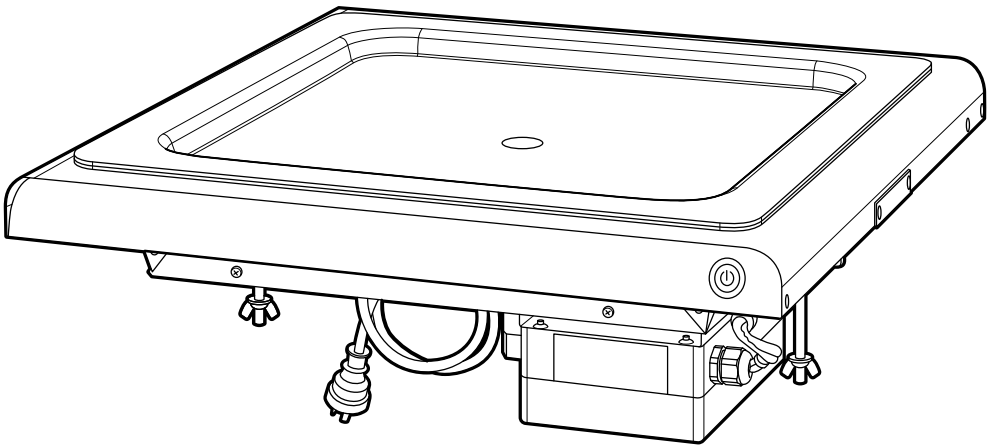


CHRISTIE

CC2 Electric Barbecue Cooktop Installation and User Manual



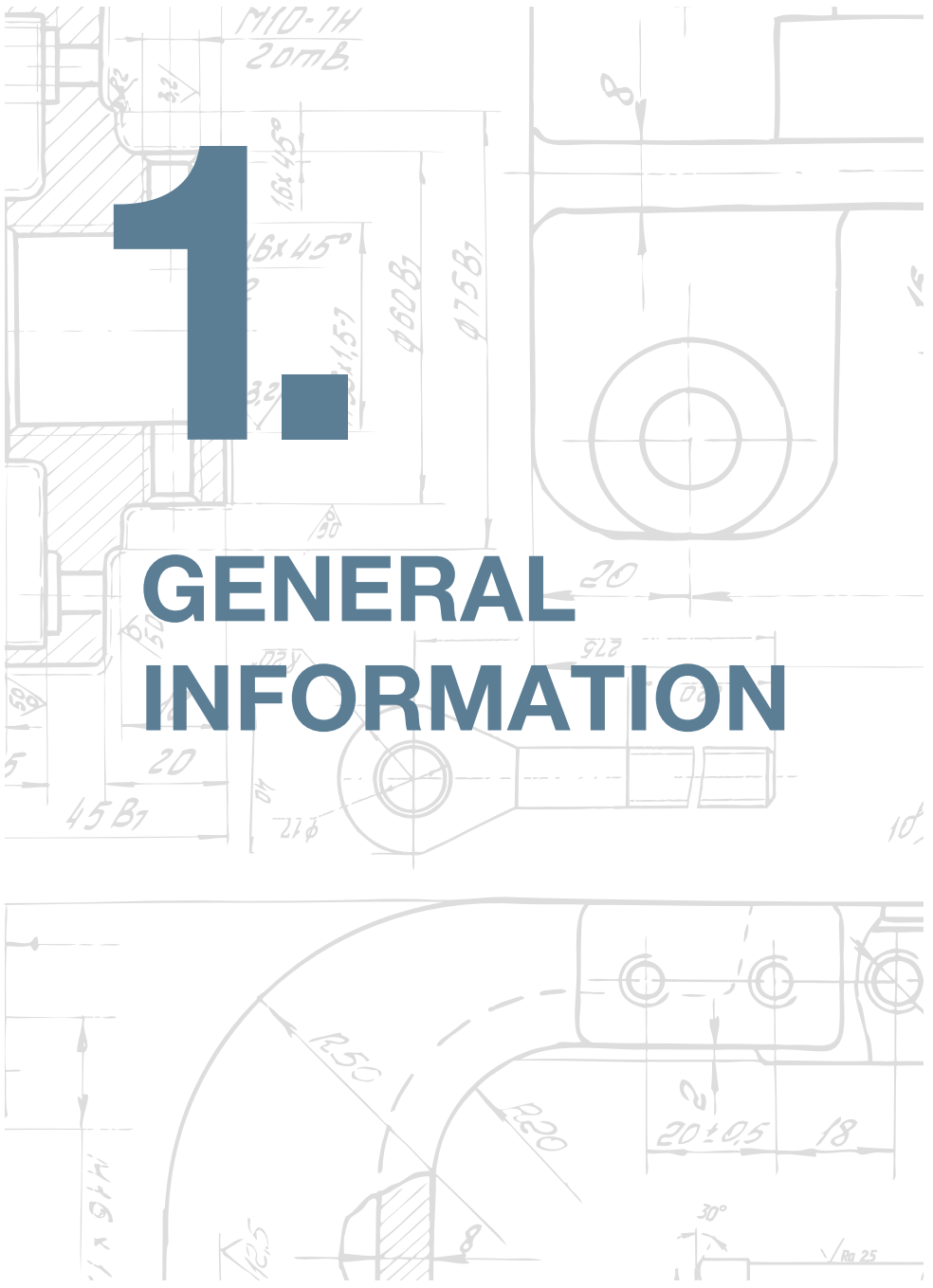
Part numbers 1005 and 1006

This manual is an integral part of the appliance and must be kept in its entirety in an easily accessible location. **Read these instructions carefully before installing and using the appliance.**

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1

GENERAL INFORMATION



1.1 Product diagram

FIG 1

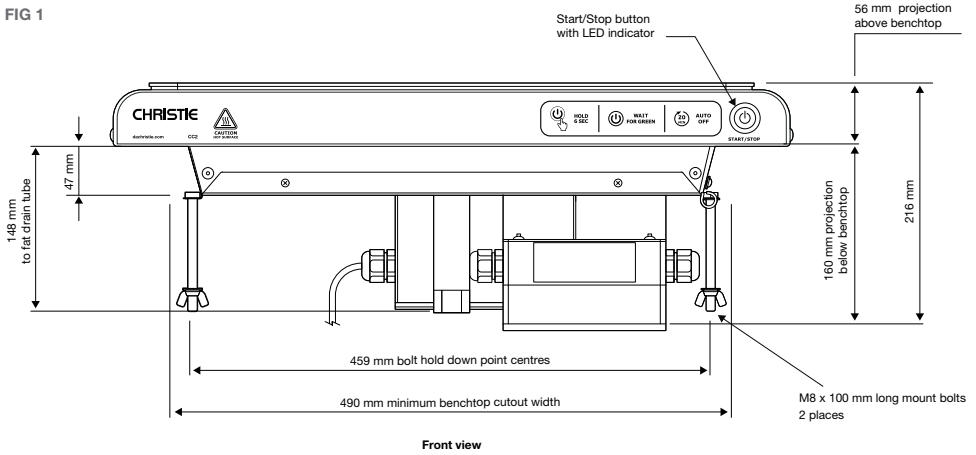
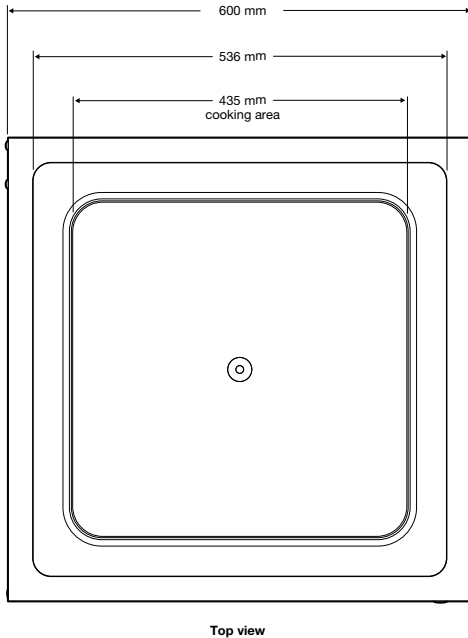


FIG 2

Please note this cooktop is square



1.2 Safety instructions

Risk of personal injury

- Any variation from the original Product Specification, including the use of different components, may result in injury and will void the Safety Certification and Product Warranty
- Isolate the appliance from the mains electricity supply before doing any work
- The appliance and its accessible parts become very hot while in use. Never touch the hotplate or components while it is turned on
- The appliance must be fixed into an enclosed structure to prevent access to its underside
- Where the underside is not fully enclosed, a Christie Open Bench Installation Kit must be used
- 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. Unsupervised children must not clean or maintain the product
- Unsupervised children under eight years of age must be kept at a safe distance from the appliance when turned on
- Never leave the appliance unattended while it is turned on
- Never try to put out an appliance fire with water. Turn off the appliance and smother the flames with a fire blanket or similar material
- If the power supply cable is damaged, contact Christie technical support or your local contractor immediately for a replacement

