DAN2GTS • DAN64GTS/1 • DAN64GTS/2
DAN7 • DAN75GTS • DAN95GTS

2,4 & 5 BURNER GAS COOKTOPS

Appliance User Manual

danielaappliances.com.au

Daniela Appliances started in 1988. Formally known as Italnova, the company began operating by selling other major leading brands. Since then, Daniela Appliances has it's own range, continuously evolving, striving on delivering leading-edge quality products at very competitive prices.

From an Italian heritage our brand Daniela was then established in 2005 from a father's love to a daughter and naming it after Daniela, now the new proprietor. Daniela has worked closely with her father for many years learning from his decades of industry experience. Daniela with her extensive knowledge and understanding of appliances, now continues her father's legacy with a modern flare.

Our products are extensively tested and come with ISO certification certificates prior to importation. Daniela Appliances continuously designs and sources the best parts, to bring you an elegant feel that will last the test of time and for a third of the cost from a major brand.

Daniela Appliances is dedicated to offering our customers exceptional products with exceptional service. Our commitment is to provide our valuable customers the very best in technology with the very best in safety that combines both the values that brings us market success.

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DAN2GTS
30CM 2 BURNER GAS COOKTOPS

DAN64GTS/1 • DAN64GTS/2
60CM 4 BURNER GAS COOKTOPS

DAN7
75CM 5 BURNER GAS COOKTOPS

DAN75GTS/1
70CM 5 BURNER GAS COOKTOPS

DAN95GTS
90CM 5 BURNER GAS COOKTOPS

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SAVE THIS INSTRUCTION IN A SAFE PLACE FOR FUTURE REFERENCE

Thank you for choosing Daniela appliances!

Please read all instructions before using this appliance. This book contains valuable information about operation, care and service. Keep it in a safe place for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that new owner can be acquainted with the functioning of the appliance and relevant warnings.

The manufacturer cannot be held responsible for any inaccuracies due to printing or transcription errors that may be found in this handbook.

N.B.: the pictures shown in the figures in this manual are purely indicative.

IMPORTANT SAFETY INSTRUCTIONS

GENERAL INFORMATION

- The adjacent cabinetry/furniture and all materials used in the installation must be able to withstand a minimum temperature of 65°C above the ambient temperature of the room it is located in, whilst in use.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- Any damage caused by the appliance being installed in contravention of this temperature limit, **will be the liability of the owner.**
- This appliance is designed for domestic household use and for the cooking and frying of domestic foodstuffs.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- APPLIANCES OPERATING ON L.P.G. Where the hotplate is installed in marine craft of caravans, it must incorporate a flame failure device and is NOT to be used as a space heater.
- Do not modify this appliance.
- You should not use this appliance to store items on or as a work surface.
- You should not store or place flammable liquids/materials on top or near the appliance.

- **Repairs may only be carried out by service engineers or their authorised service agent.**

CHILD SAFETY

- We strongly recommend that babies and young children are prevented from being near the appliance and not allowed to touch the appliance **at any time**. During and after use, all surfaces will be hot.

DURING USE

- Any film or stickers that are present on the hob surface when it is delivered should be removed before use.
- Care should be used when utilising the appliance, otherwise there is a risk of burns being caused.
- You should not allow the electrical connection cables to come into contact with the hob surface when it is hot or any hot cookware.
- If fat and oil overheats, then it can ignite extremely quickly. For this reason, when cooking with fat and oil the appliance should not be left unattended.
- Make sure that all of the cooking zones are switched off after use.

CLEANING

- Cleaning of the hob should be carried out on a regular basis.
- **IMPORTANT:** Before attempting to clean the appliance, it should be disconnected from the mains and cool.
- Great care should be taken whilst using this appliance and when following the cleaning procedure.
- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

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OPERATING THE GAS HOB

LIGHTING BURNERS

Simply press the knob in and turn, anti-clockwise to maximum. Check that the gas has been lit, then continue to hold knob in for 15 seconds. If the burner fails to ignite, turn off and then try again. Select the right size burner for the required cooking.

