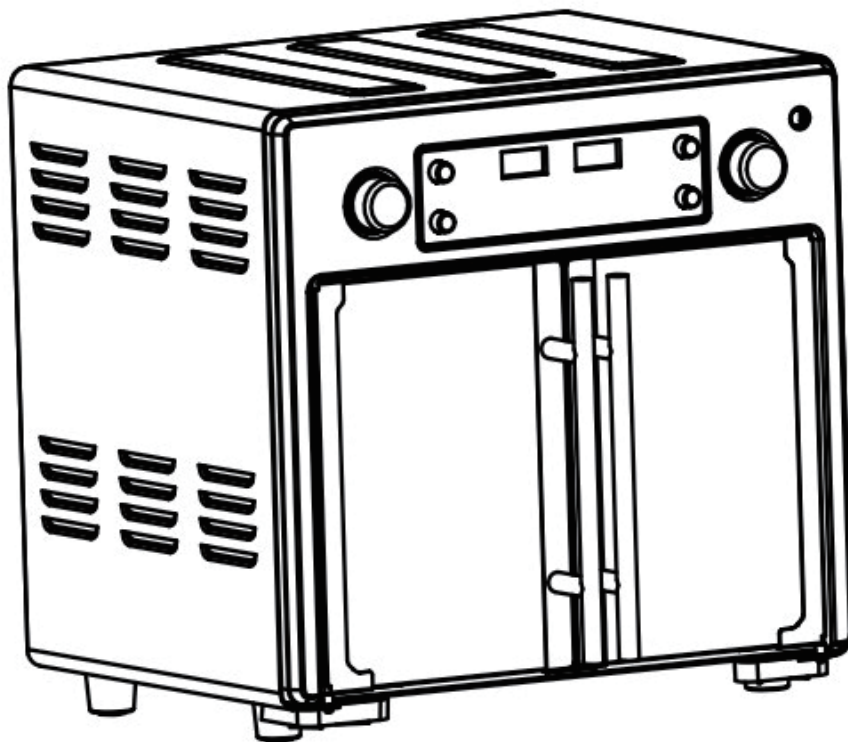


# anko

## AIR FRYER OVEN

### Instruction Manual



Model No.: AAF250

Rev 01

To ensure the proper operation of this device, please read this instruction manual carefully before using the device and keep them for further reference.

# IMPORTANT SAFEGUARDS



Read all instructions thoroughly before first use, even if you are familiar with this type of product. The safety precautions mentioned in this manual reduce the risk of burns, fire, electric shock, and injury when correctly followed. Keep this manual in a safe place for future reference, along with the purchase receipt and packaging. If applicable, pass these instructions onto the next owner of this appliance.

## Explanation of Symbols



This signal symbol/word designates a hazard with moderate risk, which may result in death or severe injury if not avoided.



This signal symbol/word designates a hazard with low risk, which may result in minor or moderate injury if not avoided.



This signal word warns of possible damage to property.



This symbol provides you with useful additional information about assembly or operation.



**CAUTION: HOT SURFACE!** The surfaces are likely to get hot during use.

**When using electrical appliances, to reduce the risk of personal injury or damage to property, basic safety precautions must be observed, including the following:**

- **Usage restrictions:** This appliance 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 appliance by a person responsible for their safety. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- **Children:** Supervise children to ensure that they do not play with the appliance. Close supervision is necessary when any appliance is used by or near children. Keep the appliance and its cord out of reach of children less than 8 years old.

### **Electrical Safety and Cord Handling**

- **Voltage:** Make sure that the outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating label. If it does not match contact the customer service centre and do not use the appliance.
- **Exclusive outlet/separate circuit:** Insert the plug securely into a properly earthed mains socket that is within easy reach so that the plug can easily be removed if necessary.
- **No timer:** Do not connect the appliance to an external switching device such as an external timer or a separate remote-control system.



