

Amica

AGH7100 & AGVH7300

Gas hobs

Installation, use and maintenance



Contents:

- 3 Important safety warnings
- 4 Important safety warnings and appliance information
- 6 Using Your Hob
- 7 Hob layout(s)
- 9 Igniting the burners
- 10 Efficient use of your hob
- 11 Care And Maintenance- AGH7100
- 12 Care And Maintenance- AGVH7300
- 13 Troubleshooting
- 14 What to do if you smell gas
- 17 Preventing unsafe conditions
- 18 Mains Electricity Connection
- 19 Gas Supply Requirements
- 20 Ventilation
- 21 Natural Gas to LPG Conversion
- 22 LPG to Natural Gas Conversion
- 22 Fitting the hob
- 24 How to install the hob
- 25 Installation diagrams
- 26 Energy efficiency information

IMPORTANT: THIS APPLIANCE MUST BE INSTALLED BY GAS SAFE REGISTERED PERSONS, IN COMPLIANCE WITH THE CURRENT REGULATIONS AND ONLY INSTALLED IN ROOMS EQUIPPED WITH ADEQUATE VENTILATION. CONSULT THIS ENTIRE MANUAL BEFORE PROCEEDING WITH INSTALLATION OR USE OF THE APPLIANCE. DO NOT MODIFY THE HOB IN ANY WAY. TO DO SO MAY BE DANGEROUS.

Important safety warnings

1. It is a legal requirement that all gas appliances are installed by qualified personnel and only in accordance with current legislation. It is your responsibility to ensure compliance with the law.
2. Repairs or servicing of this product must only be carried out by an authorised service agent using approved parts.
3. No attempt must be made to modify this appliance under any circumstances.
4. Cooking appliances can become very hot in use – please keep children and pets away from them at all times.
5. Do not allow children to operate or play with any part of the appliance.
6. Do not use unstable pans and ensure that the handle is positioned away from the edge of the worktop.
7. In the interest of hygiene and safety, please ensure the hob is kept clean.
8. This appliance is designed for domestic cooking only. Commercial use will invalidate the warranty.
9. Do not cover the hob or place combustible materials on or near the surface even when the hob is not in use.
10. Do not fill deep fat frying containers more than one third full of oil and never leave unattended.
11. If the supply cable is damaged it must be replaced by a CDA authorised service agent or qualified person only.
12. Do not immerse the appliance or the power cable into water or any other liquid.
13. Any gas regulator used must comply with EN 16129 or EN 12864 and local and national regulations. Make sure of the outlet pressure before connecting the regulator to the product.

Important safety warnings

The manufacturer cannot be held responsible for injuries or losses caused by incorrect use or installation of this product.

Please note that we reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance.

This appliance is not designed to be used by people (including children) with reduced physical, sensorial or mental capacity, or who lack experience or knowledge about it, unless they have had supervision or instructions on how to use the appliance by someone who is responsible for their safety.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

Appliance information:

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	
-----------------	--

Serial Number	
---------------	--

EU Declarations of Conformity:

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including Gas safety, Electrical

safety (LVD) and Electromagnetic interference compatibility (EMC).
Parts intended to come into contact with food conform to 1935/2004/
EC.

**IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE
PRODUCT IN ACCORDANCE WITH EU DIRECTIVE 2012/19/EU.**

At the end of its working life, the product must be taken to a special
local authority waste collection centre or to a dealer providing
appliance recycling services.

Disposing of a household appliance separately avoids possible
negative consequences for the environment and health. It also
enables the constituent materials to be recovered, saving both energy
and resources. As a reminder of the need to dispose of household
appliances separately, the product is marked with a crossed-out
wheeled dustbin. 

Please note:



- Gas hobs become hot and remain hot during and immediately after use. Do not touch the pan stands, burners or hob spill tray until the appliance has been allowed to cool.
- Keep children away from the appliance when in use.
- After use, please ensure that the gas taps are in the ‘Off’ position.
- Ensure that the appliance is correctly adjusted for the type of gas available before installation.
- The use of a gas appliance produces heat and humidity in the room in which it is installed. Ensure that the room is well ventilated, either by the use of natural ventilation outlets (e.g. windows) or a ducted extractor.

