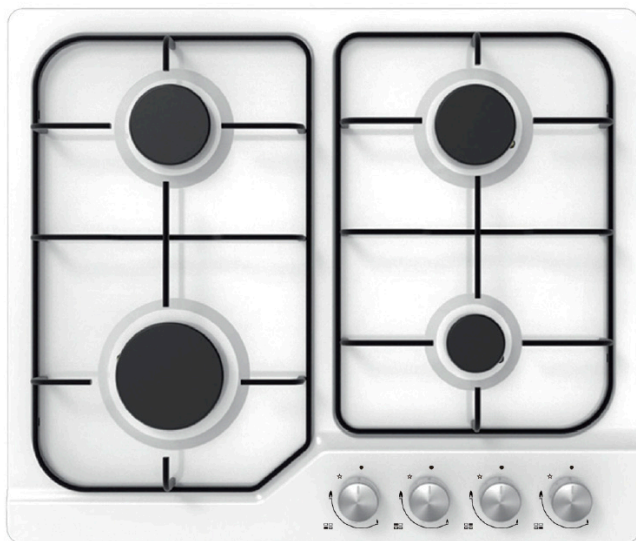


STATESMAN

kitchen appliances



GH160WH 60CM 4 ZONE GAS HOB

Instruction Manual

Please read these instructions carefully before use and retain for future reference. Before switching on your appliance – Always check for any damage that may have been caused in transit.

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IMPORTANT SAFETY INSTRUCTIONS

Read and follow all of the instructions even if you feel you are familiar with the product and find a place to keep this manual handy for future reference.

If the country symbol does not appear on the appliance, it is necessary to refer to the instructions for installation which should provide the necessary instructions concerning modification of the appliance to the conditions of use of the country.

Important: This product is intended for domestic household use only, and may cause danger if used in special occasions. When using gas appliances, basic safety precautions should always be followed:

1. Only a GAS SAFE registered engineer can install, connect or repair this appliance. Do not install or operate the appliance if it has been damaged.
2. Ensure the appliance is installed according to the installation instructions provided.
3. Do not change the specifications or modify this appliance.
4. Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
5. Before installing ensure the gas and electricity supply to the appliance is switched off.
6. Check the voltage of the appliance matches the household voltage, which is located on the rating label.
7. All appliances containing any electrical components must be earthed.
8. When installing, ensure that the gas pipe and electrical cable do not touch any part of the appliance.
9. Ensure that the gas pipe or connectors are not bent or blocked by any other appliances.

10. The appliance is not intended to be operated by means of an external timer or remote control.
11. This appliance should only be used by adults.
12. Cleaning and user maintenance shall not be made by children.
13. Children shall not play with the appliance.
14. This appliance can be used by 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.
15. Never leave the appliance unattended when in use.
16. Always ensure children are not left alone or unattended in the area of the appliance.
17. This appliance should not be used to warm or heat the room.
18. No combustible material or products should be placed on this appliance at any time.
19. It is not recommended to use plastic or aluminium foil dishes on the appliance.
20. Care should be taken when using this appliance as the cooker top can become extremely hot.
21. Do not allow clothing or any items other than suitable cookware to come in contact with the appliance.
22. Ensure saucepan handles do not overhang burners that are switched on as they may become hot.
23. It is not recommended to store anything on top of the appliance.
24. After use, always ensure that burners are switched off.
25. After use the appliance will stay hot for some time, even after it is switched off. Keep children well away at all times.
26. Do not store flammable liquids and materials on or near the appliance.
27. Ensure that the kitchen is well ventilated, or a mechanical extractor hood is fitted.
28. It is not recommended to use this appliance if it comes into contact with water or with wet hands.
29. Do not spray aerosols in the vicinity of the appliance whilst in operation.

30. When frying foods always try to ensure that food is as dry as possible as frost or moisture on food may cause hot fat to bubble up and over the sides of the pan.
31. Do not try to move a pan of hot fat, always allow it to completely cool.
32. The manufacturer shall not be responsible for any damages to persons or property caused by incorrect installation or use of the appliance.



CAUTION: The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use. Prolonged intensive use of the appliance may require additional ventilation, for example the increasing of mechanical ventilation where present, additional ventilation to safely remove the products of combustion to outside (external) air whilst also providing room air changes with additional ventilation. Consult a professional before installation of the additional ventilation.



