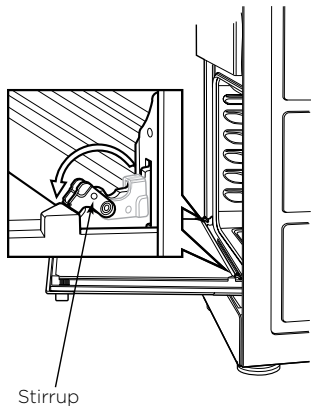
Cleaning the Oven Door

Cool air circulates through the door to lower the surface temperature on the outside of the oven door.

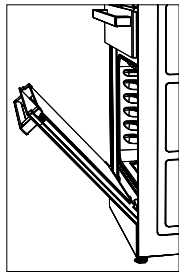
- ⚠ Do not remove the oven door
- This product has a removable inner door glass.

To remove the inner door glass for cleaning

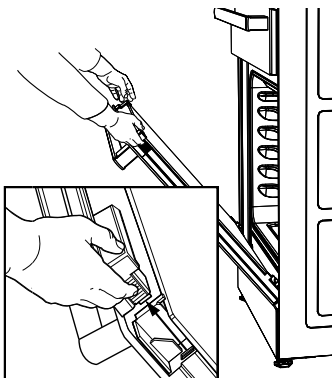
- Open the door fully to access the hinges then rotate the “stirrups” on both hinges fully towards the door.



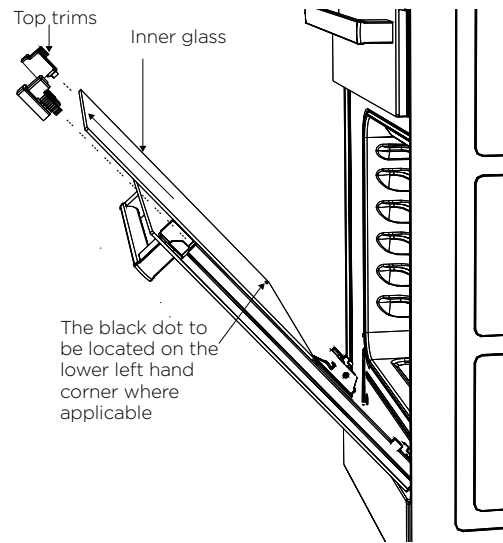
- Slowly close the door until it stops against the ‘stirrups’ (about 45°)



- To remove the top trims (2 off), press the ribbed release clips at each end and lift top trim away from the door.



- Using both hands, gently remove the inner glass by sliding out and lifting away from the door



- Wipe inner and outer glass gently with detergent and warm water
- Wipe clean and dry thoroughly.

Door Inner Glass – The black dot to be located on the lower left hand corner.

Re-Assembling the oven door inner glass

- Replace the inner glass back to the door with the black dot located on the lower left hand corner where applicable
- Replace the top trim ensuring the clips snap back into position
- Fully open the door, rotate the stirrups back to their original position and close the door.

⚠ warning

DO NOT use the oven without the inner door glass fitted.

DO NOT use harsh abrasives on glass as this may damage the glass

DO NOT place glass in dishwasher.

Hand wash only with a soft cloth and warm soapy water. When dry, polish with a soft cloth and ensure the glass is dry before re-assembly.

getting to know your oven

Getting to know your new oven with this ‘Simple Test Cake’

When baking, it is possible that there will be some variation in colour. Therefore, we suggest to make this simple, easy and delicious test cake to help you understand your new oven. All ovens do sometimes have hot or cold spots, therefore it is important to judge with your eye as you may need to rotate your dishes during baking.

‘Simple Test Cake’

- 125g butter, softened to room temperature
- 1 cup caster sugar
- 1 teaspoon pure vanilla essence
- 4 large eggs
- 2 cups self-raising flour
- pinch of salt
- 4 tablespoons (80mL) full-cream milk

Method:

- Butter base and sides of two, 20cm straight-sided round or square cake pans. Then line the base with grease proof paper or baking paper.
- Preheat oven to moderate ‘180°C’ (170°C fan forced) for 30m and ensure oven shelf is in position 2 of the oven.
- Cream softened butter and sugar until light in colour.
- Add vanilla essence.
- Add eggs one at a time, beating well after each addition.
- Sift flour and salt into the mixture and beat until well combined.
- Add milk and beat or stir to combine.
- Spoon mixture equally between prepared cake pans.
- Bake in preheated oven, position 2 for about 25 to 35 minutes. Tip: Insert a fine cake skewer into the cake mix. If it comes out clean, or if the edges of the cake have come away slightly from the sides of the cake pan, the cake is ready.
- Remove from oven and place on wire cake rack and rest for 5 minutes before removing from cake pans. Cool completely.

