



Electrical Freestanding Stove

-Instruction Manual -

IN ORDER TO OBTAIN THE GREATEST SATISFACTION FROM
YOUR COOKWARE APPLIANCE, IT IS RECOMMENDED
YOU READ THE INSTRUCTIONS CAREFULLY.

INTRODUCTION

Dear Customer:

Thank you for buying a quality Univa Electric Stove, designed to give years of safe, convenient, economical and trouble-free cooking and baking.

To ensure that you get the best performance from your superb quality stove, please read this instruction manual carefully. Familiarize yourself with the information as it contains “How to use and take care of your stove”, together with other useful hints.

ALL SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

IMPORTANT!

Keep this Instruction Manual safe for future reference!

CONTENTS

➤ SAFETY WARNINGS-----	3
➤ UNPACKING-----	4
➤ DISPOSAL OF THE APPLIANCE-----	4
➤ CONNECTION TO THE POWER SUPPLY-----	5
➤ INSTALLATION-----	6
➤ OPERATING INSTRUCTIONS-----	9
➤ HOW TO SAVE ENERGY-----	14
➤ CLEANING AND MAINTENANCE-----	15
➤ TROUBLESHOOTING-----	19
➤ SPECIFICATIONS-----	20
➤ UNIVA GUARANTEE-----	22

SAFETY AND WARNINGS

The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless it is done under the supervision of a responsible adult.

Do not allow children to play or tamper with the appliance.

During use the appliance becomes hot. Care should be taken to avoid touching heated elements inside the oven or on the hob surface (plates).

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven and oven glass as it will scratch the surface, which may result in the inner/outer door glass shattering.

Do not use a steam cleaner to clean the appliance.

The appliance is not intended to be operated by means of external timer or separated remote-control system.

Danger of fire: Do not store flammable items inside or close to the appliance.

CAUTION: The cooking/baking process must be supervised continuously.

WARNING: Unattended cooking in the oven or on a hob with fat or oil can be dangerous and may result in a fire. The appliance must not be installed behind a decorative door to avoid overheating. The manufacturer shall not be liable for any damage caused by improper use, installation, or handling.



CAUTION! Never use the oven or hob as a heater

Always disconnect the appliance from the mains power supply before carrying out any maintenance or repairs. Connection to a good earth wiring system is essential and mandatory. Alterations to the domestic wiring system must only be made by a qualified electrician. Failure to follow this advice may result in electrical shock or death.

UNPACKING



During transportation, protective packaging was used to protect the appliance against any damage.

After unpacking, please dispose of all packaging in a way that will not cause damage to the environment.

All packaging materials used for the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

CAUTION!

Keep packaging materials such as polythene bags, polystyrene pieces, etc. out of reach of children.

DISPOSAL OF THE APPLIANCE



Old appliances should not simply be disposed of with normal household waste but should be delivered to a collection and recycling center for electric and electronic equipment.

A symbol shown on the product, the instruction manual or the packaging shows if it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with the relevant information. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centers for used devices can be provided by your local authority.

CONNECTION TO THE POWER SUPPLY

This appliance has a 'Y' type supply cord connection and must be installed by a licensed Electrician, who will ensure that the stove is correctly connected and **safely earthed**.

After installation, inspect the unit to make sure all connections are secured and professionally installed and tightened.

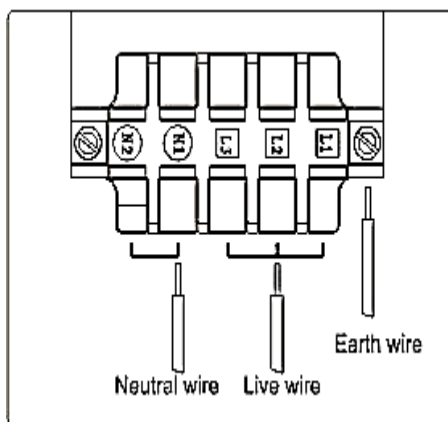
If the supply cord is damaged for whatever reason, it must be replaced immediately.

The rated current is printed on the serial number label which is attached to the upper back panel of the stove.

IMPORTANT!