CAUTION: This appliance is for cooking purposes only. It shall not be used for other purposes, for example room heating.



CAUTION: Accessible parts may be hot when the grill and/or the oven are in use. Young children shall be kept away.



CAUTION: In case the glass surface breaks:

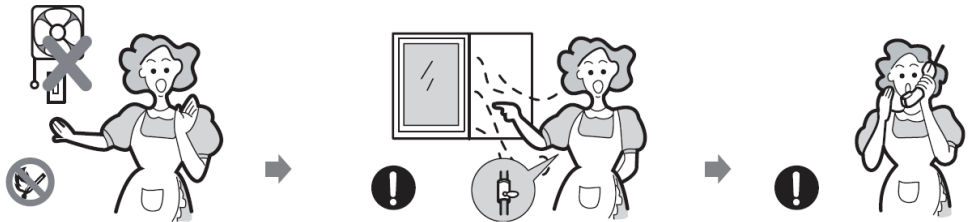
- immediately shut off all burners and any electrical heating element and isolate the appliance from the power supply.
- do not touch the appliance surface.
- do not use the appliance.

33. When hob guards can be used, the instructions for use and maintenance shall warn to use only hob guards designed by the manufacturer of the cooking appliance or declared by the manufacturer of the appliance as suitable or hob guards incorporated in the appliance.

34. The instructions for use shall state that the use of inappropriate hob guards can cause accidents.

35. DANGER: If gas seems to leak, take the actions as follow:

- Do not turn on the light.
- Do not switch on/off any electrical appliance and do not touch any electric plug.
- Do not use a telephone.
- Stop using the product and close the middle valve.
- Open the window to ventilate.
- Contact our service centre by using a phone outside.



* The fuel gas contains mercaptan, so that you can smell the gas leak (smell of rotten garlic or egg) even where only 1/1000 of the gas is in the air.

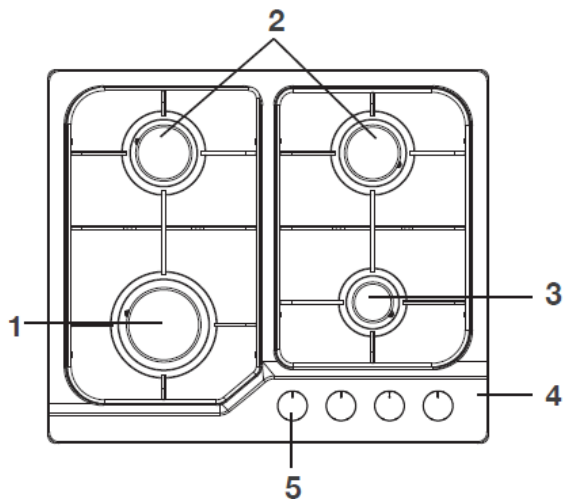
SPECIFICATION

Technical Specification

Supplier Name	Statesman
Model	GH160WH
Type of Hob	Gas
Pan Support	Cast Iron Rack
Top Plate	White
Dimensions (HxWxD)mm	95x600x510
Ignition Device	Continuous Ignition
Type of Ignition	Electricity Cord
Gas Connection	R1/2 Thread
Electric Supply	220-240V~ 50-60Hz, 2W
ΣQn	7.5kW (546g/h)

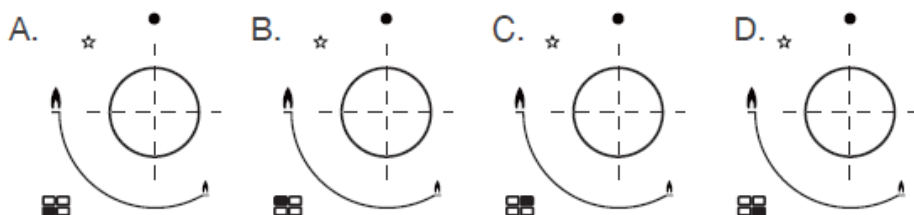
Energy Efficiency Per Gas Burner	G20 20mbar 60% (GH160WH)		
Energy Efficiency Per Gas Hob	Triple Crown 58.63%	Semi Rapid Rear left: 59.49% Front right: 58.45%	Auxiliary N/A
Burner Power	Triple Crown (Left) 3kW	Semi Rapid x2 (Rear & left Right) 1.75kW	Auxiliary (Front Right) 1kW

