

# COOLZONE<sup>®</sup>



## **Stainless Steel Built-in 4 Function Fan Oven and Gas Hob pack**

**CZ55552**

**CZ55524**

## **INSTALLATION AND OPERATING INSTRUCTIONS**

These products may differ from the ones illustrated but the installation and operation procedure remains the same

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# Introduction

This quality oven and hob have been designed to provide trouble-free service provided they are installed and maintained correctly. Both units are for domestic use only.

Please read these instructions carefully before installing or using your appliances. It is advisable to keep your purchase and installation receipts with these instructions in a safe place for future reference. Included is some important safety information, guidelines and recommendations to enable you to safely use your oven and hob.

These appliances have been tested and certified to meet all applicable UK electrical and gas safety standards.

**The hob must be installed, connected and repaired in accordance with current installation regulations by a CORGI registered gas fitter or qualified service engineer.**

The oven must only be repaired by qualified electricians or service personnel.

If these appliances are not installed and repaired properly you could be putting yourself and others in danger. It will also invalidate the guarantee.

**If you have any questions or need assistance please telephone the Helpline on 0844 871 0011.**

When contacting the Helpline please have model numbers to hand. The oven's model number is shown on the data label which is visible by opening the door. The hob's number is shown on the data label on the underside of the casing.

# Unpacking

Carefully remove all the packaging and lift out the appliances and accessories, watching out for sharp edges.

Remove any tape or packing material used for transit, including any material inside the oven.

Check the appliances for any damage. If either unit has been damaged **do not use it** and contact the retailer from whom the appliance was bought.

Retain the packaging until the units have been installed, removing it from the area of installation and keeping it out of the reach of children.

Dispose of all the packaging in accordance with your local authority guidelines as well as any old appliance that is being replaced – see safe oven disposal section.

# Before installation

Before any installation work can be carried out a number of requirements must be met.

Make sure that you or your installer are familiar with all the relevant building and fire regulation requirements before choosing the location of your appliance.

This appliance must be installed in accordance with the instructions to validate the guarantee.

Refer to the "Location" section for minimum clearances and safe placement of your appliances

# Combined or Separate Installation

There are two installation options for this oven and hob pack:

1. Oven and hob combined in a single housing unit under a worktop, as shown in Figure 1.
2. Oven and hob installed separately into individual housing units as shown in Figure 2.

Before deciding on the position of your appliances, please read the 'location' and 'housing dimensions' sections that follow..

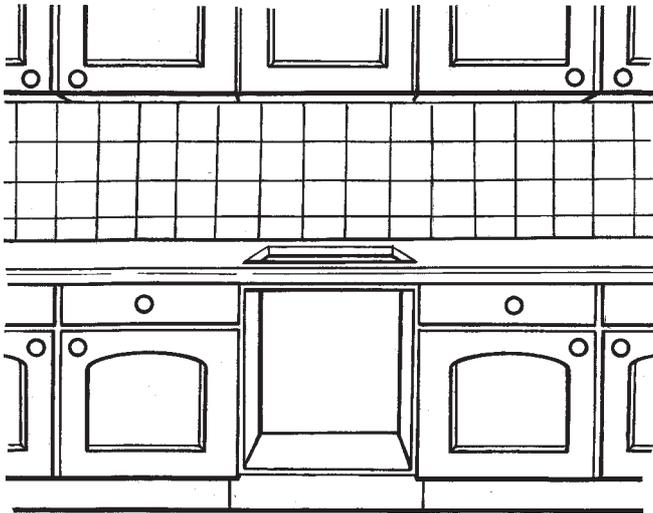


Figure 1 - combined installation

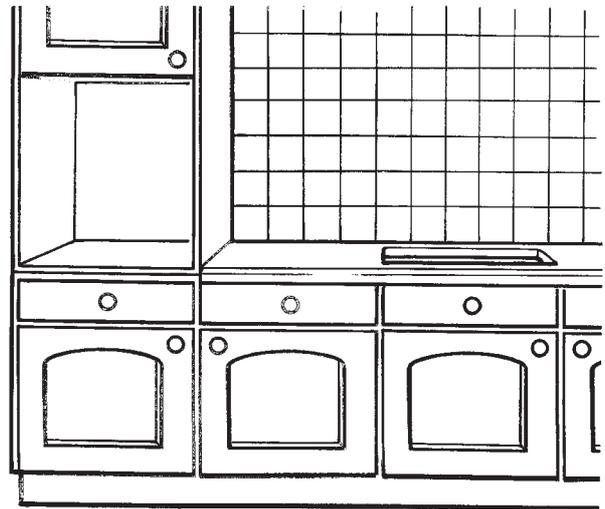


Figure 2 - separate installation

## Location

Avoid installing the oven or hob next to a fridge, freezer or boiler.

It is best if the hob is surrounded by work surface, giving safe space to rest a hot pan and space to turn handles so that they do not protrude into the walkway or become too hot over a neighbouring hotplate.

### Hob clearance space

Certain minimum clearances must be allowed for when planning the unit's location (Figure 3):

Beneath the work surface, allow the required clearance for appliances or units to be installed below.

There should be an open space above the hob to allow kitchen odours to disperse. A cooker hood may be installed to either absorb or extract the odours. The distance between the hob and the hood must not be less than **650mm** (Figure 3).

The distance between the hob and the back edge of the worktop should be no less than **50mm** (Figure 3).

Leave adequate clearance between the hob and adjacent cupboards (no less than **150mm**.)

To ensure that the hob is properly supported, the distance between the hob cutout and the worktop end should be no less than **60mm** (Figure 3).

Ensure a gap of not less than **400mm** between the hob surface and overhanging cupboards.

