

# SMAKLIG

GB

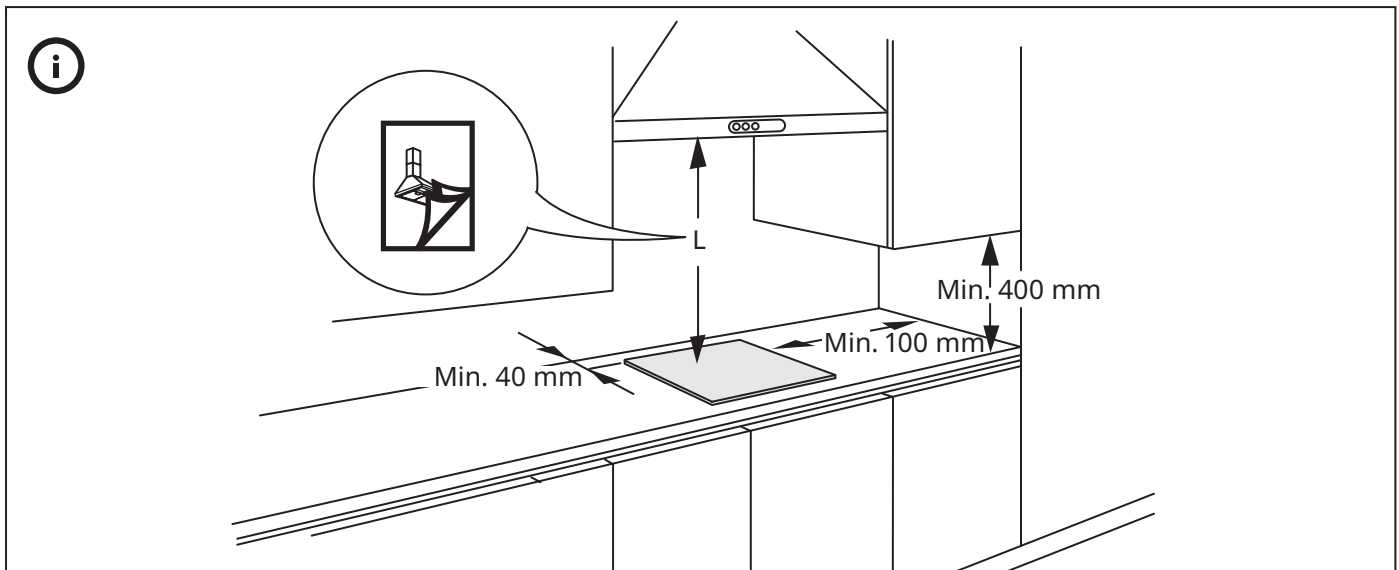
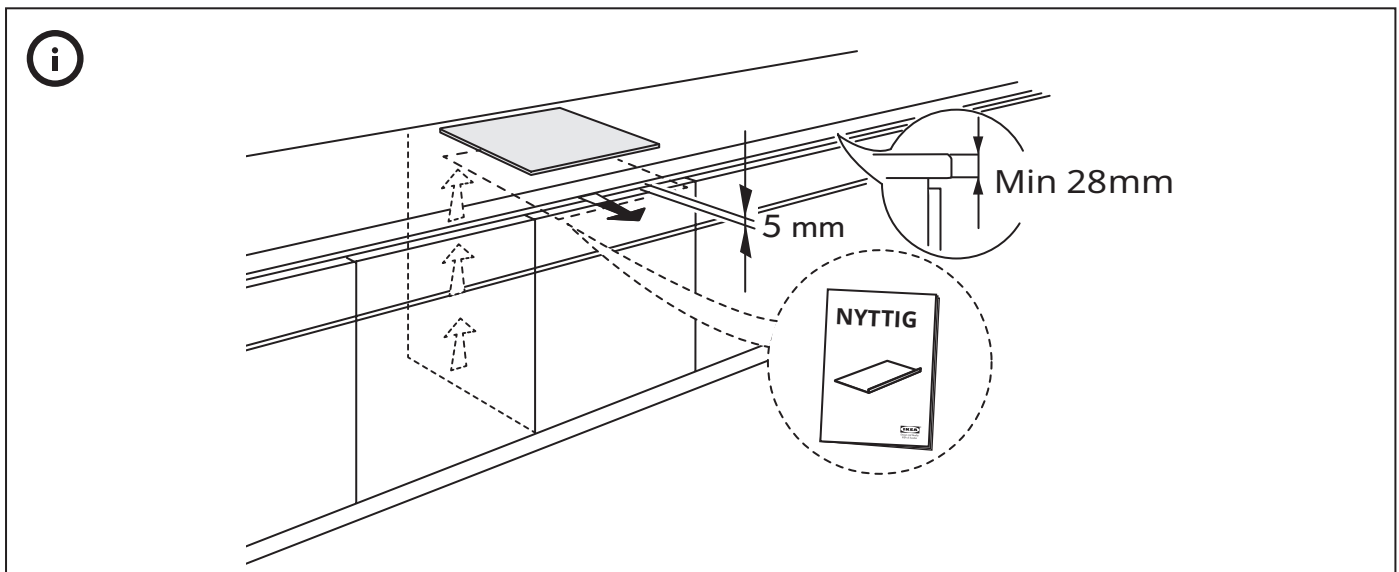
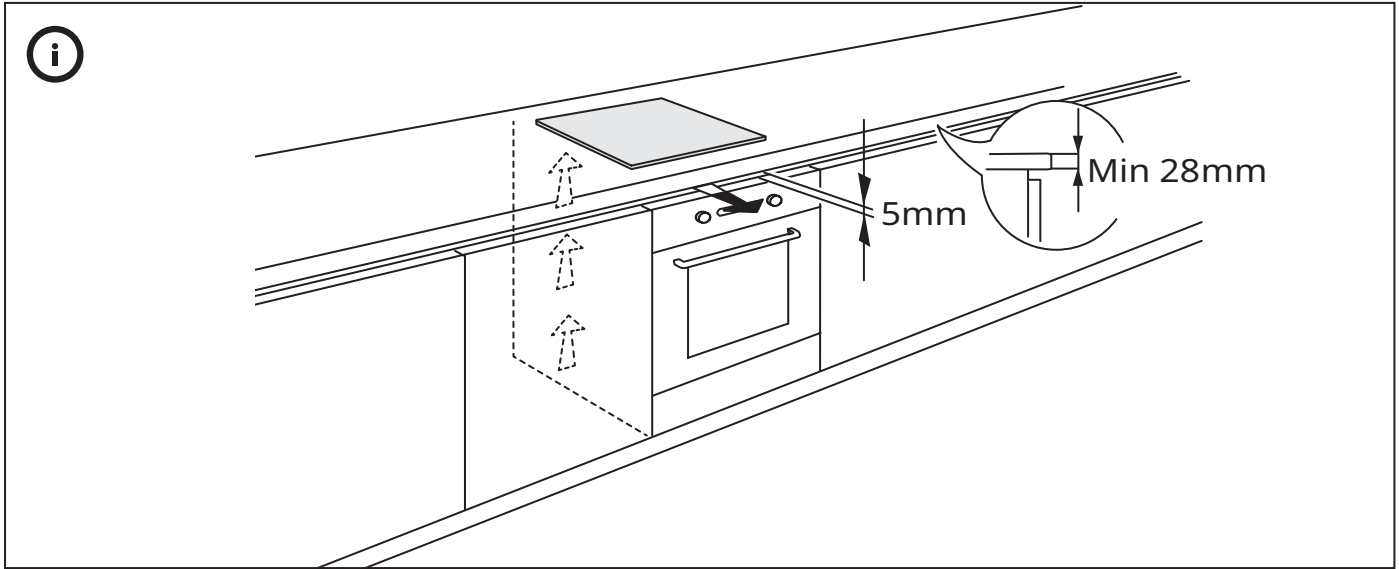