= Gas off

Large flame: maximum setting

Small flame: minimum setting

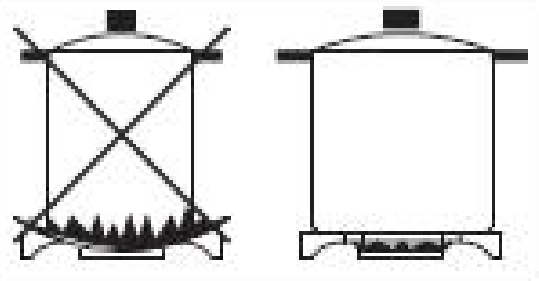
- When the burner is alight, adjust the flame to suit the cooking requirements.
- If the burner still fails to ignite, a match or lighting device can be used, but care must be taken. If the proble

DO NOT TOUCH HOT SURFACES, ALLOW HOB TO COOL BEFORE WIPING SPILLAGE. KEEP THE GAS IGNITERS CLEAN AND DRY.

PRACTICAL HINTS FOR USE:

WARNING - Do not use pots which exceed the width of the trivetts (the trivet is the frame with fingers that the pots sit on). If the pot size exceeds the edge of the trivet, flames could cause damage to work surfaces either side of the hotplate.

Do not use pots which are to small for the burner size, they may become unstable on the trivet.



- Always use a vessel for cooking that is appropriate in size for the size of the burner. Never use pots that are too small or to large. For wok cooking it is recommended that a domestic size wok, no larger than 400mm in diameter be used.
- Use a strong flame to bring liquids to the boil, seal meat and generally for food which must be cooked rapidly – i.e. when using a wok.
- Use a low flame for sauces or stews.
- Do not cook food over to strong a heat. Boil fast does not cook any faster but violently stirs up the food so that it loses its flavour.

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SUITABLE PANS

BURNERS	PANS	
	Minimum Diametre	Maximum Diametre
Wok	220mm	260mm
Rapid	180mm	220mm
Semi-Rapid	120mm	200mm
Auxilary	80mm	160mm

- The diametre of the bottom of the pan should correspond to that of the burner.
- The burner flame must never extend beyond the diametre of thepan.
- Use flat bottomed pans only.

CLEANING

Cleaning operations must only be carried out when the hob is cool and the appliance should be disconnected from the mains supply before commencing any cleaning process. Always wipe spills up when they occur. Do not leave spills to dry onto the surface of the hob.

HOB BURNER CAPS

- The hob burner caps simply sit on the burners. Just remove them and clean them with a moist, slightly soapy sponge.
- Do not put hob burner caps in cold water immediately after use. Thermal shock could cause the enamel to crack.
- The use of abrasive agents is not recommended as they could scratch and dull the surface.

ENAMELLED PARTS (TRIVETS)

- Never use abrasives, scouring pads or sharp objects. This will cause irreparable damage to the enamel.
- Clean the enamelled parts with soapy water when cold and wipe off with a clean, dry cloth. The enamel could dull if cleaned while it is still hot.

STAINLESS STEEL AND CHROMED PARTS

- Use commercial products designed for cleaning stainless steel and chromed steel, and follow the maker's instructions. Never use abrasives, scouring pads or sharp objects. Care should be taken when cleaning around the graphics.

INSTALLATION - GENERAL

The installation must be carried out by a suitably qualified and authorised person, in accordance with the current version of the following:

1. The requirements of the local Gas and Electrical authorities must be adhered to:-
   - Consult AS5601 (AG601) as appropriate
   - Consult SAA Wiring rules for electrical installations as appropriate.
2. Location of gas inlet
   • 64GTS located 125mm from left side at rear
   • 75GTS located 175mm from roght side at rear
   • 95GTS located left side, 250mm from front 30mm in from edge.
3. Electrical connection
   • 240mm C/L from RH side (as viewed from front)
   • 40mm C/L from rear
   • Connection is by means of flexible cord and plug.
4. Overall dimensions of hotplate

MODEL	WIDTH	DEPTH	HEIGHT
64GTS	580mm	500mm	80mm
75GTS	680mm	500mm	80mm
95GTS	860mm	500mm	80mm

5. Daniela Appliances and their appointed agents decline any responsibilities in the case of installation is not according to these instructions.
6. Remove any packaging, plastic film etc from appliance.
7. Before placing hotplate in position fit the foam sealing strip on the underside, around the perimeter. This will prevent spillage entering the cupboard under the hotplate.

