

*Healthy Choice™*  
AFPC750

# 6L AIR FRYER + PRESSURE COOKER

FRYING BASKET • ROASTING RACK • MEASURING CUP • SPOON • LID COOLING STAND



Model no: AFPC750

Batch no: PR4264

PLEASE READ AND RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

This appliance is intended for household use only.

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## IMPORTANT SAFEGUARDS

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

- NEVER IMMERSE the Main Unit Housing or lids, which contain 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.
- This appliance has a polarized plug (one blade is wider than the other). To REDUCE THE RISK OF ELECTRIC SHOCK, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, 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.
- DO NOT COVER the Air Intake Vent or Air Outlet Vent while the unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat. KEEP YOUR HANDS AND FACE at a safe distance from the Air Outlet Vent.
- While cooking, the internal temperature of the unit reaches very high temperatures. 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 capabilities, or lack of experience and knowledge, unless they are UNDER THE SUPERVISION of a responsible person 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 stove top 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 an extension cord of any kind.
- DO NOT OPERATE the appliance on or near combustible materials such as tablecloths and curtains.
- DO NOT USE the unit for any purpose other than described in this manual.
- NEVER OPERATE the appliance unattended.
- DO NOT move the appliance containing hot food or liquid or when the appliance is connected to electricity.
- Pour water and add food into the inner pot only. DO NOT add water or food into the appliance body.
- When cooking, avoid using sharp utensils so that the inner pots surface is not damaged. Please use the spoon which comes with the appliance, You may also use wooden, plastic or silicone utensils.
- Always check that there are no foreign objects between the bottom of the inner pot and the main body of the appliance.
- DO NOT operate the appliance with an empty inner pot.

## IMPORTANT SAFEGUARDS

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- **CAUTION:** The unit's outer surfaces may become hot during use. The fry basket and roast rack **WILL BE HOT**. WEAR OVEN MITTS or use tongs (not included) when handling hot components. Wear oven mitts when handling hot surfaces.
- **CAUTION:** The Air Fryer lid will be hot after use, use the Air Fryer Lid Holder as a stand/rest, place the Air Fryer lid onto it. Do not put the Air Fryer Lid onto a surface directly after use.
- Should the unit emit black smoke, **UNPLUG IMMEDIATELY** and wait for smoking to stop before removing oven contents.
- When time has run out, cooking will stop but the fan **WILL CONTINUE RUNNING** for 20 seconds to "cool down" the unit when it has completed air frying.
- 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 unit 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.

### PRESSURE COOKER SAFETY INFORMATION:

#### ATTENTION:

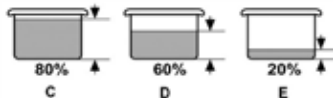
- Beware of the hot steam that comes out of the steam release opening. Keep hands and face away from the appliance when you open it to avoid being burnt by hot steam. Never put your hands, face or any other unprotected skin over the exhaust valve (steam release valve) or try to open the cover (lid) while cooking or releasing pressure.

Please keep hands and face away from the hole on the top of the steam release handle when using Quick Release. The escaping steam is very hot and can cause scalding.

Never pull out the steam release handle when it is letting out steam.

- Please be aware that Quick Release is not suitable for food in large liquid volume or with high starch content (e.g. porridge, congee, sticky liquids, soup, etc.). Food content may splatter out with steam. Use Natural Release instead.

The total volume of food and liquid must not exceed 80% of the capacity of the cooking pot (figure A). For foods such as dried vegetables and beans, or rice and grains, the total volume must not exceed 60% capacity (figure B). Always use at least 1/2 cup liquid when pressure cooking. The total volume of food and liquid must not be less than 20% of the capacity of the cooking pot (figure C).



### 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.

## **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.

## **Precautions**

Before each use, please make sure to inspect the following:

- 1.The anti-block shield, float valve and exhaust valve are not blocked by food debris.
- 2.The bottom surface of the inner pot and the heating plate are free of any foreign objects.
- 3.The steam release handle is in the "Sealing" position for all pressure cooking.

After cooking, wait until the cooker cools down for a while and release the pressure using the steam release handle. Use extreme caution when opening the lid. Scald and serious burns can be caused by the steam inside the unit.

