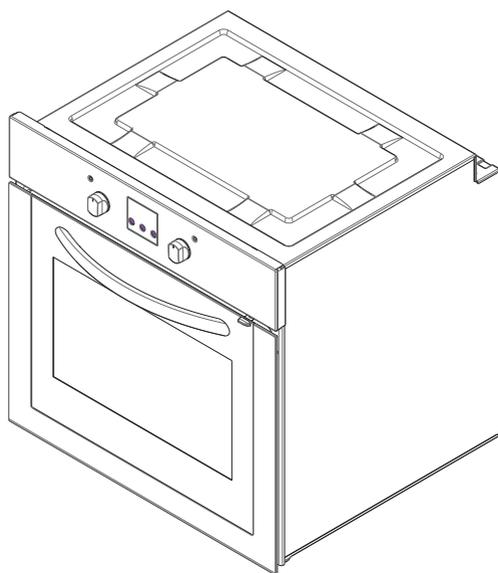
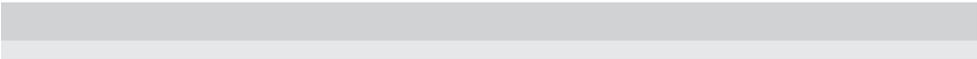




WO600/2 S

**OPERATING AND INSTALLATION
INSTRUCTIONS OF
BUILT-IN OVEN**





Dear Customer,

We take offering quality products more than your expectation as goal, offers you the products produced in modern facilities carefully and particularly tested for quality.

Your manual is prepared in order to help you to use your appliance that is manufactured by the most recent technology, with confidence and maximum efficiency.

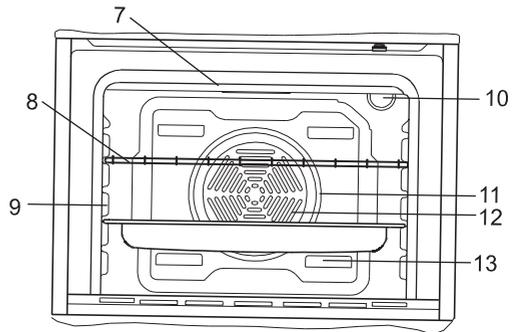
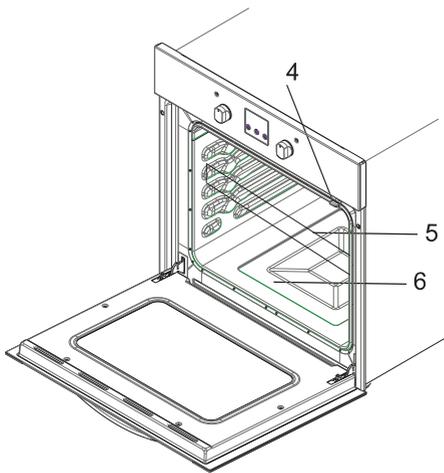
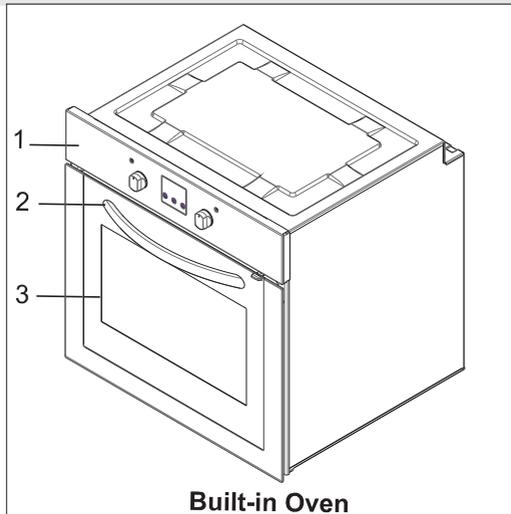
Before use of your appliance, carefully read this guide that includes the basic information for right and safe installation, maintenance and use. Contact to the nearest Authorized Service for mounting of your product.