- This hob (Class 3) has been designed for use only as a cooking appliance. Any other use (e.g. heating rooms) should be considered incorrect and potentially dangerous.
- These instructions are valid only for the countries of destination, the symbols of which appear the appliance.

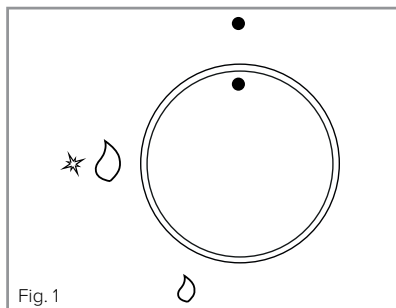
Using your hob

Gas burners:

Gas flow to the burners is controlled by the control knobs (5, 6, 7, 8 and 9 on the diagrams on pages 6 & 7). There are 3 positions shown on the control panel. Turning the control knob to the positions shown below achieves the following:

- Closed (OFF position)
- ★  Maximum position: Provides fast boiling function
-  Minimum position: Provides simmer function

The burners can be set to the desired position by turning the control knobs through the adjustment range in an anti-clockwise direction.



AGH7100

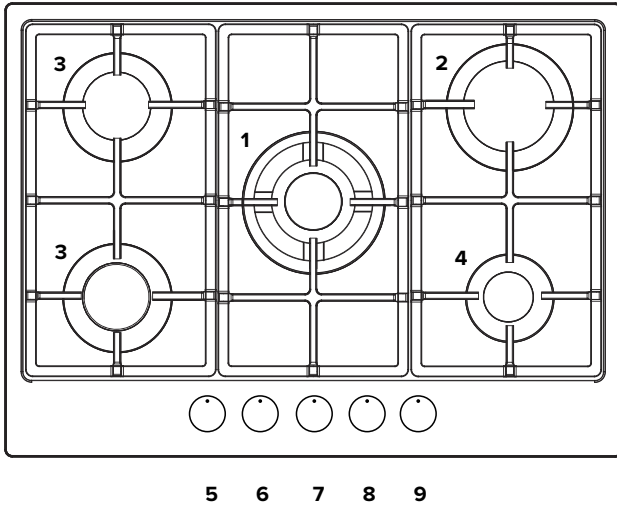


Fig. 2

AGVH7300

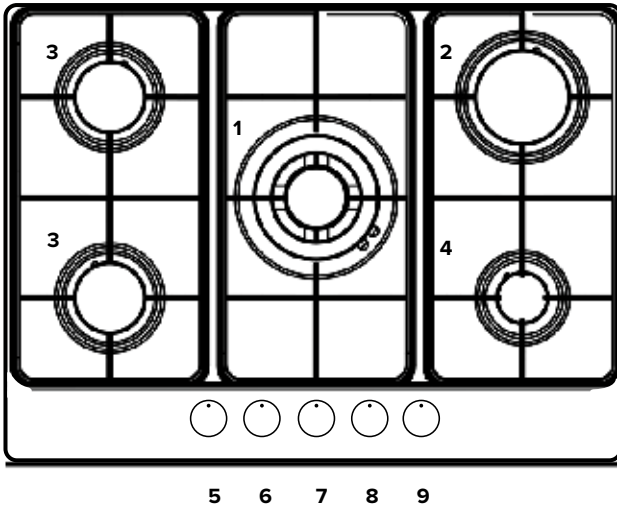


Fig. 3

Key to Fig 2

Gas burners:

- | | |
|----------------------|--------|
| 1. Triple burner | 3.8kW |
| 2. Rapid burner | 3.0kW |
| 3. Semi-Rapid burner | 1.75kW |
| 4. Auxiliary burner | 1.0kW |

Control panel:

5. Front left burner control knob
6. Back left burner control knob
7. Centre burner control knob
8. Back right burner control knob
9. Front right burner control knob

Key to Fig 3

Gas burners:

- | | |
|----------------------|--------|
| 1. Triple burner | 3.8kW |
| 2. Rapid burner | 3.0kW |
| 3. Semi-Rapid burner | 1.75kW |
| 4. Auxiliary burner | 1.0kW |

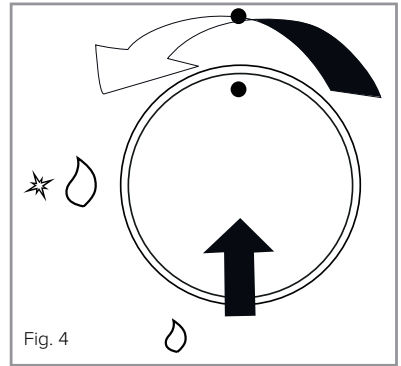
Control panel:

5. Front left burner control knob
6. Back left burner control knob
7. Centre burner control knob
8. Back right burner control knob
9. Front right burner control knob

These appliances are class 3

Igniting the burners

The hob is fitted with flame failure devices on each burner. Flame failure devices operate by shutting off the supply of gas to the burner in the event that the flame is extinguished accidentally.



To ignite the burners, follow these instructions:

1. Lightly press the control knob down and turn the knob anti-clockwise to the maximum position. Firmly press and hold down the control knob to begin the ignition process (a clicking sound will be heard). Hold down the control knob for a few seconds (sometimes up to 10) after ignition to allow the safety device to detect that the burner is lit.
2. Once the burner is lit, adjust the burner power to the required position.

Please note:

- The ignition device should not be operated for more than 15 seconds.
- If a burner does not ignite, or turns off accidentally, turn the control knob to the 'off' position, and wait for one minute before attempting to reignite the burner.
- If the burner does not ignite, repeat the ignition process with the burner at the minimum position.
- Switch all controls off after you have finished cooking.

Efficient use of your hob

The hob is equipped with burners of different sizes, designed to accommodate most shapes and sizes of pan. For best results, only use pans with flat bottoms and choose an appropriate burner depending on the size of the pan. The most efficient use of the hob is shown below, where the pan and burner are correctly chosen.

Ensure that the pans do not overlap the edge of the pan stand, or cover the control panel.

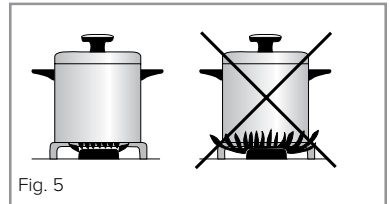


Fig. 5

The table below shows the sizes of pan that should be used with each burner:

Burner Size	Minimum Pan Diameter (cm)	Maximum Pan Diameter (cm)
Auxiliary	10	14
Semi-Rapid	16	18
Rapid	20	22
Triple	24	26
Wok	-	36

Care and maintenance -AGH7100

As the hob has a stainless steel or enamel surface, you should use a nonabrasive cleaner. Any abrasive cleaner (including Cif) will scratch the surface and could erase the control panel markings. Stainless steel can be effectively cleaned by simply using a dilute solution of water and mild detergent and drying to a shine with a clean cloth.

Over time with use, the stainless steel surface may discolour; this is normal and does not constitute a fault with this appliance. Proprietary stainless steel cleaners are available.

IMPORTANT:

- **Switch the appliance off at the mains before any cleaning or maintenance.**
- Steam cleaners must not be used when cleaning this appliance.
- Ensure that all parts are correctly replaced after cleaning, before attempting to use the hob.
- After removing the pan stands, ensure the rubber pads are in place on the base of the pan stands before repositioning the pan stands straight and level on the hob.
- Do not flood the hob as water could seep into the inner workings. Always allow your hob to dry properly before using it again.

Care and maintenance - AGVH7300

Important:

- **Switch the appliance off at the mains before any cleaning or maintenance.**
- Steam cleaners must not be used when cleaning this appliance.
- You should use a non-abrasive cleaner to clean the hob top. Any abrasive cleaner (including Cif) will scratch the surface and could erase the control panel markings.
- Sugar and starch can cause permanent damage to the surface of the hob. Wipe away any spillages immediately but be careful given that the hob top will be hot during and after usage. Avoid letting pans boil over where possible to ensure that the need for cleaning is minimal.
- Always use a soft sponge or cloth where possible. Utensils such as scouring sponges and some brushes could cause scratches to the hob top.

