

# EUROXCHEF



## Digital Control Air Fryer – EU-AF15

### User Manual

[Revision 1.0 January 2020]

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READ THIS MANUAL CAREFULLY BEFORE USE – FAILURE TO DO SO MAY RESULT IN INJURY, PROPERTY DAMAGE AND MAY VOID WARRANTY. • KEEP THIS MANUAL FOR FUTURE REFERENCE. • Products covered by this manual may vary in appearance, assembly, inclusions, specifications, description and packaging.

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# Safety

Safety messages are designed to alert you to possible dangers or hazards that could cause death, injury or equipment or property damage if not understood or followed. Safety messages have the following symbols:



You **WILL** be KILLED or SERIOUSLY INJURED if you do not follow instructions.

It is vital that you read and understand this user manual before using the product, including safety warnings, and any assembly and operating instructions. Keep the manual for future reference.

Safety precautions and recommendations detailed here must be fully understood and followed to reduce the risk of injury, fire, explosion, electrical hazard, and/or property damage.

Safety information presented here is generic in nature – some advice may not be applicable to every product. The term "equipment" refers to the product, be it electrical mains powered, battery powered or combustion engine powered.

- **Before Use** - If you are not familiar with the safe operation/handling of the equipment or are in any way unsure of any aspect of suitability or correct use for your application, you should complete training conducted by a person or organization qualified in safe use and operation of this equipment, including fuel/electrical handling and safety.
- Do NOT operate the equipment in flammable or explosive environments, such as in the presence of flammable liquids, gases or dust. The equipment may create sparks or heat that may ignite flammable substances.
- Keep clear of moving parts.
- Equipment may be a potential source of electric shock or injury if misused.
- Do NOT operate the equipment if it is damaged, malfunctioning or is in an excessively worn state.
- Do NOT allow others to use the equipment unless they have read this manual and are adequately trained.
- Keep packaging away from children - risk of suffocation! Operators must use the equipment correctly. When using the equipment, consider conditions and pay due care to persons and property.

## General Work Area Safety

- Work areas should be clean and well lit.
- Do not operate the equipment if bystanders, animals etc are within operating range of the equipment or the general work area.
- If devices are provided for connecting dust extraction / collection facilities, ensure these are connected and used properly. Dust collection can reduce dust-related hazards.



You **CAN** be KILLED or SERIOUSLY INJURED if you do not follow instructions.

## General Personal Safety

- Wear appropriate protective equipment when operating, servicing, or when in the operating area of the equipment to help protect from eye and ear injury, poisoning, burns, cutting and crush injuries. Protective equipment such as safety goggles, respirators, non-slip safety footwear, hard hat, hearing protection etc should be used for appropriate equipment / conditions. Other people nearby should also wear appropriate personal protective equipment. Do not wear loose clothing or jewellery, which can be caught in moving parts. Keep hair and clothing away from the equipment.
- Stay alert and use common sense when operating the equipment. Do not over-reach. Always maintain secure footing and balance.
- Do not use the equipment if tired or under the influence of drugs, alcohol or medication.
- This equipment is not intended for use by persons with reduced physical, sensory or mental capabilities.

## General Fuel Safety

- Petrol/fuel/gasoline is extremely flammable – keep clear of naked flames or other ignition sources.
- Do not spill fuel. If you spill fuel, wipe it off the equipment immediately – if fuel gets on your clothing, change clothing.
- Do NOT smoke near fuel or when refuelling.
- Always shut off the engine before refuelling.
- Do NOT refuel a hot engine.
- Open the fuel cap carefully to allow any pressure build-up in the tank to release slowly.
- Always refuel in well ventilated areas.
- Always check for fuel leakage. If fuel leakage is found, do not start or run the engine until all leaks are fixed.

## General Carbon-Monoxide Safety

- Using a combustion engine indoors **CAN KILL IN MINUTES**. Engine exhaust contains carbon-monoxide – a poison you cannot smell or see.
- Use combustion engines OUTSIDE only, and far away from windows, doors and vents.



You **CAN** be INJURED if you do not follow instructions or equipment damage may occur.

## General Equipment Use and Care

- The equipment is designed for domestic use only.
- Handle the equipment safely and carefully.
- Before use, inspect the equipment for misalignment or binding of moving parts, loose components, damage or any other condition that may affect its operation. If damaged, have the equipment repaired by an authorised service centre or technician before use.
- Prevent unintentional starting of the equipment - ensure equipment and power switches are in the OFF position before connecting or moving equipment. Do not carry equipment with hands or fingers touching any controls. Remove any tools or other items that are not a part of the equipment from it before starting or switching on.
- Do not force the equipment. Use the correct equipment for your application. Equipment will perform better and be safer when used within its design and usage parameters.
- Use the equipment and accessories etc. in accordance with these instructions, considering working conditions and the work to be performed. Using the equipment for operations different from those intended could result in hazardous situations.
- Always keep equipment components (engines, hoses, handles, controls, frames, housings, guards etc) and accessories (cutting tools, nozzles, bits etc) properly maintained. Keep the equipment clean and, where applicable, properly lubricated.
- Store the equipment out of reach of children or untrained persons. To avoid burns or fire hazards, let the equipment cool completely before transporting or storing. Never place or store the equipment near flammable materials, combustible gases or liquids etc.
- The equipment is not weather-proof, and should not be stored in direct sunlight, at high ambient temperatures or locations that are damp or humid.
- Do not clean equipment with solvents, flammable liquids or harsh abrasives.
- For specific equipment safety use and care, see Equipment Safety.





