APPLIANCE OVERVIEW



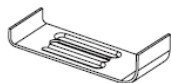
1. Rapid Burner
2. Semi-rapid Burners
3. Auxiliary Burner
4. Hob Top
5. Control Dials

Control Panel Dials



- A. Rapid Burner
- B. Back Semi-rapid Burner
- C. Near Semi-rapid burner
- D. Auxiliary Burner

Accessories



Bracket X4



Sealing Strip X4



Screw X4



Gas Pipe Bend
X1

*the hose connector can only be used in products with liquefied gas sources



Injector
(4x60cm) (5x75cm)



Instruction
Manual X1

INSTALLATION



Warnings

- Do not modify this appliance.
- This appliance must be installed by an authorised technician or installer.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- The adjustment conditions for this appliance are stated on the label (or data plate).
- This appliance is not connected to a combustion products evacuation device. It should be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.
- Before installing, turn off the gas and electricity supply to the appliance.
- All appliances containing any electrical components must be earthed.
- Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance which may become hot.
- Gas pipe or connector shouldn't be bent or blocked by any other appliances.
- Check the dimensions of the appliance as well as the dimensions of the gap to be cut in the kitchen unit.
- The panels located above the work surface, directly next to the appliance, must be made of non-flammable material. Both the stratified surfacing and the glue used to secure it should be heat resistant, to prevent deterioration.
- Turn on appliance tap and light each burner. Check for a clear blue flame without yellow tipping.
- If burners show any abnormalities check the following:
 - Burner lid on correctly
 - Flame spreader positioned correctly
 - Burner vertically aligned with injector nipple
- A full operational test and a test for possible leakages must be carried out by GAS SAFE registered engineer after installation.
- The flexible hose shall be fitted in such a way that it cannot come into contact with a moveable part of the housing unit and does not pass through any space susceptible of becoming congested.
- Grease cranes produced at the factory to meet the requirement of all life hob.
- Do not place gas bottles under gas hobs!
- Extension sockets are forbidden.

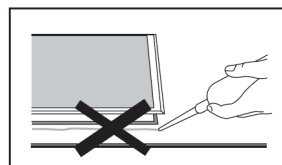
This appliance should only be installed by a GAS SAFE registered engineer. Before installing the appliance ensure that the area that you have selected is suitable and allows enough ventilation for the appliance. The appliance can be fitted into a kitchen unit or 600mm wide worktop, providing that the stated minimum distances are allowed. Ensure that the selected worktop or unit and all surrounding materials are made of non-flammable materials. Install a mechanical ventilation device.

1. Remove the pan supports, the burner lid and flame spreader and carefully turn the appliance upside down and place it on a cushioned mat. Take care that the Ignition devices and flame supervision devices are not damaged in this operation.
2. Apply the Sealing Strip provided around the edge of the appliance.
3. Do not leave a gap in the sealing agent or overlap the thickness.

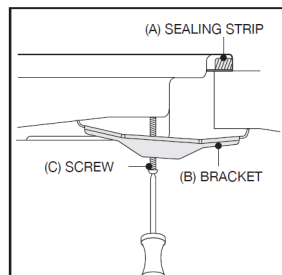


WARNING: Do not use a silicon sealant to seal the appliance against the aperture.

This will make it difficult to remove the appliance from the aperture in future, particularly if it needs to be serviced.



1. Place the bracket (B) over the holes that match the size of the screws. There are one set of screw holes in each corner of the hob. Slightly tighten a screw (C) through the bracket (B) so that the bracket is attached to the hob, but so that you can still adjust the position.
2. Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.
3. On the underneath of the hob, adjust the brackets into a position that is suitable for your worktop. Then fully tighten the screws (C) to secure the hob into position.



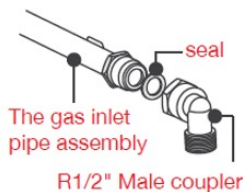
Gas Connection

⚠ WARNING: This appliance must be installed and connected in accordance with installation regulations in force in the country in which the appliance is to be used.

