



# Thank you for choosing Auspure Air Fryer!

Cooking in the kitchen just got easier



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Our Facebook Community

<https://www.facebook.com/auspure>



*get*

Get access to our recipes for easy and simple meals!

[www.auspures.com.au/recipes](http://www.auspures.com.au/recipes)



## CONTACT CUSTOMER SUPPORT SERVICE

Feel free to contact us for any inquiries and questions regarding Auspure products!

We are here and ready to assist you.

[support@auspures.com.au](mailto:support@auspures.com.au)

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## PACKAGE CONTENTS

- 1 × Premium Air Fryer
- 1 × Recipe Book
- 1 × User Manual
- 1 × Warranty Card
- 1 × Quick User Guide

**TABLE 1. PRODUCT SPECIFICATIONS**

<b>Air Fryer Model</b>	<b>Aus-Fry350</b>	<b>Aus-Fry550</b>
Power Supply	220-240 V, 50/60 Hz	220-240 V, 50/60 Hz
Rated Power	1500 W	1700 W
Capacity	3.5 L	5.5 L
Temperature Range	70-205°C	70-205°C
Time range	1-99 min	1-99 min
Product Dimensions	27.5 × 33.6 × 31.2 cm	31.4 × 37.9 × 32.6 cm
Product Weight	4.8 kg	6 kg

# IMPORTANT SAFETY INSTRUCTION

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Follow safety rules when using your air fryer. Read all instructions before use to avoid the risk of injury, fire, electric shock, or damage.

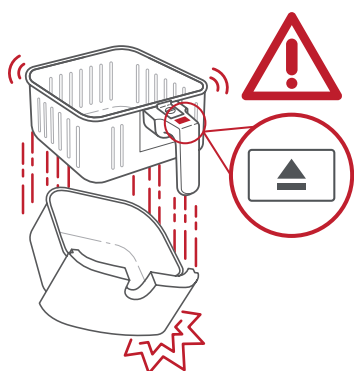
## General Safety

- Only use the air fryer as directed in this user manual.
- Do not use the air fryer if it has been dropped, damaged, left outside, dropped in water, or not working properly.
- Never immerse the air fryer housing or its plug in water or liquid.
- Do not use the air fryer and power plug on wet or damp surfaces.
- Do not let children or people with reduced physical or mental capabilities to use or clean the air fryer.
- Do not let children play with this appliance or its packaging including plastic bag. Children must be supervised around the air fryer to help keep them safe.
- Be sure the cord is unplugged before cleaning or while not in use. Allow to cool before putting on or taking off parts.
- Do not touch any part of the air fryer or its plug with wet hands.
- Do not use the air fryer if the cord or plug looks damaged.
- Do not use the air fryer outdoor.
- Only use with original Auspure replacement parts or accessories to avoid damages and injuries.
- Do not put or use the air fryer or its parts next to ovens, gas or electric burners.
- Do not put the air fryer on an unstable surface.
- Use extreme caution when removing the air fryer or baskets if contain hot oil or other hot liquids.
- Do not use metal scouring pads when cleaning. They can leave behind metal fragments that increase risk of electric shock.
- Do not store anything inside air fryer.
- Intended for household use only, not commercial use.
- Do not run the power cord under furniture, other appliances, carpet, or cover with rugs, runners or floor coverings.
- Always tuck away the power cord to prevent tripping accidents.
- It is recommended to not use the air fryer with an extension cord to avoid entangling or tripping. If you must use one make sure that the marked electrical rating of the extension cord must be as great as the rating of the air fryer.
- Do not fit the air fryer with a different power supply unit.
- Do not put any objects on top of the air fryer.
- Do not block/obscure the air ventilations.
- Do not clean the air fryer with the power-cord plugged-in.
- Do not use a defective air fryer or attempt to repair/adjust any electrical or mechanical functions, this may cause danger and void the warranty.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

## While Air Frying

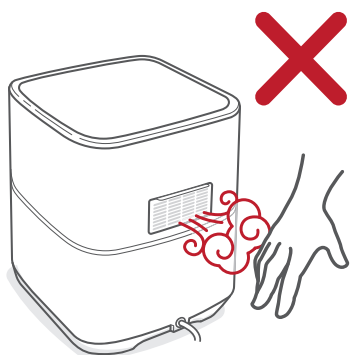
- The air fryer only works with hot air. Never fill the baskets with oil or fat.
- Do not use the air fryer without having the baskets in their proper place.
- Never place oversized foods or metal utensils into the air fryer.
- Always use heat-safe containers.
- Keep your air fryer away from anything flammable like curtains, table cloths, etc.
- Use on a flat and heat-resistant surface at all times

- Do not use any type of cardboard, paper, non-heat-resistant plastic or comparable materials into your air fryer. You may use parchment paper and foil. Always put food on top of your parchment paper! Air circulation can cause paper to touch hot coils and can cause fire or malfunction.
- Never leave unattended while in use.
- Immediately stop using air fryer if you see any dark smoke coming out. Dark smoke can indicate burning food or some other malfunction. White smoke is normal, caused by heating fat or food splashing. Do not pull baskets out until the smoke has cleared.

