

Bellini®

USER MANUAL



Glass Built In Gas Cooktop

Model No.

BDG604G, BDG604G-F FINELINE: 5102880 Aus/NZ

BDG302WG, BDG302WG-F FINELINE: 5102875 Aus Only

BDG301G, BDG301G-F FINELINE: 5102876 Aus Only

GSM Retail Australia Pty Ltd ABN: 53 007 682 475
For Warranty and technical queries: Australia 1300 373 199
For Warranty and technical queries: New Zealand 0800 764 912
www.belliniappliances.com.au

V19 October 2023

Thank you.

Thank you for choosing Bellini Appliances.

This Bellini appliance carries a 3 year in home warranty, be sure to retain your user manual and receipt.

For all warranty and technical queries please phone:

Australia 1300 373 199

New Zealand 0800 764 912

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Safety Instructions

This manual explains the proper installation and use of your appliance, please read it carefully before using even if you are familiar with the product. The manual should be kept in a safe place for future reference. In case of failure, only the Authorized Technical Service may repair this hob. Otherwise the guarantee will be null and void. All Bellini Appliances are for domestic use only.

Warning

General Safety

- An authorised service person must install this appliance and MUST provide a Certificate Of Compliance. This certificate should be retained along with your proof of purchase.
- Built-in appliances may only be used after they have built in to suitable built-in units and work surfaces that meet local authority standards.
- In the event of faults with the appliance or damage to the glass ceramic (cracks, scratches or splits), the appliance must be switched off and disconnected from the electrical supply, to prevent the possibility of an electric shock.
- Repairs to the appliance must only be carried out by trained registered authorized service persons / engineers.
- The technical and identification data for the hob is located on the reference data plate fixed to the underside of the appliance.
- This reference data plate must be consulted before making the electrical connections.
- The electrical connections must be made by specialist installers to the legal and regulatory requirements in each country.
- If the cable is damaged in any way it must be replaced by the manufacturer or after sale service or by authorized technical staff, to avoid hazard.

Correct Use

- People (including children) who, because of their physical, sensory or mental capabilities or their inexperience or ignorance are not able to use the device safely, should not use this device without supervision or instruction by a responsible person.
- This appliance should be used only for normal domestic cooking and frying of food.
- The appliance must not be used as a work surface or as a storage surface.

- Additions or modifications to the appliance are not permitted.
- Do not place or store flammable liquids, highly inflammable materials or fusible objects (e.g. plastic film, plastic, aluminum) on or near the appliance.
- Do not heat an empty pan on the appliance.

Children's Safety

- The cooking zones will become hot when you cook. Therefore, always keep small children away from the appliance.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.

Safety During Use

- Remove stickers and film from the glass surface.
- There is the risk of burns from the appliance if used carelessly.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Overheated fats and oils can ignite very quickly. Warning! Fire hazard!
- Switch the cooking zones off after each use.
- Users with implanted pacemakers should keep their upper body at least 30 cm from cooking zones that are switched on.
- Risk of burns! Do not place objects made of metal, such as knives, forks, spoons and saucepan lids on the cooking surface, as they can get hot.



Safety Instructions

Safety When Installation

- Do not use or store flammable materials in the appliance storage drawer or near this appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- This appliance shall not be used as a space heater.
- This hotplate must be installed in accordance with:
AS 5601 - Gas Installations (for Australia) – current edition
NZS 5261 – Code of Practice for the Installation of Gas Burning Appliances and Equipment (for New Zealand) This standard may not be now current!!
Local gas fitting regulations
AS/NZS 3000 – Electrical Installations (Wiring Rules)
Building codes
Any other relevant statutory regulations.
- Check the gas type label on the underside of the hotplate, adjacent to the gas connection to ensure it corresponds to the installation gas supply. If in doubt contact the supply authority.
- The power supply cord (supplied) must not touch against any hot surfaces and must be placed so that its temperature does not exceed 75 degrees at any point along its length.
- After connecting to gas, check for leaks using soapy solution, never a naked flame.
- Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B10mm

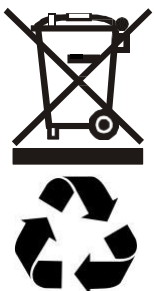
diameter and no more than 1.0metre in length. Any hose assembly used must be restrained from accidental contact with the flue outlet of an under bench oven.

How To Avoid Damage To The Appliance

- The glass surface can be damaged by objects falling onto it.
- The edge of the glass ceramic can be damaged by being knocked by the cookware.
- Cookware made of cast iron, cast aluminum or with damaged bottoms can scratch the glass surface if pushed across the surface.
- Objects that melt and things that boil over can burn onto the glass surface and should be removed straightaway.
- Do not use the cooking zones with empty cookware or without cookware.
- To avoid damaging cookware and glass ceramics, do not allow empty saucepans or frying pans to keep heating by the hob.
- The ventilation gap of 5mm between the worktop and front of the unit underneath it must not be covered.
- Do not modify this appliance.

