



user manual

Induction hob

EHD 68200 P

We were thinking of you
when we made this product

Welcome to the world of Electrolux

Thank you for choosing a first class product from Electrolux, which hopefully will provide you with lots of pleasure in the future. The Electrolux ambition is to offer a wide variety of quality products that make your life more comfortable. You will find some examples on the cover in this manual. Please take a few minutes to study this manual so that you can take advantage of the benefits of your new machine. We promise that it will provide a superior User Experience delivering Ease-of-Mind. Good luck!

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The following symbols are used in this user information:



Warning! This must be read! Important advice for the safety of persons and information on avoiding damage to the appliance



General information and advice



Information on environmental protection



Dangerous voltage



Safety instructions

Please comply with these instructions. If you do not, any damage resulting is not covered by the warranty.

Correct use

- 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"
- Do not leave the appliance unattended during operation.
- This appliance should be used only for normal domestic cooking and frying of food.
- The appliance must not be used as a work surface or as a storage surface.
- Additions or modifications to the appliance are not permitted.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects (e.g. plastic film, plastic, aluminium) on or near the appliance.

Children's safety

- The cooking zones will become hot when you cook. Therefore, always keep small children away from the appliance.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Children should be supervised to ensure they do not play with the appliance.
- To avoid small children and pets unintentionally switching the appliance on, we recommend activation of the child safety device.

General safety

- The appliance may only be installed and connected by trained, registered service engineers.
- Built-in appliances may only be used after they have built in to suitable built-in units and work surfaces that meet standards.
- In the event of faults with the appliance or damage to the glass ceramic (cracks, scratches or splits), the appliance must be switched off and disconnected from the electrical supply, to prevent the possibility of an electric shock.
- Repairs to the appliance must only be carried out by trained registered service engineers.

Safety during use

- Remove stickers and film from the glass ceramic.
- There is the risk of burns from the appliance if used carelessly.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Overheated fats and oils can ignite very quickly. Warning! Fire hazard!
- Switch the cooking zones off after each use.
- Users with implanted pacemakers should keep their upper body at least 30 cm from induction cooking zones that are switched on.
- Risk of burns! Do not place objects made of metal, such as knives, forks, spoons and saucepan lids on the cooking surface, as they can get hot.
- After use, switch off the hob by its control, do not rely on the pot detector.

Safety when cleaning

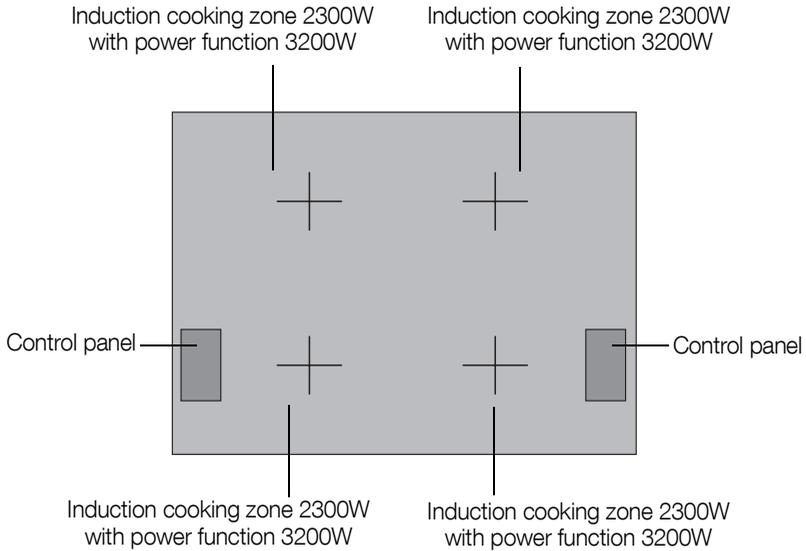
- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high-pressure cleaning equipment is not permitted.

How to avoid damage to the appliance

- The glass ceramic can be damaged by objects falling onto it.
- The edge of the glass ceramic can be damaged by being knocked by the cookware.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the glass ceramic if pushed across the surface.
- Objects that melt and things that boil over can burn onto the glass ceramic and should be removed straightaway.
- Do not use the cooking zones with empty cookware or without cookware.
- To avoid damaging cookware and glass ceramics, do not allow saucepans or frying pans to boil dry.
- The ventilation gap of 5 mm between the worktop and front of the unit underneath it must not be covered.

