

# smith+nobel

## 20L Stainless Steel Air Fryer Oven



## Instruction Manual

IA3642



# Contents

Important Safeguards	03
Features of Your Air Fryer Oven	05
Getting to Know Your Air Fryer Oven	08
How to Use Your Air Fryer Oven	09
Air Fry Recipes	11
Care and Cleaning	21
Frequently Asked Questions	22
One Year Warranty Statement	23

# Important Safeguards

**When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury, these basic safety precautions should always be followed:**

## **For Your Safety**

***Read all instructions carefully, even if you are familiar with the appliance.***

- Before connecting the Air Fryer Oven, ensure your outlet voltage and circuit frequency correspond to the voltage stated on the product rating label.
- To protect against fire and electric shock, do not immerse the cord or plug in water or other liquid.
- Do not use an extension cord unless completely necessary with the Air Fryer Oven.
- If an extension cord is used, please ensure that it has a rating equal or exceeding the rating of this product.
- Do not pull or carry by the cord, use the cord as a handle, close a door on the cord, or pull the cord around sharp edges or corners. Keep the cord away from heated surfaces.
- Do not bend or damage the cord.
- Never force the plug into a power outlet.
- Always unplug the Air Fryer Oven when not in use. To disconnect from the power outlet, grip the plug and pull away from the power outlet. Never pull by the cord.
- The power plug must be removed from the power outlet before cleaning, servicing, maintenance or moving the Air Fryer Oven.
- Do not move or lift the whole Air Fryer Oven unit while the power cord is still connected to the power outlet or still on. Always ensure it is switched off and has cooled down before moving.
- Do not use the Air Fryer Oven if the plug, cord or the product itself is damaged.
- Please contact the After Sales Support Line on 1300 777 137 for further advice.
- Unless your home is already fitted with a residual current device (safety switch), we recommend installing an RCD with a rated residual operating current not exceeding 30mA to provide additional safety protection when using electrical appliances. See your electrician for professional advice.
- The Air Fryer Oven is intended for indoor household use only. Do not use it for commercial purposes.
- Do not use the Air Fryer Oven for other than its intended use.
- The Air Fryer Oven is not a toy. Supervise young children to ensure they do not play with this product.
- The Air Fryer Oven is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the product by a person responsible for their safety.
- Do not leave the Air Fryer Oven unattended when plugged in. Always switch off and unplug when you are not using the Air Fryer Oven.
- Do not operate or place any part of the Air Fryer Oven on or near any hot surfaces (such as a gas or electric burner, or a heated oven).

## Important Safeguards (cont.)

- Do not cover the Air Fryer Oven whilst in use. If covered, there may be a risk of fire.
- This unit has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify the Air Fryer Oven.
- Improper installation may result in the risk of fire, electric shock or injury to person.
- The manufacturer is not responsible for any eventual damage caused by improper or faulty use.
- The use of attachments not sold or recommended by the manufacturer may cause fire, electric shock or injury.
- The Air Fryer Oven is not intended to be operated by means of an external timer or any type of separate remote control unit.
- Do not touch hot surfaces. The temperature of the outer body can get very hot while the Air Fryer Oven is in operation. Allow the unit to cool down before inserting or removing parts.
- Always use oven mitts when removing the baking tray. Allow for metal parts to cool down completely before cleaning.
- When operating the Air Fryer Oven, keep at least 10cm of free space on all sides of the appliance to allow for adequate air circulation.
- Do not operate the Air Fryer Oven with wet hands.
- Do not place the Air Fryer Oven on or near combustible materials such as curtains or tablecloths.
- Always operate on a dry level surface. Operating on sinks or uneven surfaces must be avoided.
- Do not clean with metal scouring pads. Pieces may break off the pad and touch the electrical parts, creating a risk of electric shock.
- Let the Air Fryer Oven cool down for approximately 30 minutes before cleaning.
- Use extreme caution when removing the baking tray, wire rack or disposing of hot grease or other hot liquids.
- Oversized foods or metal utensils must not be inserted into Air Fryer Oven as it may create risk of fire or electrical shock.
- When using, cleaning or moving the appliance, avoid slamming or knocking the glass door as the glass may break.
- If the surface of the glass door is cracked, switch off the appliance to avoid the possibility of electric shock.

### Warning

- If the power cord is damaged, the power cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This product has not been designed for any uses other than those specified in this booklet.