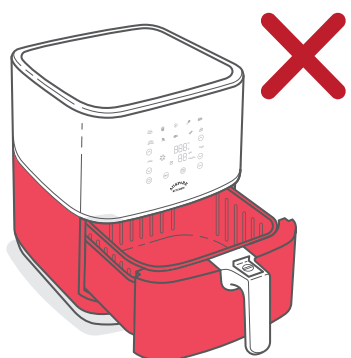


Press the basket release button **ONLY** when they are resting on a heat-resistant, flat surface.

The handle is attached to the inner basket, not the outer one. when you press the release button, the outer basket will be the one to drop!



Never block the ventilation openings. keep your hand and face away from the openings.



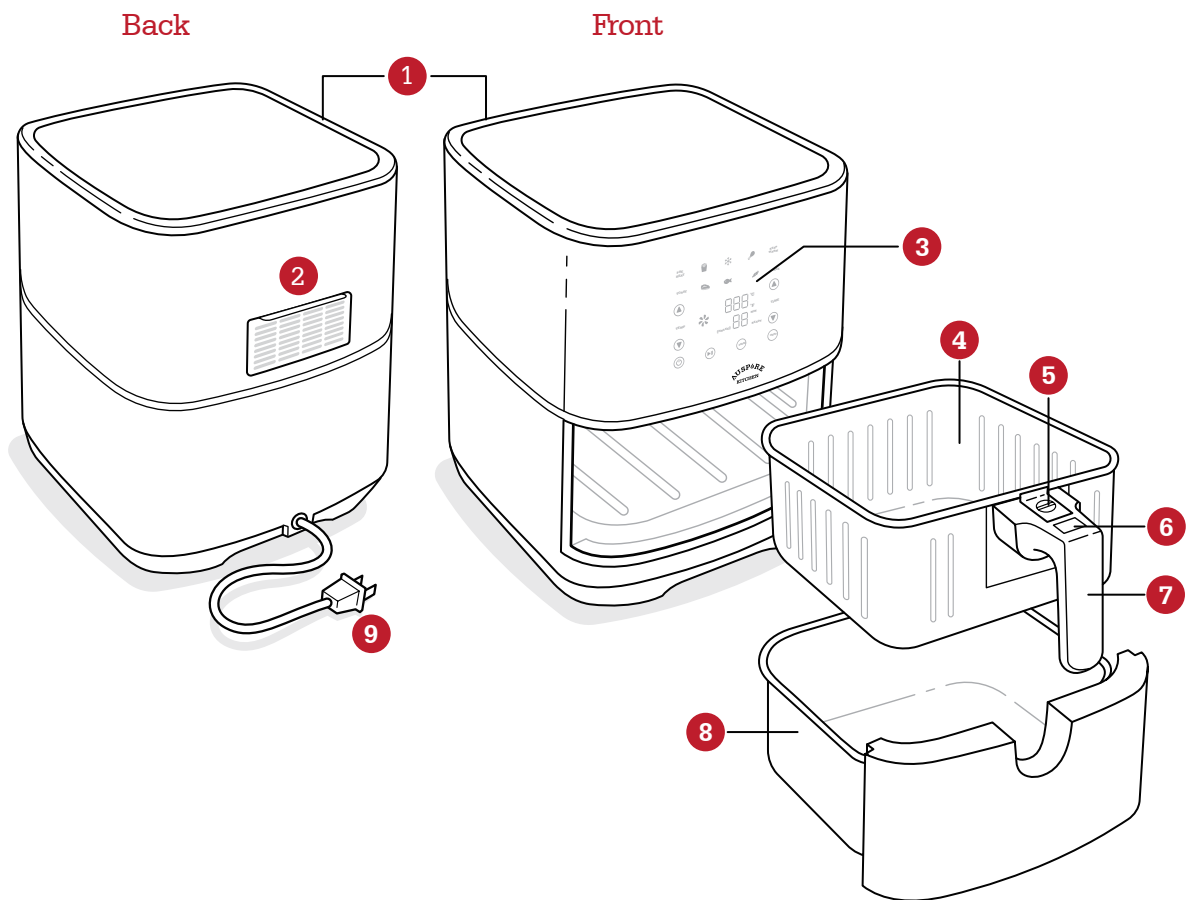
Never touch hot surfaces. Use handle.