General Electrical Safety	General Electrical Safety	General Service Information
<ul style="list-style-type: none"> <li>Inspect electrical equipment, extension cords, power bars, and electrical fittings for damage or wear before each use. Repair or replace damaged equipment immediately.</li> <li>Ensure all power sources conform to equipment voltage requirements and are disconnected before connecting or disconnecting equipment.</li> <li>When wiring electrically powered equipment, follow all electrical and safety codes.</li> <li>Wherever possible, use a residual current device (RCD).</li> <li>High voltage / high current power lines may be present. Use extreme caution to avoid contact or interference with power lines. Electrical shock can be fatal.</li> </ul>	<ul style="list-style-type: none"> <li>Electrically grounded equipment must have an approved cord and plug and be connected to a grounded electrical outlet.</li> <li>Do NOT bypass the ON/OFF switch and operate equipment by connecting and disconnecting the electrical cord.</li> <li>Do NOT use equipment that has exposed wiring, damaged switches, covers or guards.</li> <li>Do NOT use electrical equipment in wet conditions or in damp locations.</li> <li>Do NOT use electrical cords to lift, move or carry equipment.</li> <li>Do NOT coil or knot electrical cords, and ensure electrical cords are not trip hazards.</li> </ul>	<ul style="list-style-type: none"> <li>The equipment must be serviced or repaired at authorised service centres by qualified personnel only.</li> <li>Replacement parts must be original equipment manufacturer (OEM) to ensure equipment safety is maintained.</li> <li>Do NOT attempt any maintenance or repair work not described in this manual.</li> <li>After use, the equipment and components may still be hot – allow the equipment to cool and disconnect spark plugs and/or electrical power sources and/or batteries from it before adjusting, changing accessories or performing repair or maintenance.</li> <li>Do NOT adjust while the equipment is running.</li> <li>Perform service related activities in suitable conditions, such as a workshop.</li> <li>Replace worn, damaged or missing warning/safety labels immediately.</li> </ul>
















  

- Read instructions carefully before using the appliance.
- Do NOT touch hot surfaces. The temperature of outer surfaces can become very hot during use. Always use suitable heat-proof gloves when handling hot materials and allow metal parts to cool before cleaning. Allow the unit to cool thoroughly before inserting or removing parts. Always use the handles when moving the unit.
- Before using the appliance, check whether your local voltage corresponds with the specifications shown on the appliance's nameplate.
- Do not turn on the power until this appliance and its parts are in place as required. Make sure the lid is closed before plugging and switching ON the power.
- To protect against electric shock, do not immerse the cord, plugs, or this appliance in water or other liquids.
- Close supervision is necessary when children are using this appliance.
- Unplug the appliance from the power outlet when not in use and before cleaning it. Allow it time to cool down before putting on or taking off parts and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Bring the appliance to the nearest authorised service facility for examination, repair or adjustments.
- Inappropriate use of the appliance and its accessories may cause injuries.
- Do not use the appliance for anything other than its intended use. For household use only. Not suitable for outdoor use or commercial purposes.
- Always attach the power plug to the appliance first, then attach the plug cord into the wall outlet. To disconnect, turn any control to OFF, then remove the power plug from the wall outlet.
- This unit should be operated on a separate electrical circuit from other operating appliances. If the electric circuit is overloaded with other appliances, this unit may not work properly.
- Extreme caution must be used when moving an appliance containing hot food.
- Do not place on or near a hot gas or electric burner, or in a heated oven. Also keep away from flammable material such as curtains and draperies when it is working.
- Leave enough open space around the appliance when in use.
- Do not let the power cord hang over the edge of the table or counter or touch any hot surfaces.
- Do not leave the power cord hanging.
- Do not unplug the appliance by pulling on the power cord.
- Do not overload the non-stick bowl. The maximum weight for food is 5kg.
- Do not cover the appliance while in use.
- Clean the lid, transparent cover, odour/splash guard with a sponge and soapy water. Pieces can break off the pad and touch electrical parts, which may put the user at risk of getting an electric shock.
- This appliance is not designed to be used by people (including children) with physical, sensory or mental impairments, or people without knowledge or experience, unless they are supervised or given prior instructions concerning the use of the appliance by someone responsible for their safety. Children must always be supervised to ensure that they do not play with the appliance.
- SAVE THESE INSTRUCTIONS.**

## Safety Symbols

The product may have safety warning labels attached to it, explained below. Understand the symbols on your product and their meanings. If any stickers become unreadable, unattached etc., replace them.