Safety When Cleaning

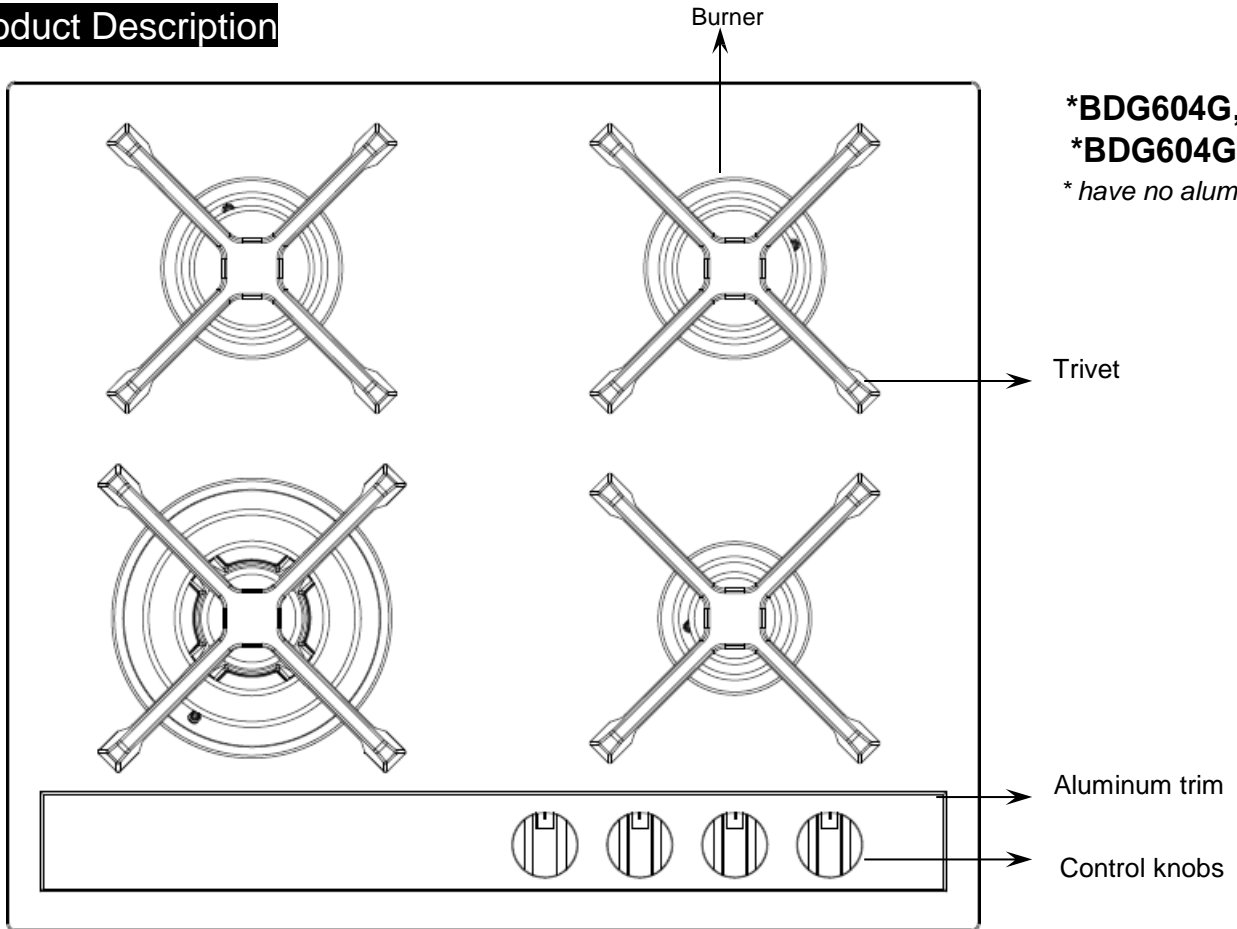
- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high pressure cleaning equipment is not permitted.



Disposing Of The Device

When disposing of the device, do not bring it to regular municipal waste containers. Instead, bring it to electrical and electronic waste recycling and reuse center. A relevant label has been put on the device, its instructions manual, or the package. The device has been manufactured of recyclable material. By bringing old device to recycling collection center, you show that you care about nature. Ask your local environmental care authority for information on location of such facilities.

