

# —PRINETTI®



## 8 LITRE **DIGITAL AIR FRYER**

IA3964

**INSTRUCTION MANUAL**



Please read and save all instructions to ensure safe and effective use of this Appliance

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# General Information and Safety Instructions

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Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Please keep this user manual in a safe place along with your purchase receipt and carton for future reference. If applicable, pass these instructions and packaging on to the next owner of the appliance. Always follow basic safety precautions and accident prevention measures when using an electrical product.

1. Before turning on the Air Fryer ensure the electrical voltage and frequency of the circuit corresponds to those indicated on the rating label of the product.
2. To protect against fire and electric shock, do not immerse this appliance, cord set or plug in water or any other liquid.
3. Do not use an extension cord unless completely necessary with the Air Fryer. If an extension cord is used please ensure that it has a rating equal or exceeding the rating of this product.
4. 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.
5. Do not bend or damage the power cord.
6. Never force the plug into an outlet.
7. Always unplug the Air Fryer when not in use. To disconnect from the power supply, grip the plug and pull from the power outlet. Never pull by the cord. The plug must be removed from the power outlet before cleaning, servicing, maintenance or moving the Air Fryer.
8. Do not move or lift the Air Fryer 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.
9. Do not use the Air Fryer if the plug, cord or the Air Fryer itself is damaged. Please contact our After Sales Support Line for further advice on 1300 777 137.
10. 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.
11. The Air Fryer is intended for indoor household use only and not for commercial purposes.
12. Do not use the Air Fryer for other than its intended use.

# General Information and Safety Instructions (cont.)

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13. The Air Fryer is not a toy. Supervise young children to ensure they do not play with this product.
14. The Air Fryer is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience or knowledge unless they have been given supervision or instruction concerning use of the product by a person responsible for their safety.
15. Do not leave the Air Fryer unattended when plugged in. Always switch off and unplug when you are not using the Air Fryer.
16. Do not operate or place any part of the Air Fryer on or near any hot surfaces (such as a gas or electric burner, or a heated oven).
17. Do not cover the appliance whilst in use. If covered there may be a risk of fire.
18. This unit has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify the Air Fryer. This will void the warranty.
19. Improper installation may result in the risk of fire, electric shock or injury to person.
20. The manufacturer is not responsible for any eventual damage caused by improper or faulty use.
21. The use of attachments not sold or recommended by the manufacturer may cause fire or electric shock or injury.
22. The Air Fryer is not intended to be operated by means of an external timer or any type of separate remote control system.
23. Do not place the Air Fryer against a wall or against other appliances. Leave at least 15cm of free space around the appliance.
24. Do not touch hot surfaces. The temperature of the outer surface can get very hot while the Air Fryer is in operation. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Allow the unit to cool completely before cleaning.
25. Always operate the Air Fryer on a dry, level surface. Operating on sinks or uneven surfaces should be avoided.
26. Do not clean with metal scouring pads. Pieces may break off or shift and come in contact with the electrical parts, creating a risk of electrical shock.
27. Always put the ingredients to be cooked into the supplied pan with frying base. Do not allow food to come into contact with the heating elements.
28. Do not touch the inside of the Air Fryer while in operation.

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## General Information and Safety Instructions (cont.)

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29. During air frying, hot steam is released through the air outlet. Keep your hands and face at a safe distance from the steam and from the air outlet. Also be careful of hot steam and hot air when removing the pan from the appliance.
30. Do not place the Air Fryer on or near combustible materials such as curtains and tablecloth.
31. Do not place anything on top of the Air Fryer.
32. The pan and frying base will become very hot whilst in use, always use oven mitts when handling the pan and frying base.
33. Allow for the Air Fryer to cool down for approximately 30 minutes before cleaning.
34. Never cook food directly in the pan. Always ensure the frying base is inserted. This allows for adequate air circulation to cook the food evenly.

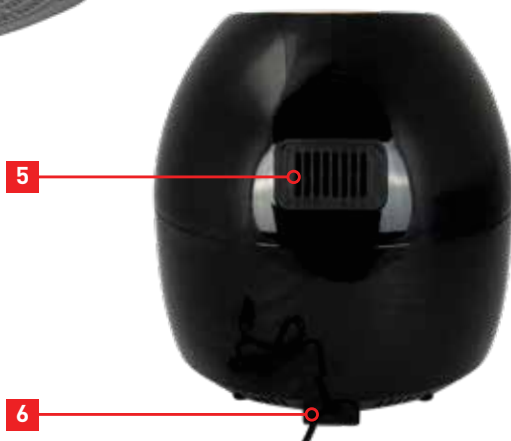
**CAUTION:** Do not touch hot surfaces. The temperature of the outer body can get very hot while the Air Fryer is in operation. Allow the unit to cool down before cleaning or packing the unit away for storage.