In the UK, GAS SAFE registered installers work to safe standards of practice. The hob must also be installed in accordance with the current edition of BS 6172. Failure to install the hob correctly could invalidate the warranty, liability claims and lead to prosecution.

Gas supply installation guidelines:

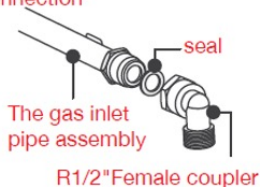
According to the British standard requirements for gas stove joints, elbows with tapered external threads should be used to meet joint connection and sealing requirements; the R1/2" Male coupler we provide (marked with an R mark on the elbow) complies with the British market Requirements, please use and connect according to the instructions;



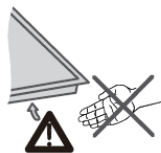
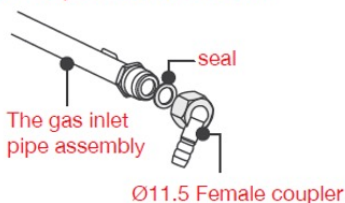
The elbow specification in the picture is R1/2" Male coupler. This elbow can be used on NG/LPG gas source (applicable to NG gas source and LPG gas source scenarios that require pipeline connection)

Gas supply replacement and installation guidelines:

Applicable to NG gas source and LPG gas source scenarios that require pipeline connection

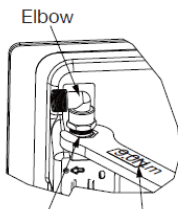


Applicable to LPG gas source scenarios that require hose connection



Installation of appliance

Note: Wear protective gloves to fit the hob.



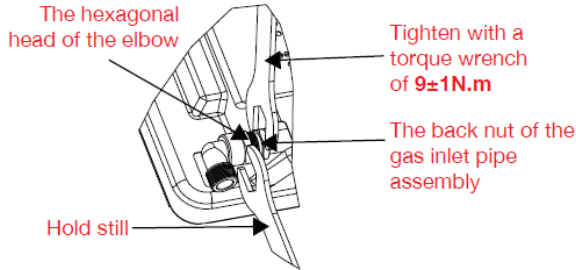
back nut of manifold

Torque: **9±1N.m**

⚠ Caution!

If necessary to adjust or install the elbow, it is allowed only torque wrench with **9±1N.m**, and work on the back nut of manifold instead of on the elbow.

(1) Adjusting the direction of elbow



After loosening the elbow, adjust the elbow interface to the required direction, and keep the hexagonal head of the elbow motionless with a wrench. Use a $9 \pm 1 \text{ N.m}$ torque wrench to tighten the back nut of the gas inlet pipe assembly. Ensure that the torque of the wrench is within the required range to prevent elbow breakage or damage caused by excessive force. After the installation is complete, check whether the parts are in good condition and are air tight. The installer is responsible for the results of the process.

(2) Installing the gas hob

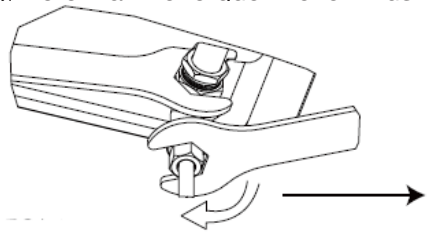
This appliance should be installed by a GAS SAFE Registered Engineer.

Do not use too much force when tightening: Note that the torque wrench must be used to tighten with a torque of 10 N.m . The maximum torque cannot exceed 20 N.m .

Gas connection

The gas connection must be located in a position where the stop tap is accessible. The end of the inlet connection point of the gas hob has a $1/2''$ thread that allows for:

- A fixed connection
- Connection using a flexible pipe (L min. 1 m - max. 3 m)



The flexible hose should be approved by standard EN 16436-1:2014+A3:2020. The regulator must meet the standard EN16129:2013, the output pressure of the regulator should match the values from the data plate. The replaced regulator must at least correspond to the national regulations.

- Use 30mbar regulator for butane under the category I3+(28-30/37).
- Use 37mbar regulator for propane under the category I3+(28-30/37).