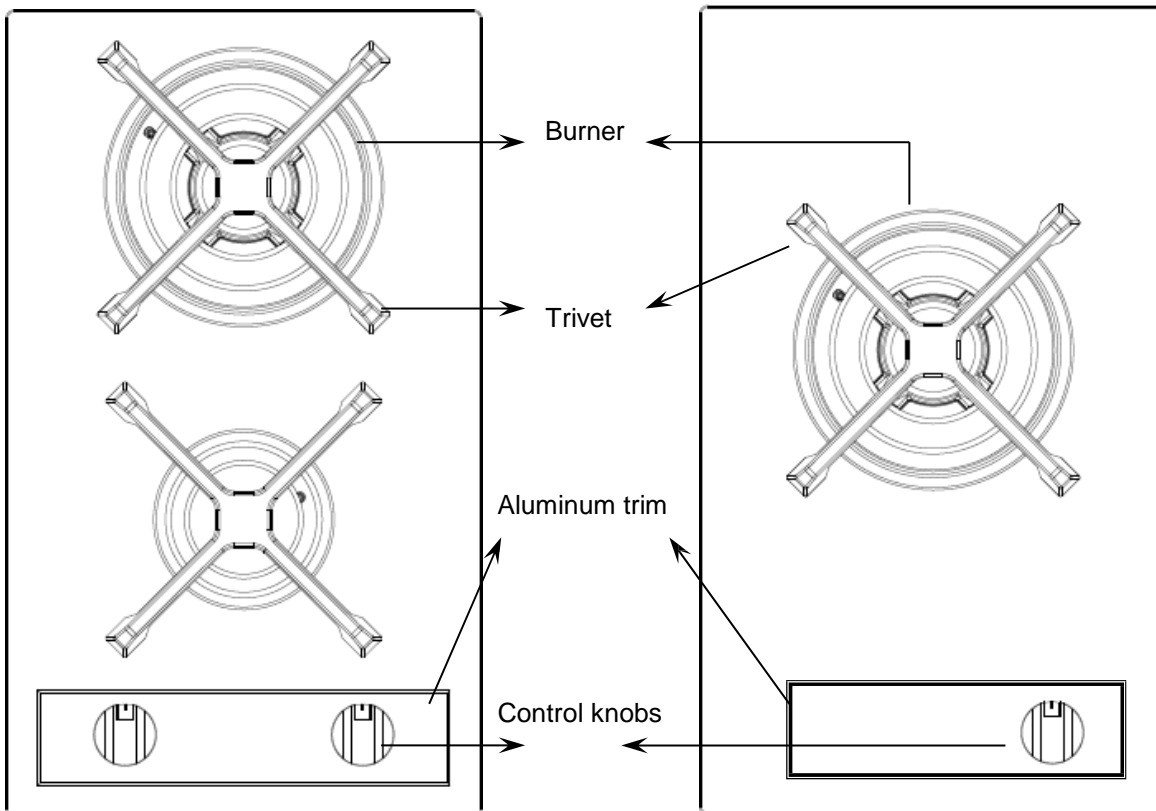
Product Description









***BDG604G,
*BDG604G-F**
** have no aluminum trim*

***BDG302WG, *BDG302WG-F,**
** have no aluminum trim*

***BDG301G, *BDG301G-F,**
** have no aluminum trim*

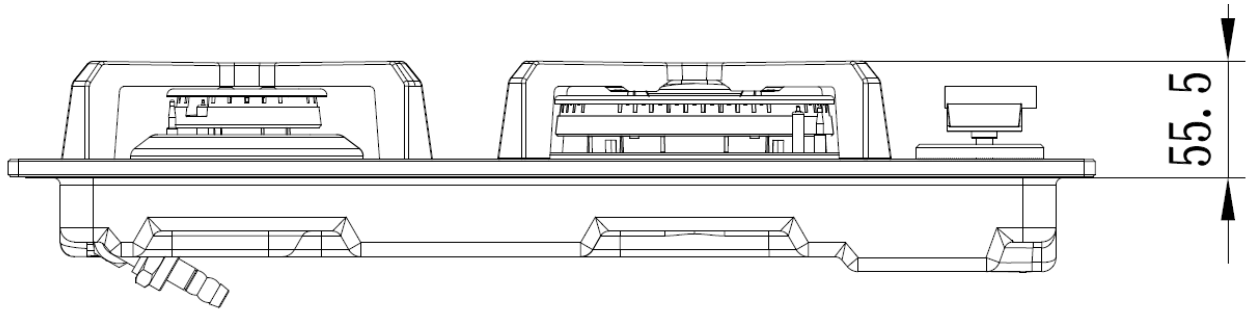


Accessory Name	Picture (for reference only, physical unit maybe different)	Quantity						
User Manual		1						
Sealing tape		1 roll						
Additional labels	You have additional rating label in accessory bag, suggest attach it onto a surface where it can be read e.g. inside surface of adjacent cupboard	1 set						
Installation clip	 for BDG302WG(-F)&BDG301G(-F) for BDG604G(-F)	4 sets						
Screws ST4.2x24		5 for BDG604G(-F) and BDG302WG(-F)&BDG301G(-F)						
LPG Injectors		<table border="1"> <tr> <td>BDG604G(-F)</td> <td>0.55mmx1, 0.7mmx2, 0.98mmx1</td> </tr> <tr> <td>BDG302WG(-F)</td> <td>0.7mmx1, 0.98mmx1</td> </tr> <tr> <td>BDG301G(-F)</td> <td>0.98mmx1</td> </tr> </table>	BDG604G(-F)	0.55mmx1, 0.7mmx2, 0.98mmx1	BDG302WG(-F)	0.7mmx1, 0.98mmx1	BDG301G(-F)	0.98mmx1
BDG604G(-F)	0.55mmx1, 0.7mmx2, 0.98mmx1							
BDG302WG(-F)	0.7mmx1, 0.98mmx1							
BDG301G(-F)	0.98mmx1							
Elbow &Washers		1 Elbow, 3 washers						
Natural gas regulator		1						
Test point adapter		1						

Technical Specifications

Model	Product Dimensions (h x w x d) mm	Cut-out Size (w x d)mm	App'x net weight	Electrical Connection	Rated Input Power
BDG604G(-F)	105x584x510	552 x 470	12.7Kgs	220-240V/50Hz	0.5W
BDG302WG(-F)	100x300x510	266 x 478	7 Kgs	220-240V/50Hz	0.5W
BDG301G(-F)	100x300x510	266 x 478	6 Kgs	220-240V/50Hz	0.5W

NOTE: On completion of the installation of the cooktop to the kitchen bench, the distance from benchtop surface to the highest part of any trivet is 55.5 mm as shown in illustrations.



Installation

Before Installation:

- Before cutting into any bench tops, ensure the minimum clearances to walls, adjacent surfaces and overhead surfaces required by the relevant gas appliance installation code (see above) will comply. Dimensions are specified in millimeters (mm)
 - Overhead cupboards and range hood = 650 mm.
 - Side and rear clearance = 200 mm to any burner edge.
 - Overhead exhaust/ceiling fan = 750 mm
 - Horizontal surfaces adjacent the hob = less than or equal to the hob height.
- Ensure there is sufficient clearance to fit the regulator and/or flexible hose connection with the hotplate in the installed position.
- Where range appliance or rangehood is replaced, the overhead clearance from the highest part of the highest burner of the appliance (or hob) to the rangehood shall not be less than 600mm unless the appliances manufacturer's instructions specifies a greater clearance.

