



# APPLIANCES FOR LIVING

## OPERATION MANUAL GAS COOKTOPS

 **ARTUSI**  
THE ART OF LIVING

### MODELS

AGH32XFFD, AGH30XFFD, AGH61XFFD,  
AGH75XFFD, AGH96XFFD, AGH92XFFD,  
AGH65X, AGH65MB, AGH70XFFD, AGH71XFFD,  
AGH90XFFD, AGH91XFFD, AGH91MB.

## WELCOME TO THE ART OF LIVING

Congratulations, you are now the proud owner of an ARTUSI cooking appliance. Thank you for purchasing ARTUSI and welcome to the ARTUSI Family.

This instruction manual has been specially created to inform you of the full range of features your ARTUSI appliance has to offer and serves as an introduction to getting the very best out of your ARTUSI appliance.

We present detailed information on each of the features your ARTUSI appliance consists of. Once you have read this section you will be able to choose the most appropriate settings for your appliance when cooking different types of food.

**KEEP THE DOCUMENTATION OF THIS PRODUCT FOR FUTURE REFERENCE.**

**REGISTER YOUR WARRANTY ONLINE NOW AT [WWW.EUROLINX.SUPPORT](http://WWW.EUROLINX.SUPPORT)**

**Note:** This user manual is prepared for more than one model.  
Some of the features specified in this Manual may not be available on your appliance.

All our appliances are only for domestic use, not for commercial use.  
Products marked with (\*) are optional.

**“THIS APPLIANCE SHALL BE INSTALLED IN ACCORDANCE WITH THE  
REGULATIONS FORCE AND ONLY USED IN A WELL VENTILATED SPACE.  
READ THE INSTRUCTIONS BEFORE INSTALLING OR USING THIS APPLIANCE”**



**SCAN ME**

**TO REGISTER  
YOUR WARRANTY**



THIS APPLIANCE IS CONCEIVED FOR DOMESTIC USE ONLY. THE MANUFACTURER SHALL NOT IN ANY WAY BE HELD RESPONSIBLE FOR WHATEVER INJURIES OR DAMAGES ARE CAUSED BY INCORRECT INSTALLATION OR BY UNSUITABLE, WRONG OR ABSURD USE.



THIS APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE UNLESS THEY HAVE BEEN GIVEN , SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY . CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE .

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER. DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION. DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THIS APPLIANCE. DO NOT MODIFY THIS APPLIANCE.

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# INSTRUCTIONS FOR USE

## INSTALLATION

All the operations concerned with the installation (electrical and gas connections, adaptation to type of gas, necessary adjustments, etc.) must be carried out by authorised personnel, in terms with the standards in force. Kindly read the part titled, **Instructions for the installer.**

## USE

Gas burners (Fig. 1-3). The ignition of the gas burner is carried out by upper part holes of the burner, pressing and rotating the corresponding knob in an anti-clockwise manner, until the maximum position has coincided with the marker. Then the gas burner can be turned according to need. The minimum position is found at the end of the anti-clockwise rotation direction. In models with automatic ignition, push the control knob down to initiate the ignition spark, then turn the knob to maximum flame. After ignition, immediately release the push-button and adjust the flame accordingly. For models with a thermoelectric safety system, the burner is ignited as above, keeping the knob fully pressed on the maximum position for approximately 3 to 5 seconds.

After releasing the knob, make sure the burner is actually lit. Repeat ignition if necessary.

**N.B.** - We recommend the use of pots and pans with a diameter matching that of the burner, thus preventing the flame from escaping from the bottom part and surrounding the pot.

- Do not leave any empty pots or pans on the cooktop
- Do not use any tools for grill-cooking on ceramic or glass hobs

## IMPORTANT

- Use of the appliance produces heat and moisture in the room where it is installed. Make sure the kitchen is sufficiently ventilated; keep natural ventilation holes open or install mechanical ventilation devices (such as a hood).
- Prolonged use of the appliance may require additional ventilation, such as opening a window.
- On hobs with thermoelectric protection do not keep the ignite button pushed for more than 15 seconds. If the burner has not ignited after 15 seconds, open the door of the room and wait at least one minute before making a further attempt.
- On hobs without protection should the burner flame go out, close the corresponding gas cock and wait at least one minute before making any attempt to ignite it.

## ABNORMAL OPERATION

Any of the following are considered to be abnormal operation and may require servicing: Yellow tipping of the hob burner flame. Sooting up of cooking utensils. Burners not igniting properly. Burners failing to remain alight. Burners extinguished by cupboard doors. Gas valves, which are difficult to turn. In case the appliance fails to operate correctly, contact the authorised personnel in your area.

Electrical plates / vitro ceramic heating element (Fig. 2-2a-3). Rotate the knob towards the position required for cooking and bear in mind that the higher the number, the higher the heat output. See table "use of electrical plates"/ heating elements vitro ceramic. The pilot light signals that the plate is "on". Some types of pilot lights will maintain some slight luminescence even after disconnection. That is quite normal.

**N.B.** - When using electrical plates / heating elements vitro ceramic, we recommend flat bottom recipients with a diameter equal or slightly larger than that of the plate itself. Avoid liquid overflow; after boiling or heating liquids, reduce the heat output. Do not leave the electrical plates on with empty pots and pans; when cooking is finished, rotate the knob back off position. In the event of even a slight fracture on the cooking vitro ceramic surface, disconnect the electric power supply immediately.

**DO NOT STARE AT THE HALOGEN LAMP**

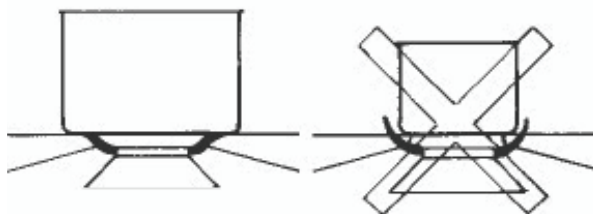
## COOKING

### USE OF COOKWEAR

Warning: To ensure a safe working distance is maintained between the control knobs and the pot, it is recommended that large pots are not used on the central, front burner of the 6 burner model. Always centralise pots over the burners and check that the pot is not too close to the control knobs.