### **DO NOT IMMERSE!**

**To reduce the risk of electric shock, do not immerse the cord, plug or appliance in water or other liquid. If it falls into water, immediately unplug it from the electrical outlet. DO NOT touch it or reach into the water.**

- **Protect from moisture:** Do not expose the electrical connections to water. Do not use the appliance or touch the plug, with wet or damp hands, on a damp floor or when the appliance itself is wet. Do not spill liquids into the product.
- **Electrical safety:** Do not insert any objects into the appliance.
- **Protect the power cord:** Do not kink, squash, or strain the power cord and protect it from sharp edges and heat. Do not let the cord touch hot surfaces, including the cooking surfaces when it is in use. Do not place anything on top of the cord. Do not wrap the cord around the appliance and never pull the cord to lift, carry or unplug the appliance.
- **Power cord:** A short power cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, make sure that it has been approved and has the same or higher electrical rating (voltage and power) as the product (check on the rating label underneath). Arrange the extended cord so it will not drape over the table or bench-top where it can be pulled on or tripped over accidentally.
- **Damage:** check the power cord regularly for visible damage. If it is damaged, do not use the appliance. For electrical safety, a damaged power cord must be replaced by qualified person in order to avoid any hazards. If winding the power cord, avoid tight bends as this could damage the cord.



**Do not use when damaged!**

**Do not pick up or operate an appliance with a damaged cord or plug, or after it malfunctions or has been dropped or damaged in any manner.**

- **Disconnect:** Always turn the power off at the power outlet socket before you insert or remove a plug. Unplug the appliance before cleaning, servicing, maintenance or moving the appliance, and after use. Grip the plug when disconnecting, do not pull on the cord.
- **After use:** Wait until the appliance is unplugged and has cooled completely before cleaning, maintenance or moving the appliance.

**Usage Conditions and Restrictions**

- **Domestic use only:** This appliance is intended to be used in households and similar applications such as: staff kitchens areas in shops, offices, and other working environments; farmhouses; by clients in hotels, motels, and other residential type environments; bed and breakfast type environments. Do not use it outdoors.
- **Intended purpose:** Do not use the appliance for anything other than its intended purpose, and only use it as described in this manual. Any other use is not recommended and may cause fire, electric shock, or injury.
- **Accessories:** Do not use accessories that are not supplied with this unit. The use of accessories that are not recommended or supplied with the product can cause fire, electric shock, or injuries.
- **Flammable materials:** Do not use the appliance in the close vicinity of flammable materials such as curtains, drapes, paper, wall coverings, tea towels or clothing. Do not use it under a cupboard/cabinet or close to a wall as scorching or discolouration may occur.
- **Work area:** To ensure efficient operation and avoid overturning, always place the appliance on a level and stable, heat and flameproof work surface. Do not use it on an inclined plane or unstable surface. Always ensure there is sufficient free space above and around all sides of the appliance for air circulation.
- **Protect from heat:** Do not place the appliance on or near a hot gas or electric stove/cooktop, or near a heated oven.
- **Keep clear:** Never place anything on top of the appliance while it is in use or still hot.
- **During use:** Do not move the appliance while it is in use. Do not cover it when it is in use. Food may burn, so always monitor it when using the appliance.
- **Utensils:** Only use wooden, silicone or heat-resistant plastic utensils to remove foods from the oven. Do not use metal utensils to avoid scratching the non-stick surfaces.
- **Storage:** Do not leave any cardboard, plastic, paper or similar in the appliance.
- **Cleaning:** Always remove the plug from the socket before cleaning the appliance and let it cool down until the cooking surfaces are safe to touch.
- **Repair:** The appliance has no user-serviceable parts contained inside. Do not attempt to repair, disassemble, or modify it yourself.

- **Liability:** Misuse or improper installation may result in the risk of fire, electric shock, and/or injury. We assume no liability for any eventual damage or injury caused by misuse of the product or non-compliance with the instructions.
- For the details of the cleaning, please refer section "Cleaning and Maintenance".

### NOTICE!

The Air Fryer will not operate unless the doors are closed



### CAUTION!

After hot air frying, the baking tray, the basket, and the cooked foods are hot. Extreme caution must be used when handling the metal tray and basket.



