



# APPLIANCES FOR LIVING

 **ARTUSI**  
THE ART OF LIVING

**AFDE5470W**  
**OPERATION MANUAL**



Congratulations, you are now the proud owner of an ARTUSI cooking appliance. Thank you for purchasing ARTUSI and welcome to the ARTUSI Family.

This instruction manual has been specially created to inform you of the full range of features your ARTUSI appliance has to offer and serves as an introduction to getting the very best out of your ARTUSI appliance.

We present detailed information on each of the features your ARTUSI appliance consists of. Once you have read this section you will be able to choose the most appropriate settings for your appliance when cooking different types of food.

We ask you to read the instructions in this booklet very carefully as this will allow you to get the best results from using your appliance. KEEP THE DOCUMENTATION OF THIS PRODUCT FOR FUTURE REFERENCE.

TO REGISTER YOUR PRODUCT WITH ARTUSI, PLEASE FILL OUT THE WARRANTY CARD AT THE END OF THIS BOOKLET AND POST IT TO: **REPLY PAID 83617**  
**LEICHHARDT NSW 2040**

Dear Artusi Customer, please read this user manual carefully before using the product and, keep it permanently at your disposal.

Note: This user manual is prepared for more than one model. Some of the features specified in this Manual may not be available on your appliance.

All our appliances are only for domestic use, not for commercial use. Products marked with (\*) are optional.

“THIS APPLIANCE SHALL BE INSTALLED IN ACCORDANCE WITH THE REGULATIONS FORCE AND ONLY USED IN A WELL VENTILATED SPACE. READ THE INSTRUCTIONS BEFORE INSTALLING OR USING THIS APPLIANCE”

“Conforms with the WEEE Regulations.”

## DEAR CUSTOMER,

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This appliance has been designed to be efficient and easy to use. The following instructions will show you how to best operate your appliance to enjoy years of hassle-free use.

It is important to keep this instruction manual and store it in a safe place so that it can be consulted at any time.

For your peace of mind, this appliance has been thoroughly tested with regard to safety and functionality before leaving the factory.

### Caution!

Do not use this appliance until you have read this instruction manual.

This appliance is intended for household use only.

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## SAFETY INSTRUCTIONS

- The appliance becomes hot during operation. Take care not to touch the hot parts inside the oven.
- Always keep children away from the cooker. While in operation direct contact with the cooker may cause burns!
- Ensure that small items of household equipment, including connection leads, do not touch the hot oven or the hob as the insulation material of this equipment is usually not resistant to high temperatures.
- Do not leave the cooker unattended when frying. Oils and fats may catch fire due to overheating.
- Do not allow the cooktop to get soiled and prevent liquids from boiling over onto the surface of the cooktop. Any spillages should be cleaned up as they happen.
- Do not place pans with a wet bottom on the warmed up heating zones as this can cause irreversible changes to the cooktop (irremovable stains).
- Do not switch on the cooktop until a pan has been placed on it.
- Do not put pans weighing over 15kg on the opened door of the oven and pans over 25kg on the cooktop.
- Do not use harsh cleaning agents or sharp metal objects to clean the doors as they can scratch the surface, which could then result in the glass cracking.
- Do not use the cooker in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorized person.
- In the event of any incident caused by a technical fault, disconnect the power and report the fault to the service centre to be repaired.
- The rules and provisions contained in this instruction manual should be strictly observed. Do not allow anybody who is not familiar with the contents of this instruction manual to operate the cooker.
- The cooker should not be cleaned using steam equipment.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- **WARNING:** In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open door, the stabilizing means must be installed.
- The oven must be switched off before removing the guard and that, after cleaning, the guard must be replaced in accordance with the instructions.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- **WARNING:** Accessible parts will become hot when the grill is in use. Children should be kept away.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- 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.
- Use pans that are specified by the manufacturer as designed for use with a ceramic hob.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

## SAFETY INSTRUCTIONS

Do not use pans with sharp edges that may cause damage to the ceramic hob.  
Do not look directly at the halogen heating zone (not covered with a pan) when they are warming up.

## HOW TO SAVE ENERGY



Using energy in a responsible way not only saves money but also helps the environment. So let's save energy!

- Use proper pans for cooking.  
Pans with thick, flat bases can save up to 1/3 on electric energy. Remember to cover pans if possible otherwise you will use four times as much energy!
- Match the size of the saucepan to the surface of the heating plates.  
A saucepan should never be smaller than a heating plate.
- Ensure heating plates and pan bases are clean.  
Soils can prevent heat transfer and repeatedly burnt-on spillages can often only be removed by products which cause damage to the environment.
- Do not uncover the pan too often (a watched pot never boils!).  
Do not open the oven door unnecessarily often.
- Switch off the oven in good time and make use of residual heat.

For long cooking times, switch off heating zones 5 to 10 minutes before finishing cooking. This saves up to 20% on energy.

- Only use the oven when cooking larger dishes.  
Meat of up to 1 kg can be prepared more economically in a pan on the cooker burner.
- Make use of residual heat from the oven.  
If the cooking time is greater than 40 minutes it is recommended to switch off the oven 10 minutes before the end time.

