

*Thinking of you*

 **Electrolux**



 **Elect**

user manual  
**integrated barbecue**  
(EQBL100AS and EQBH100AS)





## Congratulations

Congratulations and thank you for choosing our integrated barbecue. We are sure you will find your new barbecue a pleasure to use. Before you use the barbecue, we recommend that you read through the entire user manual, which provides the description of the barbecue and its functions.

To avoid the risks that are always present when you use a gas appliance, it is important that it is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

We recommend that you keep this instruction booklet for future reference and pass it on to any future owners.

After unpacking the barbecue please check it is not damaged. If in doubt, do not use the appliance but contact your local Electrolux Customer Care Centre.

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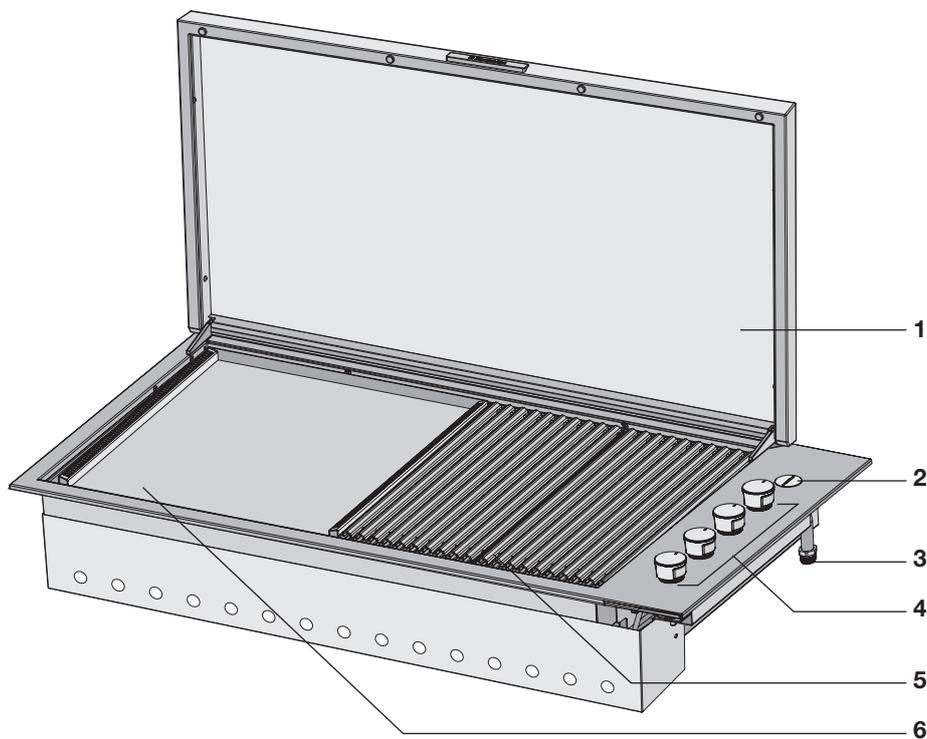


### environmental tip

## Information on disposal for users

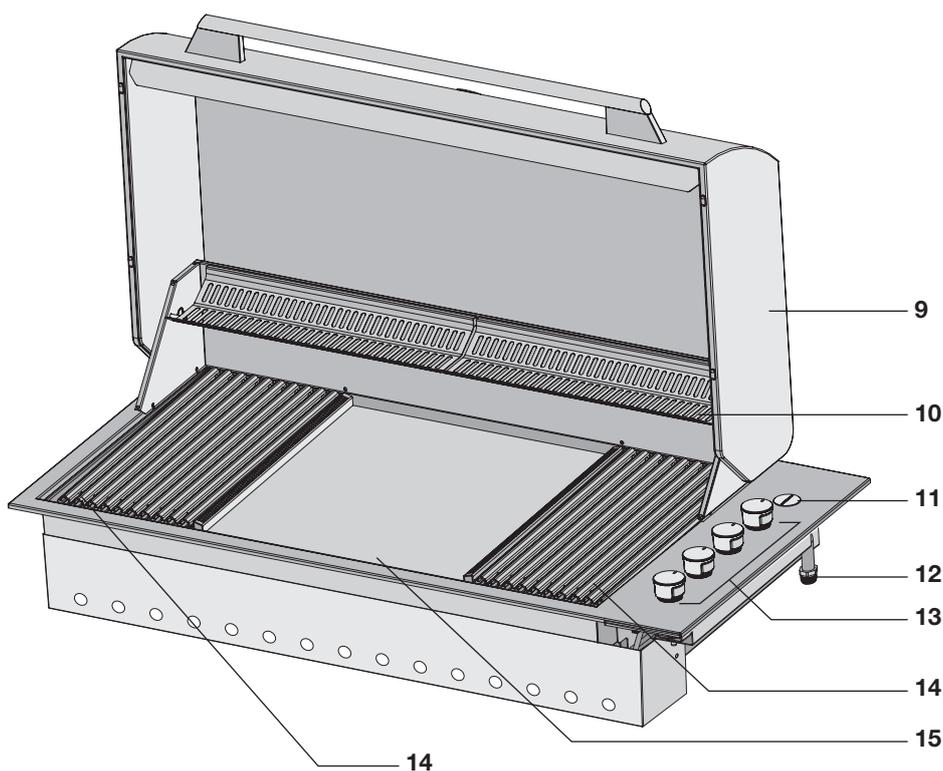
- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

### Integrated barbecue with slimline lid



- 1 Slimline lid
- 2 Battery cover
- 3 Gas connection point
- 4 Burner controls
- 5 Grill assemblies x 2 sets
- 6 Hotplate
- 7 Removable oil reservoir located at front of cooking surface (not illustrated)
- 8 Flame tamers x 2 located under grills (not illustrated)

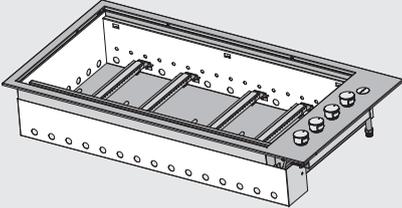
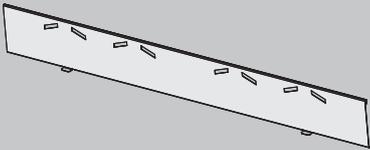
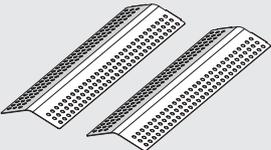
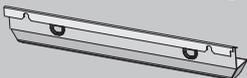
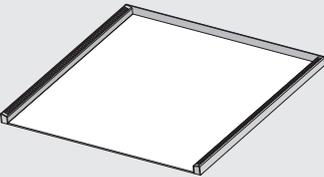
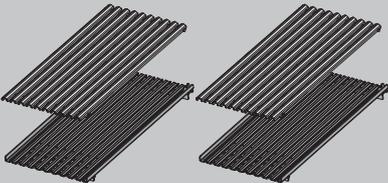
### Integrated barbecue with roasting hood

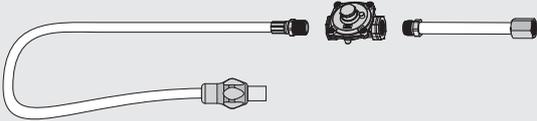
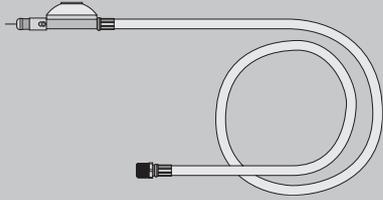
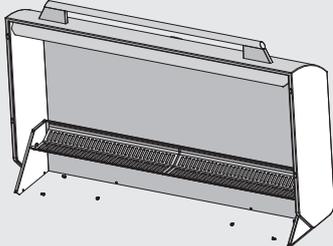
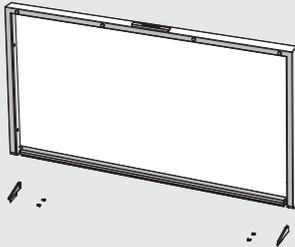