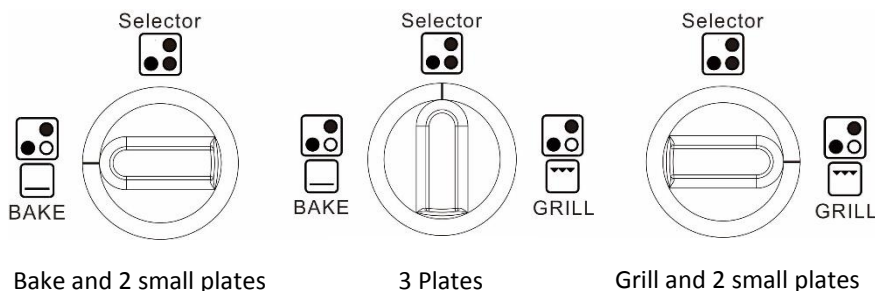
The appliance must not be connected through an earth leakage system, please refer to **S.A.N.S. 10142**.

The appliance must be connected to the mains through an isolator switch with a minimum clearance of 3mm between the contacts.



Electrical installation (Model U305-1 only)

Insert the plug into a 230V 16A, earthed wall socket. The stove is a plug-in model with a 16A power supply. It is therefore not possible to use all the plates and oven at the same time. Set the selector to the required position. **Do not set the knob to the unmarked position.**



WARNING!

Do not use adapters, reducers, or extension cords to connect this appliance to the mains power supply.

Failure to follow this advice may result in overheating, burning, or fire.

INSTALLATION

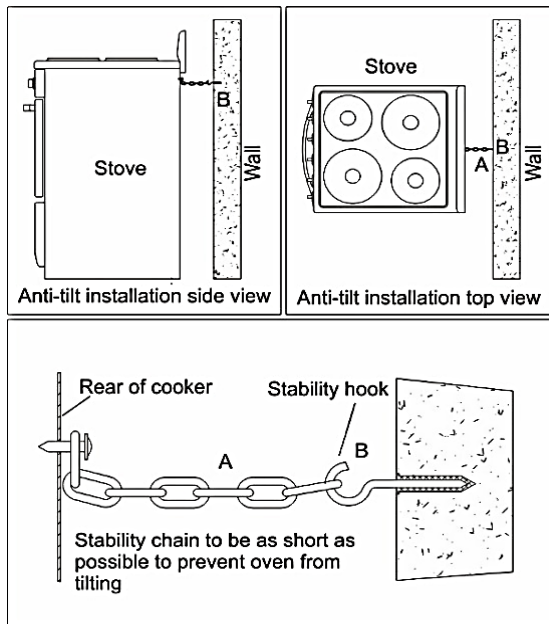
Remove the cover and stove from the packaging, and position the stove on a hard, even floor (do not put the stove on a base.)

Coating or veneer used on fitted furniture must be applied with a heat resistant adhesive (100°C). This prevents surface deformation or detachment of the coating.

If you are unsure of your furniture's heat resistance, leave approximately 25mm of free space around the cooker. The wall behind the cooker should be resistant to high temperatures. The back of the stove can warm up to approximately 50°C above the ambient temperature when in use.

Anti-Tilt mechanism (Stabilizing bracket)

Safety regulations stipulate that the Anti-Tilt mechanism supplied with the stove, must be installed as shown.



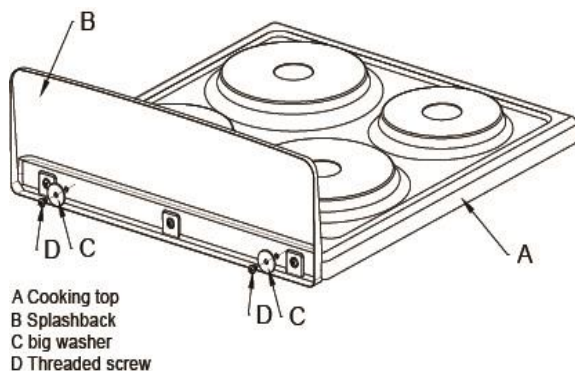
IMPORTANT: The instructions below are only relevant to the 500mm-range stoves.

