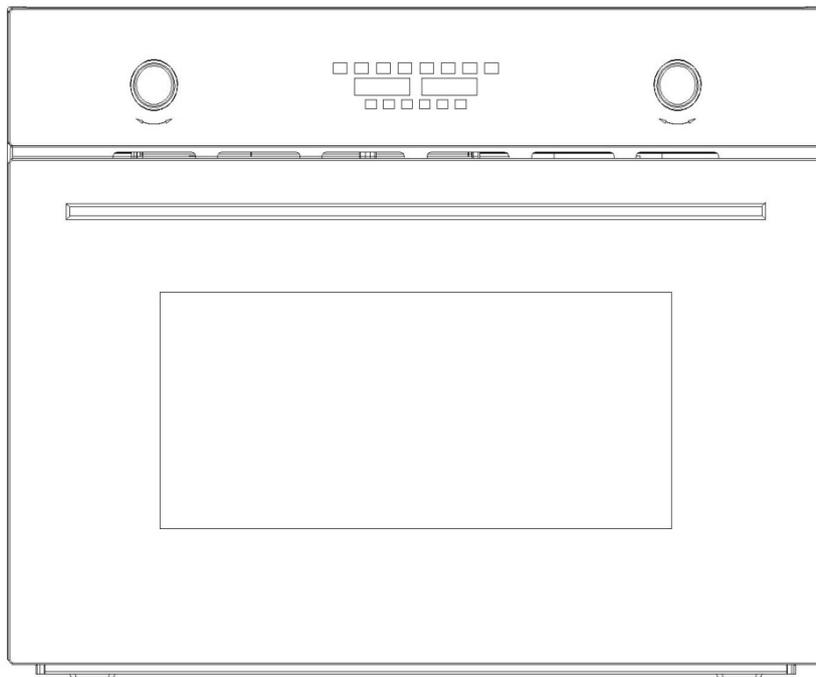

Steam Oven Owner's Manual

MODEL: AMSG35SS



CONTENTS

1、	TECHNICAL SPECIFICATION	3
2、	UNPACKING AND INSTALLATION	3
	2.1 Before the installation	3
	2.2 Installation.....	3
3、	SAFETY PRECAUTION	6
4、	DISPOSE OF REJECTED PRODUCT	6
5、	STRUCTURE OF DIAGRAM.....	7
6、	DESCRIPTION OF FRONT PANEL CONTROLS.....	7
7、	GET TO KNOW STEAM OVEN.....	8
	7.1 Clock Setting.....	8
	7.2 Water level	8
8、	FUNCTIONS.....	9
	8.1 Menu.....	9
	8.2 Steam Functions	9
	8.3 Meat cooking (Automatically).....	9
	8.4 Fish cooking (Automatically)	9
	8.5 Vegetables cooking (Automatically)	10
	8.6 Grill Functions (Steam Oven function)	10
	8.7 Pizza Function (Steam Oven function).....	11
	8.8 Defrost Function (Edit Menu)	11
	8.9 Reheating and Disinfecting Functions.....	11
9、	TIMED	12
10、	PAUSE DURING OF COOKING.....	12
	10.1 Pause or Cancel Cooking	12
	10.2 Modifying Parameters	12
	10.3 Standby mode.....	12
11、	CLOSE OFF STEAM COOKING	12
	11.1 End program with steam function.....	12
	11.2 End program without steam function (grill and pizza).....	13
12、	DEMON FUNCTION AND CHILD LOCK.....	13
	12.1 Demon function.....	13
	12.2 child lock	13
	12.3 Unlock.....	13
13、	DESCALING	13
14、	CLEANING AND MAINTENANCE.....	14
15、	DISPLAY INFORMATION.....	15
16、	TROUBLE SHOOTING	15

1、 TECHNICAL SPECIFICATION

MODEL	AMSG35SS
CAPACITY (L)	35L
VOLTAGE(V)	220-240
FREQUENCY (Hz)	50
CIRCUIT BREAKER(A)	16
POWER(STEAM) (W)	1600-1900
POWER(STEAM OVEN) (W)	1400-1700
PRODUCT DIMENSION (mm)	594×530×455
PACKAGE SIZE (mm)	675×611×525
GROSS/NET WEIGHT (Kg)	33.0/29.0

2、 UNPACKING AND INSTALLATION

2.1 Before the installation

- 1、 Machine shell to be checked without deformation caused by pressure or force.
- 2、 Check that the oven door closes correctly and the inside of the door and front oven panel are not damaged.
- 3、 Metal net of the oven door is not bend or out of shape.
- 4、 The power cord is broken or loose.
- 5、 The data on the oven nameplate is compliance with the relevant regulations.
- 6、 After unpacking the package. Separate the various packaging materials on type and send them to the nearest separate disposal center.