- 9 Roasting hood
- 10 Warming racks
- 11 Battery cover
- 12 Gas connection point
- 13 Burner controls
- 14 Grill assembly
- 15 Hotplate
- 16 Removable oil reservoir located at front of cooking surface (not illustrated)
- 17 Flame tamers x 2 located under grills (not illustrated)

## Parts

Contents of your barbecue pack:

	description	qty
	Burner box & trim surround	1
	Rear heat shield	1
	Flame tamers	2
<div style="display: flex; flex-direction: column; align-items: flex-start;"> <div style="margin-bottom: 10px;"> left</div> <div> right</div> </div>	Oil reservoirs (1 x left hand and 1 x right hand)	1 LH 1 RH
	Solid hot plate	1
	Grill assemblies	2

	description	qty
	Natural gas regulator and braided hose	1
	Universal LPG regulator and braided hose	1
<p>1 plastic bag containing this instruction book, labels, 4 ULPG injectors, allen key, ULPG adaptor, 2 fibre washers, natural gas installation pipe</p>		
EITHER		
	Roasting hood assembly	1
OR		
	Slimline lid assembly	1

Tools you will need for assembly:

- allen key (supplied)

## Important safety instructions

Please read the user manual carefully and store in a handy place for later reference.

Meanings of the symbols used in this manual are shown below:



**warning**

This symbol indicates information concerning your personal safety



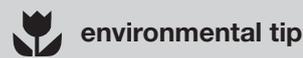
**caution**

This symbol indicates information on how to avoid damaging the appliance



**tips and information**

This symbol indicates tips and information about use of the appliance



**environmental tip**

This symbol indicates tips and information about economical and ecological use of the appliance



This symbol indicates never to do this

For your safety please read this book before operating your barbecue.



**warning**

This appliance **MUST** be installed and serviced only by a qualified licensed person.

Improper installation, adjustment alteration or maintenance can cause injury or property damage. Please contact your nearest Electrolux Service Department for additional information or assistance for an approved installer.

### NOTE TO THE INSTALLER

THIS MANUAL MUST REMAIN WITH THE OWNER FOR FUTURE REFERENCE



**warning**

**IF YOU SMELL GAS**, do not attempt to light the barbecue. Locate the leak and re-tighten the leaking joint. Carry out the Leak Test procedure as described in this manual. If the leak persists, turn off the gas supply and call Electrolux Service or a Licensed Gas Fitter.



**warning**

- ⊘ Do not lean over barbecue when lighting.
- ⊘ Do not leave the barbecue unattended when alight.
- ⊘ Do not delay lighting once the gas has been turned on.
- ⊘ Do not store or use aerosol cans in the vicinity of the barbecue.
- ⊘ Do not store flammable liquids in the vicinity of the barbecue.
- ⊘ Do not use caustic or abrasive based cleaners on the barbecue.
- ⊘ Do not operate the barbecue with the cover on.
- ⊘ Do not attempt to dismantle or adjust the control valves.
- ⊘ Do not attempt to dismantle or adjust the regulator.
- ⊘ Do not test for leaks with a naked flame.
- ⊘ Do not modify the construction of this appliance or modify the injector orifice size.
- ⊘ Do not obstruct any ventilation of the barbecue.
- ⊘ Do not allow children to operate or play near the barbecue.



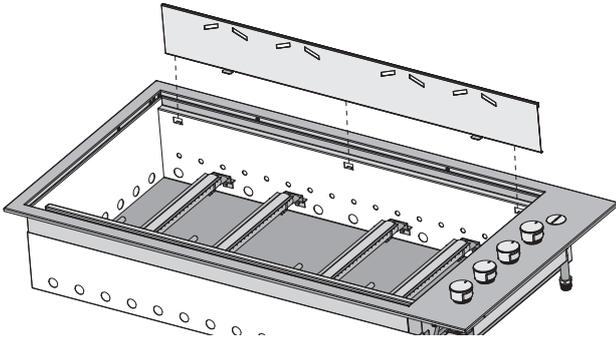
**caution**

This barbecue is supplied set up for Natural Gas and is labelled accordingly. A Universal LPG conversion kit is included if required. Conversion of this unit to Universal LPG must be carried out by a qualified licensed person and a Certificate of Compliance must be issued to the owner on completion of the installation and conversion.

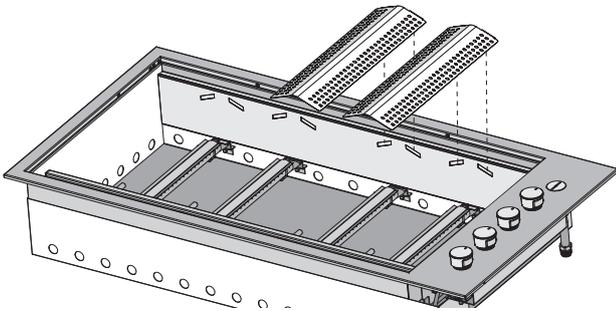
## 2 assembling **electrolux integrated barbecue**

### Assembling the barbecue

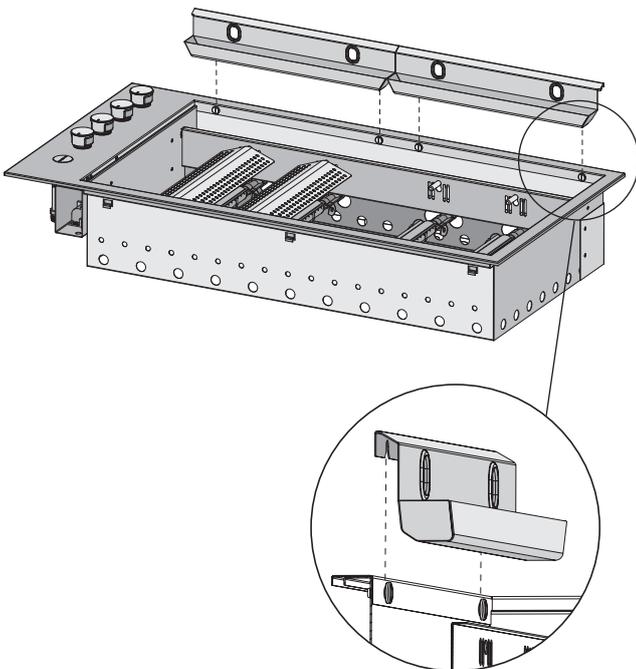
1. Remove all components from box.
2. Attach heat shield to rear of unit by inserting the three top tabs into the rear holes and sliding the shield down.



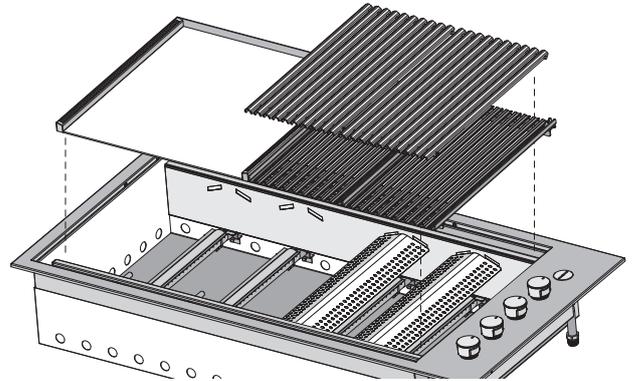
3. Position flame tamers into desired locations (under where grill sections will be fitted) and fix back edge of the flame tamer into rear of barbecue body.



