

THANK YOU
for purchasing the Ninja® Combi All-In-One Multicooker, Oven, and Air Fryer

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RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 220-240V~, 50-60Hz

Watts: 1780W

TIP: You can find the model and serial numbers on the QR code label located on the back of the unit by the power cord.

SHARKNINJA PTY. LTD.
Suite 23.02, Level 23,
45 Clarence St,
Sydney NSW 2000
AU: 02 8801 7666 | NZ: 0800 112 660
AU: ninjakitchen.com.au | NZ: ninjakitchen.co.nz

Illustrations may differ from actual product. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

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SFP701ANZ_Series_IB_MP_Mv4



NINJA COMBI ALL-IN-ONE
MULTICOOKER, OVEN, AND AIR FRYER
SFP701ANZ | Instruction booklet



IMPORTANT SAFETY INSTRUCTIONS
INDOOR HOUSEHOLD USE ONLY. READ ALL INSTRUCTIONS BEFORE USE

	Read and review instructions to understand operation and use of product.
	Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.
	Avoid contact with hot surface. Always use hand protection to avoid burns.
	For indoor and household use only

WARNING

Failure to follow these instructions could result in electric shock, fire or burn hazard which could cause property damage, personal injury, or death. When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- 2 This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge if they have been given supervision and instruction concerning use of the appliance in a safe way and understand the hazards involved.
- 3 Keep the appliance and its cord out of reach of children. **DO NOT** allow children to play with or use the appliance. Close supervision is necessary when used near children.
- 4 Spilled food can cause serious burns. **DO NOT** let cord hang over edges of tables.
- 5 To prevent fire, **DO NOT** place appliance on or near a gas or electric hob, or in a heated oven.
- 6 Before placing removable complete meal pot in the cooker base, ensure pot and cooker base are clean and dry by wiping with a soft cloth.
- 7 When removable complete meal pot is empty, **DO NOT** heat it for more than 10 minutes. Doing so may damage the cooking surface.
- 8 **DO NOT** use this appliance for deep frying.
- 9 Caution should be used when searing meats and sautéing. Keep hands and face away from the removable complete meal pot, especially when adding new ingredients, as hot oil may splatter.
- 10 This appliance is for household use only. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicle or boats. **DO NOT** use outdoors. Misuse may cause injury.
- 11 Intended for worktop use only. Ensure the surface is level, clean, and dry. **DO NOT** place the appliance near the edge of a worktop during operation.
- 12 To protect against electrical shock **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid. Cook only in the accessories provided.
- 13 **DO NOT** use an extension cord. A short power supply cord is used to reduce the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord.
- 14 **DO NOT** use the appliance if there is damage to the power cord or plug. Regularly inspect the appliance and power cord. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
- 15 **ALWAYS** ensure the appliance is properly assembled before use.
- 16 **DO NOT** cover the side air socket vent or rear air socket vent while lid is closed. Doing so will prevent even cooking and may damage the unit or cause it to overheat.

