

# KAMBROOK



**INSTRUCTION BOOKLET**

Suits all KRC150 models

# Important

## Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 2738 45 (New Zealand). Alternatively, visit us on our website at [www.kambrook.com.au](http://www.kambrook.com.au) or [www.kambrook.co.nz](http://www.kambrook.co.nz)

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# IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

## Important Safeguards For Your Kambrook Rice Express Rice Cooker

- Carefully read all instructions before operating the rice cooker for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the rice cooker for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this rice cooker.
- Do not place the rice cooker near the edge of a bench or table during operation. Ensure that the surface is level, clean and free of water and other substances.
- Do not operate the rice cooker on a sink drain board.
- Always ensure the rice cooker is properly assembled before use. Follow the instructions provided in this book.
- Always operate the rice cooker on a stable and heat resistant surface.
- Never plug in or switch on the rice cooker without having the removable cooking bowl placed inside the rice cooker housing.
- Ensure the removable cooking bowl is correctly positioned in the rice cooker base before you commence cooking.
- Do not place the rice cooker directly on a heat sensitive bench top, such as a stone bench top, when cooking. This type of bench top is heat sensitive to uneven heat and may crack if heated locally. To cook on a heat sensitive bench top, place a chopping board or heat proof mat underneath the rice cooker.
- Use the removable cooking bowl supplied with the rice cooker. Do not use any other bowl inside the rice cooker housing.
- Ensure the removable cooking bowl is correctly positioned in the rice cooker base before you commence cooking.
- Always have the glass lid placed correctly into position on the rice cooker throughout operation unless stated otherwise in the recipe.
- The glass lid has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not unbreakable. If struck extremely hard, it may break or weaken, and could at a later time shatter into many small pieces without apparent cause.

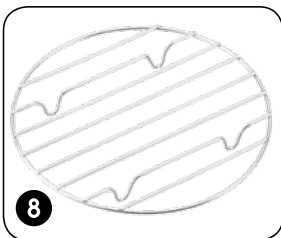
- Do not use a damaged, cracked or dented removable cooking bowl. If damaged, cracked or dented, replace bowl before using.
- Before placing the removable cooking bowl into the rice cooker base, ensure the base of the cooking bowl and base of the rice cooker is dry by wiping with a dry soft cloth.
- Do not place food or liquid in the rice cooker housing. Only the removable cooking bowl is designed to contain food or liquid.
- Do not place the removable cooking bowl when hot on any surface that may be affected by the heat.
- Never operate the rice cooker without food and liquid in the removable rice cooking bowl.
- When using this rice cooker, ensure the lid is correctly positioned before use.
- Do not operate the rice cooker on an inclined plane. Do not move while the rice cooker is switched on and during cooking.
- Care should be taken when handling the rice cooker after cooking, ensuring that the rice cooker body and parts are not touched as these parts may still be hot due to residual heat.
- The temperature of accessible surfaces will be high when the rice cooker is operating and for some time after use.
- Do not touch hot surfaces. Use the rice cooker handles for lifting and carrying once the rice cooker is switched off.
- Do not touch hot surfaces, use oven mitts to remove the lid and / or removable cooking bowl. Lift and remove the lid carefully and away from yourself to avoid scalding from escaping steam.
- Extreme caution must be used when the rice cooker contains hot food and liquid. Improper use may result in injury. Do not move the rice cooker during operation.
- Do not allow water from the lid to drip into the rice cooker housing, only into the removable cooking bowl.
- Position the rice cooker so that the steam vent is directed away from you. Lift and remove the lid carefully to avoid scalding from escaping steam.
- To prevent scratching the non-stick surface of the cooking bowl, always use wooden or plastic utensils.
- Do not leave the rice cooker unattended when in use.
- Do not place your face or any other body parts over the rice cooker whilst in use as the steam can cause serious burns.
- Do not place anything on top of the lid when assembled, when in use and when stored.
- Do not place anything, other than the lid on top of the rice cooker when assembled, when in use and when stored.
- Do not use chemicals, steel wool, metal scouring pad or abrasive cleaners to clean the outside housing or the cooking bowl of the rice cooker as these can damage the housing or the coating of the cooking bowl.
- Do not immerse the rice cooker housing / base, power cord or plug in water or any other liquid.
- The rice cooker is not intended to be operated by means of an external timer or separate remote system.
- Always ensure that the power is off at the power outlet and remove the power plug from the power outlet before attempting to move the rice cooker and before cleaning or storing.
- Keep the rice cooker clean. Follow the cleaning instructions provided in this book.