◆ **When steam oven is damaged or operation is unmoral, unplug the steam oven to cut off power supply.**

◆ **Only authorized personnel should carry out servicing.**

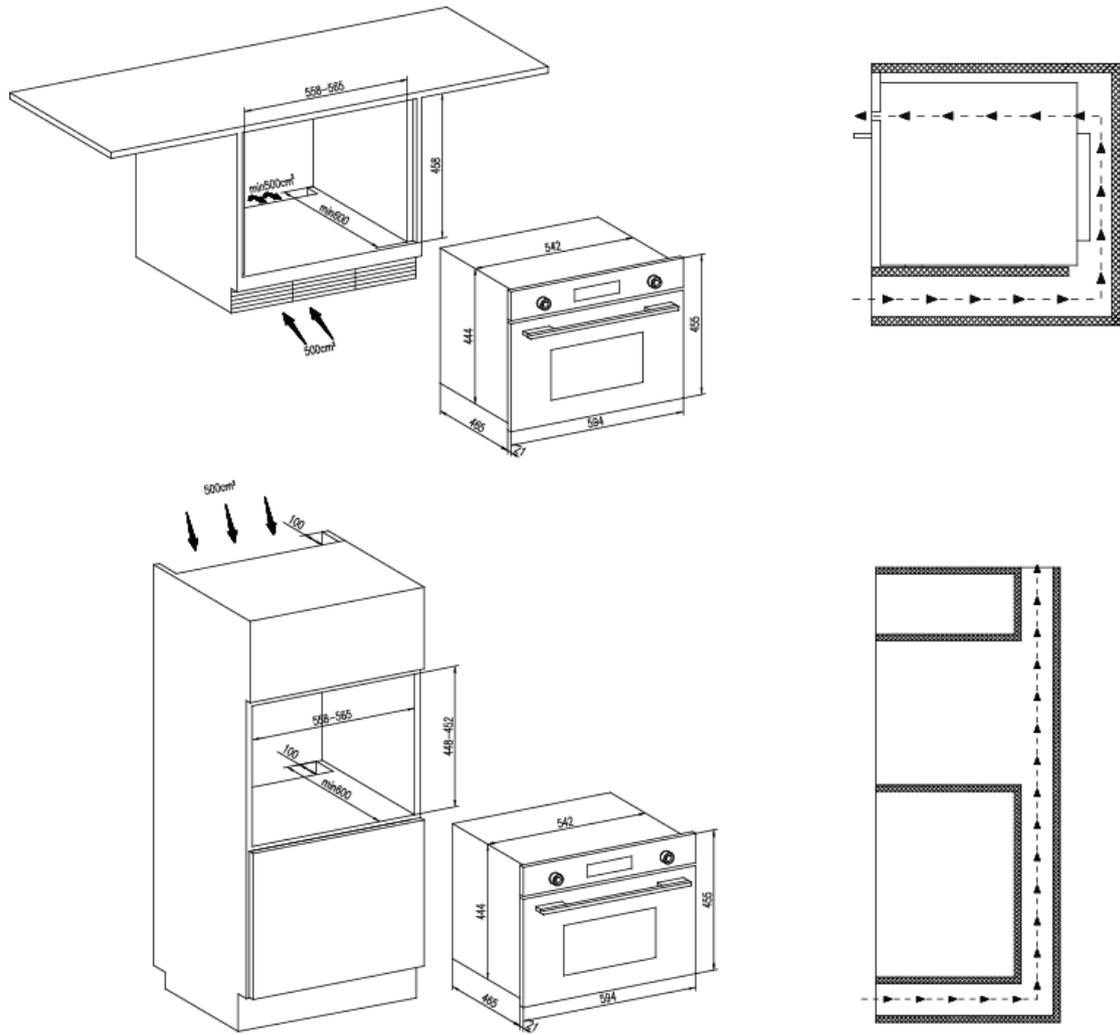
2.2 Installation

Only a qualified person in compliance with the instructions provided must install the appliance .the manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

