

GEORGE FOREMAN®



FLEXE GRILL - MEDIUM GFOG1000

Instructions & Warranty

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GFOG1000_IB_FA_210521 Part No. T22-9002344



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed.

1. To protect against electrical hazards do not immerse the power cord, plug or grill in water or any other liquid.
2. Do not use in the bathroom or near any source of water. Do not use outdoors.
3. Always use the appliances handles as some parts will be hot. The temperature of accessible surfaces/parts may become very hot when the appliance is operating and will remain hot for some time after the appliance has been switched off..
4. Do not touch the hot cooking surfaces.
5. 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.
6. Always turn off and unplug from the power outlet before cleaning the appliance.
7. To disconnect, turn off the wall power outlet, then grasp the plug and remove from wall power socket. Never pull by the cord.
8. Do not operate this appliance with a damaged cord or plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer service for replacement, examination, repair or adjustment.
9. There are no user serviceable parts. If the power cord or appliance is damaged, it must be replaced or repaired by the manufacturer or similarly qualified person in order to avoid a hazard.
10. Do not use on an inclined plane or unstable surface.
11. Do not move the appliance when in use.
12. Do not cover the appliance when in use.
13. Always take care when removing food after cooking as it is hot.
14. Food may burn. Always monitor when using this appliance.
15. Do not use the appliance near or below any curtains or other combustible materials.
16. Keep the appliance and the power cord away from the edge of tables or countertops and out of reach of children and persons with disabilities.
17. Do not cook food wrapped in plastic film or polythene bags. It will cause a fire hazard.
18. Always clean the appliance after use.
19. Follow the instructions when cleaning this appliance.
20. Do not place on or near any heat sources.
21. Do not leave the appliance unattended when in use.
22. Do not use appliance for other than its intended purpose.
23. This appliance is not a toy. Children should be supervised to ensure they do not play with the appliance.
24. This appliance is not intended to be operated by means of an external timer or separate remote control system.
25. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.



26. This appliance is intended to be used in household and similar applications such as:
- staff kitchen areas in shops, offices and other working environments;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast environments;
 - farm houses.



HOT SURFACE:

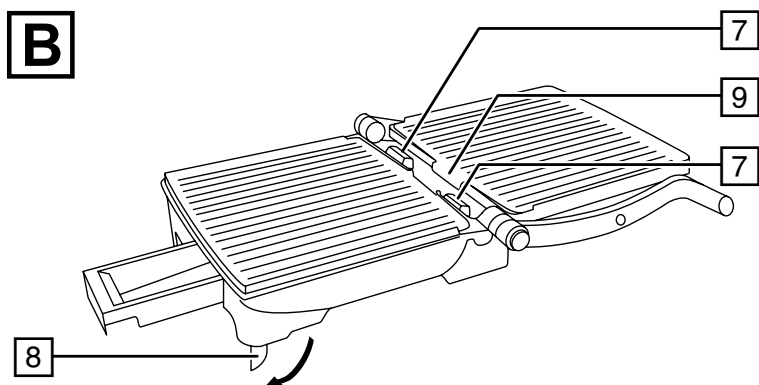
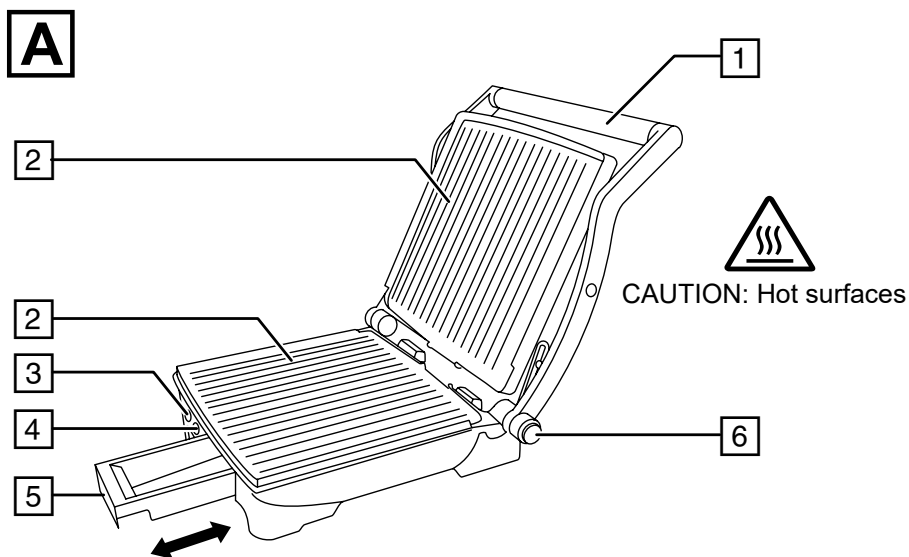
This symbol indicates that surfaces of the appliance may be hot and care should be taken to avoid possible burns.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