   IMPORTANT: WHEN THE HOTPLATE IS INSTALLED ABUTTING A SIDE OR REAR WALL, THE WALL MUST BE OF NON-COMBUSTABLE MATERIAL, e.g. CERAMIC TILES.

The following minimum clearances to combustible materials must be observed:

- Minimum clearance from hotplate edge (burner) to side wall must be 200mm.
- Minimum clearance from the hotplate (burner) edge to rear wall must be 200mm.
- Minimum clearance from the hotplate to cupboard above the hob burners must be minimum of 600mm.

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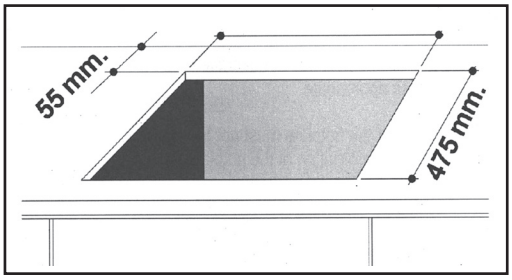
Rangehoods and overhead exhaust fans must be installed according to the manufacturer's instructions and AS5601, but in no case shall clearance from hob burners be less than 600mm for the rangehood and 750mm for the overhead exhaust fan. It is recommended that the adjacent kitchen surfaces should be capable of withstanding temperatures of 100°C.

Refer also AS5601 for installation requirements.

MODEL	WIDTH	DEPTH
64GTS	555mm	475mm
75GTS	555mm	475mm
95GTS	830mm	475mm



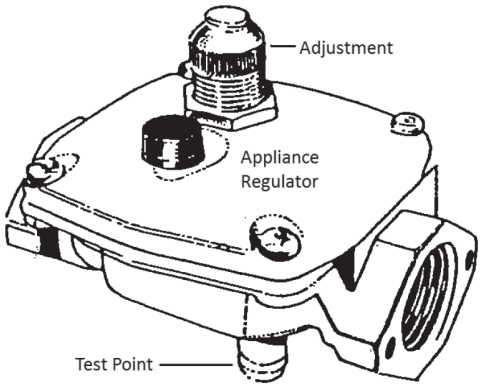
The hotplate must be secured to the bench using the supplied brackets and attached to ensure hotplate does not move (in position).

INSTALLATION - GAS CONNECTION

- These Technical Instructions have been prepared for use by Authorised persons. This unit must only be installed by an Authorised person e.g. licensed plumber and gasfitter.
- This appliance is for use with connections using rigid copper connection or; this appliance is suitable for installation with a flexible hose connection. Hose connection must be to AS1869 – Class B and be no more than 1.5 metres in length. Hose must be support independent of any surface which may become hot.
- Gas Inlet fitting is ½" BSP (male) thread.
- Fit the appliance inlet elbow and sealing washer and tighten, attach the regulator supplied for Natural Gas (if applicable) as close as possible to inlet of the hotplate. For LPG appliances, the test point adaptor (supplied) must be fitted. The supply connection is to be accessible with the appliance installed.
- It is recommended that an isolating valve and union be fitted, to enable disconnection for servicing. These are to be in an accessible location.
- Check connections are gas tight with soapy water or other approved method.

UNDER NO CIRCUMSTANCES USE A NAKED FLAME WHEN CHECKING FOR LEAKS.

- Check Gas Adjustments (refer INSTALLATION – GAS CHECKS AND ADJUSTMENTS)
- Ensure the appliance operating pressure is adjusted and set according to these instructions and local authority requirements. When satisfied that the hotplate is operating correctly, instruct the customer in its safe operation. Ensure the customer understands fully by having them operate the hotplate and all its functions.



Natural Gas Regulator

UNDER NO CIRCUMSTANCES USE A NAKED FLAME WHEN CHECKING FOR LEAKS.

