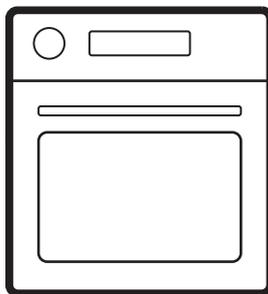




Electrolux



electrolux.com/register



EVEP6515DF

1. SAFETY INFORMATION.....	2	9. TROUBLESHOOTING.....	13
2. SAFETY INSTRUCTIONS.....	4	10. WARRANTY - AUSTRALIA AND	
3. INSTALLATION.....	6	NEW ZEALAND.....	14
4. GENERAL OVERVIEW.....	8	11. IMPORTANT INFORMATION THAT	
5. BEFORE FIRST USE.....	8	MAY IMPACT YOUR	
6. DAILY USE.....	9	MANUFACTURER'S WARRANTY..	16
7. HINTS AND TIPS.....	11	11. ENVIRONMENTAL CONCERNS...	16
8. CARE AND CLEANING.....	12		

1. SAFETY INFORMATION

Before the installation and use of the appliance read the supplied instructions carefully. The manufacturer is not responsible for any injuries or damage that result from incorrect installation or usage. Always keep the instructions in a safe and accessible location for future reference.

1.1 Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children of less than 8 years of age and persons with very extensive and complex disabilities shall be kept away from the appliance unless continuously supervised.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep packaging away from children and dispose of it properly.
- **WARNING:** The appliance and its accessible parts become hot during use. Keep children and pets away during use and cooling.
- Activate the child safety device, if available.
- Children must not clean or maintain the appliance without supervision.

1.2 General Safety

- This appliance is for cooking purposes only.
- This appliance is designed for single household domestic use in an indoor environment.
- This appliance may be used in offices, hotel guest rooms, bed & breakfast guest rooms, farm guest houses, and other similar accommodation where such use does not exceed average domestic usage levels.
- Do not use the appliance before installing it in the built-in structure.
- Disconnect the appliance from the power supply before carrying out any maintenance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its authorised service centre or similarly qualified persons to avoid an electrical hazard.
- **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements or the surface of the appliance cavity.
- Always use oven gloves to remove or insert accessories or ovenware.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- Do not use a steam cleaner to clean the appliance.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Before pyrolytic cleaning, remove all accessories and excessive deposits/spills from the appliance cavity.

2. SAFETY INSTRUCTIONS

2.1 Installation

WARNING!

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Follow the installation instructions available on our website.
- Be careful when moving the appliance, as it is heavy. Use safety gloves and enclosed footwear.
- Do not pull the appliance by the handle.
- Install the appliance in a safe and suitable location that meets installation requirements.
- Keep the minimum distance from other appliances and units.
- Before mounting the appliance, ensure it is level and that the door opens without any restraint.
- The appliance is equipped with an electric cooling system. It must be operated with the electric power supply.

2.2 Electrical connection

WARNING!

Risk of fire and electric shock.

- All electrical connections should be made by a qualified electrician.
- Make sure the parameters on the rating plate are compatible with the electrical ratings of the mains.
- The appliance must be earthed. Always use a correctly installed shockproof socket.
- Do not use multi-plug adapters and extension cables.
- Avoid damaging the mains plug and cable. If replacement is needed, it must be done by our Authorized Service Centre.
- Do not let mains cables touch or come near the appliance door or the niche below, especially when it operates or the door is hot.
- Shock protection of live and insulated parts must be fastened securely and should not be removable without tools.
- Connect the appliance only at the end of installation.

- Do not disconnect the appliance by pulling on the mains cable. Always pull on the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device that disconnects the appliance from the mains at all poles, with a contact opening width of at least 3 mm.
- Fully close the appliance door before connecting it to the mains.

2.3 Use

WARNING!

Risk of injury, burns and electric shock or explosion.

- Do not change the specification of the appliance.
- Ensure ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when opening the appliance door during operation, as hot air and flammable mixtures from alcohol ingredients can be released.
- Do not operate the appliance with wet hands or when it comes in contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Keep sparks and open flames away from the appliance when the door is open.
- Do not place flammable products near the appliance.