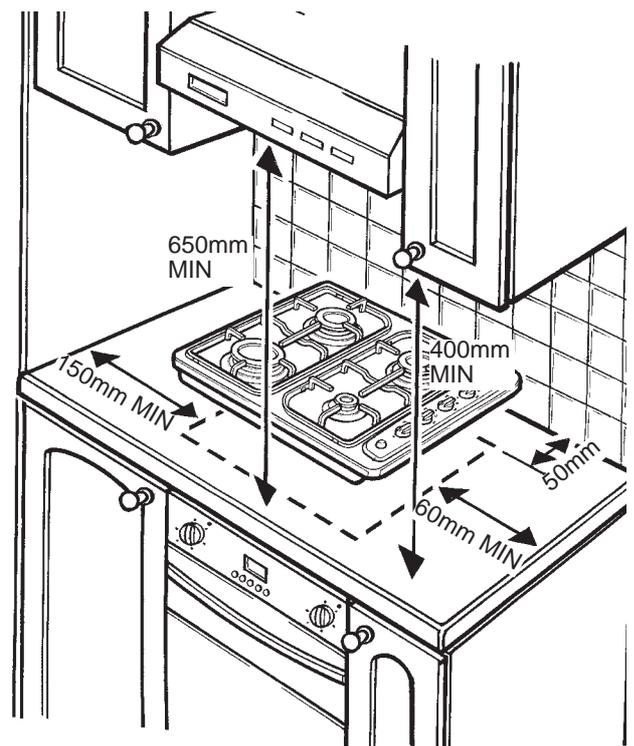


Figure 3 - minimum clearances (hob)

# Location continued

## Safety Requirements

Ensure that the surrounding material is heat resistant and non-combustible.

The electricity supply must be routed near to the installation (see page 6).

There must not be any plugs, wires or sockets in the wall directly above or behind the hob.

## Housing dimensions

Before starting the installation process, it is important to check that the appliances will fit into the units they will be housed in. **These dimensions apply equally to combined or separate installations.**

### Hob

The hob must be installed into a work surface, fitted with an opening cut into the surface so that the top plate sits flush with the surface. It can be fitted above the oven, or separately, but in either case It is best positioned directly above a 600mm wide fitted kitchen cabinet (Figure 4).

### Oven

The oven can be installed into a housing unit of the correct dimensions, either below a worktop, or into a separate floor standing unit. (Figure 5).

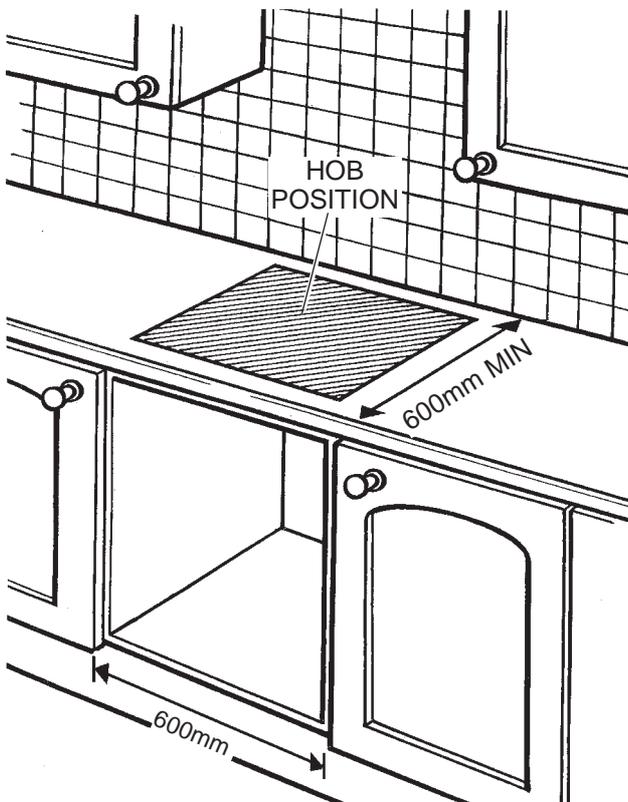


Figure 4 - hob housing dimensions

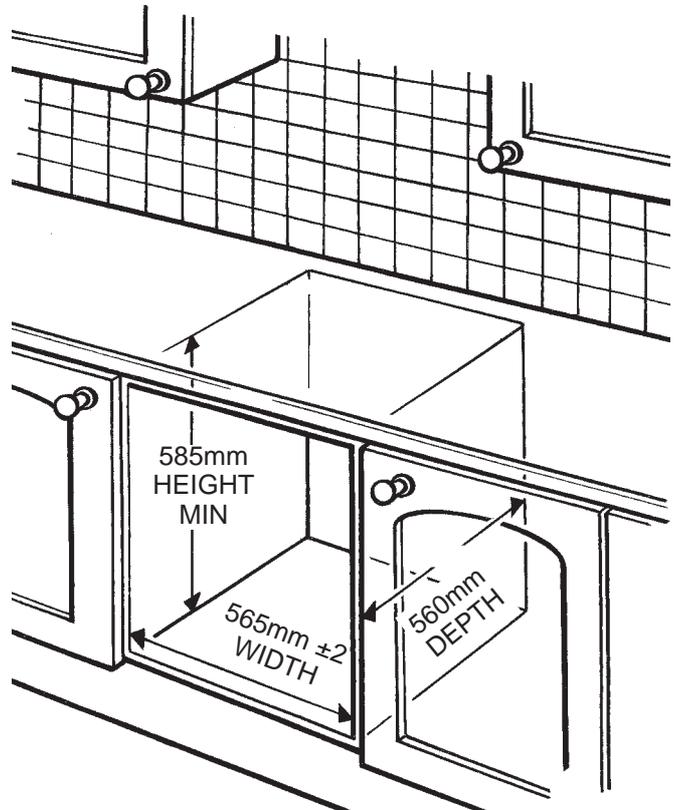


Figure 5 - oven housing dimensions

# Electricity supplies

Once satisfactory locations have been established, the electrical supplies to the appliances must be arranged.

## Hob only

A 3-pin plug socket with an earth contact, if one does not already exist, should be installed beneath the work surface and near to the hob location, where it is easily accessible.

The 3-pin socket should be close enough so that the appliance can be easily plugged in without stretching the mains supply cable.

The mains supply cable must be routed away from hot surfaces.

## Oven only

A 3-pin plug socket with an earth contact, if one does not already exist, should be installed on the wall behind the oven, and a suitably rated isolator switch should be installed to one side of the unit, above the work surface or at similar height, for easy access in case of emergency (Figure 7).

This installation must be carried out in accordance with current I.E.E. Wiring Regulations and Building Regulations (Part P).

If in any doubt consult a qualified electrician

The mains voltage must correspond exactly to that which is specified on the data plates.