# Important Safeguards For All Electrical Appliances

- Fully unwind the power cord before use.
- Connect only to a 230V or 240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the part, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance, by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. To avoid hazard, do not use the appliance if the power cord, plug, connector or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury.**
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

# Your Kambrook Rice Express Rice Cooker

1. 5 cup capacity makes up to 10 serves of cooked rice
2. Non-stick removable cooking bowl
3. Glass lid with stainless steel rim and steam vent
4. Cool touch handles on housing and glass lid
5. Selector control lever - press the lever down to commence cooking
6. Cooking indicator light indicates the rice cooker is on 'COOK' setting
7. 'WARM' indicator light indicates the rice cooker has automatically switched to the keep warm setting
8. Steaming trivet
9. Rice measuring scoop
10. Serving spoon



# Operating Your Kambrook Rice Express Rice Cooker

## Before First Use

Remove any packaging material and promotional stickers or labels before using the rice cooker for the first time.

Ensure that you have all parts and accessories as specified before throwing away any packaging. Wash the removable cooking bowl, glass lid, steaming trivet, rice measuring scoop and serving spoon in hot soapy water, rinse and dry thoroughly.

Ensure the interior of the housing is clean and clear of any debris.

## Using Your Kambrook Rice Cooker

Remove the removable cooking bowl from the housing and using the measuring cup provided, measure out the required amount of rice and place into the cooking bowl.



**CAUTION:** When using the rice cooker, avoid spillage of water on the cooker as this may cause damage to the rice cooker.

**NOTE:** If desired, prior to placing into the removable cooking bowl, place the rice into a large sieve and place under cold running water to remove any excess starch. Rinse until the water draining appears clear, then place the rice into the removable cooking bowl.

Ensure that the rice is spread evenly across the bottom of the cooking bowl and not heaped to one side.

**NOTE:** When measuring rice, use the measuring scoop provided and level off (Fig. 1).

1 level measuring scoop = 150g of uncooked rice.

1 level measuring scoop = 180ml of water.

Please refer to the rice cooking tables on page 11 for quantities.

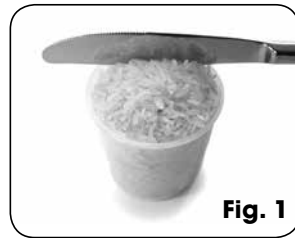


Fig. 1



**CAUTION:** Always operate the rice cooker on a stable and heat resistant surface.

**NOTE:** Minimum quantity of uncooked white rice that can be cooked in the rice cooker is 1 measuring scoop.

Add the required amount of cold tap water to the removable cooking bowl.



# Operating Your Kambrook Rice Express Rice Cooker (continued)

Ensure that the exterior of the removable cooking bowl is clean before placing it into the housing. This will ensure proper contact with the inner cooking surface of the housing.



**CAUTION:** Position the rice cooker so that the steam vent is directed away from you. Lift and remove the lid carefully and away from yourself to avoid scalding from escaping steam.



**CAUTION:** Never operate the rice cooker without food or liquid in the removable cooking bowl.

Place the glass lid into position on top of the removable cooking bowl.

Insert the power plug into a 230V or 240V power outlet and switch on at the power point. The orange 'WARM' light will illuminate.

To commence cooking, push the selector control lever down and the red 'COOK' light will illuminate.