IMPORTANT SAFETY INSTRUCTIONS

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⚠ WARNING

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- 17 **DO NOT** use accessory attachments not recommended or sold by SharkNinja. **DO NOT** place accessories in a microwave, toaster oven, convection oven, or conventional oven, or on a ceramic cooktop, electrical coil, gas burner range, or outdoor grill. The use of accessory attachments not recommended by SharkNinja may cause fire, electric shock, or injuries.
- 18 When using this appliance, provide at least 15cm of space above and on all sides for adequate air circulation.
- 19 **ALWAYS** follow the maximum and minimum quantities of liquid as stated in instructions and recipes.
- 20 To avoid possible steam damage, **DO NOT** use under cabinets.
- 21 **NEVER** use **COMBI COOKER** functions without adding water and/or ingredients to bottom of removable cooking pot.
- 22 **NEVER** use **SLOW COOK** setting without food and liquids in the removable complete meal pot.
- 23 **DO NOT** move the appliance when in use.
- 24 Prevent food contact with heating elements. **DO NOT** overfill or exceed the MAX fill level of the pot. Overfilling may cause personal injury or property damage or affect safe use of the appliance.
- 25 **DO NOT** use this unit to cook instant rice.
- 26 Electrical socket voltages can vary, affecting the performance and heat output of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended.
- 27 Should the unit emit black smoke, unplug immediately and wait for smoking to stop before removing the cooking pot and crisper tray.
- 28 **DO NOT** touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles and knobs.
- 29 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Improper use, including moving the cooker, may result in personal injury such as serious burns.
- 30 When unit is in operation, hot steam is released through the air socket vent. Place unit so vent is not directed toward the power cord, electrical sockets, cabinets or other appliances. Keep your hands and face at a safe distance from vent.
- 31 When using **SLOW COOK** setting, **ALWAYS** keep the door closed.
- 32 Serious burns can result from the steam and hot foods inside the inner pot. **ALWAYS** keep hands, face, and other body parts away from the release valve prior to or during release and when opening the door after cooking.
- 33 The cooking pot, crisper tray, and bake tray become extremely hot during the cooking process. Avoid hot steam and air while removing the cooking pot and crisper tray from the appliance, and **ALWAYS** place them on a heat resistant surface after removing. **DO NOT** touch accessories during or immediately after cooking.
- 34 Removable cooking pot, crisper tray, and bake tray can be extremely heavy when full of ingredients. **CARE SHOULD BE TAKEN WHEN LIFTING POT FROM COOKER BASE.**
- 35 **DO NOT** touch accessories during or immediately after cooking, as they become extremely hot during the cooking process. To prevent burns or personal injury, **ALWAYS** use care when handling the product. Use long handed utensils and protective hot pads or insulated oven mitts.
- 36 Cleaning and user maintenance shall not be done by children.
- 37 Allow unit to cool before cleaning, disassembly, putting in or taking off parts and storage.
- 38 When not in use and before cleaning, turn the unit off and unplug from socket to disconnect.
- 39 **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 40 Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance.
- 41 This appliance is not intended to be operated by means of an external timer or separate remote-control system.

SAVE THESE INSTRUCTIONS

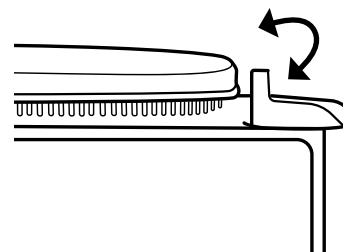
ACCESSORY ASSEMBLY & USING THE DOOR

USING THE SMARTSWITCH

The SmartSwitch allows you to change between the two cook modes, which are labeled on the switch for your reference.

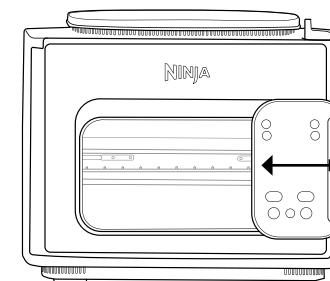
- Combi Cooker
- Air Fry/Hob

The SmartSwitch's position will determine which cooking functions are available for selection.



