

USE, INSTALLATION AND MAINTENANCE INSTRUCTIONS FOR BUILT-IN HOT PLATES

Dear Customer

Thank you for purchasing a Blanco Cooktop.

Before we continue telling you about this cooktop, we cordially invite you to become part of the Blanco family by subscribing to ongoing information and invitations. Please visit our website where you can subscribe and request such things as invitations to future cooking classes and gourmet recipes. Go to www.meaappliances.com.au and fill in the subscription details.

You will find that the clean lines and modern look of your Blanco Cooktop blends perfectly with your kitchen décor. It is easy to use and performs to a high standard.

Blanco also makes a range of products that will enhance your kitchen such as ovens, rangehoods, dishwashers, microwaves, sinks and taps.

There are models to complement your new Blanco Cooktop.

Of course we make every effort to ensure that our products meet all your requirements, and our Customer Relations department is at your disposal, to answer your questions and to listen to all your suggestions (see back cover of manual).

Please complete the warranty section of this manual and keep your receipt as proof of purchase. Retain all documents relating to the purchase of this products.

Blanco is committed to providing increasingly efficient products that are easy to use, respect the environment and are attractive and reliable.

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***MODELS: CG302FFX - CG604WXC - CG604WXFFC
CG604XP - CG604XFFP - CG604WXP
CG604WXFFP - CG705WXC - CG705WXFFC***

BLANCO

We ask that you carefully read the instructions within this booklet to enable you to obtain quality results from the outset.

The appliance must be installed only by an authorised person in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.

The appliance must be used for the purpose for which it was expressly designed. Any other use (eg heating rooms) is considered to be improper and consequently dangerous. The manufacturer declines all responsibility for damage resulting from improper and irresponsible use.

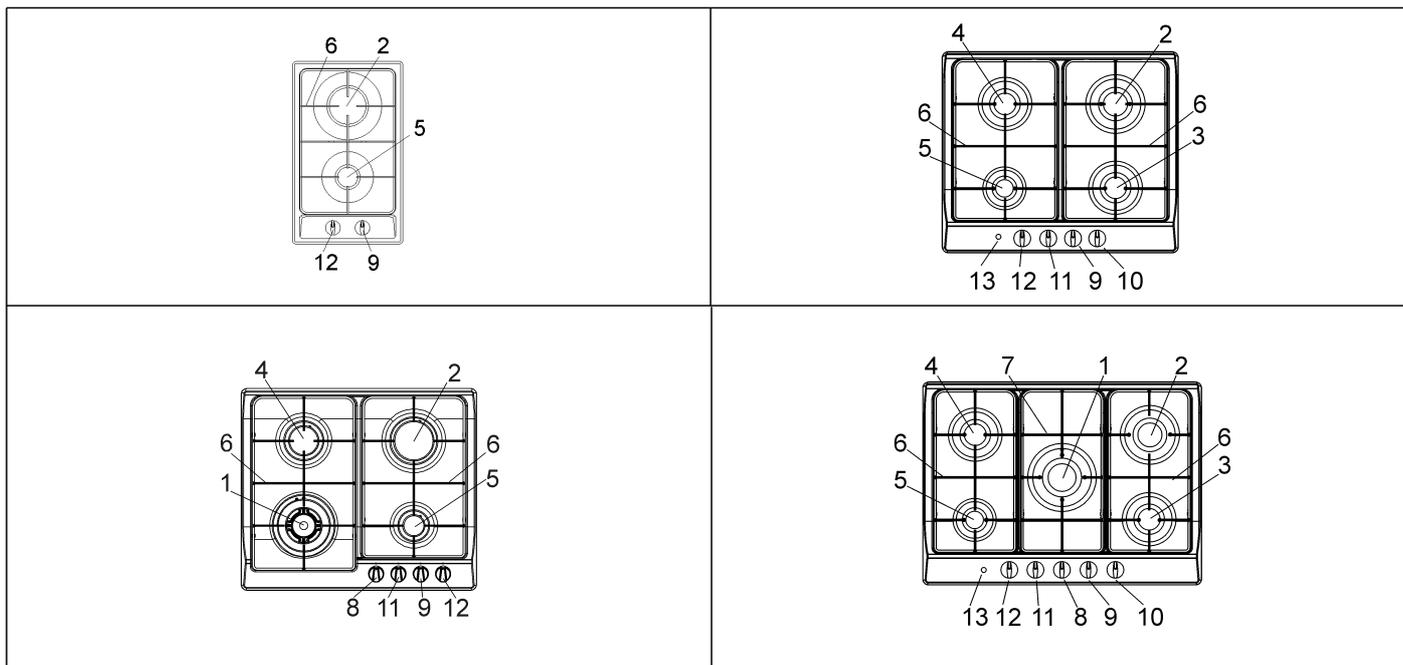
The manufacturer shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors. The designs in the figures are purely indicative.

The manufacturer also reserves the right to make any modifications to the products as may be considered necessary, useful or in the interests of the user, without jeopardizing the main functional and safety features on the products themselves.

If your cooktop requires service, please contact your local customer service centre or your nearest Blanco agent listed at the back of this booklet.

