

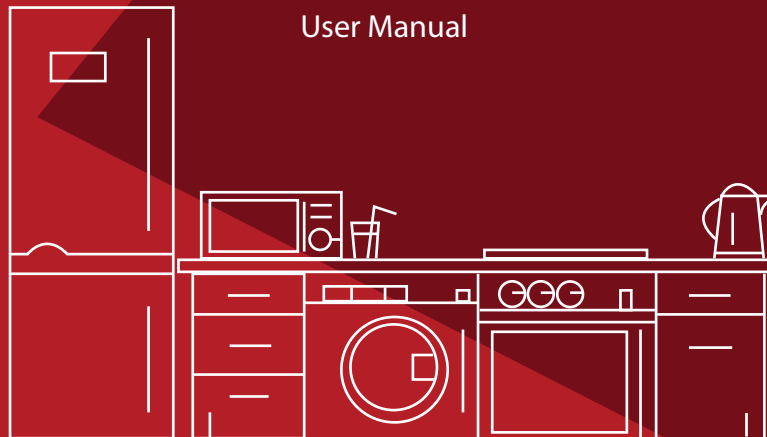
Manufactured for & Marketed by :  
**Lifelong Online Retail Private Limited**

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please contact: [customercare@lifelongindia.com](mailto:customercare@lifelongindia.com)  
[www.lifelongindiaonline.com](http://www.lifelongindiaonline.com)

# Lifelong

## AIR FRYER

User Manual



Built for Taste. Built for India.

## INTRODUCTION:

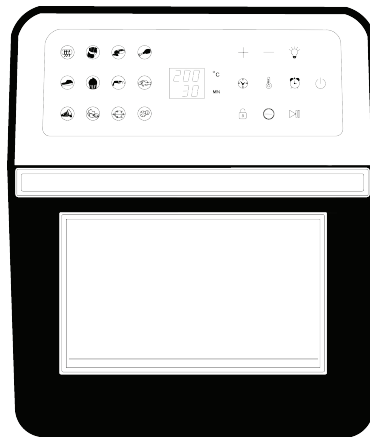
Dear Customer,

Congratulations! We welcome you to the Lifelong family, as you welcome our Lifelong Air Fryer Oven to be a part of your home.

At Lifelong, our products are carefully built for the needs of India, which is why we have crafted a diverse range of innovative products, across a spectrum of categories - Home, Kitchen, Grooming, Fitness, Lifestyle and Smart Home, to better help you. We then deliver them at the best prices, enriching your everyday living.

We are sure you can't wait to start using your new Lifelong Air Fryer Oven. We know we can't!

Looking forward to building our bond for life, cheers!  
Thank you, Team Lifelong



**LLHFO01**

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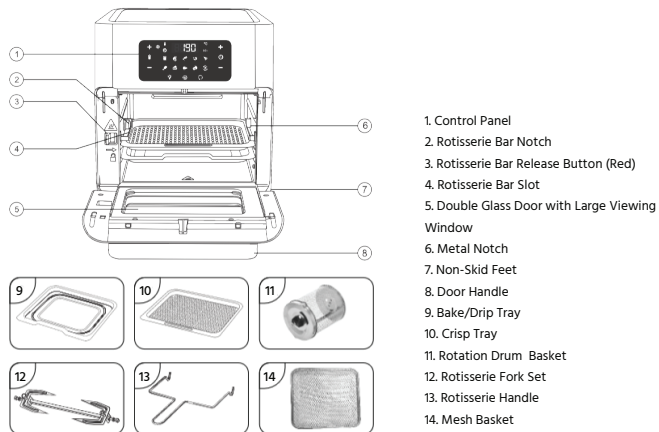
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## About The Product:

Lifelong brings to you the healthiest way to fry, bake & grill! Little or no oil is needed to ensure perfect texture and delicious results! It has a cooking system that comes with the high-speed circulation of hot air at a constant temperature and achieves tasty and crispy fries with 99% less fat since it fries with little to no oil. The Digital Air Fryer oven allows you to fry, grill, bake and reheat.

