

get started

INSTANT™ **VORTEX™ PLUS CLEARCOOK**
DUAL AIR FRYER 2 X 4L

Instant™

Welcome

to your new Instant™ Vortex™ Plus ClearCook!

This Instant Vortex Plus ClearCook Dual Air Fryer can help you cook delicious meals with less oil and less hassle. We hope you fall in love with

Get started with your Vortex™ Plus air fryer!



Scan to Get Started!

To make your cooking experience with Instant™ as easy as possible, we have created 4 simple steps with how-to videos to guide you. Scan the QR code and follow the steps to become an Instant™ Chef in no time!

instantbrands.com.au/pages/getting-started



Download the **Instant Brands® Connect** app to access 1000's of recipe ideas.



Visit the **Instant Brands ANZ YouTube channel** for how-to videos and recipe inspiration.

⚠ WARNING

Before using your new Vortex Plus, read all instructions, including the Safety, Maintenance and Warranty document. Failure to follow the safeguards and instructions may result in injury and/or property damage.

CONTENTS

Important Safeguards	2
What's in the box	8
Using your Vortex Plus	9
Initial set up	11
Cooking	13
Smart Programmes	17
Using both baskets	20
Cleaning	23
Troubleshooting	24
Error Codes	25
Learn more	26
Warranty	27

INSTANT™ VORTEX™ PLUS CLEARCOOK

DUAL AIR FRYER 2 X 4L

Safety Instructions

At Instant, we want you to feel comfortable using our products. This Instant™ Vortex™ Plus was designed with your safety in mind.

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

Read all instructions before using and only use this appliance as described in the in-box materials. Failure to follow these safeguards and instructions may result in injury and/or property damage and can void your warranty.



IMPORTANT SAFEGUARDS



READ ALL INSTRUCTIONS

⚠ WARNING

Placement

DO place the appliance on a countertop only. Always operate the appliance on a stable, non-combustible, level surface.

DO NOT place the appliance on or close to a hot gas or electric burner, or a heated oven.

DO NOT use the appliance near water or flame.

DO NOT use outdoors. Keep out of direct sunlight.

DO NOT place on anything that may block the vents on the appliance.

DO make sure all parts are dry and free of food debris before use.

General Use

DO NOT touch the appliance's hot surfaces, or any accessories during or immediately after cooking because they will be hot.

DO use the appliance's handles and knobs.

DO use oven mitts when removing accessories.

DO place hot accessories on a heat-resistant surface or cooking plate.

DO NOT cover the crumb tray or any part of the air fryer with foil. This will cause overheating of the air fryer.

DO NOT move the appliance while it is in use.

⚠ WARNING

DO NOT allow children or persons with reduced physical, sensory or mental capabilities to operate this appliance. Close supervision is necessary when any appliance is used near children and individuals with reduced capabilities. Children should not play with this appliance.

DO NOT use the appliance for anything other than household use. It is not intended for commercial use.

DO NOT leave the appliance unattended while in use.

DO avoid contact with moving parts. Failure to do so may result in injury.

DO NOT use the appliance for more than 60 minutes in a 2-hour period.

Air Frying Cautions

When the air fryer is in operation, hot air is released through the air vents. Keep your hands and face at a safe distance from the air vents and take extreme caution when removing hot accessories from the appliance. Failure to do so may result in injury or property damage.

While cooking, the internal temperature of the appliance reaches very high temperatures. To avoid personal injury, never place unprotected hands inside the appliance until it has cooled to room temperature.

DO NOT use a ceramic-coated or stoneware pot (such as CorningWare stoneware) for air frying.

DO NOT block the vents on the air fryer. Leave at least 13 cm of space around the air fryer when in use.

DO NOT place the appliance on a hot stove.

DO NOT operate the appliance on or near combustible materials such as tablecloths and curtains.

DO NOT cover the air vents while the air fryer is in operation. Doing so will prevent even cooking and may cause damage to the appliance.

⚠ WARNING

DO NOT overfill the air fryer. Overfilling may cause food to contact the heating element, which may result in fire, property damage, and/or personal injury.

DO NOT pour oil into the cooking container. If needed, spray food lightly with non-stick cooking spray. Using cooking oil could result in personal injury and/or property damage.

DO use caution with cooking containers made of materials other than metal. Failure to do so may result in fire, personal injury, and/or property damage.