### WARNING!

- To reduce the risk of electric shock, do not immerse or expose the product, flexible cord or plug to rain, moisture, or any liquid.
- Do not use the product near baths, basins or other vessels containing water or other liquids, or when standing in or on damp or wet surfaces.
- If the appliance is dropped into water, turn off the power at the power outlet socket and remove the plug immediately.

**DO NOT REACH INTO THE WATER TO RETRIEVE IT UNTIL IT HAS BEEN DISCONNECTED FROM THE MAINS POWER OUTLET SOCKET.**

- It is important to note that the appliance will have to be inspected by a qualified technician before using it again.

# SAVE THESE INSTRUCTIONS

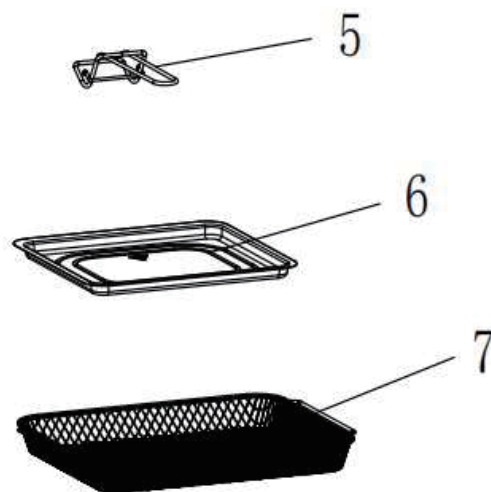
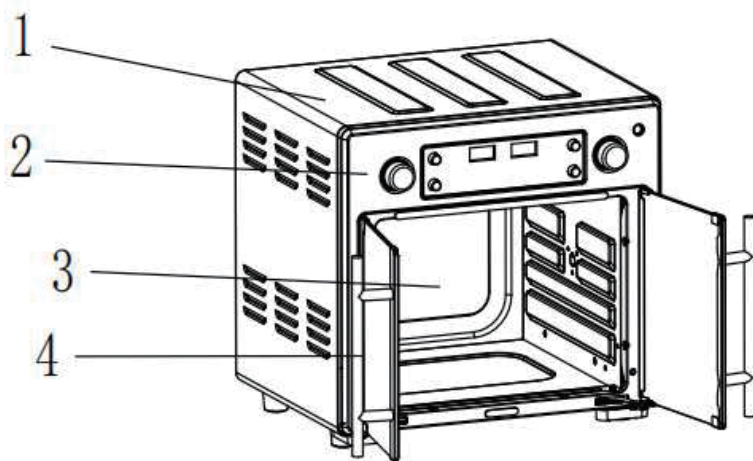


**PLEASE READ ALL THE INSTRUCTIONS THOROUGHLY BEFORE FIRST USE**

1. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
2. The appliance is not intended to be operated by means on an external timer or a separate remote-control system.
3. Do not place on or near a hot gas or electric burner or in a heated oven.
4. **DO NOT PLACE THE APPLAANCE AGAINST A WALL OR DIRECTLY NEXT TO OTHER APPLIANCES. LEAVE AT LEAST 35CM OF FREE SPACE AROUND THE APPLIANCE WHEN IN USE.**
5. **NEVER** leave the oven unattended while in use.
6. **DO NOT** cover the bottom tray or any part of the oven with metal foil. This will cause the oven to overheat and cause a fire.
7. **NEVER** place aluminium foil on top of the basket or tray. This traps grease and can cause a fire.
8. **DO NOT** insert anything in the ventilation slots and do not obstruct them.
9. Intended for countertop use only.
10. **DO NOT** use outdoors. **DO NOT** use in moving vehicles or boats.
11. **DO NOT** use the oven without the wire shelf installed.
12. **DO NOT** spray any type of aerosol spray or flavouring inside the oven while cooking.
13. Ensure that your food is cooked thoroughly prior to eating to avoid illness.
14. **DO NOT** place any of the following materials in the oven: paper, cardboard, plastic, roasting bags and the like.
15. **DO NOT** touch hot surfaces. Oven surfaces are hot during and after operation. To prevent burns or personal injury **ALWAYS** use protective heat pads or insulated oven mitts and use available handles and knobs.
16. Spilled food can cause serious burns. Extreme caution must be used when the oven contains hot food. Improper use may result in personal injury.
17. **DO NOT** clean the oven with metal scouring pads. Pieces can break off the pad and touch electrical parts, causing a risk of electrical shock.
18. **DO NOT** use the oven as a source of heat or for drying.