## Marking of Product:

Part Identification



## Dos and Don'ts:

- Never leave the main unit housing the electrical components and heating elements, in water.
- 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 electrical 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.
- 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 Oven 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 Fahrenheit. 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 stovetop surfaces.
- If the power cord is damaged, you must have it replaced by the manufacturer, its service agent, or a similarly qualified person to avoid hazard.

## How to use:

### Before using:

- Place the appliance on a stable, horizontal, and level surface. Make sure that the surface is heat resistant and that the Air Fryer Oven is also positioned away from any surrounding objects.
- Insert the power plug into a wall socket. Your Air Fryer Oven is now ready for use! Press the On/Off button to turn the Air Fryer Oven on.



## Touch Control Panel



1. **Power Button:** Press the power button to start. Power button will also initiate cooking once the time and temperature are set. Press the power button again to turn the air fryer oven OFF.
  2. **Digital Display:** While in operation, the air fryer oven's set temperature and remaining time alternate on the digital display. When the time counts down to 00:00, "OFF" will appear with two beep sounds as the air fryer oven turns OFF automatically.
  3. **10 Pre-set programs:** To use the preset program options, simply press the preset desired icon on the touch screen.
  4. **Inner chamber light button:** Press to turn the light ON or OFF. While ON the button will flash. Press the light button to turn the inner light OFF
- Note:** Anytime the oven door is open, the light will illuminate, when the oven door is properly closed, the light will turn OFF. The oven light can be turned ON and OFF during the cooking process.

5. **Fan Icon:** Fan icon will flash when the air fryer is ON, until 2 beep sounds, and the air fryer oven turns OFF.

6. **Time Button:** Press to change the time on the digital display. (+) and (-) symbols enable you to increase and decrease cook time 1 minute at a time. Long press for (+) and (-) symbol to increase or decrease at 5 minute intervals.












**Note:** Cooking time can be added or reduced while cooking is in process.

7. **Temperature Button:** Press to change the temperature on the digital display (+) and (-) symbols enable to increase the cooking temperature 5°C at a time.

**Note:** Cooking temperature can be added or reduced while cooking is in process.

8. **Rotisserie Button:** When the food is securely fastened to the rotisserie basket and the rotisserie fork set is securely in place, press to turn the rotisserie ON. The rotisserie bar will begin to rotate, and the rotisserie icon will flash. Press the rotisserie button again to turn the rotation off.

### Preset Program/Temperature/Time Setting chart:-

S. No.	Icon	Menu	Default Temp (°C)	Adjustable Temp (°C)	Timer (Minutes)	Adjustable Time (Minutes)
1		French Fries	200 °C	80 - 200 °C	15	1 - 90
2		Meat /Steak /Chops	175 °C	80 - 200 °C	25	1 - 90
3		Fish	165 °C	80 - 200 °C	15	1 - 90
4		Shrimp	160 °C	80 - 200 °C	12	1 - 90
5		Pizza	180 °C	80 - 200 °C	15	1 - 90
6		Chicken	175 °C	80 - 200 °C	30	1 - 90
7		Cake/Bake	160 °C	80 - 200 °C	30	1 - 90
8		Whole Chicken Rotisserie	190 °C	80 - 200 °C	30	1 - 90
9		Dehydrate	40 °C	40 - 80 °C	2 Hours	2 - 24 Hours
10		Reheat	115 °C	80 - 200 °C	6	1 - 90
11		Default	190 °C	80 - 200 °C	15	1 - 90

### Operating Instructions

#### Preparing For Use:

1. Place the appliance on a stable, horizontal, and even surface. Do not place the appliance onto a non-heat-resistant surface.
2. Plug the power supply cord into a 220-240 V, 50 Hz electrical wall outlet

POWER button will appear on a black background. (Fig 1.)

