

SALTER®

SINCE 1760

5.2 L Digital Air Fryer

Enjoy fried food the healthier way
using little to no oil



XL
FAMILY SIZE

RECIPES
INCLUDED
ONLINE

Let's
GO
healthy

Please retain instructions 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. Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only 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.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.

This appliance contains no user serviceable parts, 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.

Keep the appliance out of the reach of children when it is switched on or cooling down.

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 pull or carry the appliance by its power supply cord.

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 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 or door may get hot during operation.

CAUTION: Hot surface – do not touch any sections or surfaces of the appliance that may become hot or the heating components of the appliance.

WARNING: Keep the appliance away from flammable materials.

Automatic Switch-off

The air fryer is fitted with an automatic switch-off. This may activate if the set cooking time has elapsed, causing the timer to sound and the automatic switch-off to activate, turning off the air fryer.

NOTE: If the air fryer needs to be turned off before the set cooking time has elapsed, switch off and unplug it from the mains power supply.

Dos and Don'ts

DO:

Check that the non-stick coated cooking tray is securely fitted before use.

Only hold the cooking compartment by the handle.

Take care when removing the cooking compartment, as steam may be emitted.

DON'T:

Invert the cooking compartment, as excess oil may collect in the bottom.

Cover the air fryer or its air inlets, as this will disrupt the airflow and could affect the cooking results.

Fill the cooking compartment with oil or any other liquid. Touch the cooking compartment during or straight after use, as it gets very hot; only hold the cooking compartment by the handle.

Care and Maintenance

Before attempting any cleaning or maintenance, switch off and unplug the air fryer from the mains power supply and allow it to fully cool.

STEP 1: Wipe the air fryer main unit with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the non-stick coated cooking tray in warm, soapy water, then rinse and dry thoroughly.

Do not immerse the air fryer main unit in water or any other liquid.

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

NOTE: The air fryer should be cleaned after each use.

Description of Parts



- | | |
|--------------------------------------|------------------------------------|
| 1. 5.2 L Digital Air Fryer main unit | 7. Timer/temperature select button |
| 2. Cooking compartment | 8. Temperature icon |
| 3. Non-stick coated cooking tray | 9. Time icon |
| 4. Handle | 10. Mode buttons |
| 5. Digital control panel | 11. Power button |
| 6. Function control buttons (+/-) | 12. LED display |

Instructions for Use

Before First Use

STEP 1: Before connecting the air fryer to the mains power supply, wipe the air fryer main unit with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the non-stick coated cooking tray in warm, soapy water, then rinse and dry thoroughly.

STEP 3: Place the air fryer main unit onto a stable, heat-resistant surface, at a height that is comfortable for the user.

NOTE: When using the air fryer for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the air fryer during use. It is advised to run the air fryer without food for approx. 10 minutes before first use; this will prevent the initial smoke or odour from affecting the taste of the food.

Assembling the 5.2 L Digital Air Fryer

STEP 1: Fit the non-stick coated cooking tray into the cooking compartment, until it is seated securely.

STEP 2: Slide the cooking compartment into the air fryer main unit to close it.

NOTE: The air fryer comes preassembled. The cooking compartment should be closed securely before use, as not doing so will prevent it from working.

Using the Digital Control Panel

When the air fryer is plugged in and switched on at the mains power supply, the unit will beep, and the power button will illuminate to indicate that it is being powered. Tap the power button to switch on the air fryer.

The LED display will display '200 °C'. These are the default cooking settings; the time and temperature can be manually programmed if different settings are required. Press the timer/temperature select button; the timer icon will illuminate. Use +/- to change the cooking time, up to a max. of 30 mins.

Press the timer/temperature select button again; the temperature icon will illuminate. Use +/- to change the cooking temperature, up to a max. of 200 °C. Once time and temperature have been set, tap the power button to begin heating. The time and temperature can also be set using the 'MODE' buttons, which automatically cycle between time and temperature presets for cooking various foods when pressed. These presets can then be adjusted using + or - to increase or decrease the time or temperature as required.

Once cooking is complete and the preset time has elapsed, the timer will sound, and the air fryer will switch off. During cooking, the time and temperature can be adjusted at any time using +/-.

If the cooking compartment is removed during operation, cooking will be paused; reinsert the cooking compartment to resume operation.

To switch off the air fryer, tap the power button. The air fryer will switch off after 20 seconds.

NOTE: The power button will remain illuminated whilst the unit is plugged in.

