

Q1

技术要求:

- 1.材质: 铜版纸, 材质符合ROHS标准, 每平方米105g;
- 2.尺寸: A4 (210x290mm) ;
- 3.黑白印刷, 印刷字迹清晰明了.
- 4.图为说明书封面。

						名称      英国ARGOS 商标BUSH F688-4L20E3MR-DO / F688-4L21E3IX-DO AWBBDFO / AWBSDFO说明书			图号 KSMS-ARGOS(Bush)-10-002		
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# BUSH

## Instruction manual

Built-in Double Oven

BUSH AWBBDFO

BUSH AWBSDFO

BUSH AWBWDFO



You'll soon be enjoying your new Built-in Oven

It all begins here, with your instructions. Don't worry, there's nothing too technical coming up. Just simple, step-by-step guidance to get you up and running quickly. Sound good? Then let's get started.

## Help and Guidance

We're here to help you get the most from your Built-in Oven. Should you require any guidance, a simple solution can often be found online at:

**[www.bush-support.com](http://www.bush-support.com)**

If you still require further assistance, call one of our experts on **01759 487838**.

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# Safety information

1





## Safety information

**Important** - Please read these instructions fully before installing or operating

### INSTALLATION WARNINGS

**IMPORTANT:** Prior to Installation ensure that the local supply conditions (electricity voltage and frequency) are compatible with the requirements of your built-in oven.

**IMPORTANT:** Carefully unpack and examine the appliance for any damage. If you think there is a defect, do not use the appliance and contact Bush Product Support on 01759 487838. Packaging materials should be collected together and disposed of immediately as they may be harmful to children.

**IMPORTANT:** Keep the electrical cable (not supplied) of your freestanding cooker away from the hot areas of your appliance, do not let the cable touch the appliance. Keep the cable away from sharp edges and heated surfaces.

**IMPORTANT:** Ensure that the electric supply cable is not trapped or damaged during installation.

**IMPORTANT:** In the event that the cable connecting your freestanding cooker becomes damaged, it must be replaced by a suitably qualified person. This cable must not be replaced by an unauthorised person.

**IMPORTANT:** Protect your built-in oven against atmospheric effects. Do not expose your oven to effects such as sun, rain, snow etc.

**IMPORTANT:** The materials surrounding the appliance (cabinets) must be able to withstand a minimum temperature of 100°C.

**IMPORTANT:** When using your oven for the first time your cooker may give off an unusual odour from the heating elements and

### DURING USAGE

**IMPORTANT:** This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

**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 shall be kept away unless continuously supervised.

**WARNING:** NEVER try to extinguish a cooking fire with water. Instead switch off the appliance and cover flame e.g with a lid or a fire blanket.

**CAUTION:** Do not allow children in the kitchen when cooking or after, as the parts may still be hot. Many parts of the cooker will become hot and present a considerable hazard to children.

**CAUTION:** When the cooker is hot never touch the oven glass by hand or with tools.

**CAUTION:** Before starting to use your appliance, ensure curtains, paper or flammable items are kept away from your appliance. Do not keep flammable materials inside of or around your cooker.

**CAUTION:** Take care when closing the oven door that there is nothing obstructing it from closing as this may break the glass door.

**IMPORTANT:** When using the grill the oven door must be kept closed.



## Safety information

**Important** - Please read these instructions fully before installing or operating

insulation materials. To eliminate this odour run the oven at 250 degrees for 40-60 minutes with the oven empty.

**WARNING:** Before obtaining access to terminals, all supply circuits must be disconnected.

**IMPORTANT:** Make sure the oven control knobs are all in the off position when not in use.

**IMPORTANT:** If you do not intend to use your builtin oven for a long period of time then turn off the electric supply to the oven.

### GENERAL SAFETY WARNINGS

**IMPORTANT:** This appliance has been designed for non-professional, domestic use only. Do not use this oven for commercial use or any other application e.g room heating.

**WARNING:** Danger of fire: do not store flammable items on or near the cooking surfaces or inside the oven.

**IMPORTANT:** Do not try to lift or move this appliance by pulling on the door handle.

**WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

**IMPORTANT:** Your appliance is produced in accordance with all applicable local and international standards and regulations.

**IMPORTANT:** Maintenance and repair work must only be performed by authorised service technicians. Installation and repair work that is carried out by unauthorised technicians is dangerous and could invalidate your guarantee.

