

EuropAce®
TRUSTED SINCE 1992



3.2L AIR FRYER EAF 5320V

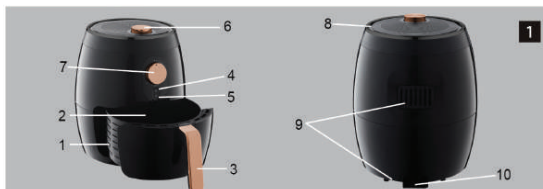


Celebrate Fine Living!

Thank you for purchasing EuropAce Products.
For safety purpose, please read this operating instruction manual carefully before using
and keep it for future reference.

General description (Fig.1)

1. Basket
2. Frying pan/Crisping insert (into the basket)
3. Basket handle
4. Heating-up light
5. Power-on light
6. Temperature control knob (80-200°C)
7. Timer (0-30min.)/Power-on knob
8. Air inlet
9. Air outlet openings
10. Mains cord



Important

Please read this manual carefully before using the appliance as accidents may occur if the appliance is incorrectly operated.

The appliance is not to be used 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.

Children being supervised not to play with the appliance.

The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Danger

- Do not immerse the housing in water or rinse under the tap due to the electronic and heating components.
- Avoid any liquid enter the appliance to prevent electric shock or short-circuit.
- Keep all ingredients in the basket to prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Fill the pan with oil may cause a fire hazard.
- Do not touch the inside of the appliance while it is operating.

Warning

- Check if the voltage indicated on the appliance fits the local mains voltage.
- Do not use the appliance if there is any damage on the plug, main cord or other parts.
- Do not go to any unauthorized person to replace or fix the damaged main cord.
- Keep the appliance and its mains cord out of the reach of children.

- Keep the mains cord away from hot surfaces.
- Always make sure that the plug is inserted into the wall socket properly.
- Do not connect the appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also, be careful of hot steam and air when you remove the pan from the appliance.
- Any accessible surfaces may become hot during use. (fig.2)
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.



Caution

- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not be suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments.
- The guarantee is invalid if the appliance is used for professional or semi-professional purposes or it is not used according to instructions.
- Always unplug the appliance while not using it.
- The appliance needs approximately 30 minutes to cool down for handle or cleaning safely.

Automatic switch-off

The appliance has a built-in timer, it will automatically shut down the appliance when counting down to zero. You can manually switch off the appliance by turning the timer knob to zero anticlockwise.

Electromagnetic fields (EMF)

The appliance complies with all standards regarding Electro-Magnetic fields (EMF). Under proper handling, there is no harm to the human body based on available scientific evidence.

Before first use

1. Remove all packaging materials and stickers or labels.
2. Clean the basket and fry pan with hot water, with some washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in a dishwasher.
3. Wipe inside and outside of the appliance with a cloth. And there is no need to fill the basket with oil and frying fat as the appliance works on hot air.

Preparing for use

1. Place the appliance on a stable, horizontal and even surface.

Do not place the appliance on the non-heat-resistant surface.

2. Put the fry-pan into the basket. (fig.4)



Do not fill the basket with oil or any other liquid.

Do not put anything on top of the appliance, the airflow will be disrupted.

Using the appliance

This appliance is able to prepare a huge range of dishes, you may get help from the recipe book.

Hot air frying

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the basket out of the air fryer (fig.3)
3. Put the fry pan/crisping insert into the basket. (fig.4)
4. Place the ingredients in the basket. (fig.5)
5. Slide the basket into the AIR FRYER (fig.6)



Caution: Do not touch the basket during and in a short time after use, as it gets very hot. Only hold the basket by the handle.

6. Turn the temperature control knob to the proper temperature. See section 'Settings' in this chapter to determine the right temperature (fig.7).
7. Determine the required preparation time for the ingredient (see section 'Settings' in this chapter).
8. To switch on the appliance, turn the timer knob to the required preparation time (fig.8).