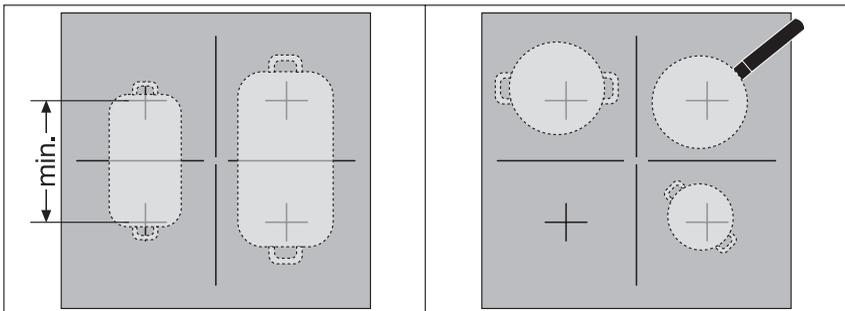
Description of the Appliance

Cooking surface layout

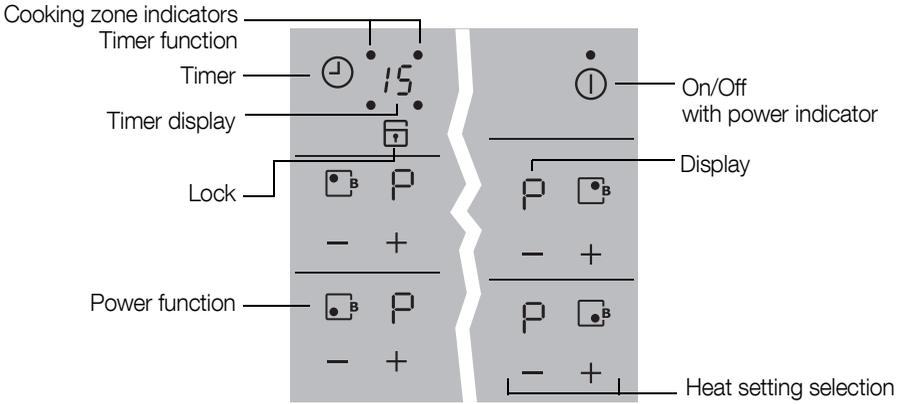


The cooking surface is divided into four cooking zones. In each cooking zone under the glass ceramic is an induction heating element, the middle of each one being marked with a cross on the glass ceramic surface. Cookware can be placed on any of the cooking zones. But the cross must be completely covered by the cookware.

The bottom of the cookware must be from 125-210mm in diameter. Larger cookware such as a roaster, for example, can be heated on two cooking zones. If doing this, cookware must cover at least the middle of the two crosses.



Control panel layout



Touch Control sensor fields

The appliance is operated using Touch Control sensor fields. Functions are controlled by touching sensor fields and confirmed by displays and acoustic signals.

Touch the sensor fields from above, without covering other sensor fields.

Sensor field		Function
	On / Off	To switch the appliance on and off
+	Increase settings	Increasing heat setting/time
-	Decrease settings	Decreasing heat setting/time
	Timer	Timer selection
	Lock	Locking/unlocking the control panel
	Power	Switching the power function on and off



Warning! Risk of burns from heat emitted. Lengthy cooking on higher settings with larger cookware on the front cooking zones can heat the sensor fields. Take care when touching sensor fields.

Displays

Display	Description	
	Cooking zone is switched off	
	Keep warm setting	Keep warm setting is set
	Heat settings	Heat setting is set
	Automatic warm up function	Automatic warm-up function is activated
	Fault	Malfunction has occurred
	Pan detection	Cookware is unsuitable or too small or no cookware has been placed on the cooking zone
	Residual heat	Cooking zone is still hot
	Child safety device	Lock/child safety device is engaged
	Power	Power function is switched on
	Automatic switch off	Switch off is active.

Residual heat indicator



Warning! Risk of burns from residual heat. After being switched off, the cooking zones need some time to cool down. Look at the residual heat indicator .



Residual heat can be used for melting and keeping food warm.

The **induction cooking zones** create the heat required for cooking directly in the base of the cookware. The glass ceramic is merely heated by the residual heat of the cookware.

The **cooling fan** switches itself on and off depending upon the temperature of the electronics.

Operating the appliance



Use the induction cooking zones with suitable cookware.

Switching the appliance on and off

	Control panel	Display	Pilot light
Switch on	Touch ⓘ for 2 seconds	⓪ / H	lights up
Switch off	Touch ⓘ for 1 second	H / none	goes out



After switching on, within approx. 10 seconds a heat setting or a function must be set, otherwise the appliance automatically switches itself off.

Setting the heat setting

	Control panel	Display
Increase	Touch +	⓪ to 9 / P
Decrease	Touch -	9 to ⓪
Switch off	Touch + and - at the same time	⓪



The keep warm setting **⓪ lies between **⓪** and **1**. It is used to keep food warm.**

Using the automatic warm-up function

Step	Control panel	Display
1.	Setting the maximum setting	9 / P
2.	Place to one side for a moment	9 / P
3.	+ touch	A
4.	— touch in order to set the desired cooking setting	8 until 1 / u after 3 seconds A

All cooking zones are equipped with an automatic warm-up function. The automatic warm-up function sets the cooking zone to the highest setting for a certain period of time and then automatically switches back to the cooking setting that was originally set.



If during the automatic warm up  a higher heat setting is selected, e.g. from  to , the automatic warm up is adjusted.

The length of time that the automatic warm up function operates depends on the heat setting selected.

Heat setting	Length of the automatic warm up [min:sec]
u	0:10
1	0:10
2	0:10
3	3:10
4	5:50
5	10:10
6	2:00
7	2:30
8	2:50
9	---

Locking/unlocking the control panel

The control panel, with the exception of the “On/Off” sensor field, can be locked at any time in order to prevent the settings being changed e.g. by wiping over the panel with a cloth.

	Control panel	Display
Switch on	Touch 	 (for 5 seconds)
Switch off	Touch 	previously set heat setting



When you switch the appliance off, the locking function is automatically switched off.

Using the child safety device

The child safety device prevents unintentional use of the appliance.