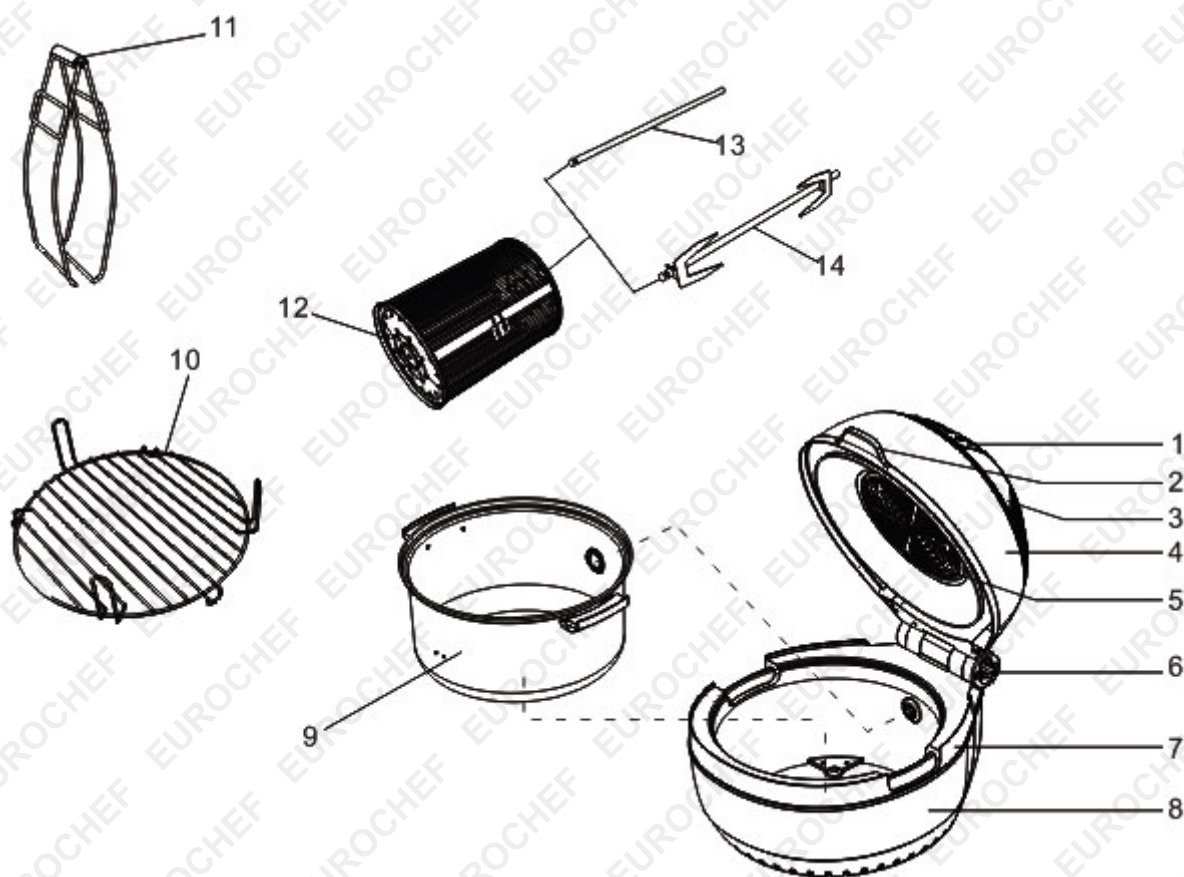
 <p><b>Flammable Material Hazard</b> Flammable liquids, gases or substances etc may present. Avoid ignition sources and open flames. Danger of fire.</p>	 <p><b>Read User Manual</b> Read and fully understand product safety warnings, operation, procedures etc before using the product.</p>	 <p><b>Use Hand Protection</b> Wear appropriate hand protection and take due care as the product or use of the product may present hand hazards.</p>	 <p><b>Carbon-Monoxide Hazard</b> Do not use the product in confined areas or without adequate ventilation. Carbon-monoxide poisoning can be fatal.</p>
 <p><b>Electrocution / Electrical Shock Hazard</b> High voltage or high current electricity may be present or required by the product. Take due care when handling electrical products, cables, plugs and leads. Electrical shock can be fatal.</p>	 <p><b>Toxic Fumes / Dust Hazard</b> Using the product or by-products from use may produce fumes, smoke or particles that could be harmful if inhaled. Wear appropriate breathing protection and have adequate ventilation.</p>	 <p><b>Explosive Material Hazard</b> Combustible liquids, gases or substances etc may be present. Avoid ignition sources and open flames. Danger of explosion.</p>	 <p><b>Cutting / Amputation Hazard</b> The product may have blades, edges or mechanical devices that can cause severe cut injury to fingers, limbs etc. Take due care when handling and using the product.</p>
 <p><b>Crush Hazard</b> The product may have blades, edges or mechanical devices that can cause severe crush injury to fingers, limbs etc. Take due care when handling and using the product.</p>	 <p><b>Single Operator Only</b> The product must be operated by a single person only. More than one person operating the product may introduce additional hazards.</p>	 <p><b>Use Face Protection</b> Wear appropriate full-face protection and take due care as the product or use of the product may present face and eye hazards.</p>	 <p><b>Use Foot Protection</b> Wear appropriate foot protection and take due care as the product or use of the product may present foot hazards.</p>
 <p><b>Use Eye / Ear / Head Protection</b> Wear appropriate eye and / or ear and / or head protection and take due care as the product or use of the product may present eye, hearing and head hazards.</p>	 <p><b>Running Hazard</b> Do not run on or near the product as doing so may present a fall hazard.</p>	 <p><b>Diving Hazard</b> Do not dive into the product as doing so may present a neck / head injury hazard.</p>	 <p><b>Adult Supervision Required</b> Always supervise children and other users of a product to prevent drowning or injury.</p>
 <p><b>Skin Penetration / Puncture Hazard</b> The product may produce pressure, emit liquids or objects that can cause severe injury to fingers, limbs, blood etc. Take due care when handling and using the product.</p>	 <p><b>Hot Surface Hazard</b> Be aware that the product may produce high temperatures and hot surfaces that can cause burn injuries.</p>	 <p><b>Flying Debris Hazard</b> Be aware that the product or use of the product may present hazards produced by flying debris. Wear appropriate clothing and protective devices.</p>	 <p><b>Moving Parts Hazard</b> Be aware that the product contains or uses mechanical devices that move or rotate. Always wait for moving parts to stop fully before handling the product, adjusting, maintenance etc.</p>

