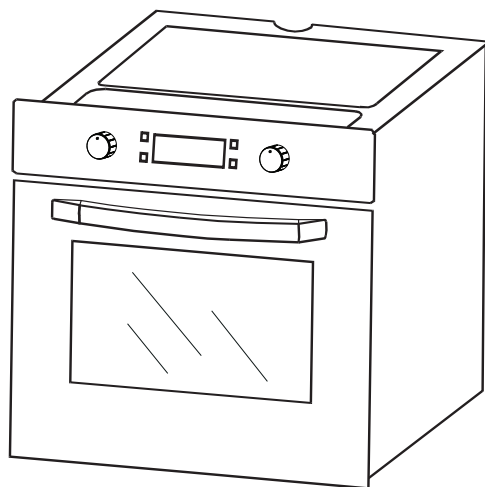


Porter&Charles

SOPS60GL

OPERATING AND INSTALLATION INSTRUCTIONS OF TOUCH CONTROL BUILT-IN OVEN



Dear Customer,

Our goal is to offer top quality products that exceed your expectations. These products are produced in modern facilities with the best technology and are extensively tested.

This manual is prepared to help you to use your appliance with confidence and maximum efficiency.

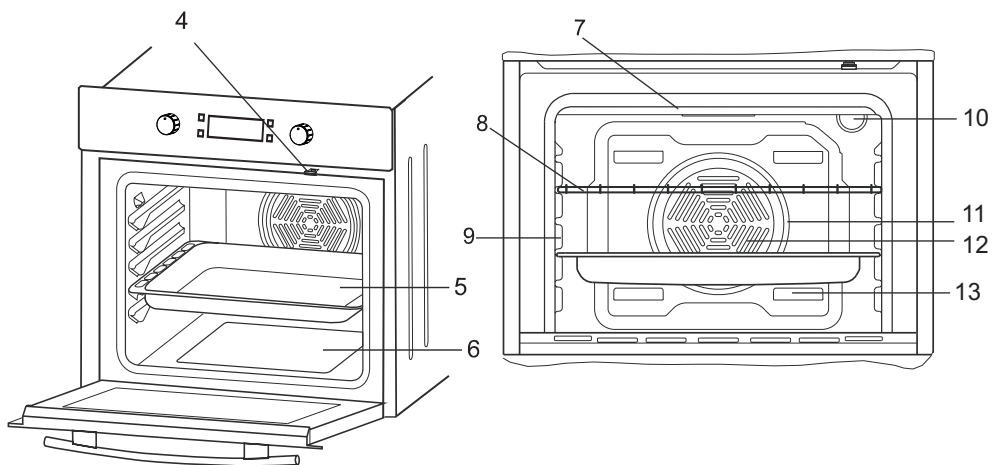
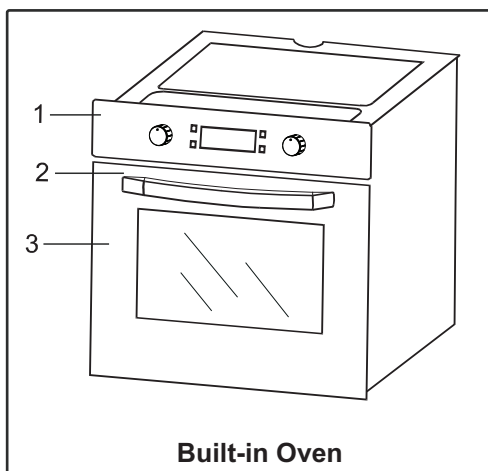
Before you use this oven, carefully read this guide which includes the basic information for correct and safe installation, maintenance and use. Contact the nearest Authorized Service for any additional information required on the installation of your product.