Design and Quality  
IKEA of Sweden



**ENGLISH**

**5**



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## Safety Information

Before using the appliance, read these safety instructions. Keep them nearby for future reference.

These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

**⚠ WARNING!** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age must be kept away unless continuously supervised.

**⚠ WARNING!** If the hob surface is cracked, do not use the appliance – risk of electric shock.

**⚠ WARNING!** Danger of fire: do not store items on the cooking surfaces.

**⚠ CAUTION!** The cooking process has to be supervised. A short cooking process has to be supervised continuously.

**⚠ WARNING!** Unattended cooking on a hob with fat or oil can be dangerous - risk of fire. NEVER try to extinguish a fire with water: instead, switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

**⚠** Do not use the hob as a work surface or support.

Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire.

**⚠** Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

**⚠** Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away

from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

**⚠** After use, switch off the hob element by its control and do not rely on the pan detector.

### PERMITTED USE

**⚠ CAUTION!** The appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

**⚠** This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

**⚠** No other use is permitted (e.g. heating rooms).

**⚠** This appliance is not for professional use. Do not use the appliance outdoors.

### INSTALLATION

**⚠** The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

**⚠** Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children

away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest Aftersales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electric shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electric shock. Only activate the appliance when the installation has been completed.

⚠ Carry out all cabinet cutting works before fitting the appliance in the place and remove all wood chips and sawdust.

⚠ If the appliance is not installed above an oven, a separator panel (not included) must be installed in the compartment under the appliance.

### ELECTRICAL WARNINGS

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electric shock.

**NOTE:** People with a pacemaker or similar medical device should use care when standing near this induction hob while it is on. The electromagnetic field may affect the pacemaker or similar device. Consult your doctor, or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields of the induction hob.

