



**INSTRUCTION MANUAL
FOR INDUCTION HOBS
MODELS: ILD32B**



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Dear customer,

Congratulations on your purchase of a ILVE induction ceramic hob.

In order to make the best use of your appliance, please carefully read the following use and care manual and keep it for later reference.

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SAFETY

Precautions before using

- Unpack all the materials.
- The installation and connection of the appliance must be done by approved and qualified specialists. The manufacturer cannot be responsible for damage caused by installation or connection errors.
- When used, the appliance must be correctly installed in a kitchen unit and an adapted and approved work surface.
- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The cooking plate cannot be used as freestanding unit or as a working surface.
- The appliance must be grounded and connected in compliance with local standards.
- Do not use any extension cable to connect the hob.
- The appliance cannot be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.
- This appliance is not intended to be operated by means of external timer or separate remote control system.

Using the appliance

- Switch the heating zones off after use.
- Keep an eye on the hob when cooking with grease or oils as they may quickly ignite.
- Be careful not to burn yourself during or after using the appliance.
- Make sure no cable of any fixed or moving appliance makes contact with the glass or the hot saucepan.
- Magnetic objects (credit cards, floppy disks, calculators) should not be placed near the appliance when in use.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface as they can get hot.

- In general, do not place any metallic object except heating containers on the glass surface. In case of untimely activation or residual heat, they may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This may become very hot and catch fire.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Young children should be supervised to ensure that they do not play with the appliance.

Precautions not to damage the appliance

- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots) may damage ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance is in accordance with the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not come into contact with the heating zones. These may break or damage the vitroceramic glass when cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful not to burn yourself).
- **WARNING:** Danger of fire: do not store items on the cooking surface.
- Never place any hot container over the control panel.
- If a drawer is situated under the installed appliance, make sure the space between the contents of the drawer and the base of the appliance is large: at least (2 cm). This is essential to guarantee correct ventilation.
- Never put flammable objects (ex. sprays) into the drawer under the vitroceramic hob. Cutlery drawers must be resistant to heat.

Precautions in case of appliance failure

- If a defect is noticed, switch off the appliance and turn off the electrical supply.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact after sales service.
- Servicing must be done by specialists. Do not open the appliance by yourself.
- WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

Other protections

- Ensure that the pot or pan is always centred on the cooking zone. The bottom of the pan must cover as much of the cooking zone as possible.
- For the users of pacemaker, the magnetic field could influence its operating. We recommend discussing this with the retailer or a doctor.
- Do not to use aluminium or synthetic material containers: they could melt on cooking zones that are still hot.
- NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.



**THE USE OF EITHER POOR QUALITY POT OR ANY
INDUCTION ADAPTOR PLATE FOR NON-MAGNETIC
COOKWARE RESULTS IN A WARRANTY BREACH.
IN THIS CASE, THE MANUFACTURER CANNOT BE
HELD RESPONSIBLE FOR ANY DAMAGE CAUSED TO
THE HOB AND/OR ITS ENVIRONMENT.**



