

**SALTER®**  
SINCE 1760



## 8 in 1 Multi Cooker

The all in one cooking solution

# **SALTER®**

## **8 in 1 Multi Cooker**

The all in one cooking solution

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Please read all of the instructions carefully and retain for future reference.

## **Safety Instructions**

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

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

This appliance shall not be used by children from 0 years to 8 years. This appliance can be used by children aged from 8 years and above if they are continuously supervised. This appliance can be used by people 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 should be supervised to ensure that they do not play with the appliance.

Cleaning and user maintenance shall not be made by children. This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children aged less than 8 years.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Do not immerse the appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to

the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.

Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The outer surface of the appliance may get hot during operation.



**Caution:** Hot surface – do not touch the hot section or heating components of the appliance.

Take care not to pour water on the heating element.

**Warning:** Keep the appliance away from flammable materials.



The appliance should be positioned in a stable situation with the handles positioned to avoid spillage of hot liquids.

## Care and Maintenance

Before attempting any cleaning or maintenance, unplug the multi cooker from the mains power supply and check that allow it to cool fully.

**STEP 1:** Wipe the multi cooker housing with a soft, damp cloth and dry thoroughly.

**STEP 2:** Clean the accessories in warm, soapy water, then rinse and dry thoroughly.

**STEP 3:** Remove baked-on food by applying a small amount of warm water mixed with a mild detergent to the non-stick coated cooking plates, then wipe them clean with a paper towel. Use a non-abrasive scourer if the food is difficult to remove.

Do not immerse the multi cooker in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the multi cooker or its accessories, as this could damage the surface.

**Note:** The multi cooker should be cleaned after every use. The multi cooker is not suitable for dishwasher use.

**Caution:** Do not pour cold water into the non-stick bowl whilst it is still hot as this may cause it to crack or warp; allow the multi cooker to cool fully before carrying out any cleaning.

## Getting Started

Remove the appliance from the box.

Remove any packaging from the appliance.

Place the packaging inside the box and either store or dispose of safely.

## In the Box

8 in 1 Multi Cooker base unit

Tempered glass lid

Non-stick bowl

Steamer rack

Frying basket with handle

Instruction manual

## Features

1500 W power  
5 litre capacity  
Removable non-stick bowl for easy cleaning  
Adjustable temperature control

Accessories include: frying basket with handle and steamer rack  
Allows you to: grill, fry, bake, boil, slow cook, stir-fry, roast and steam

## Description of Parts



## Instructions for Use

### Before First Use

**STEP 1:** Check that the multi cooker is unplugged from the mains power supply and that the adjustable temperature control is set to the 'Off' position.

**STEP 2:** Wipe the base unit with a soft, damp cloth and dry thoroughly.

**STEP 3:** Clean the accessories in warm, soapy water and rinse thoroughly.

Do not immerse the multi cooker in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the multi cooker or its accessories, as this could cause damage.

**STEP 4:** Once all parts are clean and dry, attach the handle to the glass lid using the fixing screw and plastic disc included (screwdriver required). Check that the handle is secure before use.

### **Assembling the 8 in 1 Multi Cooker**

Secure the non-stick bowl to the multi cooker base unit by fitting it into the four holes in the metal plate at the base.

**Note:** When using the multi cooker for the first time, a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the multi cooker.

### **Using the 8 in 1 Multi Cooker**

**STEP 1:** Plug in and switch on the multi cooker at the mains power supply.

**STEP 2:** Prepare the ingredients that are to be cooked.

**STEP 3:** Select the required heat setting by rotating the adjustable temperature control in a clockwise direction. The heat indicator light will illuminate red once the multi cooker is heating up.

**Note:** During use the heat indicator light will cycle on and off to indicate that the multi cooker is maintaining the selected temperature.

Allow for sufficient ventilation around the multi cooker to enable heat and steam to escape.

Do not cook directly into the multi cooker base unit; use the non-stick bowl provided.

Do not overfill the multi cooker.

**Warning:** Exercise caution during cooking; the multi cooker may emit steam.

### **Using the 8 in 1 Multi Cooker for Frying**

**STEP 1:** Attach the handle to the frying basket by hooking it into position.

**STEP 2:** Gradually pour oil into the non-stick bowl; do not exceed the max. capacity.

**STEP 3:** Set the adjustable temperature control to between 180–200 °C; the heat indicator light will illuminate red to signal that the multi cooker is heating up.

Once the desired temperature has been reached, the heat indicator light will switch off.