Contents

- 1-** Description of appliance
- 2-** Warnings
- 3-** Preparation for installation and use
- 4-** Using the oven
- 5-** Cleaning and maintenance of your product
- 6-** Service and Transport

PART 1: DESCRIPTION OF APPLIANCE



LIST OF COMPONENTS :

- | | |
|--------------------------------------|---|
| 1- Control panel | 8- Wire Shelf |
| 2- Handle | 9- Racks |
| 3- Oven Door | 10- Oven Light |
| 4- Child Lock | 11- Convection Heating Element (behind the plate) |
| 5- Tray | 12- Fan (behind the plate) |
| 6- Lower Heating Element (concealed) | 13- Air Outlet Shutters |
| 7- Upper Heating Element | |

PART 2: WARNINGS

BEFORE USING THIS APPLIANCE, PLEASE FOLLOW ALL ESSENTIAL SAFETY MEASURES AND THOROUGHLY READ THE USER MANUAL

- This appliance has been designed for domestic use as a built-in appliance.
- After removing the packaging, make sure to check if there is any damage to the appliance. If there is any damage, never attempt to use the appliance and immediately contact your authorized service technician. Packaging materials, including labels and stickers, need to be removed.
- The appliance must be installed and put in operation by an authorized 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.
- Before connecting this appliance to the mains in your home, make sure to check the conformity of voltage settings and technical requirements, which are specified on the information sticker attached to the appliance and/or packaging.
- Do not operate the oven before it is fully installed.
- Be sure that the supply cable is not wedged during the installation of the appliance. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Before replacing the oven light, turn off the power to the appliance. Switch off the appliance before cleaning, maintenance work etc. Some parts of the appliance may preserve their heat for a long time; please wait until the parts primarily exposed to heat cool off before touching them.
- Do not keep flammable items/substances near the appliance while it is in use. When operating other electrical devices near the appliance, pay attention that their cables do not come into contact with heated parts.
- When the appliance is not in use, make sure that the buttons are in off position.
- Your appliance needs sufficient air circulation while it is operating. Carefully read the section of this manual where installation procedures are explained, and make sure the relevant conditions are satisfied.
- This operating manual has been prepared for multiple models. Some of the specifications explained in the manual may not be included in your appliance. Pay attention to the explanations with illustrations while reading the manual.

- The appliance becomes hot during use. Care should be taken to avoid touching heating elements inside the oven.
- **WARNING:** Accessible parts may become hot during use. Young children should be kept away from the oven while operating.
- 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.

**FOR THE EFFICIENCY AND SAFETY OF THE APPLIANCE, WE RECOMMEND
THAT YOU ALWAYS USE ORIGINAL SPARE PARTS AND CALL ONLY
AUTHORIZED SERVICE PERSONNEL SHOULD YOU NEED HELP.**

Pay attention to the following when using your appliance.

- Be careful to connect your appliance to an earthed power outlet or line.
- Make sure to set the time before operating this oven, or following a power failure.
- Heat and moisture will form in your cooking environment. Thoroughly ventilate your kitchen.
- An odour may emanate from your oven at first use. This is caused by the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time you need to properly ventilate the cabinet in which the oven is installed.
- Do not touch the interior and the heater when using the oven part of the appliance as it will be hot. After switching off the burner, do not touch it with your hand before it is completely cooled off.
- Do not put flammable and combustible materials into the oven.
- Be careful when using the oven part of the appliance as the oven surface can be hot. Keep children away from the oven.
- Do not let children climb or sit on the door when it is open.
- The values indicated on the printed documents found on the product are values obtained in the laboratory testing process. These values may vary according to the usage and installation conditions of product.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

PART 3: 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 and avoid any problems in the future. The information given below contains conditions that are necessary for correct positioning and service operations. They should be read by the technician who will position the appliance.

CONTACT THE AUTHORIZED SERVICE FOR INSTALLATION OF YOUR OVEN!

