

# BUSH

## Instruction manual

Built-In Single Oven

5539284 BSOFTC



You'll soon be enjoying your new Built-In Single Oven

It all begins here, with your instructions. Don't worry, there's nothing too technical coming up. Just simple, step-by-step guidance to get you up and running quickly. Sound good? Then let's get started.

## Help and Guidance

We're here to help you get the most from your Built-In Single Oven. Should you require any guidance, a simple solution can often be found online at:

**[www.argos-support.co.uk](http://www.argos-support.co.uk)**

If you still require further assistance, call one of our experts on **01759 487838**.

# Contents

## 1 Safety information

Safety information 5

## 2 Getting to know your Built-In Single Oven

Ready? Let's begin 8

Accessories 9

## 3 Installing your Built-In Single Oven

Installation requirements 11

Unpacking 11

Connections (electrical) 12

## 4 Using your Built-In Single Oven

First use of Built-In Single Oven 14

Standard and advanced functions/use 18

## 5 Care and Maintenance

Cleaning 20

Maintenance actions 20

Technical specifications 21

## 6 Product support

Troubleshooting 23

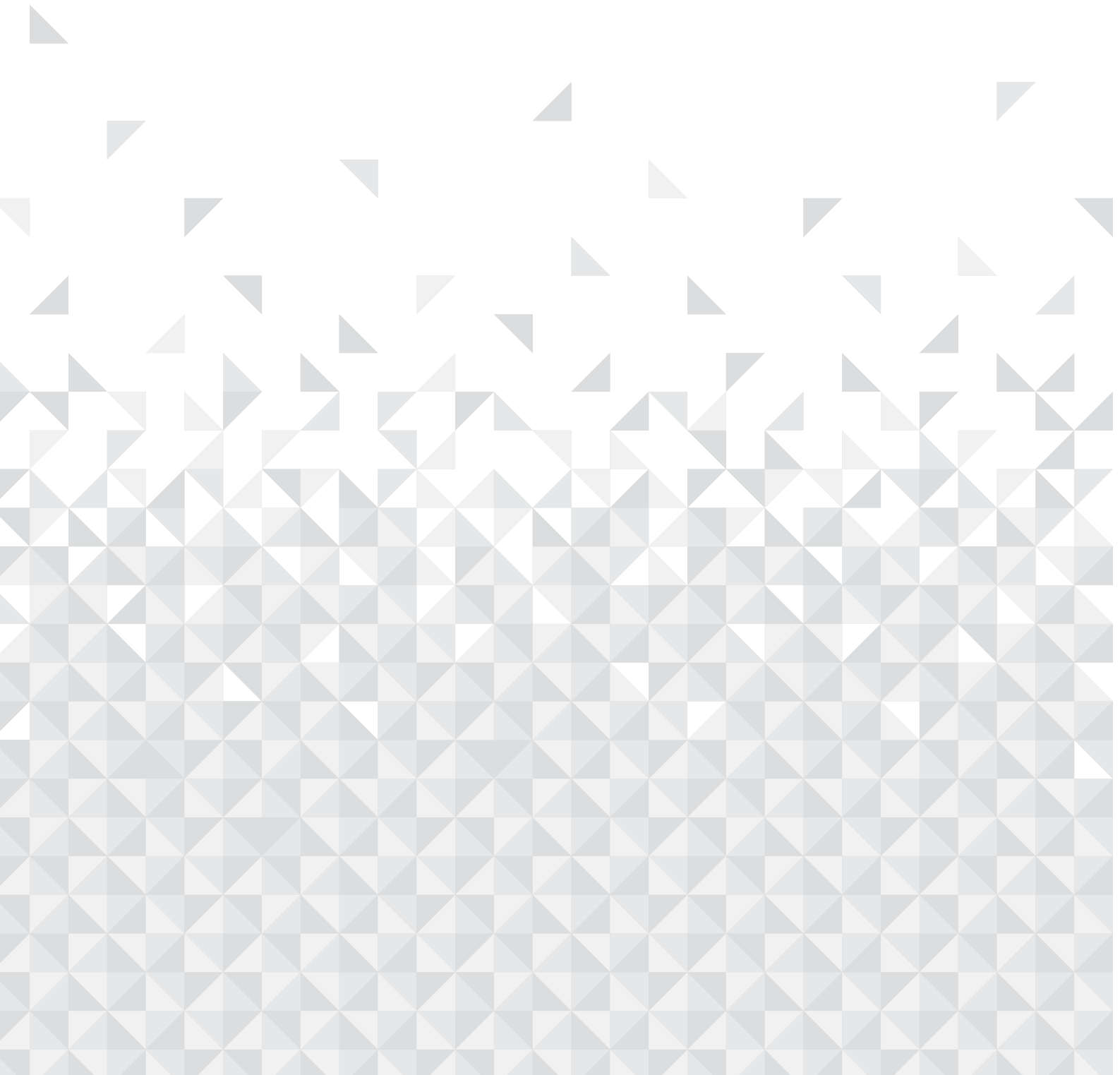
Help and assistance 24

Declaration of conformance to product standards 25

Disposal 25

Guarantee 26

# Safety information 1





## Safety information

**Important** - Please read these instructions fully before installing or operating

### INSTALLATION WARNINGS

**IMPORTANT:** This product **MUST** be installed by a qualified installer in accordance with local regulations.

**IMPORTANT:** This appliance has been designed for non-professional, domestic use only.

**IMPORTANT:** Carefully unpack and examine the appliance for any damage. If you think there is a defect, do not use the appliance and contact Argos Product Support on **01759 487838**.

**IMPORTANT:** The oven is supplied setup according to the conditions shown on the rating label which is stuck to the rear of the appliance.

**IMPORTANT:** Keep the electrical cable (not supplied) of your oven away from the hot areas; do not let it touch the appliance. Keep the cable away from sharp edges and heated surfaces.

