

CONDURA

**FREE STANDING COOKER
50CM 3 GAS BURNER
+ 1 HOTPLATE**

CFC504GCN



CONDURA
KAYANG-KAYA!

Thank you for choosing us! Please read all instructions before using this appliance. This book contains valuable information about operation, care and service. Keep it in a safe place for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance so that the new owner can be acquainted with the functioning of the appliance and relevant warnings.

Warning

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY, PLEASE READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE

- To maintain the EFFICIENCY and SAFETY of this appliance, we commend:
 - Call the Service Centers authorized by the store where you buy the cooker.
 - Always use original Spare Parts
1. This appliance is intended for non-professional use within the home.
 2. Before using the appliance, read the instructions in this owner's manual carefully, since you should find all the instructions you require to ensure safe installation, use and maintenance. Always keep this owner's manual close to hand since you may need to refer to it in the future.
 3. After removing the packaging, check that the appliance is not damaged. If you have any doubt, do not use the appliance. Contact your nearest Service Centre of the store where you buy the appliance. Never leave the packaging components plastic bags, foamed polystyrene, nails, carton box, etc. within the reach of children since they are a source of potential danger. It is important that all packaging materials are removed prior to operation.
 4. The appliance must be installed only by a qualified person in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation which may harm persons and animals and damage property.
 5. This appliance designed to be used by children aged above 8 years. Person with reduced physical, sensory or mental capabilities or lack of experience and knowledge shall be under supervision and instructed concerning use of the appliances in a safe way and understand the hazards involved when using the appliance.
 6. The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed or grounded, in compliance with current local regulation regulations on electrical safety. Always ensure that the earthing is efficient if you have any doubts call in a qualified electrician to check the system. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
 7. Check that the electrical capacity of the system and sockets will support the maximum power of the hob, as indicated on the rating label. If you have any doubts call in a qualified technician.
 8. When the cooker is first used an odor may be emitted, this will cease after a period of use. When first using the cooker ensure that the room is well ventilated e.g., open a window or use an extractor fan and that persons who may be sensitive to the odor

avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odor is due to temporary finish on oven liners and element sandal so any moisture absorbed by the insulation.

9. Ensure that the appliance is switched off before maintenance by switching off the main switches and turning all knobs to OFF position.
10. The openings and slots used for ventilation and dispersion of heat on the rear and below the control panel must never be covered.
11. The user must not replace the supply cable of this appliance. Always call an after-sales servicing Centre authorized by the seller in the case of cable damage or replacement.
12. This appliance must be used for the purpose for which it was expressly designed. Any other use is considered to be improper and consequently dangerous. The manufacturer declines all responsibility for damage resulting from improper and irresponsible use.
13. A number of fundamental rules must be followed when using electrical appliances. The following are of particular importance do not touch the appliance with your hands or feet. We do not use the appliance bare footed. Never allow the Mains Cable to be stretched, pulled or damaged if the Cooker is moved for cleaning etc. Do not use the cooker if the Mains Cable is damaged, consult a qualified electrician. Do not allow the cooker to be used unsupervised by children or persons unfamiliar with it.
14. Always switch off the electrical supply to the cooker and allow it to cool down before carrying out any cleaning operations etc.
15. Do not place items that are flammable that could cause fire or explosion.
16. To avoid accidental spillage do not use cookware with uneven or deformed bottoms on the burners or on the electric plates.
17. Special care should be taken when using chip pans etc. in order to avoid splashing or spillage of hot oil. They should not be used unattended since over heated oil may boil over and could also ignite.
18. Parts of this appliance, cooking surfaces, retain heat for considerable period of time after switching off. Care should, therefore, be taken when touching these areas before they have completely cooled down.
19. Never use flammable liquids such as alcohol or gasoline, etc. near the appliance when it is in use.
20. When using small electrical near the back (rear metal plate that is a hot surface) of the Free Standing Cooker, keep the supply cord away from the hot parts.
21. Make sure the knobs are in its "OFF" position when the appliance is not in use. Also make all potentially dangerous parts of the appliance, safe, above all for children who could play with the appliance.
22. When the appliance is in use the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children well away.
23. If you use the power cable for single phase, the minimum cross-sectional area is 10mm².