HOW TO OPEN & CLOSE THE DOOR

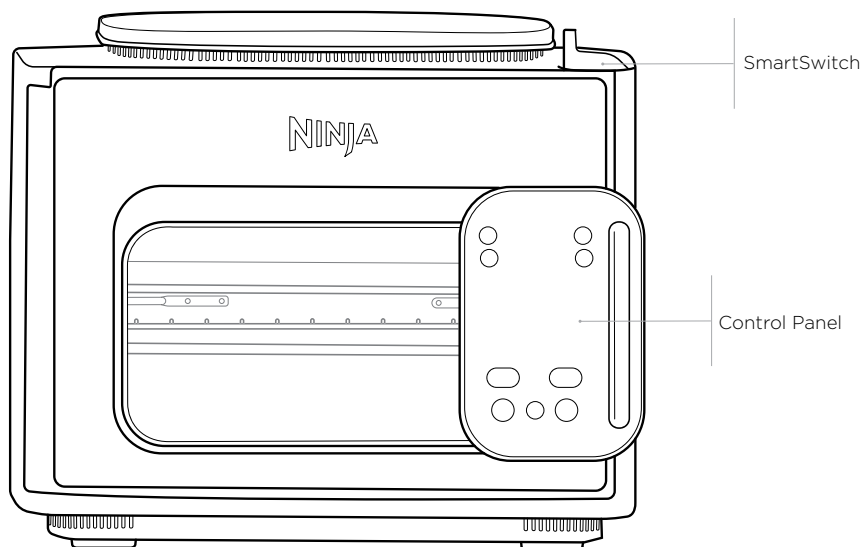
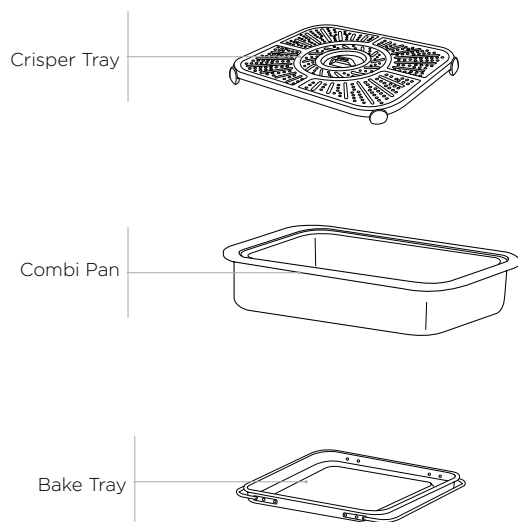
To open or close the door, pull from the right side of the handle. The door will click when it is fully opened. Likewise, it will click when it closes into place.



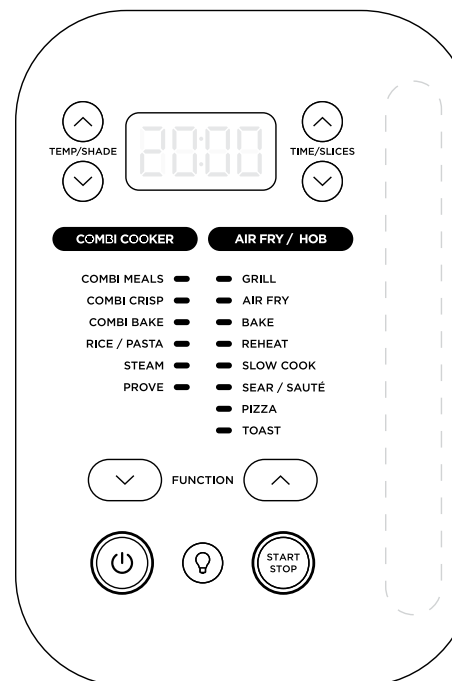
You can open or close the door when the SmartSwitch is in either the COMBI COOKER or AIR FRY/Hob position.

PARTS & ACCESSORIES

Accessories Included



USING THE CONTROL PANEL



NOTE: Not all models include all functions.

COOKING FUNCTIONS

COMBI MEALS: Make easy 3 part meals e.g. chicken, rice and broccoli all at once.

COMBI CRISP: Ideal for root vegetables and proteins for juicy interior and crispy exterior.

COMBI BAKE: Bake fluffy cakes and breads quickly.

RICE/PASTA: Choose between cooking no drain rice or pasta.

STEAM: Gently cook delicate foods at a high temperature.

PROVE: Create an environment for dough to rest and rise.

GRILL: Use high heat from above to caramelise and brown the tops of your food.

AIR FRY: Give food crispness and crunch with little to no oil.

BAKE: Use the unit like an oven for traditional baked treats and more.

