

SALTER®

SINCE 1760

Compact Hot Air Fryer

Enjoy fried food the healthier way
using little or no oil



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:

1. The set cooking time has elapsed. The timer will sound and the automatic switch-off will activate, turning off the air fryer.
2. The cooking compartment is pulled out from the air fryer during cooking. In this case, the timer will not pause; it will continue counting down until the cooking time has elapsed.

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:

Make sure that the cooking compartment is correctly aligned when reinserting it.

Only hold the cooking compartment by the cooking compartment handle.

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

Empty the cooking compartment if it becomes too full with excess oil. Use a heatproof dish to collect excess oil and dispose of it properly once it has cooled.

DO NOT:

Invert the cooking compartment with hot food inside, as excess oil may collect at the bottom of the cooking compartment and could leak into the ingredients.

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

Touch the cooking compartment during or straight after use, as it gets very hot; only hold the cooking compartment by the handle. Shake the cooking compartment vigorously whilst there is excess oil in the tray.

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 cooking compartment 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. Compact Hot Air Fryer main unit | 5. Timer control dial |
| 2. Cooking compartment | 6. Temperature control dial |
| 3. Non-stick coated cooking rack | 7. Orange power indicator light |
| 4. Cooking compartment handle | 8. Green heating indicator light |

Instructions for Use

Before First Use

Clean the air fryer following the instructions outlined in the section entitled 'Care and maintenance'.

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.

Using the Compact Hot Air Fryer

STEP 1: Plug in and switch on the air fryer at the mains power supply.

STEP 2: Preheat the air fryer for approx. 5 minutes by using the timer and temperature control dials. The orange and green indicator lights will illuminate,

signalling that the air fryer is switched on and heating up.

STEP 3: Remove the cooking compartment by pulling it out from the air fryer using the handle. Place the cooking compartment onto a flat, stable, heat-resistant surface.

STEP 4: Place the ingredients on top of the non-stick coated cooking rack inside the cooking compartment. Slide the cooking compartment back into the air fryer main unit to close it.

STEP 5: Use the temperature control dial to set the air fryer to the required heat setting.

STEP 6: Determine the cooking time required for the ingredients and use the timer control dial to set the time accordingly; the timer will begin to count down once released.

STEP 7: Some ingredients may require shaking halfway through the cooking time. Remove the cooking compartment by pulling it out from the air fryer using the handle. 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 timer will sound. Check whether the ingredients are ready by carefully opening the cooking compartment. If the ingredients are not cooked, close the cooking compartment and use the timer control dial to adjust the cooking time accordingly. If the food is cooked, remove the cooking compartment from the main unit and then 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: If the air fryer does not turn on, the cooking compartment has not been inserted correctly. Check that the cooking compartment is fully inserted.

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 dials as required and the air fryer will automatically adjust the settings. During use, the green heating indicator light will cycle on and off to signal that it is maintaining the selected temperature.

CAUTION: Do not tip the food directly into a bowl or onto a plate, as excess oil may collect at the bottom of the cooking compartment. Instead, always use cooking utensils to remove the cooked food.

WARNING: Nominal voltage is still present even when the

temperature control dial is turned to the off position. To permanently switch off the air fryer, turn it off at the mains power supply.

The air fryer will become very hot during use; take caution to avoid injury and always place on a heat-resistant surface.

Cooking Guide

The following is a guideline for cooking certain types of foods with the air fryer. This is a guideline only and cooking should always be monitored. Food should always be piping hot before serving.

Potatoes and Chips

Food	Amount	Approx. Cooking Time	Temperature	Extra Information
Thin frozen chips	200–400 g	16–18 mins	200 °C	Shake the chips following the instructions in the section entitled 'Using the Compact Hot Air Fryer'.
Thick frozen chips	200–400 g	18–20 mins	200 °C	Shake the chips following the instructions in the section entitled 'Using the Compact Hot Air Fryer'.
Home-made chips	200–400 g	20–30 mins	200 °C	Follow the full instructions in the section entitled 'A Step by Step Guide to Making Chips'.
Home-made potato wedges	200–400 g	20–30 mins	180 °C	Part soak the potato wedges in water to remove the starch, add ½ tbsp of oil and shake following the instructions in the section entitled 'Using the Compact Hot Air Fryer'.

Meat and Poultry

Food	Amount	Approx. Cooking Time	Temperature	Extra Information
Steak	100–300 g	Well done: 10 mins Medium: 8 mins Rare: 6 mins	180 °C	Turn over halfway through the total cooking time.
Hamburger	100–300 g	18–20 mins	180 °C	Turn over halfway through the total cooking time.
Pork chops	100–300 g	18–20 mins	200 °C	Turn over halfway through the total cooking time.
Chicken breast	100–300 g	15–22 mins	200 °C	Always check that chicken is cooked thoroughly.
Chicken drumsticks	100–300 g	15–22 mins	180 °C	Always check that chicken is cooked thoroughly.