**NOTE:** There will only be one light on at a time; red for 'COOK' setting or orange for 'WARM' setting.

When cooking is completed, the rice cooker will automatically switch to the keep 'WARM' setting and the orange indicator light will illuminate.

Carefully lift the glass lid and use the serving spoon to fluff the rice up.

For extra soft rice or to absorb any excess moisture, replace the lid and allow to sit on the keep 'WARM' setting for a further 10 - 15 minutes.

Once cooked, rice can be kept on the 'WARM' setting for up to 5 hours without losing its taste. However when smaller quantities of rice are left on the 'WARM' setting, the rice may become dry.



**WARNING:** Always lift and remove the glass lid carefully, angling it away from yourself to avoid steam scalding.

Switch the rice cooker off at the power outlet and unplug. Use oven mitts to remove the removable cooking bowl to serve.

Allow the rice cooker to cool down before cleaning and storing.

**NOTE:** To stop the automatic keep 'WARM' setting, switch off at the power point and then unplug.

# Operating Your Kambrook Rice Express Rice Cooker (continued)

## Important

- Do not interfere with the automatic selector control lever during operation.
- Never try to force the selector control lever to stay on the 'COOK' setting after it has switched to 'WARM'.
- To avoid damage to the rice cooker, always ensure that the removable cooking bowl is correctly positioned in the rice cooker housing. This will ensure proper contact with the heating surface in the housing for optimal performance.
- Always ensure rice is spread evenly across the bottom of the removable cooking bowl and not heaped to one side.
- Do not use a damaged or dented cooking bowl as this may cause the cooking bowl to sit incorrectly in the housing.
- Never use metal utensils inside the removable cooking bowl as they will damage the non-stick surface. Only use wooden or plastic utensils.



**WARNING:** To avoid damage to the rice cooker always ensure that the removable cooking bowl is correctly positioned in the housing and pressed down firmly.

## Steaming

Steaming food retains most of its nutritional value. Food can be steamed in the rice cooker using the stainless steel trivet.

Place 2 measuring scoops of water into the cooking bowl, then place the trivet on the base of the bowl. The water level should sit just below the level of the trivet.

Place the food to be steamed on the trivet and place the glass lid onto the rice cooker.

Plug into a 230V or 240V power outlet and switch on. Push the selector control lever down to 'COOK', the red light should illuminate.

**NOTE:** Ensure that there is adequate liquid in the removable cooking bowl at all times when steaming. If required, carefully remove the lid and add more hot water. Do not allow to boil dry.



**WARNING:** Do not touch hot surfaces. Use oven mitts to remove the lid and removable cooking bowl. Lift and remove the lid carefully and away from yourself to avoid scalding from escaping steam.

When cooking is complete, switch the rice cooker off at the power outlet, carefully remove the glass lid and remove the steamed food.

# Rice Cooking Guide

The measuring scoop provided is used in the following rice cooking tables. If this measuring scoop is misplaced use another metric cup but maintain the same ratios and ensure that the 5 cup maximum marking on the removable cooking bowl is not exceeded.

## White Rice (Long or Short Grain) Cooking Table

As a general guide when cooking white rice use a ratio of 1 rice : 1 water

Uncooked Rice	Water	= Approx. cooked rice quantity
1 measuring scoop	1 measuring scoop	2 measuring scoops
3 measuring scoops	3 measuring scoops	6 measuring scoops
5 measuring scoops	5 measuring scoops	10 measuring scoops

**NOTE:** The quantity of water required will depend on the type of rice as well as personal preference of the texture of the cooked rice. Add extra water for fluffier rice or reduce water for firmer rice. Some white varieties, such as Basmati, Arborio and short grain may require more water for cooking.

**NOTE:** To avoid matting on the base of the rice, cut a circle shape of baking paper and place it in the bottom of the removable cooking bowl before adding the rice and water.