COD. 04037GGB - 16.06.2010

DESCRIPTION OF THE HOT PLATES



NATURAL PROPANE

- 1 Ultra rapid gas burner/WOK
- 2 Rapid gas burner
- 3 Semirapid gas burner right front
- 4 Semirapid gas burner left back
- 5 Auxiliary gas burner
- 6 Trivet pan support 2F
- 7 Trivet pan support 1F
- 8 Burner n° 1 control knob
- 9 Burner n° 2 control knob
- 10 Burner n° 3 control knob
- 11 Burner n° 4 control knob
- 12 Burner n° 5 control knob
- 13 Electric ignition button

14.5 MJ/h	11.4 MJ/h
12.0 MJ/h	10.4 MJ/h
7.1 MJ/h	6.2 MJ/h
7.1 MJ/h	6.2 MJ/h
4.1 MJ/h	3.5 MJ/h

Attention: this appliance has been manufactured for domestic use only and its employment by private. Do not modify this appliance.

USE

1) BURNERS

A diagram is screen-printed above each knob on the front panel. This diagram indicates to which burner the knob in question corresponds. After having opened the gas mains or gas bottle tap, light the burners as described below:

- manual ignition

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then place a lighted match near the burner.

- Electrical ignition

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then depress and release the ignition button.

- Automatic electrical ignition

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then depress the knob.

- Lighting burners equipped with flame failure device

The knobs of burners equipped with flame failure device must be turned in an anticlockwise direction until they reach the full on position (large flame fig. 1) and come to a stop. Now depress the knob in question and repeat the previously indicated operations.

Keep the knob depressed for about 10 seconds once the burner has ignited.

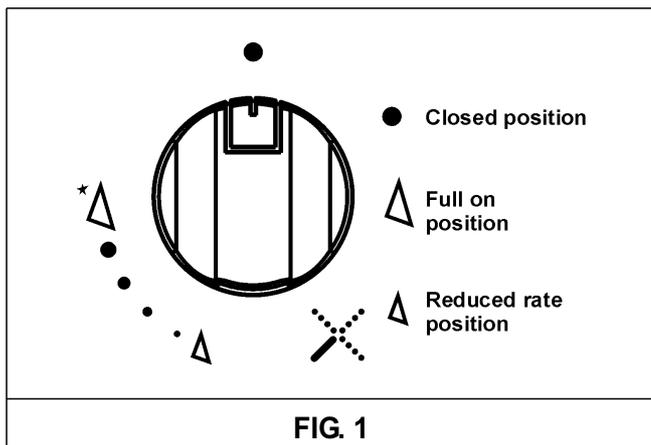
Note: you are advised not to try and light a burner if the flame divider (burner Cap) is not correctly placed

In the event of the Burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for a least 1 minute.

HOW TO USE THE BURNERS

Bear in mind the following indications in order to achieve maximum efficiency with the least possible gas consumption:

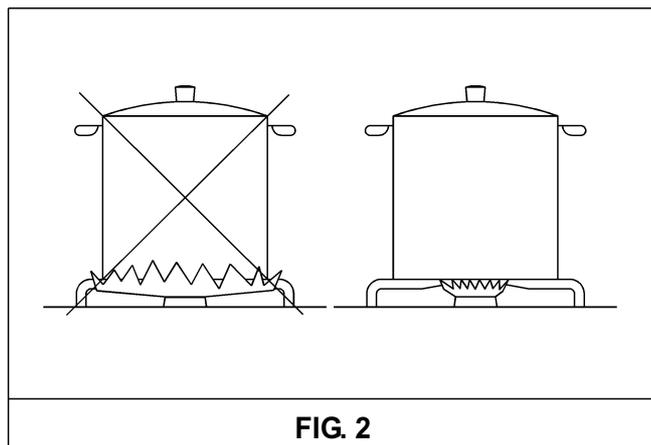
- use adequate pans for each burner (consult the following table and fig. 2).
- When the pan comes to the boil, set the knob to the reduced rate position (small flame fig. 1).
- Always place a lid on the pans.
- Use only pan with a flat bottom.



Burners	Power ratings		Pan Ø in cm
	NATURAL	PROPANE	
Ultra rapid/WOK	14.5 MJ/h	11.4 MJ/h	22 ÷ 24
Rapid	12.0 MJ/h	10.4 MJ/h	20 ÷ 22
Semirapid right front	7.1 MJ/h	6.2 MJ/h	16 ÷ 18
Semirapid left back	7.1 MJ/h	6.2 MJ/h	16 ÷ 18
Auxiliary	4.1 MJ/h	3.5 MJ/h	10 ÷ 14

WARNINGS:

- **burners with flame failure device may only be ignited when the relative knob has been set to the Full on position (large flame fig. 1).**
- **Matches can be used to ignite the burners in a blackout situation.**
- **Never leave the appliance unattended when the burners are being used. Make sure there are no children in the near vicinity. Particularly make sure that the pan handles are correctly positioned and keep a check on foods requiring oil and grease to cook since these products can easily catch fire.**
- **The machine must not be used by people (including children) with impaired mental or physical capacities, or without experience of using electrical devices, unless supervised or instructed by an expert adult responsible for their care and safety. Children should not be allowed to play with the equipment.**
- **Never use aerosols in the vicinity of this appliance while it is in operation.**
- **If the built-in hot plate has a lid, any spilt food should be immediately removed from this before it is opened. If the appliance has a glass lid, this could shatter when the hot plate becomes hot. Always switch off all the burners before closing the lid.**
- **Do not store or use flammable liquids or items in the vicinity of the hotplate.**
- **THIS PRODUCT IS NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES.**
- **Containers wider than the unit are not recommended.**



USE

Notes:

use of a gas cooking appliance produces heat and moisture in the room in which it is installed. The room must therefore be well ventilated by keeping the natural air vents clear (fig. 3) and by activating the mechanical aeration device (suction hood or electric fan fig. 4 and fig. 5).

Intensive and lengthy use of the appliance may require additional ventilation. This can be achieved by opening a window or by increasing the power of the mechanical exhausting system if installed.

