



Since 1958



Eye-level and Under Counter
Ovens & Hobs
Convection & Multifunction

-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 Built-In Oven and Hob, designed to give years of safe, convenient, economical and trouble-free cooking and baking.

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

ALL SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

IMPORTANT!

Keep this Instruction Manual safe for future reference!

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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 elements of 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 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.

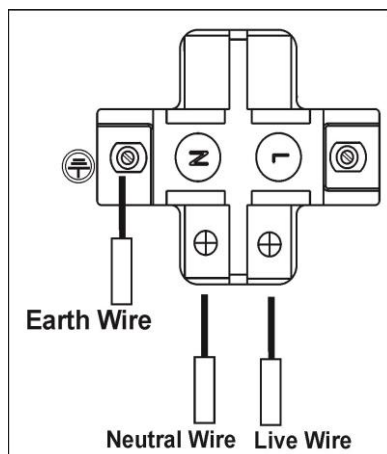
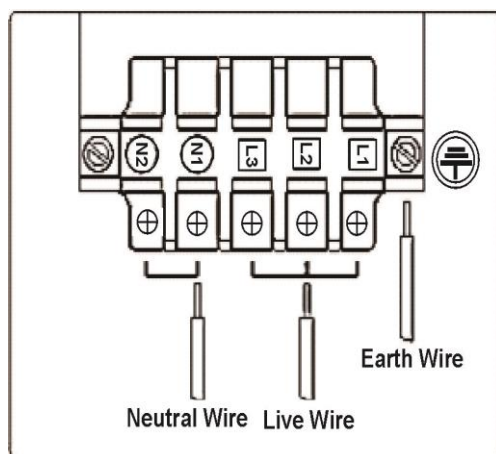
The rated current is printed on the serial number label which is attached to the upper back panel of the stove.

IMPORTANT!

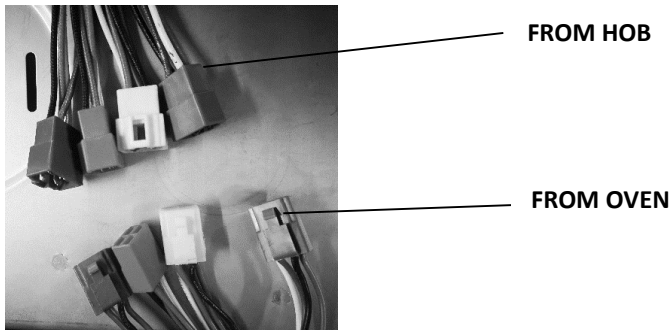
The appliance must not be connected through an earth leakage system, please refer to **S.A.N.S. 10142**.

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

OVEN and HOB CONNECTION TO POWER SUPPLY (According to different models):



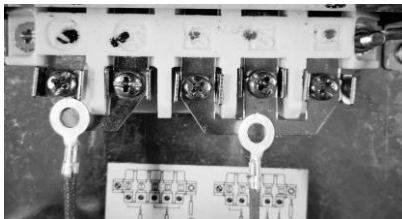
U336* NCP (No Control Panel) HOB CONNECTION TO U336*OVEN:



IMPORTANT!

Connect four Pairs of socket plugs to the corresponding color make sure the connections are fit tightly!

U336CERAN NCP (No Control Panel) HOB CONNECTION TO U336*OVEN:



The two wires coming from the Ceran Hob with round connectors should be installed to the "L" and "N" terminals on the Oven terminal block.



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

The unit should be fitted by a qualified electrician or else the guarantee will become null and void, the manufacturer accepts no liability for any incorrect installation. Installation is not covered under the guarantee.