Setting the child safety device

Step	Control panel	Display/Signal
1.	① Switch on the appliance (Do not set a heat setting)	
2.	Touch  until the signal sounds	Acoustic signal
3.	Touch +	

Appliance switches off. The child safety device is engaged.

Releasing the child safety device

Step	Control panel	Display/Signal
1.	① Switch on the appliance	
2.	Touch  until the signal sounds	Acoustic signal
3.	Touch —	

Appliance switches off. The child safety device is released.

Overriding the child safety device

The child safety device can be released in this way for a single cooking session; it remains activated afterwards.

Step	Control panel	Display/Signal
1.	① Switch on the appliance	
2.	Touch + and — at the same time	 / acoustic signal

Until the appliance is next switched off, it can be used as normal.

Switching the power function on and off

The power function  makes more power available to the induction cooking zones, e.g. to bring a large quantity of water to the boil quickly.

The power function is activated for 10 minutes. After that the induction cooking zone automatically switches back to heat setting 9.

	Control panel	Display
Switch on	Touch 	
Switch off	Touch 	
	Touch —	



If the power function has ended, the cooking zones automatically switch back to the heat setting set previously.

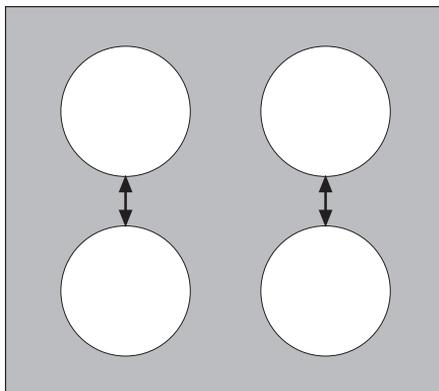
Power Management

The cooking zones of the cooking surface have a maximum power available to them.

Two cooking zones make up a pair (see figure).

So that the Power function can always be carried out, Power Management may reduce the power of the other cooking zone in the pair

Example: heat setting 9 is selected on a cooking zone. The Power function is switched on for the cooking zone paired up with it. The Power function is performed, but heat setting 9 on one cooking zone and Power function on the other cooking zone of a pair exceeds the maximum output for both. Therefore Power Management reduces the first cooking zone that was switched on from 9 to 7, for example, and the display for this cooking zone alternates between 9 and 7 and then remains on the current maximum of 7. (Whether the display alternates between 9 and 7 or 9 and 6 or other values, depends on the appliance type and the size of the cooking zone.)



Using the timer

All cooking zones can each use one of the two timer functions at the same time.

Function	Condition	Outcome after the time has elapsed
Automatic cut-out	a heat setting is set	acoustic signal  flashes Cooking zone switches off
Countdown timer	cooking zones not in use	acoustic signal  flashes



If a cooking zone is switched off, the timer function set is also switched off.



If a heat setting is set on this cooking zone in addition to a countdown timer, the cooking zone is switched off after the time set has elapsed.

Selecting a cooking zone

Step	Control panel	Display
1.	Touch  once	Pilot light of the first cooking zone flashes 
2.	Touch  once	Pilot light of the second cooking zone flashes 
3.	Touch  once	Pilot light of the third cooking zone flashes 
4.	Touch  once	Pilot light of the fourth cooking zone flashes 



The heat setting indicator of the selected cooking zone goes out, as long as the timer time can be set.



If the pilot light is flashing more slowly, the heat setting indicator appears again and the heat setting can be re-set or modified.



If other timer functions are set, after a few seconds the shortest remaining time of all the timer functions is displayed and the corresponding pilot light flashes.

Setting the time

Step	Control panel field	Display
1.	 Select cooking zone	Pilot light of the cooking zone selected flashes
2.	Touch + or – for the cooking zone selected	00 to 99 minutes

After a few seconds the pilot light flashes more slowly.
The time is set.
The time counts down.

Switching off the Timer function

Step	Control panel	Display
1.	 Select a cooking zone	Pilot light of the selected cooking zone flashes more quickly. Remaining time is displayed
2.	Touch – for the cooking zone selected	The remaining time counts down to 00 .
	Simultaneously touch + and – for the cooking zone selected	00 is displayed.

The pilot light goes out.
The Timer function for the selected cooking zone is switched off.

Changing the time

Step	Control panel field	Display
1.	 Select cooking zone	Pilot light of the cooking zone selected flashes faster The time remaining is displayed
2.	Touch + or – for the cooking zone selected	0 1 to 99 minutes

After a few seconds the pilot light flashes more slowly.
The time is set.
The time counts down.

Displaying the time remaining for a cooking zone

Step	Control panel field	Display
1.	⊕ Select cooking zone	Pilot light of the cooking zone selected flashes faster The time remaining is displayed

After a few seconds the pilot light flashes more slowly.

Switching off the acoustic signal

Step	Control panel field	Acoustic signal
1.	Touch ⊕	Acoustic signal to acknowledge.

Acoustic signal stops.

Cooking over two cooking zones

Large cookware can be heated with two cooking zones simultaneously. Either the two cooking zones on the left-hand side or on the right-hand side of the cooking surface are suitable for this.

1. Place cookware centrally on the two zones.
The cookware must cover at least the middle of the two crosses.
2. Set the same heat setting for the two cooking zones (max. setting 8).



With different cookware there can be differences in the heat distribution. Good cooking results can be achieved with cookware with thick, flat bottoms.