Abnormal Operation:

any of the following are considered to be abnormal operation and may require servicing:

- *yellow tipping of the hob burner flame.*
- *Sooting up of cooking utensils.*
- *Burners not igniting properly.*
- *Burners failing to remain alight.*
- *Burners extinguished by cupboard doors.*
- *Gas valves which are difficult to turn.*

(*) Air inlet - minimum section 100 cm²

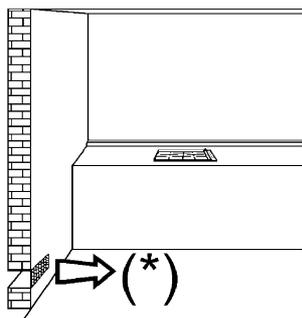


FIG. 3

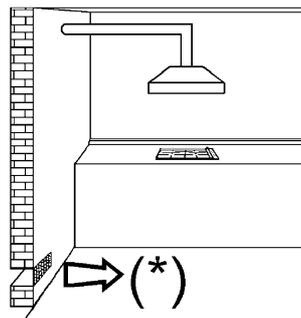


FIG. 4

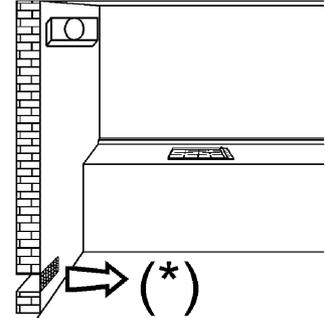


FIG. 5

CLEANING

IMPORTANT:

always disconnect the appliance from the gas and electricity mains before carrying out any cleaning operation.

2) HOT PLATE

Periodically wash the hot plate, the enamelled steel pan support, the enamelled burner caps "C" and the burner heads "M" (see fig. 6) with lukewarm soapy water. Following this, all parts should be thoroughly rinsed and dried. Never wash them while they are still warm and never use abrasive powders. Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice from remaining in contact with the enamelled surfaces for long periods of time.

WARNINGS:

comply with the following instructions, before remounting the parts:

- **check that burner head slots "T" (fig. 6) have not become clogged by foreign bodies.**
- **Check that enamelled burner cap "C" (fig. 6) have correctly positioned on the burner head. It must be steady.**
- **The exact position of the pan support is established by the rounded corners, which should be set towards the side edge of the hot plate.**
- **Do not force the taps if they are difficult to open or close. Contact the technical assistance service for repairs.**
- **Don't use steam jets for cleaning the cooktop.**

CARE & MAINTENANCE

To optimize the appearance and upkeep of stainless:

- 1) ALWAYS keep stainless steel out of contact from Acid/Acid based solvent (liquid or vapour form).
- 2) After installation, wipe clean all stainless steel products with a soft damp cloth to remove any traces of dirt (e.g. cement dust) or condensation marks.

In the event whereby persistant sparks appear:

immediately clean affected areas with stainless steel cleaner, using a clean damp soft cloth.

Ensure surface is rinsed and thoroughly clean of all marks and cleaning agent.

PREVENTATIVE MAINTENANCE

This cooktop should not require ongoing maintenance provided you ensure:

- all spillages are cleaned up as soon as they occur.
- Burners are kept clean.
- Burner ports are free of debris, food or anything else that may cause an obstruction.
- Electrode and thermocouples are kept clean.
- Burners are re-assembled correctly.
- Do not get water in the area where the injectors are located.

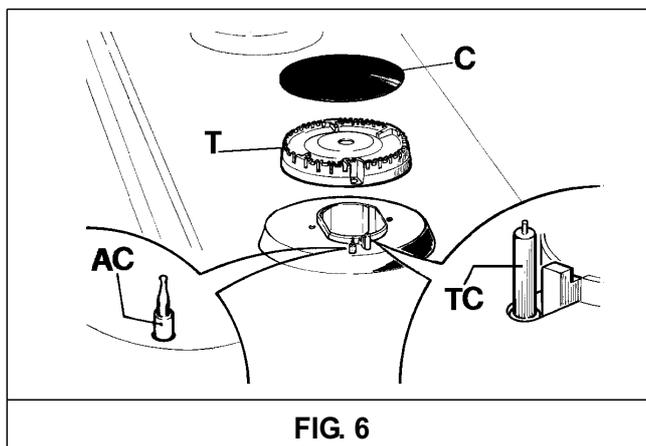


FIG. 6

INSTALLATION

TECHNICAL INFORMATION FOR THE INSTALLER

This appliance shall be installed only by authorised personnel and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal codes, electrical wiring regulations, AS 5601/AG 601- Gas Installation and any other statutory regulations.

Ventilation must be in accordance with AS 5601/AG 601- Gas Installation. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

The wall and bench surfaces must be capable of sustaining temperatures of 75 °C.

All laminates, fixing adhesive and surfacing materials should be certified suitable for this temperature.

3) INSTALLING THE COOKTOP

Check that the appliance is in a good condition after having removed the outer packaging and internal wrappings from around the various loose parts. In case of doubt, do not use the appliance and contact qualified personnel.

Never leave the packaging materials (cardboard, bags, polystyrene foam, nails, etc.) within children's reach since they could become potential sources of danger.