**IMPORTANT:** In the event that the cable connecting your oven becomes damaged, it must be replaced by a suitably qualified person.  
**This cable must not be replaced by an unauthorised person.**

**IMPORTANT:** When using the grill the oven door must be kept closed to prevent damage to the oven knobs and to prevent the burn hazard that very hot knobs would present.

**IMPORTANT:** Children and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge should not be allowed to use the oven unless supervised and warned of the hazards involved

### DURING USAGE

**IMPORTANT:** Children and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge should not be allowed to use the oven unless supervised and warned of the hazards involved

**WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching hot parts.

**WARNING:** NEVER try to extinguish a cooking fire with water. Instead switch off the appliance and cover flame e.g. with a lid or a fire blanket.

**CAUTION:** Do not allow children in the kitchen when cooking or while oven parts may still be hot. Many parts of the oven will become hot and present a considerable hazard to children.

**CAUTION:** When the oven is hot never touch the oven glass by hand or with tools.

**CAUTION:** Before starting to use your appliance, ensure curtains, paper or flammable items are kept away from your appliance.  
Do not keep flammable materials inside of or around your oven.

**CAUTION:** Take care when closing the oven door that there is nothing obstructing it from closing as this may break the glass door.

**IMPORTANT:** When using the grill the oven door must be kept closed.



## Safety information

**Important** - Please read these instructions fully before installing or operating

**IMPORTANT:** Make sure the oven is turned off when not in use

**IMPORTANT:** If you do not intend to use your oven for a long period of time turn off the electric supply to the oven

### GENERAL SAFETY WARNINGS

**IMPORTANT:** This appliance has been designed for non-professional, domestic use only. Do not use this oven for commercial use or any other application e.g. room heating

**WARNING:** Danger of fire: do not store flammable items on or near the cooking surfaces or inside the oven.

**IMPORTANT:** Do not try to lift or move this oven by pulling on the door handle

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

**IMPORTANT:** Your appliance is produced in accordance with all applicable local and international standards and regulations.

**IMPORTANT:** Maintenance and repair work must only be performed by authorized service technicians.

**Installation and repair work that is carried out by unauthorised technicians is dangerous and could invalidate your guarantee**

**IMPORTANT:** When the door of the oven is open, do not hang or lean anything on it. You may damage the door or door hinges.

**IMPORTANT:** Do not hang towels, dishcloths or clothes from the oven handle.

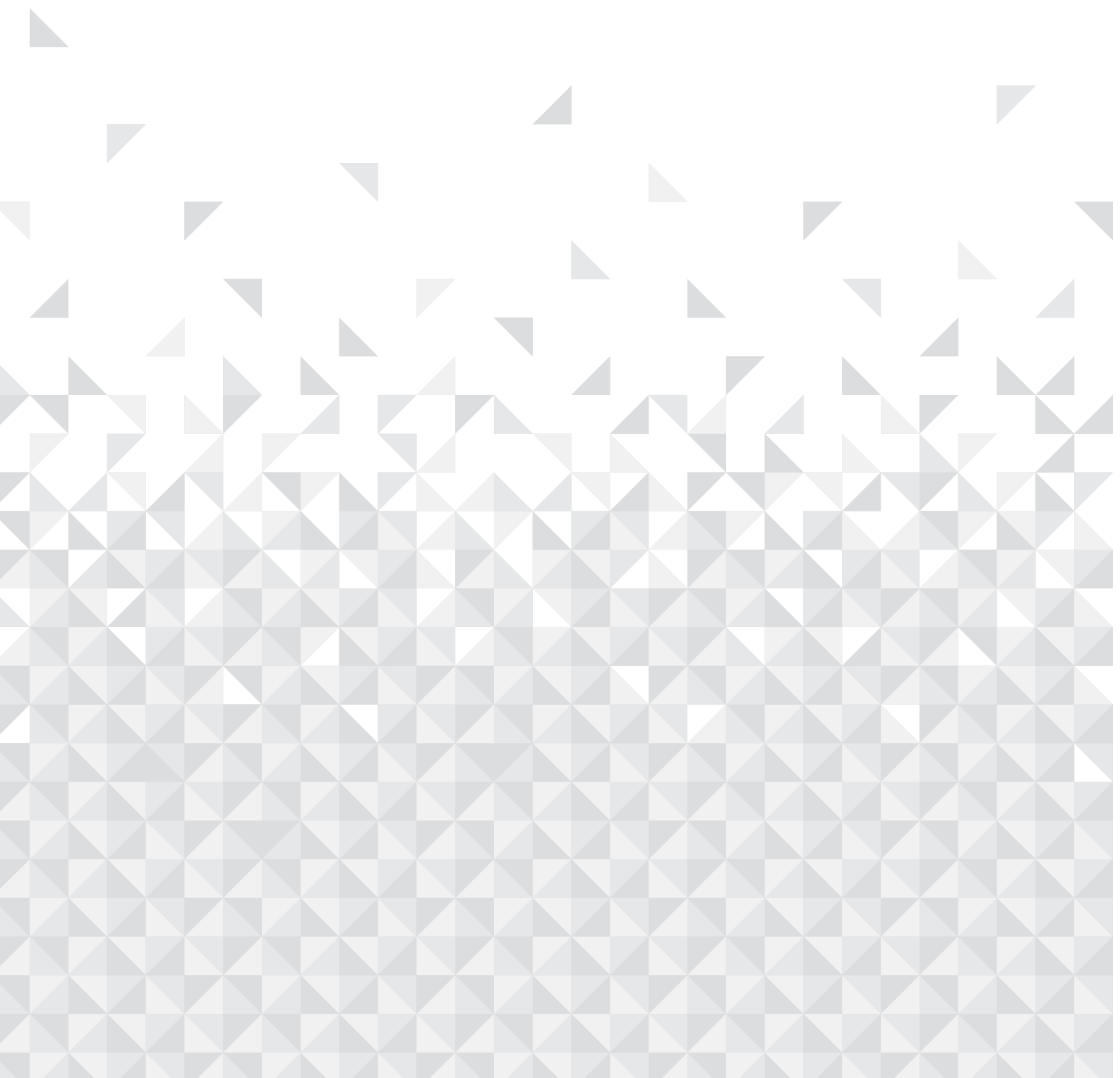
### CLEANING AND MAINTENANCE

**IMPORTANT:** Always turn the appliance off before operations such as cleaning or maintenance. You can do this by switching the oven off using oven isolation switch.