To Serve: sandwich together with your favourite jam or conserve, and dust top with pure icing sugar.

FOOT NOTE: if desired, substitute butter for either margarine or olive oil spread.

Recipe is based on the Australian standard metric 250mL cup and 20mL tablespoon sets.

oven guide

The following is intended as a guide and experience may show some slight variation in order to meet individual requirements. Where the gas models vary from the electric models, details for gas cooking is shown in brackets. For best results when baking, preheat your oven for 30 minutes.

| Food | Conventional Oven | | Fan forced oven | | Time in minutes |
|---------------------------|-------------------|----------------------|-------------------|----------------------|-----------------|
| | Temperature °C | Oven shelf position* | Temperature °C | Oven shelf position* | |
| Plain or fruit scones | 220 | 2 (3) | 210 | Any | 10 – 15 |
| Rolled biscuits | 170 (180) | 2 | 150 (170) | Any | 10 – 15 |
| Spooned biscuits | 190 | 2 | 180 | Any | 12 – 15 |
| Shortbread biscuits | 160 | 1 or 2 | 150 | Any | 30 – 35 |
| Hard individual meringues | 110 | 2 | 100 | Any | 90 |
| Soft individual meringues | 180 | 2 | 165 | Any | 15 – 20 |
| Pavlova – 6 eggs | 110 (120) | 1 | 100 | Any | 75 |
| Cup cakes | 190 | 2 | 180 | Any | 15 – 20 |
| Sponge – 4 eggs | 180 | 2 | 170 | Any | 20 – 30 |
| Plain butter cake | 180 | 2 | 170 | Any | 25 – 40 |
| Rich fruit cake | 140 (150) | 2 | 130 | Any | 180 |
| Shortcrust cornish pasty# | 200 (200/180) | 2 | 180 (180/160) | Any | 40 – 45 (10/35) |
| Shortcrust custard tart | 200/180 (220/180) | 1 (3) | 190/170 (200/180) | Any | 20 – 30 (10/25) |
| Cream puffs | 210 | 2 | 200 | Any | 25 – 30 |
| Yeast bread | 210 | 1 | 200 | Any | 25 – 30 |
| Pizza | 220 | 2 | 220 | Any | 15 – 25 |

* Shelf position is counted from the bottom shelf up. Bottom shelf position is 1.

Turn down temperatures shown.

| Meat/Poultry/Fish | | Recommended temperature °C | Minutes per kilogram |
|-------------------|-------------|----------------------------|--|
| Beef | – Rare | 200 | 35 - 40 |
| | – Medium | 200 | 45 - 50 |
| | – Well done | 200 | 55 - 60 |
| Lamb | – Medium | 200 | 40 |
| | – Well done | 200 | 60 |
| Veal | | 180 | 60 |
| Pork | | 200 | 60 |
| Chicken | | 180 - 200 | 45 – 50 |
| Duck | | 180 - 200 | 60 – 70 |
| Turkey | | 180 | 40 – 45 (less than 10kg) 35 – 40 (more than 10kg) |
| Fish | | 180 | 20 |

