

KAMBROOK

THE SMARTER CHOICE



Multi Function 25L Mini Oven

KOT710

Instruction Booklet

Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 09 271 3980 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au

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IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook Multi Function Mini Oven

- Carefully read all instructions before operating the Kambrook Multi Function Mini Oven for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the Multi Function Mini Oven for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the Multi Function Mini Oven near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not use the Multi Function Mini Oven on a sink drain board.
- Do not place this Multi Function Mini Oven on or near a hot gas or electric burner, or where it could touch a heated oven.
- Position the Multi Function Mini Oven at a minimum distance of 20cm away from walls, curtains, cloths and other heat sensitive materials when in use.
- Always operate the Multi Function Mini Oven on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Do not place cardboard, plastic, paper or other flammable materials into the Multi Function Mini Oven.
- Do not cover the crumb tray or any other part of the Multi Function Mini Oven with metal foil. This will cause overheating of the oven.
- Always ensure the crumb tray is thoroughly dried after cleaning and is reinserted into position before operating the Multi Function Mini Oven.
- The door or the outer surface may get hot when the appliance is operating.
- The temperature of accessible surfaces will be high when the appliance is operating and for some time after use.
- Do not touch hot surfaces, use handles or insulated oven mitts.
- Always wear protective, insulated oven mitts when inserting, removing or handling items from the Multi Function Mini Oven when hot.
- Always use extreme caution when removing the tray or disposing of hot grease or other hot liquids.
- Allow the Multi Function Mini Oven to cool before handling.
- Do not place hands inside the Multi Function Mini Oven during operation.
- Do not leave the door standing open for extended periods of time.
- The glass of the Multi Function Mini Oven door has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not unbreakable. If struck extremely hard, it may break or weaken, and could at a later time shatter into many small pieces without apparent cause.
- Do not insert over-sized foods or metal utensils into the Multi Function Mini Oven as they create risk of fire or electric shock.

- For snack ovens: The snack oven is designed for reheating, toasting/cooking or grilling small portions of suitable foods as described in this book. Frozen foods such as frozen pies and frozen pizzas should not be placed into the appliance.
- The use of accessory attachments is not recommended by the manufacturer as it may cause hazard or injury. It is recommended to use only the accessories supplied with the Multi Function Mini Oven.
- Do not store any materials other than the supplied accessories in the Multi Function Mini Oven when not in use.
- Do not clean the interior of the Multi Function Mini Oven with metal scouring pads as pieces can break off the pad and touch electrical parts, creating risk of electric shock.
- Do not attempt to operate the Multi Function Mini Oven by any method other than those described in this book.
- Always ensure the Multi Function Mini Oven is properly assembled before use. Follow the instructions provided in this book.
- The Multi Function Mini Oven is not intended to be operated by means of an external timer or separate remote control system.
- Do not place anything on top of the Multi Function Mini Oven when in use and when stored.
- The Multi Function Mini Oven should not be left unattended at any time when in use.
- Always ensure the Multi Function Mini Oven has cooled, the Element Selection Dial and the timer dial are in the off position, the power cord is switched off at the power outlet and is unplugged when the appliance is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling or storing the appliance.
- Keep the Multi Function Mini Oven clean. Follow the cleaning instructions provided in this book.

Important Safeguards For All Electrical Appliances

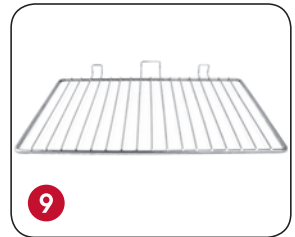
- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the power cord, power plug or appliance in water or any other liquid.
- The appliance is not intended 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 should be supervised to ensure that they do not play with the appliance.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- It is recommended to regularly inspect the appliance. To avoid a hazard do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.



CAUTION: Hot surfaces during and after use.

Your Kambrook Multi Function Mini Oven

- 1. 25L multi function mini oven
- 2. Capacity for 12" pizza
- 3. 1400W
- 4. Adjustable temperature dial
- 5. Element selection dial
- 6. 60 minute timer
- 7. Baking Tray
- 8. Pizza Tray
- 9. Oven Rack



Using Your Kambrook Multi Function Mini Oven

Before First Use

Remove and safely discard any packaging material and promotional stickers before using the Multi Function Mini Oven for the first time.

