



## DIGITAL AIR FRYER 5.2L INSTRUCTION MANUAL

220-240V

1800W

WHOF06K



# CONTENTS

## SAFETY INFORMATION

Important Safety Instructions .....	1 - 2
Electrical Requirements .....	3

## SETUP AND USE

Installation Guide .....	3
Parts and Features .....	4
Digital Air Fryer Operation .....	5
Cooking Temperatures & Times .....	6
Recipes .....	7 - 11

CLEANING AND CARE .....	12
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TROUBLESHOOTING.....	12 - 13
----------------------	---------

WARRANTY .....	14 - 15
----------------	---------

**ATTENTION:** We advise not to use this appliance on a stone bench top whilst in operation. This is due to stone bench tops being sensitive to heat and the bench top may crack if heated locally. If using this appliance on a stone benchtop, we recommend placing a chopping board or heat proof mat underneath the appliance before operation.

Figures and illustrations in this User Manual are provided for reference only and may differ from actual product appearance.

Product design and specifications may be changed without notice.

# IMPORTANT SAFETY INSTRUCTIONS

## **DANGER**














**DANGER** - Immediate hazards which WILL result in severe personal injury or death.

## **WARNING**

**WARNING** - Hazards or unsafe practices which COULD result in severe personal injury or death.

## **CAUTION**

**CAUTION** - Hazards or unsafe practices which COULD result in minor personal injury.

1. Read all instructions carefully before using your new Digital Air Fryer.
2. This 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.
3.  **DANGER:** Do not operate the appliance if:
  - i) the cord or plug is split, melted or damaged.
  - ii) the appliance has malfunctioned.
  - iii) the appliance has been damaged in any manner.If any of the above incidents occur, return your unit to the nearest authorised service center for examination, repair or adjustment.
4.  **DANGER:** Do not under any circumstances immerse the power cord, mains plug or appliance body in water or any other liquid.
5.  **WARNING:** Use handle grip and buttons only as some surfaces may become warm whilst the Appliance is in use.
6.  **WARNING:** If the mains supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
7.  **WARNING:** Do not cover the Appliance whilst in operation as the air inlet and outlet vents must be kept clear.
8.  **WARNING:** Ensure drip tray is cleaned regularly as build-up of oils and fats may pose a fire hazard.
9.  **WARNING:** Exercise caution when removing the cooking basket and drip tray from the Digital Air Fryer.
10.  **WARNING:** The insides of the appliance will become very hot during and after operation. Do not touch.
11.  **WARNING:** Do not move Digital Air Fryer whilst food is present in the basket as hot liquids may have collected in the drip tray and may leak out whilst moving.
12.  **WARNING:** Combustible materials such as paper, curtains, tablecloths, kitchen towels etc should not be placed near the Digital Air Fryer whilst in operation.
13.  **WARNING:** Do not place the Digital Air Fryer against a wall or against another appliance. Leave at least 10cm free space on the back and sides and 10cm free space above the Digital Air Fryer.
14.  **WARNING:** Exercise caution when removing the basket and drip tray as hot steam and air will expel from the Digital Air Fryer.
15.  **WARNING:** Immediately unplug the Digital Air Fryer if you see any smoke coming from the unit. Wait for the smoke to stop before removing the basket and drip tray from the Digital Air Fryer.