If all LED lights are flashing on the control panel, unplug the power cord immediately and consult the "Troubleshooting" section.

Care must be taken with the sealing ring to avoid deformation. Failure to do so may prevent the product from working properly.

## **Special Cord Set Instructions**

To reduce the risk of electric shock, plug the power cord into a grounded (earthed) electrical outlet that is easily accessible at all times.

A short power supply cord is provided to reduce the hazards resulting from entanglement and tripping. An extension cord may be used if care is exercised in its use. If an extension cord is used, use only a 3-wire extension cord that has a 3-prong grounding plug and a 3-slot receptacle that will accept the plug on the appliance. The electrical rating of the cord must be at least 12 amps and 220 volts. The extended cord must be arranged so that it will not drape over edge of table or counter where it can be pulled by children or tripped over accidentally.

## Product Introduction

Featuring an air fryer lid and a separate pressure cooker lid, this 6L Air Fryer + Pressure Cooker is the perfect all-in-one kitchen appliance.

Secure the pressure cooker lid to use as a pressure cooker, slow cooker, rice cooker and even to sauté in the pot before cooking. The full digital LED display with touch screen buttons is both elegant and convenient for selecting the appropriate cooking program for each home-cooked meal. Enjoy the choice of low or high pressure level settings, a 24-hour timer delay start and an automatic 60°- 80°C keep warm mode after cooking on any program with the pressure cooker lid.

Secure the air fryer lid to use the air fryer mode and enjoy 7 pre-set air fryer cooking programs including chips, chops, chicken pieces, meat, fish, steak and whole chicken. The air fryer mode has an adjustable 1-60 minutes cooking time range and 80°C - 200°C cooking temperature range, so you have everything you need to make a perfect, simple dish that suits your unique lifestyle.

This handy cooker features a 6-litre non-stick aluminium pot, as well as a free selection of baking essentials including a frying basket, roasting rack, measuring cup, spoon, lid cooling stand and recipe book.

Modern families need modern solutions – that’s why this 6L Air Fryer + Pressure Cooker offers multiple easy, convenient methods for ‘no-fuss’ cooking, all with one single kitchen appliance. This all-in-one cooker will bring the family together with quick, hearty meals.

## Features

- Multi-function: Air frying, pressure cooking, slow cooking, rice cooking and keeping warm.
- Convenient cooking programs controlled by a microprocessor: Simply press one of the function keys to start cooking. The microprocessor controls the time, cooking pressure and temperature eliminating the need to watch over the cooker in the kitchen.
- Clean and pleasant: produces very little noise and leaks almost no steam. This keeps the aromas and flavor of ingredients in the food and avoids messy spills, splashes or spatters to clean up .
- Up to 24-hour delayed cooking: Long 24 hour count down timer. Perfect for meal planning.
- Auto keep warm: After cooking, the keep-warm function starts automatically for 24 hours.

## Before the First Use

Before the first use, please take out all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions and cautions to avoid any injury or property damage. Please wash the inside of the lid and the inner pot with warm soapy water, rinse and dry thoroughly. Wipe the outer housing with a clean damp cloth. Never immerse the cooker housing in water or any other liquid. The inner pot, sealing ring and steam release handle and all accessories are dishwasher safe. But never clean the lid and housing in a dishwasher.

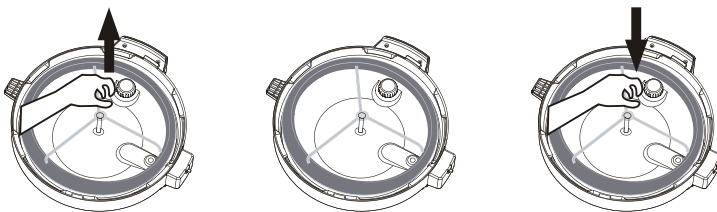
## Install the Condensation Collector

To install the condensation collector, slide it into the slot on the cooker housing. Follow the reverse order to remove it for cleaning.



