

KAMBROOK

THE SMARTER CHOICE



Essentials
Power Mix

KHM10

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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Kambrook Recommends Safety First

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 Essentials Power Mix

- Ensure that the power source used is the same as the as the voltage requirements of the product.
- To protect against electric shock do not immerse cord, plug or mixer body in water or any other liquid.
- Handle you mixer and attachments with care. Never place your fingers inside a mixing bowl or near beaters during use.
- Keep hands, hair, clothing, as well as spatulas and other utensils away from moving beaters during operation.
- Ensure the motor and beaters have completely stopped before setting the unit down on the benchtop or disassembling.
- Do not place hands in the mixing bowl unless the unit is disconnected from the power outlet. Disconnect the mixer from the power outlet before removing beaters.
- Use only the beaters supplied with this mixer.
- Always remove the beaters from the mixer before cleaning.
- Always switch the appliance off and then switch off at the power outlet before unplugging the appliance after use and before attempting to move the appliance, before putting on or taking off parts and before cleaning.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Do not leave the appliance unattended when in use.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- This appliance is for household use only. Do not use this appliance for anything other than its intended purpose. Do not use outdoors.
- Do not operate the appliance continuously on heavy loads for more than 3 minutes.

- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Kambrook service centre for examination, replacement or repair. Please call 1800 800 634 for Service Centre details.

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 motor base 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.
- 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.
- 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.
- 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.

Your Kambrook Essentials Power Mix

1. Mixer motor body
2. Quick release beater eject function
3. 5 speeds for complete mixing control
4. Turbo boost button for maximum power
5. Beater sockets
6. Chrome plated beaters



Operation And Assembly Of Your Kambrook Essentials Power Mix

Assembly Of The Beaters



WARNING: Ensure the mixer is switched off and unplugged from the power outlet before attaching the beaters to the mixer.

Insert each beater shaft into the left and right beater sockets underneath the mixer body (see Fig. 1).



Insert the beaters by pushing the shaft of the socket, turning slightly if required until they lock into place.

Removing The Beaters

Remove the beaters by pressing the eject button while grasping the beater shafts. The beaters will be released automatically. DO NOT try to pull the beaters out of the sockets.

Using Your Kambrook Essentials Power Mix

Ensure that the speed selector switch is set to the (O) position. Select a mixing bowl large enough to accommodate the beaters, as a bowl that is too small will damage the beaters.

Add ingredients to a mixing bowl as per the recipe or your requirements.

Plug the cord into a 230V or 240V power point and turn the power point on.

Place the beaters into the ingredients in the mixing bowl. To commence mixing, move the speed selector switch to the right to the required speed.

Always begin mixing on a lower speed setting to prevent splattering, increasing to the desired speed for the mixing task.

The speed setting can be adjusted during operation by moving the switch from left to right.

Move the mixer in a slight circular action during mixing to allow the beaters to efficiently mix the ingredients. Stop the mixer now and then, using a plastic spatula, scrape down the sides of the mixing bowl, then continue mixing.

NOTE: Always turn the Essentials Power Mix off if you need to scrape down the bowl during use.

NOTE: Avoid allowing the beaters to hit against the side of the mixing bowl while the mixer is operating as this will result in damage to the beaters.

Operation And Assembly Of Your Kambrook Essentials Power Mix continued



WARNING: Avoid contact with the beaters during operation. Keep hands, hair, clothing, spatulas and other utensils away from the beaters to prevent injury or damage to the Essentials Power Mix.

When mixing is complete move the speed selector switch back to the (O) position.

Turn the power off at the power point and unplug the cord.

Turbo Boost Function

Pressing the Turbo Boost button while mixing provides an extra burst of power, overriding the speed setting, selecting the maximum setting. Press the Turbo Boost button and hold it down for no more than 30 seconds to avoid overheating. After the Turbo Boost has been used, always turn the mixer off and allow it to cool down for a few minutes before using again.

This button can also operate as a pulse button. When the unit is in the (O) position pressing the 'BOOST' button will operate the mixer.

Care, Cleaning and Storage

Before First Use

Before using your Kambrook Essentials Power Mix for the first time, wash the beaters in warm soapy water with a soft cloth. Rinse and dry thoroughly. Wipe the mixer body with a damp cloth and dry.



WARNING: Never immerse the mixer, power cord or plug in water or any other liquid.

NOTE: When first using your Kambrook Essentials Power Mix, you may notice an odour from the motor. This is normal and will dissipate as the motor is run in.

