

Customer Care

AFTER-SALES SERVICE:

Exact Quality Sdn. Bhd.

Hotline: **03-6286 9000**

Email: **eqservice@fiamma.com.my**

OPERATION HOURS

08:30am - 06:00pm

(Monday - Friday, except public holiday)

Our Warranty

5yrs
Warranty

FOR TEMPERED GLASS OF
GAS HOB ONLY

18mths
Warranty

FOR ALL PRODUCTS
(EXCLUDING ACCESSORIES)

1yr
Warranty
Extension

**1-year
Warranty
Extensions
When Register
Online!**

Online Registration

1. Log on to www.rubine.com.my
2. Click on 'Support', followed by 'Products Warranty Registration' to proceed. You're required to sign up as a member.
3. Please fill up the necessary information, tick on the checkbox and click 'Next'.
4. You'll receive a notification of warranty registration confirmation via email.
5. Your warranty will be automatically extended for another 1-year upon registration online. Please keep your online warranty certificate for reference.

rubine.com.my



FIAMMA TRADING SDN BHD 330476-P (A member of Fiamma Holdings Berhad)

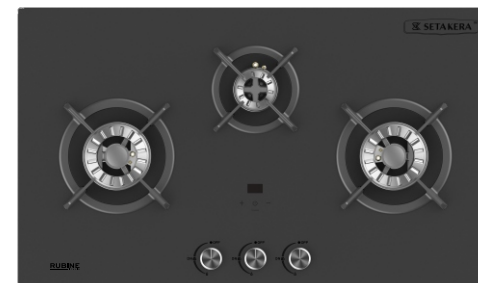
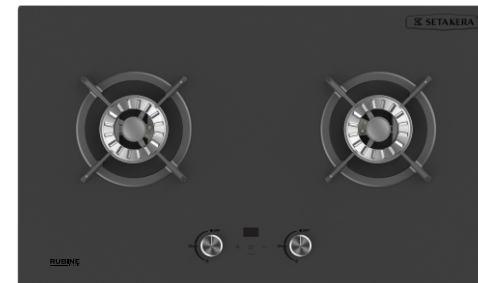
Menara Chin Hin, Level 20, 8th & Stellar, No. 1, Jalan Naga Emas, Sri Petaling, 57000, Kuala Lumpur.



RUBINE

ITALIA

REDEFINE THE WAY OF LIFE



USER MANUAL

MODEL

**RGH-LAFOSS2B-SK
RGH-LAFOSS3B-SK**

SERIAL NO.

GAS HOB

Dear customer,

Congratulations on your choice and thank you for purchasing one of our appliances. This practical, modern and functional appliance is manufactured using materials of the highest quality which are subject to strict Quality Control checks throughout the entire manufacturing process. The appliance is meticulously tested to ensure that it meets your demands and produces perfect cooking results. Do not remove the appliance from its protective packaging until it is installed in the unit.

Please read these instructions carefully before proceeding to install and use the appliance. The information contained in these instructions is essential for the correct operation of the appliance and, more importantly, for your safety. The packaging of your appliance has been manufactured using only the materials which are strictly necessary to guarantee efficient protection during transport. These materials are 100% recyclable, thus reducing the environmental impact. You can also contribute to caring for the environment, by following the advice below: - dispose of the packaging in the appropriate recycling bin. - before you get rid of an old appliance, make sure you disable it. Contact your local authority to find out the address of your nearest recycling centre to dispose of your appliance. - do not pour used oil down the sink. Collect it in a sealed container and take it to an appropriate collection point or, failing that, place it in the rubbish bin (it will end up in a controlled dump; this is probably not the best option, but it will avoid contaminating ground water).

IMPORTANT: In the unlikely event that the appliance should be damaged or not meet your expectations in terms of quality, please inform us as soon as possible. For the warranty to be valid, the appliance must not have been tampered with, or used inappropriately

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(1) SAFETY PRECAUTIONS

Packaging of the new hob

- Most the packaging materials are environmental friendly and recyclable. It is recommended to separate the packaging according to the materials types when you are disposing of these packaging materials, that will protect the environment and minimize waste.
- Do not allow children to play with the thin film or packaging box to avoid suffocation or accidents or injuries.