 <p><b>Carbon-Monoxide Hazard</b> Do not use the product in confined areas or without adequate ventilation. Carbon-monoxide poisoning can be fatal.</p>	 <p><b>Pull Hazard</b> Be aware that the product contains or uses mechanical devices that can pull in objects and can cause severe injury to fingers, limbs etc. Take due care when handling and using the product.</p>	 <p><b>Slope / Fall Injury Hazard</b> Be aware that using the product on sloping surfaces or in slippery conditions may present additional dangers from falls and contact with blades, moving parts, hot surfaces etc.</p>	 <p><b>"Slam Dunk" Warning</b> Do NOT attempt "slam dunk" manoeuvres as this may result in severe injury due to falling, product breakage or collapse etc.</p>
 <p><b>Electrocution / Electrical Shock Hazard - Outdoor</b> High voltage or high current electricity may be present or required by the product. Do NOT use in rain, damp or wet conditions. Electrical shock can be fatal.</p>	 <p><b>Electrocution / Electrical Shock Hazard - Disconnect</b> High voltage or high current electricity may be present or required by the product. Always disconnect the product from the electrical supply before handling the product, adjusting, maintenance etc.</p>	 <p><b>Power Line Electrocution Hazard</b> High voltage / high current power lines may be present. Use extreme caution to avoid contact or interference with power lines. Electrical shock can be fatal.</p>	 <p><b>"Kick-Back" Hazard</b> High level of "kick-back" hazard that can cause the machine to suddenly rotate towards operator. Kick-back injury can be fatal.</p>
 <p><b>Winch Operator Position Hazard</b> Do NOT stand between winch and load. Do NOT use winch to move people.</p>	 <p><b>Winch Lift Hazard</b> Do NOT LIFT load vertically. Use machine to PULL only.</p>	 <p><b>Cable Hazard</b> Ensure that load bearing cable is not kinked or knotted.</p>	 <p><b>Winch Cable Hazard</b> Ensure that there is a minimum number of cable coils on winching mechanism.</p>
 <p><b>Winch Hook Hazard</b> Carry hook to load – do NOT throw or run.</p>	 <p><b>Flash / Blinding Hazard</b> Wear appropriate eye protection for welding. Direct exposure to weld arcs may cause permanent eye injury.</p>	 <p><b>Laser Hazard</b> Laser may be in use – do NOT look directly at laser or allow others to.</p>	

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## Parts Identification



No.	Name	No.	Name
1	Control panel	8	Fryer base
2	Lid handle	9	Non-stick bowl
3	Heat-emission vent / Louver	10	Rack
4	Transparent cover	11	Tongs
5	Heating fan	12	Cage
6	Fixed switch	13	Spindle
7	Spindle hole	14	Chicken fork