Automatic switch off

Cooking surface

- If after switching on the cooking surface, a heat setting is not set for a cooking zone within approx. 10 seconds, the cooking surface automatically switches itself off.
- If one or more sensor fields are covered by objects (a pan, cloths, etc.) for longer than approx. 10 seconds, a signal sounds and the cooking surface switches off automatically.
- If all cooking zones are switched off, the cooking surface automatically switches itself off after approx. 10 seconds.

Control panel

- When the appliance is switched off, if one or more of the sensor fields on the control panel are covered for more that 10 seconds, an acoustic signal sounds. The acoustic signal switches itself off automatically when the sensor fields are no longer covered.

Induction cooking zones

- In the event of overheating (e.g. when a pan boils dry) the cooking zone automatically switches itself off.  is displayed. Before being used again, the cooking zone must be set to  and allowed to cool down.
- If cookware that is not suitable is used,  flashes in the display and after 2 minutes the display for the cooking zone switches itself off.
- If one of the cooking zones is not switched off after a certain time, or if the heat setting is not modified, the relevant cooking zone switches off automatically.  is displayed. Before being used again, the cooking zone must be set to .

Heat setting	Switches off after
1 - 2	6 hours
3 - 4	5 hours
5	4 hours
6 - 9	1.5 hours

Tips on Cooking and Frying



Information on acrylamides

According to the latest scientific knowledge, intensive browning of food, especially in products containing starch, can constitute a health risk due to acrylamides. Therefore we recommend cooking at the lowest possible temperatures and not browning foods too much.

Cookware for induction cooking zones

Cookware material

Cookware material	Suitable
Steel, enamelled steel	yes
Cast iron	yes
Stainless steel	if appropriately labelled by the manufacturer
Aluminium, copper, brass	---
Glass, ceramic, porcelain	---



Cookware for induction cooking zones is labelled as suitable by the manufacturer.

Suitability test

Cookware is suitable for induction cooking, if ...

- ... a little water on an induction cooking zone set to heat setting 9 is heated within a short time.
- ... a magnet sticks to the bottom of the cookware.



Certain cookware can make noises when being used on induction cooking zones. These noises are not a fault in the appliance and do not affect operation in any way.

Bottom of the cookware

The bottom of the cookware should be as thick and flat as possible.

Pan size

Induction cooking zones adapt automatically to the size of the bottom of the cookware up to a certain point. However the magnetic part of the bottom of the cookware must have a minimum diameter depending on the size of the cooking zone.

Cookware with a bottom with a diameter of less than 12cm is not suitable.

Tips on energy saving



Place cookware on the cooking zone before it is switched on.



If possible, always place a lid on the cookware.

Examples of cooking applications

The information given in the following table is for guidance only.

Heat setting	Cooking-process	suitable for	Cooking time	Tips/Hints
0		Off position		
1	Keeping food warm	Keeping cooked foods warm	as required	Cover
1-2	Melting	Hollandaise sauce, melting butter, chocolate, gelatine	5-25 mins.	Stir occasionally
	Solidifying	Fluffy omelettes, baked eggs	10-40 mins.	Cook with lid on
2-3	Simmering on low heat	Simmering rice and milk-based dishes Heating up ready-cooked meals	25-50 mins.	Add at least twice as much liquid as rice, stir milk dishes part way through cooking
3-4	Steaming Braising	Steaming vegetables, fish braising meat	20-45 mins.	With vegetables add only a little liquid (a few tablespoons)
4-5	Boiling	Steaming potatoes	20-60 mins.	Use only a little liquid, e. g.: max. $\frac{1}{4}$ l water for 750 g potatoes
		Cooking larger quantities of food, stews and soups	60-150 mins.	Up to 3 l liquid plus ingredients
6-7	Gentle Frying	Frying escalopes, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	Steady frying	Turn halfway through cooking
7-8	Heavy Frying	Hash browns, loin steaks, steaks, Flädle (pancakes for garnishing soup)	5-15 mins. per pan	Turn halfway through cooking
9	Boiling Searing Deep frying	Boiling large quantities of water, cooking pasta, searing meat (goulash, pot roast), deep frying chips		

The power function is suitable for heating large quantities of liquid.

Cleaning and Care



Take care! Risk of burns from residual heat.



Warning! Sharp objects and abrasive cleaning materials will damage the appliance. Clean with water and washing up liquid.



Warning! Residues from cleaning agents will damage the appliance. Remove residues with water and washing up liquid.

Cleaning the appliance after each use

1. Wipe the appliance with a damp cloth and a little washing up liquid.
2. Rub the appliance dry using a clean cloth.

Removing deposits

1. Place a scraper on the glass ceramic surface at an angle.
2. Remove residues by sliding the blade over the surface.
3. Wipe the appliance with a damp cloth and a little washing up liquid.
4. Rub the appliance dry using a clean cloth.

Type of dirt	Remove		
	im- medi- ately	when the appliance has cooled down	using
sugar, food containing sugar	yes	---	a scraper*
plastics, tin foil	yes	---	
limescale and water rings	---	yes	cleaner for glass ceramic or stainless steel*
fat splashes	---	yes	
shiny metallic discolouration	---	yes	

* Scrapers and cleaners for glass ceramic and stainless steel can be purchased in specialized shops



Remove stubborn residues with a cleaner for glass ceramic or stainless steel.