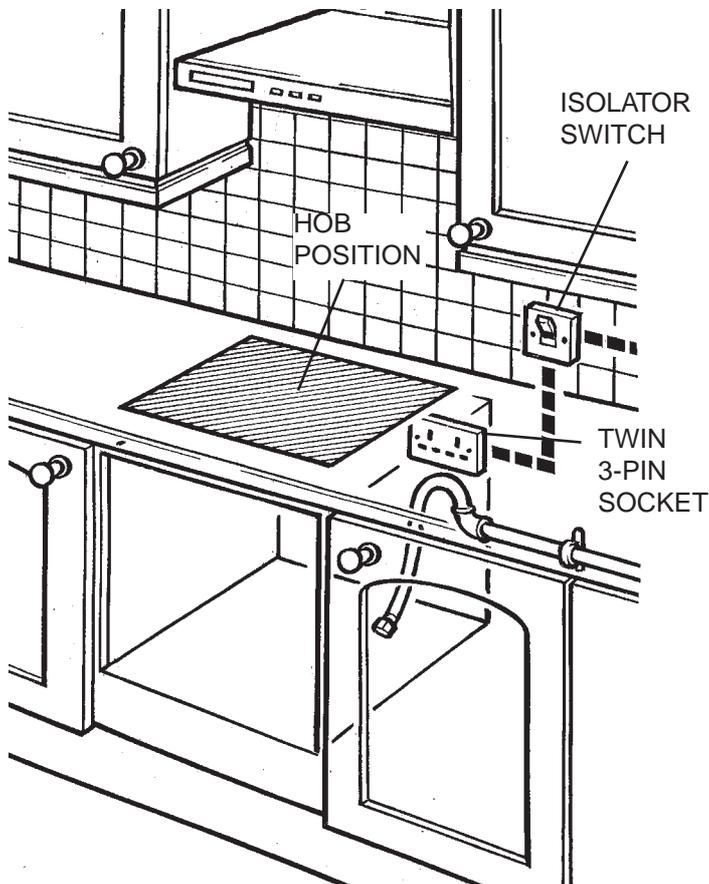


Figure 6 - electricity supply (hob / combined)

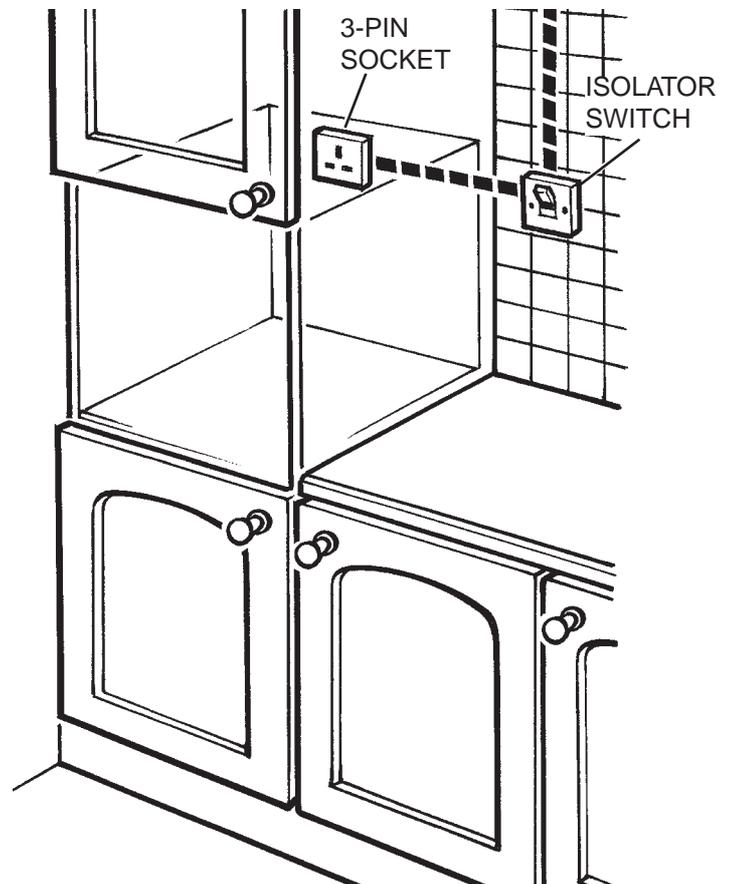


Figure 7 - electricity supply (oven only)

# Hob cut-out

**PLEASE NOTE: If the hob and oven are to be installed into a single housing unit (combined installation), the hob must be fully installed before the oven can be installed.**

A cut-out for the hob can be made onto the work surface as follows:

1. Cover the approximate area for the cut-out with masking tape.
2. Position the unit face down on the surface, ensuring that the top plate is exactly centred above the 600mm kitchen cabinet supporting the worktop, and that you have the correct clearance spaces around the hob.
3. Draw round the hob to mark the space that will be taken up by the top plate on the work surface.
4. Lift the unit away to a safe distance, and check that the outline produced corresponds with the hob dimensions (585 x 500) in Figure 8.
5. Mark the cut-out (565 x 480 as in Figure 8) onto the masked work surface. The cut-out line should be in a central position so that there is an even space of 10mm between the cut-out shape and the hob outline, all the way round (Figure 9).
6. Ensure that no pipes, hoses or wires are present as obstructions below the worktop, then cut the opening into your work surface exactly where you have marked the cut-out shape (Figure 9).
7. Remove the tape and ensure the area is clean and free of dust and debris.
8. Carefully lift the hob and place it into the cut-out opening to check for a good fit.