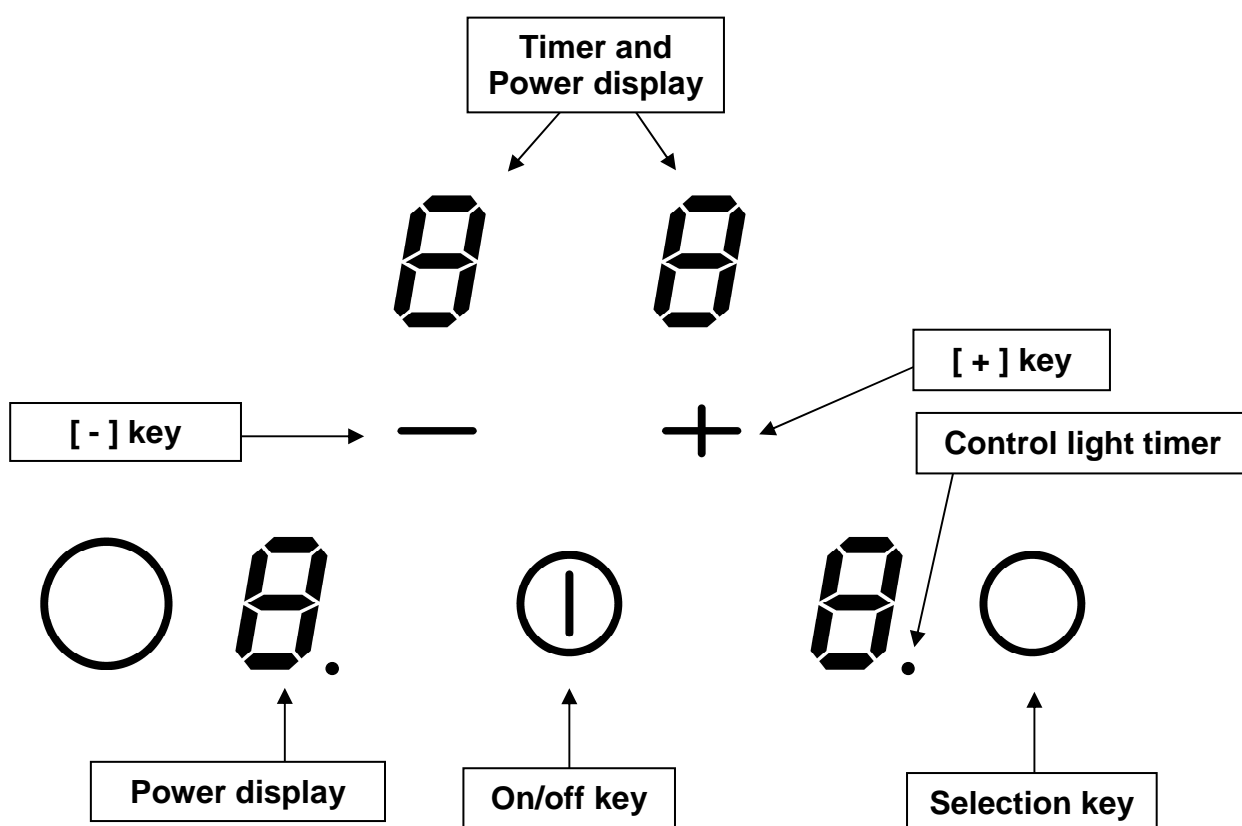
DESCRIPTION OF THE APPLIANCE

Technical characteristics

Type	Total Power	Position of the heating zone	Diameter	Nominal Power*	Booster Power*	Minimum diameter detection
ILD32B	3400 W	Front Rear	160 mm 200 mm	1400 W 1400 W	- 2000 W	100 mm 110 mm

* The given power may change according to the dimensions and material of the pan

Control panel



USE OF THE APPLIANCE

Display

<u>Display</u>	<u>Designation</u>	<u>Function</u>
0	Zero	The heating zone is activated.
1...9	Power level	Selection of the cooking level.
<u>U</u>	Pan detection	No pan or inadequate pan.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
L	Locking	Control panel locking.
P	Power	The boosted power is activated.

Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the calories brought out by the electronic system reach a certain level. The ventilation starts his high speed when the hob is intensively used. The cooling fan reduces his speed and stops automatically when the electronic circuit is cooled enough.

STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

Induction principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

Of course the pan has to be adapted:

- All ferromagnetic pans are recommended (please verify it thanks a little magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- Are excluded: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,...

The induction heating zone adapts automatically the size of the pan. With a too small diameter the pan doesn't work. This diameter is varying in function of the heating zone diameter.

If the pan is not adapted to the induction hob the display will show [U].



Sensitive touch

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a "beep" sound.

In the case of a general use press only one key at the same time.

Starting-up

- **Start-up/ switch off the hob :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To start	Press key []	[0]
Touch the key	Press key []	Nothing or [H]




- **Start-up/ switch off a heating zone :**


<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press key [O] from the zone	[0]
Increase power	Press key [+]	[1] to [9]
Decrease power	Press key [-]	[9] to [1]
Stop	Press simultaneous [-] and [O] or press keys [-]	[0] or [H] [0] or [H]

If no action is made within 20 second the electronics returns in waiting position.