# Parts List Diagram

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1. Touch Control Panel
2. Handle
3. Pan
4. Frying Base
5. Air Outlet & Oil Smoke Filter
6. Power Input

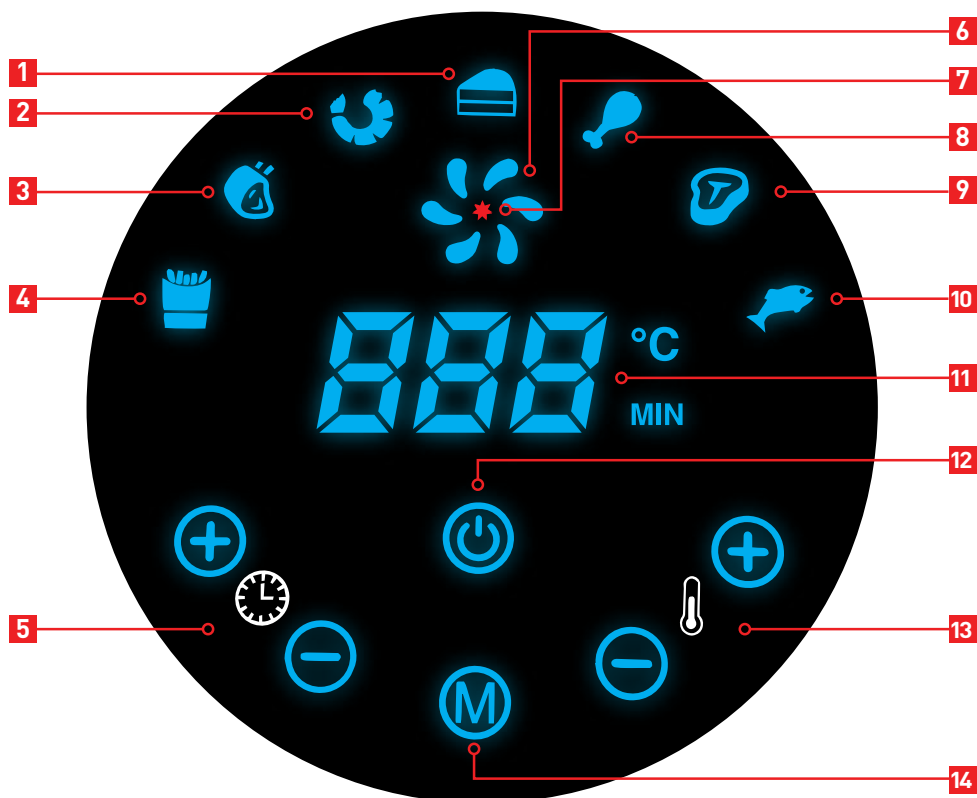


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# Parts List Diagram (cont.)



- |  |   |
|--|---|
| 1. Dessert Function  | 8. Chicken Function                       |
| 2. Prawn Function  | 9. Steak Function                         |
| 3. Roast Meat Function   | 10. Fish Function                         |
| 4. Fries Function  | 11. Time/ Temperature Display             |
| 5. Time Increase/ Decrease Button                                | 12. Power/Start Button                    |
| 6. Fan Icon - will illuminate and spin when the fan is operating | 13. Temperature Increase/ Decrease Button |
| 7. Heating Icon - will illuminate when the Air Fryer is heating  | 14. Menu Function Button                  |




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# Product Overview

## Standby Mode





When the Air Fryer is plugged into a power outlet and turned on it will default into standby mode. The display panel will flash and the power button will remain illuminated. Press the power button  once and the display panel will light up and show the default temperature setting of 180°C and the default time setting of 15 minutes. Press the power button  a second time and the Air Fryer will turn on and operate at those default settings.

## Function





Press the menu function button  to scroll through the function settings in the same order as listed in the table below. When the auto presets are selected, the display panel will show the preset function symbol and the default temperature and time settings of each function. You can adjust the time and temperature of each function at any point (see below for more information).