Cleaning After Use

Always ensure that the speed selector switch is in the (O) position and that the power is turned off at the power point. Then remove the plug from the power point.

Press the quick release eject button and remove the beaters.

Use a rubber spatula to clean off the beaters. Then wash the beaters in warm soapy water with a soft cloth. Rinse and dry thoroughly. Do not allow the beaters to soak in water for an extended period of time, as this may lead to the metal finish being damaged. Do not wash the beaters in a dishwasher.

NOTE: Do not use abrasive scouring pads or cleaners when cleaning the beaters as these may scratch the beater surface.

Wipe the mixer body with a damp cloth and dry. Polish with a soft dry cloth.

Wipe any excess food particles from the power cord.

Storage

Always unplug the Essentials Power Mix from the power point before storage.

Wrap the power cord around the mixer body. Rest the mixer body on its heel.

Safely store the beaters where they won't be damaged.

The packing carton supplied with this product is an ideal storage box.

Kambrook Essentials Power Mix Mixing Guide

Measuring & Weighing

Care should be taken when weighing and measuring ingredients to achieve accuracy and consistency. Recipes in this Instruction Book have been developed using Australian Metric Weights and Measurements.

Australian Metric Measurements Mls

- 1 teaspoon 5
- 1 tablespoon 20
- 1 cup 250

For New Zealand Customers

- New Zealand Metric Measurements
- 1 teaspoon 5
 - 1 tablespoon 15
 - 1 cup 250

NOTE: The New Zealand tablespoon is 5ml less than the Australian tablespoon, so care should be taken when measuring ingredients to compensate for the variance.

For example: 1 Australian tablespoon = 1 New Zealand tablespoon + 1 New Zealand teaspoon.

It is also important to note that some New Zealand ingredients, especially flour and yeast, can differ from Australian equivalents.

Metric Weighing Scales

For consistent results it is recommended that a set of metric weighing scales be used to weigh larger quantities as they provide greater accuracy than measuring cups. Tare (zero) the scales with the container in position then spoon or pour ingredients in until the desired weight is achieved.

NOTE: In general, water weighs the same in grams as it measures in millilitres.

Metric Measuring Cups And Spoons

If using graduated metric measuring cups, it is important to spoon the dry ingredients loosely into the required cup. Do not tap the cup on the bench or pack the ingredients into the cup unless otherwise directed. Level the top of the cup with a knife. When using graduated metric measuring spoons, level the top of the spoon with a straight edged knife or spatula.

Do No T Use TABIEWAr E CUPs or sPooNs

Metric Liquid Measuring Jugs

If using a graduated, metric measuring jug, place jug on a flat surface and check for accuracy at eye level.

Do No T Use TABIEWAr E JUGs or MEAsUr ING CUPs

Speed Setting	Mixing Task	For
1	Folding In/Light Blending	Scones, Pastry, Quick Tea Cakes, Biscuit Dough, Bread Dough
2	Light Mixing	Sauces, Puddings, Custards, Icings, Packet Mixes
3-4	Creaming/Beating	Butter and Sugar, Cream Cheese, Heavy Batters
4-5	Whipping/Aerating	Cream, Egg Whites / Meringues, Marshmallow

Issue	Tip
Speed Settings	<ul style="list-style-type: none"> • Use the mixing guide to help select correct mixing speed when preparing recipes • Begin mixing at lowest speed, then increase to higher speed to prevent splattering
Mixing	<ul style="list-style-type: none"> • Mix for the recommended time in the recipe – avoid over mixing • Should an object such as a spoon or spatula fall into the bowl while mixing, immediately turn the Essentials Power Mix off, unplug at the power outlet and remove the object
Egg Whites	<ul style="list-style-type: none"> • Be sure beaters and bowl are completely clean and dry before use – a small amount of fat will affect whipping performance

Recipes

French-Style Ham, Herb & Cheese Souffle Omelette

Serves 2

- 2 tablespoons butter
- 120g sliced ham, thinly sliced
- 2 tablespoons finely snipped chives
- 1 tablespoon chopped parsley
- 1 medium tomato, sliced
- 4 x 60g eggs, separated
- 2 tablespoons milk
- 1 teaspoon French mustard
- ¼ teaspoon salt
- ½ cup grated tasty cheese

1. Melt butter in frypan on medium heat.
2. Saute the ham, chives, parsley and tomato for 2 minutes. Remove from frypan and keep warm.
3. Place egg yolks, milk, mustard and salt into a small mixing bowl, beat using speed 2 until well combined
4. Separately beat egg whites on Speed 5 until soft peaks form.
5. Fold beaten egg whites through the egg yolk mixture.
6. Reheat the frypan to a medium heat.
7. Pour egg mixture evenly into the frypan and cook until omelette puffs and the base is crisp and golden.
8. Sprinkle with ham mixture and grated cheese. Fold omelette in half, then slice into four even-sized portions.
9. Serve immediately with crispy French bread.