3. To start the air fryer oven, press the power button



Fig 1



Fig 2

4. The control panel will appear as the power button is pressed. (Fig 2.)

5. The default temperature and time: 190 degree Celsius & 15 minutes will alternate on the digital display. (Fig 3&4)

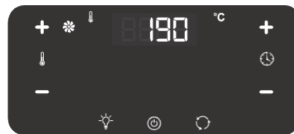


Fig 3

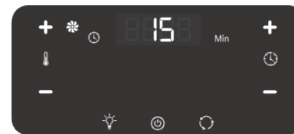


Fig 4

#### Air Fryer Manual Operation

- To adjust the cook time to your recipe, press (+) and (-) buttons to advance or decrease time. When dehydration is chosen, the time can be increased at an interval of 30 minutes for maximum dehydration of 24hours

- Press the (+) and (-) to adjust TEMPERATURE from 80°C to 200°C in 5 Degree increments. Choose temperature ranging from 40°C to 80°C when dehydration is selected.
- When the desired TIME and TEMPERATURE appear, press the power button to turn the Air Fryer Oven ON. The rotisserie button will illuminate, the convection fan button will flash, the Oven light button will illuminate and may be activated any time the Air Fryer Oven is in operation. (Fig. 5) The TIME and TEMPERATURE will alternate on the digital display, and can be changed, until the TIME counts down to 00:00.



**Fig 5**

**Note: The Air Fryer Oven will not heat until the function button is selected. If no buttons are pressed, in 30 seconds, the Air Fryer Pizza Oven will automatically turn OFF.**

- If the door of the Air Fryer Oven is left open while cooking, Cooking will pause, and the insides will illuminate, to allow you to remove the food or add extra oil. When the Oven door is closed and locked into position, the Oven light will turn OFF and the Air Fryer Oven will resume cooking.

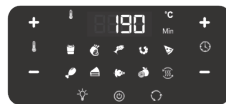
- To turn the Air Fryer Oven OFF at any time, long press the Power button and then open the Air Fryer Oven door.
- When the Time counts down to 00:00, "OFF" will appear on the digital display and the convection fan will continue to flash with 2 beeps sound for about 20 seconds as the Air Fryer Oven turns OFF automatically.

**WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE EATING.**

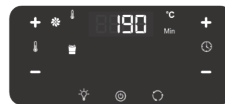
**CAUTION: INSIDE OVEN SURFACES ARE HOT DURING AND AFTER USE. ALWAYS WEAR PROTECTIVE, INSULATED OVEN MITTS ON HANDS WHEN REACHING INSIDE THE HOT AIR FRYER OVEN.**

- Allow cooked to rest for 10 to 15 minutes. Remove the crisping tray from the Oven and place on a flat, heat resistant surface. Remove air fried foods to the serving area. Promptly return the crisping rack to the Air Fryer Oven. Continue air frying subsequent batches, if any.
- Unplug the Air Fryer Oven when not in use.

**Preset Menu Programs:**



**Fig 6**



**Fig 7**



**Fig 8**

1. To begin, press the red Power button.
2. The control panel will appear as will all the function buttons. (Fig. 6)
3. Press the function buttons as you desire. (Fig. 7)
4. When the desired function button is flashing, check as the preset Time and Temperature alternate on the digital display. Adjust preset Temperature or Time to your recipe. Cooking will pause when Time or Temperature are adjusted during the cooking process. Press the power button to resume cooking

### **Air Fry for Best Results**

Please follow the chart for suggested cooking Temperatures and time.

**NOTE:** The quantity, density, weight of food will alter the total air frying time. Remember, cooking smaller batches will result in shorter cook times and more even food quality.

1. When convection baking, the shelf position used will depend on the size of the food being prepared. It is important to place your food as close to the centre of the Air Fryer Oven as possible to ensure even cooking. For best cooking results, it is recommended to use the middle level for cooking foods when 1 layer is being used.
2. Always pat food dry before cooking to encourage browning and avoid excess smoke. When cooking naturally high fat foods, such as chicken wings or sausages, it may be necessary to empty fat from the drip pan between batches.