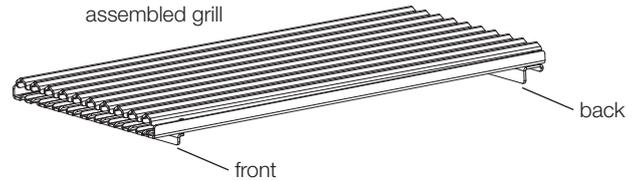
4. Fit left and right hand oil reservoirs at front of barbecue.



5. Place hotplate and grill sections into desired positions ensuring that the flame tamers are under grill sections *NOTE ensure that grill assemblies are orientated correctly so that the surface of the grill is sloping forward to allow oil to drain into oil reservoirs.*



assembled grill



6. After installation in bench, attach slimline lid or roasting hood as described in "Fitting the slimline lid or roasting hood" section of this manual.

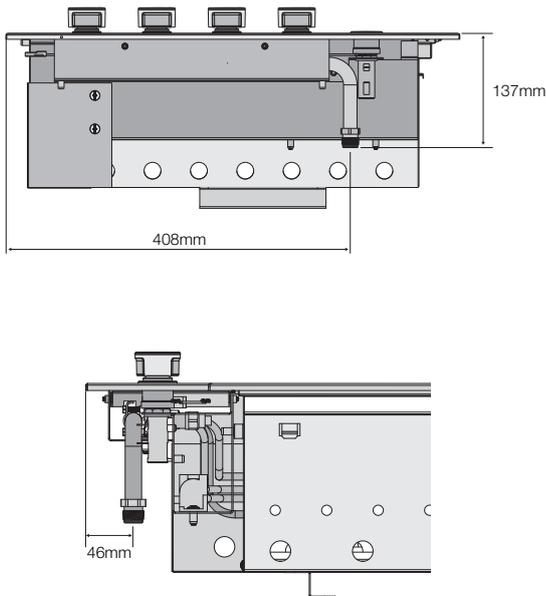
## Gas specifications

gas type	natural gas	universal LPG
Maximum gas consumption	50 MJ/hr	50 MJ/hr
Injector orifice diameter	1.75mm	0.95mm
Number of injectors	4	4
Regulator pressure	1.00 kPa	2.75 kPa

### NOTES

- This appliance **MUST** be installed and serviced only by a qualified licensed person.
- This product is intended for outdoor use only.
- This product must be installed as per the instructions which requires the installation of venting to enable the barbecue to operate correctly. Failure to provide adequate ventilation for supply of air to the appliance may result in poor burner performance or excessive heat build-up within the mounting enclosure.
- Ventilation holes in the unit must not be obscured by the installation.

## Gas connection detail



## Natural Gas installation

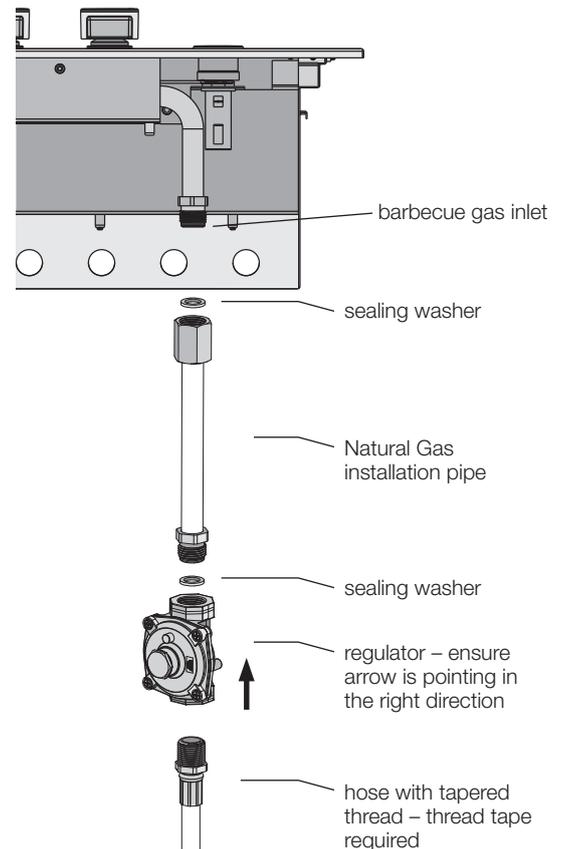
### Preparing the unit for Natural Gas installation

This barbecue is supplied set up for Natural Gas and is labelled accordingly. A Universal LPG conversion kit is included if required. Conversion of this unit to Universal LPG must be carried out by a qualified licensed person.

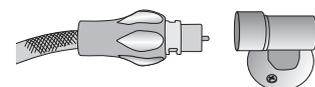
A Certificate of Compliance must be issued to the owner on completion of the installation and conversion.

Fit Natural Gas installation pipe to the barbecue gas inlet to enable access to the regulator in the installed position. When tightening the regulator or any other connection do not over-tighten.

1. Fitting the Natural Gas installation pipe
  - Fit the pipe ensuring the blue sealing washer is in place. Do not over-tighten.
2. Fitting the regulator
  - Fit the regulator ensuring the blue sealing washer is in place and the arrow indicating gas flow is correct. Do not over-tighten.
3. Fit the hose
  - Apply thread tape or sealant to the male thread on the hose and screw into the regulator. Do not over-tighten.



4. Fit to mains
  - Connect the bayonet end to mains



### Preparing the unit for Natural Gas connection to mains

For Natural Gas connection a bayonet connection point should be installed by a licensed gas fitter prior to installing the barbecue unit.

## Universal LPG installation

### Preparing the unit for Universal LPG installation.

This barbecue is supplied set up for Natural Gas and is labelled accordingly. A Universal LPG conversion Kit is included to enable conversion to Universal LPG.

#### NOTE

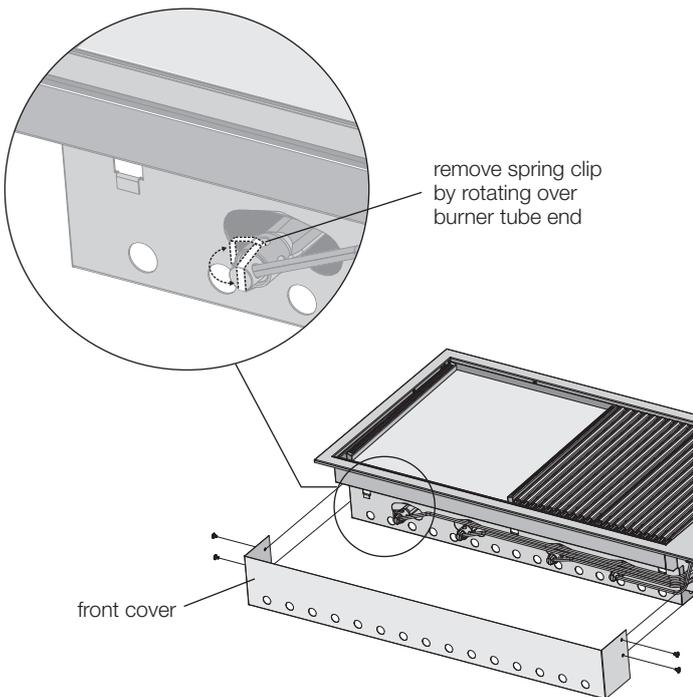
Conversion of this unit to Universal LPG must be carried out by a qualified licensed person and a Certificate of Compliance must be issued to the owner on completion of the installation and conversion.