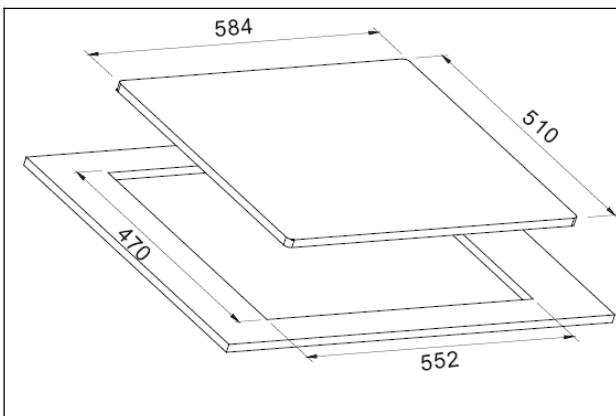
When you have installed the hob, make sure that

- The GPO (general purpose outlet) must always be in an accessible position.
- The supply connection point, test point and natural gas regulator adjustment screw (for Natural gas installation) are accessible for testing and/or adjustment with the hotplate in the installed position.

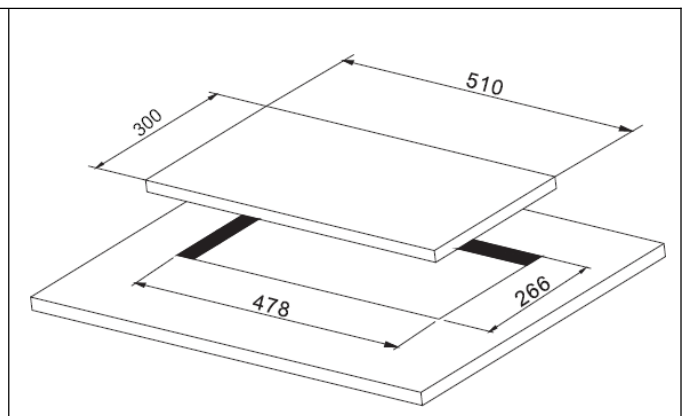
TO BE INSTALLED ONLY BY AN AUTHORIZED PERSON.

1. Cupboard Cutting

Bench top thickness, 30– 40 mm (3 – 4 cm).



BDG604G/BDG604G-F



BDG302WG/BDG302WG-F

BDG301G/BDG301G-F

2. Place Burner Box

Apply the adhesive sealing tape to the underside lip of the burner box. Shown at G opposite.

Place burner box into cutout hole and fit clamping brackets to clamp the hotplate to the bench.

Installation of clips: step 1- put the clip inside the edge of the hole(image 1)

step 2- fix the installation bracket with screw(image 2)