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

FOR ASSISTANCE CALL  
ARGOS PRODUCT SUPPORT  
01759 487838.

# Getting to know your Built-In Single Oven 2



# Getting to know your Built-In Single Oven

## Ready? Let's begin...

Please read these instructions carefully. They contain important information which will help you get the best from your Built-In Single Oven and ensure safe and correct installation and operation.

If you require any further assistance, our technical experts are happy to help. For full details, refer to the product support section at the end of these instructions.

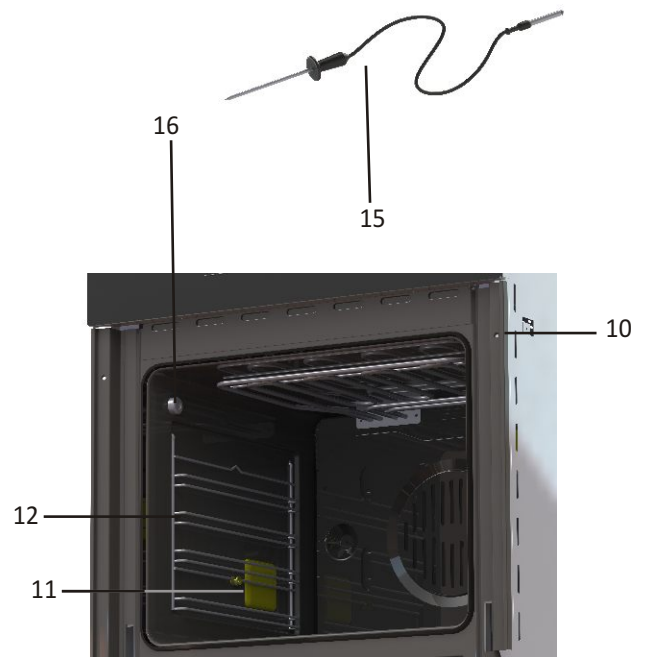
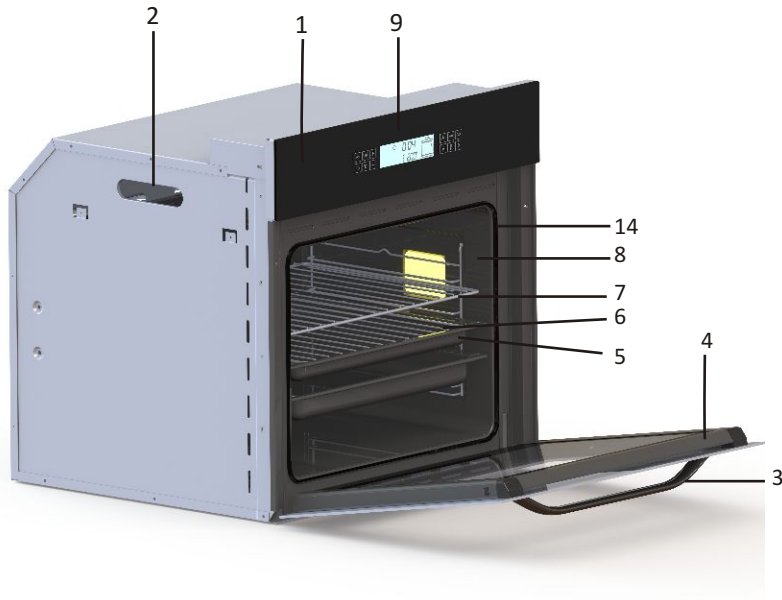
If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions.



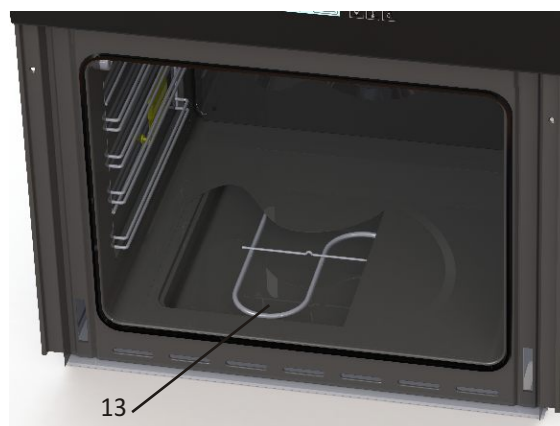
# Getting to know your Built-In Single Oven

You'll be up and running in no time

## Oven Parts



- 1 – Control Panel
- 2 – Side Handle
- 3 – Door Handle
- 4 – Oven Door
- 5 – Trays
- 6 – Wire Shelf
- 7 – Trivet Shelf
- 8 – Tray Supports
- 9 – Full Touch Control
- 10 – Inner Body
- 11 – Oven Light
- 12 – Inner Oven
- 13 – Lower Element
- 14 – Door Seal
- 15 - Meat Probe
- 16 - Probe Connection



or online at [www.argos-support.co.uk](http://www.argos-support.co.uk) If you still require further assistance, call one of our experts on 01759 487838

# Installing your Built-In Single Oven 3

# Installing your Built-In Single Oven

Bringing it all together

## Installation requirements

**THIS OVEN MUST BE INSTALLED BY A SUITABLY QUALIFIED INSTALLER**

This modern oven was manufactured with parts and materials of the highest quality and was designed to meet your cooking needs. You should read this manual so that you are able to use the oven correctly and to avoid any potential problems with using the oven. The following information outlines the required rules for correct installation and service of your oven. This is particularly important for the technician who will install the appliance.