**STEP 4:** Place the food to be cooked into the frying basket and slowly lower it into the oil.

**STEP 5:** When the food is cooked, carefully lift the basket out of the non-stick bowl and place the food onto a dry paper towel; this will absorb some of the excess oil from the food. Turn the adjustable temperature control to the 'Off' position and then switch off the multi cooker at the mains power supply.

**Note:** The tempered glass lid should not be used for frying. Check that all of the accessories are completely dry before filling the multi cooker with oil or liquid fat.

**Warning:** Do not remove the handle from the frying basket during use.

Never fill above the max. line marked on the inside of the non-stick bowl.

**Important!** Always dry food before frying to prevent any oil from frothing, spitting or exploding.

## Using the 8 in 1 Multi Cooker for Slow Cooking

**STEP 1:** Place the food to be cooked into the non-stick bowl, checking that there is sufficient liquid to cover the food and then place the tempered glass lid onto the multi cooker base unit.

**STEP 2:** Set the adjustable temperature control to between 80–100 °C; the heat indicator light will illuminate red to signal that the multi cooker is heating up. Cooking times will vary dependant upon the food to be cooked; slow cooking food at 80 °C will take approx. 8 hours and slow cooking food at 100 °C will take approx. 5 hours.

**STEP 3:** Once the food is cooked, turn the adjustable temperature control to the 'Off' position and then switch off the multi cooker at the mains power supply.

**Note:** To prevent loss of heat and moisture, do not lift the lid off the multi cooker base unit during cooking.

## Using the 8 in 1 Multi Cooker for Grilling

**STEP 1:** Place a small amount of cooking oil, butter or margarine into the non-stick bowl so that it covers the bottom when melted.

**STEP 2:** Place the steamer rack into the non-stick bowl so that it hangs down.

**STEP 3:** Set the adjustable temperature control to between 180–200 °C; the heat indicator light will illuminate red to signal that the multi cooker is heating up.

**STEP 4:** Once the oil has heated up or the butter or margarine has melted, place the food to be cooked onto the steamer rack.

**STEP 5:** Once the food is cooked, turn the adjustable temperature control to the 'Off' position and then switch off the multi cooker at the mains power supply. Remove the cooked food from the steamer rack using heat-resistant wooden or plastic cooking utensils.

**Note:** The tempered glass lid is needed for grilling.

### Using the 8 in 1 Multi Cooker for Steaming

**STEP 1:** Pour water into the non-stick bowl; do not exceed the max. capacity.

**STEP 2:** Place the steamer rack into the non-stick bowl so that it hangs down, then place the food to be cooked onto the rack.

**STEP 3:** Place the tempered glass lid onto the multi cooker base unit, then turn the adjustable temperature control to between 180–200 °C; the heat indicator light will illuminate red to signal that the multi cooker is heating up.

**STEP 4:** When the food is cooked, turn the adjustable temperature control to the 'Off' position and then switch off the multi cooker at the mains power supply.

**STEP 5:** Remove the cooked food from the steaming rack using a heat-resistant wooden or plastic cooking utensil. Allow the multi cooker to cool fully before removing the steamer rack from the non-stick bowl.

**Note:** Some recipes may require the food to be wrapped during the cooking process. Ensure that recipe guidelines are followed.

To prevent loss of heat and moisture, do not lift the lid off the multi cooker base unit during cooking.

**Warning:** When removing cooked food from the steamer rack, be careful to avoid any hot steam that may escape from the multi cooker, as this could cause injury.

### Using the Multi Cooker for Roasting

**STEP 1:** Place the food to be cooked into the non-stick bowl.

**STEP 2:** Set the temperature dial to 200 °C or as instructed in the recipe; the heat indicator light will illuminate red to signal that the multi cooker is heating up.

**STEP 3:** When the food is cooked, turn the adjustable temperature control to the 'Off' position and then switch off the multi cooker at the mains power supply.

**STEP 4:** Remove the cooked food from the non-stick bowl using a heat-resistant wooden or plastic cooking utensil.



**Note:** The tempered glass lid is needed for roasting.

## Using the 8 in 1 Multi Cooker for Baking Cakes

**STEP 1:** Prepare the cake batter following a recipe or alternatively use a cake mix that has already been prepared. Always use silicone bakeware in the multi cooker when baking to avoid damaging the non-stick bowl.

**STEP 2:** Fill the silicone cake mould halfway with the batter mix and place it directly into the non-stick bowl.

**STEP 3:** Set the adjustable temperature control as instructed by the recipe or the cake mix packaging; the heat indicator light will illuminate red to signal that the multi cooker is heating up.

Do not remove the tempered glass lid whilst the cake batter is cooking.