WARNING!

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
 - do not place ovenware or objects directly on the cavity bottom.
 - do not place aluminum foil directly on the cavity bottom.
 - do not put water directly into the hot appliance.

- do not leave moist dishes and food in the appliance after cooking.
- be careful when removing or installing accessories.
- Enamel or stainless steel discoloration does not affect performance of the appliance.
- Use a deep pan for moist cakes, as fruit juices can cause permanent stains.
- Always cook with the appliance door closed.
- If the appliance is installed behind a furniture panel, do not close the panel during use or until the appliance is fully cooled to prevent heat and moisture damage.
- Concerning the lamp(s) inside this product and spare part lamps sold separately: These lamps are intended to withstand extreme physical conditions in household appliances, such as temperature, vibration, humidity, or are intended to signal information about the operational status of the appliance. They are not intended to be used in other applications and are not suitable for household room illumination.
- This product contains a light source of energy efficiency class G.
- Use only lamps with the same specifications.
- To repair the appliance contact the Authorised Service Centre. Use original spare parts only.

2.4 Care and cleaning

WARNING!

Risk of injury, fire, or damage to the appliance.

- Turn off the appliance before maintenance.
- Ensure the appliance is cold to avoid glass breakage. If the door glass panels are damaged, contact the authorized service centre for replacement.
- Clean and dry the appliance, its cavity, and accessories after each use to prevent steam condensation, corrosion, and surface deterioration.
- Use a microfibre cloth, warm water, and neutral detergents for cleaning the appliance and accessories. Do not use abrasive products, pads, solvents, sharp-edged or metal objects.

- Follow safety instructions on packaging when using an oven spray.

Pyrolytic cleaning

- Read all instructions for pyrolytic cleaning
- Before carrying out the pyrolytic cleaning and initial preheating remove from the oven cavity:
 - any excess food residues, oil or grease spills / deposits.
 - any removable objects (including shelves, side rails, etc., provided with the appliance) especially any non-stick pots, pans, trays, utensils, etc.
- Keep children away during pyrolytic cleaning, as the appliance becomes very hot and releases hot air from the front vents.
- Pyrolytic cleaning releases fumes from cooking residues and construction materials. Ensure good ventilation during and after the initial preheating and pyrolytic cleaning.
- Do not spill or apply water on the oven door during and after the pyrolytic cleaning to avoid damaging the glass panels.
- Fumes from pyrolytic ovens / cooking residues are not harmful to humans, including children, or persons with medical conditions.
- Keep pets away from the appliance during and after pyrolytic cleaning and the initial preheating phase. Small pets (especially birds and reptiles) can be highly sensitive to temperature changes and emitted fumes.
- Non-stick surfaces on pots, pans, trays, and utensils can be damaged by high-temperature pyrolytic cleaning and may release low-level harmful fumes.

2.5 Disposal

WARNING!

Risk of injury or suffocation.

- Contact your municipal authority for information on how to dispose of the appliance.
- Disconnect the appliance from the mains, then cut off and dispose of the electrical cable.

3. INSTALLATION

⚠ WARNING!

Refer to Safety chapters.

3.1 General Information

⚠ CAUTION!

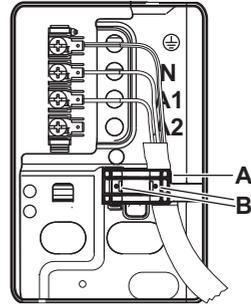
Follow local municipal building codes and all relevant statutory regulations, especially AS/NZS 3000.

- Use the level on the front and rear forms of the appliance to level it and prevent the telescopic runners from moving.
- Under the control panel, there are two mounting holes on each side. Fit the black screws with the plastic spacers provided.

3.2 Electrical installation

1. Remove the terminal cover plate from the rear panel of the appliance.
2. Insert the wires through the hole in the cover plate and connect them to the terminals.

3. Engage the wires in the plastic clip (A). Secure the plastic clip with two long silver screws (B) (supplied in a separate bag).
4. Attach the cover plate to the rear panel.