Crepes

Makes 10 - 12

- 1½ cups plain flour
- ¼ teaspoon salt
- 3 x 60g eggs, lightly beaten
- 1¼ cups milk
- 2 tablespoons butter, melted
- 1 tablespoon butter, for greasing

1. Sift flour and salt into a mixing bowl.
2. Combine gradually with eggs, milk and butter using speed 1. Increase to Speed 3 and beat well until smooth. Do not aerate.
3. Transfer batter to a jug for easier pouring.
4. Heat a small crepe pan or non-stick frying pan. Add a small amount of butter for greasing, swirl around pan as it melts then remove by wiping with thick layers of paper towel.
5. Pour sufficient batter into pan and swirl to thinly cover. Pour off any excess.
6. Cook for 20-30 seconds over medium heat. Turn crepes over and lightly brown the other side. Transfer to a plate and keep warm.
7. Continue cooking the remaining batter in this manner, greasing the pan when necessary with remaining butter.
8. Serve warm, sprinkled with caster sugar and drizzled with lemon juice.

Pancakes

Makes 8-10

- 1 cup plain flour
- ¼ teaspoon salt
- 1 x 60g egg
- 1¼ cups milk
- 2 tablespoons butter, softened
- 1 tablespoon butter, for greasing

1. Sift flour and salt into a mixing bowl.
2. Using Speed 2 gradually add the egg, milk and butte. Increase to Speed 3 and beat well until smooth. Do not aerate.
3. Transfer batter to a jug for easier pouring.
4. Heat a non-stick frying pan. Add a small amount of butter for greasing and swirl around pan as it melts.
5. Pour into pan sufficient batter for desired size of pancakes.
6. Cook over a medium heat until bubbles start to burst on top surface. Turn and cook second side until golden. Transfer to a plate and keep warm.
7. Continue cooking the remaining batter in this manner, greasing the pan when necessary with remaining butter.
8. Serve warm, with fruit and ice cream.

Crispy Batter

- ½ cup plain flour
- ¼ cup cornflour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ¾ cup milk

1. Sift flour, cornflour, baking powder and salt into mixing bowl.
2. Using Speed 3, gradually add milk. Beat until smooth. Do not aerate.
3. Allow the batter to rest for 10 minutes before using.
4. Stir in a little extra milk if the mixture becomes too thick. Use crispy batter to coat fish fillets and potato scallops for deep frying.

Beer Batter

- 1 cup plain flour
- ½ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- ½ cup flat beer
- 1 x 60g egg white, lightly beaten

1. Place all ingredients into mixing bowl.
2. Using Speed 3, combine until smooth. Do not aerate.
3. Allow the batter to rest for 20 minutes before using.
4. Stir in a little extra flat beer if the mixture becomes too thick.
5. Use beer batter to coat fish or vegetables for deep frying.

Rich Shortcrust Pastry

180g butter, chopped
2¼ cup plain flour
1½ teaspoon baking powder
¼ teaspoon salt
2 tablespoon lemon juice
1 x 60g egg yolk, lightly beaten

1. Cream butter in a mixing bowl using Speed 4 until soft.
2. Sift flour, baking powder and salt together.
3. Using Speed 1, gradually add seasoned flour alternately with combined lemon juice and egg yolk until a soft dough forms.
4. Knead dough lightly on a lightly floured bench, wrap in plastic wrap and refrigerate until firm.
5. Use as required.

Rough Puff Pastry

100g butter, chopped in 4 portions
1 x 60g egg yolk
1 cup plain flour
½ teaspoon baking powder
1 tablespoon lemon juice
2 tablespoons water

1. Cream 25g of the butter in mixing bowl using Speed 3 until smooth, gradually add egg until well combined.
2. Using Speed 1 gradually add flour and baking powder. Add combined lemon juice and water until a soft dough forms.
3. Knead dough on a lightly floured board and roll into a rectangle 1cm thick.
4. With the narrow end of rectangle facing dot two-thirds of the pastry with 25g of the butter. Fold the unbuttered one third of pastry over one-third of the buttered pastry and then fold again. Refrigerate for 5 minutes.
5. Roll this buttered pastry again into a rectangle 1cm thick and repeat Step4.
6. Repeat the rolling and folding with the remaining portions of butter and once without, refrigerating as required.
7. Roll to shape and size, cover with plastic wrap and store in the refrigerator.
8. Use as required.