Pan detection

The pan detection ensures a perfect safety. The induction doesn't work:

- If there is no pan on the heating zone or if this pan is not adapted to the induction. In this case it is impossible to increase the power and the display shows []. This symbol disappears when a pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows []. The symbol [] disappears when the pan is put back to the heating zone. The cooking continues with the power level setted before.

After use, switch the heat element off: don't let the pan detection [] active.

Residual heat indication

After the switch off of a heating zone or the complete stop of the hob, the heating zones are still hot and indicates [H] on the display.

The symbol [H] disappears when the heating zones may be touched without danger.

As far as the residual heat indicators are on light, don't touch the heating zones and don't put any heat sensitive object on them. **There are risks of burns and fire.**

Timer

The timer is able to be used simultaneous with all heating zones and this with different time settings (from 0 to 99 minutes) for each heating zone.

- **Setting and modification of the cooking time :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press key [O] from the zone	[0]
Increase power	Press key [+]	[1] to [9]
To select « Timer »	Press simultaneously [-] and [+]	Timer [00] min
Decrease the time	Press key [-]	[00] goes to 30,29....
Increase the time	Press key [+]	time increase

After a few seconds the control light stops with blinking.

The time is confirmed and the cooking starts until the time reaches [00].

- **To stop the cooking time :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press key [O] key	[0]
To select « Timer »	Press simultaneously [-] and [+]	The remaining time
To stop the « Timer »	Press key [-]	[00] then stops

If several timers are activated repeat the process.

- **Automatic stop at the end of the cooking time :**

As soon as the selected cooking time is finished the timer displays blinking [00] and a sound rings.

To stop the sound and the blinking it is enough to press any key.

- **Egg timer function :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	Press key [①]	[0] or [H]
Select« Timer »	Press simultaneously [-] and [+]	Timer [00] min
Decrease the time	Press key [-]	[00] goes to 30,29....
Increase the time	Press key [+]	time increase

After a few seconds the control light stops with blinking.

As soon as the selected cooking time is finished the timer displays blinking [00] and a sound rings.

To stop the sound and the blinking it is enough to press any key.

Control panel locking

To avoid modifying a setting of cooking zones , in particular with within the framework of cleaning the control panel can be locked (with exception to the On/Off key [①]).

- **Locking :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start	Press key [①]	[0] or [H]
Hob locking	Press simultaneously [-] and [O] at front	No modification
	Repress key [O]	[L]

- **Unlocking :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start	Press key [①]	[L]
In the 5 seconds after start :		
Unlocking the hob	Press simultaneously [-] and [O] at front	[0]
	Repress key [-]	No light on the displays

COOKING ADVICES

Pan quality

Adapted materials : steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic bottom.