### Save These Instructions

# Features of Your Air Fryer Oven



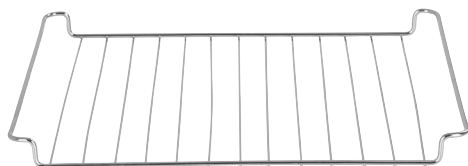
- |                                  |                                    |
|----------------------------------|------------------------------------|
| 1. Cooking Function Dial         | 6. Baking Tray                     |
| 2. Oven Temperature Control Dial | 7. Wire Rack                       |
| 3. Power Indicator Light         | 8. Glass Door                      |
| 4. Oven Timer Dial               | 9. Adjustable Rack Height Position |
| 5. Mesh Basket                   |                                    |

## Features of Your Air Fryer Oven (cont.)



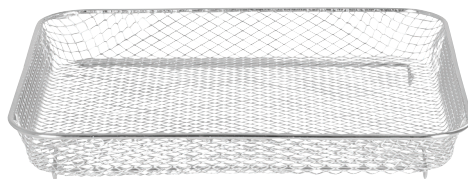
### **Baking Tray**

Use when air frying, baking or roasting and can also be used as a drip tray. The baking tray can be placed in two shelf positions.



### **Wire Rack**

Use when baking, grilling and toasting. The wire rack can be placed in two shelf positions.



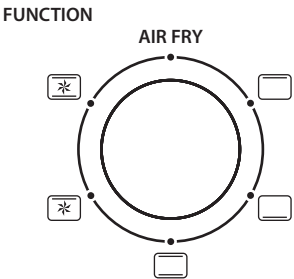
### **Mesh Basket**

Use when air frying. The mesh basket can be placed in two shelf positions.

# Features of Your Air Fryer Oven (cont.)

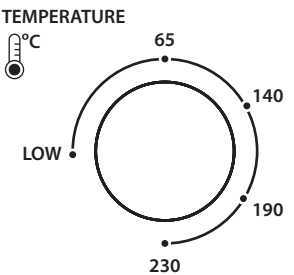
## Cooking Function Dial

Setting	Symbol
<b>Setting 1 – Air Fry</b> Ideal for air frying.	<b>AIR FRY</b>
<b>Setting 2 – Upper heating</b> Ideal for grilling or broiling.	
<b>Setting 3 – Lower Heating</b> Ideal for baking.	
<b>Setting 4 – Upper and Lower Heating</b> Ideal for toasting bread and cooking food using traditional oven methods.	
<b>Setting 5 – Upper Heating Convection</b> Ideal for grilling or broiling. The convection airflow helps cook the food faster.	
<b>Setting 6 – Upper and Lower Convection</b> Ideal for toasting bread and cooking food using traditional oven methods. The convection airflow helps cook the food faster.	



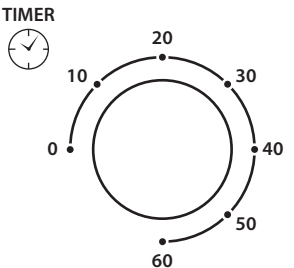
## Oven Temperature Control Dial

Set the oven temperature by turning the dial clockwise. You can choose a temperature between 65°C to 230°C.



## Oven Timer Dial

Set the timer by turning the oven timer dial clockwise to select the desired duration, ranging from 0-60 minutes. The power indicator light will illuminate when a timer setting has been selected.



**NOTE:** You must select a timer setting for any of the Air Fryer Oven functions to operate.

# Getting to Know Your Air Fryer Oven

Congratulations on the purchase of your new Air Fryer Oven.


It is extremely important that you read and follow the instructions in this instruction manual, even if you feel that you are familiar with this type of appliance.

In particular, please pay close attention to the section entitled **IMPORTANT SAFEGUARDS**. Find a safe and convenient place to keep this booklet for future reference.

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

Before using the Air Fryer Oven:

- Unpack the product and keep all packaging materials until you have made sure your new Air Fryer Oven is undamaged and in good working order. Plastic wrapping can be a suffocation hazard for babies and young children so ensure all packaging materials are out of their reach.
- Remove the twist-tie which is securing the electrical cord. Uncoil the cord to straighten it to remove any kinks. Do not use if these parts are damaged. In case of damage, phone the After Sales Support Line on 1300 777 137.
- Wash the baking tray, mesh basket and wire rack in warm soapy water. Dry thoroughly before use.
- Plug the Air Fryer Oven into a power outlet and switch on.
- Select setting 6 on the cooking

function dial . Set the Air Fryer Oven Temperature to a maximum heat setting (230°C) and set the oven timer dial to 10 minutes. This will eliminate any odours within the Air Fryer Oven and burn off any excess lubricants which were used in the manufacturing process.

