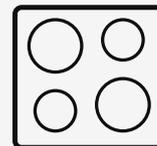




Thinking of you
Electrolux



.....
User manual

.....
Ceramic Glass
Induction Hob

.....
EHI935BA

.....
EHI938BA



WE'RE THINKING OF YOU

Thank you for purchasing an Electrolux appliance. You've chosen a product that brings with it decades of professional experience and innovation. Ingenious and stylish, it has been designed with you in mind. So whenever you use it, you can be safe in the knowledge that you'll get great results every time. Welcome to Electrolux.

BEFORE USING YOUR APPLIANCE

Before you use the cooktop, we recommend that you read through the whole user manual which provides the description of the cooktop and its functions. To avoid the risks that are always present when you use a gas appliance, it is important that the cooktop is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

For future reference, please store this booklet in a safe place.

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

BEFORE YOU CALL

Please ensure you read the instruction manual fully before you call for service, or a full service fee could be applicable.

RECORD MODEL AND SERIAL NUMBER HERE:

Model: _____

Serial No: _____

CONTENTS

3	Safety information
4	Installation instructions
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LEGEND

WARNING!

This symbol indicates information concerning your personal safety.

CAUTION!

This symbol indicates information on how to avoid damaging the cooktop.

IMPORTANT!

This symbol indicates tips and information about use of the cooktop

ENVIRONMENT!

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

SAFETY INFORMATION

Please read the user manual carefully and store in a handy place for later reference. Pass the user manual on to possible new owners of the cooktop.

Read the following carefully to avoid damage or injury.

 **This symbol indicates never to do this**

 **This symbol indicates always do this**

General safety

WARNING!

Persons (including children) with reduced physical sensory, mental capabilities or lack of experience and knowledge must not use the appliance. They must have supervision or instruction for the operation of the appliance by a person responsible for their safety.

Child safety

- | | |
|--|--|
|  | Only adults can use this appliance. Children must get supervision to make sure that they do not play with the appliance. |
|  | Keep all packaging away from children. There is a risk of suffocation. |
|  | Keep children away from the appliance when it is on. |

WARNING!

Activate the child safety device to prevent small children and pets from an accidental activation of the appliance.

Safety during operation

- | | |
|--|---|
|  | Remove all packaging, stickers and layers from the appliance before the first use. |
|  | Set the cooking zones to "off" after each use. Do not rely on the pan detector. |
|  | Risk of burns! Do not put metallic objects, for example cutlery or saucepan lids, on the cooking surface, as they can become hot. |
|  | Users with an implanted pacemaker must keep their upper body minimum 30cm from induction cooking zones that are switched on. |

WARNING!

Fire danger! Overheated fats and oils can catch fire very quickly.

Correct operation

- | | |
|---|---|
|  | Always monitor the appliance during operation. Do not use an external timer or a separated remote control system to operate the appliance. |
|  | Only use the appliance for domestic cooking tasks! |
|  | Do not use the appliance as a work or a storage surface. |
|  | Do not put or keep very flammable liquids and materials, or fusible objects (made of plastic or aluminium) on or near the appliance. |
|  | Other than the connection point in the terminal block, do not let the electrical supply cord touch the appliance or hot cookware. Ensure electrical supply cord is not tangled. |

How to prevent damage to the appliance

- | | |
|---|---|
|  | If objects or cookware fall on the ceramic glass, the surface can be damaged. |
|  | Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the glass ceramic if you move them on the surface. |
|  | Do not let cookware boil dry to prevent damage to cookware and the ceramic glass. |
|  | Do not use the cooking zones with empty cookware or without cookware. |
|  | Do not cover the parts of the appliance with aluminium foil. |
|  | Do not cover the ventilation space of 5mm between the worktop and front of the unit below it. |
|  | Please note: Damage including broken glass or scratches caused by misuse outlined above is not covered under warranty. |

WARNING!

If there is a crack on the surface, disconnect power supply to prevent the electric shock.