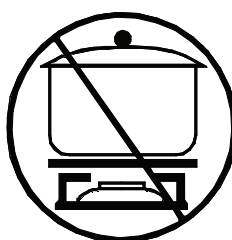
**Fig. 1**

Wok	Ø 20-32cm
Rapid	Ø 20-26cm
Semi-rapid	Ø 14-20cm
Auxiliary	Ø 10-14cm

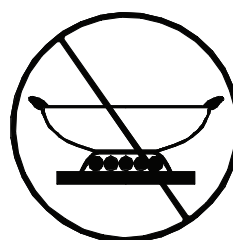


**WARNING:** To ensure a safe working distance is maintained between the control knobs and the pot, it is recommended that large pots are not used on the central, front burner of the 6 burner model. Always centralise pots over the burners and check that the pot is not too close to the control knobs.

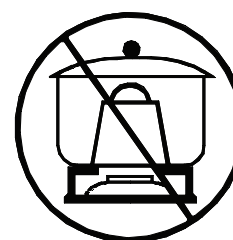
The warnings apply to gas cooktop models with glass construction



Do not use any heat diffusers



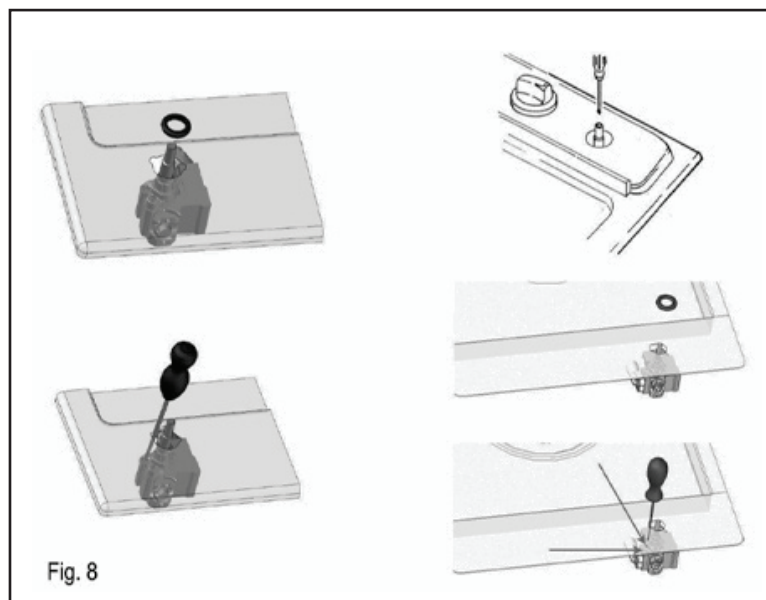
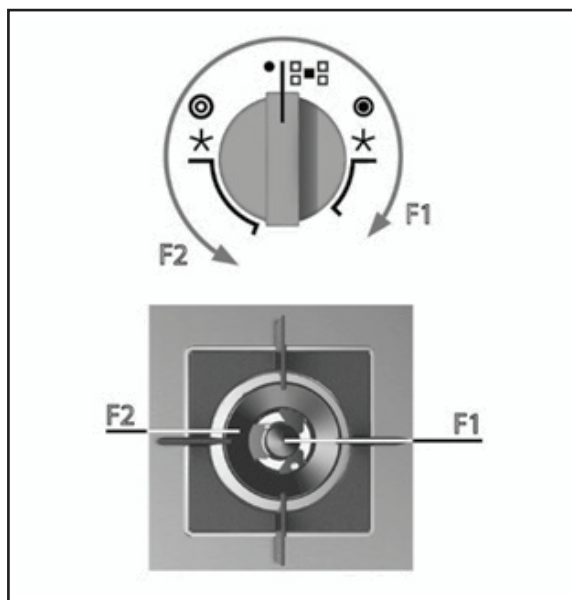
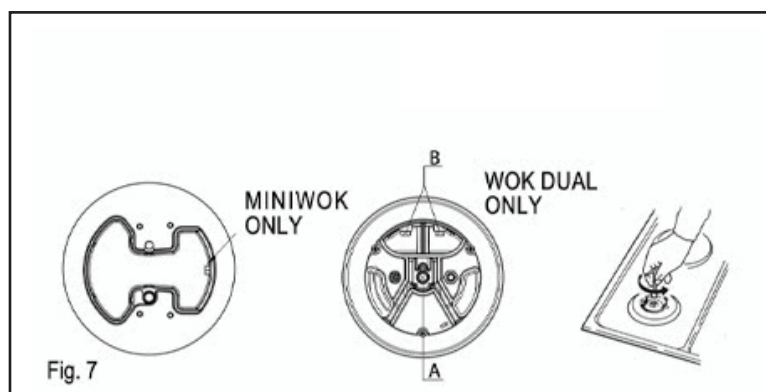
Do not apply any cookware directly onto the burner. Do not cook without the trivet or pan support fitted to the burner



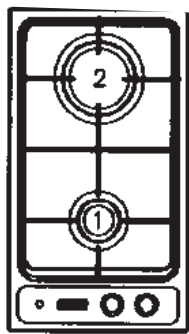
Do not apply excessive weight to the cooking surface

### MODELS WITH DUAL WOK BURNER

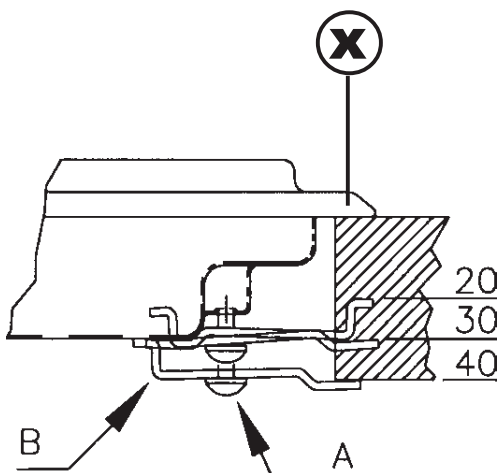
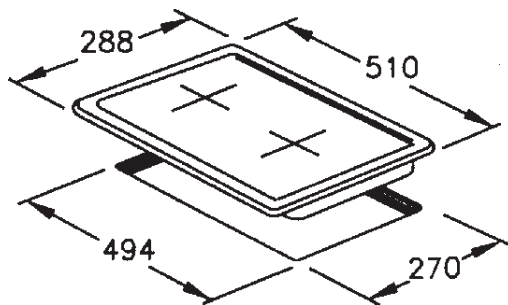
Some models have a Dual Wok burner. The centre flame (F1) can be lit by pressing the knob and turning it clockwise or the entire burner (F2) can be lit as shown the figure below.