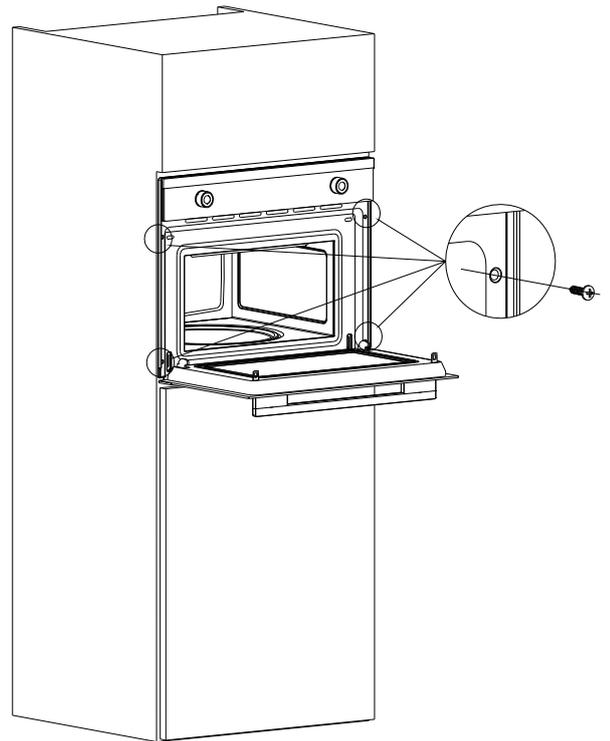
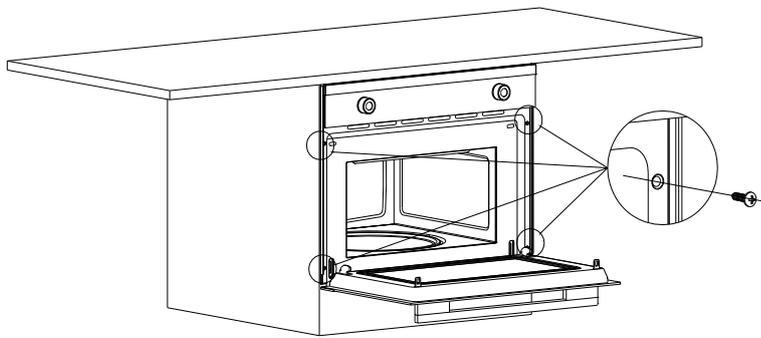
Important: - The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it;

- Air duct is supposed to use in Ventilation.
- The ac power supply should be 220-240 V, 50 Hz, the minimum 13 A distribution circuit fuse, or at least 13A distribution circuit breaker

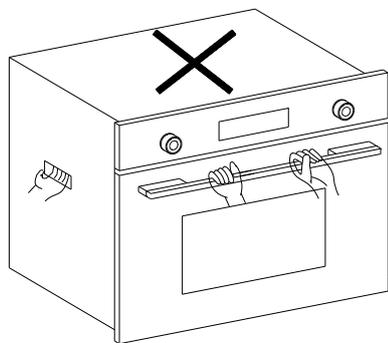
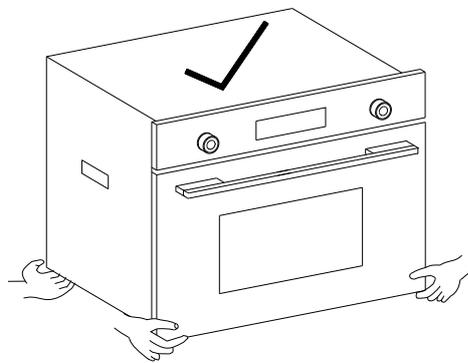
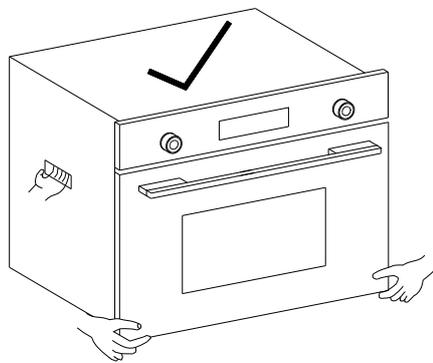
If we put the steam oven into cabinet, the cabinet material should be insulated, and the clearance between the edge of the cabinet and the oven should be over 500mm for ventilation.



In order to fix the steam oven with cabinet, please open the steam oven door and insert four wood screws into the four hole around frame and fix them.



Note: the installation and handling, please do not use the handle for stress point



3、 SAFETY PRECAUTION

Warning: Only a qualified person can install ,repair and remove the oven, Please keep child away.

- Before you cook on the steam oven for the first time, turn the appliance on at highest temperature. This will remove oils left on the appliance during manufacture.
- Do not leave cooked food in steam oven for a long time to avoid too much condensation generated on door.
- Do not unplug the socket with wet hands.
- Never cover the vents provided during heating.
- Please unplug the socket, wait the steam oven to cool down before cleaning for your safety.
- When cooking is finished, please keep a distance from oven door as there will be much hot steam.
- After cooking we recommend that you should clean food left in the steam oven and condensation produced on the inner glass of the steam oven immediately.
- After cooking, extra water would be back to water tank. Please empty the water tank.
- Never use the steam oven for heating installation.
- Calling the qualified staff to repair if the appliance does not work normally.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- In order to ensure the food is delicious, we recommend that pour into fresh water before cooking.
- This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- This appliance is for household use and complies with the EEC directives currently in force. The appliance is for cooking and heating food.