## IMPORTANT SAFETY INSTRUCTIONS

16. ⚠ **CAUTION:** Close supervision is necessary when this appliance is used by or near children.
17. ⚠ **CAUTION:** Keep the Digital Air Fryer and its cord out of reach of children less than 8 years old.
18. ⚠ **CAUTION:** Wait for the Digital Air Fryer to cool before moving. Carry only by the outer side panels.
19. ⚠ **CAUTION:** During operation, hot steam is released through the air vent openings. Keep your hands and other body parts at a safe distance from the air vent openings.
20. ⚠ **CAUTION:** Allow 30 minutes to cool down after cooking before handling or cleaning.
21. This Digital Air Fryer is not intended to be operated by means of an external timer or separate remote-control system.
22. Any appliance that has been dropped or damaged should not be used until examined by an authorised service center.
23. Do not permit the mains supply cord or plug to touch hot objects or allow the power cord to lay across the Digital Air Fryer.
24. This appliance is deemed for use indoors only.
25. Do not use harsh or abrasive cleaning agents. The outside surface may be wiped clean with a soft, damp cloth and dried thoroughly. If necessary, a mild dishwashing detergent may be applied to the cloth but not directly applied to the Appliance.
26. Children should not play with the Digital Air Fryer.
27. Your Digital Air Fryer should not be unattended while in use.
28. This Digital Air Fryer should not be used in a commercial environment such as a restaurant or commercial kitchen.
29. Always use this Digital Air Fryer with a power outlet of the voltage (A.C. only) marked on the back of the Digital Air Fryer.
30. Do not use the Digital Air Fryer for any purpose other than its intended use.
31. Do not place your Digital Air Fryer on or near a hot gas flame, electric element, heated oven or any hot surface.
32. Do not place the Digital Air Fryer on top of any other appliance.
33. Do not allow the power cord of this Digital Air Fryer to hang over the edge of a table or benchtop.
34. Keep liquids away from the Digital Air Fryer.
35. Do not fill the cooking basket past the max level indicated on the basket.
36. Do not place anything on top of the Digital Air Fryer.
37. Ensure the appliance is placed on a horizontal, even and stable surface.
38. Westinghouse recommends the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your Digital Air Fryer.
39. Do not immerse the appliance in water or any other liquid.
39. This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

# ELECTRICAL REQUIREMENTS


## POWER SUPPLY CORD

1. Do not attempt to modify the power cord or plug in any way.
2. A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
3. If the power supply cord is too short, do not use an extension cord. Have a qualified electrician or serviceman install an outlet near the appliance.

**NOTE:** Neither Westinghouse nor the retailer can accept any liability for damage to the product or personal injury resulting due to failure to observe the electrical connection procedures.

# INSTALLATION GUIDE

1. Carefully unpack your Digital Air Fryer.
2. Carefully remove packaging around the Digital Air Fryer and power cord. Do not remove warning labels.
3. Wash cooking basket and drip tray in warm soapy water and allow to dry before use.

 **DANGER:** Do not under any circumstances immerse the Digital Air Fryer, mains cord or mains plug in water or any other liquid.

## PARTS AND FEATURES



1. Digital Control Panel
2. Basket.
3. Basket handle

4. Drip tray (in the base of the basket).
5. Outlet air vent (back of unit).

## DIGITAL CONTROL PANEL




1. Pre-Set Cooking Indicators
2. Menu Button (changes cooking pre-set)
3. Temperature Up Button
4. Temperature Down Button
5. Operation Indicator Light


6. Time & Temperature Display
7. Cook Time Up Button
8. Cook Time Down Button
9. Power Button

## DIGITAL AIR FRYER OPERATION

1. Before first use, the basket and drip tray must be cleaned. Wash with hot water and mild detergent, rinse with fresh water and dry thoroughly. Do not use abrasive cleaning products or abrasive sponges when cleaning.
2. We recommend the unit complete a 20 minute cycle without any food present to disburse any initial burn off smells. Follow the guide below for this process.
  - i) Ensure unit is unplugged from wall power outlet.
  - ii) Insert drip tray and basket back into the Digital Air Fryer after cleaning process.
  - iv) Plug the power cord into the wall power outlet and turn on.
  - v) Press the power button. The default time will show 15 minutes and default temperature 180°C. Using the temp and time adjustment buttons, adjust the temperature and time buttons to show 20 minutes and 200°C. Press the power button to begin the cycle. Once completed, your Air Fryer is ready for use.