INSTALLATION INSTRUCTIONS

Safety instructions

! WARNING!

Make sure that the appliance is not damaged because of transportation. Do not connect a damaged appliance. If it is necessary, speak to the supplier.

- | | |
|---|---|
| ☑ | Only an authorised service technician can install, connect or repair this appliance. Use only original spare parts. |
| ☑ | Only use built-in appliances after you assemble the appliance into correct built-in units and work surfaces that align to the standards. |
| ☒ | Do not change the specifications or modify this product. Risk of injury and damage to the appliance. |
| ☒ | Fully obey the laws, ordinances, directives and standards in force in the country where you use the appliance (safety regulations, recycling regulations, electrical safety rules etc). Keep the minimum distances to other appliances and units. |
| ☑ | Install anti-shock protection, for example install the drawers only with a protective floor directly below the appliance. |
| ☑ | Protect the cut surfaces of the worktop against moisture with a correct sealant. Seal the appliance to the work top with no space left with a correct sealant. Protect the bottom of the appliance from steam and moisture, e.g. from a dishwasher or oven. |
| ☒ | Do not install the appliance adjacent to doors and below windows. If not, hot cookware can be hit off the hob when you open doors or windows. |

! WARNING!

Risk of injury from electrical connections. Carefully obey the instructions for electrical connections.

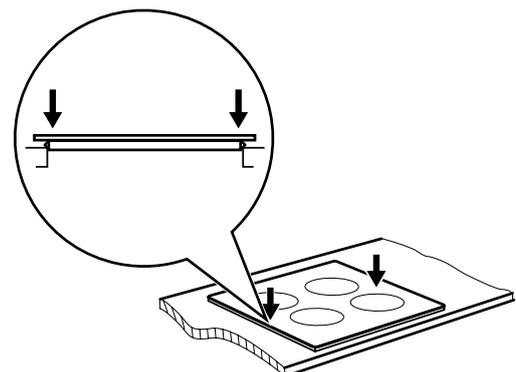
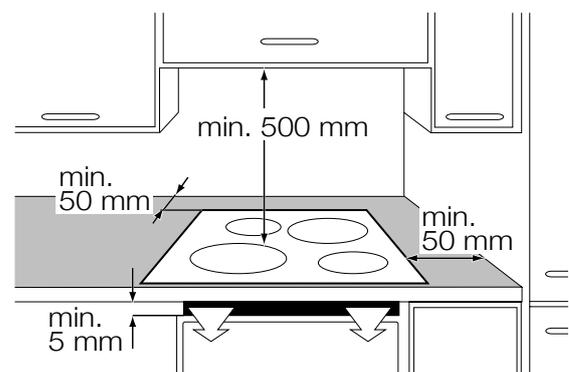
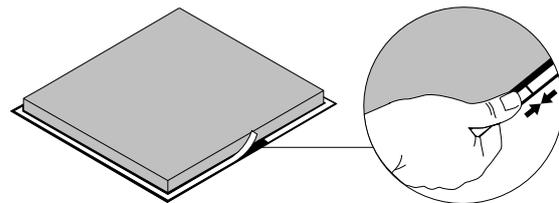
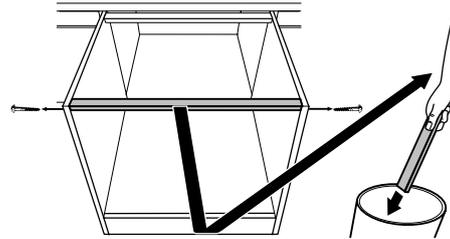
- | | |
|---|--|
| ☑ | The electrical mains terminal is live. |
| ☑ | Make electrical mains terminal free of voltage. |
| ☑ | Install correctly to give anti-shock protection. |
| ☒ | Loose and incorrect plug and socket connections can make the terminal become too hot. |
| ☑ | A qualified electrician must install the clamping connections correctly. |
| ☑ | Use a strain relief clamp on cable. |
| ☑ | Use the correct mains cable of type H05BB-F Tmax 90°C (or higher) for a single-phase or two-phase connection. |
| ☑ | Replace the damaged mains cable with a special cable (type H05BB-F Tmax 90°C; or higher). Speak to your local service agent. |