**IMPORTANT:** When the door of the oven is open, do not hang or lean anything on it. You may unbalance your appliance or damage the door or door hinges.

**IMPORTANT:** Do not hang towels, dishcloths or clothes from the cooker or its handles.

### CLEANING AND MAINTENANCE

**IMPORTANT:** Always turn the appliance off before operations such as cleaning or maintenance. You can do this by switching the freestanding cooker off using the cooker isolation switch

**IMPORTANT:** Do not remove the control knobs to clean the control panel.

**WARNING:** Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

**WARNING:** Do not clean your oven with a steam cleaner.

**TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS USE OUR AUTHORISED SERVICE AGENTS AND ORIGINAL SPARE PARTS.**

**FOR ASSISTANCE CALL BUSH  
PRODUCT SUPPORT 01759 487838.**





# Getting to know your Built-in Oven

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# Getting to know your Built-in Oven

You'll be up and running in no time

## Ready? Let's begin...

Please read these instructions carefully. They contain important information which will help you get the best from your Built-in Oven and ensure safe and correct installation and operation.

If you require any further assistance, our technical experts are happy to help. For full details, refer to the product support section at the end of these instructions.

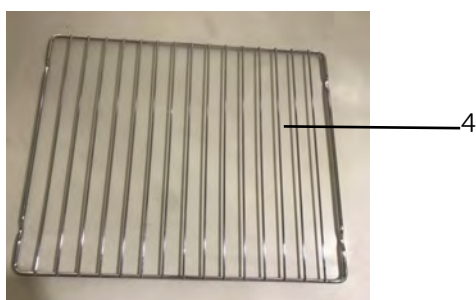
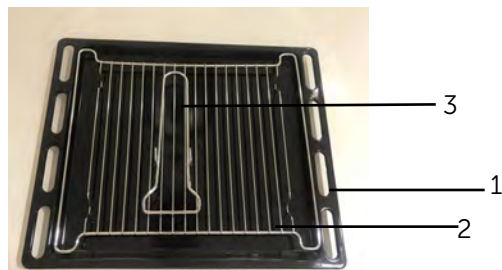
If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions,

# Getting to know your Built-in Oven

You'll be up and running in no time

## Built-in Oven Accessories

1. 1 x Baking tray
2. 1 x Grill insert
3. 1 x Grill pan handle
4. 2 x Chrome shelf
5. 1 x User Manual
6. 1 x Fixing kit



## Tools needed for installation



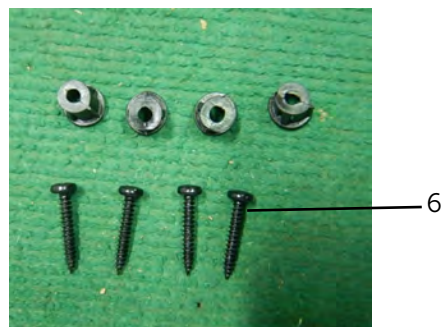
Cross head screwdriver



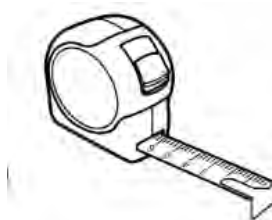
Electric drill



Pencil



Multimeter tool for electrical safety checking



Tape measure



# Installing your Built-in Oven

3



# Installing your Built-in Oven

Bringing it all together

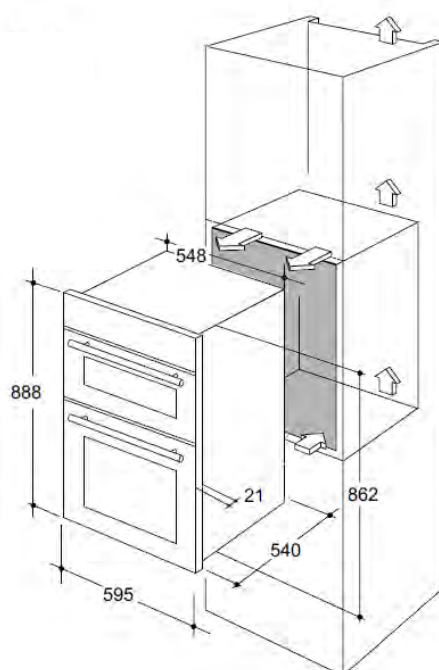
## Installation

**This appliance should be installed by a competent person or qualified electrician in accordance with the regulations in force (All relevant British Standard/ Codes of Practice/relevant Building/IET regulations) and in a well ventilated space. Please read instructions before installing and using this appliance.**

Important: - The power supply to the appliance must be cut off before any adjustments or maintenance work is carried out.

