

SALTER



5 Litre Pressure Cooker

The fast and easy way to create perfect tasty meals

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The fast and easy way to create
perfect tasty meals

*"My Salter Pressure Cooker
does all the work for me..."*

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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 product 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 reach of children.

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 plastic or wooden spatulas.

Do not overfill the appliance, as this may cause food to enter the vent hole during cooking, resulting in excess pressure.

Ensure that the ingredients are below the 'FULL' mark.

Do not attempt to open the lid of the appliance while the valve is floating.

Do not apply weight to the pressure release valve or cover it with any objects.

If the appliance discharges large amounts of steam during use, stop use immediately. The appliance will need to be repaired in an authorised repair centre.

Do not block the steam vent hole.

The ducts in the pressure release valve that allow for the escape of steam should be checked regularly to ensure that they are not blocked.

When releasing pressure, always keep your hands and face away from the steam outlet of the pressure release valve.

Ensure that there is sufficient ventilation around the appliance to allow for the escape of heat and steam.

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.

Never touch the exterior surface of the appliance during operation or if it has been switched off and has been allowed to cool; always use the handles.

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.

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

Caution: Do not open the lid of the appliance immediately after cooking, as the pressure inside the pot will be very high. Wait until the pressure has decreased sufficiently.

Caution: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or any injury or damage.



Caution: Hot surface.

Please read all instructions carefully and retain for future reference.

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

Pressure Cooker with Detachable Lid

Non-stick Bowl

Plastic Rice Spoon

Measuring Cup

Mains Power Lead

Instruction Manual

Features

900 W power

5 litre capacity

Removable non-stick bowl for easy cleaning

Digital display

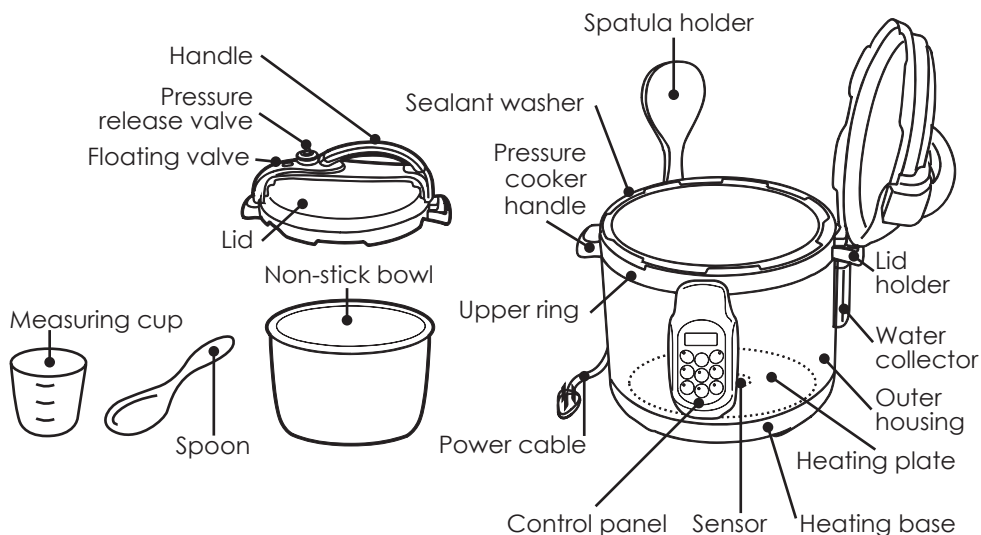
Keep warm function

Safety pressure release valve

Stainless steel base

Allows you to cook: meat, fish, vegetable, rice, soup and a range of desserts

Description of Parts



Instructions for Use

Before First Use

Ensure that the Pressure Cooker is unplugged from the mains power supply and turned off.

Wipe the Pressure Cooker housing and heating base with a soft, damp cloth and dry thoroughly.

Clean the accessories in warm, soapy water, then rinse and dry thoroughly.

Do not immerse any electrical components in water or any other liquid.

Check that there is sufficient ventilation around the Pressure Cooker.

Note: During the first few uses, there may be a slight odour; this is completely normal and will soon subside.

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Assembling the Pressure Cooker

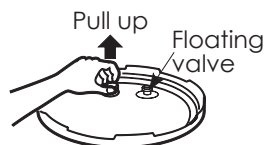
Make sure that the Pressure Cooker is unplugged from the mains power supply and turned off.

Place the non-stick bowl into the outer housing of the Pressure Cooker, turning it slightly to ensure that it is sat perfectly.