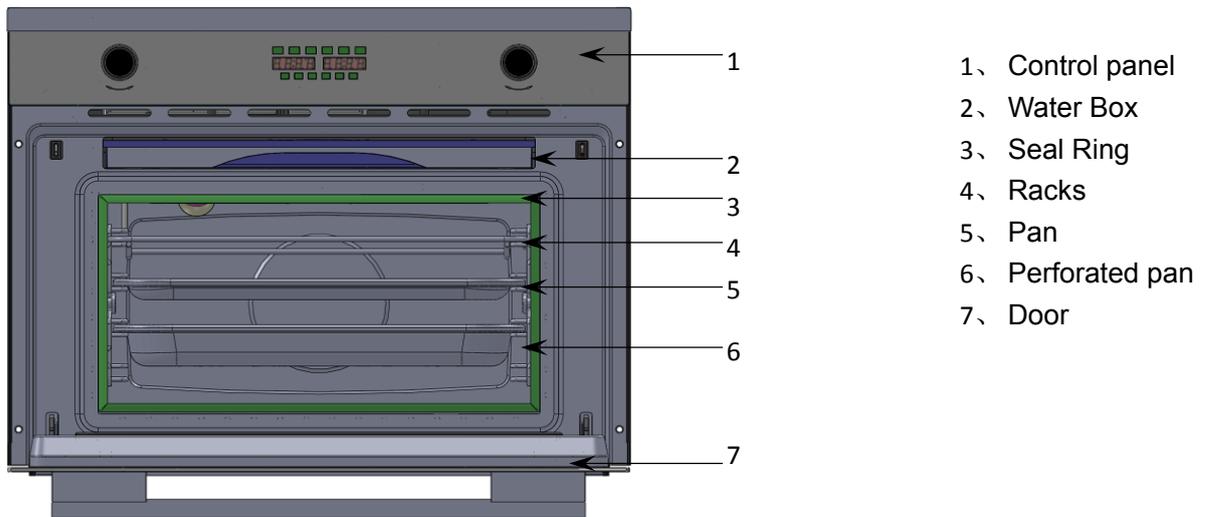
Dealers and users for failure to comply with the above instructions replace steam oven parts and not use original accessories caused personal injury and property damage, the company will not be responsible for any legal liability.

4、 DISPOSE OF REJECTED PRODUCT

Our products are produced by environmental protection packaging materials, so you in dealing with these packing materials should pay attention to packaging material recycle utilization, protection and preservation of our environment. Don't discarded plastic packaging to prevent children playing in the danger caused by asphyxia.

Please send your rejected productions to Environmental Conservation Organization or authorized Electrical recycle bin, this will recycle useful materials and reduce the hazards of environment.

5、 STRUCTURE OF DIAGRAM



Available Accessories



Perforated container: Cooking for fresh or refrigerant vegetables, meat and poultry.



Non-perforated container: Cooking for preserved fruit、 dumplings.



Rack: Cooking for foods with small utensils ,Like: steam bun, sweetmeats.

6、 DESCRIPTION OF FRONT PANEL CONTROLS



PT1. This button is used to setup time, choose cooking time length, high and low temperature.

PT2. This knob is for setting operation and the start and end of programmer.

DSP1. This displays the time of programmer executing and clock

DSP2. This displays temperature and types of foods.

DSP3. Functions indication, which displays all the optional functions.

DSP4. Symbol indication, which displays all the optional symbols.

Functions Description

	Steam		Meat
	Fish		Vegetable
	Roast		Pizza
	Defrost		Disinfecting
	Clock		Child lock
	Cooking duration		Delay time
	Descaling		Water level (not lack of water)
	Water level (lack of water)		Temperature

7、 GET TO KNOW STEAM OVEN

7.1 Clock Setting

When the first use, DSP1 shows a flashing“0: 00”.

Set the time, turn PT1 to the right and left to increase or decrease the hours. After setting the hour, press it once to set the minutes. Turn it the right and left to increase or decrease the minutes and press it to set the current time, after the setting, press PT1 to confirm. The symbol “  ” displays, and the indication lamp stops flashing.

When you want to set clock again, keep PT1 pressed for 3 seconds,DSP1,Led display begin flashing, set clock according to Clock Setting procedure(when there is no any operations in 10 seconds ,it will go to next instruction automatically)

Clock set range: 0:00 - 23:59.