An appropriate thread sealant or jointing compound should be used on the thread to ensure pressure-tight joints.

You must prevent the pipe from coming into contact with moving parts of the kitchen unit (for example, a drawer) and prevent access to any spaces which might become obstructed.



WARNING: Danger of leaks!

If any connection is handled, check the seal.

The manufacturer is not liable for any connection leaking, after being handled. If there is no digital torque wrench, it is also allowed to use a wrench with a length of less than 200mm (within 8 inches) for tightening. When tightening, care should be taken to avoid overtightening, and the airtightness must be checked after installation:

Gas Specification

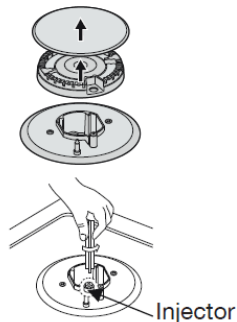
Model	Gas type & Pressure	Heat input and orifice size marked (mm)			
		Triple Crown	Rapid	Semi-Rapid	Auxiliary
GH160WH	G20 20mbar	/	1.30	1.00	0.78
	G30 28-30mbar G31 37mbar	/	0.87	0.66	0.50

Gas hob class: Class 3

I3+(28-30/37)	G30 Butane at 28-30mbar and G31 Propane at 37mbar	BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, LV, PT, SK, SI
I2H	G20 Methane at 20mbar	AT, CH, CZ, DK, ES, FI, GB, GR, IE, IS, IT, PT, SE, SI, SK, DE, LU, GE, FR
II2H3+	G20 at 20mbar, G30 at 28-30mbar and G31 at 37mbar	CH, CY, CZ, ES, GB, GR, IE, IT, LT, PT, SI, SK, TR

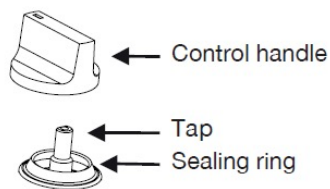
Change the Injector of the Burners

- Remove the Burner Cap, Burner Crown and Flame Spreader.
- Unscrew the injector using a 7mm box spanner (not sold with product) and replace with new injector correct for the new gas supply. Ensuring that the new injector is firmly tightened.
- Carefully reassemble the Burner Cap, Burner Crown and Flame Spreader.



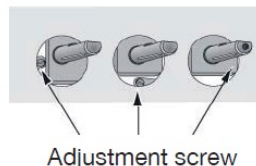
Adjustment of Minimum Level of the Flame

- Ignite the burner and set to MIN Remove the Control Dial and place a small, bladed screwdriver in the centre of the Gas Tap Shaft.
- Adjust until a steady flame is reached, about 3– 4mm and does not extinguish when the Control Dial is turned down to MIN.
- Repeat this procedure for all burners.



Important: For butane/propane gas, the adjusting screw must be tightly screwed in.

- Refit the control dials to each Gas Tap.
- Test the flame by quickly turning the Control Dial from maximum to minimum, if the flame goes out then you will need to make further adjustments to the gas flow.
- Repeat the process again until the gas flow is correct.

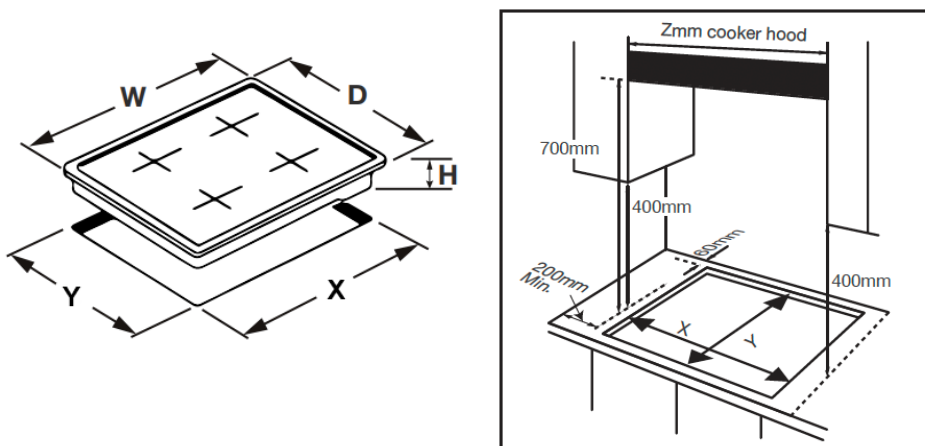


WARNING: Do not dismantle the Gas Tap Shaft: In the event of a malfunction, change the whole tap.