### Positioning

The furniture close to the oven must be manufactured resistant to temperatures up to 100°C

## First Use

**IMPORTANT: When using your oven for the first time your oven may give off an unusual odour from the heating elements and insulation materials. This is normal for new ovens. To eliminate this odour run the oven at 250 degrees for 40-60 mins with the oven empty.**

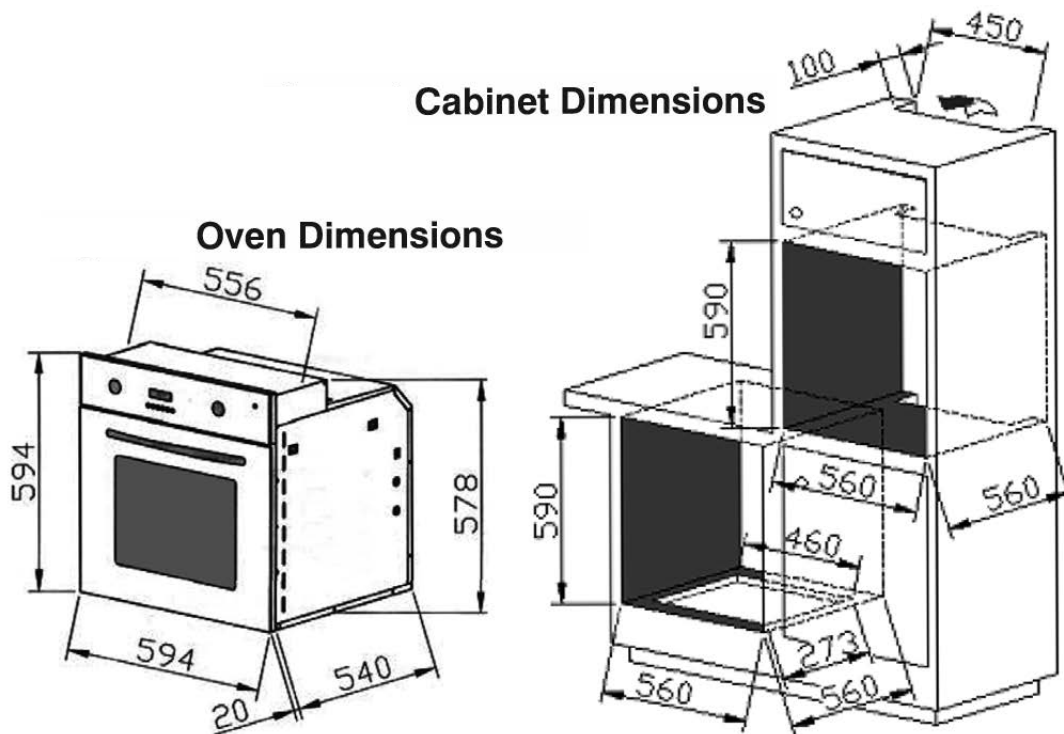
## Unpacking

Carefully unpack and examine the appliance for any damage. If you think there is a defect, do not use the appliance and contact Argos Product Support on 01759 487838.

**Packaging materials should be collected together and disposed of immediately as they may be harmful to children.**

# Installing your Built-In Single Oven

Bringing it all together



## Connections

### Electrical



- **IMPORTANT: Electrical connections must be carried out by a suitably qualified person and in accordance with all relevant local building and installation regulations.**

1. See the rating label at the rear of the product for the appliance's load rating.
2. The oven must be connected to a dedicated circuit suitably rated for the load of the appliance (see rating label at rear of appliance) it must be connected via a suitably rated cable to a double pole isolator oven switch also suitably rated for the appliance.
3. **The electrical cable should not touch the hot parts of the appliance.**



**The electrical cable (not supplied) should not be routed through any area that may be affected by heat from the oven, especially the area directly behind the oven.**

**The Connection diagram can be found on the rear of the appliance**

In the event of a power failure please reset the timer. This oven will not operate until the timer is properly set

**This appliance must be installed by a suitably qualified installer**

**! Failure to do this will invalidate your warranty**

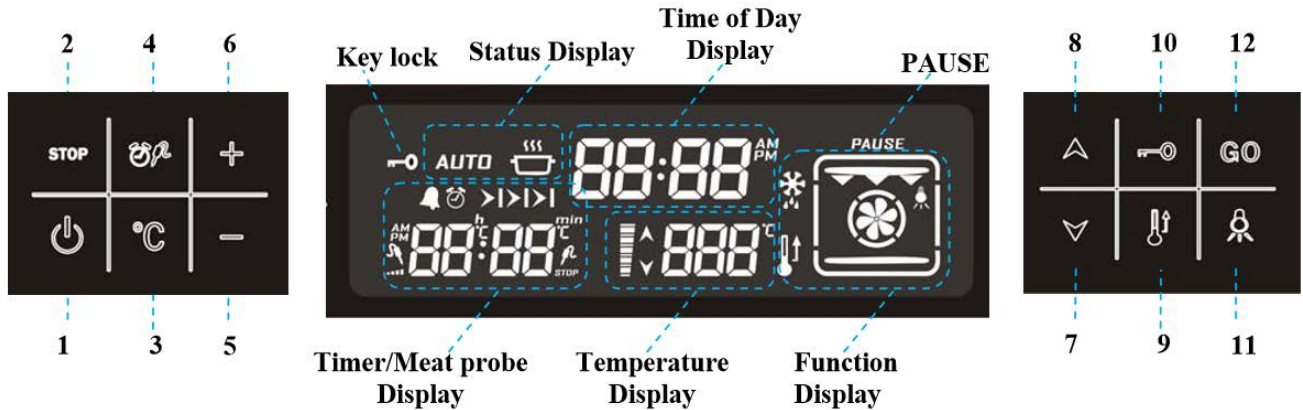
or online at [www.argos-support.co.uk](http://www.argos-support.co.uk) If you still require further assistance, call one of our experts on 01759 487838.