Type of residue	Clean with	Cleaning advice
Light	Cleaning sponge and soft cloth.	Wipe over the area to be cleaned with a sponge and hot water, and then wipe off with a soft dry cloth.
Accumulated baked-on stains/dirt, sugar spills or melted plastics.	Cleaning sponge or glass scraper and soft cloth.	Wipe over the area to be cleaned with a sponge and hot water, using a ceramic scraper to remove any large marks or stains and then wipe off with a soft dry cloth.
Rings and hard water residues.	White vinegar and soft cloth.	Pour a small amount of warm white vinegar onto the stain, leave it to stand, and then wipe off with a soft dry cloth.
Shiny metallic streaks	Cleaning agent for vitroc ceramic glass.	Use specialist vitroc ceramic glass cleaner (preferably one with silicone for its protective properties).

Troubleshooting

IF YOUR HOB IS NOT WORKING:

1. Check that the mains supply has not been switched off.
2. Check that the fuse or circuit breaker has not blown/tripped.
3. Check that the burner crowns and caps are fitted correctly and are not impeding the ignition candles or the flame failure devices (circled in Fig. 6).

4. Check that the burner caps (black metal plates that sit atop the burners) are clean and free from grease and debris on both sides.

5. Check the burners are clean and not blocked.

6. If you have just cleaned your hob, or it has become wet through spillages, allow it to dry and try again.



IMPORTANT: Ensure burners have been allowed to cool before handling them.

If one or more burners continue to malfunction, please contact CDA Customer Care. Contact details can be found below:

A: Amica CCD, The CDA Group Building, Harby Road, Langar, Nottinghamshire, NG13 9HY

T: 01949 862 012 **F:** 01949 862 003

E: customer.care@amica-international.co.uk

W: www.amica-international.co.uk

WHAT TO DO IF YOU SMELL GAS:

1. Turn off the gas.

For **natural gas** -

Turn off the gas supply at the meter situated at the emergency control valve (ECV) unless the meter is located in a basement or cellar. If there is a smell of gas in the basement or cellar, evacuate the building.

For **Liquefied Petroleum Gas (LPG)** -

- **Bulk storage supply** - shut off the ECV outside the building and the gas isolation valve on top of the above-ground storage vessel(s), or underground storage vessel(s).
- **Metered installations** - shut off the ECV at the meter installation outside the building.
- **Cylinder fed installations** - shut all cylinder valves.

2. Extinguish all naked flames.

Do not smoke, ignite a lighter of any kind or strike matches.

3. Do not operate electrical switches

Turning a light on or off, or activating any kind of switch or socket outlet, can ignite escaping gas.

4. Open windows and doors

This gets rid of gas by ventilating the property. For LPG, ventilate at low level (LPG is heavier than air).

Please note: If gas is evident externally, consideration should be given to preventing gas entering the property (close windows and doors etc.).

5. Call the Gas Emergency Contact Centre

In the case of natural gas, contact the Gas Emergency Service Provider (ESP) or, in the case of LPG, the Gas Supplier. Below is a list of ESPs relevant to region:

England, Scotland and Wales:

Natural Gas - 0800 111 999 (Gas Emergency Contact Centre)

LPG - Bulk and Metered supplies - See telephone number on bulk storage vessel or at the meter.

LPG - Cylinder supplies - See gas supplier emergency contact details in the local telephone directory or as identified on the cylinder(s).

Please note that caravan park owners, hire boat owners, etc. may have their own responsibilities in the event of a gas leak, so always contact the relevant site owner/authority.

Northern Ireland:

Natural Gas - 0800 002 001 (Northern Ireland Gas Emergency Service)

LPG - Bulk and Metered supplies - See telephone number on bulk storage vessel or at the meter.

LPG - Cylinder supplies - See gas supplier emergency contact details in the local telephone directory or as identified on the cylinder(s).