REHEAT: Revive leftovers by gently warming them, leaving you with crispy results.

SLOW COOK: Cook your food at a lower temperature for a longer period of time.

SEAR/SAUTÉ: Use as a hob for browning meats, sautéing veggies, simmering sauces, and more.

OPERATING BUTTONS

SMARTSWITCH: Move up and down to switch between COMBI COOKER and AIR FRY/HOB mode. Available functions for each mode will illuminate.

NOTE: The position of the SmartSwitch will determine which options are available for selection.

FUNCTION arrows: Once you've chosen a mode using the SmartSwitch, use the center arrows to scroll through the options until your desired function is highlighted.

TEMP (left-hand) arrows: Use the up/down arrows to the left of the display to adjust the cooking temperature.

TIME (right-hand) arrows: Use the up/down arrows to the right of the display to adjust the cooking time or the number of slices of bread when toasting.

START/STOP button: Press to start cooking. Pressing the button while the unit is cooking will stop the current cooking function.

(POWER) button: This button turns the unit on and off and stops all cooking functions.

(LIGHT) button: Use this button to turn the unit's interior light on and off. The light will automatically illuminate in the last 30 seconds of the cook cycle.

BEFORE FIRST USE


BEFORE FIRST USE

- 1 Remove and discard any packaging material, stickers, and tape from the unit.
- 2 Pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- 3 Wash the Combi Pan, bake tray, and crisper tray in warm, soapy water, then rinse and dry thoroughly.

Warning: When using this appliance, provide at least 15cm of space above and on all sides for adequate air circulation.

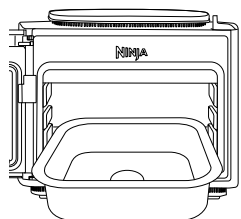
USING YOUR NINJA COMBI

USING THE COMBI COOKER FUNCTIONS

To turn on the unit, plug the power cord into a wall socket, then press the  button.

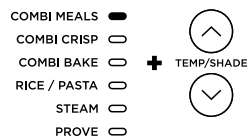
Combi Meals

- 1 Reference the Inspiration Guide for direction on how to assemble ingredients and accessories based on recipes/charts. Be sure to add water to the Combi Pan.
- 2 Add ingredients to the Bake Tray.
- 3 Slide the Combi Pan into level 1 (bottom position) and the bake tray into level 2 (top position).



- 4 Move the SmartSwitch up to COMBICOOKER, then use the FUNCTION arrows to select COMBIMEALS. The default setting will display. Use up and down arrows to the left of the display to choose a temperature from 150°C to 240°C.

COMBI COOKER



- 5 Use the arrows to the right of the display to adjust the cook time in 1 minute increments up to 60 minutes.

NOTE: Temperatures over 200°C only extend to 30 minutes

- 6 Press START/STOP to begin cooking.
- 7 The display will show progress bars, indicating the unit is building steam. When the unit reaches the appropriate steam level, the timer will begin counting down.

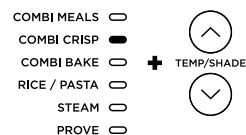


- 8 When cook time reaches zero, the unit will beep and display "End". If your food requires more time, use the up arrows to the right of the display to add additional time. The unit will skip preheating.

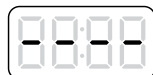
Combi Crisp

- 1 Reference the Inspiration Guide for direction on how to assemble ingredients and accessories based on recipes/charts. Be sure to add water to the Combi Pan.
- 2 Move SmartSwitch to COMBI COOKER. Use the FUNCTION arrows to select Combi Crisp. The default setting will display. Use the up and down arrows to the left of the display to choose a temperature from 150°C to 240°C.
- 3 Use the up and down arrows to the right of the display to adjust the cook time from 1 to 45 minutes, in 1 minute increments.

COMBI COOKER



- 4 Press START/STOP to begin cooking.
- 5 The display will show progress bars, indicating the unit is building steam.

