

INNOTECK™

KITCHEN PRO

6 IN 1 AIR FRYER OVEN

So many ways of creating
amazing food with one device



Instruction Manual

Save These Instructions- For Household use Only

MODEL: DS-5894

When using electrical appliances, basic safety precautions should always be followed.
Do not use the Innoteck Kitchen Pro Fryer until you have read this manual thoroughly.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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

- NEVER IMMERSE the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
- TO AVOID ELECTRICAL SHOCK, DO NOT put liquid of any kind into the Main Unit Housing containing the electrical components.
- If the plug does not fit fully into the outlet, reverse the plug.

If it still does not fit, please contact a qualified electrician.

DO NOT ATTEMPT to modify the plug in any way.

- MAKE SURE the appliance is plugged into a wall socket. Always make sure that the plug is inserted into the wall socket properly.
- To prevent food contact with the interior upper screen and heat element, DO NOT OVERFILL the Rotating Mesh Basket.
- DO NOT COVER the Air Intake Vent or Air Outlet Vent while the air fryer is operating. Doing so will prevent even cooking and may damage the Unit or cause it to overheat.
- NEVER POUR oil into the Rotating Mesh Basket. Fire and personal injury could result.
- While cooking, the internal temperature of the Unit reaches several hundred degrees Centigrade. TO AVOID PERSONAL INJURY, never place hands inside the Unit unless it is thoroughly cooled down.
- This appliance is NOT INTENDED FOR USE by persons with reduced physical, sensory, or mental capacity, or lack of experience and knowledge, unless they are UNDER THE SUPERVISION of a responsible or have been given proper instruction in using the appliance. This appliance is NOT INTENDED FOR USE by children.
- When cooking, DO NOT PLACE the appliance against a wall or against other appliances. Leave at least 5" free space on the back and sides

and above the appliance.

Do Not place anything on top of the appliance.

- DO NOT USE this Unit if the plug, the power cord, or the appliance itself is damaged in any way.
- DO NOT PLACE The Unit on stovetop surfaces.
- If the power cord is damaged, YOU MUST HAVE IT REPLACED by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
- Keep the appliance and its power cord OUT OF THE REACH of children when it is in operation or in the "cooling down" process.
- KEEP THE POWER CORD AWAY from hot surfaces. DO NOT PLUG in the power cord or operate the Unit controls with wet hands.
- NEVER CONNECT this appliance to an external timer switch or separate remote-control system.
- NEVER USE this appliance with extension cord of any kind.
- DO NOT OPERATE this appliance on or near combustible materials such as tablecloths and curtains.
- DO NOT USE the air fryer for any purpose other than described in this manual.
- NEVER OPERATE the appliance unattended.
- When in operation, air is released through the Air Outlet Vent. KEEP YOUR HANDS AND FACE at a safe distance from the Air Outlet Vent. Also avoid the air while removing the Rotating Mesh Basket from the appliance.
- The Unit's outer surfaces may become hot during use. The Rotating Mesh Basket WILL BE HOT. Wear Oven Mitts, or use the fetch tool when handling hot components. Wear Oven mitts when handling hot surfaces.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

- This appliance can be used by children aged from 8 years and above and 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.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Should the Unit emit black smoke, UNPLUG IMMEDIATELY and wait for smoking to stop before removing air fryer contents.
- When time has run out, cooking will stop but the fan WILL CONTINUE RUNNING for 20 seconds to “cool down” the Unit.
- Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.
- This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.

If the Air fryer is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the warranty becomes invalid and we will not be held liable for damages.

- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before handling, cleaning, or storing.

- Make sure the ingredients prepared in this Unit come out cooked to a golden-yellow color rather than dark or brown. Remove burnt remnants.

Overheating Protection

Should the inner temperature control system fail, the overheating protection system will be activated and the Unit will not function. Should this happen, unplug the power cord. Allow time for the UNIT to cool completely before restarting or storing.

Auto Shut-off

The appliance has a built in “shut-off” device, that will automatically shut down the unit when the Timer LED reaches zero. You can manually switch off the appliance by selecting the Power Button. The fan will continue running for 20 seconds to “cool down” the unit.

Electric Power

If the electrical circuit is overloaded with other Appliances, your new Unit may not operate properly. It should be operated on a dedicated electrical circuit.

Electromagnetic

Fields (EMF) This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

SAVE THESE INSTRUCTIONS -FOR HOUSEHOLD USE ONLY.