Should the unit emit black smoke during use, press Cancel and unplug the appliance immediately. Wait for smoking to stop before removing the lid, then clean thoroughly. For further information refer to 'Troubleshooting' in the User Manual.

DO use extreme caution when moving the appliance containing oils or other hot liquids.

DO use extreme caution when removing the tray or disposing of hot grease.

DO NOT use this appliance for deep frying foods.

Accessories

DO use only accessories or attachments authorised by Instant Brands LLC. The use of parts, accessories or attachments not recommended by the manufacturer may cause a risk of injury, fire or electric shock.

DO NOT use the included accessories in a microwave, toaster oven, convection or conventional oven, or on a ceramic cooktop, electric coil, gas range or outdoor grill.

⚠ WARNING

Care and Storage

DO let the appliance cool to room temperature before cleaning or storage.

DO NOT store any materials in the appliance when not in use.

DO NOT place any combustible materials in the appliance, such as paper, cardboard, plastic, Styrofoam or wood.

DO NOT clean the appliance with metal scouring pads or steel wool. Pieces can break off and touch the electrical parts, causing a risk of shock, burns or injury.

Power Cord

A short power-supply cord is provided to reduce the hazards resulting from grabbing, entanglement and tripping. This appliance has a 3-prong grounding plug. To reduce the risk of electric shock:

ONLY plug the power cord into a grounded electrical outlet.

DO NOT remove ground.

DO NOT let the power cord hang over edges of tables or counters, or touch hot surfaces or open flame, including the stovetop.

DO NOT use below-counter power outlets.

DO NOT use with extension cords, power converters or adapters, timer switches or separate remote-control systems.

Electrical Cautions

The appliance contains electrical components that are an electrical shock hazard. Failure to follow these instructions may result in electric shock and/or death.

To avoid electrical shock:

To disconnect, select Cancel, then remove plug from power source. Always unplug when not in use, as well as before adding or removing parts or accessories, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.

⚠ WARNING

DO allow unit to cool before adding or removing parts or accessories.

DO regularly inspect the appliance and power cord. **DO NOT** operate the appliance if the power cord or plug is damaged, or after the appliance malfunctions or is dropped or damaged in any manner. For assistance, contact Customer Care by email at support@instantpot.com.au or by phone at 1800 251 643 or 02 9317 1000.

DO NOT attempt to dislodge food while the appliance is plugged into an electrical outlet, as this may cause electric shock, burns or injury.

DO NOT attempt to repair, replace or modify components of the appliance, as this may cause electric shock, fire or injury, and will void the warranty.

DO NOT tamper with any of the safety mechanisms, as this may result in injury or property damage.

DO NOT immerse power cord, plug or the appliance in water or other liquid.

DO NOT rinse the appliance under tap.

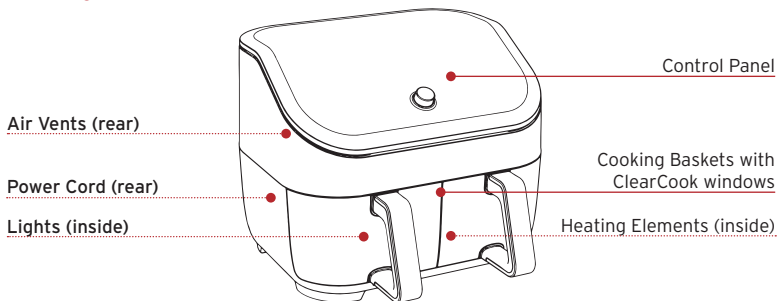
DO NOT use the appliance in electrical systems other than 220-240V~50-60Hz.



SAVE THESE INSTRUCTIONS

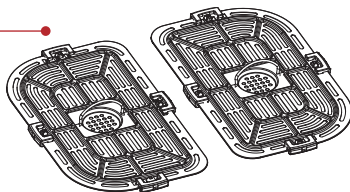
WHAT'S IN THE BOX

Air Fryer



Parts and accessories

Cooking Trays (2)



Illustrations are for reference only and may differ from the actual product.

