



APPLIANCES FOR LIVING

**CAGH1, CAGH95X, CAGH75X,
CAGH600CIX, CAGH600X,
CBH46OSS CAGH31B
OPERATION MANUAL**

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.

We ask you to read the instructions in this booklet very carefully as this will allow you to get the best results from using your appliance. KEEP THE DOCUMENTATION OF THIS PRODUCT FOR FUTURE REFERENCE.

TO REGISTER YOUR PRODUCT WITH ARTUSI, PLEASE FILL OUT THE WARRANTY CARD AT THE END OF THIS BOOKLET AND POST IT TO: **REPLY PAID 83617**
LEICHHARDT NSW 2040

Dear Artusi Customer, please read this user manual carefully before using the product and, keep it permanently at your disposal.

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”

“Conforms with the WEEE Regulations.”

BUILT-IN GAS HOB

INSTALLATION AND USER INSTRUCTIONS

CAGH1 CAGH95X CAGH75X CAGH600CIX CAGH600X CBH460SS CAGH31B

Reference to AS/NZS 5601

Note: Do not use the hob until you have read the instruction manual.

Cod:0070302047

PLASTIC

Control knobs.
Wipe with a cloth wrung out in hot soapy water.

STAINLESS STEEL

Cloth wrung out in hot soapy water
Never clean when the top and components are still warm. Do not use metal or abrasive pads, abrasive powders or corrosive spray products. Never leave vinegar, coffee, milk, salty water, lemon or tomato juice for any length of time on the surfaces.

WARNINGS

- Comply with the following instructions, before remounting the parts:
- Check that the heads burners and the relative burner caps, are correctly positioned in their housings.
 - Check that burner head slots have not become clogged by foreign bodies.
 - If it happened installation or after a few times, you find a tap is difficult to open or close do not force it but call for technical assistance urgently.
 - After use, to keep them in good condition, the plates should be treated with specific products, easily found in the shops, to keep the surfaces clean and shining. This will also prevent rust from forming.
 - If any liquid spills over it must always be removed with a sponge.

4. SAFETY INSTRUCTIONS

Make sure that this instruction booklet is read thoroughly and understood before attempting to install or operate this hob.

The instructions are provided in the interest of your safety.

GAS SAFETY REGULATIONS AND USE OF YOUR HOB

- It is a legal requirement that all gas appliances are installed by qualified personnel only in accordance with current legislation. It is your responsibility to ensure compliance with the law.
- Repairs or servicing of this product must only be carried out by an authorised service agent using approved parts.
- No attempt must be made to modify this appliance under any circumstances.
- Cooking appliances can become very hot in use – please keep children and pets away from them.
- Do not allow children to operate or play with any part of the appliance.
- Do not use unstable pans and ensure that the handle is positioned away from the edge of the worktop.
- In the interest of hygiene and safety, please ensure the hob is kept clean.
- This appliance is designed for domestic cooking only. Commercial use will invalidate the warranty.
- Do not cover the hob or place combustible materials on or near the surface even when the hob is not in use.
- Do not fill deep fat frying containers more than one third full of oil and NEVER leave unattended.
- Before cleaning the hob, switch off at the mains.
- When cooking is finished, switch off all controls and allow to cool.
- These appliances are 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.
- If the supply cable is damaged, it must be replaced by the authorised service agent or qualified person only.
- Do not immerse the appliance or the power cable into water or any other liquid.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- DO NOT USE OR STORE FLAMMABLE MATERIALS ON OR NEAR THIS APPLIANCE.
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.
- DO NOT MODIFY THIS APPLIANCE.

5. INSTALLATION INSTRUCTIONS

TECHNICAL INFORMATION

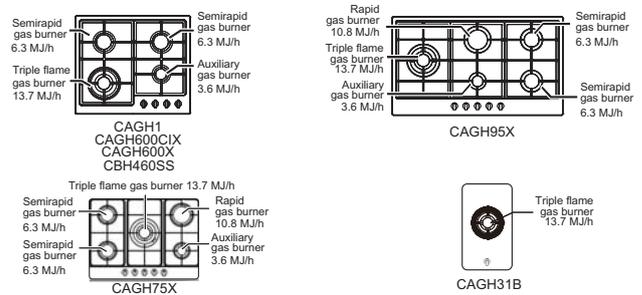
The installation, adjustments, conversions and maintenance listed in this section must be carried out by qualified personnel only.
The safety and automatic adjustment devices of the appliance may only be modified by an authorised service agent.