Add 2 minutes to preparation time if the appliance is cold

Note: If you want, you can also preheat the appliance without any ingredients inside. In that case, turn the timer knob for more than 2 minutes and wait until the heating-up-light goes out (after about 2 minutes). Then fill the basket and turn the timer knob to the required preparation time.

- 8a. The power-on light and the heating-up light go on.
 - 8b. The timer starts counting down the set preparation time.
 - 8c. During the hot air frying process, the heating-up light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the settled temperature.
 - 8d. Excess oil from the ingredients is collected on the bottom of the basket.
9. Some ingredients require shaking halfway during the preparation time (see section 'Settings' in this chapter). In this way, pull the basket out of the appliance by the handle and shake it. Then slide the basket back into the air fryer (fig.9).
10. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on the heat-resistant holder.

Note: You can also switch off the appliance manually. Do like this, turn the temperature control knob to 0.

11. Check if the ingredients are ready. (fig.10)
If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.



12. To remove ingredients (e.g. beef, chicken, meat, any ingredients with original oil and will have excess oil from ingredients collected on the bottom of the basket), please use tongs to pick ingredients one by one. (fig.12)

Don't turn over the pan, otherwise, the oil collected on the bottom of the basket will leak onto the ingredients.

13. To remove ingredients (e.g. chips, vegetables or ingredients with no excess oil from the ingredients), please turn off the basket, and pour ingredients to tableware. (fig.11)

Tip: To remove large or fragile ingredients, lift the ingredients out of the basket by a pair of tongs.

14. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

Settings

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape, and brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology reheats the air inside the appliance instantly, pull the pan briefly out of the appliance during hot air frying barely disturbs the process.

Tips

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires slightly longer preparation time, a smaller amount of ingredients only requires slightly shorter preparation time.
- Shaking smaller ingredients halfway during the preparation time optimizes the end result and can help prevent unevenly fried ingredients.

- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after adding the oil.
- Do not prepare extremely greasy ingredients such as sausages in the AIR FRYER.
- Snacks can be prepared in an oven can also be prepared in the AIR FRYER.
- The optimal amount for prepare crispy fries is 500 grams.
- Use the pre-made dough to prepare filled snacks quickly and easily. The pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in AIR FRYER basket if you want to bake cake or quiches or if you want to fry fragile ingredients or filler ingredients.

- You can also use the AIR FRYER to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

	Min-max Amount (g)	Time (min)	Temperature (°C)	Shake	Extra information
Potatoes & fries					
Thin frozen fries	450-1000	9- 16	200	shake	
Thick frozen fries	450-1000	11-20	200	shake	
Home-made fries (8×8mm)	450-1200	16-10	200	shake	Add 1/2 tbsp of oil
Home-made potato wedges	450-1200	18-22	180	shake	Add 1/2 tbsp of oil
Home-made potato cubes	450-1100	12-18	180	shake	Add 1/2 tbsp of oil
Rosti	350	15-18	180	shake	
Potato gratin	750	15-18	200	shake	
Meat & Poultry					
Steak	150-750	8-12	180		
Pork chops	150-750	10-14	180		
Hamburger	150-750	7-14	180		
Sausage roll	150-750	13-15	200		
Drumsticks	150-750	18-22	180		
Chicken breast	150-750	10-15	180		
Snacks					
Spring rolls	150-600	8-10	200	shake	Use oven-ready
Frozen chicken nuggets	150-750	6-10	200	shake	Use oven-ready
Frozen fish fingers	150-600	6-10	200		Use oven-ready
Frozen bread crumbed cheese snacks	150-600	8-10	180		Use oven-ready
Stuffed vegetables	150-600	10	160		
Baking					
Cake	450	20-25	160		Use baking tin
Quiche	600	20-22	180		Use baking tin/oven dish
Muffins	450	15-18	200		Use baking tin
Sweet snacks	600	20	160		Use baking tin/oven dish

Cleaning

Clean the appliance after every use.

Do not clean the frypan, basket and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them.

1. Remove the mains plug from the wall socket and make the appliance cool down.

Note: Remove the basket to let the AIR FRYER cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.