Congratulations on the purchase of your George Foreman Grill. Each unit is manufactured to ensure safety and reliability. Before using the appliance for the first time, please read the instruction book carefully and keep it for future reference. Pass it on if you pass on the appliance.

When using electrical appliances, basic safety precautions should always be followed.



PARTS

A. Grill/panini mode

B. Griddle/barbecue mode

1. Handle

2. Grill plates

3. Power light (red)

4. Thermostat light (green)

5. Drip tray

6. Release button

7. Stabilisers

8. Foot

9. Spillways

BEFORE USING FOR THE FIRST TIME

Wipe the grill plates with a damp cloth.

Your grill may smoke a little the first time you use it. This is normal and will soon disappear.

USING YOUR GRILL

- Sit your grill on a stable, level, heat-resistant surface, away from cupboards, curtains, etc.
 - Check that the drip tray is fully pushed in – the rear should sit beneath both spillways. The drip tray will collect any fat or juices that run off the plates during cooking.
1. Put the plug into the power socket.
 2. The power light will come on as long as the appliance is connected to the electricity supply. The grill plates will now start heating up.
 3. The thermostat light will come on when the appliance reaches working temperature.
 4. It will then cycle on and off as the thermostat operates to maintain the temperature.
 5. When the thermostat light comes on, open the grill.
 6. Lay the food on the bottom grill plate with a spatula or tongs, not fingers.
 7. Close the grill. The hinge is articulated to cope with thick or oddly shaped foods. The grill plates should be roughly parallel, to avoid uneven cooking.
 8. Check that the food is cooked. If you're in any doubt, cook it a bit more.

NOTE: Use wooden or plastic utensils to prevent damage to the plates. Do not use metal utensils.

9. When you have finished cooking unplug your grill.

MORE?

- When necessary, put on an oven glove, slide the drip tray out from under the bottom plate and empty the drip tray into a heatproof bowl. Wipe it with kitchen paper then replace it in the rails under the front of the grill.
- Push it in – the rear should sit beneath both spillways.

GRIDDLE/BARBECUE

You may open the grill up for use as a griddle or barbecue.

To go to the griddle position:

1. Move the handle forward till the plates are less than 90 degrees apart
2. Press the release button, and hold it in
3. Pull the handle back, till the grill is fully open
4. Check that the front of the top plate doesn't catch on the end of the stabilisers
5. If it does, close it slightly, push the top of the plate with an oven glove, and open it again
6. Let the release button go
7. Lift the front of the grill, and flip the extendible feet out, to level the bottom grill plate.

To close the griddle, lift the handle till the plates are less than 90 degrees apart.

You can then close it fully, or open it again in grilling mode.

Lift the front of the grill, and rotate the extendible feet into the grill, to restore the slope to the bottom grill plate.

CARE AND MAINTENANCE

General Cleaning

- Wipe the outside surfaces of the appliance with a clean damp cloth.
- Wash the drip tray in warm soapy water or in the top rack of the dishwasher.

Grill Plates

- Don't use harsh or abrasive cleaners, solvents, scourers, wire wool, or soap pads.
- Where the top and bottom plates make contact, the non-stick surfaces may show signs of wear. This is purely cosmetic, and will not affect the operation of the grill.

There are two ways you can clean the grill plates:

While The Plates Are Still Hot

- Unplug your grill.
- Wear appropriate protection such as oven gloves or similar, and use extreme care while wiping the hot plates.
- Using a piece of folded kitchen paper or damp cloth, wipe the plates in one continuous motion from the back to the front.

When The Plates Are Cold

- Unplug your grill and let it cool completely.
- Wipe the plates with a damp cloth or sponge. Use a paper towel with a dab of cooking oil to remove stubborn stains.