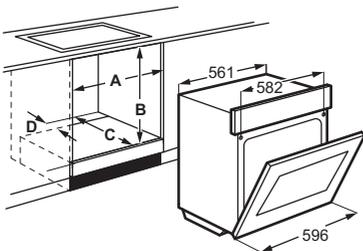


3.3 Technical data

Model	Product dimensions (h x w x d) (mm)	Electrical connection (V/Hz)	Min. fuse rating (A)	Max. power rating (kW)	Max. current rating (A)
EVEP6515DF	597 x 596 x 572	230-240 / 50	16	3.1	12.9

3.4 Installing the appliance

Check if the dimensions of the furniture meet the installation requirements.



Installation requirements

A - width (mm), B - height (mm), C - depth (mm), D - gap depth (mm)

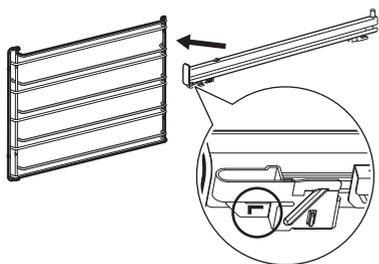
Type	A	B	C	D ¹⁾
Flush fit	600	600	581	20
Proud fit	565	590	560	20

¹⁾ For models with pyrolytic cleaning function

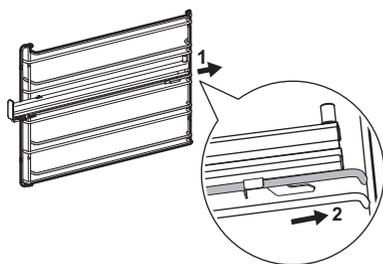
3.5 Accessories

Installing telescopic runners

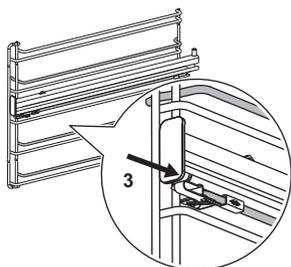
Obtain left hand shelf support and left hand runner.



Mount the runner on the shaded wire by attaching the rear clips to the back of the wire at an angle, as illustrated.



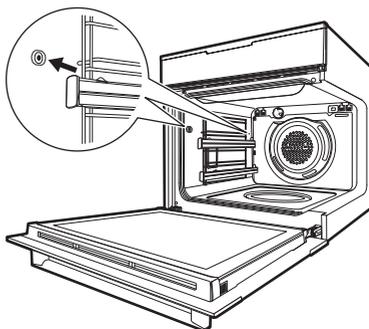
Push the runner front clip over wire until you hear a click.



Follow the same procedure to install the right hand runner.

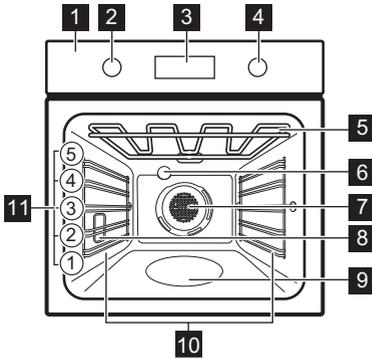
Installing shelf supports

Insert the rear peg fully into the designated rear access hole, then align and firmly push the front peg into the front access hole.



To remove the shelf supports follow the procedure in the opposite sequence.

4. GENERAL OVERVIEW

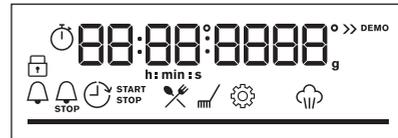


- 1 Control panel
- 2 Knob for the heating functions
- 3 Display
- 4 Control knob

- 5 Heating element
- 6 Back lamp
- 7 Fan
- 8 Side lamp
- 9 Cavity embossment
- 10 Shelf support, removable
- 11 Shelf positions

4.1 Control panel

The display with the maximum number of functions set



Control panel sensor fields



Timer



Fast heat up



Light



Child lock

OK

Display indicators



Lock



Assisted cooking



Cleaning



Settings



Fast heat up



Progress bar -
for tempera-
ture or time



Steam cook-
ing indicator

Timer indicators



STOP



5. BEFORE FIRST USE

5.1 Initial preheating and cleaning

1. Clean the appliance with a microfibre cloth, warm water, and mild detergent.
2. Remove all accessories and shelf supports.
3. Preheat the empty appliance to remove any odours. Ventilate the room.