# Operation

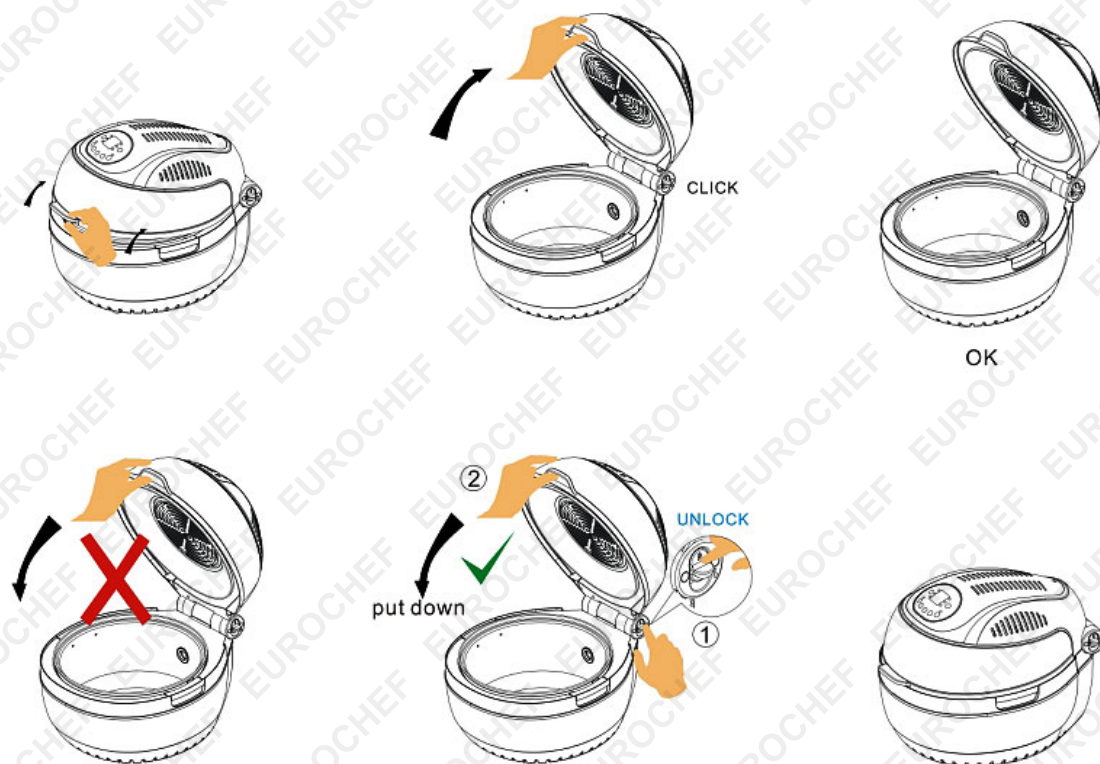
## Control Panel



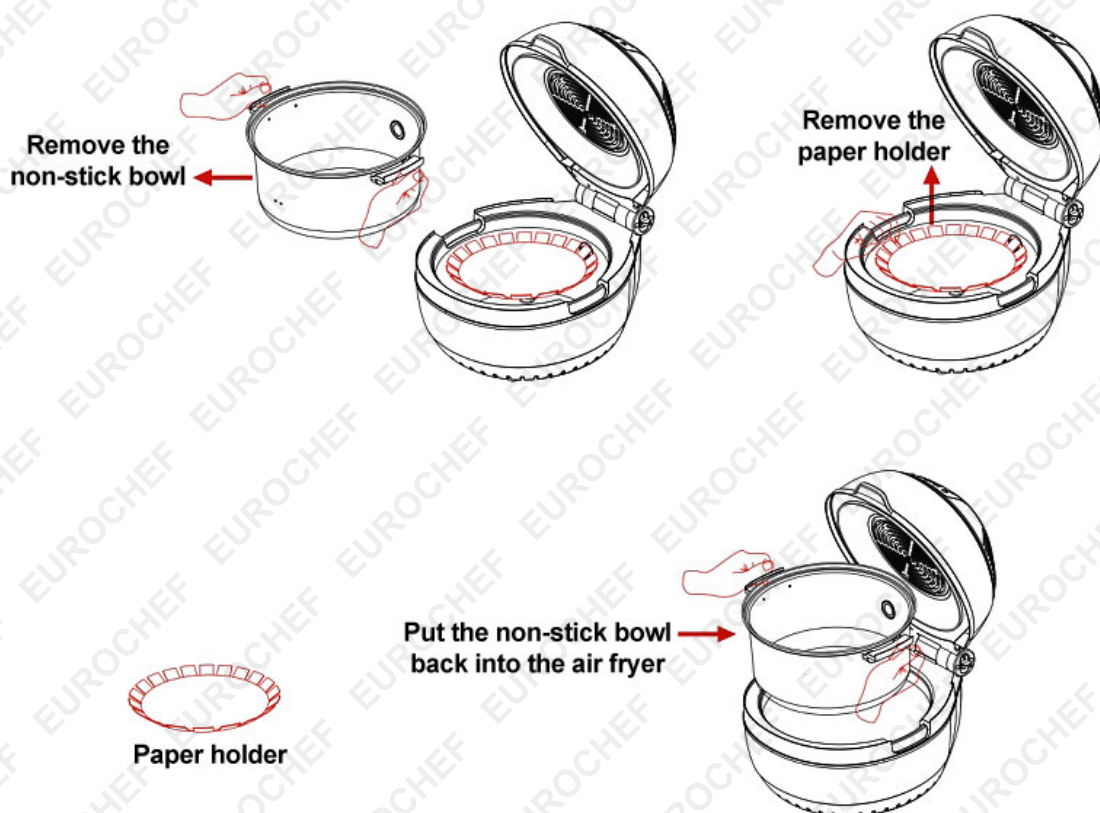
1. **ON/OFF:** Turns the appliance ON or OFF
2. **Menu:** Cooking mode selection
3. **Food/Roller:** Start/Stop rotation function
4. **Preset:** Presets the cooking time and mode
5. **Temperature/Timer:** Sets your desired cooking temperature and time