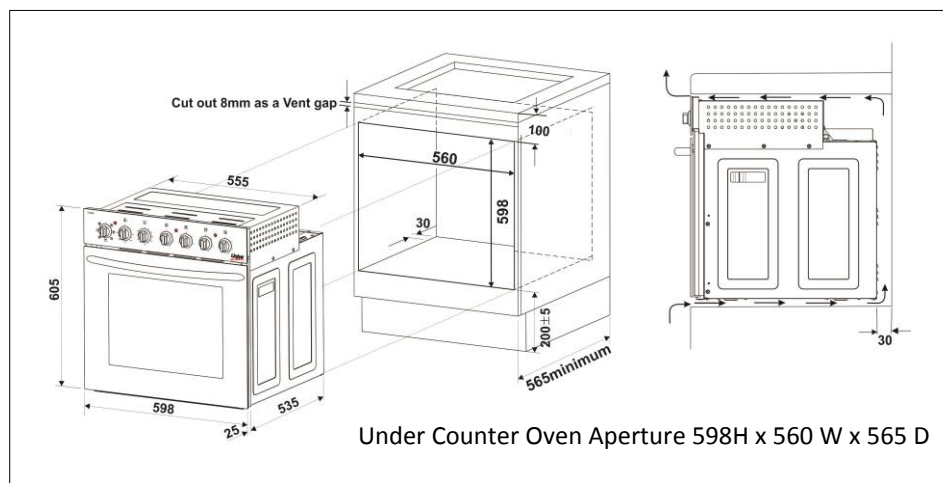
Kitchen cupboards adjacent to the appliance i.e. synthetic laminates, adhesives and surrounding edges should be able to withstand temperatures up to **120°C** without discolouring or delaminating.

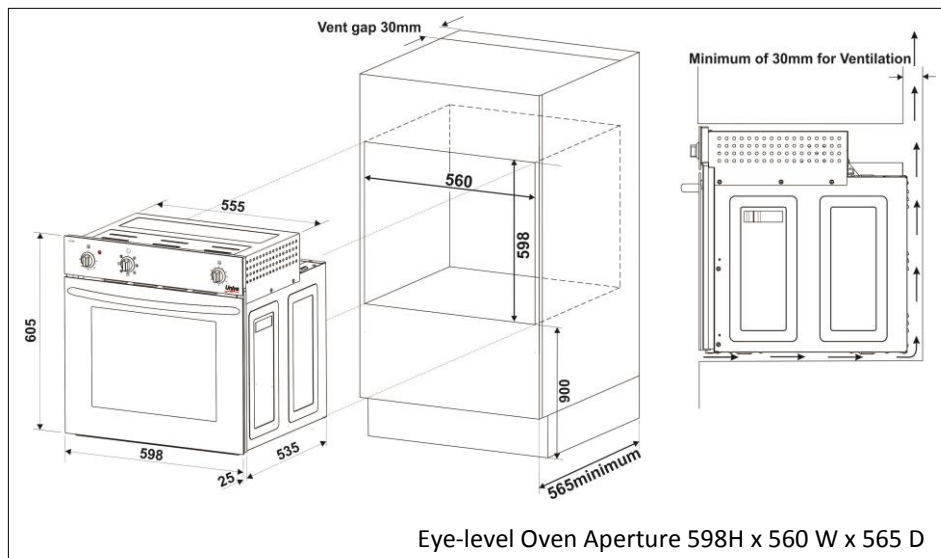
- Ensure adequate ventilation for eye-level or under counter oven and hob installation.
- Remove all packaging materials and wipe the surface of the appliance with a damp cloth and let the surface dry.
- Hobs without a control panel should be installed directly above the oven.
- A seal is supplied with the hob to prevent liquid spills penetrating between the hob and worktop. Do not use silicone.

NOTE:

- ✓ **Heat up the appliance for +- 30 minutes to ensure any protective coatings or layers are burnt off and removed, then switch the oven off.**
- ✓ **Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits**
- ✓ **Ensure that sufficient ventilation is provided for the oven and hob**

Cupboard aperture for Under Counter oven and Eye-level oven:



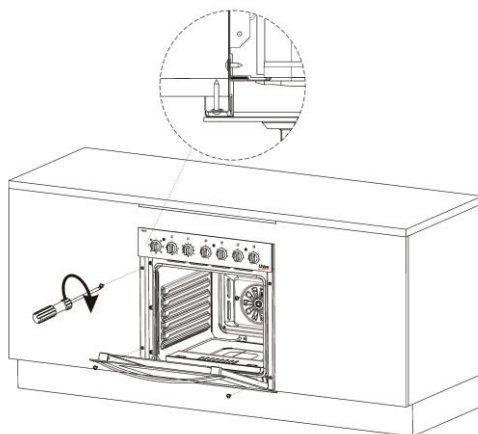


IMPORTANT!