Disposal of the old hob

- To protect the environment, the old hob should be taken to a recycling centre where it can be disposed.
- Most of the old hobs contain useful materials that can be recycled. It is advisable not to discard old electrical appliances as they can be hazardous to the environment.

Safety precautions

- Carefully read the following instructions. By following the instructions, you will use your appliance safely and effectively.
- Attention! To ensure highest safety precaution, any gas installation works including the installation of appliances and connection tubing, must be undertaken by registered gas installers who are registered for that appropriate classes and be employed by registered gas contractors.
- Before installing built-in gas hob on top of stove cabinet, please check that there is provision for ventilation at the cabinet to ensure proper operation of the gas hob.
- Do not store any flammable materials, sprays or pressurized containers inside the stove cabinet or near to the stove.
- The panel of this built-in hob (on selected model) is made of tempered glass which is safer than normal glass for this application. However, the following safety precautions for using built-in hob with glass top panel should also be noted in order to prevent the glass top panel from breaking:
 - To maintain clear gas passage on flame distribution, clean the burner assembly frequently. Clean and tidy up the flame distributor after spillage of food and liquid once the burner assembly cooled down.
 - If you sensed any abnormal noise transmitted from gas appliance, turn off the gas appliance immediately. Do contact gas supply company or gas hob importer for inspection.
 - Do not use oversized cooking utensils.
 - Do not impact the glass surface with hard pointy and sharp objects or place heavy objects on the glass surface. Despite using the "TIMER" function (on selected model) for cooking, user should not leave the gas stove unattended.

- Additional fitting, such as aluminium, wood or cardboard cover should not be used at all. All operations relating to installation and regulation must be carried out by a registered gas installer, respecting applicable regulations, standards and the specifications of the local gas and electricity providers.
- Before installing your new hob, ensure that it is being installed according to the assembly instructions.
- Do not install the appliance on yachts or in caravans or in an unstable location. This appliance is designed for home use only, not for commercial or professional use.
- Do not subject the appliance to draughts. These might blow out the burner. This appliance leaves the factory set to the type of gas that is indicated on the specifications plate. It must not be changed to another type of gas.
- These operating and installation instructions should be retained, and passed onto the buyer if the appliance is sold.
- The warranty will only be valid if the appliance is used for the purpose for which it was designed. The place in which the appliance is installed must have fully functioning ventilation, in accordance with the local regulations.
- Do not tamper with the appliance's interior. If necessary, call our Technical Assistance Service.
- Do not switch on the appliance if it is damaged in any way. Contact our Technical Assistance Service.
- During the operation of the hob, the surface of cooking appliances will be heated up. The appliance should be handled with care.
- This appliance is only intended for cooking purposes, not as a heating system. Keep children well away from the appliance.
- Do not leave oil or fats to heat up unattended as they can overheat and catch fire easily. If oil or fats do catch fire, never use water to put the fire out. Risk of burns! Put the fire out by covering the pan with a lid and switch off the hob immediately.
- If one of the controls will not turn, do not force it. Call the Technical Assistance Service immediately, the personnel will perform necessary measures.
- Do not attempt to fix the appliances on your own in the event of a malfunction, turn off the appliance's gas and electricity supply. For repairs, call our Technical Assistance Service or regulated gas supplier or a professional personnel to fix.
- Never place unstable pans on the hob or the burners, as they may accidentally tip over. Do not clean the hob using a steam cleaner. Risk of electrocution!
- Do not store or use corrosive chemicals, steamers, flammable materials or non-food products below or near this domestic appliance. 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.