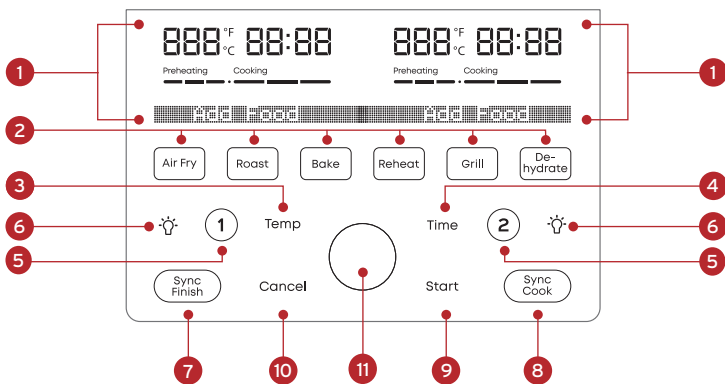
Remember to recycle!

We designed this packaging with sustainability in mind. Please recycle everything that can be recycled where you live. Be sure to keep this User Manual for reference.

USING YOUR VORTEX PLUS

Control panel

We've designed the control panel to be simple to use and easy to read.



1. Left + Right Basket Status Display

- Cooking temperature
- Cooking time
- Messages
- Error codes

2. Smart Programmes

3. Temperature Control

- Increase or decrease cooking temperature

4. Time Control

- Increase or decrease cooking time

5. Left (1) + Right (2) Basket Selectors

6. Light

7. SyncFinish

- Set separate programmes to end at the same time

8. SyncCook

- Match right and left basket settings

9. Start

10. Cancel

11. Control Dial

Turning the sound On/Off

You can set notification sounds to ON or OFF.

- When in Ready or Cooking modes, press and hold **Time** and **Temp** for 5 seconds until the display shows **Sound On** or **Sound Off**.

Error alerts cannot be turned off.

Choosing the temperature unit

You can display cooking temperature in either Celsius or Fahrenheit.

- When in Ready or Cooking modes, press and hold **Temp** for 5 seconds until the display shows °C or °F.

Reset Smart Programmes to original settings

Reset individual Smart Programmes

- Once you've selected the Smart Programme, press and hold that Smart Programme button for 3 seconds.

The Smart Programme's button blinks and the cooking time and temperature are restored to the factory default setting.

Reset all Smart Programmes

- With the cooker in Ready mode, press and hold the **Control Dial** for 3 seconds until the cooker beeps.

All Smart Programme cooking times and temperatures are restored to the factory default setting.

INITIAL SET UP

Unpack

1. Remove your new Vortex Plus from the box.
2. Remove all the packaging material from in and around the air fryer.
3. Make sure to remove all the accessories from inside the air fryer.
4. Don't remove the safety warning stickers or the rating label from the air fryer.

Clean before use

1. Wipe the interior with a damp cloth. Use a clean, soft cloth to dry.
2. Wash the accessories with hot water and dish soap. Do not put air fryer basket in dishwasher. Do not submerge air fryer basket in water when hand washing. Only use a damp cloth with warm soapy water and wipe the glass and interior of the basket. Use soft cloth to dry.

Placement

1. Place your Vortex Plus on a stable, level surface, away from combustible material and external heat sources. Do not place your Vortex Plus on top of another appliance.
2. Make sure to leave at least 13 cm of space above and around all sides of the appliance to allow for sufficient air flow.

Test run

Before using your new Vortex Plus for the first time, perform a test run to ensure everything is working correctly.

To perform a test run:

1. Follow the instructions for cooking on page 13.
2. Insert the cooking basket, but do not add food.
3. Select basket 1.

4. The Air Fry programme activates by default.
5. Change the cooking temperature to 205°C / 400°F.
6. Change the cooking time to 18 minutes.
7. Select basket **2**.
8. The Air Fry programme activates by default.
9. Change the cooking temperature to 205°C / 400°F.
10. Change the cooking time to 18 minutes.
11. Press **Start** and the air fryer starts the test run.
12. When the display shows **Add Food**, just wait 10 seconds for the programme to resume (do not add any food).
13. When the display shows **Turn Food**, just wait 10 seconds for the programme to resume.
14. After the cooking session is done, let the unit cool.

Now you're ready to cook a meal in your Instant Vortex Plus!

COOKING

The Vortex Plus uses rapid air circulation to crisp or cook food, giving your meals all the rich, crispy flavour of deep frying, with little to no oil.

WARNING

HOT SURFACES

The air fryer will be hot during and after cooking. Always exercise extreme caution when removing food from the hot cooking chamber. Touching hot surfaces may result in personal injury, and/or property damage.

MUST ALLOW AIR FLOW

To prevent personal injury, do not block air intake or air vents.