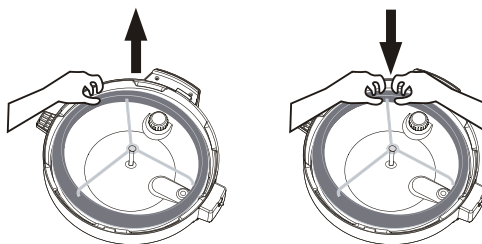
## Remove and Install the Anti-Block Shield

The anti-block shield can be removed by pushing it on the side to lift it up. To install the anti-block shield, position it in place and press it down. The anti-block shield can be installed on either direction lengthwise.



## Remove and Install the Sealing Ring

The sealing ring can be removed by pulling upwards from the sealing ring rack in sections. To re-install the sealing ring, pressing it down into the rack section by section. The sealing ring can be installed on either side facing up.



### **Please note the following:**

- Prior to each use, inspect to make sure the sealing ring is well seated in the sealing ring rack and the anti-block shield is mounted properly on the steam release pipe. A properly seated sealing ring can be shifted, with a bit of effort, clockwise or anti-clockwise inside the sealing ring rack.
- After use, remove any foreign objects from the sealing ring and anti-block shield.
- Keep the sealing ring clean to avoid odor. Washing the sealing ring in warm soapy water or dishwasher can remove odor. However, it is normal for the sealing ring to absorb the smell of certain acidic foods. That's why it is always a good idea to have more than one sealing ring on hand.
- Never pull the sealing ring by force, as the pulling may cause deformation and affect its function in sealing the pressure.
- A sealing ring with cracks, cuts or other damages should not be used. A new sealing ring replacement should be used.

### **Safe Lid Opening**

1. Make sure the pressure cooking program has completed or press "Keep-Warm/Power button" to terminate the program.
2. Releasing pressure in one of the following approaches.

#### **Quick Release:**

- Slide the steam release handle to the "Venting" position to let out steam until the float valve drops down.

#### **Caution:**

- Please keep hands and face away from the hole on the top of the steam release handle when using Quick Release. The escaping steam is very hot and can cause scalding.
- Never pull out the steam release handle when it is letting out steam.
- Please be aware that Quick Release is not suitable for food in large liquid volume or with high starch content (e.g. porridge, congee, sticky liquids, soup, etc.). Food content may splatter out with steam. Use Natural Release instead.

#### **Natural Release:**

- Allow the cooker to cool down naturally until the float valve drops down. This may take 10 to 15 minutes after cooking is finished and the cooker is in Keep-Warm mode.
  - Putting a wet towel on the lid can speed up cooling.
3. Open the lid: Hold the lid handle, turn the lid counterclockwise to the open position, and lift the lid up to open. To avoid vacuum suction on the lid, turn the steam release to "Venting" position to let in air when lifting the lid.
  - Caution: Do not open the lid until pressure inside the pot is completely released. As a safety feature, until the float valve drops down, the lid is locked and cannot be opened.
  - If the float valve is stuck due to food debris or stickiness, you can push it down with a pen or chopsticks when you are certain the pressure has been released by moving the steam release handle in the venting position.

**SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY.**



## Parts & Accessories

**NOTE: Unpack all listed contents from packaging.**

**Please remove any clear or blue protective film on the components.**



1. Main unit
2. Air fryer lid
3. Pressure cooker lid
4. Fry basket
5. Roast rack
6. 6lt pot
7. Spoon
8. Measuring cup
9. Condensation collector
10. Power cable
11. Air Fryer Lid Holder:



### Warning

Great care should be taken to avoid personal injury.