3. Clean the fry pan and basket with hot water, some washing-up liquid and a non-abrasive sponge.

You can remove any remaining dirt by degreasing liquid.

Note: The fry pan and basket are dishwasher-proof.

Tip: If dirt is stuck to the basket, fill the basket with hot water with some washing-up liquid. Put the frying pan and the basket soak for about 10 minutes.

4. Clean the inside of the appliance with hot water and a non-abrasive sponge.

5. Clean the heating element with a cleaning brush to remove any food residues.

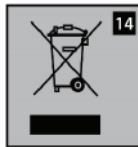
Storage

1. Unplug the air fryer.

2. Make sure all parts are clean and dry.

Environment

Do not throw away the appliance with the normal household waste when it is exhausted, but hand it in at an official collection point for recycling. By doing this, you do contribute to environmental protection (fig.14).

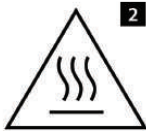
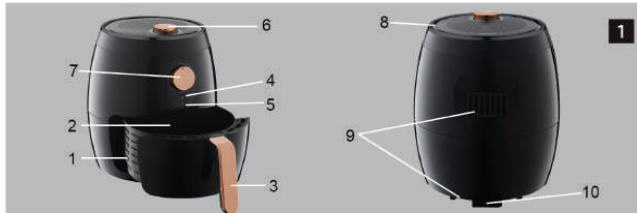


Guarantee and service

If you need service or information or if you have any problems, please visit our website or contact your distributor.

Troubleshooting

Problem	Possible cause	Solution
The AIR FRYER does not work	The appliance is not plug-in	Put the mains plug in an earthed wall socket
	You have not set the Timer	Turn the timer knob to the required peroration time to switch on the appliance
The ingredients fried with the AIR FRYER are not done	The amount of ingredients in the basket is too much.	Put smaller batches of ingredients in the basket. Smaller batches are fried move evenly
	The set temperature is too low.	Turn the temperature control knob to the required Temperature setting (see section 'settings' in the chapter 'Using the appliance').
The ingredients are fried unevenly in the AIR FRYER	Certain types of ingredients need to be shaken halfway through the preparation time	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'
Fried snacks are not crispy when they come out of the AIR FRYER	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crisper result.
I cannot slide the pan into the appliance properly	There are too many ingredients in the basket.	Do not fill the basket beyond the MAX indication
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a Click.
White smoke Comes out from the Appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the AIR fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up More than usual. This does not affect the appliance Or the end result.
	The pan still contains grease residues from previous use	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are fried Unevenly in the AIR FRYER	You did not use the right potato type.	Use fresh potatoes and make sure that they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the AIR FRYER	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result
		Add slightly more oil for a crisper result.



2



3



4



5



6



7



8



9



10



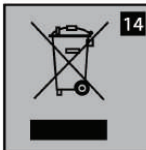
11



12



13



14

通用描述(图.1)

- 1 锅
- 2 锅内蒸架
- 3 把手
- 4 加热指示灯
- 5 电源指示灯
- 6 温度控制旋钮(80-200°C)
- 7 计时器(0-30 分钟.)通电旋钮
- 8 进风口
- 9 出风口
- 10 电源线插头

重点

在使用这个产品之前请仔细阅读该手册以防发生不正确的操作 and 任何危险,并妥善保管以备日后参考。

危险

- 不要浸在水里或者在水龙头下冲洗,因为外壳中有电子元件和加热元件。
- 避免任何液体进入产品防止触电和短路。
- 把所有的材料放入篮子,以防止接触任何加热软件。
- 产品在工作的時候,不要去覆盖进风口和出风口。
- 不能在锅中倒油,因为可能会导致火灾隐患。
- 产品正在工作的時候不要触摸到它的内部。
- 产品不能在外接定时器或独立的遥控控制系统的方式下运行。
- 产品工作期间,表面温度高