### **Caution!**

When using the timer set appropriately shorter cooking times according to the dish being prepared.

- Never operate the oven with the door ajar, including when grilling.
- Make sure the oven door is properly closed.  
Heat can leak through spillages on the door seals. Clean up any spillages immediately.
- Do not install the cooker in the direct vicinity of refrigerators/freezers.  
Otherwise energy consumption increases unnecessarily.

## UNPACKING



During transportation, protective packaging was used to protect the appliance against any damage.

After unpacking, please dispose of all elements of packaging in a way that will not cause damage to the environment. All materials used for packaging the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

### Caution!

During unpacking, the packaging materials (polythene bags, polystyrene pieces, etc.) should be kept out of reach of children.

## DISPOSAL OF THE APPLIANCE



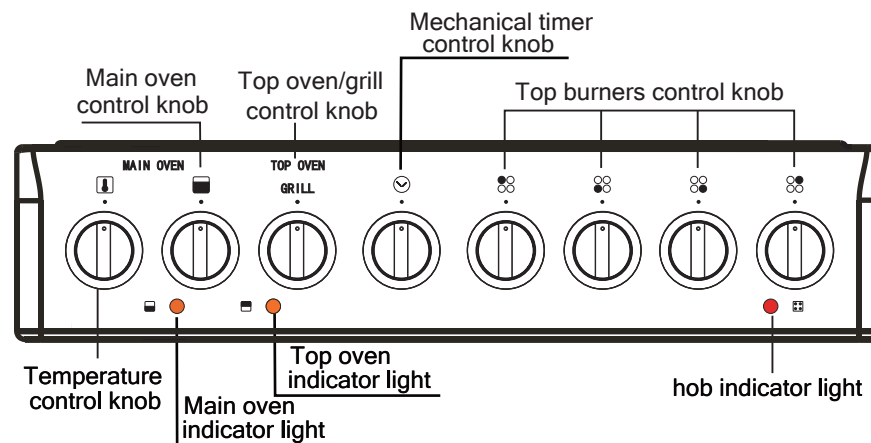
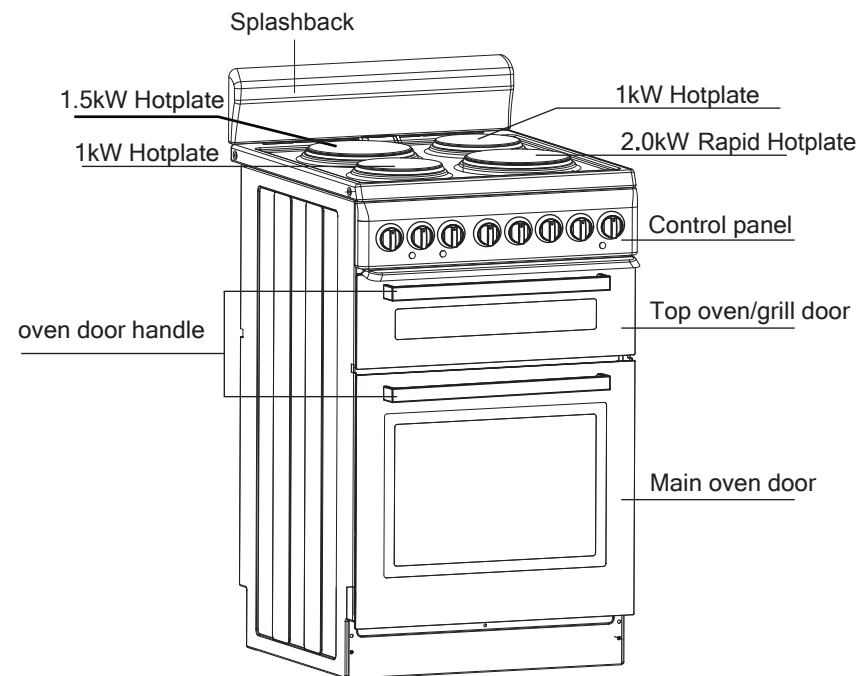
Old appliances should not simply be disposed of with normal household waste, but should be delivered to a collection and recycling centre for electric and electronic equipment.

A symbol shown on the product, the instruction manual or the packaging shows if it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with information concerning this. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centres for used devices can be provided by your local authority.