- “A” 1 x Anti-Tilt chain.
- “B” 1 x Anti-Tilt hook with anchor sleeve.
- “A” is factory fitted at the rear of the stove.
- Position the stove and move “A” to touch the wall behind the stove.
- Mark the hole where “A” touches the wall behind the stove.
- Move the stove away from the wall to allow for an area to work in.
- Using a 6.0 mm concrete drill bit, drill a hole at the marked position.
- Using the stability hook and anchor sleeve “B”, firmly secure “B” to the wall.
- Slide the stove back in the position and engage the stability chain “A” onto the stability hook “B”.

The stove is secured and will not accidentally tilt if downward pressure is applied to the open oven door.

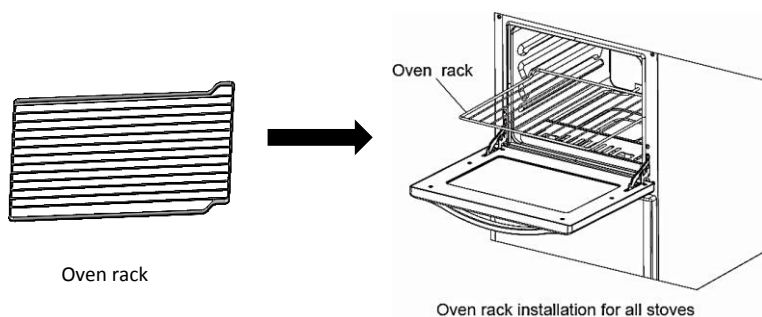
SPLASHBACK MOUNTING FOR 500mm RANGE AND U106 STOVES:

To install the rear splash back, slide the lugs on the bottom of the panel. Align the splash back with the hole at the back of the stove and secure with screws.



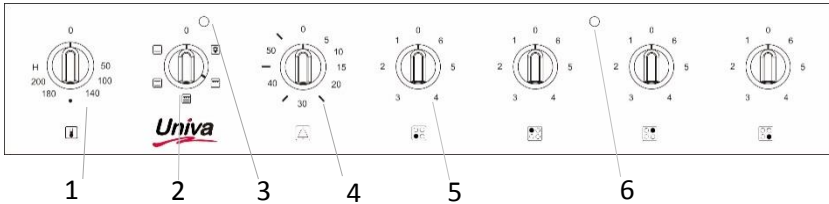
INSTALLING THE OVEN RACK:

Each Univa cooker is supplied with chromed oven racks and roasting pan



OPERATING INSTRUCTIONS

CONTROL KNOBS ON THE STOVES:



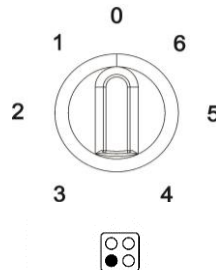
1. Temperature control knob
2. Oven function selection knob
3. Oven indicator light
4. Ringer Timer (U116) or Warmer drawer switch (U126)
5. Plate selector
6. Plate in use indicator light (600mm Range only)

USING HEATING (solid) PLATES:

Turn corresponding knob for selected plate clockwise, the plate indicator light will show the plate is on (600mm Range only). Once cooking is finished, turn off the plate by turning the knob to "0" position.

Caution: The plate will remain hot for a few minutes.

Plate knob position	Ø145 1000W (small plate)	Ø180 1500W (large plate)
1	100W	145W
2	170W	225W
3	255W	300W
4	510W	865W
5	750W	1150W
6	1000W	1500W



NOTE THE FOLLOWING:

- ✓ At first use, switch on the hot plate at position 3 for 5 minutes, to burn off the excess protection material.
- ✓ Use a flat pan with the same base diameter as the plate.

- ✓ Do not put anything between hot plate and pan.
- ✓ After using the plate, once it cools, clean the surface with a wet cloth Do not use abrasive cleaning materials.
- ✓ Treat the plates with a small amount of clean vegetable oil to prevent rust.

IMPORTANT!

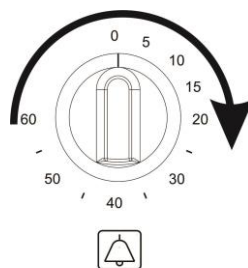
The warranty does not cover the replacement or repair of rusted or corroded solid plates. It is the owner's responsibility to care for them as described above.