3. For crispier results, air fry small batches of freshly breaded foods. Create more surface area by cutting food into smaller pieces. Press breading onto food to help it adhere. Refrigerate breaded foods for at least 30 minutes. Spray with oil before air frying.
4. Arrange breaded food on the crisping rack(s) so that food is not touching to allow air flow on all surfaces.
5. Do not overfill crisping racks with food.
6. Spray olive oil or vegetable oil works best as oil is distributed evenly and less oil is needed.
8. To assure even cooking/browning, always open the Oven door halfway through the cook time and check, turn or rotate the food and crisping racks from top to bottom. Check food and adjust time or temperature if needed.
7. If additional air frying is needed, adjust temperature if desired, and set time for 2-to-5 minute intervals until fully cooked.

**Warning! Always use a meat thermometer to ensure that meat, poultry, and fish are cooked thoroughly before eating.**

### Preset Program Temperature/Time Setting chart:-

Food	Temp	Air Fryer Time	Action
Broccoli (Roasted)	200 °C	15 - 20 minutes	Turn and rotate halfway through air frying.
Fennel, Fresh, Chopped	190 °C	8 - 11 minutes	Turn and rotate halfway through air frying.
Vegetables, Roasted Root, 1/2-in chunks	200 °C	15 - 20 minutes	Spray, turn and rotate halfway through air frying.
Chicken Breast, Boneless, Skinless	180 °C	10 - 15 minutes	Brush, Turn and rotate halfway through air frying.
Chicken Nuggets (Frozen)	180 °C	10 - 15 minutes	Turn and rotate halfway through air frying.
Chicken Pieces	180 °C	20 - 30 minutes	Spray, turn and rotate halfway through air frying.
Chicken Tenders/Fingers	180 °C	13 - 15 minutes	Spray, turn and rotate halfway through air frying.
Chicken Wings (Sauced)	180 °C	20 minutes	Turn and rotate halfway through air frying.

Cheese Sticks (Frozen)	175 °C	8 - 12 minutes	Turn and rotate halfway through air frying.
Onion Rings (Frozen)	200 °C	12 - 18 minutes	Turn and rotate halfway through air frying.
French Fries, (Fresh, Soaked, 1/4 to 1/3-in thick)	200 °C	16 - 20 minutes	Spray, turn and rotate halfway through air frying.
French Fries, Thick (Frozen)	200 °C	17 - 21 minutes	Turn and rotate halfway through air frying.
French Fries, thin (Frozen)	200 °C	15 - 17 minutes	Turn and rotate halfway through air frying.
Hamburgers, 1/4 lb. (up to 4)	180 °C	10 - 14 minutes	Turn and rotate halfway through air frying.
Hot Dogs / Sausages	180 °C	10 - 15 minutes	Turn and rotate halfway through air frying.
Meatloaf,	180 °C	35 - 40 minutes	Rotate halfway through air frying
Steak	180 °C	8 - 12 minutes	Turn and Rotate halfway through air frying
Pork Chops	180 °C	10 - 14 minutes	Turn and Rotate halfway through air frying
Pizza, Frozen, 7-in to 8-in	180 °C	12 - 16 minutes	Rotate Pizza halfway through air frying
Shrimp (Thawed, Battered)	180 °C	12 minutes	Spray, turn and rotate halfway through air frying.
Shrimp (Thawed, Sauced)	160 °C	8 minutes	Turn and rotate halfway through air frying.
Fish Sticks (Frozen)	200 °C	10 - 15 minutes	Turn and rotate halfway through air frying.
Catfish Fingers (Thawed, Battered)	180 °C	10 - 15 minutes	Spray, turn and rotate halfway through air frying.
Donuts	175 °C	8 minutes	Turn and rotate halfway through air frying.
Apple Turnovers	200 °C	10 minutes	Rotate halfway through air frying.

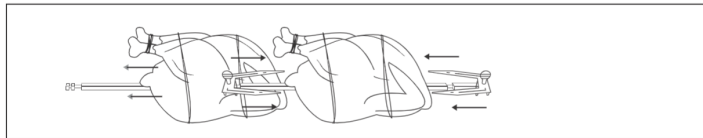
## Rotisserie Assembly

1. Remove the crisping tray from the Air Fryer Oven. Make sure the drip pan is in place on the Oven floor.
2. It is best to secure meat on the rotisserie bar with butcher's cooking twine.
3. When preparing rotisserie chicken or game birds, truss the bird into a tight package. Tie both chicken legs together, tie the breast area together with the wings, then wrap more string around the middle
4. Push the rotisserie bar through the centre of meat or poultry to be cooked. Make sure food is centered on the bar.