24. The appliance that you have bought may be slightly different from the one illustrated in this manual. Please refer to the information related to the model you have.
25. Do not use harsh abrasive cleaner or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
26. Any spillage should be removed from the lid before opening and the hob surface should be allowed to cool before closing the lid.

Safety Information

PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

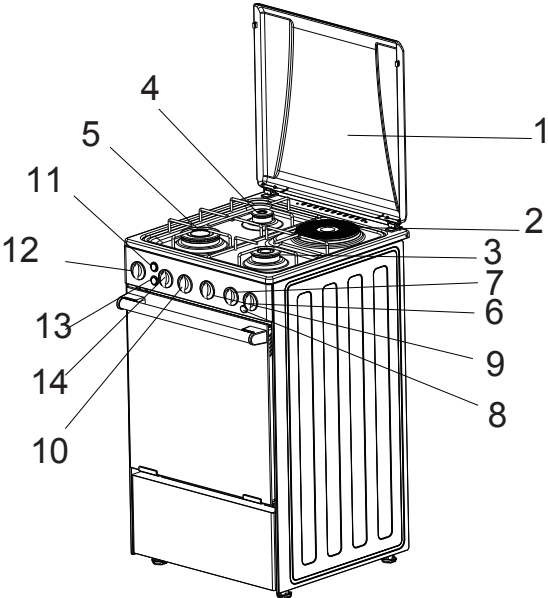
Always

- Turn controls OFF when you have finished cooking and when not in use.
- Stand back when opening an oven door to allow any build up of steam or heat to disperse.
- Use dry good quality oven gloves when removing items from the oven grill.
- Place pots and pan accessible to the Free Standing Cooker but close enough that would not heat up the handles of the Pots and Pans.
- Take care to avoid heat/ steam burns when operating the controls.
- Turn off the electricity supply before cleaning and allow the appliance to be cool.
- Make sure the shelves are in the correct position before switching on the oven.
- Keep the appliance clean, as a build up of grease or fat from cooking can cause a fire.
- Follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Keep ventilation slots clear of obstructions.
- Refer servicing to a qualified appliance service engineer.
- Take care to avoid touching heating elements inside the oven, as during use the oven becomes hot.

Never

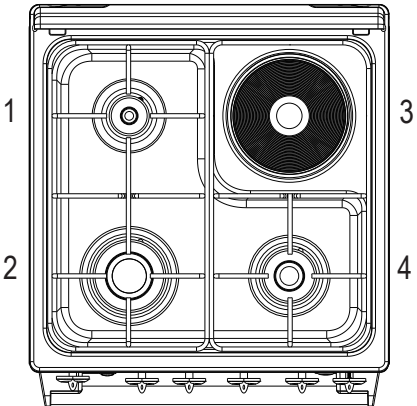
- Never put the interior of the oven with foil as this may cause the appliance to overheat.
- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- Do not allow children or persons who are not familiar with the appliance to use it without supervision.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never leave anything on the hob surface when unattended and not in use.
- Never remove the oven shelves while the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals/food stuffs, pressurized container in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never place flammable or plastic items on or near the hob.
- Never fill a deep fat frying pan more than 1/3 full of oil or use a lid.