- Never let children play with the appliance. Never leave the appliance unattended during operation. The graphics in this instruction manual are given as a guide only.
- The manufacturer and supplier are exempted from all responsibility if the requirements of this manual are not complied and followed.
- The first ignition (or ignition after it has been left unused for a long time) may be difficult, as there is residual air in the gas pipeline, it may be difficult to light the burner.
- Warning: Fire
- Do not ignite the gas hob for heating when no pan is placed on it or there is no food in the pan. This may cause the extraction hood over the gas hob to be damaged by overheating, or cause a fire if the residual grease in the extraction hood is ignited.

Warning: Risk of burning

- Do not let unattended children use or stand next to the gas hob while it is in use. Once the gas hob has been turned off, it remains very hot and dangerous for several minutes. Avoid touching the hot burners, supports and the faceplate around the burners with your hands or other part of your body in order to avoid burning injuries.

Warning: Explosion

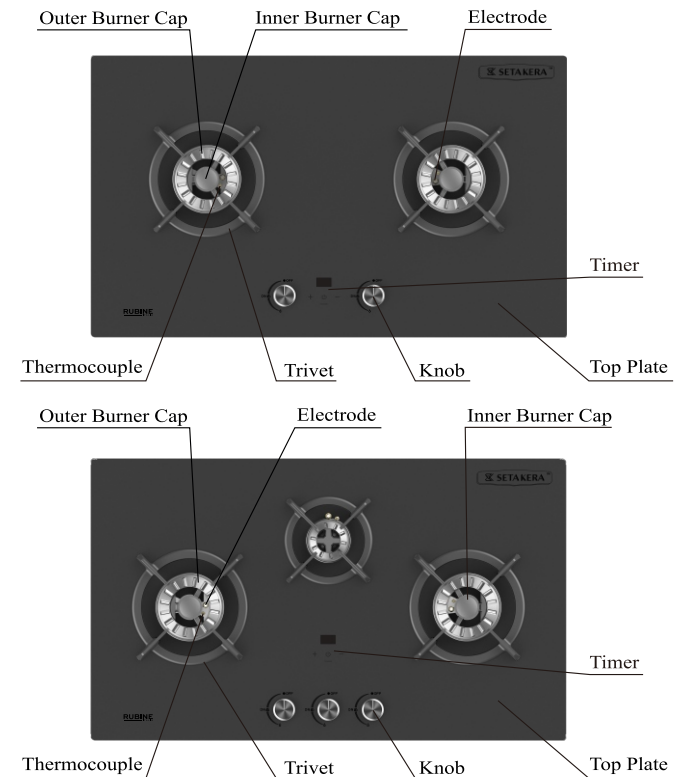
- If you detect a gas leakage while operating the Gas hob, you should turn off the indoor main gas valve immediately, and then open windows and doors for better ventilation. Do not use matches or any lighters and turn on any electric appliance or electrical switches at this time. Creating a spark or flame at this time may ignite the residual gas in the room and cause an explosion. In the case of a leak, please contact our local service centre or a professional personnel immediately.

Warning: Gas Poisoning

- When using the hob, make sure to open the windows or turn on the exhaust fan of the range hood so as to keep good ventilation around the gas hob. There is a high risk of gas hob to cause carbon monoxide poisoning if you are using the gas hob in a closed kitchen with no ventilation for an extended time.
- When cooking food with vegetable oil and animal fats, you should be careful to avoid fires caused by overheating oil in the pan
- When using the gas hob, please protect it from external air, which may cause uneven heating or even extinguish the flame. It may result in gas poisoning and explosion if the matter is not attended immediately.
- If fire is caused by overheated oil, immediately use an iron pot lid or other large metal object to cover the fire, in order to cut off the air needed for burning, and then turn off the indoor gas valve. Never use water to put out oil or grease fire to avoid injury or property damages.
- Whenever the burner is extinguished for any reason, you should turn it off and wait for at least 1 minute before reigniting the burner. Normal operation of gas hob should not emit any unusual noise. If you have any doubts, please contact our local service centre.

(2)PARTS IDENTIFICATION

1.PARTS IDENTIFICATION



Remark: above is the built-in hob structure and part identification. Other type of hob can refer to above picture.

