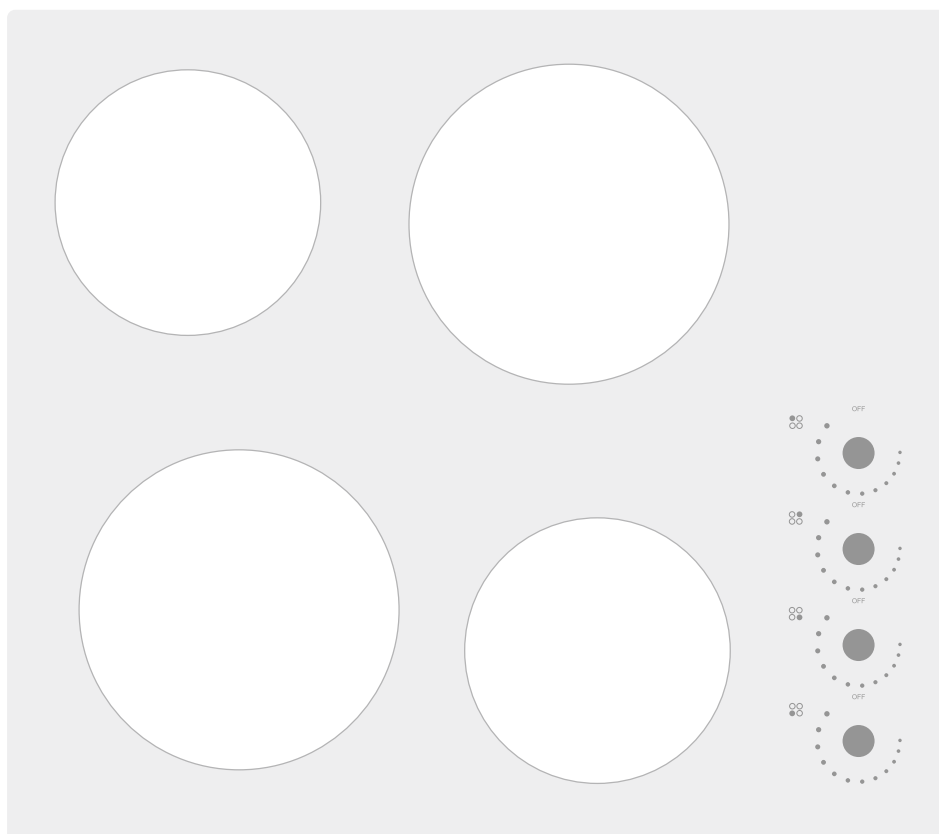




PowerPoint



CERAMIC HOB

USER MANUAL

P154MDMA

Warning notices: Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details. The diagram above is just for reference. Please take the appearance of the actual product as the standard.

Content

1. Foreword	3
1.1 Safety Warnings	3
1.2 Installation	3
1.2.1 Electrical Shock Hazard	3
1.2.2 Cut Hazard	3
1.2.3 Important safety instructions	3
1.3 Operation and maintenance	4
1.3.1 Electrical Shock Hazard	4
1.3.2 Health Hazard	4
1.3.3 Hot Surface Hazard	4
1.3 Operation and maintenance	5
1.3.1 Electrical Shock Hazard	5
1.3.2 Health Hazard	6
1.3.3 Hot Surface Hazard	6
1.3.4 Cut Hazard	6
1.3.5 Important safety instructions	6
2. Product Introduction	8
2.1 Top View	8
2.2 Control Panel	8
2.3 Product Information	8
2.4 Working Principle	9
2.5 Before using your New Ceramic Hob	9
2.6 Technical Specification	9
3. Operation of Product	9
3.1 Choosing the right Cookware	9
3.2 How to use	10
3.2.1 Start cooking	10
3.2.2 Finish cooking	10
4. Cooking Guidelines	10
4.1 Cooking Tips	10
4.1.1 Simmering, cooking rice	10
4.1.2 Searing steak	11
4.1.3 For stir-frying	11
5. Heat Settings	11
6. Care and Cleaning	12
7. Hints and Tips	12
8. Installation	13
8.1 Selection of installation equipment	13
8.2 Before locating the fixing brackets	14
8.3 Cautions	15
8.4 Connecting the hob to the mains power supply	15

1. Foreword

1.1 Safety Warnings

Your safety is important to us. Please read this information before using your cooktop.