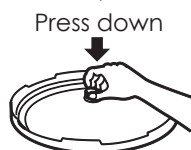
Fix the sealant washer into the correct position on top of the Pressure Cooker housing, then place the lid onto the Pressure Cooker and twist it anticlockwise until it locks in place.



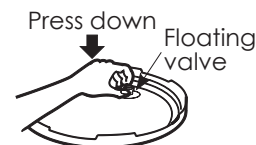
Make certain that the steam vent hole of the pressure release valve is not blocked.



Put the pressure release valve into the 'seal' position,



checking that the floating valve is in the down position.



Plug the Pressure Cooker into the mains power supply and turn it on by selecting the required cooking mode.

Note: If the sealant washer is not in the correct position, steam will be able to escape and pressure cannot build up.

Warning: Do not place food directly onto the heating base; always use the non-stick bowl.

Caution: Both the lid and any steam escaping from the pressure release valve will get very hot during use, be careful to avoid burns.

Using the Pressure Cooker

Cooking Food Using the Pre-programmed Settings

Add the food to be cooked into the assembled Pressure Cooker. Do not fill the bowl more than $\frac{3}{4}$ of its Max. volume with ingredients and liquid and always check that the bowl is at least $\frac{1}{4}$ full, to avoid damage to the product. If cooking any foods that expand, then do not fill the non-stick bowl more than $\frac{2}{3}$ to allow for the increase in volume.

Select the desired cooking mode to begin the cooking process. The display will show the length of time that the food will be cooked for. For example, pressing the 'Rice' programme will display '010', indicating that the food will be cooked for 10 minutes.

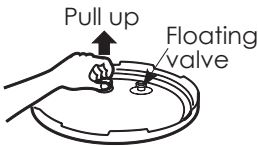
Pre-programmed Settings for Cooking Food

Food	Pressure Cooking Time
Rice	10 minutes
Meat	15 minutes
Soup	20 minutes
Fish	25 minutes
Vegetables	30 minutes

The displayed pressurised cooking time will count down in 1 minute intervals. When the display shows '000', the pressure-cooking period has ended and cooking is complete. The buzzer will sound 3 times and the Pressure Cooker will automatically default to the 'Keep Warm' setting.

When the 'Keep Warm/Cancel' LED is flashing and the display shows 'b00', the pressure inside the cooker is still high. Do not open the lid of the Pressure Cooker at this time.

The pressure will have decreased sufficiently when the LED stops flashing and is constant and when the floating valve has dropped. Set the pressure release valve to 'Vent' to allow the steam inside of the Pressure Cooker to escape.



To cancel the Keep Warm function, press the 'Keep Warm/Cancel' button once. The display will now show '000'.

Note: The rate of pressure release is slower for foods such as soup.

Removing the Lid

Unplug the Pressure Cooker from the mains power supply, then hold and turn the lid handle clockwise until it unlocks. Remove the lid carefully.

Important: The lid must not be removed until the pressure has sufficiently decreased.

Caution: Be aware of escaping steam; always keep your hands and face away from the pressure release valve.

Cooking Food Using the Manual Settings

To manually set the Pressure Cooker, press the 'Time Setting' button. Pressing the 'Time Setting' button will set the cooking time to 1 minute. Repeatedly pressing the 'Time Setting' button will increase the cooking time at 1 minute intervals, to a maximum of 99 minutes. The cooking timer will revert back to '000' after '099'. After setting the cooking time, press the 'Function/Menu' button to begin cooking. A red indicator light next to the 'Function/Menu' button will illuminate. To cancel cooking, press the 'Keep Warm/Cancel' button once. If you do not want to set the cooking time, press the 'Function/Menu' button to start cooking; the display will show '00'.

Cook Food Using the Preset Function

The preset function allows you to delay the cooking start time.

Press the 'Timer' button to set the delay timer in 1 hour increments up to a maximum of 9 hours. The display will show '900'. Set the cooking mode or the pressurised cooking time as per the instructions in the 'Cooking Food Using the Manual Settings' section.

The timer will start to countdown. When the timer reaches '0', the Pressure Cooker will begin cooking.

Note: To use the preset function, the Pressure Cooker must be plugged into the mains power supply and in 'Standby' mode.

Do's & Don'ts

Ensure that the appliance is unplugged from the mains power supply before cleaning.

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

Do not clean the Pressure Cooker housing, non-stick bowl, sealant washer or lid with harsh or abrasive cleaners.

Do not leave rice on the keep warm setting for long periods of time as the food will discolour and go off. The 'Keep Warm' function is intended for use during a meal.

Do not use the mains cable with any other appliance.

Do not use an external timer with this appliance.

Do not block the steam vent hole.

