



# APPLIANCES FOR LIVING

 **ARTUSI**  
THE ART OF LIVING

**CAFC95X**  
**CAFC95B**  
**OPERATION MANUAL**



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

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

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

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

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

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

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

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

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

“Conforms with the WEEE Regulations.”

# ACKNOWLEDGMENT

Thank you for purchasing our product. We hope you enjoy using the many features and benefits it provides. Before using this product please study this entire Instruction Manual carefully. Keep this manual in a safe place for future reference. Ensure that other people using the product are familiar with these instructions as well.

## WARNING

- When the oven is first switched on, it may give off an unpleasant smell. This is due to the bonding agent used for the insulating panels within the oven. This is completely normal, if it does occur, you merely have wait for the smell to clear before putting food into the oven.
- The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- 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.
- The hob surface is of glass-ceramic: if the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- For the models equipped with a facility to use a temperature

sensing probe: Only use the temperature probe recommended for this oven.

- Do not allow children to go near the oven when it is operating, especially when the grill is on.
- Ensure that the appliance is switched off before replacing the oven lamp to avoid the possibility of electric shock.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring specifications.
- 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 person responsible for their safety.
- Never use steam cleaners to clean your cooking range.
- For models with induction hobs : metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- For models with induction hobs : After use, switch off the hob element by its control and do not rely on the pan detector.
- For the models with a lid : any spillage should be removed from the lid before opening. The hob surface should be allowed to cool before closing the lid.

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# Installation instructions

**Safety precautions**..... 5

**Before installing**..... 5

Appliance..... 5

**Installation**..... 7

Fitting the adjustable feet..... 7

Fitting the splash guard..... 8

Positioning and leveling..... 8

**Electrical connection**..... 9

**Stability brakets**..... 11

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# Safety precautions

This manual is valid for several models. Variations in details for each cooker are possible.

The safe operation of this appliance can only be guaranteed if it has been professionally assembled and installed in accordance with these instructions. The individual who assembled and installed the appliance is liable for damage or faults resulting from incorrect assembly or installation.

All installation and adjustment work, must be undertaken by an authorized expert and carried out in accordance with the currently applicable rules and regulations of the local electricity supply company.

Shut off the supply of electricity before carrying out any work.

Electrical appliances must always be earthed.

If an extractor hood is to be fitted, it must be fitted according to the associated assembly instructions. Ensure that the hood is fitted at least 650 mm clear of the hob.

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## Before installing

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### Appliance

#### Unpacking

Check the condition of the appliance after unpacking it. Do not connect the appliance if it has been damaged in transport.

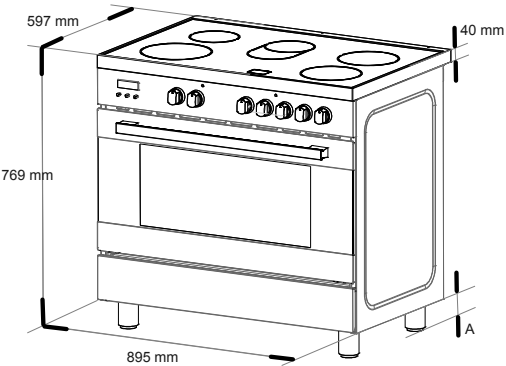
Dispose of packaging in an environmentally-friendly manner.

**Appliance dimensions**

A=89-149 mm

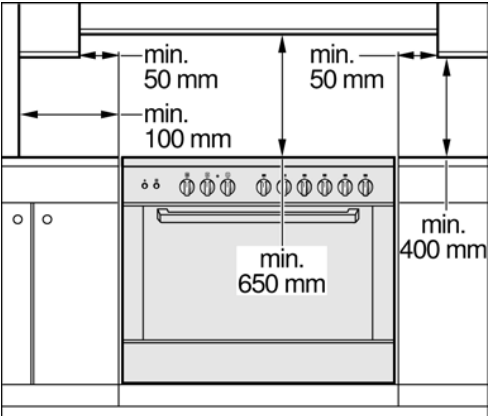
Note the specified dimensions.

All product outward appearance, the color take the material object as, the picture only supply the reference.



**Adjacent units**

Adjacent units must be made of non-combustible material. The fronts of adjacent units must be resistant to temperatures up to at least 90 °C. If the appliance is fitted close to other units, the minimum distances specified in the picture must be maintained.



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# Installation

This appliance is always supplied with a set of adjustable feet and, depending on the model, with a splash guard.

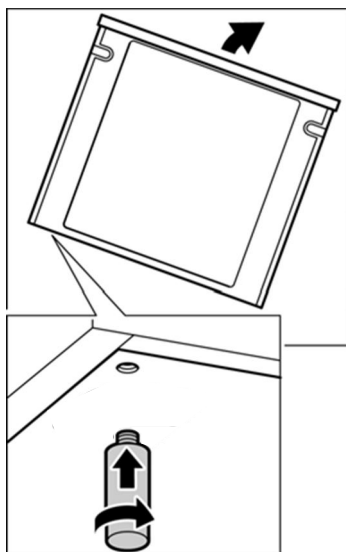
The appliance may also be used without the splash guard.

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## Fitting the adjustable feet

Beforehand:

- ☐ Remove all parts that are not permanently fixed.
- ☐ Remove the accessories from the oven.



Proceed as follows:

- ☐ Tilt the appliance by raising one side slightly from the floor.
- ☐ With the plates in position, screw the adjustable feet into the mounting holes on the underneath of the appliance.
- ☐ Repeat the process on the other side.

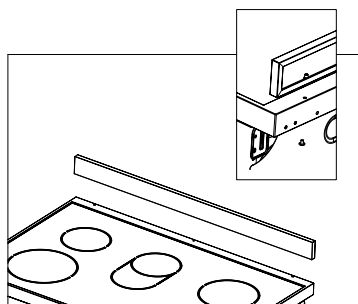
You can make the final adjustments to the feet in order to level the appliance once the electricity supply has been connected.

If it is necessary to pull the appliance, screw the adjustable feet in fully. Make the final settings only when the other installation tasks have been completed.



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## Fitting the splash guard



Depending on the model.

Proceed as follows:

- Remove the packaging and the protective film from the splash guard.
- Screw the splash guard onto the rear of the appliance using the 2 bolts.
- Not permitted use with lids or aftermarket covers.

**WARNING:** This appliance is not suitable to be installed on a base

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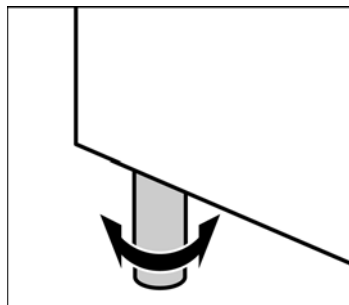
## Positioning and levelling

### Positioning the appliance

When installing the appliance, make sure that there is enough space in the final installation location to pull the appliance forwards for cleaning and maintenance work.

The ground underneath must be hard and stable. The wall immediately behind the appliance must be made from non-flammable material, e.g. tiles.

If you need to pull the appliance in order to position it, make sure that the adjustable feet are screwed in fully.



### Levelling the appliance

Level the appliance once all other work has been completed.

To do this, turn the adjustable feet.

# Electrical connection

- This appliance must be earthed by law. Before connecting the appliance to the electrical supply, check that the earth system in your house is working correctly.
- Check that unit voltage and power, marked on the rating plate applied on the appliance, are correct for the supply. It is necessary that the feeding network is protected by a powerful switch able to disconnect completely the network with a contacts separation of at least 3 mm. Be sure that the earth wire green/yellow is not interrupted by the switch.

**WARNING: THIS APPLIANCE MUST BE EARTHED**

- 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 manufacturer or similarly qualified persons.

## Replacement or mounting of the power cord

The mains cable is replaced via the rear backboard.