Product description



- 1-Metal lid
- 2-Hotplate
- 3,4,5-Gas burner
- 6-Hotplate knob
- 7-Burner knob
- 8-Light indicator
- 9-Oven&Grill burner knob
- 10-Burner knob
- 11-Oven light & Rotating barbecue
- 12-Timer knob
- 13-Electric igniter
- 14-Burner knob

Cooktop

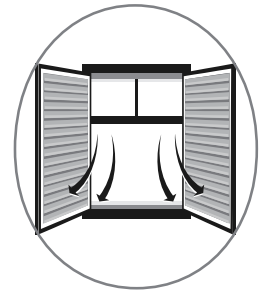


- 1 Gas range
- 2 Gas range
- 3 Electric range
- 4 Gas range

CFC504GCN

Important

The appliance that you have bought may be slightly different from the one illustrated in this manual. Please refer to the information related to the model you have. The appliance you have may carry a different plug than the one illustrated in this manual. The plug that comes with the product follows the electrical specification of the country where it is sold.

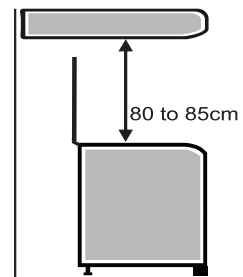


Installation place conditions <Warning for Use and maintenance>

- 1> 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: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- 2> Prolonged intensive use of the appliances may call for additional ventilation, for example opening of a window, or more effective ventilation, for example, increasing the level of mechanical ventilation where present .
CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.
CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- 3> Air draft should not decrease the performance of the gas appliance or cut the gas flame.
- 4> To install your gas appliance to a LPG (Liquefied Petroleum Gas) pipe, check if your has a gas tap exclusive for the gas appliance and if this is in good condition.
- 5> Be sure that your house has an exclusive plug for your gas appliance and this is in good conditions.
- 6> Do not install the appliance on top of carpets.
- 7> Do not install the appliance near the refrigerator, as the excessive heat hinders its performance.
- 8> This appliance is for cooking purposes only. It must not be used for other purpose, for example room heating.
- 9> The stated minimum distances shall not exceed 20 mm for walls adjacent to the sides which are below the height of the appliance.

Gas appliance installation

- 1> Leave at least 80 to 85cm between the top of the gas appliance and any cabinet or appliance hood install above prepared to be installed built in.
- 2> Make sure to not blok the oven gas exit, including the funnel or the gas vents, when you install the oven.
- 3> The metal support must be fixed either to ensure that the heat of the rear cover can escape smoothly.

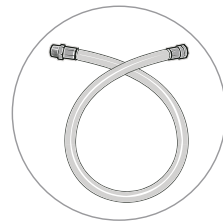


Gas installation

- 1> This appliance was designed for use with LPG gas.
- 2> Always use a pressure regulator exclusive for your gas appliance. The lack of pressure regulator might cause excess of pressure and leak of gas. Always check for the validity of the pressure regulator. Hose and regulator should be replaced every 5 years or when it is out of validity.
Technical specification of the pressure regulator: Pressure: LPG 27.5mbar; NG 20mbar
- (1) Max. consumption: 2kg/h. The regulator should be certified according to EN 12864 and comply with local code. The appliance shall be supplied with an approved hose which is certified to applicable EN standards and in conformity with the National standards and regulations. The length of the hose shall not exceed 1.25m.
- 3> Always use a rubber hose to work from -20 °C to 100 °C. Be sure that hose:
 - (1) does not have joints.
 - (2) does not go on the back of the gas appliance neither close to the hot air exits.
·Its max 125cm long, or less if mentioned in local regulations of the destination country.
- 4> If possible, install the gas cylinder outside the kitchen, in a place protected and with air ventilation.
- 5> Use a ½ metallic hose to connect to the gas appliance.
- 6> Only use a plastic hose when this one does not go on the back of the gas appliance.



Pressure regulator



Metallic flexible tube



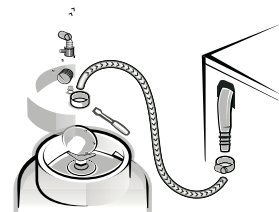
Hose installation

- 1> Place the metal clamp on the hose end.
- 2> Connect the hose to the oven inlet and tighten the clamp.
- 3> Place the other clamp on the opposite hose end and connect it to the pressure regulator, Tighten the clamp.
- 4> Bolt the pressure regulator to the gas cylinder carefully.
- 5> After the installation, check if there is any gas leak, using soap or liquid detergent foam.