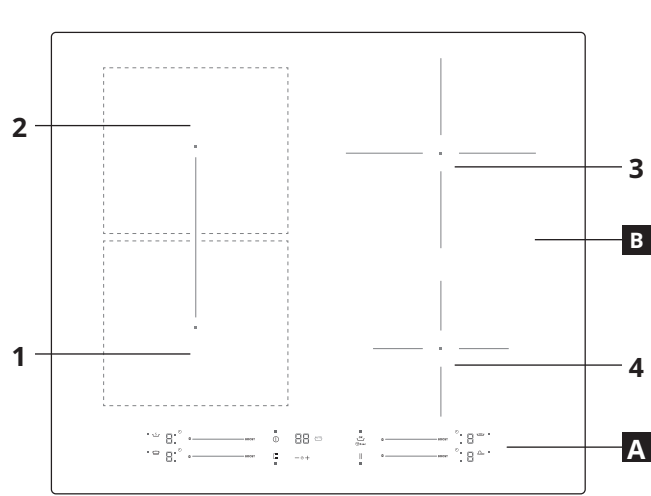
## Installation

Installation process must follow the laws, ordinances, directives and standards (electrical safety rules and regulations, proper recycling in accordance with the regulations, etc.) in force in the country of use!

- For further information on the installation refer to the Assembly Instruction.
- Do not use silicon sealant between the appliance and the worktop.

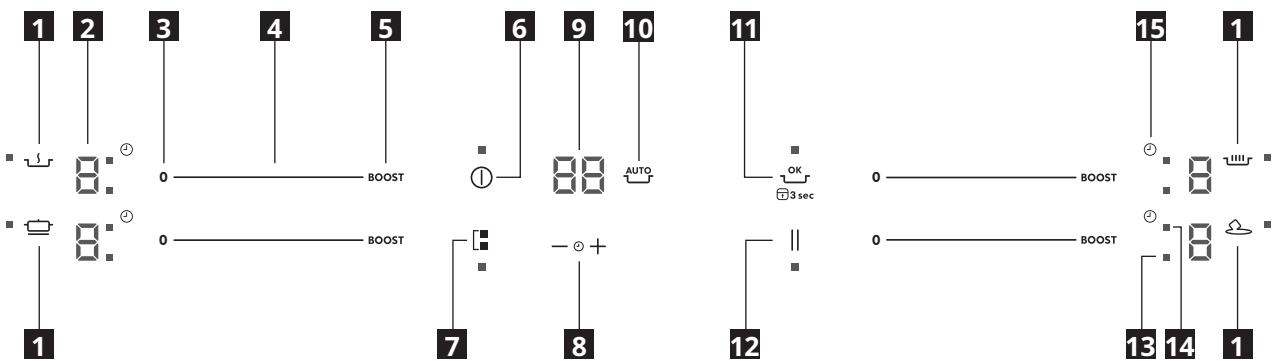
- Make sure that the space underneath the hob is sufficient for air circulation. Please refer to the Assembly Instruction.
- The bottom of the appliance can get hot. If the appliance is installed above the drawers, make sure to install a non-combustible separation panel under the appliance to prevent access to the bottom. Please refer to the Assembly Instruction.

**Product description**



- A** Control panel
- B** Cooking zones: 1, 2, 3, 4

**Control panel**



- 1** Symbols of Automatic functions
- 2** Cooking level selected
- 3** Cooking zone off
- 4** Scroll keypad
- 5** Booster
- 6** On/Off
- 7** Bridge\* Mode
- 8** Timer control
- 9** Cooking time indicator
- 10** Activation of Automatic Functions
- 11** OK/Key lock button
- 12** Pause
- 13** Zone active Led
- 14** Timer Led
- 15** Timer symbol

**Indicators**

**U** **Pot incorrectly positioned or missing**  
 This symbol appears if the pot is not suitable for induction cooking, is not positioned correctly or is not of an appropriate size for the cooking zone selected. If no pot is detected within 30 seconds of making the selection, the cooking zone switches off.


**H** **Residual heat**  
 If the display shows "H", the cooking zone is still hot. When the cooking zone cools down, the display goes off.

## Cookware guidance

### What pots to use

Only use pots and pans with bottom made from ferromagnetic material which are suitable for use with induction hobs:

- cast iron
- enamelled steel
- carbon steel
- stainless steel (although not all)
- aluminium with ferromagnetic coating or ferromagnetic plate

To determine if a pot or pan is suitable, check for the  symbol (usually stamped on the bottom). You can also hold a magnet to the bottom. If it clings to the underside, the cookware will work on an induction hob.

To ensure optimum efficiency, always use pots and pans with a flat bottom that distributes the heat evenly. If the bottom is uneven, this will affect power and heat conduction.

### How to use

#### Minimum diameter of pot/pan base for the different cooking areas

To ensure that the hob functions properly, the pot must cover one or more of the reference points indicated on the surface of the hob, and must be of a suitable minimum diameter.

Always use the cooking zone that best corresponds to the diameter of the bottom of the pan.

Using a pot or pan with a smaller diameter than the adapter disc may cause heat to build up that is not transmitted to the pot or pan and this could blacken both the hob and the disc.