To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.

Place the Kambrook oven on a level, flat surface.

Plug the appliance into a 230V or 240V power outlet. Turn the power on.

Set the Temperature Control to 250°C and the Time Control to 15 minutes. This will eliminate any oil residue that may have been used for packing and shipping.

When turned on for the first time, the Kambrook oven may give off vapours for up to 15 minutes. This is due to the protective substances on the heating elements. It is safe, not detrimental to the performance of the Kambrook oven and will dissipate with use.

NOTE: Allow the oven to cool. Insert the accessories. The Kambrook Multi Function Mini Oven is now ready to use.


IMPORTANT: The oven will not heat until ALL of the following are activated:


- The 'Element Selection Dial' selected
- Timer is activated
- Temperature is selected

The Element Selection Dial

The Element Selection Dial is able to select 'top and bottom' element on, 'bottom only' element on, or 'top only' element on.

 = 'Top element only' for grilling.

 = 'Bottom element only' for grilling.

 = 'Top & bottom elements' together for roasting, toasting, baking.

NOTE: For even cooking (top and bottom) only one element at the top will illuminate, as well as the bottom element.

For setting cooking times less than 30 minutes - turn the timer dial past the 45 minute mark, then turn back to the desired time. For example 10 minutes of cooking, turn the dial to 45 minutes then immediately turn back to 10 minutes.

Heating Light

The light will illuminate as the oven is heating and will turn off when the oven has reached the selected temperature. It will cycle on and off throughout the cooking process.

Preheating

For best results allow the Multi Function Mini Oven to pre-heat before using the oven. Select the desired temperature and select the desired element setting. Set the timer dial to 60 minutes, heat until the heating light switches off. Place food into the oven and reset timer to desired cooking time.

Using Your Kambrook Multi Function Mini Oven continued

Chrome Plated Wire Rack

Always place the wire oven rack into top, middle or bottom Rack Support Guide inside oven in an upward rack return position. This provides three rack height positions.

Roasting, Baking and Reheating

Position the wire rack to the required shelf height.

Select the required temperature on the 'Adjustable Temperature Dial'.

Select 'top and bottom'  elements on the Element Selection Dial.

Preheat the oven.

Place the food inside the oven and select the desired time. The oven will switch off when the timer switches off.

Multi Function Mini Oven Guide

Multi oven Roasting Guide – Place no more than 1.5kg of meat at any one time.

NOTE: Times will vary depending on the thickness of food and individual preference.

Grilling

Position the wire rack in the top rung inside the oven.

For grilling, use the baking tray with the grill tray insert.

Select 'top only'  element on the Element Selection Dial. Select 250°C setting on the Temperature Control Dial. Place the food inside and select the desired time.

Leave the door slightly ajar, leaving about 50mm gap at the top. This will ensure adequate airflow during grilling.

Toasting

Position the wire rack on the middle rung. Select 'top'  on the Element Selection Dial.

Select the 250°C on the Temperature Control Dial.

NOTE: For best results allow the Multi Oven to preheat before using the oven for roasting, grilling or toasting.

Thermostat Oven Temperature Function/Food setting °C Description Using 'Top and Bottom' Elements

Low 50°C Warm	Warming plates/ dishes
150°C Moderately warm	Pavlova and rich fruit cakes
180°C Moderate	Shortbreads, cakes, casseroles, stews, cheesecakes, biscuits and slices
200-220°C Hot Roasts	Bread, flans, muffins, pastry, scones and pizza

Multi Function Mini Oven Cooking Guide

Meat Time per 500g - Cooked at 200°C

Beef - Rare	20 minutes
Beef - Medium	28 minutes
Beef - Well Done	35 minutes
Lamb - Medium	35 minutes
Lamb - Well Done	40 minutes
Veal - Well Done	28 minutes
Pork - Well Done	40 minutes
Chicken	30 minutes

Thermostat Food Type Approximate Cooking Times. Setting °C Using 'Top Only'

250°C	GRILL	Thin sausages	10 minutes
250°C	GRILL	Thick sausages	12 minutes
250°C	GRILL	Lamb chops	10 - 12 minutes
250°C	GRILL	Steaks each side	6 minutes for medium rare, 8-10 minutes for well done, both depending on thickness of meat
250°C	GRILL	Kebabs	10 minutes

Maintaining Your Kambrook Multi Function Mini Oven

It is recommended that you clean the Multi Function Mini Oven after each use to prevent a build up of grease and to avoid unpleasant odours.