Cleaning & Maintenance

Ensure that the Pressure Cooker is unplugged from the mains power supply and turned off.

Wipe the Pressure Cooker housing and heating base with a soft, damp cloth and dry thoroughly.

Clean the accessories in warm, soapy water, then rinse and dry thoroughly.

Scrub the pressure release valve with a small brush to ensure that steam escapes easily during cooking. It is important to constantly maintain the pressure release valve to ensure safe operation of the Pressure Cooker.

Do not immerse any electrical components in water or any other liquid.

Do not use a scouring pad or any other abrasive detergents or materials to clean the Pressure Cooker and accessories.

Storage

Ensure that the Pressure Cooker is cool, clean and dry.

Store in a cool, dry place.

Specifications

Input: 220-240 V ~ 50 Hz

Output: 900 W

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Lamb Stew

Ingredients

600 g diced lamb	225 ml lamb stock
8 medium potatoes, peeled and diced	(4 stock cubes)
5 carrots, peeled and diced	225 ml cold water
1 large onion, diced	1 tbsp cornflower
	1 tbsp olive oil
	Salt to taste



Method

Preparation Time: 15 minutes

Cooking Time: 20 minutes

Switch on the Pressure Cooker and press the 'Function Menu' button to start cooking. Heat the oil in the bottom of the non-stick bowl. Add the onion and lamb and cook until the lamb is sealed on the outside.

Stir in the stock, water, carrots and salt, close the lid and secure the pressure release valve to 'Seal'.

Set the Pressure Cooker to the 'Meat' function (15 minutes cooking time).

Meanwhile, place the potatoes into a saucepan with enough water to cover them, bring to the boil and cook until tender. This process should take approximately the same amount of time as the stew.

When the 15 minutes are up, release the pressure release valve by changing the valve from 'Seal' to 'Vent'. Once the lid has been carefully released, mix the cornflour with a small amount of water and add it to the non-stick bowl. Cook for a few more minutes, add the potatoes and stir.

The lamb stew is now ready to serve.

Beef Stew

Ingredients

600 g diced beef	225 ml lamb stock
8 medium potatoes, peeled and diced	(4 stock cubes)
5 carrots, peeled and diced	225 ml cold water
1 large onion, diced	1 tbsp cornflower
	1 tbsp olive oil
	Salt, to taste



Method

Preparation Time: 15 minutes

Cooking time: 20 minutes

Switch on the Pressure Cooker and press the 'Function Menu' button to start cooking. Heat the oil in the bottom of the non-stick bowl. Add the onion and beef and cook until the beef is sealed on the outside.

Stir in the stock, water, carrots and salt, close the lid and secure the pressure release valve to 'Seal'.

Set the Pressure Cooker to the 'Meat' function (15 minutes cooking time).

Meanwhile, place the potatoes into a saucepan with enough water to cover them, bring to the boil and cook until tender. This process should take approximately the same amount of time as the stew.

When the 15 minutes are up, release the pressure release valve by changing the valve from 'Seal' to 'Vent'. Once the lid has been carefully released, mix the cornflour with a small amount of water and add it to the non-stick bowl. Cook for a few more minutes, add the potatoes and stir.

The beef stew is now ready to serve.

Sausage Casserole

Ingredients

4 sausages of choice, sliced	50ml vegetable oil
400 g chopped tomatoes	200 ml hot water
100 g green lentils	½ tsp mixed dried herbs
1 green pepper	½ tsp smoked paprika
1 onion	Salt and pepper, to taste
2 garlic cloves, crushed	



Method

Preparation time: 15 minutes

Cooking time: 20 minutes

Switch on the Pressure Cooker and press the 'Function Menu' button to start cooking. Cube the onion and green pepper to no bigger than the kidney beans and then crush the garlic.

Add the oil to the non-stick bowl, then add in the chopped peppers and onion. Fry the vegetables for approximately 2 minutes, stirring occasionally. Add the sausage slices and continue to cook whilst stirring for a further 3 minutes before adding the garlic.

Carefully mix the lentils in the hot water and add them to the non-stick bowl; cook for an additional 5 minutes.

Stir in the tin of kidney beans, tomatoes, dried herbs, paprika and salt and pepper, then close the lid, checking that it is in the locked position and the that pressure release valve is set to the 'Seal' position.

Press the 'Time Setting' button until the display shows '15 minutes' and then press the 'Function Menu' button to start the cooking process. When cooking is complete, release the pressure by switching the pressure release valve to 'Vent' and then unlock the lid and open carefully.

The sausage casserole is now ready to serve.