1.2 Safety instructions

Risk of damage to the Appliance

- Only non-toxic, pH neutral cleaning products with a pH between 6 and 9 must be used
- Corrosive (acidic or alkaline) cleaning products may leave a toxic residue on the cooking surface, damage the electronic circuitry, components, or facia labels, and void Product Warranty
- Pressure washers must not be directed into openings in the appliance
- Charcoal or similar combustible fuels must not be used with this appliance
- Only use products intended specifically for cleaning stainless steel. Products intended for cleaning mild steel must not be used on this appliance

1.3 How to read this manual

Chapter headings and sub heading are listed in the Table of Contents along with the relevant page numbers

The following icons are used throughout the manual

Key words:

- “Must” and “must not” are mandatory instructions
- “Should” and “should not” are advisory instructions



Electrical Hazard icon
warns of possible
electrical shock



Warnings or Caution
icon warns how to
prevent personal injury



Hot Surface icon warns
not to touch hot surfaces

1.4 Manufacturer liability

The manufacturer declines all liability for damage to persons or property caused by:

- Use of non-original spare parts
- Use of the appliance other than as intended
- Tampering with any part of the appliance
- Non-observance of instructions contained in this Installation and User Manual

1.5 Conditions of use

- This appliance must only be installed and serviced by an authorised person (e.g. a licensed electrician) who will be directly responsible for installing it according to the manufacturer's installation instructions, AS/NZS3000, and all relevant building and electrical regulations. For all other countries the local applicable regulations and procedures must be followed
- The product is to be connected to fixed wiring. Isolation switch must be incorporated in the fixed wiring in accordance with the national wiring rules. Isolation switch shall be directly connected to the supply leads and shall have a contact separation in all poles providing full disconnection under overvoltage category III conditions
- Ensure the appliance is correctly earthed. The appliance must be connected to a residual current device (RCD) which has a rated residual operating current not exceeding 30mA
- A 240V, 15A weather proof general power outlet (GPO) must be supplied and located within the structure housing the appliance
- No part of the appliance, including the 15A plug, may be modified without written authorisation from the manufacturer
- The manufacturer must approve all repairs conducted under warranty. Christie will not take responsibility for any repairs made without prior authorisation
- This Installation and User Manual is an integral part of the appliance and must be kept in its entirety and in an accessible place for the whole working life of the appliance. Read this Installation and User Manual carefully before using the appliance
- This appliance is suitable for indoor and outdoor use
- The safety instructions in chapter 1.2 form part of the conditions of use for this appliance
- The unit must be installed, operated, and maintained in accordance with the manufacturer's Instructions
- Do not modify any part of the appliance without written authorisation from the manufacturer
- Ensure there is at least 1200 mm clearance above the appliance. Do not locate the barbecue underneath combustible structures or materials
- The appliance must be installed, operated, and maintained according to the manufacturer's instructions

1.6 Declaration of conformity

This appliance has been tested and certified to Australian Standards (RCM) and European standards (CE) declaration of conformity certificate available on request. The Product Identification Label contains the following information:

- Type and model
- Electrical ratings
- RCM and CE compliance marks
- Manufacturers name and contact details
- Serial number

DO NOT REMOVE THIS PRODUCT IDENTIFICATION LABEL. IF IT IS ILLEGIBLE OR DAMAGED, CONTACT CHRISTIE.

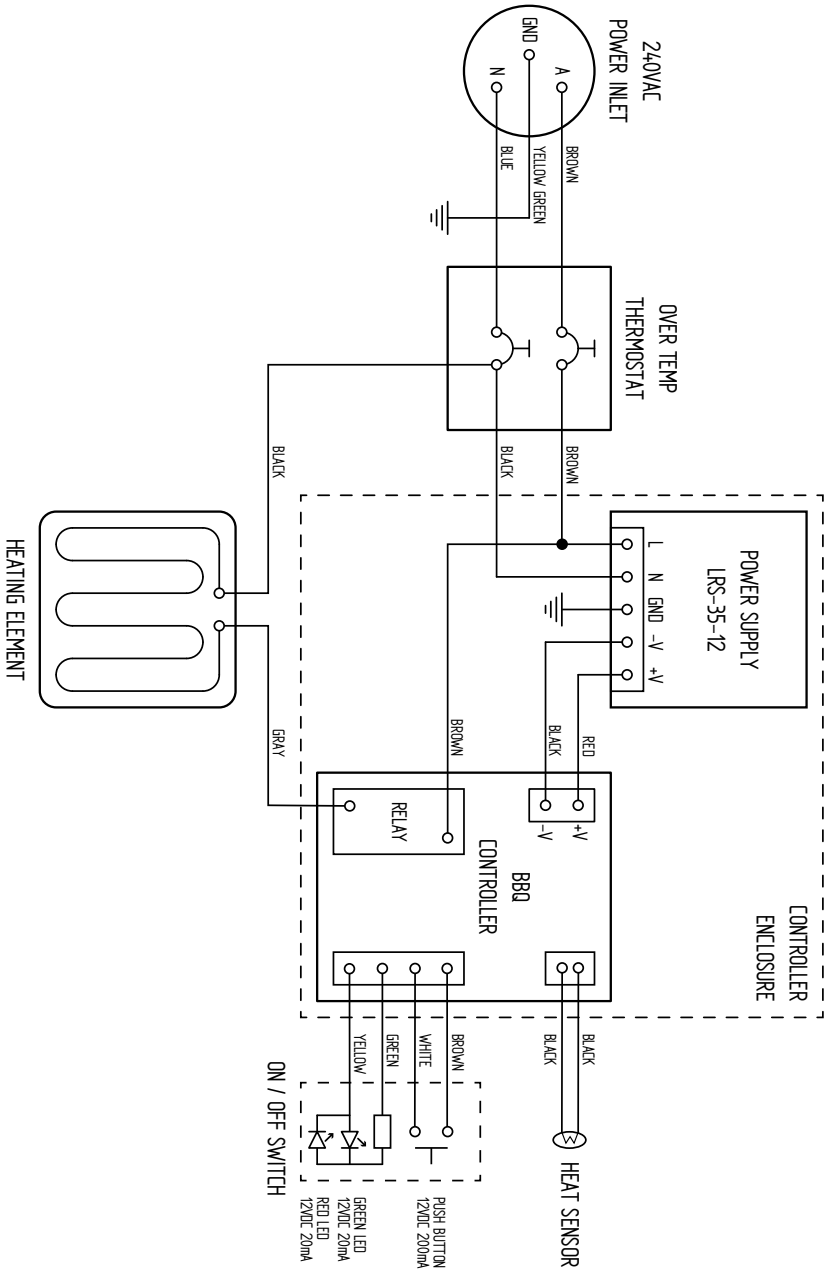
Product safety features include a six-second time delay start button located on the cooktop, and an over temperature normally closed thermostat (twin pole), with a manual reset button that will independently shut off power to the relay in case of overheating.

1.7 Specifications

TABLE 1

| | | | | | |
|-----------------------|---------------------|-------------|-------------|----------------------|-----------------|
| Rated voltage | 230-240V AC | | | | |
| Frequency | 50Hz | | | | |
| Rate current | 15A | | | | |
| Element | 3.5KW | | | | |
| Nominal target temp | 255 degrees | | | | |
| Nominal cook time | 20 min | | | | |
| Nominal tare weight | 20kg | | | | |
| Nominal packed weight | 25kg | | | | |
| Requires | RCD 30mA | | | | |
| Requires | 20A circuit breaker | | | | |
| IP Rating | IPX4 | | | | |
| | Plan View | Above Bench | Below Bench | Hotplate/ Grillplate | Cooking Surface |
| Dimensions in mm | 600 x 600 | 56 | 160 | 536 x 536 | 435 x 435 |