1.2 Installation

1.2.1 Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

1.2.2 Cut Hazard

- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

1.2.3 Important safety instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.

- Failure to install the appliance correctly could invalidate any warranty or liability claims.

1.3 Operation and maintenance

1.3.1 Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

1.3.2 Health Hazard

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

1.3.3 Hot Surface Hazard

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection

from the power supply.

- Failure to install the appliance correctly could invalidate any warranty or liability claims.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Warning: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot
- A steam cleaner is not to be used.
- Do not use a steam cleaner to clean your cooktop.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

1.3 Operation and maintenance

1.3.1 Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and

contact a qualified technician.

- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

1.3.2 Health Hazard

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

1.3.3 Hot Surface Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the Induction glass until the surface is cool.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

1.3.4 Cut Hazard

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

1.3.5 Important safety instructions

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers,

MP3 players) near the appliance, as they may be affected by its electromagnetic field.

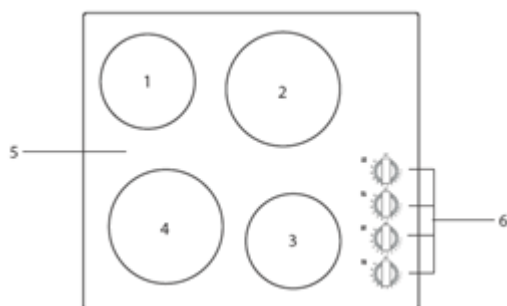
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments; -farm houses; -by clients in hotels, motels and other residential type environments; -bed and breakfast type environments.
- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.

Congratulations on the purchase of your new Ceramic Hob.

We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it. For installation, please read the installation section. Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

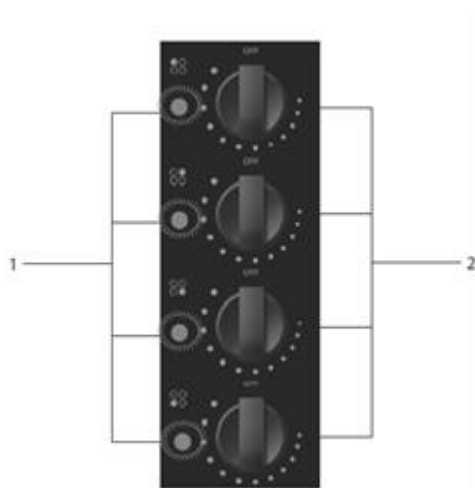
2. Product Introduction

2.1 Top View



- 1. Max. 1200 W zone
- 2. Max. 1800 W zone
- 3. Max. 1200 W zone
- 4. Max. 1800W zone
- 5. Glass plate
- 6. Control panel

2.2 Control Panel



- 1. Hot hob warning indicators
- 2. Power regulating controls

2.3 Product Information

The microcomputer ceramic cooker hob can meet different kinds of cuisine demands because of resistance wire heating, micro-computerized control and multi-power selection, really the optimal choice for modern families.

The ceramic cooker hob centers on customers and adopts personalized design. The hob has safe and reliable performances, making your life comfortable and enabling to fully enjoy the pleasure from life.

2.4 Working Principle

This ceramic cooker hob directly employs resistance wire heating, and adjust the output power by the power regulation with the mechanical controls.

2.5 Before using your New Ceramic Hob

- ☒ Read this guide, taking special note of the 'Safety Warnings' section.
- ☒ Remove any protective film that may still be on your ceramic hob.

