

INSTALLATION, OPERATION & MAINTENANCE INSTRUCTIONS

FOR EVERDURE 75L, 60CM BUILT-IN ELECTRIC OVENS



Model

OBEGS615P

EVERDURE.

CONGRATULATIONS

Welcome to the Everdure Kitchen Community and thank you for choosing one of our many fantastic built in ovens. We are confident that you will now be able to meet your cooking needs. Before you use the oven we strongly recommend that you read though the whole user manual which provides the description of this product and the proper use of its functions.

To avoid the ever-present risks involved with using an electrical appliance it is vital that the oven is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards. It is important that you retain these instructions and your proof of purchase along with any other important documents about this product for future reference. Due to continual product development, Everdure reserves the right to alter specifications or appearances without notice.

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DISPOSAL INFORMATION

- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT: Read the assembly instruction section and safety precautions of this booklet carefully before removing the contents of this carton.

1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the 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.
2. After removing the packaging, make sure to check if there is any damage to the appliance. If there is any damage, (such as cracked glass) never attempt to install the appliance and immediately contact your retailer. As packaging materials can be dangerous to children, they need to be collected immediately and put out of reach.
3. In certain circumstances electrical appliances may be a safety hazard. Check the conformity of voltage and power settings, which are specified on the information plate attached to the appliance and/or packaging, with the usage conditions available.
4. Do not place heavy objects in or on these appliances, or use for storage, or let children play or swing from the door. These appliances are designed for cooking food only or outdoors and must be fully built in. Do not use the appliances until fully installed.
5. This appliance is designed for domestic household use only and for the cooking of domestic food products. Use as a commercial appliance will void the warranty. It should not be used in a marine environment or outdoors.
6. This appliance is supplied with a set of cables for single phase connection. This is a high-powered appliance and is required to be installed by an authorised person. If the electrical supply cord is damaged, either when being installed or after installation, it must be replaced by the manufacturer, its service centre or similarly qualified persons in order to prevent a hazard.
7. The electrical connection must be accessible after installation. **WARNING** – Ensure that the appliance is switched off before replacing the lamp, to avoid the possibility of electric shock. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
8. Electrical connection must be made as per local wiring rules and regulations.
9. Always grasp the oven door in the centre of the handle as the areas around the door edges may be hot due to the escape of hot air. Do not lift or move the appliance by pulling the handle.
10. Ensure that the kitchen is well ventilated or mechanical ventilation is in use while cooking in this appliance.
11. Do not store or use flammable materials or aerosols near the oven. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.
12. Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
13. **WARNING** - The oven will become hot during and directly after use. Do not touch any components during this time, as they may be hot and can cause burns. Do not touch the heating elements inside the oven to avoid burns. Young children should be kept away. Use heat resistant cooking gloves where-ever possible when moving food and cooking utensils in and out of the oven.
14. Cleaning may only be commenced on the appliance once it has cooled down (best slightly warm). The appliance should be disconnected from the power outlet or turned off at your isolation switch before commencing any cleaning process. Do not use a steam jet or any other high-pressure cleaning equipment to clean the appliance. Follow oven cleaner directions if these are being used.
15. Wash all accessories in hot soapy water or in a dishwasher, wipe dry with a paper or cloth towel. If you use your oven for an extended period of time, condensation may form. Dry it using a soft dry cloth.
16. When the appliance is not being used, the knobs must be kept in the 'OFF' position.
17. Where this appliance is installed in a caravan, it shall NOT be used as a space heater.
18. Do not modify this appliance.
19. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass as it can scratch the surface, which may result in the glass shattering. Clean the glass door using warm damp cloth and dry it with a soft cloth.

IMPORTANT SAFETY INSTRUCTIONS

20. All cabinetry and materials used in the installation must be able to withstand a minimum temperature of 110°C above the ambient temperature of the room it is located in, whilst in use. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures outside the guidelines given above. Any damage caused by the appliance being installed without adhering to the temperature limits set out above will be the liability of the owner. To avoid overheating, do not install behind a decorative door.
21. This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.
22. The appliance must be installed and put in operation by an authorised technician under the conditions provided by the manufacturer in this manual. The manufacturer cannot be held responsible for any damage that might occur due to faulty installation.
23. The values indicated on the printed documents found on the product are values obtained in a laboratory environment according to relevant standards. These values may vary according to the usage and environmental conditions of the product.
24. Excess spillage must be removed before cleaning.
25. The appliance must not be installed behind a decorative door in order to avoid overheating.
26. Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

APPLIANCE DETAILS

ELECTRICAL DETAILS:

OVENS:

Rated Voltage: 220 to 240 Vac 50 Hz

Max Rated Inputs: 3200W,

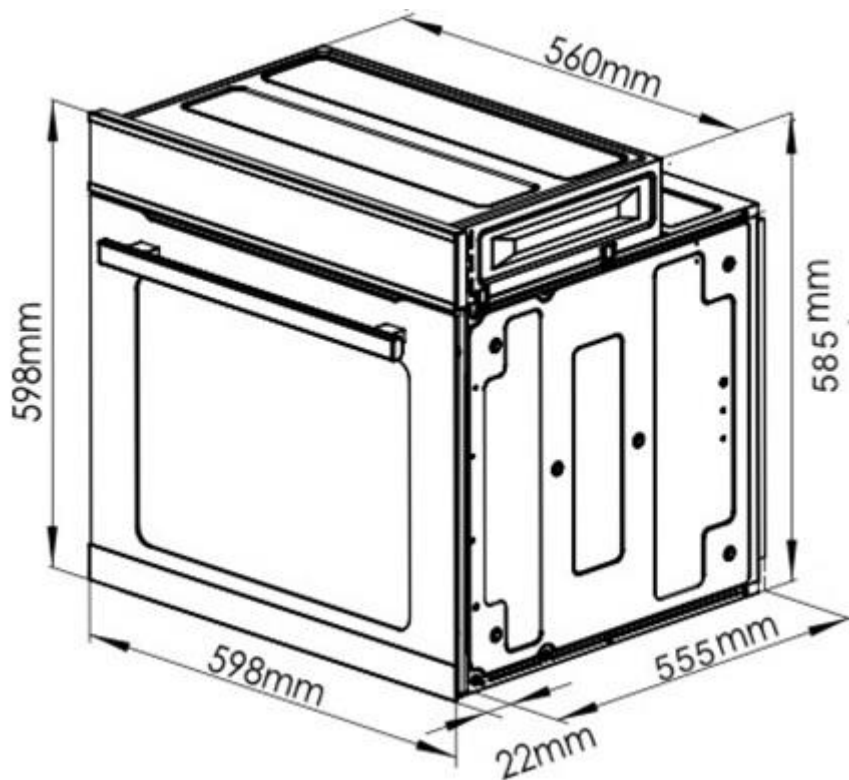
Supply Connection: OVENS – Must be hardwired to power supply.

This information can be found on the rating plate (data label) affixed to the inside of the door jamb.

SIZES:

Relevant Sizes:	WIDTH (mm)	DEPTH (mm)	HEIGHT (mm)	CAPACITY (L)
External Oven size	598	575	598	77

Note: Depth not including handle or power cord.



ELECTRICAL CONNECTIONS



LOCAL AUTHORITY REQUIREMENTS

Installation is only permitted by a licensed electrician and must be carried out according to instructions provided by the manufacturer. Incorrect installation might cause harm and damage which the manufacturer accepts no responsibility.

ELECTRICAL INSTALLATION FOR THE LICENSED ELECTRICIAN

This oven must be connected to a 220-240V 50Hz power supply. It must be earthed via the supply cord.

Before carrying out the connection to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be suitable for the oven's power rating (also indicated on the appliance identification plate). Use a suitable electrical cable (wires minimum area 1.5mm²) and a circuit breaker with a contact opening of at least 3mm must be installed in the supply circuit.

The switched outlet must be connected to a suitable earth wiring, in conformity to current safety regulations.

The main's switch should not be located above the appliance and no more than 1.25m away from it. The power supply cord must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75°C at any point along its length.

After having installed the appliance, the switched outlet must always be in an accessible position.

NOTE: For connections to the mains power supply, never use adapters, reductions or multiple power points as these may overheat and catch fire.

The mains terminal block is located on the back of the oven and the terminals are accessible by opening the terminal block cover. Note: The back panel or terminal cover should not be opened when the mains power is still connected to the appliance and never by an unauthorised person.

The electrical safety of this appliance can only be guaranteed if the oven is correctly and efficiently earthed. The manufacturer declines all responsibility for damage resulting from an installation which has not been earthed correctly.

This appliance must be earthed. For this connection, a power lead of wire type Ho5VV-F should be used:

3x1.5mm² - 220-240V~

OVEN LAMP REPLACEMENT

- The appliance must first be disconnected from the power outlet or turned off at your isolation switch.
- Unscrew the glass cover attached to the lamp holder; anti-clockwise.
- Unscrew the lamp and replace it with another high-temperature lamp with the following characteristics:

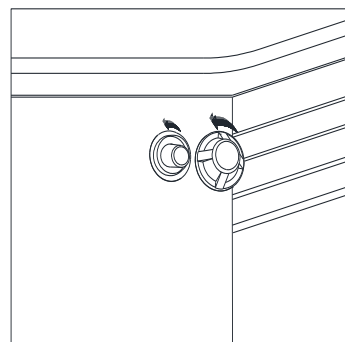
Type: G9

Voltage: AC220V-240V

Wattage: 25W

Temperature rating: 300°C

- Remount the glass cover and reconnect the appliance to the power supply



NOTE: Should you experience any difficulty please contact your nearest after-sales service centre.