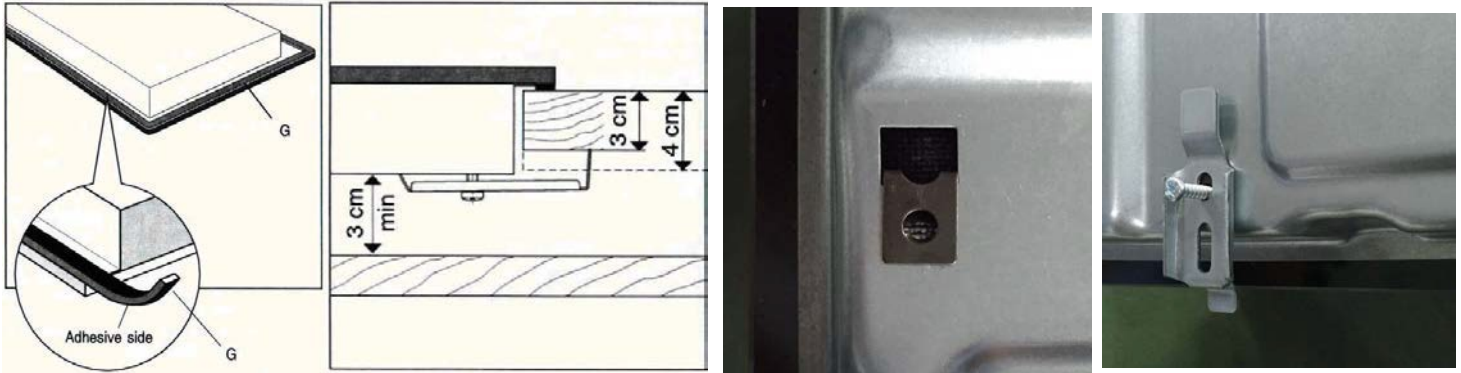


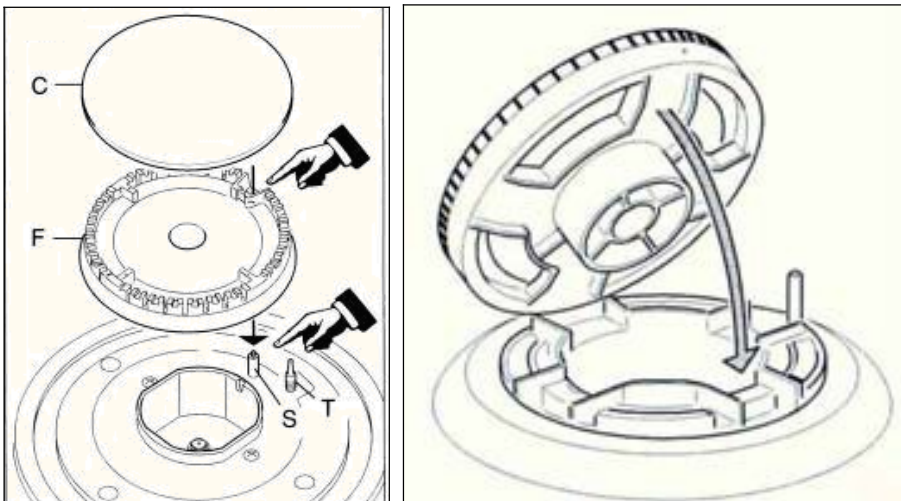
image 1

image 2

3. Fit Burners And Trivet.

Replace burners and ensure they are correctly repositioned over the ignitor (S) and thermocouple (T). The ignitor (S) must be clean for trouble free sparking. Test burner ignition and burner flame for correct operation, If burner is placed correctly it will not rotate on its supports..

The Triple Ring (Wok) burner (diagrams below) does not fit over the igniter or thermocouple but must be placed on its supports. Make sure trivet is fitted onto its locator on burners and can't rotate after assembled.



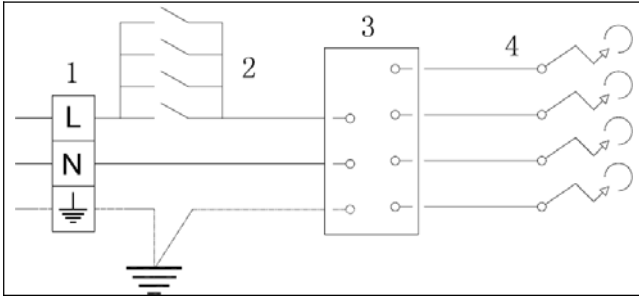
4. Electrical Connection

Install a 10 amp general purpose outlet (GPO) in accordance with relevant electrical standards and/or codes of practice applicable.

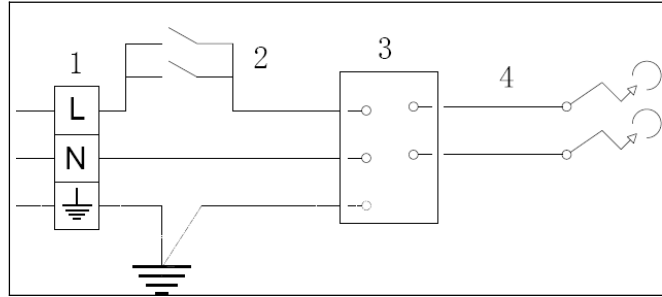
The power supply cord (supplied) must not touch against any hot surfaces and must be placed so that its

temperature does not exceed 75°C at any point along its length.

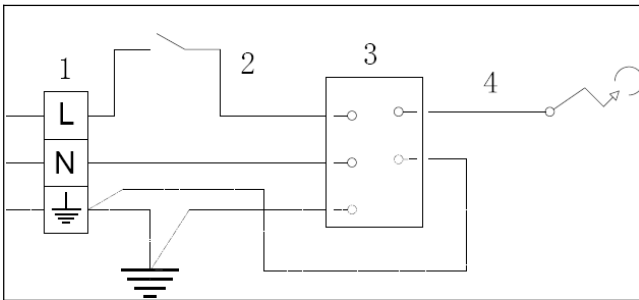
After having installed the hotplate, the GPO must always be in an accessible position.



Wiring diagram for BDG604G(-F)



Wiring diagram for BDG302WG(-F)



Wiring diagram for BDG301G(-F)

5. Gas Connection

Install in accordance with relevant gas standards and/or codes of practice applicable.

Connect the elbow fitting to the appliance gas manifold connection, and check that seals between the elbow and manifold connection are in place and in good condition.

- For Natural gas: connect the natural gas appliance regulator (pictured opposite) with integral test point using approved gas thread tape or compound to the elbow fitting.
- For Universal LPG: connect the brass test point adaptor (pictured opposite) using approved gas thread tape or compound to the elbow fitting.

Ensure the supply connection point, test point and natural gas regulator adjustment screw (for Natural gas installation) are accessible for testing and/or

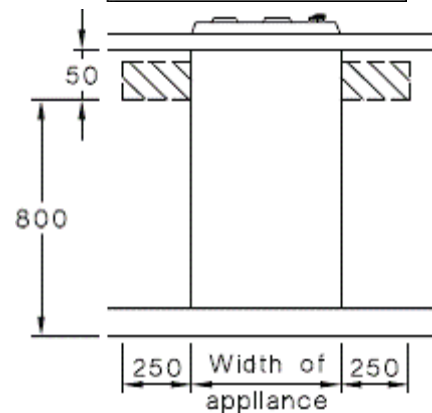
adjustment with the hotplate in the installed position.

Where a flexible hose assembly is used, ensure it is approved to AS/NZS 1869, Class B. Any hose assembly used must be restrained from accidental contact with the flue outlet of an under bench oven.

This hose assembly shall be suitable for connection to a fixed consumer piping outlet located as follows:

Hotplates at a point 800 mm to 850 mm above the floor and in the region outside the width of the appliance to a distance of 250 mm.

After connecting to gas, check for leaks using soapy solution, never a naked flame.



Inlet connection region for flexible hose

Fit the duplicate data plate (supplied in separate bag) on a surface adjacent to the hotplate, for example, the inside of the cupboard door so it is clearly visible for any service technician.