(3) INSTALLATION

Placement and location

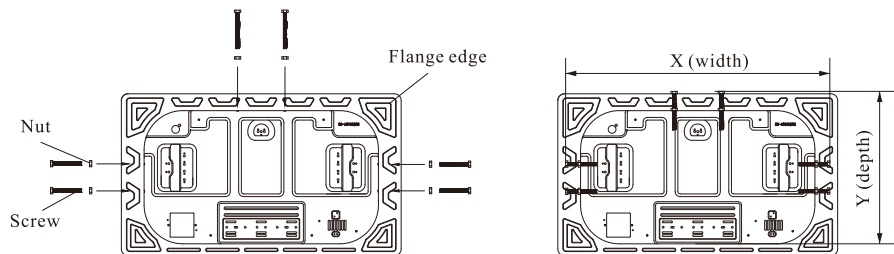
- Do not place flammable or explosive objects on or around the gas hob, e.g. curtains, wooden, paper etc.
- Do not place the gas hob in the bathroom, bedroom, basement, corrosive material in close proximity. The distance between the side walls and the back wall with the edge of the gas hob should be at least 100mm and 50mm respectively. Otherwise if there are flammable materials around the gas hob, e.g. wooden wall and plastic wall etc., then the gas hob should be installed at a distance of at least 150mm to the side wall and 100mm to the back wall.
- The distance between the hob to the flammable ceiling should be 1m, otherwise there is no limit.
- Should the gas hob operates at a high flame for a long time, a good ventilation is required. To accomplish this ventilation, you may open a window, door, or use an efficient range hood with an exhaust fan.
- The use of the gas hob will result in temperature rising and humidity increasing in the room where the hob is installed. Therefore, please ensure there are good ventilation openings.
- Installing the gas hob over other appliances such as oven, steam oven and microwave etc. should be according to the requirements specified in the manufacturer's manual to ensure it meets the ventilation requirement. If a drawer is installed under the hob, it is recommended to use a non-flammable intermediate support to isolate the objects stored in the drawer from circulating air coming from the hob's ventilation system.
- The gas hob should be installed on a solid, flat worktop. The minimum thickness of the worktop should be 16mm and the depth should be more than 550mm. The cupboard should have a tapping size which meets the ventilation requirements and is open to the air. The stove ventilation pipe opening should be a minimum of 100cm². Otherwise, the lack of ventilation might cause an explosion resulting from the leakage of gas.
- Please do not put any heat-sensitive or flammable products under the drawers, which include spraying agent or shoes polishing. If the gas hob is installed in a cupboard, the plastic cooking and adhesive bonded panel in it should be subjected to the fire-resistant glue treatment (heat resistant glue); otherwise, deformation or scaling of the surface-layers will likely result, especially on the sides of the cupboard.

- Make sure that the gas hob type specified on the nameplate (which is stuck to the back shell) is consistent with the gas that you are currently using. If you have any doubts on whether the gas you are using is consistent, please contact our Customer Care Hotlines.
- To perform any gas installation works including the installation of appliances and connection tubing, must be undertaken by registered gas installers who are registered for that appropriate classes and be employed by registered gas contractors. Before installation, please carefully check the nameplate on your gas hob.
- Install a special gas valve between the indoor gas connecting hose and the gas hob, in order to switch on and off the gas. It should be installed in such a way that in the event an accident occurs during operation period, the user will be able to immediately shut off the gas.
- Please ensure this gas valve can be accessed at all times. Please install the domestic range hood with an exhaust pipe in accordance with the local gas hob installation specification and guides.
- The gas hob has already received a strict gas leakage performance test before leaving the factory. Do not dismantle the faceplate or inner parts during the installation of the gas hob, to avoid later gas poisoning and fire risk resulting from the gas leakage during the operation.
- This type of range hood should have a distance of at least 650mm to the gas hob.
- Please ensure that when the installation is completed, the gas hose connected to the gas hob does not touch any movable object in the cupboard, e.g. drawer, roller etc.