**DO NOT COVER THE APPLIANCE WHILST IT IS OPERATING.**

# Parts Guide



- 1. Air fryer
- 2. Control panel
- 3. Internal cavity
- 4. Door
- 5. Baking fork
- 6. Baking tray
- 7. Air fryer basket

# Instructions

## GETTING STARTED

### NOTICE!

#### Risk of damage!

If you are not cautious when opening the packaging with a sharp knife or other pointed object, you may damage the product.

- For this reason, be very careful when opening the packaging.

1. Remove and discard any packaging material, promotional labels, and tape from the unit.
2. Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safety instructions to avoid any personal injury or property damage.
3. Wash the fry basket, baking tray and fork in warm soapy water, then rinse and dry thoroughly.

**CAUTION! DO NOT attempt to clean the accessories or the unit in the dishwasher.**

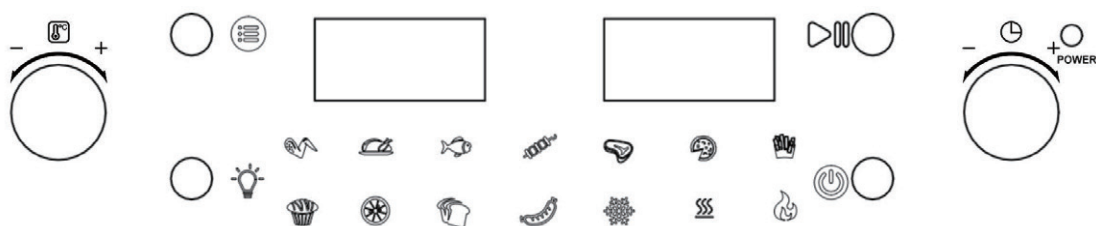
4. Move the oven 35cm away from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces.
5. **When the appliance is first used, there may be a smell. It is recommended to place all accessories in the appliance preheat using the preheat menu option 200°C temperature for 10 minutes without adding any food. ENSURE that the area is well ventilated. This removes any packaging residue and odour traces that may be present.**

## DO NOT IMMERSE THE AIR FRYER BODY IN WATER

### NOTE:

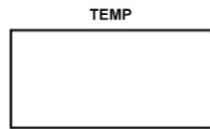
- **DO NOT** fill the fry basket with oil or other liquid.
- **DO NOT** place anything on top of the appliance, the air flow will be disrupted and will affect the air frying results.

## CONTROL PANEL

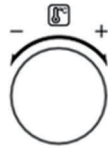


| No | Display Picture | Menu/ Function | Preset Temperature (°C) | Adjustable Temperature (°C) | Preset Time (Minutes) | Adjustable Time (Minutes) |
|----|-----------------|----------------|-------------------------|-----------------------------|-----------------------|---------------------------|
| 1  |                 | Chicken Wings  | 200                     | 50-200                      | 15                    | 1-60                      |
| 2  |                 | Chicken        | 200                     | 50-200                      | 30                    | 1-60                      |
| 3  |                 | Fish           | 200                     | 50-200                      | 14                    | 1-60                      |
| 4  |                 | Skewers        | 190                     | 50-200                      | 12                    | 1-60                      |
| 5  |                 | Meat           | 200                     | 50-200                      | 12                    | 1-60                      |
| 6  |                 | Pizza          | 200                     | 50-200                      | 12                    | 1-60                      |
| 7  |                 | French fries   | 200                     | 50-200                      | 25                    | 1-60                      |
| 8  |                 | Cake           | 140                     | 50-180                      | 35                    | 1-60                      |
| 9  |                 | Dry fruits     | 70                      | 40-70                       | 420<br>(7 Hours)      | 10-480<br>(8 Hours)       |
| 10 |                 | Bread          | 200                     | 50-200                      | 5                     | 1-60                      |
| 11 |                 | Sausages       | 200                     | 50-200                      | 14                    | 1-60                      |
| 12 |                 | Defrost        | 45                      | 40-80                       | 30                    | 1-60                      |
| 13 |                 | Keep warm      | 65                      | 40-80                       | 30                    | 1-480                     |
| 14 |                 | Preheat        | 200                     | 50-200                      | 10                    | 1-60                      |

