

Soho®

ClearView 5 User Manual SO-50AF



5.0L
LARGE
Capacity



ClearView
Window



360° Airflow
Technology



Digital Touch
Controls



1500 Watts
Turbo Power



9 Pre-Set
Programs

9

Preset Cooking
Modes

5.0L Air Fryer with Cooking
Window & Digital Touch Control

IMPORTANT SAFEGUARDS

SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE ONLY

When using electrical appliances, always follow the standard safety precautions. They are explained in further detail below:

1. **PLEASE READ ALL INSTRUCTIONS.**
2. **DO NOT** touch hot surfaces. Use handles, oven mitts or potholders.
3. To protect against electric shock **DO NOT** immerse the cord, plugs, or appliance in water or other liquid.
4. Unplug the appliance from the power outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
5. **DO NOT** operate the appliance if it has malfunctioned or has been damaged in any manner, including the power cord or plug. If the power cord is damaged, it must be replaced by the manufacturer, its service agent or qualified technician in order to avoid a hazard.
6. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries and void the product warranty.
7. **DO NOT** use outdoors.
8. **DO NOT** let the cord hang over the edge of tables or counters, or touch hot surfaces.
9. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
11. Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect the appliance, turn any controls to “**OFF**”, then remove the plug from the wall outlet.
12. **DO NOT** use the appliance for other than intended use.
13. Make sure the removeable airflow tray is in place before adding food to be air fried.
14. Make sure the frying basket is locked securely into the front of the Air Fryer while the Air Fryer is in operation.
15. This 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.
 - Close supervision is necessary when your appliance is being used near children or infants.
 - The appliance is not intended to be operated by means of an external timer or separate remote control system.
 - This appliance is intended for household use only, it is not warranted for use in a commercial or business application.

WARNING! • THE AIR FRYER WILL NOT OPERATE PROPERLY UNLESS THE FRYING BASKET IS FULLY CLOSED.

- CAUTION!**
- AFTER HOT AIR FRYING, EXTREME CAUTION MUST BE USED WHEN HANDLING THE HOT FRYING BASKET, REMOVEABLE AIRFLOW TRAY, AND COOKED FOODS.
 - DO NOT USE ON ACRYLIC OR STONE SURFACES AS HEAT MAY CAUSE CRACKS OR SURFACE DAMAGE
 - DO NOT PLACE DIRECTLY IN FRONT OF GLASS SPLASHBACKS, LEAVE A MINIMUM OF 10CM FROM REAR OF UNIT

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES!

- THIS APPLIANCE GENERATES HEAT AND ESCAPING STEAM DURING USE. FOLLOW SAFETY PRECAUTIONS AND TAKE THE UTMOST CARE TO PREVENT THE RISK OF BURNS, FIRES OR OTHER INJURY TO PERSONS OR DAMAGE TO PROPERTY.
- THIS APPLIANCE IS HOT DURING OPERATION AND RETAINS HEAT FOR SOME TIME AFTER TURNING OFF. ALWAYS USE OVEN MITTS WHEN HANDLING HOT MATERIALS AND ALLOW METAL PARTS TO COOL BEFORE CLEANING. DO NOT PLACE ANYTHING ON TOP OF THE APPLIANCE WHILE IT IS OPERATING OR WHILE IT IS HOT.

1. All users of this appliance should read and understand this instruction manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 220- 240V AC electrical outlet only.
3. If this appliance begins to malfunction during use, pull the frying basket drawer out of the body. Then remove the plug from the wall outlet. **DO NOT** use or attempt to repair the malfunctioning appliance.
4. **DO NOT** leave this appliance unattended during use.
5. **DO NOT** immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced.
6. Keep the cord out of reach of children and infants to avoid the risk of electric shock and choking. Place the Air Fryer on a flat, heat-resistant work area.
7. **DO NOT** obstruct the air outlet or air inlets on the back and sides of the Air Fryer with any objects. Avoid escaping steam from the air outlet during air frying.
8. Keep the appliance at least 15 cm away from walls or other objects during operation.
9. Always use the frying basket handle to open the frying basket drawer.

