



DAN90ASS
90CM BUILT IN 8 FUNCTION ELECTRIC OVEN
WITH ROTISserie
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 its 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.



DAN90ASS

90CM BUILT IN 8 FUNCTION ELECTRIC OVEN WITH ROTISSERIE





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 handbook are purely indicative.

IMPORTANT SAFETY & CARE INSTRUCTIONS

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY. PLEASE READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

- The manufacturer disclaims all responsibility if these instructions are not followed. Should you have any doubts, seek the assistance of an authorised person.

To maintain the EFFICIENCY and SAFETY of this appliance, we recommend:

- Call only Service Centres authorized by DANIELA APPLIANCES PTY LTD
 - Always use original Spare Parts.
1. This appliance is intended for non-professional use within the home and It is intended solely for cooking foodstuffs, it comes with 24-month parts and labour warranty, commencing date of purchase. Commercial warranty on Daniela Appliances are strictly 3 months from date of purchase.
 2. Daniela Appliances Pty Ltd will not be held responsible for any damage due to: Incorrect installation, improper, incorrect and irrational use.
 3. Before using the appliance, read the user manual carefully. Always keep this user manual close to hand since you may need to refer to it in the future.
 4. After remove the packing, check that the appliance is not damaged. If you have any doubts, DO NOT USE OR INSTALL the appliance, contact Daniela Appliances Pty Ltd or the store where you purchased the appliance, failure in doing so may affect your warranty options.
 5. Never leave the packing components (within the reach of children since they are a source of potential danger).



6. The appliance must be installed only by a qualified person in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.
7. The 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 supervised instruction concerning use of the appliance by a responsible person for their safety. Cleaning and maintenance operations must not be carried out by children without supervision.
8. The electrical safety of this appliance can only be guaranteed if the appliance is correctly and efficiently earthed, in compliance with current regulations on electrical safety. Always ensure that the earthing is efficient; if you have any doubts call in a qualified electrician to check the system. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
9. NOTE: When the oven is first used, an odour may be emitted, this will cease after a period of use. This odour is due to temporary finish on oven liners and elements and also any moisture absorbed by the insulation. It is recommended to burn out the excess finishing's on the liners of the oven before usage.
10. Ensure that the appliance is switched off before undertaking any maintenance, by switching off the main switches and turning all knobs to "OFF" position.
11. The openings and slots used for ventilation and dispersion of heat on the rear and below the control panel must never be covered.
12. The user must not replace the supply cable of this appliance. Always call an after-sales servicing centre authorized by Daniela Appliances in the case of cable damage or replacement.
13. This appliance must be used for the purpose for which it was expressly designed. Any other use is considered to be improper and consequently dangerous. The manufacturer declines all responsibility for damage resulting from improper and irresponsible use.
14. Parts of this appliance and its cooking surfaces, retain heat for considerable periods of time after switching off when touching these areas before they have completely cooled down.
15. When the appliance is in use, the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children well away.
16. If you use the power code for single phase, the minimum cross-sectional area is 4mm². For three phases, the minimum cross-sectional area is 2.5 mm².
17. The appliance that you have bought may be slightly different from the one illustrated in this manual. Please refer to the information related to the model you have.
18. If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. (If the hob surface is of glass-ceramic or similar material and protects live parts).
19. A number of fundamental rules must be followed when using electrical appliances. The following are of particular importance:



PLEASE ENSURE YOU READ THESE INSTALLATION GUIDES, RULES, TERMS AND CONDITIONS BEFORE CALLING FOR A SERVICE. FAILURE IN DOING SO MAY RESULT IN DAMAGES TO THE APPLIANCE AND JOINERY – CHARGES MAY BE APPLICABLE AND WARRANTY WILL BE VOIDED.

- **Never** allow the Mains Cable to be stretched, pulled or damaged if the appliance is moved for cleaning etc. Do not use the appliance if the Mains Cable is damaged, consult a qualified electrician.
- **Do not** modify or attempt to modify any of the characteristics of this appliance. This would be dangerous to your safety.
- **Do not** leave the appliance outside under the sun, rain, etc.
- **Do not** touch any electrical appliance if hands or feet are wet or damp.
- **Do not** use the appliance bare footed.
- **Do not** allow the appliance to be used unsupervised by children or persons unfamiliar with it.
- **Do not** use steam cleaners, as this may cause moisture build up.
- **Do not** use caustic oven cleaning products, abrasive chemicals, harsh solvents, wax polish, metal scrapers or steel wool, as these may damage the cavity of your oven.
- **Do not** use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass door since they can scratch the surface, which may result in shattering of the glass.
- To clean both the electronic programmer window and the oven door, use a window washing product applied to a soft cloth.
- **Ensure** that the appliance is switched off before cleaning.
- **Warning:** The glass on this door is made from a toughened material that can withstand heat and cooling without breaking, however as a precaution do not wipe with cold water while hot.
- **Always** clean after every use to avoid build up and the necessity of stronger cleaning products.
- At the end of cooking, do not pick up oven or grill items (grid, rotisserie) with your bare hands.
- **Never** pull your appliance by the door handle.
- **Do not** grill with the oven door open.
- **Do not** use this appliance as a space heater.
- **Do not** use the base of the oven for cooking. This could damage the oven.