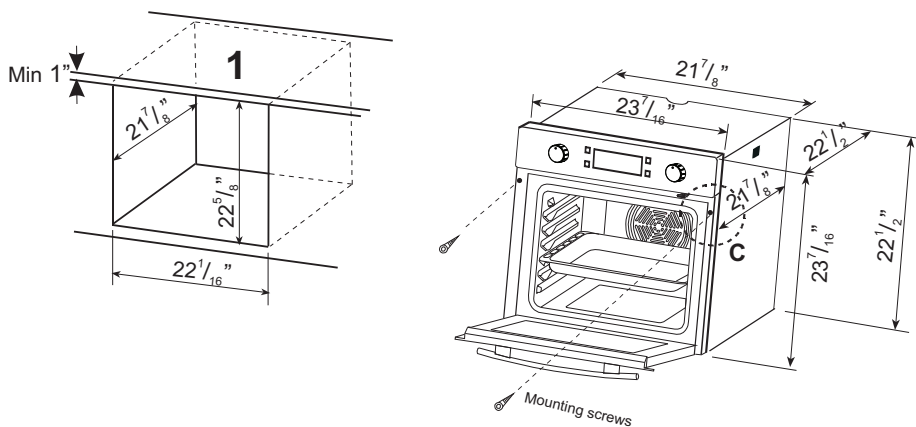
3.1. CHOOSING A PLACE FOR THE OVEN

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!

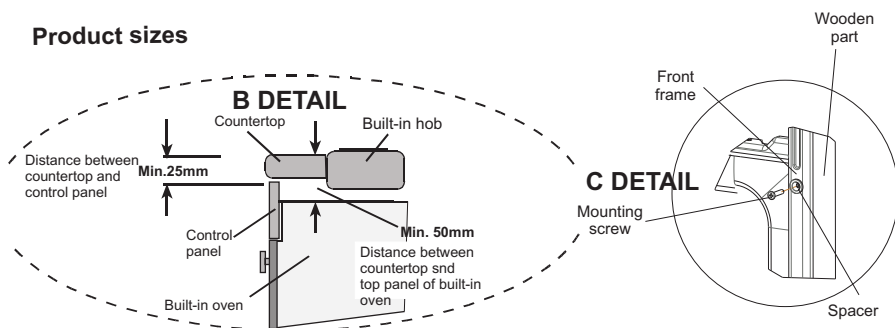
- When choosing a place for the oven, attention should be paid that there are no flammable or combustible materials in close vicinity, such as curtains, oil, cloth etc. which quickly catch fire.
- Furniture and cabinetry surrounding the oven must be made of materials resistant to temperatures in excess of 50 C° more than room temperature.

3.2. INSTALLATION OF BUILT-IN OVEN

Cabinet cut-out size. We recommend using a cabinet with exterior dimensions of 60cm/23⁵/₈".



Product sizes



Insert the oven into cabinet by pushing it forward. Open the oven door and insert 2 screws in the holes located on the oven frame. While the product frame touches the wooden surface of cabinet, tighten the screws.

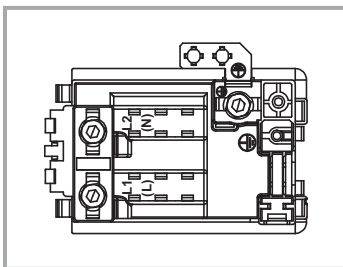
The dimensions and material of the cabinet in which the oven will be installed must be correct and resistant to increases in temperature. In a correct installation, contact with electrical or insulated parts must be prevented. Insulating parts need to be fitted securely to ensure that they cannot be removed. Installing the appliance in the close vicinity of a refrigerator or a deep-freezer is not recommended. Otherwise, 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. In case you suspect any damage to the appliance, do not use it; immediately contact your dealer or Authorized Service Technician.

3.3. WIRING AND SAFETY OF BUILT-IN OVEN

- The instructions given below must be followed without fail during wiring :
- The earthing cable must be connected via the screw with the earthing mark. Supply cable connection must be as shown in Figure 1. If there is no earthed outlet conforming to regulations in the installation environment, call the Authorized Service immediately.
- The earthed outlet must be in close vicinity of the appliance. Never use an extension cord. The supply cable should not contact the product's hot surface.
- In case of any damage to the supply cable, make sure to call the Authorized Service. The cable must be replaced by the Authorized Service.
- Wiring of the appliance must be performed by an Authorized Service Technician. A 20AMP breaker is required.
- Faulty wiring may damage the appliance. Such damage will not be covered under the warranty.

- The appliance is designed to connect to 208-240V~ electricity. If the mains electricity is different than the value given above, call an Authorized Service Technician immediately.
- The Importer declares that it bears no responsibility whatsoever for any kind of damage and loss arising from non compliance with safety requirements!