TRANSPORTATION

Keep the original carton of the product and use this packaging if the item needs to be transported. Follow the transport signs on the carton.

Place a paper between the upper cover and cooking panel, cover the upper cover, then tape to the side surfaces of oven.

Tape cardboard or paper onto the inside face of the glass as it will be prone to damage from the trays. Use cardboard covers for the wire grill and trays in your oven. Also tape the oven's covers to the side walls.

If the original carton is unavailable, take measures to protect the external surfaces (glass and painted surfaces) of oven against possible blows, as well as the above.

INSTALLATION



The adjacent furniture must be able to withstand a minimum temperature rise of 110°C above the ambient temperature of the room it is located in, during periods of use. The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it.

PREPARATION FOR INSTALLATION AND USE

Manufactured with best quality parts and materials, this modern, functional and practical oven will meet your needs in all respects. Make sure to read the manual to obtain successful results so as not to experience any problems in the future. The information given below contains rules that are necessary for correct positioning and service operations. They should be read without fail, especially by the technician who will position the appliance.

CHOOSING A PLACE FOR THE APPLIANCES

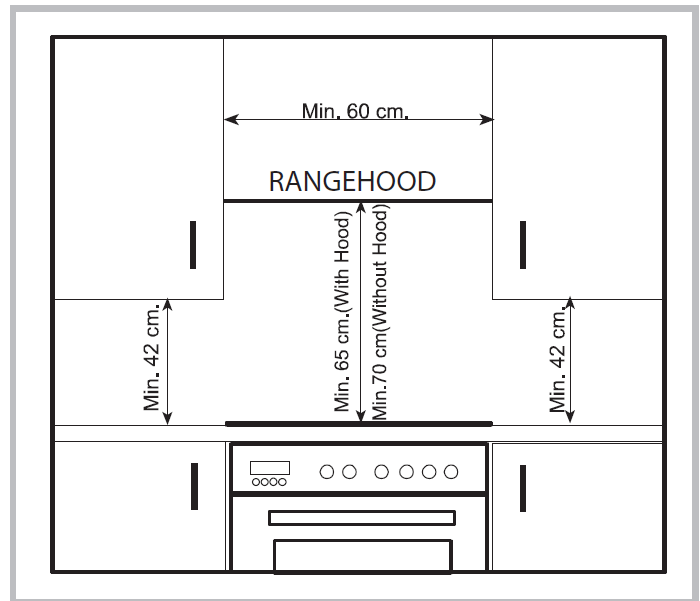
There are several points to pay attention to when choosing a place for your oven. Make sure to take into account our recommendations below in order to prevent any problems and dangerous situations, which might occur later!

When choosing a place for the oven, attention should be paid that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which quickly catch fire.

Furniture surrounding the oven or cooktop must be made of materials resistant to temperatures above 110 C°.

Required changes to wall cabinets and exhaust fans above a built-in cooktop as well as minimum heights from the oven board are shown in the diagram.

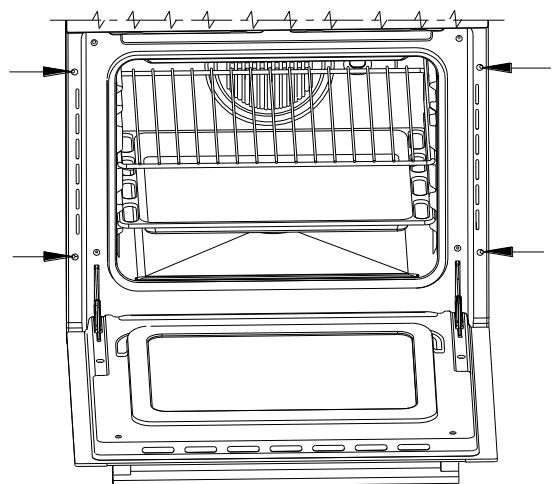
Accordingly, a range hood should be at a minimum height of 65 cm from the cooktop. If there is no range hood the height should not be less than 70 cm. Refer to the range hood / cooktop instructions for specific details before installation.