The required components for conversion have been supplied. The components are:

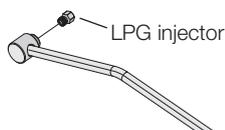
- Hose and regulator assembly
- Small plastic bag containing 4 brass injectors
- 1 Universal LPG sticker
- 1 data plate label
- Instruction sheet
- 1 test point adaptor
- 1 sealing washer

#### 1. Change the injectors

- Remove the front cover.
- Release the burner retainer clip as shown.



- Unscrew and replace the 4 injector nipples located in the end of each tube feeding the burners. The Universal LPG injectors have a 0.95mm diameter orifice in them. They appear substantially smaller than the Natural Gas injectors.

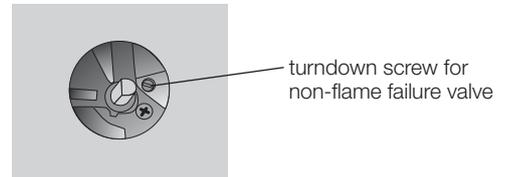


- Re-fasten the clip to retain the tube in the burner. Do not over tighten or distort supply tube.
- Fit the front cover back on and fasten screws.

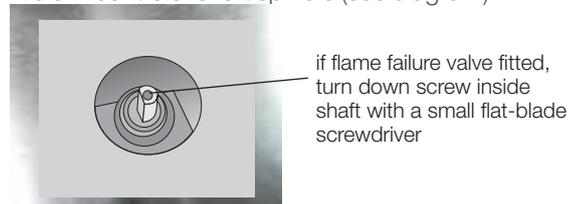
#### 2. Adjust the turndown setting on the valve

- If fitted, remove the knobs from the valves.
- Remove rubber grommets from control panel holes.

**For non flame failure** valve adjust the turndown screw fully clockwise on each of the 4 valves using a small flat blade screwdriver. The valve is now set correctly for LPG operation (see diagram).



**If flame failure fitted** the turn down screw will need to be adjusted after unit is installed, and unit is ready for testing. This is done using a thin flat blade screw driver inserted through hole in centre of shaft spindle (see diagram).



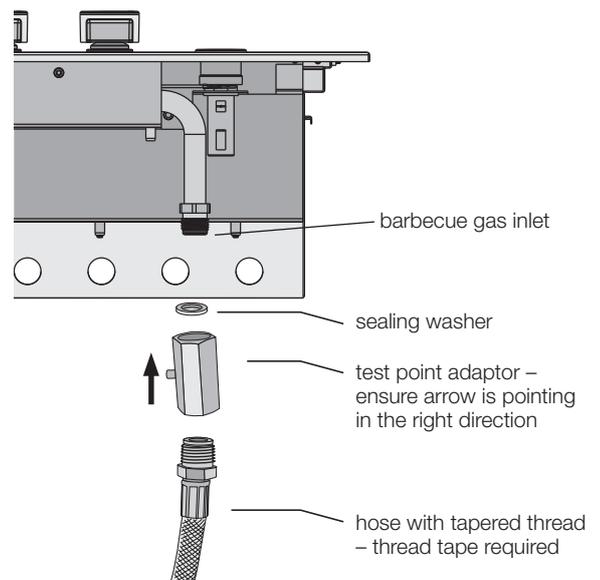
- Following connection of gas as per steps 3-5, light all burners and one at a time set the burner to the lowest setting and check burner flame. Adjust turn down screw clockwise to achieve a small steady flame.

#### 3. Connect the test point adaptor to the barbecue gas inlet

- Fit the test point adaptor ensuring the blue sealing washer is in place and the arrow is pointing in the direction of gas flow. Do not over-tighten.

#### 4. Connect the hose to the test point adaptor

- Apply thread tape or sealant to the male thread on the hose and screw into the test point adaptor.



#### 5. Replace the 'gas type' sticker

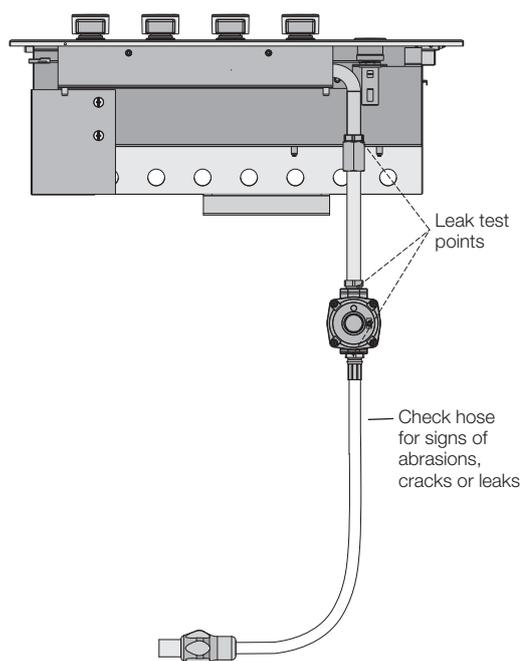
- Locate the 'Natural Gas' sticker located on the barbecue gas inlet and remove it. Put the Universal LPG sticker in its place.

## Gas bottle safety information

- This appliance once converted to use Universal LPG is designed to use a 9kg (20 lbs) gas cylinder.
- The gas cylinder must be made and marked in accordance with specifications for LPG cylinders
- The isolation valve must be turned off when the appliance is not in use.
- Gas cylinders must be stored in an approved housing out of reach of children.
- When disconnecting the gas bottle ensure that all the control valves are in the 'OFF' position.
- Remove the bottle from any housing in which it may be stored before disconnection.
- When reconnecting the hose to the bottle, ensure that all connections are tight before replacing in the storage compartment.
- Carry out a leakage check as detailed below after each reconnection.

## Leak test procedure

- Ensure all gas valves are in the 'OFF' position.
- In a small container, mix a solution of water and detergent or soap.
- After connection of the hose, turn on the valve at the gas bottle or mains as appropriate.
- Using a brush apply the solution to the gas connection points and look for bubbles forming.
- Bubbling will indicate a leak.
- Turn off the valve and re-tighten the joint. Repeat the leak test.
- If the leak persists, turn of the gas at the isolation valves and contact a licensed gas fitter to correct.