Wiring of the appliance must be performed by an Authorized Service Technician. The appliance is designed to connect to 208-240V~ electricity. If the mains electricity is different than the value given, call the Authorized Service immediately. The appliance is designed for fixed connection to the mains. It is necessary that you install a double pole switch between the product and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts. (20A rated, delay function type).












3.4. GENERAL WARNING AND PRECAUTIONS

- Your appliance is produced in conformity with the relevant safety instructions relating to electrical appliances. Maintenance and repair work must be performed only by Authorized Service technicians trained by the manufacturer / supplier. Installation and repair work performed without following regulations may be dangerous.
- The outer surface is heated while your appliance is operating. The elements heating the inner surface of the oven and the steam generated are extremely hot. These sections will continue to preserve their heat for a short while even if the appliance is switched off. Never touch the hot surfaces. Keep children away.
- In order to cook in your oven, the oven function and temperature buttons need to be set, and the oven timer needs to be programmed. Otherwise, the oven will not operate.
- While the oven door is open, do not place anything on it. You may disturb the balance of the appliance or break the door.
- Protect your appliance from atmospheric effects. Do not leave it under the effects of the sun, rain, snow, dust, etc.

PART 4: USING THE OVEN

4.1. USING THE OVEN FUNCTIONS

Table 1

		The oven light will be turned on.
DEFROST		The oven light and the fan will be turned on. Performs the function of defrosting the frozen foods.
CONVECTION		The oven's thermostat and indicator lights, the fan and the rear heating element will be switched on.
CONVENTIONAL		The oven's thermostat and indicator lights and the lower and upper heating elements will be switched on.
FAN ASIST		The oven's thermostat and indicator lights, the fan and the lower and upper heating elements will be switched on.
PIZZA MODE		The oven's thermostat and indicator lights, the fan, the lower heating element, and the rear heating element, will be switched on.
HALF-GRILL		The oven's thermostat and indicator lights, and the grill element will be switched on.
FULL GRILL		The oven's thermostat and indicator lights, the upper heating element, the grill element will be switched on.
FAN GRILL		The oven's thermostat and indicator lights, the upper heating element, the grill element, and the fan will be switched on.

Availability of the functions explained below vary depending on the product model.



Defrost Function :

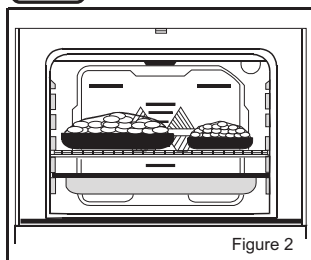


Figure 2

You can start the defrost operation by putting the frozen food into oven and bringing the button to the indicated mark. This function does not cook/bake the food; it only helps defrost it within a short time. Put the food to be defrosted on the wire rack that you will place on the third rack support from the bottom (Figure 2). To collect the defrost water due to the melting ice, insert an oven tray into the lower rack.



True Convection Function : Rear element and Fan

The convection fan function evenly disperses the heat in the oven. All foods on all racks will be cooked evenly. Adjust the thermostat button to the desired degree. Turn the function button so it will point to the Convection function symbol. After preheating for 10 minutes, place the foods into the oven in suitable containers. This function is suitable for cooking multiple dishes.

If you are cooking with two trays at the same time; while adjusting the cooking temperature, select the temperature that is the lowest among the levels suitable for your foods, as shown on the table (insert reference # or page #). Cooking with two trays requires additional cooking time compared to cooking with one tray. Usually, the foods on both trays do not finish at the same time. Therefore, remove the tray that is finished at the required time and continue the cooking operation for the other tray.

After cooking/baking is complete, turn off the oven function control button and the thermostat button and cancel the timer program if used. Take the cooked/baked food out of the oven, place it on a safe surface and ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep children away also. When center of the oven temperature is at 70°C or higher, you will see “hot” on the display.**



Conventional Function : Lower and Upper Heating Element / Static Cooking

In this type of cooking which is described as the traditional method, the heat emanating evenly from the lower and upper elements into the oven ensures even cooking of the lower and upper side of the food that you are cooking. Adjust the thermostat to a temperature recommended on the cooking table for the cooking operation you will perform. Preheating of the oven for about 10 minutes is recommended. Allow food to cook for the recommended duration. This function is suitable for **cakes, sponge cakes, pastry, baked pasta, lasagne.**

After cooking is complete, turn off the oven function control button and the thermostat button and cancel the timer program if available. Take the cooked food out of the oven, place it on a safe surface and ensure that the oven completely cools off by keeping the oven door open.