- WARNING!**
- AFTER AIR FRYING, MAKE SURE TO PLACE THE FRYING BASKET DRAWER ON A FLAT, HEAT-RESISTANT SURFACE. OVER-FILLING THE FRYING BASKET MAY DAMAGE THE AIR FRYER AND COULD RESULT IN SERIOUS PERSONAL INJURY.

10. **NEVER** move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.
11. **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

- WARNING!**
- THIS AIR FRYER SHOULD NOT BE USED TO BOIL WATER OR DEEP FRY FOODS.

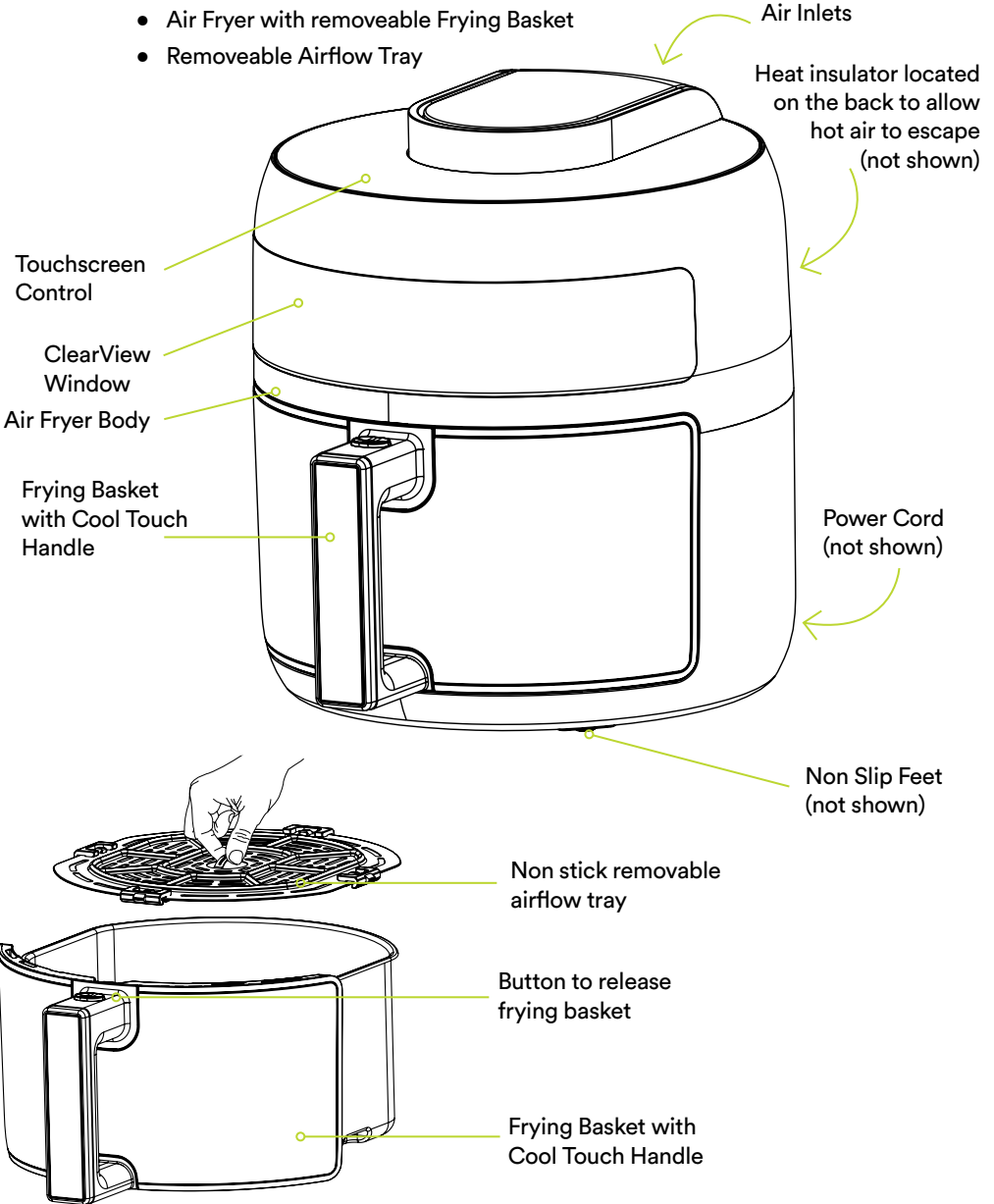
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1. GETTING TO KNOW YOUR AIR FRYER