SETTING THE GAS PRESSURE:

Fit a manometer with a 6 mm rubber hose to the test point on the regulator (for natural gas).

For the Model BG604G(-F), light Triple Ring and Auxiliary burner on and adjust test point pressure to 1.00 kPa. Turn the two burners off and on again and recheck the pressure is same as set previously or adjust as required.

For all the other models, light all burners on and adjust test point pressure to 1.00 kPa. Turn burners off and on again and recheck the pressure is same as set previously or adjust as required.

TEST FOR CORRECT OPERATION:

After installation and adjusting burner pressure using test point, each burner ignition and operation must be tested individually and with all burners operating. This testing must be done by the installer before leaving.

ADJUSTING THE BURNER MINIMUM FLAME HEIGHT:

NOTE: This adjustment can only be performed by the installer or an authorised service personnel.

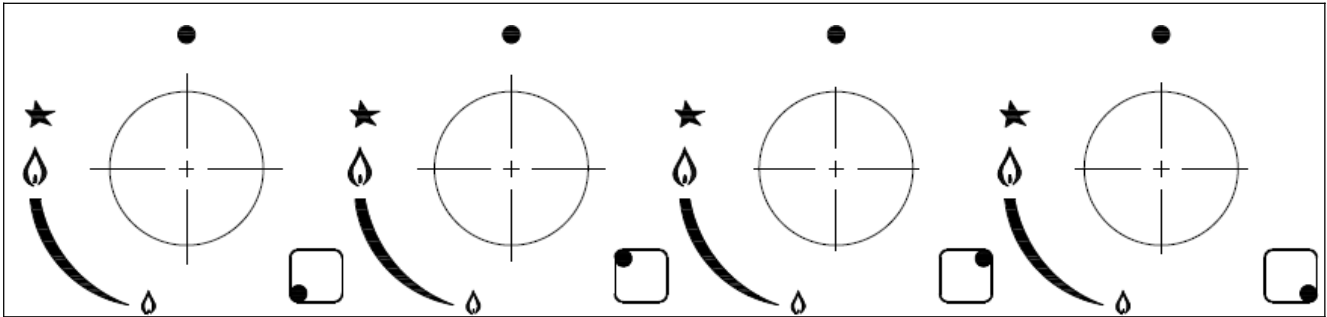
The minimum burner flame is factory adjusted for the gas type stated on the gas type label adjacent to the gas connection and should not require adjustment. Adjustment may be required if the hotplate has been converted from Natural gas to Universal LPG or vice versa.





GAS CONVERSION INSTRUCTIONS:

The manufacturers servicing instructions detail how authorised personnel may convert the hotplate from Natural gas to Universal LPG or from Universal LPG to Natural gas. Contact the manufacturer or agent as required.

Model	NATURAL GAS			UNIVERSAL LPG		
	Injector Dia(mm)	MJ/h	Test point kPa	Injector Dia(mm)	MJ/h	Test point kPa
BDG604G(-F)						
Auxiliary	0.9	4	1	0.55	3.4	2.75
Semi rapid x2	1.1	6	1	0.7	5.5	2.75
Wok	1.7	12.5	1	0.98	10.8	2.75
TOTAL NHGC	28.5			25.2		
Model	NATURAL GAS			UNIVERSAL LPG		
BDG302WG(-F)	Injector Dia(mm)	MJ/h	Test point kPa	Injector Dia(mm)	MJ/h	Test point kPa
Semi rapid	1.1	6	1	0.7	5.5	2.75
Wok	1.7	12.5	1	0.98	10.8	2.75
TOTAL NHGC	18.5			16.3		
Model	NATURAL GAS			UNIVERSAL LPG		
BDG301G(-F)	Injector Dia(mm)	MJ/h	Test point kPa	Injector Dia(mm)	MJ/h	Test point kPa
Wok	1.7	12.5	1	0.98	10.8	2.75
TOTAL NHGC	12.5			10.8		

Start Using Your Appliance



Description	Explanation
 Zone indicators	These show which zone is under control.
Flame power 	Flame power of the zones,  is the lowest and  is the highest.

The hotplates are fitted with mains powered electronic spark ignitors, so must be connected to mains power supply (i.e. nominal 230 V ac) to operate. If power is not available, the hotplate will still work but the burners will have to be lit with a match or similar.

Depressing the gas control knob of any burner will activate the spark ignition for all burners. To light the burner, turn the gas control knob to the High Flame setting of the burner to be lit, while at the same time depressing the gas control knob to activate the spark ignition.

Once the burner is alight continue to depress the gas control knob for 5 – 10 seconds to allow the flame safeguard to activate. If when you release the gas control knob, the burner flame goes out the flame safeguard has not heated up enough so repeat the ignition procedure after waiting 1 minute for gas to disperse. If problems with burner lighting persist, refer to the TROUBLESHOOTING section of these instructions.

If power is not available, light a match or similar, then turn the gas control knob for the burner to be lit, to the High Flame setting. Once again if problems with burner lighting persist, refer to the TROUBLESHOOTING section of these instructions.

When burner lights, adjust desired flame height. On finishing, turn control knob to off position marked with a black DOT.

BURNER AND UTENSIL CHOICE

Depending on the hotplate model, the burner choices are:

BDG604G(-F): Auxiliary (small), Semi-Rapid x2 (medium), and Wok (triple ring) burners.