The appliance must have the electrical installation which lets you disconnect the appliance from the mains at all poles with a contact opening width of minimum 3mm. You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

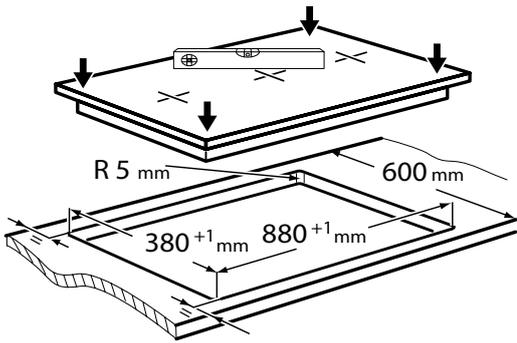
Sticking on the seal

- Clean the worktop in the area of the cut-out section.
- Bond the sealing tape to the lower edge of the cooking surface along the outer edge of the glass ceramic. Do not extend it. Align the cut ends in the middle of one side. When you have cut it to length (add some mm), push the two ends together.

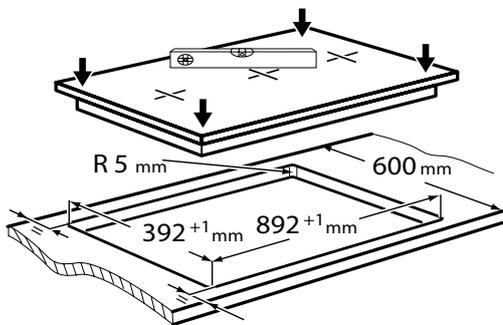
Assembly



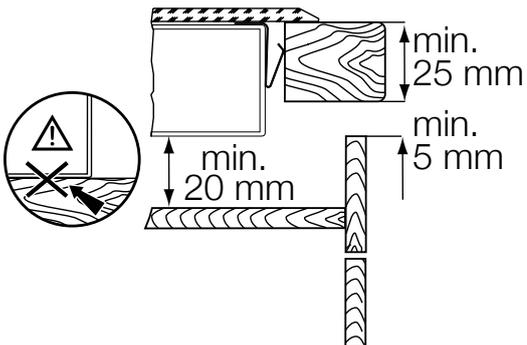
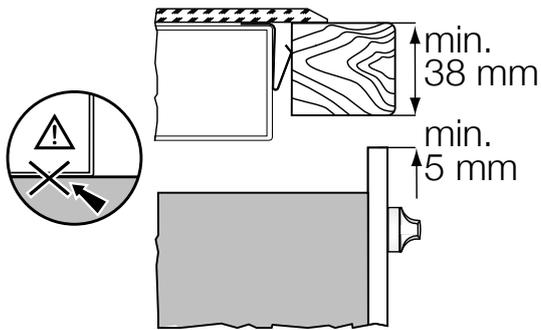
For EHI935BA



For EHI938BA



For both models

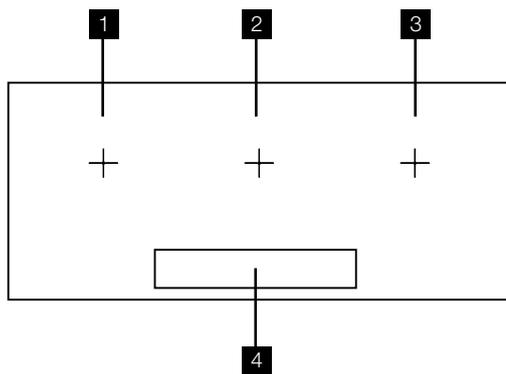


***i* IMPORTANT!**

If you use a protection box (additional accessory), the front ventilation space of 5mm and protective floor directly below the appliance are not necessary.