2.6 Technical Specification

Cooking Hob	P154MDMA
Cooking Zones	4 Zones
Supply Voltage	220-240V~ 50Hz or 60Hz
Installed Electric Power	5500-6600W
Product Size D×W×H(mm)	590X520X55
Building-in Dimensions A×B (mm)	560X490

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

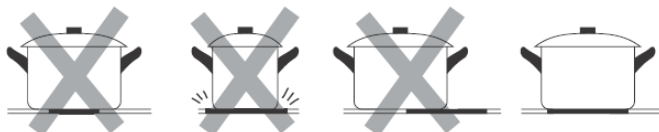
3. Operation of Product

3.1 Choosing the right Cookware

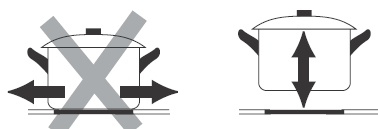
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.

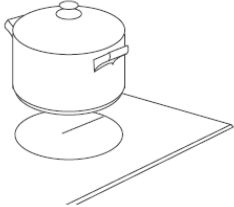
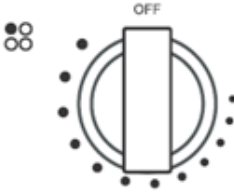


Always lift pans off the ceramic hob – do not slide, or they may scratch the glass.

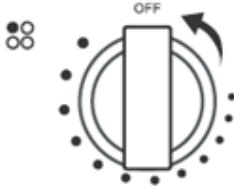


3.2 How to use

3.2.1 Start cooking

Place a suitable pan on the cooking zone that you wish to use. • Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.	
Adjust the power regulating control to the desired level to turn on the control	

3.2.2 Finish cooking

Turn the cooking zone off by turning the power regulating control to "OFF" to turn off the control	
--	--



Beware of hot surfaces

When the glass plate is hot, the hot hob warning indicator will light. Don't touch the glass plate until the indicator goes out. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.

4. Cooking Guidelines



Take care when frying as the oil and fat heat up very quickly, particularly if you're using PowerBoost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

4.1 Cooking Tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

4.1.1 Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to

the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.

- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

4.1.2 Searing steak

To cook juicy flavoursome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

4.1.3 For stir-frying

1. Choose an ceramic compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

5. Heat Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the Ceramic hob to find the settings that best suit you.

Heat setting	Suitability
1 - 3	• delicate warming for small amounts of food • melting chocolate, butter, and foods that burn quickly • gentle simmering • slow warming
4 - 6	• reheating • rapid simmering • cooking rice
7- 8	• pancakes
9 - 10	• sautéing • cooking pasta
11-12	• stir-frying • searing • bringing soup to the boil • boiling water

6. Care and Cleaning

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on.	• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass	Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Ceramic glass cooktops, but beware of hot cooking zone surfaces: 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.	• Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.

7. Hints and Tips

Problem	Possible causes	What to do
The cooktop cannot be turned on.	No power.	Make sure the ceramic hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.

8. Installation

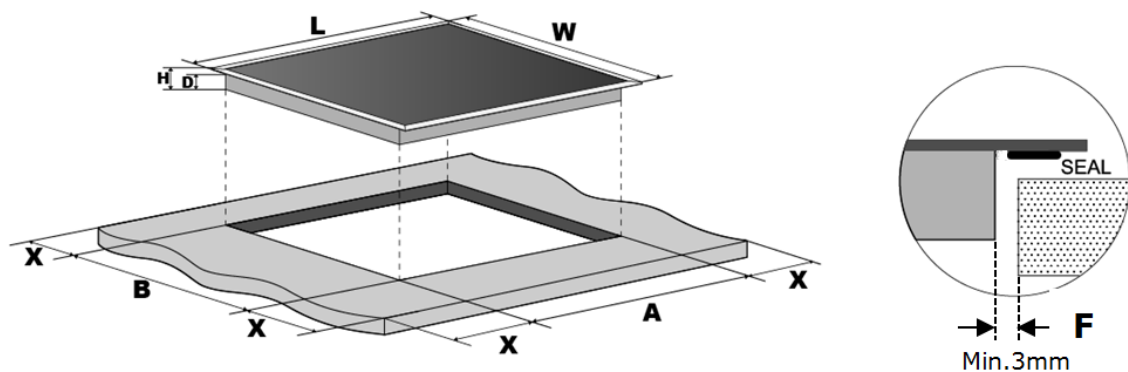
8.1 Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing.