- Once the oven timer dial has elapsed and the bell has sounded, turn the temperature control dial to **LOW**.
- Unplug the Air Fryer Oven from the power outlet and allow it to cool down. Once cool, use a soft damp cloth to wipe the inside of the appliance. Do not use abrasive cleaners or scouring pads.

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**NOTE:** You may notice a slight odour being emitted from the Air Fryer Oven during the initial use. This is normal and will cease with continued use.

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**IMPORTANT:** The functions of the Air Fryer Oven will not work unless a time is selected on the timer dial. The power indicator light will illuminate when a time setting has been selected.


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# How to Use Your Air Fryer Oven

## Toasting

Toast bread, bagels, muffins and other tasty breakfast treats.

1. Place the food to be toasted on the wire rack. If you are only toasting one or two items, place the item in the centre of the wire rack.
2. Insert the wire rack into the Air Fryer Oven, placing it in the middle position.
3. Plug the Air Fryer Oven into a power outlet and switch on.
4. Turn the oven temperature control dial clockwise to your desired heat setting. For toasting, it is recommended to toast at 180°C.
5. Turn the cooking function dial to setting 4 .
6. Switch on the Air Fryer Oven by turning the oven timer dial clockwise to your desired time setting. The power indicator light will illuminate to let you know it is ON.
7. Once the oven timer dial has elapsed and the bell has sounded, turn the temperature control dial to LOW.
8. Use a pair of oven mitts to remove the wire rack, allowing you easier access to the food.
9. It is recommended to use kitchen tongs to remove the food from the wire rack as it will be hot.

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**NOTE:** Toasting does not require the Air Fryer Oven to be pre-heated.

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**WARNING:** After use, the Air Fryer Oven will be very hot. Please ensure you use oven mitts or kitchen tongs to avoid the risk of burns.

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## Grilling

You can use the Air Fryer Oven to grill cuts of meat, kebabs or vegetables. The additional convection function helps to cook your food faster.

1. Insert the wire rack into the Air Fryer Oven, placing it in the middle position.
2. It is recommended to use the baking tray as a drip tray to avoid any messy spills. You can line the baking tray with some aluminium foil to make the cleaning process even easier.
3. Place the food to be grilled directly on the wire rack.
4. Plug the Air Fryer Oven into a power outlet and switch on.
5. Turn the oven temperature control dial to your desired heat setting.
6. Turn the cooking function dial to setting 5 .
7. Switch on the Air Fryer Oven by adjusting the timer dial to your desired time setting. The power indicator light will illuminate to let you know it is ON.
8. Once the oven timer dial has elapsed and the bell has sounded, turn the temperature control dial to LOW.

# How to Use Your Air Fryer Oven (cont).

9. Use a pair of oven mitts to pull out the wire rack, allowing you easier access to the food. It is recommended to use kitchen tongs to remove the food from the wire rack as it will be hot.

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**NOTE:** Grilling does not require the Air Fryer Oven to be pre-heated.

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**WARNING:** After use, the Air Fryer Oven will be very hot. Please ensure you use oven mitts or kitchen tongs to avoid the risk of burns.

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## Baking

The Air Fryer Oven is also a great solution for your baking needs. Ideal for baking cakes, muffins, cookies and more.

1. Insert the baking tray into the Air Fryer Oven, placing in the middle or bottom position depending on what you are baking.
2. Plug the Air Fryer Oven into a power outlet and switch on.
3. Turn the cooking function dial to setting 3 .
4. Switch on the Air Fryer Oven by turning the timer dial to your desired time setting. The power indicator light will illuminate to let you know it is ON.
5. Once the oven timer dial has elapsed and the bell has sounded, turn the temperature control dial to LOW.
6. Use oven mitts to pull out the baking tray, allowing you easier access to the food. It is recommended to use kitchen tongs to remove the food from the baking tray as it will be hot.

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**WARNING:** After use, the Air Fryer Oven will be very hot. Please ensure you use oven mitts or kitchen tongs to avoid the risk of burns.

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## Air Frying

Air fry chips, chicken, fish and more.