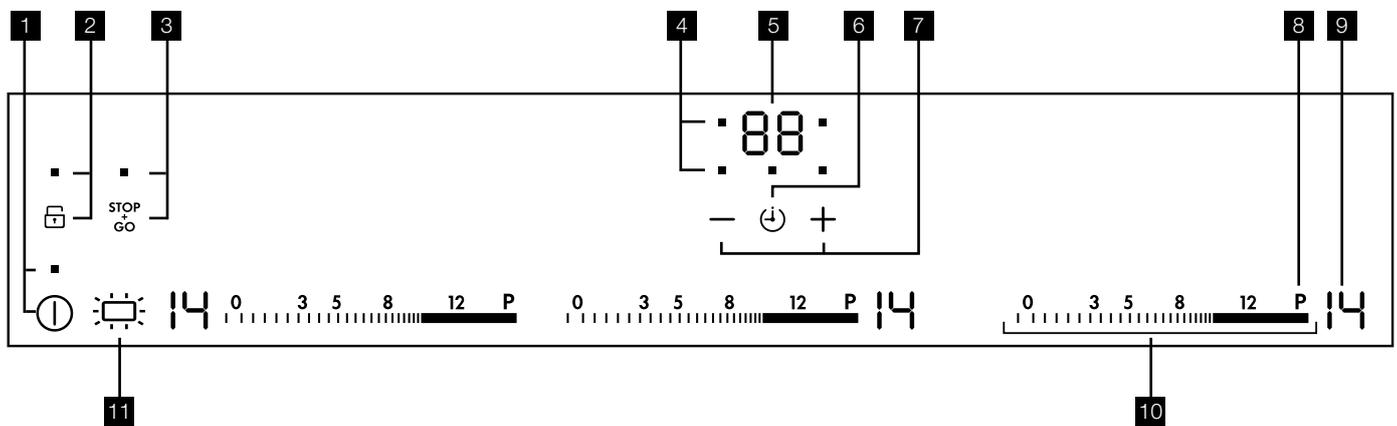
PRODUCT DESCRIPTION

Cooking surface layout



- 1 Induction cooking zone 2300W, with Power function 3200W
- 2 Induction cooking zone 2300W, with Power function 3200W
- 3 Induction cooking zone 2300W, with Power function 3200W
- 4 Control panel

Control panel layout



Use the sensor fields to operate the appliance. Indicators, displays and sounds tell which functions operate.

Sensor field	Function
1	Starts and stops the hob
2	Starts and stops the key lock or child lock
3	Sets all operating zones to a keep warm setting
4 Cooking zones' indicators of timer	Shows for which zone you set the time
5	Shows the time in minutes
6	Selects the cooking zone
7	Increases or decreases the time
8	Starts the Power function
9	Shows the heat setting
10	To adjust the heat setting
11	Turns Halo light on/off, perimeter light activates after 3 seconds

OPERATING INSTRUCTIONS

Heat setting displays

Display	Description
	The cooking zone is off
-	The cooking zone operates
	The ^{STOP} function operates
	The automatic heat up function is on
	Power function is on
+ digit	There is a malfunction
	OptiHeat Control (3 step Residual heat indicator) : continue cook / keep warm / residual heat
	Lock / The child safety function is on
	Not correct cookware or too small or no cookware on the cooking zone
	The automatic switch off is on

OptiHeat control (3 step residual heat indicator)



WARNING!

Risk of burns from residual heat!

OptiHeat Control indicates the level of the residual heat. The induction cooking zones generate the heat necessary for cooking directly in the bottom of the cookware. The glass ceramic is heated by the heat of the cookware.

On and off

Touch for 1 second to start or stop the appliance.