警告

- 检查产品的电压是否适合当地的电源电压。
- 如果该产品在插头上,主要的电线或其他部位有损坏,请不要使用。
- 如果电源软线损坏,为了避免危险,必须由制造商与其维修部门的专业人员来更换。
- 保持产品及其电源线在儿童接触不到的地方。
- 保持电线远离热的表面。
- 不要在插入产品或操作控制面板时用湿的手。
- 产品必须插入接地的插座。始终确保插头插入正确插座。
- 不要连接产品到外部定时开关。
- 不要把产品靠近桌布或窗帘等易燃材料
- 不要把电器贴在墙上或对其他电器,距离至少 10 厘米的可用空间的背侧和 10 厘米空间在产品之上。
- 不要把任何东西放在产品上。
- 不要用该产品去使用本说明书之外的用途。

-使用产品时必须有人看管。

-热空气、热蒸汽通过空气出口释放保持你的手和脸在一个安全的距离，从空中的蒸汽出口机会。当你拿出锅时要小心热蒸汽和热空气(图 2)。

-如果你看到黑烟出来请立即把电器插头拔掉。等待烟排放完之前不用移动锅。

注意

-请确保把产品放在一个平稳的表面。

-这个产品是专为家庭只使用。它可能不适合用于如员工厨房、农场、汽车旅馆和其他非居住环境。

-产品要根据指令使用，如果不专业，或不按照指令使用,即无效。

-插头损坏的产品不能使用。

-产品需要大约 30 分钟冷却处理或清洁。

自动关闭

本产品提供了一个定时器,它能自动关闭电器,当计数下降到0。您要手动关掉产品时,请把定时器逆时针旋至 0。

电磁场(EMF)

本产品符合所有 EMF。在适当的使用下,基于现有科学证明,本产品是安全的。

使用之前

1. 除去所有包装材料和贴纸或标签。
2. 用热水和液体洗涤剂 and 研磨性的海绵清洗的蒸架和锅。
3. 用干净的布擦内部及外部产品。产品适用于热空气,不需要使用油类物质。

使用时

1. 请把产品放置于平稳的地方。

不要把产品放置在不耐热的表面上。

2. 不要在锅内放置油或任何液体。
3. 将电源插头连接到墙上的接地插座上。
4. 如果产品是冷的,加 2 分钟的预热时间,按下启动键开始工作,开始预热。预热好了以后把锅从电烤炉中拉出(图 3)

注意:锅从电烤炉中拉出以后产品停止加热

5. 先把炸板放入锅内(图 4),将食物放入炸板上(图 5),然后把锅放入产品中(图 6)
6. 根据所放的食物选择功能,温度见这一章节的设置,以确定合适的温度(图 7)根据你的食物选择功能,选择好以后直接按下启动键,如果时间与温度需要调整,按下启动键以后,可以直接加减温度与时间。按键面板中时间有“+”和“-”两个按键,每按其中一个按键则时间设定增加或减少 1 分钟。长按其中一个按键则时间迅速按 1 分钟为单位递增或递减。温度也有“+”和“-”两个按键,每按其中一个按键则温度设定增加或减少 5℃。长按其中一个按键

长按其中一个按键则时间迅速以 5°C 为单位递增或递减。

7. 确定原料所需的准备时间。

8. 产品运行时加热图标与风机图标都会闪烁(图 7)。

注意:当温度到达设置温度时加热灯会停止闪烁,低于设置温度时再次闪烁,以保持设定温度

9. 计时器开始倒计时的准备时间。

10. 食物中多余的油会收集在锅底。

11. 一些原料在准备时间内需要不断摇晃(见这一章节的设置),请握住手柄把锅从产品拉出来然后摇晃锅,之后将锅放回炸锅内(图 9)

12. 当你听到 5 声铃响,这代表设置的准备时间已到。把锅从装置里拿出来并放置在耐热容器内。

注意:5 声铃响以后风机工作 20 秒后停止。不要在使用过程中和使用后短时间内触摸,因为它会变得很烫。只拿着篮子的把手。

13. 确认食物有没有烹调好。

注意:如果食物还没有烹调好,把锅重新放回装置内并按时间设置时间,按温度设置温度。

14. 要倒出食物(图 10)