For adequate ventilation, a 30mm-40mm space is required between the rear of the oven and the cabinet. An air vent hole is required in the cabinet

INSTALLATION OF THE OVEN:

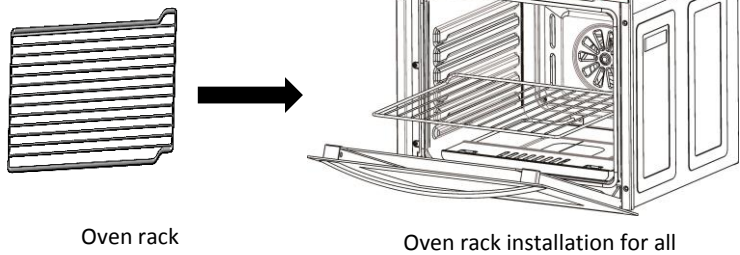
1. Position the oven in the prepared cavity.
2. Open the oven door fully.
3. Use the screws to secure the oven to the cabinetry.



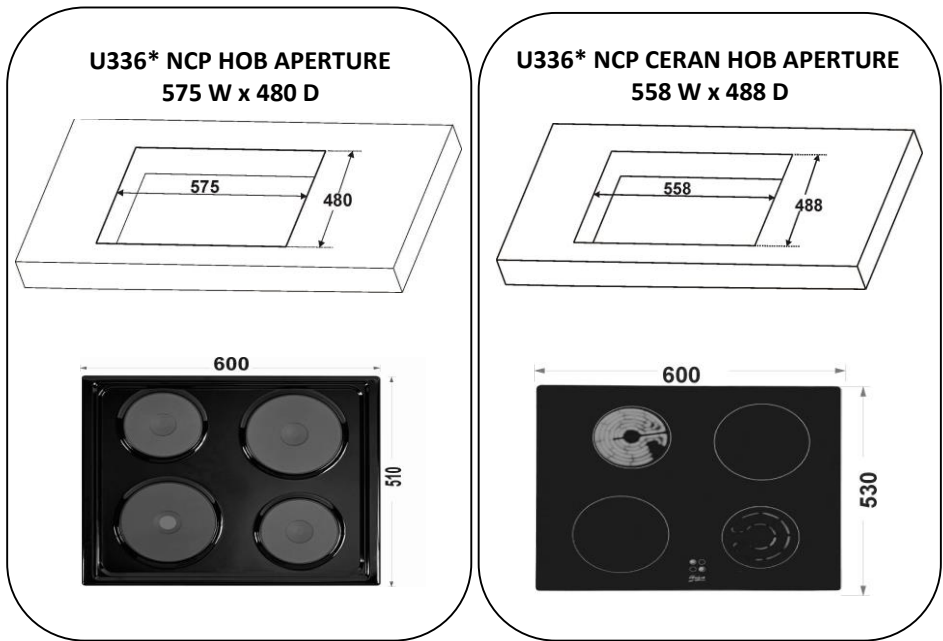
IMPORTANT!

- Do not lift the oven by the door handle.
- Do not over-tighten the screws.
- Do not seal the oven into the cabinetry with silicone or glue. This makes future servicing difficult. UNIVA will not cover the costs of removing the oven, or of damage caused by this removal.

INSTALL OVEN RACK:

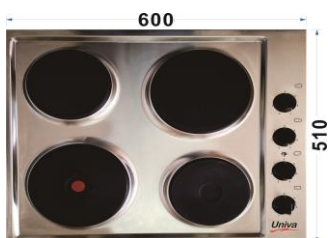
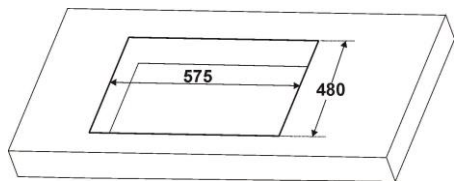


CUPBOARD APERTURE FOR MODELS U336* NCP (No Control Panel) HOBS:

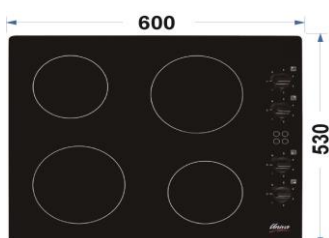
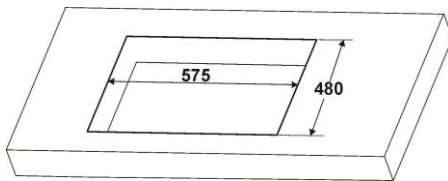