Scratches or dark stains on the glass ceramic that cannot be removed do not however affect the functioning of the appliance.

Metal décor strips



Warning! Do not use vinegar, lemon juice or lime slaking agents on the cooking surface's décor strips, otherwise dull spots will result.

When cleaning do not introduce flat objects (e.g. knives) under the décor strips, as otherwise these can possibly become detached.

1. Wipe metal décor strips with a damp cloth and a little washing up liquid.
2. Soak dried on spillages with a wet cloth. Afterwards wipe off and rub dry.

What to do if ...

Problem	Possible cause	Remedy
The appliance cannot be switched on or is not operating	More than 10 seconds have passed since the appliance was switched on	Switch the appliance on again.
	The lock is switched on [L]	Switch off the lock (See the section "Locking/unlocking the control panel")
	The child safety device is switched on [L]	Deactivate child safety device (See the section "Child safety device")
	Several sensor fields were touched at the same time	Only touch one sensor field
	Automatic switch off has been triggered	Remove any objects (pan, cloths, etc.) that are lying on the control panel. Switch the appliance on again
The residual heat indicator is not displaying anything	The cooking zone was only on for a short time and is therefore not hot	If the cooking zone is supposed to be hot, call the Customer Service Department.
The automatic warm up function is not switching itself on	There is still residual heat on the cooking zone [H]	Let the cooking zone cool down
	The highest heat setting is set [9]	The highest heat setting has the same power as the automatic warm up function
Sensor fields are getting hot	Cookware too big or placed too near the controls	Place cookware in the middle on one of the four cooking zones. Place large cookware on the back cooking zones in preference.
Repeated acoustic signal (6x), appliance switches off	One or more sensor fields have been covered for longer than 10 seconds	Uncover sensor field
Acoustic signal sounds when appliance is switched off	The control panel is wholly or partly covered by objects.	Remove objects.
Acoustic signal sounds and appliance switches itself on and then off again; after 5 seconds another acoustic signal sounds	The On/Off sensor field has been covered up, e.g. by a cloth	Do not place any objects on the control panel

Problem	Possible cause	Remedy
Display changes between two heat settings	Power Management is reducing the power of this cooking zone	See the section " Switching the power function on and off"
	Power Management is active, maximum load per side reached	Use cooking zones on other side
F flashes	Unsuitable cookware	Use suitable cookware
	No cookware on the cooking zone	Put cookware on zone
	Diameter of the base of the cookware is too small for the cooking zone	Use suitable cookware (min. 120 mm)
	Cookware not completely covering cross	Place cookware centrally over the cross
- is lit	Overheating protection for the cooking zone has been triggered	Switch off the cooking zone. Switch the cooking zone on again
	Automatic switch off has been triggered	Switch off the cooking zone. Switch the cooking zone on again
E and number are displayed	Electronics fault	Disconnect the appliance from the electrical supply for a few minutes (Take the fuse out of the house's wiring system) If after switching on again, E is displayed again, call the customer service department
E and minus are displayed	Light rays that are too strong on the control panel, for example bright sunlight	Briefly shade the control panel, for example with the hand Acoustic signal sounds, appliance switches itself off Switch appliance on (again)

If you are unable to remedy the problem by following the above suggestions, please contact your dealer or the Customer Care Department.



Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.



If the appliance has been wrongly operated, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.

Disposal



Packaging material

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at the community waste disposal facilities.



Old appliance

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable 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 city office, your household waste disposal service or the shop where you purchased the product.

Installation Instructions



Safety instructions

Warning! This must be read!

The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.)

Installation may only be carried out by a qualified electrician.

The minimum distances to other appliances and units are to be observed.

Anti-shock protection must be provided by the installation, for example drawers may only be installed with a protective floor directly underneath the appliance.

The cut surfaces of the worktop are to be protected against moisture using a suitable sealant.

The sealant seals the appliance to the work top with no gap.

When building in, protect the underside of the appliance from steam and moisture, e.g. from a dishwasher or oven.

Avoid installing the appliance next to doors and under windows. Otherwise hot cookware may be knocked off the rings when doors and windows are opened.

Risk of injury from electrical current.

- The electrical mains terminal is live.
- Make electrical mains terminal free of voltage.
- Follow connection schematic.
- Observe electrical safety rules.
- Ensure anti-shock protection by installing correctly.
- The appliance must be connected to the electrical supply by a qualified electrician.

Risk of injury from electrical current.

- Loose and inappropriate plug and socket connections can make the terminal overheat.
- Have the clamping connections correctly installed by a qualified electrician.
- Use strain relief clamp on cable.
- not for Australia: In the event of single-phase or two-phase connection, the appropriate mains cable of type H05BB-F Tmax 90°C (or higher) must be used.
- If this appliance's mains cable is damaged, it must be replaced by a special cable (type H05BB-F Tmax 90°C; or higher). The latter is available from the Customer Care Department.