 **WARNING:** Please exercise caution when removing the basket and drip tray as it will be very hot.

3. Remove basket and drip tray from your Digital Air Fryer by gripping the basket handle and pulling in an outward motion.
4. Release basket from drip tray by pressing the release button.
5. Place your ingredients into the basket.
6. Put the basket back into the drip tray and ensure it is locked into position. The basket should click into place.
5. Slide the basket and drip tray back into the Digital Air Fryer and push in an inwards direction until closed.
6. Press the menu button repeatedly until the desired menu function is selected or select the temperature and time manually if preferred.
7. Determine the required preparation time for the food via the cooking temperatures and times page and press the on/off button to begin cooking. The Digital Air Fryer will now begin the cooking cycle.
8. The cycle may need to be interrupted during cycle for turning or agitation of ingredients. Refer cooking temperatures and times as to when to interrupt the cycle, slowly pull the basket handle outwards and keep clear of steam released from Appliance. The Digital Air Fryer will automatically cease operation. Place the basket and drip tray onto a heat proof surface before attempting to turn or agitate the ingredients. Reinsert basket and drip tray into the Air Fryer to resume operation.
9. Once the time cycle has been completed, remove the basket and drip tray using the basket handle. Do not press the release button or use the button slide guard when releasing the basket and drip tray from the Air Fryer.









 **WARNING:** Use caution removing the basket and drip tray as hot steam and air will expel from the Digital Air Fryer.

## COOKING TEMPERATURE AND TIMES

(Please use only as a guide and adjust to your individual tastes and preferences.)

ITEM	MAX	TIME	TEMP	ACTIONS	NOTES
Chicken Breast	500g	20-25min	180°C	Turn Over	
Chicken Nuggets (Frozen)	400g	10-15min	200°C	Shake or Agitate	
Chicken Drumsticks	500g	20-25min	180°C	Turn Over	
Fish Fingers (Frozen)	400g	10-15min	200°C	Shake or Agitate	
Hamburger Patties	500g	10-15min	180°C	Turn Over	
Potato Gems	600g	20-25min	180°C	Shake or Agitate	Add 1/2 tbsp of oil
Pork Chops	500g	15-20min	180°C	Turn Over	
Potato Wedges (Oven Ready)	600g	20-25min	180°C	Shake or Agitate	Add 1/2 tbsp of oil
Sausage Rolls (Oven Ready)	400g	15-20min	200°C	Turn Over	
Spring Rolls (Oven Ready)	400g	10-15min	200°C	Shake or Agitate	Add 1/2 tbsp of oil
Beef Steak	500g	8-12min	180°C	Turn Over	
Thick Frozen Fries (Oven ready)	600g	15-20min	200°C	Shake or Agitate	Add 1/2 tbsp of oil
Thin Frozen Fries (Oven ready)	600g	10-15min	200°C	Shake or Agitate	Add 1/2 tbsp of oil

## MENU PRESETS

							
FRIES	RIBS	SHRIMP	BAKE	CHICKEN	STEAK	FISH	KEEP WARM
TIME							
20 MINS	15 MINS	20 MINS	40 MINS	25 MINS	25 MINS	20 MINS	120 MINS
TEMPERATURE							
200°C	180°C	160°C	160°C	180°C	160°C	180°C	CYCLE TEMP



# RECIPES

## SPICY FRIES

### INGREDIENTS

4pcs potatoes (600g)  
2 tsp oil  
1/2 tsp chicken salt  
1/2 tsp ground pepper  
1/2 tsp onion powder  
1/2 tsp red chilli powder

### STEPS

1. Peel potatoes and cut into strips.
2. Soak potato strips in hot water for 20 minutes.
3. Remove strips from water and pat dry with paper towel.
4. In a separate bowl, mix the salt, pepper, oil, onion powder and chilli powder.
5. Coat the strips with the above mixture evenly.
6. Set the air fryer temperature to 180°C and the timer to 5 minutes to preheat.
7. Place potato strips into the air fryer basket evenly and place the basket back to the air fryer. Select the fries menu function to begin cooking. Add time as necessary until the fries become golden brown. Agitate the fries every 10 minutes to ensure even cooking.