- Before replacing the Flame Spreader and Burner Cap, ensure that the Injector is not blocked.
- A full operational test and a test for possible leaks must be carried out after a gas conversion.
- After completing conversion, the qualified gas engineer will need to mark “V” on the right gas category to match with the setting on the rating plate. Remove the previous setting mark.

Positioning

Clearances required when fitting the hob with a cooker hood above:

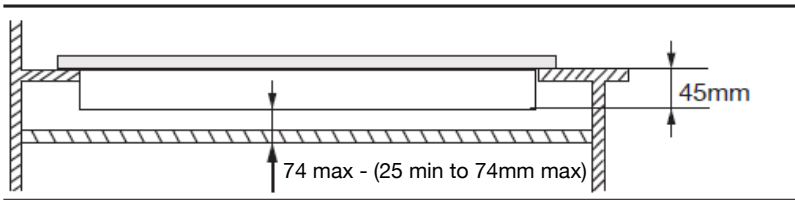


Model	W (mm)	D (mm)	H (mm)	X (mm)	Y (mm)	Z (mm)
GH160WH	600	510	95	560	480	600

This appliance is to be built into a kitchen unit or worktop of 1m in length (1000mm) providing the following minimum distances are allowed;

- Cut a hole in the worktop that corresponds with the above diagrams, following the placement instructions below:
- The back edge of the hob must be a minimum distance of 60mm from the rear wall and 200mm from the side walls.
- 700mm is the recommended installation height difference between the cooker hood directly above and the gas hob.
- 400mm is the recommended installation height difference between a horizontal surface (e.g. kitchen cupboard) and the gas hob.
- If installation does not match images provided above and the minimum height difference of 400mm cannot be achieved, the counter needs to be offset 50mm outward in the horizontal direction and staggered a certain distance from the gas hob to ensure the installation safety requirements are met.
- 50mm clearance around the appliance and between the hob surface and any combustible materials.

- 45mm for the bottom shelf depth should provide enough space for installation.
- You must have a gap of at least 25 mm and at most 74 mm between the underneath of the hob and any surface that is below it.

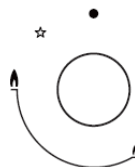


- An oven must have forced ventilation to install a hob above it.
- Check the dimensions of the oven in the installation manual.
- The cut out size must obey the indication.

OPERATING INSTRUCTIONS

The appliance is fitted with a flame failure safety device on each burner, which is designed to stop the flow of gas to the burner in the event of the flame going out.

- Black circle: Gas off
- 🔥 Large flame: Maximum setting
- ^ Small flame: Minimum setting



To light a burner, press in the relevant control knob and turn in an anticlockwise direction to the maximum setting.

- Keep the Control Dial depressed, the automatic ignition for the burner will, automatically ignite the flame.
- Keep the Control Dial depressed for a further 15 seconds after the flame has ignited.
- If the flame does not ignite or stay on, then repeat the process.
- The required setting can now be selected by turning the control dial.
- To switch the burner off, turn the Control Dial fully clockwise to the off position.
- In case of a power cut, the burners can be manually lit by using a match, although extreme care should be taken.

Important: Once liquids start to boil, reduce the flame so a gentle boil is reached. This will help prevent over spills.














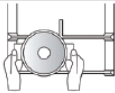
Choosing the Correct Cookware

The diameter of the bottom of the pan should correspond to that of the burner.

BURNERS	PANS	
	Minimum	Maximum
Triple Crown	200mm	220mm
Rapid	200mm	220mm
Semi-Rapid	160mm	180mm
Auxiliary	120mm	160mm

Important: Do not use cookware that overlaps the edge of the burner.