As the oven will be hot, stay away from the oven and keep children away also. When center of the oven temperature is at 70°C or higher, you will see “hot” on the display.



Fan Assist Function: Fan and Lower and Upper Heating Element:

This is the position where the heat coming from the lower and upper heating elements is circulated into the oven by the fan. Adjust the thermostat button of your oven to temperature recommended on the cooking table for the cooking operation you will perform. Turn the oven button so it will point to the symbol of this function, adjust the oven timer to the recommended time for cooking and preheat the oven for about 10 minutes. The food placed in a suitable container is put into the oven and the operation is started. This position is very good for baking pastry. All parts of the food will be cooked evenly in this position. ***Suitable for cooking with one tray.*** After the cooking/baking, turn off the oven function control button and the temperature setting button and cancel the timer program if used. Take the cooked food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep children away as well. When center of the oven temperature is at 70°C or higher, you will see “hot” on the display.**



Half Grill Function :

This function uses the upper element only and is used for grilling small portions. Place the food to be grilled on the highest rack. Turn your oven's thermostat button so it will point to 200°C. After a preheating period of 5 minutes, put your food into the oven. After the cooking, turn off the oven function control button and the thermostat button and cancel the timer program. Take the cooked/baked food out of the oven, place it on a safe place and ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep children away as well. When center of the oven temperature is at 70°C or higher, you will see “hot” on the display.**



Full Grill Function : Upper Heating Element, Grill Function

When grilling, the oven door must be closed and the oven temperature should be adjusted to 200°C.

Turn your oven's thermostat button to the correct temperature. After a preheating period of 5 minutes, put your food into the oven. After the cooking, turn off the oven function control button and the thermostat button and cancel the timer program if available. Take the cooked food out of the oven, place it in a safe place and ensure that the oven completely cools off by keeping the oven door open. **As the oven will be hot, stay away from the oven and keep children away also. When center of the oven temperature is at 70°C or higher, you will see “hot” on the display.**



Fan Grill Function : Grill and Fan Function

For this grilling function, the fan, the grill and the upper heating element work together to perform this operation. Food is placed on the highest rack. When grilling, the oven door must be closed and the oven temperature should be adjusted to 200°C.

Turn your oven's thermostat button to the correct temperature. After a preheating period of 5 minutes, put your food into the oven. After the cooking, turn off the oven function control button and the thermostat button and cancel the timer program if available. Take the cooked food out of the oven, place it in a safe place and ensure that the oven completely cools off by keeping the oven door open. **. As the oven will be hot, stay away from the oven and keep children away also. When center of the oven temperature is at 70°C or higher, you will see “hot” on the display.**



Pizza Mode Function : Fan, Lower Heating Element and Rear Heating Element Function

This operation, using the fan, lower heating element and rear heating element is ideal for baking pizza. While the fan evenly disperses the heat of the oven, the lower heating element ensures the baking of the pizza dough.

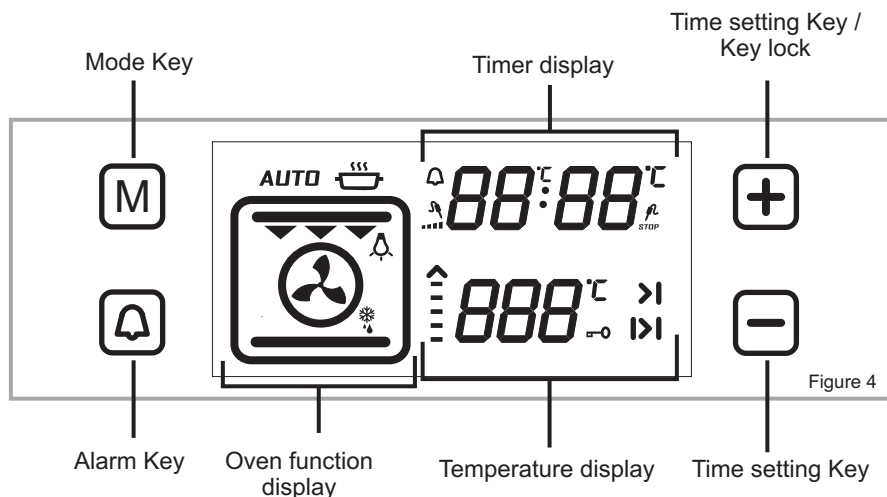
Adjust the oven function button to the symbol for this function. After a preheating period of 10 minutes, put the food into the oven. After the cooking, turn off the oven function control button and the thermostat button and cancel the timer program if available. Take the cooked food out of the oven, place it in a safe place and ensure that the oven completely cools off by keeping the oven door open. **. As the oven will be hot, stay away from the oven and keep children away also. When center of the oven temperature is at 70°C or higher, you will see “hot” on the display.**