7.2 Water level

Under initial state, you will hear a “beep” after positioning the water tank into position, and water level indicator “  ” will light. If water in tank is not up to standard, lacking water indicator “  ” will light. Please add water to Max position. (Tank could load 1.2ml water in maximum. A tank full of water generally is able to cook for one time, about 60-70 minutes)

Note: 1、 Please remove the water tank to add water. Please add water through the water injection hole. Please wipe clean if water overflowed.

2、 Add water when the oven is working Open the oven door for a while to cool down the water tank. Then remove the water tank to add water.

8、FUNCTIONS

8.1 Menu

Under standby state, presses PT2 to boot function choose, turn PT2 to choose function. The chosen function will be shown on DSP3. Preset temperature and parameter will be shown on DSP2.

Note : 1、 When the cavity temperature reaches the preset temperature, temperature icon “  ” will stop flashing and become light.

2、 Press PT1, PT2 at the same time during working process, current cavity temperature will be shown on DSP2.

8.2 Steam Functions

-Under standby state, press PT2 boot option, rotate PT2 selected steam function “  ” DSP1 display default time 10 minutes, DSP2 display default steam temperature 100℃.

-Press PT1, rotate PT1 to set temperature.

-Press PT1 again and turn PT1 to set cooking time. After cooking time is set, Press PT2, the appliance begins to work. Steam function icon “  ” and temperature icon “  ” will flash, working time icon “  ” and high water level icon “  ” will light.

Temperature range: 40-100 °C

The longest working time: 90:00

8.3 Meat cooking (Automatically)

-Choose steamed meat function “  ”, DSP1 display default time 30:00 minutes, DSP2 default steam temperature is 100 °C and program C1 shine alternately

-Press PT1, rotate PT1 set procedures

-Press PT1 again and turn PT1 to set cooking time. After cooking time is set, Press PT2, the appliance begins to work. Steam meat function icon “  ” and temperature icon “  ” will flash, working time icon “  ” and high water level icon “  ” will light.

Notice: Temperature of foods will flash alternately.

Different meats have different temperature; you can refer to the following table.

Program	Type of meat	Temperature (°C)	Time (min)	Container	Level
C1	Chicken Breast	100	30	Perforated	2
C2	Smoked Pork Loin	100	45	Perforated	2
C3	Turkey Escalope	100	20	Perforated	2
C4	Pork Filet Whole	100	25	Perforated	2
C5	Vienna Sausages	90	15	Perforated	2

8.4 Fish cooking (Automatically)

-Choose steamed fish function “  ”, DSP1 display default time 25:00 minutes, DSP2 default steam temperature is 80 °C and program b1 shine alternately

-Press PT1, rotate PT1 set procedures.

-Press PT1 again and turn PT1 to set cooking time. After cooking time is set, Press PT2,

the appliance begins to work. Steam fish function icon “  ” and temperature icon “  ” will flash, working time icon “  ” and high water level icon “  ” will light.
Notice: Temperature of foods will flash alternately.

Different fish have different temperature; you can refer to the following table.

Program	Type of fish	Temperature (°C)	Time (min)	Container	Level
b1	Trout	80	25	Perforated	2
b2	Shrimp	90	15	Perforated	2
b3	Fish Filet	90	18	Perforated	2
b4	Mussels	100	25	Perforated	2
b5	Lobster	100	30	Perforated	1/2

8.5 Vegetables cooking (Automatically)

-Choose steamed vegetables function “  ”, DSP1 display default time 20:00 minutes, DSP2 default steam temperature is 100 °C and program A1 shine alternately

-Press PT1, rotate PT1 set procedures.

-Press PT1 again and turn PT1 to set cooking time. After cooking time is set, Press PT2, the appliance begins to work. Steam vegetable function icon “  ” and temperature icon “  ” will flash, working time icon “  ” and high water level icon “  ” will light.

Notice: Temperature of foods will flash alternately.

Different vegetables have different temperature; you can refer to the following table.

Program	Type of Vegetables	Temperature (°C)	Time (min)	Container	Level
A1	Broccoli	100	20	Perforated	2
A2	Carrots	100	25	Perforated	2
A3	Potatoes and Mixed Vegetables	100	25	Perforated	2
A4	Snow Peas	100	15	Perforated	2
A5	Asparagus	100	25	Perforated	2

8.6 Grill Functions (Steam Oven function)

-Choose grill function “  ”, DSP1 display default time to minutes, DSP2 display default steam temperature 200 °C.

-Press PT1, rotate PT1 temperature setting

-Press PT1 again and turn PT1 to set cooking time. After cooking time is set, Press PT2, the appliance begins to work. Steam vegetable function icon “  ” and temperature icon “  ” will flash, working time icon “  ” and high water level icon “  ” will light.

