



540MM UPRIGHT COOKERS
User Manual

CHEF
cooking
put a chef in your kitchen

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.

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: **EBC5231W**

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

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environmental tips

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



tips and information

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.



environmental tips

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.

general safety

An important read to avoid an electric shock or fire

Meanings of symbols used in this manual are shown below:



This symbol indicates never to do this



This symbol indicates always do this

- ⊘ 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.
- ✓ During use this appliance becomes hot. Care should be taken to avoid touching hot external and internal surfaces when in use. Use oven gloves.
- ⊘ This appliance must NOT be used as a space heater.

- ⊘ 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 MODIFY THIS APPLIANCE.

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.

- ⊘ Placing thick portions of food under grill can be a fire hazard.
- ⊘ DO NOT cover the grill dish insert with foil.

- ✓ 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.

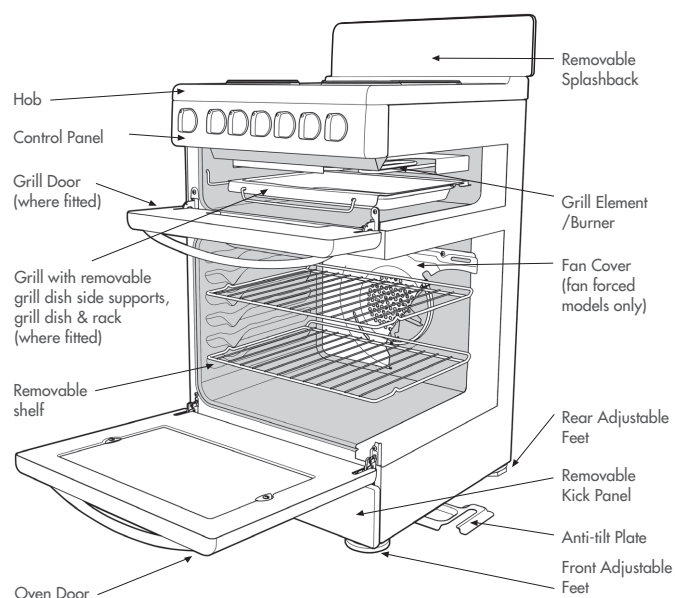
- ⊘ DO NOT line oven with foil or place anything on the bottom of the oven while baking, as trapped heat will crack or craze the floor of the oven cavity liner.
- ⊘ DO NOT use poly-unsaturated oils (vegetable oils) as this type of oil can cause black spots or deposits inside the oven. This residue is 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.

General appliance description

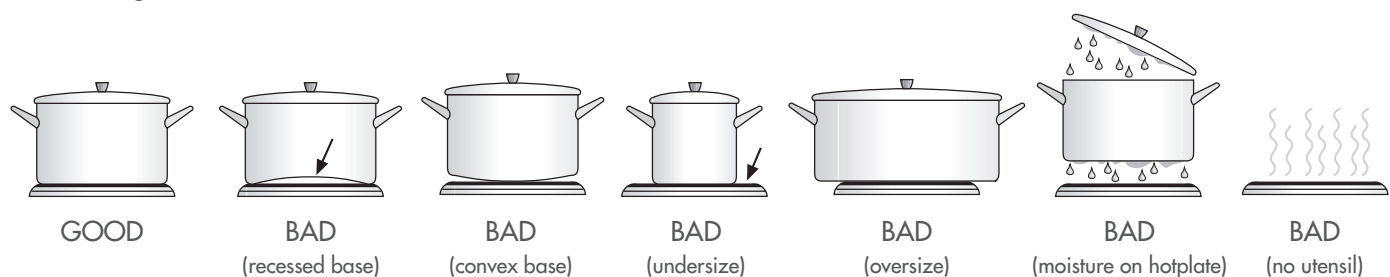
(Electric Separate Grill Oven depicted)



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.
- An authorised person should inspect product every 5 years.
- This appliance must **NOT** be installed on a 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.