**Always check for the validity of the pressure regulator.
Hose and regulator should be replaced every 5 years or when it is broken.**

Watch out for food and kitchen utensils

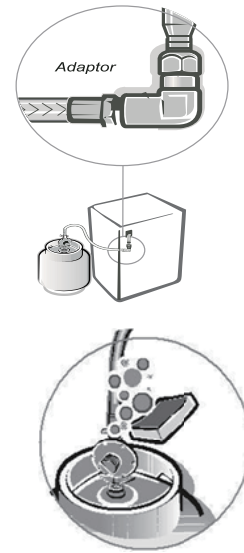
- 1> In handling the cooking pots and pans during cooking, use oven mitts.
- 2> Do not leave clothing or flammable materials near the burner when the stove is in use. When using oil or butter for frying extra care should be taken, as these products are flammable.
- 3> Do not use the oven for storing utensils, especially those containing large amounts of waste or oil and grease.
- 4> Container with base curves or projecting edges should not be used because they can easily be destabilized when moving.
- 5> The handle of the utensil to be positioned so that it becomes inward.



Safety

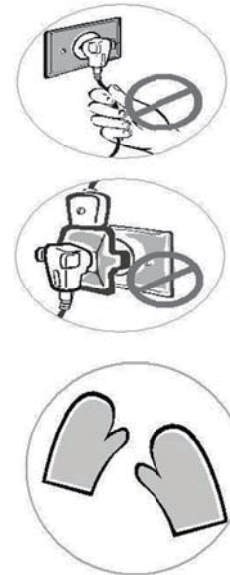
For children

- 1> Avoid accidents. After unpacking the appliance, keep packing materials away from children.
- 2> Do not allow children to handle the appliance, even when it is disconnected.
- 3> Prevent children from touching the appliance surface and from staying in its proximity while in use, still hot, or after turn off.
- 4> Accessible parts may become hot when the appliance is in use. Children should be kept at a distance.
- 5> This appliance is not intended for use by persons (including children) with reduced ph sensory or mental capabilities, or lack of experience and knowledge, unless they have been give supervision or given instruction concerning the use of the appliance by a person that is responsible for their safety.
- 6> Children should be supervised to ensure that they do not play with the appliance.
- 7> If the supply cord is damaged, it must be replaced by the manufacturer, its authorized service technicians or qualified persons to avoid a hazard.



For the user and installer (Free standing cooker with power supply cords only)

- 1> Disconnect the appliance before cleaning or doing maintenance.
- 2> Never unplug the appliance by pulling on the power cord. Use the plug. Do not manipulate your gas appliance plug. Do not bite, twist or tie the power cord.
- 3> It is dangerous to modify your gas appliance specifications and characteristics. Do not install your gas appliance on top of the power cord.
- 4> Connect the appliance to its own outlet. Do not use an extension cord or adaptor plug. To avoid any accident, before replacing the light lamp, turn off the cook top burners and unplug the appliance. Use a appliance lamp of 25W to replace it.

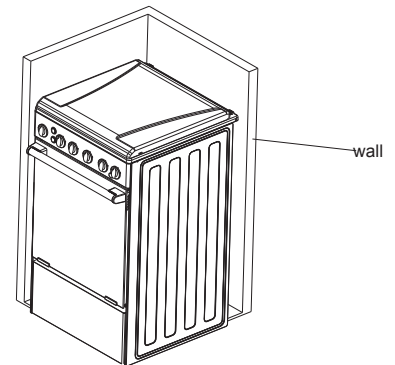


<Warning>

- 6> This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space. Read the instructions before installing or using this appliance.

<Warning for installation>

- 7> prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- 8> the adjustment conditions for this appliance are stated on the label (or data plate).
- 9> this appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.