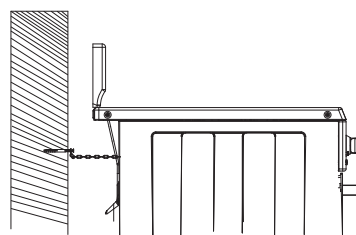
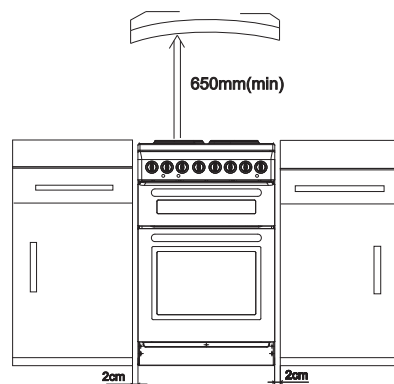
## DESCRIPTION OF THE APPLIANCE



## INSTALLATION

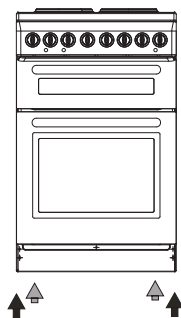
### ▶ Installing the cooker

- The kitchen where the appliance is to be installed must be dry and well ventilated.
- The room should be equipped with a ventilation system that pipes away exhaust fumes created during combustion. This system should consist of a ventilation grid or hood. Hoods should be installed according to the manufacturer's instructions. The cooker should be placed so as to ensure free access to all control elements.
- Coating or veneer used on fitted furniture must be applied with a heat resistant adhesive (100°C). This prevents surface deformation or detachment of the coating. If you are unsure of your furniture's heat resistance, you should leave approximately 2 cm of free space around the cooker. The wall behind the cooker should be resistant to high temperatures. During operation, its back side can warm up to around



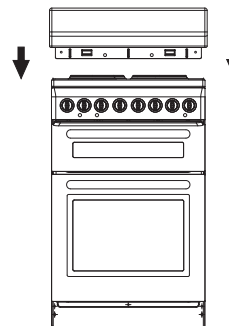
### Fix the cooker to the back wall with 2 chains

- The cooker should stand on a hard, even floor (do not put it on a base.)
- Before you start using the cooker it should be leveled, which is particularly important for fat distribution in a frying pan. To this purpose, adjustable feet are accessible after removal of the drawer. The adjustment range is +/-5mm.



## INSTALLATION

- To fit the rear panel/splashback, slide the lugs on the bottom of the panel into the matching slots on rear of stove and fix with screws provided.



## OPERATION

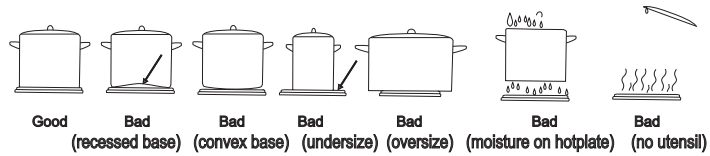
### ▶ Before first use

- Remove packaging and empty the drawer. Clean the interior of the oven with warm soapy water and wipe clean with moistened cloth or sponge. Wipe clean the cooktop.
- Take out and wash the oven fittings with warm water and a little washing-up liquid.
- Switch on the ventilation in the room or open a window.
- Heat the oven (to a temperature of 250°C, for approx. 30 min.), remove any stains and wash carefully. The hotplates should be heated for around 4 minutes without a pan or pot on them.
- When heating the oven for the first time it is normal for the stove to give off smoke and manufacturing odours. These will disappear after about 30 Minutes.

## OPERATION

### Use

Do not use pots and pans that are unsteady and likely to rock or overbalance.  
Do not operate the cooktop for an extended time without utensil on the hotplate.

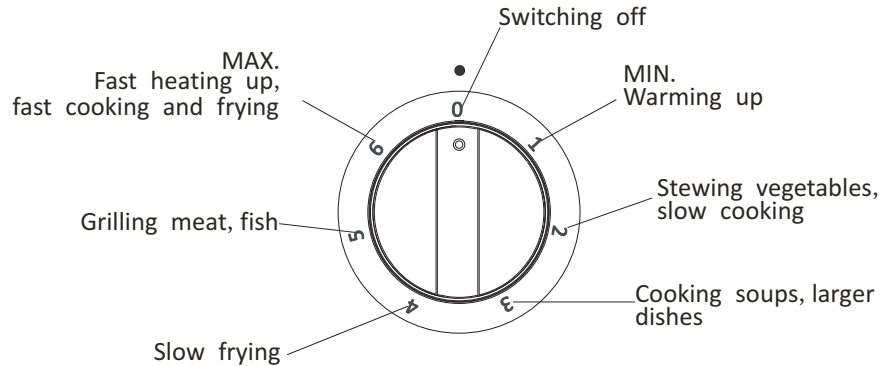


### Caution!

Ensure the plate is clean - a soiled zone does not transfer all of the heat.  
Protect the plate against corrosion.  
Switch off the plate before a pan is removed.  
Do not leave pans with prepared dishes based on fats and oils unattended on the switched - on plate; hot fat can spontaneously catch fire.

### How to use the heating plate

When ANY hotplate is activated the RED signal light will remain on.  
The level of heat can be adjusted gradually by turning the appropriate knob to the right or left.  
Switching on the plate results in a RED signal light on the control panel turning on.



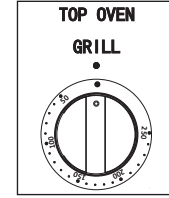
An appropriately selected pan saves energy.  
A pan should have a thick, flat base with a diameter equal to the plate diameter, as in that case heat is transferred most efficiently.