1.7.1 CIRCUIT DIAGRAM



1.8 Description

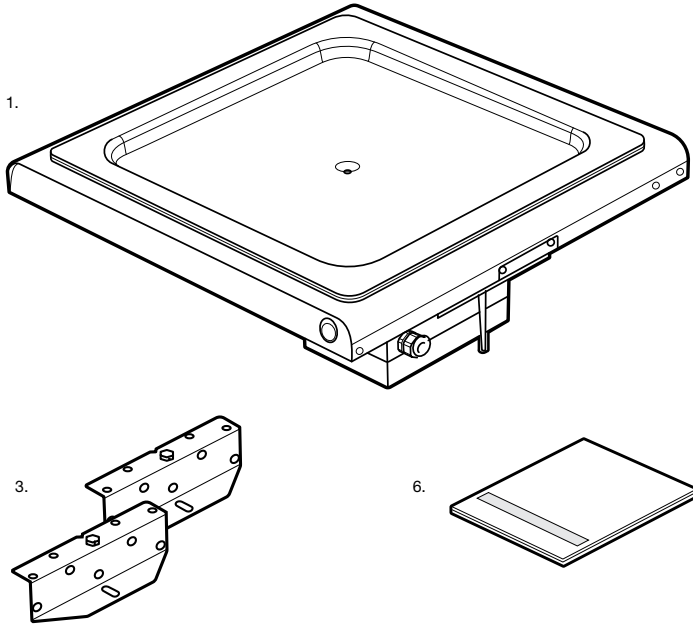
- The Christie CC2 Electric Barbecue Cooktop is a self-contained hotplate-style cooking appliance with fully automatic functions, designed for public use
- The CC2 is supplied fully assembled and tested, requiring no further assembly. It is designed to be dropped into place
- The CC2 is provided with a 15A rated moulded plug on a 1-meter long supply cord. For countries outside of Australia and New Zealand, CC2 is provided with a 1.8 m power supply cord only. An appropriate 15A rated and approved plug must be attached by a suitably qualified person

1.9 Disposal

- The appliance must be disposed of separately from other waste, under Directives 2002/95/EC, 2002/ 96/EC, 2003/108/EC
- According to European directives, the appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment
- To dispose of the appliance: Cut the power supply cable and remove it, along with the plug. Deliver the appliance to an appropriate electrical and electronic recycling facility
- Christie appliances are packaged in non-polluting and recyclable materials. Please recycle according to local regulations

1.10 Boxed contents

FIG. 3



Christie CC2 Electric Barbecue Cooktops are supplied with the following boxed contents:

1. (1) CC2 Electric Appliance
2. (1) Power supply cord, with three pin plug, 240v, 15A - Preassembled (Not Shown).
For countries outside of Australia and New Zealand, the CC2 is provided with a 1.8 m power supply cord only
3. (2) Anti rotation brackets
(attached to hold down bracket, remove prior to installation)
4. (2) 8 mm bolts with washers and nuts
5. (2) 8 mm wing nuts and washers
6. (1) Installation and User Manual

2.

INSTALLATION



2.1 Design guidelines for installing a CC2 cooktop



Christie cooktops must be installed into structures that meet minimum specifications for their safe operation. As a cooking appliance, it reaches temperatures above 200°C, and adhering to the guidelines below will reduce the possibility of injury.

- Separate barbecues and eating facilities from playgrounds and other active recreation areas wherever possible
- Install barbecues where they can be easily monitored for safe and appropriate use
- Ensure that there are no climbing aids that may allow children access to the cooktop
- Round off any protruding benchtop and corners that may cause injury
- Build electric barbecue structures from sturdy, non-combustible materials such as brick, stone, or metal. Do not use combustible materials of any type
- Create a 495 mm x 495 mm cut-out in the benchtop to fit the cooktop. Refer to FIG. 4
- Allow a minimum space of 130 mm on all four sides of the cut-out hole and 1200 mm clearance above the cooktop
- Christie provides pre-manufactured barbecue cabinets to suit most projects and environments. We also offer options for built-in structures

NOTE: For installing the cooktop into a prefabricated Christie barbecue cabinet, please refer to instructions for installing a CC2 cooktop on page 15.

2.1 Design guidelines for installing a CC2 cooktop

NOTE: For installing the cooktop into a pre-fabricated Christie barbecue cabinet, please refer to instructions for installing a CC2 cooktop on page 15.

FIG. 4 Allow at least 130 mm of clear bench around cut-out on all sides

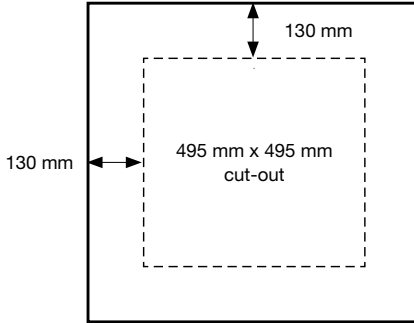
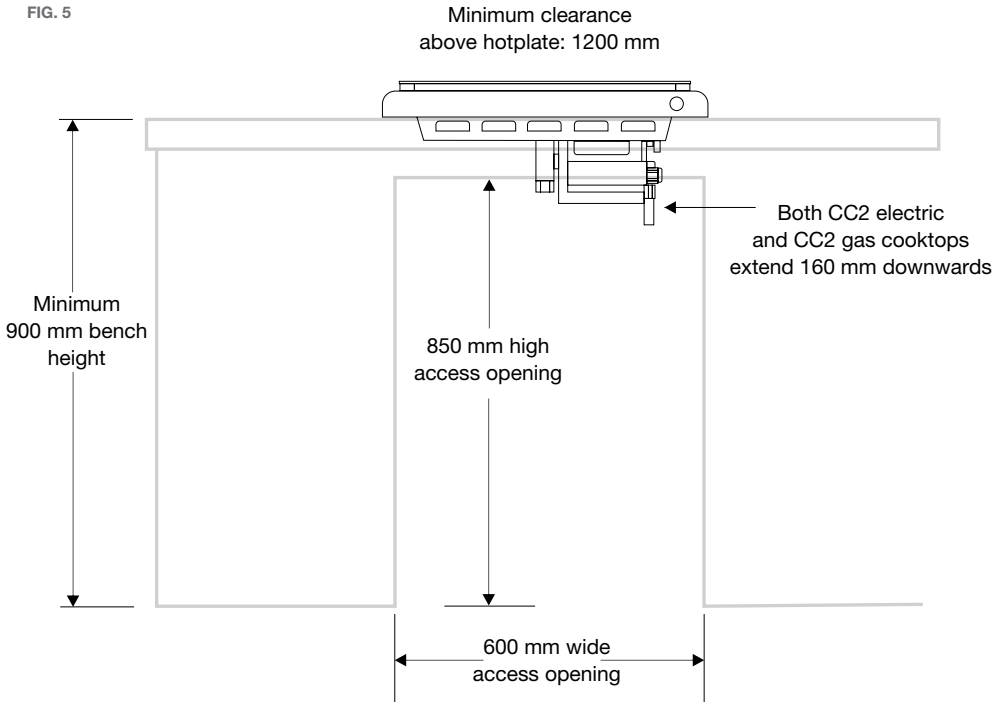


FIG. 5

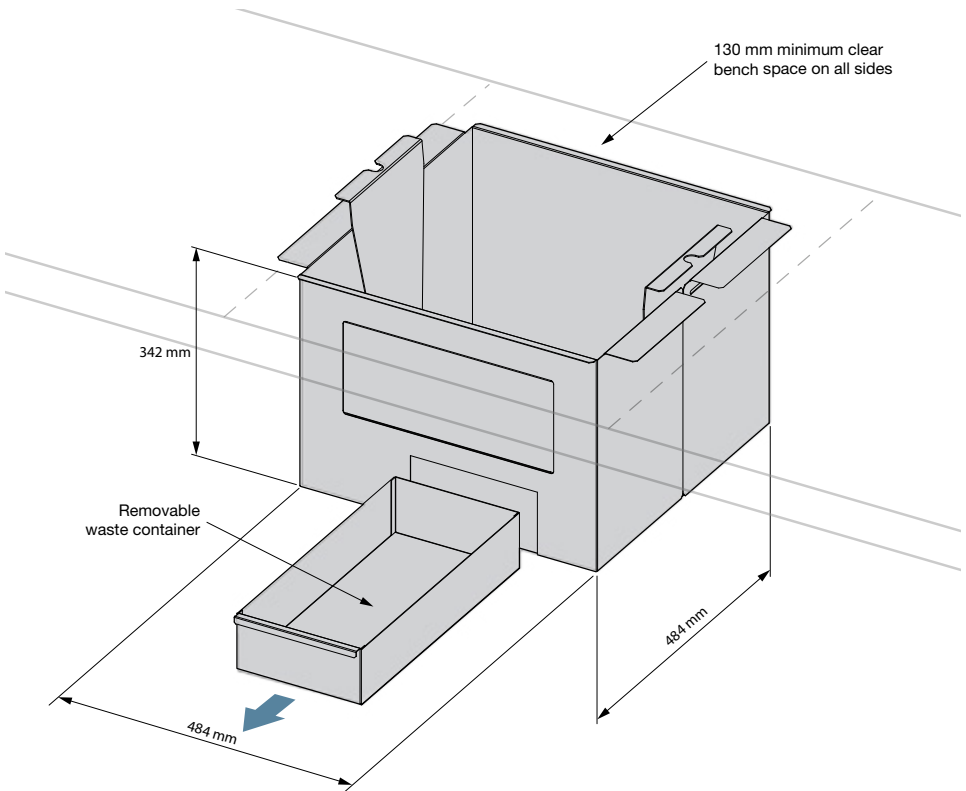


2.1 Design guidelines for installing a CC2 cooktop

The cooktop must be fixed into an enclosed cabinet or structure to prevent access to its underside. Where the underside is not fully enclosed, you must use a Christie Open Bench Installation Kit or similar enclosure to avoid possible injury.