For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole. Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant and insulated work surface material (Wood and similar fibrous or hygroscopic material shall not be used as work surface material unless impregnated) to avoid the electrical shock and larger deformation caused by the heat radiation from the hotplate. As shown below:



Note: The safety distance between the sides of the hob and the inner surfaces of the worktop should be at least 3mm.

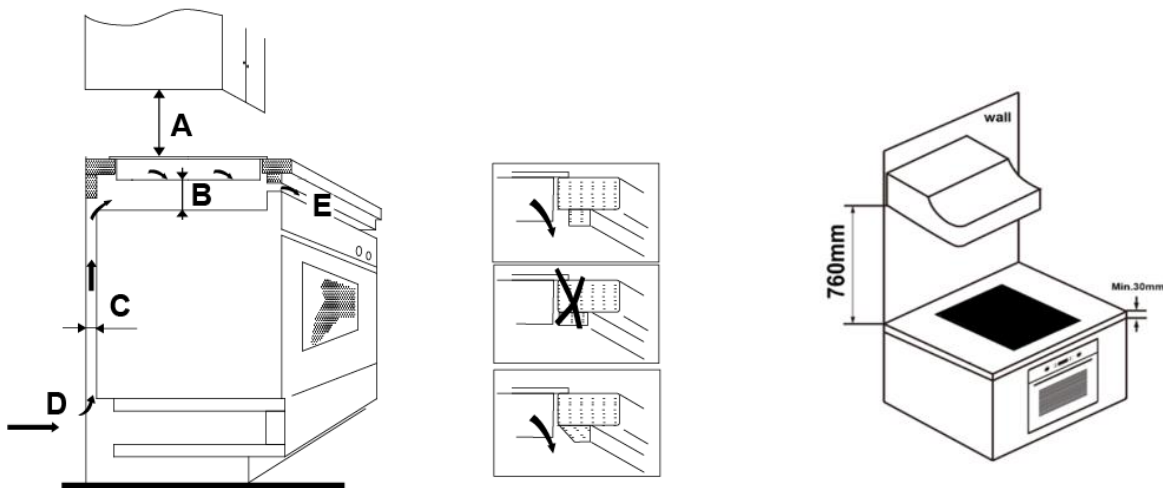


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)	F(mm)
590	520	55	51	560+4 +1	490+4 +1	50 mini	3 mini

Under any circumstances, make sure the ceramic cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the ceramic cooker hob is in good work state. As shown below



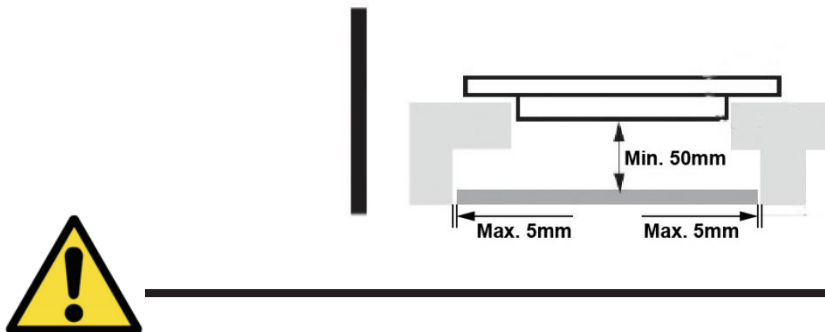
Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.



A(mm)	B(mm)	C(mm)	D	E
760	50 mini	20 mini	Air intake	Air exit 5mm

WARNING: Ensuring Adequate Ventilation

Make sure the ceramic hob is well ventilated and that air inlet and outlet are not blocked. In order to avoid accidental touch with the overheating bottom of the hob, or getting unexpected electric shock during working, it is necessary to put a wooden insert, fixed by screws, at a minimum distance of 50mm from the bottom of the hob. Follow the requirements below.



There are ventilation holes around outside of the hob. YOU MUST ensure these holes are not blocked by the worktop when you put the hob into position.