\* all measurements are in millimetres



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\*\* minimum distance to combustible splashback

\* Distance is the minimum clearance from the top of the benchtop to any overhead surface.

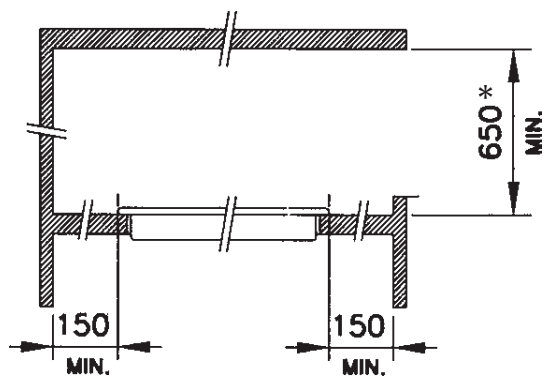
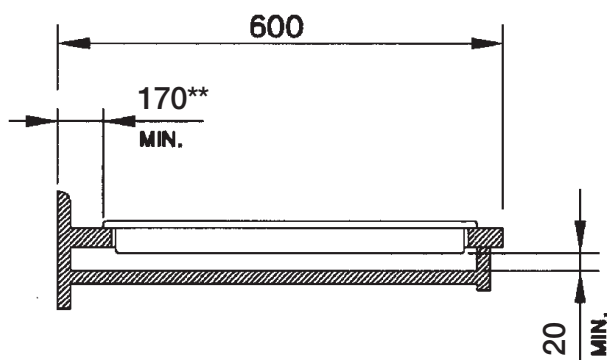
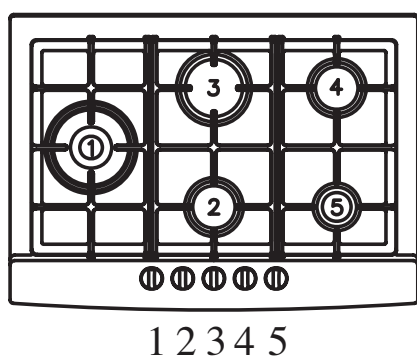
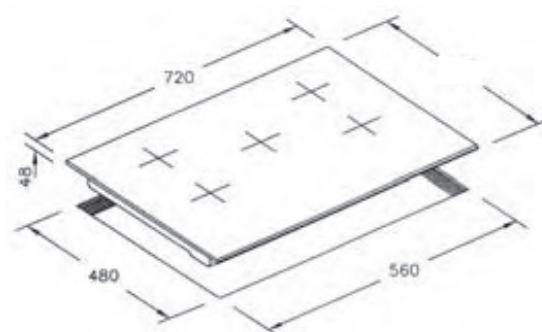
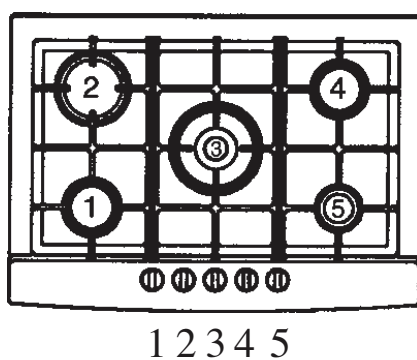
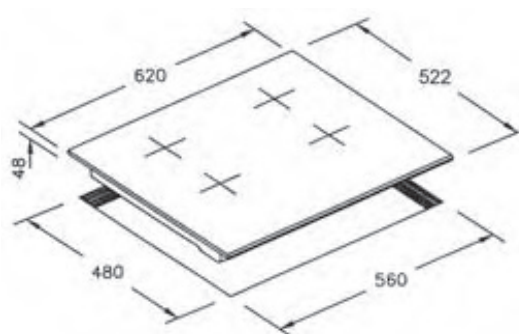
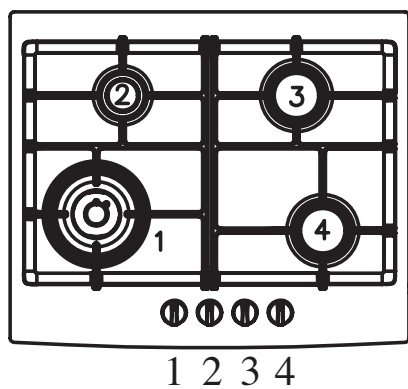


Fig. 3

\*\* The height of the top of the pan support with respect to the bench top surface is 48mm