FIG. 6

Christie Open Bench Installation Kit



2.2 Installation



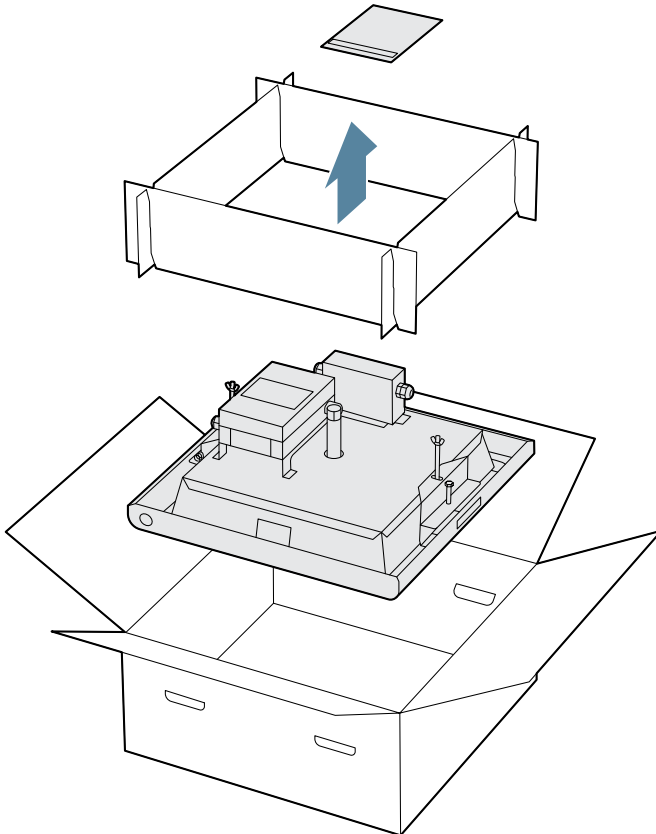
This appliance must only be installed and serviced by an authorised person (e.g. a licensed electrician) who will be directly responsible for installing it according to the manufacturer's instructions, AS/NZS3000, and all relevant building and electrical regulations. For all other countries the local applicable regulations and procedures must be followed.

STEP 1

Review section 1.10 Boxed contents, and check that all listed parts are present. Contact Christie immediately if there are any discrepancies.

Open the box and remove cardboard packers to reveal the underside of the appliance.

FIG. 7

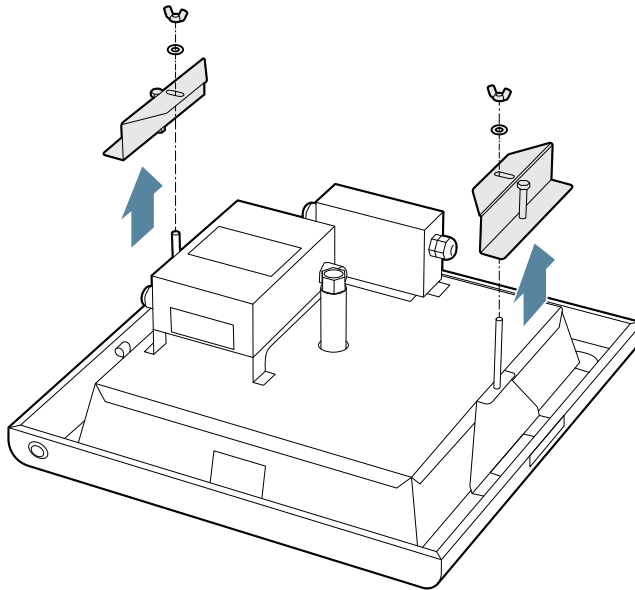


2.2 Installation

STEP 2

Remove the wing nuts and washers on the 8 mm hold down brackets. Remove the anti-rotation brackets.

FIG. 8



STEP 3

Insert the washer over the 8 mm bolt. Insert the bolt through the round hole in the anti-rotation bracket and into the hole on the benchtop. Secure the 8 mm nut with two 13 mm spanners, using one to turn the nut and the other to prevent the bolt from turning. Tighten until the bracket cannot move. Repeat this process on the other side.

Built-in and custom cabinets:

If the 8mm bolts suit the benchtop material, fix the brackets by aligning the centre notch on the anti-rotation bracket with the midpoint of the 495 mm cut out in the benchtop (Centrepoint 247.5 mm). Mark this point, drill a 10 mm diameter hole on each side, and secure as per the steps above.

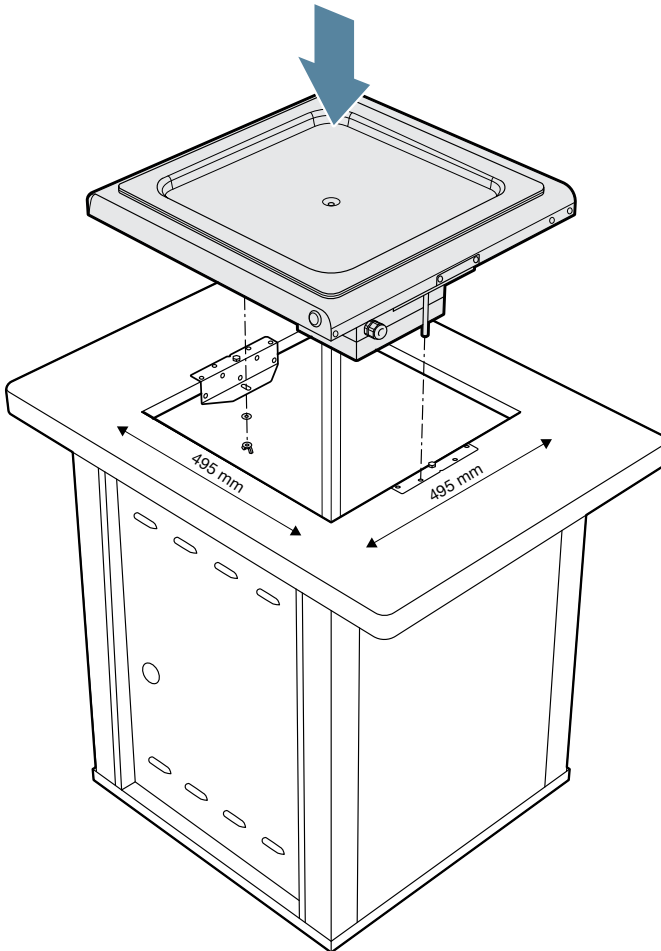
Alternatively, use fixings appropriate for the benchtop material and thickness to secure the brackets using the pre-drilled holes.

2.2 Installation

STEP 4

Using two people, lift the appliance out of the container and turn over, so that the cooking surface faces upwards. Position over the cut out in the bench. Drop the power cable into the cut-out hole then lower the appliance. Ensure the 8mm threaded bolts align with the slotted holes in the anti-rotation brackets. Install the washers and wing nuts, but do not tighten completely.

FIG. 9



2.2 Installation

STEP 5

Ensure the appliance aligns with the edges of the benchtop. Tighten the wing nuts so that the appliance does not move at all.