**Wear oven mitts.**

### Unit Specifications

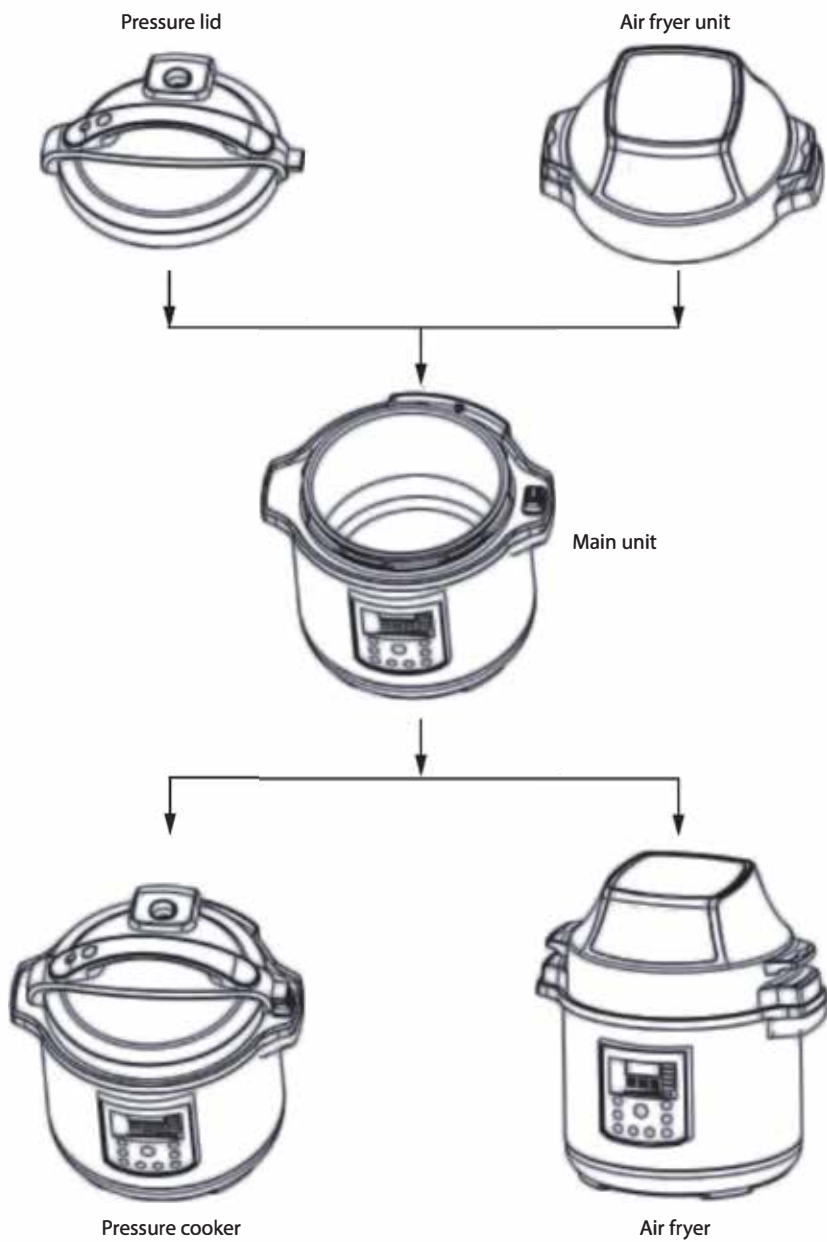
**Supply Power** AC 220V 60Hz  
**Rated Power** Air fryer 1500W  
**Pressure cooker** 1000w

**Function Temperature**  
165° C - 200° C

**Display**  
LED Touch Screen

## Using the Parts & Accessories

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## Air fryer with pressure cooker assembly

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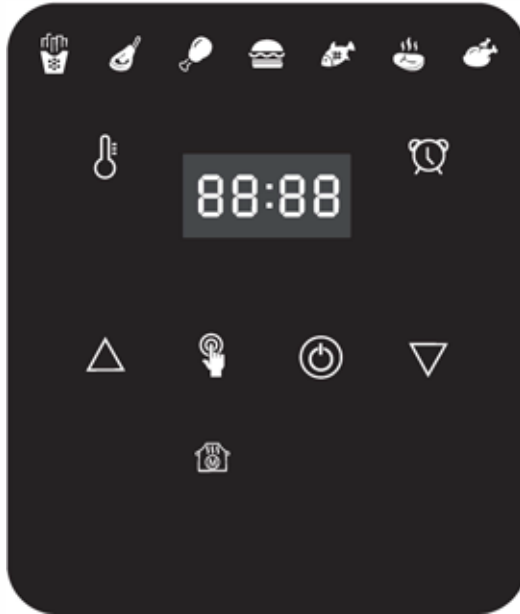
When using air fryer, the appliance will recognize the working state of the air fryer mode or pressure cooking mode by placing the applicable lid onto the main unit. Add the frying basket or roast rack in the pot to suit the dish you are cooking.


















When using the pressure cooker, after placing the food in the pot, add the pressure cooker lid. The appliance will recognize the working state of the pressure cooker mode.