Safety and Energy Saving


NO		YES	
	Do not use small diameter cookware on large burners. The flame should never come up the sides of the cookware.	Always use cookware that is suitable for each burner, to avoid wasting gas and discolouring the cookware.	
	Avoid cooking without a lid or with the lid half off - as this wastes energy	Place a lid on the cookware.	
	Do not use a pan with a convex or concave bottom.	Only use pots, saucepans and frying pans with a thick, flat bottom.	
	Do not place cookware on one side of a burner, as it could tip over.	Always place the cookware right over the burners, not to one side.	
	Do not use cookware with a large diameter on the burners near the controls, which when placed on the middle of the burner may touch the controls or be so close to them that they increase the temperature in this area and may cause damage.		
	Never place cookware directly on top of the burner.	Place the cookware on top of the trivet.	
	Do not place anything, eg. flame tamer, asbestos mat, between pan and pan support as serious damage to the appliance may result.		
	Do not use excessive weight and do not hit the cooktop with heavy objects.	Handle cookware carefully when they are on the burner.	











WARNING:

- Do not use cast iron pans, clay or earthenware pots, grill pan, grill or toaster plates, the resulting heat build-up may damage the appliance.
- Do not touch the top plate and trivet whilst in use for a certain period after use.
- As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.
- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- Since the vapours that very hot oil releases can cause spontaneous combustions, please watch your food during cooking.

CLEANING & MAINTENANCE

 **IMPORTANT:** Cleaning operations must only be carried out when the appliance is completely cool.

- The appliance should be disconnected from your mains supply before commencing any cleaning process.
- Clean the appliance regularly, preferable after each use.
- Abrasive cleaners or sharp objects will damage the appliance surface; you should clean it using water and a little washing up liquid.

Usable	Unusable
 Soft cloth  Neutral Detergent	 Nylon Brush  Metal Brush  Edible Oil  Acidic/Alkali Detergent  Abrasive  Thinner/Benzene

Pan Support & Control Dials

- Take off the pan support.
- Clean these and the control handles with a damp cloth, washing up liquid and water. For stubborn soiling, soak beforehand.
- Dry everything with a clean, soft cloth.

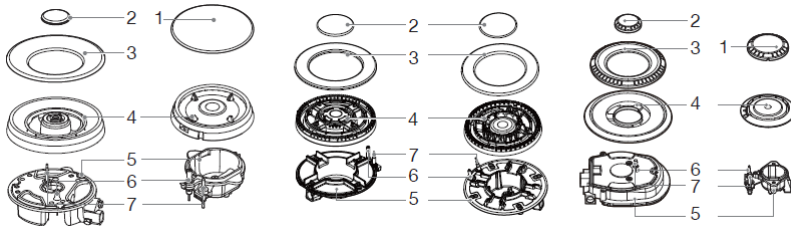
Top Plate

- Regularly wipe over the top plate using a soft cloth well wrung-out in warm water to which a little washing up liquid has been added.
- Dry the top plate thoroughly after cleaning.
- Thoroughly remove salty foods or liquids from the hob as soon as possible to avoid the risk of corrosion.
- Stainless steel parts of the appliance may become discoloured over time. This is normal because of the high temperatures reached. Each time the appliance is used these parts should be cleaned with a product that is suitable for stainless steel.

Burners

- Remove the burner lids and Flame Spreaders by pulling them upwards and away from the top plate.
- Soak them in hot water and a little detergent or washing up liquid.
- After cleaning and washing them, wipe and dry them carefully. Make sure that the flame holes are clean and completely dry.
- Wipe the fixed part of the burner cup with a damp cloth and dry afterwards.
- Gently wipe the ignition device and flame supervision device with a well wrung-out cloth and wipe dry with a clean cloth.
- Before placing the burners back on the top plate, make sure that the injector is not blocked.

Re-assemble the Auxiliary, Semi-rapid, Rapid and Triple-crown as follows:



1. Place the burner head (4) on to the burner base (5) so that the igniter (6) and the flame supervision device (7) extend through their respective holes in the burner head. The burner head must click into place correctly.
2. Position the burner lid (1, 2, 3) onto the flame spreader (4) so that the retaining pins fit into their respective recesses.

Replace parts in the correct order after cleaning.

- **Do not mix up the top and bottom.**
- **The locating pins must fit exactly into the notches.**

TROUBLE SHOOTING GUIDE

If you are having problems with your appliance, please use our troubleshooting guide below. If you are unable to resolve the issue using this guide, please ring our Customer Service Department on 01473 277 508. Please have the model code and purchase information available.