Meat and Poultry

Food	Amount	Approx. Cooking Time	Temperature
Frozen chicken nuggets	100–300 g	6–10 mins	200 °C
Spring rolls	100–200 g	8–10 mins	200 °C
Stuffed vegetables	100–200 g	10–15 mins	180 °C

A Step by Step Guide to Making Chips

Home-made Chips

STEP 1: Preheat the air fryer to 200 °C.

STEP 2: Cut the potato into chips approx. 1 cm wide.

STEP 3: Place the chopped potatoes into a pan of cold water and bring to the boil. Parboil for around 3 minutes.

STEP 4: Drain the water from the potatoes and thoroughly dry with a paper towel.

STEP 5: Coat the chopped potatoes with ½ tbsp of cooking oil or oil spray and

place them on the non-stick coated cooking rack. Make sure that they are fully coated for best results.

STEP 6: Cook at 200 °C for 20–30 minutes.

STEP 7: Shake the chips regularly (approx. every 6 minutes) so that all of the chips cook evenly. Spray extra oil if the chips are sticking to the non-stick coated cooking rack.

STEP 8: Once cooked through and crispy, remove from the air fryer, season and enjoy.

Frozen Chips

STEP 1: Preheat the air fryer to 200 °C.

STEP 2: Add 200–400 g of frozen chips to the non-stick coated cooking rack.

STEP 3: Cook for 16–18 minutes for thin frozen chips or 18–20 minutes for thick frozen chips.

STEP 4: Shake the chips regularly (approx. every 6 minutes) so that all of the chips cook evenly.

STEP 5: Once cooked through and crispy, remove from the air fryer, season and enjoy.

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: EK2817H

Input: 220–240 V ~ 50/60 Hz

Output: 1000 W

Recipes

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



Beef Samosas

Skewers are required for this recipe.

Ingredients

100 g beef mince

½ packet of filo pastry

½ onion, chopped

½ shallot, minced

½ thyme sprig

½ tbsp curry powder

Spray oil

Milk, optional

Salt and pepper, to taste

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 air fryer to 200 °C.

Spray each samosa with oil, then place 2 samosas per time onto the non-stick coated cooking rack 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 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 onto the non-stick coated cooking rack. 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 air fryer to 200 °C.

Create croquette shapes from the mixture and cover with breadcrumbs. Spray with oil, place them onto the non-stick coated cooking rack 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 air fryer to 190 °C.

Spray the fish with oil on all sides, place the fillets onto the non-stick coated cooking rack 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 air fryer to 200 °C.

Spray all over with oil and then arrange the chicken pieces onto the non-stick coated cooking rack 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 air fryer to 200 °C.

Spray the chicken with oil, place it onto the non-stick coated cooking rack 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 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 onto the non-stick coated cooking rack 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
1 skinless chicken breast fillet, cut into	fresh parsley (optional)
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 air fryer to 200 °C.

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

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 air fryer to 180 °C.

Place the steak onto the non-stick coated cooking rack 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 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 air fryer to 200 °C.

Place the lamb chops onto the non-stick coated cooking rack 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 air fryer to 200 °C.

Season the pork chop with salt and pepper.

Place the pork chop onto the non-stick cooking rack 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 air fryer to 200 °C.

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

Place the pork chop onto the non-stick coated cooking rack 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 air fryer to 180 °C.

Place the gammon onto the non-stick coated cooking rack 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 air fryer as hot juices will have collected in the bottom; take care to avoid injury.

Roast Potatoes

Ingredients

800 g potatoes, quartered

Salt and pepper, to taste

6 tbsp olive oil

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 air fryer to 200 °C.

Place the potatoes onto the non-stick coated cooking rack 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	1 tsp chilli flakes
2 tbsp olive 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, 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 air fryer to 200 °C.

Place the potato wedges onto the non-stick coated cooking rack 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 fresh rosemary sprig
1 garlic clove, crushed	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 air fryer to 180 °C.

Spray the wedges with oil so that each one is lightly coated, place them onto the non-stick coated cooking rack 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 air fryer to 200 °C.

Spray the onion rings with oil, place them onto the non-stick coated cooking rack 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.

Breaded Chicken Goujons

25 g breadcrumbs
25 g cream cheese

1 chicken breast
Spray oil

Method

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

Preheat the air fryer to 200 °C.

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

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**.

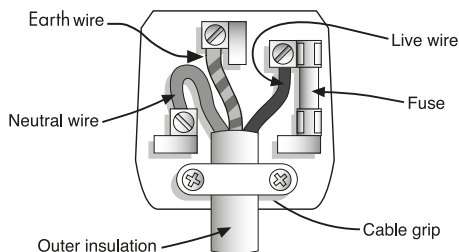
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked \perp .

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.,
Victoria Street, Manchester OL9 0DD. UK.
Edmund-Rumpler Straße 5, 51149 Köln. Germany.**

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*

Find us on 

www.facebook.com/SalterUK

SALTER®

Manufactured by:

UP Global Sourcing UK Ltd.,
Victoria Street, Manchester OL9 0DD. **UK.**
Edmund-Rumpler Straße 5, 51149 Köln. **Germany.**

Made in China.

©Salter trademark. All rights reserved.