CUPBOARD APERTURE FOR MODELS U156* CONTROL SWITCHES PANEL HOBS:

U156* HOB APERTURE
575 W x 480 D



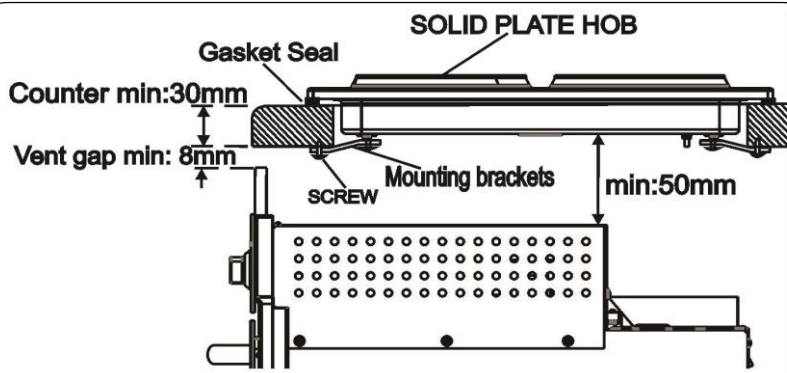
U156 CERAN HOB APERTURE
575 W x 480 D



IMPORTANT!

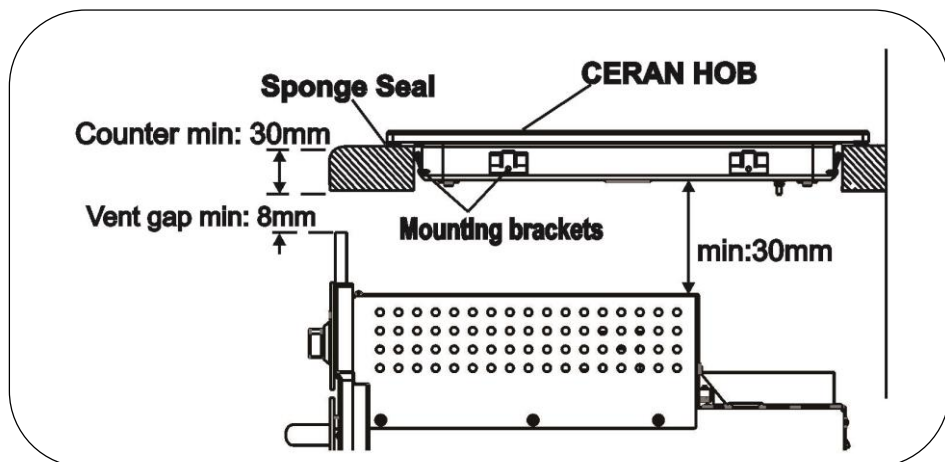
Surfaces, synthetic laminates and adhesives used must be heat resistant (120°C minimum). The materials of the mounting cabinet should take account of these characteristics.

INSTALL THE SOLID PLATE HOBS and CERAN HOBS:



NOTE:

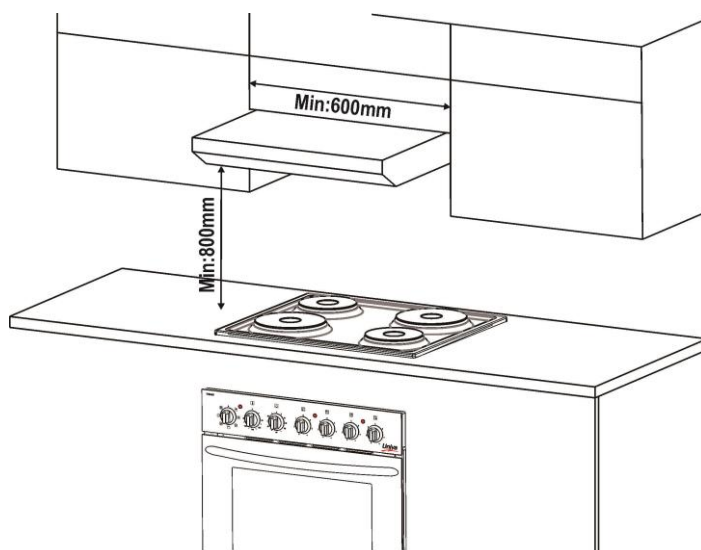
- Use the screws to secure the HOB to the counter.
- Do not over-tighten the screws.