**IMPORTANT: If the food is not centered it will cause a jerking motion during cooking.**

**This results in undue stress on the motor**

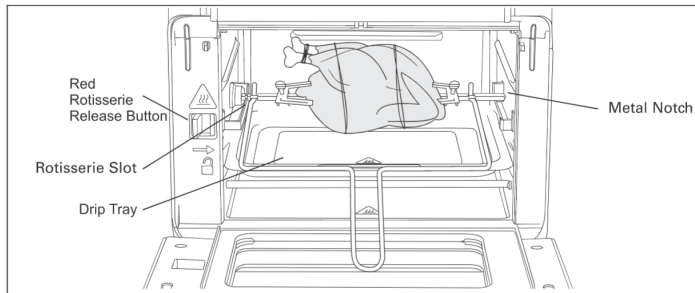
5. Plug the power-supply cord into a 220-240 V, 50 Hz electrical wall outlet.



**Fig 9**

6. Thread the square hole of the meat tine over the end of the bar and press into food to secure. Tighten finger screw to hold food in place. Repeat with the second meat tine.

7. Open the Oven door. The Oven light will illuminate. insert one pointed end of the rotisserie bar into the rotisserie slot on the left side of the Oven's interior. Rest the other square end into the metal notch on the right side of the Air Convection Fryer Oven's interior. (Fig. 10)
8. Close the Oven door.
9. Press Rotisserie button.
10. Adjust cook temperature or time to your recipe. When the desired temperatures and time appear on the digital display, press the power button On.
11. As the rotisserie bar turns, the rotisserie button will illuminate. The power button and the Oven light button will illuminate. The fan icon will flash.
12. Set temperature and remaining time will alternate on the digital display, and can be changed, until the time counts down to 00:00.
13. When the time counts down to 00:00, "OFF" will appear on the digital display and the fan icon will continue to flash for 20 seconds until the Air Fryer Oven turns OFF automatically.
14. Wearing protective oven mitts, grasp the rotisserie handle to lift the rotisserie bar, safely remove the rotisserie bar from the air convection fryer oven.
15. Unplug when not in use and allow the Air Fryer Oven to cool completely before cleaning.



**Fig 10**

### **Dehydrate:**

Dehydrate Dried meats, vegetables, and fruits are perfect for cooking, travel, camping, and snacking. Preparing your own dried foods ensures healthy, safe, preservative-free results.

Dehydrate fresh, ripe foods to preserve nutrients and enhance flavour. Bruised fruits or vegetables are also acceptable for dehydrating. Trim away any bruises with a knife.

Your Air Fryer Oven's automated drying makes home dehydration both simple and rewarding.

### **Dried Herbs:**

Makes about 1/3 cup

Note: When utilizing the crisping tray, the Air Fryer Oven can dehydrate fresh herbs such as fresh parsley, rosemary, thyme, tarragon, oregano, and sage.

**CAUTION:** Light and leafy herbs such as parsley or cilantro, should not be placed on the top shelf as the convection currents may cause the herbs to get caught in the fan.

1. If herbs are very small, line the crisping tray with parchment paper. Spread fresh herbs evenly onto the crisping tray.

2. Place the crisping tray in the Air Fryer Oven.

3. Press the dehydrate button.

4. Adjust temperature or time to your recipe. When the desired temperature and time appear, press the power button to start the dehydration process.