ENERGY SAVING

- Minimize the amount of liquid or fat to reduce cooking times.
- Oven door should not be opened often during cooking time.

Roasting table	Rack Position	Fan TEMP °C	Top+Bottom TEMP °C	Top+Bottom+Fan TEMP °C	Grill TEMP °C
Roast-Beef (Rare)	2-3	180	180	180	180
Roast-Beef (Medium)	2-3	180-200	180-200	180-200	180-200
Roast-Beef (Well done)	2-3	180-220	180-220	180-220	180-220
Chicken	2-3	200	200	200	200
Turkey	2-3	200	200	200	200

4.2. HOW TO USE THE VISIO TOUCH CONTROL DISPLAY



Adjusting the Time of Day:

When the built-in oven is installed, the time of day must be set according to the instructions below:

When the oven is connected to power, '00.00' will start to flash on the display. Touch either 'M' sensor or '-' and '+' sensors together to adjust the time of day mode. ':' symbol will start to flash on the display. You can then set the time with '-' and '+' sensor.

If Auto cooking mode is off, touch '-' and '+' sensors at the same time to the day time mode. You can adjust it with or '-' and '+' sensor.

You have to set the time of day to use the oven function.

ADJUSTING THE COOKER TIME:

Adjusting the Minute Minder:

Touch alarm sensor which shows "A" symbol. "A" will be flashing on the display. '00.00' will appear on the clock digits. Adjust the desired time period for the warning by using Timer Plus and Minus Sensor while the symbol is flashing. Once set, the "A" symbol will begin to light continuously. At this time, the audible warning time adjustment is done.

When the set time is complete, the timer gives an audible warning and "A" symbol begins to flash on the screen. Pressing '-' and '+' will stop the audible warning and the symbol disappears on the screen.

Adjusting the Cooking Duration Time:

This function is used to cook within a desired period of time. The food to be cooked is placed in the oven and the oven is set to the desired cooking function. The oven temperature is set to the desired degree depending on the dish to be cooked.

Touch on the **'M'** sensor until you see Duration time symbol **'>'** on the timer display screen. **'AUTO'** appears on the display. Set the cooking period by using the Timer Plus and Minus sensor while the timer is in this position. After the time is set, the time of day will appear on the screen and the Duration time symbol will show continuously on the display.

At the completion of the set duration, the timer will stop the oven and give an audible warning. Also the **'AUTO'** will begin to flash on the display. Touching any sensor of the control panel will end the audible warning. **'AUTO'** will continue to flash – touch **'-'** and **'+'** symbols at the same time to finish **'AUTO'** mode.

Adjusting the Cooking End Time:

This function is used to cook to start cooking after a certain period of time and within a certain duration. The food to be cooked is placed in to the oven and the oven is set to the desired cooking function. The oven temperature is set to the desired degree depending on the dish to be cooked.

Touch on the **'M'** sensor until you see Duration time symbol **'>'** on the timer display screen. **'AUTO'** appears on the display. Set the cooking period by using the Timer Plus and Minus sensor while the timer is in this position. Then press the **'M'** sensor until you see **'>'** symbol. The time of day will begin to flash with the addition of the cooking period.

Adjust the finishing time for the food by using the Timer Plus and Minus sensor while the timer is in this position.