Care with food and cookware

- 1> To handle or remove food, please use the cooking gloves.
- 2> Never leave clothes or flammable materials near the burners when the appliance is in use. When using frying oil or butter additional care must be taken since these products are flammable.
- 3> Do not use the oven to store utensils, especially those containing residues or large quantities of oil or fat.
- 4> Containers with curved bases or salient edges must not be used since they can be easily destabilized easily destabilized when moved.
- 5> The handle of the utensil should be positioned so that it is turned inward.



Right



Wrong



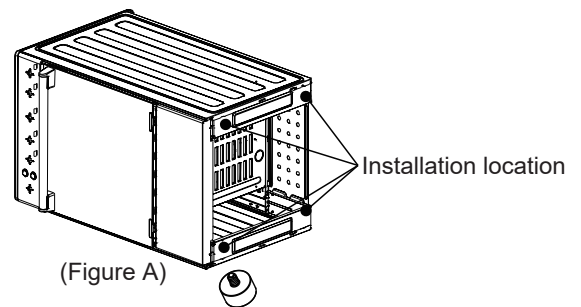
Wrong

Instructions for cleaning your appliance

- 1> Before cleaning or servicing your gas appliance, unplug it and cut gas tap.
- 2> Cleaning should be done when the appliance is cold.
- 3> For hygienic and security reasons, you should keep your gas appliance always clean.
- 4> After each use always clean the glass cover of the gas appliance.
- 5> Choose the burner size according to the pot you are going to use.

Foot installation:

Install the four stove feet to the bottom of the machine by rotating (Figure A) (Only for some models) .



How to use:

Electric ignition:

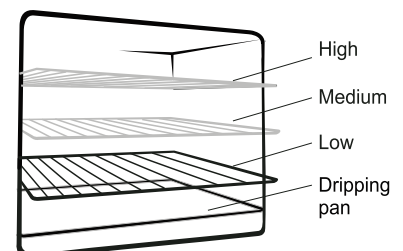
Press the ignition button while turn the oven knob counterclockwise at the same time until the oven light.

- 1> Be sure that the oven is burning, then close door smoothly. Preheat the oven at maximum temperature for 10 to 20 minutes.

Oven racks:

Leveling the baking rack or tray will depend on the type of the food you want to cook. We recommend:

- 1> Use the central slider to bake bread, cakes, etc.
- 2> Follow the instructions of the proper recipe.
- 3> To bake bread, cookies, pizzas or similar food, use the baking plate on the grate.



Important:

Never bake food directly on the upper burner or the tray covering the burner. When baking food, make sure the liquid residue from the cooked food does not fall directly on the dripping pan to avoid smoke.

Burner ignition:

- 1> Choose the knob of the burner that you want to light.
- 2> Ignition is electric.

Electric ignition

- 1> Press the ignition button (indicated with a “star”) and at the same time turn the knob counterclockwise until the burners light.
If the burner does not ignite in 5 seconds, return the control knob to the "OFF" position and wait . for 30 seconds before trying again.
- 2> Turn the knob to off position to turn off the burner.




Oven light (only for some models)

- 1> Press the button indicated with a “lamp” to turn the light on.
- 2> To turn the light off, press the button again.
It is normal that all the burners have continuous sparking when pressing the electric ignition.



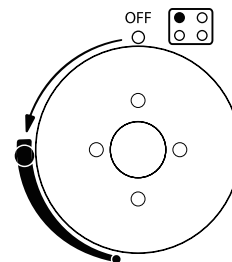
Control settings

 = Location of the cooking zone

Gas burner

- = lowest setting (keep food warm)
- = highest setting (quick heating up, quick cooking, roasting)

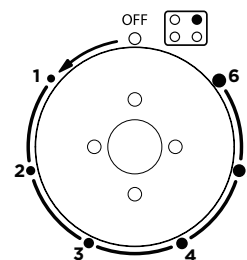
When finished cooking, turn the control back to the Off position.