**SAVE AND FOLLOW THESE IMPORTANT INSTRUCTIONS**

# GETTING TO KNOW YOUR AUSPURE AIR FRYER

The Auspure Air Fryer uses 360° air circulation technology to create crispy and delicious food using little-to-no oil. This air fryer lets you save up to 85% fewer calories than using a traditional deep fryer. It is user-friendly designed, featuring single-touch controls, nonstick baskets with safe operation.

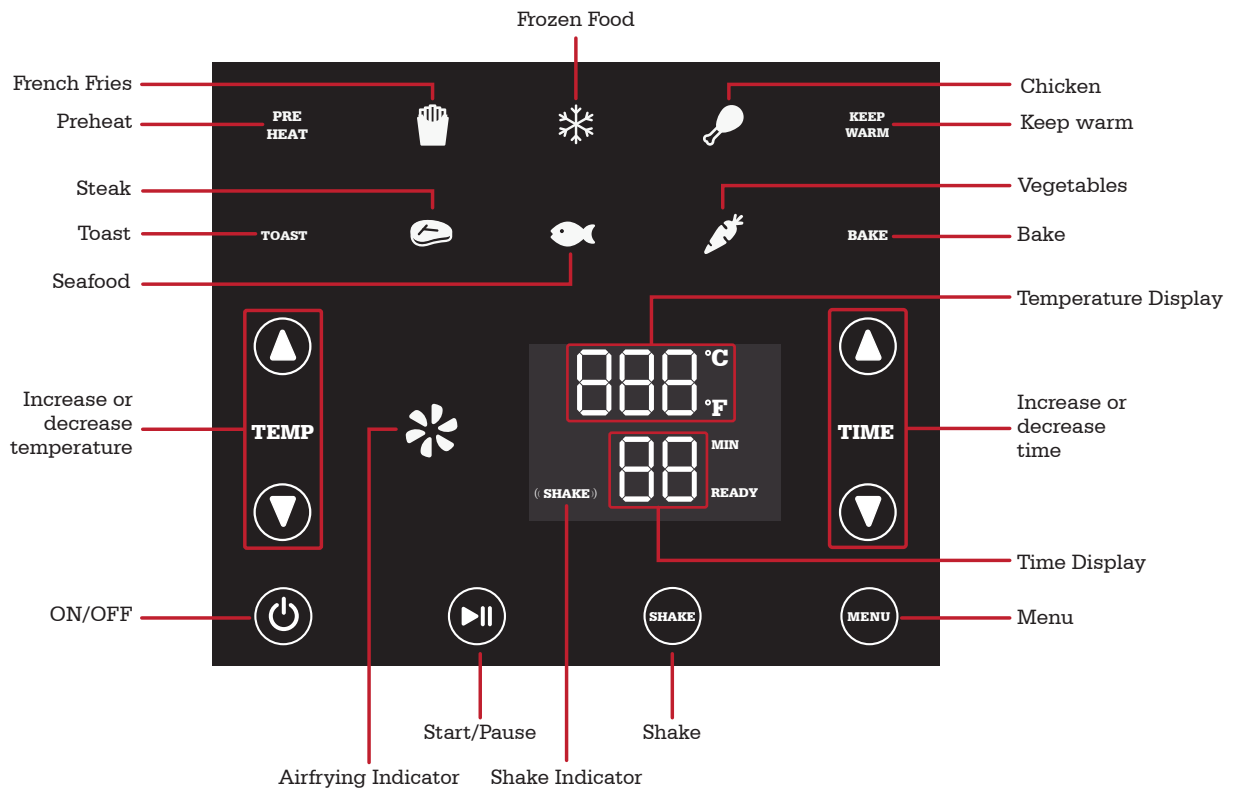
**Note:** All baskets have nonstick coating made with aluminum metal. They are also PFOA-free and BPA-free.



- |    |                      |    |                       |
|----|----------------------|----|-----------------------|
| 1. | Air Inlet            | 6. | Basket Release Button |
| 2. | Air Outlet           | 7. | Basket Handle         |
| 3. | Control Screen       | 8. | Outer Basket          |
| 4. | Inner Basket         | 9. | Power Cord            |
| 5. | Sliding Button Guard |    |                       |

# CONTROL PANEL & DISPLAY DIAGRAM

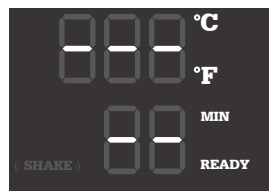
## Display



## Display message



End of cooking program



Preheated is done and ready for cooking



Shaking/flipping food reminder

# BEFORE USE

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## Setup your Auspure Air Fryer safely following below steps