BDG302WG(-F): Semi-Rapid (medium), Wok (triple ring)

BDG301G(-F): Wok (triple ring)

The **maximum** utensil (pan) diameters in millimetres (mm) for each burner are:

1. For Natural Gas hotplates

Auxiliary (small) and Semi-Rapid (medium) = 195 mm

Rapid (large) = 230 mm

Triple ring (wok) = 270 mm

2. For Universal LPG hotplates

Auxiliary (small), Semi-Rapid (medium) and Rapid (large) = 195 mm

Triple ring (wok) = 230 mm

The **minimum** utensil (pan) diameters in millimetres (mm) for each burner are:

Auxiliary (small) = 80 mm

and Semi-Rapid (medium) = 140 mm

Rapid (large) and Triple ring (wok) = 195 mm

For best efficiency and to ensure utensil handle does not overheat, place the utensil centrally on the burner and adjust the flame height so all the flame remains under the utensil.



Do not place anything, eg. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result.



Do not remove the pan support and enclose the burner with a wok stand as this will concentrate and deflect heat onto the hotplate.



Do not use large pots or heavy weights which can bend the pan support or deflect flame onto the hotplate.



Locate pan centrally over the burner so that it is stable and does not overhang the appliance.



Use only a wok support supplied or recommended by the manufacturer of the appliance.

NOTE: Enclosure may be circular or square

Maintenance & Troubleshooting

Warning:

To maintain safe operation, it is highly recommended that this appliance be inspected and serviced every two years by an authorised service person.

Cleaning and maintenance should be carried out with the appliance cold especially when cleaning the enameled parts. Avoid leaving alkaline or acid substances (lemon juice, vinegar etc.) on the surfaces.

STAINLESS STEEL

The stainless steel hob of the hotplate must be cleaned regularly (e.g. weekly) to ensure long life expectancy of the hotplate.

Ensure hotplate has cooled. Wash down with warm soapy water and rinse with clean water.

Dry with a clean soft cloth. A specialized stainless steel cleaning fluid may be used.

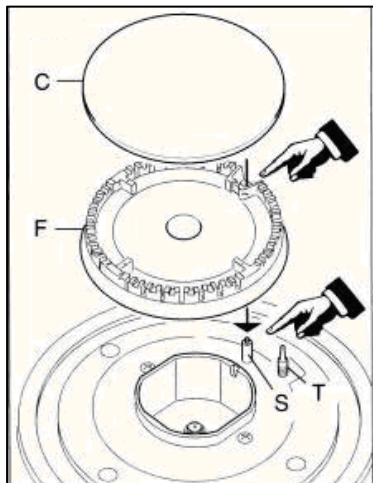
NOTE: Ensure that wiping is done along with the grain of the stainless steel to prevent any unsightly crisscross scratching patterns from appearing.

TRIVETS (UTENSIL SUPPORTS)

Enameled parts must only be washed with a sponge and soapy water or with non-abrasive products. Rinse with clean water. Dry with a clean soft cloth.

BURNERS

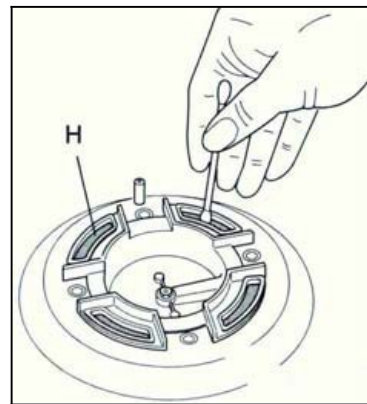
Remove trivets from hob. Ensure burners are cool. Remove the burners enameled cap (C) and aluminum



burner crown (F).

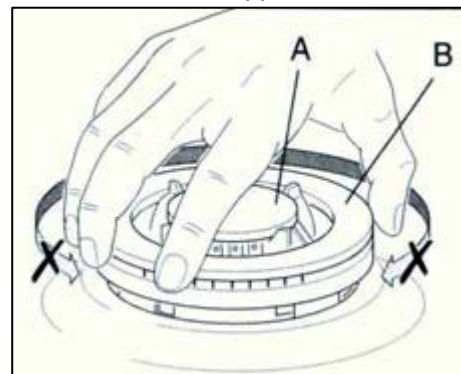
Wash down with warm soapy water and rinse with clean water. Dry with a clean soft cloth.

Use a cotton bud, tooth brush, or some other item to clean out any incrustations or dirt from the four holes marked (H)



Replace burners and ensure they are correctly repositioned over the igniter (S) and thermocouple (T). The igniter (S) must be clean for trouble free sparking. Test burner ignition and burner flame for correct operation.

The Triple Ring (Wok) burner (diagrams below) does not fit over the igniter or thermocouple but must be placed on its supports. If burner is placed correctly it will not rotate on its supports.



TROUBLESHOOTING

Servicing of the hotplates must only be done by an authorised service representative (see back of this booklet) and the hotplate must not be modified. Power must be disconnected before any servicing or maintenance is conducted.

It is recommended the hotplate serviced by an authorized person at least every 2 years. This service is not covered by warranty.

Abnormal conditions include:

- Excessively yellow or sooting flame type.
- Flame lifting off the burner ports.
- Flame lighting back into the burner (normally associated with a popping sound).
- Objectionable odour of the flames combustion products.

Should a faulty condition develop in the hotplate that is not described above, refer to the following table first for possible causes and remedies prior to contacting an authorised service representative. Servicing beyond the remedies listed shall only be undertaken by an authorised service representative.