Before operating first time

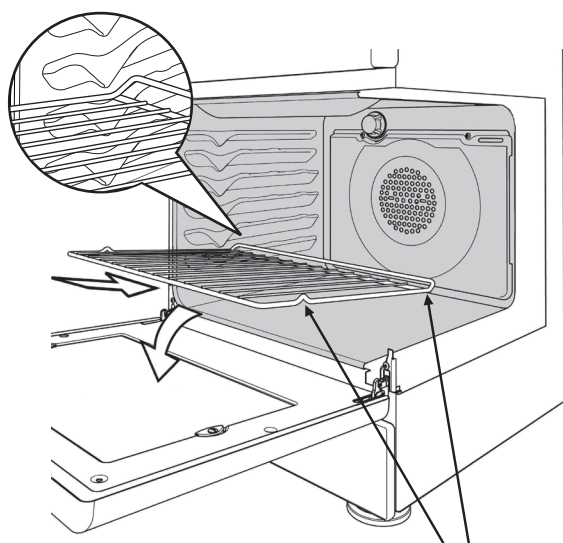
1. **READ ALL THE** Warning and Safety information.
2. Remove all internal boxes and bags from oven.
3. Clean out the oven interior with detergent and hot water and polish with a soft cloth. **DO NOT** close oven door until the oven is completely dry.
4. New appliances can have an odour during first 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.
5. If your appliance is fitted with solid hotplates, turn heat setting to high for 3 minutes to fully harden the hotplate coating.

Apply coating of 'Shine On' onto hot plates (Sample supplied). When necessary to keep element looking good.

installing your oven accessories

Fitting oven shelves

1. Ensure shelf orientation is correct (refer 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.

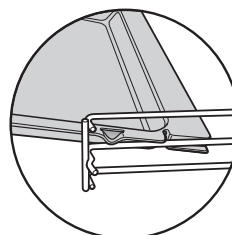


Note the orientation of the side and rear features

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.

Engagement of
rear of dish



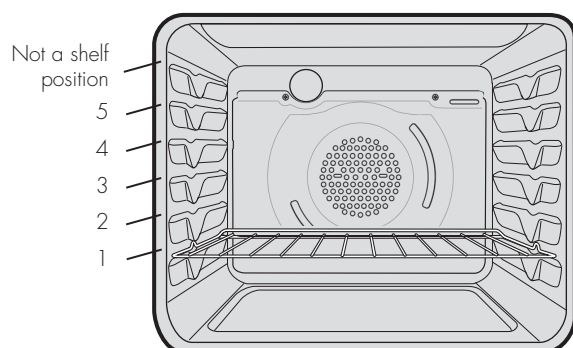
Engagement of rear of dish

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.

Oven shelf location



5 Position Rack

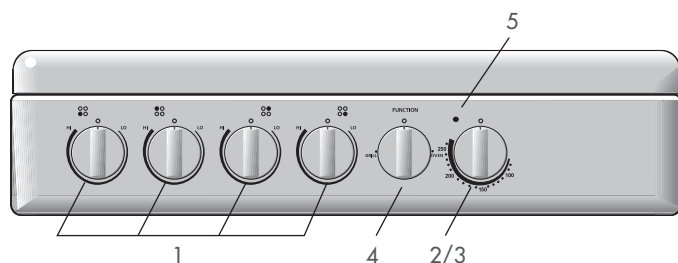
*NOTE: the top ledge is not a shelf position.
There are no stops for shelf withdrawal.*