Menu Function	Setting	Menu Function	Setting
	Fries		Chicken
	Roast Meat		Steak
	Prawns		Fish
	Dessert		

## Temperature Setting

Press  and  buttons to adjust the temperature setting by +/- 5°C increments (minimum of 80°C to a maximum of 200°C). For faster temperature adjustment press and hold the  or  temperature button.


## Timer Setting

Use  and  button to adjust the timer settings by +/-1 minute increments (minimum of 1 minute to a maximum of 30 minutes). For faster timer adjustment press and hold the  or  timer button.












# Getting Started

## Quick Start Cooking

For quick and easy use, you can simply press the power button  once to illuminate the display and then press it a second time to commence cooking at the default setting of 180°C and 15 minutes. You can adjust the temperature or time at any point.

## Auto Preset Options

For extra convenience, the Air Fryer features 7 auto presets to make using the Air Fryer even easier! The auto preset options include Fries, Roast Meat, Prawn, Dessert, Chicken, Steak and Fish. To select the auto presets, press the menu function button  until the preset function symbol of your choice appears on the display. To use the default time and temperature preset to the function, simply press the power button . You can also adjust the temperature or time setting for the auto presets at any point. The default temperature and time for each preset is listed in the table below.

Type	Amount (g)	Temp (°C)	Time (min)	Remark
 Fries	1000g	200°C	20mins	Automatically stops after 20 minutes
 Roast Meat	500g	180°C	25mins	Automatically stops after 25 minutes
 Prawns	1000g	160°C	20mins	Automatically stops after 20 minutes
 Dessert	500g	160°C	30mins	Use baking tin. Automatically stops after 30 minutes
 Chicken	1000g	200°C	25mins	Automatically stops after 25 minutes
 Steak	800g	180°C	20mins	Automatically stops after 20 minutes
 Fish	600g	160°C	25mins	Automatically stops after 25 minutes

# Before First Use

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1. Unpack the product but keep all packaging material until you have made sure your new Air Fryer 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.
2. Remove the twist-tie which is securing the electrical cord. Uncoil the cord and straighten it to remove any kinks. Do not use the product if these parts are damaged. In case of damage, phone the After Sales Support Line on 1300 777 137.
3. Place the Air Fryer on a flat, stable and heat resistant surface. Remove the pan with frying base from the Air Fryer by holding the top of the Air Fryer with one hand and pulling back on the handle with the other.
4. Ensure you remove any contents that may have been packed inside the Air Fryer before turning the appliance on or putting food into the pan.
5. To remove the frying base, use the handle found in the centre of the base and lift upwards (see Fig. 1). Wash the pan and frying base in warm soapy water and dry thoroughly.
6. Wipe the exterior housing and inner surface of the Air Fryer with a damp cloth and then dry thoroughly. Do not immerse it in water or other liquids.
7. Place the frying base back into the pan and slide the pan back into the Air Fryer.



**Fig. 1**

**WARNING:** The pan will be very hot when removed from the Air Fryer. Ensure you place the pan on a heat resistant surface.

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

**CAUTION:** Never add oil directly into the pan. Mix the oil in a bowl with desired food prior to placing into the pan.



# Operating Instructions

1. Remove the pan with frying base from the Air Fryer by pulling the handle carefully.

**CAUTION:** The Air Fryer will stop heating after the pan is pulled out.

2. Place the food to be cooked onto the frying base and insert the pan into the Air Fryer (see Fig. 2).

**NOTE:** Never cook food directly in the pan, always ensure the frying base is inserted.

3. Press the power button  to turn the Air Fryer on.
4. Scroll through your desired settings. Use one of the auto presets or customise the temperature and timer settings to suit your cooking needs (see Fig. 3).
5. Once you have chosen a setting, press the power button . The heating icon and fan icon will appear and the Air Fryer will begin cooking. When the Air Fryer has reached the desired temperature the heating icon will disappear.
6. If you need to flip over or shake food at any point of the cooking process gently remove the pan with frying base and place on a heat resistant surface to make any adjustments. The Air Fryer is equipped with a safety switch, once the pan with frying base is removed from the Air Fryer the heating function will cut out and the display icons will disappear. Cooking will resume automatically once the pan with frying base is reinserted into the Air Fryer.


**Fig. 2**



**Fig. 3**



**WARNING:** Never use your hands to touch or handle food as it will be very hot. Please ensure you use kitchen tongs or other suitable utensils.