**Do not clamp the unit into place yet as arrangements must be made to connect the unit to its electricity supply.**

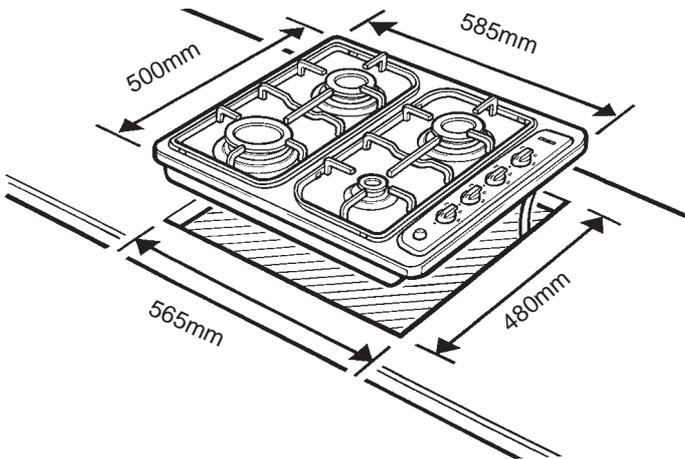


Figure 8 - cut-out dimensions

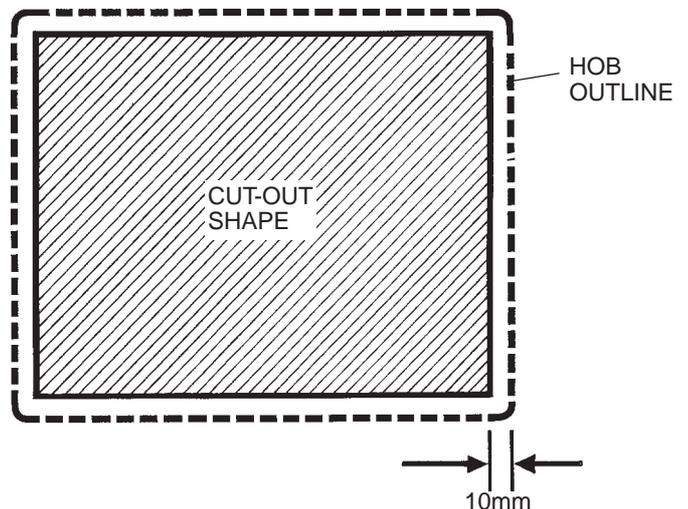


Figure 9 - marking the cut-out

# Fitting the hob

Once the hob has been connected to its electricity supply, it can be fitted into position as follows:

1. Place the hob upside down on an adjoining surface.
2. Fit the clips onto the hob by sliding the notched end into the slot and loosely screwing the screw into the screw-hole (Figure 10). Turn the clips round so that they are in line with the hob (Figure 11).
3. Make sure that the underside edge of the hob is clean and dry.
4. Stick the foam sealing strip around the underside of the hob, 5mm in from the edge, removing the adhesive backing as you go (Figure 11). When the sealant has been stuck round all four sides and meets up with itself, trim off any excess sealing strip, leaving a neat join.
5. You may wish to add a thin bead of clear silicone sealant around the underside edge of the hob.
6. Turn the hob over and place it in centralised position in the cut-out hole, making sure that the electricity supply cable is clear of the base of the hob and any other possible heat source.
7. Turn the clips, making sure that the clips grip the worktop, and then tighten the screws (Figure 12).
8. If necessary, finish the bead of sealant with a suitable tool while it is still workable.

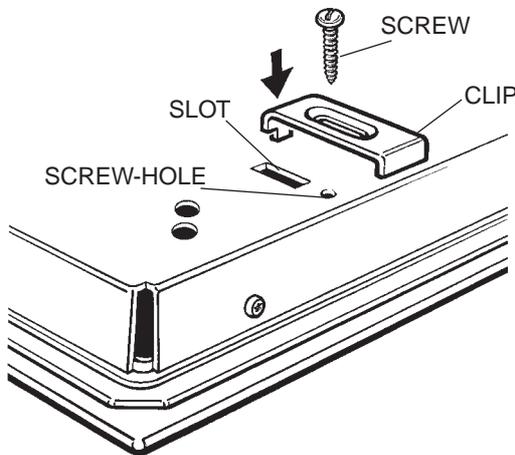


Figure 10 - preparing the clips

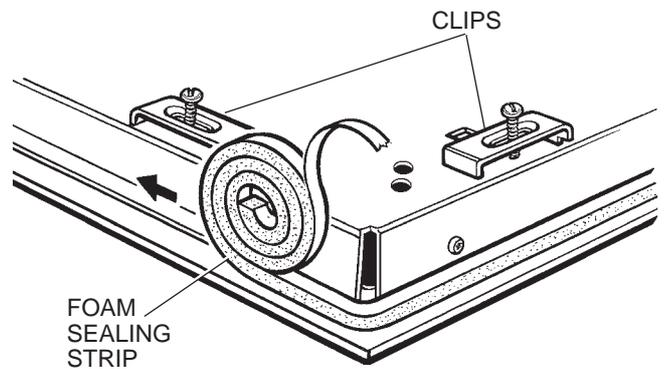


Figure 11 - applying sealing strip

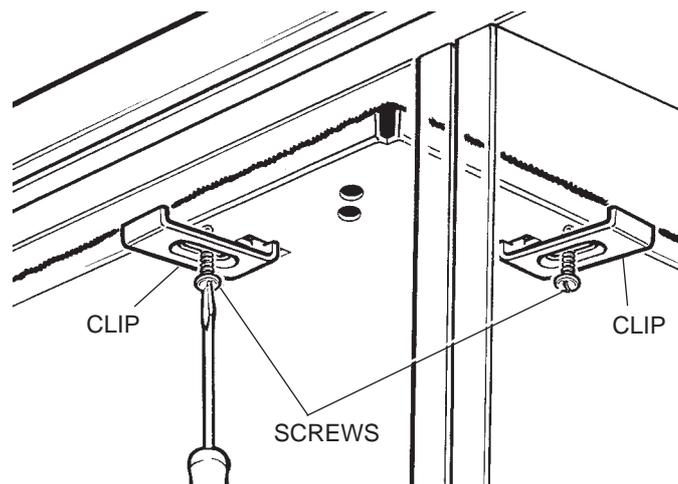


Figure 12 - fixing to worktop

# Hob gas supply connection

**PLEASE NOTE:** Connection of the gas supply, adjustment, cleaning and tap servicing should **ONLY** be carried out by a CORGI registered gas fitter or qualified service engineer, in accordance with the latest regulations.

There are two installation options:

## **Connection to natural gas supply**

The hob comes ready for connection to a piped supply of natural gas, and should only be connected by a CORGI registered gas fitter or qualified service personnel, in accordance with the latest regulations.

Before connecting the hob to the gas supply system, ensure that the appliance is compatible with the local distribution conditions (nature of the gas and gas pressure). In the event of incompatibility, consult a CORGI registered installer to make the necessary adaptations or adjustments.