# Using your Built-In Single Oven 4

# Using your Built-In Single Oven

Getting the most from your appliance

## Oven Touch Control and Timer



**Time of day** – shows the time of day;

**Function Display**-indicates the selected cooking function

**Temperature Display** –indicates the adjusted oven temperature

**Timer / Meat probe Display** – shows timer or food temperature status

**Status Display**- shows the oven status

**Pause** – indicates that the cooking with the parameters on screen, is paused by user

**Key lock** indicator

### Touch keys :

1. - ON/OFF- switches the device ON or OFF
2. - Stops any program;
3. - Temperature adjustment;
4. - Timer Menu/Meat probe functions;
5. - Minus;
6. - Plus;
7. - Function adjustment-down;
8. - Function adjustment-up
9. - Rapid heat
10. - Lock control panel
11. - Oven light
12. - Start selected function;

### General Overview:

Element and fan combinations can be selected from the menu using touch keys in the user interface.

Cooking time, end time and temperature (if meat probe is used) are adjustable.

Additionally keep warm, heat up, real time

display, stopwatch, and key lock functions are available.

### Switching the oven control ON or OFF:

key activates or deactivates the oven control (independently from child lock). When the control is OFF, the screen is completely blank. Pressing key for 1 second, activates the control.

The current time of day appears on the display.

Note: In case of any power interruption, the current time of day will be lost. A flashing 0:00 will appear on the time of day display.

It is not possible to use any features of the oven control without setting the time of day. The correct time can be adjusted using the and keys.

Pressing for 1 second when the oven control is **ON**, turns the oven control **OFF**.

# Using your Built-In Single Oven

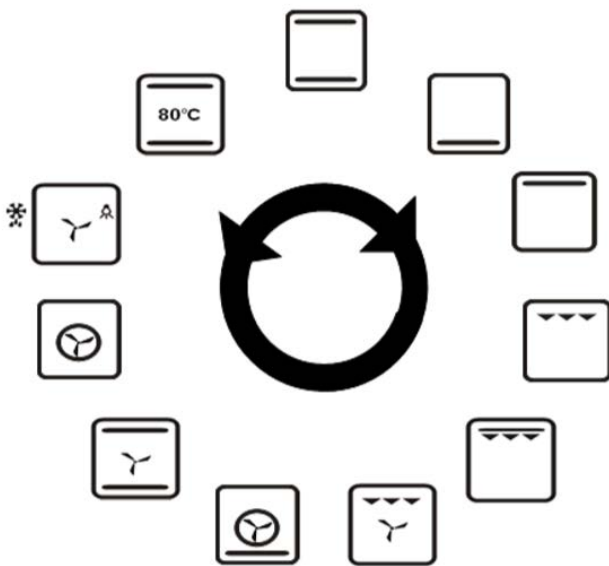
## Getting the most from your appliance

### Adjusting the time of day:

Touch and hold both **+** and **-** buttons until time of day digits start flashing. Using **+** or **-** keys, set the correct time. Wait for 7 seconds, flashing will stop, adjustment is completed.

### Selecting a cooking function:

Using either of **▲** or **▼** keys, you may scroll through the function menu.



The current function will flash on the Function Display for 7 seconds and the default cooking temperature assigned to this function will appear on the temperature display (Note: For some functions, a temperature control is not possible and the temperature display is blank).

The **🔥** is steady on the status display, and **PAUSE** is flashing, indicating that you are ready to cook but not started yet. Now check the cooking temperature

### Changing the default temperature:

The Temperature Setting on the Temperature Display can be changed by touching the **°C** button- the Temperature Display starts flashing- and setting the desired value using **+** or **-** in 5 degree intervals.

(!) Note: If you want to replace the default temperature setting for this function with this adjusted temperature permanently, touch **°C** for approximately 5 seconds, until a buzzer tone is heard. The factory set default temperature for this function is now permanently changed

### Start manual cooking:

Once a function is selected, touching the **GO** key, initiates cooking at the temperature setting on the temperature display (if any). **PAUSE** disappears, and the cooking time passed is displayed on the timer/meat probe display.

Cooking will continue until it is either ended by the user manually (see: to pause, edit or end cooking) or the maximum allowed cooking time, depending on the selected cooking temperature, has passed, as listed below:

050-120 C	10h
121-200 C	6h
201-250 C	3h

### To pause edit or end cooking:

Touching **STOP** during cooking, interrupts the cooking progress and **PAUSE** starts flashing, whereas other portions of the display remain the same. All oven heating elements and turbo fan are turned off temporarily. Cooking is paused.

To end cooking, touch **STOP** once again, all cooking related indications on the display disappear. The temperature display will indicate the residual heat, if any ( see: Residual Heat Indication ).

Note: After cooking has ended, touching **GO** brings the previous function and temperature settings on the screen, touching **GO** a second time will restart cooking

### Edit cooking settings:

To edit the cooking parameters (Function, Temperature, etc.), while cooking is paused you can change the (function, temperature etc.) as described in this document. Touching **GO** will restart cooking with the edited parameters.

### AUTOMATIC COOKING:

Automatic cooking means, that cooking will end automatically according to the parameters you tell the control **after** selecting the cooking function and temperature but **before** touching **GO**.

### Half Automatic Cooking:

This method is used when NO meat probe is used and you want to **start cooking immediately**, by entering the desired cooking duration.

1) Select the desired function and adjust the temperature (if needed) as described before in this document.

2) Touch **GO** key. **▶** will flash on the timer screen. 3) Adjust the required cooking duration using **+** and **-** keys, **AUTO** appears on the status display. ( If duration is set to 0:00, two warning beeps will sound)

4) Touch the **GO** key, **PAUSE** disappears, and cooking starts. The cooking end time is displayed on the timer display, together with the **▶** symbol.