Hotplate burner

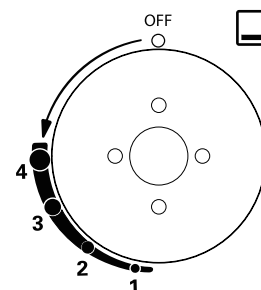
- 1> Turn the hotplate knob counterclockwise to the shift position that you want.
warning: Always ensure that all controls are in the OFF position, when the appliance is not in use.
warning: Under no circumstances should the hob be used with aluminum foil in contact with the hob surface.

The knobs for the hobs can be rotated in either direction to provide variable heat control. Turn the hobs control knobs clockwise from OFF position to increase power, there are 6 positions for different power rating. Turn the control to 6 for fast cooking. To cook more slowly or simmer, turn the control to a lower setting according to the size of the saucepan and the amount of liquid. The two small Hotplates are special for smaller pans, low temperature cooking and simmering. Do not leave a hotplate switched on without a pan as this wastes energy and may shorten the life of the hotplate.



Oven& grill burner

- 1> The oven is controlled via dual gas out-flow valve, and the valve separately controls the button and top burner (but can not make the two burner work together at the same time).
- 2> When using grill function, the operate process should be: Turn on chief gas switch, if allowed, check the gas flow system whether the pressure fulfill the kind and pressure that provided on rating label.
- 3> Press the ignition button with left hand, and at the same time, press the valve operation knob and turn right (clockwise) 60 degree with right hand, and then sound of high pressure ignition discharge shall be heard. Grill shall be ignited and the flame shall go through all the fire holes quickly, the flame shall be stable, no phenomenon of flameout. Tempering of flame fiercely pulsating. After 4-5 seconds you can stop the operating of both hands.
- 4> Confirm the grill working normally, after putting the foods material that need to be grilled, close the oven door lightly. Do not close the door rapidly and strongly, or the flame will go out because of the leaping of the pressure in cavity.
- 5> After closing door, observe the flame is burning stable through the window, set the timer to grill according to user's need.



Re-ignition

If the flame is out for certain reasons, the safety device will cut off the gas power automatically turn the switch to position "O" then ignite again, you should wait for 1minute w due to the air in the tong, there may be unsmooth ignition, revolve the switch to "O" position and ignite again.

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least 1 min.

Important recommendations

For a lower and more efficient gas consumption it is advisable to use pans with a diameter adequate to the burners size (fig. 1and2) , preventing the flame to burn in the open (fig. 3). It is advisable to reduce the flame as soon as the liquid starts to boil, and keep the flame to the minimum necessary to sustain boiling. Make sure there is adequate ventilation in the room where the appliance is installed. For an easier ignition, light the burner before placing the pan over the grill.

Gas burners
Economy burner
Standard output burner
High output burner
Wok burner

Pot or pan diameter
8-16 cm
12-20 cm
20-23 cm
23-26 cm

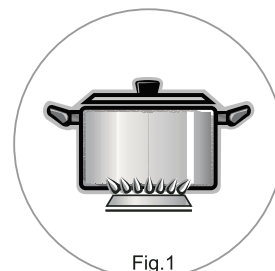


Fig.1

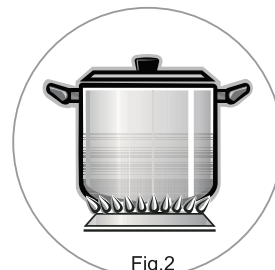


Fig.2



Fig.3

Warning: You are suggested to use only hob guards designed by the manufacturer of the cooking appliance.

Cleaning and maintenance

Before any cleaning or servicing unplug the gas appliance and cut gas tap.

- 1> To clean the finishing use a soft cloth with a hot soap cloth with a hot soapy water solution with bicarbonate (2 spoonfuls in 1L of water).
 - 2> To clean the glass front and control panel of the touch pad system, it is recommended to use a dry paper towel.
 - 3> Do not use detergents aerosols, corrosive or strongly abrasive products.
 - 4> Do not use scrubbers as they may deteriorate the appearance and polish.
- Important.