The mains cable must be of the following type:

380-415V 3N~

220-240V

H05RR-F

H05RR-F

H05VV-F 5 × 2.5mm<sup>2</sup>

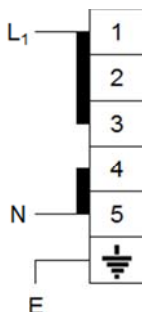
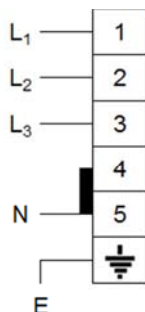
H05VV-F 3 × 4mm<sup>2</sup>

H05RN-F

H05RN-F


H07RN-F

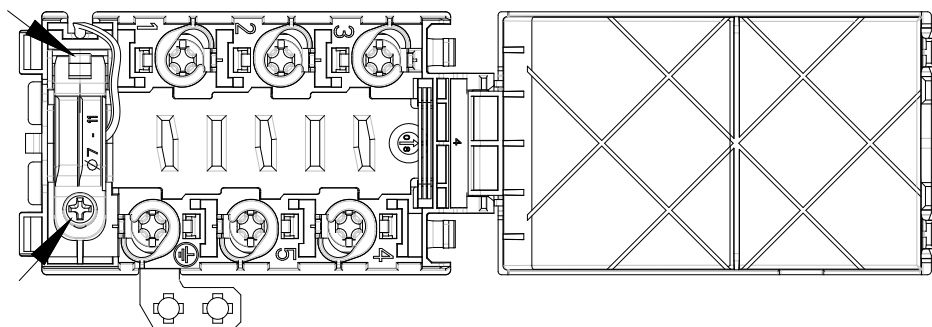
H07RN-F



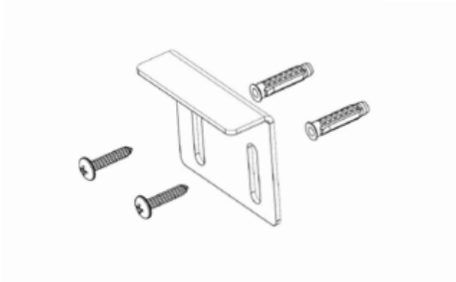
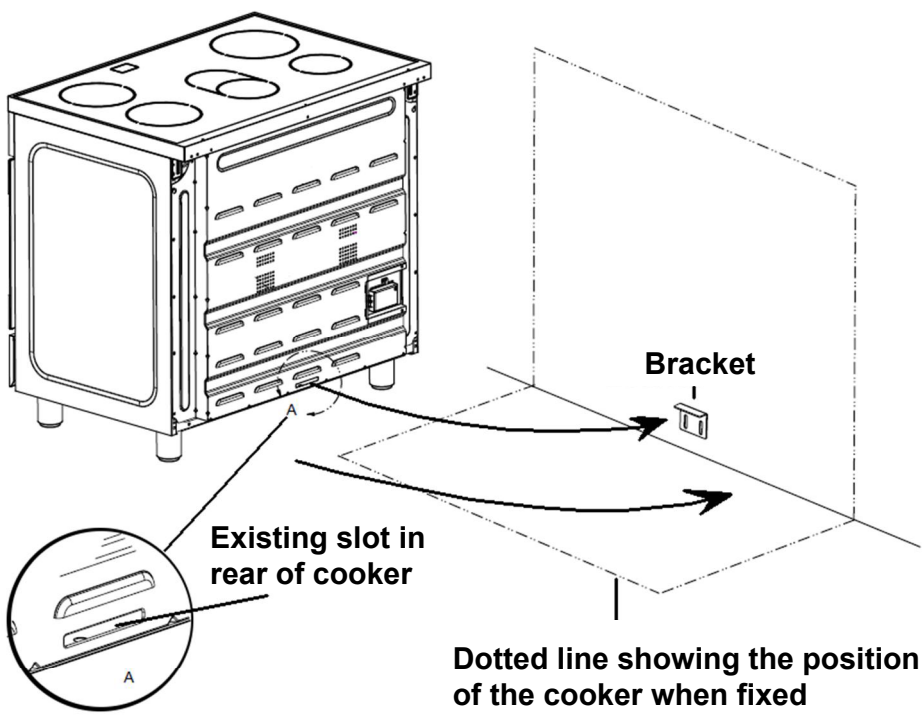
Leave the mains cable slightly overlong so that you can pull out the appliance for cleaning purposes.

Proceed as follows:

- ☐ Remove the rear backboard.
- ☐ Undo the screw on the terminal block that fixes the cable in place.
- ☐ Loosen the screw contacts and replace the cable with a new one of the same length.  
The cable must comply with the stipulated specifications.
- ☐ Connect the yellow-green wire to the  terminal. This wire must be at least 10 mm longer than the other wires.
- ☐ Connect the blue neutral wire to terminal N.
- ☐ Connect the brown power wire to terminal L.



# Stability bracket



Wall fixing

# Instructions for use

<b>Important information</b> .....	13
Safety precautions .....	14
Property damage .....	16
<b>Your new appliance</b> .....	17
Ceramic hob .....	18
The oven .....	20
Using programmer of cooking .....	24
The storage compartment .....	27
<b>Before using for the first time</b> .....	28
Baking out the oven .....	28
Using the rotisserie .....	30
<b>Cleaning and care</b> .....	33
Catalytic cooking compartment panels .....	33
Using the correct cleaning agent .....	34
Cleaning the interior glass of the oven .....	35
Removing and fitting the appliance door .....	36
Faults and the after-sales service .....	39
Replacing the oven light bulb .....	40
<b>Tips and tricks</b> .....	41
Tips for saving energy .....	41
Tips on using the hob .....	41
Tips on using the oven .....	41
Tips for using your appliance .....	42
Boiling and frying .....	42
Baking tips .....	43
Tips on using the rotisserie .....	43

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# Important information

Read the instructions for use carefully.  
This will enable you to operate your appliance safely and correctly.

This manual is valid for several models. Variations in details for each cooker are possible.

Please keep the instruction manual, installation instructions and the various accessories in a safe place. Please pass on these manuals and accessories to the new owner if you sell the appliance.

## Transport damage

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

## Environmentally-friendly disposal

Dispose of packaging in an environmentally-friendly manner.



This appliance is labelled in accordance with European Directive 2012/19/EU on Waste Electrical and Electronic Equipment WEEE.

## Connections

Have a licensed professional carry out the electric connection .  
Assembly instructions are supplied with the appliance.

Any damage caused by the appliance being incorrectly connected is not covered under the guarantee. We assume no liability for damage and faults caused by connection and setting errors.



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## Safety precautions

This appliance is intended for domestic use only.  
This appliance must only be used for food preparation.

Adults and children must not operate the appliance without supervision if:

- ☐ they do not have the physical or mental ability;
- ☐ or they lack the knowledge and experience required to operate the appliance safely and correctly.

Never let children play with the appliance.

Never drag, push or move the device once unpacked. The appliance should be lifted and placed in the position desired in order to prevent accidental damage to the floor.

Open the cover plate when the oven is working. 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.

Do not use steam cleaners to clean the appliance.

## Hot surfaces

### **Risk of burns.**

Never touch the hob plates, the surfaces of the cooking compartment, the heating elements or the oven steam outlets when they are hot.

Children must be kept at a safe distance from the appliance at all times.

Open the appliance door carefully. Hot steam may escape.

If the hob plates are in operation for a prolonged period, the areas between them can become hot.

### **Risk of fire.**

Never leave flammable objects on the hob or in the storage compartment, or keep them in the cooking compartment.

### **Risk of short-circuit.**

Never trap the mains cable of electrical appliances in the appliance door when it is hot or pull the cable over the hob plates when they are hot. The cable insulation may melt.

## **Overheated oil and fat**

### **Risk of fire.**

Overheated oil or fat can ignite very quickly. Never leave fat or oil to heat unattended. Should the oil ignite, do not try to put it out by pouring water on it. Cover the pan immediately with a lid or plate. Switch off the hob plate. Allow the cookware to cool down on the hob plate.