Please Note: Any repairs should be done by a qualified technician.

Fault	Possible Cause	Solution
Not igniting	No spark	Check the electricity supply
	The burner assembly is not put together correctly	Ensure the burner assembly is securely fitted together
	The gas supply is closed	Open the gas supply completely
	The fuse has blown	Change the fuse
Inconsistent or unstable flame	The gas supply is not completely open	Open the gas supply completely
	The burner assembly is not put together correctly	Ensure the burner assembly is securely fitted together
	The ignition shaft has debris in it	Clean the debris with a dry cloth
	The burners are wet	Turn down the boiling pan and wipe dry once cold
	The holes in the flame spreader are clogged	Clean the flame spreader. Refer to 'Cleaning and Maintenance'
Noise made when ignited	The burner assembly is not put together correctly	Ensure the burner assembly is securely fitted together
Yellow flame	The holes in the flame spreader are clogged	Clean the flame spreader. Refer to 'Cleaning and Maintenance'
	Different gas is used	Check the gas used is correct
Gas smell	Gas leakage	<p>Stop using the appliance and close any functioning burners. Open a window to ventilate and contact a GAS SAFE registered engineer using a neighbours' phone or a mobile phone.</p> <p>Please Note: Do not switch on/off any electrical appliances including lights. Gas can have the smell of rotten garlic or eggs.</p>

MAINS PLUG FUSE REPLACEMENT

Fuse Replacement (Class I)

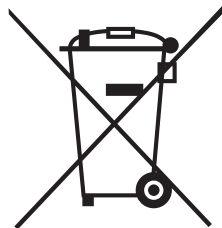
This appliance must be earthed. Remove the fuse cover with a small flat head screw driver. Take out the fuse and replace with a new fuse of the same Amp. Replace the fuse cover and push back into place.



DISPOSAL OF OLD ELECTRICAL APPLIANCES

The European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in normal unsorted municipal waste. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.



STATESMAN WARRANTY/GUARANTEE TERMS & CONDITIONS

THANK YOU FOR CHOOSING STATESMAN

To help protect your product, we want to give you an additional 12 months warranty. If you register your appliance within 30 days of purchase, we will activate your additional 12 months warranty, giving you **24 months peace of mind**.

This means that in the unlikely event you develop a fault or problem with your product we will happily repair or replace the item free of charge.

To qualify for the guarantee, the product must be used for domestic household use only and in accordance with the instructions in the user manual. Any misuse of the product will result in the warranty being void.

The guarantee does not cover accidental damage, misuse, neglect, tampering or incorrect adjustment or installation.

The guarantee will be rendered invalid if the product is resold, has had its serial number or rating label removed (or has an invalid serial number or rating label), or if an unauthorised person has carried out any repairs or alterations.

You can instantly activate your 24 month warranty by visiting www.statesman.warrantyonline.co.uk. Once your registration has been processed you will receive confirmation of your warranty.

The warranty does not cover accessories or consumable parts that require replacement under normal use. This includes shelving, dials, filters, belts and trays etc. In the unlikely event of a breakdown please refer to the Troubleshooting Guide in your user manual and check all plugs, fuses and the electricity supply. If you still require assistance, please contact our Customer Service Department on **01473 277 508** or write to us at the following address:

**Customer Service Department
38 Bluestem Road, Ransomes Industrial Estate, Ipswich, IP3 9RR**

Please quote the Product Code and the Serial Number on the rating label and give details of the exact fault. We will then decide whether to replace the item.

IMPORTANT NOTE: Before we arrange the replacement, you will be required to return a copy of your proof of purchase. Please retain your original.

If an item is replaced within the agreed warranty period, the warranty for the replacement item will be calculated from the purchase date of the original.

In the event that the product is inspected, and no fault is found, or the product is not within the guarantee period you will be charged for the repair and any carriage costs.

STATESMAN
— kitchen appliances

**38 Bluestem Road, Ransomes Europark, Ipswich, IP3 9RR
EU: Castle Electrical Factors Ltd., Dundalk, A91 KA9R, IR**

01473 277 508