## Opening and Closing the Lid

**IMPORTANT!** Please see image below for the correct method of opening and closing the lid of the air fryer.



**NOTE:** Before first use, please remove the paper holder inside the air fryer.





**WARNING!** Please wait for cooking to stop completely before opening the lid of the air fryer. Press down on the fixed switch, as shown above, to unlock the lid. Be careful of hot steam coming out.

## Basic Accessories and How to Use Them



**Tongs**



**Rack**



**Cage**



**Chicken fork**

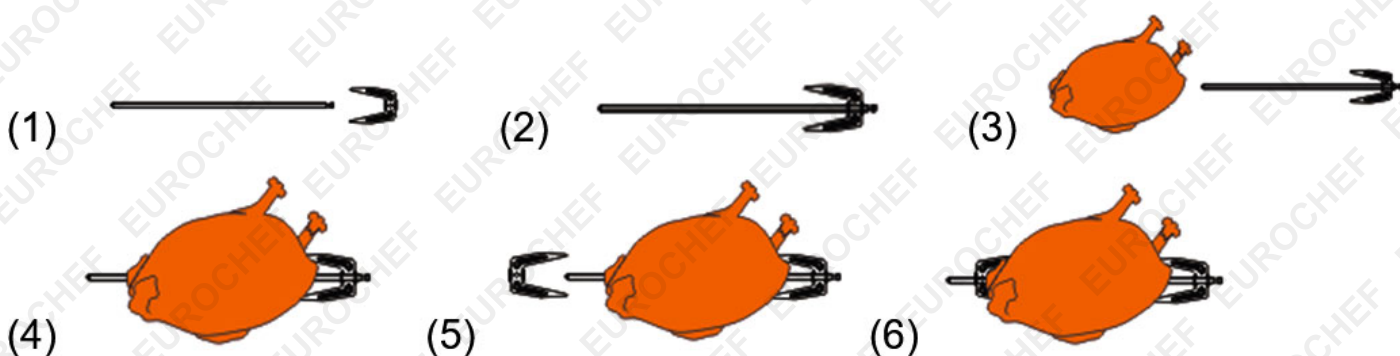
- **Tongs:** for inserting and removing food, plates, and racks
- **Rack:** for grilling, toasting and dry frying
- **Cage:** for cooking small, high-quantity items such as chips, meatballs, etc.
- **Chicken fork:** for cooking using a rotating action; for example, a whole chicken or lamb legs



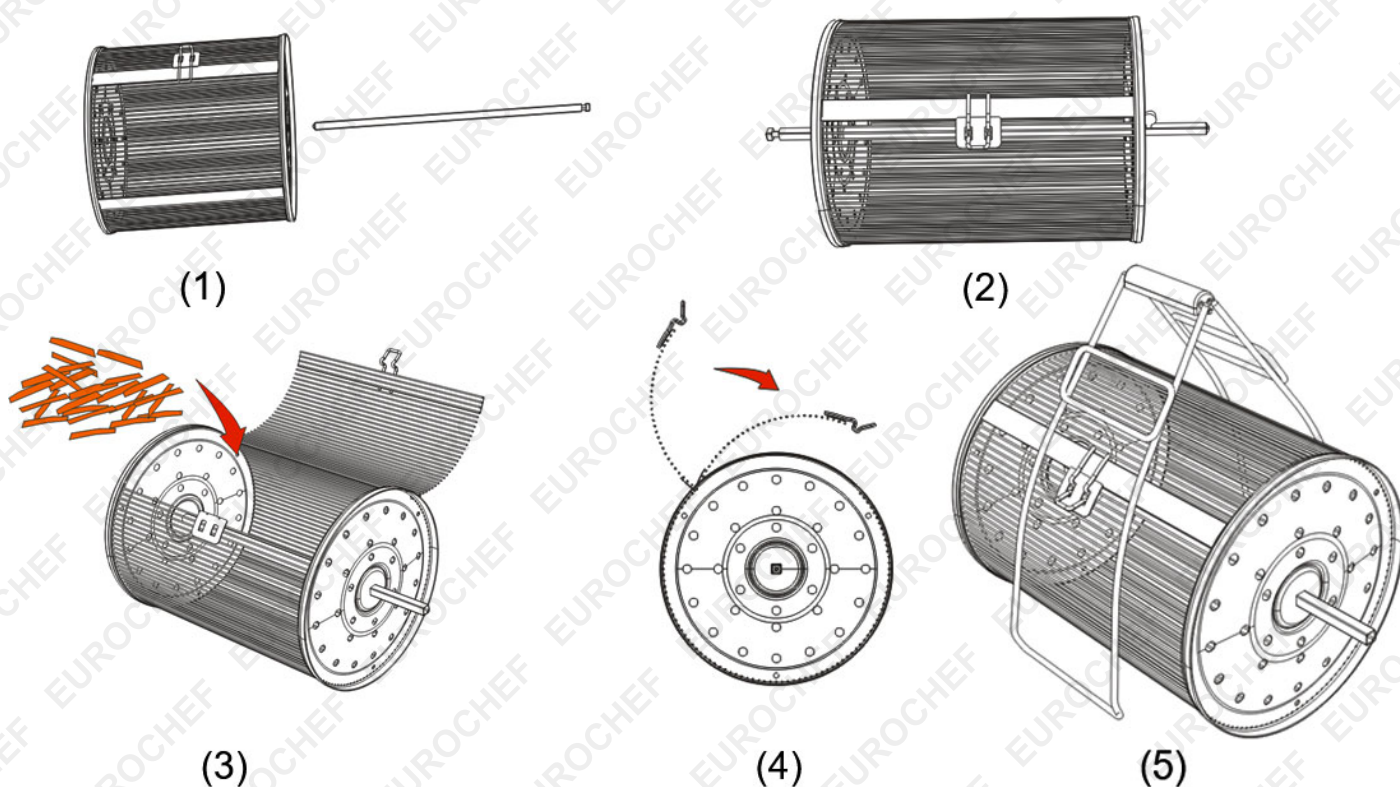
**IMPORTANT!** When handling heated accessories and food, please use the tongs provided and if necessary, use heavy kitchen gloves or mittens. Always be aware of the temperature of the inner pot if it's too high or not. Use both hands when carrying to prevent any accidents.