注意:不要把锅倒过来,因为锅里多余的油脂会泄漏到食物上。

15. 把锅内的食物全部倒入碗里或盘里(图 11)

小窍门:要取出大或易碎的食物,可以使用钳子。(图 12)

16. 当一批食物烹调完成后,可随时准备另一批。

设置

下面的表格可以帮助你选择最基本的原料。

注意,记住这些设置都是有指向性的,当原料的产地,大小,形状和品牌不同时,我们不能保证您成分的最佳设置。

因为快速的空气使装置内的空气不断加热,在炸锅期间短时间内把锅从装置里推出来几乎没有干扰的过程。

小窍门

小的材料通常所需的准备时间比大的材料略短。

大量材料需要较长的准备时间,小量材料需要较短的准备时间。

在制作过程不断摇晃较小的材料,可以优化最终的结果,可以帮助防止不均匀炒的部分。在制作薯条过程中,在马铃薯上加一点油,加油以后,把马铃薯放入锅内炸几分钟。

不要在炸锅内制作极其油腻的原料,如香肠。

在烤箱内制作的零食也可以在炸锅内制作。

制作薯条的最佳量是 500 克。

用预先准备的面团准备零食是很快速和简单的,预先准备的面团所需的制作时间比自制的面团要短。

如果你想烤蛋糕或馅饼或如果你想炒脆弱的原料或填充成分,将炸盘放在锅内的筐里。

你可以用炸锅加热原料,设置温度为 150°C 并加热 10 分钟。

	最小-最大数量 (g)	时间(min)	温度(℃)	晃动	额外信息
炸土豆					
薄冷冻薯条	300-700	9-16	200	晃动	
厚冷冻薯条	300-700	11-20	200	晃动	
自制薯条 (8×8mm)	300-800	10-16	200	晃动	多加1/2汤匙的油
自制薯角	300-800	18-22	180	晃动	多加1/2汤匙的油
自制薯块	300-750	12-18	180	晃动	多加1/2汤匙的油
土豆饼	250	15-18	180	晃动	
烤马铃薯	500	15-18	200	晃动	
禽肉					
牛排	100-500	8-12	180		
猪排	100-500	10-14	180		
汉堡包	100-500	7-14	180		
香肠卷	100-500	13-15	200		
鸡腿	100-500	18-22	180		
鸡胸肉	100-500	10-15	180		
零食					
春卷	100-400	8-10	200	晃动	使用空气炸锅
冷冻鸡块	100-500	6-10	200	晃动	使用空气炸锅
冷冻鱼手指	100-400	6-10	200		使用空气炸锅
冷冻奶酪小吃	100-400	8-10	180		使用空气炸锅
酿菜	100-400	1-10	160		
饼					
蛋糕	300	20-25	160		使用烤盘
乳蛋饼	400	20-22	180		使用烤盘或烤箱
松饼	300	15-18	200		使用烤盘
甜食	400	1-20	160		使用烤盘或烤箱