Automatic switch off

The function stops the hob automatically if:

- All cooking zones are off.
- You do not set the heat setting after you start the hob.
- You cover a sensor field with an object (a pan, a cloth, etc) for longer than 10 seconds. The sound operates until you remove the object.
- The hob gets too hot (e.g. when a saucepan boils dry). Before you use the hob again, the cooking zone must be cool.
- You use incorrect cookware. comes on and after 2 minutes the cooking zone stops automatically.
- You do not stop a cooking zone or change the heat setting. After some time comes on and the hob stops. See the table.

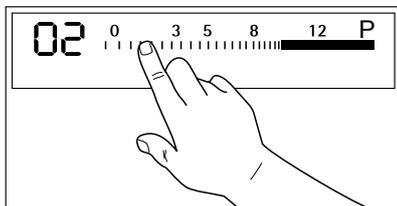
Automatic switch off times

Heat setting	-	-	-	-
Stops after	6 hours	5 hours	4 hours	1.5 hours

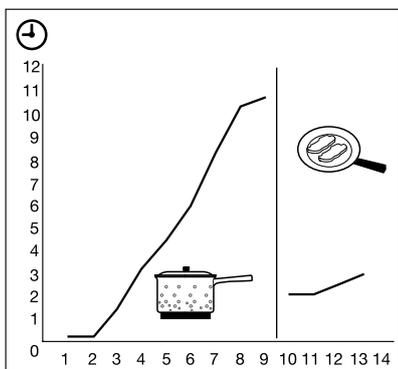
OPERATING INSTRUCTIONS

The heat setting

Touch the control bar at the heat setting. Change to the left or the right, if it is necessary. Do not release before you have a correct heat setting. The display shows the heat setting.



Automatic heat up



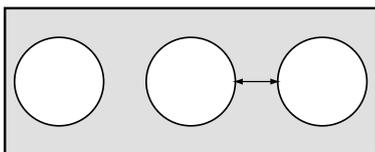
You can get a necessary heat setting in a shorter time if you activate the Automatic Heat Up function. This function sets the highest heat setting for some time (see the graphic), and then decreases to the necessary heat setting. To start the Automatic Heat Up function for a cooking zone:

1. Touch **P** (**P** comes on in the display).
2. Immediately touch the necessary heat setting. After 3 seconds **R** comes on in the display. To stop the function change the heat setting.

Switching on and off the power function

The power function gives more power to an induction cooking zone for no longer than 10 minutes. After that time, the induction cooking zone automatically sets back to **14**. To start it, touch **P** and **P** comes on. To stop it, set a heat setting between **1** and **14**.

Power management



The power management divides the power between two cooking zones in a pair (see the figure). The power function increases the power to the maximum level for one cooking zone in the pair and automatically decreases in the second cooking zone to a lower power level. The display for the reduced zone alternates.

Using the timer

Count down timer

Use the Count Down Timer to set how long the cooking zone operates for one cooking session. Set the Count Down Timer after the selection of the cooking zone. You can set the heat setting before or after you set the timer.

- Selection of the cooking zone: touch **⌚** again and again until the indicator of the required cooking zone comes on.
- Starting the Count Down Timer: touch **+** of the timer to set the time (00 - 99 minutes). When the indicator of the cooking zone flashes slower, the time counts down.
- Checking the remaining time: select the cooking zone with **⌚**. The indicator of the cooking zone flashes faster. Display shows the remaining time.
- Changing the Count Down Timer: select the cooking zone with **⌚** touch **+** or **-**.
- Stopping the timer: select the cooking zone with **⌚**. Touch **-**. The remaining time counts backwards to 00. The indicator of the cooking zone goes out. To switch off you can also touch **+** and **-** at the same time.

When the time elapses, the sound operates and 00 flashes. The cooking zone switches off.

- Stopping the sound: touch **⌚**.

Countup timer

Use the CountUp Timer to monitor how long the cooking zone operates.