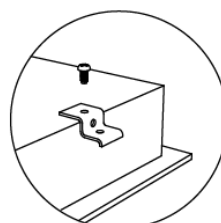
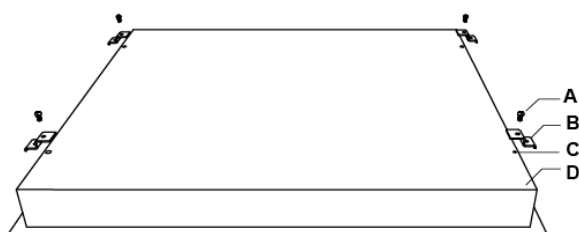


- Be aware that the glue that join the plastic or wooden material to the furniture, has to resist to temperature not below 150°C, to avoid the unstuck of the paneling.
- The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an temperature of 90°C.

8.2 Before locating the fixing brackets

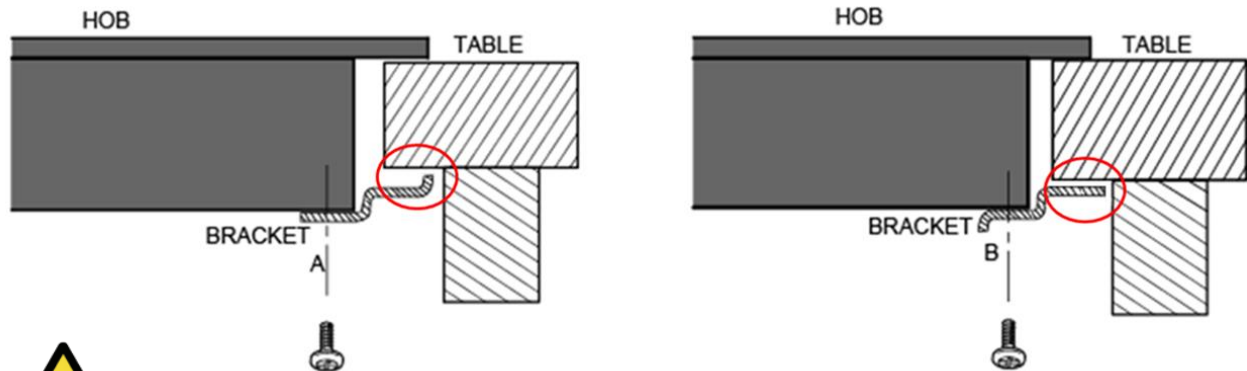
The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

Fix the hob on the work surface by screw four brackets on the bottom of hob (see picture) after installation.



A	B	C	D
screw	bracket	Screw hole	base

Adjust the bracket position to suit for different work surface's thickness.



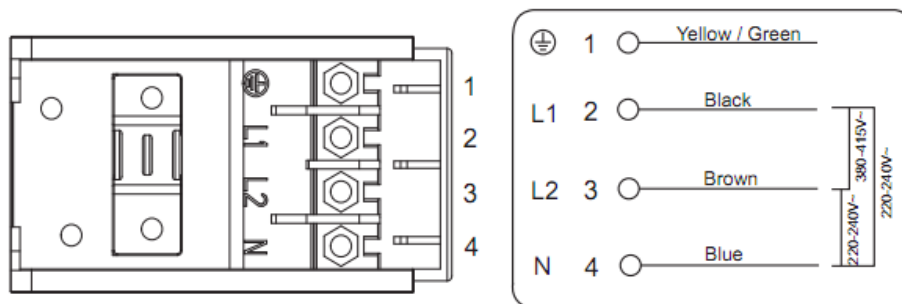
Under any circumstances, the brackets cannot touch with the inner surfaces of the worktop after installation (see picture).