4. Set the function and the temperature to 180°C, let the appliance operate for 30 min.
5. Turn off the appliance and let it cool.
6. Clean the appliance again. Replace accessories and shelf supports.

6. DAILY USE

6.1 Heating functions



Grill - Grilling meat, toasting bread. Use with a deep pan under a wire shelf. Preheat for 3 min.



Fan grill - Roasting larger pieces of meat. Use with a deep pan under a wire shelf. Set temperature to 180°C.



Fan bake - Multi-shelf cooking, reheating cooked foods, pastries and complete oven meals.



Traditional bake - Baking and roasting food on one shelf position.



Pastry - Browning bases of pizzas, pies, and pastries. Place the tray on the lower shelf positions.



SteamBake - Adding humidity at the beginning of baking. Before preheating add max 250 ml of water to the cavity embossment. Preheat for 10 min.



Grill boost - Grilling pieces of meat and toast bread faster. Use with a deep pan under a wire shelf. Preheat for 3 min.



Pizza - Baking pizzas, quiches and pies. To make intensive browning and a crispy bottom use the middle shelf position.



AirFry - Frying food with less oil or without baking paper (e.g. for french fries, pizza).

6.2 Setting: Heating functions

1. Turn on the appliance.
2. Turn the function knob clockwise to select the required oven function.
3. Use the control knob to set the required cooking temperature.

6.3 Minute Minder

To set a countdown timer. When the timer ends, the signal sounds. It has no effect on how the appliance works and can be set at any time

1. Press . The display shows: 0:00 and .
2. Turn the control knob to set the Minute Minder and press **OK**. The timer starts counting down immediately.

6.4 Cooking Time

To set cooking time. When the timer ends, the signal sounds and the heating function turns off automatically.

1. Turn the knobs to select the heating function and to set the temperature.
2. Press  until the display shows: 0:00 and .
3. Turn the control knob to set the Cooking Time and press **OK**. The timer starts counting down immediately.

6.5 Time Delay

To postpone the start and/or end of cooking.

1. Turn the knobs to select the heating function and to set the temperature.
2. Press  until the display shows:  and **START**.
3. Turn the control knob to set the start time and press **OK**. The display shows: --:--  **STOP**.
4. Turn the control knob to set the end time and press **OK**. The timer starts counting down at a set start time.

6.6 Uptimer

To show how long the appliance operates. Maximum is 23h 59min. This function has no effect on how the appliance works and can be set at any time.

1. Turn the function knob to  to enter Menu.
2. Turn the control knob to select  > Uptimer and press **OK**.
3. Turn the control knob to turn the Uptimer on and off and press **OK**.

6.7 Setting: Time of day

1. Turn the function knob to enter the Menu .
2. Turn the control knob to select Settings  > Time of day and press **OK**.

- Turn the control knob to set the clock and press **OK**.

6.8 Child lock

This function prevents accidental activation of the appliance.

- Turn on the appliance.
- Press and hold  to turn the function on and off.

6.9 Settings: Menu

- Turn the function knob to enter Menu .
- Turn the control knob to select Settings  and press **OK**.
- Turn the control knob to choose the position you need and press **OK**.

Position	Setting	Options
1	Time of day	set Time of day
2	Display brightness	1-2-3-4-5
3	Key tones	1-beep/2-click/3-none
4	Buzzer Volume	1-2-3-4
5	Uptimer	ON-OFF
6	Light	ON-OFF
7	Fast heat up	ON-OFF
8	Cleaning reminder	ON-OFF
9	Demo mode	Activation code: 2468
10	Software version	Software version display
11	Reset all settings	NO-YES

6.10 How to set: Assisted cooking

- Turn the function knob to enter Menu .
- Turn the control knob to select Assisted cooking  and press **OK**.
- Select the dish and press **OK**.
- Insert the dish to the oven and press **OK** to confirm the setting.