1. Place the food to be cooked onto the mesh basket. Then place the mesh basket on top of the baking tray. The baking tray will act as a drip tray during the cooking process.
2. Insert the baking tray, along with with mesh basket, into the Air Fryer Oven, placing in the middle or bottom position depending on what you are air frying.
3. Plug the Air Fryer Oven into a power outlet and switch on.
4. Turn the cooking function dial to setting 1, **AIR FRY**.
5. Switch on the Air Fryer Oven by turning the timer dial to your desired time setting. The power indicator light will illuminate to let you know it is ON.
6. Once the oven timer dial has elapsed and the bell has sounded, turn the temperature control dial to LOW.
7. Use oven mitts to pull out the baking tray with the mesh basket, allowing you easier access to the food. It is recommended to use kitchen tongs to remove the food from the baking tray as it will be hot.

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**WARNING:** After use, the Air Fryer Oven will be very hot. Please ensure you use oven mitts or kitchen tongs to avoid the risk of burns.

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# Air Fry Recipes

We have included a handful of recipes to help you get started with the Air Fryer Oven. We encourage you to experiment with your own recipes for new and exciting meals or snack options. Make sure to set the cooking function dial to setting 1, **AIR FRY** prior to cooking.

French Fries	12
Sweet Potato Chips	13
Potato Slices	14
Potato Wedges	15
Spicy Fried Chicken Wings	16
Fried Dumplings	17
Fried Eggplant	18
Spicy Prawns	19
Lamb Cutlets	20

# Air Fry Recipes (cont.)

## French Fries

### *Ingredients*

- 450g potatoes
- 1 tbsp of olive oil
- Salt to taste

### **Method**

1. Peel the potatoes and slice them length ways into 15mm thick pieces.
2. Soak the potato slices in water for approximately 20 minutes, then drain and pat dry on a paper towel.
3. Mix the olive oil and salt in a bowl until evenly combined, then run the mixture over the potatoes.
4. Place the potato slices into the mesh basket.
5. Place the mesh basket on top of the baking tray, then place the baking tray into the middle position of the Air Fryer Oven.
6. Select **AIR FRY** on the function dial.
7. Set the oven temperature control dial to 200°C.
8. Set the oven timer dial to 20 mins.
9. For more even cooking, remember to turn the chips halfway through.

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**NOTE:** When making homemade chips or fries, the best types of potatoes to use are the starchy varieties (Kennebec, King Edward, Golden Delight or Sebago).

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**Note:** These images are for illustrative purposes only and the finished product may differ from the illustration.

# Air Fry Recipes (cont.)

## Sweet Potato Chips

### *Ingredients*

- 450g sweet potatoes
- 1 tbsp of olive oil
- Salt and garlic salt to taste

### **Method**

1. Peel the sweet potatoes and slice them length ways into 15mm thick pieces.
2. Soak the sweet potato slices in water for approximately 20 minutes, then drain and pat dry on a paper towel.
3. Mix the olive oil, salt and garlic salt in a bowl until evenly combined, then run the mixture over the sweet potatoes.
4. Place the sweet potato slices into the mesh basket.
5. Place the mesh basket on top of the baking tray, then place the baking tray into the middle position of the Air Fryer Oven.
6. Select **AIR FRY** on the function dial.
7. Set the oven temperature control dial to 200°C.
8. Set the oven timer dial to 20 mins.
9. For more even cooking, remember to turn the chips halfway through.



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# Air Fry Recipes (cont.)

## Potato Slices

### Ingredients

- 450g potatoes
- 1 minced garlic clove
- 1 tbsp of fresh thyme
- 1 tbsp of olive oil

### Method

1. Peel potatoes and cut them into 5mm thick slices.
2. Soak potato slices in water for approximately 20 minutes, then drain and pat dry on a paper towel.
3. Mix the garlic, thyme and olive oil in a bowl until evenly combined, then rub the mixture over the potato slices.
4. Place the potato slices into the mesh basket.
5. Place the mesh basket on top of the baking tray, then place the baking tray into the middle position of the Air Fryer Oven.
6. Select **AIR FRY** on the function dial.
7. Set the oven temperature control dial to 180°C.
8. Set the oven timer dial to 20 mins.
9. For more even cooking, remember to turn the chips halfway through.



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# Air Fry Recipes (cont.)

## Potato Wedges

### Ingredients

- 450g potatoes
- 1 tbsp of olive oil
- Salt to taste
- 1 tbsp of ground cumin
- 1 tbsp of ground coriander
- 1 tbsp of ground paprika

### Method

1. Slice the potatoes into wedges.
2. Soak potato wedges in water for approximately 20 minutes, then drain and pat dry on a paper towel.
3. Mix the olive oil, salt, cumin, coriander and paprika in a bowl until evenly combined. Then rub the mixture over the potato wedges.
4. Place the potato wedges into the mesh basket.
5. Place the mesh basket on top of the baking tray, then place the baking tray into the middle position of the Air Fryer Oven.
6. Select **AIR FRY** on the function dial.
7. Set the oven temperature control dial to 180°C.
8. Set the oven timer dial to 20 mins.
9. For more even cooking, remember to turn the chips halfway through.
10. Serve with sour cream and sweet chilli sauce (optional).