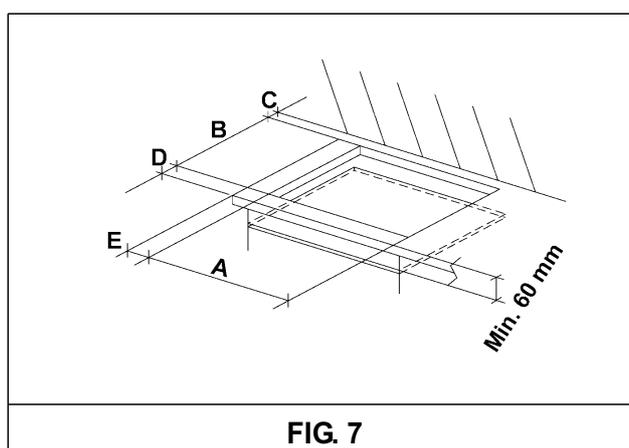
The measurements of the opening made in the top of the modular cabinet and into which the hot plate will be installed are indicated in fig. 7.

Always comply with the measurements given for the hole into which the appliance will be recessed (see fig. 7).

Any adjoining wall surface situated within 200 mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150 mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 600 mm above the top of the burner and no construction shall be within 450 mm above the top of the burner. A minimum depth of 60 mm from the top of the work surface must be provided for this appliance.

COMPLY WITH THE DIMENSIONS

	A	B	C	D	E
2F (30)	282	482	59	59	100 min.
4F (60)	553	473	63.5	63.5	100 min.
5F (70)	553	473	63.5	63.5	175 min.



INSTALLATION

4) FIXING THE COOKTOP

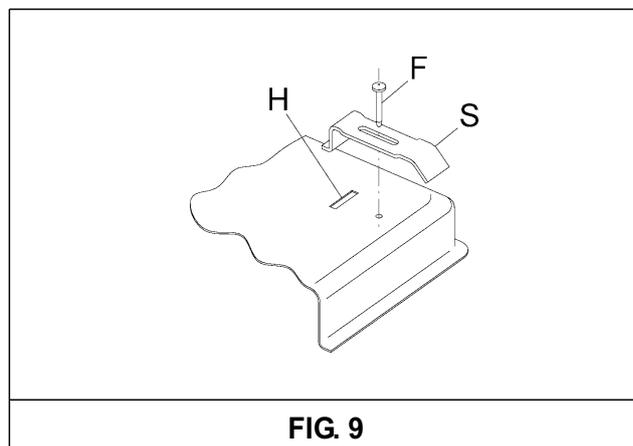
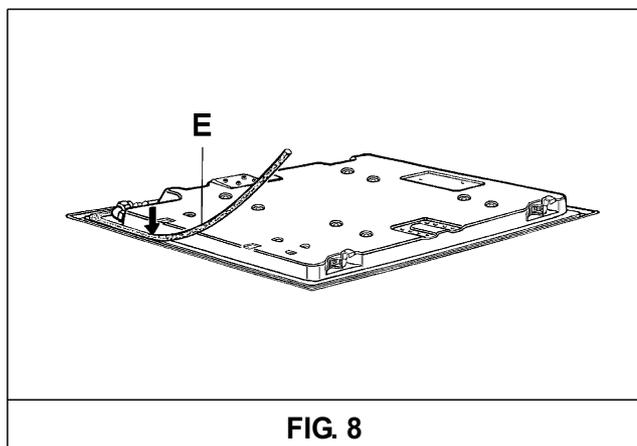
The hot plate has a special seal which prevents liquid from infiltrating into the cabinet. Strictly comply with the following instructions in order to correctly apply this seal:

- detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Overturn the hot plate and correctly position seal "E" (fig. 8) under the edge of the hot plate itself, so that the outer side of the seal perfectly matches the outer perimetral edge of the hot plate. The ends of the strips must fit together without overlapping.
- Evenly and securely fix the seal to the hot plate, pressing into place with the fingers and remove the strip of protective paper from the seal and set the plate into the hole made in the cabinet.

- Fix the hob with the proper brackets "S" and fit the prominent part into the porthole "H" on the bottom; turn the screw "F" until the bracket "S" stick on the top (fig. 9).

- When the appliance is installed so that the base can be touched, we recommend fitting a protecting shield. This shield must be at least 60 mm below the base of the bench top (fig. 7). Timber or other suitable material may be used provided it is capable of withstanding the appliance temperatures. Ensure that the supply connection point is accessible with the appliance installed. To facilitate the shield may need to be removable.

NOTE: do not fix the cooktop into the bench with sealant (ie silicon) as this may void the warranty. Use only the seals provided.



INSTALLATION

5) GAS CONNECTION

The gas connection is located in the rear and on the underside of the appliance 118 mm (for EH/60) from the right hand side.

There are two ways to carry out the connection to the main gas line:

A. the hotplate can be connected with rigid pipe as specified in AS5601 table 3.1.

B. The hotplate can be connected with a Flexible Hose, which complies with AS/ANZ 1869 (AGA Approved), 10 mm ID, class B or D, no more than 1.2 m long and in accordance with AS5601.

Ensure that the Hose does not contact the hot surfaces of the hotplate, oven, dishwasher or other appliance that may be installed underneath or next to the hotplate. The Hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length.

Unions compatible with the hose fittings must be used and connections tested for gas leaks.

Ensure the supply connection point is accessible with the appliance installed.

Warning: ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet of an underbench oven.

Natural Gas

Natural Gas installations require the connection of a gas regulator at the appliance. This regulator is supplied with the appliance on purchase.

Assemble the regulator (noting the gas flow direction) and transition pieces (supplied with the appliance), in accordance with figure 10.

The transition piece on the supply side of the regulator must be provided by the installer.