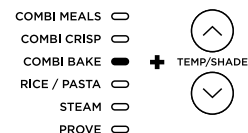


- 6 When the unit reaches the appropriate steam level, the timer will begin counting down.
- 7 When cook time reaches zero, the unit will beep and display "End". If your food requires more time, use the up arrow to the right of the display to add additional time. The unit will skip preheating.

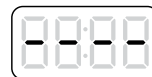
Combi Bake

- 1 Reference the Inspiration Guide for direction on how to assemble ingredients and accessories based on recipes/charts. Be sure to add water to the Combi Pan.
- 2 Move SmartSwitch to COMBI COOKER, then use the FUNCTION arrows to select COMBI BAKE. The default temperature setting will display. Use the up and down arrows to the left of the display to choose from 105°C to 210°C.

COMBI COOKER



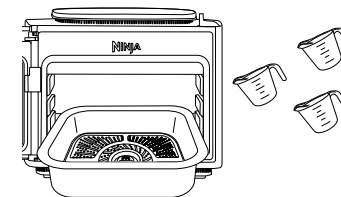
- 3 Use the up and down arrows to the right of the display to adjust the cook time from 1 minute up to 1 hour and 15 minutes, in 1 minute increments.
- 4 Press START/STOP to begin cooking.
- 5 The display will show progress bars indicating the unit is building steam. This will take about 20 minutes.
- 6 When preheating has completed, the timer will begin counting down.
- 7 When cook time reaches zero, the unit will beep



and display "End". If your food requires more time, use the up arrow to the right of the display to add additional time. The unit will skip preheating, beep and display "End".

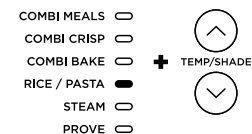
Steam

- 1 To get started, add water to the Combi Pan and add the crisper tray. Add ingredients on top of the crisper tray and insert into level 1.



- 2 Move SmartSwitch to COMBI COOKER, then use the FUNCTION arrows to select STEAM.

COMBI COOKER



- 3 Use the up and down arrows to the right of the display to adjust the cook time.
- 4 Press START/STOP to begin cooking.

NOTE: There is no temperature adjustment when using the STEAM function.

- 5 The unit will begin preheating to bring the liquid to a boil. The display will show progress bars indicating the unit is building steam. When preheating has completed, the timer will begin counting down.



- 6 When cook time reaches zero, the unit will beep and display "End".

NOTE: After cycle is complete, remove ALL food and accessories, then close the door and press the START/STOP button to begin the dry cycle. This will help to remove excess water.

USING YOUR NINJA COMBI - CONT.

Rice/Pasta

- 1 To get started, add liquid and rice or pasta into the Combi Pan. Insert Combi Pan into Level 1.
- 2 Move the SmartSwitch to COMBI COOKER, then use the center front arrows to select RICE/PASTA.
- 3 The function will default to rice. Push either the left or right UP arrows to select PASTA. Push either the left or right DOWN arrows to go back to RICE.

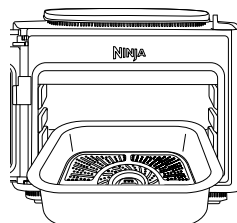
COMBI COOKER

- COMBI MEALS ☐ ☐
- COMBI CRISP ☐ ☐
- COMBI BAKE ☐ ☐ + TEMP/SHADE
- RICE / PASTA ☒ ☐
- STEAM ☐ ☐
- PROVE ☐ ☐

- 4 Push the START/STOP button to begin cooking. The display will show circulating bars while cooking.
- 5 When the rice or pasta is fully cooked, the unit will beep and start a count up timer. This will help to keep ingredients warm until ready for serving.

Prove

- 1 Be sure to place the Crisper Tray in the Combi Pan.



- 2 Move SmartSwitch to COMBI COOKER, then use the FUNCTION arrows to select PROOF. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature from 20°C to 35°C, in 5 degree increments.