- Selection of the cooking zone (if more than 1 cooking zone operate): touch **⌚** again and again until the indicator of a necessary cooking zone comes on.
- Starting the CountUp Timer: touch **-** of the timer **UP** comes on. When the indicator of the cooking zone flashes slower, the time counts up, display switches between **UP** and time elapsed (minutes).
- Checking the elapsed time: select the cooking zone with **⌚**. The indicator of the cooking zone flashes faster. Display shows the elapsed time.
- Stopping the CountUp Timer: select the cooking zone with **⌚** and touch **+** or **-** to switch off the timer. The indicator of the cooking zone goes out.

Minute minder

You can use the timer as a Minute Minder while cooking zones are not operating. Touch **⌚** or **+** or **-** of the timer to select the time. When the time elapses, the sound operates and 00 flashes.

- Stopping the sound: touch **⌚**.

OPERATING INSTRUCTIONS

Stop+go

The  function sets all cooking zones that operate to a Keep Warm setting (). When  operates, you cannot change the heat setting.

 does not stop the timer function.

- To activate this function touch .  comes on.
- To deactivate this function touch . The heat setting that you set before comes on.

Lock

You can lock the control panel, but not . It prevents an accidental change of the heat setting. First set the heat setting. To start this function touch . The symbol  comes on for 4 seconds.

The Timer stays on. To stop this function touch . The heat setting that you set before comes on. When you stop the appliance, you also stop this function.

The child safety device

This function prevents an accidental operation of the hob.

Starting the child safety device:

- Start the hob with . Do not set the heat settings.
- Touch  for 4 seconds. The symbol  comes on.
- Stop the hob with .

Switching off the child safety device:

- Start the hob with . Do not set the heat settings. Touch  for 4 seconds. The symbol  comes on.
- Stop the hob with .

Overriding the child safety device for one cooking session:

- Start the hob with . The symbol  comes on.
- Touch  for 4 seconds. Set the heat setting in less than 10 seconds. You can operate the hob.
- When you stop the hob with , the child safety device operates again.

OffSound Control (deactivation and activation of the sounds)

Deactivation of the sounds

Deactivate the appliance.

Touch  for 3 seconds. The displays come on and go out. Touch  for 3 seconds.  comes on, the sound is on. Touch ,  comes on, the sound is off. When this function operates, you can hear the sounds only when:

- you touch 
- the Minute Minder comes down
- the Count Down Timer comes down
- you put something on the control panel.

Activation of the sounds

Deactivate the appliance. Touch  for 3 seconds. The displays come on and go out. Touch  for 3 seconds.  comes on, because the sound is off. Touch ,  comes on. The sound is on.

Halo light (for EHI938BA only)

Switching on the light:

Halo light turns on when starting the hob with .
Or touch  to turn on the light when the hob is off.
Perimeter light activates after 3 seconds.

Switching off the light:

Halo light turns off when switching off the hob with .
Or touch  to turn off the light when the hob is on.

HELPFUL HINTS AND TIPS



Use the induction cooking zones with suitable cookware.



Put the cookware on the cross which is on the cooking surface. Cover the cross fully. The magnetic part of the bottom of the cookware must be 120mm minimum. Recommended size for optimum performance is up to 240mm. Induction cooking zones adapt to the dimension of the bottom of the cookware automatically. You can cook with the large cookware on two cooking zones at the same time.

Cookware for induction cooking zones



In induction cooking a powerful electromagnetic field generates an almost instant heat inside the cookware.

Cookware material:

- Correct: cast iron, steel, enamelled steel, stainless steel, a multi-layer bottom (marked as correct by a manufacturer, example of marking included as per below).



Induction

- Incorrect: aluminium, copper, brass, glass, ceramic, porcelain.
- Cookware is correct for an induction hob if water boils very quickly on a zone set to the highest heat setting or;
- A magnet pulls on to the bottom of the cookware.



Cookware which has a thick and flat bottom gives best cooking results.

Operating noises

If you can hear:

- Cracking noise: cookware is made of different materials (Sandwich construction).
- Whistling: you use one or more cooking zones with high power levels and the cookware is made of different materials (Sandwich construction).
- Humming: you use high power levels.
- Clicking: electric switching occurs.
- Hissing, buzzing: the fan operates.