Check that the temperature of the multi cooker does not exceed the silicone cake mould's max. heat; follow the instruction manual provided with the silicone cake mould.

**STEP 4:** To check that the cakes are ready to be taken out of the multi cooker, insert a toothpick into the cake; if it can be removed clean, the cake is cooked.

**STEP 5:** Turn the adjustable temperature control to the 'Off' position and then switch off the multi cooker at the mains power supply.

**Note:** The tempered glass lid is needed for baking.

## Using the 8 in 1 Multi Cooker for Stir-frying

**STEP 1:** Set the adjustable temperature control between 180–200 °C; the heat indicator light will illuminate red to signal that the multi cooker is heating up.

**STEP 2:** Place a small amount of cooking oil, butter or margarine into the non-stick bowl. Once the oil has heated up or the butter or margarine has melted, place the food to be cooked into the non-stick bowl.

**STEP 3:** When the food is cooked, remove the food from the non-stick bowl. Turn the adjustable temperature control to the 'Off' position and then switch off the multi cooker at the mains power supply.

**Note:** The tempered glass lid should not be used for stir-frying. To turn, stir and/or remove the food, always use a heat-resistant wooden or plastic cooking utensil to avoid damaging the non-stick surface.

## Using the 8 in 1 Multi Cooker for Boiling

**STEP 1:** Fill the non-stick bowl with water; do not exceed the max. capacity but check that there is enough liquid to cover the food that is to be boiled.

**STEP 2:** Set the adjustable temperature control to between 120–140 °C; the heat indicator light will illuminate red to signal that the multi cooker is heating up.

**STEP 3:** Once the water has heated up and is boiling, carefully place the food to be cooked into the water.

**STEP 4:** When the food is cooked, remove it from the non-stick bowl. Turn the adjustable temperature control to the 'Off' position and then switch off the multi cooker at the mains power supply.

**Note:** The tempered glass lid is needed for boiling.  
To remove the food, always use a heat-resistant wooden or plastic cooking utensil to avoid damaging the non-stick surface.

### Troubleshooting

Symptom	Possible Cause	Corrective Action
The heat indicator light is not on.	The non-stick bowl is incorrectly fitted.	Make sure that the non-stick bowl is firmly inserted into the metal plate at the bottom of the multi cooker base unit.
	The plug fuse has failed.	Replace the fuse with another of the same rating.
The heat indicator light is flashing intermittently.	This is the normal operation of the heat indicator light.	During cooking, the heat indicator light will cycle on and off. It will only stay constantly on whilst the multi cooker is heating up or when it is maintaining the correct temperature.

### Specifications

Product code: EK1647

Input: 220–240 V ~ 50 Hz

Output: 1500 W

## Recipes

### Chicken and Vegetable Stir-fry

#### Ingredients

450 g boneless, skinless chicken breasts, chopped	150 g beans	1 garlic clove, finely chopped
300 g noodles	150 g asparagus, sliced	50 ml stir-fry sauce of choice
150 g mushrooms, sliced	150 g courgette, sliced	2 tbsp olive oil
	1 red chilli, finely chopped	

#### Method

Preheat the multi cooker to 200 °C.

Heat the oil in the multi cooker and add the chicken. Stir-fry thoroughly for approx. 7 minutes until golden brown. Add the garlic, chilli and vegetables and stir-fry for a further 7 minutes. Pour in the stir-fry sauce and noodles. Stir-fry for another 1–2 minutes until warm.

### Roast Chicken

#### Ingredients

1 medium whole chicken	1 large onion	1 tsp olive oil
2 carrots	1 pint chicken stock	

#### Method

Preheat the multi cooker to 200 °C.

Add the oil, then brown half of the onion and 1 carrot. Add the stock and turn the heat down to 140 °C and secure the lid onto the multi cooker. Stuff the chicken with the remaining onion and carrot. Place the chicken into the multi cooker and baste with the stock. Secure the lid and cook for approx. 1¼ hours. Baste regularly and add more stock if required.

### Chicken Fajitas

#### Ingredients

4 flour tortillas	150 g mushrooms, sliced
2 chicken breasts	2 tsp fajita spices of choice
2 red peppers, sliced	Sour cream, salsa and guacamole, to serve
1 red chilli, chopped	

#### Method

Preheat the multi cooker to 180 °C.

Cook the chicken in the multi cooker until it is golden brown. Add the vegetables and fajita spices; stir until cooked through. Place the tortillas on the steam rack and steam for 3 minutes. Place the chicken and vegetables into the tortillas and serve with sour cream, salsa and guacamole.