1. Remove all packaging and temporary stickers from the air fryer.
2. Pull the handle to remove the baskets and discard the plastic packaging from the baskets.
3. To separate the inner basket, press basket's release button.
  - a. Do not press the release button while carrying the baskets.
  - b. Press the basket release button only when they are resting on a flat surface.
  - c. The handle is attached to the inner basket, not the outer one. The outer basket will drop while the release button is pressed. [Figure 1]



Figure 1

4. Wash both baskets using dishwasher or with any types of non-scratch sponge.
5. Wipe out the inside and outside of the air fryer with a damp cloth and then towel-dry.
6. Place the baskets back into the air fryer.
7. Always place the air fryer on a flat and stable surface, with no heat. Keep far from any cabinet or area that can be damaged from steam.
8. Leave at least 15 cm of space behind and above the air fryer and enough room to remove the baskets. [Figure 2]

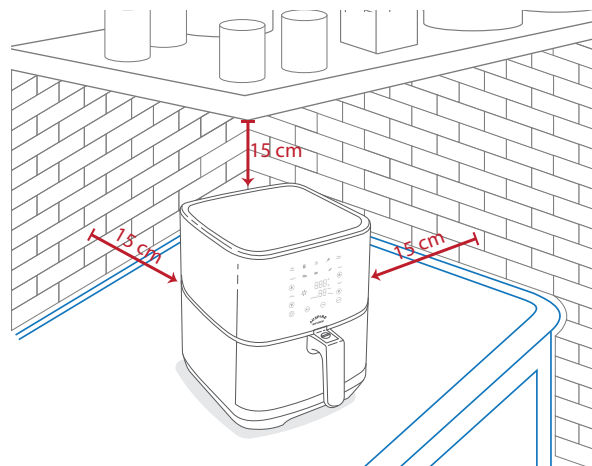



Figure 2



# OPERATION TEST RUN

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It is highly recommended to perform a test run of your air fryer prior cooking your first meal.

1. Plug in the air fryer, making sure the baskets are empty.
2. Press **MENU** to select **KEEP WARM**. The display will show “75°C” and “5 MIN”.
3. Press **▶||** to start preheating. The air fryer will beep, once preheat is done.
4. Pull the baskets out to cool up for 5 minutes. Once cooled, place them back in the air fryer.
5. Press **MENU** and select steak  preset. The display will show “205°C” and “6 MIN”.
6. Press the **TIME ▼** to adjust the time to 5 minutes.
7. Start air fryer by pressing **▶||** . The air fryer beeps as it ends.
8. Pull the baskets out and wait 10-30 minutes to cool off completely.

# USING YOUR AIR FRYER


## Preheating

Preheating the air fryer is especially important to cook the food thoroughly. Food also cooks faster in a preheated air fryer. It is recommended to preheat the air fryer before placing the food inside.

1. Connect to power source and press  to turn on the air fryer.
2. Press Menu to select Preheat. The display will show “205°C” and “5 MIN”.
3. Optionally, press the **TEMP**  or  to adjust the temperature based on the required recipe’s pre-heating temperature. The time will adjust accordingly [TABLE 2].

**TABLE 2. PEAHEATING DEFAULT SETTING**

<b>Temperature</b>	<b>Time</b>
400°F / 205°C	5 minutes
392°F / 200°C	5 minutes
383°F / 195°C	5 minutes
374°F / 190°C	4 minutes
365°F / 185°C	4 minutes
356°F / 180°C	4 minutes
347°F / 175°C	4 minutes
338°F / 170°C	4 minutes
329°F / 165°C	3 minutes
320°F / 160°C	3 minutes
311°F / 155°C and below	3 minutes

4. Start air fryer by pressing .
5. The air fryer beeps 5 times as the preheating ends. The display will be blinking with the set preheat temperature. If the buttons are not pressed for 3 minutes, the settings return to standby mode.



## Air Frying

1. Preheat the air fryer (see page 10).
2. The blinking preheat temperature's display indicates that the air fryer is ready. You can place food in the baskets.
3. Press the **MENU** several times to select your preference's preset cooking program.

**Note:** Presets make cooking certain foods in easier way. They are programmed with an ideal time and temperature. You can also set your own custom time and temperature without any preset selection.

4. Optionally, the temperature and timer can be set manually any time during cooking. Additionally, you can add a Shake Reminder.
  - a. Press the **TEMP** ▲ or ▼ to adjust the temperature (70-205°C / 170-400°F).
  - b. Press the **TIME** ▲ or ▼ to adjust the timer (1-99 MIN).
  - c. Press **SHAKE** to add or remove a Shake Reminder before cooking (for detailed instructions on **SHAKE** see page 13).
5. Start air fryer by pressing ►||.
6. The air fryer beeps 5 times as the cooking program ends. The following message will display.