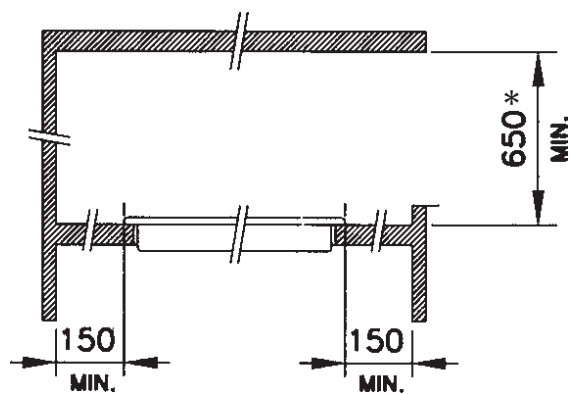
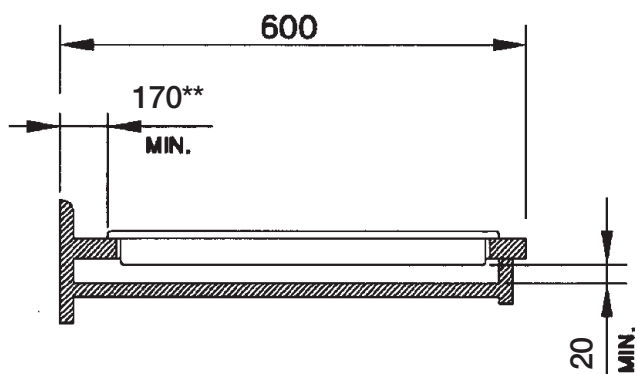
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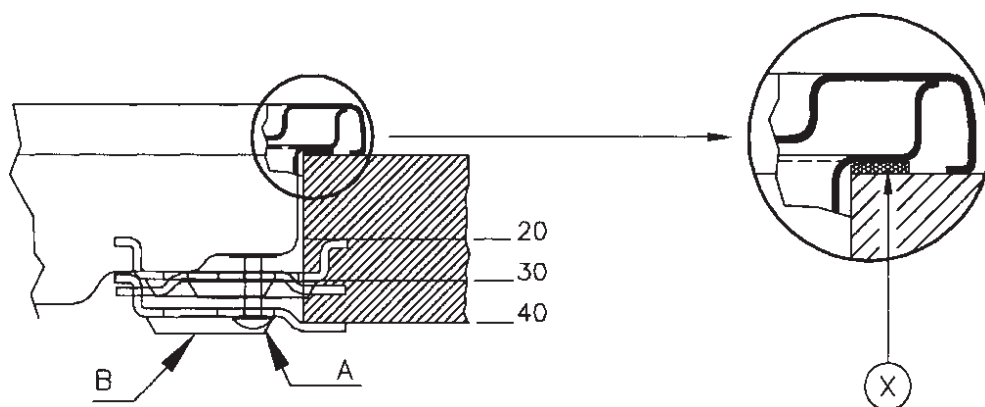
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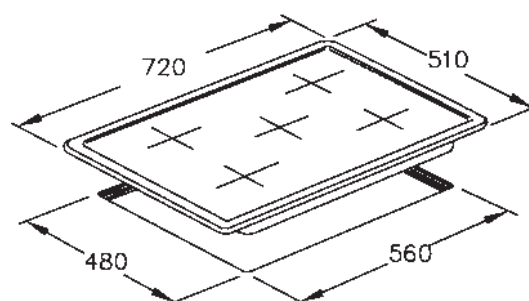
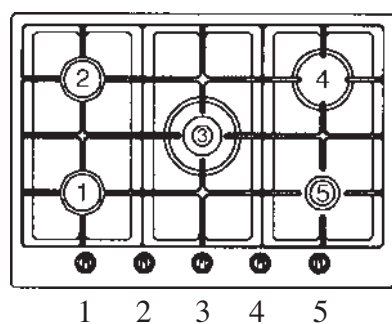
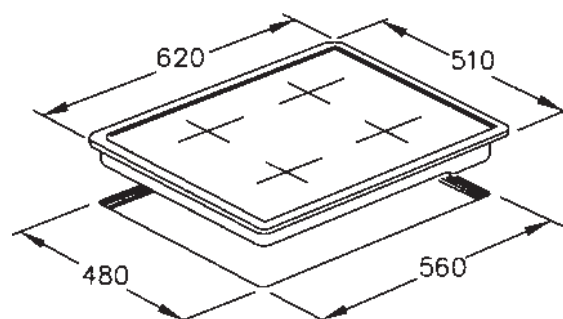
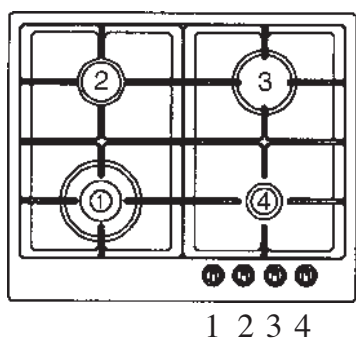


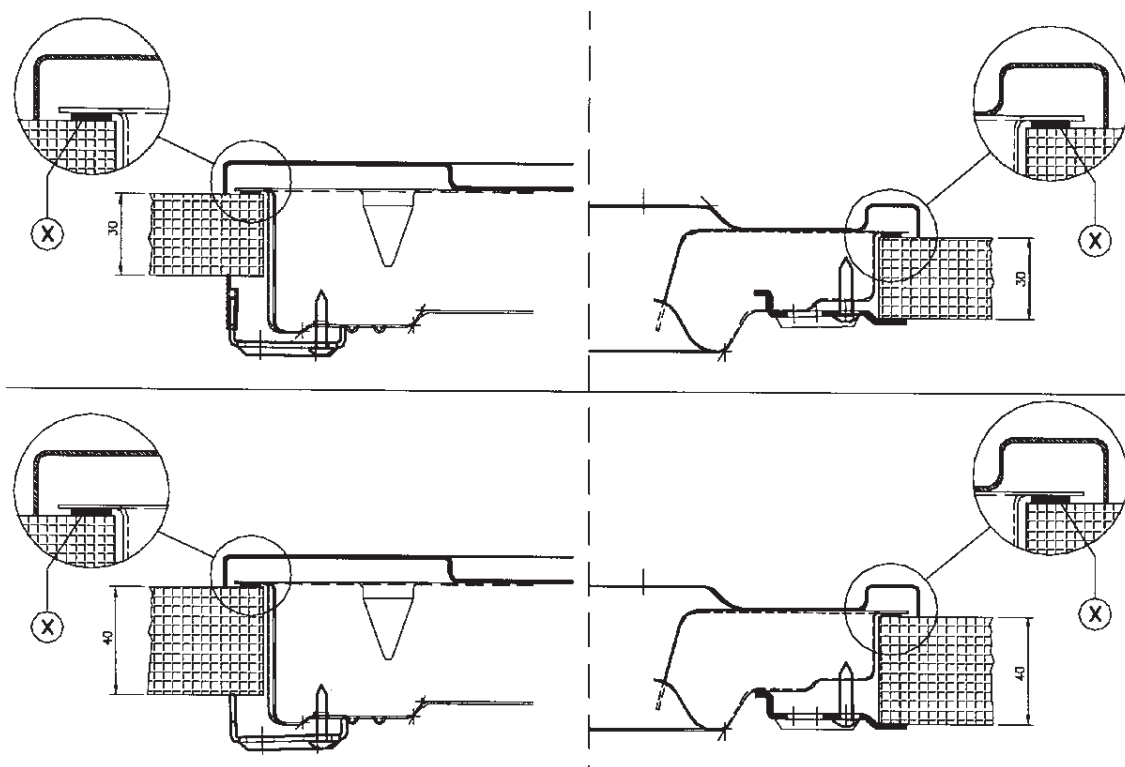
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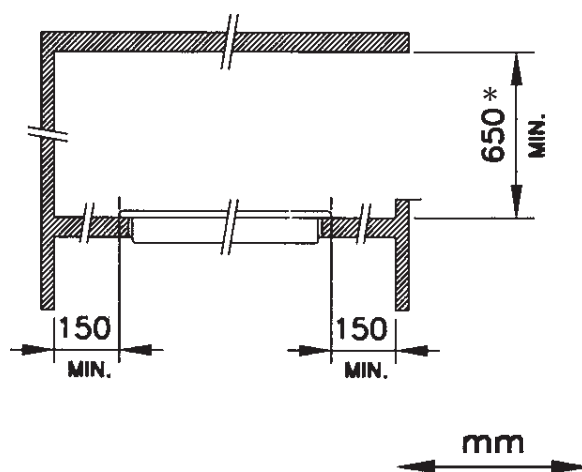
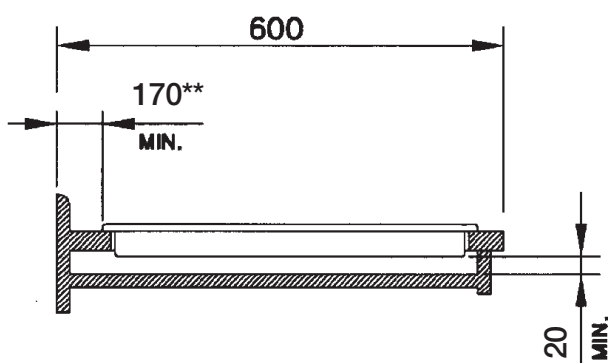