- **Do not** use oven door as a shelf, bench or seat, and make sure that children are unable neither to climb nor sit on it.
- **Do not** push down on the open oven door.
- **Before using your new oven**, Run the oven at 200°C. Before using your oven for the first time, heat it while empty for approximately 15 minutes. Please ensure you heat each element in the oven before use.
- **Note**, that when first using the oven, ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased.

WARNING

- The appliance and the accessible parts of it will become hot during use. Be careful not to touch the heated elements. Children must not be allowed to touch the appliance, unless they are supervised continually.
- Only a qualified person in compliance with the instructions provided must install the appliance. Appliances are fully assembled as in normal operation without any parts removed. Daniela Appliances Pty Ltd declines all responsibility for improper installation, which may harm persons and animals and damage property.
- Ensure that the appliance is switched off before undertaking any maintenance, by switching off the main switches and turning all knobs to “OFF” position.



INSTALLATION

In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter.

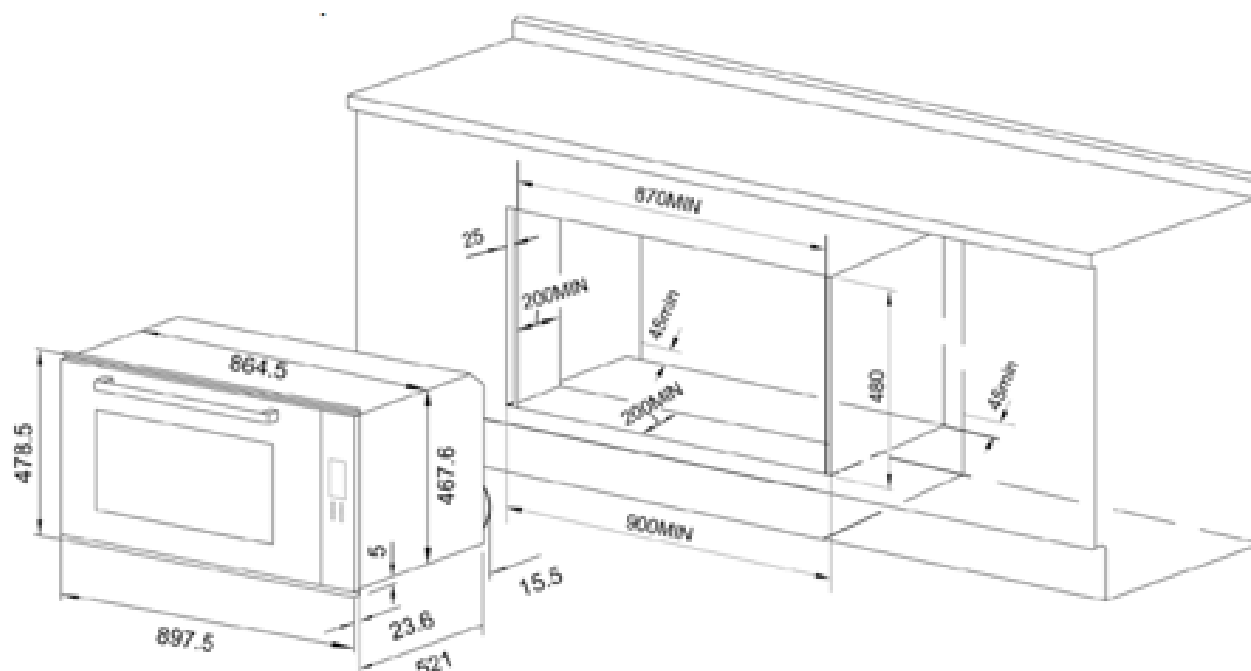
In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed.

The oven must have a 40mm clearance between the oven and the rear timber panel.

The panels of the adjacent cabinets must be made of heat-resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100°C.

In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

The oven must be secured by 4 screws to the cabinet.





ELECTRICAL CONNECTION

Those ovens equipped with a three-pole power supply cable are designed to operate with an alternating current. The wire for earthing the appliance is yellow-green in colour.

CONNECTING THE SUPPLY CABLE TO THE MAINS

Install a standardized plug corresponding to the load indicated on the data plate. When connecting the cable directly to the mains, install an omni polar circuit breaker with a minimum contact opening of 3mm between the appliance and the mains. The omni polar circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

The supply cable should be positioned so that it does not reach a temperature of more than 50°C with respect to the room temperature, anywhere along its length, or protected by insulation sleeping having an appropriate rating.