STEP 6

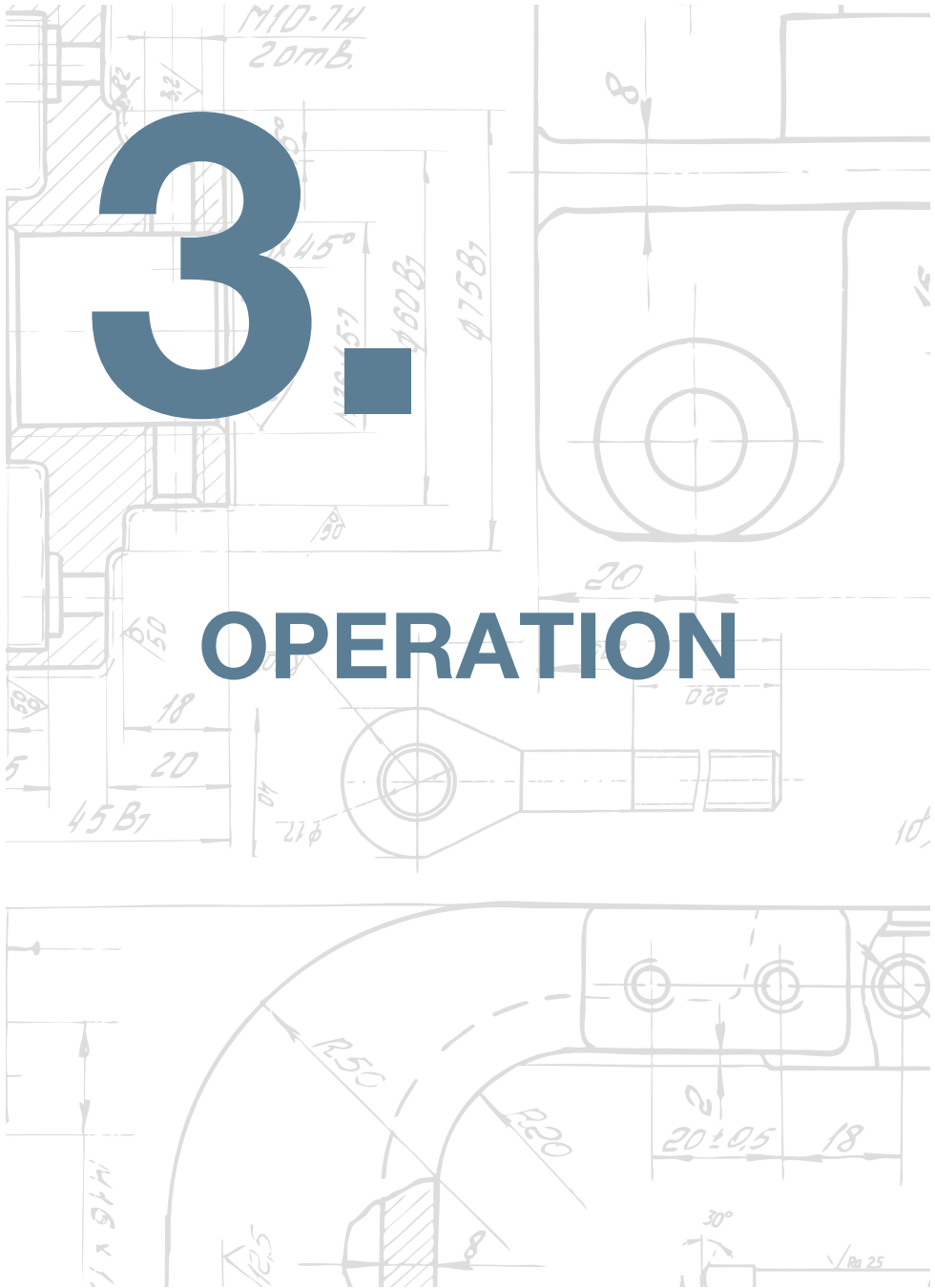
To Commission connect the power supply and turn the mains power on.

Press the START/STOP button for 6 seconds and run a full preheat and cooking cycle, which takes approximately 25 minutes. To ensure correct operation see Chapter 3 of this manual. This test should be conducted with the access door closed, to ensure sufficient ventilation.

Important: An audible beep must be heard upon connecting to the electrical circuit. If you do not hear an audible beep, please check the troubleshooting guide in this manual.

3.

OPERATION

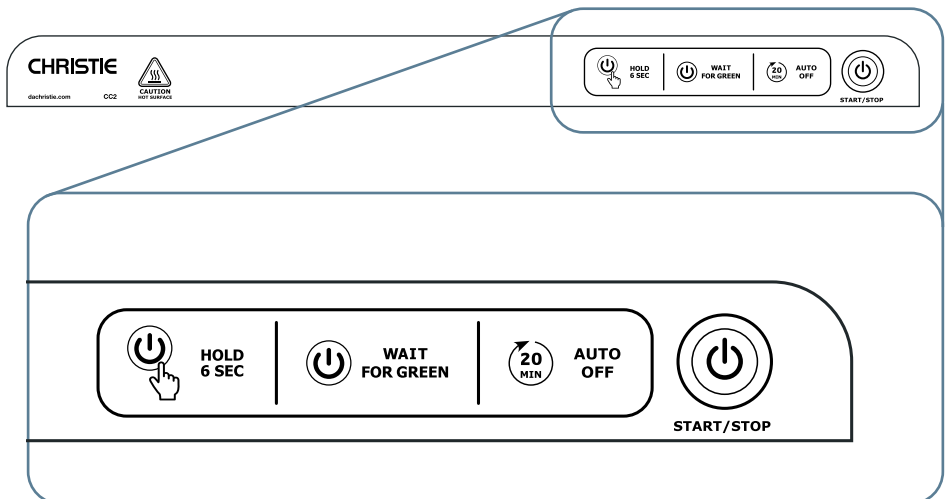


The CC2 Cooktop functions automatically without further operator input after the initial start.

1. To commence operation, press and hold the START/STOP button for at least 6 seconds
2. The appliance will enter a pre-heat/sterilisation mode, indicated by an audible beep and a red flashing START/STOP button. The button will flash faster as the appliance heats up
3. Upon successful completion of the sterilisation cycle and achieving the target temperature (3-7 minutes, depending on the ambient temperature) the appliance will enter Cooking Mode and the 20-minute cooking cycle will commence
4. When the Cooking Mode commences, you will hear an audible beep and the START/STOP button will change from fast flashing red to a static green light. During Cooking Mode, the element will automatically turn on and off to maintain the target cooking temperature
5. The appliance can be switched off manually at any point during operation by pressing and holding the START/STOP button for 3 seconds

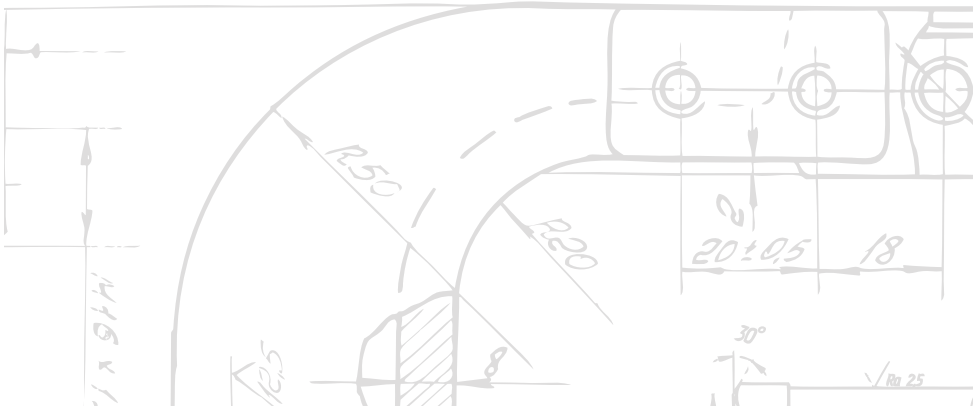
NOTE: If a green/red light flashes on the START/STOP button, the appliance has entered the diagnostic mode. See Chapter 7 in this manual for troubleshooting information.

FIG. 10



4.

CLEANING AND MAINTENANCE





WARNING: Do not use corrosive cleaning products on this appliance. Use only non-toxic products with a neutral pH between 6 and 9.

Corrosive (acidic or alkaline) cleaners may leave a toxic residue on the cooking surface, damage the electronic circuitry, components, or fascia labels, and void the Product Warranty. They may also drastically reduce the life expectancy of the appliance.

4.1 Safety considerations

- Gloves should be worn to protect against heat and skin irritation
- Wear safety glasses
- Beware of hot steam if using heat when cleaning
- Be aware that the hotplate may be hot
- Follow Material Safety Data Sheet (MSDS) and Safe Work guidelines

4.2 Environmental considerations

Your local or national Environmental Protection authority should be contacted for advice on how to safely dispose of fats and oils.

4.3 Cleaning the cooktop



Note: Pressure washers may lead to ingress of water into sensitive components and reduce the expected working life of the appliance.

1. Scrape excess food residue from hotplate
2. Turn appliance on and allow to heat for approximately 6 minutes
3. Pour cold water and cleaning product onto the hotplate, avoiding any vents around the edge of the cooktop
4. While avoiding direct contact with any steam, wash the hotplate. Use a spatula to remove stubborn residue
5. After the hotplate has cooled down, remove burnt-on residue using a 'Scotch Brite' or similar stainless-steel pot scourer. Do not use a mild steel scourer, as this will contaminate the stainless-steel hotplate and cause rust. A battery powered sander fitted with an industrial scourer pad may also be used
6. Rinse the hotplate with water or wipe with a clean cloth or paper towel

NOTE: If using the Christie pH neutral or other enzyme-based cleaners, no heat is required. Skip steps 2 and 3.