using the electric oven

Electric features and descriptions

Grill in Oven Models

EBC5201, EBC5211, EBC5231



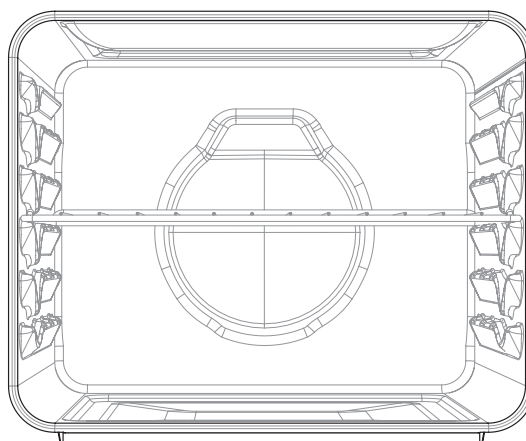
1. **Solid/Radiant/Ceramic Hotplate Control Knob** – sets hotplate temperature.
2. **Grill Control Knob** – sets grilling temperature.
3. **Oven Control Knob** – sets oven temperature
4. **Grill/Oven Function Knob** – Selects grill or oven function
5. **Grill/Oven Indicator Light(s)** – Comes on when grill/oven temperature knob is operated. Oven indicator light cycles on and off when temperature is reached.

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'



general hints and tips

Hints general

- For best baking results, preheat oven for 30 minutes.
- The material and finish of baking trays and dishes used will affect the foods baked, especially base browning.
- Enamelware, anodised aluminium, darkbake ware or non-stick interiors and coloured exteriors will assist in maintaining or reducing the baking time and increase base browning.
- Whereas, ovenproof glassware or ceramics are poor conductors of heat. The shiny surface of aluminium or polished steel utensils or 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 it becomes 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, this shortens cooking time in the oven.

Conventional oven

- Single shelf baking gives better results. However, shelf position is critical, the centre of the oven is the temperature shown on the oven control knob.
- 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.

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 baking/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 oven door it is recommended that it be carefully wiped away either during or after baking/cooking.

Cleaning

Ovens and hobs are made from steel and enamel. Enamel is essentially glass fired onto a base of steel, therefore, if abrasives and harsh scourers are used it may scratch the surface.

General

- Always clean appliance after use, especially food spillage. DO NOT use steel wool, wax polishes, non caustic 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.

NOTE: 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, treat the glass with care. If you have any questions about the glass in the oven please contact the Service centre on 13 13 49.

cleaning the oven

Oven

- Make sure oven knobs are in the off position.
- Clean immediately after use, a warm oven is easier to clean.
- Use detergent and 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 $\frac{1}{4}$ cup (62ml) household ammonia/cloudy ammonia and $\frac{3}{4}$ cup (187ml) water in the oven. Heat oven to 110°C , turn oven off when 110°C is reached and 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 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.

Solid Hotplates

- Solid hotplates are fitted with stainless steel trim rings, which after initial use change colour to light brown. This is a normal characteristic of stainless steel and will not affect the operation or performance of your hotplates.

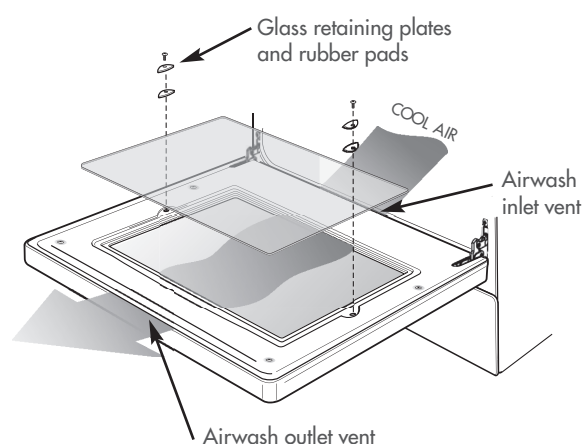
- Clean off any spillage after hot plate has cooled down
- At regular intervals, clean hotplate with a nylon scouring pad and soapy water. Wipe clean then warm hotplate for 30 seconds to dry surface.
- Apply 'Shine On'. To harden allow coating to set hotplate on high for 3 minutes