60 MINUTE RINGER TIMER (U116 ONLY):

Set the time by turning the switch clockwise. The timer is set for a maximum of 60 minutes and will ring once the selected time has lapsed. To cancel the timer, turn the switch to "0" position.

NOTE:

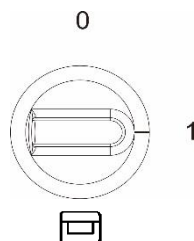
- ✓ The timer must be wind-up to 60 minutes and then turned back to the required cooking time. Failure to wind-up the timer will result in the timer not winding down to zero and the alarm will not sound.
- ✓ The mechanical ringer timer is only used for timing and it cannot cut off the power supply of the oven and plates.



USING WARMER DRAWER (U126 ONLY):

Warmer drawer (if fitted) has an element fitted with a symbol on the selector switch. If no symbol is on the selector switch, then the specific model only has a storage drawer.

For the warmer drawer to work, turn the knob to the position "1". Turn off by turning the knob to "0" position.



NOTE:

- ✓ Do not store combustible materials in the warmer drawer as these could ignite. The warmer drawer can be used to heat up food or keep food warm.

USING OVEN:

The following symbols are indicated on the oven, depending on the model.



Oven Light- stays on when oven is in use. (Optional)



Grill – Thermostatically controlled grilling.



Preheat – Reduces oven heat-up time. Remember to select “bake” when the selected temperature has been reached.



Bake – Top & bottom bake elements for conventional baking. The top bake element is a black-heat element and will never turn red as with the bottom bake element.



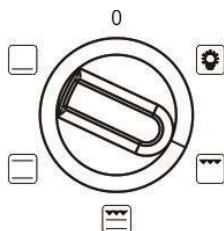
Bottom Bake – only bottom element works for moderate baking,



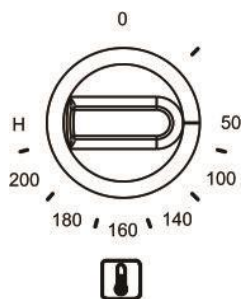
Thermostat – All functions of the oven are thermostatically controlled. "H" is the maximum temperature of 230°C

The oven is controlled by the function (A) and temperature (B) selection knobs.

A - Function



B - Temperature



NOTE:

- ✓ Turn the temperature control knob to the required setting when using the oven for baking or grilling. Remember to select which elements you want to use on the selector switch, otherwise the oven will not work. The indicator light will go out when the oven has reached the required temperature and will continue to go “ON” & “OFF” as the oven is thermostatically controlled.
- ✓ Set all switches to ‘0’ position when not in use.

WARNING!

When using the pre-heating function, it is recommended that the oven door is closed. When the grill is in use, accessible parts can become hot - Keep children away from the oven.

For Plug-in Model U305-1

- All three plates will function provided the bake or grill function for the oven is **NOT** selected. (See Page 6)
- If either bake or grill is selected, the large plate is automatically switched off.
- The oven will either bake or grill depending on your selection but will not bake and grill simultaneously.
- To bake, turn the thermostat to the required temperature and select bake on the selector switch.
- To grill, turn the selector switch to grill, the grill element will come on.
- Plates may be wiped with a thin layer of cooking oil after use to prevent rusting.
- Set all switches to '0' position when not in use.

For 500mm Stove Range

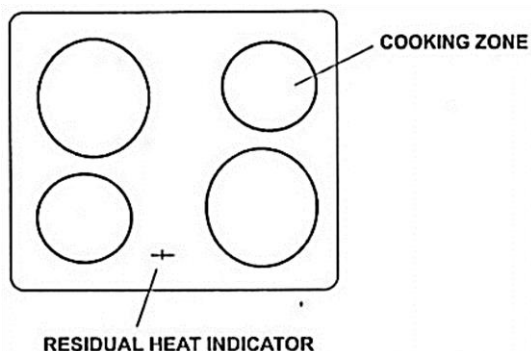
- Turn the control switches to '0' position when plates are not in use.
- To operate the oven, turn the temperature control knob to the desired setting. When the pilot light goes out, the oven has reached the desired temperature. The pilot light will continue to go on and off during the period of use in a set temperature range.
- To grill, turn the temperature control knob until it reaches "Grill".