Please note that caravan park owners, hire boat owners, etc. may have their own responsibilities in the event of a gas leak, so always contact the relevant site owner/authority.

Channel Islands - Guernsey:

Mains Gas + LPG (mains gas in the Channel Islands is an LPG and air mixture) - 01481 749000 (Guernsey Gas Ltd.).

Channel Islands - Jersey:

Mains Gas + LPG (mains gas in the Channel Islands is an LPG and air mixture) - 01534 755555 (Jersey Gas Company Ltd.)

Isle of Man:

Natural gas and LPG - 0808 1624 444 (Manx Gas Ltd.)

Gas Emergency contact details for the four main suppliers of LPG in the British Isles are shown below:

Calor - 08457 444 999

BP - 0845 607 6118

Flogas - 0845 7200 100

Shell - 0870 7539 999

Please note: The CDA Group Ltd. makes no warranty about the content of this section and will not be held liable, under any circumstances, for any direct or indirect damages resulting from the use of this information. If you have any questions regarding gas and safe practice, contact the Gas Safe Register® using the below details:

Consumers - 0800 408 5500

Engineers - 0800 408 5577

Preventing unsafe conditions

Knowing how to treat your appliances will help you to prevent unsafe conditions.

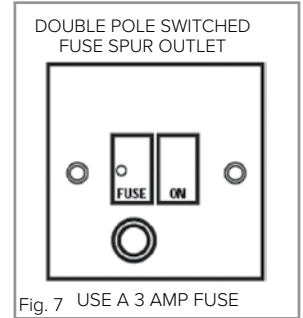
- Keep electrical leads from trailing over or going near the hob.
- Do not hang towels, cloths or other combustibles on, over or near your hob (nor any cooking appliance).
- Keep all cooking appliances clean. Build ups of fat, grease, food particles etc. can start a fire.
- Avoid cooking whilst tired, inebriated or under the influence of drugs and/or alcohol.
- Ensure regularly that all smoke alarms/fire detectors are functional.
- We recommend the use of carbon monoxide alarms in your kitchen and house/property. Ensure that these are tested and maintained.
- Never leave cooking unattended, even for a moment.
- Never use an appliance that you know to be faulty.
- Ensure that anyone in need of supervision is supervised and kept away from appliances that are cooking.

Mains electricity connection

THIS APPLIANCE MUST BE CONNECTED TO THE MAINS SUPPLY BY A COMPETENT PERSON, USING FIXED WIRING VIA A DOUBLE POLE SWITCHED FUSE SPUR OUTLET AND PROTECTED BY A 3A FUSE.

The appliance should be connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.T. and local regulations.

The wires in the mains lead of this appliance are coloured in accordance with the following code:



Green & Yellow = Earth, Blue = Neutral, Brown = Live.

As the colours of the wires in the mains lead for the appliance may not correspond with the coloured markings identifying the terminals connecting to the fuse spur, proceed as follows:

- The wire which is coloured green and yellow must be connected to the terminal marked E (Earth) or coloured green.
- The wire which is coloured blue must be connected to the terminal marked N (Neutral) or coloured black.
- The wire which is coloured brown must be connected to the terminal marked L (Live), or coloured red.

Note: Use a 3A Fuse

Assembly and electrical connection should be carried out by specialised personnel. When installing this product we recommend you seek the help of another individual.

Gas supply requirements

IMPORTANT: THIS APPLIANCE MUST BE FITTED BY A GAS SAFE REGISTERED FITTER OR OTHER SUITABLY QUALIFIED PERSON.

- This installation must comply with the Gas Safety (installation and use) Regulations 1984.
- This appliance is category II2H3+ and is designed for use in the UK and Ireland. The installation must comply with the Gas Safety (installation and use) Regulations 1984.
- The CDA Group Ltd is not legally able to provide any assistance in the installation of gas appliances except to Gas Safe registered installers. Any Gas Safe registered fitter requiring help must provide their name, address and registration number. Information supplied will be validated before help is provided.
- In the event that this appliance is not installed in accordance with the above requirements, the appliance may be disconnected from the mains gas supply until any faults are rectified; this is a legal requirement.
- This appliance should be installed using 15mm copper pipe connected via an isolation valve in an adjacent unit. The isolation valve needs to be accessible in an emergency or for service purposes.
- This appliance must not be connected to a combustion gas recovery scavenging system
- The connection to the gas supply must comply with all current regulations in force.
- We are not legally able to offer advice on the installation of gas appliances to non Gas Safe registered personnel.