Sweet Pastry

125g butter, chopped
2 tablespoons caster sugar
1 x 60g egg, separated
¼ cup custard powder
¼ cup cornflour
¾ cup plain flour
¾ cup self-raising flour
2 tablespoons lemon juice
1 tablespoon iced water

1. Cream butter and sugar in mixing bowl using Speed 3 until smooth, then gradually add egg until well combined.
2. Using Speed 1 gradually add custard powder and flours. Add combined lemon juice and water until a soft dough forms.
3. Knead dough lightly on a lightly floured bench, wrap in plastic wrap and refrigerate until firm.
4. Use as required.

Plain Scones

Makes 12

50g butter
2 cups self-raising flour
¼ teaspoon salt
1 cup milk
Extra milk, for glaze

1. Cream butter in mixing bowl using Speed 4 until soft.
2. Sift flour and salt together.
3. Using Speed 1, gradually add the flour and milk alternately until a soft dough forms. (Stop the mixer and raise and lower the beaters when necessary to assist with the mixing). Do not overmix.
4. Turn dough onto a lightly floured board, knead lightly and press or roll dough to desired thickness.
5. Cut scone shapes in dough by using a sharp edged scone cutter or knife dipped in flour. For straight-sided well risen scones, cut straight down with the scone cutter, do not twist.
6. Place scones close together onto a lightly greased or bake paper lined lamington pan or oven tray.
7. Lightly brush top of each scone with milk.
8. Bake in a hot oven 220°C for 10 – 15 minutes or until cooked and golden.
9. Turn out onto a wire rack to cool.
10. Serve hot or cold, with butter and jam.

Pumpkin Scones

Makes 12

60g butter
2 tablespoons sugar
1 x 60 egg
1 cup mashed, cooked pumpkin, well drained, cooled
2 cups self-raising flour
1 teaspoon cinnamon
¼ teaspoon salt
¼ cup milk

1. Cream butter in mixing bowl using Speed 3 until soft.
2. Using Speed 1, add sugar and egg, mix until well combined, then gradually add pumpkin.
3. Sift flour, cinnamon and salt together.
4. Using Speed 1, gradually add the spiced flour and milk alternately until a soft dough forms. (Stop the mixer and raise and lower the beaters when necessary to assist with the mixing). Do not overmix.
5. Turn dough onto a lightly floured board, knead lightly and press or roll dough to desired thickness.
6. Cut scone shapes in dough by using a sharp edged scone cutter or knife dipped in flour. For straight-sided well risen scones, cut straight down with the scone cutter, do not twist.
7. Place scones close together onto a lightly greased or bake paper lined lamington pan or oven tray.
8. Lightly brush top of each scone with milk.
9. Bake in a hot oven 220°C for 10 - 15 minutes or until cooked and golden.
10. Turn out onto a wire rack to cool.
11. Serve hot or cold, buttered.

Basic Butter Cake

125g butter, softened
¾ cup caster sugar
½ teaspoon vanilla essence
2 x 60g eggs
2 cups self-raising flour
½ cup milk
1 quantity vanilla icing

1. Cream butter and sugar in mixing bowl on Speed 4 until light and fluffy.
2. Add vanilla then add eggs one at a time beating well after each addition until well combined.
3. Using Speed 1, gradually add flour and milk alternately into creamed mixture, mix until smooth.
4. Pour mixture into a well greased and base-lined 23cm loaf pan.
5. Bake in a moderate oven 180°C for 45 minutes or until cooked and golden brown.
6. Turn out onto a wire rack to cool.
7. When cold, ice with Vanilla Icing or dust with icing sugar.

Vanilla Icing

20g butter, softened
1 cup icing sugar
1 teaspoon vanilla essence
1-2 tablespoons warm milk

1. Combine butter, icing sugar, vanilla and milk in mixing bowl on Speed 1.
2. Increase to Speed 4 and mix until smooth.
3. Use as required

Fruity Tea Cake

1 cup mixed fruit medley
¾ cup light brown sugar, firmly packed
2 tablespoons butter
1 cup boiling water
2¼ cups self-raising flour
1 teaspoon cinnamon
½ teaspoon mixed spice
2 x 60g eggs
Icing sugar, for dusting

1. Combine the fruit, sugar, butter and water in mixing bowl and mix well on Speed 1, cool slightly.
2. Sift flour, cinnamon and mixed spice together.
3. Using Speed 2, add eggs one at a time into the fruit mixture then gradually add spiced flour until well combined.
4. Spoon the mixture into a lightly greased and base-lined 20cm square or round pan.
5. Bake in a moderate oven 180°C for 45 minutes or until cooked and golden brown.
6. Cool for 5 minutes, turn out and cool on rack.
7. When cold, dust lightly with icing sugar.