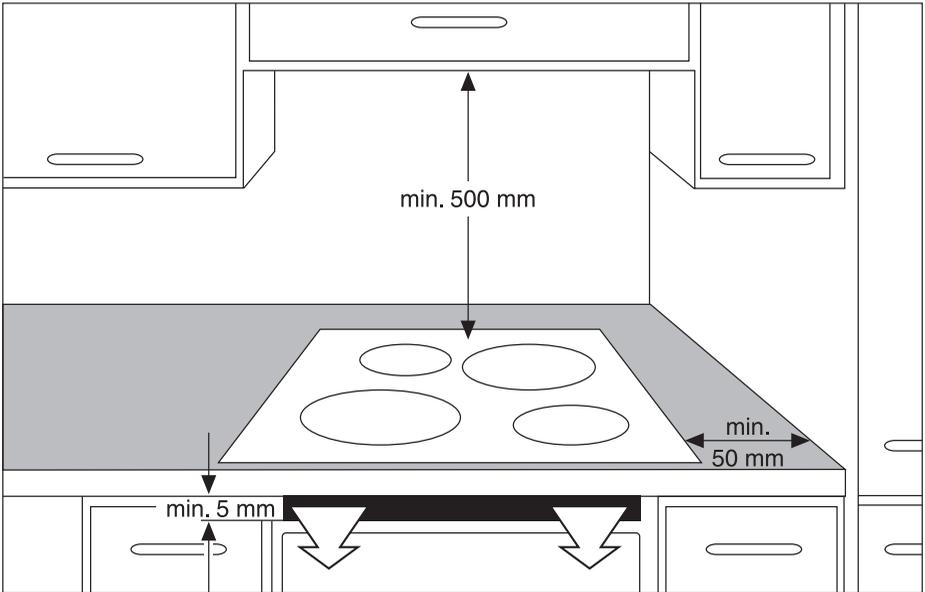
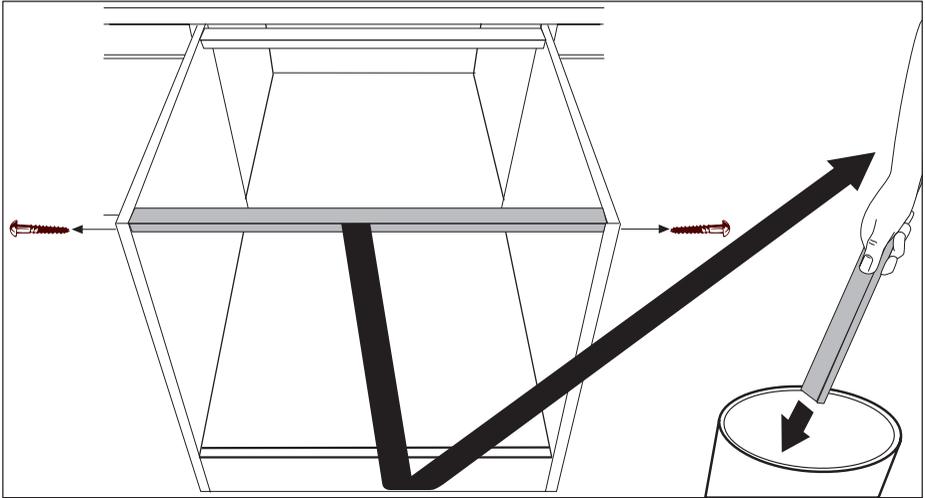
A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm.

Suitable isolation devices include line protecting cut-outs, fuses (screw type fuses are to be removed from the holder), earth leakage trips and contactors.