Contents

- 1-** Presentation and size of product
- 2-** Warnings
- 3-** Preparation for installation and use
- 4-** Using the oven
- 5-** Cleaning and maintenance of your product
- 6-** Service and Transport

PART 1: PRESENTATION AND SIZE OF PRODUCT



LIST OF COMPONENTS :

- | | |
|---|---|
| 1- Control panel | 8- Wire Grill |
| 2- Handle | 9- Racks |
| 3- Oven Door | 10- Oven Light |
| 4- Child Lock | 11- Turbo Heating Element(behind the plate) |
| 5- Tray | 12- Fan (behind the plate) |
| 6- Lower Heating Element (behind the plate) | 13- Air Outlet Shutters |
| 7- Upper Heating Element (behind the plate) | |

PART 2 SAFETY WARNINGS

READ THESE INSTRUCTIONS CAREFULLY AND COMPLETELY BEFORE USING YOUR APPLIANCE, AND KEEP IT IN A CONVENIENT PLACE FOR REFERENCE WHEN NECESSARY.

THIS MANUAL IS PREPARED FOR MORE THAN ONE MODEL IN COMMON. YOUR APPLIANCE MAY NOT HAVE SOME OF THE FEATURES THAT ARE EXPLAINED IN THIS MANUAL. PAY ATTENTION TO THE EXPRESSIONS THAT HAVE FIGURES, WHILE YOU ARE READING THE OPERATING MANUAL.

General Safety Warnings

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

-
-
- During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
 - During use, handles held for short periods in normal use can get hot.
 - Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass and other surface since they can scratch the surface, which may result in shattering of the glass or damage to the surface.
 - Do not use steam cleaners for cleaning the appliance.
 - **WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
 - **CAUTION:** Accessible parts may be hot when the cooking or grilling is in use. Young children should be kept away.
 - Your appliance is produced in accordance with all applicable local and international standards and regulations.
 - Maintenance and repair work must be made only by authorized service technicians. Installation and repair work that is carried out by unauthorized technicians may endanger you. It is dangerous to alter or modify the specifications of the appliance in any way.
 - Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the requirements of the appliance are compatible. The requirements for this appliance are stated on the label.
 - **CAUTION:** This appliance is designed only for cooking food and is intended for indoor domestic household use only and should not be used for any other purpose or in any other application, such as for non-domestic use or in a commercial environment or room heating.
 - Do not try to lift or move the appliance by pulling the door handle.
 - All possible security measures have been taken to ensure your safety. Since the glass may break, you should be careful while cleaning to avoid scratching. Avoid hitting or knocking on the glass with accessories.

- Ensure that the supply cord is not wedged during the installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.
- While the oven door is open, do not let children climb on the door or sit on it.

Installation Warnings

- Do not operate the appliance before it is fully installed.
- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement and installation by unauthorized people.
- When you unpack the appliance, make sure that it is not damaged during transportation. In case of any defect; do not use the appliance and contact a qualified service agent immediately. As the materials used for packaging (nylon, staplers, styrofoam...etc) may cause harmful effects to children, they should be collected and removed immediately.
- Protect your appliance against atmospheric effects. Do not expose it to effects such as sun, rain, snow etc.
- The surrounding materials of the appliance (cabinet) must be able to withstand a temperature of min 100°C.

During usage

- When you first run your oven a certain smell will emanate from the insulation materials and the heater elements. For this reason, before using your oven, run it empty at maximum temperature for 45 minutes. At the same time you need to properly ventilate the environment in which the product is installed.
 - During usage, the outer and inner surfaces of the oven get hot. While opening the oven door, step back to avoid the hot steam coming out of the oven. There may be a risk of burns.
 - Do not put flammable or combustible materials, in or near the appliance when it is operating.
 - Always use oven gloves to remove and replace food in the oven.
 - Do not leave the cooker while cooking with solid or liquid oils. They may catch fire on condition of extreme heating. Never pour water on to flames that are caused by oil. Cover the saucepan or frypan with its cover in order to choke the flame that has occurred in this case and turn the cooker off.
 - If you will not use the appliance for a long time, plug it off. Keep the main control switch off. Also when you do not use the appliance, keep the gas valve off.
 - Make sure the appliance control knobs are always in the "0" (stop) position when it is not used.
 - The trays incline when pulled out. Be careful not to let hot liquid spill over.
 - When the door or drawer of the oven is open, do not leave anything on it. You may unbalance your appliance or break the cover.
 - Do not put heavy things or flammable or ignitable goods (nylon, plastic bag, paper, cloth...etc) into the drawer. This includes cookware with plastic accessories (e.g. handles).
 - Do not hang towels, dishcloths or clothes from the appliance or its handles.
- ### **During cleaning and maintenance**
- Always turn the appliance off before operations such as cleaning or maintenance. You can do it after plugging the appliance off or turning the main switches off.
 - Do not remove the control knobs to clean the control panel.

TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS USE ORIGINAL SPARE PARTS AND TO CALL ONLY OUR AUTHORIZED SERVICE AGENTS IN CASE OF NEED.

PART 3: PREPARATION FOR INSTALLATION AND USE

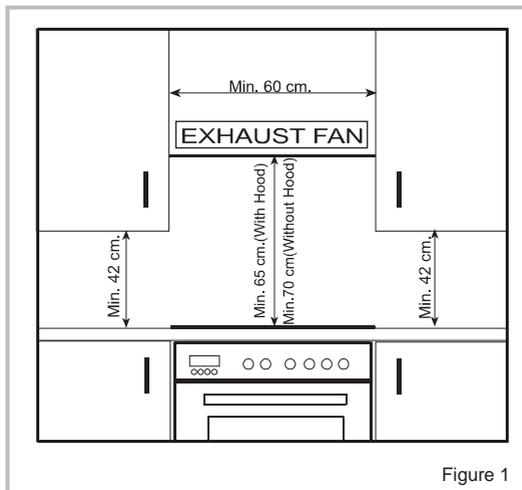
Manufactured with best quality parts and materials, this modern, functional and practical oven will meet your needs in all respects. Make sure to read the manual to obtain successful results and not to experience any problems in the future. The information given below contain rules that are necessary for correct positioning and service operations. They should be read without fail especially by the technician who will position the appliance.

CONTACT THE AUTHORIZED SERVICE FOR INSTALLATION OF YOUR OVEN!

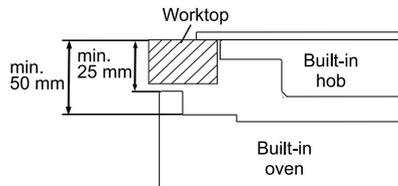
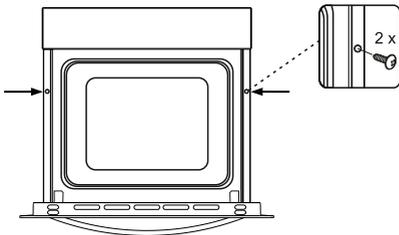
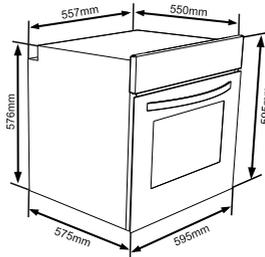
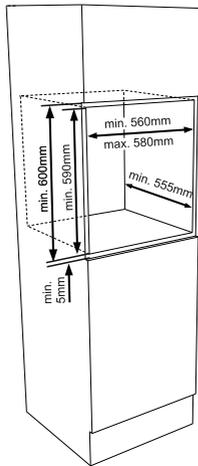
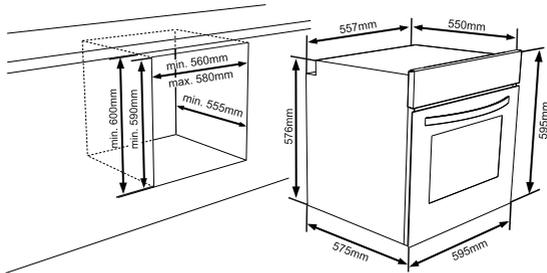
3.1. CHOOSING A PLACE FOR THE OVEN

There are several points to pay attention to when choosing a place for your oven. Make sure to take into account our recommendations below in order to prevent any problems and dangerous situations, which might occur later!

- When choosing a place for the oven, attention should be paid that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which quickly catch fire.
- Furnitures surrounding the oven must be made of materials resistant to heat more than 50 C° of the room temperature.
- Required changes to wall cabinets and exhaust fans above the built-in combined product as well as minimum heights from the oven board are shown in Figure 1. Accordingly, the exhaust fan should be at a minimum height of 65 cm from the hob board. If there is no exhaust fan the height should not be less than 70 cm.