## Chicken Fork



## Spindle and Cage



## Preparing the Air Fryer for Use



**WARNING!** Do not use an extension cord; a short power supply cord is provided to reduce the risks resulting from being entangled in or tripping over a long cord.

**NOTE:** When using the appliance for the first time, it may emit a slight odour. This is harmless and will disappear after a few minutes. A protective oil was applied to the parts to protect them from possible friction damage while in transport.

### Before using the air fryer for the first time:

- Carefully unpack the unit and remove all packaging materials. Select a flat, heat-resistant, non-flammable surface to place the unit. Do not immerse the appliance in water or other liquids.
- Use a sponge and soapy water to remove any dirt/dust on the surface that may have gathered during packing and transport. Allow to air-dry before use.

## Cooking Preparations

1. Depending on your cooking method, place the rack, cage or chicken fork into the non-stick bowl before putting any food inside. Keep the food about 15-20mm away from the bowl's edge to allow maximum hot air circulation. If you use the cage, please put food inside it first before placing it into the non-stick bowl.
2. Close the lid, ensuring the food will not touch the top of the lid.
3. Plug the power cord firmly into the wall AC main outlet.
4. Press the ON/OFF button and then set your desired cooking time and temperature.
5. The timer will stop working after the preset time period has passed and will beep 3 times to signal that cooking is over. The fan inside the appliance will continue running to cool down the unit.
6. If not being used for an extended period, the unit will turn OFF by itself even if it's connected to the power outlet. Turn it ON again with the ON/OFF button.

DO NOT turn the unit ON without any food inside.

## Air Fryer Operation






### ON/OFF



Insert the plug into the power outlet, then press the ON/OFF button. The unit is now operational. It will turn OFF automatically after a minute without any operation.

### Menu Selection

**IMPORTANT: When cooking medium to large chicken using the chicken fork, please tie-up the thighs and wings together to avoid them touching the heating top panel.**



Press the Menu button and the control panel will display different icons to represent different cooking methods. After choosing an icon, press the ON/OFF button, and the appliance will start. Below are our menu options. You can also change the time and temperature according to your preferences.

Menu	Temperature	Time	Icon
Roast	200°C	25 mins.	
French Fries (not precooked)	230°C	25 mins.	
Bake	180°C	20 mins.	
Stir-fry	200°C	10 mins.	
Grill	190°C	15 mins.	

Menu	Temperature	Time	Icon
BBQ	200°C	12 mins.	
Roll			

## Setting the Cooking Time and Temperature

After choosing the Menu button, you still need to set the time and temperature. You can press Temp/Time button to adjust the cooking time and temperature.

1. Press the Temp/Time button and the  icon will flash.
2. Then, press the + or - buttons to set the desired temperature. Each press is a +/- 10°C adjustment. Holding a button down will still be +/- 10°C adjustments. The max. cooking temperature is 230°C and min. cooking temperature is 50°C.
3. When the  icon flashes, you can now press the + or – buttons to set the desired cooking time. Each press is a +/- 1-minute adjustment. Holding a button down will be 10-minute adjustments. The cooking time range is between 1 to 60 minutes.