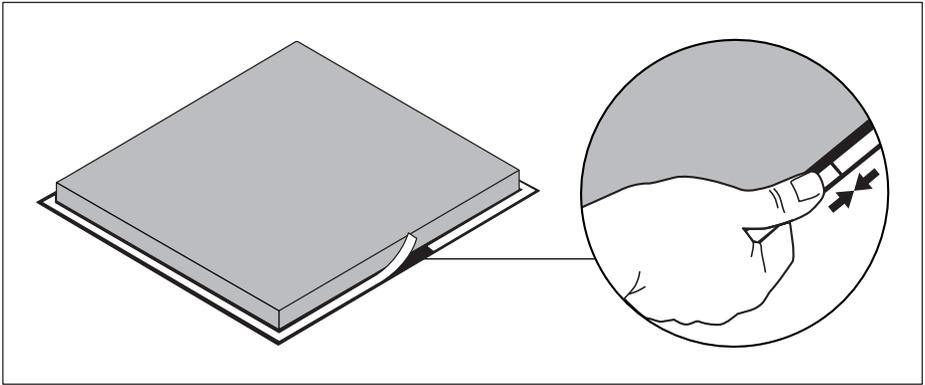
Sticking on the seal

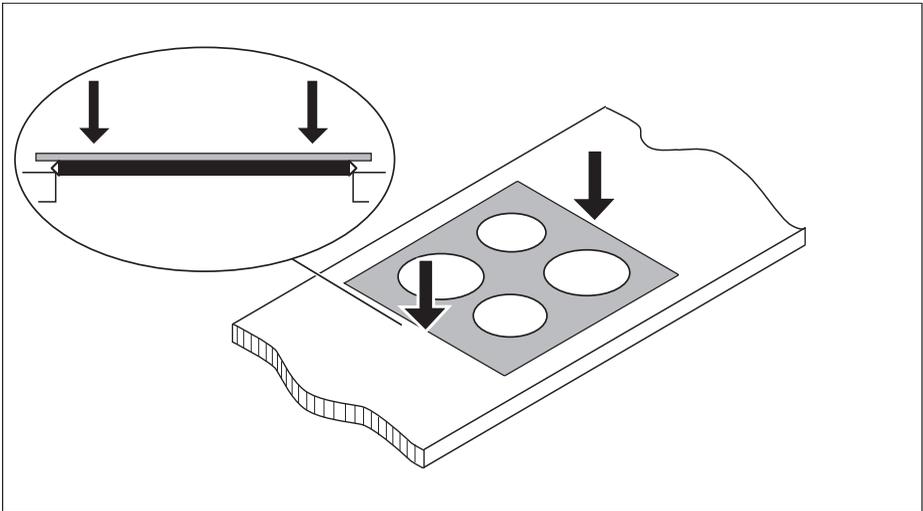
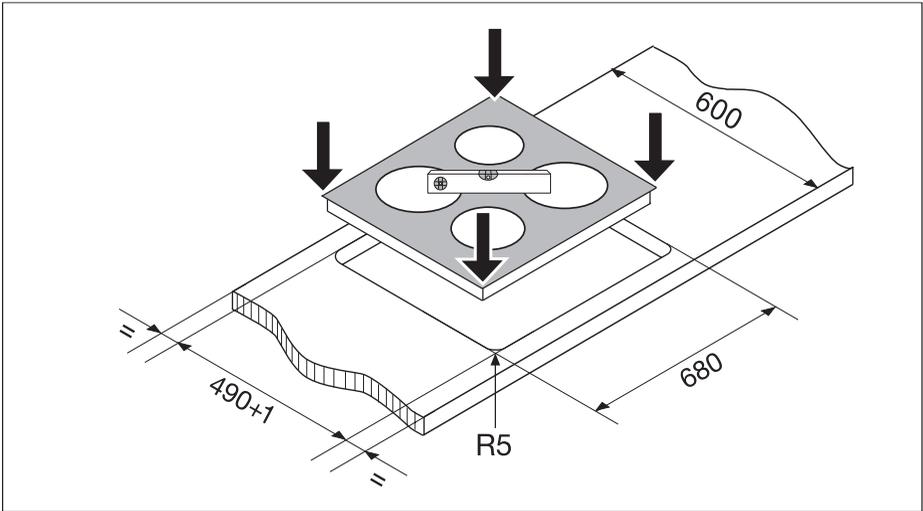
- Clean the worktop around the cut-out area.
- Stick the single-sided adhesive sealing tape provided on the underside of the hob around the outside edge ensuring that it is not stretched. The two ends of the tape should join in the middle of one side. After trimming the tape (allow it to overlap by 2-3 mm), press the two ends together.

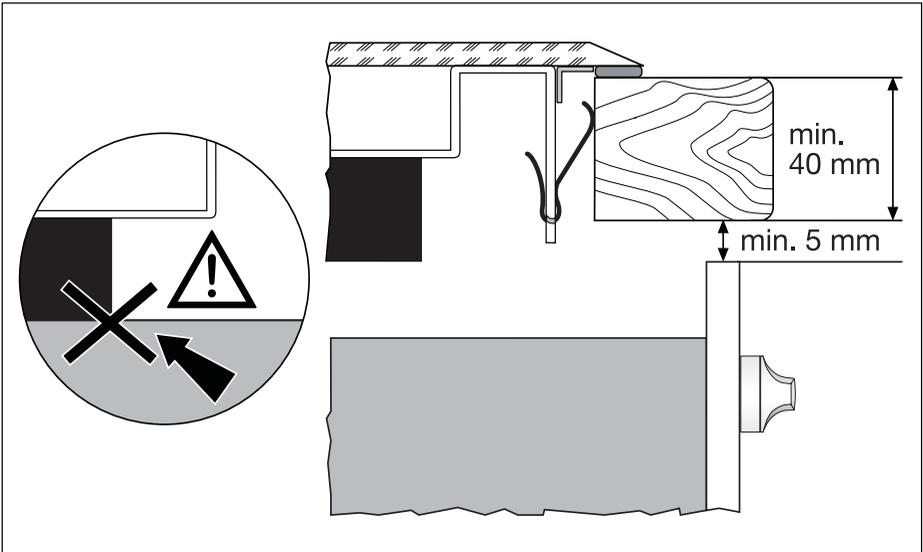
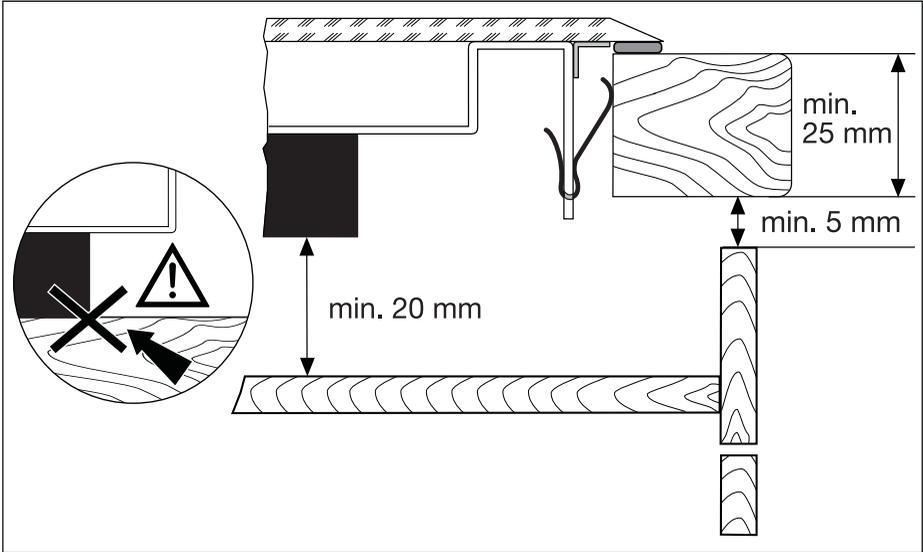
Assembly