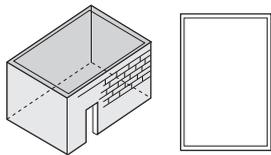


## Installation warnings

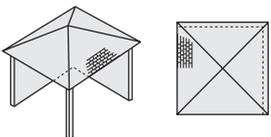
**warning**

- This appliance shall only be used in an above ground, open air situation with natural ventilation without stagnant areas, where gas leakage and product of combustion are rapidly dispersed by wind or natural convection. This barbecue has been designed for outdoor use only. Refer to diagrams on right.
- Never install this barbecue inside any building, garage, shed or breezeway or inside a boat, caravan or recreational vehicle. This is to prevent the possibility of fire or carbon monoxide poisoning or asphyxiation.
- Any enclosure in which this appliance is installed shall comply with one of the following:
  - An enclosure with walls on all sides, but at least one permanent opening at the ground level and no overhead covering.
  - Within a partial enclosure that includes an overhead cover and no more than 2 walls.
  - Within a partial enclosure that includes an overhead cover and more than 2 walls, the following shall apply:
    - at least 25% of the total wall area is completely open and at least 30% of the remaining wall area is open and unrestricted
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

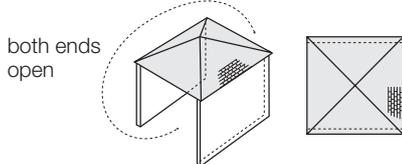
Outdoor area example 1



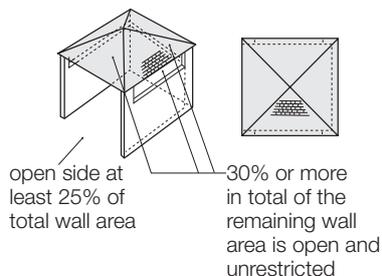
Outdoor area example 2



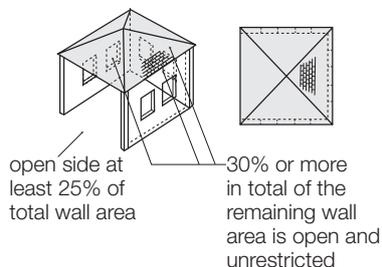
Outdoor area example 3



Outdoor area example 4



Outdoor area example 5



## Installation instructions

**Choosing a location**

- This appliance must not be installed on any combustible material. A minimum clearance from any combustible materials is 450mm (18").
- The vertical clearance above the cooking surface to any combustible materials must be at least 600mm.
- This appliance must be installed accordance with Australian Standards AS 4557 and AS 5601 and in accordance with local authority.
- When using LPG in an enclosure ventilation must be provided. Gas is highly explosive and can cause serious injury and damage to property if allowed to accumulate and then be ignited.
- This barbecue is intended to be built into a bench top with a minimum depth of 600 mm.
- Avoid windy positions as this will affect cooking performance and burner efficiency. If this situation cannot be avoided some shielding may be necessary.

**The mounting enclosure**

- The barbecue requires a non-combustible barrier under the barbecue to prevent excessive temperatures being accessed. The barrier panel is to be placed 30mm under the base of unit. There are spacers added to bottom of unit to prevent barrier panel being too close to barbecue base. Refer to diagram on next page.
- The mounting enclosure must be constructed from non-combustible materials. Suitable materials for construction include masonry, granite, marble, Hardiplank®, Villaboard® over a metal frame or tiles.
- This appliance requires venting in the front wall of the enclosure. See diagram below for details.
- This appliance can be mounted either in an island type bench or a bench with a splashback. Please read the specific requirements for each mounting situation.

**Island style installation**

- If this appliance is installed in an island mount, it can be centrally positioned. Special attention should be given to the overall size of the island top to consider the hood open and the overhang. Please see below.
- The cut-out size required is 1025mm x 502mm (see diagram).

**warning**

- This appliance requires venting. An open area as indicated below must be allowed for. A suitable grille can be fitted if desired. This vent area is to allow air into the enclosure for the correct combustion of gases and for the correct exhausting of the products of combustion. In the case of LPG the gas is heavier than air, this vent in the situation where there may be a leak allows the gas to escape from the enclosure. This vent must be 700mm x 25mm minimum and positioned centrally 135mm below the mounting surface. (see diagram).

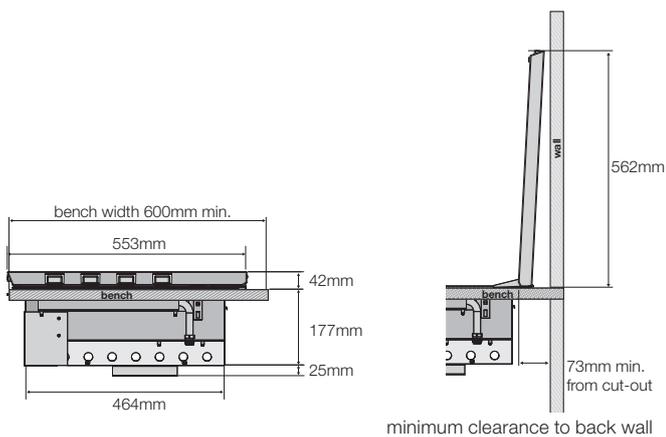
**Installing in a bench with a splashback**

- The splashback must be made from a non-combustible material.
- In the case of mounting this appliance against a wall or fence it is imperative that care be taken to ensure the isolation of combustible materials. All combustible materials must be kept 450mm away from the barbecue.

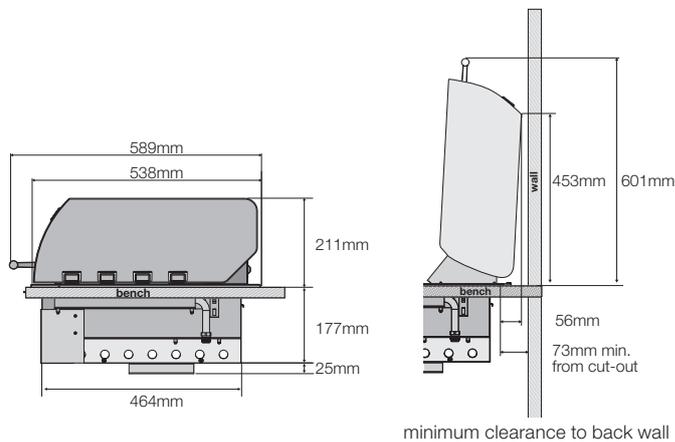
- The minimum width of the mounting surface is 600mm
- The cut-out size required is 1025mm x 502mm (see diagram).
- For roasting hood models there is a specific clearance required at the back of the barbecue between the splashback and the bench cut-out of 73mm minimum. This is to allow clearance for the hood to open.

**! warning**

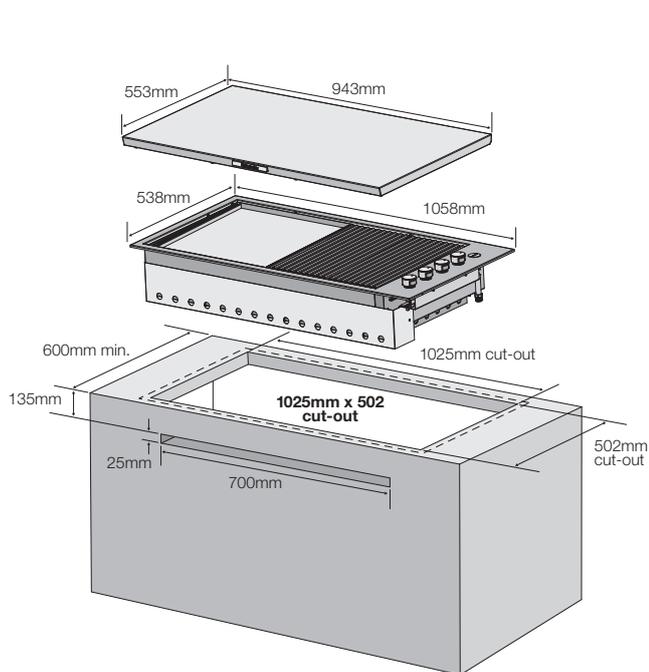
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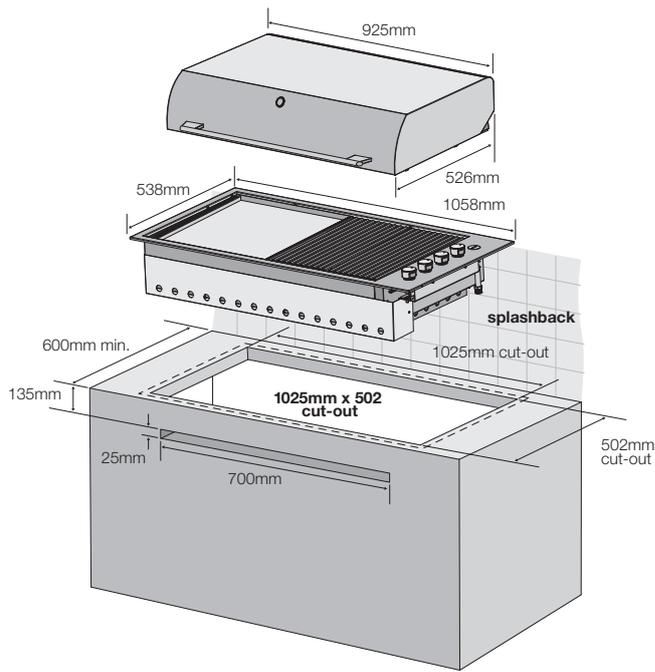
minimum clearance to back wall