- Check Gas Adjustments (refer INSTALLATION – GAS CHECKS AND ADJUSTMENTS)
- Ensure the appliance operating pressure is adjusted and set according to these instructions and local authority requirements. When satisfied that the hotplate is operating correctly, instruct the customer in its safe operation. Ensure the customer understands fully by having them operate the hotplate and all its functions.

INSTALLATION - ELECTRICAL CONNECTION

BEFORE CONNECTING THE PLUG INTO THE POWER SOCKET, FOLLOW THESE INSTRUCTIONS:-

- The electrical supply for the upright cooker must be a 240Volt 50 Hz.
- The fuse and electrical wiring of the home / premises must support the load of the appliance.
- The 3-pin plug, used to connect the electricity, must be easily reached when the hotplate is in its installed position.
- The hotplate must be earthed. Connect the hotplate to a properly earthed and rated power socket, as appropriate.
- The flexible cord of the appliance must not be subject to direct heat and must be positioned after installation of the hotplate so that its temperature does not exceed 75°C.

IMPORTANT: If a power socket needs to be installed or relocated, the work must be carried out by a licensed electrician.

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INSTALLATION - GAS CHECKS AND BURNER ADJUSTMENTS

IMPORTANT: Set appliance operating pressure to that indicated on appliance data plate. The test point is located on the appliance regulator (or adaptor for LPG) .

PRESSURE ADJUSTMENTS

- First turn off the appliance. Remove the sealing screw from the regulators test point at the rear of the appliance and place the hose of the Manometer onto it. Turn the gas on to the appliance and light the Wok Burner and Small Burner at maximum setting. Check the pressure and adjust at the regulator if necessary to the settings in the table on the last page or on the Data plate.
- For Propane Gas, adjust at the regulator on the gas supply cylinder – Turn regulator adjusting screw clockwise increase pressure whilst anti-clockwise decrease pressure. Refit the test point sealing screw when finished. Check installation for correct operation.

LOW FLAME SETTING

- Check the low flame setting for each hob burner with the control engaged in the minimum position. Turn the control until it engages in the minimum position and remove the control knob. Insert a screwdriver in the adjusting screw (located next to the gascock shaft). To increase the flame, turn the adjusting screw anti-clockwise. To decrease the flame, turn the adjusting screw clockwise. Adjust for a minimum, stable and clear flame.

  N.B. Ensure that the minimum flame will not be extinguished by air draughts.

IGNITER OPERATION

- Check that the igniter for each burner successfully ignites the gas and that the burner remains alight.
- If an igniter fails to work or a burner fails to remain alight, first remove the electrical supply plug from the electrical power outlet (GPO), and then check that all the electrical connections are clean, dry and in place. Also check burner to ensure ports are not blocked or dirty.
- If the hotplate fails to operate correctly, contact Daniela Appliances or their appropriate agent for service.

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ANCILLARY SERVICE INFORMATION

- **SERVICE TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON!**
- **DO NOT ATTEMPT ANY REPAIRS YOURSELF.**
- **DO NOT MODIFY APPLIANCE!**
- **ALWAYS ENSURE THAT THE GAS AND ELECTRICAL SUPPLY IS DISCONNECTED BEFORE SERVICING APPLIANCE.**
- **It is also recommended that this appliance be serviced at 12 month minimum.**

ELECTRICAL EQUIPMENT AND COMPONENTS

- ALWAYS ENSURE THAT THE POWER SUPPLY IS DISCONNECTED BEFORE SERVICING THE APPLIANCE.
- The electrical component is primarily located below the hob surface. Removal of the hob is straightforward by removing the control knobs, the trivets, the burner caps and burner head assemblies and skirts.
- Using a flat bladed screwdriver remove the five screws, one in each corner of the hotplates left and right spillage bowls and one centrally located at the rear of the centre spillage bowl.
- Then lift the hob upwards. Replacement is a reversal of the above procedure.
- Care must be taken to ensure that no damage occurs to the spark ignition leads or the igniters. The electronic ignition pack is easily accessible for service or replacement below the hob centrally at the rear.

GAS CONTROLS AND GAS MANIFOLD

- Removal of the gas manifold is initially accomplished by removing the control knobs, the trivets, the burner caps and burner head assemblies and skirts.
- Using a flat bladed screwdriver remove the five screws, one in each corner of the hotplates left and right spillage bowls and one centrally located at the rear of the centre spillage bowl.
- Care must be taken to ensure that no damage occurs to the spark ignition leads, igniters or thermocouples, if fitted. Disconnect all ancillary gas piping. Remove the two securing brackets at the front and also the securing bracket near the gas inlet point to the burner compartment. The gas manifold may then be extracted.
- Replacement is reversal of the above procedure.

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CONVERSION TO ANOTHER GAS TYPE

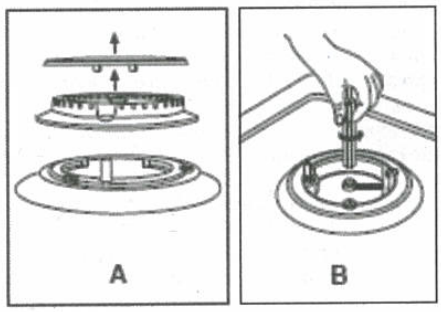
- If the gas appliance is to be used with another gas type e.g. either Propane Gas or Natural Gas, it must be converted by an Authorised Person. Contact Daniela Appliances or their authorised agent for information and parts.

	NATURAL GAS			PROPANE GAS		
	Injector Diameter	MJ/h	Gas Pressure	Injector Diameter	MJ/h	Gas Pressure
Wok Burner	1.70	13	1.0 kPa	0.98	13	2.75 kPa
Large Burner	1.40	10	1.0 kPa	0.90	10.5	2.75 kPa
Medium Burner	1.10	6.5	1.0 kPa	0.70	6.5	2.75 kPa
Small Burner	0.90	4.2	1.0 kPa	0.55	3.7	2.75 kPa
***64	30.2 MJ/h			29.7 MJ/h		
***75, ***95	40.2 MJ/h			40.2 MJ/h		
The table above shows the appropriate injector sizes for either Natural Gas or LPG (Propane)						

GAS ADJUSTMENT (CONVERSION TO LPG)

IMPORTANT! The conversion work must be carried out by a registered gas fitter and in accordance with the current standards.

WARNING: Always isolate the cooktop from the electricity supply before changing the injectors and/or adjusting the minimum flow of the burners.



- Remove the pan-stands, burners and flame spreaders (A).
- Unscrew the injector (B) and replace it with the stipulated injector for the new gas supply (see table on page 15).
- Reassemble all the burners carefully; in particular you should make sure that the flame spreader is correctly placed on the burner.

IMPORTANT! The minimum flow adjustment process must be completed before the appliance is next used.

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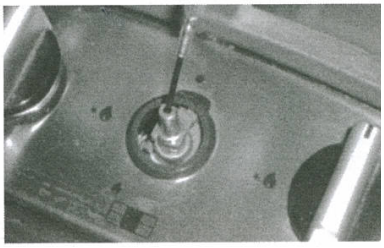
MINIMUM FLOW ADJUSTMENT FOR COOKTOP GAS TAPS

IMPORTANT! All work must be carried out by a registered gas fitter and in accordance with the current standards.

WARNING: Always isolate the cooktop from the electricity and gas supply before changing the injectors and/or adjusting the minimum flow of the burners.

- Switch the burner on and set the knob at the minimum position.
- Remove the knob from the tap and place a small bladed screwdriver in the centre of the tap shaft.
- Unscrew the adjusting screw, in order to increase the gas flow or tighten the adjusting screw to decrease the gas flow.
- The correct adjustment is obtained when the flame has a length of about 3-4mm.
- For ULP gas, the adjusting screw must be tightly screwed in.
- Refit the control knob.
- Make sure that the flame does not go out by quickly turning from maximum flow to minimum flow. If it does then remove the control knob and make further adjustments to the gas flow, testing it again once the adjustment has been made.
- Repeat this process for each one of the gas taps.
- When converting from Narural Gas to ULP gas ensure that the NG regulator is removed and replaced with the Test Point Assembly. A gas regulator suitable for a supply pressure of 2.75kPa should be at the inlet to the appliance. Replace the old data plate with one which is suitable for the type of gas for which the appliance has been regulated.