Countertop tapping

- The bottom shell of this gas cooking stove is adjustable and can be installed on the threaded holes on the left and right sides and back of the bottom shell using randomly equipped screws.
- Specific installation method:
 1. If the user installs it for the first time and the cabinet counter top has not been drilled yet, please follow the standard hole size after purchasing this product when installing gas cooking stoves, there is no need to install adjustment screws for opening holes:
RGH-LAFOSS2B-SK / RGH-LAFOSS3B-SK hole size: 700mm × 400mm, 4-R120mm
 2. If the user replaces the old product and the original hole size is within the maximum hole size range of this product, please be sure to install the adjustment screw when installing the gas cooking stove. Adjust the length of the screw extension according to the actual opening size of the user's home. When adjusting left and right, the length of the screw extension should be symmetrical on both sides; When adjusting the front and back, it is necessary to place the side of the gas cooking stove close to the knob against the edge of the opening, and then adjust the screw on the other side according to the actual opening size of the user's home nails. To ensure that the flange edges around the bottom shell can be placed on the cabinet counter top:
RGH-LAFOSS2B-SK / RGH-LAFOSS3B-SK is suitable for table top opening range:
700mm~810mm × 400mm~460mm

Note: If the adjusting nut is loose and cannot be fixed, please contact the after-sales service.



Place the adjustable screws in the position indicated by the bottom shell arrow

Adjust the corresponding X (width) and Y (depth) dimensions of the screw according to the actual hole size, and fix it with a nut.

Connecting to gas pipeline

- To perform any gas installation works including the installation of appliances and connection tubing, must be undertaken by registered gas installers who are registered for that appropriate classes and be employed by registered gas contractors.
- It is advisable to use the metal bellows to attach the connecting hose. In the event of other appliances are installed under the hob such as a disinfecting cabinet, backing oven and microwave oven etc., a gas rubber hose must not be used for the gas connection.
- The indoor gas hose behind the gas meter and the air inlet at the bottom of the gas hob should be connected with a metal bellows and a rubber hose approved by EMSD whose length should not exceed 1.5m.
- Using a gas rubber hose for the gas connection
- The multi-directional air inlet used for connecting the hose is provided in the packing case of gas hob.
- The two ends of the gas hose are connected to the gas hob and the indoor gas valve (the inside diameter of the gas hose is 9.4mm).
- When connecting the gas hose, you must insert the gas hose until it reaches the red line on the multi-directional air inlet, and secure it firmly in position with a hose clip.
- After the connection is completed, please make sure that the gas hose is not flattened, twisted or bent by any other objects. Then smear soap suds all over the hose connection part; and check each part of the connection hose carefully to see if there is any leakage.
- We recommend that you perform an airtight test for the gas hob periodically while it is in use, or else replace the gas hose annually.
- Do not leave the gas hose in a high temperature area or put it contact with any high temperature section of the gas hob.

Gas leak detection

- Leak detection Attention! After the gas pipeline connection has been completed, the leak detection test must be performed by registered gas installer who employed by registered gas contractor.
- Smear the suds on each connection part with a soft brush, and then open the gas valve to check carefully if bubbles appear, please close the gas valve immediately, and adjust the air inlet connection until no bubbles appear.

Connection electrical source

- The electrical source is fixed in the middle of bottom, when you use it, please confirm it is safety and grounded.
- Please confirm the hob wire are grounded, it is used attached a tri-pins, and the tri-pins are grounded, when it is creepage, the setting can prevent human from getting an electric shock.
- We suggest the flashboard is fixed on the right underside, be far away from the gas and air inlet.

Installation / replacement of dry batteries

- The normal battery life is around 7 months.
- Battery box is located at the bottom of the appliance.
- Battery should be put according to the direction.
- A spare space shall be preserved for replacing the battery.
- When the sound generated from ignition spark becomes dimmed, or the ignition may light up flame but would be extinguished instantly, please replace the battery.

(4) OPERATION

These instructions apply to several appliance models. It is possible that individual features are described which do not apply to your appliance.