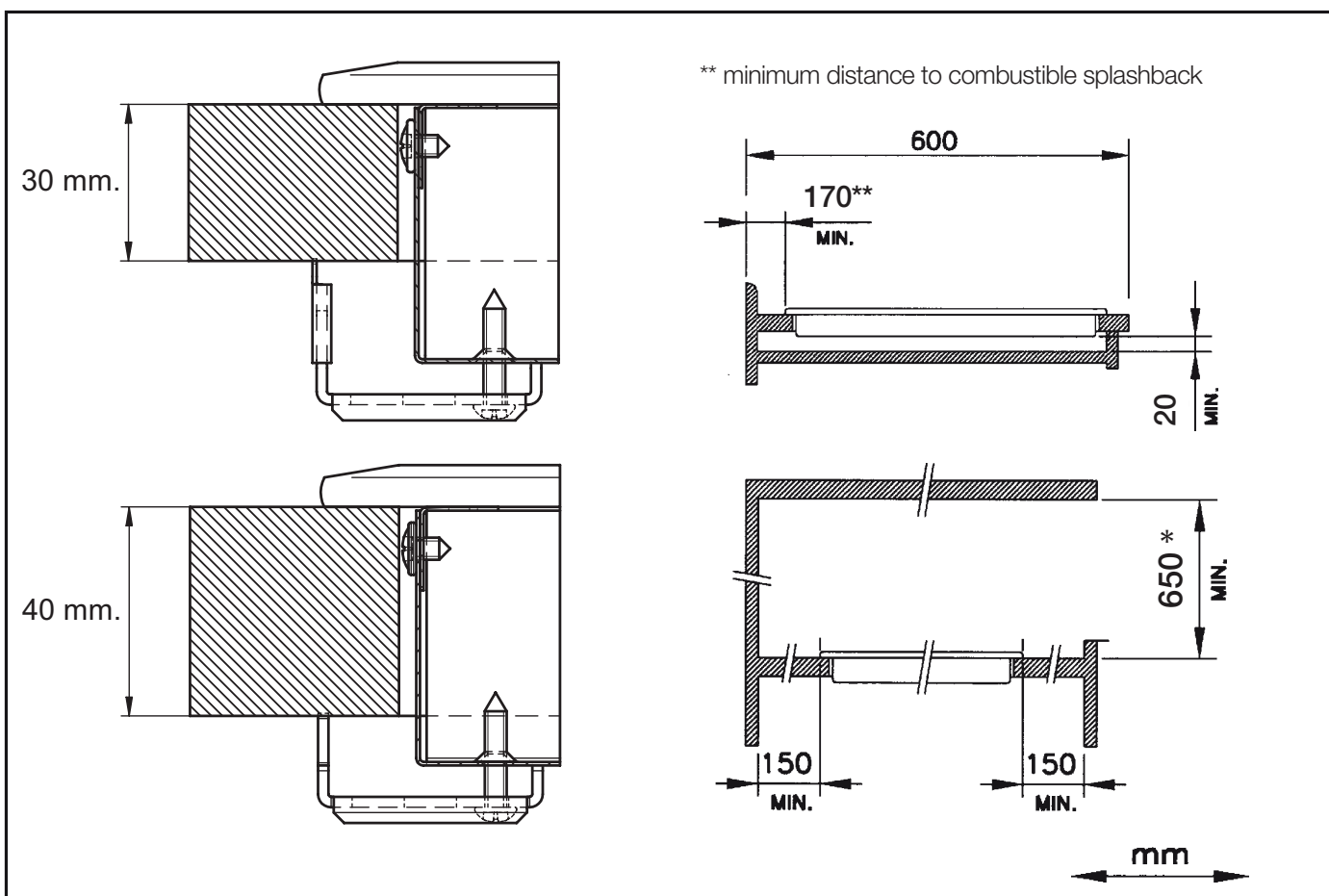
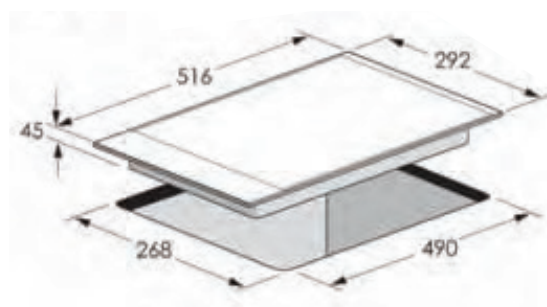
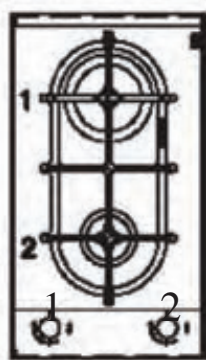


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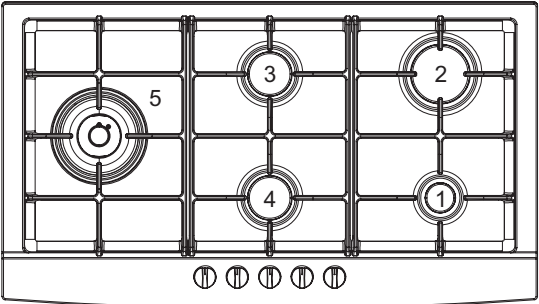