IMPORTANT!

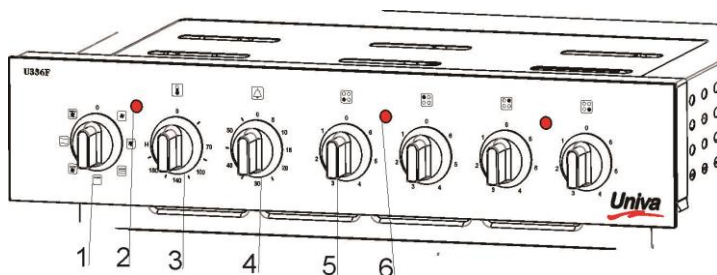
- ✓ For adequate ventilation, a minimum space of 30mm (ceran hob) - 50mm (solid plate hob) is required between the upper part of the oven and the bottom of the HOB. There needs to be a vent hole in the front of the cabinet.
- ✓ A gasket seal must be placed between the HOB and the counter to prevent ablation of the counter surface (solid plate hob only).

INSTALL THE COOKER HOOD:



OPERATING INSTRUCTIONS - OVENS

CONTROL KNOBS ON THE OVEN:



1. Oven function selection knob
2. Oven indicator light
3. Temperature control knob
4. Ringer Timer
5. Plate selector (U336 only)
6. Plate in use indicator light (U336 only)

USING OVEN:

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



Oven Light – Stays on when oven is in use.



Convection Fan – Rapid cooling of the oven.



Defrost Mode – Using the bake-assist element to distribute hot air throughout the oven.



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



Grill – Thermostatically controlled grilling. (The thermostat should be adjusted along with the grill function in order to operate correctly.)



Fan Assisted Grill – Reduces the grill time and ensures succulent meat/ food.



Bake – The top and bottom elements operate together for conventional baking.



Fan Assisted Bake – Hot air is evenly distributed throughout the oven.



Bottom Bake – only bottom element works for moderate baking.



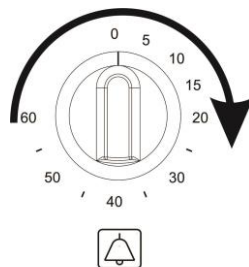
Thermostat – All functions of the oven are thermostatically controlled. "H" is the maximum temperature of 230°C.



Timer – 60 Minute ringer timer.

60 MINUTE RINGER TIMER:-

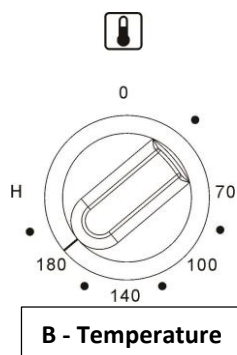
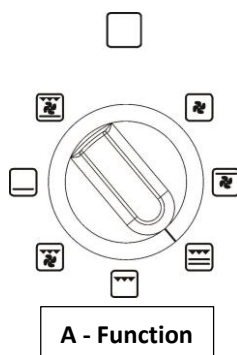
Set the time by turning the switch clockwise. The timer is set for a maximum of 60 minutes and will ring once the selected time has lapsed. To cancel the timer, turn the switch to "0" position



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.

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



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 off when the oven has reached the required temperature and will continue to go "ON" & "OFF" as the oven is thermostatically controlled.
- ✓ Remember to turn all switches to the '0' position when oven is not in use.

- ✓ Heat up the appliance for +- 30 minutes to ensure any production residues or layers are burnt off and removed, then switch the oven off.

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.

Bake – Convection Oven(U336*/U246*)

- Set the oven to the required temperature
- Pre-heat the oven until the required temperature is reached
- The indicator light will glow and remain on until the oven reached the selected temperature. The indicator light will switch off at the selected temperature.
- It is advisable to place the food in the middle of the oven
- Use non-stick coated metal or aluminium baking trays
- Select the correct shelf position for baking
- The oven door must be closed during baking
- The roast pan MUST not be used for baking, only for roasting

Bake – Multifunction Oven(U336*F/U246*F) (The Multifunction Oven uses fan assist to distribute air evenly through the oven)