Liquefied Petroleum Gas

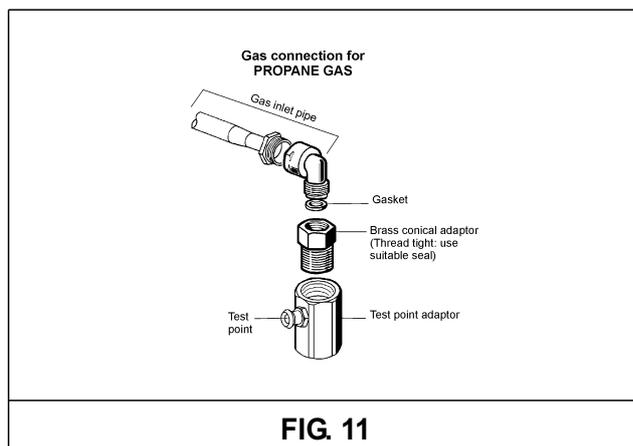
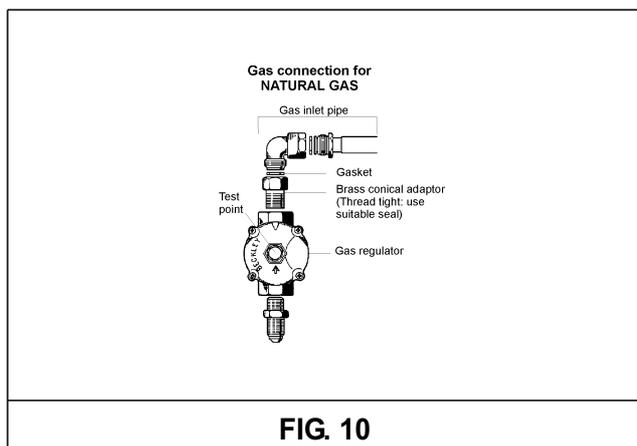
In a Propane installation the gas regulation is made at the gas cylinder and regulation at the appliance is not required. To connect supply to the appliance use transition pieces as shown in figure 11. These pieces are supplied with the appliance on purchase.

WARNING:

THE BURNER FLAME MUST BE ADJUSTED BY THE INSTALLER.

FAULTY INSTALLATION WILL NOT BE COVERED UNDER WARRANTY.

THE APPLIANCE IS FACTORY SET FOR NATURAL GAS. THE TEST POINT PRESSURE SHOULD BE ADJUSTED TO 1.00kPa WITH THE WOK BURNER OPERATING AT MAXIMUM.



INSTALLATION

6) ELECTRICAL CONNECTION

The appliance is supplied with a 1800 mm long flexible supply lead.

The point of attachment for this lead is located at the rear and on the underside of the appliance 380 mm from the right hand side.

The voltage and power consumption are detailed on the underside of the appliance. Ensure that the appliance is correctly rated to the supply.

Connect appliance by way of a switched power point.

THE APPLIANCE MUST BE EARTHED

Ensure that this power point is properly earthed. Look at the connection wiring diagrams (fig. 12 and 13).

Warning: in order to avoid hazard, any electrical work performed on this equipment or its associated wiring, should only be done by persons authorised by the supplier or similarly qualified persons.

The socket outlet for this hotplate shall be installed near the hotplate and shall be easily accessible.

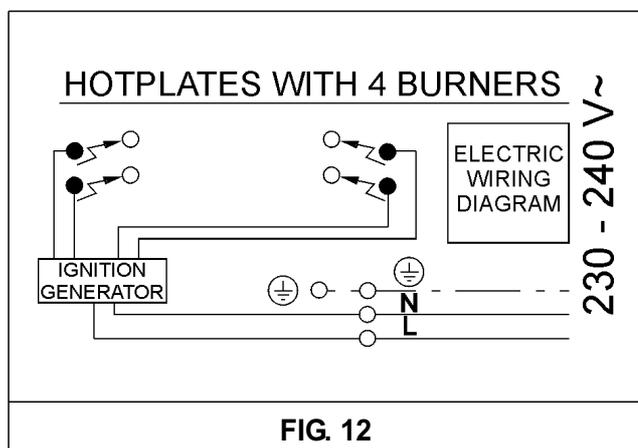


FIG. 12

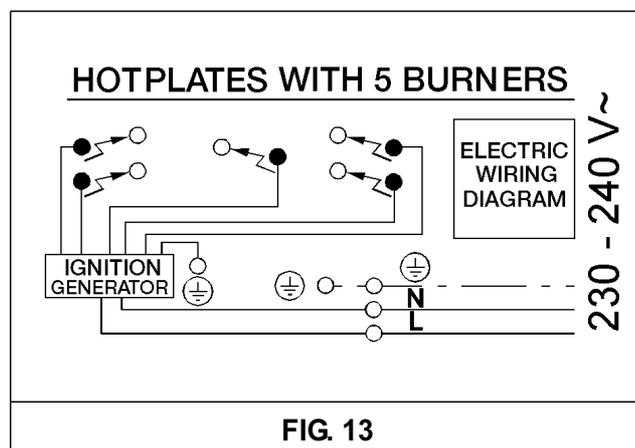


FIG. 13

ADJUSTMENTS

Always disconnect the appliance from the electricity main before making any adjustments.

All seals must be replaced by the technician at the end of any adjustments or regulations.

Our burners do not require primary air adjustment.

a) Data Label

The Data Label is located on the underside of the hotplate. A duplicate Data Label is supplied to adhere in an accessible area next to the hotplate. This hotplate is suitable for Natural Gas and Propane Gas; ensure that the available gas supply matches the Data Label.

b) Before Leaving

Check that there are no gas leaks, but do not use a naked flame to detect gas leaks. Ignite all burners to ensure correct operation of gas valves, burners, ignition and if fitted, flame failure valves. Turn gas taps to low flame position and observe stability of the flame. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance falls to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

7) TAPS

Our taps are suitable for all the gas, they are male conical type at one way.