## **High-proof alcohol**

Be careful with food that is prepared using drinks with a high alcohol content (e.g. cognac, rum). Alcohol evaporates at high temperatures. In unfavourable circumstances, the alcoholic vapours could catch fire in the appliance.

### **Risk of burns.**

Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

## **Repairs**

### **Risk of electrocution.**

Incorrect repairs are dangerous. Repairs may only be carried out by one of our experienced after-sales engineers.

### **Risk of electrocution.**

Never replace a damaged power cable yourself. Power cables may only be replaced by one of our experienced after-sales engineers. Switch off the circuit breaker in the fuse box if the appliance is faulty.

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## Property damage

### Damage to the hob

Only use the hob plates if cookware is placed on them.

Do not heat empty pots or pans. This will damage the pan base.

Do not allow saucepans to boil dry, in particular enamel and aluminium saucepans.

The pan base must be clean, dry and flat.

With electric hotplates, it is possible that not enough heat is drawn off and the pans become red hot.

Please follow the manufacturer's instructions when using special cookware. Aluminium foil and plastic containers can melt and stick on hot burners.

Do not use a roasting dish which has to be heated using two burners. This will cause heat to accumulate. This could damage the appliance.

Please note that appliances with a hob cover may only be used with the hob cover open.

## Damage to the oven

Never cook meals on the floor of the cooking compartment. Do not leave the baking tray on the cooking compartment floor. Do not cover it with aluminium foil.

Do not place oven or cookware on the oven floor. This will cause heat accumulation. The baking and roasting times will no longer be correct and the enamel will be damaged.

Never pour water directly into a hot oven. This will damage the enamel.

When making very moist fruit flans, do not put too much on the baking tray. Fruit juice dripping from the baking tray leaves stains that cannot be removed.

Do not stand or sit on the open oven door.

## Damage to the fronts of adjacent units

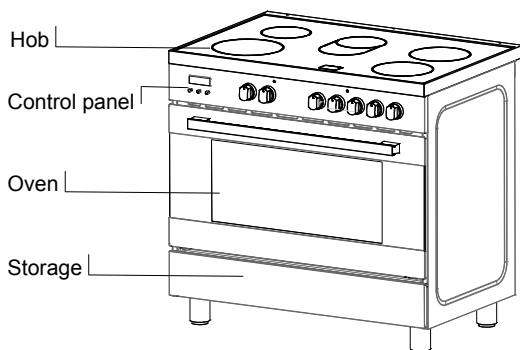
Only leave the oven to cool down with the door closed. The fronts of adjacent units may eventually become damaged even if you only leave the oven door open slightly.

If the oven door seal is very dirty, the appliance door will no longer close properly during operation. The fronts of adjacent units will become damaged over time. Keep the seal clean.

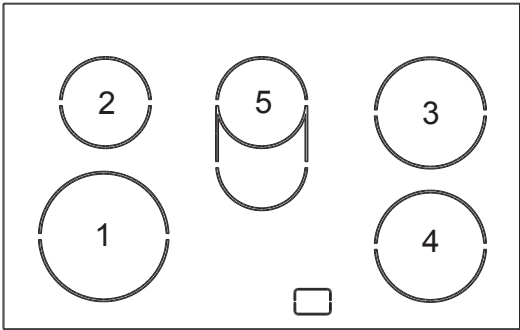
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# Your new appliance

Get to know your appliance. You will find information about the control panel and hob, as well as the oven, types of heating and accessories.



Ceramic hob



- 1. 1000/2200W
- 2. 1200W
- 3. 1800W
- 4. 1800W
- 5. 1100/2000W

Table for domestic electric hob in according to the Delegated Regulation (UE) n° 65/2014 Energy Consumption calculated according to standard EN 60350-2: 2013-07

Identification Model	See rating plate		
Type hob	Cooktop		
Number of zones or areas of cooking		5	
Type of heating system		Radiating plate	
Cooking circular zones	1 = $\phi$ 2 = $\phi$ 3 = $\phi$ 4 = $\phi$	22,0 15,5 19,0 19,0	cm cm cm cm
Cooking not circular zones	5 L W	26,0 15,5	cm cm
Energy consumption per area	EC electric cooking	1 = 190,5 2 = 218,0 3 = 203,0 4 = 201,4 5 = 220,4	Wh/kg Wh/kg Wh/kg Wh/kg Wh/kg
Energy consumption of the hob	EC electric hob	206,6	Wh/kg

**HOB TOTAL      9.0KW**  
**OVEN TOTAL    2.94KW**  
**Maximum Power 11.94KW**

**Voltage**  
**220-240V ~50-60Hz**  
**380-415V 3N ~50-60Hz**

# INSTRUCTIONS FOR USE OF THE ELECTRIC HOB AND CERAMIC WORK-TOP

## CERAMIC WORK-TOP

The work-top is fitted with cooking areas of different diameter and power.

The positions are clearly marked. The heating occurs only within the diameters marked on the work-top. For efficient cooking and energy saving, it's essential to use only suitable saucepans.

Cookware with rough bottoms should not be used since these can scratch the ceramic surface. Before use, make sure that pan bottoms are clean and dry. Pans should have the same diameter as the cooking zone they are used on.

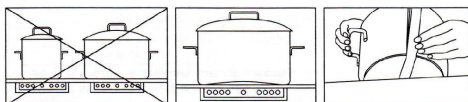
When cold, pan bottoms should be slightly concave, as they expand when they are hot and lie flat on the surface of the hob. This transfers the heat best.

The best thickness for pan bottoms is 2-3mm in case of enamelled steel and 4-6mm for stainless steel with sandwich type bottoms.

There is a simple way of checking whether the pan bottom is of the right shape (when cold).

Rest the middle of the bottom at an angle against the straight edge of a table and slip a few strips of typing paper between them.

As a guide five to ten pieces of paper is correct for enamelled steel pans and two to five strips for stainless steel (the higher number applies to the larger sizes of pan).



These rules are very important. If they are not followed there will be a great loss of heat and energy, and the heat not absorbed by the saucepan will spread to the hob, frame and surrounding cabinet.

## Using the cooking hob

The first few times the hob is used, it may give off acrid, burning smells.

These will disappear completely with repeated use.

Each cooking area has a selector knob on the appliance control panel for setting different temperature levels.

For normal cooking, place the saucepan on the desired area of the hob and set the knob to the maximum heat.

A warning light on the control panel will inform you if the cooking area is on or off.

Some of the cooking work-tops have an indicator light between the two front cooking areas, which lights up when one or more of the cooking areas goes above the temperature of 60°C.

The indicator light switches off only when the temperature of the cooking areas goes below about 60°C.

After a few minutes, when the contents of the saucepan are boiling, turn the knob to a lower position, depending on the quantity, so that the saucepan does not splash over and there is no waste of heat.

## Important

Be very careful about the safety of children when using the ceramic hob.

## Attention

Although the hob surface is very tough, it is certainly not unbreakable and it can be damaged, especially if pointed or hard objects fall on it with a certain force.

Do not use the hob if the surface is broken or cracked; contact the assistance service immediately.

## USING ELECTRIC HOTPLATES

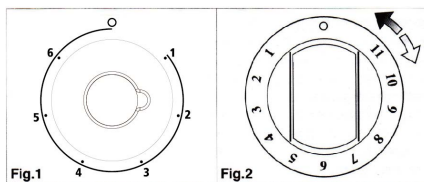
When using an electric hotplate for the first time or after a long period of disuse, turn the knob to 1 and let it heat for about 20 minutes to eliminate any possible moisture absorbed by the internal insulating material.

-Dry the bottom of the pan before placing it on the hotplate.

-Turn the hotplate on only after placing the pan on it.

The hotplate is controlled by a commutator. Turn the knob until position 1 to turn the hotplate on (Fig.1).

A warning light on the control panel will inform you if the plate is on or off.