8.3 Cautions

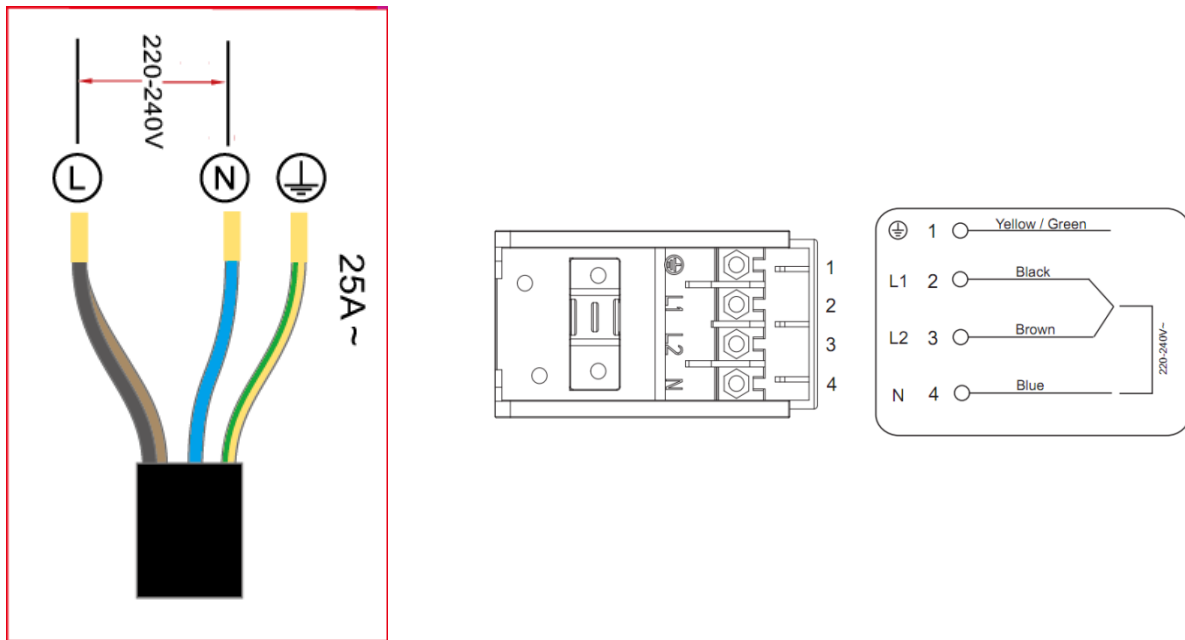
1. The ceramic cooker hob must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The ceramic cooker hob shall not be mounted to cooling equipment, dishwashers and rotary dryers.
3. The ceramic cooker hob shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the work surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
6. A steam cleaner is not to be used.

8.4 Connecting the hob to the mains power supply

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.



- If the total number of heating unit of the appliance you choose is not less than 4, the appliance can be connected directly to the mains by single-phase electric connection, as shown below.



1. If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
2. If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
3. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
4. The cable must not be bent or compressed.
5. The cable must be checked regularly and only replaced by a properly qualified person.



The bottom surface and the power cord of the hob are not accessible after installation.

 DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.	This appliance is labeled in compliance with European directive 2012/19/EU for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way. The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods. This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.
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	Symbol	Value	Unit
Model identification	-	P154MDMA	
Type of hob	-	Built-in hob	
Number of cooking zones and/or areas	-	4 zones	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	-	radiant cooking zones	
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	Ø	Zone1: 20,0 Zone2: 16,5 Zone3: 20,0 Zone4: 16,5	cm
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5 mm	L,W	N/A	cm
Energy consumption per cooking zone or area calculated per kg	EC _{electric cooking}	Zone1: 179,7 Zone2: 188,3 Zone3: 186,5 Zone4: 195,5	Wh/kg
Energy consumption for the hob calculated per kg	EC _{electric hob}	187,5	Wh/kg

POWERPOINT STANDARD MANUFACTURER WARRANTY

TERMS AND CONDITIONS

This appliance was supplied by Shomar Ltd, Dublin. Combining years of knowledge and experience with our commitment to producing high quality appliances is what make us the country's best, fully Irish owned, Domestic Appliance Distributor. We provide all after sales service from our Headquarters in Dublin.