The installation of this gas hob must comply with Australia and New Zealand standards.
This appliance must be fitted in compliance with the installation rules given above. Also, particular attention must be given to the following requirements for ventilation.

INSTALLATION LOCATION

The appliance may be located in a kitchen, kitchen/diner or utility room, however, it cannot be in a room containing a bath or shower.

1. INTRODUCTION



Even if you have used a gas hob before, it is important that you read these instructions thoroughly before using the appliance, paying particular attention to the installation and safety instructions. If you have any problems installing, operating or cooking with your hob, please check through these instructions to ensure all of them have been adhered to.

WARNING! For your own safety, make sure that these instructions on installation, use and maintenance are followed.

Please keep these instructions in a safe place for future reference.
Should the appliance be sold or transferred, please pass on these instructions to the new owner.

2. YOUR HOB

Applicable for Gas

Type	Triple flame gas burner	Rapid gas burner	Semi-rapid gas burner	Auxiliary gas burner	Material	Flame failure device	Power Supply	Size (mm)	Built-in (mm)
CAGH1 CAGH600CIX CAGH600X CBH460SS	13.7 MJ/h	/	6.3 MJ/h	3.6 MJ/h	Stainless steel	Yes	AC	500x580x90	477x557
CAGH95X	13.7 MJ/h	10.8 MJ/h	6.3 MJ/h	3.6 MJ/h	Stainless steel	Yes	220-240 V 50-60Hz	500x860x90	477x837
CAGH75X	13.7 MJ/h	10.8 MJ/h	6.3 MJ/h	3.6 MJ/h	Stainless steel	Yes		500x680x90	477x557
CAGH31B	13.7 MJ/h	/	/	/	Glass	Yes		303x520x100	287x498

3. CLEANING AND MAINTENANCE

The surface of the hob need to be cleaned after each time they used.

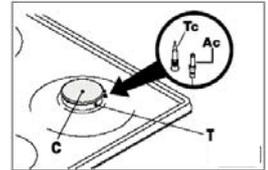
Dayly cleaning

VITREOUS ENAMEL

Hotplate, burner caps, pan supports, enamelled burner caps (C) and burner heads (T) See right figure.
Cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream paste.

approved by the Vitreous Enamel Development Council, liquid cleaner or by rubbing with fine steel wool soap pads.

NOTE: The pan supports can also be cleaned in the dishwasher.



ALUMINIUM

Hotplate burner bodies.

Similar to paint cleaning above. Use a nylon brush to remove any cleaning materials, water or dirt from the hotplate burner bodies. After cleaning, wipe dry and refit to the hob ensuring they are correctly seated.

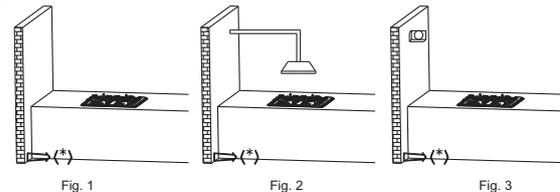
Check parts are reassembled correctly by lighting the burners and allowing to dry out.

VENTILATION RECOMMENDATION

The room must have an opening window or equivalent, some rooms may also require a permanent vent. If the room has a volume between 5-10m³, it will require an air vent of 50cm² effective area, unless it has a door which opens directly to the outside. If the room has a volume of less than 5m³, it will require an air vent of 100cm² effective area (Fig. 1).

When using more than one hotplate at once, open a window if a mechanical extractor is not present or working (Fig. 3).

(* Air inlet minimum section: 100cm²)



UNPACKING THE APPLIANCE

Remove all packaging and make sure the appliance is in perfect condition.

If you have any doubts, do not use the appliance and call your supplier.

Some parts on the appliance are protected by a plastic film. This protective film must be removed before the appliance is used.

The packaging materials should be carefully discarded and not left within easy reach of children as they are a potential hazard.