For 600mm Ceramic Hob Only

RESIDUAL HEAT INDICATOR (HOT SURFACE INDICATOR)

Each heating element has a corresponding residual heat indicator light. This light switches on automatically when the temperature of the corresponding cooking zone exceeds 60°C. Once a cooking zone has been turned off, the corresponding residual light will stay on until the cooking zone has cooled down to 60°C.

During this time avoid touching the cooking zone and take precautions to ensure children cannot touch the cooking zone.



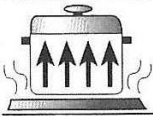
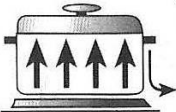
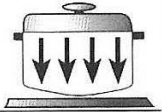
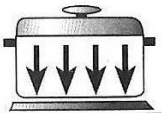
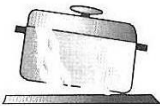
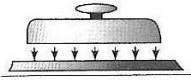
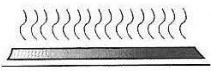
NOTE THE FOLLOWING:

- ✓ Before switching on, check which knob controls the desired cooking zone. It is best to place the pot or pan on the cooking zone before switching on, and remove it only after switching off.
- ✓ Use only flat-bottomed pans/pots with a regular surface (caution must be taken with cast iron pans). Irregular bottoms can scratch and damage the glass-ceramic surface. Never use aluminum pots on the ceramic hob. Check that the bottom of the pan / pot is clean and dry.
- ✓ Recommended base thickness is 2-3mm for enameled steel and 4-6mm for stainless steel with a sandwich bottom.
- ✓ Never cook food directly on the glass-ceramic cooktop; always use suitable pots.
- ✓ Be extra cautious as the cooking zones remain hot even once the plates have been switched off.
- ✓ Residual heat indicator light will remain on until cooking zones has sufficiently cooled down to prevent burns and injuries.
- ✓ It also helps save energy as it shows which cooking zones have enough residual heat left for further cooking at a low temperature or to keep a dish warm
- ✓ Do not use the cooktop if the surface is broken or damaged
- ✓ If there is a crack on the cooktop, disconnect the appliance from the mains break immediately and contact After-Sales Service.
- ✓ Do not allow heavy or sharp objects to fall on the glass-ceramic cooktop.

HOW TO SAVE ENERGY

Using energy in a responsible way, not only saves money but also helps the environment. Save energy! This is how you can do it:

- Use proper pans for cooking.
 - Pans with thick, flat bases can save up to 33% on electric energy. Remember to cover pans with a lid if possible, otherwise you will use four times as much energy!
- Match the size of the saucepan to the surface of the heating plates.
 - A saucepan should never be smaller than a heating plate.
- Ensure heating plates and pan bases are clean.
 - Soils can prevent heat transfer-and repeatedly burnt-on spillages can often only be removed by products which cause damage to the environment.
- Do not uncover the pan too often (a watched pot never boils!).
 - Do not open the oven door unnecessarily.
- Switch off the oven in good time and make use of residual heat.
 - For long cooking times, switch off heating zones 5 to 10 minutes before cooking is completed. This saves up to 20% on energy.

✗	✓
Pan too small-electricity loss of up to 50%. Constant spillage means continuous corrosion danger. 	Correct size pans and pots ensures complete heat utilization. Spillage on the hob is easily cleaned during cooking. 
Pan with uneven bottom Electricity loss of up to 50% 	Flat bottomed good quality pan. Equal heat distribution: large surface heat transmission 
Pan bottom has to be clean and dry. moisture causes corrosion danger. 	After use, clean the hotplate. Make sure pans are not wet underneath when placing them on the hotplate. 
 Do not place steamed pan lids on the hotplates. DO not use heat diffusers. The accumulation of heat can cause damage to the hotplates.	 After cleaning, switch on the hotplate to dry off any dampness.

CLEANING AND MAINTENANCE

Adequate cleaning and regular maintenance of the stove can have a significant influence on the continuing fault free operation of the appliance.



WARNING!

Before cleaning, the stove must be switched off and all knobs must be set to the "0" position.

Do not start cleaning until the oven has completely cooled.

CAUTION!

Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

Do not use any abrasives, steel wool, chloride, etc., to clean the enameled surfaces.