Chilli Con Carne

Ingredients

300 g lean minced beef	100 ml water
2 400 g tins chopped tomatoes	4 tbsp olive oil
400 g tin kidney beans, drained	3 tbsp tomato puree
2 large onions, chopped	3 tbsp chilli powder
6 garlic cloves, finely chopped	2 bay leaves
	1 tbsp dried basil leaves
	1 tbsp ground cumin
	1 tbsp salt



Method

Preparation Time: 10 minutes

Cooking time: 20 minutes

Switch on the Pressure Cooker and press the 'Function Menu' button to start cooking. Place the beef mince into the non-stick bowl and brown.

Mix in 2 tbsp of olive oil, the chopped onions and garlic. Cook until the onions have softened.

Add the remaining ingredients and stir.

Close the lid, checking that it is in the locked position and that the pressure release valve is set to the 'Seal' position.

Select the 'Meat' function for 15 minutes.

When cooking is complete, release the pressure by switching the pressure release valve to 'Vent' and then unlock the lid and open carefully.

Remove the bay leaves and serve with rice.

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Basic Risotto

Ingredients

500 g Arborio rice	3 tbsp unsalted butter
50 g fresh Parmesan cheese, grated	1 tbsp olive oil
850 ml chicken stock (5 stock cubes)	1 large onion, chopped
200 ml dry white wine	Salt and pepper, to taste



Method

Preparation Time: 10 minutes

Cooking Time: 15 minutes

Switch on the Pressure Cooker and press the 'Function Menu' button to start cooking. Heat 2 tbsp of the unsalted butter and the olive oil in the non-stick bowl.

Add the chopped onion and cook until it begins to soften; be careful not to brown. Stir in the rice to coat it with the onion and cook for a further 1 minute.

Pour in the wine and cook until the rice has mostly absorbed it, then add approximately 1 pint of the chicken stock. Close the Pressure Cooker lid, checking that it is in the locked position and that the pressure release valve is set to the 'Seal' position.

Select the 'Rice' function and cook for 10 minutes.

When cooking is complete, release the pressure by switching the pressure release valve to 'Vent' and then unlock the lid and open carefully.

Add the remaining chicken stock, 1 tbsp of unsalted butter and cheese. Stir to combine with the rice.

Season with salt and pepper to taste and serve.

Mushroom Risotto

Ingredients

500 g Arborio rice	200 ml dry white wine
50 g fresh Parmesan cheese, grated	3 tbsp unsalted butter
50 g fresh mushrooms, chopped	1 tbsp olive oil
850 ml chicken stock (5 stock cubes)	1 large onion, chopped
	Salt and pepper, to taste



Method

Preparation Time: 10 minutes

Cooking time: 15 minutes

Switch on the Pressure Cooker and press the 'Function Menu' button to start cooking. Heat 2 tbsp of the unsalted butter and olive oil in the non-stick bowl.

Add the chopped onion and mushrooms and cook until they begin to soften; be careful not to brown.

Stir in the rice to coat it with the onion and mushrooms and cook for a further 1 minute.

Pour in the wine and cook until the rice has mostly absorbed it, then add approximately 1 pint of the chicken stock. Close the Pressure Cooker lid, checking that it is in the locked position and that the pressure release valve is set to the 'Seal' position.

Select the 'Rice' function and cook for 10 minutes.

When cooking is complete, release the pressure by switching the pressure release valve to 'Vent' and then open then unlock the lid and open carefully.

Add the remaining chicken stock, 1 tbsp butter and cheese. Stir to combine with the rice.

Season with salt and pepper to taste and serve.

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Lamb Shanks with Garlic and Port Wine

Ingredients

2 lamb shanks	1 tbsp tomato puree
10 garlic cloves, peeled and left whole	1 tsp dried rosemary
570 ml chicken stock (4 stock cubes)	1 tbsp unsalted butter
100 ml port	1 tbsp balsamic vinegar
2 tbsp olive oil	Salt and pepper, to taste



Method

Preparation Time: 10 minutes

Cooking Time: 20 minutes

Switch on the Pressure Cooker and press the 'Function Menu' button to start cooking. Trim any excess fat from the lamb shanks, season them with salt and pepper and heat the oil in the non-stick bowl.

Heat the oil in the non-stick bowl.

Add the lamb shanks to the non-stick cooking bowl and seal on all sides.

When the lamb shanks are almost completely sealed, add the garlic cloves and cook until they are lightly browned.

Pour in the chicken stock, tomato puree and rosemary and stir until the puree dissolves. Close the Pressure Cooker lid, checking that it is in the locked position and that the pressure release valve is set to the 'Seal' position.