Using the 5.2 L Digital Air Fryer

STEP 1: Plug in and switch on the air fryer at the mains power supply; the air fryer will beep, and the power button will illuminate to indicate that the unit is plugged in.

STEP 2: Tap the power button to switch on the air fryer; the LED display will show '200 °C', indicating that the time and temperature are ready to be programmed.

STEP 3: Following the instructions in the section entitled 'Using the Digital Control Panel', preheat the air fryer for approx. 5 minutes. Use +/- to increase or decrease the time or temperature if required.

STEP 4: Once preheated, remove the cooking compartment by pulling it out of the air fryer using the handle. Place the cooking compartment onto a flat, stable, heat-resistant surface.

STEP 5: Place the ingredients into the non-stick coated cooking tray and then slide the cooking compartment back into the air fryer main unit to close it.

STEP 6: Use the digital control panel to set the cooking time and temperature as required for the ingredients. The time and temperature can also be set using the '**MODE**' buttons, which automatically cycle between time and temperature presets for cooking various foods when pressed. These presets can then be adjusted using +/- to increase or decrease the time or temperature as required. Then press the power button to begin cooking.

STEP 7: Some ingredients may require shaking halfway through the cooking time. Remove the cooking compartment by pulling the handle out of the air fryer. Shake the cooking compartment gently and then slide it back into the air fryer main unit to close it and continue to cook.

STEP 8: Once cooking is complete and the preset time has elapsed, the air fryer will beep several times and switch off. Check whether the ingredients are ready by pulling the cooking compartment out from the air fryer using the handle. If the ingredients are not cooked, replace the cooking compartment back into the air fryer main unit. Use the digital control panel to adjust the cooking time accordingly. If the food is cooked, empty the contents into a bowl or onto a plate. Use a pair of heat-resistant tongs (not included) if the food is large or fragile.

NOTE: Always preheat the air fryer before starting to cook or alternatively add approx. 3–5 minutes onto the cooking time. If the cooking time or temperature setting needs to be changed during use, simply use the timer or temperature control buttons as required and the air fryer will automatically adjust the settings.

CAUTION: Do not tip the food directly into a bowl or onto a plate, as excess oil may collect in the bottom of the cooking compartment and leak onto the ingredients or serving bowl. Exercise caution when opening and closing the cooking compartment during use, as it will become very hot.

WARNING: Nominal voltage is still present even when the air fryer is switched off. To permanently switch off the air fryer, turn it off at the mains power supply.

Storage

Check that the air fryer is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the air fryer; wrap it loosely to avoid causing damage.

Specifications

Product code: EK5212

Input: 220–240 V ~ 50/60 Hz

Output: 1300 W

Recipes

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



Beef Samosas

Ingredients

100 g beef mince	½ tbsp curry powder
½ packet of filo pastry	Spray oil
½ onion, chopped	Milk, optional
½ shallot, minced	Salt and pepper, to taste
½ thyme sprig	

Method

In a large saucepan on a medium heat, add a drizzle of oil and the onion to soften, followed by the minced shallot. Add the beef mince and thyme to the pan and cook for approx. 5 minutes until the meat is browned and then remove from the heat. Add the curry powder to the mince mixture and season with salt and pepper. Lay a sheet of filo pastry on a flat work surface and cut lengthways into thirds. Add a spoonful of the meat mixture to the top of each strip and then fold into triangles. Use a small amount of milk to seal the edges.

Continue this process until no beef mince mixture remains.

Preheat the hot air fryer to 200 °C.

Spray each samosa with oil, then place 2 samosas at a time into the non-stick coated cooking tray and cook for approx. 3 minutes.

Turn the samosas and then cook for a further 3 minutes, until both sides are crisp and golden brown.

Grilled Prawns

Ingredients

200 g jumbo prawns, washed and peeled	1 garlic clove, peeled and crushed
80 g melted butter	2 tbsp of lemon juice

Method

Preheat the hot air fryer to 200 °C.

In a small bowl, mix the melted butter, lemon juice and garlic. Dip the prawns into the butter mix and place them directly into the non-stick coated cooking tray. Grill the prawns for approx. 10–15 minutes, turning halfway through cooking.

Salmon Croquettes

Ingredients

½ tin pink salmon, drained, reserving the juice	¼ chopped spring onion
40 g flour	½ tsp baking powder
25 g breadcrumbs	¼ tsp Worcestershire sauce
16 g juice from drained salmon	Spray oil
½ egg	Pepper, to taste

Method

In a bowl, mix together the salmon and the egg and then stir in the flour, pepper, onions and Worcestershire sauce.