Before first use

- Please clean the hob and its accessories thoroughly. This will remove the 'new' smell of the hob. Before using, ensure the gas pipeline, knob, burner heads and caps, and supports have been mounted correctly. Then, open the indoor gas valve.
- The first ignition (or ignition after it has been left unused for a long time) may be difficult, as there is residual air in the gas pipeline, it may be difficult to light the burner. This is a normal phenomenon. Please repeat the igniting operations, until the hob has ignited properly.

Adjusting power

- To adjust the flame properly, refer to the following five-stage flame power indication chart and function descriptions. Select your flame as desired.

Operation method

- To ignite the burner, when the knob is turned to OFF (0 degree), press it down and turn it to the ignition position (90 degrees counter clockwise). The flame of the internal ring should ignite; while the flame of the external ring is not yet ignited. Press the knob down, turn it and hold it down for 3-5 seconds before releasing. If the flame goes out after the release, return the knob to the vertical OFF (0 degree) position and repeat the above ignition operations.
- Special instructions:
 - Do not ignite the gas hob for heating when no pan is placed on it or there is no food in the pan. This may cause the extraction hood over the gas hob be damaged by overheating, or cause a fire if the residual grease in the extraction hood is ignited.
 - Using a pan with a thick base can improve heat distribution, especially for small flames when the gas is on a low setting.
- When the knob is turned counter clockwise from the medium flame position (135 degrees) to the minimum flame position (175 degrees), the small flame of the internal ring will gradually be reduced to the lowest setting.
- When the knob is turned counter clockwise from the maximum flame position (90 degrees) to the medium flame position (135 degrees), the small flame of the internal ring will remain unchanged, but the flame of the external ring will gradually be extinguished.
- When you use a big stove, ensure there is a distance of at least 200mm between the stove and the surrounding combustible materials. In addition the distance between the knob and the stove should be at least 50mm.
- After you are finished using the gas hob, please turn the knob clockwise to OFF (0 degree), the flame will then go out. For your safety, please close the gas valve on the indoor pipeline after using the gas hob.
- Each time you move the pan away for a short time, turner the burner to the small-flame position or off. Even when you do other operations near the hob this is a good rule of thumb. Turning the flame down will also reduce the risk of burning, save gas, and reduce pollution.

Direction for using the timer

- Open the gas stove according to normal operating methods to ensure normal combustion.
- Long press the power button "⏻", and the digital display will preset "5" (minutes) and start flashing.
- During the flashing period of the digital tube, the user can set the timing time according to their needs. Short press the plus key "⊕" or minus key "⊖" to adjust the time, and the time setting can be changed in circles.

→ 0 → 1 → 2 → → 14 → 15 → 20 → 25 → 30 → 40 → 50 → → 170 → 180 →

Press to quickly and continuously adjust until the button is released.

- After setting the time, if no addition or subtraction operation is performed within 5 seconds, the digital tube will stop flashing, start timing, and start countdown display. During the countdown process, the breathing display effect will be adopted. During the timing process, if you want to readjust the timing time, you can briefly press on Key "⏻", at which point the digital display will flash. Use the above method to adjust by pressing the plus or minus keys.
- When the timer function needs to be cancelled during the timer setting and startup process, you can long press the on key "⏻". At this time, the digital display will turn off and exit the timer state. Alternatively, set the timer time to "0", and after 5 seconds, the digital display will turn off and exit the timer state.
- The remaining 10 seconds of the timer are accompanied by a beep prompt. After the timer ends, the flame will automatically extinguish, and "En" will continue to display with a beep before disappearing. Afterwards, it will prompt again every 5 minutes until the knob is turned off.

Remarks:

1. Only the left burner has a timing function.
2. Although using the timer function to cook, do not use a gas stove unattended.
3. If the power supply is unexpectedly cut off or the battery power is insufficient, the stove head will perform a shutdown action.

Instructions for using linkage function

- When the range hood enters the distribution network mode, simultaneously press the single-sided burner to ignite and code. After successful code matching, when the gas stove is working, the range hood operates at maximum wind speed.