“Reduced rate” adjustment

- Switch on the burner and turn the relative knob to the “Reduced rate” position (small flame fig. 1).
- Remove knob “M” (fig. 14) of the tap, which is simply pressed on to its rod.
- Insert a small screwdriver “D” into hole “C” (fig. 14) and turn the throttle screw to the right or left until the burner flame has been adequately regulated to the “Reduced rate” position.

Check that the flame does not go out when the knob is sharply switched from the “Full on” to the “Reduced rate” position.

It is understood that only burners operating with Natural gas should be subjected to the above mentioned adjustments. The screw must be fully locked when the burners operate with Liquid gas.

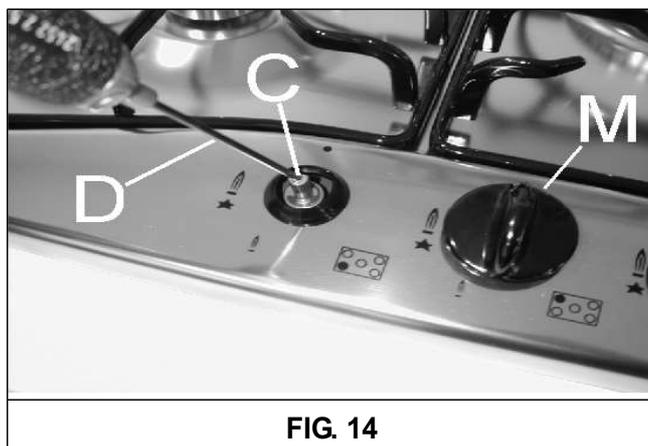


FIG. 14

CONVERSIONS

8) PROPANE GAS TO NATURAL GAS CONVERSION PROCEDURE

Appliance models: Gas stainless steel hotplate models:

CG302FFX	2 Burners
CG604WXC	4 Burners
CG604WXFFC	4 Burners
CG604XP	4 Burners
CG604XFFP	4 Burners
CG604WXP	4 Burners
CG604WXFFP	4 Burners
CG705WXC	5 Burners
CG705WXFFC	5 Burners

1. Remove each burner cap and burner skirt.
2. Remove the Propane Gas main injector with a 7 mm/VF tube spanner and replace with the appropriate size Natural Gas main injector for each burner. The following injector sizes are required for Natural Gas:

<i>Burner</i>	<i>Main injector</i>
Wok	1.76 mm
Rapid	1.55 mm
Semi Rapid	1.20 mm
Auxiliary	0.90 mm

3. Shut off gas supply to the appliance.
4. Disconnect gas inlet pipe from the Propane Gas test point inlet fitting.
5. Remove the Propane Gas test point inlet fitting from the appliance.
6. Fit the Natural Gas Regulator supplied in the conversion kit.
7. Connect the gas supply to the Regulator.
8. Check for gas leaks. Do not use a naked flame to check for gas leaks.
9. Adjust the gas pressure to 1.00 kPa with the wok burner operating on high flame.
10. Remove the control knob, with a thin shaft blade screwdriver inserted on the left side of the gas valve shaft (safety valve models) or down in the centre of the gas valve shaft (non-safety valve models), screw the by-pass injector anti-clockwise. Test the appliance on both high and low flame for each burner. If the burner fails to remain alight or the flame is not stable on the simmer setting, adjust the by-pass screw, until flame is stable.
11. If not already removed, remove the "Only for use with Propane Gas" label adhered to the bottom panel near the gas connection.
12. Fit the new data label included in the gas conversion kit.

CONVERSIONS

9) NATURAL GAS TO PROPANE GAS CONVERSION PROCEDURE

Appliance models: gas stainless steel hotplate models:

CG302FFX	2 Burners
CG604WXC	4 Burners
CG604WXFFC	4 Burners
CG604XP	4 Burners
CG604XFFP	4 Burners
CG604WXP	4 Burners
CG604WXFFP	4 Burners
CG705WXC	5 Burners
CG705WXFFC	5 Burners

1. Remove each burner cap and burner skirt.
2. Remove the Natural Gas main injector with a 7 mm/VF tube spanner and replace with the appropriate size Propane main injector for each burner. The following injector sizes are required for Propane Gas:

Burner	Main injector
Wok	0.94 mm
Rapid	0.91 mm
Semirapid	0.70 mm
Auxiliary	0.53 mm

3. Remove the control knob, with a thin shaft blade screwdriver down the centre of each gas valve shaft, screw the by-pass injector fully clockwise.
4. Shut off gas supply to the appliance.
5. Disconnect gas inlet pipe from the Natural Gas Regulator.
6. Remove the Natural Gas Regulator from the appliance.
7. Fit the Propane test point inlet fitting supplied in the conversion kit.
8. Connect the gas supply to the inlet fitting.
9. Check for gas leaks. Do not use a naked flame to check for gas leaks.
10. Adjust the gas pressure to 2.75 kPa.
11. Test the appliance on both high and low flame for each burner and check the gas pressure. If the burner fails to remain alight or the flame is not stable on the simmer setting, adjust the by-pass screw until flame is stable.
12. If not already removed, remove the "Only for use with Natural Gas" label adhered to the bottom panel near the gas connection.
13. Fit the new data label included in the gas conversion kit.