7. The **KEEP WARM** feature can be selected by pressing **MENU** repeatedly. Press the **TIME** ▲ or ▼ to adjust the Keep Warm duration time (1-99 MIN).
8. To serve the prepared food, consider the following points:
  - a. Take the baskets out of the fryer carefully as it is hot.
  - b. Remove the inner basket from the outer basket.
  - c. Make sure the baskets are resting on a flat and heat-resistant surface.
  - d. Watch out for hot oil or fat resting in the outer basket. Drain oil first and then replace the inner basket. [Figure 3]
9. Allow the baskets to cool before cleaning (for **CLEANING AND CARE** see page 17).

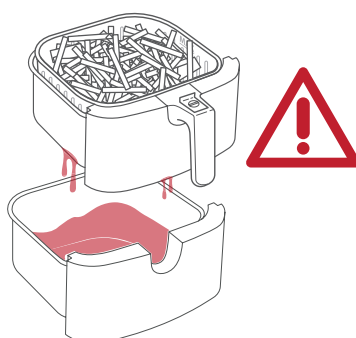








Figure 3

## Preset Settings

Presets make cooking certain foods in easier way. They are programmed with an ideal time and temperature.

**TABLE 3. PRESET DEFAULT SETTING**

<b>Preset</b>	<b>Symbol</b>	<b>Defult Temperature</b>	<b>Default Time</b>	<b>Shake Reminder</b>
French Fries		195 °C / 383 °F	25 Minutes	(( SHAKE ))
Frozen Foods		195 °C / 383 °F	8 Minutes	(( SHAKE ))
Chicken		195 °C / 383 °F	23 Minutes	-
Steak		205 °C / 400°F	6 Minutes	-
Seafood		175 °C / 347 °F	8 Minutes	-
Vegetables		160 °C / 320 °F	8 Minutes	(( SHAKE ))
Preheat	<b>PRE HEAT</b>	205 °C / 400 °F	5 Minutes (auto adjust)	-
Keep Warm	<b>KEEP WARM</b>	75 °C / 167 °F	5 Minutes	-
Toast	<b>TOAST</b>	160 °C / 320 °F	8 Minutes	-
Bake	<b>BAKE</b>	150 °C / 302 °F	35 Minutes	-

For better customization and cooking results check our Auspure-Kitchen Guide and Recipe Book.

# SHAKING FOOD

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## What/When to Shake

- Smaller foods that need to be stacked like fries, or cut-up vegetables will need to be shaken.
- The food may not cook evenly or fully crispy without shaking.
- Flip foods like steak to ensure browning on all sides.
- Shaking is recommended in halfway cooking time.

## Shake Reminder

- Tap **SHAKE** to turn on the shake reminder. Certain presets use the shake reminder automatically (see TABLE 3. PRESET SETTINGS, page 12).
- The shake reminder will beep 5 times and **SHAKE** blinks on the display.
- If the baskets are not removed, the shake reminder will beep again after one minute.
- The shake reminder will disappear once you remove the baskets.

## How to Shake Safely

- **Not heavy baskets without hot liquids:** Hold the baskets above a flat heat-resistant surface for safety purposes. Do not press the basket release button. Shake the baskets carefully.
- **Heavy baskets without hot liquids:** Place the baskets on a flat heat-resistant surface. Separate the baskets. Make sure no liquids are dripping from the inner basket. Shake the inner basket carefully.
- **Heavy baskets with hot liquids:** Place the baskets on a flat heat-resistant surface. Use tongs to mix or flip the food.

**Note:** When the baskets are taken out, the air fryer pauses frying automatically for safety reasons. The display will turn off until the baskets are replaced.

By the time that the baskets are in placed, cooking will begin again.

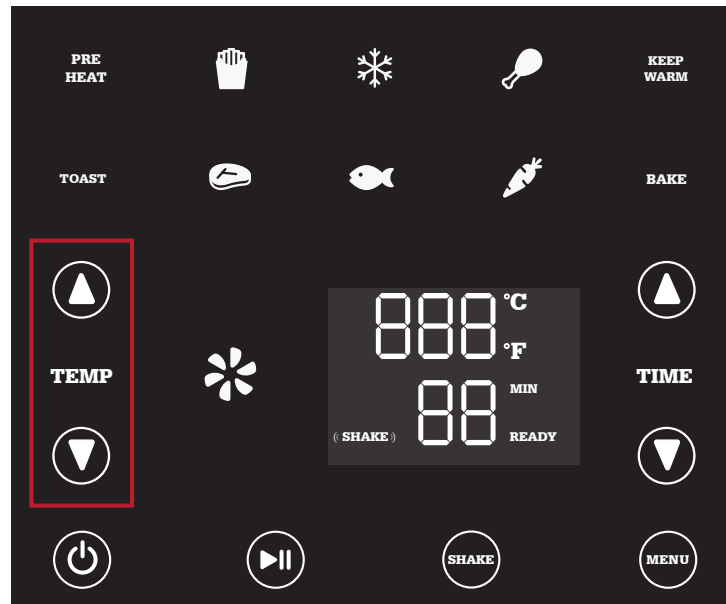
Do not shake for more than 30 seconds to avoid cooling down the air fryer.