TEMPERATURE DISPLAY



TEMPERATURE CONTROL DIAL



TIME DISPLAY



TIME CONTROL DIAL



MENU/FUNCTION BUTTON



LIGHT BUTTON



START/PAUSE BUTTON

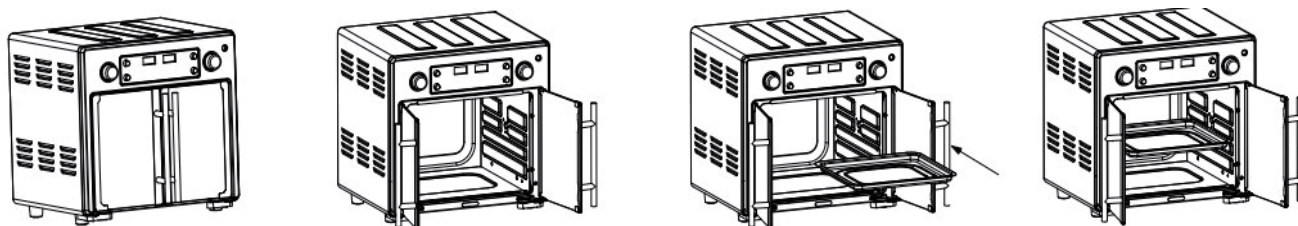


POWER BUTTON

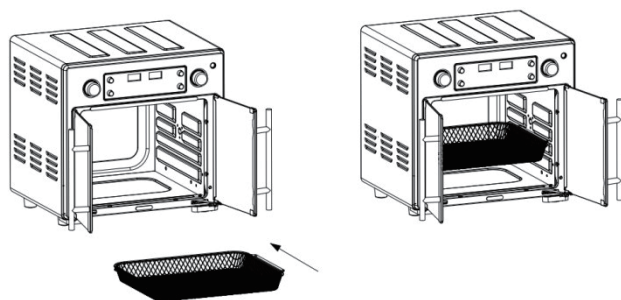


## Usage Instructions

- Place the appliance on a stable, heat-resistant surface.
  - Connect the appliance to the wall outlet. Turn the power on.
- CAUTION!** The air that comes from the appliance will be hot. Only touch the frying basket with the baking fork.
- Place the Frying Basket on a heat-resistant surface.
- CAUTION!** Keep the appliance clear of walls, curtains, and other heat sensitive materials. Leave a minimum clearance of 35cm around the appliance.
- Open the doors, gently slide the tray forward along the guide rails to place the baking tray in the cavity.

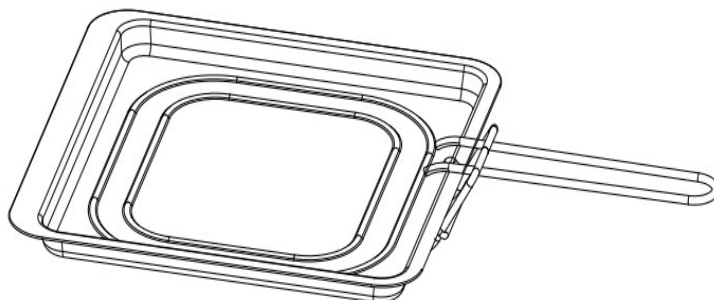


- Place the food to be fried on the Frying Basket. Ensure to not overfill the basket.
- Gently slide the basket forward along the guide rails to place the frying basket in the cavity.



## CAUTION!

The fry basket and baking tray will be hot after use and retain their heat. Use heat resistant gloves and the baking fork when removing the basket and tray from the appliance.