## Operation of the Digital Control Panel - Air Fryer Operation:



1. Power button 
2. Air fryer menu button 
3. TIME&TEMP Control button 
4. Time&TEMP Adjust Buttons  
5. Temperature Control symbol 
6. Time Control Symbol 
7. Air fryer icons 
  1. Frozen fries , default cook time 20min and TEMP 200° C.
  2. Lamb chops , default cook time 15min and TEMP 180° C.
  3. Chicken leg , default cook time 22min and TEMP 200° C.
  4. Hamburger , default cook time 30min and TEMP 175° C.
  5. Fish , default cook time 15min and TEMP 200° C
  6. Steak , default cook time 15min and TEMP 180° C.
  7. Chicken , default cook time 40min and TEMP 180° C.

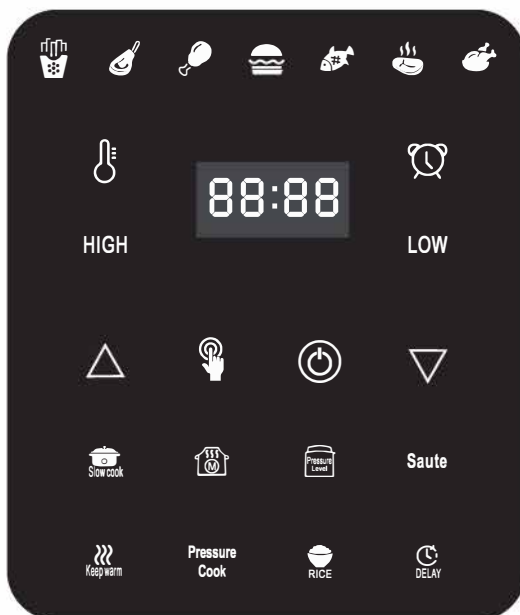
## Operation of the Digital Control Panel. Air Fryer Operation:











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1. Assemble the air fryer lid correctly to the body.  
The screen of the unit will come on and then go off.  
The power button will remain on the screen.
2. Press the power button  to turn the unit on.
3. Press the menu button  repeatedly to select from the different pre-set air fryer modes (the icon on the top row of the screen will be flashing).
4. When your chosen icon is flashing, press the power button to start cooking.  
Or, To manually set your own time and temperature:
5. Press the TIME&TEMP Control button , temperature will flash, then press the Time&TEMP Adjust Buttons   to increase or decrease the temperature.
6. When temperature stops flashing, press the TIME&TEMP Control button  again, the time will flash, then press the Time&TEMP Adjust Buttons   to change the time at your request.
7. Finally press the power button  to start air fryer cooking. The button will flash during the cooking process.
8. If you want to stop cooking at any time, just re-press the power button , air fryer will stop working.

Note: During the set up process, if no button is pressed within 30 seconds, the screen will shut down, and the power button will need to be pressed again to start the set up process.

## Operation of the Digital Control Panel: Pressure Cooker Operation:










1. Power button 
2. Pressure level button 
3. Slow cook button 
4. Saute button 
5. Keep warm button 
6. Delay button 
7. Pressure cooking button 
8. Rice cooking button 
9. Time Adjust Buttons  

## Pressure cooker operation method


1. Assemble the pressure cooker lid correctly to the body by aligning the arrow both the lid and body, then turn right to clasp the lid. If the lid is not assembled correctly, the panel will show the word "LID" on the screen and operation can not start until it is put on correctly. Once the pressure cooker lid is fitted correctly to the body, the screen of the unit will come on and then go off.

The Power Button  will remain on the screen.


2. Press the Power Button  to turn the unit on.
3. Choose your desired cooking. The options are Slow Cook, Pressure Cook, Rice and Saute. When your chosen cooking option is flashing on the screen, press the Pressure Level Button  to set the high or low pressure level for Pressure cook and Rice modes only. (For Slow Cook and Saute, there is no need pressure level adjust)
4. Press the Time Adjust Buttons   set the time at your request.
5. Then press the Power Button  to start cooking, the screen will show "on".  
This means the unit is building pressure inside. When pressure inside the unit has been reached, the set time will replace "on" and start count down.
6. When set time is over, it will show "bb" on the screen. "bb" means that the unit is in keep warm mode. To stop keep warm mode, press the Power Button  or the Keep Warm Button . Then you can release the pressure naturally or manually by turning the valve to the VENTING position.
7. After pressure is released completely, then press the red "push to open" button and turn the lid to the unlock position and lift it off the main body.