Before making the connection, check that:

- The electrical safety of this appliance can only be guaranteed if the oven is correctly and efficiently earthed, in compliance with regulations on electrical safety.
- Always ensure that the earthing is efficient; if you have any doubts call in a qualified technician to check the system.
- The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
- Before plugging the appliance into the mains, check that the specifications indicated on the data plate (on the appliance and /or packaging) correspond to those of the electrical mains system of your home.
- Check that the electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate. If you have any doubts, call in a qualified technician.
- If the socket and appliance plug are not compatible, have the socket replaced with a suitable model by a qualified technician.
- The latter in particular, will also have to ensure that the cross section of the socket cables, are suitable for the power absorbed by the appliance.
- The use of adapters, multiple sockets and /or extensions, is not recommended. If their use cannot be avoided, remember to use only single or multiple adapters and extensions which comply with current safety regulations. In these cases, never exceed the maximum current capacity indicated on the single adapter or extension and the maximum power indicated on the multiple adapter.



- **The plug and socket must be easily accessible. IMPORTANT.**
- If the oven is to work properly, the kitchen housing must be suitable.
- The panels of the kitchen unit that are next to the oven must be made of a heat resistant material.
- Ensure that the glues of units that are made of veneered wood can withstand temperatures of at least 120°C.
- Plastics or glues that cannot withstand such temperatures will melt and deform the unit, once the oven has been lodged inside the units, electrical parts must be completely insulated. This is a legal safety requirement.
- All guards must be firmly fixed into place so that it is impossible to remove them without using special tools.
- Remove the back of the kitchen unit to ensure an adequate current of air circulates around the oven. The hob must have a rear gap of at least 45mm.

TECHNICAL SPECIFICATIONS

Inner dimensions of the oven:

- Width 65.7cm
- Depth 43.5cm
- Height 35.1cm

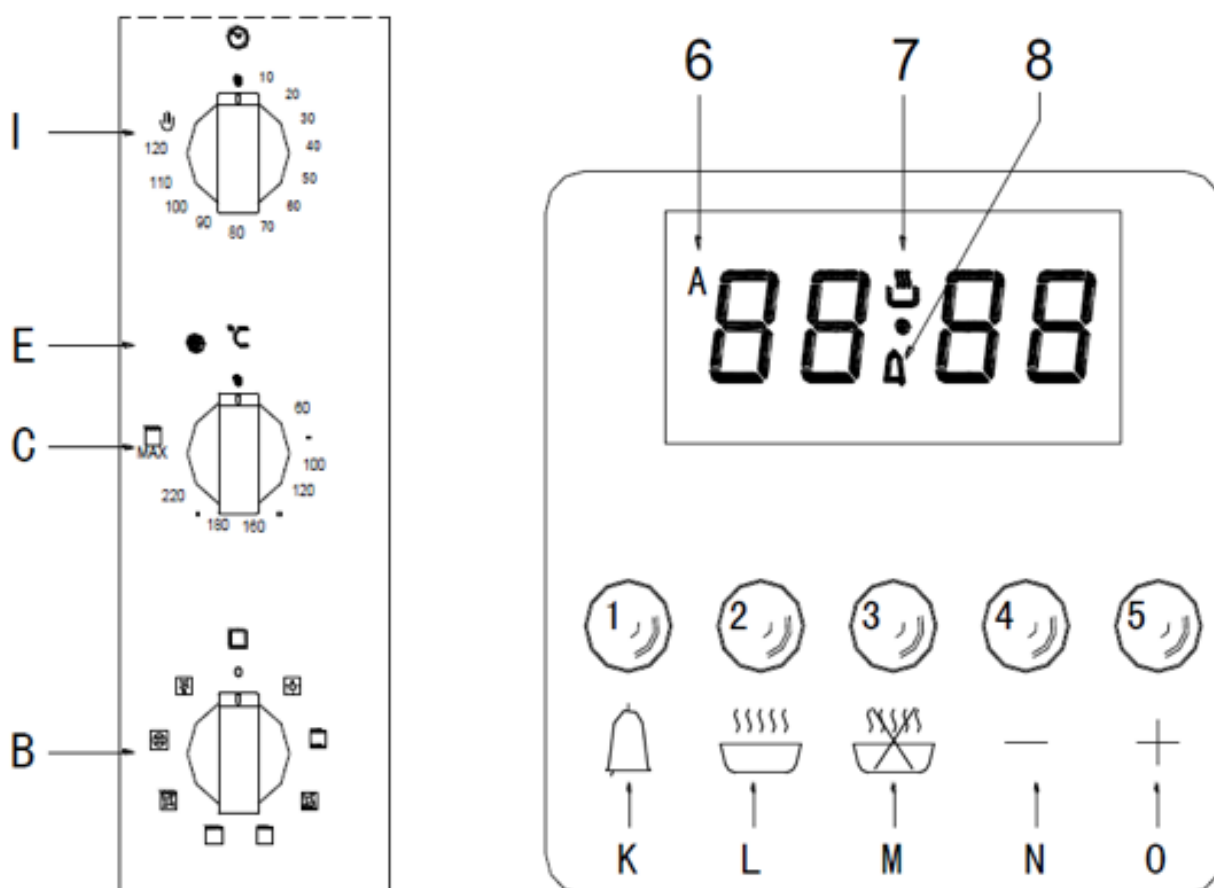
Inner Volume of the oven 105 litres

Voltage and Frequency of Power Supply: 220-240V ~50/60Hz or 50H

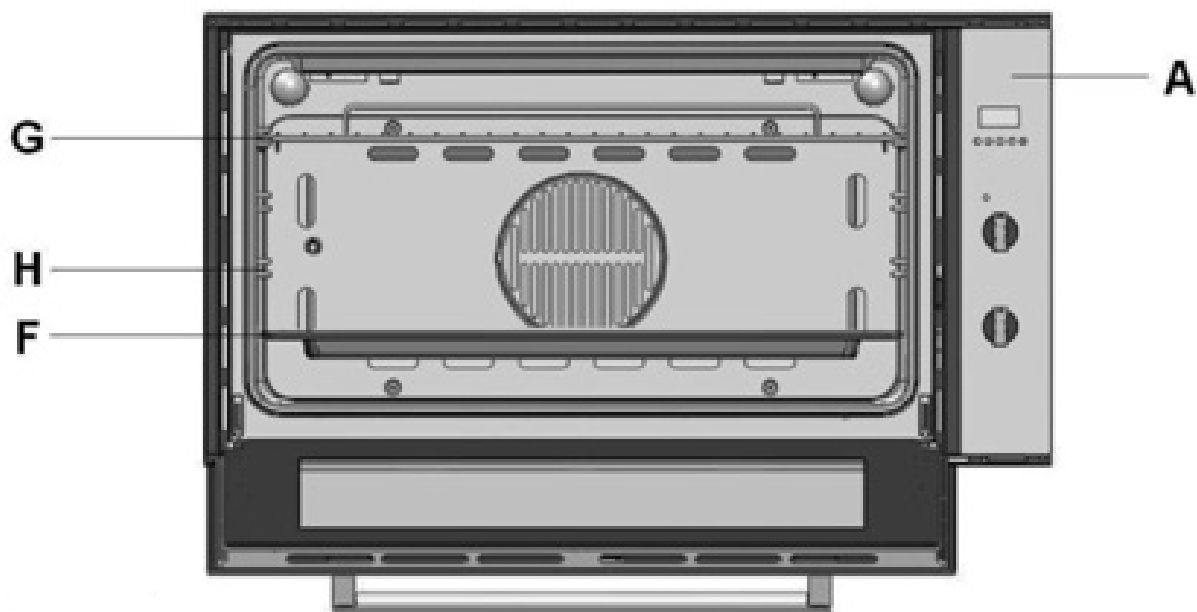
- **DURING USE THE APPLIANCE BECOMES HOT! CARE SHOULD BE TAKEN TO AVOID TOUCHING HEATING ELEMENTS INSIDE THE OVEN.**
- **ACCESSIBLE PARTS MAY BECOME HOT DURING USE. YOUNG CHILDREN SHOULD BE KEPT AWAY.**
- **DO NOT USE HARSH ABRASIVE CHEMICALS OR SHARP METAL SCRAPERS TO CLEAN THE OVEN GLASS!!! THEY CAN SCRATCH THE SURFACE, WHICH MAY RESULT IN THE SHATTERING OF THE GLASS.**



8-FUNCTION MODEL



- | | |
|---|---|
| <p>B. Cooking mode selection knob</p> <p>C. Cooking temperature selection knob</p> <p>E. Oven indication light
(only available on certain models)</p> <ul style="list-style-type: none"> • When lit, it indicates the oven is heating up to the set temperature or the heat plate is heating according to the heating model set. <p>I. Guides for sliding the racks or dripping in and out.</p> <p>K. Minute control</p> | <p>L. Cooking Duration time with automatic operation</p> <p>M. End of cooking time</p> <p>N. Carrying backwards button</p> <p>O. Carrying forward button</p> <p>6. Automatic program</p> <p>7. Duration, Delay and Manual cooking</p> <p>8. Minute minder</p> |
|---|---|



- A. Control Panel
- F. Dripping Pan or Baking Sheet
- G. Oven Rack
- H. Carrying forward button



HOW TO USE YOUR OVEN

This multifunction oven combines the advantages of traditional convection oven with those of the more modern fan assisted models in a single appliance.

It is an extremely versatile appliance that allows you to choose easily and safely between different cooking modes. The various features offered by the oven are selected by means of selector knob "B" and thermostat "C" situated on the control panel.