## CHICKEN WINGS

### INGREDIENTS

Chicken wings (500g)  
1 tbsp olive oil  
1/2 tsp garlic powder  
1/4 tsp salt  
1/4 tsp ground pepper  
1/2 tsp smoked paprika powder

### STEPS

1. Rinse chicken wings with running water then pat dry with paper towel and set aside.
2. In a separate bowl, mix the salt, pepper, oil, garlic powder and smoked paprika powder.
3. Add the chicken wings to the bowl containing the mixture above and toss until the wings are evenly coated with the mixture. Allow to sit for 20 minutes to marinate.
5. Set the air fryer temperature to 180°C and the timer to 5 minutes to preheat.
6. Place chicken wings into the air fryer basket evenly and place the basket back to the air fryer. Select the chicken menu function to begin cooking. Add time as necessary until the wings become golden brown. Agitate the wings every 10 minutes to ensure even cooking.



# RECIPES

## FRIED CHICKEN NUGGETS

### INGREDIENTS

500g chicken breast  
Cooking oil spray  
1 cup flour  
1/2 tsp ground pepper  
1/2 tsp salt  
3 eggs  
100g breadcrumbs

### STEPS

1. Slice chicken breast into 1.5cm thick strips then cut to desired shape.
2. In a large bowl, whisk the eggs, salt and pepper together.
3. In a shallow dish combine the flour and breadcrumbs.
4. Dip each piece of chicken into the egg mixture then into the flour and breadcrumb mixture to coat each chicken piece. Set each piece aside on a plate with a light coating of flour to avoid the chicken pieces sticking to the plate.
5. Spray the air fryer basket and each chicken strip with cooking oil then place the chicken strips into the air fryer basket evenly and place the basket back into the air fryer.
6. Select the chicken menu function to begin cooking. Add time as necessary until the chicken becomes golden brown. Agitate or turn every 10 minutes to ensure even cooking.



## LAMB CHOPS

### INGREDIENTS

500g lamb chops  
2 tbsp olive oil  
1 tsp soy sauce  
1 dash brandy  
1/2 tsp ground pepper

### STEPS

1. Rinse lamb chops with running water then pat dry with paper towel and set aside.
2. In a separate bowl, mix the soy sauce, oil, pepper and brandy.
3. Add the lamb chops to the bowl containing the mixture above and toss until the chops are evenly coated with the mixture. Allow to sit for 20 minutes to marinate.
5. Set the air fryer temperature to 180°C and the timer to 5 minutes to preheat.
6. Place the chops into the air fryer basket evenly and place the basket back to the air fryer. Select the ribs menu function to begin cooking. Add time or repeat the function as necessary until the desired taste is achieved.



# RECIPES

## FRIED LAMB KEBABS

### INGREDIENTS

500g diced lamb  
1 Onion finely diced  
1 egg  
1/2 tsp cumin powder  
1/2 tsp chilli powder  
1/2 tsp salt  
2 teaspoons oil

### STEPS

1. Dice the lamb into 2cm thick pieces.
2. In a large bowl, whisk the egg, salt, onion, cumin, chilli powder and oil together.
3. Place the diced lamb into the whisked solution above and allow to marinate for 20 minutes.
4. Remove the lamb from the marinade solution and place onto skewer sticks (20cm max).
5. Set the air fryer temperature to 180°C and the timer to 5 minutes to preheat.
6. Place skewer sticks into the air fryer basket evenly and place the basket back to the air fryer.
7. Select the steak menu function to begin cooking. Add time as necessary until the lamb becomes golden brown. Turn the skewers every 10 minutes to ensure even cooking.



## FRIED PORK CHOPS

### INGREDIENTS

500g pork chops  
2 eggs  
1/2 tsp ginger powder  
1/2 tsp garlic powder  
1/2 tsp chicken stock powder  
1/2 teaspoon soy sauce  
1 teaspoon oil

### STEPS

1. Rinse pork chops with running water then pat dry with paper towel and set aside.
2. In a separate bowl, whisk the eggs, ginger, powder, garlic powder, chicken stock powder, soy sauce and oil.
3. Add the pork chops to the bowl containing the mixture above and toss until the chops are evenly coated with the mixture. Allow to sit for 20 minutes to marinate.
4. Set the air fryer temperature to 180°C and the timer to 5 minutes to preheat.
5. Place the chops into the air fryer basket evenly and place the basket back to the air fryer.
6. Select the chicken menu function to begin cooking. Add time or repeat the function as necessary until the desired taste is achieved.