When cleaning the board or the burners, you must be careful not to let food remainders into the oven, pay attention into the gas exit.

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 shattering of the glass.

Do not use abrasive pads to clean the interior of the oven as this may remove the enamel, which will affect the efficiency of your oven.

Troubleshooting

Problem	
Slight odour or small amount of smoke when using the cooker for the first time.	This is normal and should cease after a short period. If using a grill after roasting, then smoke may appear from deposits caused by roasting, this is normal. Use a separate dripping pan.
Nothing Works.	Is the main cooker wall switch turned on? There may be no electricity supply.
Oven does not cook evenly.	Check that the containers being used in the oven allow sufficient air flow around them. Check that the cooker is level.
Hotplates are slow to boil or will not simmer.	Check that your pans conform to the recommendations in these instructions.
Marks appearing on hotplates. Can not clean hob / hotplates.	The hob surround can be cleaned with warm water & non abrasive cleaner.
Condensation on the wall at the rear of the cooker.	Steam and/or condensation may appear from the vent at the rear of the appliance when using an oven particularly for foods with a high water content e.g. frozen chips, roast chicken etc. This is normal and any excess should be wiped off.
Steam / Condensation in the oven after use.	Steam is a by-product of cooking any food with high water content. This is normal and could be clean when regular cleaning of cooker.roast chicken etc. This is normal and any excess should be wiped off.

GENERAL EQUIVALENCES TABLE			
COMMON MEASURES		LIQUID MEASURES	
1 Pinch	Less than ¼ teaspoonful	8 Spoonfuls	½ Cup
3 Teaspoonfuls	1 Spoonful	1 Cup	8 Liquide Ounces
2 Spoonfuls	30 grams= 10 Ounce	1 Cup	¼ Liter
4 Spoonfuls	¼ Cup	2Cups	½ Liter
8 Spoonfuls	¼ Cup	4 Cups	1Liter
16 Spoonfuls	1 Cup		
EQUIVALENCES FARENHEIT AND CELCIUS GRADES			
122 °F = 50 °C		250 °F = 121 °C	
130	54	275	135
150	66	300	149
175	79	325	163
200	93	350	177
225	107	375	191
		400 °F = 204 °C	
		425	218
		450	232
		475	246
		500	260

CONCEPCION DURABLES INCORPORATED

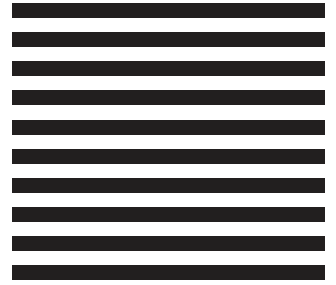
CUSTOMER SERVICE DEPARTMENT

308 Sen Gil Puyat Avenue, Makati City

Trunk Line: 02 8 863 5555

Mobile Nos.: 0917 536 3030 (Globe) "SMS Only"
0947 996 2415 (Smart) "SMS Only"

**BUSINESS REPLY
PERMIT No. 2416A
NO STAMP NEEDED**



CONCEPCION DURABLES INCORPORATED

• Online service booking portal: CONDURA.COMSBOOKING.COM

CUSTOMER SERVICE DEPARTMENT

GMA & LUZON Area

Address: 308 Sen. Gil Puyat Avenue, Makati City

Trunk Line: 02 8 863 5555

Mobile Number: +63 917 536 3030 (Globe) "SMS Only"
+63 947 996 2415 (Smart) "SMS Only"

Covered Region/Areas: National Capital Region (NCR), Ilocos Region (Region I), Cordillera Administrative Region (CAR), Central Luzon (Region III), CALABARZON (Region IV-A), MIMAROPA except Romblon, Bicol

Email Address: customercare@condura.com

CEBU Regional Office

Address: Esperanza Building, A.C Cortes St., Ibabao Mandaue City Cebu

Landline: 32 328 1416

Mobile Number: +63 947 996 2416
+63 999 887 1657

Covered Region/Area: Masbate, Central Visayas (Region VII), Eastern Visayas (Region VIII)