**Rotate shelves halfway through dehydration for even drying.**

Dried Herbs	Temp	Time	Notes
Oregano	50 °C	2 - 3 hrs.	Rotate Shelves
Parsley	50 °C	2 - 3 hrs.	Use lower racks. Rotate shelves.
Thyme	50 °C	3 - 4 hrs.	Rotate shelves.
Rosemary	50 °C	2 - 3 hrs.	Rotate shelves.
Tarragon	50 °C	3 - 4 hrs.	Rotate shelves.
Sage	50 °C	3 - 4 hrs.	Rotate shelves.
Kale Chips	50 °C	1 hrs. 30 mins	Massage kale with olive oil. Rotate shelves

### **Fruit:**

1. Wash all fruit skins well.

2. Slice fruit into 1/4-inch-thick slices and arrange on the crisping tray to ensure even drying.

3. Rotate shelves halfway through dehydration for even drying.

Fruit	Temp	Time	Notes
Apple	60 °C	8 - 10 hrs.	Core/Slice into 1/4-in. Rounds, Soak in acidulated water. Rotate Shelves
Mango/Papaya	60 °C	10 hrs.	Peel/Slice into 1/4-in. Rotate Shelves
Kiwi	60 °C	6 hrs.	1/4-in. Rounds. Rotate Shelves
Orange Slices	60 °C	10 hrs.	Citrus is crisp when fully dried. Rotate Shelves
Tomatoes (Roma)	65 °C	10 hrs.	Skin-side down. Rotate Shelves
Tomatoes (Cherry/Grape)	65 °C	5 - 9 hrs.	Skin-side down. Rotate Shelves

Croutons	Temp	Time	Notes
Croutons	200 °C	3 - 4 min.	Flip, Oil, and rotate shelves halfway

## Device cleaning:

- Make sure to clean the appliance after each use!
- Switch the appliance off. Before cleaning, unplug the appliance from the outlet and allow it to cool down completely.
- The air racks, 2-in-1 baking tray and oil drip tray, rotisserie spit, accessory handle, and splatter guard can be cleaned in hot water with mild detergent/dish soap, or in the dishwasher. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating. Rinse and dry thoroughly after cleaning.
- Clean the accessory stand with a damp cloth or sponge. Dry with a paper towel.

## Product Specifications:

**Product:** Air Fryer Oven

**Model:** AeroBlaze

**Wattage:** 1800 W

**Voltage:** 220-240 V, 50 Hz

**Capacity:** 12L

**Time Range:** 1-60 min

Temp - Up to 200 degrees centigrade

\* Due to continuous improvements in product, specifications are subject to change without prior notice.



# Troubleshoot Chart:

## Troubleshooting Guide:-

Problem	Possible Cause	Solution
• The air fryer oven is not working	<ul style="list-style-type: none"> <li>• The appliances is not plugged in.</li> <li>• You have not turned unit ON by setting the preparation time temperature</li> </ul>	<ul style="list-style-type: none"> <li>• Plug power cord into wall socket</li> <li>• Set the temperature and time &amp; also check that the door is closed.</li> </ul>
• Food not cooked	<ul style="list-style-type: none"> <li>• Ingredients are overloaded as per accessories (Capacity )</li> <li>• The temperature is set too low.</li> </ul>	<ul style="list-style-type: none"> <li>• Use smaller batches for more even frying</li> <li>• Raise temperature and time as per setting table and continue cooking</li> </ul>
• Food is not fried evenly	<ul style="list-style-type: none"> <li>• Some foods need to be shake during the cooking process</li> </ul>	<ul style="list-style-type: none"> <li>• See setting table in this manual as described before</li> </ul>
• White smoke coming from unit	<ul style="list-style-type: none"> <li>• Oil is being used</li> <li>• Accessories have excess grease residue from previous cooking</li> </ul>	<ul style="list-style-type: none"> <li>• Wipe down to remove excess oil</li> <li>• Clean the accessories after each use</li> </ul>
• French fries are not fried evenly	<ul style="list-style-type: none"> <li>• Wrong type of potato being used</li> <li>• Potatoes not blanched properly during preparation</li> </ul>	<ul style="list-style-type: none"> <li>• Use fresh firm potatoes</li> <li>• Use cut sticks and let dry to remove excess starch</li> </ul>
• Fries are not crispy	<ul style="list-style-type: none"> <li>• Raw fries have too much water</li> </ul>	<ul style="list-style-type: none"> <li>• Let dry potato sticks properly before misting oil. Cut sticks smaller. Add a bit more oil</li> </ul>