3.2. INSTALLATION OF BUILT-IN OVEN



Insert the oven into the cabinet by pushing it forward. Open the oven door and insert 2 screws in the holes located on the oven frame. While the product frame touches the wooden surface of cabinet, tighten the screws.

If the oven is installed under a hob, the distance between the worktop and the top panel of the oven must be minimum 50 mm and the distance between the worktop and the top of control panel must be minimum 25 mm.

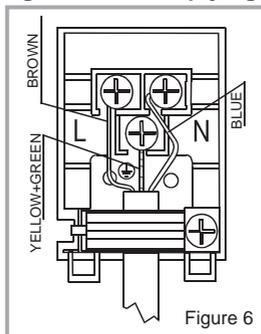
The dimensions and material of the cabinet in which the oven will be installed must be correct and resistant to increases in temperature. In a correct installation, contact with electrical or insulated parts must be prevented. Insulating parts need to be fitted in a way to ensure that they cannot be removed by using any kind of tool. Installing the appliance in the close vicinity of a refrigerator or a deep-freezer is not recommended. Otherwise, the performance of the above-mentioned appliances will be negatively affected due to emanating heat. After removing your oven from its packaging, be sure that the oven is not harmed. In case, you suspect of any damage to the appliance, do not use it; immediately contact Authorized Service.

3.3. WIRING AND SAFETY OF BUILT-IN OVEN

The instructions given below must be followed without fail during wiring :

- The earthing cable must be connected via the screw with the earthing mark. Supply cable connection must be as shown in Figure 6. If there is no earthed outlet conforming to regulations in the installation environment, call the Authorized Service immediately.
- The earthed outlet must be in close vicinity of the appliance. Never use an extension cord.
- The supply cable should not contact the product's hot surface.
- In case of any damage to the supply cable, make sure to call the Authorized Service. The cable must be replaced by the Authorized Service.
- Wiring of the appliance must be performed by the Authorized Service. H05VV-F type supply cable must be used.
- Faulty wiring may damage the appliance. Such a damage will not be covered under the warranty.
- The appliance is designed to connect to 220-240V~ electricity. If the electricity is different than the value given above, call the Authorized Service immediately.

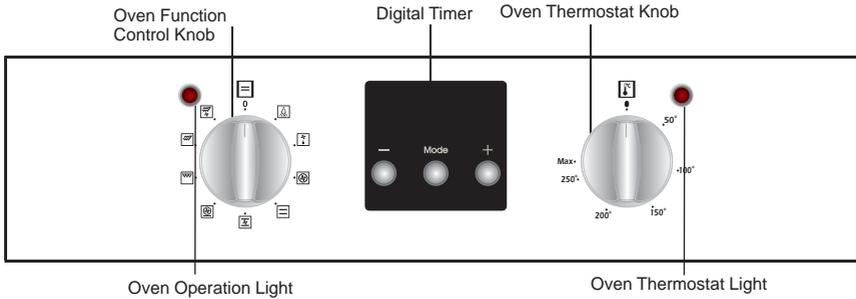
The Manufacturer Firm declares that it bears no responsibility whatsoever for any kind of damage and loss arising from not complying with safety norms!



PART 4: USING THE OVEN

4.1 CONTROL PANELS

Built_in Oven



Oven Function Control Knob:

To select the desired cooking function, turn the knob to the related symbol(Figure 11). the details of the oven functions have been explained in Table 1 and next part.

Oven Thermostat Knob:

After cooking function set, desired temperature can be adjusted by oven thermostat knob (figure 12) and oven start to operate (timer must be adjusted, if available). Thermostat signal light will be on or off according to thermostat operation.

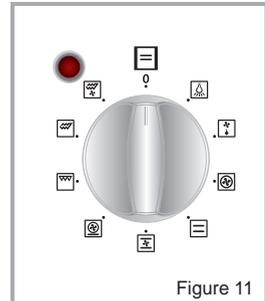


Figure 11

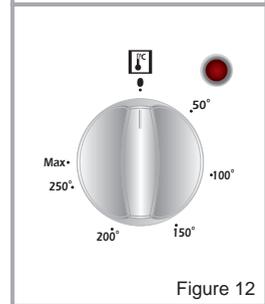


Figure 12

4.2. USING THE OVEN FUNCTION CONTROL BUTTON



Oven Lamp

Only the oven light will be turned on and it remains on in all the cooking functions.