### Caution!

Ensure the plate is clean - a soiled zone does not transfer all of the heat.  
Protect the plate against corrosion.  
Switch off the plate before a pan is removed.  
Do not leave pans with prepared dishes based on fats and oils unattended on the switched - on plate; hot fat can spontaneously catch fire.

## OPERATION

### Operating the grill/top oven



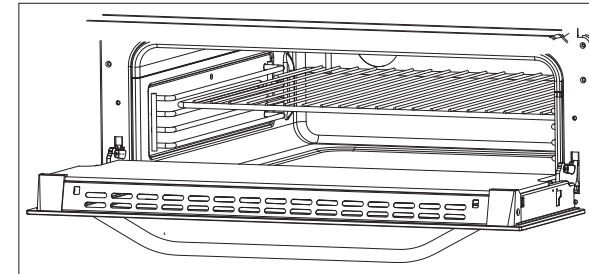
### Caution!

Do not touch the heating elements or other parts that may become hot when the grill/top oven is in use-children must be kept away.  
A switch operated by the door changes the heating element configuration between grill and oven operation .when the door is open , the top inner element is activated for intense downward heat .when the door is closed, the top outer elements is activated to provide even oven heating.

### Using as a grill

When the door is full open, it remains titled slightly,so that any spillage will be directly away from you.

1.Open the door.



- 2.Turn the grill on by turning the control knob to maximum temperature position and allow to preheat for around 5 minutes.
- 3.The red indicator light will glow to show that the grill has been switched on .
- 4.Then choose the desired setting.

- Only use the middle and bottom rack position for grilling. Do not use the top position.
- Ensure the food is correctly positioned under the grill element.
- Food which requires browning only should be placed under the hot grill,either in the grill pan or on the floor of the grill. Compartment,according to the depth of the dish, The grill pan wire grille can be removed.
- Do not line the grill pan with aluminium foil.

## OPERATION

- Plates and dishes placed on the floor of the grill compartment will be heated when the main oven is in use.
- Do not switch on the grill when using the compartment for storage.

### Grilling guidelines

Use the maximum temperature position for toast for sealing and fast cooking of foods. For thicker foods requiring and longer cooking, turn the control to a lower setting after the initial sealing on both sides. The thicker the food, the lower the control should be set. When grilling thicker food the grill rack should be turned over to its lowest position.

### Using as an oven

1. Turn the oven by rotating the top oven control knob clockwise.
  2. Select the temperature in the oven by selecting the temperature (in degrees Celsius) printed on the knob.
  3. The amber temperature indicator light on the control panel will glow until the pre-set temperature is reached.
  4. Once the temperature has been reached, the amber light will go off and cycle on and off to maintain the pre-set temperature.
- Take care when opening the door. Let steam and hot air escape before removing the food.

### Top oven temperature chart

This chart is for guidance only. Follow food manufacturer's recommendations whenever available.

There is a temperature conversion chart in the oven section.

Food	Cooking temperature °C	Time	Shelf position
Beef	170-180	30 mins per 450g+30 mins	1
Lamb	180-190	30 mins per 450g+30 mins	1
Pork	170-190	30 mins per 450g+30 mins	1
Poultry	170-190	25-30 mins per 450g+25 mins	1
Fruit cake	140-160	Time dependent on size	1-2
Small cakes	160-180	20-25mins	1
Victoria sandwich	160-180	20-25mins	1

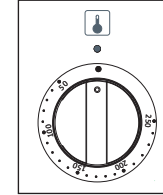
## OPERATION

### Operating the fan oven

#### Caution!

Do not touch the heating elements or other parts that may become hot when the grill/top oven is in use—children must be kept away.

1. Turn the oven by rotating the oven control knob clockwise.
  2. Select the temperature in the oven by selecting the temperature (in degrees Celsius) printed on the knob.
  3. The amber temperature indicator light on the control panel will glow until the pre-set temperature is reached.
  4. Once the temperature has been reached, the amber light will go off and cycle on and off.
- Ensure you stand back from the appliance when operating the oven door to allow any build up of steam or heat to escape.



#### Caution!

- Check food is thoroughly cooked and piping hot.
- As a fan oven heats up more quickly and generally cooks food at a lower temperature than a conventional oven, preheating the oven is often unnecessary. However, food such as bread, scones and Yorkshire pudding, do benefit from being placed in a pre-heated oven.

### Temperature conversion

The oven temperature control knob is marked in degrees Celsius (sometimes called centigrade). This chart will help when recipes show °F or use descriptive terms (as recommended by the Association of Manufacturers of Domestic Electrical Appliances).