清洗

每一次制作以后清洗产品

不要用金属厨具或磨料清洁材料清洗油锅,筐和装置的内部,因为这可能会损害他们的不粘涂料。

1. 从墙上插座移除主插头,使家电降温。

注意: 把锅拿下来可以更快的使炸锅降温

2. 用湿布擦拭产品表面

3. 用热水清洗锅和炸板,使用一些洗涤剂和非研磨海绵

你可以用脱脂液清除遗留下来的污垢。

注意: 锅和炸板都可以用洗碗机清洗。

小窍门

如果污垢被卡在炸板里或锅底,在锅里装满加了洗涤剂的热热水,把炸板放于锅里在热水里浸泡 10 分钟。

4. 用热水和非研磨性海绵清洗装置内部。

5. 用清洁刷清洗加热元件,以消除任何食物残渣。

储藏

1 Unplug the air fryer.

2 Make sure all parts are clean and dry.

1. 拔掉产品插头,并使其完全冷却。

2. 确保各部件是干净并干燥的。

环境

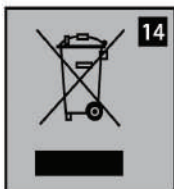
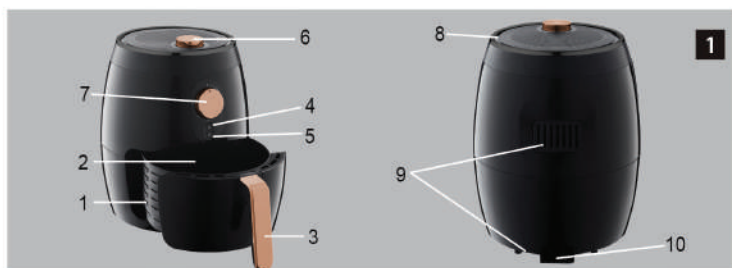
弃置产品时,不要与一般家庭废弃物放在一起,可以把它移到官方收集点的回收站。做了这个,你就对环境保护有贡献(图 14)

保修和服务

如果你有任何问题需要服务和信息,请访问我们的网址或者联系你的经销商。

故障排除

问题	引起原因	解决方案
装置不运作	装置没有插插头	把电源插头插在地插座上
		开启定时器到所需的时间来转换装置
炸锅内的材料没有完成	框内的材料太大	将小块的材料放入框内，小块原料容易炸熟
	设置的温度太低	把温控旋钮调到所要求的温度
	制作时间太短	把定时器调到所需要的时间
原料炸的不完全	一些类型的原料的制作过程中需要不断的翻转	位于顶部或彼此交叉的成分，在制过程中需要不断翻转
炸的小吃出炉以后不脆	你用一种小吃，意味着需用最传统的炸锅	使用烤箱或者小吃上刷一层油
我不能很顺利的将锅推入装置内	管里有太多材料了	管里的材料不能超过最大指示
	筐没有准确的放在锅内	将筐推入油锅，直到听到咔嚓
锅内冒出白烟	你在制作油腻的材料	你在制作油腻的食物时，大量的油会渗入锅里，油会制造白烟，锅也会升温，但这不影响最后结果
	锅内残留着上次使用剩下的油脂	白烟是由于在锅内的油脂引起得，确保每次使用后清洗干净
炸出的东西不完全	你没有使用正确的土豆	用新鲜的土豆并确认在炸的过程中是坚硬的
	炸薯条以前你没有正确的冲洗	正确冲洗土豆条并清除薯条外面的淀粉
炸出的东西不脆	脆度取决于油量和水	确保在你加油之前你的薯条是干的，薯条切小一点，加更多的油



Product Warranty

The Warranty Card is not provided in the product packaging. You can register the product warranty online at our website <https://www.europace.com.sg/ewarranty/> within 7 (seven) days from the date of purchase. You will enjoy an additional 3 months of the product standard warranty when you register online. Please produce your E-warranty registration when requesting for repair and service at our Service Centres nearest to you.

In the event, if you are unable to register the product warranty online you must produce your purchase receipt/tax invoice and such other documentary proof of purchase of the appliance when requesting for repair and service.

Product Warranty Coverage

You may find out your product warranty coverage at the link below before calling our Customer Service Hotline (65) 6457 3678 or visiting our Service Centre.

http://europace.com.sg/ewarranty/src/cupload/settings_pdf/1/1-1-2c899-1563960978-WARRANTY-COVERAGE-19_0221.pdf

TERMS & CONDITIONS OF WARRANTY (THIS WARRANTY IS VALID IN SINGAPORE ONLY)

Your appliance is warranted against faulty design, workmanship or materials for a period of 12 months unless otherwise stated from the date of purchase, subject to the following terms & conditions herein below:-