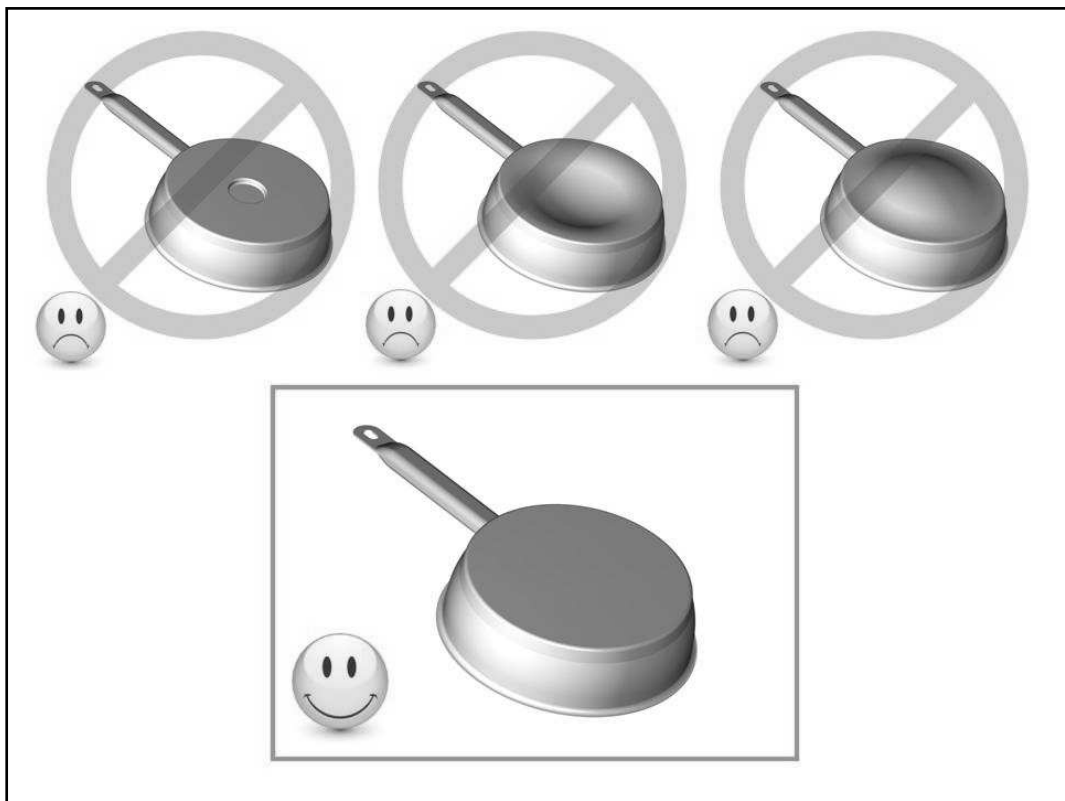
Non-adapted materials : aluminium and stainless steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify when their products are compatible induction.

To check if pans are compatible:

- Put a little water in a pan placed on an induction heating zone set at level [9].The water will heat up in a few seconds when you are using the right induction pan.
- A magnet will stick on the bottom of an induction pan.

Certain pans can make noise when they are placed on an induction cooking zone. This noise does not mean that there is something wrong with the appliance, nor does it influence its function.



Pan dimension

The cooking zones will, up to a certain limit, automatically adapt to the diameter of the pan. Nevertheless, the bottom of the pans must have a minimum diameter according to the corresponding cooking zone.

The pan should always be placed in the middle of the hob to obtain the best efficiency.

Examples of cooking power setting

(the values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, liver, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P	Frying, roasting Boiling water	scallops, steaks Boiling significant quantities of water

MAINTENANCE AND CLEANING

Switch off the appliance before cleaning.

Do not clean the hob when the glass is too hot: **risk of burns.**

- Remove small spots with a damp cloth using washing-up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be avoided at all costs.
- Never use steam cleaner or high-pressure washer.
- Do not use objects that might scratch the ceramic glass.
- Ensure that the pan is dry and clean and that there is no dust on your ceramic hob or on the pan. The use of rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately to prevent a damaged surface.

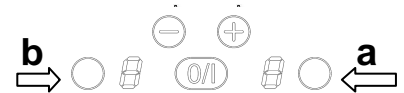
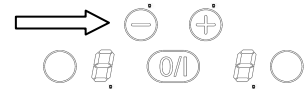
WHAT TO DO IN CASE OF A PROBLEM

When the symbol [E 4] appears :

- The table must be reconfigured. Please implement the following steps:
 - I) Make sure there is no more pot on the hob.
 - II) disconnect the appliance from the grid by removing the fuse or turning the circuit breaker off.
 - III) Reconnect the table to the grid.
 - IV) Procedure
start the procedure within 2 minutes after reconnecting the hob to the grid
don't use the [⓪] touch

V) First step: cancel the existing configuration

- 1) Press [-] and hold down
- 2) With your other hand, press successively and within (less than 2s) on each [⓪] key.
Begin from the front right side and then the left side as per picture
A double "beep" means an error occurred.
If so, start again from item 1).