- Once the appliance is connected to the power outlet and the outlet is turned on, a chime will sound indicating that there is power to the appliance and the Temperature and Time Display will show “- - - -” “- - - -”.
- Press the power button “

**NOTE: These settings should be used as a guide. As food differs in size, shape and brand, some trial and error may be required.**

- During the cooking process, press the start/pause button “

**NOTE!** The appliance will stop heating, but the fan will continue to run for approximately 2 minutes until the internal temperature has reduced.

- When the cooking process has elapsed and you are ready to remove the cooked food, with heat resistant gloves, gently open the appliance doors. Gently and carefully remove the fry tray from the appliance, DO NOT touch the fry basket or baking tray with your bare hands. DANGER OF BURNS.
- Check to ensure that the food is cooked to your liking. If further cooking time is required, return the fry tray to the appliance and set the appliance for further cooking time.
- If the food is cooked as required, remove the fry basket from the appliance and remove the food from the basket.

- During the running process, if the doors are opened, the Air Fryer will continue with the previous mode settings. If this time exceeds 3 hours, then the memory will be cleared, and you will need to set the mode selection again.

**CAUTION!** DO NOT leave the appliance unattended during the cooking process. There is a risk of food burning if left unattended.

**CAUTION!** The Air Fryer will still be hot after operation. Allow the Air Fryer to cool completely before attempting to clean or store the product.

#### NOTE

Some foods need to be shaken during the cooking process. If this is required, gently remove the Frying Basket from the Air Fryer, gently shake the food, and then return the Frying Basket to the Air Fryer.

#### NOTE

If the foods need to be shaken, you may prefer to set the cooking time for half of the required time, shake the ingredients when the time has elapsed and then cook the food for the remaining cooking time.

**CAUTION!** The air that comes from the Air Fryer will be hot. Only touch the Frying Basket with the baking fork.

- Check if your food is ready. If further cooking time is required, return the Frying Basket to the Air Fryer, and set the temperature and time and cook for a longer period of time.
- Once cooked, remove the food from the Frying Basket. **DO NOT** tip the frying basket upside down. As this will pour any collected oil and fats back over the food. Remove the food with heat resistant tongs or another heat-resistant utensil.
- You can either use the Air Fryer again or turn off the appliance.
- Once the Frying Basket and Baking Tray are cool, ensure to wash them well to remove any excess grease.

### Helpful Hints

**NOTE:** These settings should be used as a guide. As food differs in size, shape and brand, some trial and error may be required.

- Smaller ingredients usually require a slightly shorter frying time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer frying time, a smaller amount of ingredients only requires a slightly shorter frying time.
- Shake smaller ingredients halfway during the frying time for an even frying result.
- Add some oil to fresh potatoes for a crispy result.
- Snacks can be fried in the Air Fryer.
- The optimal capacity for frying crispy fries is 300 grams.
- You can also use the Air Fryer to reheat ingredients. To reheat ingredients, set the temperature to 150 degrees and up to 10 minutes.

## **Making Home-Made Fries**

To make home-made fries, follow the steps below.

1. Peel and slice potatoes.
2. Wash the fries or cubes thoroughly (to remove excess starch) and dry them with kitchen paper.
3. Pour ½ tablespoon of olive oil in a bowl, put the potatoes on top and mix until the potatoes are covered with oil.
4. Remove the potatoes from the bowl with tongs so that excess oil stays behind in the bowl. Put the potatoes on the Frying Tray in the Frying Basket.

**NOTE:** It is important to place the potatoes on the Frying Tray rather than pouring them straight from the bowl to ensure that any excess oil is not added to the Air Fryer.