Assisted cooking settings

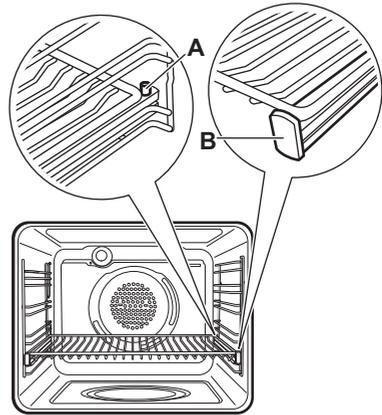
P1	Jacket Potato Wedges
----	----------------------

P2	Hash Browns
P3	Lasagne
P4	Potato Gratin
P5	Pasta Bake
P6	Vegetable Gratin
P7	Pizza
P8	Pizza frozen
P9	Quiche
P10	Ciabatta
P11	Rolls
P12	Baguette
P13	Wholegrain Bread
P14	White Bread
P15	Dark Bread
P16	Almond Cake
P17	Apple Pie
P18	Baked Cheesecake
P19	Apple Cake, covered
P20	Short crust pastry case
P21	Sponge flan case
P22	Madeira Cake
P23	Sponge Cake
P24	Tarts
P25	Apple Strudel, frozen
P26	Baked Cheesecake
P27	Christmas Stollen
P28	Sponge Cake
P29	Sugar Cake
P30	Swiss Roll
P31	Swiss Tarte, sweet
P32	Yeast Cake
P33	Brownies
P34	Cakes, small
P35	Cream Puffs
P36	Eclairs
P37	Macaroons

P38	Muffins
P39	Pastry Strips
P40	Puff Pastry
P41	Shortbread

6.11 Accessories

Accessories available depending on model. Scan the QR code to check how to use accessories supplied with your appliance. You can order optional accessories separately. For more information, please contact your local supplier.



Insert the accessory (wire shelf / tray) between the guide bars of the shelf support. Make sure that the shelf touches the back of the oven interior.

Fitting trays to telescopic runners:

Push the shelf or tray along the top of the runner until it touches the back post (A). Lower the front of the shelf or tray onto the runner and make sure it sits behind the front post (B) of the slide.

If your tray has a slope, position it towards the back of the oven interior.

If there is an inscription on the accessory, make sure it is facing you.

If you are using a tray with holes place the tray / pan underneath, to collect dripping liquids.

7. HINTS AND TIPS

7.1 Cooking recommendation

SteamBake function

For best results, pour max. 250 ml of cold water onto the cavity bottom. Preheat the appliance for 10 min. Place the food on shelf position 2.

Food	Temperature (°C)	Time (min)
Bread loaves	180 - 200	35 - 45
Bread rolls	190 - 210	20 - 25
Gluten free bread	180 - 200	40 - 50
Pizza (fresh)	210 - 220	15 - 20
Focaccia	200 - 210	20 - 30

Food	Temperature (°C)	Time (min)
Rolled/spooned biscuits	160 - 170	10 - 15
Plain/fruit scones	200 - 210	10 - 15
Cupcakes	180	20 - 25
Sponge cake - 4 eggs	170	20 - 30
Shallow butter cake	170	25 - 30
Cream puffs	200	20 - 30
Puff pastry	200	15 - 20
Frozen croissants	170 - 180	15 - 25

8. CARE AND CLEANING

8.1 Notes on cleaning

- Clean the interior of the appliance and the accessories after each use with a microfibre cloth, warm water and a mild detergent.
- Clean stains with a mild detergent.
- Use a cleaning solution for metal surfaces.
- Do not store food in the appliance for longer than 20 min. Dry the interior of the appliance only with a microfibre cloth after each use.
- Do not use abrasive cleaner or sharp-edged objects to clean the appliance or the accessories.
- Do not clean the accessories in a dishwasher.