Cooking Zone	Cookware diameter (cm)
Right rear cooking zone	15,0 - 21,0
Right front cooking zone	10,0 - 15,0
Left rear cooking zone	12,0 - 20,0
Left front cooking zone	12,0 - 20,0
Bridge+ cooking zone	20,0 - 37,5

### Empty or thin-based pots/pans

Do not use empty or thin-based pots/pans on the hob as it will not be able to monitor the temperature or turn off automatically if the temperature is too high, damaging the pan or the hob surface. If this occurs, do not touch anything and wait for all components to cool down.

If an error message appears, refer to "Troubleshooting".

### Hint/tips

#### Noise during cooking

When a cooking zone is active, it may hum briefly. This is a characteristic of all ceramic glass cooking zones and does not impair the function or life of the appliance. The noise depends on the cookware used. If it causes considerable disturbance, it may help to change the cookware.

## First Use

### POWER LIMITATION

At the time of purchase, the hob is set to the maximum possible power. Adjust the setting in relation to the limits of the electrical system in your home as described in the following paragraph.

**NOTE:** in case of activation of the max power level of 2.5 kW, some features with more power demand will be not available.


#### To set the power of the hob:

Once you have connected the device to the mains power supply, you can set the power level within 60 seconds.

Press the timer "+" button for at least 5 seconds. The display shows **PL**

Press the  button until the last power level selected appears.

PL	2.5kW	4.0 kW	6.0 kW	7.2 kW
P	2.	4.	6.	7.
L	5	0	0	2

Use the "+" and "-" buttons to select the desired maximum power consumption of the hob. The levels available are: 2.5 kW – 4.0 kW – 6.0 kW – 7.2 kW. Confirm by pressing .

The power level selected will stay in the memory even if the power supply is interrupted.

To change the power level, disconnect the appliance from the mains for at least 60 seconds, then plug it back in and repeat the steps above.

If an error occurs during the setting sequence, the **EE** symbol will appear, and you will hear a beep. If this happens, repeat the operation. If the error persists, contact the After-Sales Service.

### ACOUSTIC SIGNAL ON / OFF

To switch the acoustic signal on/off:

- Connect the hob to the power supply;
- Wait for the switch-on sequence;
- Press the "Boost" button of the first keypad at the top left for 5 seconds.

Any alarms set will remain active.



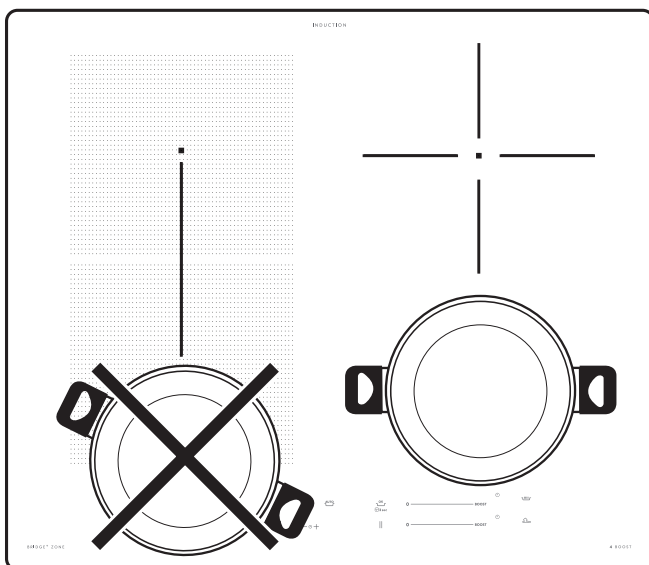
## Daily use

### ① SWITCHING THE HOB ON/OFF

To turn the hob on, press the power button for around 1 second. To turn the hob off, press the same button again, and all cooking zones will be deactivated.

### POSITIONING

**⚠ CAUTION:** Never cover the control panel with cookware or any other objects otherwise the product could enter in protection mode. To restore the working condition of the product, remove the cookware and wait at least 10 seconds before using the product. In the cooking zones close to the control panel, pots and pans must be kept inside the markings and centered within the cooking zones. When grilling or frying, is it recommended to use the rear cooking zones.



### ACTIVATING/DEACTIVATING COOKING ZONES AND ADJUSTING POWER LEVELS

0 ————— BOOST

#### To activate the cooking zones:

Move your finger horizontally across the scroll keypad (SLIDER) of the required cooking zone to activate it and adjust the power. The level will be shown in line with the area, along with the indicator light identifying the active cooking zone. The "BOOST" button can be used to select the quick heating function.

#### To deactivate the cooking zones:

Press the "0" button to the left of the power adjustment

### 3 sec CONTROL PANEL LOCK

To lock the settings and prevent it being switched on accidentally, press and hold the OK/Key lock button for 3 seconds. A beep and a warning light above the symbol indicate that this function has been activated. The control panel is locked, with the exception of the On/Off ① button. To unlock the controls, repeat the activation procedure.