The noises are normal and do not refer to any defects. If unfamiliar with induction units please first compare the operating sounds of a demonstration model at your retailer before calling service. If a service call is placed and the sounds are normal you will be charged for the visit.

Energy saving



- If possible, always put lids on cookware.
- Put cookware on a cooking zone before you start it.
- Stop the cooking zones before the end of the cooking time to use residual heat.
- For optimum performance, the bottom of pans and cooking zones must have the same dimension

Öko Timer (Eco Timer)

To save the energy, the heater of the cooking zone switches itself off earlier than count down timer signal. The heating time reduction depends on cooking level and cooking time.

HELPFUL HINTS AND TIPS

Examples of cooking applications

 The data in the table is for guidance only.

Heat setting	Use to:	Time	Hints
u 1	Keep cooked foods warm	as required	Cover
1-3	Hollandaise sauce, melt: butter, chocolate, gelatine	5 - 25 min	Mix occasionally
1-3	Solidify: fluffy omelettes, baked eggs	10-40 min	Cook with a lid on
3-5	Simmer rice and milk- based dishes, heating up ready-cooked meals	25-50 min	Add at least twice as much liquid as rice, stir milk dishes part way through
5-7	Steam vegetables, fish, meat	20-45 min	Add some tablespoons of liquid
7-9	Steam potatoes	20-60 min	Use max. 1/4 L water for 750 g of potatoes
7-9	Cook larger quantities of food, stews and soups	60 - 150 min	Up to 3 L liquid plus ingredients
9-12	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as necessary	Turn halfway through
12-13	Heavy fry, hash browns, loin steaks, steaks	5 - 15 min	Turn halfway through
14	Boil large quantities of water, cook pasta, sear meat (goulash, pot roast), deep fry chips		

The Power function is suitable for heating large quantities of water.

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (especially food that contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

CARE AND CLEANING

Problem	Possible cause and remedy
Red rings, limescale or water rings, shiny metallic or other discolouration, scratches/shadows, bubbles or other miscellaneous marks or stains on ceramic glass cooktop surface	Use a ceramic glass cleaner such as Cerapol. Cleaning/ maintenance of the cooktop surface is not covered under warranty. If a service call is placed to clean the cooktop you will be charged for the visit.
Pitting of ceramic glass surface	Spillovers of liquid with high sugar content. These types of spills must be removed immediately with a special scraper for the glass. If not permanent damage to the cooktop can occur which is not covered under warranty.
You cannot start the appliance or operate it	<ul style="list-style-type: none"> You touched 2 or more sensor fields at the same time. Only touch one sensor field. There is water or fat stains on the control panel. Clean the control panel. Start the appliance again and set the heat setting in 10 seconds. The child safety device or key lock or Stop+Go operates. See the chapter Operating the appliance.
The residual heat indicator does not come on	The cooking zone is not hot because it operated only for a short time. If the cooking zone is supposed to be hot, speak to the after sales service.
Heat setting alternates	The Power management is active. See the section Power management.
A sound operates and appliance starts and stops again. After 5 seconds one more sound operates	You covered  . Uncover the sensor field.
 comes on	<ul style="list-style-type: none"> The automatic switch-off operates. Stop the appliance and start it again. Overheating protection for the cooking zone operates. Switch off the cooking zone, use cookware with a larger diameter.
 comes on	<ul style="list-style-type: none"> No cookware on the cooking zone. Put cookware on the cooking zone. Not correct cookware. Use the correct cookware. The diameter of the bottom of the cookware is too small for the cooking zone. Use larger diameter cookware.
 and number comes on	There is an error in the appliance. Disconnect the appliance from the electrical supply for some time. Reset the fuse from the electrical system of the house. Ensure unit has ventilation gap at front as per installation instructions. Connect again. If  comes on again, speak to the after sales service.
 comes on	<p>There is an error in the appliance, because either the cookware boils dry or you've used incorrect cookware. Overheating protection for cooking zone operates. The automatic switch-off operates.</p> <p>Remove the hot cookware. After approximately 30 seconds switch on the cooking zone again.  should disappear, residual heat indicator can stay. Cool down the cookware and check it with the section Cookware for the induction cooking zone.</p>
There is no signal when you touch panel keys	The signals are off. Switch on the signals.