Cleaning the door

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

To remove the inner glass for cleaning

- Carefully remove the screws, retaining plates and rubber pads as depicted in the diagram below.
- Remove glass gently – remember to use both hands.
- Wipe inner and outer glass gently with detergent and hot water.
- Wipe clean and dry thoroughly. DO NOT over tighten the screws when reassembling door.



warning

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

get to know your oven

Get to know your new oven with this 'Simple Test Cake'

Although we strive for a perfect performing oven, it's possible that there will be some variation in colour when baking. Therefore, we suggest this simple, easy and delicious to make Simple Test Cake, it can 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 require to rotate 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:

1. Butter base and sides of two, 20cm straight-sided round or square cake pans. Then line the base with grease proof or baking paper.
2. Preheat oven to moderate '180°C' (170°C fan forced) and ensure oven shelf is in position 2 of the oven.
3. Cream softened butter and sugar until light in colour.
4. Add vanilla essence.
5. Then eggs one at a time, beating well after each addition.
6. Sift flour and salt into the mixture and beat until well combined.
7. Add milk and beat or stir to combine.
8. Spoon mixture equally between prepared cake pans.
9. Bake in preheated oven, position 2 for about 25 to 35 minutes or until when tested with a fine cake skewer it comes out clean or the edges of the cakes have come away slightly from the sides of the cake pans.
10. Remove from oven to 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 to be necessary to meet individual requirements. Where the gas models vary from electric, 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
Patty 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		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

trouble shooting

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")

trouble shooting

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

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)
	Replace battery (battery model only)
Heat up problems	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/outdoors	Turn oven/grill on high to remove protective oils
	Persistent gas smell – do not operate appliance. Call service
Condensation Note: some condensation is normal and is to be expected during cooking	Reduce the amount of water used for 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 light	Remove shelf and insert as per diagram
Cooking problems	Check the colour of your baking dish is correct
	Check the Oven Cooking Guide
	Check the size of your baking dish is correct
	Rotate food during cooking when at least half the cooking time has passed
	Spacing and size of food on trays and the number of baking dishes in the oven can affect air circulation. Adjust cooking times accordingly

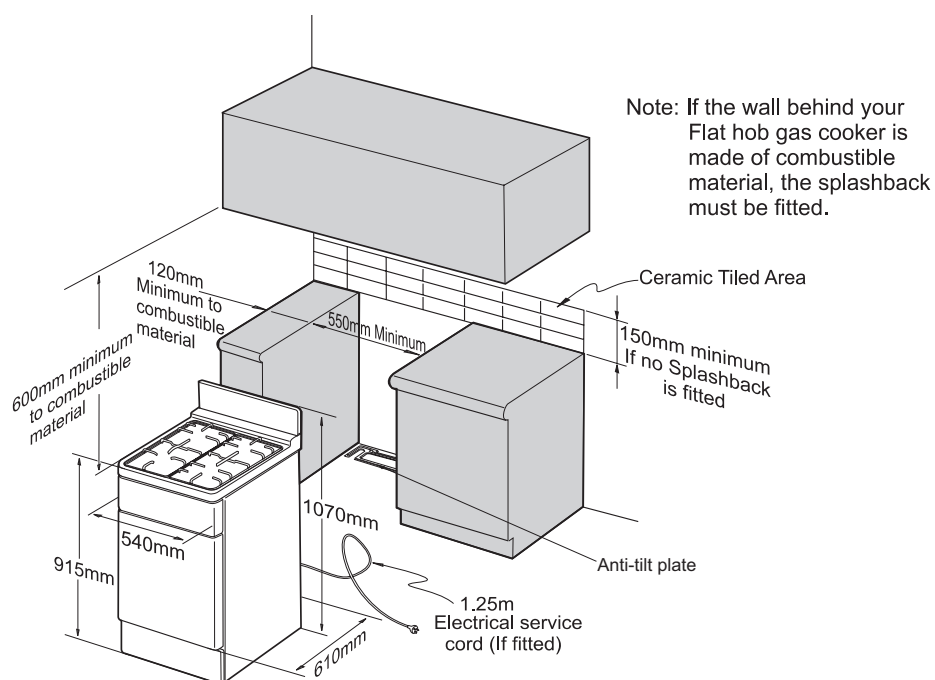
When you need information, service or replacements please quote:

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 1 300 363 640 (Australia – Centre is open 8.00am to 5.00pm Monday to Friday EST) Or 09 573 2384 (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.

installation

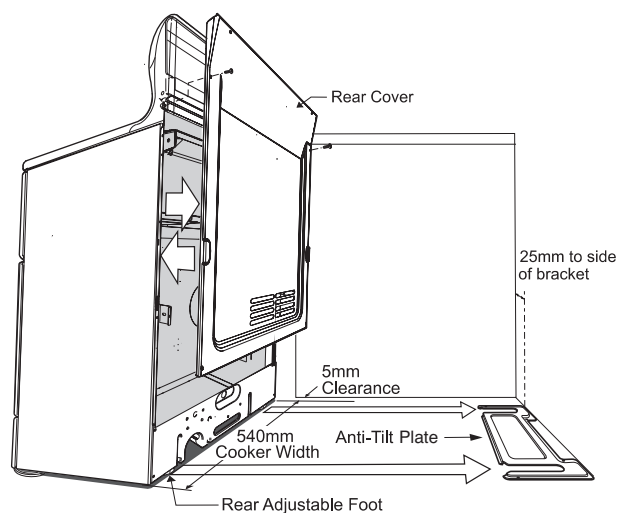
Location

The appliance has been designed to fit in a **550mm wide gap** in kitchen cabinets or free space either side. Make sure the top of the cooker is at least 10mm higher than the level of the bench top.



warning

In order to avoid accidental tipping of the appliance (for example, by a child climbing onto the open oven door), the anti tilt plate and stabilising bolt **MUST** be installed.



Locate anti-tilt plate to the rear wall and 25mm from side of cupboard. Securely fix anti-tilt plate to the floor with fasteners. Adjust levelling feet on cooker as required.

Electrolux Warranty

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

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 Trade Practices Amendment (Australian Consumer Law) Act (No.2) 2010;
- (c) 'Appliance' means any Electrolux product purchased by you accompanied by this document;
- (d) 'ASC' means Electrolux' authorised serviced 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 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:
 - (i) where the Appliance is used for personal, domestic or household use (i.e. normal single family use) as set out in the instruction manual, 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;
 - (ii) where the Appliance is used for commercial purposes (including being used to directly assist a business or where the Appliance is used in a multi-family communal or share type environment), the Appliance will then be warranted against manufacturing defects in Australia for 3 months and in New Zealand for 3 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 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. 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 business purposes the Consumer Guarantee Act does not apply.

9. To the extent permitted by law, 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 Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the 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 (eg 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 point 13 above have been followed.

FOR SERVICE or to find the address of your nearest state service centre in Australia PLEASE CALL 13 13 49 For the cost of a local call (Australia only)	SERVICE AUSTRALIA  Electrolux ELECTROLUX HOME PRODUCTS www.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 For the cost of a local call (Australia only)
FOR SERVICE or to find the address of your nearest authorised service centre in New Zealand FREE CALL 0800 10 66 10 (New Zealand only)	SERVICE NEW ZEALAND  Electrolux ELECTROLUX HOME PRODUCTS www.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 (New Zealand only)

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:

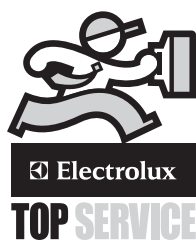
Australia

phone: 1300 363 640

fax: 1800 350 067

email: customercare@electrolux.com.au

web: www.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 www.electrolux.com

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