INSTALLATION OF BUILT IN OVEN

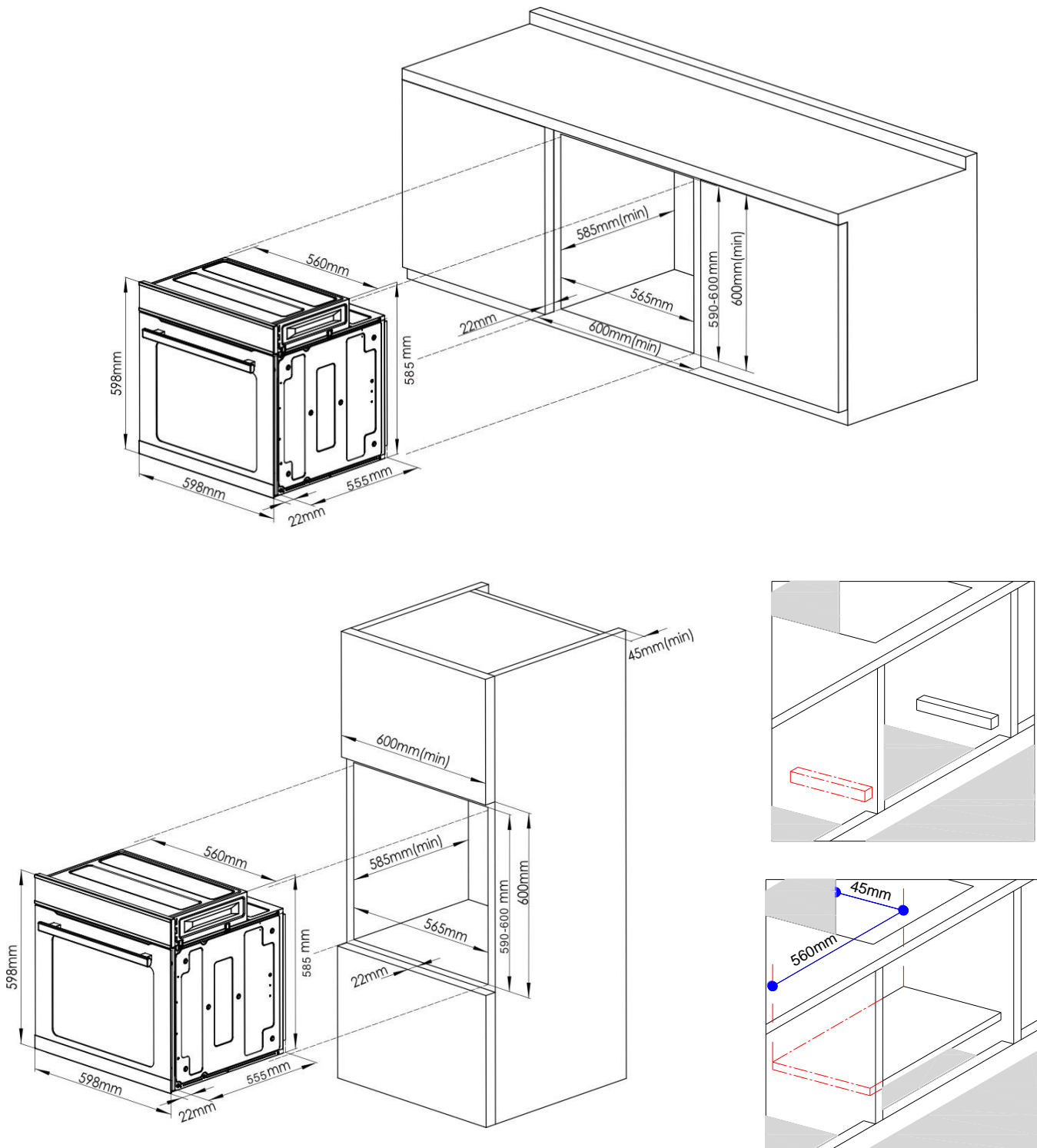
Insert the oven into cabinet pushing it forward fully. Open the oven door and insert 4 screws into the holes on insides of the oven frame and attach to the cabinet.

The dimensions and material of the cabinet in which the oven will be installed must be correct and resistant to increases in temperature. In a correct installation, contact with electrical or insulated parts must be prevented. Insulating parts need to be fitted in a way to ensure that they cannot be removed by using any kind of tool. Installing the appliance in the close vicinity of a refrigerator or a deep-freezer is not recommended as the performance of the above-mentioned appliances will be negatively affected due to emanating heat. After removing your oven from its packaging, be sure that the oven is not damaged. If you suspect any damage to the appliance, do not use it; immediately contact an authorised Service Centre.