COMBI COOKER

- COMBI MEALS ☐ ☐
- COMBI CRISP ☐ ☐
- COMBI BAKE ☐ ☐ + TEMP/SHADE
- RICE / PASTA ☐ ☐
- STEAM ☐ ☐
- PROVE ☒ ☐

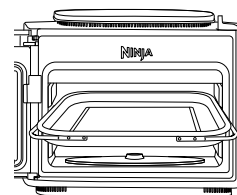
- 3 Use the up and down arrows to the right of the display to adjust the proof time from 15 minutes to 4 hours, in 5 minute increments.
- 4 Press START/STOP to begin cooking.
- 5 When cook time reaches zero, the unit will beep and display "End."

USING THE AIR FRY/HOB FUNCTIONS

To turn on the unit, plug the power cord into a wall socket, then press the button.

Grill

- 1 Add ingredients to the Bake Tray and install on Level 2.



- 2 Move SmartSwitch to AIR FRY/HOB, then use the FUNCTION arrows to select GRILL. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature.

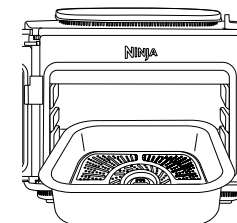
AIR FRY / HOB

- ☒ GRILL
- ☐ AIR FRY
- ☐ BAKE
- ☐ REHEAT
- ☐ SLOW COOK
- ☐ SEAR / SAUTÉ
- ☐ PIZZA
- ☐ TOAST
- + TEMP/SHADE

- 3 Use the up and down arrows to the right of the display to adjust the cook time up to 30 minutes in 1 minute increments.
- 4 Press START/STOP to begin cooking.
- 5 When cook time reaches zero, the unit will beep and display "End".

Air Fry

- 1 Place the Crisper Tray in the Combi Pan. Slide the Combi Pan into the designated rail.
- 2 Add ingredients on the crisper tray and install in Level 1.



- 3 Move SmartSwitch to AIR FRY/HOB, the unit will default to AIR FRY. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature from 150°C to 240°C.

AIR FRY / HOB

- ☐ GRILL
- ☒ AIR FRY
- ☐ BAKE
- ☐ REHEAT
- ☐ SLOW COOK
- ☐ SEAR / SAUTÉ
- ☐ PIZZA
- ☐ TOAST
- + TEMP/SHADE

- 4 Use the up and down arrows to the right of the display to adjust the cook time in minute increments up to 1 hour.
- 5 Press START/STOP to begin cooking.
- 6 When cook time reaches zero, the unit will beep and display "End".

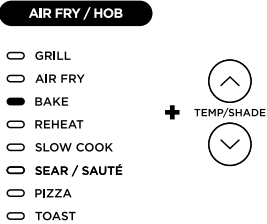
NOTE: For best results, it is recommended to periodically shake ingredients during air frying. You can open the door and toss ingredients with silicone tipped tongs for even browning. When done, slide the Combi Pan back into the rails, and close the door.

NOTE: When using Air Fry, add 5 minutes to the suggested cook time for the unit to preheat before you add ingredients.

USING YOUR NINJA COMBI - CONT.

Bake

- 1 Reference the Inspiration Guide for direction on how to assemble ingredients and accessories based on recipes/charts.
- 2 Move SmartSwitch to AIR FRY/HOB, then use the FUNCTION arrows to select BAKE. The default temperature setting will display. Use the up and down arrows to the left of the display to choose a temperature from 120°C to 210°C.



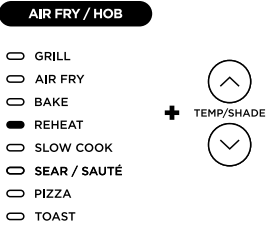
- 3 Use the up and down arrows to the right of the display to adjust the cook time up to 4 hours in 1 minute increments.

NOTE: The unit will preheat for 3 minutes before the timer starts.