1. Whats in the box:



- Air Fryer with removeable Frying Basket
- Removeable Airflow Tray




Product may vary slightly from illustration



2. TOUCHSCREEN CONTROL






1. Plug in the Air Fryer. All the buttons on the display will light up for 1 second and then turn off after a tone is heard. The red power button will stay lit, indicating it is on.

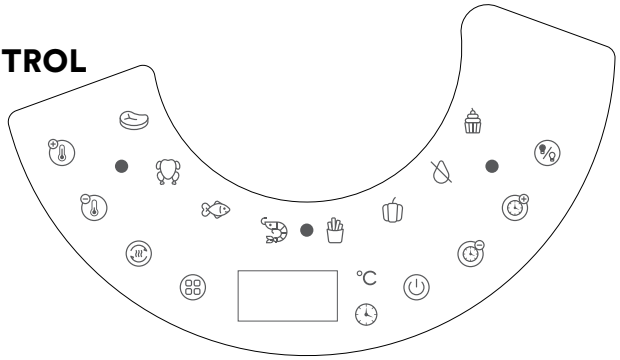
2. Press the red  button. It will turn green  (MENU


MODE) once pressed. As a default, the display screen will alternate between 175°C and 15 MIN (this is the default time and temperature). All buttons and icons will also light up.









3. Pressing the  button will go through each of the cooking presets in sequence. **MEAT > CHICKEN > FISH > SEAFOOD > CHIPS > VEGETABLE > DEHYDRATE > BAKE.** Upon preset selection, the indicator will flash and the display screen will alternate between the default temperature and time for the chosen preset.

4. If you want to adjust the temperature and time, just press  or .




5. To begin air frying, press  button. The other icons: “LIGHT” , “MENU” , “POWER”  button and “START/STOP”  button will continue to be lit while the other cooking presets and buttons will turn off.



NOTE: BY DEAFULT THE VIEWING LIGHT IS ON. TO TURN OFF PRESS THE  BUTTON THE LIGHT INSIDE THE AIR FRYER WILL BE LIT FOR 60 SECONDS AND THEN IT WILL TURN OFF. THE BUTTONS ARE ONLY OPERATIONAL WHEN THE ICONS ARE LIT. WHILE THE AIR FRYER IS ON, THE LIGHTS WILL REMAIN ON UNTIL THE UNIT IS TURNED OFF. TO TURN THE LIGHT INSIDE THE BASKET ON, PLEASE TURN THE LIGHT BUTTON ON OR OFF, DEPENDING ON YOUR PREFERENCE.

6. You can adjust the cooking temperature and time by pressing  or  and  or . Pressing  and  adjusts the cooking time in 1 minute increments. Pressing  and  adjusts the cooking temperature in 5°C increments.


NOTE: WHEN IN DEHYDRATE MODE, THE TIME ADJUSTMENT WILL BE IN HOURLY INCREMENTS.

7. While cooking, you can look in the viewing window at any time to see the progress, however if you need to pause the Air Fryer press the “START/PAUSE”  button. The “START/PAUSE”  button will flash until cooking resumes. Press the “START/PAUSE”  button again to begin the resume cooking.