Description	Celsius °C	Fahrenheit °F
Cool	70	150
	80	175
	100	200
	110	225
Slow	120	250
	140	275
	150	300
Fairly hot	160	325
	180	350
Hot	190	375
	200	400
Very hot	220	425
	230	450
	250	480

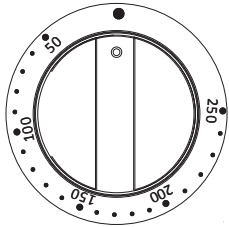
Food	Cooking temperature °C	Time	Shelf position
Beef	160-180	20-25 mins per 450g+20 mins	2
Lamb	160-180	25 mins per 450g+25 mins	2
Pork	160-180	25 mins per 450g+25 mins	1-2
Poultry up to 4Kg (8lbs)	160-180	18-20 mins per 450g+20 mins	1-2
Poultry up to 5.5Kg (12lbs)	150-160	14-16 mins per 450g+20 mins	1-2
Casseroles	140-150	1.5-2 hours dependent on quantity	1-2
Fruit cake	130-140	Time dependent on size	2-3
Small cakes	160-180	20-25mins	4
Victoria sandwich	160-180	20-25mins	1



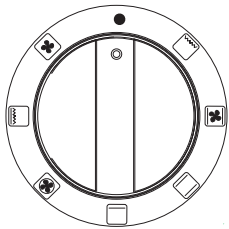
## OPERATION

### ▷ Oven functions and operation

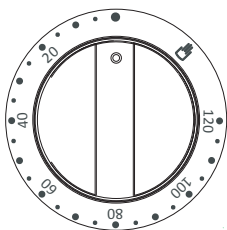
The oven is controlled by the function knob, timer knob and the temperature selection knob.



Temperature selection knob



7 Function knob



Mechanical timer knob

### ▷ Mechanical timer

When using the oven, you must set food cooking time.

1. Turn mechanical timer to the time

position you want.



2. Turn function knob to the function

position you want.



3. Turn temperature knob to the temperature position you want.



4. After above operation, oven knob runs normally.  
5. When oven works till pre-set time, timer will have sound which means the cooking is finished.

If you don't want the oven work controlled by the mechanical timer, you can turn the mechanical timer to

the position



### Caution!

When selecting any oven function, the oven will only be switched on after the temperature has been set by the temperature selection knob.

### Caution!

When selecting any heating function (switching a heater on etc.) the oven will only be switched on after the temperature has been set by the temperature regulator knob.

## OPERATION

Possible settings of the oven function knob

### Caution!

At this oven function knob position. The oven is not being warmed up.



### Classic convection

(Bottom Heat + Top Heat)

Setting the knob to this position allows the oven to be heated conventionally.



### Fan forced

A heating element around the fan enables the most uniform heating possible. This mode minimises preheating time, and is also the best for cooking several different types of food at once.



### Defrost (Rear Fan only)

This function for defrosting.



### Fan assisted

( Fan+bottom heater+Top Heater)

At this knob position the oven executes the cake function. Conventional oven with a fan.



### Static Grill

( Double Grill)

When the "combined grill" is active it enables grilling with the grill and with the top heater switched on at the same time.

This function allows a higher temperature at the top of the cooking area, which causes more intense browning of the dish and permits larger portions to be grilled.



### Half Fan Grill

( Grill + Fan)

When the knob is turned to this position, the oven activates the grill and fan function. In practice, this function allows the grilling process to be speeded and an improvement in the taste of the dish, you should only use the grill with the oven door shut.



### Base Heat

( Bottom heater)

At this oven function knob position, the oven activates the bottom heater.

## OPERATION

### Use of the grill

The grilling process operates through infrared rays emitted onto the dish by the incandescent grill heater.

In order to switch on the grill you need to:

- Set the oven knob to the position marked grill.
- Heat the oven for approx. 5 minutes (with the oven door shut).
- Insert a tray with a dish onto the appropriate cooking level; and if you are grilling on the grate insert a tray for dripping on the level immediately below (under the grate).
- Close the oven door.

For grilling with the function grill and combined grill the temperature must be set to 250 °C, but for the function fan and grill it must be set to a maximum of 200 °C.

### Warning!

When using function grill it is recommended that the oven door is closed.

When the grill is in use accessible parts can become hot.

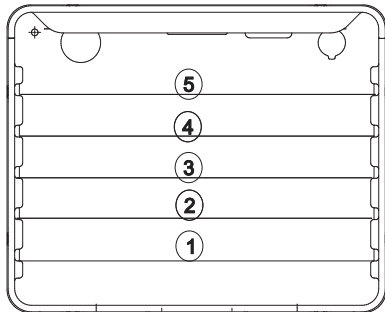
It is best to keep children away from the oven.

### Oven guide levels

Baking pans and accessories (oven grid, baking tray, etc) may be inserted into the oven in 5 guiding levels.

Appropriate levels are indicated in the tables that follow.

Always count levels from the bottom upwards!



## CLEANING AND MAINTENANCE

By ensuring proper cleaning and maintenance of your oven you can have a significant influence on the continuing fault-free operation of your appliance.

Before you start cleaning, the oven must be switched off and you should ensure that all knobs are set to the "0" position. Do not start cleaning until the oven has completely cooled.

### ▷Oven

- The oven should be cleaned after each use.
- Cool the oven completely before cleaning.
- Never clean the appliance with pressurised hot steam cleaner!
- The oven chamber should only be washed with warm water and a small amount of washing-up liquid.