Speedy Banana Loaf

125g butter, melted
½ cup sugar
2 x 60g eggs
1 teaspoon vanilla essence
1 teaspoon grated lemon rind
2 ripe medium bananas, peeled and mashed
1½ cups self-raising flour
½ cup milk

1. Cream butter and sugar in mixing bowl on Speed 4 until light and fluffy.
2. Using Speed 1 add eggs one at a time then gradually add vanilla, lemon rind and mashed bananas.
3. Gradually add flour and milk alternately then continue beating for 5 minutes.
4. Pour into a lightly greased and base-lined 23cm loaf pan.
5. Bake in a moderate oven 180°C for 25-30 minutes or until cooked and golden brown.
6. Cool for 5 minutes, turn out and cool on rack.
7. When cold, ice with Cream Cheese Frosting.

Cream Cheese Frosting

40g butter, softened
¼ cup cream cheese, softened
1 teaspoon lemon juice
1 cup icing sugar, sifted

1. Cream butter, cream cheese and lemon juice in mixing bowl on Speed 4 until light and fluffy.
2. Using Speed 1, gradually add icing sugar and mix until smooth.
3. Use as required.

Never Fail Plain Sponge

4 x 60g eggs, separated

¼ cup caster sugar

1 cup self-raising flour

3 tablespoons water

1. Beat egg whites in mixing bowl on Speed 5 until stiff peaks form.
2. Gradually add sugar and beat until thick and glossy. Add egg yolks and beat well.
3. Sift flour.
4. Using Speed 1, gradually add flour and water alternately, beat until smooth. Do not overmix.
5. Divide mixture evenly between two greased, floured and base-lined 20cm cake pans.
6. Bake in a moderate oven 180°C for 15-20 minutes or until cake springs back when touched and comes away slightly from sides.
7. Cool for 10 minutes, turn out and cool on rack.

NOTE: sponge cakes are best served on the day made as they do not store well due to low fat content.

Pavlova

Serves 4-6

3 x 60g egg whites

3 tablespoons water

1 cup caster sugar

1 teaspoon white vinegar

1 teaspoon vanilla essence

3 teaspoons cornflour

Whipped cream and passionfruit pulp, for serving

1. Line a baking tray with baking paper and draw a 20cm circle in the middle.
2. Preheat oven at 150°C.
3. Beat egg whites in mixing bowl on Setting 5 until stiff peaks form.
4. Add water and continue beating. Gradually add sugar until well combined.
5. Using Speed 3, add vinegar, vanilla and cornflour.
6. Spread mixture into circle on prepared bake paper. Smooth top surface and sides of pavlova shape.
7. Bake in slow oven 150°C for 45-50 minutes. Turn off oven and allow to pavlova to cool in oven.
8. Carefully slide pavlova from bake paper onto serving dish. Decorate with whipped cream and drizzle with passionfruit pulp.

Chocolate Chip Biscuits

125g butter, softened

¼ cup sugar

¼ cup sweetened condensed milk

¼ teaspoon vanilla essence

1½ cups plain flour

1 teaspoon baking powder

½ cup chocolate chips

1. Cream butter and sugar in a small mixing bowl on Speed 4 until light and fluffy. Beat in condensed milk and vanilla essence.
2. Sift flour and baking powder together.
3. Using Speed 1, gradually add dry ingredients and chocolate chips, mix until well combined.
4. Roll tablespoons of the mixture into balls. Place balls 4 cm apart on a lightly greased or bake paper lined baking tray. Press balls gently with a floured fork to flatten slightly.
5. Bake in a moderately hot oven 180°C for 15-20 minutes or until crisp and golden brown.
6. Remove from oven, move slightly on tray and allow to crispen, then transfer to rack to cool completely.

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

Kambrook - Australia
Building 2, Port Air Industrial Estate
1A Hale Street
Botany NSW 2019
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Customer Service Fax 1800 621 337

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Private Bag 94411
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Auckland 2141
New Zealand
Customer Service Line/Spare Parts
0800 273 845 or 09 271 3980
Customer Service Fax 0800 288 513

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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 A10

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