minimum clearance to back wall



Island style installation  
(example shown with barbecue with slimline line)



Installation in a bench with splashback  
(example shown with barbecue with roasting hood)

## Gas requirements

### Natural Gas requirements

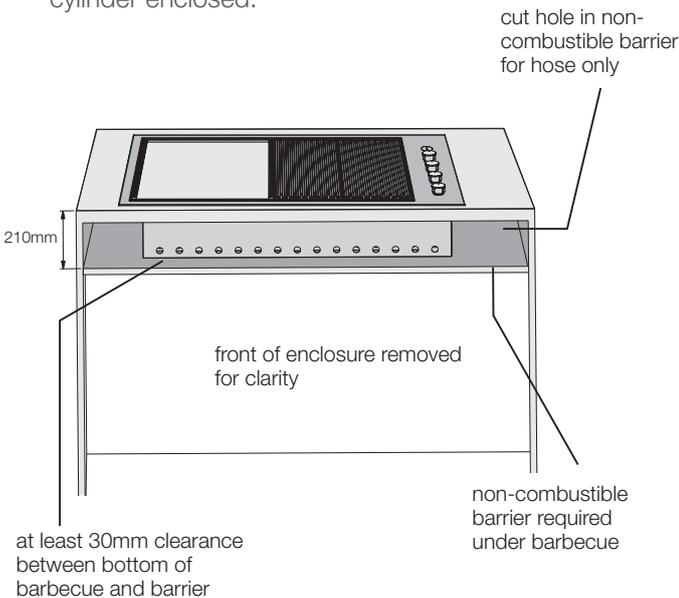
- The enclosure must be constructed so that access can be gained to the Natural Gas regulator at all times.
- For Natural Gas the gas supply is required to be connected to 1.2m flexible hose supplied and therefore must be located within this distance
- The flexible hose has a quick connect gas coupling. The corresponding mating fitting will be required at the gas supply end.
- For pipe sizing requirements for supply pipe refer to AS5601.

### Universal LPG Requirements



#### warning

- If an LPG bottle is to be stored in the enclosure under the barbecue unit, it must be isolated from the barbecue unit with a non-combustible panel. The enclosure must comply with the requirements of AS5601.
- AS5601 ventilation requirements for cylinder storage are: Where of sheet metal or similar impervious construction there shall be ventilation openings at the top and bottom of the enclosure or recess, each opening providing a free area of at least 200cm<sup>2</sup> for every cylinder enclosed.



## Setting up the barbecue

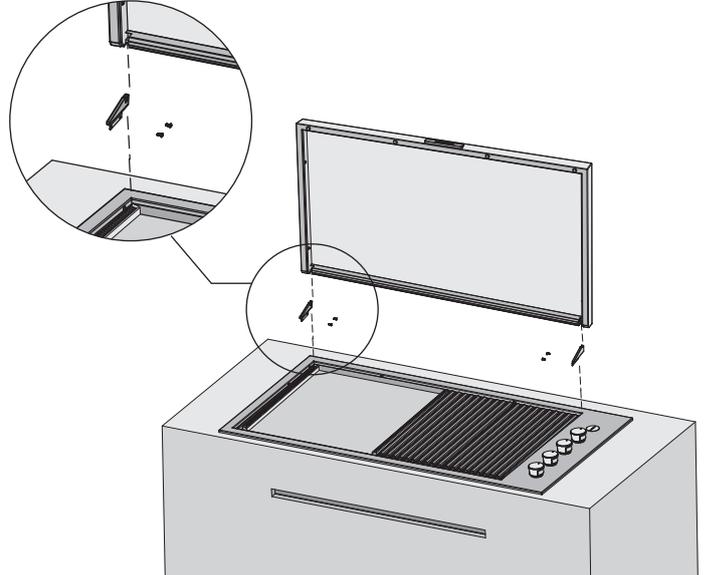
### Setting up the barbecue in mounting enclosure

- After the enclosure has been constructed as described on page 6, position the assembled barbecue into the cut-out hole.
- Check that the barbecue is level and is firmly supported.
- Connect to gas supply (Universal LPG or Natural Gas) and leak test.
- For fitment of the slimline lid or roasting hood (see right).

## Fitting the slimline lid or roasting hood

### Fitting of slimline lid

- Unpack the slimline lid.
- Remove side screws from barbecue trim surround using allen key supplied.
- Fit brackets to trim surround with the same screws.
- Fit lid to brackets.



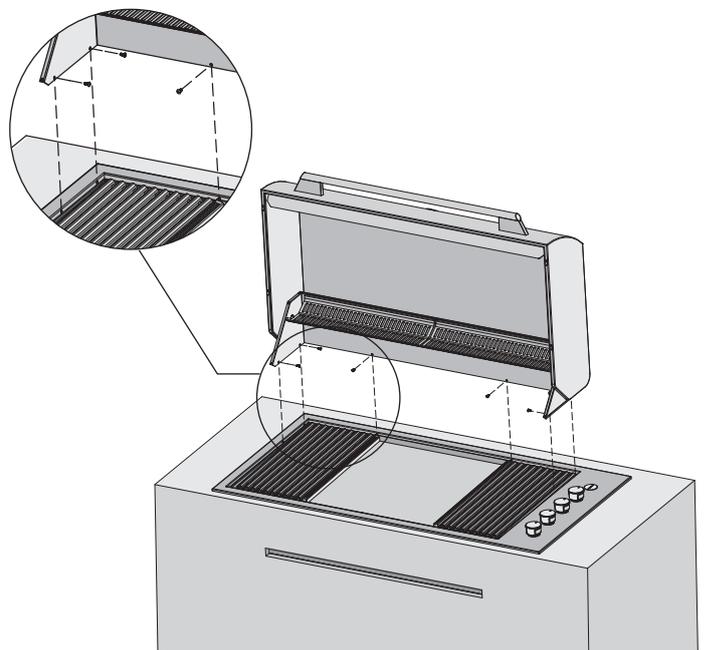
### Fitting of roasting hood

- Unpack the roasting hood.
- Remove side and rear screws from barbecue trim surround using allen key supplied.



#### important

- Due to the size of the roasting hood, it is recommended that two people place the roasting hood into position.
- When fitting roasting hood assembly, take particular care to avoid scratching of the external trim.
- Once in position, fix hood assembly to trim surround with same screws.