32 electrolux assembly







Rating Plate

	Electrolux	PNC: 949 592 671		
Made in China	MODEL:	EHD68200P		220-240 V AC
	APP NO.:	55GDDD4AG		220-240 V
	AU APP NO.:	S/91		
S NO:	50	Hz	7,4	kW In- 
				5022

Service

In the event of technical faults, please first check whether you can remedy the problem yourself with the help of the operating instructions (section “What to do if...”).

If you were not able to remedy the problem yourself, please contact the Customer Care Department or one of our service partners.

In order to be able to assist you quickly, we require the following information:

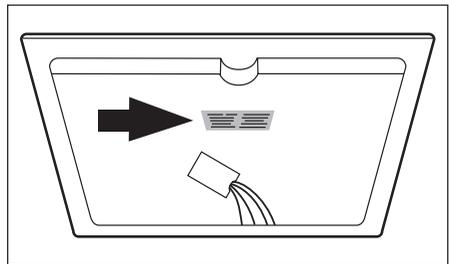
- Model description
- Product number (PNC)
- Serial number (S No.)
(for numbers see rating plate)
- Type of fault
- Any error messages displayed by the appliance
- three digit letter-number combination for glass ceramic

So that you have the necessary reference numbers from your appliance at hand, we recommend that you write them in here:

Model description:

PNC:

S No:



Guarantee/Customer Service

Electrolux Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND
APPLIANCE: Electrolux Induction Cooktop

This document sets out the terms and conditions of product warranties for Electrolux branded 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 Electrolux appliance.

General Terms and Conditions

1. In this warranty

(a) 'Electrolux' means Electrolux Home Products Pty Ltd ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited in respect of Appliances purchased in New Zealand;

(b) 'Appliance' means any Electrolux product purchased by you accompanied by this document;

(c) 'Warranty Period' means

(i) where you use the Appliance for personal, domestic or household purposes in Australia the period of 24 months and in New Zealand the period of 24 months;

(ii) where you use the Appliance for commercial purposes, the period of 3 months, (if the period stated is 0 months you are not covered by this product warranty)

following the date of original purchase of the Appliance;

(d) '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. Electrolux warrants that, when dispatched from an Electrolux warehouse, the Appliance is free from defects in materials and workmanship for the Warranty Period.

4. During the Warranty Period Electrolux or its Authorised Service Centre will, at no extra charge and subject to these terms and conditions, repair or replace any parts which it considers to be defective. 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.

5. Parts and Appliances not supplied by Electrolux are not covered by this warranty.

6. Where you are within an Electrolux service area, this warranty covers the cost of transport of the Appliance to and from Authorised Service Centres of Electrolux and travelling costs for representatives of the Authorised Service Centre to and from your home or business. If you are outside an Electrolux service area, you will bear these costs. For information about whether you are within an Electrolux service area, please phone 13 13 49 in Australia, or 0800 10 66 10 in New Zealand.

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

8. 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 current

(v) incomplete or improper installation

(vi) incorrect, improper or inappropriate operation

(vii) insect or vermin infestation.

(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 or its Authorised Service Centres.

9. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable in the Australian State where the Appliance was purchased or the law applicable in New Zealand if the Appliance was purchased in New Zealand. Where the Appliance was purchased in New Zealand for business purposes the Consumer Guarantee Act does not apply.

Limitation of Liability

10. To the extent permitted by law:

(a) Electrolux excludes all warranties other than as contained in this document;

(b) Electrolux shall not be liable for any loss or damage whether direct or indirect or consequential arising from your purchase, use or non-use of the Appliance.

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11. Provisions of the Trade Practices Act and State consumer legislation in Australia, and the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act in New Zealand, imply warranties or conditions, or impose obligations, upon Electrolux which cannot be excluded, restricted or modified. To the extent permitted by law, the liability of Electrolux (if any) arising out of or in relation to the Appliance or any services supplied by Electrolux shall be limited (where it is fair and reasonable to do so):

(a) in the case of Appliances, at its option, to the replacement or repair of the Appliances or the supply of equivalent products or the payment of the cost of replacing the Appliances or having the Appliances repaired or of acquiring equivalent Appliances. Upon being replaced, parts and Appliances become the property of Electrolux; or
(b) in the case of services, at its option, to the supply of the services again or the payment of the cost of having the services re-supplied;
and in the case of Appliances or services supplied in New Zealand, loss or damage whether direct or indirect or consequential that is reasonably foreseeable.

Privacy

You acknowledge that in the event that you make a warranty claim it will be necessary for Electrolux and its Authorised Service Centres to exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before Calling a Service Technician please check carefully the operating instructions, service booklet and the warranty terms and conditions.

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)



ELECTROLUX HOME PRODUCTS

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AUSTRALIA

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OF YOUR NEAREST STATE
SERVICE CENTRE IN
NEW ZEALAND

Free call 0800 10 66 10



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www.electrolux.com