- **Steam cleaning**

-pour 250mL of water (1 cup) into a bowl placed in the oven on the first level from the bottom.

-Close the oven door,

-Set the temperature knob to 50 °C, and the function knob to the bottom heater position,

-heat the oven chamber for approximately 30 minutes,

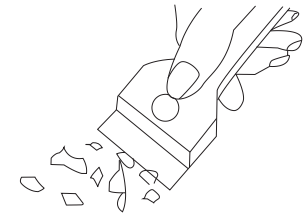
-Open the oven door, wipe the chamber inside with a cloth or sponge and wash using warm water with washing-up liquid.

- After cleaning the oven chamber wipe it dry.

### Caution!

Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

- When cleaning do not use cleaning agents with a strong abrasive effect, such as e.g. scouring powders containing an abrasive, abrasive compounds, abrasive stones, pumice stones, wire brushes and so on. They may scratch the hob surface, causing irreversible damage.
- Large spillages that are firmly stuck to the hob can be removed by a special scraper; but be careful not to damage the ceramic hob frame when doing this.



**Scraper for cleaning the hob**

### Caution!

The sharp blade should always be protected by adjusting the cover (just push it with your thumb). Injuries are possible so be careful when using this instrument - keep out of reach of children.

- Appropriate light cleaning or washing products are recommended, such as e.g. any kind of liquids emulsions for fat removal. Alternatively a solution of warm water with a little washing-up liquid or cleaning products for stainless steel sinks can be used.

## CLEANING AND MAINTENANCE

### Turn OFF at the mains before cleaning.

Before switching on again ensure that all controls are in the OFF position.

**Make sure that the oven grill and hobs are sufficiently cool before you start cleaning.**

Never mix different cleaning products as different active ingredients may react with unforeseen results.

### Exterior

Use a damp cloth to clean the outside. Never use any sharp instruments, abrasive household cleaner, or detergents for cleaning. For hard stains use suitable washing liquid.

### Control panel

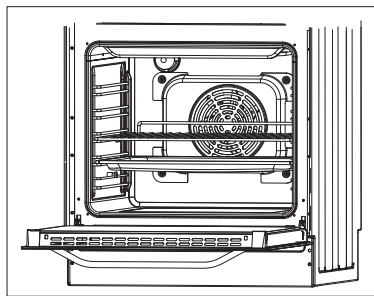
Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs or end caps as damage will occur. Do not attempt to remove any of the control knobs from the panel as this may cause damage and is a safety hazard.

### Grill interior

Wipe the grill elements with a damp cloth (ensuring they are sufficiently cool first) to remove any fat splashes. This will prevent fumes from any fat being burned off when the cooker is next used.

### Oven interior

Remove the rod shelves for washing in the sink. Use a fine steel wool soap pad for removing stubborn stains from the rod shelves and floor of the oven. Take care during cleaning not to damage, bend or dislodge from the surrounding clips the thermostat sensor which is located at the top right hand side of the oven

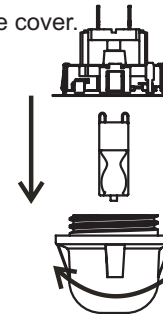


## CLEANING AND MAINTENANCE

Before any maintenance is started involving electrical parts, the appliance must be disconnected from the power supply. If the oven has been in use, let the oven cavity and the heating elements cool down before attempting any maintenance.

### Changing the bulb

- Unscrew the protective cover. We recommend that you wash and dry the glass cover at this point.
- Carefully remove the old bulb and insert the new bulb suitable for high temperatures (300°C) having the following specifications: 230-240V, 50Hz, 25W, G9 fitting.
- Refit the protective cover.



### IMPORTANT

Never use screwdrivers or other utensils to remove the light cover. This could damage the enamel of the oven or the lampholder. Remove only by hand.

### IMPORTANT

Never replace the bulb with bare hands as contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

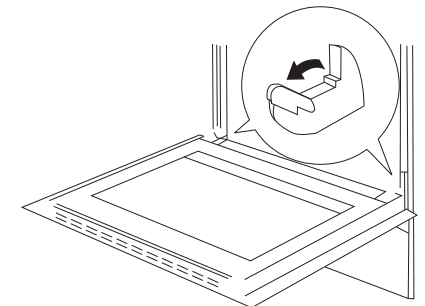
### Please note:

The bulb replacement is not covered by your guarantee

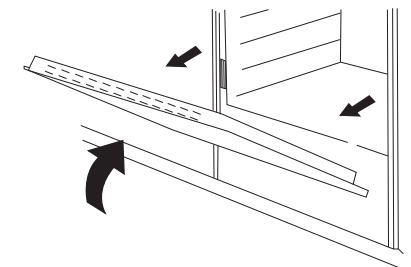
### ▷ Door removal

In order to obtain easier access to the oven chamber for cleaning, it is possible to remove the door.

To do this, tilt the safety catch part of the hinge upwards. Close the door lightly, lift and pull it out towards you. In order to fit the door back on to the cooker, do the reverse. When fitting, ensure that the notch of the hinge is correctly placed on the protrusion of the hinge holder. After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set it may cause damage to the hinge when closing the door.