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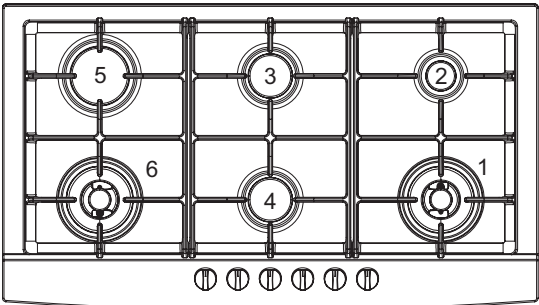
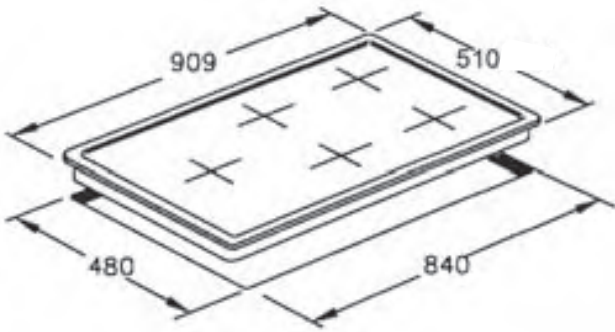


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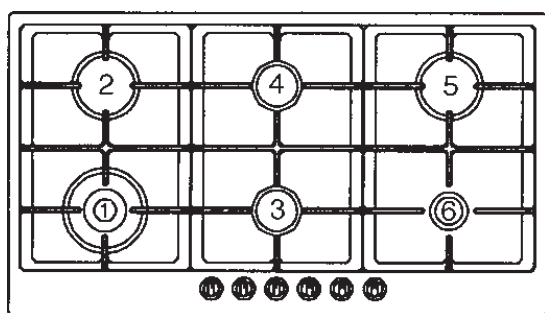
5 4 3 2 1



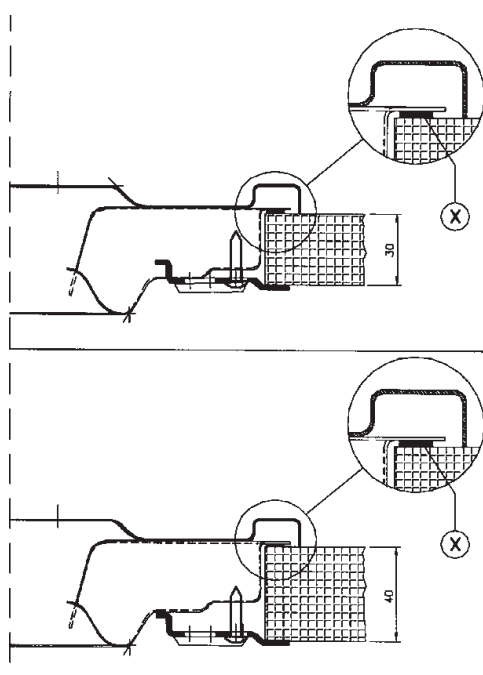
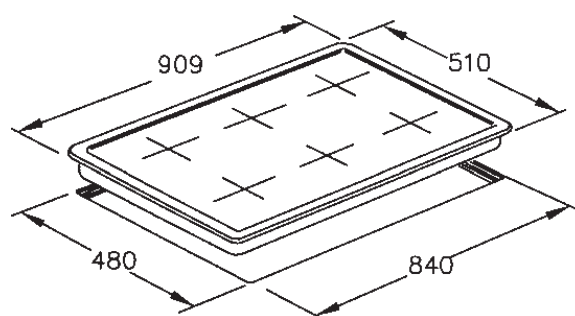
6 5 4 3 2 1



Fig. 3

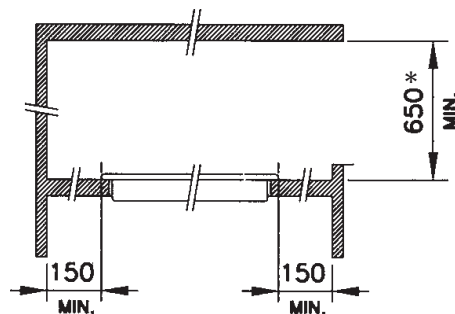
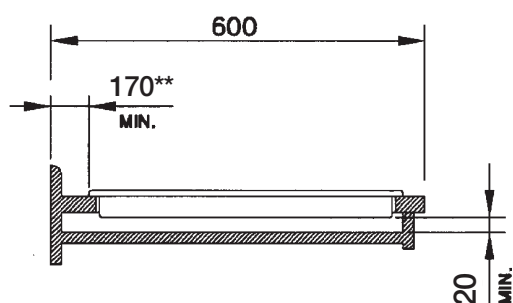


1 2 3 4 5 6



\*\* minimum distance to combustible splashback

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\*\* The height of the top of the pan support with respect to the bench top surface is 48mm





## USE OF ELECTRICAL PLATES/VITRO CERAMIC HEATING ELEMENTS COMMUTATOR ENERGY HEAT COOKING METHODS REGULATOR INTENSITY

1	1 - 2	slight melting of fats etc.; heat small quantities of liquid
2	3 - 4	mild heating of medium quantities of liquid; puddings, long-cooking sauces
3	5 - 6	slow defrosting - heat large quantities of liquid; cooking below boiling temperature
4	7 - 8	medium tender roasts; cooking at boiling temperature
5	9 - 10	high roasts - boiled food; pan-frying of meats
6	10 - 11	burning heat bring large quantities of liquid to boil; fry

## MAINTENANCE GAS/ELECTRICAL

Prior to any operation, disconnect the appliance from the electrical system. For long-life to the equipment, a general cleaning operation must take place periodically, bearing in mind the following:

- the glass, steel and/or enamelled parts must be cleaned with suitable non-abrasive or corrosive products (found on the market). Avoid chlorine-base products (bleach, etc.);
- avoid leaving acid or alkaline substances on the working area (vinegar, salt, lemon juice, etc.).
- the wall baffle and the small covers (mobile parts of the burner) must be washed frequently with boiling water and detergent, taking care to remove every possible encrustation. Dry carefully and check that none of the burner holes is fully or partially clogged;
- the electrical parts are cleaned with a damp cloth and are lightly greased with lubricating oil when still warm.
- the stainless steel grids of the working area, after having been heated, take on a bluish tint which does not deteriorate the quality. To bring colour back to its original state, use a slightly abrasive product.

## MAINTENANCE VITRO-CERAMIC SURFACE

(Fig.-4a)

First of all remove stray food bits and grease drops from the cooking surface with the special scraper (fig. 4). Then clean the hot area as best as possible with Bar Keepers Friend or other similar products with a paper-towel, then rinse again with water and dry with a clean cloth. Pieces of aluminium foil and plastic material which have inadvertently melted or sugar remains or highly high sugar content food have to be removed immediately from the hot cooking area with the special scraper (Fig. 4).-This is to avoid any possible damage to the surface of the top. Under no circumstances should abrasive sponges or irritating chemical detergents be used such as oven sprays or spot removers.