### Full Automatic Cooking:

This method is used when NO meat probe is used and you want the food to be ready at a certain time in future. Therefore, this method is also called '**Delayed Cooking**'

1) Go through steps 1 to 3 of half automatic cooking (setting the cooking duration)

2) Touch **GO** key again, **▶** flashes on the timer screen and the current cooking end time.

3) Adjust the desired end time using **+** and **-** keys. **▶** on the status display will disappear and **AUTO** is showing, indicating that delayed cooking is programmed and cooking will not start immediately.

4) Touch the **GO** key, and **PAUSE** disappears, cooking is ready to start at the time set. The cooking end time is displayed on the timer display, together with the **▶** symbol

### Cooking with the Meat Probe:

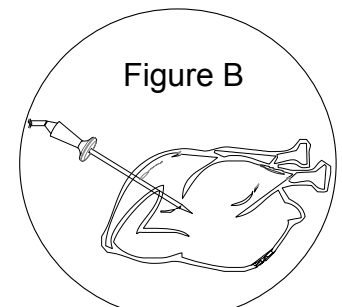
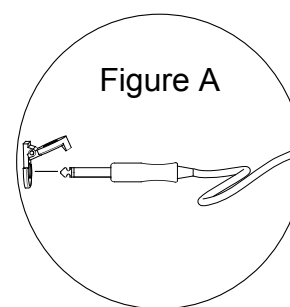
The Meat Probe is a sensor, connected to plug inside the oven (top left simply plug it in, see Figure A.) and inserted into the meat to be cooked (Figure B). Using the meat probe, cooking is automatically ended when the meat reaches the desired temperature.

1) Select the desired function and (if needed) adjust the temperature as described before in this document.

2) Touch the **GO** key. The default value of the meat probe temperature will flash on the right two digits of the timer/meat probe display. **AUTO** will appear on the screen.

3) Adjust the desired target meat temperature at cooking end in the range of 20-99 C using **+** and **-** keys.

4) Touch **GO**, **PAUSE** disappears and cooking starts. The actual meat temperature is displayed on the left, the adjusted end temperature is displayed on the right portion of the timer/meat probe display



### During Cooking:

The 5 bars on the temperature display give an indication about the actual oven temperature. Each bar is assigned to 1/5 th of the adjusted value. The up-arrow near the bars flashes, when the heating elements are currently active.




### Auto end of cooking:

After cooking ends automatically, the temperature display will indicate the residual heat, if any (see: Residual Heat Indication), **AUTO** will be flashing and buzzer will sound for 7 minutes. Touching **STOP** will cancel the buzzer.



### Residual Heat Indication:

After cooking has ended manually or automatically, if the internal oven temperature is above 60 °C, 'down arrow' on the right side of heat bars flashes every 2 seconds also "hot" is displayed on the temperature display. Each one of the 5 heat bars symbolizes an amount over 60 °C. This indication goes on until the oven temperature falls below 60 °C.

### Special Features:




**Lamp ON/OFF:** The lamp inside the oven will be ON, whenever a function is being selected or is being adjusted. It will turn OFF, after cooking has finished and the residual heat indication ends. However, it can be switched ON or OFF by touching , except when using the defrost function.

### Heat Up Rapidly:







Sometimes it is desired to bring the oven temperature rapidly to the adjusted value. Touching  will energize the circular element and/or turbo fan temporarily to achieve a rapid heat up. The  symbol will be visible on the screen, after reaching the adjusted oven temperature, it will vanish and a buzzer tone is heard.

Note: Rapid heat up is not allowed for some functions (grill) or when the actual temperature is less than 50C away from the adjusted one or the adjusted temperature is below 100 C.







### Child Lock:

Child lock can be activated or deactivated via touching the  key for 1 second, until the  symbol appears on the screen. When child lock is activated, no key except , is accepted.

### Minute Minder Alarm:

Touch and release  key until  appears flashing. Set the time in minutes, using the  or  keys. Flashing will stop after 7 seconds, a buzzer alarm lasting 7 minutes will sound after the set time has elapsed. This alarm can be stopped by touching either the  or  keys.

### Alarm Clock:

Touch and release  key until  appears flashing. Set the alarm time, using the  or  keys. Flashing will stop after 7 seconds, a buzzer alarm will be produced when the adjusted time has come. This alarm can be stopped by touching either the  or  keys.

### ERROR INDICATIONS:

When a situation occurs that prevents normal operation, the oven enters "error mode." The oven is in the standby status and an error code is displayed on the Time of Day Display. Even if the error recovers, this code will remain on the display until **STOP** key is touched.

A total number of 8 error codes exist:

Err1: Communication error

Err2: PT1000 open circuit

Err3: PT1000 short circuit

Err4: Temperature exceeded in user interface

Err5: Temperature exceeded in the power module.

Err6: Temperature sensor failure in the user interface.

Err7: Temperature sensor failure in the power module.



Err8: Main power error. There is no warm up detected although heating elements seem to be activated.

# Using your Built-In Single Oven



Getting the most from your appliance

## Programmable Options:



### Buzzer Tone:

There are three buzzer tones to select. Touch the  key 5 seconds long, the time of day display will show the currently valid tone as "tn 1" (high) or "tn 2 (medium)" or "tn 3 (low)". The valid tone can be changed by touching the  key within 7 seconds of the last touch. The default tone is "tn 1".


### Key Sound:

There are three key sound options to select. Touch the  key for 5 seconds, the time of day display will show the currently valid key tone as "bt" (beep tone) or "c" (click tone) or "nt" (no tone). The valid key sound can be changed by touching the  key within 7 seconds of the last touch. The default key sound is "bt".

### Time of Day Mode 24h/12h:

The default mode is 24 hours. If 12h am/pm mode is desired, touch both the  and  keys for 5 seconds. The Mode changes and a beep tone sounds. Do the same again to switch back.

### Auto Power Save (APS):

APS is an option not set as factory setting. If set, the control will be switched OFF automatically, whenever there is nothing other than the time of day to be displayed. Touching  for 5 seconds in idle mode (no cooking related operation present) activates this option, Time of day digits will show PS ON for a few seconds accompanied with a beep tone. Cancelling this option is done in the same way, PS OF will be shown on the screen.