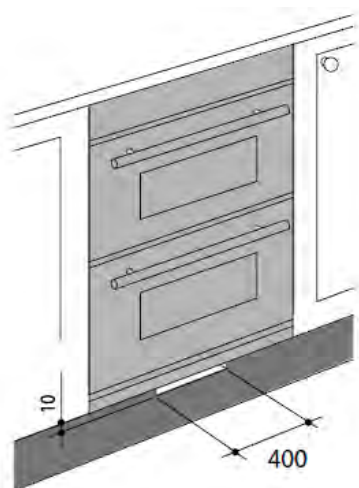
### Installation of Built-in Ovens

In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit.



When installing your Built-in Double Oven, please make sure there is a minimum of 560mm depth for ventilation which is required for this product..

The underside of the cabinet should be opened to allow for the correct air circulation.



If installing a base panel leave a space as indicated the left-hand image to allow for air circulation.

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions,

# Installing your Built-in Oven

## Bringing it all together

### Provision for Ventilation

The appliance housing used must provide adequate ventilation.

For built-in installation, a minimum ventilation space of

85 – 90mm x 40mm must exist between the rear of the appliance and the back of the housing or an adjacent wall.

If a tall housing is to be installed flush with the ceiling, a 20cm<sup>2</sup> ventilation cut-out must be provided at the top of the housing.

### Electrical connection

Important: Electrical connections must be carried out by a suitable qualified person and in accordance with all relevant local building and installation regulations.

#### Fitting on a Power Supply Cable

Connecting appropriate power supply to the terminal board/connector block:

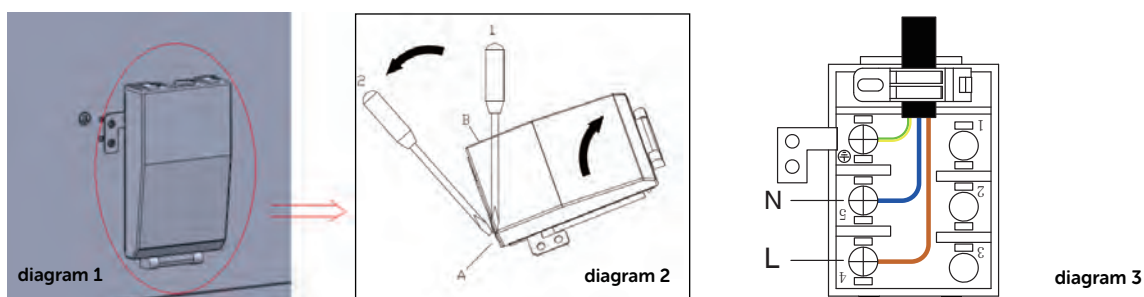
#### Opening the terminal board/connector block (refer to diagram 2):

Using the flat head of a screwdriver, unhook/unlatch the plastic cover of the terminal board by unlatching 2 points, A and B, (Please refer to diagram 2). From here you will be able to open the plastic cover from the terminal board

#### To install the cable, proceed as follows (refer to diagram 3):

Remove the wire clamp screw and the three contact screws L(4), N(5),  $\perp$

Fasten the wires beneath the screw heads using the following color scheme :Blue (N) Brown (L) Yellow-Green  $\perp$  .Fasten the supply cable in place with the clamp and close the cover of the terminal board.



**Warning:** Connections must be in accordance with the relevant local building and installation regulations.

**Warning:** Connect the power cord must be in accordance with the instructions listed in the table below.

Wire cross-sectional area(mm2) Connection mode	L	N	E
1N~	Min2.5	Min2.5	Min2.5



# Installing your Built-in Oven

## Connecting the supply cable to the mains

Install an approved circuit breaker with a minimum contact opening of 3 mm, between the appliance and the mains fuse box. The circuit breaker should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

The supply cable should be positioned so that it does not reach a temperature of more than 50°C with respect to the room temperature, anywhere along its length. Before switching fuse ON in meter-box check:

- Earth continuity. The electrical safety of this appliance can only be guaranteed if the cooker is correctly installed and earthed, in compliance with regulations on electrical installations.
- The electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate.