### — ⊕ + TIMER

There is one timer witch controls each cooking zones button.

#### To activate the timer:

Select the cooking zone, press the "+" or "-" button to set the desired time. An indicator light will be activated in line with the specific symbol ⌚. Once the set time has elapsed, a beep will sound, and the cooking zone will switch off automatically. The time can be changed at any point, and several timers can be activated simultaneously.

In case the timer is activated "Zone selection indicator" flashes and the relative cooking time selected is displayed on the central display.

#### To deactivate the timer:

Press the "+" and "-" buttons together until the timer is deactivated.

Timer not available with autofunctions.

### ⌚ TIMER INDICATOR

The LED of "timer active indicator" indicates that the timer has been set for the cooking zone.

### || PAUSE FUNCTION

This function allows to temporarily hold and then resume cooking processes maintaining previous settings. The function also freezes all active timers.

To activate this function press || key.

The symbol || flashes on the display in place of the power levels.

To resume cooking, press || key and touch the slider of an active zone again.

## Functions

### BRIDGE+ MODE

By selecting the "Bridge+ Mode" button, you can combine two cooking zones and use them at the same power by covering the entire surface with a large pot or partially with a round/oval pot. The function always remains on and, when using only one pot, can be moved over the entire area. In this case, both left-hand scroll keypads can be used indifferently. Ideal for cooking with oval or rectangular pots or with pan supports.

To activate/deactivate the bridge + zone press the bridge+ button

### AUTOMATIC FUNCTIONS

Place the pot in position and select the cooking zone.

Press the automatic functions button. "R" will appear on the display.

The indicator for the special feature available for the cooking zone will light up.

Press "ok" button to confirm, otherwise the special function indicator will start blinking, waiting for the ok. The power level during the special function is preset and cannot be modified. To deactivate the automatic functions, press the "0" button.

#### Melting

This function allows you to bring food to the ideal temperature for melting and to maintain the condition of the food without risk of burning. This method is ideal, as

it does not damage delicate foods such as chocolate, and prevents them from sticking to the pot.

#### Keep Warm

This feature allows you to keep your food at an ideal temperature, usually after cooking is complete, or when reducing liquids very slowly. Ideal for serving foods at the perfect temperature.

#### Simmering

This function is ideal for maintaining a simmering temperature, allowing you to cook food for long periods with no risk of burning. Ideal for long-cooking recipes (rice, sauces, roasts) with liquid sauces.

#### Boiling

This function allows you to bring water to the boil and keep it boiling, with lower energy consumption. About 2 litres of water (preferably at room temperature) should be placed in the pan, and left uncovered. In all cases, users are advised to monitor the boiling water closely, and check the amount of water remaining regularly.

**NOTE:** in case of activation of the power management at 2.5kW, boiling function will not be available.

## Cooking tables

POWER LEVEL		TYPE OF COOKING	LEVEL USE (indicating cooking experience and habits)
Maximum power	Boost	Fast heating	Ideal for rapidly increasing the temperature of food to a fast boil (for water) or for rapidly heating cooking liquids.
	8-9	Frying - boiling	Ideal for browning, starting to cook, frying deep-frozen products, bringing liquids to the boil quickly
		Browning - sautéing - boiling - grilling	Ideal for sautéing, maintaining a lively boil, cooking and grilling.
	5-7	Browning - cooking - stewing - sautéing - grilling	Ideal for sautéing, maintaining a gentle boil, cooking and grilling, and preheating accessories.
		Cooking - stewing - sautéing - grilling - cooking until creamy	Ideal for stewing, maintaining a gentle boil, cooking and grilling (for longer periods).
	3-4	Cooking - simmering - thickening - creaming	Ideal for slower-cook recipes (rice, sauces, roast, fish) with liquids (e.g. water, wine, broth, milk), and for creaming pasta.
			Ideal for slow-cook recipes (quantities under 1 litre: rice, sauces, roasts, fish) with liquids (e.g. water, wine, broth, milk).
1-2	Melting - defrosting	Ideal for softening butter, gently melting chocolate, thawing small items.	
	Keeping food warm - creaming risotto	Ideal for keeping small portions of just-cooked food or serving dishes warm and for creaming risotto.	
Zero power	0	-	Hob in stand-by or off mode (possible end-of-cooking residual heat, indicated by an "H").

## Cleaning and maintenance

**⚠ WARNING!:**

- Do not use steam cleaning equipment.
- Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator (“H”) is not displayed.

**Important:**




- Do not use abrasive sponges or scouring pads as they may damage the glass.
- After each use, clean the hob (when it is cool) to remove any deposits and stains from food residue.
- A surface that is not kept suitably clean may reduce the sensitivity of control panel buttons.

- Use a scraper only if residues are stuck to the hob. Follow the scraper manufacturer’s instructions to avoid scratching the glass.
- Sugar or foods with a high sugar content can damage the hob and must be immediately removed.
- Salt, sugar and sand could scratch the glass surface.
- Use a soft cloth, absorbent kitchen paper or a special hob cleaner (follow the Manufacturer’s instructions).
- Spills of liquid in the cooking zones can cause the pots to move or vibrate.
- After cleaning the hob, dry thoroughly.