## Beef Chilli

### Ingredients

500 g minced beef	1 onion, chopped	1 tsp marjoram
400 g kidney beans	1 red pepper, chopped	1 tsp cumin
400 g chopped tomatoes	300 ml beef stock	1 tsp paprika
2 garlic cloves, finely chopped	2 tsp tomato puree	1 tsp olive oil
	1 tsp chilli powder	Pinch of sugar

### Method

Preheat the multi cooker to 120 °C.

Heat the oil, brown the onions and minced beef, then add the garlic and red pepper; cook until soft. Add the paprika, cumin and chilli powder, to taste. More can be added later if desired.

Turn up the heat to 180 °C and add 300 ml beef stock, marjoram, sugar and tomatoes; stir well. Next, add the tomato puree and continue to stir.

Bring to the boil, then turn the heat down to 130 °C and secure the lid. Cook for approx. 20 minutes, stirring occasionally.

Drain the kidney beans and add them to the multi cooker. Bring to the boil, then simmer for a further 10 minutes with the lid off. Replace the lid and cook for a further 10 minutes at 140 °C. Serve with boiled rice.

## One Pot Roast Beef

### Ingredients

1.2 kg beef joint	Root vegetables of choice, for example
2 carrots	swede and potatoes
1 large onion	

### Method

Preheat the multi cooker to 200 °C.

Sear the meat on all sides until browned. Add the onions, vegetables and beef stock. Cook for approx. 30 minutes then turn down the heat to 150 °C for a further 1½ hours. Baste regularly and turn the beef joint over half way through. Add more stock if required. If you prefer to cook your beef for longer, then turn it down to 100 °C.



## Italian Pork Chops

### Ingredients

4 pork chops	180 ml white wine
250 g new potatoes, quartered	4 knobs of butter
250 g frozen sweetcorn, peppers and carrots	Italian seasoning

### Method

Preheat the multi cooker to 180 °C.

Rub the Italian seasoning into the pork chops and add them to the multi cooker. Sear and turn them frequently. Remove the pork chops and place them onto the steamer rack. Add the frozen vegetables and potatoes with the wine and butter, cover and grill at 140 °C for approx. 25–30 minutes. Check occasionally and add small amounts of wine to keep the mixture moist.

## Steamed Fish and Rice

### Ingredients

4 frozen salmon steaks	50 g slivered almonds	250 ml water
500 g rice	400 ml chicken broth	4 knobs of butter
250 g frozen vegetables of choice	(alternatively melt 1 cube of chicken stock per 190 ml)	

### Method

Preheat the multi cooker to 140 °C.

Pour the chicken broth and water into the multi cooker and add the rice, vegetables and almonds. Place the frozen salmon steaks onto the steam rack. Add a knob of butter to each salmon steak. Secure the lid and cook for approx. 25–30 minutes. Check the rice occasionally and add more water if it has been absorbed. Ensure that the rice doesn't stick to the bottom of the multi cooker.



## Garlic Prawns

### Ingredients

500 g raw prawns  
100 g butter  
125 ml double cream

1 garlic clove, chopped  
2 tbsp dry white wine  
Seasoning, to taste

### Method

Preheat the multi cooker to 180 °C.

Heat the butter and cook the garlic in the multi cooker until soft. Add the prawns and cook for approx. 3–5 minutes (or until they turn pink), stirring frequently. Pour in the white wine and simmer for another minute. Add the cream and season to taste.

## French Fries

### Ingredients

6 large potatoes, peeled  
and cut into thin, long strips  
Oil for frying

Salt and vinegar, for seasoning  
(if desired)

### Method

Pour the oil into the Multi Cooker, ensuring that it does not exceed the Max. capacity and set to 200 °C.

Once the oil is hot, place the fries in a single layer into the frying basket. Fry in the hot oil for approximately 10–13 minutes, until golden brown and tender. Drain and keep warm whilst frying any remaining fries.

## Beer Battered Onion Rings

### Ingredients

3 large onions  
220 g plain flour

500 ml beer, room temperature  
Oil for frying

### Method

Combine the flour and beer in a large bowl and blend thoroughly with a whisk. Cover the bowl and allow the batter to sit at room temperature for at least 1 hour. Cut the onions into 7 mm slices, then separate into rings.

Pour the oil into the multi cooker, ensuring that it does not exceed the Max. capacity and set to 200 °C.

Dip a few onion rings into the batter, then carefully place them into the oil. Fry the onions rings for approx. 4 minutes, turning them once or twice until golden.