- 4 Press START/STOP to begin cooking.
- 5 When cook time reaches zero, the unit will beep and "End".

Reheat

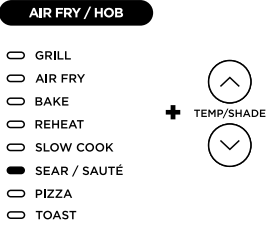
- 1 Be sure to position the Cook & Crisp tray in the bottom of the pot.
- 2 Move SmartSwitch to AIR FRY/HOB, then use the centre arrows to select REHEAT. Use the up and down arrows to the left of the display to choose a temperature.



- 3 Use the up and down arrows to the right of the display to adjust the reheat time.
- 4 Press START/STOP to begin cooking.
- 5 When cook time reaches zero, the unit will beep and "End".

Sear/Sauté

- 1 Begin by adding ingredients to the Combi Pan and inserting into the Level 1 position.
- 2 Move SmartSwitch to AIR FRY/HOB then use the FUNCTION arrows to select SEAR/SAUTÉ. Use the up and down arrows to the left of the display to select "Lo1," "2," "3," "4," or "Hi5."
- 3 Press START/STOP to begin cooking. The timer will begin counting up.



NOTE: There is no time adjustment available when using the Sear/Sauté function.

- 4 Press START/STOP to turn off the SEAR/SAUTÉ function. To switch to a different cooking function, press START/STOP to end the cooking function then use the SmartSwitch and center front arrows to select your desired function.

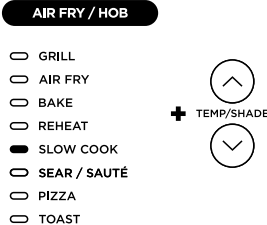
NOTE: You can only use this function with the door open.

NOTE: ALWAYS use non-stick utensils in the Combi Pan. **DO NOT** use metal utensils, as they will scratch the non-stick coating on the pot.

NOTE: SEAR/SAUTÉ will automatically turn off after 1 hour for "4" and "Hi5" and 4 hours for "Lo1," "2," and "3."

Slow Cook

- 1 Before getting started, ensure that you are only using the Combi Pan without the Crisper Tray.
- 2 Move SmartSwitch to AIR FRY/HOB, then use the FUNCTION arrows select SLOW COOK. The default temperature setting will display. Use the up and down arrows to the left of the display to select "Hi," "Lo."



- 3 Use the up and down arrows to the right of the display to adjust the cook time.

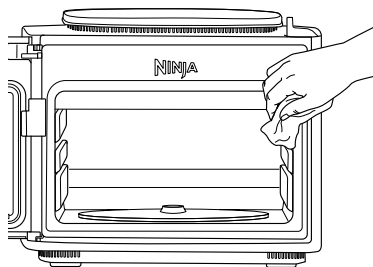
NOTE: The SLOW COOK LO time setting may be adjusted between 6 and 12 hours. The SLOW COOK HI time setting may be adjusted between 4 and 12 hours.

- 4 Press START/STOP to begin cooking.
- 5 When cook time reaches zero, the unit will beep, automatically switch to Keep Warm mode, and begin counting up.

CLEANING & MAINTENANCE

EVERYDAY CLEANING INSTRUCTIONS:

The unit should be cleaned thoroughly after every use.



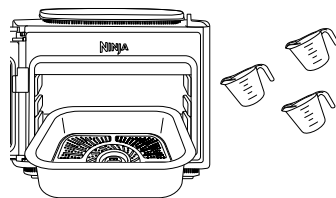
- 1 Unplug the unit from the wall socket and ensure the unit is fully cool before washing.
- 2 To clean the internal unit and the control panel, wipe them clean with a damp cloth. **DO NOT** use abrasive scouring pads.
- 3 If the food residue is stuck on the pot, crisper tray, fill the pot with water and allow to soak before cleaning. **DO NOT** use scouring pads. If scrubbing is necessary, use a non-abrasive cleanser or liquid dish soap with a nylon pad or brush.