STORING

- This grill may be stood vertically (on the hinged side) for storage.

RECYCLING

Legislation in some localities mandates that e-waste (anything with a plug, battery or cord) is disposed of through controlled recycling facilities and must not be disposed of in general household waste. For more information about recycling of electrical and battery operated appliances, please contact your local council or your local household waste disposal service.

COOKING TIMES AND FOOD SAFETY

Use these times purely as a guide. They're for fresh or fully defrosted food. When cooking frozen foods, add 2-3 minutes for seafood, and 3-6 minutes for meat and poultry, depending on the thickness and density of the food. You'll need to experiment to find the optimal times and positions which suit your favorite foods and food combinations.

When cooking pre-packed foods, follow any guidelines on the package or label.

- Check food is cooked through before serving. If in doubt, cook it a bit more.
- Cook poultry, pork, burgers, etc., until the juices run clear. Cook fish, prawns, etc., until the flesh is opaque throughout.

BEEF	MIN	SANDWICHES	MIN
fillet	5-7	cheese	2-3
loin steak	7-8	ham (cooked)	5-6
burger, 50g	5-6	roast beef (cooked)	6-7
burger, 100g	7-8	sausage (cooked)	6-7
kebabs, 25mm cube	7-8	turkey (cooked)	6-7
round steak	5-7	SNACKS	
sausages (thin)	5-6	hot dogs	2-3
sausages (thick)	7-8	quesadillas	2-3
sirloin	7-9	tacos, meat filling	6-8
T-Bone	8-9	CHICKEN/TURKEY	
LAMB		chicken breast pieces	5-7
kebabs, 25mm cube	7-8	burger, 50g, fresh/frozen	4/5
minced	6-7	burger, 100g, fresh/frozen	5/6
loin chops	4-6	kebabs, 25mm cube	7-8
SEAFOOD		thighs (chicken)	5-7
Flounder steak, 12-25mm	6-8	minced	7-8
kebabs, 25mm cube	4-6	turkey breast, thin sliced	3-4
prawn	1-2	VEGETABLES	
red snapper fillet	3-5	asparagus	3-4
salmon fillet	3-4	carrots, sliced	5-7
salmon steak, 12-25mm	6-8	eggplant, slice/cube	8-9
scallops	4-6	onions, thin slice	5-6
Cod fillet	3-5	capsicums, thin slice	6-8
swordfish steak, 12-25mm	6-9	capsicums, grill then skin	2-3
tuna steak, 12-25mm	6-8	whole capsicums brushed with oil	8

PORK		potatoes, slice/cube	7-9
chops, 12mm	5-6	squash, slice/cube	6-8
		FRUIT	
kebabs, 25mm cube	7-8	apple, halve/slice	6-8
minced	7-8	bananas, slice lengthwise	3-4
sausages (thin)	5-6	nectarines, halve/slice	3-5
sausages (thick)	7-8	peaches, halve/slice	3-5
tenderloin, 12mm	4-6	pineapple, slice	3-7

CHICKEN TANDOORI WITH YOGURT MARINADE

INGREDIENTS

Serves 4

2 boneless, skinless chicken breasts
200-250g plain low-fat yogurt
1 tbsp lemon juice
2 tsp paprika
2 garlic cloves, minced
½ tsp ground ginger
½ tsp cumin
½ tsp cayenne pepper
½ tsp cinnamon

1. Use a lidded casserole dish big enough to hold everything.
2. Mix the yogurt, lemon juice, paprika, garlic, ginger, cumin, cayenne and cinnamon in the dish.
3. Cut each chicken breast into two, add them to the dish, and turn till they're well coated.
4. Cover and refrigerate for 1-8 hours, turning at least every hour.
5. Grill the chicken till it's cooked through (5-7 minutes). Discard the marinade.

WHOLEGRAIN PANINI WITH FETA, RED ONIONS AND RED PEPPER

INGREDIENTS

Serves 1

2 thick slices wholegrain or wholewheat bread
50g reduced fat feta cheese
½ red onion, cut into thin strips
½ red capsicum, cut into strips
2 tbsp balsamic vinegar
½ tsp fresh ground black pepper

1. Mix the onion, red capsicum, balsamic vinegar and black pepper in a bowl.
2. Spoon the mixture on to the grill, cook till softened (1-2 minutes), and lay it on a slice of bread.
3. Tear the feta, sprinkle over the mixture, and top with the other slice of bread.
4. Clean the grill, then grill the panini for 2-3 minutes. Serve with a watercress and tomato salad.