## Troubleshooting

- Check that the electricity supply has not been shut off.
- If you are unable to turn the hob off after using it, disconnect it from the power supply.
- If alphanumeric codes appear on the display when the hob is switched on, consult the following table for instructions.

**Please note:** The presence of water, liquid spilled from pots or any objects resting on any of the hob buttons can accidentally activate or deactivate the control panel lock function.

Display code	Description	Possible causes	Solution
No Code	You cannot activate or operate the hob.	There is residual water or stains on the control panel.	Clean and dry the control panel.
No Code	The display does not react to the touch.	Part of the display is covered or the pots are placed too near to the display.	Remove the objects. Move the pots away from the display. If the problem persists wait 10 seconds.
F0E1	Cookware is detected but it is not compatible with requested operation.	The cookware is not well positioned on the cooking zone, or it is not compatible with one or more cooking zones.	Press On/Off button twice to remove the F0E1 code and restore the functionality of the cooking zone. Then, try to use the cookware with a different cooking zone, or use different cookware.
F0E7	Wrong power cord connection	The power supply connection is not exactly as indicated in “ELECTRICAL CONNECTION” paragraph.	Adjust the power supply connection according to “ELECTRICAL CONNECTION” paragraph.
F0EA	The control panel switches off because of excessively high temperatures.	The internal temperature of electronic parts is too high.	Wait for the hob to cool down before using it again.
F0E2, F0E4, F0E6, F0E8, F0EC, F1E1, F6E1, F7E5, F7E6, F2E1	Disconnect the hob from the power supply. Wait a few seconds then reconnect the hob to the power supply. If the problem persists, call the service centre and specify the error code that appears on the display.		
e.g. 	The hob does not allow a special function to be activated.	The power regulator limits the power levels in accordance with the maximum value set for the hob.	See paragraph “Power management”.
e.g.  →  [Power level lower than level requested]	The hob automatically sets a minimum power level to ensure that the cooking zone can be used.	The power regulator limits the power levels in accordance with the maximum value set for the hob.	See paragraph “Power management”.

**Sounds produced during operation**

Induction hobs may whistle or creak during normal operation. These noises actually come from the cookware and are linked to the characteristics of the pan bottoms (for example, when the bottoms are made from different layers of material or are irregular).

These noises may vary according to the type of cookware used and to the amount of food it contains and are not the symptom of something wrong.

**Before calling the after-sales service:**

1. If there is a fault try to resolve the problem by following troubleshooting guidelines.
2. Switch the appliance off and back on again to see if the fault persists.

**If after the above checks the fault still occurs, get in touch with the nearest after-sales service.**

You can find a full list of IKEA appointed contacts at the end of this user manual.

When contacting our Client After sales service, always specify:

- a brief description of the fault;
- the type and exact model of the appliance;
- the service number (number after the word Service on the rating plate). The service number is also indicated on the guarantee booklet;

**SERVICE** 0000 000 00000



- your full address;
- your telephone number.

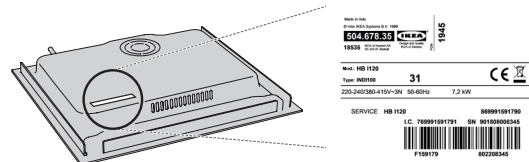
If any repairs are required, please contact an authorized after-sales service (to guarantee that original spare parts will be used and repairs carried out correctly).

**Technical data**

<b>Model: SMAKLIG 004.678.85</b>	
Type of hob	Electric
Number of cooking zones	4
Heating technology	Induction
Dimension of Heater (Ø or LxW)	Left front 18,5 x 20,0 cm
	Left rear 18,5 x 20,0 cm
	Right rear 21,0 cm
	Right front 15,0 cm
Bridge* Zone (Ø or LxW)	Left 37,5 x 20,0 cm
Energy consumption per cooking zone - (EC electric cooking)	Left front 196,2 Wh/kg
	Left rear 188,3 Wh/kg
	Right rear 180,2 Wh/kg
	Right front 176,8 Wh/kg
Energy consumption per Bridge* Zone - (EC electric cooking)	Left 191,7 Wh/kg
Energy consumption of the hob - (EC electric hob)	186,7 Wh/kg

This appliance meets the Eco design requirements of European Regulation n.66/2014, in conformity to the European Standard EN 60350-2

The technical information are situated in the rating plate on the bottom side of the appliance.