# ADDITIONAL FUNCTIONS

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## Switching Temperature Units

- Press and hold both **TEMP** ▲ and ▼ for 1 second to change between Celsius and Fahrenheit units. The air fryer will beep once.



## Pausing

- You can pause the air fryer without removing the baskets
- To pause the air frying, press ►||. The ✨ will turn off from display which indicates that the air fryer stops heating. The ►|| will be blinking until you press again ►|| to resume cooking.
- If there is 30 minutes of inactivity, the air fryer will automatically shut-off.

## Automatic Shut-Off

- If there are no active cooking programs, all settings will be cleared and the air fryer will turn off after 3 minutes of inactivity.

## Automatically Resume Cooking

- If the baskets are pulled out, the air fryer will pause cooking automatically and the display will also turn off.
- By returning the baskets back in place, the air fryer will resume cooking.

# FRYING TIPS

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## Overheat Protection

- As a safety precaution, if the air fryer overheats, it is designed to automatically turn off. Do not restart the air fryer until it cools down.

## Overfilling

- The amount of food inside the basket should be limited below the marked “MAX” point. Overfilling the baskets are strongly discouraged as the food will cook unevenly.

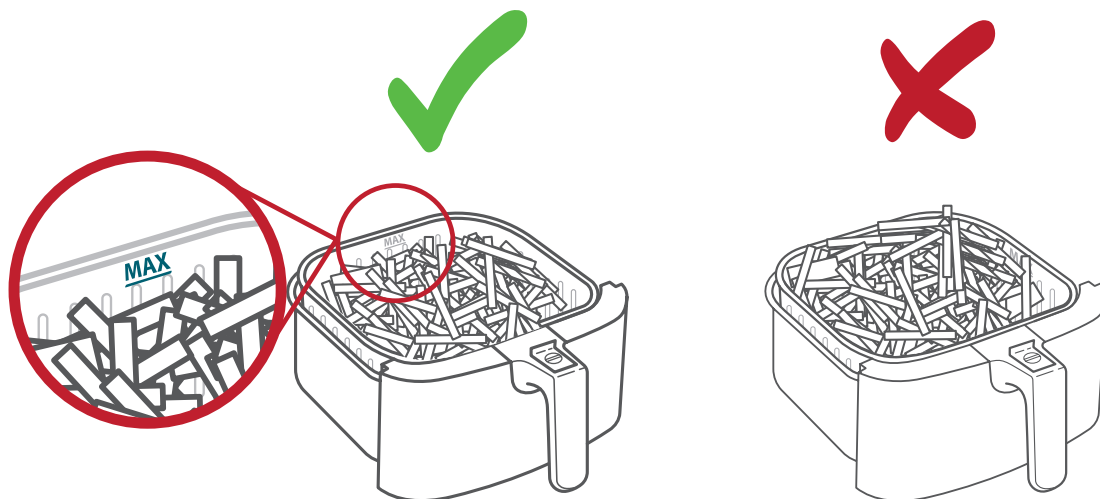


Figure 4

## Using Oil

- Adding a small amount of oil to the food will result in a greater crispness. Use no more than 1.5 Australian tablespoon (30 ml) of oil. When using oil, spray types are preferable due to minimizing oil usage and evenly food coating.
- You can fry frozen foods.
- If you air fry fatty foods, you will see a collection of oil at the bottom of the baskets. Pour out any oil after each use to avoid smoke.
- Always pat down marinated foods before placing in air fryer to avoid excessive smoke.
- Anything that can be baked in an oven can be cooked in the air fryer.
- For cakes, hand pies or anything that contains batter or filling, put food in a heat-safe container before placing in baskets.

# GETTING TO KNOW AUSPURE AIR FRYER ACCESSORIES

More accessories are available for your air fryer in Auspure online store to meet all your cooking needs.

Visit [auspures.com.au](https://auspures.com.au) for more information.

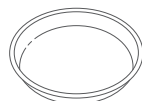
For your questions and enquiries regarding air fryer and accessories, you can contact Auspure Customer Support (see page 22).