## Using your Built-in Oven

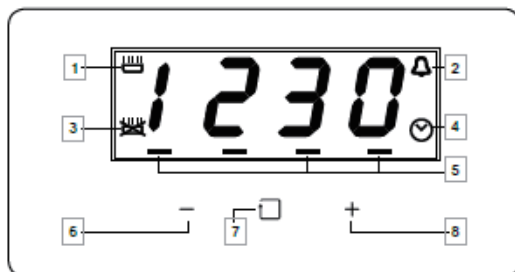


## Using your Built-in Oven

### Getting started



- A. Top oven
- B. Bottom oven
- C. Top oven temperature control knob
- D. Top oven function control knob
- E. 3 Button timer
- F. Bottom oven function control knob
- G. Bottom oven temperature control knob



- 1. Cooking time
- 2. Minute minder
- 3. End cooking time
- 4. Clock
- 5. Indicators
- 6. Decrease
- 7. Menu
- 8. Increase

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions,

# Using your Built-in Oven

Getting the most from your appliance

## Oven functions

### Top oven functions



Oven light



Grill



Top and bottom element



Bottom Element only

### Bottom oven functions



Fan oven



Defrost

**Oven light**-The oven light will operate on all oven functions

**Grill**-The top central heating elements comes on .The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: beef steaks, veal, rib steak, fillets, hamburgers etc.

**Top and bottom element**-Hot air comes from the upper and lower element in the oven. This is the conventional cooking method that cooks your food equally. Joints of meat will benefit using this cooking function, and any roasted items.

**Bottom element only**-Bottom element cooking is used for foods that typically need cooking from the underneath side. Cakes and bread as an example can be cooking using this function mode.

**Fan oven**-When set to Fan oven mode, the fan element and the fan operate providing a delicate heat distributed uniformly throughout the oven. This mode is ideal for baking and cooking delicate foods on multiple shelves, especially cakes that Swiss rolls and small portions of vegetables, etc.

**Defrost**-When set to 'Defrost' mode, the fan located at the back of the oven circulates room temperature air around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat, for example: ice cream cakes, cream or custard desserts, fruit cakes, etc. By using 'Defrost' mode, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process by selecting 'Multi Cooking mode' and setting the temperature between 0°C to 100°C.

## Using your appliance for the first time

The first time you use your appliance, we recommend that you set the temperature setting to the highest mark. Set the cooking mode selection knob to a cooking mode and leave the oven on for about half an hour with nothing in it and the oven door shut. Then, open the oven door and allow the oven to cool. Any odour that may be detected during this initial use is due to the evaporation of substances used to protect the oven during storage.

# Using your Built-in oven

Getting the most from your appliance

## Programming overview

### Setting the clock

The clock is preset to 12:00, and will revert to this after a power failure. Press Menu (7) and press repeatedly until the clock indicator flashes (5), while the clock indicator flashes, touch '-' (6) or '+' (8) to set the time. When you set the correct time, the clock will set after approximately five seconds delay and the indicator will disappear.

#### Minute minder

The minute minder can be used when the oven is switched on or off. It can be set for up to 23 hours and 59 minutes.

#### To set the minute minder:

1. Press Menu (7) and press repeatedly until the minute minder indicator (5), (2) flashes (Fig. 4.2).
2. Then press either the '-' (6) or '+' (8) to select the required duration for the minute minder (2). When you have set the duration, touch Menu (7) or wait for approximately five seconds. The minute minder indicator (5) will stay on to confirm the minute minder is on.
3. When the countdown is complete, there will be an alarm which will continue for two minutes and the minute minder indicator will flash. To switch off the alert beep, touch any key.

**Note:** The alarm will cut off after two minutes if it is not switched off manually.



At the end of the countdown, the minute minder will not switch off the oven. Remember to turn off the oven manually.

### Semi-automatic cooking

The lower oven can be set to switch off automatically with a preset time of 10 hours. This feature works by knowing the cooking duration. For example if the time is 13:30 and the food is required to bake for 45 minutes, the lower oven will stop working at 14:15.