- Set the oven to the required temperature
- Pre-heat the oven until the required temperature is reached
- The indicator light will glow and remain on until the oven reaches the selected temperature. The indicator light will switch off at the selected temperature
- It is advisable to place the food in the middle of the oven
- Use non-stick coated metal or aluminium baking trays
- Select the correct shelf position for baking
- The oven door must be closed during baking
- The roast pan MUST not be used for baking, only for roasting
- Fan assist ovens require a slightly different technique from conventional ovens.
 - With the air flow this allows a lower temperature to be used. This will result in roasts being more succulent and baked goods will have a better texture.
 - With baking the recipe time will stay the same but a lower temperature needs to be used. The recommended lower temperature is between 10 and 20 degrees Celsius.

WITH PRACTICE EXCELLENT RESULTS WILL BE ACHIEVED

Grill – Convection and Multifunction Oven(U336*/U246*/U336*F/U246*F)

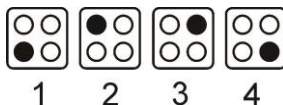
- Select the correct shelf position to grill
- The oven door must be partially open during grill

OPERATING INSTRUCTIONS - HOBS

USING SOLID PLATES HOB (U336NCP/U156):

Plate Controls:

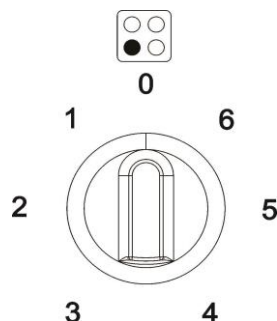
1. Left Front
2. Left Back
3. Right back
4. Right Front



Turn corresponding knob for selected plate clockwise, the plate indicator light will show the plate is on. 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) | Ø180 RAPID 2000W (Hi-speed plate) |
|---------------------|--------------------------------|--------------------------------|---|
| 1 | 100W | 145W | 177W |
| 2 | 170W | 225W | 225W |
| 3 | 255W | 300W | 300W |
| 4 | 510W | 865W | 865W |
| 5 | 750W | 1150W | 1150W |
| 6 | 1000W | 1500W | 2000W |



NOTE THE FOLLOWING:

To protect your plates and to ensure optimum function especially in coastal towns or wet climates, do the following:

- ✓ Switch the new plate on to the highest heat position.
- ✓ Let it burn for the period of 4 minutes.
- ✓ Switch the plates off and rub the surface with a small quantity of clean cooking oil. Do not use previously used fats or cooking oils.
- ✓ Repeat this treatment immediately after each plate has been used during the first four weeks after purchase. It is important that this should be done while the plate is still warm as the heat carbonizes the oil.
- ✓ If this is repeated a sufficient number of times for each cooking plate, the pores of the metal become filled by carbonized oil, thus sealing the surface of the plate against the ingress of moisture or any corrosives such as salt and acid solutions.

- ✓ If any liquid is spilled on the plate while in use, wipe it off as soon as possible.
- ✓ Never scrub the plate with harsh scouring powders, detergents or agents. Never use steel wool on the plate.
- ✓ Do not let moisture lie on a cold plate, wipe it off and switch the plate on for a few minutes so that it can dry thoroughly.
- ✓ Try to use all the plates regularly as an infrequently used plate tends to corrode. If these precautions are taken, no undue rusting of the stove should be experienced, even under coastal conditions.
- ✓ Use a flat pan with the same base diameter as the plate.

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.

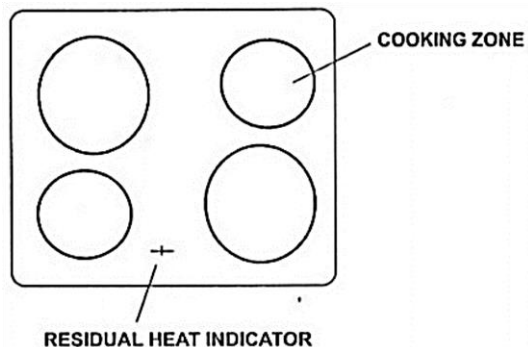
USING CERAMIC HOB (U336C NCP/U156C):

RESIDUAL HEAT INDICATOR (HOT SURFACE INDICATOR) (FOR U336C* ONLY)

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.

WARNING!

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 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
- ✓ Do not allow heavy or sharp objects to fall on the glass-ceramic cooktop.