# Rice Cooking Guide (continued)

## Brown Rice Cooking Table

As a general guide when cooking brown (or wild rice mix) use a ratio of 1 rice : 1½ water

Uncooked Rice	Water	= Approx. cooked rice quantity
1 measuring scoop	1½ measuring scoops	3 measuring scoops
3 measuring scoops	4½ measuring scoops	8 measuring scoops
4 measuring scoops	6 measuring scoops	10 measuring scoops

**NOTE:** Allow sufficient time when cooking brown rice and stir halfway through cooking, if desired. When cooking brown rice, starchy bubbles will form under the lid during cooking and will dissipate when left to stand on 'WARM' for 10 - 20 minutes when cooking has finished.



**CAUTION:** Do not place your face or any other body part over the rice cooker whilst in use as the steam can cause serious burns.

**NOTE:** To cook wild rice (the seed of an aquatic grass) combine as a blend with white or brown rice. If you add too much water the excess water may overflow during cooking. Start by cooking with the recommended quantity of water and if the results are still a bit hard, add some extra water and push selector control lever down to 'COOK' again.

## Care, Cleaning and Storage

Switch the rice cooker off at the power point and unplug. Allow all parts to cool before cleaning.

Wash removable cooking bowl, glass lid, steaming trivet, measuring scoop and serving spoon in warm soapy water, rinse and dry all parts thoroughly.

Do not wash the removable cooking bowl, steaming trivet, measuring scoop or serving spoon in the dishwasher. Only the glass lid can be washed in a dishwasher, if required.

Ensure rice residue does not adhere to the outside surface of the removable cooking bowl.

The rice cooker housing can be wiped with a soft, damp cloth then dried thoroughly.

**NOTE:** If rice has cooked onto the bottom of the removable cooking bowl, fill the bowl with hot soapy water and leave to stand for approximately 10 minutes before cleaning with a soft cloth, then rinse and dry thoroughly.



**CAUTION:** To prevent damage to the rice cooker, do not use alkaline cleaning agents when cleaning. Use a soft cloth and mild detergent.



**CAUTION:** Do not use chemicals, steel wool, metal scouring pads or abrasive cleaners to clean the outside of the rice cooker housing or removable bowl as these can damage the housing or the coating of the removable cooking bowl.



**WARNING:** Do not immerse rice cooker housing, power cord or plug in water or any other liquid as this may cause electrocution.

# Recipes

**NOTE:** Recipes use a combination of scoops and metric cups. The scoop refers to the Rice Express measuring scoop however if the scoop is lost, use the equivalent metric measurement of 150g of uncooked rice or 180ml of water when filled to the top

## Cheesy Rice Cauliflower Bake

**Serves 2-4**

1 ½ scoops medium grain white rice  
2 scoops chicken stock  
200g cauliflower, chopped  
Salt and pepper  
350g ricotta cheese  
½ scoop grated Parmesan  
1 egg  
1 scoop rice flour

### To Serve

1 scoop rice flour  
100ml fresh cream  
½ scoop breadcrumbs  
½ scoop grated Parmesan  
1 scoop tasty cheese  
1 tbsp chopped rosemary

1. Place rice, chicken stock, cauliflower, salt and pepper into the removable cooking bowl.
2. Press the selector control lever to 'COOK' until the lever switches to 'WARM'.
3. Remove the cooked contents from the removable cooking bowl and put aside to cool.
4. Grease and line a 20cmx20cm rectangular slice tray with greaseproof paper.
5. Once rice mixture has cooled, mix with ricotta, ½ scoop grated Parmesan, egg, 1 scoop rice flour and season with salt and pepper.
6. Press mixture into the lined tray and refrigerate overnight.
7. Preheat oven to 200°C.
8. Sprinkle the bench with 1 scoop rice flour and turn mixture out onto floured surface.
9. Cut into 5cm rounds and slightly overlap in a well greased 20x30cm oven-proof dish.
10. Mix together breadcrumbs, tasty cheese and Parmesan cheese and sprinkle over the top.
11. Bake in the oven for 20 minutes until nicely browned.
12. Sprinkle with chopped rosemary and serve.