NOTE: WHEN PAUSED, IT IS NORMAL THAT THE FAN WILL KEEP RUNNING FOR 20 SECONDS.

8. While cooking, you can also pull the basket out and the unit will turn off and will resume function when the basket is inserted back into place.

NOTE: IF THE BASKET IS NOT PLACED SECURELY BACK WITHIN 5 MINUTES, ALL BUTTONS AND ICONS WILL TURN OFF AND THE UNIT WILL TURN OFF.










9. When cooking time is complete, the unit will beep once and the display will show “END”. The fan will continue to run for 20 seconds to cool down and return to standby mode. If you want to stop cooking, please hold down the power  **ON/OFF button** for 3 seconds.

3. SHAKE FOOD FUNCTION

French Fries, Seafood and Fish functions are set with a shake reminder as default. At 2/3 cooking time, the unit will beep and display “trn” on display. Shaking food is recommended for an even cooking around the food surface.

NOTE: IF THE AIR FRYER IS POWERED ON AND THERE IS NO ACTION WITHIN 5 MINUTES, THE UNIT WILL AUTOMATICALLY RETURN TO OFF MODE.

4. PRESET COOKING MODES SETTING

	PRESET FUNCTIONS	TIME (Min)		TEMP (°C)		SHAKE
		DEFAULT	RANGE	DEFAULT	RANGE	
	MEAT	15min	1min - 60min	175°C	80-200°C	Yes
	CHICKEN	25min	1min - 60min	200°C	80-200°C	Yes
	FISH	15min	1min - 60min	160°C	80-200°C	Yes
	SEAFOOD	8min	1min - 60min	180°C	80-200°C	Yes
	FRIES	20min	1min - 60min	200°C	80-200°C	Yes
	VEGETABLES	10min	10min	150°C	80-200°C	Yes
	DEHYDRATION	8H	1-24H	70°C	40-80°C	No
	BAKE	12min	1min - 60min	150°C	80-200°C	No
	PREHEAT	4min	1min - 60min	200°C	80 - 200°C	No

IMPORTANT! DEPENDING ON THE THICKNESS AND/OR DENSITY OF FOODS, IT MAY BE NECESSARY TO USE A MEAT THERMOMETER TO CHECK COOKING PROGRESS AFTER PRESET **TIME** HAS EXPIRED. IF MORE TIME IS NEEDED, COOK AT SHORTER TIME INTERVALS UNTIL FOOD TESTS ARE DONE.

5. BEFORE USING FOR THE FIRST TIME

1. Remove all packing material and labels from the inside and outside of the Air Fryer. Check that there is no packaging underneath and around the frying basket.
2. The Air Fryer is shipped with the frying basket locked inside the Air Fryer body. Firmly grasp the frying basket handle and press the button with your thumb to open the frying basket and place on a flat, clean work area.
3. Wash the frying basket and removeable airflow tray in hot, soapy water.
4. **DO NOT IMMERSE THE AIR FRYER BODY IN WATER.** Wipe the Air Fryer body with a damp cloth. Dry all parts thoroughly.
5. To ensure the removeable airflow tray fits snugly into the frying basket drawer, there are 4 rubber tips attached to the sides of the tray. Before using, check to make sure all 4 rubber tips are in place. If they become separated from the tray, simply slide them onto the tabs as shown. (See FIG 2.)

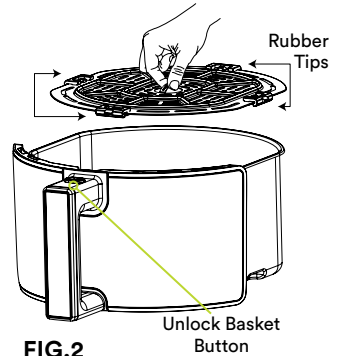


FIG.2

NOTE: DURING FIRST USE, THE AIR FRYER MAY EMIT A SLIGHT ODOUR. THIS IS NORMAL AND WILL NOT AFFECT FLAVOUR OR AIR FRYING.