1. Select your desired oven function and temperature (the oven will switch on).
2. Press Menu (7) and press repeatedly until the cooking time indicator flashes.
3. Then press either the '-' (6) or '+' (8) to select the required duration to set the semi-automatic cooking. When you have set the duration, wait for approximately five seconds. The cooking time indicator will light up to confirm the semi-automatic program is on.
4. When the cooking time is complete, the oven will emit an alarm, switch off the function and oven light. The alarm will continue for two minutes and the cooking time indicator will flash. To switch off the alarm, press any button.



At the end of the cooking programme, remember to turn off the oven manually

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions,

# General oven and cooking tips

## General Oven Tips

The wire shelves should always be pushed firmly to the back of the oven.

Baking trays with food cooking on them should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally. Keep all trays and containers away from the back of the oven, as over-browning of the food may occur.

For even browning, the maximum recommended size of a baking tray is 340 mm (13½") by 340 mm (13½").

When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Always leave a "finger's width" between dishes on the same shelf. This allows the heat to circulate freely around them.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.

## Using the Grill

Use the 'Grill' mode with the oven door closed, place the food on the center of the grill pan, insert and fit the grill pan on either the 3rd or 4th shelf from the bottom. Note: only the central part of the top heating element operates for grilling.

When using 'Grill' mode, we recommend you set the temperature to the highest setting. However, this does not mean you cannot use lower temperatures, simply adjust the temperature knob to the desired temperature.

## General oven and cooking tips

### Baking cakes

When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly (the indicator light will turn off). To prevent heat loss and the cake from dropping, do not open the oven door during baking.

In general...

... if pastry is too dry

Increase the temperature by 10°C and reduce the cooking time.

... if pastry has dropped

Use less liquid or lower the temperature by 10°C.

... if pastry is too dark on top

Place it on a lower shelf, lower the temperature, and increase the cooking time.

... if cooked well on the inside but sticky on the outside

Use less liquid, lower the temperature, and increase the cooking time.

... if the pastry sticks to the pan

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

... if I used multi shelf cooking and one shelf is more cooked

Use a lower temperature setting next time. It is not necessary to remove the food from all the racks at the same time.

### Cooking pizza -Suggested cooking function

For best results when cooking pizza:

- Preheat the oven for at least 10 minutes.
- Use a light aluminum pizza pan, placing it on the shelf supplied with the oven. Don't use the dripping pan since this will extend the cooking time, making it difficult to get a crispy crust.
- Do not open the oven door frequently while the pizza is cooking;
- If the pizza has a lot of toppings (three or four), we recommend you add the mozzarella cheese on top halfway through the cooking process.
- For best results, only use one shelf at a time, but if you want to cook on two shelves, use the 2nd and 4th racks from the bottom with a temperature of 220°C and swap them halfway through cooking.

## General oven and cooking tips

Cooking fish and meat-Suggested cooking function



When cooking white meat, fowl and fish, use a temperature setting from 180°C to 200°C.

For red meat that you want well done on the outside while tender and juicy in the inside, it is best to start with a high temperature setting

(200°C-220°C) for a short time, then turn the oven down afterwards.

In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the shelf and place the dripping pan beneath it to catch the fat.

Make sure that the shelf is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use a lower shelf height. For savoury roasts (especially duck and wild game), dress the meat with lard or bacon on the top.





# Care and maintenance

5



# Care and maintenance

## Looking after your appliance

### Cleaning

**WARNING!** Isolate the power supply to the appliance and make sure that the oven is cool.

Before cleaning your oven or performing maintenance, make sure that the cooking mode selection knob and the cooking temperature selection knob is set to 'OFF'. To extend the life of your oven, it must be cleaned frequently.

The inside of the oven should preferably be cleaned immediately after use, when it is still warm (but not hot), with warm water and soap. The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents, scourers, acidic cleaners such as lime scale remover, etc, as these could damage the enamel, and can result in development of rust and corrosion. If stains are particularly tough to remove, use cleaners specifically recommended to clean ovens and follow the instructions provided with the cleaner.

**Never use steam cleaner for cleaning inside the oven.**

Do not clean using caustic creams, abrasive cleaning powders, thick wire wool or hard tools. Enamelled parts of the oven can be damaged if excess cleaning liquids are not immediately removed. After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth. Clean the glass surfaces with special glass cleaning agents.