INSTALLING AND FIXING THE HOB (QUALIFIED PERSONNEL ONLY)

The appliance can be fitted to any worktop with a thickness of 40mm or 50mm.

No overhanging surface or cooker hood should be closer to the hob than 750mm.

Fix the appliance in position (Fig. 4). The sides of the adjacent cabinets above may be lower than 750mm down to 650mm, provided they are heat and steam resistant.

These hobs are supplied with a special seal which prevents liquids from seeping underneath the appliance. Follow these instructions in order to correctly fit this seal:

Detach the seals from their backing ensuring that the transparent protection still adheres to the seal. Turn the hob over and correctly position seal "E" (Fig. 5) under the edge of the hob so that the outer part of the seal perfectly matches the outer edge of the hob. The ends of the strips must fit together without overlapping. Fix the seal to the hob evenly and securely, pressing it firmly in place.

Unit: mm

CAGH1 CAGH75X CAGH600CIX
CAGH600X CBH460SS

A	B	C	D	E	F	G
557	477	65	62	150min	90min	750min

CAGH95X

A	B	C	D	E	F	G
837	477	65	62	150min	90min	750min

CAGH31B

A	B	C	D	E	F	G
287	498	65	62	150min	90min	750min

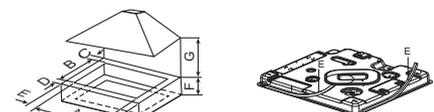


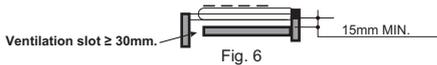
Fig. 4

Fig. 5

INSTALLATION OPTIONS

When fitting a gas hob above a drawer or a standard housing unit, suitable precautions must be taken to prevent contact with the work surface as it can become very hot during operation. The recommended method is to fix a wooden panel within the cabinet at a distance of 15mm below the underside of the hob (Fig. 6).

This panel must have adequate ventilation to the rear.

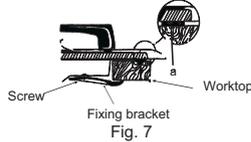


The panel underneath the hob must be easily removable to allow for any servicing requirements.

INSERTING AND FIXING THE HOB

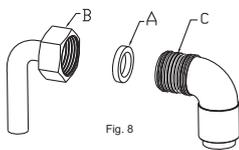
Before inserting the hob into the work surface, place the adhesive seal (a) (Fig. 7) around the underside edge of the hob. It is important to fix this seal evenly without gaps or overlap to prevent liquids from seeping underneath the hob. Please follow the below instructions:

- 1) Remove the pan stands and burner caps before turning the hob upside down, taking care not to damage the ignition plugs and thermocouples.
- 2) Place the seal around the bottom edge of the hob as shown in the illustration below.
- 3) Place the hob in the installation opening and push it down so that the hob is resting firmly on the worktop.



- 4) Secure the hob in position using the fixing brackets supplied. Screw one end of the bracket into the pre-drilled holes in the underside of the hob. The other end of the bracket should be located underneath the worktop to secure the hob in position.

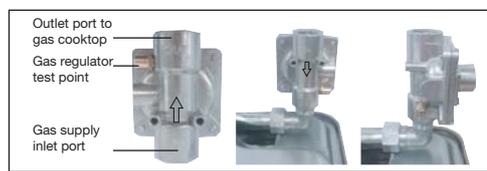
GAS CONNECTION (QUALIFIED PERSONNEL ONLY)
The gas inlet fitting for these appliances is a 1/2" male threaded conic gas type, complying with ISO 7-1 standards. Please ensure that the connection is made using a rigid pipe. When making the gas connection, it is important to place the gasket (A) in between the inlet pipe (C) and the elbow (B) to ensure a tight gas seal (Fig. 8).



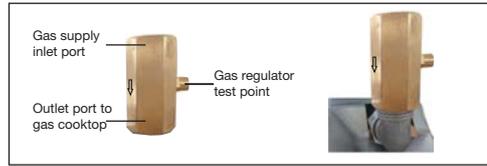
Gas connection

• **Accessibility:** Make sure that it is possible to run gas lines to the gas connection point of the appliance. The gas connection point must be accessible without having to remove the cooktop. If a flexible hose is used, the connection point must also be accessible without having to remove the cooktop.