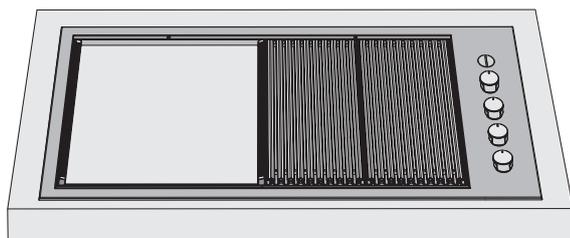
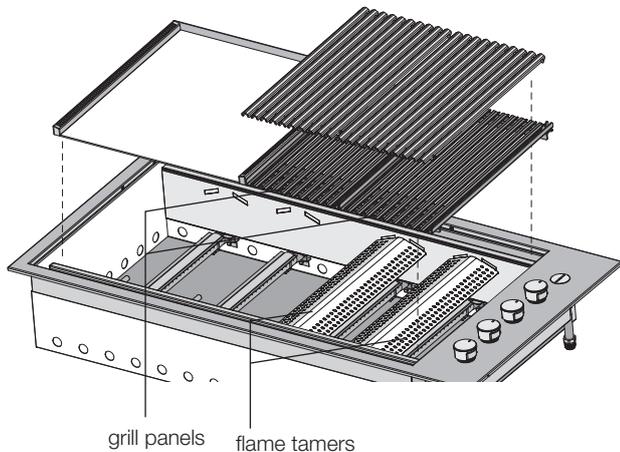
## Options for configuration of hotplates and grills

## Operating instructions

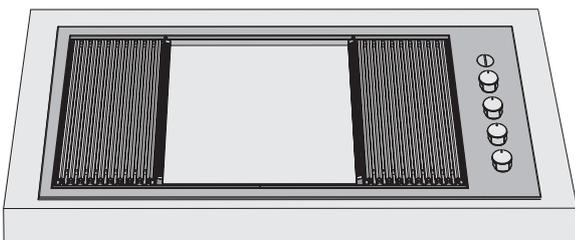


### important

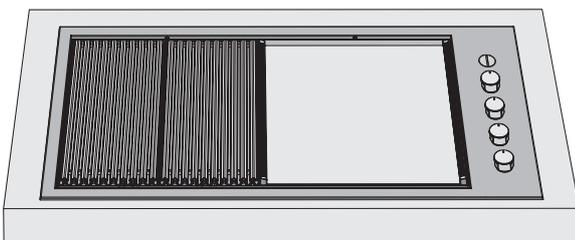
Ensure flame tamers are positioned under the grill panels



Left hand hotplate, right hand grill



Left hand half grill, central hotplate, right hand half grill



Left hand grill, right hand hotplate

### Control functions

Before lighting the barbecue:

- Check that all hoses and gas fittings are tight.
- Open the slimline lid or the roasting hood.  
*NOTE The slimline lid is designed as a cover for weather protection. The lid is not designed to be used as a cooking hood.*
- Check all control knobs are in the 'OFF' position.
- Ensure that the cooking surfaces are clean.
- Turn the gas isolation valve 'ON'.

### Lighting instructions

- Do not attempt to light burners with the cooking surfaces covered.
- Read instructions before lighting.
- To light a burner, depress the knob and rotate to 'RAPID PREHEAT'.
- Hold for 3 seconds, release and check the flame.
- If burner did not light, turn knob to the 'OFF' position. Allow gas to disperse, then repeat lighting procedure.

### Manual lighting

- If, in the advent of the automatic ignition system not working, the barbecue can be lit manually.
- Lift the front edge of the hotplate and grills, rotate the knob to the 'RAPID PREHEAT' and place a lighted match near to the burner intended to be lit.
- Once alight, repeat for other burners. Lower the grills and hotplate, taking extreme care with hot surfaces and flames.

### Preheating

- This barbecue is fitted with high power burners. In most conditions it will only be necessary to preheat the barbecue for 5 minutes before cooking can commence.
- As with most things, experience will familiarise you with the effectiveness of and the time required to achieve the desired preheating time to obtain the desired cooking temperature.
- Testing has shown that the burners can be turned to the low position for satisfactory cooking.
- If the barbecue is fitted with a slimline lid, it is advisable to remove the slimline lid in windy conditions.
- If the unit does not operate correctly refer to the troubleshooting section on page 11.
- If the burners are left to run too hot there will be excessive smoking during the cooking process and subsequent burning of the food being prepared. This may also result in excessive flaring of the fat being emitted from the food.
- Roasting with the hood closed only requires the 2 outermost burners to be on low setting for satisfactory cooking.

### To turn the burner off

- When cooking is complete, rotate the knob fully clockwise so the pointer on the knob is positioned at the off position.

## Cleaning and care

The Electrolux Integrated barbecue has been constructed from select grade stainless steel which, if not cared for, may discolour over time. To keep your barbecue looking its best we recommend that the cooking surfaces are cleaned after every use.



### warning

**Please ensure that your barbecue is switched off and has cooled down before following the instructions below.**

### Cleaning of Stainless Steel components

#### Hot Plate and Grill

- Remove all solid materials and excess grease from grill and hotplate using scraper or wire brush
- To make cleaning easy, the two grill halves can be removed with the hotplate. For stubborn stains, simply soak the grill and plate components in hot soapy water before rinsing thoroughly
- Ensure that all surfaces are dried with a clean dry cloth

#### Other stainless steel surfaces



### caution

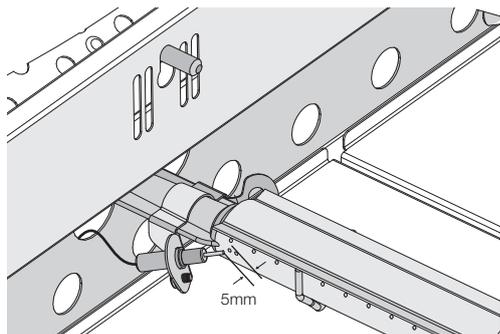
**Do not use abrasive or caustic cleaners, scourers or metal scrapers on these stainless steel surfaces as they may permanently scratch and damage your barbecue.**

- Wash all stainless steel components, including the slimline lid, the roasting hood and control knobs with a soft dishcloth using hot soapy water
- The barbecue interior can be wiped down with a soft cloth in hot soapy water. The rear panel of the interior is removable for easy cleaning
- Ensure that all surfaces are dried with a clean dry cloth



### caution

**Take extra care (particularly when cleaning on and around the control knobs) to ensure that water and soapy residue do not enter the control panel, where the valves are or into the burners. Care should also be taken not to disturb the spark electrode. A distance of 5mm should be maintained between it and the burners (see diagram below).**



### Cleaning the Oil Reservoirs

The Integrated barbecue has a unique oil management system which uses overlapping channels to drain all oil to the front into easily removed reservoirs and should be cleaned after each use.

- To remove reservoirs, pull upwards from the front of the barbecue and dispose of the contents of the catchment responsibly. Rinse oil reservoirs in warm soapy water. The reservoirs can be placed in the dishwasher if desired.



### tips and information

#### Special note on “tea staining”

Sometimes stainless steel surfaces are affected by a brown discolouration called tea staining. This usually occurs in areas which use high heat and can be easily removed using specialised stainless steel cleaners. For best results, we recommend that specialised cleaners be used regularly on all stainless steel components. You will find these cleaners at most hardware stores.



### tips and information

#### Special note on stainless steel

The stainless steel panels may distort while in use but will return to normal when cold.