THE ORIGINAL BURGER

INGREDIENTS

Serves 4

500g lean minced beef
1 tbsp Worcestershire sauce
1 tsp black pepper
1 red onion
4 wholegrain burger buns
tomato, lettuce, dill pickles,
etc. to garnish

1. Combine the mince, Worcestershire sauce and pepper, and shape into 4 burgers.
2. Slice the onion into 12mm/½" thick slices.
3. Grill the burgers for 4 minutes, top each with an onion slice, then grill for 3-4 minutes more.
4. Serve the burgers on the buns with your choice of garnish (tomato, lettuce, dill pickles, etc.).

QUICK AND EASY GRILLED BANANAS

INGREDIENTS

Serves 2

2 bananas, peeled
2 tbsp walnuts, finely
chopped
2 tbsp sugar
½ tsp cinnamon

1. Mix the walnuts, sugar and cinnamon in a bowl.
2. Split the bananas lengthwise, then across their width.
3. Lay the bananas on the grill, flat sides uppermost, and spoon the mixture on top of them.
4. Grill till the bananas are warm and the cinnamon and walnuts are slightly glazed (3-4 minutes).

HERBED CHICKEN AND MUSHROOM KEBABS

INGREDIENTS

Serves 4

2 boneless, skinless chicken breasts

500g fresh whole mushrooms

1 tsp dried rosemary

1 tbsp dried parsley

½ tsp dried thyme

¼ cup lemon juice

2 tbsp white vinegar

½ cup nonfat chicken broth

1 tsp black pepper

8 wooden skewers, soak in water, pat dry

1. Use a lidded casserole dish big enough to hold the chicken, mushrooms and marinade.
2. Mix the rosemary, parsley, thyme, juice, vinegar, broth, salt and pepper in the dish.
3. Cut the chicken into 25mm/1" cubes, add to the dish, and turn till they're well coated.
4. Add the mushrooms and turn gently.
5. Cover and refrigerate for 4-12 hours, turning occasionally.
6. Thread the chicken and mushrooms on the skewers, and grill till cooked through (5-7 minutes). Discard the marinade.

MEDITERRANEAN BEEF AND VEGETABLE GRILL

INGREDIENTS

Serves 4

500g hindquarter flank steak

1 small zucchini, cut into 8 pieces

1 small tomato, cut into 8 pieces

1 small onion, cut into 8 pieces

1 green capsicum, cut into 8 pieces

1 tbsp balsamic vinegar

1 tsp fresh ground black pepper

1 tsp garlic granules

8 wooden skewers, soak in water, pat dry

1. Mix the vinegar, pepper and garlic granules in a bowl.
2. Freeze the steak for 30 minutes, then cut it into thin strips, across the grain. Discard any fat.
3. Thread the steak on 4 skewers, and the tomato and vegetables on the other 4.
4. Grill the steak skewers for 4 minutes, then add the vegetable skewers to the grill.
5. Sprinkle the skewers with the vinegar, pepper and garlic mixture, and grill for 3-4 minutes more.

CREAMY CHEESY CHICKEN PARCELS WITH HIDDEN GREEN STUFF

INGREDIENTS

Serves 2

*1 lean skinless chicken
breast*

2 flour tortilla wraps

*75-100g reduced fat cream
cheese*

*100g fresh baby spinach
leaves*

1 tsp mustard powder

1 tsp grated nutmeg

1 tsp pepper

1. Grill the chicken till it's cooked through (6-8 minutes).
2. Remove it from the grill, let it cool, and cut it into strips.
3. Wash and dry the spinach, wilt the leaves on the grill for 20-30 seconds, remove, and dry with kitchen paper.
4. Mix the cream cheese and spinach in a bowl, then fold in the chicken strips.
5. Spoon the mixture into the centre of the tortilla wraps, fold one end of each wrap over, roll the wraps up, and warm the filled wraps on the grill for 2-3 minutes.