- 3) Remove your fingers from the touch control, press simultaneously [+] and [-] during few seconds, until blinking [E] symbols appear.
- 4) Wait until [E] symbols stop blinking.
- 5) After few seconds, [E] are automatically converts into [C]. The existing setup has now been cancelled.

VI) Second step: new setup

- 1) Take a ferromagnetical pot with a minimum diameter of 16 cm
- 2) Place the pot on the area to be set
- 3) Select a cooking zone by pushing on the corresponding [⓪] key
- 4) Wait until the [C] display becomes a [-]. The selected zone is now configured.
- 5) Follow the same procedure for each cooking zone with a [C] display.
- 6) All the cooking zones are configured once all the displays are turned off.
Please use the same pot for the whole procedure.
Never put several pots together on the zones during the setup-process.

- If [E 4] displaying remains, please call the customer care

The hob or the cooking zone doesn't start-up :

- The hob is badly connected on the electrical network.
- The protection fuse cut-off.
- The locking function is activated.
- The sensitive keys are covered with grease or water.
- An object is put on a key.

The control panel displays [U] :

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.

The control panel displays [E] :

- Call the After-sales Service.

One or all cooking zone cut-off :

- The safety system functioned.
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of power level and breaking Automatic overheating

Continuous ventilation after cutting off the hob :

- This is not a failure, the fan continuous to protect the electronic device.
- The fan cooling stops automatically.

The control panel displays [L] :

- Refer to the chapter control panel locking page.

The control panel displays [] or [Er03] :

- An object or liquid covers the control keys. The symbol disappear as soon as the key is released or cleaned.

The control panel displays [E2] or [E H] :

- The hob is overheated, let it cool and then turn it on again.

The control panel displays [E3] :

- The pan is not adapted, change the pan.

The control panel displays [E6] :

- Defective network. Control the frequency and voltage of the electrical network.

The control panel displays [E8] :

- The air inlet of the ventilator is obstructed, release it.

The control panel displays [E C] :

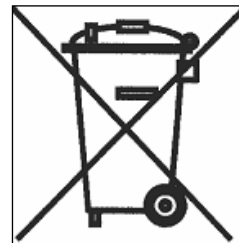
- Configuration error. Set the table again, referring to the chapter "The [E 4] appears."

If one of the symbols above persists, call the SAV.

ENVIRONMENT PRESERVATION

- The materials of packaging are ecological and recyclable.
- The electronic appliances are composed of precious metals. Ask your commune for recycling possibilities.

- Don't throw your appliance in the household refuse.
 - Get in touch with the waste collection centre of your commune that is adapted to the recycling of household appliances.



INSTALLATION INSTRUCTIONS

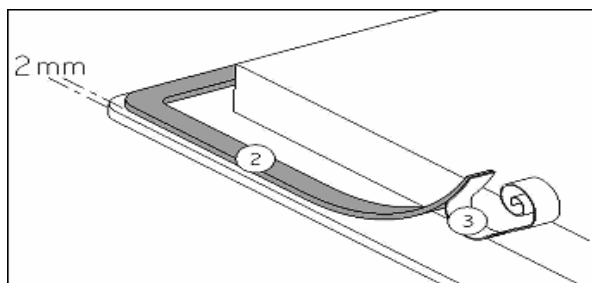
The installation is the exclusive responsibility of specialists.

The user of this appliance is held to respect the legislation and the standards enforced in his home country.

How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet.

Its installation has to be done carefully, in accordance with the illustration below.



Stick the gasket (2) two millimetres from the external edge of the glass, after removing the protection sheet (3).