Notice: The first time you use your appliance, we recommend that you set the thermostat to the highest setting and leave the oven on for about half an hour with nothing in it, with the oven door shut. Then, open the oven door and let the room air in. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

Notice: Place the dripping pan provided on the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven only when using the rotisserie (only available on certain models).

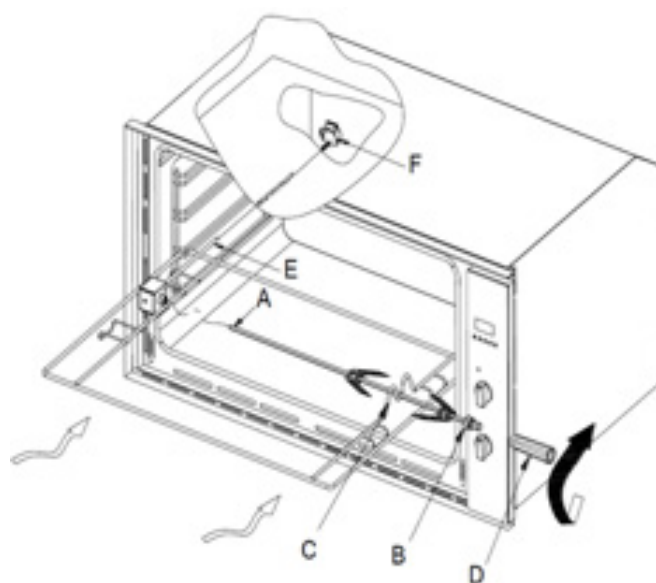
Never place anything on the bottom of the oven during operation as this could damage the enamel finishing. Place your cookware (dishes, aluminium foil, etc.) on the racks provided with the appliance inserted especially along the oven guides.

Notice: to use the oven in manual mode (not using the end cooking time programmer); the symbol must be aligned with the reference mark on the control panel.

ROTISSERIE

To start the rotisserie, proceed as follows:

- Insert the rotisserie rod "A" into the drive unit and groove "B" into bend "C";
- Turn the plastic handle "D" anti-clockwise and slide the rack into the oven runners ensuring that the rod "E" slots into the hole "F";
- The rotisserie rack must always be fitted in the middle of the oven (second position from bottom);
- Start the turnspit using knob "B" to select setting.





FUNCTION USE



LIGHT

This function turns the light on in your oven. Useful for when cleaning.



DEFROST

This function operates by using the fan only. The air is distributed inside the oven allowing for food to defrost at a quicker rate, and without protein alteration.



CONVECTION

The top and lower heating element is switched on. Heat travels to the centre of the oven by natural conduction. Perfect for when you are wanting to keep foods moist while cooking or for foods that need to be cooked low and slow. Perfect for roasts, cakes, casseroles, ribs, etc.



FAN FORCED

Both the fan and rear element operate together when using this function. This function is perfect for multi-layer cooking and is suitable for all forms of roasting and baking. Perfect for cookies, meringues, roasts, pastries, etc.



GRILL

This is perfect for grilling and gratin. This function must always be used with half open door and control protection in position. For best results use with a minimum temperature of 210 degrees. For best results use the top 3 shelf positions when using this function.



FAN GRILL

This function utilises the rear fan and the full grill at the same time. The air which is heated is circulated and evenly distributed around the oven. For best results use with a minimum of 210 degrees. For best results use the top 3 shelf positions when using this function. When using this function place your food onto the grill inset rack to allow for air to flow between your food and the tray below it. If used properly, there is no need to rotate your food when using this function. Perfect for grilling meat, chicken, fish, sausages etc.



FUNCTION USE



BOTTOM ELEMENT WITH FAN

This function utilises both the bottom element and the rear fan at the same time. For best results use the bottom 3 shelf positions when using this function. Perfect for any foods that require a crunchy base. Perfect for pizza (both fresh and frozen), quiche, pizza etc.



TOP ELEMENT

Position of thermostat knob "C": Between 60°C and Max. The top heating elements comes on. This mode can be used to brown food at the end of the cooking duration. Perfect for flash browning dishes like cauliflower and macaroni cheese, when you need to achieve a gratin finish.

DELAYED COOKING KNOB (I) (only available on certain models)

This model is equipped with a timer to control when the oven shuts off during cooking. Position of timer knob.

- "I": Between 10minutes and 120 minutes.

At the end of the programmed length of time, the timer will sound and automatically turn off the oven.

SETTINGS

- After pressing a function button, the required time can be set via the +/- keys.
- For quicker regulation, keep the required key pressed.
- By pressing the function key and then releasing it, the pre-selected function appears on the display and remains for 5 seconds during the time the setting can be performed (with one hand).
- Five seconds after releasing the function key or finishing the setting, the display returns to the clock.
- Any program set will start immediately. Program selection is accompanied by the sound of a buzzer.