**TABLE 4. AIR FRYER ACCESSORIES SPECIFICATIONS**

Designed Shape	Product Name	Size Compatible with Aus-Fry350	Size Compatible with Aus-Fry550
	Cake Pan	18.5 cm (8.3 in)	19.6 cm (7.7 in)
	Pizza Pan	16.6 cm (6.5 in)	19.6 cm (7.7 in)
	Egg Bites Mold with Lid	16.6 cm (6.5 in)	16.6 cm (6.5 in)
	Metal Holder	17.8 cm (7 in)	20.3 cm (8 in)
	Skewer Rack	17.5 x 17.5 cm (6.9 x 6.9 in)	20.1 x 20.1 cm (7.9 x 7.9 in)
	Silicone Mat	17.8 cm (7 in)	17.8 cm (7 in)



**Designed for** making breads, cakes, and quiches perfectly.



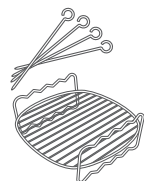
**Designed for** making pizzas, sweets and savory pies perfectly.



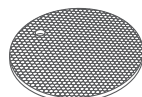
**Designed with** silicon lids and is amazing to bake egg bites and tiny muffins as well as maintaining its freshness in refrigerator for longer use.



**Designed for** greatly cooking meats and fishes. Can be used for elevating other pans for perfect cooking surface.



**Designed for** conveniently making kebabs, hotdogs or s'mores together.



**Designed with** a heat resistance surface for putting hot pans and to protect your table or counter top.



# CARE AND CLEANING

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Always clean your air fryer's baskets and interior after every use. Cleaning will be eased when the outer baskets are lined with foil.

- Before cleaning make sure the air fryer is cooled, turned off and unplugged from the power source.
- The outside surface of the air fryer can be cleaned using a non-scratch, soft and moist damp cloth.
- Baskets are dishwasher safe. You can also use soap, water and a non-abrasive sponge.
- Do not use utensils or abrasive cleaning material to avoid scratching the baskets' non-stick coating.
- The inside of the air fryer should not be immersed into the water [Figure 5]. It can be cleaned with a non-abrasive moist sponge or cloth. The heating coil can also be cleaned with care.

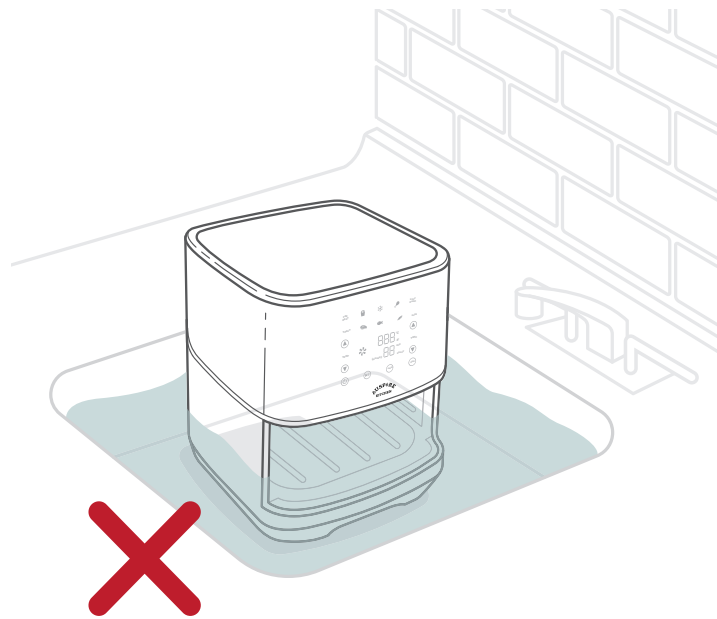


Figure 5

- Dry all parts specially the heating coil before using the air fryer again.

# TROUBLESHOOTING

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## Problem

## Possible Solution

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**The air fryer will not turn on or buttons not working**

- Make sure the air fryer is plugged in. Try plugging the air fryer into a different outlet.
  - Push the baskets securely into the air fryer. The air fryer or its cord might be damaged.
- 

**The air fryer will produce a plastic smell**

- The first time using air fryer may have a plastic smell. This is normal.
- 

**Baskets will not slide into the air fryer properly**

- Make sure the inner basket is not overfilled with food.
  - Make sure food or anything is not stuck around the outer basket or inside the air fryer.
  - Make sure the inner basket is placed properly inside the outer basket with no obstacles.
- 

**Foods will not be cooked evenly**

- Check if the food is put over capacity, try to consider smaller amount in more than one time cooking.
  - Foods that are close to each other or stacked on top of each other need to be shaken or flipped during cooking (see Shaking Food, page 13).
- 

**Foods will not be crispy after air frying**

- Adding a small amount of oil to the food will result in a greater crispness. Use no more than 1.5 Australian tbsp (30 ml) of oil. When using oil, spray types are preferable due to minimizing oil usage and evenly food coating. (see Frying Tips, page 15).