# RECIPES

## FRIED CALAMARI

### INGREDIENTS

500g fresh calamari rings  
Cooking oil spray  
1/4 cup milk  
1/2 tsp ground pepper  
1/2 tsp salt  
1 egg  
1/2 cup flour  
200g breadcrumbs



### STEPS

1. Wash the calamari rings with running water and pat dry.
2. In a large bowl, whisk the eggs, milk, salt and pepper together.
3. In a second bowl, add the flour and in a third bowl add the breadcrumbs.
4. Dip each piece of calamari ring into flour, then into the egg mixture then into the breadcrumbs. Spray a dinner plate with cooking oil spray and place the rings onto the plate once coated. Ensure they are spaced apart to avoid sticking together.
5. Set the air fryer temperature to 180°C and the timer to 5 minutes to preheat.
6. Spray the air fryer basket and each calamari ring with cooking oil then place the calamari rings into the air fryer basket evenly and place the basket back into the air fryer.
6. Select the ribs menu function to begin cooking. Add time as necessary until the calamari rings become golden brown. Agitate or turn every 5 minutes to ensure even cooking.

## SPICY PRAWNS

### INGREDIENTS

10-15 large fresh prawns (room temperature)  
2 tbsp olive oil  
1 tsp minced garlic  
1 tsp black pepper  
1 tsp chilli powder



### STEPS

1. Rinse prawns with running water then pat dry with paper towel and set aside.
2. In a large bowl, mix the olive oil, minced garlic, black pepper and chilli powder.
3. Add the prawns to the bowl containing the mixture above and toss until the prawns are evenly coated with the mixture.
5. Set the air fryer temperature to 180°C and the timer to 5 minutes to preheat.
6. Place the prawns into the air fryer basket evenly and place the basket back into the air fryer. Select the shrimp menu function to begin cooking. Add time or repeat the function as necessary until the desired taste is achieved. Agitate or turn every 5 minutes to ensure even cooking.



## RECIPES

### FRIED DUMPLINGS (STORE BOUGHT)

#### INGREDIENTS

10 dumplings (room temperature)  
Cooking oil spray

#### STEPS

1. Spray a dinner plate with cooking oil spray and place the dumplings onto the plate once coated.
2. Spray the dumplings with cooking oil spray evenly.
3. Set the air fryer temperature to 180°C and the timer to 5 minutes to preheat.
4. Place the dumplings into the air fryer basket evenly and place the basket back into the air fryer.
5. Select the ribs menu function to begin cooking. Add time as necessary until the dumplings become golden brown on top. Agitate or turn every 5 minutes to ensure even cooking.



### CHOCOLATE CAKE (20CM CAKE TIN REQUIRED)

#### INGREDIENTS

1 & 1/2 cups flour  
3/4 cup sugar  
3 tbsp cocoa powder  
1/2 tsp salt  
1 cup milk  
1/4 cup canola oil  
1 tsp baking soda  
1 tsp vanilla essence  
Cooking oil spray

#### STEPS

1. In a large bowl, add the flour, sugar, cocoa powder, salt, milk, canola oil, baking soda and vanilla essence.
2. Mix the above ingredients thoroughly until a smooth consistency is achieved and all lumps have disappeared. \*Hint\* Using an electric hand mixer for this process is ideal.
3. Spray the inside of the 20cm cake tin with the cooking oil spray. Be sure to coat evenly and completely.
4. Set the air fryer temperature to 180°C and the timer to 5 minutes to preheat.
5. Pour the mixed ingredients into the cake tin and place the tin into the basket of the air fryer. Reinsert the basket back into the air fryer.
6. Select the bake menu function to begin cooking. Add time as necessary and check to see if the cake is cooked through with a butter knife or skewer (insert into the cake, if it comes out clean, the cake is cooked) .