## Penne Pasta

### Ingredients

400 g penne pasta	100 ml cream
100 g pesto sauce	Parmesan cheese, grated (if desired)
2 large green peppers, chopped	

### Method

Preheat the multi cooker to 140 °C.

Cook the pasta in a pan. Drain and set aside (you can use the multi cooker for this, just that ensure you empty the water once pasta is cooked).

Stir-fry the green peppers, drained pasta and pesto and cook in the multi cooker, stirring carefully until thoroughly cooked. Pour in the cream and heat for an additional 1–2 minutes. Sprinkle with Parmesan cheese, if desired.

## Red Pepper Medley

### Ingredients

250 g rice	500 ml water
170 g fresh green peas, trimmed	1 tbsp lemon juice
1 large red pepper, chopped	1 tbsp olive oil
1 large green pepper, cut into strips	Soy sauce
1 onion, sliced	Salt and pepper, to taste

### Method

Preheat the multi cooker to 140 °C.

Add all of the ingredients into the multi cooker and cook for approx. 30 minutes. Toss and add the soy sauce.

## Tofu Stir-fry

### Ingredients

250 g tofu	50 g roasted cashew nuts, unsalted
500 g mixed vegetables (carrots, broccoli, garlic, onions, mushrooms etc.)	2 tbsp soy sauce
	1 tsp olive oil

### Method

Preheat the multi cooker to 180 °C.

Cut the tofu and vegetables into cubes and heat oil in the multi cooker .

Add the tofu to the multi cooker and cook until almost golden. Add the vegetables and cook until heated through. Drizzle with soy sauce, toss in the cashew nuts and serve.







## Basic Sponge Cake

### Ingredients

250 g self raising flour	5 eggs
250 g caster sugar	3 tbsp milk
250 g unsalted butter	1 tsp vanilla essence
85 g plain flour	

### Method

Before cooking, make sure that you have a silicone cake mould that fits into the multi cooker. Preheat the multi cooker to 180 °C.

Beat all of the ingredients together until it forms a smooth mixture. Pour the mixture into the cake mould and cook for approx. 35–45 minutes until the cake is fully cooked. Pierce the cake with a toothpick, if it comes out clean then the cake is cooked.

Once cool, the cake can be decorated with icing or cut in half and layered with jam and cream. Sprinkle icing sugar on the top to serve.

## Doughnuts

### Ingredients

350 g plain flour	1 tsp bicarbonate of soda
100 g caster sugar	½ tsp ground cinnamon
2 eggs, beaten	Oil for frying
100 ml sour cream	Pinch of salt
2 tsp baking powder	

### Method

Whisk the eggs and sugar until frothy. Pour in the sour cream and mix well until it is thoroughly blended.

Sift in the flour, baking powder and bicarbonate of soda. Add the cinnamon and mix well.

Pour the mixture onto a lightly floured surface and knead well. Add extra flour if necessary until it no longer sticks to your hands. Roll the dough until it is approx. 5 mm thick. Cut out circles of approx. 2 cm diameter.

Knead the remaining dough together and roll again. Heat approx. 2 inches of oil in the multi cooker at 200 °C and deep-fry the doughnuts for approx. 2–3 minutes, until golden brown.

Turn half way through so that both sides brown evenly.

Add any topping of your choice or simply sprinkle with sugar and serve.

\* Any recipe images used in this instruction manual are intended for illustrative purposes only.

## Connection To The Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

### Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

**Blue Neutral (N)**

**Brown Live (L)**

**Green/Yellow Earth ( $\equiv$ )**

**FOR UK USE ONLY** - Plug fitting details  
(where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked **N** or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

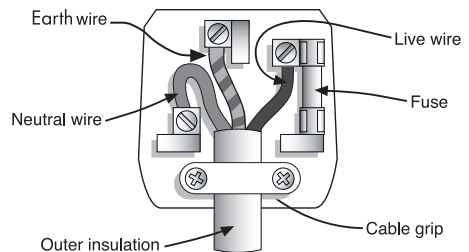
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked  $\equiv$ .

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal ( $\equiv$ ).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt, consult a qualified electrician who will be pleased to do this for you.



### Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use one that is ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

**UP Global Sourcing UK Ltd.,  
Victoria Street, Manchester OL9 0DD. UK.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department by one of the following methods:

**Telephone:** 0161 934 2240\*

\*Telephone lines are open Monday–Friday, 9 am–5 pm (Closed Bank Holidays)

**Email:** [customercare@upgs.com](mailto:customercare@upgs.com)

**Fax:** 0161 628 2126

Please have your delivery note to hand as details from it will be required.

If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

## **Guarantee**

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Salter will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



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