4.4 Cleaning waste containers

Waste containers must be emptied on a regular basis. Do not allow the waste container to overflow into the interior of the barbecue cabinet. All fat, grease and oil should be disposed of in accordance with local regulations. Do not dispose of it on the ground, as this will create a health hazard.

Grease trap

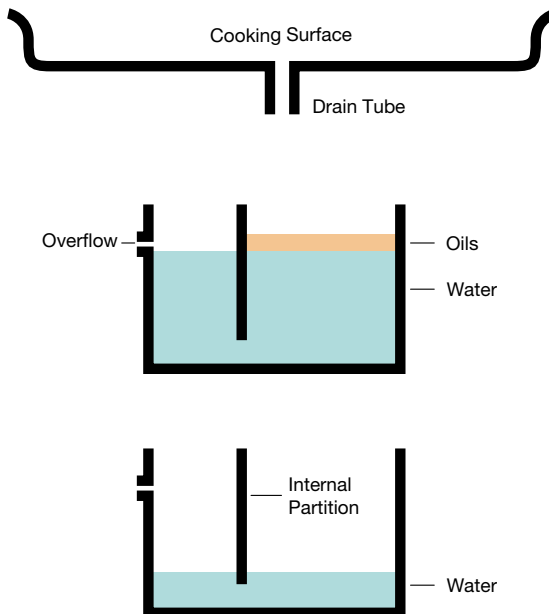
A Grease trap is recommended for use in locations where the barbecue grill plate is exposed to rain, sprinklers, or other sources of significant water ingress.

The grease trap separates oils from water. It prevents oil from overflowing the container due to excessive water ingress.

Oils float on top of the water, which allows water to flow under the internal partition in the trap and drain off via the overflow mechanism. Cooking oils remain behind in the larger chamber, for collection and appropriate disposal.

Without an internal partition and overflow mechanism, the container will progressively fill with water and oil. When it overflows, the spilled oils may cause cleaning and hygiene problems inside the barbecue cabinet.

FIG. 11



4.4 Cleaning waste containers

1. Before use, fill the grease trap with water to approximately 50 mm above the bottom of the internal partition to ensure that fat, grease and oil will be separated from water
2. Place grease trap inside barbecue cabinet, underneath the grill plate. Align so that the main chamber of the grease trap is directly under the drain tube
3. When emptying, skim the layer of oils and fats off the water. Place the fat in a suitable receptacle and dispose of it in accordance with local regulations. Dispose of the remaining contaminated water into a sewerage or other approved disposal system
4. Clean and wash the grease trap with a mild detergent or pH-neutral, biodegradable degreaser, before replacing it inside barbecue surround. A high-pressure cleaner or steam cleaner may also be used. Extra grease traps can be ordered from Christie, to exchange and clean grease traps thoroughly off site

Waste container

Our optional waste container is suitable for locations where grill plates are not subject to water ingress. Water ingress can be prevented by providing shelter over the barbecues or fitting a Christie barbecue hood to the cooktop.

We sell each waste container with a starter pack of 25 bags. Replacement bags are available for purchase in packs of 100.

1. The waste container consists of a metal box and a specially designed heavy-duty plastic bag. The bag is large enough and high enough to be folded over the outside of the container
2. To prevent hot waste oil from damaging the bag, pour approximately 20 mm of water into the bag before first use. To empty, lift the bag out of the waste container and place into a suitable vessel for disposal. Dispose of the collected oils by following local regulations

4.5 General cleaning and maintenance

To ensure the lasting safety, reliability, and energy efficiency of your Christie barbecue, we recommend that it be serviced and inspected at least every 12 months. The Servicing Procedure is detailed in our Technical Service Manual, available upon request from Christie.

1. Spray the benchtop with a mild detergent or pH-neutral, bio-degradable degreaser
2. Rinse with water, or wipe with a clean cloth or paper towel. Do not direct a jet of water directly into the vent around the edge of the hotplate
3. Rinse the exterior of the barbecue surround with water, taking care not to direct water directly into any vents. If the exterior is contaminated with fat or oil, spray it with a mild detergent or pH-neutral, bio-degradable degreaser and rinse. Use a soft brush to clean porous surfaces
4. Regularly sweep and wash down pathways around the barbecue. If contaminated with fat or oil, spray with a mild detergent or pH-neutral bio-degradable degreaser and rinse

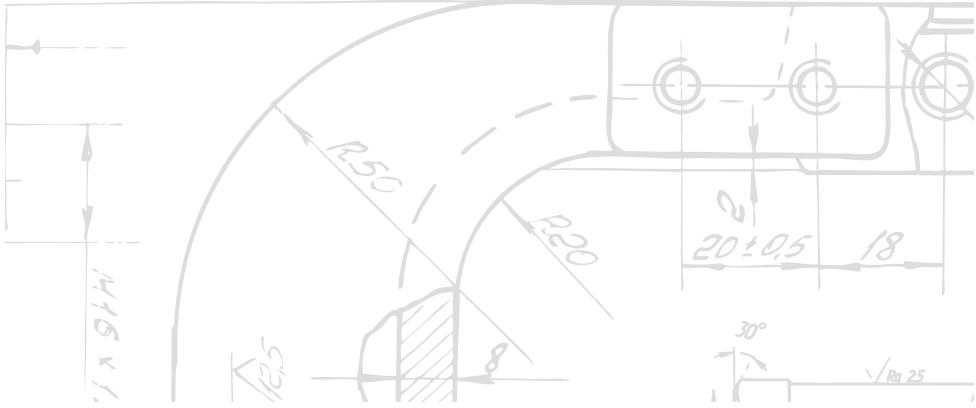
NOTE: Stainless steel is a low maintenance material that does require regular cleaning, especially in corrosive environments up to one kilometre from marine waters and up to five kilometres from a surf beach.

Lack of maintenance may result in surface discoloration or “tea staining”, caused by superficial corrosion. Since barbecues are cleaned frequently, tea staining generally does not occur. When it does, prompt removal - preferably within 30 days - is recommended. Staining should be removed using a “Scotch Brite” or similar non-steel household scourer to lightly polish the surface. Staining should occur less frequently after each removal.

The most effective way to prevent tea staining is to ensure that any asset maintenance schedule includes washing and rinsing of the entire barbecue. Regular washing of stainless will remove deposits that can cause superficial corrosion, including sea salt and airborne chemicals. Application of oils or waxes will temporarily restrict chloride access to the stainless steel, but these tend to attract and trap airborne pollutants and dull the stainless surface.

5.

FREQUENTLY ASKED QUESTIONS



How do I turn the cooktop on and off?

Press and hold the START/STOP button for 6 seconds to turn on the appliance. Press and hold for 3 seconds at any time to turn it off.

Why do I have to hold the button for six seconds?

This safety feature prevents the unit from being turned on casually or accidentally.

The barbecue is hot, why is the light still flashing red?

A flashing red light indicates the appliance is preheating and sterilising the cooking surface. The faster it flashes, the closer it is to the cooking temperature.

How long do I have to wait before placing food on the plate for cooking?

You can start cooking when the START/STOP button light turns green, usually after 3-7 minutes. This period may be shorter if the unit is still hot from recent use.

How long is the cooking cycle?

The pre-set cooking time begins when the target temperature is reached, and the START/ STOP light turns green. The appliance will turn off automatically after approximately 20 minutes. You can stop the cooking cycle sooner by pressing and holding the START/STOP button for at least 3 seconds.

The light is flashing, but it's not getting hot?

If the START/STOP button flashes green and red, an error has occurred, and the appliance has entered diagnostics mode. Consult the Trouble Shooting section in this manual to identify and resolve the error, or contact Christie Support on +61 3 9708 2999. Please provide the unit serial number for prompt assistance.

Where can I find the cooktop's serial number?

The serial number is on the control box, on the underside of the appliance.

How do I access the underside of the unit?**Caution: For authorised personnel only**

If the cooktop is in a Christie cabinet, you will require a key to unlock the cabinet door. Christie supplies keys for each cabinet purchased. Some clients may install their locks with associated keys.

The barbecue is not working and is still under warranty. What should I do?

Contact Christie Support on +61 3 9708 2999 and quote the appliance serial number. Do not commence warranty repairs without prior authorisation from Christie.

What is the power rating?