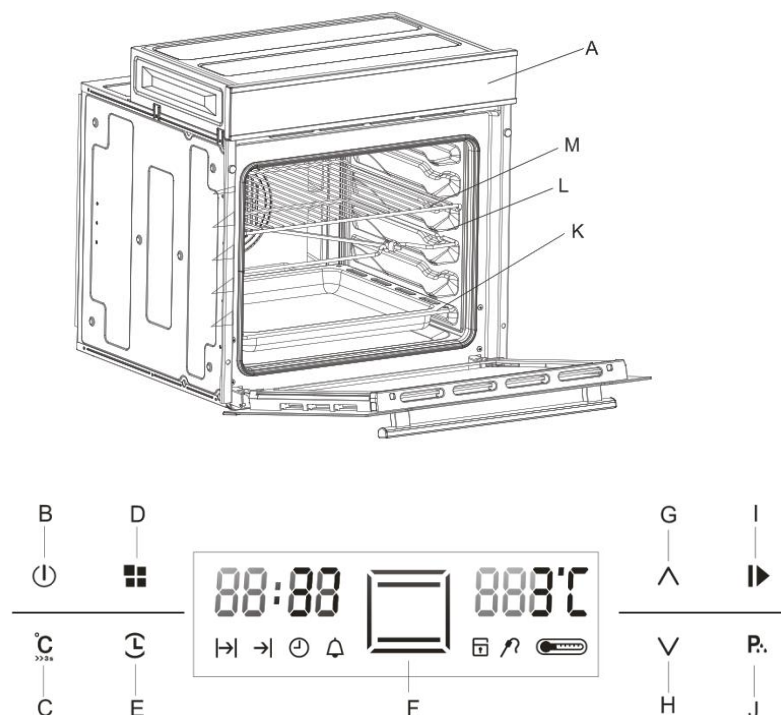
INSTALLATION

CABINET DIMENSIONS & VENTILATION REQUIREMENTS



The figures below show the ventilation and cut-out requirements for the installation of the appliance into a standard kitchen cabinet. A gap is required at the rear, with ventilation below and above, allowing the air to enter below the appliance and exit above it. If the oven rests on a continuous flat surface, there must be an aperture of at least 45x560mm behind the oven to allow the air to flow. Failure to follow this will result in damage to your appliance and/or surrounding cabinets. In taller wall cabinets, always leave a gap up the back of the cabinets for extra ventilation.

OPERATING INSTRUCTIONS



- A. Control panel
- B. On/off
- C. Cooking temperature/ Rapid heating key(hold for 3 seconds to activate Rapid heating)
- D. Cooking mode key
- E. Time key
- F. Digital display
- G. Adjust key up
- H. Adjust key down
- I. Pause/Confirm key
- J. Pyrolytic clean key
- K. Dripping pan or baking sheet
- L. Guides for sliding the racks or dripping pan in and out
- M. Oven Rack

OPERATING INSTRUCTIONS

Conventional mode



Pre-set temperature: between 50°C and 250°C.

On this setting, the top and bottom heating elements come on. This is the classic, traditional type of oven which has been perfected, with exceptional heat distribution and reduced energy consumption. The convection oven is still unequalled when it comes to cooking dishes made up of several ingredients, e.g. cabbage with ribs, Spanish style cod, Ancona style stockfish, tender veal strips with rice, etc. Excellent results are achieved when preparing veal or beef-based dishes as well (braised meats, stew, goulash, wild game, ham etc.) which need to cook slowly and require basting or the addition of liquid. It nonetheless remains the best system for baking cakes as well as fruit and cooking using covered casserole dishes for oven baking. When cooking in conventional mode, only uses one dripping pan or cooking rack at a time, otherwise the heat distribution will be uneven. Using the different rack heights available, you can balance the amount of heat between the top and the bottom of the oven. Select from among the various rack heights based on whether the dish needs more or less heat from the top.

Defrost



The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food.

Fan assisted mode



Pre-set temperature: between 50°C and 250°C.

The top and bottom heating elements, as well as the fan, will come on. Since the heat remains constant and uniform throughout the oven, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 racks can be used at the same time, following the instructions in the section entitled: "Cooking on More Than one Rack". This fan assisted mode is particularly recommended for dishes requiring a gratin finish or for those requiring considerably prolonged cooking times, such as for example: lasagne, pasta bakes, roast chicken and potatoes, etc. Moreover, the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is tenderer and a decrease in the loss of weight for the roast. The fan assisted mode is especially suited for cooking fish, which can be prepared with the addition of a limited number of condiments, thus maintaining their flavour and appearance.

Desserts: the fan assisted mode is also perfect for baking leavened cakes.

Moreover, this mode can also be used to thaw quickly white or red meat and bread by setting the temperature to 80°C. To thaw more delicate foods, set the thermostat to 60°C or using only the cold air circulation feature by setting the thermostat to 0°C.

"Top" oven



Pre-set temperature: between 50°C and 250°C.

The top heating element comes on.

This mode can be used to brown food at the end of cooking.

Pizza function



Pre-set temperature: between 50°C and 250°C.

This method of cooking uses the lower and circular element while the heat is distributed by the fan reproducing the same conditions of traditional clay wood-fire stoves.

OPERATING INSTRUCTIONS

Grill and Half grill

Pre-set temperature: between 50°C and 250°C.

The top central heating element comes on.

The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking in the juices to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: beef steaks, veal, rib steak, filets, hamburgers etc...

Some grilling examples are included in the "practical cooking advice" paragraph.

Circular element with fan

Pre-set temperature: between 50°C and 250°C.