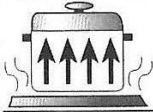
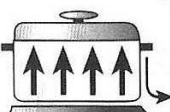
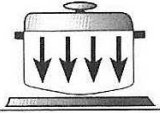
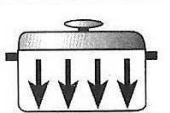


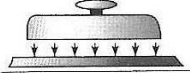
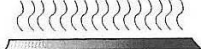
CAUTION! Never use the hob as a heater!

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.

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

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 bake 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.

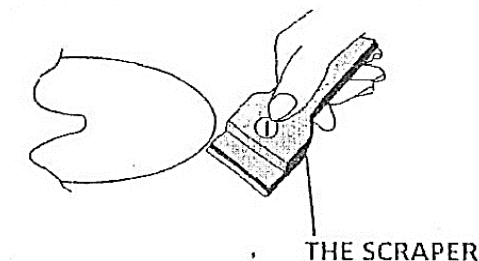
CLEANING THE HOB PLATES

- 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.

CLEANING THE CERAMIC HOB

- Regular cleaning after use will prevent dirt build up and ensure that the hob remains in good condition.

- 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 damp cloth and 'Smooth top cleaner'.
- Wipe the hob surrounds with a hot soapy cloth and dry thoroughly.



CLEANING THE KNOBS AND CONTROL PANELS

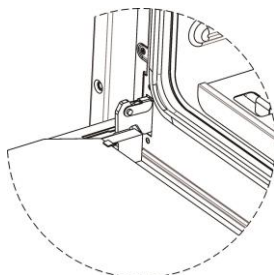
As these are specially designed and easy to clean, wipe with a damp cloth only.

HOW TO REMOVE THE OVEN DOOR

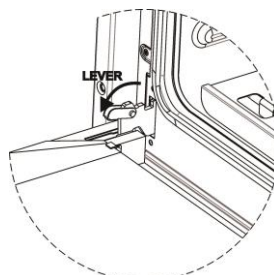
To obtain easier access to the oven cavity for cleaning, it is possible to remove the door.



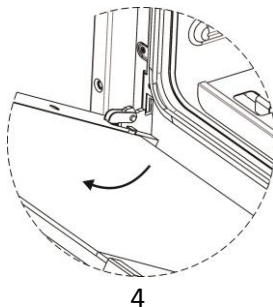
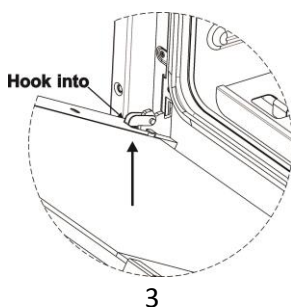
After the door is fitted to the oven, the safety catch should be carefully lowered down again. If the safety catch is not set, it may cause damage to the hinge when closing the door.



1

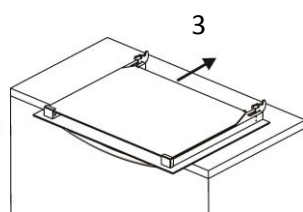
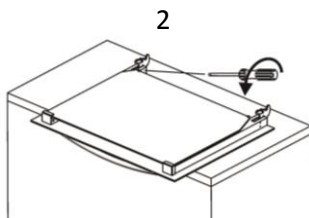
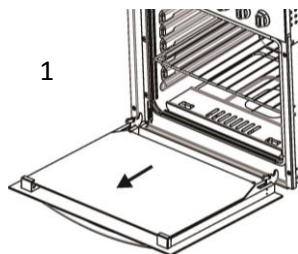


2



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.**

HOW TO CLEAN THE OVEN DOOR



1. Remove the Oven door
2. Place the door on the table, make sure that the glass is flush with the table and the handle overlaps the table, and then remove the two screws on the inner sides of the bottom glass door.
3. Carefully slide the Inner glass out. You are now able to clean both the inner and outer parts of the glass door.
4. **Reinstall the inner glass back into place making sure the two metal clips on the right and left-hand side at the bottom of the door hold the glass firmly in place and reinstall the door back on the oven.**

IMPORTANT!

Don't use any harsh/abrasive cleaners, scouring pads, steel wool or sharp metal scrapers. These scratch the surface, which in turn could result in the glass cracking or shattering.

HOW TO REPLACE THE OVEN LAMP



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.