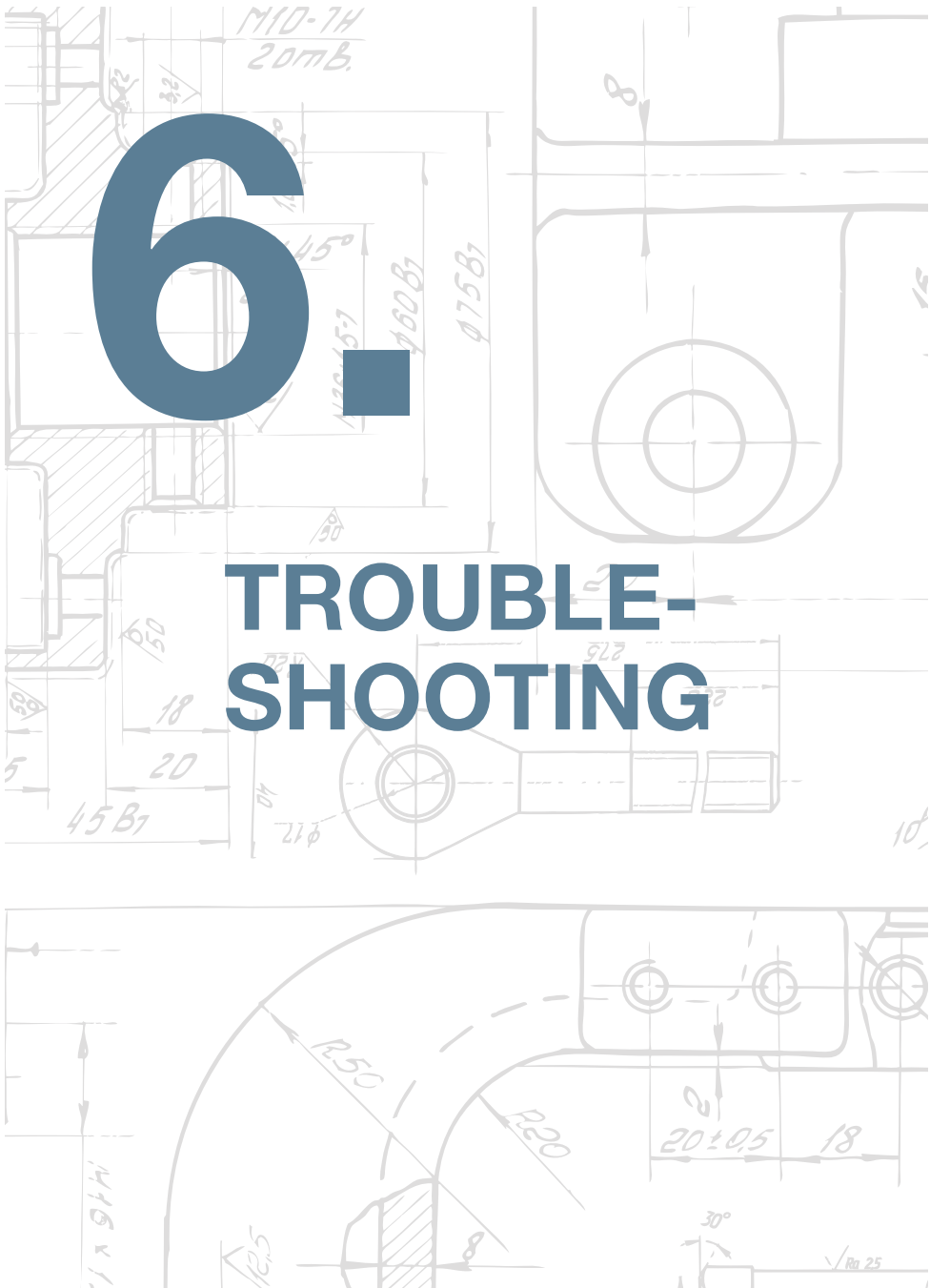
15 amps, 3.5kW element

How do I clean it?

Follow the instructions in Chapter 4 of this manual, or visit our website at dachristie.com

6.

TROUBLE-SHOOTING



The appliance does not respond when pressing the start button.

1. Check that the button has been depressed for at least 6 seconds
2. Open the access door under the appliance and confirm that power is available

If the fault persists, contact Christie customer support or your local technician for assistance, providing details of the fault and the appliance serial number. The CC2 electric cooktop barbecue has an automatic diagnostic system indicated by green/red flashing of the START/STOP button.

6.1 Diagnostic codes

Flashing green and red START/STOP button means an error has occurred and the appliance has entered diagnostics mode. The flashing sequence indicates a particular Fault Code, confirmed by a seven-second interval and audible “pip” sound. The Fault Code sequence repeats after a 15-second interval.

A Fault Code corresponding with 1 and 2 in the Troubleshooting Chart below will remain active until either the power supply is turned off or the fault is repaired. Fault Codes 3 and 4 will result in a 5-minute lockout, after which time the error will still display on the START/STOP button, but you may be able to restart the appliance. A constant audible “pip” sound with no flashing lights indicates a low voltage supply.

A Technical Service Manual is available from Christie upon request. This manual contains detailed information on how to service and repair the appliance, and may be used only by qualified persons when servicing the appliance.

6.1 Diagnostic codes

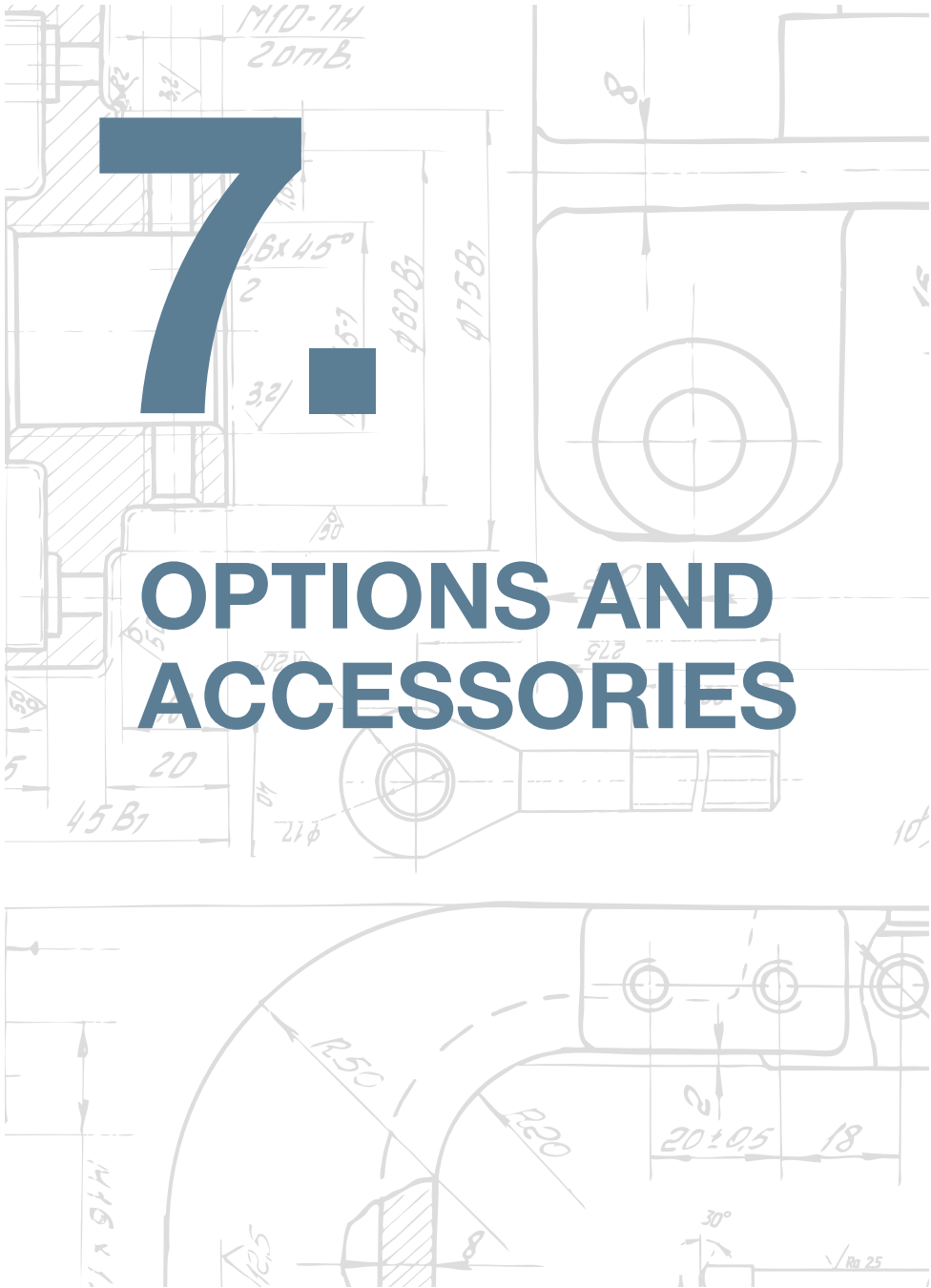
TABLE 2

Troubleshooting Chart

| | | |
|---------------------|---|--|
| 1 Flash code | Faulty temperature sensor | Replace Thermistor. Contact Christie or your local technician |
| | Damaged connector | Replace Control Board. Contact Christie or your local technician |
| 2 Flash code | Faulty temperature sensor lead | Replace Thermistor. Contact Christie or your local technician |
| | Lead not secure in connector or disconnected from Control Board | Contact Christie or your local technician |
| 3 Flash code | Not heating | Contact Christie or your local technician |
| 4 Flash code | Not heating | Contact Christie or your local technician |

7

OPTIONS AND ACCESSORIES



Christie offers a range of options and accessories. Contact us on +61 3 9708 2999 or visit our website at <https://dachristie.com/barbecues/cooktops/>

CLEANING KIT

1 x handle, 1 x 500ml pH neutral cleaning concentrate, 6 x medium grain buffing pads.