IMPORTANT! Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.

After conversion check the GAS PRESSURE and IGNITER OPERATION for the burners.

If the hotplate cooker cannot be adjusted to perform correctly, or if there is excessive flame discolouration, yellow tipping or excessive noise, contact Daniela Appliances or their authorised service agent for advice.

Please also ensure that the duplicate data plate supplied be attached to the appliance or in an easily accessible place such as an adjacent cupboard for future reference.

TROUBLESHOOTING HOTPLATES

- Users are not allowed to perform any maintenance operations on any parts of this appliance. Maintenance must be carried out exclusively by authorized technical service personnel.
- To access burners, injectors, valves etc; disconnect gas and power supply from appliance. Ensure appliance is cool before removing trivets, burners etc.

TROUBLESHOOTING HOTPLATES

- When you need to access under hob, remove screws which hold the hob in position, located under each burner. Lift hob to access valves and electrical system.
- To re-assemble, carry out work in reverse order, and test operation of appliance before leaving.

TROUBLE	POSSIBLE CAUSE	SOLUTION	
		FOR THE USER	FOR THE TECHNICAL SUPPORT SERVICE
Burner won't light.	Gas and electrical supply not working.	Check the gas supply is turned on. Also ensure electrical supply is operational	Test gas pressure, and electrical supply is correct. Turn on if necessary.
	Pressure drop in gas pipe.		Check appliance inlet supply, pipe sizes, contact the gas utility company;
	The ignition plug is not securely fixed, or the connection with the cable is wrong.		Check the connection.
	Ignition plug insulator damaged / dirty.		Clean / replace the plug.
	Clogged nozzle.		Clean the pilot flame nozzle or replace it.
	Burner dirty	Wash burner with warm soapy water, dry and reposition.	Clean or replace burner (if necessary).
	Gas valve damaged.		Replace it.
After releasing the knob, the flame goes out.	The thermocouple is not sufficiently heated by the burner flame.	Clean and repeat the ignition procedure.	Clean burner assembly.
	Thermocouple faulty.		Replace the thermocouple.
	Gas valve faulty.		Replace it.

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TROUBLESHOOTING HOTPLATES

- Users are not allowed to perform any maintenance operations on any parts of this appliance. Maintenance must be carried out exclusively by authorized technical personnel.

TROUBLE	POSSIBLE CAUSE	SOLUTION	
		FOR THE USER	FOR THE TECHNICAL SUPPORT SERVICE
Flame on main burner won't light	Pressure drop in gas pipe.		Check inlet gas pressure, pipe sizes, contact the gas utility company.
	Burner nozzle is clogged.		Clean the burner nozzle (see chapter, Replacing the main burner nozzles).
	Gas valve damage.		Replace it.
Insufficient heat in flame	Gas pressure does not seem strong enough.		Check gas pressure at appliance regulator. Adjust if necessary.
	Correct size burner used	Ensure correct size burner is being used for the pot.	
	Turn heat up on flame to cook food.		Replace it.
Uneven Cooking	Burner is set too high.	Use a lower temperature.	
	Incorrect size pot used for burner.	Place the pot on the burner appropriate to the cooking requirements.	

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TROUBLE	POSSIBLE CAUSE	SOLUTION	
		FOR THE USER	FOR THE TECHNICAL SUPPORT SERVICE
Uneven Cooking	Burner flame uneven.	Clean burner by washing in warm soapy water, dry and locate burner correctly.	Check inlet gas pCheck injector for dirt / spillage. Clean or replace burner if necessary.
	Pot supports not correctly positioned.	Pot supports are designed to go in one location. Ensure pot support is correctly located over burner.	
Gas Smell	Gas burner turned on but not ignited.	Turn off gas valves and wait 5 minutes. Ventillate area. Attempt to relight burner and ensure flame stays lit.	Check gas pressure at appliance regulator. Adjust if necessary.
	Gas burners 'Off' and can smell gas.	Turn gas supply off at appliance isolating valve and contact gasfitter.	Use approved methods of checking and locating gas leaks. Repair as required.