## **Connection to an LPG cylinder**

Alternatively, the hob can be connected to an LPG cylinder. In this case, the LPG injector jets (supplied) should be fitted by the qualified service engineer. Use a rubber hose with a safety certificate to connect the appliance to the LPG cylinder.

Every time the hob has been connected to an LPG cylinder, check the cylinder valve for soundness and the connection of the regulator to the cylinder and also its operation.

**WARNING:** Under no circumstances should the gas tightness be checked by means of a naked flame (e.g with a match or candle) as there is a danger of explosion.

**WARNING:** Before starting any adjustments or changing the injectors, disconnect the appliance from gas and mains electricity supply.

# Hob electrical connection

Once the gas supply has been connected, plug the hob into the 3-pin socket, and switch the socket ON.

## Fitting the oven

Before installing the oven in its housing, insert the mains plug into the mains outlet socket. Avoid trapping the mains cable between the appliance and the housing and ensure it is routed away from hot surfaces.

Place the oven into the housing unit and adjust its position until it is level, making sure it aligns with any adjacent units, drawers, and cupboard doors (Figure 13).

When correctly positioned, drill the unit and secure the appliance in place with two fixing screws (Figure 14).

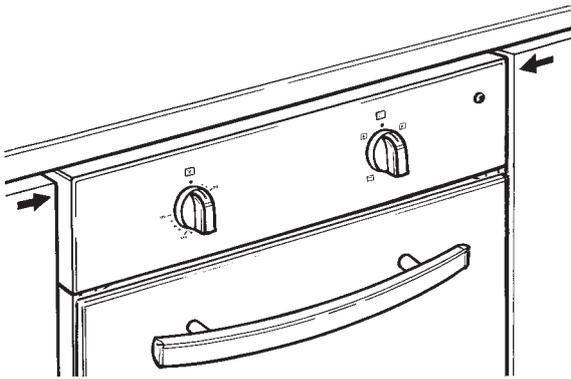


Figure 13 - centralising the oven

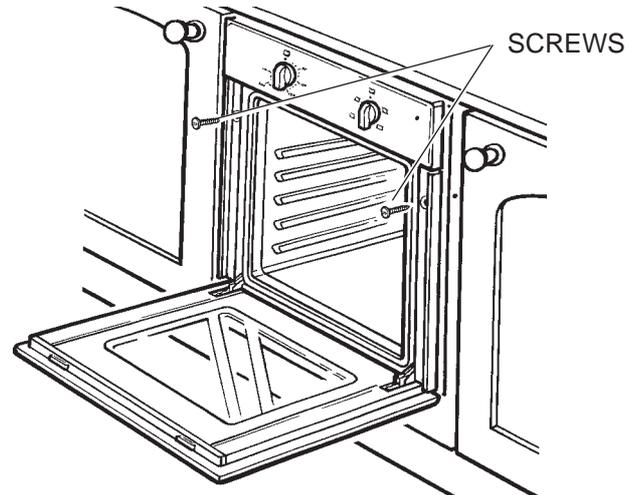


Figure 14 - installing the oven

## Oven and hob preparation

1. Remove the remnants of any stickers, glue and adhesive tape from the surfaces and burners of the hob and oven, with warm water and washing-up liquid.
2. When the appliances are cool, wipe them with a soft dry cloth.
3. Ensure that all elements of the hob burners are positioned correctly.

**PLEASE NOTE:** When using for the first time the oven may smell for a short time while burning off dust and manufacturing residues from the heating elements. This is normal and does not indicate a fault with the oven.

# Safety notes



## Hob

- Allow the hob to cool before cleaning.
- Make sure you understand what the controls do before using the hob.
- Always turn off the burners when not in use
- Always be careful when operating the hob and take care to avoid touching hot burners
- Ensure that the cables of other household appliances used near the hob are away from its hot burners.
- Place pans centrally on the burners and position them so that the handles cannot accidentally be caught or become heated by other burners
- Keep the hob clean as a build up of grease or fat from cooking can cause a fire.
- Never leave children unsupervised where the hob is installed as the appliance will get hot during and after use.
- Never allow anyone to sit or stand on the hob or the surrounding work surface.
- Never store chemicals, food stuffs or pressurised containers in cabinets above or next to the hob.
- Never place flammable or plastic items on or near the hob.
- Never use the hob as a room heater.
- Never use the hob for any other purpose than the cooking of food.

## Oven

- Allow the oven to cool before cleaning.
- Make sure you understand what the oven controls do before using the oven.
- Always turn the oven controls to the OFF position when the oven is not in use.
- Before removing cooked food from the oven open the door carefully to allow any heat to disperse.
- Use dry oven gloves when removing items from the oven.
- Be careful when operating the oven and take care to avoid touching hot elements inside the oven.
- Ensure that the cables of other household appliances used near the working oven are away from its hot elements. Ensure also that the cables are not trapped by the oven door.
- Keep the oven door closed when the oven is not in use.
- Keep the oven clean as a build up of grease or fat from cooking can cause a fire.
- Keep any ventilation holes clear of obstructions.
- Never leave children unsupervised where the oven is installed as the appliance will get hot during and after use.
- Never allow anyone to sit or stand on any part of the oven.
- Never heat up unopened food containers as pressure can build up causing them to burst.
- Never store chemicals, food stuffs or pressurised containers in cabinets above or next to the oven.
- Never use the oven as a room heater.
- Never dry clothes or place other items on the oven door.
- Never line any part of the oven cavity with aluminium foil.

# Using the hob

## Before using your hob for the first time:

Read the operating and safety instructions thoroughly.

If you have not already done so, follow the steps in the "Preparation" section on page 10.

Before switching on a burner, make sure that the selector knob you are using corresponds to the burner you wish to switch on (Figure 15).

## Igniting the burners

To ignite a burner press and turn the corresponding control knob anti-clockwise until the high flame position is reached (Figure 16).

Press the ignition button (Figure 15) until the burner ignites.

## Adjusting the flame

Adjust the flame size by turning the control knob (Figure 16). Use the appropriate level of flame for the type of cooking you are doing and use suitable sizes of pan for the different burners.

The size of the flame should only be regulated within the range between  and  (Figure 10).