- 1) That the owner shall register the product warranty online at our website www.europace.com.sg within 7 (seven) days from the date of purchase.
- 2) That the appliance shall be used solely for domestic purposes and not for commercial purposes or any other purposes whatsoever and used strictly under the instruction for operation as provided by the manufacturers or the appliance.
- 3) That if any time during the warranty period any part or parts of this appliance is removed, tampered, modified, adjusted, altered, handled or repaired in any way whatsoever by any persons other than those authorized by Strategic Marketing (S) Pte Ltd, this warranty shall immediately cease to be valid and become void.
- 4) That the owner shall produce the E-warranty registration or tax invoice/receipt and such other documentary proof of purchase of the appliance to our satisfaction as we may deem necessary when requesting for repair and service.
- 5) That our decision on all queries relating to complaints as to defects either of workmanship or of materials shall be conclusive and the owner shall agree to abide by such a decision. Any appliance or defective part which has been replaced shall become our property.
- 6) The terms and conditions of this warranty shall be contained exclusively in this document and no other presentation of provision, either written or otherwise, regardless of the origin of the same, shall be accepted as either adding or removing from these terms and conditions.
- 7) That this warranty shall cease to be valid and void if the appliance is exported or relocated from Singapore.
- 8) That there shall be no removal, alteration, defacement, or made illegible/tampered or any kind of the serial number on the appliance.
- 9) That the owner shall be fully responsible for the due delivery and collection of the appliance for any work done according to this warranty. Transportation expenses incurred for delivery or handling the appliance are chargeable to the owner.
- 10) Transportation and labour charges apply after the full parts warranty expires. Refer to <https://www.europace.com.sg/ewarranty/> for more information.

In addition to the above, this warranty shall be subjected to the following limitations and exclusions:-

a) The appliance shall be warranted by STRATEGIC MARKETING (S) PTE. LTD. from date of purchase only for a period of:-

10 years - Heating Element warranty applies to selected models of Storage Water Heaters.

- Tank Leakage warranty applies to selected models of Storage Water Heaters.

8 years - Motor warranty applies only to selected models of Stand Fans (Walk-in warranty).

10 years - Compressor warranty applies to selected models of Refrigerators.

6 years - Motor warranty applies only to selected models of Stand Fans (Walk-in warranty).

- Compressor warranty applies only to selected models of System Air Conditioners and Portable Air Conditioners.

5 years - Compressor warranty applies to Refrigerators, Freezers, Wine Coolers, Portable Air Conditioners & Casement Air Conditioners (Outdoor warranty). Transportation is chargeable from the 2nd year to 5th year.

- Compressor warranty applies to Dehumidifiers (Walk-in warranty)

- Motor warranty applies only to selected models of Stand Fans (Walk-in warranty).

3 years - Full parts warranty applies only to selected models of Air Purifiers & selected models of Dehumidifiers (Walk-in warranty).

- Heating Element warranty applies only to selected models of Garment Steamers (Walk-in warranty).

- Motor warranty applies only to selected models of Jet Turbine Fans & selected models of Air Coolers (Walk-in warranty).

2 years - Motor and internal parts warranty applies only to selected models of Stand Fans, selected models of Oscillation Power Fans & selected models of Air Purifiers (Walk-in warranty).

- Heating Element warranty applies to selected models of Electric Ovens & selected models of Kettle Jugs. (Walk-in warranty)

- Motor warranty applies only to selected models of Jet Turbine Fans (Walk-in warranty).

- Full parts warranty applies only to Wine Coolers of 34 Bottles & above.

1 year - Full parts warranty applies to *Lifestyle Products (cash & carry items), Small Kitchen Appliances, Fans, Air Coolers, Wine Coolers of 20 Bottles & below, Mini Bar Fridge (Walk-in warranty)

- Full parts warranty apply to Refrigerators, Air Conditioners & Freezers (Outdoor warranty).

Check out the warranty coverage of your appliance at www.europace.com.sg

b) The owner waives all or any claims to compensation monetary or otherwise which he/she may be entitled to and shall agree to accept any compensation whatsoever by way of additional repairs or otherwise which we in our absolute discretion may deem fit to offer. The giving of compensation shall be subjected to the other provisions of the warranty.

c) This warranty shall not be transferable, negotiable or assignable to any third party.

d) The warranty does not include transport delivery or handling charges incurred in the transportation of the appliance to and from Strategic Marketing (S) Pte Ltd.

e) Damage caused during transit where the appliance is transported for servicing, repair, or in relation thereof or connection therewith.

f) In respect of refrigerator and air conditioner only, upon the expiry of 12 months from the date of purchase, this warranty will not cover transport, refrigerant and labour to install a new compressor.