After the time is set, the time of day will appear on the screen and the **'>'** symbol will begin to continuously light on the screen.

The oven will start operating at the time calculated by deducting the cooking period from the set finishing time, and will stop at the set finishing time. The timer will give an audible warning and **'AUTO'** will begin to flash on the display. Touching any button of the timer will end the audible warning. **'AUTO'** will continue to flash – touch **'-'** and **'+'** symbols at the same time to finish **'AUTO'** mode.

Digital Timer Sound Adjustment:

Press **'-'** sensor until you hear sound. The timer will give an audible beep signal. After that, each time the **'-'** sensor is touched, the timer will give three different types of beep signal. Do not touch the sensor any further so that the timer will save the last selected signal type.

Key Lock Function:

The key lock function is used to prevent operating any function of the control panel by mistake. Press the **'+'** sensor until you see the key lock symbol on the display to activate the key lock. Press the **'+'** sensor to deactivate the key lock.

4.3. ACCESSORIES USED IN THE OVEN

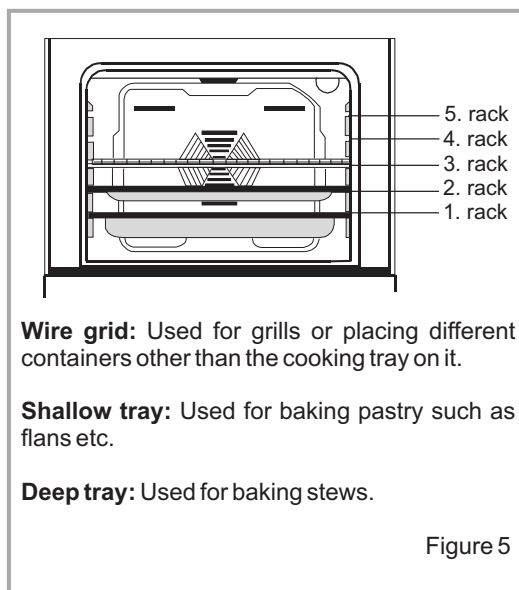
It is recommended that you use the ovenware indicated on the table based on the food you are planning to cook in your oven. You can also use glass/Pyrex containers, cake pans, or other oven trays suitable for oven use. Pay attention to the information provided by the manufacturer for your ovenware.

If smaller containers are used, place the container on the inner grill rack so it will be precisely on the middle of the shelf. The information given below should be implemented for enamelled containers also.

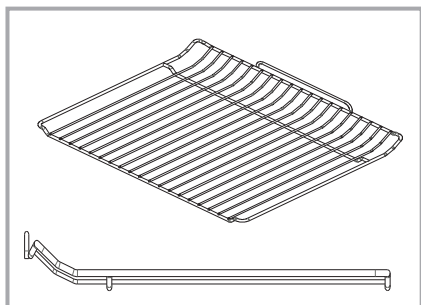
If the food to be cooked does not completely cover the oven tray being used; if the food being cooked is taken directly from the freezer and placed on a tray, or if the tray is being used to collect juices dripping from food being grilled on a higher rack, then an imbalance may occur during the cooking operation due to high temperatures being centered in specific areas and thus cause a deformation in the tray. This transference of heat is normal during cooking.

Do not leave a glass tray or container in a cold environment immediately after cooking in them. Do not place them on cold and wet surfaces. Ensure that they slowly cool off by placing them on a dry piece of cloth or a rack.

If you are using the grill function in the oven, we recommend that you use the grill insert supplied with the oven tray to avoid excessive splattering or drips. When using a large wire grill, insert a tray onto a lower rack to avoid accumulation of oils also. To facilitate an easier clean-up, add some water to the tray also.



Pan anti-tilting wire



- To locate grid correctly in the cavity, put it in any rack and push the grid up to the end.
- The pan anti-tilting wire must be placed inside of the cavity.