## USE OF PLATES WITH TWIN-CIRCUIT ENERGY REGULATOR

The plate is controlled by an energy regulator.

1) To activate the first circuit, rotate the knob from 1 to 11.

2) To activate the second circuit, rotate the knob past the number 11 (Fig.2).

To return to single-circuit operation, reset the knob to zero then to the number required.

## GUIDELINE TABLE

The actual settings depend on the quantity and quality of the food and the type of saucepan.

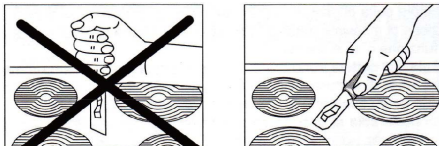
Pos.	Heat Intensity	Use
0	0	Off
1 - 2	1	Very slow For melting butter, chocolate, etc. For heating small amounts of liquid.
3 - 4	2	Low For heating larger amounts of liquid. For preparing slow-cooking creams and sauces.
5 - 6	3	Medium-Low For thawing frozen foods and cooking stews, cooking at boiling or lower temperatures.
7 - 8	4	Medium For boiling foods, roasting delicate meats and fish.
9 - 10	5	High For braising chops and steaks, for large meat soups.
11	6	Very High For boiling large amounts of water and frying.

## GLASS-CERAMIC SURFACE

To clean the work-top, you must follow the same precautions you use to clean the glasses of your house. Soft stains caused by aluminium pans bottoms can be removed by means of vinegar.

Make sure that sugar does not fall on the work-top during cooking, if it falls disconnect the relevant hotplate, and clean as soon as possible with hot water, before it gets cold.

In case there are stains of burnt sugar or similars after cooking, clean them using a spatula or a razor before the cooking zone becomes cold (see picture).





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## The oven (according to the models )

Always keep small children away from the oven while it is in use.

Before cooking for the first time switch the oven on and allow it to heat up while empty. At this point you may notice a slightly odour, this is perfectly normal and occurs as the protective covering which surrounds the insulating panels is gently removed. This covering is designed for transit purposes only and its removal will not affect the performance of your oven.

Prior to use simply wipe the oven interior with a damp cloth, it is then ready for cooking.

# Knobs control

## COOKING METHODS (according to models)

**ELECTRICAL OVEN** : conventional oven (from 50 to MAX)

**MULTIFUNCTION OVEN** : conventional cooking, fan cooking, lower element, grill, fan assisted grill.



Lighting the oven



Defrosting



Conventional cooking : top and bottom heating elements are used together.

Preheat the oven for about ten minutes. This method is ideal for all

traditional roasting and baking.

For sealing red meats, roast beef, leg of lamb, game, bread, foil-wrapped food (papillotes), flaky pastry. Mid shelf position recommended.



Fan assisted multilevel oven

Cooking of similar or different foods placed on different shelves (up to 2 levels at a time).



Fan cooking : both top and bottom heating elements are used and the fan circulates the air inside the oven. Recommended for poultry, pastries, fish and vegetables. Heat penetrates the food better and both the cooking and preheating times are reduced. Different foods can be cooked at the same time in one or more positions. This function provides even heat distribution and does not mix the smells. Allow about ten minutes extra when cooking foods at the same time.



Lower element : using the lower element. Ideal for cooking all pastry based dishes.

This allows you to cook dry tart pastry without over cooking the fruit filling. Use this for flans, quiches, tarts, pie and any cooking that needs more heat and radiation from below.



**Grill : Caution: In this function, the adjustment knob of the temperature must be set in the position indicated with "G".** Using the top level element.

Success is guaranteed for mixed grills, kebabs and au gratin dishes. Five minutes preheating is required to get the element hot. Use the grill when the door is closed.



**Fan assisted grilling : Caution: In this function, the adjustment knob of the temperature must be set in the position indicated with "G".**

The top heating element is used in conjunction with the fan circulating the air inside the oven. Ideal for cooking thicker food stuffs, whole pieces of meat such as roast pork, poultry, etc. Preheating is necessary for red meats but not for white meats. Place the food to be grilled directly on the shelf centrally, at the middle level.

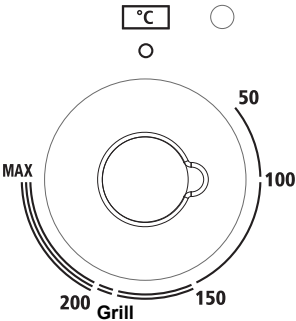
Slide the drip tray under the shelf to collect the juices. Make sure that the food is not too close to the grill. Turn the food over halfway through cooking.



Rotisserie (in option) : the top heating element is used in conjunction with the rotisserie providing the real flavour of a traditional roast.

**Control knob for oven**

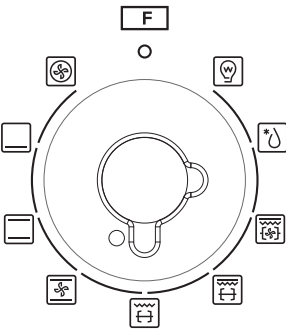
Use this control knob to set the heat output of the oven



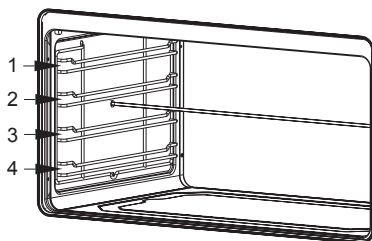
Setting	Meaning
50 - Max	Oven temperature range in °C
50 - Grill	Grill temperature range in °C

**Function selector (according to the models)**

Use this knob to set the desired cooking function



# Oven Accessories


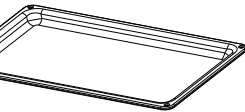



The accessories can be inserted in the oven in 4 different shelf positions.

You can pull the accessories two-thirds of the way out without them tipping.

This allows meals to be removed easily.

You can buy accessories from the after-sales service or from specialist retailers.

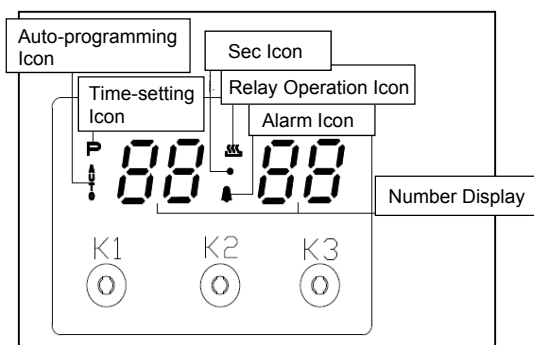
Accessory	Description
	<b>Baking and roasting shelf</b> For ovenware, cake tins, roasts, grilling and frozen meals.
	<b>Enamelled baking tray</b> For moist cakes, pastries, frozen meals and large roasts. Can also be inserted underneath the wire rack or rotisserie and used as a drip tray to collect fat.
	<b>Rotisserie</b> For roasts and large pieces of poultry. Use only in combination with the enamelled baking tray.

## Using the programmer of cooking (according to models)

### Main functions (for some models)

1. Time function, 24 hours.
2. Make a setting for the oven timer anytime in 24 hours.
3. Set the oven work time, the longest maybe 10 hours.

### Operation Panel and Instructions (for some models)



#### 1 List of functions

Instructions from left to right: Key1, Key2, Key3.

Key1 Decrease Key

Key2 Mode Key

Key3 Increase Key

Note: Press Key 1 and Key 3 under the setting mode, which changes the time by one minute either up or down. If keep pressing them, the number will be up or down quickly.

#### 2 Icon Instructions

“Auto-programming icon”: it will flash when setting automatic program and the end of automatic program. If automatic program has been set, after 5s, it will keep lighting up. At the end of automatic program, the flash will be off when resetting the clock or it will keep lighting up when resetting automatic program after 5s.