Always turn the unit "OFF", then turn the power off at the power outlet and unplug from the power outlet before cleaning the Multi Oven and allow the appliance to cool first.

The removable rack, baking tray, pizza tray and tray handle can be washed in warm soapy water.

To clean the outside and the interior of the Multi Oven, wipe with a mild detergent and a damp cloth.

NOTE: Do not use abrasive cleaners, commercial oven cleaners or sharp utensils to clean the Multi Function Mini Oven.

Do not immerse the Multi Function Mini Oven unit or power cord in water or any other liquid.

NOTE: Do not place any part of the Multi Function Mini Oven in the dishwasher.

Recipes

Recipes

Thai Green Chicken Curry

Serves 4

- 2 tablespoons olive oil
- 1 brown onion, peeled and diced
- 1 kg chicken thigh fillets trimmed and diced
- 1/3 cup green curry paste
- 3 cups coconut cream
- 2 Kaffir lime leaves
- 2 tablespoons lime juice
- 1 tablespoon brown sugar
- 2 teaspoons fish sauce
- 1 x 250g pkt dried rice noodles

1. Remove all trays from the Multi Function Mini Oven.
2. Place the wire rack in the top rack position.
3. Set Element Control Dial to top element only.
4. Preheat the Multi Function Mini Oven to 210°C.
5. Place the oil, onion, diced chicken and curry paste into a casserole dish and place into the Multi Function Mini Oven; cook for 10 minutes. Stir occasionally then remove.
6. Meanwhile, place the coconut cream into a medium saucepan; add the lime leaves, lime juice, brown sugar and fish sauce.
7. Bring the mixture to the boil, then simmer for 5 minutes. Add the coconut cream mixture to the chicken.
8. Change the Element Control Dial to top and bottom elements and the temperature to 180°C.
9. Cover and place the chicken curry into the Multi Function Mini Oven. Cook for 40-50 minutes or until the chicken is tender.
10. Place the noodles into a heatproof bowl and cover with boiling water; allow to stand for 5 minutes then drain.
11. Spoon curry over noodles to serve.

Potato and Onion Bake

Serves 4

- 1 tablespoon butter
- 1 teaspoon finely chopped garlic
- 1 cup milk
- 1/2 cup/125ml cream
- 6 medium potatoes, peeled and thinly sliced
- 1 brown onion, peeled and finely sliced

Salt and pepper

- 1 cup grated cheese
- 2/3 cup breadcrumbs

1. Remove all trays from the Multi Function Mini Oven.
2. Set the Element Control Dial to top and bottom elements, place the wire rack in the bottom rack position.
3. Preheat the Multi Function Mini Oven to 210°C.
4. Grease a 5-cup capacity baking dish with the butter and garlic.
5. Place the milk and cream in a small saucepan and bring to the boil.
6. Layer the potato and onion into the dish and sprinkle with salt and pepper.
7. Pour the milk and cream over the potatoes. Sprinkle the cheese and breadcrumbs evenly over the top.
8. Place the potato bake in the Multi Function Mini Oven. Lower oven temperature to 180°C, cook for 40-50 minutes until the top is golden and the potatoes are cooked.
9. Serve as an accompaniment to roast meat or chicken.

Country Style Apricot Chicken

Serves 6

- 1 pkt French onion soup mix
- 2 x 425ml tins apricot nectar
- ½ cup of mango chutney
- 8 chicken thigh fillets trimmed and diced

1. Remove all trays from the Multi Function Mini Oven.
2. Set Element Control Dial to top and bottom elements , place the wire rack in the bottom rack position.
3. Preheat the Multi Function Mini Oven to 180°C.
4. Add all the ingredients into a heatproof casserole dish and mix well.
5. Cover the dish with a heatproof lid or foil and place into the Multi Function Mini Oven; cook for 50 minutes or until the chicken is cooked.
6. Serve with steamed rice and Greek yoghurt.