What to cook in

The cooking basket and cooking tray are perforated to allow air to flow under and around your food, and should be used for most foods, like wings and cauliflower bites.

You can place food right on the cooking tray, without using foil or other coverings.

For the Baking programme only, you can use a metal baking dish to hold things like batter for cakes and dough for breads. Place the baking dish inside the cooking basket for baking.

How to cook

These instructions explain how to cook using one basket at a time. See below for information on using both baskets.

Prep

Thaw, cut, season or batter your ingredients according to your recipe.

Preheat

1. Insert the cooking basket into the air fryer.
2. Press **1** (to cook in left basket) or **2** (to cook in right basket).
The Air Fry button blinks and the display shows the default time and temperature.
3. If you want to select a smart programme other than Air Fry, press the button for the programme you want to use.
The default time and temperature are displayed for that smart programme.
4. If you want to adjust the cooking time, press **Time** and use the Control Dial to increase or decrease it.
5. If you want to adjust the cooking temperature, press **Temp** and use the Control Dial to increase or decrease it.
6. Press **Start** to begin. The status bar shows **Preheating**.
7. When the cooker reaches the target temperature, the display shows **Add Food**.

Note: Add Food applies to Air Fry, Roast, Bake and Grill only.

Cook

1. Remove the cooking basket and place your food into the basket.
2. Insert the cooking basket into the air fryer.
3. Cooking begins and the cooking countdown timer starts.

Turn

1. Part way through the cooking cycle the display shows **Turn Food**.

*If you do not remove the basket after **Turn Food** displays, cooking will proceed after 10 seconds.*

2. Remove the basket and carefully turn, flip, or rotate your food.
3. Insert the basket again. Cooking continues.

Finish

- When the smart programme completes, the air fryer beeps and the display shows **End**.

*The "Food-Ready" beep will come up 1 minute later after **End** (10 beeps in 10 minutes total) if the basket/door is not open.*

Changing cooking time during cooking

You can change the cooking time after you've started a smart programme:

1. Press **1** or **2** to select the basket you want to change.
2. Press **Time** and use the Control Dial to increase or decrease it.
3. Then press the Control Dial to confirm the change.
4. Press **Start** to continue cooking.

If you don't press Start, cooking continues using the former settings.

Changing cooking temperature during cooking

You can change the cooking time after you've started a smart programme:

1. Press **1** or **2** to select the basket you want to change.
2. Press **Temperature** and use the Control Dial to increase or decrease it.
3. Then press the Control Dial to confirm the change.
4. Press **Start** to continue cooking.

If you don't press Start, cooking continues using the former settings.

Cancel cooking during cooking

You can cancel cooking at any time after you've started a smart programme:

1. Press **1** or **2** to select the basket you want to cancel.
2. Press **Cancel**.

*If you press **Cancel** without selecting a basket, both baskets will be cancelled.*

SMART PROGRAMMES

Air Fry

You can air fry foods like fries, cauliflower bites, wings, nuggets and more.

Setting	Default	Minimum	Maximum
Temperature	196°C / 385°F	82°C / 180°F	205°C / 400°F
Cooking Time	15 minutes (00:15)	1 minute (00:01)	1 hour (01:00)

To air fry

- Follow the basic instructions for Cooking.
- Select "Air Fry" as the Smart Programme.

Roast

You can roast foods like beef, lamb, pork, poultry, vegetables and scalloped potatoes, for a deliciously tender inside and browned outside.

Setting	Default	Minimum	Maximum
Temperature	205°C / 400°F	82°C / 180°F	205°C / 400°F
Cooking Time	18 minutes (00:18)	1 minute (00:01)	1 hour (01:00)

To roast

- Follow the basic instructions for Cooking.
- Select "Roast" as the Smart Programme.

Bake

You can bake foods like breads, cakes, pastries and buns, with the Vortex Plus as your own “mini oven”.

Setting	Default	Minimum	Maximum
Temperature	176°C / 350°F	82°C / 180°F	205°C / 400°F
Cooking Time	20 minutes (00:20)	1 minute (00:01)	1 hour (01:00)

To bake

- Follow the basic instructions for Cooking.
- Select “Bake” as the Smart Programme.
- There is no need to turn the food partway through cooking.

Leave approximately 2.5 cm of space around all sides of the baking dish to allow heat to circulate evenly.

Grill

Grilling uses direct top-down heating, perfect for melting cheese on French onion soup, and nachos.