troubleshooting

| Problem | Causes | What to do |
|---|---|--|
| Uneven cooking | Incorrect shelf position | Select shelf that puts food in centre of oven |
| | Oven tray too large | Try other trays or dishes |
| | Trays not in centre | Put trays in centre |
| | Air flow in oven uneven | Rotate food during cooking |
| | Grill tray affecting thermostat | Remove grill tray from oven on bake modes |
| Baked products too brown on top | Oven not preheated | Preheat the oven |
| | Baking tins too large for recipe | Use correct size tins |
| | Baking tins not evenly spaced | Stagger baking tins at least 3cm between tins and the oven walls |
| | Products not evenly sized or spaced on trays | Make into same size and shape and spread evenly over trays |
| Baked products too brown on bottom | Baking tins too large | Use correct size tins |
| | Baking tins are dark metal or glass | Change to shiny, light tins or lower the temperature by 10°C |
| | Food too low in oven | Cook one shelf higher |
| | Oven door opened too frequently during baking | Don't open the oven door until at least half the cooking time has passed |
| | Baking temperature too high | Lower the temperature |
| | Grill tray affecting thermostat | Remove grill tray from oven on bake modes |
| | | |
| Cakes have a cracked thick crust | Baking temperature too high | Lower the temperature |
| | Food too low in oven | Cook one shelf higher |
| | Cake batter over mixed | Mix just long enough to combine the ingredients |
| | Baking tin too deep | Check size of tin and use recommended size |
| | Baking tins dark | Change to shiny light tins |
| Baked products are pale, flat and undercooked | Baking temperature too low | Raise the temperature |
| | Food too low in oven | Cook one shelf higher |
| | Baking time too short | Increase cooking time |
| | Incorrect baking tin size | Use correct size tin |
| Cakes fallen in centre | Baking temperature too low | Raise the temperature |
| | Baking time too short | Increase cooking time |
| | Proportions of ingredients incorrect for recipe | Check recipe |
| | Opening door too early during baking | Do not open door until the last quarter of cooking time |
| Roast meat and potatoes not brown in fan oven | Poor hot air circulation | Elevate food onto a rack to allow air circulation |
| | Grill tray affecting thermostat | Remove grill tray from oven on bake modes |
| Juices running out of meat | | Do not pierce meat with fork, turn with tongs |
| Grilled meats overcooked on outside and raw in the centre | | Grill at lower insert position |
| Grilled chops and steaks curling | | Cut into fat every 2cm (¾") |

troubleshooting

If you have a problem with your appliance check the following before you ring the service line.

| Problem | What to do |
|--|---|
| Operational problems ie: Oven, grill or hob not working | Check the electricity is turned on |
| | Check your fuses. If the fuse continues to blow, call the Service Centre |
| | Check the circuit breaker |
| | Ensure correct knob is turned |
| | Gas only – Dry or clean ignition electrodes |
| | Gas only – Make sure flame ports and ignition areas are clean and dry |
| | Gas only – Check gas supply is on |
| | Gas only – Ensure cap/crown correctly fitted. Replace or tighten light globes (where fitted) |
| Heat up problems | Oven not pre-heated – Pre-heat oven for 30 minutes |
| | Check oven door is closed properly |
| | Remove foil or trays from bottom of oven |
| | Change set oven temperature |
| | Preheat your oven/grill before you put the food in to be cooked |
| Unit smoking odours | Turn oven/grill on high to remove protective oils |
| | Persistent gas smell – do not operate appliance. Call service 131349 |
| Condensation | Reduce the amount of water used for cooking |
| Note: some condensation is normal and is to be expected during cooking | Leave the door open after cooking if food remains in cooker for warming |
| Timer not audible | Turn Timer knob past 15-minute mark then to the required number of minutes |
| Oven shelf tight | Remove shelf and insert as per diagram |
| Stains appear to be under ceramic | These stains are on the SURFACE of the glass and can be cleaned off with a razor blade scraper and ceramic glass cleaner. |

When you need information, service or replacements please quote:

1. Model Number
2. Serial Number: You can find these on the data plate, which can be seen when the oven door is open. If you need more information, please contact the Customer Care Centre on 1300 363 640 (Australia – Centre is open 8.00am to 5.00pm Monday to Friday EST) Or 0800 436 245 (New Zealand – Centre is open 8.00am to 5.00pm Monday to Friday). Only authorised service centres should carry out servicing. Otherwise warranty may be void. If you have a warranty or spare parts enquiry, you should call the numbers listed on the back page.



Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND
APPLIANCE: BUILT-IN OVEN, COOKTOP
AND FREESTANDING COOKERS

This document sets out the terms and conditions of the product warranties for Electrolux Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Appliance.