Fitting - installing:

- The cut out sizes are:

Reference	Cut-size
ILD32B	280 x 490 mm

- **Ensure that there is a distance of 50 mm between the hob and the wall or sides.**
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or device can be higher than the hob.**
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- The strips on the mural edges need to be heat-resistant.
- Do not install the hob above a non- ventilated oven or a dishwasher.
- To ensure good air circulation of the electronic device, maintain a space of 20 mm under the bottom of the hob casing.
- If a drawer is placed under the work, avoid putting flammable objects in this drawer (e.g. sprays) or non-heat-resistant objects.
- Materials which are often used to make worktops expand on contact with water. To protect the cutout edge, apply a coat of varnish or special sealant. Particular care must be given when applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. The gasket guaranties a correct seal when used in conjunction with smooth worktop surfaces.
- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. Respect a distance of at least 760 mm if you do not have further instructions.
- The connection cable cannot be subjected to mechanical constraint (e.g. a drawer) after construction.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

ELECTRICAL CONNECTION

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician who is aware of the normative regulations and respects them scrupulously.
- The electrical parts should always be protected after the building-in.
- The necessary data of connection are on the stickers placed on the bottom of the appliance.
- The appliance should be separated from the mains by using a multipolar circuit breaker. The contact opening must be at least 3 mm.
- The electrical circuit must be separated from the mains by adapted devices, such as circuit breakers, fuses or (differential) contactors.
- If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.
- The inlet hose must be positioned so that it does not touch any of the hot parts of the hob or oven.

Caution!

This appliance can only be connected to a network 230 V~ 50/60 Hz.

You should always connect the earth wire.

Respect the connection diagram.

Use the connecting cable that is attached to the device.

The green / yellow wire corresponds to the earth wire, the blue wire corresponds to the neutral wire and the brown wire correspond to the phase.

Mains	Cable diameter	Cable	Protection calibre
230V~ 1 Phase + N 50/60Hz	3 x 1,5 mm ²	H 05 VV - F H 05 RR - F	16 A *

* calculated with the simultaneous factor following the standard EN 60 335-2-6/1990

Connection of the hob

Monophase 230V~1P+N

Attach the earth to the terminal "earth", the neutral N to terminal N, the Phase L1 to one of the terminals L1.

Caution! Be careful to correctly engage and tighten the cables.

We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection.

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WARRANTY REGISTRATION

Your ongoing satisfaction with your ILVE product is important to us. We ask that you complete the enclosed Warranty Registration Card and return it to us so that we have a record of the ILVE product purchased by you.

PRIVACY

ILVE respects your privacy and is committed to handling your personal information in accordance with the National Privacy Principles and the Privacy Act 1988 (Cth). A copy of the ILVE Privacy Policy is available at www.ilve.com.au. ILVE will not disclose any personal information set out in the Warranty Registration Card ("Personal Information") without your consent unless required by:

1. law;
2. any ILVE related company;
3. any service provider which provide services to ILVE or assist ILVE in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is to keep a record of the ILVE product purchased by you, in order to provide a better warranty service to you in the unlikely event that there is a problem with your ILVE product. ILVE may contact you at any one or more of the address, email address or telephone numbers set out in the Warranty Registration Card. Please contact ILVE on 1300 694 583 should you not wish to be contacted by ILVE.

WARRANTY

1. Warranty

ILVE warrants that each ILVE product will remain, for a period of twenty four (24) months computed from the date of purchase of the ILVE product, free from defects arising in the manufacture of the ILVE product ("Warranty"). Except for consumer guarantees set out in the Competition and Consumer Act 2010 (Cth) ("Act"), ILVE does not make any further warranties or representations in relation to ILVE products.

2. What is not Covered by the Warranty.

The Warranty does not apply if an ILVE product is defective by a factor other than a defect arising in the manufacture of the ILVE product,

including but not limited to:

- (a) damage through misuse (including failure to maintain, service or use with proper care), neglect, accident or ordinary wear and tear (including deterioration of parts and accessories and glass breakage);
- (b) use for purpose for which the ILVE product was not sold or designed;
- (c) use or installation which is not in accordance with any specified instructions for use or installation;
- (d) use or operation after a defect has occurred or been discovered;
- (e) damage through freight, transportation or handling in transit (other than when ILVE is responsible);
- (f) damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors outside the control of ILVE;
- (g) repair, modification or tampering by the purchaser or any person other than ILVE, an employee of ILVE or an authorised ILVE service contractor*;
- (h) use of parts, components or accessories which have not been supplied or specifically approved by ILVE.
- (i) damage to surface coatings caused by cleaning or maintenance using products not recommended in the ILVE product handbook provided to the purchaser upon purchase of the ILVE product;
- (j) damage to the base of an electric oven due to items having been placed on the base of the oven cavity or covering the base, such as aluminium foil (this impedes the transfer of heat from the element to the oven cavity and can result in irreparable damage); or
- (k) damages, dents or other cosmetic imperfections not affecting the performance of the ILVE in respect of an ILVE product purchased as a "factory second" or from display

The Warranty does not extend to light globes used in ILVE products.