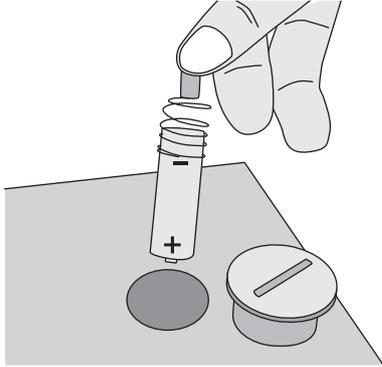
## Maintenance

### The ignition system

To change the battery unscrew the cover. Lift out the spring and battery. Replace with a new AA battery and replace the cover. Do not over-tighten the screw cover as this may distort the trim panel. Test by depressing the knob and an audible 'clicking' sound should be heard.

#### NOTE

Ensure that the battery has been placed in the correct orientation.



### Air vents

The mounting enclosure air vents should be checked prior to each use, to ensure they are clear of any obstructions that may affect the free flow of air.

### Stainless steel burners

Burners should be checked at least once per year and cleaned as necessary. Inspect burners to ensure no residues have been deposited and gas ports are clear.

## Troubleshooting

problem	possible cause	remedy
Barbecue won't light	No gas	Check isolation valve is ON
		Gas bottle empty – refill or change gas bottle
	Ignition system not working	Check battery – should hear a clicking noise when the knob is depressed
		Replace battery
		Manually light the barbecue
	Ignition electrode wet or dirty	Gently clean and dry electrode ensuring position is correct
Excess smoke being emitted from the cooking area	Gas valve set too high	Turn gas valves down or turn off selected burners
Smell of gas  DO NOT ATTEMPT TO LIGHT THE APPLIANCE	Gas leak	Turn off gas at the isolation valves
		Check for leaks, tighten joints
		If problem persists call Electrolux Service

# **Electrolux Warranty**

FOR SALES IN AUSTRALIA AND NEW ZEALAND  
APPLIANCE: ELECTROLUX INTEGRATED BARBECUE

**This document sets out the terms and conditions of product warranties for Electrolux branded appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Electrolux appliance.**

## General Terms and Conditions

1. In this warranty
  - (a) 'Electrolux' means Electrolux Home Products Pty Ltd ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited in respect of Appliances purchased in New Zealand;
  - (b) 'Appliance' means any Electrolux product purchased by you accompanied by this document;
  - (c) 'Warranty Period' means
    - (i) where you use the Appliance for personal, domestic or household purposes in Australia the period of '24' months and in New Zealand the period of '24' months;
    - (ii) where you use the Appliance for commercial purposes, in Australia the period of '3' months and in New Zealand the period of '3' months, (if the period stated is 0 months you are not covered by this product warranty) following the date of original purchase of the Appliance;
  - (d) 'you' means the purchaser of the Appliance not having purchased the appliance for re-sale, and 'your' has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.
3. Electrolux warrants that, when dispatched from an Electrolux warehouse, the Appliance is free from defects in materials and workmanship for the Warranty Period.
4. During the Warranty Period Electrolux or its Authorised Service Centre will, at no extra charge if your appliance is readily accessible without special equipment, and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux or its ASC may use reconditioned parts to repair your appliance. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
5. Parts and Appliances not supplied by Electrolux are not covered by this warranty.
6. Where you are within an Electrolux service area, this warranty covers the cost of transport of the Appliance to and from Authorised Service Centres of Electrolux and travelling costs for representatives of the Authorised Service Centre to and from your home or business. If you are outside an Electrolux service area, you will bear these costs. For information about whether you are within an Electrolux service area, please phone 13 13 49 in Australia, or 0800 10 66 10 in New Zealand.
7. Proof of purchase is required before you can make a claim under this warranty.
8. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Electrolux is not liable in the following situations (which are not exhaustive):
  - (a) The Appliance is damaged by:
    - (i) accident

- (ii) misuse or abuse, including failure to properly maintain or service
  - (iii) normal wear and tear
  - (iv) power surges, electrical storm damage or incorrect power supply
  - (v) incomplete or improper installation
  - (vi) incorrect, improper or inappropriate operation
  - (vii) insect or vermin infestation.
- (b) The Appliance is modified without authority from Electrolux in writing.
  - (c) The Appliance's serial number or warranty seal has been removed or defaced.
  - (d) The Appliance was serviced or repaired by anyone other than Electrolux or its Authorised Service Centres.
9. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable in the Australian State where the Appliance was purchased or the law applicable in New Zealand if the Appliance was purchased in New Zealand. Where the Appliance was purchased in New Zealand for business purposes the Consumer Guarantee Act does not apply.

## Limitation of Liability

10. To the extent permitted by law:
- (a) Electrolux excludes all warranties other than as contained in this document;
  - (b) Electrolux shall not be liable for any loss or damage whether direct or indirect or consequential arising from your purchase, use or non-use of the Appliance.
11. Provisions of the Trade Practices Act and State consumer legislation in Australia, and the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act in New Zealand, imply warranties or conditions, or impose obligations, upon Electrolux which cannot be excluded, restricted or modified. To the extent permitted by law, the liability of Electrolux (if any) arising out of or in relation to the Appliance or any services supplied by Electrolux shall be limited (where it is fair and reasonable to do so):
- (a) in the case of Appliances, at its option, to the replacement or repair of the Appliances or the supply of equivalent products or the payment of the cost of replacing the Appliances or having the Appliances repaired or of acquiring equivalent Appliances. Upon being replaced, parts and Appliances become the property of Electrolux; or
  - (b) in the case of services, at its option, to the supply of the services again or the payment of the cost of having the services re-supplied; and in the case of Appliances or services supplied in New Zealand, loss or damage whether direct or indirect or consequential that is reasonably foreseeable.

## Privacy

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

## Important Notice

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

<p><b>FOR SERVICE</b> or to find the address of your nearest state service centre in Australia <b>PLEASE CALL 13 13 49</b> For the cost of a local call (Australia only)</p>	<p><b>SERVICE AUSTRALIA</b>  ELECTROLUX HOME PRODUCTS www.electrolux.com.au</p>	<p><b>FOR SPARE PARTS</b> or to find the address of your nearest state spare parts centre in Australia <b>PLEASE CALL 13 13 50</b> For the cost of a local call (Australia only)</p>
<p><b>FOR SERVICE</b> or to find the address of your nearest authorised service centre in New Zealand <b>FREE CALL 0800 10 66 10</b> (New Zealand only)</p>	<p><b>SERVICE NEW ZEALAND</b>  ELECTROLUX HOME PRODUCTS www.electrolux.co.nz</p>	<p><b>FOR SPARE PARTS</b> or to find the address of your nearest state spare parts centre in New Zealand <b>FREE CALL 0800 10 66 20</b> (New Zealand only)</p>



## **Electrolux Home Products Australia**

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### **The Thoughtful Design Innovator.**

Do you remember the last time you opened a gift that made you say "Oh! How did you know? That's exactly what I wanted!" That's the kind of feeling that the designers at Electrolux seek to evoke in everyone who chooses or uses one of our products. We devote time, knowledge, and a great deal of thought to anticipating and creating the kind of appliances that our customers really need and want.

This kind of thoughtful care means innovating with insight. Not design for design's sake, but design for the user's sake. For us, thoughtful design means making appliances easier to use and tasks more enjoyable to perform, freeing our customers to experience that ultimate 21st century luxury, ease of mind. Our aim is to make this ease of mind more available to more people in more parts of their everyday lives, all over the world. So when we say we're thinking of you, you know we mean just that.

### **Electrolux. Thinking of you.**

Share more of our thinking at [www.electrolux.com.au](http://www.electrolux.com.au)