This method of cooking uses the circular element while the heat is distributed by the fan, resulting in a faster and more economical operation. To allow different kinds of food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.

Fan assisted half Grill and full grill

Pre-set temperature: between 50°C and 200°C.

The top central heating element and fan will be on. This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken in a spicy sauce, quail, pork chops, etc.

Lower element mode

The bottom heater works. The default value of temperature is 180°C and it can be regulated from 50°C to 180°C, which is the best optimal work temperature.

ECO

Eco function runs the Fan Oven at optimal controls to gently cook any foods. The food is cooked using residual heat, sealing flavours & textures in. Depending on the preparation and type of food, you can save energy using this mode. Always keep the appliance door closed when cooking, only using one level with ECO mode.

Rapid Heating

You can use this function to heat up to 250°C quickly to reduce the preheat time.

Pyrolytic Self Cleaning

Pyrolytic self-cleaning is the fastest way to clean an oven. At 400°C everything turns to ash, so no chemical cleaners are necessary with this cleaning method.

When the program is finished, just let the oven cool down and wipe it out with a damp cloth.

WARNING: Please take all oven accessories like side grids, rails, grilling nets and baking trays out of the oven when you use Pyrolytic Self Cleaning function.



OPERATING INSTRUCTIONS

Cooling ventilation


In order to cool down the exterior of the appliance, some models are equipped with a cooling fan which comes on automatically when the oven is hot.

When the fan is on, a normal flow of air can be heard existing between the oven door and the control panel.








Set the clock

When the machine is on, the LED screen displays 12:00 and the current time icon on the LED screen flashes continuously. At this time, press the  or  keys to set local time, the setting will be automatically confirmed if no any action in 5 seconds.

Activate the Oven and switch off










Each time you want to cook the dishes, you need to activate the oven first. Press the key  for 2 seconds to activate it. Press and hold the key for 3 seconds again to switch off the oven.

Set the cooking mode, Cooking time and cooking temperature


1. Press the  key. The digital display will show different cooking function, select the one you want. Press Ok key to confirm or it should be automatically confirm if no any action in 5 seconds.
2. After the cooking function is selected, the display will show the default cooking time and cooking temperature according different function. Set the cooking time by pressing the  and  keys.
3. Press the  key, the temperature reading in the display flickers, set the temperature by press the  and  keys.
4. To let the temperature reach desired setting, press the key  for 3 seconds. The oven will heat up to desired setting temperature in a very short time.

Pyrolytic Self Cleaning

Before starting the Pyrolytic cleaning function, all excess spillage must be removed from inside the oven. Remove all cooking utensils, side racking, oven trays and oven racks. The temperature when using the pyrolytic function can be extremely hot and higher than temperatures used during the normal cooking process. Ensure children are always kept away from the oven when the Pyrolytic self-cleaning function is activated.

In standby mode (under no function operation), press  key to choose Pyrolytic Self-Cleaning function, the indicator lights of the  and  keys flash and only  and  key are lit. The default self-cleaning time is 60mins ("P:60" shows in the display). The self-cleaning ranges from 45min to 120min. Press  and  key to choose time. During the pyrolytic clean process, all the touch keys are deactivated unless the power key . Hold the key  for 3 seconds to cancel the cleaning process. The door automatically locks during Pyrolytic operation. Do not open the door during self-cleaning process. After self-cleaning function is completed, the door can be opened until furnace temperature cool down.




Child lock / PAUSE/START

Child lock: Press and hold the key  for 3 seconds to lock all the keys. Press and hold 3 seconds again to unlock.

Pause/ Start: While the oven is working, press the key  to pause and press again to resume working.





OPERATING INSTRUCTIONS

Set the end of cooking time →|

After the cooking time is already set, press key  to switch the icon →|, set the end of cooking time by pressing keys  and .

The end time equals current time plus working time; for example: if the working time is set to 2 hours, the end time equals current time plus two hours.

Set the alarm time

Press the key  to switch on the icon  in the display, Set the alarm time by pressing key  and . The oven should sound "Beep" for 3 minutes, press any key to cancel the beep sound.

Note: All the settings will be automatically confirmed if no any action in seconds.

CLEANING



The appliance should be disconnected from the power outlet or turned off at your isolation switch before commencing any cleaning process. Excess spillage must be removed before cleaning.

Cleaning the oven exterior:

Before starting to clean your oven, be sure that all control buttons are off and your appliance has cooled off. Unplug the appliance. Do not use cleaning materials containing particles that might scratch the enamelled and painted parts of your oven. Use cream cleaners or liquid cleaners, which do not contain particles. As these cleaners may damage the surfaces, do not use caustic creams, abrasive cleaning powders, rough wire wool or hard tools. In the event of any excess liquids spilling over your oven surface during cleaning, clean up immediately so as to prevent possible damage to the enamel or metal surface. Do not use steam cleaners for cleaning the oven.