3. Domestic Use

Each ILVE product is made for domestic use. This Warranty may not extend to ILVE products used for commercial purposes.

4. Time for Claim under the Warranty

You must make any claim under this Warranty within twenty eight (28) days after the occurrence of an event which gives rise to a claim pursuant to the Warranty, by booking a service call on the telephone number below.

Continued over...

5. Proof of Purchase

Customers must retain proof of purchase in order to be eligible to make a warranty claim in respect of an ILVE product.

6. Claiming under the Warranty

Customers will bear the cost of claiming under this Warranty unless ILVE determines the expenses are reasonable, in which case the customer must claim those expenses by providing written evidence of each expense to ILVE at the address on the Warranty Registration Card.

7. Statutory Rights

(a) These terms and conditions do not affect your statutory rights.

(b) The limitations on the Warranty set out in this document do not exclude or limit the application of the consumer guarantees set out in the Act or any other equivalent or corresponding legislation in the relevant jurisdiction where to do so would:

(i) contravene the law of the relevant jurisdiction; or

(ii) cause any part of the Warranty to be void.

(c) ILVE excludes indirect or consequential loss of any kind (including, without limitation, loss of use of the ILVE product) and (other than expressly provided for in these terms and conditions) subject to all terms,

conditions and warranties implied by custom, the general law, the Act or other statute.

(d) The liability of ILVE to you for a breach of any express or non-excludable implied term, condition or warranty is limited at the option of ILVE to:

(i) replacing or repairing the defective part of the ILVE product;

(ii) paying the cost of replacing or repairing the defective part of the ILVE product;

(iii) replacing the ILVE product; or

(iv) paying the cost of replacing the ILVE product.

(e) Our 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 goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

8. Defects

Any part of an ILVE product deemed to be defective and replaced by ILVE is the property of ILVE. ILVE reserves the right to inspect and test ILVE products in order to determine the extent of any defect and the validity of a claim under the Warranty.

*To locate your closest ILVE authorised service agent please contact ILVE on 1300 856 411 or visit <http://support.ilve.com.au/>

ALL SERVICE CALLS MUST BE BOOKED THROUGH THE ILVE SERVICE AND WARRANTY DEPARTMENT ON 1300 856 411

01012013

Warranty Card tear off

WARRANTY REGISTRATION CARD
01012013

Please complete and send to ILVE at: REPLY PAID 83617
LEICHHARDT NSW 2040

Last Name:		First Name:
Address:		
State:	Postcode:	Email:
Home Phone:		Mobile:
Purchase Date: / /		(Please attach proof of purchase to validate warranty)

MODEL NUMBER	SERIAL NUMBER (if you cannot locate the serial number please call ILVE on 1300 85 64 11)
1	
2	
3	
4	

01012013

Australia National Telephone Number 1300 MYILVE (694 583)
New Zealand Telephone Number 0508 458 369

ILVE showrooms are open daily from 9am-5pm and Saturdays 10am-4pm
(WA by appointment only on Saturdays)

ilve.com.au

NSW & ACT (Head Office)
48-50 Moore Street
Leichhardt
F 02 8569 4699

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1211 Toorak Road
Camberwell
F 03 9809 2155

QLD
1/42 Cavendish Road
Coorparoo
F 07 3397 0850

WA & NT
Unit 10/55 Howe Street
Osborne Park
F 08 9201 9188

New Zealand
PO Box 11.160
Sockburn Christchurch
F 03 344 5906