SETTING THE TIME (CLOCK)

- Select the clock function by simultaneously pressing the Duration (2) and End of Cooking (3) time keys and adjust the clock by means of the +/- 4+5 keys.
- All the Programs set will be cancelled and relay will switch off.
- **NOTE: THIS OVEN WILL NOT OPERATE UNTIL THE TIME HAS BEEN SET!!**

MANUAL OPERATION

- Simultaneously press the Duration (2) and End of cooking (3) time keys (the auto symbol will be cancelled).
- the saucepan symbol will light up. Any program set will be cancelled.

SEMI AUTOMATIC OPERATION AND COOKING DURATION

- Press the Cooking duration (2) key and set the duration by means of the +/- (4+5) keys. The saucepan symbol will appear.
- The relay output will be activated.
- If clock = end of the cooking time, the relay and saucepan symbol will be off.
- The buzzer will sound and symbol A will blink.

SEMI AUTOMATIC OPERATION AND END OF COOKING TIME

- Press the end of cooking time key (3) and set the required time by means of the +/- (4+5) keys.
- The symbol A and the symbol of the saucepan will light up.
- The relay output will be activated.
- If clock = end of the cooking time, the relay and saucepan symbol will switch off.
- The buzzer will sound and the symbol A will blink.

COMPLETELY AUTOMATIC OPERATION

- Press the duration key (2) and set the required time by means of the +/- keys (4+5). The symbol A will appear.
- The relay will come on the saucepan symbol will appear.
- Select the End of cooking time function (3)- the minimum setting time will appear.
- Set the required time by means of the +/- keys (4+5).
- The saucepan symbol will re-appear when the clock time = the calculated switch on time.
- After setting the automatic program the symbol A will blink. The buzzer will sound and the saucepan symbol and relay will switch off.



MINUTE MINDER

- Press the Minute control key (1) and set the required time by means of the +/- keys (4+5).
- While the set time runs, the bell symbol will appear.
- When the set time elapses, the buzzer will sound.

BUZZER

- The buzzer remains active for 7 minutes after the minute control cycle or the cooking program has finished.
- Press any function key to stop the buzzer.

PROGRAM START-UP AND CHECK

- A set program is run when the required time has also been set. The remaining timers can be checked at any time by selecting the relevant function.

SETTING ERROR

- The setting is not correct if the clock time is between the beginning of the cooking time and the end of the cooking time.
- The error is indicated via sounding of a buzzer and blinking of the Auto symbol.
- An incorrect setting can be corrected by re-setting either the beginning or end of cooking time.

CANCELLING A PROGRAM

- A program can be cancelled by selecting the manual function.
- A set program is automatically cancelled when it reaches the end of its cycle.

THE OVEN LIGHT

- Set knob "B" to the symbol to turn it on.
- It lights the oven and stays on when any of the electrical heating elements in the oven come on.

COOLING VENTILATION

In order to cool down the exterior of the appliance, this model is equipped with a cooling fan, which comes on automatically when the oven is hot.

When the fan is on, a normal flow of air can be heard exiting between the oven door and the control panel.

Note: When cooking is done, the fan stays on until the oven cools down sufficiently.



MAINTAINING YOUR OVEN

This appliance is for household use only, don't use it outdoors!

IMPORTANT:

Unplug your oven before cleaning, or performing maintenance!

To extend the life of your oven, it must be cleaned frequently.

HOW TO CLEAN YOUR OVEN

WARNING!!

- **NEVER USE STEAM CLEANERS OR PRESSURE CLEANERS TO CLEAN YOUR APPLIANCE, AS THEY CAN CAUSE MOISTURE BUILD UP!**
 - **NEVER USE CAUSTIC OR ABRASIVE CLEANERS OF ANY KIND AS THEY WILL DAMAGE YOUR OVEN!**
 - **NEVER USE ABRASIVE PADS TO CLEAN ENAMELLED, CHROMED OR STAINLESS STEEL SURFACES.**
1. Wait until the oven has cooled before removing oven shelving and racks. Wash in lukewarm soapy water (and household cloudy ammonia if necessary). And dry at the end. It is recommended to wash after every use especially after roasting and grilling to avoid, stubborn build-up of grease and fats. If stains are difficult to remove use only non-caustic specialised cleaning products.
 2. Leave the oven door open whilst it is drying.
 3. Regularly wipe the control panel with a microfibre cloth to avoid damage to the control panel and the enamel.
 4. When using commercially stainless-steel cleaning products avoid cleaning any lettering or symbols as they can become damaged.
 5. Not recommended; However, if you use a non-caustic oven cleaner, follow the instructions on the product carefully.
 6. Chrome shelves: Use detergent and hot water. If very dirty use a non-abrasive nylon scour.
 7. After every use and while still warm, wash pan and grill insert with warm soapy water and a suitable sponge. Rinse and dry before replacing in position. Oven Pan/Tray is dishwasher friendly.