CAUTION - HOT SURFACES:

- THIS APPLIANCE OPERATES AT HIGH TEMPERATURES. DO NOT TOUCH EXTERNAL SURFACES OF THE APPLIANCE AS THEY CAN BE HOT. DO NOT TOUCH INSIDE THE APPLIANCE WHILE IT IS IN OPERATION.
- DURING OPERATION, HOT STEAM IS RELEASED THROUGH THE HOT AIR OUTLETS. PLEASE KEEP YOUR HANDS AND FACE AWAY FROM THE STEAM AND AIR OUTLETS.

6. OPERATING INSTRUCTIONS

THE AIR FRYER NEEDS TO BE FULLY CLOSED TO COOK PROPERLY, BUT THE UNIT WILL CONTINUE TO COOK EVEN IF LEFT SLIGHTLY AJAR. THIS IS NOT A DESIGN FEATURE, AND IS AN UNSAFE WAY TO COOK. WE ENCOURAGE YOU TO ENSURE THE BASKET IS CLOSED AND LOCKED IN DURING USE TO ENSURE COOKING QUALITY AND TO PROTECT YOUR SAFETY.

1. Please refer to the Air Frying Chart and/or follow the package directions for the suggested cooking **TIME** and **TEMP**.
2. Always pat food dry before cooking to encourage browning and avoid excess smoke.
3. To ensure even cooking and browning, **ALWAYS** open the basket drawer halfway through the cook time and check, turn or shake foods in the frying basket. Some recipes may need you to brush or spray oil halfway through cooking. Adjust the **TIME** or **TEMP** if needed.

CAUTION:

- ALWAYS USE OVEN MITTS WHEN HANDLING THE HOT AIR FRYER BASKET.
- MAKE SURE THE CLEAR BASKET LOCK IS IN THE LOCKED POSITION WHEN SHAKING FOODS. DO NOT PRESS THE BASKET RELEASE BUTTON WHILE SHAKING THE FRYING BASKET BECAUSE IT CAN DAMAGE THE BASKET AND THE UNIT.
- HOT OIL CAN POOL AT THE BASE OF THE DRAWER. TO AVOID RISK OF BURNS OR PERSONAL INJURY AND TO AVOID OIL FROM CONTAMINATING AIR FRIED FOODS, ALWAYS ENSURE YOU UNLOCK AND REMOVE THE FRYING BASKET FROM THE DRAWER BEFORE YOU EMPTY IT. NEVER TURN THE DRAWER UPSIDE DOWN WHILE THE FRYING BASKET IS ATTACHED.



4. Allow cooked food to rest for 5 to 10 minutes. Remove the basket from the machine and place on a flat, heat resistant surface. Then remove the air flow tray from the basket.
5. Shake air fried foods out onto serving area. Return the airflow tray to the basket and lock basket into place. Continue air frying subsequent batches, if any.
6. To avoid excess smoke, when cooking naturally high fat foods, such as bacon, chicken wings or sausages, it may be necessary to empty fat from the frying basket between batches.
7. For crispier results, air fry small batches of freshly bread crumbed food. Create more surface area by cutting food into smaller pieces. Bathe pieces of meat in egg and milk and then press bread crumbs onto the meat.
8. Arrange crumbed food in frying basket so that it is not touching to allow air flow on all surfaces.
9. Spray oils work best because oil is distributed evenly and less oil is needed. Canola, olive, avocado, coconut, grapeseed, peanut, or vegetable oil all work well.
10. Unplug the Air Fryer when not in use.

7. A NOTE ON AIR FRYING PRE-PACKAGED FROZEN FOODS

1. Where microwave ovens often produce hot, mushy results and toaster ovens take forever, air frying assures reasonably fast, crispy, delicious results!
2. As a rule, (depending on the food and amount to be cooked), the suggested cook **TIMES** may have to be reduced slightly. Always check food halfway through cooking time to determine final cook **TIME** and **TEMP**.
3. Always check cooking progress after **TIME** has expired.