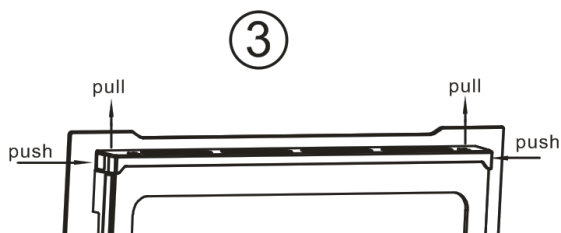
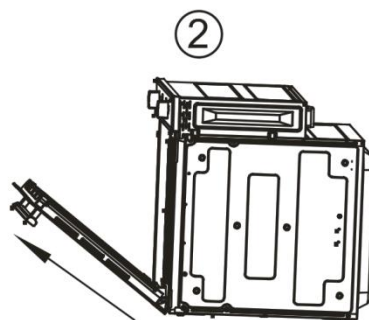
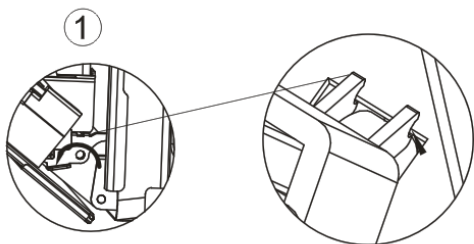
Cleaning the interior of the oven:

Make sure to unplug the oven (or fully disconnect from the power source) before starting to clean it. You will obtain best results if you clean the oven interior while the oven is slightly warm (the oven should not be operating). For the, remove the wire side racks first. Wipe your oven with a soft piece of cloth (e.g. dish cloth) dampened with warm soapy water after each use, rinse cloth in warm water then wipe oven again and then finish by wiping with a dry cloth. For a complete cleaning process, use dry and powder type oven cleaners, following the oven cleaning product's instructions. Failure to clean the appliance properly & allowing fat & grease to build up can potentially cause a fire hazard.

For a more thorough clean, you can remove the oven door, proceed as follows:

Open the door fully

1. Lift up and turn the small levers situated on the two hinges, be sure the lockers must be on position shown on step.1
2. Pull the door towards you, pulling it out of its seat;
3. Push the latch on both side and pull the bar out.
4. Remove the door glass accordingly
5. Assembly the door by following the above procedures backwards.



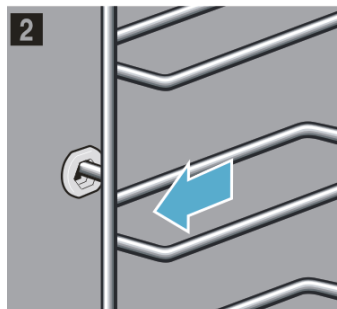
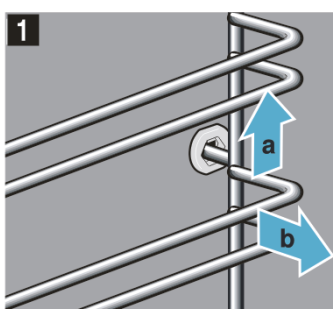
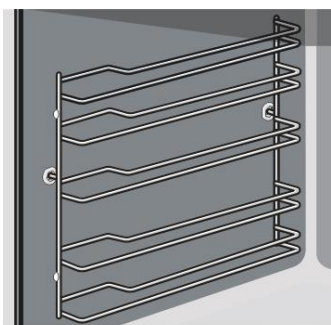
CLEANING

Replacing side racks (Optional)

Warning: The racks became very hot. Never touch the hot racks. Always allow the appliance to cool down. Keep children away from the appliance.

Detaching the racks

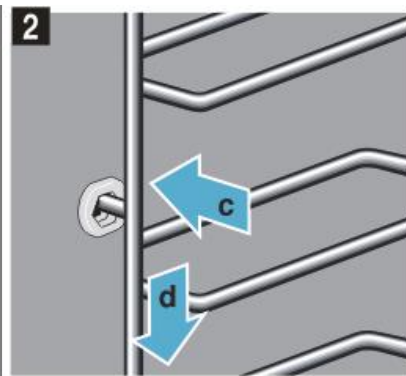
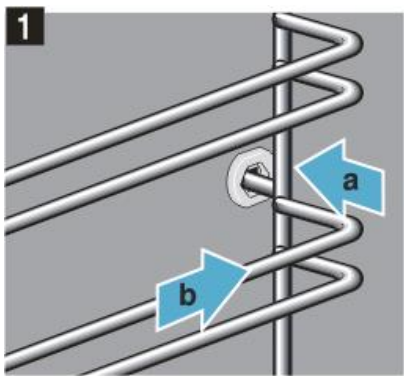
1. Lift the racks at the back and pull out (figure.1)
2. Then pull the whole rack out and take it out(Figure.2)



Attaching the racks

The racks only fit on the right or left side., ensure the curved rods are at the front.