HEALTHY PIZZA PITTA POCKETS

INGREDIENTS

Serves 2

*2 slices lean ham or turkey
(cooked)*

50g reduced fat mozzarella

2 wholemeal pitta breads

2 tomatoes, thinly sliced

2 mushrooms, thinly sliced

¼ small onion, thinly sliced

1 tbsp sweetcorn

¼ green capsicum, diced

1 tbsp tomato purée

1 tsp olive oil

1 tsp dried mixed herbs

1. Slit open each pitta bread to form pockets, and spread the tomato purée inside each pocket.
2. Cut the ham/turkey into strips, turn them in a bowl with the other ingredients, rest for half an hour to rehydrate the herbs, then fill the pitta pockets and grill for 3-5 minutes.

SMOKED MACKEREL PANINI WITH TOMATOES AND CRÈME FRAICHE

INGREDIENTS

Serves 1

2 small cooked smoked mackerel fillets
2 thick slices wholegrain/wholewheat
4 cherry tomatoes, halved
1 large handful watercress

Dressing

2 tbsp reduced fat sour cream
½ tsp lemon zest, grated
squeeze lemon juice
1 tsp black pepper

1. Mix the dressing ingredients and refrigerate.
2. Flake the mackerel on a slice of bread, top with tomatoes and watercress, then the other slice, cook for 2-3 minutes, add the dressing, and serve.

WARM ASIAN-STYLE NOODLE AND TOFU SALAD

INGREDIENTS

Serves 2

60g buckwheat or soba noodles
250g pre-cooked tofu, drain and cube
1 carrot, peeled and grated into strips
1 head pak choi, shredded
½ zucchini, cut into long strips
½ red onion, cut into strips
small handful fresh coriander leaves, torn

Marinade

1 garlic clove, crushed
1 red chilli, de-seeded, finely chopped
2 tbsp reduced sodium soy sauce
1 tsp sweet chilli dipping sauce
1 tsp sesame oil
juice of ½ lime

1. Remove the sausage skins.
2. Mix the sausagemeat, marjoram, thyme, parsley, and pepper in a bowl.
3. Cut each tenderloin in two, then cut a slit sideways into each piece to make a pocket.
4. Stuff the pockets with the mixture, and fasten the edges with cocktail sticks.
5. Grill till the pork and stuffing are cooked through (6-8 minutes).

SANTA FÉ VEGGIE-BURGER

INGREDIENTS

Serves 4

1 cup steamed white rice
½ cup of canned corn kernels
1 green capsicum, seeded
1 large white onion
1 tsp fresh ground black pepper
1 tsp lemon juice
1 tsp chilli powder
4 wholegrain hamburger buns
non-fat cooking spray

1. Use a blender or food processor to process the rice, corn, green capsicum, onion, pepper, juice and chilli powder to a coarse, mealy texture.
2. Shape the mixture into 4 burgers and refrigerate for 2 hours.
3. Spray the grill lightly with non-fat cooking spray, grill the burgers till well browned (6-7 minutes), then serve in the buns.

GRILLED STRAWBERRY MAPLE SHORTCAKE

INGREDIENTS

Serves 4

1 low-fat shortcake, cut into 8 slices
¼ cup maple syrup
2 cups fresh strawberries, sliced
1 cup non-fat whipped cream topping

1. Lay the shortcake pieces on the grill, brush with maple syrup, and grill for 3-5 minutes.
2. Remove, top with strawberry slices and whipped cream topping.

GOUJONS OF FISH WITH CARROT STICKS AND SWEET POTATO WEDGES

INGREDIENTS

Serves 2

*1 large tuna, cod or salmon
steak*
1 medium carrot
1 small sweet potato
25g wholemeal flour
1 egg white
*breadcrumbs (1 slice of
wholemeal bread)*
1 tsp white pepper
*½ tsp medium curry powder
(optional)*
1 tsp clear honey
1 tsp olive oil
1 tsp paprika

1. Put the olive oil in a bowl. Cut the sweet potato into thin wedges then toss them in the olive oil. Put them on a plate.
2. Stir the paprika and honey into the bowl.
3. Cut the carrot into sticks about the same width as the thick ends of the potato wedges, and toss them in the bowl to coat them.
4. Put the wedges and sticks on the grill, and cook for 4 minutes.
5. Mix the flour, curry powder and pepper on a plate.
6. Put the egg white on another plate, and mix with a fork. Put the breadcrumbs on a third plate.
7. Cut the fish into goujons (fingers). Dip them into the seasoned flour, then into the egg white, then the breadcrumbs.
8. When the wedges and sticks have cooked for 4 minutes, add the goujons to the grill, and cook for another 3-4 minutes, or till the breadcrumbs turn golden.