## Turning off the burners

To turn off the burner, turn the control knob clockwise to the  position.

## Burners supplied from an LPG cylinder

Before lighting the first burner, open the valve on the LPG cylinder. Then light the burner using the method described above.

When closing the flow of gas, before turning off the last burner close the valve on the LPG cylinder. When the flame has gone out, close the tap of that burner. When the hob is not in use the valve of the LPG cylinder should be closed.

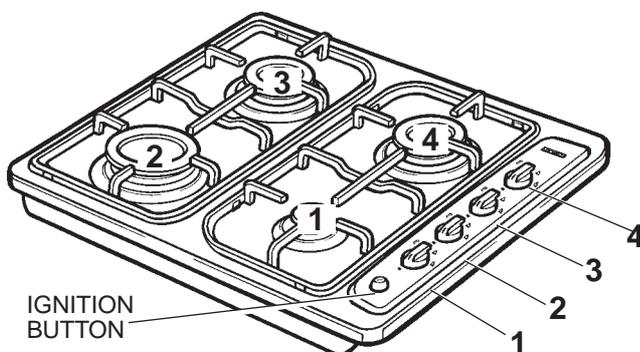


Figure 15 - hotplate controls

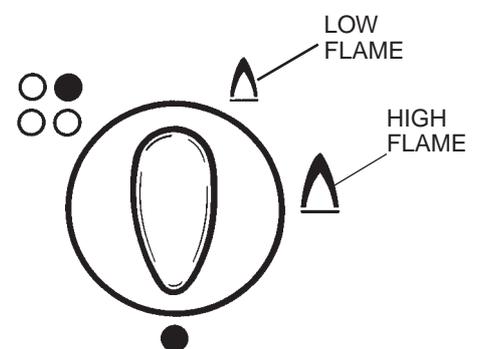


Figure 16 - control knob



## Fire safety

Never fill a deep fat frying pan more than 1/3 full of oil

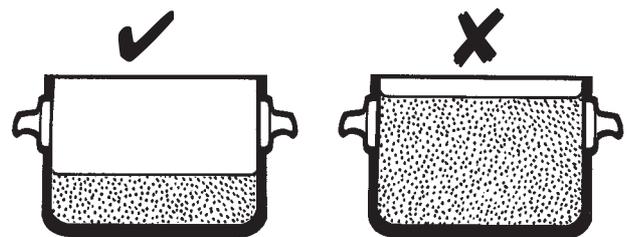
**Do not leave unattended while cooking!**

**In the event of a cooking pan fire:**

1. Turn off the hob at the electricity wall socket
2. Cover the pan with a fire blanket or damp cloth
3. Leave the pan to cool for at least an hour before you try to move it.

**Never use a fire extinguisher to put out a pan fire** (the force of the extinguisher could tip the pan over.)

**Never use water to put out oil or fat pan fires.**



# Using the oven

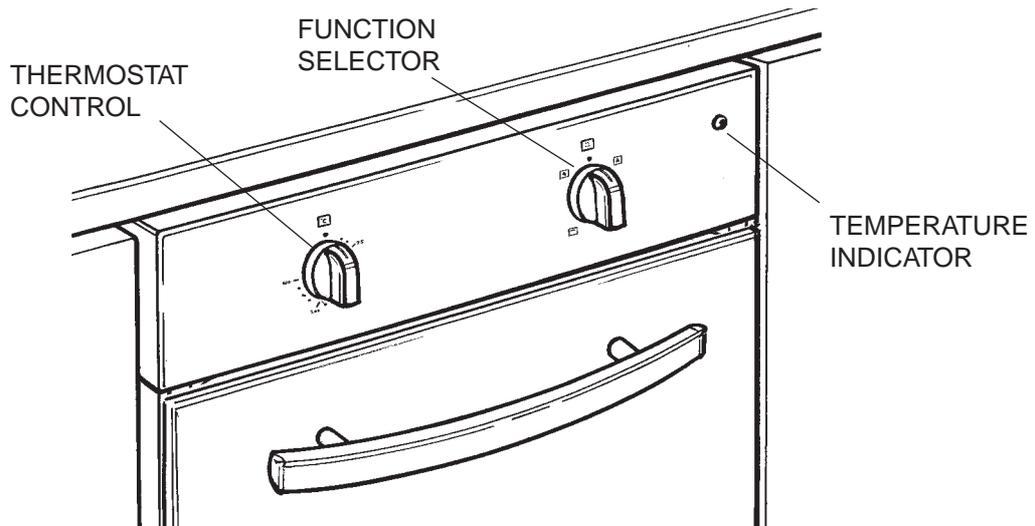


Figure 17 - controls

The oven is fan assisted and evenly distributes the heat throughout the oven. This may reduce the cooking times compared with a conventional oven so always read the cooking instructions on the packaging when cooking convenience food.

It is recommended to preheat the oven for a few minutes or wait until the temperature indicator goes off before placing food in the oven for cooking.

Be careful when using aluminium foil. Do not cover the sides of the oven, the shelf or oven interior. If wrapping food in foil the cooking time may increase.

## Thermostat Control

The thermostat control determines the temperature inside the oven during cooking. Turn the control knob clockwise to align the cooking temperature with the marker on the control panel. During cooking the thermostat will maintain the set temperature.

The temperature can be set between 50°C and 250°C.

## Function Selector

There are 4 functions and OFF.

Turn the control selector so that the symbol on the selector aligns with the marker on the control panel. The interior oven light illuminates when a function is selected..



### Defrost setting

This function operates the fan without the oven heating up. This is suitable for defrosting frozen food.



### Top heating element (grill)

Use this function for grilling or top oven heat which is suitable for browning food.



### Fan assisted cooking

Fan assisted cooking uses the fan and circular heating element to evenly distribute the heat throughout the oven.



### Fan assisted grill

Select this function to use the fan and grill together.



OFF position.

# Using the grill

**IT IS IMPORTANT TO CLOSE THE OVEN DOOR WHEN GRILLING FOOD.**

Move the shelf to the first or second position from the top.

Select the symbol  on the control selector.

Turn the thermostat control between 50°C and 250°C and preheat the element for five minutes.

Place the food in the middle of the grill pan and position the pan so the food is near but not touching the top element.