If you tried the above solutions and cannot repair the problem, speak to your dealer or the Customer Care Department. Give the data from the rating plate, three digit letter code for the glass ceramic (it is in the corner of the cooking surface) and an error message that comes on. If you operated the appliance incorrectly, the servicing by a customer service technician or dealer will not be free of charge, even during the warranty period. The instructions about the customer service and conditions of guarantee are in the guarantee booklet.

CARE AND CLEANING

Clean the appliance after each use.
Always use cookware with clean bottom.

WARNING!

Sharp objects and abrasive cleaning agents will damage the appliance. For your safety, do not clean the appliance with steam blasters or high-pressure cleaners.



Scratches or dark stains on the glass ceramic have no effect on how the appliance operates.

To remove the dirt

1. Remove immediately: melted plastic, plastic foil, and food with sugar. If not, the dirt can cause damage to the appliance. Use a special scraper for the glass. Put the scraper on the glass surface at an acute angle and move the blade on the surface. It is very important that spillovers with high sugar content are removed. If not pitting of the glass can result which is not covered under warranty.

Remove after the appliance is sufficiently cool:
 limescale rings, water rings, fat, stains, shiny metallic discolorations. Use a special cleaning agent for glass ceramic or stainless steel.

2. Clean the appliance with a moist cloth and some detergent.
3. At the end rub the appliance dry with a clean cloth.

ENVIRONMENT!

Environmental concerns

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

Packaging material

The packaging materials are friendly to the environment and can be recycled. The plastic components are identified by marking: >PE<,>PS<, etc. Discard the packaging materials as household waste at the waste disposal facilities in your municipality.



FOR SALES IN AUSTRALIA AND NEW ZEALAND
 APPLIANCE: BUILT-IN OVEN, COOKTOP
 AND FLOOR MOUNTED 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 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 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 (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 point 13 above have been followed.

<p>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)</p>	<p>SERVICE AUSTRALIA  Electrolux ELECTROLUX HOME PRODUCTS www.electrolux.com.au</p>	<p>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)</p>
<p>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)</p>	<p>SERVICE NEW ZEALAND  Electrolux ELECTROLUX HOME PRODUCTS www.electrolux.co.nz</p>	<p>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)</p>

Electrolux Home Products Australia

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

Electrolux Home Products New Zealand

telephone: 0800 234 234
fax: 0800 363 600
email: customercare@electrolux.co.nz
web: www.electrolux.co.nz

The Thoughtful Design Innovator.

Do you remember the last time you opened a gift that made you say “Oh! How did you know? That’s exactly what I wanted!” That’s the kind of feeling that the designers at Electrolux seek to evoke in everyone who chooses or uses one of our products. We devote time, knowledge, and a great deal of thought to anticipating and creating the kind of appliances that our customers really need and want.

This kind of thoughtful care means innovating with insight. Not design for design’s sake, but design for the user’s sake. For us, thoughtful design means making appliances easier to use and tasks more enjoyable to perform, freeing our customers to experience that ultimate 21st century luxury, ease of mind. Our aim is to make this ease of mind more available to more people in more parts of their everyday lives, all over the world. So when we say we’re thinking of you, you know we mean just that.

The “Thinking of you” promise from Electrolux goes beyond meeting the needs of today’s consumers. It also means we’re committed to making appliances safe for the environment—now and for future generations.

Electrolux. Thinking of you.

Share more of our thinking at www.electrolux.com.au or www.electrolux.co.nz

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