Temperature range: 140-200 °C

The longest working time: 90:00

8.7 Pizza Function (Steam Oven function)

- Choose pizza function “  ”, DSP1 no display, DSP2 display 200 g
- Press PT1, and turn PT1 to set weight. Then press PT2, cooking begin to work, pizza function icon “  ” will flash, work time icon “  ” will light.

Programs will calculate cooking time according to weight

Pizza (g)	Time (minuets)	Step Weight (g)	Pizza (g)	Time (minuets)	Step Weight (g)
100	0:30	50	650	11:52	50
150	1:30		700	12:54	
200	2:34		750	13:56	
250	3:35		800	14:58	
300	4:38				
350	5:40				
400	6:42				
450	7:44				
500	8:46				
550	9:48				
600	10:50				

8.8 Defrost Function (Edit Menu)

- Choose defrost function “  ”, DSP1 display default time 10 minutes, DSP2no show.
- Press PT1 again and turn PT1 to set cooking time. After cooking time is set, Press PT2, the appliance begins to work. Defrost function icon “  ” and temperature icon “  ” will flash, working time icon “  ” and high water level icon “  ” will light.
- Steam defrost is automatically controlled between 50°C-60°C。

8.9 Reheating and Disinfecting Functions

- Choose steamed Disinfecting function “  ”, DSP1 display default time 13:00 minutes, DSP2 default steam temperature is 100 °C and program r1 shine alternately
- Press PT1, turn PT1 set procedures.
- Press PT1 again and turn PT1 to set cooking time. After cooking time is set, Press PT2, the appliance begins to work. Steam disinfecting function icon “  ” and temperature icon “  ” will flash, working time icon “  ” and high water level icon “  ” will light.

Notice: Temperature of foods will flash alternately.

Different Disinfecting have different temperature; you can refer to the following table.

Program	Type of Food	Temperature (°C)	Time (min)	Instructions	Container	Level

r1	Plate Dishes	100	13		Rack	2
r2	Ready-Made Meals/Frozen	100	18	Remove lid from Container and Put on rake	Rack	2
r3	Beans	100	35	Disinfection:time And temperature According to 1L capacity	Rack	2
r4	Cherries	80	35		Rack	2
r5	Plums	90	35		Rack	2
r6	Baby Bottles	100	12		Rack	2

9、TIMED

After setting cooking time and parameter, press PT1, delay time function begins to work, and DSP4 shows “”. DSP1 will show current time, DSP2 show Auto. Press PT1 to set delay time. Then press PT2 to confirm the beginning time of delay.

DSP1 shows the delayed start time you set and DSP2 shows “AUTO”

Press PT2 for 3 seconds if you want to cancel the selected function.

10、PAUSE DURING OF COOKING

10.1 Pause or Cancel Cooking

- You can stop the cooking process at any time by pressing PT2.
- Open the door in the process of cooking to pause (not be recommended due to lots of vapors may hurt you)
- Keep pressed PT2 for 3 seconds; you will hear sound and the process will be canceled.

Notice: Keep a certain distance when you open the appliance door due to lots of vapors may hurt you

10.2 Modifying Parameters

- The operating parameters (time\temperature\weight) can only be modified when the cooking process has been interrupted. Proceed as follows:
- Press PT1 and turn it to left or right to modify parameters, Press PT1 once to confirm.
- Press PT2 to continue cooking

10.3 Standby mode

- After choosing function and setting parameter, Do not press PT2 to confirm the setting. Press PT2 for a long time to go to standby mode.
- After choosing function and setting parameter, press PT2 to confirm setting. Press PT2 for a long time, PUMP will flash on DSP1. Or press PT2 to pause, then press PT2 for a long time, PUMP will flash on DSP1, turn PT2 to re choose function.
- In standby mode, press PT2 button to enter power off mode.

11、CLOSE OFF STEAM COOKING

11.1 End program with steam function.

When program with steam function is end or when the program is cancelled, DSP1 will flash PUMP IN, and it will beep for 3 times every 30 seconds in 5 minutes. DSP1 shows PUMP IN, which means the pump automatically pumped water back to boiler. DSP2 shows PUMP OUT, which means pump back is finished and return back to standby

mode.

If water in boiler is higher than 75°C, DSP1 and DSP2 will flash PUMP OUT. When the water is lower than 75°C, it shows PUMP OUT meaning water is automatically pumped to water tank from boiler. After the pumping is finished, it will go to standby mode automatically.

11.2 End program without steam function (grill and pizza)

After cooking (pizza and grill function) is finished, it beeps three times, and shows End. And it beeps 3 times every 30 seconds in 5 minutes. End will flash on display. After 5 minutes, it goes to standby mode. If you open the oven door or press PT2, it will go to standby mode too.