Cleaning the cavity embossment

1. Pour 250 ml of white vinegar or citric acid into the cavity embossment. Use maximum 6% acidity vinegar without any additives.
2. Let the vinegar dissolve the limestone residue at the ambient temperature for 30 min.
3. Clean the cavity with warm water and a soft cloth.

8.2 Pyrolytic Cleaning

For models with pyrolytic cleaning function.

1. Make sure the appliance is cold.
2. Remove all accessories and removable shelf supports.
3. Clean the oven interior and the inner door glass with warm water, a soft cloth and a mild detergent. Close the door.
4. Press  > Cleaning. Select the cleaning mode:
 - C1 - Quick - 1h 30min
 - C2 - Normal - 2h
 - C3 - Intense - 2h 30min
5. Press START .

When the cleaning starts, the oven door is locked and the lamp is off. The cooling fan works at a higher speed.

When the cleaning ends, turn off the appliance and wait until it is cold. Clean the oven interior with a soft cloth.

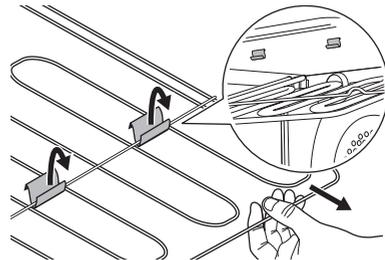
8.3 Steam Assisted Cleaning

This function helps remove light food residue from the interior of the oven.

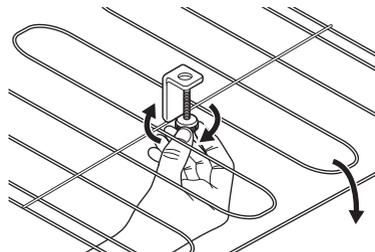
1. Make sure the appliance is cold.
2. Remove all accessories and removable shelf supports.
3. Prepare a solution of water (85%), white vinegar (10%) and mild detergent (5%) and spray it onto the door, side walls, and back wall of the oven cavity.
4. Pour 40 ml of water into the cavity embossment .
5. Select Steam Assisted Cleaning from the Cleaning submenu.
6. When the appliance is cold, dry the cavity with a soft cloth.

8.4 Removing grill

1. Turn off the appliance and wait until it is cold to clean it.
2. Remove the shelf supports.
3. **For retaining clips models:** Push the edge of the grill clips towards back of the oven. The grill drops down freely.



4. **For rotating latch models:** Rotate the grill latch 180°. The grill drops down freely.

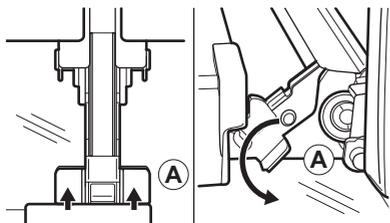


5. Clean the oven ceiling with warm water, a soft cloth and a mild detergent. Let it dry.
6. Install the grill in the opposite sequence.
7. Install the shelf supports.

8.5 Removing and installing door

The door is heavy.

1. Make sure the appliance is cold.
2. Fully open the door.
3. Press the hinge levers on both sides of the door.



4. Close the door partially until it stops, then lift it off the hinges.
5. Place the door on a soft cloth on a stable surface.

6. Release the trim holding the glass panels in place.
7. Remove the glass panels and clean them with water and soap using non abrasive sponge. Dry the glass panel thoroughly. Do not clean the glass panels in the dishwasher.

After cleaning, do the above steps in the opposite sequence.

During assembly, make sure the painted surface is facing down.

8.6 Replacing the lamp

Wait until the appliance is cold.

1. To replace the back lamp, turn and remove the glass cover.
2. To replace the side lamp, remove the shelf supports and use a flat screwdriver to remove the glass cover.
3. Clean the glass cover.
4. Insert a high temperature resistant lamp.
5. Install the glass cover.
6. For the side lamp, reinstall the shelf supports.

9. TROUBLESHOOTING

9.1 Troubleshooting

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Service details are on the rating plate, located on the front frame. It is visible when you open the door. Do not remove the rating plate.

Oven or grill do not operate

- Set the Time of day.
- Deactivate DEMO mode .
- Household fuse is blown or power supply is off.
- Deactivate Child lock.