Tilting the hinge safety catches

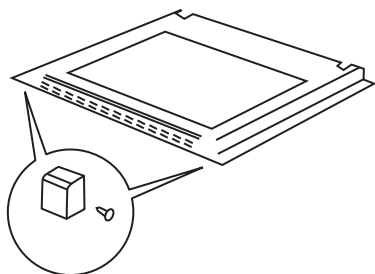


Door removal

## CLEANING AND MAINTENANCE

### ▷ Removal of the internal glass panel

Unscrew and unfasten the plastic latch that is in the corner at the top of the door. Next take out the glass from the second blocking mechanism and remove. After cleaning, insert and block the glass panel, and screw in the blocking mechanism.



Removal of the internal glass panel

### ▷ Regular inspections

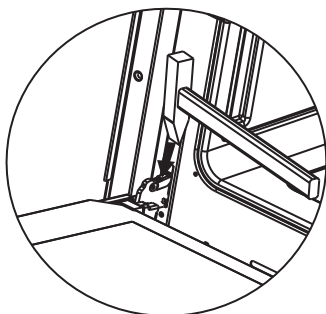
Besides keeping the cooker clean, you should:

- Carry out periodic inspections of the control elements and cooking units of the cooker. After the guarantee has expired you should have a technical inspection of the cooker carried out at a service centre at least once every two years.
- Fix any operational faults.
- Carry out periodical maintenance of the cooking units of the cooker.

#### Caution!

All repairs and regulatory activities should be carried out by the appropriate service centre or by an appropriately authorized fitter.

### ▷ Install door



## OPERATION IN CASE OF EMERGENCY

### If the cooker does not work

If the appliance does not operate check whether:

- The power supply is on.
  - The fuse has blown/circuit breaker has tripped/main distribution switch has been turned off.
  - The temperature control has been set correct.
  - The main oven will not light has the clock been set.
  - Check your electric power supply earthing system.
  - This cooker must be earthed in doubt consult a qualified electrician.
- If the appliance is still not operating after the above checks, please refer to section on how to obtain service.

### Performance characteristic when in use

- When using your appliance for the first few times, and odour and/or smoke may be emitted which is normal.
- It is normal for the metal parts to produce noise when in use, this is due to expansion and contraction.
- When in use, steam may be produced which is normal and not a fault of the cooker.
- At the end of cooking session, it is normal to have a momentary puff of steam when the oven door is opened. This should disperse in a few seconds.
- If, whilst cooking, steam produced comes in to contact with cool surfaces on the outside of the appliance, it will condense and produce water droplets. This is quite normal and is not a fault.

In the event of an emergency, you should:

- switch off all working units of the oven
- Disconnect the mains plug
- Call the service centre
- Some minor faults can be fixed by referring to the instructions given in the table below. Before calling the customer support centre or the service centre check the following points that are presented in the table.

PROBLEM	REASON	ACTION
1. The appliance does not work.	Break in power supply.	Check the household fuse box; if there is a blown fuse replace it with a new one
2. The oven lighting does not work.	The bulb is loose or damaged.	Tighten up or replace the blown bulb (see Cleaning and Maintenance)



## TECHNICAL INFORMATION

TYPE	AFDE5470W
Dimensions (height/width/depth) cm	90/54/60
Oven	
Temperature regulator/function mode switch	1/1
Guide levels (telescopic guides in 3 levels-only certain models)	5
Top heater(kW)	0,85
Grill heater(kW)	1.1
Rear heater (kW)	2.0
Oven illumination (W)	25
Function modes	
Top/Grill/Fan(kW)	2.0
Rear heater/fan (kW)	2.0
Top/bottom heater(kW)	2.0
Separate oven lighting (W)	25
Fan (W)	30
Max. temperature	250°C
Electric connection	380-415V 3N ~ 50Hz
Nominal voltage of heaters	220-240V
Total connected power (kW)	9.5
Top oven (kW)	2.0
Main oven (kW)	2.0
Oven total (kW)	4
Hotplate total (kW)	5.5
Weight (kg)	52

Complies with AS/NZS regulations EN 50304, AS/NZS60335-1, AS/NZS60335-2-6 standards.

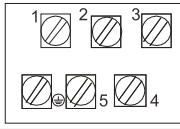


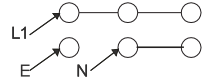

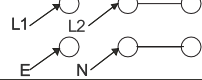

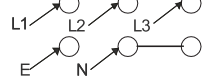
## ELECTRICAL CONNECTION

### Caution!

All electrical work should be carried out by a suitably qualified and authorized electrician. No alterations or willful changes in the electricity supply should be carried out. The fixing line connected must be equipped with the all-pole disconnection device provided by breakaway the contact under overvoltage category III according to the wiring rules.