CHICKEN FILLETS WITH A THAI CURRY SAUCE

INGREDIENTS

Serves 4

*4 large chicken fillets, trim fat and
skin*
375g Thai curry sauce
½ cup coconut milk
2 spring onions, finely chopped
½ handful torn coriander leaves
steamed jasmine rice or noodles
grated lemon or lime zest
½ handful torn coriander leaves

1. Flatten the chicken fillets to an even thickness.
2. Preheat the grill. Lightly spray the grill plates with cooking oil.
3. Grill the chicken fillets till cooked (5-7 minutes).
4. Meantime, heat the sauce in a pan, stir in the coconut milk, spring onions and coriander leaves.
5. Stir till cooked (don't let it boil).
6. Put a portion of sauce on a plate, lay a chicken fillet on the sauce, then put a little more sauce on top.
7. Mix the zest with the rice/noodles and torn coriander leaves, and serve with crisp green vegetables.

FILLET STEAK WITH TOMATO CONCASSE

INGREDIENTS

Serves 4

250g/½lb low-fat sausage, uncooked

½ cup fresh breadcrumbs

2 tbsp fresh parsley

½ tsp thyme

½ tsp marjoram

1 tsp fresh ground black pepper

2 whole pork tenderloins (fillets)

8 cocktail sticks, soak in water, pat dry

1. Remove the sausage skins. Mix the sausage meat, marjoram, thyme, parsley, and pepper in a bowl.
2. Cut each tenderloin in two, then cut a slit sideways into each piece to make a pocket.
3. Stuff the pockets with the mixture, and fasten the edges with cocktail sticks.
4. Grill till the pork and stuffing are cooked through (6-8 minutes).

TEX-MEX BURGER

INGREDIENTS

Serves 4

450 g lean minced beef

2 tbsp barbecue sauce

1 strong onion, finely chopped

1 tbsp fresh salsa

1 tsp chilli powder

Combine everything, shape into 4 burgers, grill for 4 minutes, then check for readiness.

CHEESE AND HORSERADISH BURGER

INGREDIENTS

Serves 4

450 g lean minced beef

125 g low fat Cheddar cheese, grated

2 tbsp creamed horseradish sauce

½ tsp garlic powder

½ tsp black pepper

Combine everything, shape into 4 burgers, grill for 4 minutes, then check for readiness.

RANCHERO BURGERS

INGREDIENTS

Serves 4

375 g lean minced beef
125 g tinned kidney beans,
drain and mash
2 cloves garlic, finely
chopped
4 tbsp barbecue sauce
½ tsp black pepper
½ tsp sea salt

Combine everything, shape into 4 burgers, grill for 4 minutes, then check for readiness.

GEORGE FOREMAN'S POWERBURGER

INGREDIENTS

Serves 4

375 g lean minced beef
4 tbsp seasoned
breadcrumbs
4 tbsp chopped vegetables
– onions, spring onions,
zucchinis, parsley (these can
be sautéed)

1. Combine the vegetables and breadcrumbs in a bowl. Add the minced beef and mix well.
2. Shape the mixture into 4-10cm wide burgers.
3. Preheat the grill and cook for 5-6 minutes, or till the meat is no longer pink and the juices run clear, turning once.

Note: This recipe is from The healthy Gourmet (Clarkson Potter) by Cherie Calbom.

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Recipes are to be used in conjunction with the GFOG1000 Flexe Grill by George Foreman.

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Designed in Australia.

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Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects

In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, We or us means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573; or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

You means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and 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. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials for a **(Warranty Period)** period of 1 year from the date of purchase.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
6. The warranty granted under clause 3 is limited to repair or replacement only.
7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
8. In order to claim under the warranty granted under clause 3 you must:
 - (a) Retain this warranty with your receipt/proof of purchase; and
 - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
9. This warranty is immediately void if:
 - (a) Any serial number or appliance plate is removed or defaced;
 - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
10. The Goods are designed for domestic use only. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.

Contact us or the Supplier for further details.

Register your product online

If you live in Australia please visit: www.spectrumbrands.com.au/warranty

If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

Any questions? Please contact Customer Service for advice.

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