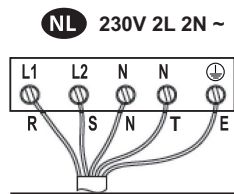


Model: SMAKLIG 004.678.85  
 18538  
 Mark: HB 1120  
 Type: IND100  
 220-240/50-60Hz 31 7,2 kW  
 SERVICE HB 1120  
 I.C. 20000100101 SW 8010000204  
 F10173 80220848

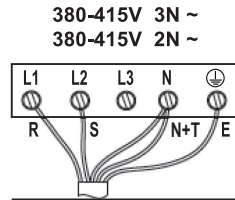
## Electrical connection

Electrical connection must be made before connecting the appliance to the electricity supply. Installation must be carried out by qualified personnel who know the current safety and installation regulations. Specifically, installation must be carried out in compliance with the regulations of the local electricity supply company.

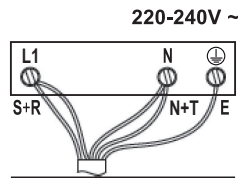
Make sure the voltage specified on the data plate located on the bottom of the appliance is the same as that of the home. Regulations require that the appliance be earthed: use conductors (including the earth conductor) of the appropriate size only. The product is supplied with the mains cable H05V2V2-F which conforms to Standard IEC/EN 60335-2-6.



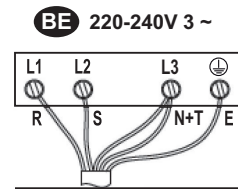
- L1 = R : black
- L2 = S : brown
- N = N : blue
- N = T : blue (grey)
- = E : yellow / green



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- L1 = R : black
- L2 = S : brown
- N = N : blue
- N = T : blue (grey)
- = E : yellow / green

## Environmental concerns

- ⚠ WARNING!** Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.
- ⚠** Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.

### DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol . The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

### DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.

The symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

### ENERGY SAVING TIPS

Make the most of your hot plate's residual heat by switching it off a few minutes before you finish cooking. The base of your pot or pan should cover the hot plate completely; a container that is smaller than the hot plate will cause energy to be wasted. Cover your pots and pans with tight-fitting lids while cooking and use as little water as possible. Cooking with the lid off will greatly increase energy consumption. Use only flat-bottomed pots and pans.

### DECLARATION OF CONFORMITY

This appliance meets the Eco Design requirements of European Regulations n. 66/2014 in conformity to the European standard EN 60350-2.



## Manufacturer

Ikea of Sweden AB - SE - 343 81 Älmhult, Sweden

## IKEA GUARANTEE

### How long is the IKEA guarantee valid?

This guarantee is valid for five years from the original date of purchase of your appliance at IKEA Pty Ltd, ABN 84 006 270 757 or at Cebas Pty Ltd, ABN 15 009 156 003. The original sales receipt, is required as proof of purchase. If service work is carried out under guarantee, this will not extend the guarantee period for the appliance.

### Who will execute the service?

IKEA Authorized Service Centre will provide the service through its own service operations or Authorized Service Centre network. Contact IKEA for further information.

- If you encounter any trouble with the appliance and wish to register a service call or make a claim, please refer to [www.ikea.com.au](http://www.ikea.com.au) for your local store aftersales customer service center phone number, online email and opening times or refer to the phone numbers shown below.

### The principal address and contact details in Australia are:

IKEA Authorized Service Centre at  
[www.IKEA.com.au](http://www.IKEA.com.au) or

- For Queensland, New South Wales and Victorian customers please contact:

#### IKEA Pty Ltd

IKEA Service Office L1 Clock Tower, 630 Princes Highway Tempe, NSW 2044

Victoria: (03) 8523 2154

New South Wales: (02) 8020 6641

Queensland: (07) 3380 6800

IKEA Perth: (08) 9201 4532

IKEA Adelaide: (08) 8154 4532

- For Western Australian and South Australian customers please contact:

#### Cebas Pty Ltd

8c Sunray Drive,  
Innaloo WA 6018 Australian

IKEA Perth: (08) 9201 4532

IKEA Adelaide: (08) 8154 4532

### What does this guarantee cover?

The guarantee covers applicable faults of the appliance, which have been caused by faulty construction or material faults from the date of purchase from IKEA. This guarantee applies to domestic use only. The products have been designed and tested for domestic purposes only and this guarantee does not cover damage arising from use of the Product in a commercial environment. The exceptions are specified under the headline "What is not covered under this guarantee?" Within the guarantee period, the costs to remedy the fault e.g. repairs, parts, labour and travel will be covered, provided that the appliance is accessible for repair without special expenditure. Replaced parts become the property of IKEA.

The guarantee exists only if the appliance complies and is installed in accordance with:

- The technical specifications.
  - The Assembly Instructions and user manual Safety Information.
- IKEA's guarantee is subject to Australian Consumer Law - see Schedule 2 to Competition and Consumer Act, 2010. This guarantee is in addition to (and does not exclude, restrict or modify in any way) any non-excludable statutory warranties in Australia.

### What will IKEA do to correct the problem?

IKEA appointed service provider will examine the product and decide, at its sole discretion, if it is covered under this guarantee. If considered covered, IKEA service provider or its authorized service partner through its own service operations, will then, at its sole discretion, either repair the defective product or replace it with the same or a comparable product.