## Grill Function of Oven - Closed Door Grilling

Using the oven control select grill function



We advise you to use trivet shelf placed into grill tray when you are grilling. This will help avoid spills and help keep your oven clean

If you decide use a grill wire on a shelf rather than placing in a tray, position a tray below to collect oils and fats.

For easy cleaning, put some water in the tray.

Preheat the grill with the door closed for 5-10 minutes before use.

Always pre-heat grill before use and grill with door closed.

# Care and maintenance 5

# Care and maintenance

## Looking after your appliance

### Cleaning

**WARNING!** Isolate the power supply to the oven and make sure that the oven is cool.

Do not clean using caustic creams, abrasive cleaning powders, thick wire wool or hard tools. Enamelled parts of the oven can be damaged if excess cleaning liquids are not immediately removed.

After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth.

Clean the glass surfaces with special glass cleaning agents.

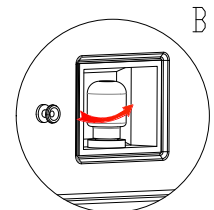
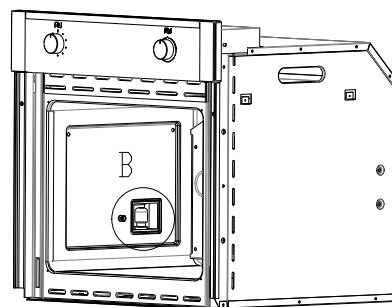
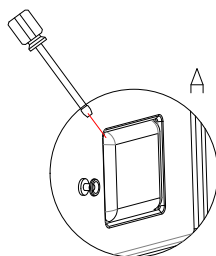
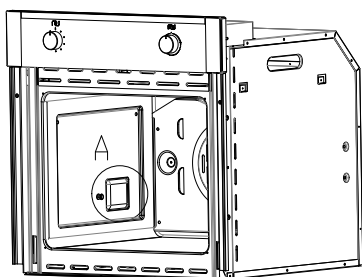
Never use flammable agents like acid, thinner or petrol when cleaning your oven.

Do not clean your oven with a steam cleaner.

Do not wash any part of your oven in a dishwasher.

### Changing the oven lamp:

1. Pull the plug out of socket.
2. Turn the lamp fixing glass counter-clockwise direction to separate it or the glass lamp cover over the screwdriver is removed (A).
3. To separate lamp from body turn it to counter-clockwise direction.
4. Fix new lamp that you gain from authorised service in place of old lamp.
5. Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.



Bulb Type: 25W E screwed

### Oven door seal:

Please check the oven door seal at regular intervals. If the seal requires cleaning, clean it without using abrasive materials

If the door seal is damaged contact your authorised service agent on 01759 487838 Do not use the oven until the door seal has been repaired or replaced

### Enamelled Parts:

In order to keep them as new, it is necessary to clean them frequently with mild warm soapy water and then dry with a cloth. Do not wash them while hot and never use abrasive powders or abrasive cleaning materials. Do not leave anything spilled onto enamelled parts for long periods of time.

### Stainless Steel:

Stainless steel parts must be cleaned frequently with mildly warm soapy water and a soft sponge and then dried with a soft cloth. Do not use abrasive powders or abrasive cleaning materials. Do not leave anything spilled onto stainless steel parts for long periods of time.

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions.

# Care and maintenance

Looking after your appliance

## Technical specification

Model	BUSH BSOFTC
Power supply	220-240V~50 Hz
Maximum power	3350W
Size (H x W x D)	594 x 595 x 540
Net Weight	29.9 kg
Oven volume	67 lt
Energy rating	A

We apologise for any inconvenience caused by minor inconsistencies within these instructions that may occur due to product improvements and development

All images and drawing are for illustration purposes only.

# Product support 6

# Product support

Help is always at hand

## Troubleshooting

1. If no electrical functions appear to work, check the oven isolation switch has not been turned off also check the fuse in the switch and the circuit breaker in your consumer unit
2. After replacing the fuse or resetting the circuit breaker turn on your oven and check the functions
3. **DO NOT** attempt to repair this oven yourself. Call Argos Product Support or consult a qualified person



### If oven does not power up

Check that your supply has not tripped



### If oven does not heat

Ensure timer is set and an oven function is selected



### Temperature incorrect

Please check that the correct temperature has been set



Please check that any fuses have not blown



### If oven lamp does not light

Check that your oven is turned on  
Change the bulb (see page 24)



### If oven does not cook evenly

Adjust shelf positions check temperature settings  
Ensure that you preheat the oven before use



### If there is still a problem

Call Argos product support on 01759 487838

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions.

# Product support

Help is always at hand

## Help and assistance

If you require any technical guidance or find that your Dual Fuel 60cm Oven is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions or online at [www.argos-support.co.uk](http://www.argos-support.co.uk)

If you still require further assistance, call one of our experts on **01759 487838\***. To help give us give you a fast and efficient service please have the following information ready:

Model Ref.

You can find these on the rating plate - a small information panel (usually a sticker or metal plate) on the rear of your appliance

Serial number

Date of purchase

This will be shown on your receipt

Local call rates applies\*

Lines open 8am-7pm Monday to Saturday and 10am-4pm Sunday.

\*Calls to Argos enquiry lines may attract a charge and set up fee from residential lines depending on your call plan/tariff. Mobile and other providers costs may vary, see [www.bt.com/pricing](http://www.bt.com/pricing) for details.

For Security and training purposes, telephone calls to and from customer service centres maybe recorded and monitored. Calls from Republic of Ireland will attract international call charges.

or online at [www.argos-support.co.uk](http://www.argos-support.co.uk) If you still require further assistance, call one of our experts on **01759 487838**



## Declaration of conformance to product standards

This appliance conforms to all relevant standards applicable to domestic appliances sold in the UK

## Disposal



This appliance/fitting is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, the **crossed out wheellie bin** symbol, indicates that this appliance/fitting may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local authority, your household waste disposal service or the retailer where you purchased the product.