Static Cooking Function

The oven's thermostat and warning lights will be turned on, the lower and upper heating elements will start operating.

The static cooking function emits heat, ensuring even cooking of the lower and upper food. This is ideal for making pastries, cakes, baked pasta, lasagne and pizza. Preheating the oven for 10 minutes is recommended and it is best to cook on only one shelf at a time in this function.



Defrost Function

The oven's warning lights will be turned on, the fan starts operating.

To use the defrost function, take your frozen food and place it in the oven on a shelf placed in the third slot from the bottom. It is recommended that you can place an oven tray under the defrosting food, to catch the water accumulated due to melting ice. This function will not cook or bake your food, it will only help to defrost it.



Turbo Function

The oven's thermostat and warning lights will be turned on, the ring heating element and fan will start operating.

The turbo function evenly disperse the heat in the oven. All foods on all racks will be cooked evenly. It is recommended to pre-heat the oven about 10 minutes.



Fan Function

The oven's thermostat and warning lights will be turned on, the upper and lower heating elements and fan will start operating.

This function is very good for obtaining results in baking pastry. Cooking is carried out by the lower and upper heating element within the oven and by the fan providing air circulation, which will give a slight grill effect to the food. It is recommended to pre-heat the oven about 10 minutes.



Grilling Function

The oven's thermostat and warning lights will be turned on, the grill heating element will start operating.

The function is used for grilling and toasting foods, use the upper shelves of oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray beneath to catch any drips of oil or fat. It is recommended to pre-heat the oven about 10 minutes.

Warning: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.



Faster Grilling Function

The oven's thermostat and warning lights will be turned on, the grill and upper heating elements will start operating.

The function is used for faster grilling and for covering a larger surface area, such as grilling meats, use the upper shelves of oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray beneath to catch any drips of oil or fat. It is recommended to pre-heat the oven about 10 minutes.

Warning: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.



Pizza Function

The oven's thermostat and warning lights will be turned on, the ring and lower heating elements and fan will start operating.

Fan and lower heating function is ideal for baking food, such as pizza, equally in a short time. While the fan evenly disperses the heat of the oven, the lower heating element ensures the baking of food dough.



Double Grill and Fan Function

The oven's thermostat and warning lights will be turned on, the grill and upper heating elements and fan will start operating.

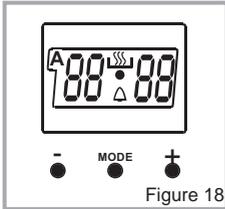
The function is used for faster grilling of thicker foods and for covering a larger surface area. Both the upper heating elements and grill will be energised along with the fan to ensure even cooking. Use the upper shelves of oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray beneath to catch any drips of oil or fat. It is recommended to pre-heat the oven about 10 minutes.

Warning: When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.

ENERGY SAVING

- During use of electrical cookers , it is required to use saucepans having flat bases.
- Choose a cookware of proper size.
- Using a lid will reduce cooking times.
- Minimize the amount of liquid or fat to reduce cooking times.
- When liquid starts boiling ,reduce the temperature setting.
- Oven door should not be opened often during cooking period.

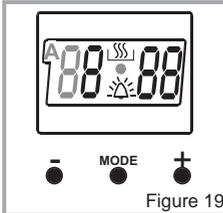
4.3. USING THE DIGITAL TIMER



Time Adjustment :

The time must be adjusted before starting to use the oven. Following the power supply to the oven, the symbol (A) and the three "0" on the screen will begin to flash. Press the (+) and (-) keys simultaneously. The  symbol will appear on the screen. Also, the dot in the middle of the screen will begin to flash. Using the (+) and (-) keys, adjust the day's time while this dot is flashing. After the adjustment, it should be expected that the dot will be lit continuously.

Following the power supply to the oven, when the symbol (A) and the three << 0 >>s on the screen begin to flash, the oven cannot be operated using the control buttons. When the (+) and (-) keys are pressed simultaneously for time adjustment, the  symbol will appear on the screen. When this symbol appears on the screen, you can manually operate the oven part. **As the adjusted time will be reset in the event of a power failure, time adjustment operation will have to be performed again.**



Audible Warning Time Adjustment :

The time must be adjusted before starting to use the oven. Following the power supply to the oven, the symbol (A) and the three "0" on the screen will begin to flash. Press the (+) and (-) keys simultaneously. The  symbol will appear on the screen. Also, the dot in the middle

of the screen will begin to flash. Using the (+) and (-) keys, adjust the day's time while this dot is flashing. After the adjustment, it should be expected that the dot will be lit continuously. This function can be used to receive audible warning at the completion of the adjusted time period.