7. The time display will decrease by 1 minute intervals until the timer reaches 0. When the Air Fryer has finished cooking it will beep five times to alert you it has finished and then return to stand-by mode.
8. To turn the Air Fryer off at any time during the cooking process, press the power button  once, the heating icon will disappear and the fan icon will continue to spin for 30 seconds. The Air Fryer will then beep five times and then return to stand-by mode.
9. When removing the food from the Air Fryer, use the handle to pull the pan out of the appliance and then place it on a heat resistant surface.

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# Cooking Guide

**NOTE:** The table below is to be used as a guide only. The time and temperature settings can vary depending on the amount of food being cooked.

Type	Min - Max (g)	Time (min)	Temp (°C)	Additional Info
Frozen Chips	800-1000	30-40	200	Shake
Home Made Chips	800-1000	30-45	200	Add ½ tbsp oil in a bowl and then mix prior to placing in the pan
Chicken Nuggets	600-1000	30-40	200	Shake
Chicken Fillets	200-800	25-35	180	Turn over if required
Drumsticks	500-1000	30-40	200	Turn over if required
Steak	200-800	20-30	180	Turn over if required
Pork Chops	500-1000	20-35	200	Turn over if required
Hamburger Patties	350-750	15-25	180	Add ½ tbsp of oil and turn over if required
Frozen Fish Fingers	250-750	15-20	200	Add ½ tbsp oil in a bowl and then mix prior to placing in the pan
Muffins	350-500	20-30	180	Use baking tin

**NOTE:** Depending on the food you are cooking it may take longer than the 30 minutes maximum pre-set time. To continue using the Air Fryer, press the power button  and scroll through your desired settings to suit your needs. Once you have chosen the setting and time press the power button  again to continue cooking.



**NOTE:** Depending on your food, it is recommended to either shake your food (for smaller items such as chips, nuggets) or flip over for larger pieces of meat (steaks or chops) halfway during cooking for best results. The Air Fryer is equipped with a safety switch, once the pan with frying base is removed from the Air Fryer the heating function will cut out and the display icons will disappear. Cooking will resume automatically once the pan with frying base is reinserted into the Air Fryer.

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# Cooking Guide (cont.)

## Cooking Tips

The higher volume of food being cooked, the longer the cooking time.

Shaking smaller food products halfway through cooks food more evenly. If you need to shake food or turn over the food at any point of the cooking process, press the power button , pull the pan out of the Air Fryer using the handle, then shake or turn the food over using tongs. Reinsert the pan with frying base into the Air Fryer and press the power button  to resume the cooking process.

Add some oil to fresh potatoes for a crispier result. Please ensure you cook your food in the Air Fryer within a few minutes of adding in the oil for best results. Mix the oil in a bowl prior to placing into the pan. Never add oil directly into the pan.

Do not cook greasy or oily foods such as sausages in the Air Fryer.

Snacks that can be cooked in an oven can also be cooked in the Air Fryer.

For crispy, homemade chips or fries, the optimal amount of food to cook at a time is 500g.

When making home made chips or fries, the best types of potatoes to use are the starchy varieties (kennebec, king edward, golden delight or sebago).

For best cooking results, it is advisable to minimise the time and frequency that the pan is taken out whilst the Air Fryer is on. The temperature inside the Air Fryer needs to remain consistent to ensure best cooking results.

Cakes and pastries can be also cooked in the Air Fryer. Please follow your own recipes and use a baking pan suitable for cooking in a conventional oven.

**WARNING:** Be careful when using metal utensils with this product as the non-stick coating can be scratched.

**WARNING:** Never use your hands to touch or handle food as it will be very hot. Ensure you use kitchen tongs or other suitable utensils.

# Cleaning and Maintenance

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1. Switch the Air Fryer OFF and ensure you have unplugged it from the power outlet. Ensure you allow for the appliance to cool down completely before cleaning.

**NOTE:** Remove the pan to allow the Air Fryer to cool down more rapidly.

2. To clean the pan and frying base begin by removing the frying base (see page 10 for further instructions on how to remove the frying base). Wash the pan and frying base in hot soapy water. Never use abrasive or strong household cleaners as they will damage the non-stick coating. Repeat if required for extra stubborn foods.
3. To clean the interior and exterior of the Air Fryer, wipe over with a non-abrasive damp cloth and dry thoroughly.
4. Clean the heating elements with a cleaning brush to remove any food particles.
5. Make sure all parts are clean and dry before placing them back inside the Air Fryer.