8. EASY-ASSIST FUNCTION: PREHEAT

Save time and make perfect air frying effortless.

1. **PREHEAT:** If a recipe calls for a preheated oven, or when cooking meats or proteins that benefit from a hot initial sear, use the **PREHEAT**  function.
 - Insert the empty air frying basket/drawer into the body of the Air Fryer.
 - Press the  button to begin.
 - The default **TIME** and **TEMP: 4:00 MINUTES** and **200°C** will alternate on the digital display and within 5 seconds the Air Fryer will begin to Preheat.
 - After 1 beep, place food into the frying basket, program the Air Fryer to the desired temperature and time manually or by using the preset menu.

IMPORTANT! WHEN USING THE PREHEAT  FUNCTION, REDUCE THE TOTAL COOKING TIME BY 4 MINUTES.

9. AIR FRYING CHART

- WARNING!**
- TIMES ARE ESTIMATED AND BASED ON AVERAGE SIZES AND WEIGHTS. ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE SERVING.
 - FRYING SMALLER BATCHES WILL RESULT IN SHORTER COOKING TIMES AND HIGHER FOOD QUALITY. ADJUST AIR FRYING TEMPERATURES AND TIMES AS NECESSARY TO SUIT YOUR TASTE.
 - UNLESS FOOD IS PRE-PACKAGED AND PRE-OILED, FOR BROWNEED AND CRISPY RESULTS, ALL FOODS SHOULD BE LIGHTLY OILED BEFORE AIR FRYING.

FOOD TEMP	TEMP	AIR FRY TIME	ACTION
Root Vegetables , 3 - 4 cups fresh (roasted)	190°C	15-20 minutes	Toss with oil shake 3x
Asparagus , 3 - 4 cups, fresh thin stems	190°C	7-9 minutes	Spray with oil, shake 2x
Green Beans, Sugar Snap Peas , 3 - 4 cups fresh	190°C	7-9 minutes	Spray with oil, shake 1x
Broccoli , 3 - 4 cups fresh (roasted)	190°C	5-7 minutes	Spray with oil, shake 3x
Brussels Sprouts , halved, 3 - 4 cups fresh	190°C	8-10 minutes	Spray with oil, shake 2x
Butternut Squash , seeded, 1.5cm chunks, 3 - 4 cups fresh	190°C	15 minutes	Spray with oil, shake 3x
Fennel , fresh, chopped, 3 - 4 cups	190°C	7-9 minutes	Spray with oil, shake 2x
Fried Sweet Potato Fries (fresh, hand cut, 3mm to 6mm thick)	200°C	13-15 minutes	Spray with oil, shake 3x
French Fries , Idaho Potatoes, 2 - 3 (fresh, hand cut, 6mm to 8.5mm thick)	200°C 200°C	12 minutes 12 minutes	Spray with oil, shake 3x
Meat, Roast, Chops	180°C	25 minutes	Rub or spray with oil, add seasoning, turn over test for doneness
Ribeye Steaks , (2) 500g., 4cm. thick, room temp. medium rare medium well done	200°C 200°C 200°C	Preheat + 6 mins Preheat + 10 mins Preheat + 14 mins	Rub or spray with oil, add seasoning, turn over test for doneness, rest 15 minutes - check at 12 minutes, rest 15 minutes
Hamburgers , 150g. (up to 4), rare-well done	175°C	Preheat + 3-6 mins	Spray with oil, add seasoning, turn over test for doneness
Chicken Wings , 900gm - 1.2kg. (fresh/thawed)	180°C	20 minutes	Spray with oil, shake 2x, test for doneness
Chicken Tenders/Fingers , boneless	180°C	18 - 20 minutes	Spray with oil, shake 1x
Chicken Pieces , bone in	180°C	20 - 30 minutes	Spray with oil, turn over, test for doneness
Fish Filet (fresh, thawed, battered)	200°C	10 minutes	Spray with oil, turn over, test for doneness
Shrimp (thawed, battered), 450gm - 1kg.	160°C	8 minutes	Spray with oil, turn over, shake