Do not line the grill pan with aluminium foil or wrap food items with foil before placing under the grill. Aluminium foil has a high reflectivity which can damage grill elements.

When fitting the handle, hook the handle over the edge of the grill pan and through the wire rack at a central point along the grill pan edge, (Figure 18). Lower the handle fully down to fit.

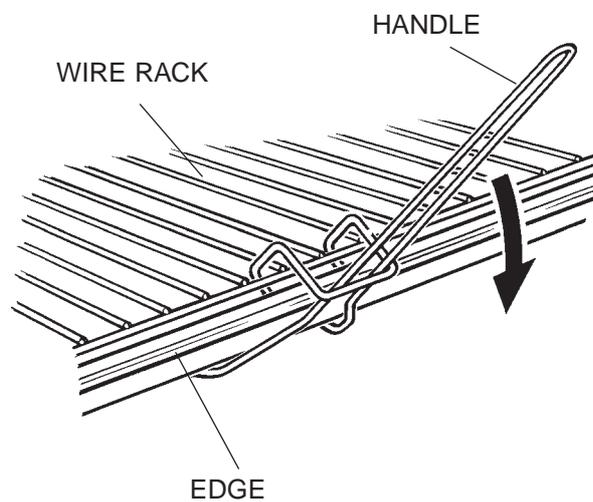


Figure 18 - fitting the handle

## Care of the hob

Before removing a pan from a burner, reduce the flame or turn the burner off completely. Burners and ignitor tips should be kept clean as dirt adversely affects their performance.

## Cleaning the hob

Clean the burners regularly and after each spillage to remove cooking residues and dirt.

Clean the hob regularly to maintain its working condition and aesthetic appearance.

When cleaning the hob, do not use harsh abrasives, caustic cleaners or sharp objects.

Burners and ignitors should always be kept clean and dry to ensure proper performance.

**WARNING: Switch off the hob at the mains electricity supply before cleaning.**

### Cleaning the pan support

Remove the pan support from the hob after use. Put it in warm soapy water for some time, then wash and dry it.

### Cleaning the burners

Remove the caps and rings, putting them separately in warm soapy water. After cleaning, check that the burner ports are clear (Figure 19).

The body near the injector should always be clean. Dirt accumulating around the injector may clog it, as a result of which, the burner will not light, or will light only with a small flame. To clean the injector use a brush soaked in a suitable commercial solvent.

Dry all the elements of the burner carefully as wet elements may not light properly. Assemble clean and dry burners, carrying out the disassembly steps in the reverse order.

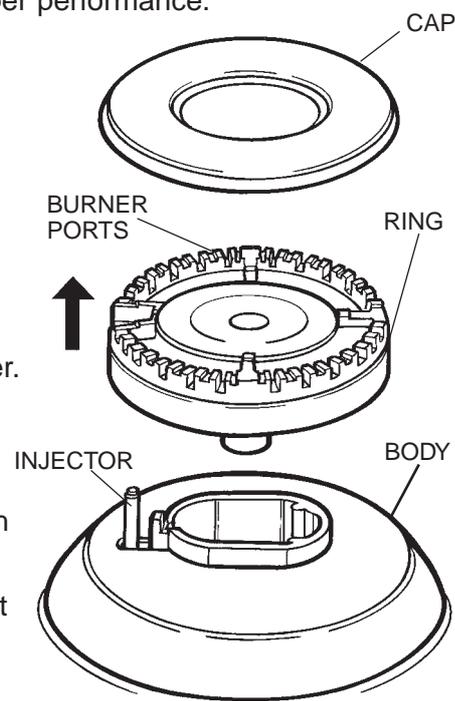


Figure 19

## Cleaning the oven

Before cleaning the oven, wait for it to cool down.

It is best to clean the bottom of the oven after every use and not allow the food or spots of oil to remain and become permanent stains.

Wash surfaces in warm soapy water.

For stubborn marks on glass surfaces, a mild cream cleaner can be used. Dry parts with a soft cloth.

For the interior surfaces in the oven use normal oven cleaners but always read the manufacturer's instructions on how to use them.

**Do not** use caustic paste, abrasive wire, powders or hard instruments to clean any part of the appliance.

# Cleaning the glass oven door

Ensure the oven door is cool before cleaning. Removal of the door makes it easier to clean the door, the door surround and the seals.

To remove the door proceed as follows:

1. Open the door fully.
2. Raise one hinge clip and rotate it towards you as far as the stop (Figure 20). Repeat the procedure with the second hinge clip on the other side of the door.
3. Raise the door gently until it comes to rest against the hinge clips.
4. Grip the edges of the door and lift the door clear of the catches in the hinge openings.
5. When cleaning the door, take care not to move the clips from their position.
6. Once cleaning is complete, lift the door and slide the hinges into the hinge openings.
7. Engage the slots on the hinges with the catches in the hinge openings.
8. Check that the weight of the door is fully supported on the hinges.
9. Lower the door and raise the hinge clips, then return them away from you and back to their starting positions.
10. Check that the seal is in place then close the door. Make sure that the inner face of the door meets and shuts against the seal all around.

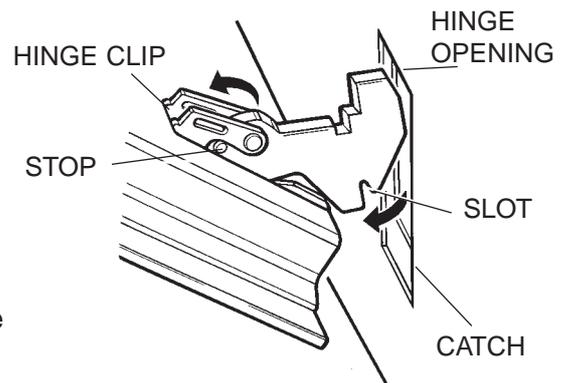


Figure 20 - removing the oven door

# Changing the oven lamp

Wait for the oven to cool.

Unscrew and remove the diffuser. Unscrew the lamp from the lampholder. Replace lamp and diffuser (Figure 20).

The replacement lamp must be of the same type, voltage and wattage (15W SES 300°C).