This appliance is marked according to the European directive 2002/96/EC for Waste Electrical and Electronic Equipment (WEEE).
By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead, it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

The packaging materials that are used are environmentally friendly and can be recycled.

Please discard all packaging material with due regard for the environment.

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NOTE: Model number and details are to be recorded below for future reference.
Please have the following information ready before calling our customer care team.

FURTHER INFORMATION

It is a warranty requirement that proof of purchase must be provided when booking a service call. Please be advised that without this proof of purchase, your warranty may not be honoured.

All warranty will be voided, if not installed by a licensed technician or tradesman.

Please record their details below for future reference:

TECHNICAN / TRADESMAN WHO INSTALLED: .....

.....

LICENSE NUMBER: .....

DATE OF INSTALLATION:.....

INSTALLATION RECEIPT NUMBER:.....

If you require more information, service, warranty or spare parts enquiries please contact customer care.

DANIELA APPLIANCES PTY LTD
(02) 9604 1226 (9am – 5pm EST, Monday – Friday)

TERMS AND CONDITIONS

TERMS OF WARRANTY

Daniela appliances warrants to the original purchaser of appliance providing the product is installed specifically for their intended use, under proper care, domestic/residential use and maintenance of the products supplied by Daniela appliances, will be free from defects in workmanship and materials subject to the terms and conditions to follow.

Daniela Appliances warranty only applies to the original owner and is not transferable. Our warranty covers rectification free of charge for any faults arising from defective materials or components and faulty workmanship. The product will be repaired or replaced at the discretion of Daniela Appliances.

NOTE: All costs of installation, stone benchtop replacement, cabinetry replacement or repair, sink/tapware removal, un-installation, cartage, freight, travelling expenses and insurance are to be paid by the customer.

RETURN POLICY

Kindly inspect your goods at time of delivery.

If you notice any damage to your goods please notify our delivery team at the time of delivery. Recommend you thoroughly inspect your goods at this time. If you notice any damage to your goods please call with in 24 hours of receiving delivery, please notify Daniela Appliances Pty Ltd immediately. Evidence of damage will be required.

If for any reason you need to return an item please call Daniela Appliances Pty Ltd on (02)9604-1226, within 48 hours of receiving the goods or appliances.

If your goods remain boxed and in an unopened condition, they may be returned with in 30 days of the invoice date for a full refund. A collection fee of $50 will be charged should you require Daniela Appliances Pty Ltd to collect the stock.

If your goods have been unboxed but otherwise are in as new condition (Have not been used or connected) a 20% restocking fee (20% of the purchase price) will apply.

Daniela Appliances Pty Ltd DOES NOT DEAL WITH FACTORY SECONDS, DAMAGES OR OPENED GOODS, and charges restocking fees to cover the return costs. A collection fee of $50 or the delivery charge if greater than the $50 will apply.

Please note that if you request connection of your appliance, Daniela Appliances Pty Ltd will unbox the product at the time of delivery. We recommend you inspect your goods thoroughly at time of delivery, as to avoid extra charges.

Return of goods are to be covered by the customer, or alternatively can be returned in person to Daniela Appliances Pty Ltd, at no extra charge. Please note that a collection fee of $50 or greater will be charged should you wish Daniela Appliances Pty Ltd, to collect the stock on your behalf.

You as a customer have a duty of care for the product whilst in your possession. If products are damaged by you, and subsequently returned, a charge will be made to repair the product to its original condition. Please be aware that where repair is economically viable, no refund will be given.

All refunds will be issued when goods arrive back to Daniela Appliances warehouse and have been inspected by a staff member of our team. Refunds will be made by the same method used for purchase. We are unable to accept returns of any goods that you have attempted to install or have used.

If there are any further queries, please don't hesitate to contact Daniela Appliances Pty Ltd on (02) 9604 1226.

THANK YOU.

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Daniela
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