Mix the baking powder with the salmon juice and beat until foamy. Pour into the salmon mixture and mix with a fork.

Preheat the hot air fryer to 200 °C.

Create croquette shapes from the mixture and cover with breadcrumbs. Spray with oil, place them into the non-stick coated cooking tray and cook for approx. 15–18 minutes or until golden brown.

Breaded Fish Fillets

Ingredients

100 g cod fillets/loins (even in size for the best cooking results)	1 tbsp Parmesan cheese
40 g breadcrumbs	Basil, dried
½ egg, beaten	Spray oil
2 tbsp plain flour	Salt and pepper, to taste

Method

Add some plain flour to a medium-sized bowl and coat the cod fillets in the flour.

In another bowl, mix together the breadcrumbs, Parmesan and basil. Dip the fillets into the egg and then coat the fish in the breadcrumb mixture. Add seasoning to taste.

Preheat the hot air fryer to 190 °C.

Spray the fish with oil on all sides, place the fillets into the non-stick coated cooking tray and cook for approx. 15–20 minutes or until golden brown.

Crispy Fried Chicken

Ingredients

3 chicken legs or 2 chicken thighs	½ tsp paprika
50 g cornflakes	½ tsp cayenne pepper
30 g all-purpose flour	¼ tsp ground sage
40 ml buttermilk	Spray oil
½ tbsp Dijon mustard	Salt and pepper, to taste

Method

In a wide bowl or on a plate, season the flour with salt and pepper. Dip the chicken into the flour so that it is fully coated, tap against the bowl to shake off any excess flour and set aside. Discard the unused flour.

Place the cornflakes into a big, resealable bag, making sure that there is no air in the bag before sealing, and then run a rolling pin over the bag to crush. Pour the crushed cornflakes into a wide bowl or onto a plate.

In a large bowl, mix the buttermilk, mustard, cayenne pepper, paprika and sage. Dip the chicken pieces into the buttermilk mixture and then roll in the crushed cornflakes.

Preheat the hot air fryer to 200 °C.

Spray all over with oil and then arrange the chicken pieces into the non-stick coated cooking tray and cook for approx. 5–10 minutes.

Reduce the temperature to 190 °C and cook for a further 20–25 minutes for thighs and 10–15 minutes for legs, checking that the chicken is thoroughly cooked before serving.

Crispy Sesame Fried Chicken

Ingredients

90 g chicken breast strips	½ tsp onion powder
40 g rolled porridge oats	½ tsp soy sauce
25 g self-raising flour	¼ tsp dried basil
10 g toasted sesame seeds	¼ tsp dried oregano
½ tbsp chicken bouillon powder	¼ tsp ground black pepper
1½ tsp salt	60 ml chicken stock
½ tsp garlic powder	Spray oil

Method

Coat the chicken with the ½ tsp salt, black pepper and garlic powder and then chill for approx. 4 hours.

In a medium-sized bowl, mix together the oats, sesame seeds, ½ tsp of salt and chicken bouillon powder and set aside. In another bowl, combine the flour, ½ tsp of salt, onion powder, basil, oregano, soy sauce and chicken stock. Dip the chicken into the chicken stock and then roll in the sesame seed mixture.

Preheat the hot air fryer to 200 °C.

Spray the chicken with oil, place it into the non-stick coated cooking tray and cook for approx. 15–22 minutes or until golden brown.



Japanese Style Fried Chicken

Ingredients

175 g skinless, boneless chicken breast, cut into 1 inch cubes	½ tbsp sesame oil
1 egg, lightly beaten	½ tbsp soy sauce
1½ tbsp potato flour	¼ tsp white sugar
½ tbsp rice flour	¼ tsp salt
½ tbsp minced garlic	¼ tsp black pepper
½ tbsp grated fresh ginger root	¼ tsp chicken stock cube
	Spray oil

Method

In a large bowl, mix together the eggs, salt, pepper, sugar, garlic, ginger, sesame oil, soy sauce and stock cube. Add the chicken pieces and stir to coat. Cover and refrigerate for approx. 30 minutes.

Preheat the hot air fryer to 200 °C.

Remove the bowl from refrigerator, add the potato flour and rice flour to the chicken and mix well.

Spray the chicken with oil, place it into the non-stick coated cooking tray and cook for approx. 15–22 minutes or until golden brown.