Quiche Florentine

Serves 4

- 2 sheets frozen ready rolled shortcrust pastry
- 1 tablespoon light olive oil
- 1 brown onion, finely diced
- 200g pkt frozen spinach, defrosted and well drained
- ½ cup grated tasty cheese
- ½ cup ricotta cheese
- ¼ teaspoon ground nutmeg
- 3 eggs, lightly beaten

Salt and ground pepper

1. Remove all trays from the Multi Function Mini Oven.
2. Set the Element Control Dial selecting bottom element only. Place the wire rack in the top rack position.
3. Preheat the Multi Function Mini Oven to 210°C.
4. Lightly grease an 18cm quiche tin. Line the tin with the pastry, ensuring to push the pastry into the corners of the dish, refrigerate for 20 minutes.
5. Cover the pastry with baking paper and fill with 1½ cups of dry rice to 'blind bake' the pastry. Place the quiche tin into the Multi Function Mini Oven and cook for 10 minutes, then remove the rice and paper. Cook for a further 5 minutes.
6. In a large bowl combine the remaining ingredients mixing well; add these ingredients to the pastry shell, being careful not to over fill the quiche tin.
7. Return the quiche to the Multi Function Mini Oven. Lower the oven temperature to 180°C and bake the quiche for 35-45 minutes or until the filling is firm.
8. Serve hot or cold with a garden salad.

Shepherds Pie

Serves 6

- 1 tablespoon butter
- 2 brown onions diced
- ¼ cup plain flour
- 2 cups/500ml chicken stock
- 2 teaspoons hot English mustard
- ⅓ cup/80ml tomato sauce
- ¼ cup/60ml Worcestershire sauce
- 600g cooked roast lamb, finely diced or minced
- Salt and ground pepper

Potato Topping:

- 500g potatoes (Pontiac or Desiree) cooked
- 2 tablespoons butter
- ½ cup/125ml sour cream
- 1 cup grated cheese

1. Remove all trays from the Multi Function Mini Oven.
2. Set the Element Control Dial selecting both elements. Place the wire rack in the top rack position.
3. Preheat the Multi Function Mini Oven to 180°C.
4. Melt the butter in a large saucepan over a medium heat, add onion, cook for 3-5 minutes.
5. Add flour and cook for a further 2 minutes.
6. Add chicken stock and bring mixture to the boil stirring constantly.
7. Add the mustard, tomato and Worcestershire sauce, reduce heat to low, simmer for 5 minutes.
8. Add the lamb, and re-boil the mixture, reduce the heat and simmer for 30 minutes.
9. Make the potato topping by mashing all ingredients in a bowl.

10. Place the lamb into a 2-litre casserole dish place the potato mixture on top of the lamb mixture.
11. Place the shepherds pie into the Multi Function Mini Oven; cook for 40 minutes or until the potato is golden and the lamb mixture is hot.
12. Serve with steamed vegetables or salad.

Roast Minted Rack of Lamb

Serves 4

- 4 bone racks of lamb, trimmed
- 1 cup mint jelly
- ¼ cup/60ml port
- Salt and ground pepper

1. Remove all trays from the Multi Function Mini Oven.
2. Set Element Control Dial to top and bottom elements, place the wire rack in the bottom rack position.
3. Preheat the Multi Function Mini Oven to 210°C.
4. Place the mint jelly and port in a small saucepan, place over a low heat, to melt and combine.
5. Allow to cool, then pour over the lamb.
6. Place racks of lamb onto the baking tray with the grilling insert in place.
7. Place the baking tray into the Multi Function Mini Oven. Lower oven temperature to 180°C. Cook for 30-35 minutes for pink meat or 45-55 minutes for well done.
8. Serve with mashed potatoes and steamed vegetables.