5. Cook the fries according to the cooking times indicated.

# Cooking Guide

**Note:** These settings should be used as indications only. As food differs in size, shape, and brand, some trial and error may be required.

| Food                               | Min-Max Amount (Gram) | Time (min.) | Temperature (°C) | Shake | Tips              |
|------------------------------------|-----------------------|-------------|------------------|-------|-------------------|
| <b>Potatoes &amp; Fries</b>        |                       |             |                  |       |                   |
| Thin frozen fries                  | 100-400               | 9-16        | 200              | Shake |                   |
| Thick frozen fries                 | 100-400               | 11-20       | 200              | Shake |                   |
| Home-made fries                    | 100-400               | 10-16       | 200              | Shake | Add ½ tbsp of oil |
| Home-made potato wedges            | 100-400               | 18-22       | 180              | Shake | Add ½ tbsp of oil |
| Home-made potato cubes             | 100-400               | 12-18       | 180              | Shake | Add ½ tbsp of oil |
| <b>Meat &amp; Poultry</b>          |                       |             |                  |       |                   |
| Steak                              | 100-300               | 8-13        | 180              |       |                   |
| Pork Chops                         | 100-300               | 10-14       | 180              |       |                   |
| Hamburger                          | 100-300               | 7-14        | 180              |       |                   |
| Sausage roll                       | 100-300               | 13-15       | 200              |       |                   |
| Drumsticks                         | 100-300               | 18-22       | 190              |       |                   |
| Chicken breast                     | 100-300               | 10-15       | 180              |       |                   |
| <b>Snacks</b>                      |                       |             |                  |       |                   |
| Spring rolls                       | 100-300               | 8-10        | 200              | Shake | Use oven-ready    |
| Frozen chicken nuggets             | 100-300               | 6-10        | 200              | Shake | Use oven-ready    |
| Frozen fish fingers                | 100-300               | 6-10        | 200              |       | Use oven-ready    |
| Frozen bread crumbed cheese snacks | 100-300               | 8-10        | 180              |       |                   |
| Stuffed vegetables                 | 100-300               | 10          | 160              |       |                   |

# Troubleshooting

| Problem                             | Possible Cause                                                                                  | Solution                                                                                                                                                  |
|-------------------------------------|-------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|
| The Air Fryer does not work.        | The appliance is not plugged in.                                                                | Plug the Air Fryer into the wall power outlet socket and turn it ON.                                                                                      |
|                                     | Forgot to set the timer.                                                                        | Set the timer to the desired time.                                                                                                                        |
|                                     | The doors are not closed                                                                        | Close the doors                                                                                                                                           |
| The food is not fried.              | The quantity of food is too much for the Air Fryer.                                             | Reduce the food being fried to a smaller quantity.                                                                                                        |
|                                     | The frying temperature is too low.                                                              | Set the Air Fryer to a higher temperature.                                                                                                                |
|                                     | The frying time is too short.                                                                   | Set the Air Fryer for a longer time.                                                                                                                      |
| The food is fried unevenly.         | Food needs to be shaken during frying.                                                          | Shake the ingredients during frying (refer to the cooking guide).                                                                                         |
| Fried snacks are not crispy.        | The snacks being air fried should be the same as what you would fry in a traditional air fryer. | Lightly brush some oil onto the snacks for a crispier result.                                                                                             |
| The doors do not close              | The baking tray is not inserted correctly                                                       | Insert the baking tray so that is sitting on the slots in the interval cavity of the appliance.                                                           |
|                                     | The fry basket is not inserted correctly.                                                       | Insert the fry basket so that is sitting on the slots in the interval cavity of the appliance.                                                            |
| Smoke comes out from the appliance. | Frying greasy ingredients.                                                                      | When you fry greasy ingredients in the Air Fryer, a large amount of oil will leak into the fry basket. The oil produces a white smoke, and the fry basket |

|                                     |                                                                              |                                                                                                                                                               |
|-------------------------------------|------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                                     |                                                                              | and tray may heat up more than usual. This does not affect the appliance or the result. Ensure to clean the frying basket and the frying tray after each use. |
|                                     | The fry basket and fry tray still contain grease residue from previous uses. | White smoke is caused by grease heating up in the fry basket and the fry tray. Make sure that you clean the fry basket and tray properly after every use.     |
| The ingredients are fried unevenly. | Using old or unevenly cut potatoes.                                          | Use fresh potatoes and try to have the potatoes cut to similar sizes in order for them to fry evenly.                                                         |
|                                     | Did not rinse the potatoes properly before frying them.                      | It is important to rinse the potatoes before frying to remove any excess starch.                                                                              |
| Fresh fries are not crispy.         | It depends on the amount of oil and the wetness of the fries.                | Ensure to dry potatoes properly before adding the oil.                                                                                                        |
|                                     |                                                                              | Cut the potatoes smaller for a crispier result.                                                                                                               |
|                                     |                                                                              | Add slightly more oil for a crispier result.                                                                                                                  |