Ventilation

All rooms require a window or equivalent (e.g. a door) which can be opened. Some rooms require a permanent vent in addition to a window (see below).

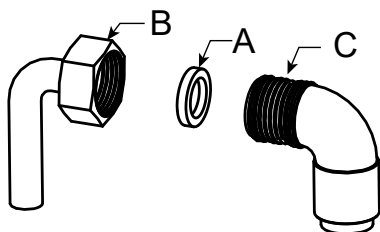
This unit must not be used in a room which is less than 5m³. The following table details the requirements based on the kitchen volume (L x W x H) in m³.

Room Volume (m ³)	Air Vent Required (cm ²)
5	100
6 to 10	50
6 to 11	No permanent vent required if a door opens to the outside
11 or more	None required

The above requirements also allow use of a gas oven and grill but if there are any other fuel burning appliances in the same room, consult the relevant British Standard (BS5440) or GAS SAFE document.

Sealing the gas connection

The gas inlet fitting for these models is a ½” male threaded conic gas type, complying with ISO 7-1 standards. Please ensure that the connection is made using rigid (15mm copper) pipe (see page 18). When making the connection, it is important to place the fibre washer (A) in between the inlet pipe (C) and the elbow (B) to ensure a tight seal.



Natural Gas to LPG Conversion

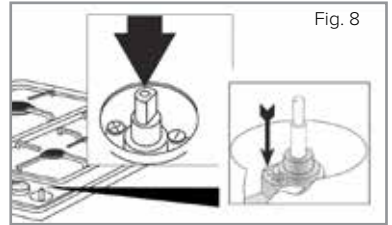
This hob can be converted from natural gas to propane operation at a nominal inlet pressure of 37mbar, or butane operation at a nominal inlet pressure of 28/30mbar. This conversion must only be carried out by a competent person (i.e. a Gas Safe registered fitter).

Required:

- 7mm AF nut spinner
- Replacement injectors
- LPG identity plate

Instructions to fit replacement injectors:

1. Disconnect the appliance from the gas and electrical supplies.
2. Remove burner components and pan supports.
3. Remove the injectors and replace with the corresponding injector as shown in the table (Fig. 9) on page 21.



Setting up minimum flow rates:

1. Remove the control knobs.
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 2.5mm screwdriver into the hole at the top of the tap and turn the adjustment screw fully clockwise as shown in figure 8.
4. Turn the controls to maximum position then quickly to the minimum position - make sure the flame does not extinguish.
5. Replace the knobs.

LPG to Natural Gas Conversion

This hob can be converted from propane operation at a nominal inlet pressure of 37mbar or butane operation at a nominal inlet pressure of 28/30mbar to natural gas at 20mbar.

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

Required:

- 7mm AF nut spinner
- Replacement injectors
- NG identity plate

Burner Size	LPG Injector	Natural Gas Injector
Auxiliary	49	72
Semi-Rapid	67	97
Rapid	86	118
Triple / Wok	100	135

Fig. 9

Total rated gas input : 11.3kW
Mains electrical voltage: 230 – 240Vac, 50Hz
Total rated electrical consumption: 2W

Fitting the hob

Unpacking the hob:

Take care not to lose or mishandle any parts. **THIS HOB HAS SHARP EDGES, PLEASE WEAR ADEQUATE PERSONAL PROTECTIVE EQUIPMENT (PPE).**

Fitting position of the hob:

This appliance must be, **when installed**, a minimum of 50mm from any back wall and a minimum of 150mm away from any adjacent

vertical surfaces, e.g. a tall cupboard end panel. This may be reduced to 100mm if the adjacent surface is resistant to fire (tiles or steel, for example). These dimensions are shown in Fig. 11 on page 25.