**Never** use flammable agents like acid, thinner or petrol when cleaning your oven.

**Do not** clean your oven with a steam cleaner.

**Do not** wash any part of your oven in a dishwasher.

### Enamelled Parts:

In order to keep enamelled parts as new, it is necessary to clean them frequently with mild warm soapy water and then dry with a cloth. Do not wash them while hot and never use abrasive powders or abrasive cleaning materials. Do not leave anything spilled onto enamelled parts for long periods of time.

### Stainless Steel:

Stainless steel parts must be cleaned frequently with mildly warm soapy water and a soft sponge and then dried with a soft cloth. Do not use abrasive powders or abrasive cleaning materials. Do not leave anything spilled onto stainless steel parts for long periods of time.

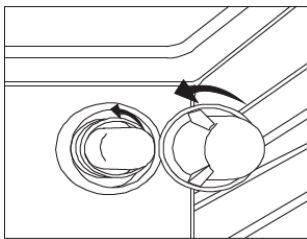
## Replacing the oven lamps

**WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Remove the glass cover of the lamp-holder as shown below.

Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:

- Voltage: 220-240V
- Wattage: 25W
- Type: E 14



Replacement lamps are available from our Support Team. Replace the glass cover and reconnect the oven to the mains power supply.

**WARNING:** Please do not use screwdrivers or other utensils to remove the light cover. This could damage the enamel of the oven or the lamp holder lamp holder.

**PLEASE NOTE:** The bulb replacement is not covered by your guarantee.

# Care and maintenance

Looking after your appliance

## Technical Specifications

Model	AWBBDFO/ AWBSDFO/ AWBWDFO
Voltage and frequency	220-240V AC 50Hz
Oven energy rating	A
Top oven usable capacity (L)	31
Bottom oven usable capacity (L)	57
Upper oven power (W)	2100-2500
Lower oven power (W)	1660-2020
Total power (W)	3760-4520

We apologise for any inconvenience caused by minor inconsistencies within these instructions that may occur due to product improvements and development  
All images and drawings are for illustration purposes only.

## Energy fiche

Model		AWBBDFO AWBSDFO AWBWDFO
Type of Oven		ELECTRIC
Mass	kg	49 (+/-2)
Energy Efficiency Index - conventional		Top:86.8 Bottom: /
Energy Efficiency Index - fan forced		Top: / Bottom:93.7
Energy Class		A
Energy consumption (electricity) - conventional	kWh/cycle	Top: 0.59 Bottom: /
Energy consumption (electricity) - fan forced	kWh/cycle	Top: / Bottom:0.74
Number of cavities		2
Heat Source		ELECTRIC
Volume	l	Top:31 Bottom:57
This oven complies with EN 60350-1		
Energy Saving Tips		
Oven		
- Cook the meals together, if possible.		
- Keep the pre-heating time short.		
- Do not elongate cooking time.		
- Do not forget to turn-off the oven at the end of cooking.		
- Do not open oven door during cooking period.		

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions.

# Product support 6

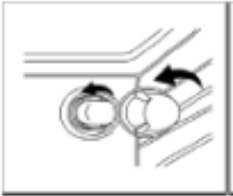


# Product support

Help is always at hand

## Troubleshooting

PLEASE DO NOT attempt to repair this appliance yourself please contact the BUSH support contact centre on 01759 487838 or a qualified electrician