FUNCTIONS DISHES	CONVECTION			CONVENTIONAL			FAN ASSISTED			GRILL			FAN GRILL		
	Thermostat position(°C)	Rack position	Cooking period(min.)	Thermostat position(°C)	Rack position	Cooking period(min.)	Thermostat position(°C)	Rack position	Cooking period(min.)	Thermostat position(°C)	Rack position	Cooking period(min.)	Thermostat position(°C)	Rack position	Cooking period(min.)
Layered pastry	170-190	1-2-3	35-45	170-190	1-2	35-45	170-190	1-2	25-35						
Cake	150-170	1-2-3	30-40	170-190	1-2	30-40	150-170	1-2-3	25-35						
Cookies	150-170	1-2-3	25-35	170-190	1-2	30-40	150-170	1-2-3	25-35						
Grilled meatballs										200	4	10-15	200	4	10
Watery food	175-200	2	40-50	175-200	2	40-50	175-200	2	40-50						
Chicken				200	1-2	45-60	200	1-2	45-60	200	4	50-60	200	4	50
Chop										200	3-4	15-25	200	3-4	15-20
Beefsteak										200	4	15-25	200	4	15-20
Two-tray cake	160-180	1-4	30-40												
Two-tray pastry	170-190	1-4	35-45												

PART 5: CLEANING AND MAINTENANCE OF YOUR OVEN

5.1. CLEANING

Before starting to clean your oven, ensure that all controls buttons are in the off position and the appliance is cool.

Do not use abrasive cleaning materials containing particles that might scratch the enamelled and painted parts of the oven. Use cream or liquid cleaners which do not contain particles. Do not use caustic creams, abrasive cleaning powders, rough wire wood or hard tools. In the event the excess liquids spilling into your oven should burn, it may cause damage to the enamel. Immediately clean up the spilt liquids. Do not use steam cleaners for cleaning the oven.

Cleaning the interior of the oven

Make sure to switch the oven off before starting to clean it. You will obtain best results if you clean the oven interior while the oven is slightly warm. Wipe your oven with a soft cloth dampened with soapy water repeatedly. The wipe it again with a wet cloth and finally wipe it dry.

For ovens with catalytic enamel liners, the rear and side walls of the inner frame do not require cleaning. The catalytic liners provide a continuous clean while the oven is in operation. However, depending on use, it is recommended that you replace them after a certain time period.

5.2. MAINTENANCE

Replacing the Oven Light

It is recommended that you leave the operating to the Authorized Service Technician. Switch off the oven first and make sure that it is cold. Remove the light bulb. Replace it with an oven bulb purchased from an authorized service centre. The bulb must be resistant to 300°C, E14BASE, Max 25W.

PART 6: SERVICE AND TRANSPORT

6.1. REQUIREMENTS BEFORE CONTAINING TO SERVICE

If the oven does not operate :

The electrical breaker may have tripped. On models fitted with a timer, time may not be regulated.

If the oven does not heat :

Check the temperature setting.

If the interior lamp does not light:

The electricity supply must be checked. If the oven works but the interior lamp does not illuminate, you can change it by following guide.

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

Adjust the shelf positions, cooking period and heat values according to the manual.

Except for the above, if you still have any problem with your product, please call to the "Authorized Service".

P - Warranty

Porter&Charles products are designed and built to the highest standards. We expect your appliances to provide many years of trouble free enjoyment. In the event of an appliance requiring attention, each appliance is covered by a 2 year warranty from the date of purchase.

Refer to warranty policy for complete terms and conditions.

Coverage is for costs of parts and labor for appliances in capital cities & metropolitan areas. We reserve the right to charge directly for handling expenses outside the metropolitan region.

Porter&Charles products are supported by a national service support system. Call our customer service department for attention.

Please retain your Porter&Charles invoice to quote should you require service assistance. This will identify your product for our priority service back-up. Please attach your invoice to this manual for easy future reference.

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Oakville, Ontario,

Canada L6L 2X8

Telephone: 1-866.699-4973

Telephone: 905-829.8389

Facsimile: 905-829.8409

For Service & Spares:

EURO-PARTS

1-800.678-8352

Important: Please record details of your purchase below and mail or fax to:

-----cut along line -----
Porter&Charles

Name: _____ Tel no _____

Address: _____

City: _____ State: _____ Zip Code: _____

Where purchased: _____ Purchase date ; _____

Items purchased: _____

Serial No. (s): _____