Display Shown	Possible Cause	Solution
• E1	• Broken circuit of the thermal sensor	• Call Lifelong authorised service centre
• E2	• Short circuit the thermal sensor	• Call Lifelong authorised service centre

## Terms and Conditions:

- This warranty is void if:
  - The completely filled warranty card is not presented at the time of servicing the product.
  - The product is not operated according to the instructions given under the user manual.
  - Damages are caused by lightning, abnormal voltage, water or other liquid intrusion, fire, flood, accident, negligence or improper handling.
  - Product has been damaged due to installation, repairs, alterations or modifications by unauthorized service organizations or persons.
  - Product label specifying the model number, serial number and production code has been removed and altered.
  - Defects or parts requiring replacement due to ordinary wear and tear, corrosion, rust or stains, scratches, dents on the casing or paintwork of the product.
  - Claims damaged and/or missing parts (accessories) after 7 days from the original date of goods received.
  - Defects or faults in product which have been used for commercial/industrial purposes or which have been rented/leased or have been otherwise subject to non-household/non-domestic use.
- Repairs or replacements will be carried out by authorized service provider.
- During the limited warranty period, Lifelong or its authorized service provider will repair without charge the defective unit inclusive of labor and parts and restore the unit to its optimum working condition. All defective parts used for the warranty repair should be surrendered to Lifelong and/or its authorised servicer.
- All expenses incurred in collecting the unit (s) or part(s) thereof from authorised service provider as well as any other expenses and incidentals will be borne by the consumer.
- Lifelong obligations are limited to the repair and replacement of the defective product. Except as set forth above, there are no other express or implied warranty and all warranted, conditions or other terms implied by statute or common law (including any warranty of satisfactory quality, merchantability or fitness for a particular purpose) are excluded to the fullest extent permitted by the laws.
- Lifelong total liability for damages relating to or arising out of the purchase or use of the product regardless of the type or cause of such damage of the form of characterization of the claim asserted (e.g. contract or tort) shall not exceed the original purchase price paid for the product.
- However in no event shall Lifelong and Lifelong authorized distributors be liable for any punitive, special incidental, indirect or consequential losses or damages whatsoever (including without limitation, damages for the loss of revenue, business, profits, goodwill, or contracts, business interruptions, loss of business information or any other pecuniary loss.) Whether or not Lifelong has been advised of the possibility of such damages. These limitations shall apply not with standing the failure of the essential purpose of any limited warranty. This limited warranty does not affect consumer's statutory rights under the law.
- No carrier, dealer or employee is thereof authorized to make modifications to this warranty and you should not rely on any such representation. Lifelong reserves the right to amend the terms and conditions if necessary.

## Consumer Warranty Card

Dear Customer,

Thank you for choosing a Lifelong consumer product. All Lifelong Consumer products are designed and manufactured to the highest standards to deliver high quality performance, as well as easy installation and use. At Lifelong, we believe in providing not only service, but adding value to your purchase. The warranty has therefore been designed especially for you with your interest at heart.

### Warranty Service

All Lifelong consumer products are covered against manufacturing defects from their date of purchase.

Name of the product: \_\_\_\_\_

Model: \_\_\_\_\_

Warranty coverage: 2 year

Please note: Purchase receipt is necessary for warranty verification.

Customer Care: [customercare@lifelongindia.com](mailto:customercare@lifelongindia.com)

### Customer Details

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Home Number: \_\_\_\_\_

Office Number: \_\_\_\_\_

E-mail Address: \_\_\_\_\_

### Product Details

Model No.: \_\_\_\_\_

Serial No.: \_\_\_\_\_

Purchase Date: \_\_\_\_\_

Invoice Number: \_\_\_\_\_

Online Site: \_\_\_\_\_

Please log on to [www.lifelongindiaonline.com](http://www.lifelongindiaonline.com) and complete the online warranty form with your personal and product details within 14 days.