Simply wipe with a damp cloth while the surface is still warm or use one of the leading brands of oven-enamel cleaners on the market.

CLEANING THE OVEN

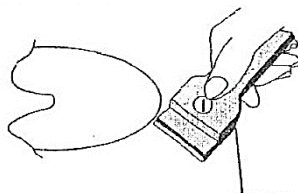
- The oven should be cleaned after every use.
- Cool the oven completely before cleaning.
- Never clean the appliance with a pressurized hot steam cleaner!
- The oven cavity should only be washed with warm water and a small amount of dishwashing liquid.
- Steam cleaning:
 - pour 250ml of water (1 cup) into a bowl placed in the oven on the first level from the bottom.
 - Close the oven door,
 - Set the temperature knob to 50 °C, and the function knob to the bottom heater position, heat the oven chamber for approximately 30 minutes,
 - Open the oven door, wipe the chamber inside with a cloth or sponge and wash using warm water with dishwashing liquid.
- After cleaning the oven cavity, wipe it dry.

CLEANING THE HOB PLATES

- For light soiling and everyday cleaning simply wipe with a moist cloth.
- For dirty hotplates use a commercial cleaner.
- Be careful to completely remove the cleaner and dry the hotplate by running the element for a short time.
- The plates can be then oiled with a thin coating of vegetable oil or a suitable commercial product.
- Some discoloration of the trim ring is normal during use.
- Never scrub the plates with harsh scouring powders, detergents, or agents, never use steel wool on the plates.
- Do not let moisture lie on the cold plates, wipe it off and switch the plates on for a few minutes so that it can dry thoroughly.
- Try to use all the plates regularly as an infrequently used plates tends to corrode. If these precautions are taken, no undue rusting of the stove should be experienced, even under coastal conditions.

CLEANING THE CERAMIC HOB

- Regular cleaning after use will prevent dirt build up and ensure that the hob remains bright and attractive.
- Spillage (especially sugar solution such as jam) should be wiped off immediately with a damp cloth while the hob is still warm.
- If necessary stubborn spills may be removed using a blade scraper and smooth top cleaner (Scraper can be purchased from most Hardware and Retail Stores).
- Clean the hob with a dampened cloth and 'Smooth top cleaner'.
- Wipe the hob surrounds with a hot soapy cloth and dry thoroughly.



THE SCRAPER

CLEANING THE KNOBS AND CONTROL PANELS

As these are specially designed and easy to clean, wipe with a damp cloth only.

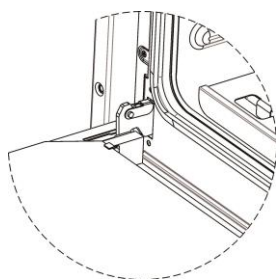
HOW TO REMOVE THE OVEN DOOR

To obtain easier access to the oven cavity for cleaning, it is possible to remove the door.

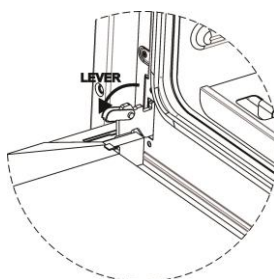


After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set, it may cause damage to the hinge when closing the door.

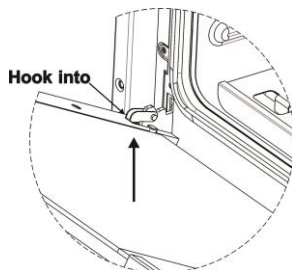
1. Open the oven door fully.
2. Lift up and turn the small levers located on the hinges (right and left).
3. Partially close the oven door and lift it free of the side panel retaining slots.
4. Disengage the hinges and remove door. **Do not forget to close the levers at the hinge housing when reinstalling the door.**



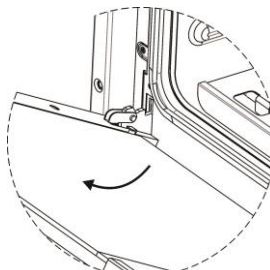
1



2



3



4

HOW TO REPLACE THE OVEN LAMP (600mm Range only)



WARNING!