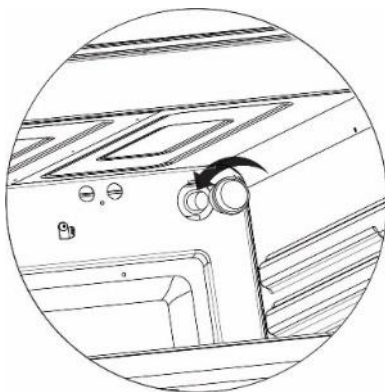
IMPORTANT

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 light does not come on, but the oven is heating. | The light bulb has blown | Replace the light bulb. See instructions in 'CLEANING AND 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

| OVEN | U336* | U336*F | U246* | U246*F |
|---|-------|--------|-------|--------|
| TYPE | | | | |
| -Built-in oven | ✓ | ✓ | | |
| -Eye level oven | | | ✓ | ✓ |
| - Convection oven | ✓ | | ✓ | |
| - Multi-function oven | | ✓ | | ✓ |
| DIMENSIONS-OVEN | | | | |
| -Height (mm) | 606 | 606 | 606 | 606 |
| -Width (mm) | 595 | 595 | 595 | 595 |
| -Depth (mm) | 560 | 560 | 560 | 560 |
| -Weight (kg) | 32 | 33.5 | 32 | 33.5 |
| APERTURE-OVEN | | | | |
| -Height (mm) | 598 | 598 | 598 | 598 |
| -Width (mm) | 560 | 560 | 560 | 560 |
| -Depth (mm) | 565 | 565 | 565 | 565 |
| -Oven Capacity (L) Gross | 84 | 84 | 84 | 84 |
| -Oven Capacity (L) Nett | 77 | 72 | 77 | 72 |
| -Combination Grill Element 1800W/300W | ✓ | ✓ | ✓ | ✓ |
| -Bake Element 1500W | ✓ | ✓ | ✓ | ✓ |
| -Oven Light | ✓ | ✓ | ✓ | ✓ |
| -5 Positions Control With Pre- Heat | ✓ | | ✓ | |
| -8 Positions Control With Fan Assisted | | ✓ | | ✓ |
| -Roast Pan | ✓ | ✓ | ✓ | ✓ |
| -Oven Rack | 2 | 2 | 2 | 2 |
| -Timer | ✓ | ✓ | ✓ | ✓ |
| -Voltage 230Vac/50Hz | ✓ | ✓ | ✓ | ✓ |
| -Max. Power (kW) | 3.7 | 3.7 | 3.7 | 3.7 |

| HOB | U336* NCP | U336C* NCP | U156* | U156C* |
|------------------------------|--------------|---------------|-------|--------|
| TYPE | | | | |
| -NCP HOB | ✓ | ✓ | | |
| - CONTROL SWITCHES HOB | | | ✓ | ✓ |
| - NCP CERAN HOB | | ✓ | | |
| - CONTROL SWITCHES CERAN HOB | | | | ✓ |
| DIMENSIONS-HOB | | | | |
| -Height (mm) | 60 | 60 | 100 | 100 |
| -Width (mm) | 600 | 600 | 600 | 600 |
| -Depth (mm) | 510 | 530 | 510 | 530 |
| APERTURE-HOB | | | | |
| -Width (mm) | 575 | 558 | 575 | 575 |
| -Depth (mm) | 480 | 488 | 480 | 480 |
| PLATE | | | | |
| -1000W Solid Plates | 2 | | 2 | |
| -1500W Solid Plates | 1 | | 1 | |
| -2000W Solid Plates | 1 | | 1 | |
| -1200W Radiate Plates | | 2 | | 2 |
| -1800W Radiate Plates | | 2 | | 2 |
| -Hot Surface Indicator | | ✓ | | |
| -Voltage 230Vac/50Hz | ✓ | ✓ | ✓ | ✓ |
| -Max. Power (kW) | 5.5 | 6 | 5.5 | 6 |

*** :** Represents models such as black enamel, stainless steel, mirror glass, etc.

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, insect and/or animal infestation, failure to follow the operating instructions, fire, floods, civil disturbances and any Act of God, or force majeure. Univa shall not be obliged to replace 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

***ALL SPECIFICATIONS ARE SUBJECTED TO CHANGE WITHOUT PRIOR NOTICE**

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