**Note:** These images are for illustrative purposes only and the finished product may differ from the illustration.



# Air Fry Recipes (cont.)

## Spicy Fried Chicken Wings

### Ingredients

- 1 minced garlic clove
- 1 tbsp of olive oil
- ½ tbsp of mustard
- 12 chicken mid wings and drumettes
- 1 tsp of paprika

### Method

1. Mix the minced garlic, mustard and paprika in a bowl until evenly combined, then add in the olive oil and stir.
2. Rub the mixture onto the chicken wings and allow it to marinate for at least 1 hour prior to cooking.
3. Place the chicken wings into the mesh basket.
4. Place the mesh basket on top of the baking tray, then place the baking tray into the middle position of the Air Fryer Oven.
5. Select **AIR FRY** on the function dial.
6. Set the oven temperature control dial to 180°C.
7. Set the oven timer dial to 30 mins.
8. Rotate the chicken wings during the cooking process. Cook until the skin is crispy and golden brown.



**Note:** These images are for illustrative purposes only and the finished product may differ from the illustration.



# Air Fry Recipes (cont.)

## Fried Dumplings

### *Ingredients*

- Frozen dumplings, thawed
- Olive oil

### **Method**

1. Lightly brush a thin layer of olive oil over the dumplings.
2. Place the dumplings into the mesh basket.
3. Place the mesh basket on top of the baking tray, then place the baking tray into the middle position of the Air Fryer Oven.
4. Select **AIR FRY** on the function dial.
5. Set the oven temperature control dial to 180C.
6. Set the oven timer dial to 15 mins.
7. Serve with soy sauce, red vinegar and chilli (optional).



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# Air Fry Recipes (cont.)

## Fried Eggplant

### Ingredients

- 400g eggplant
- 1 small piece of ginger, diced
- 1 clove of garlic
- 1 tsp of olive oil
- 1 tsp of ground cumin
- 1 tbsp of soy sauce

### Method

1. Slice off the pedicle of the eggplant and rinse, then slice the eggplant into thinner strips.
2. Mince the ginger and garlic, then combine and add in the soy sauce and cumin. Spread onto the eggplant slices.
3. Place the eggplant slices into the mesh basket.
4. Place the mesh basket on top of the baking tray, then place the baking tray into the middle position of the Air Fryer Oven.
5. Select **AIR FRY** on the function dial.
6. Set the Oven Temperature Dial 180°C
7. Set the oven timer dial to 5 mins.
8. Cook the eggplant till they soften and then sprinkle the eggplant with the seasoning and cook for a further 8-10 minutes.



**Note:** These images are for illustrative purposes only and the finished product may differ from the illustration.

# Air Fry Recipes (cont.)

## Spicy Prawns

### Ingredients

- 1 tsp of olive oil
- 1 clove of garlic, minced
- Red chillies, finely diced
- Spicy black pepper
- Paprika (optional)
- 10 medium sized prawns, whole

### Method

1. Lightly coat the prawns with olive oil, then place them into the mesh basket.
2. Place the mesh basket on top of the baking tray, then place the baking tray into the middle position of the Air Fryer Oven.
3. Select **AIR FRY** on the function dial.
4. Set the oven temperature dial 200°C.
5. Set the oven timer dial to 5-8 mins.
6. Combine the diced chillies, minced garlic, black pepper and paprika (optional), then mix in the olive oil.
7. Use the mixture as a dipping sauce for the prawns.



**Note:** These images are for illustrative purposes only and the finished product may differ from the illustration.

# Air Fry Recipes (cont.)

## Lamb Cutlets

### Ingredients

- 300g lamb cutlets
- Dash of brandy
- 2 tsp of soy sauce
- Olive oil
- Ground black pepper

### Method

1. Combine the soy sauce, ground pepper, brandy and olive oil until mixed evenly.
2. Rub the mixture onto the lamb cutlets and allow it to marinate for at least 1 hour prior to cooking.
3. Place the lamb cutlets into the mesh basket.
4. Place the mesh basket on top of the baking tray, then place the baking tray into the middle position of the Air Fryer Oven.
5. Select **AIR FRY** on the function dial.
6. Set the Oven Temperature Dial 180°C.
7. Set the oven timer dial to 20 mins.
8. Serve on a bed of salad or a side of homemade chips (optional).