Press the MODE key in the middle. The Δ symbol will flash on the screen. Also three "0"s will appear. Adjust the desired time period for the warning by using (+) and (-) keys while the Δ symbol is flashing. Some time after the completion of the adjustment, the Δ symbol will begin to light continuously. When the Δ symbol begins to light continuously, the audible warning time adjustment is done.

The audible warning time can be set to a time between the time range of 0 and 23.59.

When the set time is up, the timer gives an audible warning and the Δ symbol begins to flash on the screen. Pressing any key will stop the audible warning and the Δ symbol disappears on the screen.

Audible Warning time adjustment is for warning purposes only. The oven will not be activated at this function.

Semi - Automatic Time Adjustment According to Cooking Period :

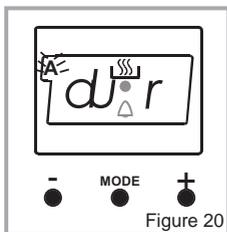


Figure 20

This function is used to cook in the desired time range. The foods to be cooked are put into the oven. The oven is adjusted to the desired cooking function. The oven thermostat is adjusted to the desired degree depending on the dish to be cooked. Keep pressing on the MODE button until you see “stop” on the timer screen. When you see “stop” on the timer screen, the symbol (A) will begin to flash. Adjusted the cooking period for the food you wish to cook, by using the (+) and (-) keys while the timer is in

this position. Some time after the adjustment operation is completed, the day’s time will appear on the screen and the symbols (A) and 🕒 will begin to continuously light on the screen. While doing this, the oven will also start to operate.

A cooking period between the time range of 0 and 10 hours can be set. At the completion of the set duration, the timer will stop the oven and give an audible warning. Also, the symbol (A) will begin to flash on the screen. After bringing the oven button and oven thermostat button to 0 position, pressing any button of the timer will end the audible warning. Also, the timer will be brought to manual use function.

Semi-Automatic Programming According to Finish Time:

This function is used to cook according to desired finishing time. The food to be cooked is put into the oven. The oven is adjusted to the desired cooking function. The oven thermostat is adjusted to the desired degree depending on the dish to be cooked. Keep pressing on the MODE button until you see “end” on the timer screen, the symbol (A) and the day’s time will respectively begin to flash.

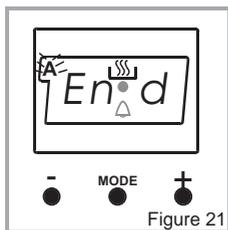


Figure 21

Adjust the finishing time for the food you wish to cook, by using the (+) and (-) keys while the timer is in this position. Some time after the adjustment operation is completed, the day’s time will appear on the screen and the symbols (A) and 🕒 will begin to continuously light on the screen. While doing this, the oven will also start to operate.

You can set a time which can be up to 10 hours after the day’s time.

At the completion of the set duration, the timer will stop the oven and give audible warning. Also the symbol (A) will begin to flash on the screen. After bringing the oven button and oven thermostat button to 0 position, pressing any button of the timer will end the audible warning. Also, the timer will be brought to manual use function.

Full-Automatic Programming :

This function is used to cook after a certain period of time, within a certain duration. The food to be cooked is put into the oven. The oven is adjusted to the desired cooking function. The oven thermostat is adjusted to the desired degree depending on the dish to be cooked.

First; keep pressing on the MODE button until you see “stop” on the timer screen. When you see “stop” on the timer screen, the symbol (A) will begin to flash. Adjust the cooking period for the food you wish to cook, by using the (+) and (-) keys while timer is in this position. Some time after the adjustment operation is completed, the day’s time will appear on the screen and the symbols (A) and  will begin to continuously light on the screen (Figure 20).

A cooking period between the time range of 0 and 10 hours can be set.