Chicken Satay

Serves 4

500g chicken thigh fillets

2 tablespoons honey

½ cup/125ml teriyaki sauce

½ cup/125ml sweet chilli sauce

2 tablespoons lemon juice

Satay Sauce:

¾ cup crunchy peanut butter

2 teaspoons Penang curry paste

1 cup/250ml coconut cream

2 tablespoons sweet chilli sauce

1 tablespoon soy sauce

2 tablespoons lime juice

1 cup/250ml chicken stock

- 15 bamboo skewers, soaked in cold water for 15 minutes
- Cut the chicken into strips 5cm long and 2cm wide, thread the chicken onto the skewers.
- Place the skewers into a ceramic dish in a single layer.
- Combine the honey, teriyaki sauce, sweet chilli sauce and lemon juice in a bowl and pour over the chicken skewers, cover with plastic wrap and refrigerate for 1 hour or over night.
- Remove all trays from the Multi Function Mini Oven.
- Set the Element Control Dial selecting top element only. Place the wire rack in the top rack position.
- Preheat the Multi Function Mini Oven to Max °C.
- Combine the satay sauce ingredients in a medium saucepan and cook over a low heat, stirring constantly until the sauce has thickened slightly, remove from the heat and keep warm.
- Place the chicken satays onto the baking tray with the grill insert in place, then into the Multi Function Mini Oven and cook for approx 7 minutes on each side or until cooked through.
- Serve with steamed rice.

Bourbon Pork Ribs

Serves 4

1kg American style pork ribs cut into small pieces

4 cloves

1 cup/250ml white vinegar

Marinade:

1 cup/250ml tomato sauce

2 tablespoons English mustard

2 cups plum sauce

¼ cup/60ml soy sauce

½ cup/125ml honey

¼ cup/60ml sweet chilli sauce

1 cup/250ml bourbon whisky

1. Place the ribs into a large sauce pan and cover with water, add the cloves and vinegar, bring to the boil, lower heat and simmer for 1 hour.
2. Remove all trays from the Multi Function Mini Oven.
3. Preheat the Multi Function Mini Oven to 210°C.
4. Set the Element Control Dial selecting top and bottom elements. Place the wire rack in the top rack position.
5. Remove the ribs and place them in a single layer in a heatproof ceramic dish.
6. Mix all the ingredients for the marinade in a large bowl until well combined.
7. Pour the marinade over the ribs and ensure all the ribs are coated in the marinade.
8. Place the ribs into the Multi Function Mini Oven. Lower oven temperature to 180°C. Cook for 45 minutes turning the ribs every 15 minutes.
9. The ribs may take longer to cook depending on the thickness.
10. Serve with steamed rice, a salad or grilled vegetables.

Roast Beef

Serves 4

1kg beef (scotch fillet or boned rib)

2 cloves garlic

Freshly ground pepper

2 tablespoons peanut oil

2 tablespoons red wine

2 tablespoons plain flour

2 cups/500ml beef stock

1. Remove all trays from the Multi Function Mini Oven.
2. Preheat the Multi Function Mini Oven to 210°C.
3. Set the Element Control Dial selecting top and bottom elements. Place the wire rack in the bottom rack position.
4. Slice the garlic into thin slices, make small incisions into the beef and place the garlic into them, grind some pepper onto the beef and rub with the oil, place into the baking tray.
5. Place the beef into the Multi Function Mini Oven. Lower oven temperature to 180°C. Cook 45 to 50 minutes for medium or 1 to 1¼ hours for well done.
6. When beef is cooked remove from the Multi Function Mini Oven and let it rest for 15 minutes, covered in foil.
7. Mix red wine and flour together in a small saucepan, place over a low heat, add the beef stock and the juices from the resting meat. Cook stirring constantly until the gravy thickens, season to taste with salt and pepper.
8. Slice the meat and serve with the gravy.
9. Serve with baked vegetables.

NOTE: The timer will need to be reset after 60 minutes.