**Note:** These images are for illustrative purposes only and the finished product may differ from the illustration.

# Care and Cleaning

- 1. Before cleaning, please always ensure the unit is disconnected from the power outlet and appliance has completely cooled down.
- 2. Wipe the interior and exterior of the Air Fryer Oven with a damp cloth and then dry thoroughly. The Air Fryer Oven will take approximately 60 minutes to cool down sufficiently for safe handling and cleaning. Wash the mesh basket, baking tray and wire rack in warm soapy water, then rinse and dry thoroughly.
- 3. Make sure all parts are clean and dry before placing them back inside the Air Fryer Oven.

**WARNING:** Do not use metal scouring pads to clean the Air Fryer Oven, pieces may break off the pad and touch the electrical parts of the Air Fryer Oven, creating risk of electric shock.

**NOTE:** Always ensure the Air Fryer Oven is switched off and unplugged when not in use. The unit should have completely cooled down before cleaning.

**NOTE:** Do not use harsh or abrasive cleaners to clean the Air Fryer Oven, as this could cause damage the finish of the appliance.

**WARNING:** Never immerse the Air Fryer Oven, cord or plug into water or any liquid when cleaning.

## Specification

Item Code:.....JA3642  
Model:.....KA20  
Supply Voltage: .....220-240V~50-60Hz  
Power Consumption: .....1500W  
Capacity:.....20L

## Frequently Asked Questions

Problem	Solution
Why won't the Air Fryer Oven turn ON?	<ul style="list-style-type: none"> <li>Check that the Air Fryer Oven is correctly plugged in and switched on at the power outlet.</li> <li>The Air Fryer Oven won't begin operation until a cooking time has been set. To set the timer, rotate the oven timer dial clockwise.</li> </ul>
Why isn't the food being cooked thoroughly?	<ul style="list-style-type: none"> <li>The food capacity has been exceeded, remove some food and cook in another batch. This will cook the food more evenly and thoroughly.</li> <li>The temperature has been set too low, increase the heat.</li> <li>The food has not had enough time to cook, increase the cooking time.</li> </ul>
Why has the food cooked unevenly?	<ul style="list-style-type: none"> <li>Certain foods may need to be shaken midway through the cooking process.</li> </ul>
Why won't the baking tray or wire rack slide back into the housing properly?	<ul style="list-style-type: none"> <li>There is too much food in the mesh basket, baking tray or wire rack. Remove some food and try again.</li> <li>The baking tray or wire rack has not been aligned correctly, align the baking tray or wire rack with the grooves located on the inside of the Air Fryer Oven housing.</li> </ul>
Why is there white smoke being emitted during cooking?	<ul style="list-style-type: none"> <li>The food contained within may be too greasy. Greasy and fatty foods will emit fat/oil into the pan of the Air Fryer Oven and when it is heated, may emit a white smoke. Try to avoid cooking greasy/fatty foods in the Air Fryer Oven. The white smoke will not affect the cooking process.</li> </ul>
Why aren't the chips crispy?	<ul style="list-style-type: none"> <li>There may be a lack of oil and too much moisture. Ensure you have dried the chips after rinsing. Possibly add more oil to the chips before cooking.</li> <li>The chip pieces may be too large, try cutting the potatoes into smaller pieces for crispier results.</li> <li>When making home made chips/fries, we recommend you use starchy varieties (Kennebec, King Edward, Golden Delight or Sebago).</li> </ul>



# One Year Warranty Statement

smith + nobel appliances are guaranteed from the date of purchase for 1 year against manufacturing defects and abnormal deterioration when used in accordance with the care and use instructions for normal domestic use. The warranty excludes damage resulting from product misuse or product neglect. Please return at your expense, to a Harris Scarfe store for assessment by a team member. Once approved, a like replacement or refund, may be offered. Please keep your receipt as proof of purchase for this product warranty. The benefits given by this warranty are in addition to other rights and remedies you may have under Australian Consumer law.

This warranty is provided in addition to other rights and remedies you may have under law. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

UNCLE BILL'S AUSTRALIA PTY LTD

48B Egerton Street Silverwater NSW 2128 Australia

Ph: 1300 777 137

Opening Hours 9:00am - 4:30pm (Mon-Fri), 9:00am - 3:00pm (Sat)

service@unclebills.com.au



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**Consumer** Service Centre : 1300 777 137

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