Setting	Default	Minimum	Maximum
Temperature	205°C / 400°F	205°C / 400°F	205°C / 400°F
Cooking Time	6 minutes (00:06)	1 minute (00:01)	30 minutes (00:30)

To Grill

- Follow the basic instructions for Cooking.
- Select “Grill” as the Smart Programme.
- There is no need to turn the food partway through cooking.

Dehydrate

Dehydrating uses low heat over a long period of time to safely dry out food items, like dried fruit, jerky and dried veggies.

Setting	Default	Minimum	Maximum
Temperature	54°C / 130°F	35°C / 95°F	79°C / 175°F
Cooking Time	8 hours (08:00)	1 hour (01:00)	72 hours (72:00)

To dehydrate

- Follow the basic instructions for Cooking.
- Select “Dehydrate” as the Smart Programme.
- There is no need to turn the food partway through cooking.

Reheat

Bring the crisp and crunch back to leftover fries, pizza and stale bread, in just a few minutes.

Setting	Default	Minimum	Maximum
Temperature	138°C / 280°F	49°C / 120°F	182°C / 360°F
Cooking Time	10 minutes (00:10)	1 minute (00:01)	1 hour (01:00)

To reheat

- Follow the basic instructions for Cooking.
- Select “Reheat” as the Smart Programme.

Once this Smart Cooking function starts, the display will show the target temperature and cooking time immediately, there's no preheating time.

USING BOTH BASKETS

The Vortex Plus ClearCook Dual Air Fryer lets you cook in both baskets at the same time, with 3 options:

Cook in both baskets

Cook in both baskets at the same time, using different programmes and settings.

SyncCook

Cook in both baskets at the same time, using the same programme and settings for both.

SyncFinish

Cook in both baskets at the same time, using different programmes and settings for each, but finish cooking at the same time.

How to cook in both baskets

1. Follow the instructions for Cooking on page 13 and any specific instructions for the smart programme you want to use.
2. Set up your first programme in the left basket (select 1), including any changes to time and temperature settings if you want.
3. Press **2** to start setting up a second smart programme in the right basket including any changes to time and temperature settings if you want.
4. Then press **Start** and continue following the instructions for Cooking.

You can also start the first programme in the right basket (select 2) and then set up the left basket (select 1).

How to SyncCook

1. Follow the instructions for Cooking on page 13 and any specific instructions for the smart programme you want to use.
2. After you've set up your first programme (in either basket) but before pressing Start, press **SyncCook**.

The SyncCook icon displays. 

3. Then press **Start** and continue following the instructions for Cooking.

About SyncCook

- You can change the cooking time and temperature settings for both baskets (SyncCook will remain ON) by adjusting the cooking time or temperature.
- You can change the cooking time and temperature settings for either basket (SyncCook will turn OFF) by pressing **1** or **2** to select a basket to change and then adjusting the cooking time or temperature.
- If you remove one basket during cooking, the other basket will keep cooking. The display will still show the SyncCook icon, but the cooking times will be different in the two baskets.

How to SyncFinish

1. Follow the instructions for Cooking on page 13 and any specific instructions for the smart programme you want to use.
2. Set up your first programme in either basket (select **1** or **2**) including any changes to time and temperature settings if you want.
3. Press **1** or **2** to select the other basket and start setting up a smart programme in that basket, including any changes to time and temperature settings if you want.
4. Press **SyncFinish**.

The SyncFinish icon displays. 

5. Press **Start** and continue following the instructions for Cooking.

The air fryer will calculate the cooking times and start cooking each basket at the appropriate time so they finish together.

About SyncFinish

- If you need to remove one of the baskets during cooking, cooking in the other basket will pause to keep the two in sync.

Ending SyncCook

You can end SyncCook at any time to make changes to one or both cooking programmes.

1. Press **1** or **2** to select the basket you'd like to make changes to.
SyncCook stops and the icon no longer displays.
2. Adjust the cooking time or temperature settings and press the **Control Dial** to confirm the changes.
3. Press **Start** to continue cooking, with each basket cooking with its own programme and settings.

Ending SyncFinish

You can end SyncFinish if you need to make changes to the cooking programmes by pressing **Cancel**. After that, reselect a programme and settings for each basket.

CLEANING

Clean your Vortex Plus after each use. Always let all parts cool to room temperature before cleaning. Before use or storing, make sure all surfaces are dry.

⚠ WARNING

To prevent electric shock, unplug before cleaning.