12、 DEMON FUNCTION AND CHILD LOCK

12.1 Demon function

When Steam oven is in OFF (closed) mode, it does not show time, but show only clock icon “  ”. Press PT1 until it shows OFF SHO on DSP1 and DSP2, which means demo function is not activated. Turn PT1 to activate demo function ON SHO, press Pt2 to confirm the setting.

On demo function, the oven does not work including all heating elements. only light and cooling fan work under demo function. If you hope to use the oven, please set it as OFF SHO mode.

Under “ON SHOW” mode, the oven will show “ON SHO”and the current function alternately every 5 seconds, no matter what function is set.

Note: demo function has the memory function, If power is cut, demo function continues to work after power is on.

12.2 child lock

When Steam oven is in OFF (closed) mode, it does not show time, but show only clock icon “  ”. Press PT1 until it shows OFF SHO on DSP1 and DSP2. Turn PT1 to activate child lock function ON Bloc. When it shows ON bLOC on DSP1 and DSP2, press PT2 to confirm the setting, and it shows icon “  ”.

On demo function, the oven does not work including all heating elements. Only light and cooling fan work under demo function. If you hope to use the oven, please set it as OFF SHO mode.

Under child lock system, it will show BLOC for three seconds whether you press PT1 or PT2, and it returns to previous setting.

Note: Child lock function has the memory function, if power is cut; child lock function continues to work after power is on.

12.3 Unlock

To unlock temporarily, press PT1 until “  ” on DSP4 disappear. Then you could choose any function or revise parameter. After 2 minutes, it goes back to child lock function. It will go back to child lock function automatically.

To unlock permanently, go into child lock function, refer the instruction manual to unlock.

13 、 DESCALING

Warning: Descaling will take 45 minutes and oven can not be interrupted for your safety.

You can either open or close the oven door when you begin descaling, procedures are as follows:

- With the appliance in OFF status, keep PT1 pressed until OFF SHO appears on DSP1, press PT1 continuously until ENTR CAL appear on DSP1 and DSP2. Descaling indicator “  ” light.
- If cancel the function, press PT1 button to enter standby mode
- Press PT2 key, digital tube display "PUMP IN" said back extraction system open
- When “0.5L” appears, that shows you should add 0.5 L descaling solution to water box.
- Press PT2 to start descaling function, it will take 30 minutes.
- When “1.0L” appears, that shows you should empty the water box and then add 1.0 L cold water to water box.
- Press PT2 to start program, when “CAL END” appears and it beeps 3 times that shows descaling function is end.
- Press PT2 after descaling is finished to return to start status.

Time interval of descaling depends on Hardness of water and frequency of use. If every week use steam function 4 of x30 minutes, in order to extend our steam furnace life, we suggest you 6 months after a scale removal function.

Note: in the descaling function before water in boiler is empty to smoke; If the boiler inside still withhold water inside, in the operation scale removal function of time, the program can't normally open.

14、CLEANING AND MAINTENANCE

Before cleaning your oven or performing maintenance, please cut off the power supply.

In order to prolong the service life of steam oven, please note the following points:

- The enameled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin them ;Stainless steel could get stained .If these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.
- The inside of the oven should preferably be cleaned immediately after use, when it is still warm, with hot water and soap; the soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc) and abrasive sponges for dishes or acids (such as lime scale –remover, etc,,) as these could damage the enamel .If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet. Never use a steam cleaner for cleaning inside of oven.
- Suitable for descaling of cleaner, such as liquid coffee machine descaling cleaner. Share not with foam cleaner.
- Avoid using grinding sand mold cleaner, such as wash mat, steel wire ball, etc, may damage the surface
- Important: please don't water tank in the dishwasher cleaning.

Replacing the oven lamp:

- 1) Disconnect the oven from the power supply by means of the Omni polar switch used to

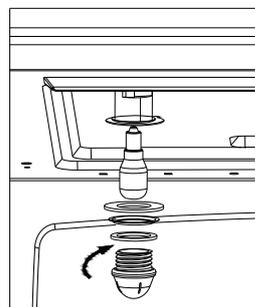
connect the appliance to the electrical mains ;or unplug the appliance if the plug is accessible ;

2) Remove the glass cover of the lamp-holder ;

3) Remove the lamp and replace with a lamp resistant to high temperatures with the following characteristic.

- Voltage: 220-240V
- Wattage: 25W
- Type: E14

4) Replace the glass cover and reconnect the oven
To The mains Power supply.