CC2 BARBECUE HOOD

Improves cooking versatility and efficiency, and protects the hotplate from dirt when not in use. Not recommended for unsupervised areas.

GREASE TRAP

For barbecues exposed to rain and water.

WASTE CONTAINER

For barbecues that are not exposed to excessive rain or sprinkler water e.g. that are sheltered.

REPLACEMENT WASTE CONTAINER LINERS

Disposable liners for waste containers.

TIME CLOCK

Prevents after hours operation. Barbecues with a timer allow you to manually set the hours of operation.

COOKTOP OPERATIONS COUNTER

Automatically records completed cooking cycles with an easy-to-install Counter.

OPEN BENCH INSTALLATION KITS

Safely enclose the underside of the cooktop to prevent accidental injury.

ADDITIONAL ACCESS DOORS

Better facilitate maintenance and cleaning.

HOT WATER SERVICES

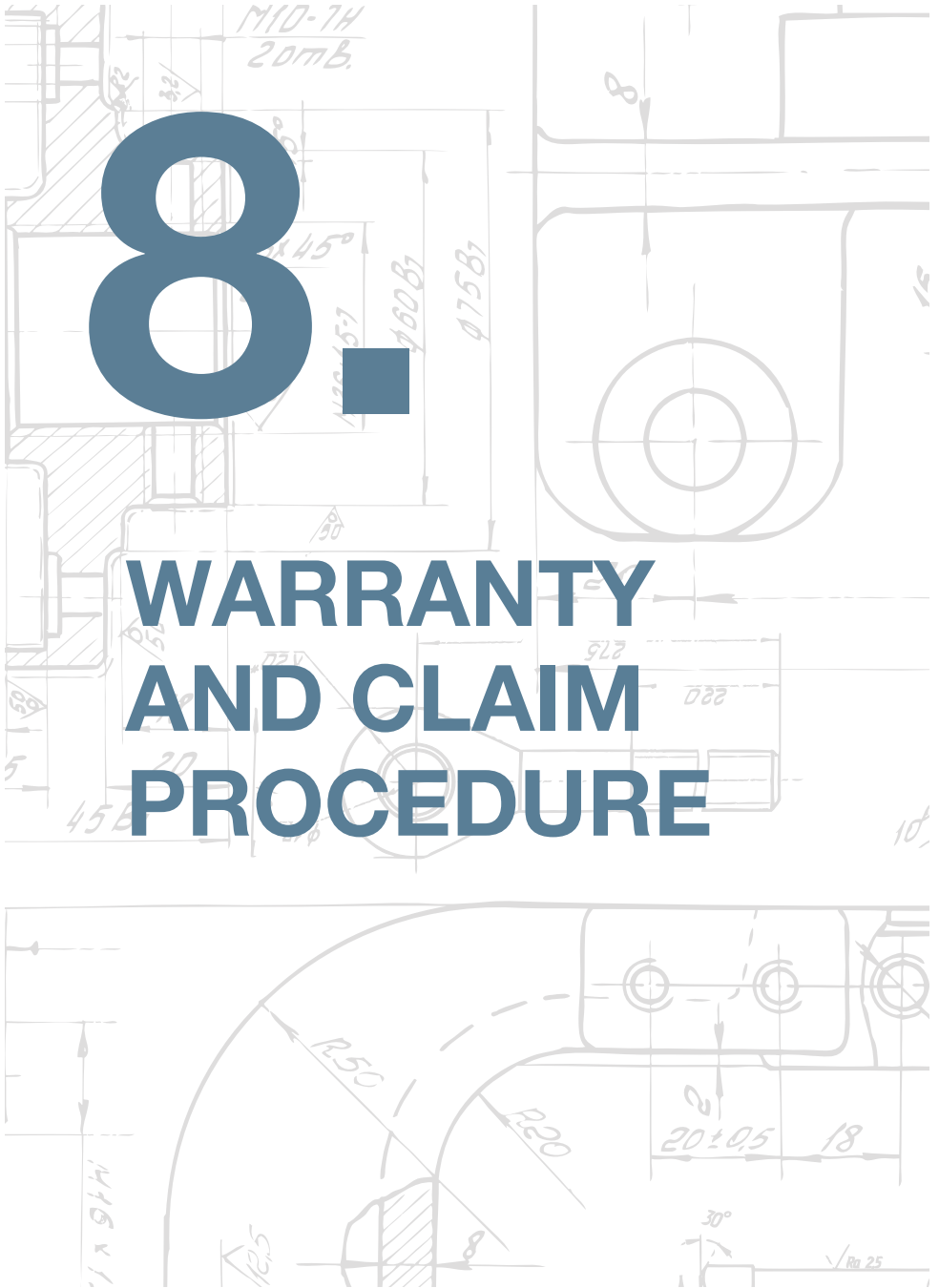
2.4kW, 25 litre under-bench hot water service produces hot water for use with a sink.

DRAIN TUBE EXTENSION KIT

Extends the length of the drain tube in the centre of the hotplate with a removable 150 mm long tube extension and clamp.

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WARRANTY AND CLAIM PROCEDURE



Christie acknowledges that nothing in this warranty shall be interpreted as excluding or restricting certain statutory guarantees and warranties that cannot be excluded under the Australian Consumer Law and shall be read subject to the provisions of the Competition and Consumer Act 2010 (Cth) (**Statutory Guarantees**).

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. For non-major failures, Christie reserves all of its options.

This warranty is in addition to and not in substitution to any applicable Statutory Guarantees.

Christie warrants that the products manufactured by it are of merchantable quality. The warranty is not transferable and applies only to the original Purchaser. It does not cover faults which arise from negligent use or accident or misuse or damage or normal wear and tear or the use of the product for any purpose not intended by Christie.

To the extent permitted by law, the Company's obligations to the Purchaser in respect of a warranty claim, will at the Company's option, be limited to:

- (a) the repair or replacement of the product;
- (b) paying for the cost of repair or replacement of the product; or
- (c) the supply of an equivalent product of a similar quality, grade and composition.

The duration of the warranty is: ten years for cabinets, two years for options and appliances, and one year for spare parts, from date of dispatch to the Original Purchaser.

After the original warranty coverage has expired, any repair and/or replacement parts will carry a one-year warranty. No labour coverage is included with any repair and/or replacement part.

This warranty does not apply to any of Christie's products which are modified in any way by any person other than a person authorised by Christie, including, but not restricted to, products tampered with, altered, modified, repaired, or not installed in accordance with Christie's published installation instructions.

Christie accepts no responsibility for repairs made other than by Christie or its accredited agent. Items used in the manufacture of Christie's products and items not of Christie's manufacture are sold subject to the warranty given by the manufacturer of those goods.

Warranty service may be obtained by contacting Christie via their website at www.dachristie.com, by telephone on +61 3 9708 2999, or at 5 Lakewood Boulevard, Carrum Downs VIC 3201. The freight to Christie will be at the Purchaser's expense, but return freight will be at Christie's expense.

WARRANTY CLAIM PROCEDURE

1. Warranty service may be obtained by contacting the Company
2. Any claim for warranty must be accompanied by appropriate documentation that provides proof of purchase, details of the alleged defect and serial number
3. The freight to the Company will be at the purchaser's expense but return freight will be at the Company's expense
4. If the Company finds no defect in the product, then the purchaser must pay the Company's usual charges for service work, testing or rehandling
5. Repairs **MUST NOT** be carried out without prior approval of the Company. No responsibility will be accepted for repairs made without authorisation

| | |
|--------------------------|--|
| Serial number | |
| Date of purchase | |
| Installed by | |
| Installation date | |
| Address/Location | |

Notes:

Notes:

