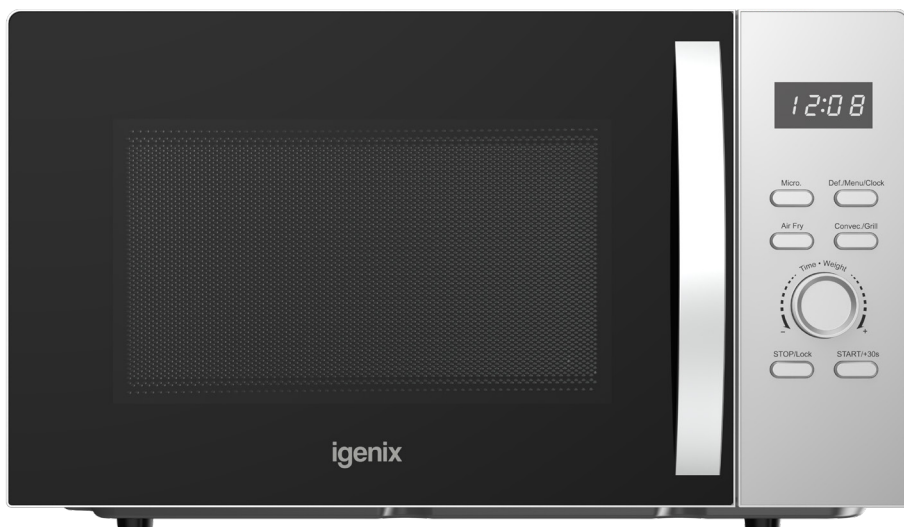


28L 900W Digital Combination Microwave Silver with Air Fry Function



IGMC02890S

**Please read these instructions carefully before use and retain for future reference.
Before switching on your appliance, always check for any damage which may have
been caused in transit.**

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IMPORTANT SAFETY INSTRUCTIONS

The following basic precautions should always be followed when using this electrical appliance. Carefully read all instructions before operating and save for future reference:

- This appliance is for domestic use only.
- Make sure the voltage in the intended location corresponds to the one shown on the rating label of the appliance.
- To reduce the risk of fire in the microwave cavity ensure the following:
 - Do not cook the food for longer than recommended.
 - Remove wire twist-ties before placing bags in the microwave.
 - Do not heat oil or fat for deep frying as the temperature of the oil cannot be controlled.
 - After use wipe the waveguide cover with a damp cloth, followed by a dry cloth to remove any food splashes and grease. Built-up grease may overheat and begin to cause smoke or catch fire
 - If materials inside the microwave should smoke or ignite, keep the microwave door closed, turn the microwave off at the wall socket and disconnect the plug from the wall socket.
 - When heating food in plastic containers, do not leave unattended due to the possibility of ignition.



WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode; baby bottles fitted with a screw cap or teat are considered to be sealed containers.

To reduce the risk of explosion and sudden boiling:

- Use a wide-mouthed container to cook liquids and ensure the cooked liquid is allowed to stand and is not removed immediately - this is to avoid possible hazards such as explosions caused by delayed boiling of liquids.
- Potatoes, sausages and chestnuts should be peeled or pierced before cooking.
- Eggs in their shell should not be heated in microwaves since they may explode, even after microwave heating has ended.

- The contents of feeding bottles and baby food jars should be stirred or shaken and the temperature should be checked before consumption, in order to avoid burns from uneven heating.
- If the supply cord is damaged, it must be replaced before further use by the manufacturer, a service agent or a qualified electrician in order to avoid a hazard.
- After cooking, the container will be very hot. Use sufficient protection such as an oven glove to remove the food and avoid steam burns by directing steam away from the face and hands.
- Slowly lift the furthest edge of dish covers and microwave plastic wrap and carefully open popcorn and microwave cooking bags away from the face to avoid risk of burns from escaping steam.
- To prevent the turntable from breaking:
 - Let the turntable cool down before cleaning.
 - Do not place hot foods or containers on the cold turntable.
 - Do not place frozen foods or containers on the hot turntable.
- Make sure containers do not touch the interior walls during cooking.
- Only use containers that are marked as “microwave safe”.
- Do not store food or any other object inside the microwave.
- Do not operate the microwave without any liquid or food inside the microwave. This could damage the microwave.
- Any accessories not recommended by the manufacturer may cause injuries.
- Do not use outdoors.



WARNING: If the door or door seals are damaged or the microwave has malfunctioned, the microwave must not be operated until it has been repaired by a qualified electrician.



WARNING: It is hazardous for anyone other than a qualified electrician to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

- If smoke is emitted, switch off and then unplug the appliance and keep the door closed in order to contain any flames.
- Microwave heating of beverages can result in delayed boiling and the possibility of overflowing; Therefore, care must be taken when handling the container.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the microwave door glass since they can scratch the surface, which may result in shattering of the glass.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- This microwave oven is intended for heating food and beverages.
- Drying of food or clothing and heating of warming pads, slippers, sponges or similar may lead to risk of injury, ignition or fire.
- This appliance should only be used by adults.
- Children should not play with the appliance.
- Cleaning and user maintenance should not be made by children.
- Keep the appliance and its cord out of reach of children.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- A steam cleaner is not to be used on any part of this product.
- The door or the outer surface may get hot when the appliance is operating.



WARNING: Accessible parts may become hot during use. Young children should be kept away. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the microwave.



CAUTION: Hot surface

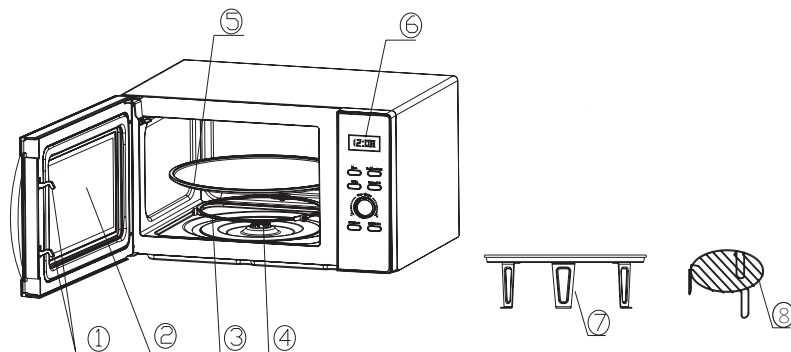
- The internal LED light source when turned on is <60lm.

SPECIFICATION

Model:	IGMC02890S
Voltage/Frequency:	220-240V~50Hz
Rated Input Power (Convection):	2200W
Rated Input Power (Grill):	1200W
Rated Input Power (Microwave):	1440W
Rated Output Power (Microwave):	900W
Oven Capacity:	28L
Turntable Diameter:	315mm
Product Dimensions (mm):	H:304 x W:510 x D:410
Cavity Dimensions (mm):	H:241 x W:345 x D:343
Net Weight:	18.0kg
Power Consumption in Standby Mode:	<0.8W

For further information about this product, including the power consumption in low power modes required by (EU) 2023/826, go to <https://www.igenix.co.uk> and search for IGMC02890S.

APPLIANCE OVERVIEW



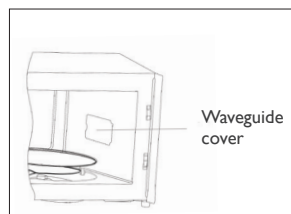
1. Door lock – Microwave door must be properly closed for it to operate.
2. Viewing window – Allows user to use the cooking status
3. Rotating ring – The glass turntable sits on its wheels; it supports the turntable and helps it to balance when rotating.
4. Rotating axis – The glass turntable sits on the axis; the motor underneath it drives the turntable to rotate.
5. Turntable – The food sits on the turntable, its rotation during operation helps to cook food evenly.
 - Place the rotating ring in the microwave first.
 - Fit the turntable onto the rotating axis and make sure that it is located over the gear mechanism.
6. Control Panel
7. Air Fry Tray – Used for air frying food with hot air circulation for a crispy texture using little or no oil
8. Grill Rack – Used for grilling food, allowing heat to cook food evenly while letting fat and juices drip away.

Use of Accessories

The microwave comes with a glass turntable, an air fry tray and a grill rack specifically designed for microwave use. Before use, place the rotating ring on the bottom of the microwave cavity, then place the turntable on top of the rotating ring and ensure that it fits securely onto the rotating axis. The air fry tray and grill rack must always be placed on the turntable during operation and must not touch the microwave cavity walls. This ensures safe and efficient cooking while preventing food from burning and damaging the microwave.



WARNING: Never remove the waveguide cover located inside the microwave cavity.



INSTALLATION

1. Remove all packaging. Check carefully for damage. If any damage is evident, immediately notify the service centre.
2. On the inside of the microwave door, locate the stickers and remove the protective film they are attached to.
3. Microwave ovens must be placed in dry and non-corrosive environments and kept away from heat and humidity, such as gas burners or water tanks.
4. To ensure sufficient ventilation, the distance from the back of the microwave to the wall should be at least 20cm, the side to the wall should be at least 5cm, the free distance above the top surface at least 20cm and the distance from the microwave to the ground should be at least 85cm.
5. The position of the microwave should be such that it is located at least 5m from any TVs, Radios or antenna as this can cause interference.
6. The appliance must be positioned so that the plug is accessible and must ensure a good grounding in case of leakage.
7. The microwave must be operated with the door closed.
8. The microwave must not be placed in a cabinet. The microwave is intended to be freestanding.
9. As there could be manufacturing residue or oil remaining in the microwave cavity or on the heating element, it is normal for there to be an odour or slight smoke upon initial use. This should not occur after the microwave has been used several times. Keep the door and windows open to ensure good ventilation. It is strongly recommended to place a cup of water on the turntable, set the microwave to high power and operate for 2-3 minutes to reduce the risk of residual odour before cooking food and beverages for the first time, repeating several times if necessary.

OPERATING INSTRUCTIONS

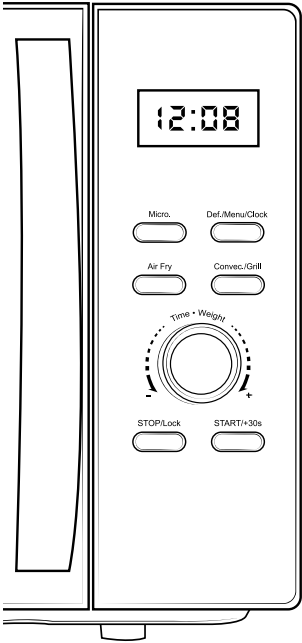
Before Cooking

When the microwave oven is plugged in and turned on, the display will show 1:00 and the microwave will automatically enter stand-by mode.

Clock Setting

A 24-hour clock can be set during stand-by mode.

1. Press and hold the “**Def./Menu/Clock**” button for 3 seconds to enter the clock setting interface. The display will start blinking in hours.
2. Turn “🌀” to adjust the hour figures, the input time should be within 0-23 (24-hour).
3. After setting the hour, press the “**START/+30s**” button to confirm. The display will then start blinking in minutes.
4. Turn “🌀” to adjust the minute figures, the input time should be within 0-59 (60-minutes).
5. After setting the minute, press the “**START/+30s**” button again to confirm. The clock is now set.



Please Note: If the clock is not set, it will not function when the microwave is turned on.

Microwave Cooking

The microwave has 5 power levels.

100P	100% power output	Quick and thorough cooking
80P	80% power output	Medium express cooking
50P	50% power output	Steaming food
30P	30% power output	Defrosting food
10P	10% power output	Keeping warm

1. Press the “**Micro.**” button repeatedly to select the desired microwave power.
 2. Then, turn “” to adjust the desired cooking time (The maximum cooking time is 60 minutes).
 3. After selecting the desired power level and cooking time, press the “**START/+30s**” button to start cooking. A beeping sound will be heard when cooking is completed.
- Press the “**START/+30s**” button to add 30 seconds if you wish to continue cooking beyond the preset cooking time.
 - If you intend to pause microwave cooking before the preset cooking time ends (E.g., to stir or turn the food), simply open the door, make the adjustment, then close the door and press the “**START/+30s**” button to resume the preset cooking program.
 - If you intend to stop the microwave cooking and remove the food before the preset cooking time ends, you must press the “**STOP/Lock**” button to clear the preset cooking program to avoid unintended operation for next time use.



WARNING: Never operate the microwave oven empty and never use a grill rack during microwave cooking.

Defrost Cooking

This microwave has 2 defrost modes, defrost by weight and defrost by time.

Defrost by Weight

1. Press the “**Def./Menu/Clock**” button once, the display will show “**dEFI**”.
2. Turn “” to select the food weight from 100-1500g.
3. Press the “**START/+30s**” button to start defrosting. A beeping sound will be heard when cooking is completed.

Please Note: When you select defrost by weight (dEFI), the buzzer will “beep” after around half of the time has passed to remind you to turn the food over. If there is no operation, the microwave oven will continue cooking automatically.

Defrost by Time

1. Press the “**Def./Menu/Clock**” button twice, the display will show “**dEF2**”
2. Turn “” to select the defrost time from 0:10 to 60:00
3. Press the “**START/+30s**” button to start defrosting. A beeping sound will be heard when cooking is completed.

Auto Cooking

This microwave has 8 automatic cooking modes.

Display	Food	Size/Weight
A.1	Potato	The optional weights are 250/500/750g
A.2	Pasta	The optional weights are 50/100/150g
A.3	Pizza	The optional weights are 200/400g
A.4	Popcorn	The optional weight is 100g
A.5	Vegetable	The optional weights are 200/400/600g
A.6	Beverage	The optional weights are 1 cup, 2 cups or 3 cups of 250ml beverage
A.7	Meat	The optional weights are 200/400/600g
A.8	Fish	The optional weights are 200/400/600g

1. Press the “**Def./Menu/Clock**” button repeatedly to select the desired cooking menu, the display will show from “**A.1**” to “**A.8**”.
2. Turn “” to select the food weight.
3. After selecting the desired cooking menu and the food weight, press the “**START/+30s**” button to start cooking. A beeping sound will be heard when cooking is completed.



WARNING: Never operate the microwave oven empty and never use a Grill Rack or Air Fry Tray during microwave cooking including all Auto Cooking modes “**A.1**” - “**A.8**” .

Air Fry Function

This microwave has 5 Air Fry temperature settings.

1. Place the food you wish to air fry onto the provided Air Fry Tray. Place the air fry tray in the center of the glass turntable inside the microwave.
2. Press the “**Air Fry**” button repeatedly until the desired temperature appears on the display (120°C, 150°C, 180°C, 200°C or 230°C).
3. Turn “👆” to select the desired cooking time (The maximum cooking time is 60 minutes).
4. After selecting the desired air fry temperature and cooking time, press the “**START/+30s**” button to start air frying. A beeping sound will be heard when cooking is completed.



WARNING: The air fry tray should only be used in air fry mode. Do not use it in microwave or combination cooking modes as it may cause sparks and ignition. Ensure that the food and the air fry tray do not come into contact with the microwave cavity.



CAUTION: During air fry mode, the microwave cavity and all accessories will become very hot. Use extreme caution when removing food or accessories. It is recommended to use oven gloves to prevent burns.

Tips for Air Frying

The Air Fry function is best suited for cooking thin and semi-processed foods such as French fries, frozen onion rings and frozen chicken nuggets. It is designed to brown and crisp these types of foods efficiently. Below is a general guideline for recommended cooking times based on the weight of commonly air-fried foods using the maximum temperature of 230°C.

Food	Weight	Temperature	Timer
French Fries (-18°C)	250g	230°C	27 Minutes
Chicken Nuggets (-18°C)	200g	230°C	18 Minutes
	300g	230°C	21 Minutes
	400g	230°C	24 Minutes
Chicken Wings (Room Temperature)	300g	230°C	22 Minutes
	400g	230°C	24 Minutes
	500g	230°C	26 Minutes
Bacon (Room Temperature)	50g	230°C	5 Minutes
	80g	230°C	5.5 Minutes
	100g	230°C	6 Minutes
Sausage (Room Temperature)	200g	230°C	10 Minutes
	300g	230°C	12 Minutes
	400g	230°C	14 Minutes
Shrimp (Room Temperature)	200g	230°C	10 Minutes
	300g	230°C	13 Minutes
	400g	230°C	16 Minutes
Steak (Room Temperature)	200g	230°C	12 Minutes
	300g	230°C	15 Minutes
	400g	230°C	18 Minutes

Please Note: It is recommended to turn the food half way through the total cooking time to ensure even cooking and crispiness.

Please Note: Cooking time may vary depending on the texture and density of each food. Always refer to the instructions provided on the food's packaging for the most accurate cooking time.

Convection Function

The microwave has 5 convection temperature settings and 2 convection-microwave combination modes.

Temperature Settings:		
120°C 150°C 180°C 200°C 230°C	Convection	Ideal for cooking thin and semi-processed foods such as French fries, onion rings, chicken nuggets, chicken wings and chicken fillets.
C-1	Convection-Microwave Combination 1 (70% Convection, 30% Microwave)	Ideal for cooking foods such as chicken wings, chicken fillets, steaks, meat skewers, sausages, vegetables and pizza.
C-2	Convection-Microwave Combination 2 (45% Convection, 55% Microwave)	Ideal for roasting thicker cuts of meat such as whole chicken, meat rolls, pork or foods with high density such as carrots and potatoes.

1. Press the “**Convec./Grill**” button repeatedly until the desired temperature setting or combination mode appears on the display (Convection: “**120°C**”, “**150°C**”, “**180°C**”, “**200°C**”, “**230°C**”, Combination “**C-1**”, “**C-2**”).
2. Turn “” to select the desired cooking time (The maximum cooking time is 60 minutes).
3. After selecting the desired convection cooking mode and cooking time, press the “**START/+30s**” button to start cooking. A beeping sound will be heard when cooking is completed.



CAUTION: During convection mode, the microwave cavity and all accessories will become very hot. Use extreme caution when removing food or accessories. It is recommended to use oven gloves to prevent burns.



WARNING: Never operate the microwave oven empty and never use a Grill Rack or Air Fry Tray during microwave cooking including Combination modes C-1 & C-2.

Grill Function

This microwave has 3 grill modes.

G.	Grilling	Ideal for thinner foods such as bacon, toast and skewers.
G-1	Grill-Microwave Combination 1 (70% Grill, 30% Microwave)	Ideal for cooking foods such as chicken wings, chicken fillets, steaks, meat skewers, sausages, vegetables and pizza.
G-2	Grill-Microwave Combination 2 (45% Grill, 55% Microwave)	Ideal for roasting thicker cuts of meat such as whole chicken, meat rolls, pork or foods with high density such as carrots and potatoes.

1. Press the “**Convec./Grill**” button repeatedly until the desired grill mode appears on the display (“**G.**”, “**G-1**” or “**G-2**”).
2. Turn “” to select the desired cooking time (The maximum cooking time is 60 minutes).
3. After selecting the desired grill mode and cooking time, press the “**START/+30s**” button to start cooking. A beeping sound will be heard when cooking is completed.



WARNING: The grill rack should only be used in G. grill mode, not in combination grill modes “G-1” or “G-2”. Do not use it in microwave cooking as it may cause sparks and ignition. Ensure that the food and the grill rack do not come into contact with the microwave cavity.



CAUTION: During grill mode, the microwave cavity and all accessories will become very hot. Use extreme caution when removing food or accessories. It is recommended to use oven gloves to prevent burns.

Express Cooking

During stand-by mode, press the “**START/+30s**” button to quickly start cooking after food is put into the microwave and the door is closed. The default cooking time is 30 seconds. Press the “**START/+30s**” button repeatedly to add cooking time by 30 seconds with each press. A beeping sound will be heard when cooking is completed.

Child Lock Function

You can use this function to lock the control panel when cleaning or to prevent children from accidentally turning the microwave on.

To activate the lock:

During stand-by mode, press and hold the “**STOP/Lock**” button for more than 3 seconds. A long “beeping” sound will be heard, and the lock icon will be displayed. When the child lock is activated all buttons on the control panel will be disabled to prevent accidental operation.

To deactivate the lock:

During locked mode, press and hold the “**STOP/Lock**” button for more than 3 seconds. A long “beeping” sound will be heard to indicate that the child lock is now deactivated.

CONTAINER GUIDELINES

It is strongly recommended to use containers which are marked as microwave safe. Generally speaking containers which are made of heat-resistant ceramic, glass or plastic are suitable for microwave cooking. Never use metal containers for microwave cooking as sparking is likely to occur. Use the below table for reference:

Container Material	Microwave	Grill	Convection	Notes
Heat-resistant ceramic	Yes	Yes	Yes	Never use ceramics which are decorated with metal or glazed.
Heat-resistant plastic	Yes	No	No	Do not leave unattended due to the possibility of ignition.
Heat-resistant glass	Yes	Yes	Yes	Never use glass with metal parts.
Plastic film	Yes	No	No	Should not be used when cooking meat as high temperature may damage the film.
Grill rack	No	Yes	Yes	Should not be used in microwave or combination cooking as it may cause ignition in the cavity.
Air fry basket	No	No	Yes	Should not be used in microwave or combination cooking as it may cause ignition in the cavity.
Metal container	No	No	No	Do not use any metal containers other than the one provided.
Lacquer	No	No	No	Do not use in any high-temperature cooking due to poor heat-resistance.
Bamboo wood and paper	No	No	No	Do not use in any high-temperature cooking due to poor heat-resistance.



WARNING: Do not use the grill rack or the air fry tray provided in microwave cooking as it may cause sparks and ignition. Ensure that the food and the accessories do not come into contact with the microwave cavity.



WARNING: Do not do any metal utensils or any metal containers other than those provided with the appliance.

COOKING TIPS

The following factors may affect the cooking result:

Food arrangement

Place thicker areas towards the outside of the dish and the thinner part towards the centre and spread evenly. Do not overlap if possible.

Cooking time

Start cooking with a short time setting, evaluate it after it times out and extend it according to the actual need. Over cooking may result in smoke and burns.

Cooking food evenly

Food such as chicken, hamburgers or steak should be turned at least once during cooking. Depending on the type of food, if applicable remove it and stir it from outside to centre of the dish once or twice during cooking.

Allow standing time

After timer is finished, leave the food in the microwave for an adequate length of time, this allows it to complete its cooking cycle and begin cooling down in a gradual manner.

Microwave safe plastic wrap

When cooking food with high fat content, do not allow the plastic wrap to come into contact with food as it may melt.

Microwave safe plastic cookware

Some microwave safe plastic cookware might not be suitable for cooking foods with high fat and sugar content. The preheating time specified in the cooking instructions of each food/beverage must not be exceeded.

CLEANING & MAINTENANCE

Microwave Oven Care



CAUTION: The microwave should be cleaned regularly and any food deposits removed.



WARNING: Turn off the power at the wall socket and remove the plug from the socket before cleaning. Do not immerse any part of the appliance in water or other fluids when cleaning except the removable glass turntable and rotating ring.

- Failure to maintain the microwave in a clean condition could lead to deterioration of the surfaces which could adversely affect the life of the appliance and possibly result in a hazardous situation.
- Never use strong detergent, gasoline, abrasive powder or a metal brush to clean any part of the appliance.
- Do not remove the waveguide cover (located on the inner walls as per the diagram contained within the product instructions section on page 7 of this manual).

Tips for Cleaning

Details for cleaning door seals, cavity and adjacent parts:

Exterior:

- Wipe clean the enclosure with a damp soft cloth.

Door:

- Wipe clean the door and window with a damp soft cloth.
- Wipe the door seals and adjacent parts to remove any spill or spatter.
- Wipe the control panel with a slightly damp soft cloth.

Interior walls:

- Wipe clean the cavity with a damp soft cloth.
- Wipe clean the waveguide cover to remove any food splashed.

Turntable / Rotation ring / Rotation axis / Air Fry Tray / Grill Rack:

- Remove and wash with mild soapy water.
- Rinse with clean water and allow to dry thoroughly before replacing.

TROUBLE SHOOTING GUIDE

If you experience difficulties with the appliance, please check the suggestions below before contacting customer services on 01473 271272:

To test microwave is working before cooking food – **DO NOT OPERATE EMPTY**, instead place one cup of water (approx. 150ml) in a glass in the microwave and close the door securely. Microwave lamp should go off when the door is closed properly. Let the microwave work on full power for 1 min.

Fault	Possible Cause	Solution
The microwave does not work.	Not properly plugged into the mains wall socket.	Plug in firmly.
	Not switched on.	Make sure appliance is switched on.
	No electricity in the mains wall socket.	Check fuse.
	Door not shut properly.	Ensure nothing is blocking the door (if food container is too large, use smaller container).
Food is not cooked.	Time or power setting is not correct for required food/beverage.	Ensure cooking instructions from packaging are followed and appropriate setting and time is selected.
	Door is not closed.	Ensure door is fully closed.
Food is over or undercooked.	Time or power setting is not correct for required food/beverage.	Ensure cooking instructions from packaging are followed and appropriate setting and time is selected.
Sparkling or noises inside the microwave.	Container used is made of metal components or unsuitable material for microwaving.	Ensure any container used adheres to guidelines in the manual.
	Metal utensil has been left in container.	Ensure no metal utensils are left in containers.
Cooling fan is not working.	Air flow to vents is blocked.	Ensure nothing is blocking the air vents and that the microwave is situated as per the installation instructions.
Turntable is not rotating.	Door is not properly closed.	Ensure door is properly closed.
	Container is touching the walls and preventing turntable from rotating.	Ensure container is not touching the walls (if food container is too large, use smaller container).

CAUTION HIGH VOLTAGE WARNING



This appliance is equipped with an earthed plug for your protection against possible shock hazards and should be connected to a properly earthed power socket.

Do not operate this oven if the door is bent, warped or otherwise damaged and does not close firmly.

Do not tamper with the door safety interlocks.

This device is to be serviced only by a qualified electrician.

Disconnect the plug from the mains before servicing.

MAINS PLUG FUSE REPLACEMENT

Fuse Replacement (Class I)

This appliance must be earthed. Remove the fuse cover with a small flat head screw driver. Take out the fuse and replace with a new fuse of the same Amp. Replace the fuse cover and push back into place.



DISPOSAL INFORMATION

The European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in normal unsorted municipal waste.

Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.



Igenix Warranty Terms & Conditions

This product is guaranteed for a period of 12 months as standard from the date of purchase against mechanical and electrical defects. You can extend your warranty for a further 12 months by registering your product.

Upon registration we will cover your product for a period of 24 months from the original purchase date against any mechanical or electrical defects.

To qualify for the warranty, the product must be used for domestic household use only and in accordance with the instructions in the user manual. Any misuse of the product will result in the warranty being void.

The warranty does not cover accidental damage, misuse, neglect, tampering or incorrect adjustment or installation.

The warranty will be rendered invalid if the product is resold, has had its serial number removed (or has an invalid serial number), or if an unauthorised person has carried out any repairs or alterations.

The warranty does not cover accessories or consumable parts that require replacement under normal use. This includes shelving, dials, filters, belts and trays etc.

In the unlikely event of a breakdown please refer to the Troubleshooting guide in your user manual and check all plugs, fuses and the electricity supply.

If you still require assistance please contact our Customer Service department on **01473 271 272** or write to us at the following address:

**Customer Service Department
38 Bluestem Road, Ransomes Europark
Ipswich, IP3 9RR**

Please quote the Product Code which begins 'IG' and the PO Number on the rating label, and give details of the exact fault. We will then decide whether to repair or replace the item.

Before we arrange the repair or replacement you will be required to return a copy of your proof of purchase. Please retain your original.

If an item is replaced within the agreed warranty period, the warranty for the replacement item will be calculated from the purchase date of the original.

In the event that the product is inspected and no fault is found or the product is not within the warranty period you will be charged for the repair and any carriage costs.



Thank you for choosing Igenix

As a valued customer we would like to offer you a FREE 2 year warranty to cover your product against any electrical or mechanical defects.

This means that in the unlikely event you develop a fault or problem with your product we will happily repair or replace the item free of charge.

To qualify for the 2 year warranty you must register your product within 30 days of purchase. The full Terms & Conditions of our warranty policy are shown on the opposite page. They are also available on our website. **www.igenix.co.uk**

igenix

UK: 38 Bluestem Road, Ransomes Europark, Ipswich, IP3 9RR

EU: Castle Electrical Factors Ltd., Dundalk, A91 KA9R, IR

Tel. 01473 271 272

Disclaimer: Igenix operate a policy of continual improvement and development.

We therefore reserve the right to change/alter the specification and appearance of our appliances without prior notice.

All diagrams and images shown in this manual are for illustration purposes only.