## Call us now and activate your 12 month guarantee

Thank you for choosing Bush. Your new product is guaranteed against faults and breakdowns for 12 months. Don't forget to register it with us today so we can provide you with our best possible after-sales service and useful updates.

[www.bushregistration.co.uk](http://www.bushregistration.co.uk)

FREEPHONE\*

**0800 597 8548**

Lines are open 8am - 8pm, 365 days a year. \*Calls may be recorded and monitored.

### Your Bush Guarantee

This product is guaranteed for twelve months from the date of original purchase. Any defect that arises due to faulty materials or workmanship will be repaired free of charge (or if applicable the product will be replaced or the purchase price refunded) where possible during this period by the dealer from who your purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in the manual.
- It must be used solely for domestic purposes. The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- Bush disclaim any liability for loss or damage arising from the breakdown of the product.
- This guarantee is in addition to and does not diminish your statutory or legal rights.

### Important Data Protection Information

If you provide us with information about another person, you confirm that they have appointed you to act for them, to consent to the processing of their personal data including sensitive personal data and that you have informed them of our identity and the purposes (as set out in the Important Data Privacy notice displayed overleaf) for which their personal data will be processed.

You are entitled to ask for a copy of the information we hold about you (for which we may charge a small fee) and to have any inaccuracies in your information corrected.

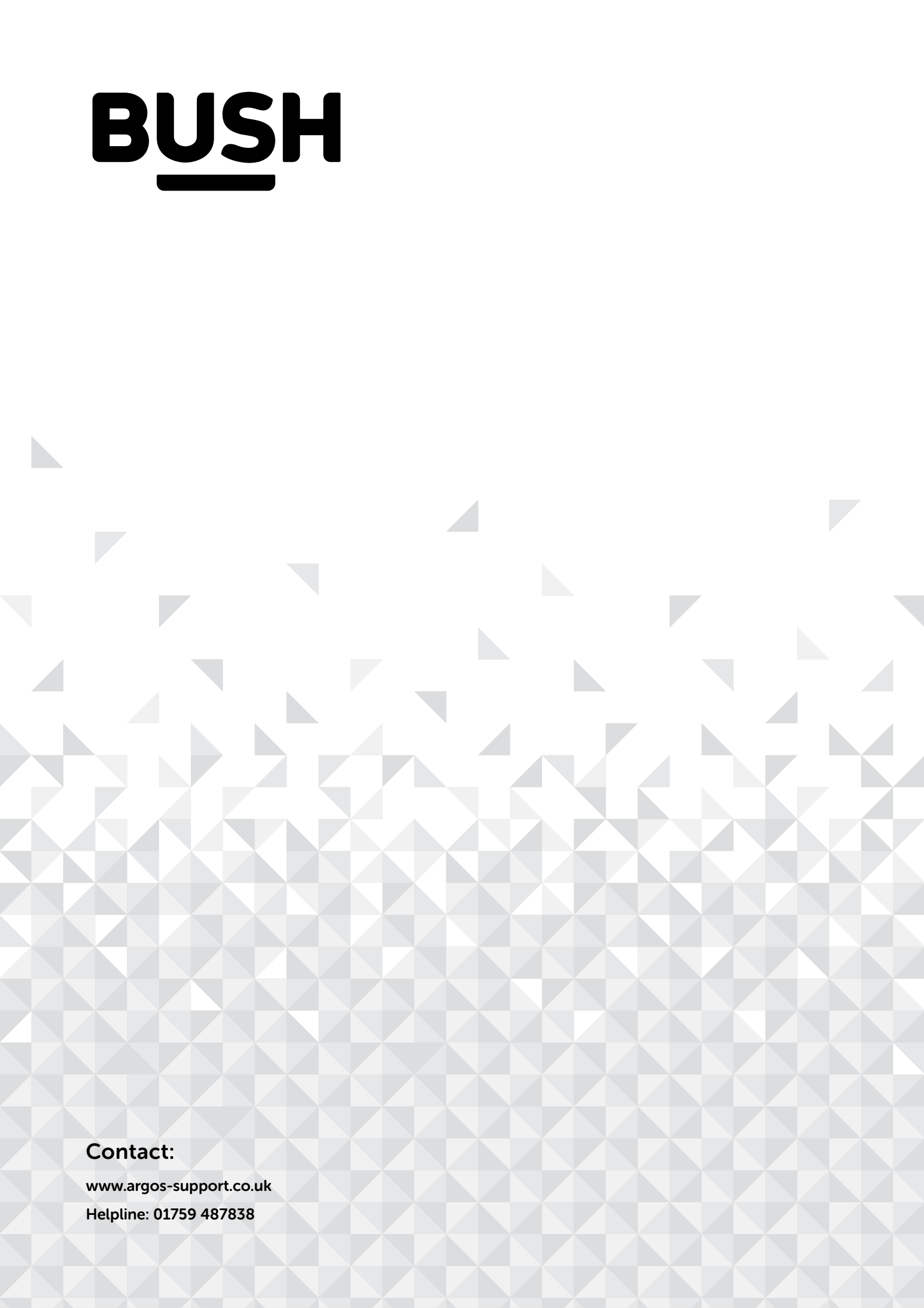
For quality control and training purposes, we may monitor or record your communications with us.

If your personal details change, if you change your mind about any of your marketing preferences or if you have any queries about how we use your information, please let us know by contacting our Data Protection Officer, Domestic & General, Leicester House  
17 Leicester Street, Bedworth, Warwickshire  
CV12 8JP.

Guarantor: Argos Limited - 489 - 499 Avebury Blvd. - Milton Keynes - MK9 2NW



# **BUSH**



**Contact:**

[www.argos-support.co.uk](http://www.argos-support.co.uk)

Helpline: 01759 487838