## DO NOT USE STEAM CLEANERS

## INSTRUCTIONS FOR THE INSTALLER

This appliance shall be installed only by authorised persons and in accordance with the manufacturers installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS 5601 - Gas Installations and any other statutory regulations. Not for use in marine craft, caravans or mobile homes unless each burner is fitted with flame failure safeguard.

### INSTALLATION

This appliance is not provided with a combustion discharge. It is recommended that be installed in sufficiently aerated places, in terms of the laws in force. The quantity of air which is necessary for combustion must not be below 2.0m<sup>3</sup>/h for each kW of installed power. See table of burner power.

Note: the device is in installation class 3. The appliance's adjustment parameters are shown on the plate attached to its housing.

### POSITIONING

(Fig. 4). The appliance can be fitted into a working area as illustrated on the corresponding figure. Before positioning the hob, fit the seal 'x' around the entire periphery of the hole cut in the worktop/bench-top.

**WHEN THE APPLIANCE IS INSTALLED SO THAT THE BASE CAN BE TOUCHED, A PROTECTING SHIELD MUST BE FITTED. THIS SHIELD MUST BE AT LEAST 20MM FROM THE LOWEST PART OF THE APPLIANCE AND BE CAPABLE OF WITHSTANDING THE APPLIANCE TEMPERATURES.**

## GAS CONNECTION (Fig. 5)

Connect the appliance to the gas cylinder or to the installation according to the prescribed standards in force, and ensure beforehand, that the appliance matches the type of gas available. Otherwise, see "Adaptation to various types of gas". Furthermore, check that the feed pressure falls within the values described on the table "User characteristics". **Rigid/semi rigid metal connection.**

Carry out the connection pipes) so as to obtain counter stress the inner parts of the appliance.

**N.B.** - When the installation has been carried out, check the perfect sealing of the entire connection system, by using a soapy solution.

### FOR CONNECTION WITH A FLEXIBLE HOSE

The cooktop can be connected with a Flexible Hose, which complies with AS/NZS 1869 (Australian Approved), 10mm ID, class B or D, no more than 1.2m long and in accordance with AS5601. Ensure that the Hose does not contact the hot surfaces of the hotplate, oven, dishwasher or other appliance that may be installed underneath or next to the hotplate.

**WARNING:** Ensure that the hose assembly is restrained from accidental contact with should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks. The supply connection point shall be accessible with the appliance installed. Before Leaving Check all connections for gas leaks with soap and water. DO NOT use a naked flame for detecting leaks. Ignite all burners both individually and concurrently to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and concurrently. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

**ELECTRICAL CONNECTION** (Fig. 6) Prior to carrying out the electrical connection, please ensure that the plant characteristics are such as to follow what is indicated on the data label placed at the bottom of the working area; C of the ambient temperature. If connecting directly to the mains power supply, fit a multi-pole switch of a suitable size for the rated capacity with a clearance distance which completely disconnects the power line under over voltage category III conditions, consistently with the rules of installation (the yellow/green earth wire must not be interrupted). The plug or omni polar switch must be easily reached on the installed equipment. To avoid all risk, if the power cable becomes damaged, it must only be replaced by the manufacturer, by an authorised service centre, or by a qualified electrician.

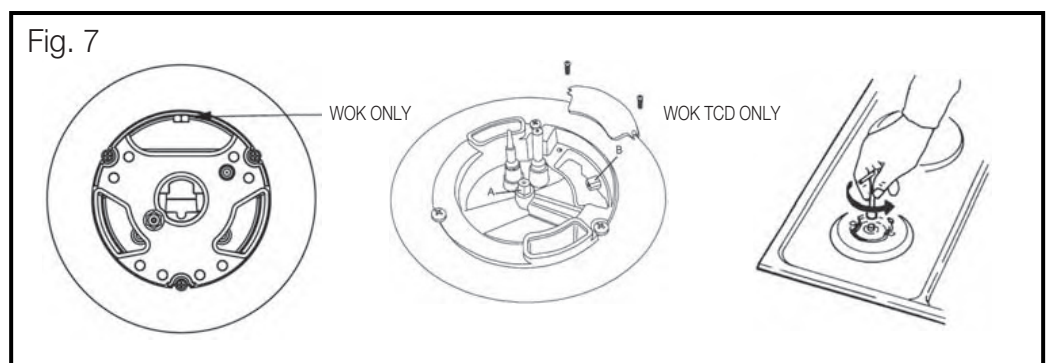
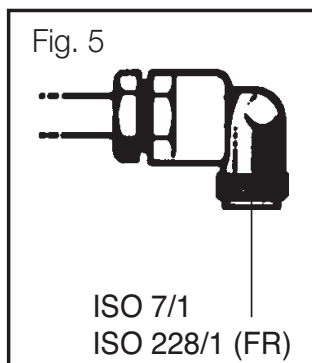
### DATA LABEL

The Data Label is located on the bottom cover of the appliance. Where the bottom cover is not visible in the installed position, a duplicate Data Label is supplied to adhere in an accessible area adjacent to the appliance. Ensure that the available gas supply matches the gas types listed on the Data Label.

### ADAPTATION TO VARIOUS TYPES OF GAS

(Fig. 7) Should the appliance be pre-set for a different type of gas that that available, proceed as follows:

- replace the injectors (Fig. 7) with the corresponding type of gas to be used (see table "uses characteristics")
  - to adjust to the minimum, use a screwdriver on the screw placed on the tap (Fig. 7) after turning the tap to its minimum position.
- For ULPG (butane/ propane) screw tight.