DO NOT immerse power cord, plug or the appliance in water or other liquid, which may result in electric shock.

Part	Cleaning instructions
Cooking trays	<ul style="list-style-type: none">• Dishwasher safe.*• The cooking trays have a non-stick coating. Avoid using metal utensils when cleaning.
Removable air fryer basket	<ul style="list-style-type: none">• Do not put air fryer basket in dishwasher. Do not submerge air fryer basket in water when hand washing. Only use a damp cloth with warm soapy water and wipe the glass and interior of the basket.
Cooking chamber	<ul style="list-style-type: none">• Clean with a damp cloth and mild dish soap.• Always check the heating coil and cooking chamber walls for oil spatter and food debris, and clean as needed.• Ensure the heating coil is dry before turning on the air fryer.• To remove baked-on grease and food residue from the cooking chamber, spray with a mixture of baking soda and vinegar and wipe clean with damp cloth. For stubborn stains, allow the mixture to sit on the affected area for several minutes before scrubbing clean.
Power cord	<ul style="list-style-type: none">• Clean with a soft, damp cloth or sponge. Wipe dry.

**Some discolouration may occur after machine washing, but this will not affect the cooker's safety or performance.*

TROUBLESHOOTING

Problem	Cause	Solution
Air fryer will not turn on	The appliance is not properly plugged in.	Make sure the power cord is plugged into the outlet firmly.
	Outlet is not powered.	Plug another appliance into the same outlet to test the circuit.
	The basket is not fully inserted into the air fryer.	Make sure the basket is fully inserted.
Black smoke is coming from the air fryer	Using an oil with a low smoke point.	Cancel the Smart Programme, unplug the cooker and allow it to cool to room temperature. Choose a neutral oil with a high smoke point, such as Canola, Avocado, Soybean, Safflower, or Rice Bran.
	Food residue on the heating coil, in the cooking chamber or on the accessories.	Cancel the Smart Programme, unplug the cooker and allow it to cool to room temperature. Remove all accessories from the cooking chamber and clean the cooking chamber and all accessories thoroughly.
	Appliance malfunction.	Contact Consumer Care.
White smoke is coming from the air fryer	Cooking foods with a high fat content, such as bacon, sausage, and hamburger	Avoid air frying foods with a high fat content. Check the cooking chamber for excess oil and/or fat and carefully remove as needed before air frying.
	Water is vaporising, producing thick steam.	Pat dry moist food ingredients before air frying. Do not add water or other liquid to the cooking chamber when air frying.
	Seasoning on food has blown into element	Be mindful when seasoning food. Spray vegetables and meats with oil before seasoning to help the seasoning stick.

ERROR CODES

If the control panel displays an error code from this list, there is an issue with the Vortex™ Plus. Here are the actions you should take to fix the problem.

Problem	Cause	Solution
E1	Open circuit.	Contact Consumer Care.
E2	Temperature sensor short circuit.	Contact Consumer Care.

LEARN MORE

There's a whole world of Instant™ Vortex™ Plus information and help just waiting for you. Here are some of the most helpful resources.

Download this manual online

[instantpot.com.au](https://www.instantpot.com.au)

Register your product

<https://www.instantpot.com.au/pages/product-registration>

Contact Consumer Care

[w] www.instantpot.com.au

[e] sales@cdbgoldair.com.au

[ph] 03 9365 5100

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- New User Tips
- Getting Started Videos



Join the community



@Instant.anz

Get started online with your new product!



Product specifications

Model	Volume	Wattage	Power	Weight	Dimensions
DAF8132SS [Stainless]	Total 8 Litres Each basket 4 Litres	1450- 1700W	220-240V~ 50-60Hz	7.9 kgs	cm: 38.4 L x 40.3 W x 31.7 H

WARRANTY



one (1) year limited replacement warranty statement.

If your product becomes defective due to faulty material or workmanship within a period of 1 year from the date of purchase, we warrant to do the following:

For New Zealand Consumers: We will replace the product with a new product, free of charge, or repair the product at our cost, 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.

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 in order to avoid a hazard. Incorrect reassembly 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.

WARRANTY

YOUR WARRANTY DOES NOT COVER:

- 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.
- 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.

This warranty does not apply to accessories supplied with the item.

This warranty applies only to the original purchaser and may not be transferred.

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: Only the defective product or parts returned to place of purchase will be replaced under this warranty.