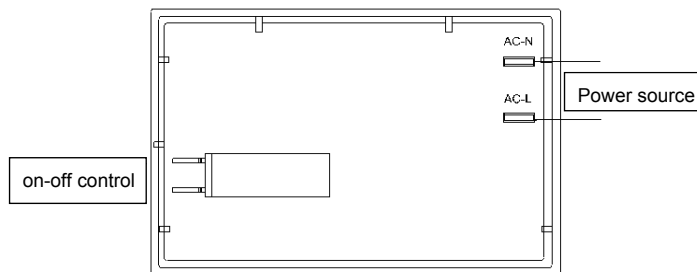
“Time-setting Icon” will flash when setting time.

“Sec Icon” and “Alarm Icon” are flashing under the mode of time setting and alarm setting after 5s of setting, it will turn to lighting up.

“Relay Operation Icon” shows the working state of relays. The icon will keep lighting up if contacts are connected, and will be off if contacts are disconnected.

“Number Display” is LED Nixie Tube.

## Control Function and Instructions



As shown in the picture, on-off control is used to control heating components of oven, the left is power source which can be connected under the 220V.

### 1、Time Adjustment after Starting up

When the power is on, it shows 12: 00 and flashes. The relay contact is disconnected, auto-programming icon keeps lighting up, time setting icon flashes. Press K1 or K3 to adjust the present time or press K2 to get into the working mode. The relay contact is connected.

### 2、Alarm and Buzz Function

Press K2 once under the common mode: "Alarm Icon" flashes. Press K1 or K3 to adjust the present alarm clock.

5s after adjusting to the time you need, "Alarm Icon" keeps lighting on, and will work after setting up. In this case, it will show alarm time.

When alarm counts down to zero, alarming program ends, alarm icon flashes, and the buzzer is buzzing. Press any key to stop the buzzing or it will turn off automatically after 2 minutes.

### 3、Auto-programming Setting and Instructions

#### ① Semiautomatic program mode

Use this setting for oven working time, automatic heating switch-off at the end of setting time, buzzer will inform the user.

Press K2 twice to get into the duration time setting. Or press K2 three times to get into the end time setting. "Auto-programming Icon" flashes. Press K1 and K3 to adjust continuous time and end time.

5s after setting, it will work automatically, " Auto-programming Icon" keeps lighting up. If continuous time is 0, turn off the relay contact, and " Relay Operation Icon" is dark, " Auto-programming Icon" flashes, the buzzer is buzzing.



This mode's range of continuous time and end time:

**Adjustment range for continuous time:  $> 0$  but  $\leq 10$  hours**

**Adjustment range for end time:  $\text{present time} < \text{end time} \leq \text{present time} + 10 \text{ hours}$**

**If meet this standard:  $\text{end time} = \text{present time} + \text{continuous time}$**

For example: the present time is 2:00, then the max. end time is adjusted to 12:00 ( $2:00 + 10:00 = 12:00$ ). When the end time is adjusted to 12:00, then the continuous time is 10:00.

5s after adjusted, automatic program is working. After 10 hours, if continuous time is counting down to 0, turn off the relay contact, and "Relay Operation Icon" is dark, "Auto-programming Icon" flashes, the buzzer is buzzing.

**Note:**

1. only use this setting for either continuous time or end time.  
For example: the present time is 2:00, and if let the oven work for 3 hours, set the continuous time to 3:00, and the end time will automatically change to 5:00 and vice versa.
2. If the continuous time is equal to 0 or the end time is equal to the present time, it means that the automatic program is over.
3. When the automatic program is over, the continuous time is 0 and the end time is equal to the present time.

② Automatic Mode

Use this mode for setting oven's continuous time and end time, which means make an appointment to boot. When the time is over, it will automatically turn off the heating and the buzzer is buzzing to inform the user.

Press K2 twice to get into the continuous time setting mode under the common mode, press K2 again to get into the end time setting mode.

When the continuous time setting is ok or the end time setting is ok, then press K2 to get into the other kind of automatic program time setting, "Auto-programming Icon" flashes, press K1 and K3 to adjust continuous time and end time.

5s after automatic program setting, it will automatically work, and "Auto-programming Icon" keeps lighting up. Turn off the relay contact and the icon is dark. When work until the starting time, the relay contact is connected, the icon is light. When the continuous time is counting down, if the continuous time is 0, turn off the relay contact, "Relay Operation Icon" is dark, "Auto-programming Icon" flashes and the buzzer is buzzing.

The continuous time and the end time under this mode will be set as follow:

### **Starting time = end time - continuous time**

For example, the present time is 2:00, set the continuous time to 3:00 and the end time to 10:00, then the starting time is 7:00 ( $7:00 = 10:00 - 3:00$ ). The relay contact is connected and its icon is light. After working for continuous 3 hours, the continuous time is 0, turn off the relay contact, "Relay Operation Icon" is dark, "Auto-programming Icon" flashes, the buzzer is buzzing.

Note:

1. End time  $>$  present time + continuous time, but  $\leq 23$  hours and 59 minutes  
For example: the present time is 2:00, continuous time is 0:01, then the range for end time is 2:02 ( $2:02 > 2:00 + 1$ )
2. Continuous time  $\geq 1$  minute, continuous time and end time both will be set.
3. If the continuous time is equal to 0 or the end time is equal to the present time, it means the automatic program is over.
4. When the automatic program is over, the continuous time is 0, the end time is the same with the present time.

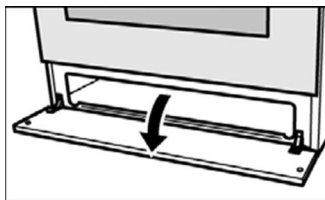
### **4、Cancel Function**

When semiautomatic or automatic function is starting, press K1 and K3 at the same time which can cancel the automatic mode.

( to cancel continuous time and end time).

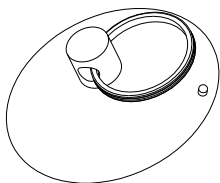
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## **The storage compartment**



Open the storage compartment by folding down the fascia panel.

This compartment can be used to store hob or oven accessories.



There is a plastic sucker in some models can help you open the drawer.

### **Risk of fire.**

Never leave combustible items in the storage compartment.

---

# Before using for the first time

Please read the following instructions before using your appliance for the first time.  
Remove the appliance packaging and dispose of this appropriately.

---

## Baking out the oven


### Cooking compartment initial cleaning


Remove the accessories from the cooking compartment.  
Completely remove any leftover packaging, e.g. small pieces of polystyrene, from the cooking compartment.  
Some parts are covered with a protective film. Remove this film.

1. Clean the outside of the appliance with a soft, damp cloth.
2. If the hook-in racks have already been fitted, unhook and remove them. For information on removing the racks, see the section [Removing and refitting hook-in racks](#).
3. Clean the cooking compartment with warm soapy water.


### Heating up the oven (according to the model)

To remove the new cooker smell, heat up the oven when it is empty and closed.

1. Put the switch in position  conventional cooking. Set the thermostat to 200 ° C.
2. After 25 minutes, switch the oven off by turning the control knob clockwise to position 0.

1. Put the switch in position  fan assisted multi-level oven. Set the thermostat to 200 ° C.
2. After 25 minutes, switch the oven off by turning the control knob clockwise to position 0.

## Heating up the grill

1. Put the switch in position grill 
2. After 25 minutes, switch the oven off by turning the control knob clockwise to position 0.

## Rinsing cooking compartment after initial cleaning

Clean the cooking compartment with hot soapy water. Refit the hook-in racks.

---

## Using the rotisserie

The rotisserie can be used to cook joints such as rolled joints and poultry with excellent results. The meat is roasted thoroughly and evenly.

The rotisserie function only when the switch is in position grill.

### Preparing joints

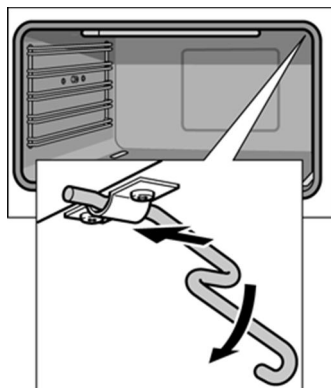
Place the joint as centrally as possible on the rotisserie and secure it at both ends with the retaining clips.