- g) This warranty will not cover chemical cleaning, maintenance service, general service and overhaul, which if confirm is chargeable.
- h) Defects or fault in the appliance which has been used for commercial purposes or which have been rented/leased or which have been otherwise subject to other than household use.
- i) Claims for damaged/missing parts after 3 days from the original date of goods received will not be valid.
- j) This warranty and the Replacement Scheme does not particularly cover damages and/or defects arising from
- Usage of wrong electrical supply/voltage.
 - Usage not according to the Instruction Manual provided by the manufacturers.
 - Misuse, accidents, negligence, abuse, improper installation, or any manner of tampering.
 - Normal wear and tear.
 - Corrosions rusting or stains.
 - Scratches, dents on the unit body, casing or paintwork of the appliance.
 - Act of God, fire, flood and civil unrest.
 - We shall not under any obligation, legal or otherwise to repair this appliance or one to one exchange if the same shall be required as a result of losses, damages, and malfunctions arising from any of the causes mentioned in the paragraph.
- k) All accessories, external parts and extruded parts such as front panel, casing, door, glass cover, glass door, cable/cord assembly, batteries, adaptor, plug, remote control, control knob, buttons, filter, UV lamp, oven tray, wooden rack, exhaust hose, fixtures, panels, cover, lid and lever, plastic parts, fan blades, blade guard, inner pots, brushes, water tanks, attachments made of glass, plastic and/or porcelain, detachable parts, and other option items are excluded from this warranty.

All services provided after the warranty period will be chargeable at standard rates determined by STRATEGIC MARKETING (S) PTE. LTD.

The terms and conditions of this warranty shall be varied except with the written and express consent or agreement of Strategic Marketing (S) Pte. Ltd. While Strategic Marketing (S) Pte. Ltd. endeavours to repair any defects after the warranty period, it is subject to availability. It is hereby expressly provided that any liability of Strategic Marketing (S) Pte. Ltd. for any loss or damage whatsoever arising from, relating to or in connection with the purchase of the appliance shall not exceed the purchase price (excluding installation costs) of the appliance. Similarly, Strategic Marketing (S) Pte. Ltd.'s liability for any breach of this warranty shall be limited to the purchase price (excluding installation costs) of the appliance.

* Lifestyle Products - Garment Steamer, Humidifier, Dehumidifier, Air Purifier, Mini Bar-Fridge.

* Walk-in warranty - Customers are obliged to bring the warranted products to Strategic Marketing (S) Pte. Ltd. Service Centre for repair/service during the warranty period.



**Scan QR Code for
the online Warrant-
ty Registration**

Ver. 20_0312

For more technical details / enquiries, please visit:

EUROPACE SERVICE CENTER

10 Changi South Street 3 #06-01 Singapore 486147

Tel: (65) 6457 3678 | Fax: (65) 6741 0728

Operating Hours: Monday-Friday: 9am - 5pm | Saturday: 9am - 12pm

Email: service@strategic.com.sg

www.europace.com.sg | www.strategic.com.sg

RELATED PRODUCTS & MAIN CONTACT HOTLINE

System Split Aircons | Tel: 6858 0801 | Email: systemac@strategic.com.sg (Twin City)

Portable & Casement Aircons | Tel: 6291 0800 | Email: portableac@strategic.com.sg (Jia Yue)

Refrigerators, Washing machines, Cookers & other major appliances |

Tel: 6289 0802 | Email: mda@strategic.com.sg (TnG)

Celebrate Fine Living!

This product is distributed by Strategic Marketing (S) Pte Ltd

If there is any technical amendment for the product, it will be edited on the updated version of the instruction manual without prior notice. The pictures shown in the instruction manual is only for illustration purpose only. If the appearance or colour of the product is modified, please refer to the actual appliance as a standard.