Note: 1. Generally, code matching operations have been debugged during after-sales installation, and there is no need to perform code matching operations in the future.

2. Only the left and right furnace heads of RGH-LAFOSS3B-SK have linkage function.

(5) CLEANING AND MAINTENANCE

- Once the appliance is cool, use a sponge to clean it with soap and water. When cleaning, do not dismantle the safety device or sealed parts of the hob.
- After each use, clean the surface of the respective burner parts once they have cooled down. If any bits are left (overcooked food, drops of grease etc.), however few, they will become stuck to the surface and more difficult to remove later. The holes and grooves must be clean for the flame to ignite properly.

- Do not use a granular cleanser or steel wool to clean the faceplate. These may cause scratches on the surface of the hob. Please use soft gauze and soap suds to clean and maintain the hob faceplate.
- It is recommended to clean the caps of the gas hob at least once a month.
- The movement of some pans may leave metal residue on the pan supports. If the pan supports are fitted with rubber rests, ensure that these are also cleaned. The rests may come loose and the pan support may scratch the hob. Always dry the burner and pan supports completely. Water droplets or damp patches on the hob at the start of cooking may damage the enamel. Do not wash the cap directly with water as the bubbles may temporarily block the fire holes.
- When you are using the hob, you may find that the flame is not uniform or some burner openings have no flame. In this case, please turn off the hob, wait until it cool down before taking off the cap and use an iron slice and steel needle to remove the dirt and carbon blocking the burner openings. As shown in the picture, please make sure that burner heads and caps have been installed correctly.
- After cleaning and drying the burner, make sure the burner covers are correctly placed on the burner flame diffuser.
- Warning: When dismantling the cap parts prior to cleaning and reassembling them after cleaning, take care when touching the ignition needle as it is made of ceramic material which can be easily damaged. Once the surface of the products are cleaned, please ensure they are put back correctly, otherwise the electronic device may not operate correctly.

Unsuitable product

- Never slide pans across the glass surface, as you may scratch it. In addition, try not to drop heavy or sharp objects on the glass. Never strike any part of the hob.
- Never use a knife, scraper or similar to clean the point where it joins the metal. Do not use knives, scrapers or similar implements to clean the point where the glass meets the burner trims, the metal frames or the glass/aluminium panels, if fitted.
- Never use abrasive products, steel scorers, sharp implements, knives, etc. to remove bits of hardened food from the hob.
- Do not use steam cleaners. This could damage the hob.

Maintenance

- Always clean off any liquid as soon as it is spilt: you will save yourself any unnecessary effort. Grains of sand that may come from cleaning fruits and vegetables will scratch the glass surface. Melted sugar, or foods which contain a lot of sugar which may have spilt, should be cleaned off the hotplate immediately, using the glass scraper.

(6) TROUBLE-SHOOTING GUIDE

Sometimes certain faults detected can be easily resolved. Before calling the Technical Assistance Service, bear in mind the following guide:

Trouble	Cause	Action	
Burner is not ignited	Gas valve	Gas valve is closed	Turn on the gas valve ○
	Gas pipe	Bent or crushed	Straighten the pipe. Replace the pipe if damaged. ○
	Gas supply	Insufficient gas	Replace a new gas container ○
	Electrical source	The source is not installed properly	Adjust its position △
		Out of battery	Check if battery is in correct position or replace new battery ○
	Ignition electrode	Tiny spark	Clean the electrode with soft dry cloth ○
Flame extinguished		Broken electrode	Replace new electrode △
	Thermocouple	Contains dirt, broken or out of position	Clear the dirt, replace or reposition. ○
	Electromagnet	Broken valve	Replacement needed. △
	Gas Valve	Valve is broken	Replacement needed △
Uneven flame	Burner	The cap is not in a proper position	Turn off the gas and adjust the position and try again. ○
Weak flame	Gas pressure	Gas pressure may be low	Check the gas pipe if there is blockage leakage. Replace if pipe is damaged. △
	Burner	Burner may be clogged with dirt	Clean the dirt out of the burner holes. ○
Yellow flame	Damper	The damper size may be too small	Adjust the damper to the right size and retry again. ○
Smell	Leakage	The hose is aging, cracked or fractured.	Replace new pipe △

If the faults continue / reoccur, please turn off the gas valve and contact our Customer Care Hotlines.