## CLEANING & CARE

**⚠ CAUTION:** Allow 30 minutes to cool down after cooking before handling or cleaning.

### CLEANING:

1. **⚠ WARNING:** Do not under any circumstances immerse the power cord, mains plug or Digital Air Fryer body in water or any other liquid.
2. Ensure unit is unplugged from wall power switch before attempting to clean.
3. Do not use harsh or abrasive cleaning agents. The outside surface may be wiped clean with a soft, damp cloth and dried thoroughly. If necessary, a mild dishwashing detergent may be applied to the cloth but not directly applied to the Digital Air Fryer.
4. Soaking the basket and drip tray in soapy water will assist in the removal of sticky or tough to remove substances. Do not immerse the basket handle.
5. When washing, non-abrasive cloths and plastic bristle kitchen brushes may be used to remove stubborn food particles from the basket and drip tray. Do not use abrasive cloths and cleaning materials as they will damage the surface.
6. Do not place the basket or drip tray into a dishwasher. They are not dishwasher safe.
7. Ensure all items are dried thoroughly after cleaning and placed back into the Digital Air Fryer for storage.
8. Store in a dry place away from steam and humidity where possible.

## TROUBLESHOOTING

### BEFORE CALLING FOR SERVICE

If the Digital Air Fryer fails to operate:

1. Check to make sure the appliance is plugged in correctly and securely. If it is not, remove the plug from the outlet, wait 10 seconds and plug it back in securely.
2. Check for a blown or tripped circuit breaker in your home. If these seem to be working correctly, test another appliance in the same outlet to ensure the outlet is working correctly.

**IF NONE OF THE ABOVE SOLVES THE PROBLEM, DO NOT TRY TO ADJUST OR REPAIR THE DIGITAL AIR FRYER YOURSELF.**

### CUSTOMER SERVICE

In the event you believe your Digital Air Fryer to be defective, please return it along with your sales receipt to the place of purchase for resolution.

For any enquiries, please call our service center on: Tel: 1300 883 109  
Mon-Fri 8:00am - 5:00pm WST

### TROUBLESHOOTING

Troubleshoot your problem by using the chart. If the Digital Air Fryer still does not operate correctly, it may be defective.

<b>TROUBLE</b>	<b>POSSIBLE CAUSE</b>	<b>POSSIBLE REMEDY</b>
Digital Air Fryer does not turn on.	Digital Air Fryer is not plugged in.	Check that appliance is plugged into a working power outlet and turned on.
Digital Air Fryer does not turn on.	Basket & drip tray not inserted properly.	Remove basket, check for obstructions then re-insert basket and drip tray. The Digital Air Fryer will start automatically.
Foods have not cooked properly.	Too much in the basket.	Remove excess foods from basket and try with smaller batches.
Foods have not cooked properly.	Temperature set too low or timer not set for correct amount of time.	Check temperature and times page for temperature and time setting. Set temperature and timer to correct settings.
Foods have cooked unevenly.	Turning / agitation during the cooking cycle not completed.	Foods that lay across one another (eg. Fries) need to be turned or agitated during cooking cycle. Interrupt cycle half way through cycle, remove basket and turn / agitate foods
Foods are not crispy when they come out of the Digital Air Fryer.	Foods were not oven ready or were made to be cooked in a traditional deep fryer.	Use oven ready foods or lightly brush some oil onto the foods prior to cooking. For best results, mix ingredients with ½ tbsp. oil in a mixing bowl prior to cooking.
Basket will not fit back into Digital Air Fryer.	Too much food in basket	Do not fill basket past the max indicator on the basket. Remove some food from basket and try again.
Basket will not fit back into Digital Air Fryer.	Obstruction.	Remove basket and drip tray from Digital Air Fryer, check for obstructions and try again.
White smoke coming from appliance.	Foods oily or greasy.	Very oily or greasy foods drip excessive amounts of oil and fats onto the oil catch tray which may heat up and burn off. This is considered normal. Ensure drip tray is cleaned after each use.