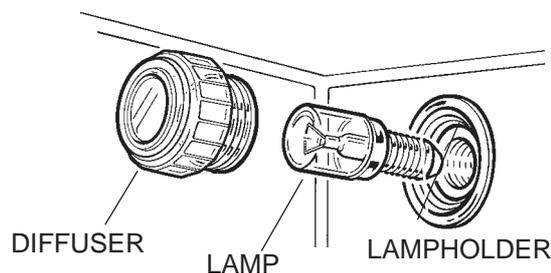


Figure 21 - changing the lamp

# Mains lead replacement

Do not attempt to repair or replace the mains connecting cable yourself, consult a qualified electrician.

## Plug replacement

The oven is supplied with a fitted plug which contains a 13A fuse. If you are simply replacing the fuse, you must use a 13A fuse which has been approved by ASTA to BS1362.

If the oven's plug does not fit the socket or becomes damaged, a new plug must be fitted. Replace the original plug with the correct plug for your socket. If this is a 3-pin (square pin) 13A (BS1363) plug, you must make sure that it is fitted with an ASTA approved 13A fuse. If another type of plug is used, it must be protected by a 15A fuse, either in the plug or at the distribution board.

The hob is also supplied with a fitted plug which contains a 3A fuse. If replacing this fuse it must also be approved by ASTA to BS1362

If the hob's plug does not fit the socket, or is damaged, the same rules apply to fitting a new plug as for the oven, but with an ASTA approved 3A fuse.

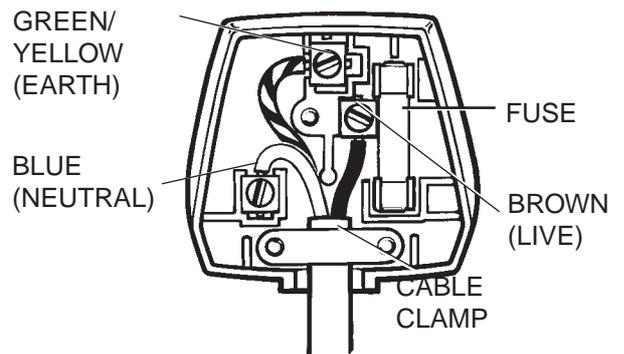


Figure 22 - plug wiring

1. Remove the existing fitted plug.

2. The wires in the mains lead supplied with this appliance are coloured in accordance with the following code:

GREEN/YELLOW = EARTH (E)    BLUE = NEUTRAL (N)    BROWN = LIVE (L)

### **This product must be earthed**

As the colours of the wires in the mains lead may not correspond with the colour markings identifying the terminals in your new plug, proceed as follows.

The wire which is coloured GREEN or GREEN/YELLOW must be connected to the terminal which is marked with the letter E or  $\oplus$  symbol or coloured GREEN or GREEN/YELLOW.

The wire which is coloured BLUE must be connected to the terminal in the plug which is marked with the letter N or coloured BLACK or BLUE.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured RED or BROWN.

3. Ensure that the connections are tight and that no loose strands are left out of the terminals.

**IF IN ANY DOUBT CONSULT A QUALIFIED ELECTRICIAN.**

# For best cooking results

For best results and good use of energy:



## Hob

- Use good quality cooking pans with thick flat bases. This gives the most efficient energy transfer from the burner
- Use pans of the correct diameter. The flame should cover only two thirds of the pan base.
- Use pans which are large enough for the amount of food being cooked to ensure that they do not boil over and cause unnecessary cleaning.
- Use a correctly fitting lid when boiling or stewing to contain heat and improve boiling times.
- Never use recessed or ridged base pans. This wastes energy and gives a longer cooking time
- Never allow flames to lick up the sides of your pan. In this case, the pan is too small for the burner and energy is being wasted
- Do not heat an empty pan, as this will damage and discolour the cooking surface at the bottom of the pan.

## Oven

- For even grilling, ensure that the grill pan is positioned centrally below the grill element.
- Ensure that the oven shelf is level. This will ensure even rising of cakes and cooking of food.
- To avoid under/overcooking, reduce or increase cooking times and temperatures to suit personal taste.
- To avoid fat splattering onto the oven interior whilst grilling, ensure that the grill pan is not lined with foil and the grill setting is not too high.
- Do not use pans greater than 52mm (2¼") in height for roasting.

# Troubleshooting guide

If you are experiencing problems with your appliances, check the following problems and solutions below before contacting the Helpline.

## Hob

Problem	Solution
Ignition does not work (on all burners).	Check that: The electric plug is in the mains socket and is switched to ON. Other appliances are working to determine if there is a general power failure. The circuit breaker in the distribution box has not tripped. (If the electricity supply has failed, burners may be lit with a match.)
Ignition does not work (one burner).	Check that the burner is dry and that spillage of food or cleaning fluid remains are not affecting the ignitor or burner ports. Clean away any debris with a dry nylon brush such as an old toothbrush. Any water on the burner should be dried with a cloth.
Pans are slow to boil or will not simmer.	Check that your pans conform to the recommendations in these instructions.

## Oven

Problem	Solution
Nothing works	Check that: The main oven wall switch is switched to ON. Other appliances are working to determine if there is a general power failure. The circuit breaker in the distribution box has not tripped.
Grill does not work.	Check that the top heating element <input type="checkbox"/> has been selected on the Function Selector control.
Grill keeps turning ON and OFF.	When the grill is operated at a setting less than 'High' it is controlled by the regulator – this is normal.

# Customer Helpline

For help and assistance regarding your appliances telephone 0844 871 0011.

## Specification

### Hob

230V ~ 50Hz

Total Equivalent Power: 7500w

### Oven

230 volts ~ 50Hz 2000W

## Safe product disposal

To help the environment, Local authority instructions should be followed for the disposal of your product



**This appliance/fitting is marked according to the European directive 2002/96/EC on 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, the Crossed Out Wheellie Bin symbol, indicates that this appliance/fitting 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 authority, your household waste disposal service or the retailer where you purchased the product.

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**Customer Service, Unit B1, Senator Point, South Boundary Road,  
Knowsley, LIVERPOOL L33 7RS  
HELPLINE TEL: 0844 871 0011  
Monday to Friday (8.30am to 5pm)**

We continuously try to improve our products for the benefit of our customers.  
For this reason we reserve the right to make changes to any product at any time, without notice.  
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