### What is not covered under this guarantee?

- What is not covered under this guarantee?
- Normal wear and tear.
- Deliberate or negligent damage, damage caused by failure to observe operating and maintenance instructions, incorrect installation or by connection to the wrong voltage, damage caused by chemical or electrochemical reaction, rust, abrasion or scratching, corrosion or water damage including but not limited to damage caused by excessive lime in the water supply, damage caused by abnormal environmental conditions.
- Damage caused from the use of the appliance in a manner other than the use for which it was specifically designed.
- Damage caused by power outages, electrical power surge or improper supply voltage via connection to Supply Authority mains or alternative supply systems.
- Consumable parts including batteries and lamps, removable wire, glass and plastic trays and other accessories.
- Internal or external damage as a result of excessive use of cleaning products or cleaning agents.
- Non-functional and decorative parts which do not affect normal use of the appliance, including any scratches and possible color differences.
- Accidental damage or blockages caused by foreign objects, eg. coins, underwires, nails, buttons or jewellery, or substances and cleaning or unblocking of filters, drainage systems or soap drawers
- Damage caused by vermin, insects or pets.
- Note - internal or external cabinet transport damage must be reported within 7 days of purchase date.
- Damage to the following parts: ceramic glass, accessories, crockery and cutlery baskets, feed and drainage pipes, seals, lamps and lamp covers, screens, knobs, casings and parts of casings. Unless such damages can be proved to have been caused by production faults.
- Cases where no fault could be found during a technician's visit.
- Any consequential loss due to appliance failure.
- Repairs not carried out by our appointed service providers and/or an authorized service contractual partner or where non-original parts have been used.
- Repairs to parts or systems caused by unauthorized modifications made to appliance.
- Repairs caused by installation which is faulty or not according to specification.
- Problems caused by incorrect or inadequate venting of the appliance.
- The use of the appliance in a non-domestic environment i.e. professional use.
- Transportation damages. If a customer transports the product to his home or another address, IKEA is not liable for any damage that may occur during transport. However, if IKEA delivers the product to the customer's delivery address, then damage to the product that occurs during this delivery will be covered by IKEA.

- Cost for carrying out the initial installation of the IKEA appliance. However, if an IKEA appointed Authorized Service Centre or its authorized service partner repairs or replaces the appliance under the terms of this guarantee, the Authorized Service Centre or its authorized service partner will reinstall the repaired appliance or install the replacement, if necessary.
- The benefits conferred by this express warranty are in addition to all other conditions, warranties, guarantees, rights and remedies expressed or implied by the Trade Practices Act and similar State and Territory laws and all other obligations and liabilities on the part of the manufacturer or supplier and nothing contained herein shall restrict or modify such rights, remedies, obligations or liabilities.

### How country law applies?

Our goods come with guarantees that Our goods come with guarantees that cannot be excluded under the Australian Consumer Law (ACL).

You are entitled to a replacement or refund for a major failure and for 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.

This guarantee is not intended in any way to limit or exclude such rights and remedies that you may have under law.

You can find out more information about the Australian Consumer Law on the ACCC website: [www.accc.gov.au](http://www.accc.gov.au)

### Area of validity

The IKEA guarantee applies only to products purchased and installed in AUSTRALIA .

### What you must do to make a claim under the guarantee

To make a claim under the guarantee contact IKEA Authorized Service Centre at the above address, the IKEA catalogue or refer to [www.ikea.com.au](http://www.ikea.com.au) for your local store customer service phone number, online email and opening times. Please describe the problem that you are facing with the appliance in detail along with your product article number (8 digit code) and date of purchase at the time of call registration.

### Please do not hesitate to contact the dedicated Authorized Service Centre for IKEA appliances to:

1. Make a service request under this guarantee.
2. Ask for clarification on installation of the IKEA appliance in the dedicated IKEA kitchen furniture.
3. Ask for clarification on user manual contents and specifications of the IKEA appliance.

To ensure that we provide you with the best assistance, please read carefully the Assembly Instructions and/or the User Manual section of this booklet before contacting us.

### How to reach if you need our service

The IKEA Authorized Service Centre will assist you on the phone with basic trouble shooting for your appliance at the time of warranty call registration.

Please refer to the IKEA catalogue or [www.ikea.com.au](http://www.ikea.com.au) or to below phone numbers and select your local store .



Victoria: (03) 8523 2154  
 New South Wales: (02) 8020 6641  
 Queensland: (07) 3380 6800  
 IKEA Perth: (08) 9201 4532  
 IKEA Adelaide: (08) 8154 4532u

**Please describe the problem that you are facing with the appliance in detail along with your product model number, serial number, date of purchase at the time of call registration.**

**Please also always refer to the IKEA article number (8 digit code) and 12 digit service number placed on the rating plate of your appliance.**



### SAVE THE SALES RECEIPT!

Kindly keep all these details and original invoice of purchase handy during the service technician's visit to enable him to carry out the job. It is your proof of purchase and required for the guarantee to apply.

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