# Recipes

## Mushroom Risotto

Serves 2-4

1 tbsp olive oil  
1 brown onion, diced  
2 cloves garlic, crushed  
¼ bunch thyme  
200g Swiss brown mushrooms, sliced  
1 scoop medium grain rice  
½ scoop white wine  
2 scoops chicken stock  
30g butter  
40g Parmesan cheese  
Salt and pepper to taste

1. Heat a pot up to medium-high heat, then add the olive oil. Once oil is hot, add onion and sauté for 3 minutes or until translucent. Add garlic and thyme and cook for a further minute.
2. Add mushrooms and sauté for 3 minutes. Add rice and cook for 3 minutes constantly stirring so that the rice does not burn to the base.
3. Stir in wine and cook for 2-3 minutes. Add the stock and bring to a boil before pouring into the removable cooking bowl of the rice cooker.
4. Cover with lid and press the selector control lever down to 'COOK' setting. Cook until the selector control lever switches to 'WARM'. Stir once during cooking.
5. Once the rice is cooked and all the liquid has been absorbed, add the butter and Parmesan cheese. Fold through and season with salt and pepper.

## Chicken and Corn Risotto

Serves 2-4

1tbsp vegetable oil  
1 medium brown onion, diced  
3 cloves garlic, chopped  
250g chicken breast, cut into strips  
1 scoop Arborio rice  
3 cobs corn, kernels removed  
½ scoop white wine  
2 scoops chicken stock  
1 tsp dried mixed herbs  
Salt and pepper  
200g baby spinach  
100g fresh Parmesan, grated

1. Heat a pot up to a medium heat and add the vegetable oil. Once oil is hot, add onion and sauté for 3 minutes or until translucent. Add the garlic and sauté for a further minute.
2. Add the chicken and sauté until sealed, then add the rice and cook for a further 2 minutes.
3. Stir in the corn kernels, wine and stock and bring to the boil. Pour into the removable cooking bowl of the rice cooker. Add the mixed herbs, salt and pepper.
4. Cover with the lid and press the selector control lever down to 'COOK' setting. Cook until the selector control lever switches to 'WARM'.
5. Remove the lid, lightly fluff the mixture then fold through the baby spinach and sprinkle with Parmesan before serving.

# Recipes

## Rich Cheesy Risotto

Serves 2-4

- 1 tbsp butter
- 1 tbsp olive oil
- 1 small Spanish onion, finely diced
- 1 clove garlic, chopped
- 1 scoop Arborio rice
- Pinch of saffron powder
- 2½ scoops chicken stock
- ½ teaspoon grated lemon rind
- 2 tbsp grated tasty cheese
- Salt and pepper
- 4 slices Brie cheese
- 2 tsp garlic chives, chopped

1. Heat a pot to a medium-high heat and add the butter and olive oil. Once the oil is hot, add the onions and garlic and sauté for 3 minutes or until translucent. Add the rice and cook for a further 2 minutes.
2. Add the saffron threads, chicken stock and lemon rind and bring to the boil. Pour into the removable cooking bowl of the rice cooker.
3. Cover with lid and press the selector control lever down to 'COOK' setting. Cook until the selector control lever switches to 'WARM'.
4. Stir through the tasty cheese, salt and pepper. Serve topped with a slice of Brie cheese and a sprinkle of garlic chives.

## Sushi Rice

Serves 2-4

- 2 scoops medium grain white rice, washed
- 3 scoops water
- 1 tbsp rice vinegar
- 1 tbsp caster sugar
- ¼ tsp salt

1. Place rice and water into the removable cooking bowl.
2. Cover with lid and press the selector control lever down to 'COOK' setting. Cook until the selector control lever switches to 'WARM'. Stir once during cooking.
3. Remove the lid and lightly fluff rice with a fork. Close lid and allow to stand for 10 minutes on 'WARM'.
4. Transfer rice to a large, shallow dish and cool at room temperature.
5. Heat vinegar, sugar and salt in a small saucepan over a low heat until sugar dissolves. Sprinkle over rice. Use immediately as required in sushi recipes.