1. In this warranty:

(a) ‘acceptable quality’ as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;

(b) ‘ACL’ means Schedule 2 to the Competition and Consumer Act 2010;

(c) ‘Appliance’ means any Electrolux product purchased by you and accompanied by this document;

(d) ‘ASC’ means Electrolux authorised service centres;

(e) ‘Electrolux’ means Electrolux Home Products Pty Ltd of 163 O’Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively ‘Electrolux’) of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;

(f) ‘major failure’ as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation when an Appliance cannot be repaired or it is uneconomic for Electrolux, at its discretion, to repair an Appliance during the Warranty Period;

(g) ‘Warranty Period’ means the Appliance is warranted against manufacturing defects in Australia for 24 months and in New Zealand for 24 months, following the date of original purchase of the Appliance;

(h) ‘you’ means the purchaser of the Appliance not having purchased the Appliance for re-sale, and ‘your’ has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia or New Zealand and used in normal domestic applications and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.
3. During the Warranty Period Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux or its ASC may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
4. Parts and Appliances not supplied by Electrolux are not covered by this warranty.
5. To the extent permitted by law, you will bear the cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. If you reside outside of the service area, you will bear the cost of:

(a) travel of an authorised representative;

(b) transportation and delivery of the Appliance to and from Electrolux or its ASC.

In all instances, unless the Appliance is transported by Electrolux or an Electrolux authorised representative, the Appliance is transported at the owner’s cost and risk while in transit to and from Electrolux or its ASC.

6. Proof of purchase is required before you can make a claim under this warranty.

7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Electrolux is not liable in the following situations (which are not exhaustive):

(a) the Appliance is damaged by:

(i) accident

(ii) misuse or abuse, including failure to properly maintain or service

(iii) normal wear and tear

(iv) power surges, electrical storm damage or incorrect power supply

(v) incomplete or improper installation

(vi) incorrect, improper or inappropriate operation

(vii) insect or vermin infestation

(viii) failure to comply with any additional instructions supplied with the Appliance;

(b) the Appliance is modified without authority from Electrolux in writing;

(c) the Appliance’s serial number or warranty seal has been removed or defaced;

(d) the Appliance was serviced or repaired by anyone other than Electrolux, an authorised repairer or ASC.
8. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable where the Appliance was purchased. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.
9. To the extent permitted by law and subject to your non-excludable statutory rights and warranties, Electrolux excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.
10. For Appliances and services provided by Electrolux in Australia, the Appliances come with a guarantee by Electrolux that cannot be excluded under the ACL. 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 Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates.
11. At all times during the Warranty Period, Electrolux shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it.
12. For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act.
13. To enquire about claiming under this warranty, please follow these steps:

(a) carefully check the operating instructions, user manual and the terms of this warranty;

(b) have the model and serial number of the Appliance available;

(c) have the proof of purchase (e.g. an invoice) available;

(d) telephone the numbers shown below.
14. You accept that if you make a warranty claim, Electrolux and its ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling for service, please ensure that the steps listed in clause 13 above have been followed.

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| FOR SERVICE or to find the address of your nearest state service centre in Australia PLEASE CALL 13 13 49 <small>For the cost of a local call (Australia only)</small> | SERVICE AUSTRALIA Electrolux ELECTROLUX HOME PRODUCTS electrolux.com.au | FOR SPARE PARTS or to find the address of your nearest state spare parts centre in Australia PLEASE CALL 13 13 50 <small>For the cost of a local call (Australia only)</small> |
| FOR SERVICE or to find the address of your nearest authorised service centre in New Zealand FREE CALL 0800 10 66 10 <small>(New Zealand only)</small> | SERVICE NEW ZEALAND Electrolux ELECTROLUX (NZ) Limited electrolux.co.nz | FOR SPARE PARTS or to find the address of your nearest state spare parts centre in New Zealand FREE CALL 0800 10 66 20 <small>(New Zealand only)</small> |

like to know more?



For further information on all Chef appliances, or to obtain detailed dimension and installation information, call into your Retailer, phone or email our Customer Care team or visit our website:

Australia

phone: 1300 363 640
fax: 1800 350 067
email: customercare@electrolux.com.au
web: chefappliances.com.au

Top service

Top Service encompasses the after sales service provided by The Electrolux Group to consumers including delivery, home service and spare parts.

Chef. We are part of the Electrolux family.
Share more of our thinking at electrolux.com.au