## LIMITED WARRANTY

1. Nothing in this warranty affects the Consumer's rights under the Australian Consumer Law. The benefits to the Consumer under this Warranty are in addition to the rights and remedies of the buyer under any Consumer Guarantees. The Australian Consumer Law requires that we confirm that:  

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.
2. Subject to Clause 1, the Seller warrants that Westinghouse branded products will be free of manufacturing defects and will perform to the Seller's specifications subject to the following clauses.
3. The benefit of this Warranty extends only to the owner of the property in which the Products manufactured or supplied by the Seller are installed and used by the owner for the duration of the Warranty Period.
4. The Warranty commences on the date of the purchase of the product and continues for the benefit of the Owner for the Warranty Period. If within the Warranty Period a manufacturing defect is discovered in the Product, or the Product fails to perform to the Seller's specifications as a result of some defect in material or workmanship in the Product, then the Seller will at its own discretion:
  - a.) Repair or replace the Product at the cost of the Seller, including but not limited to labour and travel costs. Goods repaired or replaced under this Warranty will be warranted for the remaining period of the Warranty.
  - b.) Refund the purchase price paid by the consumer.
5. The Warranty does not apply to Product that :
  - a.) Has failed due to excessive wear and tear beyond what is considered to be reasonable.
  - b.) Has been misused or neglected.
  - c.) Has been damaged accidentally or by acts of God including fire and flooding.
  - d.) Has been used or operated contrary to operating or maintenance instructions.
  - e.) Has been damaged by the Consumer or a third party authorised to act for the consumer in transit from the Sellers store to the Consumer.
6. In order to make a claim under the Warranty, the Owner must, where possible return the goods to the Seller's store at the Owner's cost. Proof of purchase must be supplied in all cases.
7. The seller will examine any returned Products and if the Seller determines that there is an apparent defect through no fault of the Owner, the Seller will:
  - a.) Make note of the Owner's contact details including the Owner's telephone number which the owner can be contacted during business hours, postal address and e-mail address.



- b.) Make note of the defects reported by the Owner.
  - c.) Take back the defective goods from the owner and determine within a reasonable time through dialogue with the Seller whether the goods are defective.
  - d.) Advise the owner within a reasonable time frame whether it accepts or rejects the Product claim.
  - e.) If the Seller accepts the return of the Product, the Seller must arrange to have
    - i) The Product repaired or,
    - ii) Replace the damaged or faulty Product or,
    - iii) Refund the purchase price.
8. The Seller will not accept any returned Product which has not been returned strictly in accordance with this Warranty.
9. For the purpose of this Warranty:
- a.) Australian Consumer Law means the law as set out in Schedule 2 of the Competition and Consumer Act 2010 (Cth).
  - b.) Consumer means the Purchaser of goods from the seller.
  - c.) Consumer means a Consumer as that term is set out in section 3 of the Australian Consumer Law.
  - d.) Consumer Guarantees means the guarantees under the Australian Consumer Law.
  - e.) Implied terms means any guarantees, conditions, warranties or other terms implied by any Australian Commonwealth, State or Territory laws, (excluding the Australian Consumer Law) or the law of any other jurisdiction.
  - f.) Owner has the meaning set out in clause 3.
  - g.) Warranty means this warranty.
  - h.) Product means the Product/s bought by the Owner from the Seller that fall under this warranty.
  - i.) Warranty Period means:
    - i) In relation to Cast Iron Cookware: 3 Year Limited Warranty.
    - ii) In relation to Non-Stick Cookware: 3 Year Limited Warranty
    - iii) In relation to Cooking Utensils: 3 Year Limited Warranty
    - iv) In relation to Knives/Knife Block Sets: 3 Year Limited Warranty
    - v) In relation to Stainless Steel Cookware: 10 Year Limited Warranty
    - vi) In relation to Chopping boards: 1 Year Limited Warranty
    - vii) In relation to Small Appliances: 1 Year Limited Warranty



# Westinghouse

[www.westinghousesmallappliances.com.au](http://www.westinghousesmallappliances.com.au)

**CUSTOMER SERVICE - AU: 1300 883 109**  
[info@westinghousesmallappliances.com.au](mailto:info@westinghousesmallappliances.com.au)

**CUSTOMER SERVICE - NZ: 0508 776 546**  
[info@westinghousesmallappliances.co.nz](mailto:info@westinghousesmallappliances.co.nz)

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11 Tamara Drive, Cockburn Central, WA 6164  
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