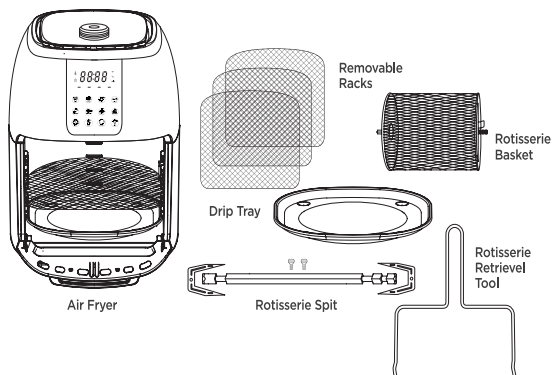


Do not place the Air Fryer on a stovetop or any other heated surface.

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Quick Start Guide



Before first use:

- Remove packing materials and stickers, but don't throw away the packing materials just yet!
- The rotisserie spit and 2 rotisserie forks are packaged on top of the Styrofoam.
- The rotisserie retrieval tool is packaged vertically next to the Air Fryer in cardboard.
- The rest of the tools (the rotisserie basket, removable racks and 1 drip tray) are packaged on top or inside the Air Fryer
- Once everything is removed, gently wipe down the exterior. Wash all removable parts with a sponge and warm, soapy water. All removable parts are top-rack dishwasher safe.
- Dry thoroughly.
- Read all instructions and follow them carefully.

How to Use the Air Fryer:

- Plug in the Air Fryer.
- Ensure drip tray is in place.
- Put seasoned food on trays. Insert trays into unit. Close door.
- Press cooking preset button for the type of food you are cooking or manually set time and temperature by using the **TIME** and **TEMP** buttons in addition to turning the dial on top of the unit.
- Press the **START/STOP** button on the top the Air Fryer.
- After cooking, use protective mitts to remove racks from Air Fryer. **CAUTION:** Contents will be hot.

How to Assemble the Rotisserie Basket:

- Put food into the Rotisserie Basket.
- Snap the lid shut.

How to Assemble the Rotisserie Spit:

- Insert the rotisserie spit lengthwise into the center of the food.
- Secure it with the rotisserie forks and tighten the screws.

How to Insert the Rotisserie Spit or Basket:

- Guide the prepared rotisserie spit or basket into the Air Fryer in the rotisserie rack position.
- Place the left side of the rotisserie spit into the round rotisserie gear located on the left interior wall.
- Once it is in place, lift the right side of the rotisserie spit and place it in the rotisserie holder on the right interior wall.

How to Use the Rotisserie Retrieval Tool:

- Use oven mitts when handling the HOT retrieval tool.
- Guide the retrieval tool into the Air Fryer. Position it below the rotisserie spit or basket.
- Use the retrieval tool to lift the right side of the rotisserie spit or basket. Once it is free, lift the left side.
- Carefully guide the rotisserie spit or basket with food out of the Air Fryer.



Preset Chart:

Fries	20 minutes	200°C
Meat	20 minutes	200°C
Fish	10 minutes	200°C
Shrimp	10 minutes	200°C
Chicken	25 minutes	190°C
Rotisserie	45 minutes	200°C
Bake	30 minutes	175 °C
Dehydrate	8 hours	70°C

FAQ:

1. Why can't I open the door?

After unboxing the Air Fryer, be sure to remove the tape that's on both sides.

Note: There may be some resistance when opening the door for the first time.

2. Why can't I close the door after inserting my food and trays inside?

Make sure the trays are inserted the same way they came packaged. Insert the trays curved side first.

3. Can I use plastic containers, paper towels or paper plates inside the Air Fryer?

No. Do NOT put anything inside the Air Fryer that you would not use in an oven or on a stovetop.

4. Is it safe to use aluminum foil in the Air Fryer?

Yes. You can put aluminum foil over the racks and the drip tray.

5. Can the drip tray be used for cooking purposes outside of the Air Fryer?

No. It is not recommended to use any of the fryer's tools for anything other than their intended use with the Air Fryer.

6. I feel a little amount of air escape around the door when using the Air Fryer. Is this normal?

Yes, totally normal. The door is not sealed airtight. There are a few spots around where air circulates.

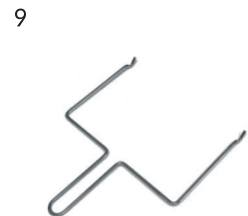
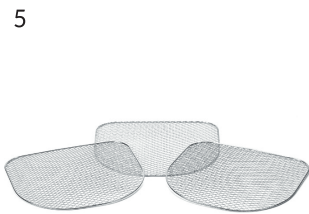
7. How do I switch between Fahrenheit and Celsius?