NOTE: NEVER put the cooker base in the dishwasher, or immerse it in water or any other liquid.

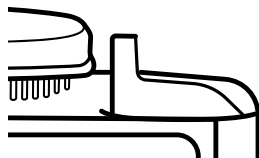
- 4 Air dry all parts after each use.

DEEP CLEANING INSTRUCTIONS:

- 1 Fill Combi Pan with 3 cups of water.



- 2 Move Smart Switch to COMBI COOKER.



- 3 Select STEAM and set time to 10 minutes. Close door and press START/STOP.
- 4 When time reaches zero and the unit has cooled down, use a wet cloth or sponge to wipe down the interior of the unit.
CAUTION: When cleaning the interior of the unit, do not touch the fan.
- 5 Remove water from pot and be sure to rinse both the cooking pot and crisper tray to ensure all residue has been removed.

NOTE: The Combi Pan and bottom heater of the unit will be very hot. Clean the sides of the interior with caution.

TROUBLESHOOTING GUIDE

Progress bars are shown on the display screen when using COMBI COOKER functions.

- This indicates the unit is building steam. When the unit has finished, your set cook time will begin counting down.

There is a lot of steam coming from the unit when using the Steam function.

- It's normal for steam to release through the vent during cooking.

The unit is counting up rather than down.

- The cooking cycle is complete and the unit is in Keep Warm mode.

"ADD POT" error message appears on display screen.

- Complete Combi Pan is not inside the cooking base. The Combi Pan is required for all COMBI COOKER functions.

"ERR" message appears.

- The unit is not functioning properly. Please contact Customer Service at **AU** 02 8801 7666 or **NZ** 0800 112 660. So we may better assist you, please register your product online at **AU** ninjakitchen.com.au or **NZ** ninjakitchen.co.nz and have the product on hand when you call.

HELPFUL TIPS

- 1 When referencing our Meal Charts, for larger cuts of meat add 3 to 5 minutes to the cook time (but please note this may overcook grains). We recommend sticking to suggested height and weight of meats.
- 2 For consistent browning, make sure ingredients are arranged in an even layer on the bottom of the pot with no overlapping. If ingredients are overlapping, make sure to shake halfway through the set cook time.

WARRANTY

TWO (2) YEAR LIMITED REPLACEMENT WARRANTY

For guarantee claims, you will need to submit a proof of purchase in the form of a valid receipt that displays date and place of purchase. This warranty does not replace but is in addition to your statutory rights.

If your product becomes defective due to faulty material or workmanship within a period of 2 years from the date of purchase, we warrant to do the following:

- **For New Zealand Consumers:** We will replace the defective/faulty part with a new product, free of charge, or if the unit is deemed defective/faulty we replace the unit with an equivalent or upgraded model, at our discretion.
- **For Australian Consumers:** 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.

Replacement items will be covered by the limited warranty for the balance of the warranty period from the date of the original purchase. Please note: **Your warranty is subject to the following conditions.**

- **DO NOT** operate the appliance with a damaged plug or cord, or if the unit has been dropped, damaged or dropped in water.
- To avoid the risk of electric shock, do not disassemble or attempt to repair the appliance on your own. If the supply cord is damaged, it must be replaced by a qualified electrician to avoid a hazard. Incorrect re-assembly or repair can cause a risk of electric shock or injury to persons when the appliance is used.
- The item has not been misused, abused, neglected, altered, modified or repaired by anyone.
- The item has been subjected to fair wear and tear.
- The item has not been used for trade, professional or hire purposes.
- The item has not sustained damage through foreign objects, substances or accident.

What is not covered?

- Accessories supplied with the item.
- Components that are subject to natural wear and tear caused by normal use in accordance with operating instructions.
- Unauthorised/improper maintenance/handling or overload is excluded from this warranty.

NOTES