Second; keep pressing on the MODE button until you see “end” on the timer screen. When you see “end” on the timer screen, the symbol (A) and the day’s time will begin to flash, with the addition of the cooking period. Adjust the finishing time for the food by using the (+) and (-) keys while the timer is in this position. Some time after the adjustment operation is completed, the day’s time will appear on the screen and the symbol (A) will begin to continuously light on the screen (Figure 21).

You can set a time which can be up 23.59 hours after the time obtained by adding the cooking period the day’s time.

The oven will start operating at the time calculated by deducting the cooking period from the set finishing time, and will stop at the set finishing time. The timer will give an audible warning and the symbol (A) will begin to flash. After bringing the oven button and oven thermostat button to 0 position, pressing any button of the timer will end the audible warning. Also, the time will be brought to manual use function.

Cooking table:

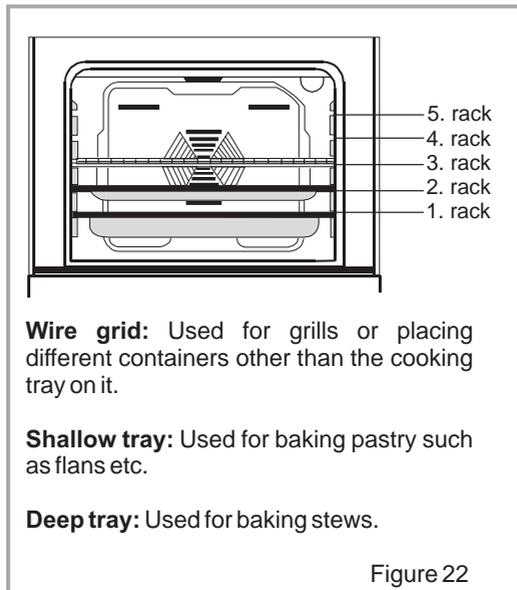
DISHES	TURBO			LOWER-UPPER			LOWER-UPPER FAN			GRILL		
	Thermostat pos.(°C)	Rack pos.	Cooking period(min)	Thermostat pos.(°C)	Rack pos.	Cooking period(min)	Thermostat pos.(°C)	Rack pos.	Cooking period(min)	Thermostat pos.(°C)	Rack pos.	Cooking period(min)
Layered pastry	170 - 190	1-2-3	35 - 45	170 - 190	1-2	35 - 45	170 - 190	1-2	25 - 35			
Cake	150 - 170	1-2-3	30 - 40	170 - 190	1-2	30 - 40	150 - 170	1-2-3	25 - 35			
Cookie	150 - 170	1-2-3	25 - 35	170 - 190	1-2	30 - 40	150 - 170	1-2-3	25 - 35			
Grilled meatballs										200	4	10 - 15
Watery food	175 - 200	2	40 - 50	175 - 200	2	40 - 50	175 - 200	2	40 - 50			
Chicken				200	1-2	45 - 60	200	1-2	45 - 60	200	*	50 - 60
Chop										200	3-4	15 - 25
Beefstake										200	4	15 - 25
Two-tray cake	160 - 180	1-4	30 - 40									
Two-tray pastry	170 - 190	1-4	35 - 45									

* Cook with roast chicken skewer....

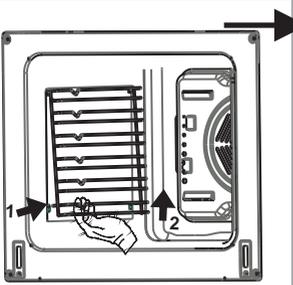
4.8. ACCESSORIES USED IN THE OVEN

It is recommended that you use the containers indicated on the table depending on the food you will cook in your oven, you can also use glass containers, cake cutters, special oven trays suitable for use in your oven, available in the market. Pay attention to the information given by the manufacturer firm concerning this issue. If small sized containers are used, place this container on the inner grill wire so it will be precisely on the middle of the wire. The information given below should be implemented for enamelled containers.

If the food to be cooked does not completely cover the oven tray, if the food is taken out of the deep-freezer or if the tray is used to collect the dripping juices of the foods during the grill operation; deformation might be observed on the tray due to high temperatures forming during the cooking/frying operation. This is normal, physical state that results during the heat transfer. Do not leave a glass tray or container in a cold environment immediately after cooking in them. Do not place them on cold and wet surfaces. Ensure that they slowly cool off placing them on a dry piece of cloth. Otherwise, the glass tray or container might break. If you are going to perform a grill operation in your oven, we recommend that you use the grill on tray, supplied together with your product (if your product includes this equipment). This way, splattering and dripping oils will not make the oven interior dirty. If you are going to use the large wire grill, insert a tray into one of the lower racks to avoid accumulation of the oils. To make cleaning easier, add some water into it as well. In a grilling operation, use the 3. Or the 4. rack and tilt the grill to prevent the food to be grilled from sticking to the grill.