All grades of stainless steel can stain, discolour or becomes greasy. Clean the cooker regularly, using the procedures outlined below.

Care must be taken when wiping exposed stainless-steel edges as they can be sharp.

- The front frame around the oven can be cleaned with stainless steel cleaners if it becomes soiled or discoloured. Avoid cleaning any lettering or symbols as the can become damaged.
- Always clean the stainless steel in the direction of the grain. Going against the grain may scratch the surface.

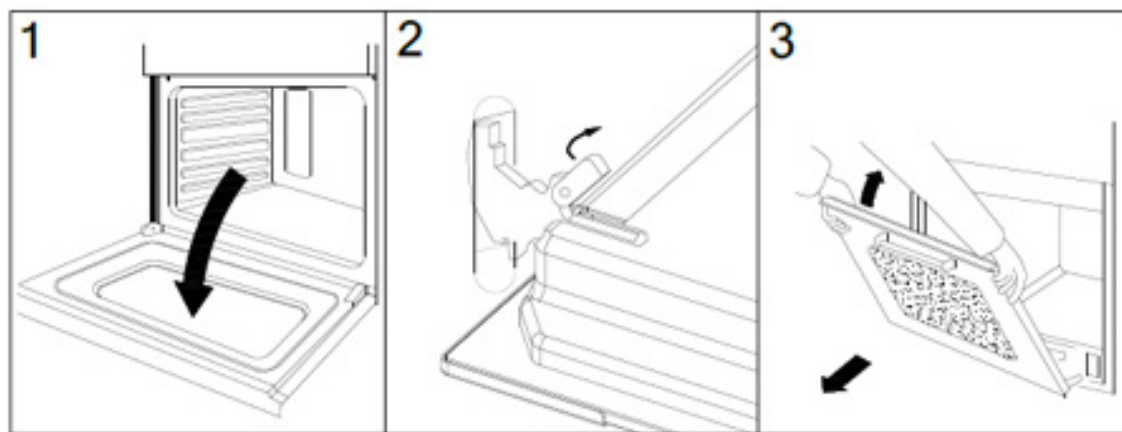
DOOR CLEANING

1. Wait until the oven door has cooled before wiping clean. Wash in lukewarm soapy water. And dry with a microfibre cloth at the end. It is recommended to wash after every use especially after roasting and grilling to avoid, stubborn build-up of grease and fats. If stains are difficult to remove use only non-caustic or non abrasive specialised cleaning products.
2. Do not use metal scrapers or rough abrasive materials, as these may scratch the glass and potentially cause it to crack or shatter.

HOW TO REMOVE THE OVEN DOOR

For a more thorough clean, you can remove the oven door. Proceed as follows:

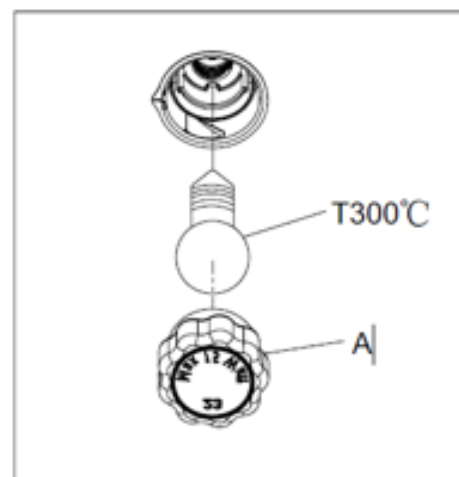
- Open the door fully;
- Lift up and turn the small levers situated on the two hinges;
- Grip the door on the two external sides, shut it slowly but not completely;
- Pull the door towards you, pulling it out of its seat;
- Reassemble the door by following the above procedures in reverse order.



NOTICE!!
THE INNER GLASS IS NOT REMOVABLE

Replacing the Lamp in the Oven

- Unplug your oven!
- Wear rubber gloves when replacing the bulb
- Disconnect the oven from the power supply by means of the omni polar switch used to connect the appliance to the electrical mains; or unplug the appliance if the plug is accessible.
- Unscrew the glass cover attached to the lamp holder; following characteristics:
 - Voltage: AC220V-240V
 - Wattage: 15W
 - Socket: E 14
- Remount the glass cover and reconnect the appliance to the power supply.



WARNING!!

Ensure that the appliance is unplugged before replacing the lamp to avoid the possibility of electric shock.



WARNING!!

Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner, please contact Daniela Appliances Pty Ltd.

REPAIR, OR ADJUSTMENT

During operation, the oven glass door and adjacent parts of the appliance become hot. Make sure, therefore, that children do not touch the appliance.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

ANY DAMAGE CAUSED FROM INCORRECT REMOVAL OR INSTALLATION OF THE OVEN DOOR WILL NOT BE COVERED UNDER WARRANTY.