1. Insert the rail into the rear socket and pull down.(Fig.1)
2. Then insert the rail into the front socket, press it downwards. Ensure the racks are fixed securely.(Fig.2)



TROUBLESHOOTING

If the oven does not operate:

- The oven may be unplugged from the power source or switched off at the power source.
- The household fuse has blown, or household power supply is off.
- The Timer may not be set correctly.
- Check thermostat & oven functions are set correctly

If the oven does not heat:

- The heat may not be set correctly with the oven's temperature setting.

If the interior lighting lamp does not light:

- The lamp is defective. You can change it following the instructions within this manual.

Cooking (if lower-upper part does not cook equally):

- Control the shelf locations, cooking period and heat values according to the manual.

Unit smoking when first used:

- This is a result of protective oils being removed and is to be expected with a first use.

Condensation in oven:

- Steam & condensation are a normal by-product of cooking food with high moisture content. Remove hot food from oven after the oven is turned off.
- Use a covered container if practical.

If you have any further problems with your product, please call your Authorised Service Centre.

NEW ZEALAND PRODUCT WARRANTY

EVERDURE STATEMENT OF STANDARD WARRANTY CONDITIONS

NEW ZEALAND CUSTOMERS

Nothing here in contained shall be construed in any way as excluding or limiting your rights under the Consumer Guarantee Act 1993.

OUR WARRANTY

Subject to the following conditions, this product is also covered by the manufacturer's **FIVE (5) YEAR WARRANTY from the date of purchase, covering all parts and labour (Our Warranty)**. Our Warranty (which is subject to the conditions below) covers rectification free of charge of any fault arising from defective materials or components, or faulty workmanship. The product will be repaired or replaced at the option of Everdure. Our Warranty is subject to the product being used for single family domestic household use.

Our Warranty operates in addition to (and does not exclude, restrict or modify) any rights or remedies to which you may already be entitled to under the New Zealand Consumer Law or any consumer guarantees law relating to this product.

Warranty applies to goods supplied and installed for Domestic Operation in the North and South Islands of New Zealand. Warranty does not cover costs of transport, travel distance (km - including time) if the product is located beyond 30km of an Authorised Service Agent.

WHAT IS COVERED BY OUR WARRANTY

During the warranty period, Everdure or an Authorised Service Centre will at no charge, being the appliance is readily accessible without the need of special equipment or likelihood of damage to cabinetry, flooring or structures and subject to the terms and conditions of this warranty, repair or replace any parts which it considers defective.

WHAT IS NOT COVERED BY OUR WARRANTY:

1. Any failure caused by the product not being used in accordance with the instruction and installation manual provided with the product.
2. Incomplete or improper installation, including non-compliance with the electrical, gas, plumbing and all Local Regulations, Codes of Practice or National Standards of New Zealand.
3. If the product is not used in normal domestic use, or if it is used in a business as defined in the Consumer Guarantees Act.
4. Any costs associated with the repair, replacement, removal or re-installation of products installed damaged.
5. Damage which occurs during delivery or installation.
6. Service calls related to instruction on how to use the product including no manufacturing fault found.
7. Unauthorised repairs or use of non-genuine Everdure parts.
8. Normal wear and tear e.g. cleaning, light globes, filters etc.
9. Any damage or breakage to glass items.
10. Failure resulting from power surges, electrical storms or limits outside the normal operating range for voltages and frequencies for domestic appliances in New Zealand.
11. Insect or vermin infestation.
12. Damage caused from misuse, neglect, negligence, abuse or willful act, including failure to properly maintain or service.
13. The clearing of blockages in pumps and hoses.
14. Claims to product surface coating due to liquid or solid spill-overs, accidental damage or damage from cleaning products not recommended by Everdure.

HOW TO CLAIM OUR WARRANTY

Please refer to our website address below for Everdure in New Zealand to register your warranty online. If you are contacting Everdure regarding any warranty claims and spare part enquiries, please make sure you have the following information on hand:

1. Product Name/Model Number
2. Serial Number
3. Purchase Date (as per invoice, or proof of purchase)
4. Purchased from
5. Warranty Registration Number

All Warranty Claims and Spare Parts Inquiries:

In New Zealand:
Telephone (09) 415 6000

A division of Monaco Corporation 231 Bush Rd, Albany, North Shore City, Auckland, NZ 0632

A division of Shriro Australia Pty Limited
2-34 Davidson Street, Greenacre NSW 2190
AUSTRALIA: 1300 355 541
www.everdure.com
NEW ZEALAND: (09) 415 6000
www.everdure.co.nz

IM Ref: OBEGS615P 05/2021/01FC

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EASY DECISION