Press and hold the TEMP button until your desired unit of temperature illuminates on the top right of the screen.

FEATURES

Multi-function Air fryer Parts & Accessories

1. Main Unit
2. Control Panel
3. Air Intake Vents
4. Hot Air Outlet Vents
5. Air Flow Racks
6. Rotating Mesh Basket
7. Drip Tray
8. Rotisserie Shaft, Forks & Set Screws
9. Rotisserie Fetch Tool



FEATURES

Power multi- function air fryer& Accessories

5. Air Flow Racks

Can be used not only for dehydration but also to cook crispy snacks or reheat items like pizza.

6. Rotating Mesh Basket

Great for fries, roasting nuts and other snacks. Use Rotisserie Fetch Tool to place basket into Unit.

7. Drip Tray

Cook with the Drip Pan in place for easy clean ups.

8. Rotisserie Shaft, Forks & Set Screws

Use for roasts and whole chicken. Force shaft Lengthwise through meat and center. Slide forks onto shaft from either end into meat, then lock in place with set screws. There are indentations on the shaft for the set screws. You can adjust the screws closer to the middle if needed but never but never outward towards the ends. NOTE: Make sure roast or chicken is not too large to rotate freely within the air fryer. Maximum Chicken or Roast, 3.5-4 lb.

9. Rotisserie Fetch Tool

Use to remove cooked roasts and chicken that have been prepared using the rotisserie or skewer methods. Place under Rotisserie Shaft and lift, left side first then gently extract the food.

Important

Please make sure that you rotisserie air fryer has been shipped with the components that you ordered (as some accessories may be sold separately). Check everything carefully before use. If any part is missing or damaged , do not sure this product. Contact using the customer service number located in the back of owner's manual.

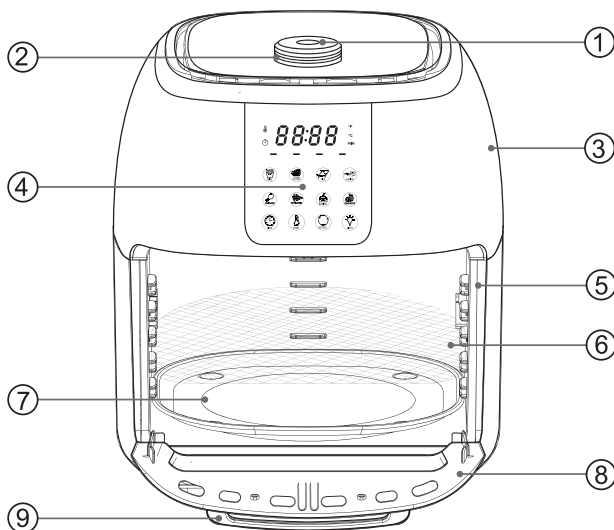
NOTE:

Some accessories may not be included with the purchase.

Warning:

Forks, Skewers and other metal parts with this unit are sharp and will get extremely hot during use. Great care should be taken to avoid personal injury. Wear mitts or gloves

FEATURES



MODEL NO. DS-5894

- | | |
|---|-----------------------------|
| 1. START/STOP BUTTON*** | 5. RACK HOLDERS |
| 2. TIME & TEMPERATURE DIAL *** | 6. REMOVABLE RACK (3PCS) |
| 3. AIR FRYER HOUSING | 7. REMOVABLE DRIP TRAY |
| 4. CONTROL PANEL
(PAGE 9 FOR DETAIL) | 8. DOOR WITH VIEWING WINDOW |
| | 9. AIR FRYER DOOR HANDLE |

1. START/STOP BUTTON

Once the unit is plugged in, this button will light up. Press it once then full control panel will be illuminated. Press the button second time will activate the cooking process at the default temperature of 185°C and default time of 15mins. Press this button at any time during the cooking process will stop the programme. Running light will turn off within 20seconds. The fan will work continuously for 20seconds to cool down the unit.