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:

TECHNICIAN / 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)



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.

Model number:.....

Serial number:

Place of purchase:.....

Date of purchase (NOT Installation):

Receipt or Invoice Number:

This symbol on the product or in the instruction manual means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the EU. For more information, please contact your local authority or the retailer where you purchased the appliance.



When you unpack the appliance, make sure that it has not been damaged in any way. If you have any doubts at all DO NOT INSTALL OR USE THE APPLIANCE. In this instance please contact your retailer or Daniela Appliances direct. Keep packing material such as plastic bags, polystyrene, nails or screws out of the reach of children, as they are a choking hazard.



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 within 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 within 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.

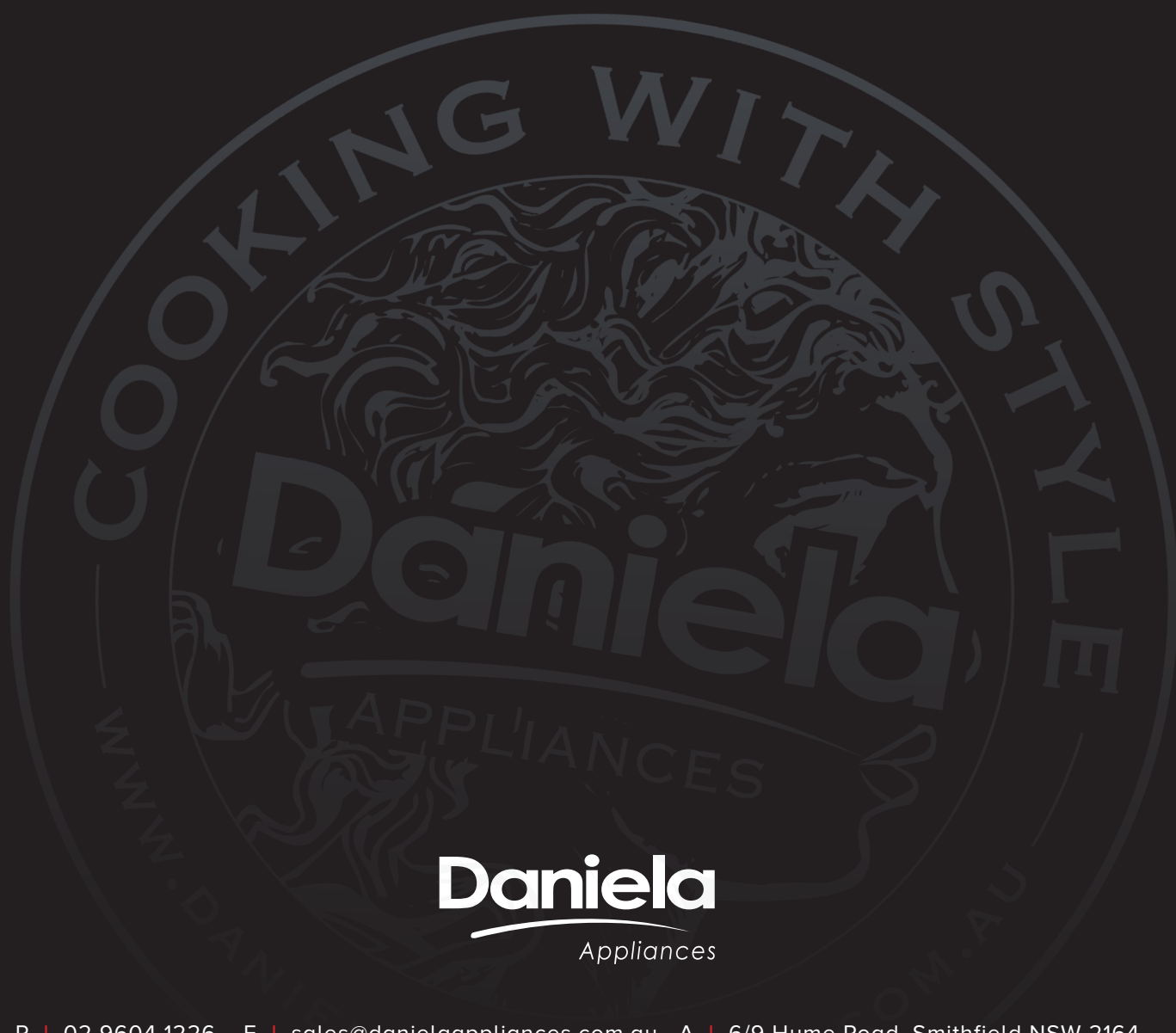
You as a customer have a duty of care for the product whilst in your possession. If products are damaged by you, and subsequently returned, a charge will be made to repair the product to its original condition. Please be aware that where repair is economically viable, no refund will be given.

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.



Daniela
Appliances

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