CONVERSIONS

10) REPLACING THE INJECTORS

The burners can be adapted to different types of gas by mounting injectors suited to the type of gas in question. To do this, first remove the burner tops using a wrench "B". Now unscrew injector "A" (see fig. 15) and fit a injector corresponding to the utilized type of gas in its place.

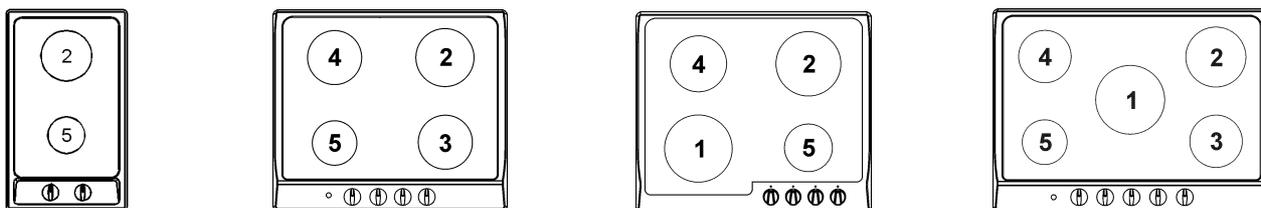
It is advisable to strongly tighten the injector in place.

After the injectors have been replaced, the

burners must be regulated as explained in paragraphs 7. The technician must reset any seals on the regulating or pre-regulating devices. The envelope with the injectors and the labels can be included in the kit, or at disposal to the authorized customer Service Centre.

For the sake of convenience, the nominal rate table also lists the heat inputs of the burners, the diameter of the injectors and the working pressures of the various types of gas.

BURNER ARRANGEMENT ON THE HOT PLATE



TABLE

BURNERS		GAS	NORMAL PRESSURE (kPa)	INJECTOR DIAMETER (1/100 mm)	NOMINAL HEAT INPUT (MJ/h) MAX.	BY PASS
N°	DESCRIPTION					1/100 mm
1	ULTRA RAPID/WOK	PROPANE NATURAL	2.75 1.00	94 176	14.5 11.4	85 1/2
2	RAPID	PROPANE NATURAL	2.75 1.00	91 155	12.0 10.4	45 1/4
3	SEMIRAPID RIGHT FRONT	PROPANE NATURAL	2.75 1.00	70 120	6.2 7.1	35 1/4
4	SEMIRAPID LEFT BACK	PROPANE NATURAL	2.75 1.00	70 120	6.2 7.1	35 1/4
5	AUXILIARY	PROPANE NATURAL	2.75 1.00	53 90	4.1 3.5	32 1/4

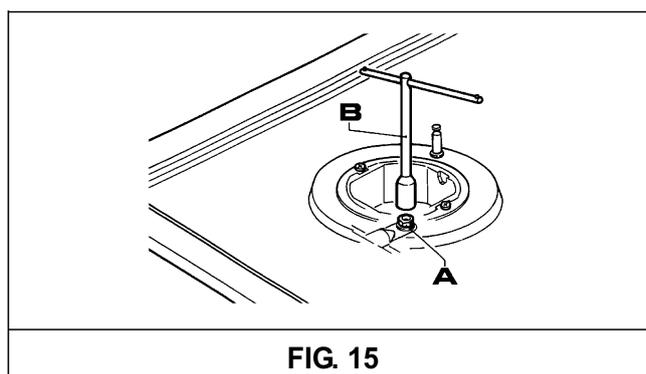


FIG. 15

SERVICING

WARNING:

servicing should be carried out only by authorised personnel.

10) COMPONENTS REPLACEMENT

NOTE:

BEFORE ANY MAINTENANCE REQUIRING REPLACEMENT OF A COMPONENT IS UNDERTAKEN ENSURE THAT THE ELECTRICAL LEAD HAS BEEN ISOLATED AND REMOVED FROM THE POWER POINT.

To replace the components fit inside the hob is necessary to take off the pan supports and the burners from the upper part of the working table, then unscrew the burner fixing screws "V" (fig. 16) and the control knobs, fixed by a simple pressure, in order to take off the working table.

After having carried out the above listed operations, the burners (fig. 17), taps (fig. 18) and electrical components can all be replaced (fig. 19).

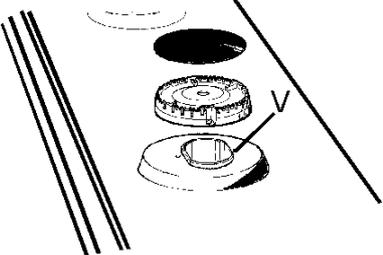
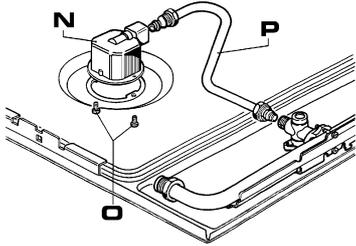
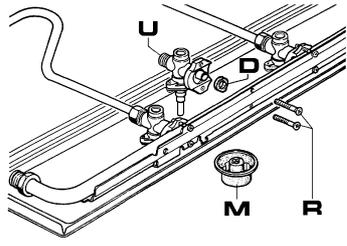
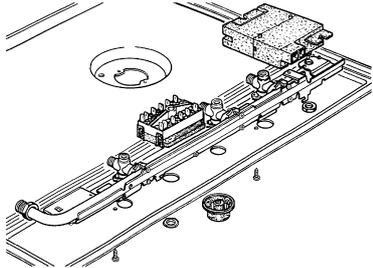
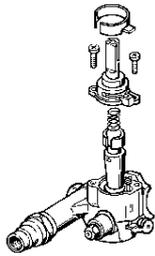
It is advisable to change seal "D" each time a tap is changed in order to ensure a perfect tightness.