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

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

## Storage

- Before packing away the Air Fryer for storage, ensure it is clean and dry.
- We recommend storing the Air Fryer in its original carton to protect it from dust, with all the parts and accessories.
- Store the Air Fryer in a clean and dry place, out of children's reach.
- Do not place heavy objects on top during storage.

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# Frequently Asked Questions

Problem	Solution
Why won't the Air Fryer turn ON?	Check that the Air Fryer is correctly plugged in and switched on at the power outlet.
Why isn't the food being cooked thoroughly?	<p>The food capacity has been exceeded, remove some food and cook in another batch. This will cook the food more evenly and thoroughly.</p> <p>The temperature has been set too low, increase the heat.</p> <p>The food has not had enough time to cook, increase the cooking time.</p>
Why has the food cooked unevenly?	Certain foods may need to be shaken midway through the cooking process.
Why won't the pan slide back into the housing properly?	<p>There is too much food in the pan, remove some food and try again.</p> <p>The pan has not been aligned correctly, align the pan with the center groove located on the inside of the Air Fryer housing.</p>
Why is there white smoke being emitted during cooking?	The food contained within may be too greasy. Greasy and fatty foods will emit fat/oil into the pan of the Air Fryer and when it is heated, may emit a white smoke. Try to avoid cooking greasy/fatty foods in the Air Fryer. The white smoke will not affect the cooking process.
Why aren't the chips crispy?	<p>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.</p> <p>The chip pieces may be too large, try cutting the potatoes into smaller pieces for crispier results.</p> <p>When making home made chips/fries, we recommend you use starchy varieties (kennebec, king edward, golden delight or sebage).</p>

# Recipes

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## Sweet Potato Fries

### Ingredients

- 1000g sweet potatoes
- 1 tbsp 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 potatoes 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 rub the mixture over the sweet potato slices.
4. Place the sweet potato slices into the pan with frying base.
5. Press the menu function button **M** until the Fries preset appears, then press the power button **⏻** to commence cooking.
6. For even cooking, remember to shake halfway through.



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

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# Recipes (cont.)

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## Potato Crisps

### Ingredients

- 1000g potatoes
- 1 minced garlic clove
- 1 tbsp fresh thyme
- 1 tbsp olive oil

### Method

1. Peel potatoes and cut then 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 pan with frying base..
5. Press the menu function button **M** until the Fries preset appears, then press the power button **⏻** to commence cooking.
6. For even cooking, remember to shake halfway through.



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# Recipes (cont.)

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## Potato Wedges

### Ingredients

- 1000g potatoes
- 1 tbsp olive oil
- Salt to taste
- 1 tbsp ground cumin
- 1 tbsp ground coriander
- 1 tbsp 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 pan with frying base.
5. Press the menu function button **M** until the Fries preset appears, then press the power button **⏻** to commence cooking.
6. Serve with sour cream and sweet chilli sauce (optional).



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# Recipes (cont.)

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## Spicy Fried Chicken Wings

### Ingredients

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

### 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 pan with frying base.
4. Press the menu function button (M) until the Chicken preset appears, then press the power button (☺) to commence cooking.
5. Rotate the chicken wings during the cooking process. Cook until the skin is crispy and golden brown.



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# Recipes (cont.)

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## Spicy Prawns

### Ingredients

- 1 tsp olive oil
- 1 clove 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 pan with frying base.
2. Press the menu function button **M** until the Prawn preset appears, then press the power button **⏻** to commence cooking.
3. Combine the diced chillies, minced garlic, black pepper and paprika (optional), black pepper, then mix in the olive oil.
4. 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.

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# Recipes (cont.)

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## Lamb Cutlets

### Ingredients

- 800g lamb cutlets
- 2 tsp soy sauce
- Ground black pepper
- Dash brandy
- Olive oil

### 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 pan with frying base.
4. Press the menu function button (M) until the Steak preset appears, then press the power button (⏻) to commence cooking.
5. 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.

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# Recipes (cont.)

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## Chocolate Brownies

### Ingredients

- 70g pure chocolate, pieces
- 70g unsalted butter, chopped
- 1 large egg, lightly beaten
- 50g brown sugar
- ½ tsp vanilla extract
- 50g self raising flour
- 30g walnuts, chopped

### Method

1. Melt the chocolate and butter together in a pan on the stove at low heat, mixing thoroughly. Allow to cool and set aside.
2. Mix the eggs, sugar, vanilla extracts in a separate mixing bowl until light and creamy. Then add the chocolate mixture, self raising flour and stir in the walnuts.
3. Line a small cake tin with baking paper and then fill with the brownie mixture. Place the cake tin into the pan with frying base.
4. Press the menu function button (M) until the Dessert preset appears, then press the power button (⏻) to commence cooking.
5. Remove the cake tin from the frying basket and allow it to cool down. Once cool, slice into small squares to serve.