If fitting a cooker hood above the hob:

If a cooker hood is to be installed above the hob, the height of the hood above the hob must be at least 750mm (Fig. 12, page 25). If the instructions supplied with the hood dictate that the hood must be installed at a height greater than 750mm, then that height is the minimum required. This must be measured from the top of the burners.

Wall furniture requirements:

The minimum height of any cabinet immediately above the hob is 900mm. The minimum height of any adjacent units (including light pelmets) is 400mm, unless they are manufactured from a material resistant to fire (steel, for example)

Notes:

- Do not position this appliance above a refrigeration unit. The heat generated may cause the refrigeration unit to fail.
- **Do not seal the hob in place with silicone. It may need to be removed for servicing.**
- **This appliance is designed to be installed into worktops and around cabinet units capable of withstanding temperatures of 100°C+.**
- If there is no oven to be built in below the hob it is recommended that, an isolation shelf should be fitted to protect the user from high

temperatures. If the hob is to be installed above a working drawer, then a partition should be fitted to protect the contents and user from the heat generated during use. This should be fitted at least 15mm below the hob. This panel should have a ventilation space at the rear of greater than 30mm as shown in Fig. 10 on page 25.

- Never place perishable foods in the cupboard below the appliance.

How to install the hob

1. Make the required hole in the worktop. Note that before doing this, check the instructions supplied with any cooker hood to ensure that you will have the required clearance. The cut-out (Fig. 11) shows a 61.5mm gap from the wall to the cut-out edge. The distance for the hob, when fitted, to the back wall is 50mm.
2. Position the hob seal, as shown in Fig. 13 on page 25, ensuring that the ends meet without overlapping. Do not use silicone type sealant.
3. Secure the hob to the worktop using the fixing brackets and screws supplied, as shown in the following diagram (Fig. 14). Remove any excess seal after tightening the brackets.

DO NOT MODIFY THE HOB IN ANY WAY. TO DO SO MAY BE DANGEROUS.

Installation Dimensions (mm)	AGH7100	AGVH7300
Overall width	680	700
Overall depth	500	510
Hob thickness	90	100
Worktop cutout width	557	557
Worktop cutout depth	477	477