• **Natural gas connection:** Using the supplied gas regulator, remove the dust seals on the inlet and outlet ports and position the "OUT" port of the regulator towards the gas inlet pipe of the cooktop. Using a suitable thread sealant, screw the regulator on and ensure that it is orientated with easy access to the test point. Connect the appropriate Natural Gas supply to the "IN" port of the gas regulator.



• **ULPG connection:** Using the supplied gas regulator, remove the dust seals on the inlet and outlet ports and position the outlet port of the regulator towards the gas inlet pipe of the cooktop. Using a suitable thread sealant, screw the regulator on and ensure that it is orientated with easy access to the test point. Connect the appropriate ULPG supply to the inlet port of the gas regulator.



ELECTRICAL CONNECTION

The appliance must be connected to the mains supply by a qualified gas engineer using fixed wiring via a double pole switched fused spur outlet protected by a 3A fuse and with a contact separation of at least 3mm in all poles.

We recommend that the appliance is connected by a qualified electrician.

The wires in the mains lead are coloured in accordance with the following code:
Green & Yellow = Earth, Blue = Neutral, Brown = Live.

CONNECTION DIAGRAM		CAGH1 CAGH600CX CAGH600X CBH460SS	CAGH95X	Recommended type of connection lead
Caution! Voltage of heating elements 220-240V Caution! In the event of any connection the safety wire must be connected to the PE terminal.				
For 220-240V earthed one-phase connection, the bridges connect L and N terminals, safety wire to PE				

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.

4

NATURAL GAS TO LPG CONVERSION

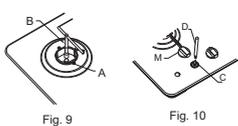
This conversion must only be carried out by a competent person (i.e. a Gas Safe registered fitter).

Instructions to fit replacement injectors:

1. Disconnect the appliance from the gas and electrical supplies.
2. Remove burner components "B" and pan supports (Fig. 9).
3. Remove the injectors "A" (Fig. 9) with a socket spanner and replace with the corresponding injectors.

Setting up minimum flow rates:

1. Remove the control knobs "M" (Fig. 10).
2. Turn on the LP gas supply, light the burners and turn the controls to the minimum position as indicated by the small flame.
3. Insert a small screwdriver "D" (Fig. 10) into the hole at the top of the tap "C" and turn the adjustment screw left or right until the flame of the burner is conveniently regulated to the low position.
4. Make sure when turning quickly from full position to reduced rate position that the flame does not extinguish.
5. Replace the knobs.



INJECTOR REPLACEMENT TABLE

BURNERS	GAS	NORMAL RATE	INJECTOR DIAMETER
DESCRIPTION		MJ/h	mm
1 AUXILIARY	2.75 Kpa Universal - LPG	3.6	0.52
	1.0 Kpa natural gas	3.6	0.87
2 SEMIRAPID	2.75 Kpa Universal - LPG	6.3	0.68
	1.0 Kpa natural gas	6.3	1.11
3 RAPID	2.75 Kpa Universal - LPG	10.8	0.9
	1.0 Kpa natural gas	10.8	1.45
4 TRIPLE FLAME	2.75 Kpa Universal - LPG	13.7	1.03
	1.0 Kpa natural gas	13.7	1.62

6. USER INSTRUCTIONS

1. To light the hob, push down the appropriate knob and turn anti-clockwise to the large flame symbol (Fig.11).
2. Keep the knob depressed until the burner lights.
3. Turn the knob to the required setting.
4. In the event of the burner flames being accidentally extinguished, turn off the burner immediately and do not attempt to reignite for at least 1 minute.

NOTE: Matches can be used to light the burners in the event of a power failure. Keep the control knob pressed in for 15 seconds ensuring the burner stays lit when released. If the burner fails to stay lit wait for 1 minute before relighting.