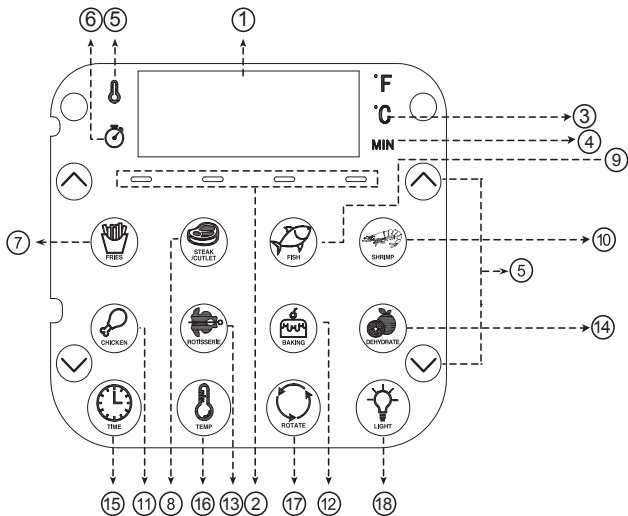
2. TIME & TEMPERATURE DIAL

Rotate the dial to raise or lower cooking temperature by 5°C intervals starting from 65°C to 200°C. Dehydration is from 30°C to 80°C. After selection of temperature it will, jump automatically to minute setting. Again rotate the dial to select exact cooking time, from 1 to 60mins in all models except when dehydrating which is used 30min intervals and an operating time from 2 to 24hours

FEATURES

DIGITAL TOUCH CONTROL PANEL AND PRESET SETTINGS

1. LCD SCREEN
2. RUNNING LIGHTS
3. CELSIUS INDICATOR
4. MINUTES INDICATOR
5. TEMPERATURE INDICATOR
6. TIME INDICATOR



PRESETS

- | | | |
|------------------|-----------------|--------------------|
| 7. FRIES | 11. CHICKEN | 15. TIME BUTTON |
| 8. STEAKS/CHOPS | 12. BAKE | 16. TEMP BUTTON |
| 9. FISH | 13. ROTISSERIE | 17. ROTATE BUTTON |
| 10. SHRIMP | 14. DEHYDRATOR | 18. LIGHT BUTTON |

DIGITAL TOUCH CONTROL PANEL

2. RUNNING LIGHTS

These lights will be scrolling while cooking is in progress and scroll continuously for 20 seconds after the programme is completed.

15. – 16. TIME & TEMPERATURE BUTTON

Set the time and temperature according to your kind of food and receipt. Once set up, press START/STOP button to start the programme.

17. ROTATE BUTTON

Select this button when cooking anything using the Rotisserie Mode. Function can be used with any Preset. The icon will blink while in use.

18. LIGHT BUTTON

Select this button to light up the internal built-in light which will help you to check the cooking progress while the unit is in operation. The light will turn on too when the oven door is opened.

FEATURES

Cooking Presets

Preset Button Cooking Chart

*Cooking time for while roasted chicken will vary with weight. Use meat thermometer to check internal temperature as per chart below

Preset Button	Temperature	Time
7. French Fries	200°C	15 mins.
8. Steaks/Chops	185°C	25 mins.
9. Fish	200°C	15 mins.
10. Shrimp	160°C	12 mins.
11. Chicken	185°C	40 mins.
12. Baking	175°C	30 mins.
13. Rotisserie	200°C	30 mins.*
14. Dehydrator*	30° C	4 hrs. (*2-24 hrs.)

Using the Rotisserie Air Fryer Without Presets

Once you are familiar with the Rotisserie air fryer you may want to experiment with your own.

Warning

Never use a cooking vessel filled with cooking oil or any other liquid with this unit! Fire hazard or personal injury could result.

Internal Temperature Meat Chart

This chart should be used to check the internal temperature for cooked meats.

Meat	Type	Cooking Temperature
Beef & Veal	Ground	70°C
	Steaks, roasts-medium	70°C
	Steaks, roasts -rare	63°C
Chicken & Turkey	Breasts	75°C
	Ground, stuffed	75°C
	Whole bird, legs, thighs, wings	75°C
Fish & Shellfish	Any typel	63°C
	Ground	70°C
Lamb	Steaks, roasts-mediuml	70°C
	Steaks, roasts -rare	63°C
	Chops, ground, ribs, roasts	70°C
Pork	Fully cooked ham	60°C

General Operating Instructions

Before using the Rotisserie air fryer for the first time

1. Read all material and warning stickers and labels.
2. Remove all packing materials, labels and stickers.
3. Wash all parts and accessories used in the cooking process with warm soapy water.
NOTE: Only the accessories are dishwasher safe.
4. Wipe the inside and outside of the cooking Unit with a clean moist cloth.