PLEASE NOTE: THE USDA RECOMMENDS THAT MEATS SUCH AS BEEF AND LAMB, ETC. SHOULD BE COOKED TO AN INTERNAL TEMPERATURE OF 63°C. PORK SHOULD BE COOKED TO AN INTERNAL TEMPERATURE OF 71°C AND POULTRY PRODUCTS SHOULD BE COOKED TO AN INTERNAL TEMPERATURE OF 77°C - 82°C TO BE SURE ANY HARMFUL BACTERIA HAS BEEN KILLED. WHEN REHEATING MEAT/POULTRY PRODUCTS, THEY SHOULD ALSO BE COOKED TO AN INTERNAL TEMPERATURE OF 74°C.

10. AIR FRYER MAINTENANCE

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

11. CARE & CLEANING INSTRUCTIONS


WARNING! ALLOW THE AIR FRYER TO COOL FULLY BEFORE CLEANING.

1. Unplug the Air Fryer. Remove frying basket. Make sure the frying basket and crisping tray have cooled completely before cleaning. Use the center hole of the crisping tray to lift crisping tray up and out of the frying basket.
2. Wash the frying basket and removeable airflow tray in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.
3. The frying basket and removeable airflow tray are dishwasher-safe. For best results, place them both on the rack of your dishwasher to clean.
4. Wipe the Air Fryer body with a soft, non-abrasive damp cloth to clean.
5. The ClearView transparent window is glass and should only be cleaned when cool and the unit is off. It should only be cleaned by a warm cloth.

12. STORING INSTRUCTIONS

1. Make sure the Air Fryer is unplugged and all of its parts are clean and dry before storing.
2. **NEVER** store the Air Fryer while it is hot or wet.
3. Lock the frying basket into the drawer, and store inside the Air Fryer body.
4. Store the Air Fryer in its box or in a clean, dry place.

13. TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The Air Fryer doesn't work	<ul style="list-style-type: none"> • The Air Fryer is not plugged in. • The Air Fryer has turned itself off. 	<ul style="list-style-type: none"> • Plug the cord into the wall outlet. To begin, press the  button. • Make sure the frying basket/drawer is assembled correctly and fully inserted into the Air Fryer body.
Food is not cooked	<ul style="list-style-type: none"> • The frying basket is overloaded. 	<ul style="list-style-type: none"> • Air fry smaller batches of food. • Shake food 2 OR 3 TIMES during the cooking process. • Increase TEMPERATURE. • Increase AIR FRY TIME.
Food is not fried evenly	<ul style="list-style-type: none"> • The frying basket is overloaded. 	<ul style="list-style-type: none"> • Air fry smaller batches of food. • Apply a light even coat of spray oil to food before frying. • Shake foods 2 OR 3 TIMES during the cooking process.
Frying basket / drawer won't slide into the Air Fryer body properly	<ul style="list-style-type: none"> • The frying basket is overloaded. 	<ul style="list-style-type: none"> • Air fry smaller batches of food. • Air Fryer will not turn ON until the frying basket/drawer is assembled correctly and fully inserted properly into the fryer body.
White smoke coming from the Air Fryer	<ul style="list-style-type: none"> • The Air Fryer is overloaded with oil. • The frying basket and drawer have not been cleaned. 	<ul style="list-style-type: none"> • When frying oily foods, such as bacon, you may need to clean out the frying basket drawer more often. • Clean the frying basket and drawer after each use.
Fresh potato fries are not fried evenly	<ul style="list-style-type: none"> • The frying basket is overloaded. 	<ul style="list-style-type: none"> • Soak, rinse and fully dry potatoes before frying. • Use fresh, firm potatoes.
Fries are not crispy	<ul style="list-style-type: none"> • Raw fries have too much water. 	<ul style="list-style-type: none"> • Use a clean kitchen towel to wrap and dry cut potato fries thoroughly before adding oil. • Cut potato fries into smaller slices. • Shake and spray potato fries frequently.