You can also truss the joint with string. With poultry, bind the ends of the wings underneath the back and the thighs against the body. This will prevent them from becoming too dark.

Pierce the skin on the underside of the wings to allow the fat to escape.

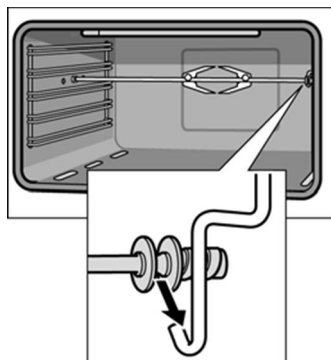
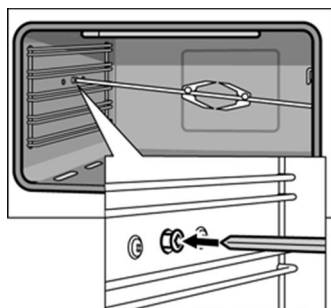
## Inserting the rotisserie

Insert the rotisserie as follows:



### **Risk of burns**

Never touch the hot surfaces of the cooking compartment or the heating elements. Children must be kept at a safe distance from the appliance at all times. Open the appliance door carefully. Hot steam may escape.



2. If the oven has been preheated, only attach the rotisserie if you are using an oven cloth or wearing (thermal) oven gloves. To attach it, slide one end into the recessed adapter in the left-hand side panel of the cooking compartment.
3. Hook the other end into the holder.
4. Pour a little bit of water into the baking tray and slide this into shelf position 1 to collect the run-off fat.



## Removing the rotisserie



### **Risk of burns.**

Never touch the hot surfaces of the cooking compartment or the heating elements. Children must be kept at a safe distance from the appliance at all times. Open the appliance door carefully. Hot steam may escape.

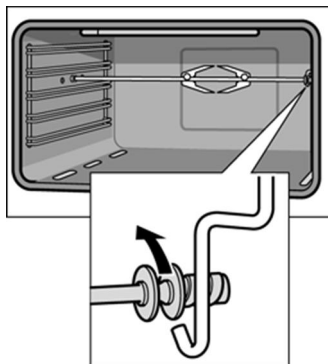


### **Risk of burns.**

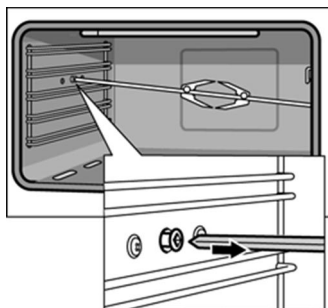
Never touch the rotisserie or other accessories directly when they are hot. Always wear oven gloves or heat-resistant gloves when handling hot accessories.

Remove the rotisserie as follows:

1. Carefully open the appliance door. Carefully remove the rotisserie from the holder.



2. Carefully withdraw the rotisserie from the recessed adapter in the side panel and remove it from the oven.
3. Take out the baking tray.



---

# Cleaning and care



Never use high-pressure cleaners or steam jets. Risk of short circuit.

Never use caustic or abrasive cleaning agents. These could damage the surface. If such an agent gets on the front of the appliance, wipe it off immediately with water.

Do not clean any surfaces of the appliance while they are hot.

## Switching on the oven lighting

To make it easier to clean the oven, you can switch on the oven lighting.

To switch on the lighting, press the function button for oven lighting until it locks into place.

---

## Catalytic cooking compartment panels

The catalytic cooking compartment panels are coated with self-cleaning enamel.

The surfaces clean themselves while the oven is in operation. Larger splashes will only be removed after the oven has been used several times.

## Self-cleaning surfaces

The rear and side walls are protected with catalytic panelling.

Never clean these surfaces with oven cleaner.

Slight discolouration of the enamel does not affect automatic self-cleaning.

## Using the correct cleaning agent

Do not use cleaning agents that contain abrasive substances or acids, or cleaning aids such as steel wool or stainless steel sponges. These could damage the surfaces.

Appliance parts	Cleaning agent and cleaning aid
Appliance door glass panel	<input type="checkbox"/> Use glass cleaner. <b>Risk of injury.</b> The lower edge of the door may have sharp edges. Clean the door and glass panels with care. <input type="checkbox"/> Do not use a glass scraper.
Control panel and knobs	<input type="checkbox"/> Wipe with a damp, soft cloth.
Seal (on the cooking compartment)	<input type="checkbox"/> Use warm soapy water.
Hook-in racks	<input type="checkbox"/> Use warm soapy water.
Cooking compartment Enamelled surfaces	<input type="checkbox"/> Use warm soapy water; Dry off with a soft cloth.
Appliance exterior Stainless steel surfaces	<input type="checkbox"/> Use warm soapy water; Dry off with a soft cloth. <input type="checkbox"/> Always remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. <input type="checkbox"/> Special stainless steel cleaners are available from the after-sales service or specialist shops.
Glass cover (in front of the oven lighting)	<input type="checkbox"/> Use warm soapy water.
Pan support	<input type="checkbox"/> Use warm soapy water. <input type="checkbox"/> Do not clean the pan supports in the dishwasher.
Appliance parts	Cleaning agent and cleaning aid
Accessory	<input type="checkbox"/> Soak in hot soapy water. Clean with a brush or sponge.

## Cleaning the interior glass of the oven

The interior glass of the oven door can be removed: with the door in the semi-open position, use both hands to remove the glass. After cleaning, refit the glass by proceeding in reverse order.

### Note

In some models, the glass is screenprinted. In this case, when refitting the glass make sure the screenprinted part is legible when the oven door is opened.

### The interior glass of the oven

The interior glass of the oven door can be removed: with the door in a semi-open position, remove the screws **A** and **B** and the profile **C** as shown in Fig.9. Use both hands to remove the glass as shown in Fig.9A. After cleaning, refit the glass by proceeding in reverse order.

Fig 9

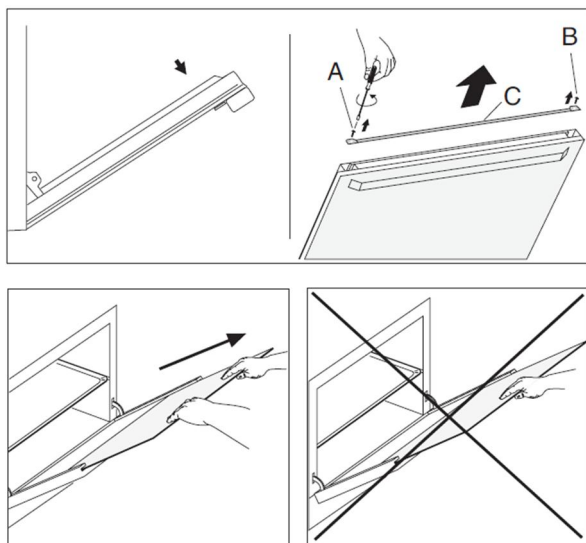
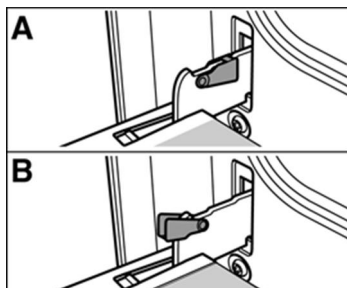


Fig 9A

## Removing and fitting the appliance door

You can remove the appliance door for easier cleaning.



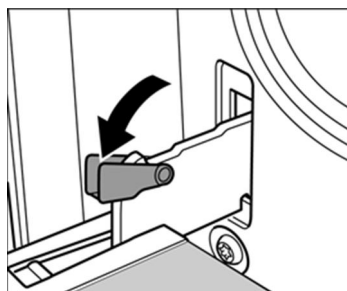
The hinges of the appliance door are each secured by a locking lever. When the locking lever is folded in (A), the appliance door is secured. It cannot be unhinged.