Roast leg of lamb

Serves 4

1.25 kg leg of lamb

2 garlic cloves

3 sprigs of rosemary

2 tablespoons of olive oil

Salt and ground pepper

$\frac{3}{4}$ cup of water

Fresh mint sauce:

$\frac{1}{4}$ cup caster sugar

$\frac{3}{4}$ cup fresh mint leaves chopped

1 cup/250ml malt vinegar

1. Remove all trays from the Multi Function Mini Oven.
2. Preheat the Multi Function Mini Oven to 210°C.
3. Set the Element Control Dial selecting top and bottom elements. Place the wire rack in the bottom rack position.
4. Using a small knife cut small slits in the surface of the lamb and push the garlic and rosemary into slits.
5. Brush the lamb with the olive oil and season the leg with salt and pepper and place into the baking tray.
6. Pour water into the base of baking tray with lamb.
7. Place into the Multi Function Mini Oven. Lower oven temperature to 180°C. Cook for 1 to 1 $\frac{1}{4}$ hours for medium or 1 $\frac{1}{4}$ to 1 $\frac{1}{2}$ hours for well done, basting with the pan juices every 20 minutes.
8. While roast is cooking combine all the ingredients for the mint sauce, place them in a screw top jar and shake to combine.
9. When roast is cooked let it rest for 20 minutes, covered in foil.

10. Serve with baked vegetables and boiled new potatoes.

NOTE: The timer will need to be reset after 60 minutes.

Chocolate muffins

Makes 12 medium muffins

- 2 cups self-raising flour
- ½ teaspoon baking powder
- ¼ cup cocoa powder
- 2 tablespoons caster sugar
- 1 cup milk chocolate bits
- 1 egg, lightly beaten
- ¾ cup/180ml sour cream
- ½ cup/125ml milk
- 100g butter melted

1. Lightly grease 2 x 6 cup muffin pans with butter or cooking spray.
2. Remove all trays from the Multi Function Mini Oven.
3. Preheat the Multi Function Mini Oven to 180°C.
4. Set the Element Control Dial selecting top and bottom elements. Place the wire rack in the bottom rack position.
5. Sift the flour, baking powder and cocoa into a bowl, stir in the caster sugar and choc bits.
6. Combine the egg, sour cream, milk, and butter, whisk until well combined.
7. Pour the liquid into the dry ingredients and mix until just combined.
8. Spoon half the mixture into one of the muffin pans until two-thirds full.
9. Place into the Multi Function Mini Oven and bake for 15-20 minutes or until muffins are cooked. Turn muffins out onto a wire rack to cool slightly. Repeat with remaining muffin mixture.
10. Serve warm.
11. Top with chocolate icing or slice in half and place a small scoop of ice cream inside.

NOTE: Ensure muffin tray will fit into oven before commencing.

Recipe is done in two batches of 6.

Kambrook 12 Month Replacement Warranty

In Australia, this Kambrook Replacement Warranty does not affect the mandatory statutory rights implied under the Trade Practices Act 1974 and other similar State and Territory Legislation relating to the appliance. It applies in addition to the conditions and warranties implied by that legislation.

In New Zealand, this Kambrook Replacement Warranty does not affect your mandatory statutory rights implied under the Consumer Guarantees Act 1993 in relation to the appliance. It applies in addition to the conditions and guarantees implied by that legislation.

This Kambrook Replacement Warranty is valid only in the country of purchase, but other statutory warranties may still apply.

This Warranty card and the purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the Kambrook Replacement Warranty. Please note that under any applicable statutory warranty you are not required to produce these documents, but may be required to provide a proof of purchase.

Kambrook warrants the purchaser against defects in workmanship and material for a period of 12 months domestic use from the date of purchase (or 3 months commercial use).

The Kambrook Replacement Warranty does not apply to any defect, deterioration, loss, injury or damage occasioned by, or as a result of, misuse or abuse, negligent handling or if the product has been used other than in accordance with the instructions. The Kambrook Replacement Warranty excludes breakables such as glass and ceramic items, consumable items and normal wear and tear.

This Kambrook Replacement Warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced. Subject to your statutory rights, in the event of Kambrook choosing to replace the appliance, the Kambrook Replacement Warranty will expire at the original date, i.e. 12 months from the original date of purchase.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 09 271 3980 (New Zealand). Alternatively, visit us on the website at www.kambrook.com.au

Kambrook 12 Month Replacement Warranty

Your Purchase Record (Please Complete)

Attach a copy of the purchase receipt here.

Date Of Purchase _____

Model Number _____

Serial Number _____

Purchased From _____

(Please don't return purchase record until you are making a claim)

Register your warranty at www.kambrook.com.au/service.asp

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Due to continual improvement in design or otherwise, the product you purchase may differ slightly from the illustration in this book. Issue 1/10

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