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

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# Recipes (cont.)

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## Grilled Pineapple

### Ingredients

- 1 pineapple, peeled, cored and cut into spears.
- ½ cup brown sugar
- 2 tsp brown sugar
- 2 tsp ground cinnamon
- 3 tbsp melted butter

### Method

1. Mix together brown sugar and cinnamon.
2. Brush the pineapple spears with the melted butter.
3. Sprinkle cinnamon sugar over the spears, press lightly to ensure so it adheres well.
4. Place the spears into the pan with frying base in a single layer.
5. Press the menu function button **M** until the Dessert preset appears, then press the power button **⏻** to commence cooking.
6. Halfway through brush with any remaining butter.
7. Pineapple is done when they are heated through and sugar is bubbling.



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

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# Warranty Information

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## Congratulations on your purchase

This Prinetti® Air Fryer is warranted to be free from defects in material and workmanship under normal use and service conditions for a period of 12 months from the date of purchase of this article. Evidence of unfair usage or incorrect adjustment by the owner will void this promise. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion.

The benefits conferred by this manufacturer's warranty are in addition to all other rights and remedies in respect of the product which the consumer has under the Australian Consumer 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.

## Conditions of Warranty

All warranty coverage extends only to the original retail purchaser from the date of purchase. Please keep your receipt, tax invoice or other proof of purchase.

This warranty does not extend to any damage to a product caused by abuse, improper or abnormal usage, or repairs not provided by us or our Service Centre. Nor does this warranty extend to products used for commercial or rental purposes. This warranty does not cover ordinary wear, tear and weathering, failure to follow directions, improper installation, improper maintenance or acts of God (such as damage caused by storms, lightning, heavy winds and by snow or ice).

## Making A Warranty Claim

In order to make a claim under this warranty please direct your enquiries to our Service Centre. You can contact them on 1300 777 137 or send mail to them at:

### Uncle Bill's Service Centre:

2/24 Anderson Road, Smeaton Grange, NSW 2567 – if mailing please include your contact details.

A service representative will then assist you in the appropriate action to be taken. For efficient processing of your enquiry please have proof of purchase, the date of purchase and the retailer name you purchased the item from, and the brand on the product. Photos of the product, and scans of receipts, may be requested to assist with your claim.

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# Warranty Information (cont.)

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The service centre representative will assess the claim. If:

1. There is a minor fault, they can offer either a replacement spare part, replacement unit, repair or other suitable remedy.
2. There is a major fault, they can offer a replacement, repair or suggest you return to the store you purchased it from for a full refund.

**NOTE:** A request for compensation will need documentary evidence of the loss or damage suffered. It will also need to be evidenced that such a loss was a reasonably foreseeable result of a failure by Uncle Bill's to comply with a consumer guarantee under the Australian Consumer Law.

3. The product was damaged through abnormal use, no refund or repair can be offered.

If the product needs to be returned and all the warranty criteria has been met, the consumer is to return the product to the place of purchase (along with their proof of purchase) and all costs involved with this will be the responsibility of the consumer.

Our sales and service centre has been set up to provide assembly assistance, technical support, replacement parts and accessories, and to efficiently handle all warranty related matters. Please note upon receiving your warranty claim our Service Centre will send, via post or email, a repair and refurbished goods or parts notice.

If you require an alternative format of this instruction manual such as website, email or DVD please contact [service@unclebills.com.au](mailto:service@unclebills.com.au) to obtain a copy.

## SERVICE CENTRE

Contact details and hours of operation:

Australian Customers: 1300 777 137

New Zealand Customers: 0800 824 556

Email: [service@unclebills.com.au](mailto:service@unclebills.com.au)

9:00am – 4:30pm (AEST) Monday to Friday (excluding Public Holidays)

9:00am – 3:00pm (AEST) Saturday

This product is warranted and imported by:

Uncle Bill's (Australia) Pty Ltd

48B Egerton Street

Silverwater NSW 2128, Australia

Phone: 02 8799 3500



Item: IA3964

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# Notes

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