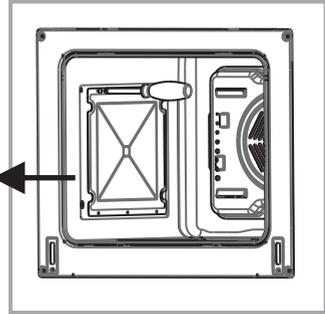
Removal of wire shelf



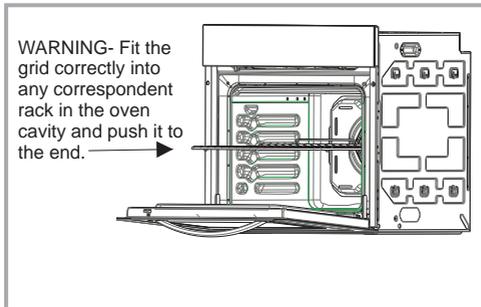
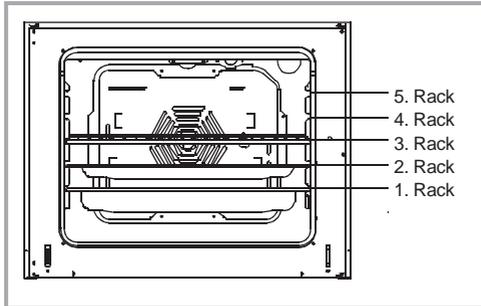
Pull the wire shelf as shown in the picture. After releasing it from clips, lift it up.

Remove G screws on the each catalitic enamel coated panel.

Removal of catalitic panel



Installation of the Shelves



PART 6: SERVICE AND TRANSPORT

6.1. REQUIREMENTS BEFORE CONTAINING TO SERVICE

If the oven does not operate :

The oven may be plugged off, there has been a black out. On models fitted with a timer, time may not be regulated.

If the oven does not heat :

The heat may be not adjusted with oven's heater control switch.

If the interior lighting lamp does not light :

The electricity must be controlled. It must be controlled whether the lamps are defective. If they are defective, you can change them as following the guide.

Cooking (if lower-upper part does not cook equally) :

Control the shelf locations, cooking period and heat values according to the manual.

Except these, if you still have any problem with your product, please call to the "Authorized Service".

6.2. INFORMATION RELATED TO TRANSPORT

If you need any transport :

Keep the original case of product and carry it with its original case when need to be carried. Follow the transport signs on case. Tape the cooker on upper parts, hats and heads and saucepan carriers to the cooking panels.

Place a paper between the upper cover and cooking panel, cover the upper cover, than tape to the side surfaces of oven.

Tape carboard or paper onto the front cover on interior glass of oven as it will be suitable to the trays, for the wire grill and trays in your oven not damage to the oven's cover during transport. Also tape the oven's covers to the side walls.

If does not have the original case :

Take measure for external surfaces (glass and painted surfaces) of oven against possible blows.

Product fishe

Brand		
Model		WO600/2 S
Type of Oven		ELECTRIC
Mass	kg	32,8
Energy Efficiency Index - conventional		116,7
Energy Efficiency Index - fan forced		103,6
Energy Class		A
Energy consumption (electricity) - conventional	kWh/cycle	0,98
Energy consumption (electricity) - fan forced	kWh/cycle	0,87
Number of cavities		1
Heat Source		ELECTRIC
Volume	l	69
This oven complies with EN 60350-1		

Energy Saving Tips

Oven

- Cook the meals together, if possible.
- Keep the pre-heating time short.
- Do not elongate cooking time.
- Do not forget to turn-off the oven at the end of cooking.
- Do not open oven door during cooking period.

Award Appliances (NZ) Ltd
PO BOX 6269 Upper Riccarton. Christchurch 8442 New Zealand
PH 03-3480556 sales@award.co.nz www.awardappliances.co.nz