NOTE: Never wash or submerge the cooking Unit in water.

NOTE: When using this unit, never fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.

Preparing for Use

1. Place the appliance on a stable, level, horizontal and heat resistant surface.
2. Select the cooking accessory for your recipe.

A Versatile Appliance

The Rotisserie Air Fryer is designed to cook a wide variety of your favorite foods. The charts and tables provided within this manual and the Recipe Guide will help you get great results. Please refer to this information for proper time/temperature settings and proper food quantities.

Warning :

- NEVER put anything on top of the appliance.
- NEVER cover the air vents on the top and back of the cooking Unit.
- NEVER fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.
- NEVER use the air fryer door as a place to rest a hot Fry Basket filled with food. The Hot Fry Basket could damage the air fryer door or cause the Unit to tip. Personal injury could result.
- ALWAYS use mitts when removing hot air flow racks.

General Operating Instructions

Cooking with the Rotisserie Air Fryer

1. Place the ingredients on Air Flow Rack, one of the Rotisserie accessories, or in the Rotating Mesh Basket.
2. Put the Air Flow Rack, Rotating Mesh Basket or Rotisserie Spit, into the unit and shut the air fryer door. Plug the power cord into the 220V, dedicated outlet.
3. When Rotating Mesh Basket or Rotisserie and food is in place, press the START/STOP once.
4. Select a Preset function as shown on page 9 or manually set the Temperature and then the time (page 10).
5. Select desired setting by pressing the desired icon. Press the TIME button to adjust the temperature by rotating the time and temp dial on the top of Air Fryer. And press the Temperature button then rotate same dial to make adjustment.
6. Press the START/STOP Button to begin cooking Process.
7. Press START/STOP button at any time to stop the cooking process

NOTE: Consult the Charts in this manual or the Recipe Guide to determine the correct settings.

Warning:

- During the cooking process, the Rotating Mesh Basket and other accessories will become very hot. When you remove it to check on the progress, make sure you have a trivet or a heat resistant surface nearby to set it down on. NEVER place the Rotating Mesh Basket directly on a counter top or table.
- Cooking accessories will get hot during the air frying process. Wear mitts and handle with care to AVOID INJURY.

Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than large ones.
- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- "Flipping" or turning smaller sized foods halfway through the cooking process, assures that all the pieces are evenly fired.
- Misting a bit of vegetable oil to fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in air fryer can also be cooked in the power multi-function air fryer.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-make dough also requires a shorter cooking time than home made dough.
- Place a baking tin or air fryer dish in the power multi-function air fryer when baking a cake or quiche. A tin or dish is also suggested when cooking fragile or filled foods..
- You can use the power multi-function air fryer to reheat foods. Simply set the temperature to 150°C

Important

Removing the Cooked or Hot Food.

When removing cooked or hot food use the Rotisserie Fetch Tool. Or Mitts. Fetch Tool can also be used with Rotisserie Spit.

Using the Accessories

Food Item	Min - Max	Time*	Temperature	Comments
Frozen Mashed Potato	1 1/4 - 3 Cups	15 - 16 min.	200°C	
Thick Frozen Chips	1 1/4 - 3 Cups	15 - 20 min.	200°C	
Homemade Chips	1 1/4 - 3 1/4 Cups	10 - 16 min.	200°C	Add ½ tsp olive oil
Homemade Potato Wedges	1 1/4 - 3 1/4 Cups	18 - 22 min.	182°C	Add ½ tsp olive oil
Homemade Potato Cubes	1 1/4 - 3 Cups	12 - 18 min.	182°C	Add ½ tsp olive oil
Roast Potato	1 Cups	15 - 18 min.	182°C	
Potato Grattin	2 Cups	15 - 18 min.	200°C	
Steak	1/4 - 1,1 lbs	8 - 12 min.	182°C	
Pork Chops	1/4 - 1,1 lbs	10 - 14 min.	182°C	
Hamburger	1/4 - 1,1 lbs	7 - 14 min.	182°C	
Pigs in blankets	1/4 - 1,1 lbs	13 - 15 min.	200°C	
Chicken Thighs	1/4 - 1,1 lbs	18 - 22 min.	182°C	
Chicken Breast	1/4 - 1,1 lbs	10 - 15 min.	182°C	
Spring Roll	1/4 - 3/4 lbs	15 - 20 min.	200°C	Ready to use in oven
Frozen Chicken Nuggets	1/4 - 1.1 lbs	10 - 15 min.	200°C	Ready to use in oven
Frozen Fish Sticks	1/4 - 1.1 lbs	6 - 10 min.	200°C	Ready to use in oven
Mozzarella-Sticks	1/4 - 1.1 lbs	8 - 10 min.	182°C	Ready to use in oven
Grilled Vegetables	1/4 - 1.1 lbs	10 min.	160° C	
Cake	1 1/4 Cups	20 - 25 min.	160° C	Use Baking Sheet
Quiche	1 1/2 Cups	20 - 22 min.	182°C	Baking tray oven
Muffins	1 1/4 Cups	15 - 18 min.	200°C	Use Baking Sheet
Süße Snacks	1 1/2 Cups	20 min.	160° C	Baking tray ovenn
Frozen Onion Rings	1 lbs	15 min.	200°C	