(7) TIMED CODE AND PROCESSING

Cause of occurrence	Failure code	Maintain
"Timing end" warning	En	Return the knob to "OFF" position and re-start.
"Thermocouple failure" warning	E1	Call the company's after-sales service
"Low battery voltage" warning	Lo	Change a new battery

Attention: 1. If the warning alarm appear when timer is working, so the timer function will be cancelled and execute the flameout action directly.
2. When the warning alarm appear, the left burner cannot be ignited.

WARRANTY CARD

WARRANTY CONDITIONS

Subject to following Term & Conditions, this equipment is guaranteed against defective material & manufacturing defects by Fiamma Trading Sdn Bhd for a period of eighteen (18) months from the date of original purchase. Fiamma Trading Sdn Bhd reserves the right to change these terms & conditions without prior notice.

Terms & Conditions:-

- 1) This warranty is valid & provided that warranty card is completed with authorized dealer's stamp from the date of original purchase and in the territory of Malaysia only.
- 2) This warranty covers repair or, at the option of Fiamma Trading Sdn Bhd, replacement of any parts proven to be defective due to defective workmanship or material provided that the product was purchased from an authorized dealer of Fiamma Trading Sdn Bhd.
- 3) This warranty does not cover the damage resulting from:
(a) Any unauthorized disassembly, service repair, alteration or modification being carried out.
(b) Abnormal voltage or the use of generator and/or used not in accordance with the Operating Manual / User Manual.
(c) Misuse, abuse, negligence or accident howsoever caused.
(d) Normal wear or tear.
(e) Rough handling & transportation.
(f) Commercial / public use e.g. hotel, laundry, college, university, etc.
- 4) This warranty does not cover the following accessories:
(a) Burner Caps/Supports (b) Cast Iron Grib (c) Knobs (d) Body Work (e) Light Bulb (f) Charcoal / Filter (g) Cover (h) Glass Cover / Screen (i) Trays/Shelves (j) Hose
- 5) This warranty is considered null & void in the events if:
(a) Any item contained in this warranty card has been Tampered with or altered in any way without the prior written consent of Fiamma Trading Sdn Bhd. Request for warranty services within the warranty period must be accompanied with this warranty card & proof of original purchase.
(b) Any time during the warranty period, any part / parts of this equipment is / are removed, altered, tempered with, adjusted, modified, dismantled, repaired or handled in any way whatsoever by any person / persons not authorized by us.
(c) The serial number of the product has been defaced or removed.
- 6) Warranty for WINE CHILLER compressor is (5) five years, gas refill and labor charges are excluded.
- 7) In the event of defects covered by this warranty arising during the warranty period, the purchaser shall be fully responsible for the due delivery to our dedicated service centre of the equipment (except for the refrigerator, washing machine, ovens, cooker hood, gas cooker, dishwasher, dryer, built-in hob, freezer, water heater) for any work which shall need to be done pursuant to this warranty & subsequent collection thereof of the equipment after the said work has been done.
- 8) This warranty is in lieu of any, and all other warranties expressed or implied warranty of merchantability or fitness for a particular purpose. Fiamma Trading Sdn Bhd assumes no liability for the breach of the warranty beyond correcting the breath in the manner described above. In no event shall Fiamma Trading Sdn Bhd be liable for consequential losses or damages, including loss of use or loss of profits resulting from the product.

FOR OFFICE USE

Model Name

Serial No
Barcode :

Customer's Name (In Block/Full Name)

Date of Purchase : DAY MTH YR

Customer's Address (Full Address) :

PostCode : State :

Customer's Tel No : (H) - (O) -

Customer's Email : (H/P) -

Authorised dealer's stamp

Fiamma Trading Sdn. Bhd.

Customer Signature