The lamp is not working

- Turn on the light at control panel.
- Lamp is blown or the socket is loosen.
- Household fuse is blown.

Appliance problems

- **The door cannot be replaced after removal.** - Attach the hinge lever to its correct position.
- **Door is locked.** - You switched off the Pyro function too quickly.

- **Steam and condensation collect on the food and in the appliance cavity.** - Do not leave dishes in the oven for more than 15-20 min after cooking.

9.2 Error codes

C3 - the door is not fully closed during Pyrolysis. Close the door.

F908, F113 - the appliance system cannot connect with the control panel. Restart the appliance.

9.3 Service data

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre.

The necessary data for the service centre is on the rating plate. The rating plate is located on the front frame of the appliance. It is visible when you open the door. Do not remove the rating plate from the appliance.

We recommend that you write the data here:

Model (MOD.):

Product number
(PNC):

Serial number (S.N.):

10. WARRANTY - AUSTRALIA AND NEW ZEALAND

FOR SALES IN AUSTRALIA AND NEW ZEALAND

APPLIANCE: ELECTROLUX BUILT-IN OVENS, COOKTOPS, FREESTANDING COOKER AND WARMING DRAWER

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 there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.

1. In this warranty:

- a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;
- b) 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
- c) 'ASC' means Electrolux's authorised serviced centres;
- d) 'Electrolux' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively "Electrolux") of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
- e) 'Warranty Period' means the period specified in clause 3 of this warranty;
- f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.

2. **Application:** This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the

Appliances or services relate, including any nonexcludable statutory guarantees in Australia and New Zealand.

3. **Warranty Period:** Subject to these terms and conditions, this warranty continues for in Australia for a period of 36 months and in New Zealand for a period of 36 months, following the date of original purchase of the Appliance.
4. **Repair or replace warranty:** 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 may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.
5. **Travel and transportation costs:** Subject to clause 7, Electrolux will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. Travel and transportation will be arranged by Electrolux as part of any valid warranty claim.
6. **Proof of purchase** is required before you can make a claim under this warranty.
7. **Exclusions:** You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:
 - a) light globes, batteries, filters or similar perishable parts;
 - b) parts and Appliances not supplied by Electrolux;
 - c) cosmetic damage which does not affect the operation of the Appliance;
 - d) damage to the Appliance caused by:
 - negligence or accident;

- misuse or abuse, including failure to properly maintain or service;
- improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
- normal wear and tear;
- power surges, electrical storm damage or incorrect power supply;
- incomplete or improper installation;
- incorrect, improper or inappropriate operation;
- insect or vermin infestation;
- failure to comply with any additional instructions supplied with the Appliance;

In addition, Electrolux is not liable under this warranty if:

- a. the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
 - 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
- 8. How to claim under this warranty:** 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.

9. Australia: For Appliances and services provided by Electrolux in Australia: Electrolux goods come with guarantees 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. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.

10. New Zealand: 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. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.

11. Confidentiality: You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

AUSTRALIA

FOR SERVICE

or to find the address of your nearest authorised service centre in Australia
PLEASE CALL 13 13 49

For the cost of a local call

FOR SPARE PARTS

or to find the address of your nearest spare parts centre in Australia
PLEASE CALL 13 13 50

For the cost of a local call

NEW ZEALAND

FOR SERVICE

or to find the address of your nearest authorised service centre in New Zealand
PLEASE CALL 0800 10 66 10

FOR SPARE PARTS

or to find the address of your nearest state spare parts centre in New Zealand
PLEASE CALL 0800 10 66 20

11. IMPORTANT INFORMATION THAT MAY IMPACT YOUR MANUFACTURER'S WARRANTY

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the Electrolux manufacturer's warranty provided with your

product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the Electrolux manufacturer's warranty in the event that your product fault is due to failure to adhere to this manual.

12. ENVIRONMENTAL CONCERNS

Recycle materials with the symbol . Put the packaging in relevant containers to recycle it. Help protect the environment and human health by recycling waste of electrical and electronic appliances. Do not dispose of ap-

pliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