14. WARRANTY TERMS & CONDITIONS

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

This warranty is provided in addition to your rights under the Australian Consumer Law. Directed Electronics Australia Pty Ltd (Directed Electronics) warrants that this product is free from defects in material and workmanship for a period of 12 months from the date of purchase or for the period stated on the packaging. This warranty is only valid where you have used the product in accordance with any recommendations or instructions provided by Directed Electronics.

This warranty excludes defects resulting from alterations of the product, accident, misuse, abuse or neglect. In order to claim the warranty, you must return the product to the retailer from which it was purchased or if that retailer is part of a National network, a store within that chain, along with satisfactory proof of purchase. The retailer will then return the goods to Directed Electronics.

Directed Electronics will repair, replace or refurbish the product at its discretion. The retailer will contact you when the product is ready for collection. All costs involved in claiming this warranty, including the cost of the retailer sending the product to Directed Electronics, will be borne by you.

Email: service@sohohome.com.au

Phone: +61 3 8331 4800

15. INDEMNITY

You agree to defend, indemnify and hold harmless Soho from and against any and all claims, proceedings, injuries, liabilities, losses, costs and expenses (including reasonable legal fees), including but not limited to, claims alleging negligence, invasion of privacy, copyright infringement and/or trademark infringement against Soho products and services, relating to or arising out of your breach of any provision of these terms, your misuse of the Soho products and services, or your unauthorized modification or alteration of products or software.

16. WARRANTY & DISCLAIMER

Soho has a limited warranty whereby Soho warrants to you and only to you that Soho products will be free from defects in materials and workmanship for one (1) year from the date of your purchase of the Soho products (unless a longer warranty period is required by law).

The specifics of this Soho limited warranty are at <https://www.sohohome.com.au/warranty>

Soho also assumes no responsibility for and shall not be liable for any damages caused by misuse of the product or failure to follow the instructions provided.

Other than the above product warranty for the Soho products, Soho and its suppliers disclaim all warranties of any kind, whether express, implied, or statutory, regarding the Soho equipment. Including any implied warranty of title, merchantability, fitness for a particular purpose, or noninfringement of third party rights. Because some jurisdictions do not permit the exclusion of implied warranties, the last sentence of this section may not apply to you. Soho hereby further expressly disclaims all liability for any claims for service failures that are due to normal product wear, product misuse, abuse, product modification, improper product selection or your non-compliance with any and all applicable federal, state or local laws. This warranty and warranty disclaimer give you specific legal rights, and you may have other rights that vary by state, province, or country. Other than as permitted by law, Soho does not exclude, limit or suspend other rights you have, including those that may arise from the nonconformity of a sales contract. For a full understanding of your rights you should consult the laws of your state, province, or country. For our Australian customers: please note that this warranty is in addition to any statutory rights in Australia in relation to your goods which, pursuant to the Australian Consumer Law, cannot be excluded.

17. LIMITATIONS & LIABILITY

Soho liability for damages, especially for breach of duty or obligation, delay in performance, non-performance, or malperformance shall be precluded, except when these are due to negligent breaches of any significant contractual duty or obligation on the part of Soho. Any liability for negligence is limited to direct losses usually and typically foreseeable in such case. Should the claim for damages be based on wilful or grossly negligent breach of contractual duty or obligation on the part of Soho, the preclusion and limitation of liability mentioned in the preceding sentences will not apply. The preceding preclusion and limitation of liability will also not apply to claims for damages arising out of loss of life, bodily injury or health impacts for which Soho may be liable, or for non-contractual liability.

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