# Cleaning and Maintenance

## **WARNING**

### **Risk of injury!**

Improper handling of the product may increase the risk of injury.

- To avoid risk of electric shock, always unplug the product before cleaning.
- To avoid the risk of electric shock, do not allow liquids to get on to the mains connections.
- The product will get hot during operation. Let the product cool down completely before each cleaning to avoid burns.

### **CAUTION:**

#### **Risk of short circuit!**

Water or other liquids that have penetrated the housing may cause a short circuit.

- Make sure that no water or other liquids penetrate the housing.
- Never immerse the product in water or other liquids.

### **CAUTION:**

#### **Risk of damage!**

Improper handling of the product may result in damage.

- Do not use any aggressive cleaners, brushes with metal or nylon bristles or sharp metallic cleaning utensils such as knives, hard scrapers, and the like. They could damage the surfaces.
- Do not put the product or accessories in the dishwasher, as this will destroy the product.

### **General cleaning**

**Clean the appliance after every use and before storing.**

**There is a non-stick coating on the fry basket and baking tray. Do not use metal utensils or abrasive cleaning materials to clean them as this may damage the non-stick coating.**

1. Unplug the appliance from the power socket and allow the appliance to cool fully. You can also remove the accessories from the appliance to help the appliance to cool down quickly.
2. Wipe the outside of the unit housing with a damp cloth. Do not immerse the unit housing in water or any other liquid and do not rinse under running water.
3. Clean the fry basket and baking tray with warm soapy water.
4. Clean the inside of the appliance and the heating element with a damp cloth or a cleaning brush to remove any food residues.
5. Make sure all parts are clean and thoroughly dry before storage.
6. Store the Air Fryer in its box or in a clean and dry place.

**NOTE: DO NOT place this appliance or accessories in the dishwasher.**

## STORAGE

All parts must be completely dry before being stored.

- Always store the product in a dry and clean area.
- Protect the product from direct sunlight.
- Store the product so that it is not accessible to children.

# Other Useful Information

## Correct disposal of this product



This marking indicates that this product should not be disposed of with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable recycling of material resources. If unsure, contact your local council waste management authority for recycling facilities available in your area.

## Technical Specifications

|                  |                                    |
|------------------|------------------------------------|
| Model Number     | AAF250                             |
| Power Supply     | 220-240V~ 50-60Hz                  |
| Rated Power      | 1800W                              |
| Protection Class | I (this appliance must be earthed) |
| Maximum Capacity | 23L                                |

# 12 MONTH WARRANTY

Thank you for your purchase.

Your new product is warrantied to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business will bear the reasonable expense of claiming the warranty.

The warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse, or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service centre as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expenses incurred in returning this product can be addressed with the respective Customer Service Centre.

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 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.

| Contact for Kmart purchases                                                                                                                                                                                                                           | Contact for Target purchases                                                                                                                                                                                                                              |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Kmart Australia Ltd.<br>C/-Customer Service Centre<br>690 Springvale Road, Mulgrave VIC 3170<br>Customer Service: 1800 124 125 (Australia) or<br>0800 945 995 (New Zealand) or via<br>Customer Help at <a href="http://kmart.com.au">kmart.com.au</a> | Target Australia Pty Ltd<br>C/- Customer Service Centre<br>2 Kendall Street, Williams Landing, VIC, 3027<br>Customer Service: 1300 753 567 or via<br>Customer Help at<br><a href="http://target.com.au/help/contact-us">target.com.au/help/contact-us</a> |