Chicken Nuggets

Ingredients

6 cream or plain crackers	1 tbsp dry parsley or 2 sprigs fresh parsley (optional)
1 skinless chicken breast fillet, cut into 2–3 cm pieces	Plain flour
1 garlic clove (optional)	½ lemon (optional)
1 medium egg	Spray oil
1 tbsp butter	Salt and pepper, to taste

Method

To prepare the chicken, peel the garlic and zest the lemon. Put the crackers into a food processor with the butter, garlic, parsley, lemon zest and a pinch of salt and pepper and then process until the mixture is very fine. Pour these crumbs onto a plate. Sprinkle the flour onto a second plate, and then crack the eggs into a small bowl to beat with a fork. Roll the chicken pieces in the flour until all sides are completely coated and then dip them into the egg, followed by the flavoured crumbs. Rub the crumbs onto the chicken pieces so that they stick; the chicken pieces should be totally coated.

Preheat the hot air fryer to 200 °C.

Spray the chicken pieces on all sides with oil and place them into the non-stick coated cooking tray and cook for approx. 10–15 minutes or until cooked through, golden and crisp.

Breaded Chicken Goujons

Ingredients

25 g breadcrumbs	1 chicken breast
25 g cream cheese	Spray oil

Method

Cut the chicken breasts into strips, spread with cream cheese evenly and then coat with the breadcrumbs.

Preheat the hot air fryer to 200 °C.

Lightly spray the chicken with oil, place it into the non-stick coated cooking tray and cook for approx. 15–22 minutes, turning halfway through or until golden brown and firm to touch.



Peppercorn Steak

Ingredients

200 g sirloin steak (1.5 cm–2.5 cm thick)	2 tbsp double cream
50 g unsalted butter	1 tbsp Dijon mustard
2 shallots, finely diced	1 tbsp olive oil
100 ml beef stock	1 tbsp green peppercorns
2 tbsp Worcestershire sauce	Black and white peppercorns, to taste
2 tbsp brandy	Salt and pepper, to taste

Method

Dry the steaks with kitchen paper and press the black and white peppercorns into both sides.

Cover with foil or plastic film and then refrigerate for approx. 2–3 hours.

Preheat the hot air fryer to 180 °C.

Place the steak into the non-stick coated cooking tray and cook for approx. 6 (rare), 8 (medium) or 10 (well done) minutes depending upon preference. Turn the steak halfway through to caramelise on both sides. Meanwhile, make the sauce. Heat the oil and butter in a fry pan and cook the shallots over a medium heat, until soft. Add the Worcestershire sauce, brandy and stock to the fry pan. Cook rapidly, scraping the bottom of the fry pan to incorporate the flavours. Add the green peppercorns, mustard and cream, then season to taste. Remove the meat from the hot air fryer and leave to rest for approx. 5 minutes before cutting diagonally into slices. Add the meat to the sauce. Stir to combine the meat juices with the peppercorn sauce and to warm the meat through.

Lightly-fried Lamb Chops with Rosemary and Garlic

Ingredients

3 small lamb rib chops or 2 lamb loin chops ½ tsp dried crushed red pepper
1 tbsp minced garlic Fresh rosemary sprigs (optional)
1 tbsp fresh rosemary, chopped

Method

In a small bowl, combine the garlic, rosemary and crushed red pepper. Rub about ¼ tsp of the mixture over both sides of each lamb chop.
Sprinkle the lamb chops with salt and put onto a plate, cover and refrigerate for approx. 30 minutes or preferably up to 4 hours.
Preheat the hot air fryer to 200 °C.
Place the lamb chops into the non-stick coated cooking tray and cook for approx. 10 minutes, depending upon how well done the meat is required to be cooked. Shake halfway through.
Garnish the lamb chops with rosemary if desired.

Pork Chop

Ingredients

1 pork chop Salt and pepper, to taste

Method

Preheat the hot air fryer to 200 °C.
Season the pork chop with salt and pepper.
Place the pork chop into the non-stick cooking tray and cook for approx. 18–20 minutes.
The time it takes to cook the pork chop depends upon preference; flip it halfway through cooking for even colour and caramelisation.

Mustard Pork Chop

Ingredients

1 pork chop

Dijon mustard

Method

Preheat the hot air fryer to 200 °C.

Coat the pork chop with a generous helping of Dijon mustard.

Place the pork chop into the non-stick coated cooking tray and cook for approx. 18–20 minutes, until the fat goes crispy.