## 8. Using the Delay Button

The unit allows a delay start time to be set. The delay time can be set from 00:30 minutes up to 24:00 hours, in 30 minute increments.

Set your desired cooking option and time, then press the Delay Button 

Adjust the delay start count down time using the Time Adjust Buttons  

Then push the Power Button  to set the delay start count down time.

The delay start time and chosen function button will flash on the screen, the delay start timer will count down. When it reaches 00:00 the unit will begin operation.

## 9. Using the Keep Warm function:

The unit has a Keep Warm function which can keep the food inside the unit warm on a low heat after cooking is complete.


By default, once a cooking cycle is complete, the unit will enter the Keep Warm mode.

The letters "bb" will be displayed on the screen.



Press the Keep Warm  Button to stop the keep warm mode.


## 10. Using the Saute function:

The unit can be used to brown meat and other food, without the lid on. The heating time is 2 - 5 minutes and it can heat to 175 °C.

To use the Saute function, press the Power Button .

The screen will display the word "Lid" and beep continually.

Press the Saute Button . Then press the Power Button  to start operation. The saute mode can operate for a max of 30 minutes and will stop automatically.

Press the Power Button  to stop operation when you no longer need to use the function.

11. Canceling: The Keep Warm Button  also acts as a Cancel Button.

It can be pressed at any point during the the pressure building, cooking or set up process.



## Cooking Chart for air fryer

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Food Item	Min - Max	Time*	Temperature	Comments
Thin Frozen Fries	1 1/4 - 3 cups	15 - 16 min.	200° C	
Thick Frozen Fries	1 1/4 - 3 cups	15 - 20 min.	200° C	
Homemade Fries	1 1/4 - 3 1/4 cups	10 - 16 min.	200° C	Add 1/2 tbsp. oil
Homemade Potato Wedges	1 1/4 - 3 1/4 cups	18 - 22 min.	180° C	Add 1/2 tbsp. oil
Homemade Potato Cubes	1 1/4 - 3 cups	12 - 18 min.	180° C	Add 1/2 tbsp. oil
Hash Browns	1 cup	15 - 18 min.	180° C	
Potato Gratin	2 cup	15 - 18 min	200° C	
Steak	100 -500g	8 - 12 min.	180° C	
Pork Chops	100 -500g	10 - 14 min.	180° C	
Hamburger	100 -500g	7 - 14 min.	180° C	
Sausage Roll	100 -500g	13 - 15 min.	200° C	
Chicken Drumsticks	100 -500g	18 - 22 min.	180° C	
Chicken Breast	100 -500g	10 - 15 min.	180° C	
Spring Rolls	100 - 350g	15 - 20 min.	200° C	
Frozen Chicken Nuggets	100 -500g	10 - 15 min.	200° C	
Frozen Fish Sticks	500g	6 - 10 min.	200° C	
Mozzarella Sticks	500g	8 - 10 min.	180° C	
Stuffed Vegetables	500g	10 min.	160° C	
Cake	1 1/4 cups	20 - 25 min.	160° C	
Quiche	1 1/2 cups	20 - 22 min.	180° C	
Muffins	1 1/4 cups	15 - 18 min.	200° C	
Sweet Snacks	1 1/2 cups	20 min.	160° C	
Frozen Onion Rings	500g	15 min.	200° C	

## Pressure Cooker Mode Parameters

Functions	Default Minutes	Manual Setting	Pressure temperature	Pressure		Pre-set time (Y/N)		Keep warming time	Keep warming temperature
				Default High	Default Low				
Rice	12	1-99 min	165°C	50~60 kpa	30-40KPa	Y	0.5-24H	24H	60-80°C
Saute	10	1-30 min	175°C					24H	60-80°C
Slow cook	6:00	0.5-9.5 hour	88-98°C			Y	0.5-24H	24H	60-80°C
Pressure cooking	30	1-99 min	165°C	50~60 kpa	30-40KPa	Y	0.5-24H	24H	60-80°C

## Care & Maintenance

Regular care or maintenance is essential in ensuring that this product is safe for use. If any of the following circumstances take place, please stop using the appliance immediately and contact our service team.