15、 DISPLAY INFORMATION

Display	Description
Descaling	
CAL	The appliance need to descale
	Flash- decaling program starts
0.5L	Add 0.5 liter descaling solution to water box
1.0L	Add 1.0 liter cold water to water box
Water box	
TAN	Installation errors
LOU	Tank water shortage in the work
Reduce vapor and water backflow	
VRP	Reduce vapor function is running
PUMP IN	Tips are from the tank to the boiler pumping
PUMP OUT	Tips are from the boiler to the tank back pumping
warning	
Hot	Too high temperature
door	Door not installed
Err PUMP	Flow meter sucking water the latter to get a small amount of water

16、 TROUBLE SHOOTING

Warning: Maintenance should be done by a professional mechanic.

Circumstances that doesn't need a professional mechanic

- With no display !
 - Check the time indicator on or off
- With no response after press any button!
 - Check if safety lock is on or not.
- Steam oven doesn't work!
 - Check the plug plugged well
 - Check the steam oven power connected or not.
 - Make sure the oven door closed tightly and rightly.
 - Ensure nothing caught between the door and front panel of the cavity.

-
- Strange noise happens when steam oven is in operation!
 - Cooking in the process of work noise, such as: steam generator of the pump.
 - Cavity body cavity pressure of steam in the produce. (These are normal phenomenon).
 - The steam oven can't heat or heat very slowly!
 - Choose cooking time and temperature set correctly.
 - In the steam oven food block is too big or too cold.
 - After electrify interior light not bright!
 - If other function normal operation, the likelihood is bulb out; Do not affect steam furnace use.
 - If you want to discard the product, should be properly handled and/or in professional processing, should not throw away, in order to avoid damage to the environment or cause other dangerous.



GUARANTEE

This appliance is covered by a full manufacturer's 2 year parts and 2 year labour guarantee and covers all parts and labour costs associated with the repair of the appliance in a domestic environment. We will repair any defect that arises due to faulty materials or workmanship and use genuine manufacturers parts.

All claims must be supported with the original receipt or other reasonable proof of purchase.

If, during the guarantee period, the appliance becomes irreparable as agreed by the engineer approved by Apelson Appliances UK Ltd then we reserve the right, at our discretion, to exchange the defective product with a replacement appliance at Apelson Appliances UK Ltd sole cost. If the same product is no longer available an alternative will be offered with the same functions as the faulty item.

After an appliance has been repaired or replaced any remaining balance of the Apelson Appliances UK Ltd guarantee will be valid and any further call outs during this prescribed period will be covered by Apelson Appliances UK Ltd on the replacement appliance.

Should any person other than an authorized engineer modify or attempt to repair the appliance then the warranty will be invalid.

The guarantee applies to the UK mainland, Scotland and Ireland but is not transferable between EU countries.

This guarantee is non-transferable to any other person or product.

The guarantee is covered by UK law and is in addition to and does not diminish your legal rights.

EXTENDED PARTS ONLY WARRANTY

As testimony to our commitment to you as a valued customer of Apelson Appliances UK Ltd, we will offer you an additional 3 years parts warranty absolutely free.

If during the extended parts warranty period the

appliance fails and it is considered uneconomical to repair our Customer Service Department will offer you the opportunity to purchase the same or equivalent model at a discounted price.

All parts supplied free of charge under the extended warranty must be fitted by our approved engineers and will be subject to a call out charge to fit the part.

EXCLUSIONS TO THE GUARANTEE

This guarantee does NOT cover:

Appliances that have been damaged or neglected as a result of failure to store, assemble, install, use or care of the products in accordance with the manufacturer's instructions - Apelson Appliances UK Ltd will not accept responsibility under this guarantee if a product is damaged or becomes defective due to, misuse, neglect, wilful or accidental damage or act of god.

Normal wear and tear.

Consumable items such as carbon filters and bulbs.

Claims arising from non-domestic use or commercial environment.

Any gas appliance not fitted by a gas safe qualified installer.

If no fault is found then Apelson Appliances UK Ltd reserves the right to charge for the call out at the going rate of £55.00 plus VAT.

In the course of the service work carried out it may be necessary to remove the built in appliance from its fitted position. If the appliance is glued, grouted or tiled in such a manner that it cannot be removed, it is the responsibility of the customer/installer to remove and reinstall the appliance to facilitate the repair.

This Guarantee does not affect your statutory rights.

The guarantee is offered by Apelson Appliances UK Ltd, 1 Express Way, Off California Drive, Castleford, WF10 5QJ

USEFUL CONTACTS

USEFUL CONTACTS

TECHNICAL SUPPORT

Apelson Appliances UK LTD

Phone: 0844 800 1128

Email: uksupport@apelson.co.uk

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SPARES

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