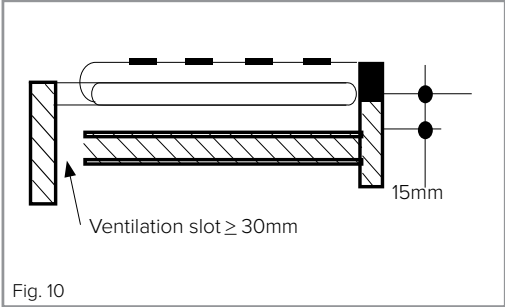


Fig. 10

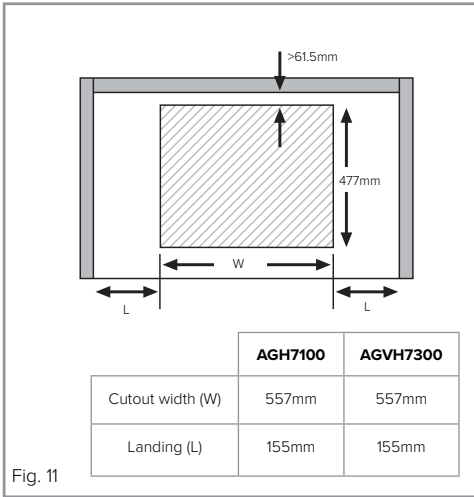


Fig. 11

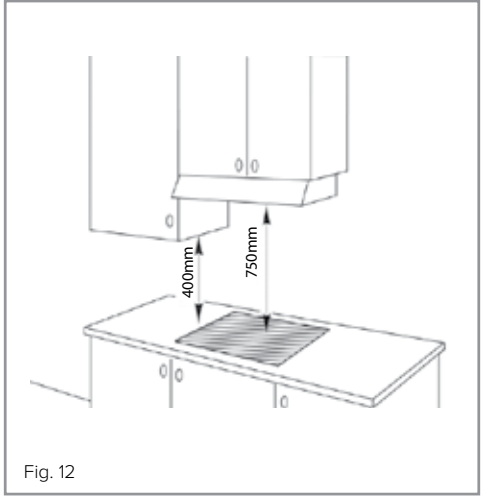


Fig. 12

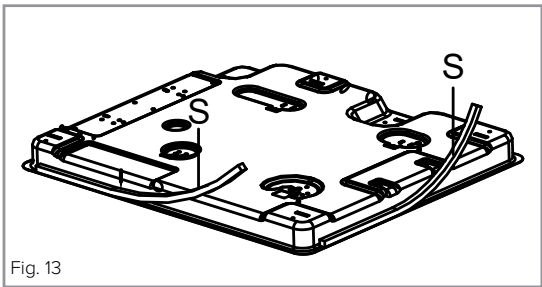


Fig. 13

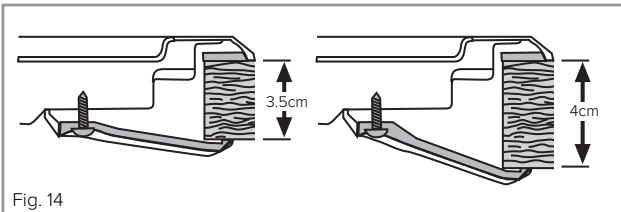


Fig. 14

Energy Efficiency Information

A) Measurement and calculation methods

- The gas hob was CE approval according to the Gas Appliance Directives 2009/142/EC.
- The energy efficiency of this gas hob was tested and measured according to EN 30-2-1-1998+A1-2003+A2-2005.
- The semi-rapid burner and rapid burner were tested separately; the auxiliary burner is not required for test because its nominal heat input is less than 1.16kW.
- The energy efficiency of the gas burners and the hob were calculated according to COMMISSION REGULATION (EU) No. 66/2014.

B) Rational use of the energy and the appliance

- The gas hob is designed for domestic use only, please do not use for commercial.
- The gas hob is designed for use with gas (LPG and Natural gas), the combustion products contain carbon monoxide and carbon dioxide, the exhaust of combustion products is affecting our environment when reaching a certain level of CO and CO₂.
- To ensure the rational use of energy, please install the gas hob according to the specifications in clause 5, and please make sure you are using the correct diameter of pan for each burner.
- To ensure safe use, please read this instruction manual before use; please follow the installation, operation and maintenance guideline.

- To ensure the optimal life expectancy of the gas hob, please follow the operation and maintenance guideline strictly; please do not modify the appliance.
- Please contact your local after-sale service for repairing and exchanging of the components (such as gas valve, control knob) if necessary.
- The material of the hob is metal, please dispose of the hob in recycling when the hob comes to the end-of-life.
- The packaging materials of this appliance are recyclable, please make good use of waste materials.

Energy Efficiency Information				
Attribute	Symbol	Value		Units
Model identification		AGH7100	AGVH7300	
Type of hob		Built in	Built in	
Number of gas burners		5	5	
Energy efficiency per gas burner	EE _{Gas burner}	Aux: NA SR: 56.0 SR: 56.0 R: 55.5 Tr: 54.5	Aux: NA SR: 56.5 SR: 56.5 R: 56.5 Tr: 55.0	%
Energy efficiency for the gas hob	EE _{Gas hob}	55.5	56.0	%

PIN number	
AGH7100	2531CT-0054
AGVH7300	2531CT-0054



CAT. II_{2H3+} G20 20mbar

Country of destination: GB/IE

E & O E. All instructions, dimensions and illustrations are provided for guidance only. CDA reserve the right to change specifications without prior notice.



For service or queries relating to your product please contact:

The Customer Care Department on **01949 862 012** or email customercare@amica-international.co.uk

For more information please contact:

The Sales Department on **01949 862 010**

Customer Care Department: Amica CCD, The CDA Group Building, Harby Road, Langar, Nottinghamshire, NG13 9HY

T: 01949 862012 **F:** 01949 862003 **E:** customercare@amica-international.co.uk