### Fitting guidelines

The cooker is manufactured to work with three-phase alternating current (380-415V 3N~50 Hz). The voltage rating of the cooker heating elements is 220-240V. Adapting the cooker to operate with one phase current is possible by appropriate bridging in the connection box according to the connection diagram below. The connection diagram is also found on the cover of the connection box. Remember that the connection wire should match the connection type and the power rating of the cooker.

CONNECTION DIAGRAM				Recommended type of connection lead
Caution! Voltage of heating elements 220-240V Caution! In the event of any connection the safety wire must be connected to the  E terminal.				
1	For 220-240V earthed one-phase connection, bridges connect 1-2-3 terminals and 4-5 terminals, safety wire to  .			H05VV-F3G4
2	For 380-415V/220-240V earthed two-phase connection, bridges connect 2-3 terminals and 4-5 terminals, safety wire to  .			H05VV-F4G2,5
3	For 380-415V/220-240V earthed three-phase connection, bridges connect 4-5 terminals, phases in succession 1,2 and 3, earth to 4-5, safety wire to  .			H05VV-F5G1,5
L1=R, L2=s, L3=T, N=earth terminal, E=safety wire terminal				

The connection cable must be secured in a strain-relief clamp. For the connection leads, the grounding wire must be longer than the other wires.

### Caution!

Remember to connect the safety circuit to the connection box terminal marked with . Before connecting the cooker to the power supply it is important to read the information on the data plate and the connection diagram.



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P: 1300 694 583

#### WARRANTY REGISTRATION

Your ongoing satisfaction with your artusi 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 artusi product purchased by you.

#### PRIVACY

Worldwide Appliances 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 Worldwide Appliances Privacy Policy is available at [www.artusi.com.au](http://www.artusi.com.au). Worldwide Appliances 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 Worldwide Appliances related company;
3. any service provider which provide services to artusi or assist artusi in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is

to keep a record of the artusi 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 artusi product. Worldwide Appliances 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 artusi on 1300 694 583 should you not wish to be contacted by Worldwide Appliances.

#### WARRANTY

##### 1. Warranty

Worldwide Appliances warrants that each artusi product will remain, for a period of either 12 months or 24 months of warranty. All Warranties are valid from the original date of purchase, And warranty claims must be accompanied by the proof of purchase.

24 months warranty products:

All Built-in Appliances – Limited to Ovens, Gas, Induction and Electric Cooktops, and All Rangehoods

Freestanding Cookers - Gas and Electric Models (900mm Width)

Dishwashers - Freestanding, Fully Integrated, Semi Integrated and built-in

12 months warranty products:

Freestanding Cookers - Gas and Electric Models in 50cm, 54cm and 60cm Widths

Portable Appliances\* – Benchtop Models and Portable Gas Models

##### 2. What is not Covered by the Warranty.

The Warranty does not apply if an artusi product is defective by a factor other than a defect arising in the manufacture of the artusi 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 artusi 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 Worldwide Appliances is responsible);

(f) damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors outside the control or Worldwide Appliances;

(g) repair, modification or tampering by the purchaser or any person other than Worldwide Appliances, an employee of Worldwide Appliances or an authorised artusi service contractor\*;

(h) use of parts, components or accessories which have not been supplied or specifically approved by artusi.

(i) damage to surface coatings caused by cleaning or maintenance using products not recommended in the artusi product handbook provided to the purchaser upon purchase of the artusi 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 artusi in respect of an artusi product purchased as a "factory second" or from display. The Warranty does not extend to light globes used in artusi products.

##### 3. Domestic Use

Each artusi product is made for domestic use. This Warranty may not extend to artusi 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 artusi product.

### 6. Claiming under the Warranty

Customers will bear the cost of claiming under this Warranty unless Worldwide Appliances determines the expenses are reasonable, in which case the customer must claim those expenses by providing written evidence of each expense to Worldwide Appliances 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) Worldwide Appliances excludes indirect or consequential loss of any kind (including, without limitation, loss of use of the artusi 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 Worldwide Appliances to you for a breach of any express or non-excludable implied term, condition or warranty is limited at the option of Worldwide Appliances to:

- (i) replacing or repairing the defective part of the artusi product;
- (ii) paying the cost of replacing or repairing the defective part of the artusi product;
- (iii) replacing the artusi product; or
- (iv) paying the cost of replacing the artusi 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 artusi product deemed to be defective and replaced by Worldwide Appliances is the property of Worldwide Appliances. Worldwide Appliances reserves the right to inspect and test artusi products in order to determine the extent of any defect and the validity of a claim under the Warranty.

\*To locate your closest artusi authorised service agent please contact us on 1300 652 100 or visit [www.artusi.com.au](http://www.artusi.com.au)

ALL SERVICE CALLS MUST BE BOOKED THROUGH AN AUTHORISED DEALER OR WARRANTY DEPARTMENT ON 1300 652 100 OR [stokesaps.com.au/artusi-service](http://stokesaps.com.au/artusi-service) 01032014



Warranty Card tear off

### WARRANTY REGISTRATION CARD 01052013

Please complete and send to ARTUSI 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 ARTUSI on 1300 694 583)
1	
2	
3	
4	

01032014



#### DISCLAIMER

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