ILOILO Regional Office

Address: 277 Iznart St., Brgy. Danao, City Proper, Iloilo City

Landline: 33 336 1121

Mobile Number: +63 919 072 6530
+63 947 996 2417

Covered Region/Area: Romblon, Western Visayas (Region VI)

CAGAYAN DE ORO Regional Office

Address 102 CKY Center, Capistrano St., corner Chaves St., Cagayan de Oro City

Landline: 088 881 0615

Mobile Number: +63 998 965 6756

Covered Region/Area: Zamboanga Peninsula (Region IX), Northern Mindanao (Region X), Autonomous Region in Muslim Mindanao (ARMM) except Maguindanao, Agusan del Norte, Surigao del Norte

DAVAO Regional Office

Address: 1C, Nand-Saling Building, Sobrecary Street, Obrero, Davao City

Landline: 082 291 7276

Mobile Number: +63 998 965 6755
+63 947 996 2418

Covered Region/Area: Davao Region (Region XI), SOCCSKSARGEN (Region XII), Agusan del Sur, Surigao del Sur, Maguindanao

Fill-up this warranty card completely and mail within 15 days from date of purchase. This will activate your warranty from Condura!

CONDURA

MODEL NO.: _____ **SERIAL NO.:** _____
DEALER: _____ **BRANCH:** _____
DATE OF PURCHASE: _____ **DEALER INVOICE NO.:** _____
CUSTOMER NAME: _____ **EMAIL ADDRESS:** _____
ADDRESS: _____
TELEPHONE NO.: _____ **MOBILE NO.:** _____

I consent to the collection, processing and use by Concepcion Durables, Inc. (CDI) of the data above for the purposes identified in its Data Privacy Notice published on its website (www.condura.com), which is deemed incorporated into this Warranty Card.



CONDURA

PRODUCT WARRANTY CERTIFICATE

IMPORTANT: PLEASE READ CAREFULLY

Concepcion Durables, Inc. (CDI) warrants the purchaser, that this CONDURA Free Standing Cooker will be free from defective material and workmanship, and agrees to repair, or at it's discretion, replace any defective material with a new or equivalent part, through any of it's Authorized Service Centers, only if found to be manufacturer's defect and in accordance with the terms of this warrant, subject to the following conditions:

1. WARRANTY PERIOD (from the date of original purchase)
2 years warranty on parts and labor
2. This warranty is not transferrable, valid only in the Philippines, and shall be null and void if the unit is damaged due to fire, improper use, abuse, neglect or accident; use with abnormal voltage conditions (i.e., unstable voltage); or failure to follow the operating instructions provided in the user's manual; if the serial number is removed or defaced; or if the unit has been tampered with, altered or in any way repaired, serviced or worked on by anyone other than a duly authorized representative or Service Center.

This warranty does not cover plastic parts such as knobs, hinges, cord and Glass Parts such as Top Glass Cover Lid, Mirror Oven and the like; any direct, indirect or consequential injury, loss or damage arising earthquake, etc., acts of God or any fortuitous events; if damaged due to rodents, pest, or from the use or inability to use the unit; force majeure such as typhoon, flood, lightning, related infestation; if damaged due to improper transport or subjected to rough handling.

Concepcion Durables, Inc. (CDI) offers this warranty as the only remedy available to the original purchaser for any defect that may arise within the warranty period. Correction of defects shall be considered as complete fulfillment of liabilities and responsibilities of CDI to the original purchaser. In no event shall CDI be held liable for any damage or consequence that may arise as a result of using this CONDURA product.

MODEL NUMBER: _____ SERIAL NUMBER: _____

NOTE: Keep this warranty card together with your Original Sales Invoice / Official Receipt as proof of purchase. If the date of the purchase cannot be proven, warranty shall be based on CDI's invoice to Dealer.

CONDURA

KAYANG-KAYA!



www.condura.com