If the locking lever is open (B), only the hinge is secured, and you can remove the appliance door.

### **Risk of injury.**

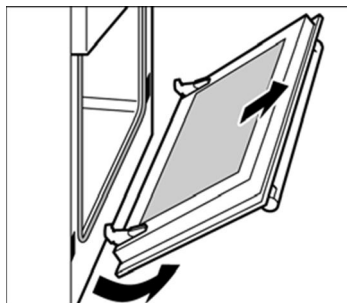
Do not reach inside the hinge.

### **Removing the appliance door**



Proceed as follows:

1. Open the appliance door.
2. Lift up the locking levers on both sides.

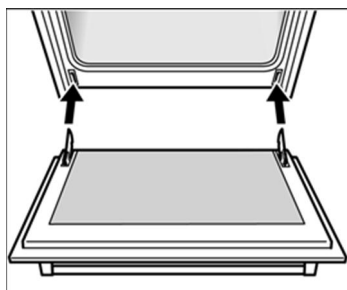


3. Close the appliance door until you feel resistance at an angle of around 15° (in relation to the closed appliance door).
4. Grip the door on either side with both hands.
5. Close the appliance door a little further.
6. Lift the door upwards and at an angle to remove it.

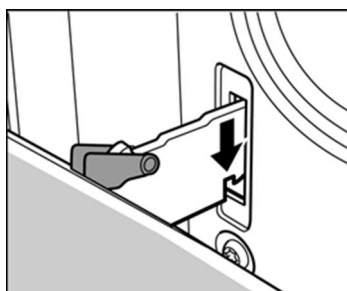
Do not disassemble the door.

## Fitting the appliance door

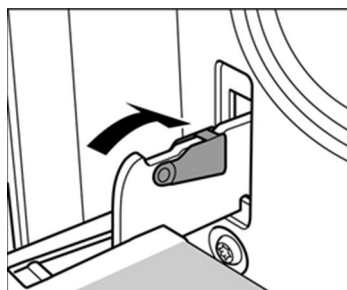
Proceed as follows:



1. Hold the appliance door at an angle.
2. Insert both hinges, left and right, into the supports.



3. Position the door so that the hinge grooves engage on both sides.
4. Open the appliance door.



5. Fold in the locking levers on both sides.
6. Close the appliance door.

## Removing and inserting the Hook-in racks

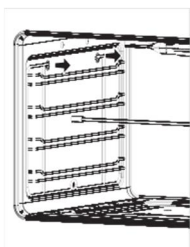
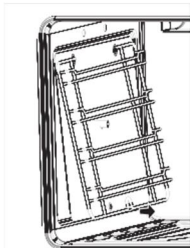
You can remove the Hook-in racks in order to clean them separately.

The Hook-in racks are all fixed to the walls of the cooking compartment at four points.

To remove the Hook-in racks, proceed as follows:

1. Undo the screw on the bottom the Hook-in rack.  
The lower hooks of the Hook- in rack are released.

### Removing the Hook-in racks

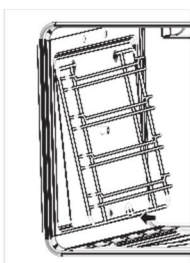
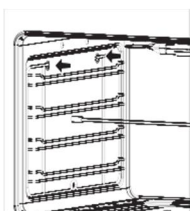


2. Take hold of the top of the Hook-in rack and screw on the screw on the bottom the Hook-in rack again.

### Inserting the Hook-in rack

To reinsert the Hook-in racks, proceed as follows:

1. Insert the upper hooks into the drill holes in the side panel.
2. Pull the Hook-in rack slightly downwards and insert the lower hooks into the drill holes.



---

# Faults and the after-sales service

Malfunctions often have simple explanations.  
Please read the following notes before calling the  
aftersales service.

Fault	Possible cause	Remedial action
The door panel steams up when the oven is hot.	Normal occurrence; caused by the difference in temperature.	Not possible; this has no effect on oven performance.
The appliance does not work.	Defective circuit breaker	Look in the fuse box and check that the circuit breaker for the appliance is in working order.
	Power cut	Check whether the kitchen light works, for example.
All dishes that are prepared in the oven become burnt very quickly.	Thermostat faulty	Call the after-sales service.
The oven lighting has failed.	Oven light is faulty	Replace the oven light. (see section "Replacing oven light")

Repairs may only be carried out by fully trained after-sales service engineers.

If your appliance is not repaired professionally, you may be exposing yourself to substantial risks.



## Replacing the oven light bulb

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

If the oven light bulb fails, it must be replaced. Replacement heat-resistant bulbs can be obtained from the after-sales service or from specialist retailers. Please specify the SN number of your appliance. Do not use any other type of bulb.

Proceed as follows:

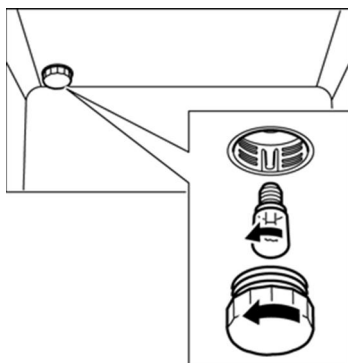
1. Switch off the relevant circuit breaker.
2. Open the appliance door.
3. Lay a tea towel in the cooking compartment if it is cold to prevent damage.
4. Unscrew the glass cover from the bulb inside the cooking compartment by turning it anti-clockwise.
5. Replace the bulb with one of the same type.

Voltage: 230 V

Power: 25 W

Thread: E14

**Temperature resistance: 300°C**



6. Screw on the glass cover again.
7. Remove the tea towel and switch the circuit breaker back on.

Turn the oven switch or your control panel in



position in order to check whether the oven lighting is working properly.

---

# Tips and tricks

The following are tips and tricks to help you when cooking food in your appliance.

---

## Tips for saving energy

Here are a few tips for saving energy when using the hob and oven.

---

### Tips on using the hob

#### Suitable cookware diameter

Make sure that the diameter of the cookware is suitable for the diameter of whichever hotplate you are using. You can find an overview of suitable diameters in the section entitled "Your new appliance - ceramic hob".

#### Cookware with lids

Use cookware with a flat bottom. If possible, use cookware with lids to save energy.

#### Less water

To reduce the cooking time for e.g. vegetables and potatoes, use less water.

---

### Tips on using the oven

#### Several cakes

It is best to bake several cakes one after the other. The oven is still warm. This reduces the baking time for the second cake. You can also place two cake tins next to each other.

#### Using residual heat

Where longer cooking times are used, you can switch the oven off 10 minutes before the end of the cooking time and use the residual heat to finish cooking.

#### Closing the appliance door

Always keep the appliance door closed when it is in operation. If you need to open the appliance door, close it again as soon as possible. Otherwise, the temperature will drop and the oven will need to heat itself up again.

---

## Tips for using your appliance

The following tips relate to ovenware and cooking and explain what to do if something goes wrong.

### General tips

Since a lower temperature allows more even browning.

Clean the appliance and accessories after each use, once they have cooled down.

Always place baking tins or ovenware in the centre of the wire rack.

Always place cookware in the middle of the hotplate on the hob.

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## Boiling and frying

### Cookware

For dishes which require a lot of liquid, use deep-sided pots so that they do not boil over.

The pan base must be clean, dry and flat.