# TROUBLESHOOTING

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- White smoke or steam will be coming out of the air fryer**
- Make sure the baskets and the inside of the air fryer are cleaned properly and not greasy.
  - White smoke is normal, caused during first time use or by heating fat or food splashing. Do not pull baskets out until the smoke has cleared.
- 

- Dark smoke will be coming out of the air fryer**
- Immediately stop using air fryer if you see any dark smoke coming out. Dark smoke can indicate burning food or some other malfunction. Do not pull baskets out until the smoke has cleared. If the cause was not burnt food, stop using air fryer and contact Customer Support (see page 22).
- 

- Display shows Error Code "E1"**
- Temperature monitor affected with an open circuit issue. Auspure Customer Support should be contacted. (see page 22).
- 

- Display shows Error Code "E2"**
- Temperature monitor affected with short circuit issue. Auspure Customer Support should be contacted. (see page 22).

# WARRANTY INFORMATION

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Auspure air fryers are designed and manufactured to the highest quality standards. Your air fryer covered for 2-year warranty in total, which includes 1-year standard warranty and 1-additional year, from the date of original purchase.

**TABLE 5. WARRANTY INFORMATION**

<b>Product Name</b>	<b>Premium 3.5 L Air Fryer &amp; 5.5 L Air Fryer</b>
Model	Aus-Fry350 & Aus-Fry550
Default Warranty	1-Year Standard Warranty
Additional Warranty	1-Year extendable warranty by simply registering to <a href="https://auspures.com.au/warranty">auspures.com.au/warranty</a> within the first 2 weeks of original purchase.
Purchasing Date	...../...../.....
Order Number	.....

## TERMS AND CONDITIONS

In addition to your rights under the Auspure warranty, you are also covered by guarantees under Australian Customer Law. The Auspure warranty is only available in Australia. In Australia our goods come with guarantees that cannot be excluded under the Australian Customer Law. You are entitled to 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 failure does not amount to a major failure.

### What Can Be Covered Under Auspure Warranty

- This warranty is valid for using your air fryer within Australia.
- The repair or replacement of your Auspure air fryer if the product defects in manufacturing. Auspure reserves the right to determine if the fault requires a replacement or repair.
- Warranties are limited to the 2 years (1-year standard and 1-additional year) from the date of original purchase.
- Packaging and instructions of a defected air fryer may also be replaced if damaged.
- This warranty is valid for personal use only.

## **What Cannot Be Applied Under Auspure Warranty**

- Using your air fryer for commercial purposes or anything other than normal domestic use.
- Using your air fryer outside of Australia.
- Accidental damage or faults caused by neglect, misuse, vandalism and abuse.
- Damage or faults caused by not following the instructions in this user manual.
- Unsupervised use by children under the age of 18.
- Repairs or alterations carried out by parties other than Auspure or an authorised agent.
- All other conditions that are not covered by Auspure warranty as listed in the “What Can Be Covered Under Auspure Warranty” section.

## **Additional Information on Auspure Warranty**

This warranty is not transferable. Auspure is not responsible or liable for any damages, losses or inconveniences caused by product failure or accidental damage.

In addition, faults caused by not following the instructions or safety warnings contained in this User Manual will not meet the Auspure compensation criterions.

Please email at [support@auspures.com.au](mailto:support@auspures.com.au) with any further inquiries about Auspure warranty or to ask about making a warranty claim. You must contact us within your warranty period for your claim to be eligible.

## DEFECTIVE PRODUCTS & RETURNS

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Proved defective product meeting the specified warranty period, should be contacted Customer Support via [support@auspures.com.au](mailto:support@auspures.com.au) addressing your order number.

Make sure to NOT dispose of your product before contacting us. Once our Customer Support Team has reached to your request approval, please return the unit with its order number.

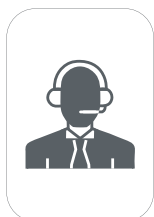
### DISPOSAL



To prevent possible harm to the environment or human health from uncontrolled waste disposal, ask your local council where to dispose of your air fryer and its related accessories.

You should not dispose your appliance and its related accessories away with the daily normal household waste.

### AUPURE CUSTOMER SUPPORT



Feel free to contact our helpful customer support team with any questions regarding your product!

Your satisfaction is our priority.

Ausbrilliant Brands PO Box 2, Ermington NSW 1700, Australia

🌐 [www.auspures.com.au](http://www.auspures.com.au)

✉ [support@auspures.com.au](mailto:support@auspures.com.au)

Please provide your order number when you contact our customer support services.





# AUSPORE KITCHEN



Questions or Inquiries?

[support@auspures.com.au](mailto:support@auspures.com.au)

V1.0920