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



LAMP SPECIFICATION

-Voltage: AC 220-240V/50Hz -Wattage: 25W -Type: E 14

Resistant to high temperatures (300°C)

Replacement lamps are available from service technician.

Changing the bulb:

Unscrew the protective cover. We recommend that you wash and dry the glass cover at this point. Carefully remove the old bulb and insert the new bulb suitable for high temperatures (300°C) having the following specifications: AC 220-240V/50Hz, 25W, E14 fitting. Refit the protective cover and reconnect the oven to the mains power.

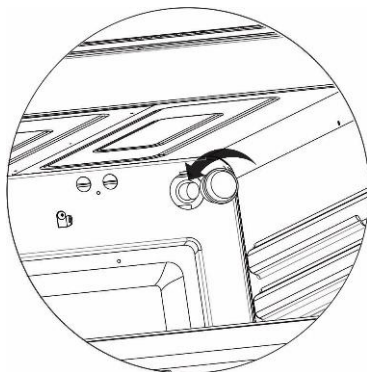
IMPORTANT

Never use screwdrivers or other utensils to remove the light cover. This could damage the enamel of the oven or the lamp holder. Remove only by hand.

Never replace the bulb with bare hands as contamination from your fingers can cause premature failure. Always use a clean cloth or gloves.

NOTE:

The bulb replacement is not covered by the guarantee.



TROUBLESHOOTING

If you cannot find an answer to the problem in the chart below, or if the problem cannot be fixed, technical help is needed. Contact Customer Care!

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
The oven or hob is not heating and the indicator light is off	No power supply to the stove	Check that the stove is connected to the power supply and the power is turned on. If it is and the oven still doesn't work, there may be a Power failure in your home or area.
The oven lamp does not come on, but the oven is heating.	The lamp has blown	Replace the lamp. See instructions in 'CLEANING & MAINTENANCE'.
Uneven baking results.	Oven not properly preheated.	Put the food in the oven only when the temperature indicator light has gone off.
Droplets of water in or around oven (e.g. on control panel, oven door, rubber seal framing the cavity).	Food has high moisture content or local climate (temperature, humidity) is contributing to condensation.	Some condensation is normal. You can wipe the droplets off with a soft cloth.
The oven door is noisy or has a poor seal	The oven door is not installed properly	Replace the oven door. See instructions in 'CLEANING & MAINTENANCE'.

Ensure enough ventilation is provided for oven and hob.



DO NOT USE ALUMINUM FOIL TO COVER THE BOTTOM OF THE OVEN AS THIS WILL CAUSE DAMAGE TO THE ENAMEL

(Kindly contact your nearest dealer for further information)

SPECIFICATIONS

500MM RANGE - FREESTANDING STOVES

	U305-1		U405-1
DIMENSIONS			
-Height (mm)	1007		1007
-Height to the Cooking Top (mm)	895		895
-Width (mm)	495		495
-Depth (mm)	618		618
-Weight (kg)	34.8		36.3
PLATE			
-1000W Solid Plates	2		2
-1500W Solid Plates	1		2
-6 Position Control Switch	3		4
OVEN			
- Energy Rated	A		A
-Oven Capacity Gross (L)	58		58
-Oven Capacity Nett (L)	51.3		51.3
-Oven Height (mm)	320		320
-Oven Width (mm)	400		400
-Oven Depth (mm)	450		450
-Grill Element 1250W	•		•
-Bake Element 1000W	•		•
-Thermostat Control	•		•
-Roast Pan	•		•
-Oven Rack	1		1
-Easy clean Enamel	•		•
COLOR			
-Black	•		•
OTHERS			
-Cable Stove			•
-Plug-in Stove	•		
-Voltage 230Vac/50Hz	•		•
-Max. Power (kW)	3.5		7.5