Flip the pork chop halfway through cooking for even colour and caramelisation.

Roast Gammon Joint

Ingredients

750 g gammon joint

Salt and pepper, to season

Method

Preheat the hot air fryer to 180 °C.

Place the gammon into the non-stick coated cooking tray and cover loosely with foil.

For a 750 g gammon joint, cook it for approx. 25 minutes, turn it over and then cook for a further 25 minutes. Remove the foil and let it brown for approx. 10 minutes, then turn it again to brown all over for a further 10 minutes.

Cooking times may vary, depending upon the shape or thickness of the joint.

Test with a skewer to make sure that the juices run clear.

Season to taste.

NOTE: Be careful when removing the cooking compartment from the hot air fryer as hot juices will have collected in the bottom; take care to avoid injury.

Roast Potatoes

Ingredients

800 g potatoes, quartered
6 tbsp olive oil

Salt and pepper, to taste

Method

Half-fill a large saucepan with cold water. Put the potatoes into the pan; add a pinch of salt and cover. As soon as the water boils, reduce the heat and cook for approx. 6 minutes. Drain the potatoes and shake them in a colander to roughen the edges. Preheat the hot air fryer to 200 °C.

Place the potatoes into the non-stick coated cooking tray and drizzle with the oil. Cook for approx. 15 minutes. Carefully turn them over and cook for a further 15 minutes. Check that the potatoes do not burn; cover them with foil if necessary.

Sweet Potato Wedges

Ingredients

2 sweet potatoes, cut into small wedges
2 tbsp olive oil

1 tsp chilli flakes
Salt and pepper, to taste

Method

Place the potato wedges into a pan of cold, salted water and bring to the boil. Once boiling point has been reached, drain the salted water.

Put the potato wedges into a bowl, pour over the oil and mix to cover evenly. Add the chilli flakes, season with salt and pepper to taste and stir to combine. Preheat the hot air fryer to 200 °C.

Place the potato wedges into the non-stick coated cooking tray and cook for approx. 18–25 minutes, until the potatoes are tender and golden brown.

It is recommended to shake the cooking compartment halfway through cooking, so that the wedges are cooked evenly.

Sprinkle with sea salt to serve.



Potato Wedges with Rosemary

Ingredients

1 medium white potato, cut into small wedges
1 garlic clove, crushed

1 fresh rosemary sprig
Spray oil
Salt and pepper, to taste

Method

Place the potato wedges into a pan of cold, salted water and bring to the boil. Once boiling point has been reached, drain the salted water. Put the potato wedges into a bowl, add the remaining ingredients and mix together. Preheat the hot air fryer to 180 °C. Spray the wedges with oil so that each one is lightly coated, place them into the non-stick coated cooking tray and cook for approx. 20–30 minutes or until golden brown and crispy on the outside. It is recommended to shake the cooking compartment halfway through cooking, so that the wedges are cooked evenly.

Onion Rings

Ingredients

32 g all-purpose flour
1 large onion
80 ml buttermilk

Spray oil
Salt and pepper, to taste

Method

Wash, peel, and cut the onions into 5 mm thick rounds and then separate the rounds into rings. In a wide bowl or on a plate, season the flour with salt and pepper. Dip the onion rings into the flour so that they are fully coated, tap against the bowl to shake off any excess flour and set aside. Discard the unused flour. Dip the onion rings into the buttermilk until fully coated. Shake off the excess buttermilk and coat in the flour for a second time. Preheat the hot air fryer to 200 °C. Spray the onion rings with oil, place them into the non-stick coated cooking tray and cook for approx. 5–8 minutes or until golden brown. It is recommended to shake the cooking compartment halfway through cooking, so that the onion rings are cooked evenly.

Notes:

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 (\perp)

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**.

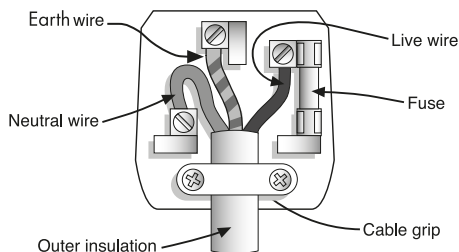
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked \perp .

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

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 an 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.,
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If this product does not reach you in an acceptable condition please contact our Customer Services Department at www.salter.com

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.

Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

*To be eligible for the extended guarantee, go to **guarantee.upgs.com/salter** and register your product within 30 days of purchase.

3
YEAR

GUARANTEE*

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