12 Month Warranty

This Warranty is for 12 Months from Date of Purchase and covers both Parts & Labour. Any complaints that occur during normal use of these appliances will be repaired free of charge provided the appliance has been used and maintained in accordance with the Terms and Conditions.

If a repair to your appliance is necessary evidence of purchase will be required for a call to be covered by your Warranty.

Two-year Warranty

To avail of the second year free warranty, you must register your new appliance with Shomar Ltd. Registering your appliance will also allow us to contact you in the unlikely event that a modification is required. In case of an insurance loss such as theft, fire or flood, your registration will serve as proof of purchase. Scan our QR to register your warranty -



www.powerpointappliances.ie

Terms and Conditions

The Warranty only covers the appliance for use in a normal domestic environment. Institutional use or commercial use is not covered. (To obtain a commercial Warranty on your appliance contact us on service@shomar.ie for more details)

The following is not covered by the Warranty:

- Complaints due to the use of incorrect voltage.
- Failure of the water supply
- Failure of the electricity supply
- Failure to operate the appliance in line with the guidelines set out in the instruction manual.
- Damage to the appliance or its components however caused.
- Consumable items. E.g. Fuses, bulbs, broken glass, Knobs, Plastics.
- Blockages of Filters, drainage systems, soap dispensers etc

Note:

- Repairs or modifications carried out by anyone other than Shomar authorised agents will deem the Warranty Null and Void. Please visit www.powerpointappliances.ie to obtain information on authorised agents.

- All Gas appliances must by law be fitted by a Registered Gas Installer. For further details see WWW.RGI.IE
- Built In appliance installation and reversing the door hinges must be undertaken by a competent person.
- If in any doubt about the installation of our domestic appliances please email us for more details.service@shomar.ie

How to log a service call:

If in the event you need to log a service call for your appliance you can contact our service department on Ph: 01-4505327 (during working hours)

Email service@shomar.ie

Go online www.powerpointappliances.ie

This Warranty does not in any way diminish or affect your statutory rights in connection with the product. This Warranty is in addition to your statutory rights as a consumer. If you have any questions about these rights, please contact the retailer from which you purchased the product. In certain circumstances, it is possible that your statutory rights may offer additional or higher levels of protection than those offered under the terms of this Warranty.

This Warranty applies only to the cost of repairing the product. To the extent permitted by law, the Manufacturer does not accept and will not be held liable for any financial loss incurred in connection with the failure of any product to operate in accordance with the expected standards. Such financial loss includes but is not limited to loss arising from:

- Food Loss
- Time taken from work
- Damaged clothing or other items
- Laundry costs
- Meals from Restaurant /Takeaways
- General Compensation for Inconvenience

Does PowerPoint offer replacements?

This is a repair-only Warranty. On occasion, the Manufacturer may at its sole discretion, replace your product with a new product instead of carrying out a repair. In the unlikely event we cannot repair your appliance it will be replaced free of charge, replacement will be authorised and provided by the retailer upon contact from the manufacturer.

Any costs related to disconnecting the faulty product and installing the replacement product will not be borne by the Manufacturer unless previously agreed to in writing. The original Warranty will continue to apply to the replacement product; the new product will not come with a new Warranty.

Will I be charged for the repairs?

It is the responsibility of the consumer to provide proof of purchase to the Engineer to ensure your product is covered by this warranty. The Manufacturer reserves the right to charge for service call if:

- You cannot provide proof of purchase that your product is **covered by this Warranty**.
- The engineer finds that there is no fault with your product.
- That your product has not been installed or operated in accordance with the User Manual.

- That the fault was caused by something other than faulty materials, defective components, or manufacturing defects.

- For missed appointments.

Payment is due immediately upon the Engineer providing you with an invoice. The Manufacturer reserves the right to terminate the Warranty if you fail to pay the costs for the service call.

The spare part availability of this appliance is 10 years. During this time, original spare parts will be available to operate the appliance properly.

This appliance was supplied by Shomar Ltd Dublin. If you would like to contact us in relation to your product for service or spare parts we can be contacted on 01-4505327 or service@shomar.ie.