FAULT	POSSIBLE CAUSE	REMEDY
No spark when gas control knob depressed.	No power.	Check plugged in and switched on. Check mains circuit breaker.
	Loose sparker cable.	Call authorised representative.
	Burner not aligned properly.	Remove and re-fit burner.
Burner not lighting when spark ignition working.	Gas supply off.	Check gas supply valve on.
	Burner not aligned properly.	Remove and re-fit burner.
	Burner ports blocked.	Remove, clean and replace burner.
Burner goes out when control knob released.	Flame safeguard not activated.	Re-light, allow more time for flame safeguard to activate.
	Flame safeguard faulty connection or broken.	Call authorised representative.
Uneven flame pattern or slight flame lifting.	Burner ports blocked.	Remove, clean and replace burner.
At minimum flame setting the flame is too high.	Turndown control setting incorrect.	Call authorised representative.
Small flame on High setting.	Regulator faulty.	Call authorised representative.
	Gas supply pressure low.	Call authorised representative.
	Incorrect injector fitted.	Call authorised representative.
	Blocked injector or gas supply tube.	Call authorised representative.
	Incorrect utensil size.	Refer to operating instructions utensil choice.
Flame too high on High setting.	Regulator faulty.	Call authorised representative.
	Incorrect injector fitted.	Call authorised representative.
	Incorrect utensil size.	Refer to operating instructions utensil choice.

WARRANTY

- 1.1 In this warranty:
- 1.1.1 Australian Consumer Law means the law as set out in Schedule 2 of the Competition and Consumer Act 2010;
 - 1.1.2 **Company** means GSM Retail Australia Pty Ltd ABN 53 007 682 475 of 142-144 Fullarton Road, Rose Park SA 5067. Telephone 1300 373 199. Email admin@gsmretailgroup.com
 - 1.1.3 **Consumer** means a “consumer” as that term is defined in Section 3 of the Australian Consumer Law as the original purchaser of a Bellini product;
 - 1.1.4 **Consumer Guarantees** means the guarantees under the Australian Consumer Law;
 - 1.1.5 **You** means the Consumer.
- 1.2 Nothing in this warranty affects any person’s rights under the Australian Consumer Law. The benefits to any Consumer under this warranty are in addition to the rights and remedies available under any Consumer Guarantees.
- 1.3 Subject to the other clauses of this warranty, the Company warrants to the Consumer that the Bellini product will be free of manufacturing defects and will perform to the Company’s specifications.
- 1.4 The benefit of this warranty extends only to the Consumer as original purchaser of a Bellini product which is installed in a domestic household area.
- *The in Home warranty does not apply to Commercial and or industrial usage. *Please See 1.7.7 for additional information*
- 1.5 This warranty commences on the date of purchase of the Bellini product by the Consumer and continues for the benefit only of the Consumer until the expiry of three (3) year **(Warranty Period)**.
- 1.6 If within the Warranty Period a manufacturing defect is discovered in the Bellini product or it fails to perform to the Company’s specifications as a result of some defect in materials, components or workmanship (Defect) then the Company will, at its option, repair the Bellini product or supply a replacement Bellini product free of charge. A replacement Bellini product may differ from the original product purchased by the Consumer.
- 1.7 This warranty will not apply to any Bellini product:
- 1.7.1 Installed by any person other than a qualified tradesperson; or
 - 1.7.2 Subjected to misuse, neglect, negligence or accidental damage; or
 - 1.7.3 Operated in any way contrary to any operating or maintenance instructions; or
 - 1.7.4 Improperly handled, installed or maintained; or
 - 1.7.5 Altered or modified prior to or after installation; or
 - 1.7.6 Damaged directly or indirectly by power surges, electrical storm damage or connection to incorrect power supply
 - 1.7.7 Industrial and or Commercial usage is inclusive of staff areas in office/ shop environments, hotel/ motel or other similar accommodation or rental type properties including Bed and Breakfast establishments.

The Australian Consumer Law requires the inclusion of the following statement with this warranty:

Our goods come with guaranteed 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.

- 1.8 You must provide proof of your purchase of the Bellini product and the date of purchase in order to obtain the benefit of this warranty.
- 1.9 If you live outside the service area of the Company or one of its service agents, this warranty does not cover the cost of transport of the Bellini product for service nor the service agent's traveling costs to and from your home.
- 1.10 If you are required to transport the Bellini product to the Company or its service agent, you must ensure it is safely disconnected by a qualified tradesman and securely packed and insured. The Company does not accept any responsibility for loss or damage of the Bellini product prior to it being received by the Company or its service agent.
- 1.11 You will be responsible for all costs of returning a Bellini product to the Company and for redelivery of the Bellini product by the Company (whether it is the original or a repaired and/or a replacement Bellini product) and for any other expenses you incur in claiming under this warranty.
- 1.12 The Company or its service agent will examine any Bellini product and if the Company determines that it is defective through no fault of the Owner and is otherwise undamaged, the Company will repair or replace the Bellini product in accordance with this warranty.

DO NOT SEND IN THIS WARRANTY

Fill out the following details and file with your purchase invoice for safe keeping.

RETAIN & FILE WITH YOUR RECEIPT

Your Purchase Receipt/Invoice is proof of date of purchase. If you are unable to establish the date of purchase, or if the fault is not covered by this warranty, or if the product is found to be in working order, you will be required to bear all service call charges.

GSM Retail Australia Pty Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation.

Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

Purchased from:

Co. Name:

Address:

Date of Purchase:

Serial number:

NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this packaging slightly different to that shown.

**For Warranty and technical queries: Australia 1300 373 199
: New Zealand 0800 764 912**