• Closed position

• Full position

• Reduced rate position



Fig.11

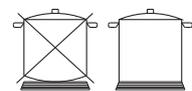


Fig.12

SELECT THE RIGHT BURNER

Use an appropriately sized pan with a flat bottom for each burner (see the table below and Fig.12). When the contents of the pan start to boil, turn the knob down to reduced rate position. Always put a lid on the pan.

NOTE: Please do not use pots or pans that overlap the boundaries of the hob.

Burners	Triple Flame	Rapid	Semirapid	Auxiliary
	13.7 MJ/h	10.8 MJ/h	6.3 MJ/h	3.6 MJ/h
Φpans in cm	24-26	20-22	16-18	10-14

Correct Disposal of This Product:

This marking indicates that this product should not be disposed of together with other household waste. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote sustainable re-use of material resources. To return your unwanted product, please use local return and collect systems or contact the retailer where the product was purchased. They should be able to take the appliance for environmentally-safe recycling.



7. TROUBLESHOOTING

Check the guide below if there is a problem with the hob.

UNEVEN OR YELLOW FLAME RATHER THAN BLUE.

Switch off and check the following points:

1. Are the burners fitted correctly?
2. Are the holes in the burner clear?
3. Check that no dust has fallen into the flame turning it yellow.

BURNER FAILING TO IGNITE?

Check that the power is turned on or that the fuse has not blown.

Make sure that the ignitor is not coated with food spillage.

SPARK BUT NO GAS?

Make sure the gas is turned on.

Check that the burner holes are not blocked.

SMELL GAS?

Check to see if any gas taps have been left on.

If they are off, switch the gas off at the mains and call a service agent.

WARNING! DO NOT check with a naked flame, strike any matches or press ignitor.

STILL NOT WORKING?

Call a service agent.

ATTENTION!

This appliance must be installed in compliance with the current regulations and only installed in rooms equipped with adequate ventilation.

Consult the instruction manual before proceeding with installation or use of the appliance.

6

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Worldwide Appliances Pty Limited
A.B.N. 45868077422

Office:

48-50 Moore Street, Leichhardt N.S.W 2040

Post:

Locked Bag 3000, Annandale, N.S.W 2038

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. 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

12 months warranty products:

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

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.

*To locate your closest artusi authorised service agent please contact us on 1300 652 100 or visit www.artusi.com.au

ALL SERVICE CALLS MUST BE BOOKED THROUGH AN AUTHORISED DEALER OR WARRANTY DEPARTMENT ON 1300 652 100 OR stokesaps.com.au/artusi-service

01032014



Warranty Card tear off

WARRANTY REGISTRATION CARD
01052013

Please complete and send to ARTUSI at: REPLY PAID 83617
LEICHHARDT NSW 2040

Last Name:		First Name:	
Address:			
State:	Postcode:	Email:	
Home Phone:		Mobile:	
Purchase Date: / /		(Please attach proof of purchase to validate warranty)	

MODEL NUMBER	SERIAL NUMBER (if you cannot locate the serial number please call ARTUSI on 1300 694 583)
1	
2	
3	
4	

01032014



DISCLAIMER

Worldwide Appliances PTY LTD, trading as ARTUSI, is continually seeking ways to improve the design specifications, aesthetics and production techniques of its products. As a result alterations to our products and designs take place continually. Whilst every effort is made to produce information and literature that is up to date, this brochure should not be regarded as an infallible guide to the current specifications, nor does it constitute an offer for the sale of any particular product. Product dimensions indicated in our literature is indicative only. Actual product only should be used to define dimension cutouts. Distributors, and retailers are not agents of ARTUSI and are not authorised to bind ARTUSI by any express or implied undertaking or representation.

ARTUSI OFFICES ARE OPEN DAILY FROM 9AM-5PM AND SATURDAYS 10AM-4PM

NSW & ACT (HEAD OFFICE)
48-50 MOORE STREET
LEICHHARDT
F 02 8569 4699

VIC, TAS & SA
1211 TOORAK ROAD
CAMBERWELL
F 03 9809 2155

QLD
1/42 CAVENDISH ROAD
COORPAROO
F 07 3397 0850

WA & NT
UNIT 10/55 HOWE STREET
OSBORNE PARK
F 08 9201 9188

NZ
PO BOX 11160
SOCKBURN CHRISTCHURCH
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