Problem	Possible Cause
The oven does not heat up	<ul style="list-style-type: none"><li>-The oven may not be switched on. Switch oven on.</li><li>-A household fuse may have blown, or a circuit breaker may have tripped. Replace the fuses or reset the circuit. If this happens repeatedly, call an authorised electrician.</li></ul>
A noise can be heard after a cooking programme	The cooling fan remains switched on after the end of a cooking programme.
The light/lamp is not working 	<ul style="list-style-type: none"><li>-Disconnect the appliance from the electricity supply: Switch off and unplug at the socket, or disconnect the fuse, or switch off at the isolator as appropriate.</li><li>-Turn the lamp turn anti-clockwise to release it and then pull it downwards to take it out.</li><li>-Replace it with a new halogen lamp.</li><li>-Refit the lamp cover and turn it clockwise to secure it.</li><li>-Reconnect the appliance to the mains electricity supply.</li></ul>
Cakes and biscuits are browning unevenly	There will always be a slight unevenness. If browning is very uneven check that the correct temperature was set and that the correct shelf level was used.
Steam is coming from the oven	When cooking foods with a high-water content (e.g. oven chips) there may be some steam visible at the top of the door. Take care when opening the oven door, as there may be a momentary puff of steam when the door is opened. Stand well back and allow any steam to disperse.
The knobs get hot when I use the oven or the grill. Can I avoid this?	Yes, this is caused by heat rising from the oven or the grill and heating them up. Do not leave the oven door open. Make sure that the grill pan is pushed right back to the 'back stop' when grilling. Always grill with the compartment door closed.
Oven temperature getting hotter as the cooker gets older	If turning the temperature down using the oven control knob has not worked, or has only worked for a short time, then you may need a new thermostat. This should be fitted by a service person.
Grill not cooking properly	Are you using the pan and trivet supplied with the cooker? Is the pan being used on the runners, not the floor of the compartment? Is the grill tray pushed fully back to stop?
The oven is not cooking evenly	<ul style="list-style-type: none"><li>-If you are cooking a large item, be prepared to turn it round during cooking.</li><li>-Ensure the shelves are in the correct positions.</li></ul>

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions,

# Product support

Help is always at hand

## Help and assistance

If you require any technical guidance or find that your Built-in Fan Oven is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions or online at **[www.bush-support.com](http://www.bush-support.com)**

If you still require further assistance, call one of our experts on **01759 487838\***. To help give us give you a fast and efficient service please have the following information ready:

Model Ref.

Serial number

You can find these on the rating plate - a small information panel (usually a sticker or metal plate) on the rear of your appliance

Date of purchase

This will be shown on your receipt

Local call rates applies\*

Lines open 8am-7pm Monday to Saturday and 10am-4pm Sunday.

\*Calls to Bush enquiry lines may attract a charge and set up fee from residential lines depending on your call plan/tariff. Mobile and other providers costs may vary, see [www.bt.com/pricing](http://www.bt.com/pricing) for details.

For Security and training purposes, telephone calls to and from customer service centres maybe recorded and monitored. Calls from Republic of Ireland will attract international call charges.

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## Declaration of conformance to product standards

This appliance conforms to all relevant standards applicable to domestic appliances sold in the UK

## Disposal



This appliance/fitting is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, the **crossed out wheellie bin** symbol, indicates that this appliance/fitting may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local authority, your household waste disposal service or the retailer where you purchased the product.



## Call us now and activate your 12 month guarantee

Thank you for choosing Bush. Your new product is guaranteed against faults and breakdowns for 12 months. Don't forget to register it with us today so we can provide you with our best possible after-sales service and useful updates.

**[www.bushregistration.co.uk](http://www.bushregistration.co.uk)**

FREEPHONE\*

**0800 597 8548**

Lines are open 8am - 8pm, 365 days a year. \*Calls may be recorded and monitored.

## Your Bush Guarantee

This product is guaranteed for twelve months from the date of original purchase. Any defect that arises due to faulty materials or workmanship will be repaired free of charge (or if applicable the product will be replaced or the purchase price refunded) where possible during this period by the dealer from who you purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in the manual.
- It must be used solely for domestic purposes. The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- Bush disclaim any liability for loss or damage arising from the breakdown of the product.
- This guarantee is in addition to and does not diminish your statutory or legal rights.

## Important Data Protection Information

If you provide us with information about another person, you confirm that they have appointed you to act for them, to consent to the processing of their personal data including sensitive personal data and that you have informed them of our identity and the purposes (as set out in the Important Data Privacy notice displayed overleaf) for which their personal data will be processed.

You are entitled to ask for a copy of the information we hold about you (for which we may charge a small fee) and to have any inaccuracies in your information corrected.

For quality control and training purposes, we may monitor or record your communications with us.

If your personal details change, if you change your mind about any of your marketing preferences or if you have any queries about how we use your information, please let us know by contacting our Data Protection Officer, Domestic & General, Leicester House 17 Leicester Street, Bedworth, Warwickshire CV12 8JP.

Guarantor: Argos Limited - 489 - 499 Avebury Blvd. - Milton Keynes - MK9 2NW

or online at [www.bush-support.com](http://www.bush-support.com) If you still require further assistance, call one of our experts on **01759 487838**





# BUSH

**Contact:**

[www.bush-support.com](http://www.bush-support.com)

Helpline: 01759 487838