# Recipes

## Sushi Rice Suggestions

### Seaweed Rolls

4 sheets of Nori seaweed  
Sushi Rice  
Wasabi paste, to taste  
150g smoked salmon, thinly sliced  
Japanese pickled ginger and vegetables  
Finely sliced cucumber or spring onion

1. Place a sheet of seaweed, shiny side down on a sheet of baking paper.
2. Spread a portion of the rice over a third of the sheet, leaving a border.
3. Spread a very thin layer of wasabi paste in a narrow line down the centre of the rice. Top with a thin strip of salmon then some pickled ginger and vegetables, cucumber or spring onion.
4. Using the paper as a guide roll up the seaweed to enclose the filling. Dab the edge with a little water and press to seal the edges.
5. Using a very sharp knife cut the roll neatly into 2.5cm pieces.
6. Repeat with remaining seaweed and filling. Chill until ready to serve.

## Oriental Wild Rice Salad

### Serves 2-4

1 tablespoon oil  
1 clove garlic, peeled and crushed  
2 shallots, thinly sliced  
2 scoops wild rice mix, washed  
2 cups/500ml chicken stock  
100g snow peas, blanched  
¼ cup smoked almonds, halved  
1 tablespoon balsamic vinegar  
1 tablespoon rice wine vinegar  
2 teaspoons soy sauce  
½ teaspoon sesame oil  
1 tablespoon sweet Thai chilli sauce

1. Place oil, garlic, shallots, rice and stock into the removable cooking bowl.
2. Cover with lid and cook until the selector control lever switches to 'WARM'.
3. Allow rice to stand for 10 minutes on 'WARM' then lightly fluff the rice mixture and transfer to a serving dish. Fold in snow peas and almonds.
4. In a screw top jar combine vinegars, soy sauce, sesame oil and chilli sauce and shake well.
5. Toss dressing through rice salad and serve warm.

# Recipes

## Turkish Pilaf

### Serves 2-4

- 1 tablespoon butter
- 1 tablespoon olive oil
- 1 small Spanish onion, peeled and diced
- 1 clove garlic, peeled and crushed
- ½ teaspoon lightly crushed cardamom pods
- ½ teaspoon ground cumin
- Freshly ground black pepper
- ½ teaspoon turmeric
- ½ teaspoon salt
- 1 bay leaf
- ½ scoops Basmati rice, washed
- 3 cups/750ml chicken stock
- ¼ cup shelled pistachio nuts, finely chopped
- ¼ cup chopped dried apricots
- ¼ cup chopped dried figs
- 1 tablespoon chopped fresh coriander

1. In a pot melt the butter. Add the oil, onion, garlic and spices and sauté until translucent. Place the mixture into the removable cooking bowl.
2. Add the rice and stock. Cover with the lid and cook until the selector control lever switches to 'WARM'.
3. Lightly fluff the rice mixture then fold in nuts, apricots, figs and coriander. Replace lid and stand for 10 minutes on 'WARM' before serving.

## Spiced Rice

### Serve 4

- 2 scoop long grain white rice
- 2 scoop chicken stock
- 1 cinnamon stick
- 2 cardamom pod
- 2 coriander seed
- 2 whole cloves
- 2 tablespoon orange juice
- 1 teaspoon lemon rind
- 1 tablespoon finely chopped mint
- 80g pistachio nuts, de-shelled

1. Place rice, chicken stock, spices, juice and rind into the removable cooking bowl and cover with the lid.
2. Press the selector control lever down to 'COOK' setting. Cook until the selector control lever switches to 'WARM'
3. Serve with fresh mint and pistachio nuts.



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