## USER CHARACTERISTICS

### GAS BURNERS

GAS TYPE	PRESSURE (kPa)	BURNER	Ø INJECTORS 1/100 mm	NOMINAL GAS CONSUMPTION (MJ/h)
Natural Gas	1.00	Auxiliary	0.92	4.1
		Semi-Rapid	1.17	6.9
		Rapid	1.55	11.7
		Mini Wok	1.50	10.7
		Wok	1.63	12.5
Universal LPG	2.75	Auxiliary	0.56	4.1
		Semi-Rapid	0.70	6.5
		Rapid	0.94	0.90
		Mini Wok	0.90	11.0
		Wok	0.94	12.0

## ELECTRIC PLATE

FEED	TYPE	W	ADJUSTMENT
~ 230 V	NORMAL Ø145	1000	COMMUTATOR (0÷6) ENERGY REGULATOR (0÷11) -
	FAST Ø145	1500	COMMUTATOR (0÷6) ENERGY REGULATOR (0÷11) -



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**P: 1300 694 583**

## **WARRANTY REGISTRATION**

Your ongoing satisfaction with your artusi product is important to us. We ask that you complete the enclosed Warranty Registration Card and return it to us so that we have a record of the artusi product purchased by you.

## **PRIVACY**

Worldwide Appliances respects your privacy and is committed to handling your personal information in accordance with the National Privacy Principles and the Privacy Act 1988 (Cth). A copy of the Worldwide Appliances Privacy Policy is available at [www.artusi.com.au](http://www.artusi.com.au). Worldwide Appliances will not disclose any personal information set out in the Warranty Registration Card ("Personal Information") without your consent unless required by:

1. law;
2. any Worldwide Appliances related company;
3. any service provider which provide services to artusi or assist artusi in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is

to keep a record of the artusi product purchased by you, in order to provide a better warranty service to you in the unlikely event that there is a problem with your artusi product. Worldwide Appliances may contact you at any one or more of the address, email address or telephone numbers set out in the Warranty Registration Card. Please contact artusi on 1300 694 583 should you not wish to be contacted by Worldwide Appliances.

## **WARRANTY**

### **1. Warranty**

Worldwide Appliances warrants that each artusi product will remain, for a period of either 12 months or 24 months of warranty. All Warranties are valid from the original date of purchase, And warranty claims must be accompanied by the proof of purchase.

### **24 months warranty products:**

All Built-in Appliances – Limited to Ovens, Gas, Induction and Electric Cooktops, and All Rangehoods. Freestanding Cookers - Gas and Electric Models (900mm Width).

Dishwashers - Freestanding, Fully Integrated, Semi Integrated and built-in. All Wine coolers. All Dryers. Freestanding Cookers - Gas and Electric Models in 50cm, 54cm and 60cm Widths  
Portable Appliances\* – Benchtop Models and Portable Gas Models

### **2. What is not Covered by the Warranty.**

The Warranty does not apply if an artusi product is defective by a factor other than a defect arising in the manufacture of the artusi product, including but not limited to:

- (a) damage through misuse (including failure to maintain, service or use with proper care), neglect, accident or ordinary wear and tear (including deterioration of parts and accessories and glass breakage);
- (b) use for purpose for which the artusi product was not sold or designed;
- (c) use or installation which is not in accordance with any specified instructions for use or installation;
- (d) use or operation after a defect has occurred or been discovered;
- (e) damage through freight, transportation or handling in transit (other than when Worldwide Appliances is responsible);
- (f) damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors outside the control of Worldwide Appliances;
- (g) repair, modification or tampering by the purchaser or any person other than Worldwide Appliances, an employee of Worldwide Appliances or an authorised artusi service contractor\*;
- (h) use of parts, components or accessories which have not been supplied or specifically approved by artusi.
- (i) damage to surface coatings caused by cleaning or maintenance using products not recommended in the artusi product handbook provided to the purchaser upon purchase of the artusi product;
- (j) damage to the base of an electric oven due to items having been placed on the base of the oven cavity or covering the base, such as aluminium foil (this impedes the transfer of heat from the element to the oven cavity and can result in irreparable damage); or
- (k) damages, dents or other cosmetic imperfections not affecting the performance of the artusi in respect of an artusi product purchased as a "factory second" or from display

The Warranty does not extend to light globes used in artusi products.

### **3. Domestic Use**

Each artusi product is made for domestic use. This Warranty may not extend to artusi products used for commercial purposes.

***Continued over...***



## 4. Time for Claim under the Warranty

You must make any claim under this Warranty within twenty eight (28) days after the occurrence of an event which gives rise to a claim pursuant to the Warranty, by booking a service call on the telephone number below.

## 5. Proof of Purchase

Customers must retain proof of purchase in order to be eligible to make a warranty claim in respect of an artusi product.

## 6. Claiming under the Warranty

Customers will bear the cost of claiming under this Warranty unless Worldwide Appliances determines the expenses are reasonable, in which case the customer must claim those expenses by providing written evidence of each expense to Worldwide Appliances at the address on the Warranty Registration Card.

## 7. Statutory Rights

(a) These terms and conditions do not affect your statutory rights.

(b) The limitations on the Warranty set out in this document do not exclude or limit the application of the consumer guarantees set out in the Act or any other equivalent or corresponding legislation in the relevant jurisdiction where to do so would:

(i) contravene the law of the relevant jurisdiction; or

(ii) cause any part of the Warranty to be void.

(c) Worldwide Appliances excludes indirect or consequential loss of any kind (including, without limitation, loss of use of the artusi product) and (other than expressly provided for in these terms and conditions) subject to all terms, conditions and warranties implied by custom, the general law, the Act or other statute.

(d) The liability of Worldwide Appliances to you

**Warranty Card tear off**

for a breach of any express or non-excludable implied term, condition or warranty is limited at the option of Worldwide Appliances to:

(i) replacing or repairing the defective part of the artusi product;

(ii) paying the cost of replacing or repairing the defective part of the artusi product;

(iii) replacing the artusi product; or

(iv) paying the cost of replacing the artusi product.

(e) Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

## 8. Defects

Any part of an artusi product deemed to be defective and replaced by Worldwide Appliances is the property of Worldwide Appliances. Worldwide Appliances reserves the right to inspect and test artusi products in order to determine the extent of any defect and the validity of a claim under the Warranty.

**All warranty service calls must be booked via the customer care department. The team can be contacted on 1 300 85 64 11 option 1 or [customercare@eurolinx.com.au](mailto:customercare@eurolinx.com.au)**

**01082016**



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YOUR WARRANTY ONLINE  
NOW AT [www.eurolinx.support](http://www.eurolinx.support)**



**TO REGISTER  
YOUR WARRANTY**



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**Australia National Telephone Number 1300 (694 583) New Zealand Telephone Number 64 3 344 5913**

**Artusi showroom hours:** Tuesday to Friday - 9am-5pm, Saturday - 10am-4pm, Sunday and Monday - closed

**\* Melbourne showroom hours:** Tuesday to Saturday - 10am-4pm

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