Settings

This table will help you select the correct temperature and time for best result. As you become more familiar with the Power multi-function Air fryer cooking process, you may adjust these settings to suit your own personal tastes.

The table above will help you choose the basic settings for the ingredients selected.

* Add 3 minutes to cooking time when starting with a cold appliance.

Tip

Set the Timer to 1/2 the time needed for the recipe and the Timer bell will alert you when it's time to "flip" your food. When you hear the timer bell, the pre-set preparation time has elapsed.

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

Cleaning & Storage

Cleaning

Clean the Rotisserie air fryer after each use. The Rotating Mesh Basket and other accessories are made of durable stainless steel and are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces. cooked on food should be soaked for easy removal in warm soapy water.

1. Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.
2. Wipe the outside of the appliance with a warm moist cloth and mild detergent, clean both sides with warm soapy water on a damp cloth. Do not soak or submerge the door in water or wash in the dishwasher.

4. Clean the inside of the appliance with hot water, a mild detergent and a nonabrasive sponge.
5. If necessary, remove unwanted food residue from the upper screen with a cleaning brush.

Storage

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in the clean, dry place.

Trouble Shooting

Problem	Possible Cause	Fix
The Rotisserie air fryer does not work	The appliance is not plugged in. You have not turned the Unit on, by setting the preparation time & temperature	Plug power cord into wall socket. With basket inplace, set the Temperature and Time Check that door is closed.
Food not cooked	The Rotating Mesh Basket is over loaded . The temperature is set too low.	Use smaller batches for more even frying. Raise Temperature and continue cooking
Food is not fried evenly	Some foods need to be "turned" during the cooking process.	See General Operations in this manual.
White smoke coming from Unit	Oil is being used. Accessories have excess grease residue from previous cooking.	Wipe down to remove excess oil. Clean the Rotating Mesh Basket after each use.
French fries are not fried evenly	Wrong type of potato being used. Potatoes not rinsed properly during preparation.	Use fresh, firm potatoes. Use cut sticks and pat dry to remove excess starch.
Fries are not crispy	Raw fries have too much water	Dry potato sticks properly before misting oil. Cut sticks smaller. Add a bit more oil.

Frequently Asked Questions

1. Can I prepare foods other than fried dishes with my Rotisserie air fryer?

You can prepare a variety of dishes including steaks, chops, burgers, and baked goods. See the Recipe Guide.

2. Is the Rotisserie air fryer good for making or reheating soups and sauces?

Never cook or reheat liquids in the Rotisserie air fryer.

3. Is it possible to shut off the Unit at any time?

Press the Power Button once or open the door.

4. What do I do if the Unit shuts down while cooking?

As a safety feature, the Rotisserie air fryer has an Auto Shut-Off device that prevents damage from overheating. Unplug and allow the Unit to cool down. Plug back in and restart with the Power Button.

5. Does the Unit need time to heat up?

Pre-heating is needed when you are cooking from a “cold start”, add 3 minutes to the cook time to compensate.

6. Can I check the food during the cooking process?

You can remove the Rotating Mesh Basket at any time while cooking is in progress. During this time, you can “flip” the contents on the Air Flow Racks if needed to ensure even cooking. Time and temperature will resume where you left off.

7. Is the Rotisserie air fryer dishwasher safe?

Only the accessories are dishwasher safe. The Unit itself containing the heating coil and electronics should never be submerged in liquid of any kind or cleaned with anything more than a hot, moist cloth or nonabrasive sponge with a small amount of mild detergent.

8. What happens if the Unit still does not work after I have tried all the troubleshooting suggestions?

Never attempt a home repair. Contact the manufacturer and follow the procedures set forth by the warranty. Failure to do so could render

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