ALL SPECIFICATIONS ARE SUBJECTED TO CHANGE WITHOUT PRIOR NOTICE

600MM RANGE - FREESTANDING STOVES

	U106B	U116B	U126B	U126CB
DIMENSIONS				
-Height (mm)	1045	1215	1215	1215
-Height to the Cooking Top (mm)	900	900	900	900
-Width (mm)	610	610	610	610
-Depth (mm)	660	660	660	660
-Weight (kg)	48.9	51.7	52.6	52.9
PLATE				
-1000W Solid Plates	2	2	2	
-1500W Solid Plates	2	2	2	
-1200W Radiant Plates				2
-1800W Radiant Plates				2
OVEN				
- Energy Rated	A	A	A	A
-Oven Capacity Gross (L)	84	84	84	84
-Oven Capacity Nett (L)	73	73	73	73
-Oven Height (mm)	390	390	390	390
-Oven Width (mm)	480	480	480	480
-Oven Depth (mm)	460	460	460	460
-Combination Grill Element 1200W/300W	•	•	•	•
-Bake Element 1000W	•	•	•	•
-Oven Light	•	•	•	•
-5 Positions Thermo Control with Pre-Heat Function	•	•	•	•
-Roast Pan	•	•	•	•
-Oven Rack	•	•	•	•
-Easy clean Enamel	•	•	•	•
DRAWER				
-Utility Drawer		•		
-Warmer Drawer 450W			•	•
COLOR				
-Black	•	•	•	•
OTHERS				
-Cable Stove	•	•	•	•
-Timer		•		
-Ceramic Hob				•
-Voltage 230Vac/50Hz	•	•	•	•
-Max. Power (kW)	7.5	7.5	8.0	9.0

UNIVA GUARANTEE

This guarantee is issued by Univa in respect of all products manufactured and sold by Univa. The liability to Univa is limited to the following conditions:

1. This guarantee operates in favour of the original purchaser of new appliances only and cannot be ceded, assigned or transferred. Univa shall have no liability in respect of second hand goods or to second or subsequent purchasers of any appliances.
2. This guarantee shall operate for a period of **Two Years** from the date of original purchase of the appliance which date shall be proved to the reasonable satisfaction of a Univa authorized service Agent or consultant.
3. The liability of Univa shall be limited to the repair or replacement by a Univa authorized service dealer in its sole discretion of the defective parts of the appliance at its sole cost. Univa shall not be liable for any loss or damage suffered by the customer or any other party or caused to the appliance arising from negligent use.
4. Should the defective appliance be situated further than 50 km from the nearest Univa service center or authorized service agent, Univa shall be entitled to charge its customer a travelling rate for such distance in excess of 50 km.
5. The liability of Univa shall be limited in respect of defective parts or material or in respect of defective workmanship only. Univa authorized service agent shall have no liability if, in its opinion, the defect or fault was caused through faulty installation, accidental damage, incorrect usage, misuse or abuse, failure to follow the operating instructions, fire, flood, civil disturbances or any Act of God. The company shall not be responsible for damages caused by insect and/or animal infestation. Univa shall not be obliged to replace rusted or corroded plates, light bulbs, fuses, vitreous enamelware, burners, burner parts, rings and any other items which Univa, in its sole discretion, determines that the life of such item depends on the amount of use and care taken in respect of such item.

6. The guarantee shall become void and cease to operate if the appliance is dismantled by or any repairs to the appliance are affected by any persons not duly authorized by Univa, or if any non-genuine Univa parts are used in the appliance, or if the serial number of the appliance is removed.
7. The product has been designed and manufactured for normal domestic use and the guarantee will accordingly become void and cease to operate if the product is not used for domestic purposes.
8. If the customer is unable to prove the date of purchase of the appliance to the reasonable satisfaction of the representative of a Univa authorized service agent or if no fault or defects are found in the appliance, a Univa authorized service agent shall be entitled to charge for the work done and travelling expenses incurred.
9. If an approved, tested and verified surge protection device (SPD) against voltage surges is not utilized on any Univa branded product, all guarantees are null and void. The correct use of such a device should be proven to claim against the guarantee.

Univa (Pty) Ltd. adheres to the Consumer Protection Act, 2008 as per the Government Gazette for the Republic of South Africa, Volume 526, Dated 29 April 2009, Number 32186

Details of Head Office

- Howick Mews, Waterfall Park, Bekker Road, Vorna Valley, Midrand, Gauteng, South Africa
- P.O. Box 1482, Halfway House, Gauteng, 1685
- Sales & Marketing Tel: +27 11 315 0015 Email: sales@univa.co.za
- Customer Care: Tel: +27 11 315 0015 Email: support@univa.co.za



www.univa.co.za