- Power cord and plug suffer from expansion, deformation, discoloration, damages, etc.
- A portion of power cord or the plug gets hotter than usual.
- Electric pressure cooker heats abnormally, emitting a burnt smell.
- When powered on, there are unusual sounds or vibrations.

If there is dust or dirt on the plug or socket, please remove dust or dirt with a dry brush.

## Cleaning

Caution: please make sure the appliance has cooled down and is unplugged before cleaning.

1. Clean the product after each use. Wipe the black inner housing rim and slot dry with cloth to prevent rusting on the exterior pot rim.
2. Remove the lid and take out the inner pot, wash them with detergent, rinse with clear water and then wipe dry with a soft cloth. The stainless steel inner pot is also dishwasher safe.
3. Use water to clean the lid, including the sealing ring (which can be removed), exhaust valve, anti-block shield, and wipe them clean with dry soft cloth. Do not take apart the steam release pipe assembly.
4. Clean the cooker body with clean damp cloth.
5. Do not immerse the cooker into water.
6. Do not immerse either lid into water.
7. Do not use a wet cloth to clean the pot while the power cord is plugged into the power outlet.

## Troubleshooting Table

<b>Problem</b>	<b>Possible Reason</b>	<b>Solution</b>
1. <b>Difficult to close the lid</b>	Sealing ring not installed properly.	Position the sealing ring well.
	Float valve in the popped-up position.	Press the float valve lightly downwards.
2. <b>Difficult to open the lid</b>	Pressure exists inside the cooker.	Use the steam release handle to reduce the internal pressure. Open the lid after the pressure is completely released.
	Float valve stuck at the popped-up position.	Press the float valve lightly with a pen or chopstick.
3. <b>Steam leaks from the side of the lid</b>	No sealing ring.	Install the sealing ring.
	Sealing ring damaged.	Replace the sealing ring.
	Food debris attached to the sealing ring.	Clean the sealing ring.
	Lid not closed properly.	Open then Close the lid again.
4. <b>Steam leaks from float valve for over 2 minutes</b>	Food debris on the float valve silicone seal.	Clean the float valve silicone seal.
	Float valve silicone ring worn-out.	Replace the float valve silicone ring.
5. <b>Float valve unable to rise</b>	Too little food or water in inner pot.	Add water according to the recipe.
	Float valve obstructed by the lid locking pin.	Close the lid completely, see "Cooking Preparation" section.
6. <b>Steam comes out from exhaust valve non-stop</b>	Steam release handle not in sealing position.	Turn the release handle to the sealing position.
	Pressure control fails.	Contact support online.
7. <b>Display flashes "Lid"</b>	Lid is not at the correct position for the selected program.	Close lid for pressure cooking or open the lid for sautéing.

## Troubleshooting Table

Problem	Possible Reason	Solution
8. <b>Display remains blank after connecting the power cord</b>	Bad power connection or no power.	Inspect the power cord to ensure a good connection, check the power outlet is active.
	Cooker's electrical fuse was blown.	Contact support online.
9. <b>Rice half cooked or too hard</b>	Too little water.	Adjust dry-rice and water ratio according to recipe.
	Cover opened prematurely.	After cooking cycle completes, leave the cover on for 5 more minutes.
10. <b>Rice too soft</b>	Too much water.	Adjust dry-rice and water ratio according to recipe.
11. <b>Intermittent beeping after the cooker starts for a while</b>	Indication of overheating. The cooker has reduced the heating temperature, and may not reach cooking pressure.	Possibly starch deposits at the bottom of the inner pot, which have clogged heat dissipation. Stop the cooker and inspect the bottom of the inner pot.
12. <b>Occasional ticking or light cracking sound</b>	The normal sound of power switching and expanding pressure board in changing temperature.	Nothing to be worried about.
	Wet inner pot bottom.	Wipe inner pot bottom dry before cooking.

# LENOXX

[www.lenoxx.com.au](http://www.lenoxx.com.au)

 1300 666 848

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