Greasing the taps (see fig. 20 - 21)

If a tap becomes stiff to operate, it must be immediately greased in compliance with the following instructions:

- remove the tap.
- Clean the cone and its housing using a cloth soaked in diluent.
- Lightly spread the cone with the relative grease.
- Fit the cone back in place, operate it several times and then remove it again. Eliminate any excess grease and check that the gas ducts have not become clogged.
- Fit all parts back in place, complying with the demounting order in reverse.

To facilitate the servicing technician's task, here is a chart with the types and sections of the powering cables and the ratings of the electrical components.

		
<p align="center">FIG. 16</p>	<p align="center">FIG. 17</p>	<p align="center">FIG. 18</p>
		
<p align="center">FIG. 19</p>	<p align="center">FIG. 20</p>	<p align="center">FIG. 21</p>

SERVICING

CABLE TYPES AND SECTIONS

TYPE OF HOT PLATE	TYPE OF CABLE	SINGLE - PHASE POWER SUPPLY
Gas hot plate	H05 RR - F	Section 3 X 0.75 mm ²

ATTENTION!!!

If the power supply cable is replaced, the installer should leave the ground wire longer than the phase conductors (fig. 22) and comply with the recommendations given in paragraph 6.

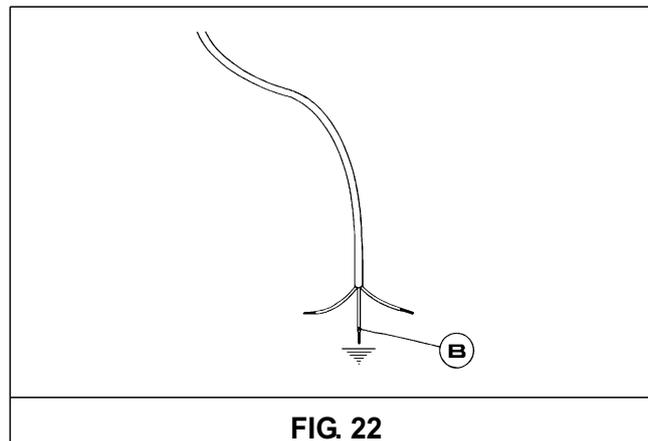


FIG. 22

TECHNICAL ASSISTANCE AND SPARE PARTS

BLANCO CUSTOMER SERVICE

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www.endeavourservice.com.au

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Facsimile: 08 8352 2044
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Facsimile: 08 9317 1296

WARRANTY SECTION

BLANCO

BLANCO COOKING PRODUCT WARRANTY

1. Subject to the "Statement of Standard Warranty Conditions" this product is covered by the following Warranty.

TWO (2) YEARS WARRANTY from date of purchase, covering all parts and labour.

2. The appliance is warranted under normal single family domestic installation and use, as set out in the instruction manual, against manufacturing defects for the Warranty periods shown above.
3. Should service be required under this Warranty, the purchaser should contact an approved BLANCO Service Provider during their normal business hours.
4. At no time does BLANCO/MEA have liability for any freight or transportation costs or for any damage during transit or for any consequence of failure of this appliance outside of the normal service area, unless such limitation of liability is prohibited by statute.
5. This Warranty excludes replacement of parts required due to normal wear and tear including light globes.
6. This Warranty only applies, provided the appliance has been used in accordance with the manufacturer's instructions and provided an accident, misuse, neglect or abuse has not damaged the appliance.
7. None of the above Warranties purport to exclude, restrict or modify either the application or the exercise of a right conferred by any applicable Statute.
8. Please complete the details below, which should be retained for future reference along with your proof of purchase:

Date of Purchase:

Model No:

Serial No:

Notice to Victorian Customers from the Victorian Plumbing Industry Commission.

This product must be installed by a licenced person as required by the Victorian Building Act 1993.

Only a licenced person will give you a Compliance Certificate, showing that the work complies with all the relevant standards. Only a licenced person will have insurance protecting their workmanship for 6 years. Make sure you use a licenced person to install this product and ask for your Compliance Certificate.

BLANCO

STATEMENT OF STANDARD WARRANTY CONDITIONS

1. The Warranty only applies provided that the appliance has been used in accordance with the manufacturer's instructions and provided that the appliance has not been damaged by an accident, misuse, neglect or abuse of any person other than the manufacturer or BLANCO/Major Electrical Appliances ("MEA") or from faulty installation, mis-adjustment or tampering by unauthorised persons.
2. When a service inspection reveals the alleged fault or faults are caused by incorrect operation, contrary to the instruction manual, and otherwise the appliance is in good order and working condition, the purchaser shall be liable for a service fee charged by BLANCO/MEA or one of its' Service Providers.
3. If the appliance is used in Commercial Applications or for Rental purposes, a separate warranty of Twelve (12) months covering all parts with Three (3) months on the labour will apply.
4. Subject to the provisions of any applicable statute this Warranty applies to the original retail purchaser only and is not transferable.
5. Subject to the provisions of any applicable statute, at no time does BLANCO/MEA have liability for freight, transport or travel costs outside normal service areas.
6. None of the above Warranties purport to exclude, restrict or modify either the application or the exercise of a right conferred by any applicable statute.
7. Subject to any Warranties implied by statute, at no time will BLANCO/MEA or its' Service Providers be liable for any economic loss consequent upon the failure of the appliance.
8. This Warranty is only valid for major appliances imported and distributed by BLANCO/MEA, purchased and used in Australia.

MEA0304