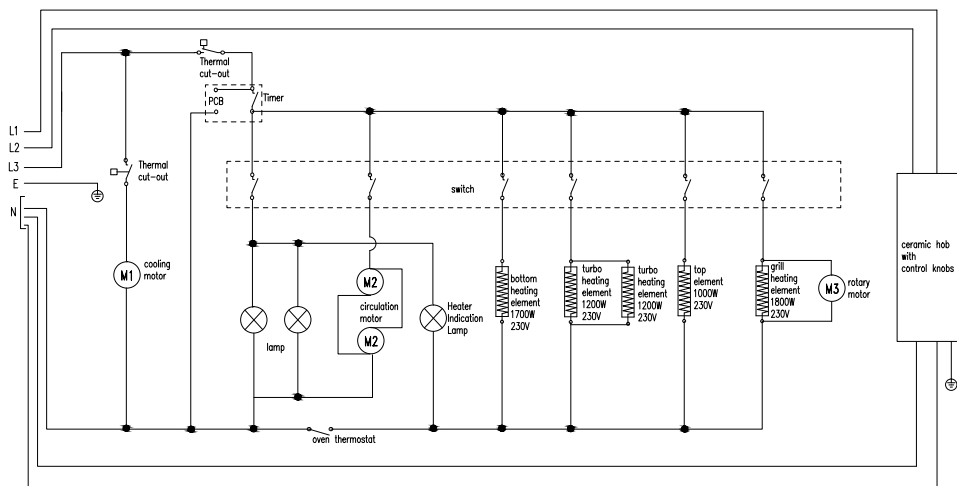
## Baking tips

<b>How to confirm whether your sponge cake is cooked through.</b>	Approximately 10 minutes before the end of the baking time stated in the recipe, pierce the highest point of the cake with a wooden skewer. If no cake mixture sticks to the wood, the cake is ready.
<b>The cake collapses.</b>	Next time, use less liquid or bake at a slightly lower temperature. Note the stirring times indicated in the recipe.
<b>The cake has risen high in the middle and less around the edges.</b>	Do not grease the edges of the baking tin. After baking, carefully loosen the cake using a knife.
<b>The cake is too dark on the top.</b>	Place the cake lower in the oven and bake at a lower temperature for slightly longer.
<b>The cake is too dry.</b>	Make tiny holes in the finished cake using a cocktail stick. Then pour fruit juice or an alcoholic drink over the cake. Next time, bake at a slightly higher temperature for less time.
<b>The bread or cake looks good but it is streaked with water inside.</b>	Next time, use less liquid and bake at a lower temperature for slightly longer. For cakes with a moist topping: Pre-bake the base first. Sprinkle the base with almonds and breadcrumbs and then pour the topping on. Take care to follow recipes and baking times.
<b>The pastries are not evenly browned.</b>	Set the temperature slightly lower. Excess greaseproof paper can affect the air circulation. Always cut the greaseproof paper down to the size of the baking tray.

## Tips on using the rotisserie

Place the joint as centrally as possible on the rotisserie and secure it at both ends with the retaining clips.

You can also truss the joint with string. With poultry, bind the ends of the wings underneath the back and the thighs against the body. This will prevent them from becoming too dark. Pierce the skin on the underside of the wings to allow the fat to escape.





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## WARRANTY REGISTRATION

Your ongoing satisfaction with your artusi product is important to us. We ask that you complete the enclosed Warranty Registration Card and return it to us so that we have a record of the artusi product purchased by you.

## PRIVACY

Worldwide Appliances respects your privacy and is committed to handling your personal information in accordance with the National Privacy Principles and the Privacy Act 1988 (Cth). A copy of the Worldwide Appliances Privacy Policy is available at [www.artusi.com.au](http://www.artusi.com.au). Worldwide Appliances will not disclose any personal information set out in the Warranty Registration Card ("Personal Information") without your consent unless required by:

1. law;
2. any Worldwide Appliances related company;
3. any service provider which provide services to artusi or assist artusi in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is to keep a record of the artusi product purchased by you, in order to provide a better warranty service to you in the unlikely event that there is a problem with your artusi product. Worldwide Appliances may contact you at any one or more of the address, email address or telephone numbers set out in the Warranty Registration Card. Please contact artusi on 1300 694 583 should you not wish to be contacted by Worldwide Appliances.

## WARRANTY

### 1. Warranty

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

24 months warranty products:

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

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

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

12 months warranty products:

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

Portable Appliances\* – Benchtop Models and Portable Gas Models

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

The Warranty does not apply if an artusi product is defective by a factor other than a defect arising in the manufacture of the artusi product, including but not limited to:

- (a) damage through misuse (including failure to maintain, service or use with proper care), neglect, accident or ordinary wear and tear (including deterioration of parts and accessories and glass breakage);
  - (b) use for purpose for which the artusi product was not sold or designed;
  - (c) use or installation which is not in accordance with any specified instructions for use or installation;
  - (d) use or operation after a defect has occurred or been discovered;
  - (e) damage through freight, transportation or handling in transit (other than when Worldwide Appliances is responsible);
  - (f) damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors outside the control of Worldwide Appliances;
  - (g) repair, modification or tampering by the purchaser or any person other than Worldwide Appliances, an employee of Worldwide Appliances or an authorised artusi service contractor\*;
  - (h) use of parts, components or accessories which have not been supplied or specifically approved by artusi.
  - (i) damage to surface coatings caused by cleaning or maintenance using products not recommended in the artusi product handbook provided to the purchaser upon purchase of the artusi product;
  - (j) damage to the base of an electric oven due to items having been placed on the base of the oven cavity or covering the base, such as aluminium foil (this impedes the transfer of heat from the element to the oven cavity and can result in irreparable damage); or
  - (k) damages, dents or other cosmetic imperfections not affecting the performance of the artusi in respect of an artusi product purchased as a "factory second" or from display
- The Warranty does not extend to light globes used in artusi products.

### 3. Domestic Use

Each artusi product is made for domestic use. This Warranty may not extend to artusi products used for commercial purposes.

**Continued over...**

## 4. Time for Claim under the Warranty

You must make any claim under this Warranty within twenty eight (28) days after the occurrence of an event which gives rise to a claim pursuant to the Warranty, by booking a service call on the telephone number below.

## 5. Proof of Purchase

Customers must retain proof of purchase in order to be eligible to make a warranty claim in respect of an artusi product.

## 6. Claiming under the Warranty

Customers will bear the cost of claiming under this Warranty unless Worldwide Appliances determines the expenses are reasonable, in which case the customer must claim those expenses by providing written evidence of each expense to Worldwide Appliances at the address on the Warranty Registration Card.

## 7. Statutory Rights

(a) These terms and conditions do not affect your statutory rights.

(b) The limitations on the Warranty set out in this document do not exclude or limit the application of the consumer guarantees set out in the Act or any other equivalent or corresponding legislation in the relevant jurisdiction where to do so would:

(i) contravene the law of the relevant jurisdiction; or

(ii) cause any part of the Warranty to be void.

(c) Worldwide Appliances excludes indirect or consequential loss of any kind (including, without limitation, loss of use of the artusi product) and (other than expressly provided for in these terms and conditions) subject to all terms, conditions and warranties implied by custom, the general law, the Act or other statute.

(d) The liability of Worldwide Appliances to you

for a breach of any express or non-excludable implied term, condition or warranty is limited at the option of Worldwide Appliances to:

(i) replacing or repairing the defective part of the artusi product;

(ii) paying the cost of replacing or repairing the defective part of the artusi product;

(iii) replacing the artusi product; or

(iv) paying the cost of replacing the artusi product.

(e) Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

## 8. Defects

Any part of an artusi product deemed to be defective and replaced by Worldwide Appliances is the property of Worldwide Appliances. Worldwide Appliances reserves the right to inspect and test artusi products in order to determine the extent of any defect and the validity of a claim under the Warranty.

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

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

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**ARTUSI**  
THE ART OF LIVING

Warranty Card tear off

WARRANTY REGISTRATION CARD  
01052013

Please complete and send to ARTUSI at: REPLY PAID 83617  
LEICHHARDT NSW 2040

Last Name:		First Name:
Address:		
State:	Postcode:	Email:
Home Phone:		Mobile:
Purchase Date:     /     /		(Please attach proof of purchase to validate warranty)

MODEL NUMBER	SERIAL NUMBER (if you cannot locate the serial number please call ARTUSI on 1300 694 583)
1	
2	
3	
4	

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#### DISCLAIMER

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