## Preset Function

1. In standby mode, press the PRESET button, then set the preferred time through the timer button.
2. The default setting is 60 minutes. Each press is a +/- 1-minute adjustment. The setting range is between 0.5 to 9 hours. Holding either the + or - button down will be 10-minute adjustments. s.

Default cooking time and temperature: 200°C, 25 minutes.


3. If you want to change the cooking time and temperature, press the Menu button to reset the time and temperature.
4. Then Press the ON/OFF button to confirm the preset function, the cooking time will automatically start counting down.

## Pause Function

If you open the lid, the unit will automatically pause its cooking and all the data will save by itself. In that condition, only the ON/OFF and Roll buttons will work while the other buttons are locked. Put the lid down correctly and the cooking process will resume automatically.

If you are using the Roll function before opening the lid, the heating element will stop working, but the Roll function will still save. You can add sauce on the food and in this state and resume the heating process again.

## Rotation Function

To heat food more evenly, press the  button and the Roll icon will display. Press it again to cancel the Roll function.

## Cooking Guide Table

**NOTE:** These cooking times are a guide only. They could vary depending on the quantity, temperature, weight, etc.

Food	Temperature	Time	Recommended Accessory
Roast Chicken	200°C	25-30mins.	Chicken fork or Low Rack
Frozen French Fries	230°C	20-25mins.	Baking cage
Cashew nuts	200°C	5-8mins.	Baking cage
Coffee bean	230°C	15-20mins.	Baking cage
Chicken Wing	200°C	10-15mins.	Baking cage / High Rack + Baking Tray
Bake Cake	180°C	10-15mins.	Low Rack or Baking Tray
Pizza	200°C	10-15mins.	High Rack
Steak	190°C	12-16mins.	High Rack
Bake Shrimp	200°C	5-8mins.	High Rack
Bake Bread	180°C	15-20mins.	Low Rack+ Baking Tray

\* When cooking frozen food, please allow more cooking time, depending on its weight.

\* Maximum weight of food should not be more than 5kg.

## Maintenance

Completely clean and dry all parts after every use. Unplug the unit and allow it to cool down completely before any cleaning or maintenance.

1. Once the unit has cooled completely, clean the bowl thoroughly with warm soapy water and damp cloth. The bowl, tray and cage are dishwasher safe.
2. For self-cleaning, add half inch of water with mild liquid detergent. Close the head/lid.
3. Set the temperature to 60°C, set the timer for 15 minutes and allow residue to soften as it heats. Unplug and cool completely before continuing to clean.
4. To clean the fan cover, unplug the appliance and let it cool completely. Wipe the top of the fan cover with a soapy damp cloth or sponge to remove any grease.

**CAUTION!** • Never immerse cord or plug into water or any other liquid. •If scrubbing is necessary, use a nylon or polyester mesh pad. • Do not use a steel wood pad or abrasive material. •Never use solvents or cleaning powder. • Do not get any liquid inside the head/lid.

## STORING

Allow the unit to cool completely before storing. Store the appliance in a dry location. Do not place any heavy items on top of appliance during storage as this may result in possible damage of appliance.

# Specifications

<b>Colour</b>	White
<b>Power</b>	1400W
<b>Capacity</b>	10L
<b>Temp Range</b>	50-230°C
<b>Input Voltage</b>	240V AC
<b>Power Plug</b>	Australian Standard



**Some experts believe that the incorrect or prolonged use of almost any product may cause serious injury or death. To help reduce your risk of serious injury or death, refer to the information below. For more information, see [www.datastreamserver.com/safety](http://www.datastreamserver.com/safety)**

- Consult all documentation, packaging and product labelling before use. Note that some products feature documentation available online. It is recommended to print and retain the documentation.
- Before each use, check the product for loose/broken/damaged/missing parts, wear or leaks (if applicable). Never use a product with loose/broken/damaged/missing parts, wear or leaks.
- Products must be inspected and serviced (if applicable) by a qualified technician every 6 months. This is based on average residential use by persons of average size and strength, and on a property of average metropolitan size. Use beyond these recommendations may require more frequent inspections/servicing.
- Ensure that all users of the product have completed a suitable industry recognised training course before being allowed access to the product.
- The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or description of application. Be sure to attain third-party approval from a qualified specialist for your application before use, regardless of any assurances from the retailer or its representatives.
- This product is not intended for use where fail-safe operation is required. As with any product (for example, automobile, computer, toaster), there is the possibility of technical issues that may require the repair or replacement of parts, or the product itself. If the possibility of such failure and the associated time it may take to rectify could in any way inconvenience the user, business or employee, or financially affect the user, business or employee, then the product is not suitable for your requirements. This product is not intended for use where incorrect operation or a failure of any kind, including but not limited to, a condition requiring product return, replacement, parts replacement or service by a technician may cause financial loss, loss of employee time or an inconvenience requiring compensation.
- If this product has been purchased in error when considering the information presented here, contact the retailer directly for details of their returns policy, if required.