Select the 'Meat' function and cook for 30 minutes.

When cooking is complete, release the pressure by switching the pressure release valve to 'Vent' and then unlock the lid and open carefully.

Remove the lamb shanks from the non-stick cooking bowl but leave the juices in to rest for 5 minutes, then stir in the butter and vinegar until the sauce thickens.

Serve with the sauce over the lamb.

Cream of Mushroom Soup

Ingredients

250 g chestnut mushrooms	2 cloves garlic
25 g butter	½ tsp dried mixed herbs
300 ml cold water	Salt and pepper, to taste
3 tbsps creme fresh	
1 white onion	



Method

Preparation Time: 20 minutes

Cooking Time: 35 minutes

Extra Equipment Needed: hand blender or food processor

Switch on the Pressure Cooker and press the 'Function Menu' button to start cooking.

Dice the onions and mushrooms and then mash the garlic.

Melt the butter in the non-stick bowl, then add the chopped onion and mushrooms and fry them for approximately 5 minutes, until softened.

Blend in the garlic, dried mixed herbs, seasoning and cold water and stir.

Close the Pressure Cooker lid, checking that it is in the locked position and that the pressure release valve is set to the 'Seal' position.

Select the 'Timer' setting function and cook for 10 minutes.

When cooking is complete, release the pressure by switching the pressure release valve to 'Vent' and then unlock the lid and open carefully.

Leave the soup for a few minutes to cool and then blend using the hand blender or food processor.

Stir in the crème fresh and serve.

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Rice Pudding

Ingredients

100 g short grain
rice pudding
50 g sugar
570 ml whole milk

1 tsp butter
 $\frac{1}{3}$ tsp freshly grated
nutmeg (or $\frac{1}{2}$ tsp
dried nutmeg)



Method

Preparation Time: 15 minutes

Cooking time: 15 minutes + 5 minutes standing time

Switch on the Pressure Cooker and then press the 'Function Menu' button to start cooking.

Melt the butter in the non-stick bowl.

Pour in the milk and allow a few minutes for it to heat up; be careful not to burn it, then add the rice and the nutmeg, giving it a good stir.

Close the Pressure Cooker lid, checking that it is in the locked position and that the pressure release valve is set to the 'Seal' position.

Select the 'Timer' setting function and cook for 12 minutes.

When cooking is complete, release the pressure by switching the pressure release valve to 'Vent' and then unlock the lid and open carefully.

Stir in the sugar, replace the lid and cook for a further 3 minutes.

When cooking is complete, release the pressure by switching the pressure release valve to 'Vent' and then unlock the lid and open carefully.

Leave to stand for up to 5 minutes to allow the rice to thicken to the desired texture and temperature, then serve.

Steamed Chocolate and Fudge Puddings

Ingredients

115 g dark chocolate (minimum 50% cacao)	2 tbsp self-raising flour (plus extra for greasing)
115 g butter	2 eggs
115 g sugar	1 tbsp cocoa powder (plus extra for greasing)
2 tbsp liqueur (Amaretto/Cointreau)	



Method

Preparation Time: 25 minutes

Cooking time: 15 minutes (plus 5 minutes rest time)

Extra Equipment Needed: 6 ramekins, aluminium foil, trivet

Grease the ramekins with butter, then lightly but evenly dust with cocoa powder; tip away any excess.

Grate the chocolate into a microwavable bowl, add the butter, sugar and liqueur, then microwave on a medium heat setting for several minutes until the contents melt - take care not to leave it too long or the sugar will burn and the chocolate may harden. Alternatively use a small bowl suspended in a pan of hot water.

Sift the flour and cocoa powder into the chocolate mix, folding in to combine. In a separate bowl or cup, beat the eggs and add them to the mix.

Pour the mixture equally into each of the ramekins and cover each one with foil, pinching around the edges to seal.

Add 150 ml of cold water to the non-stick bowl in the Pressure Cooker and carefully stand 3 ramekins in the water. Set a trivet over the top and add the 3 remaining ramekins.

Close the Pressure Cooker lid, checking that it is in the locked position and that the pressure release valve is set to the 'Seal' position.

Select the 'Timer' setting function and cook for 10 minutes.

When cooking is complete, leave the puddings to rest for 5 minutes before releasing the pressure by switching the pressure release valve to 'Vent' and then unlocking the lid and opening carefully.

Taking care, lifting out the ramekins. Serve while still warm with fudge and vanilla ice cream.

Notes:

This image shows a full page of a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page, providing a guide for writing. There are no margins, text, or other markings on the paper.

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 BS1362 and be ASTA approved.

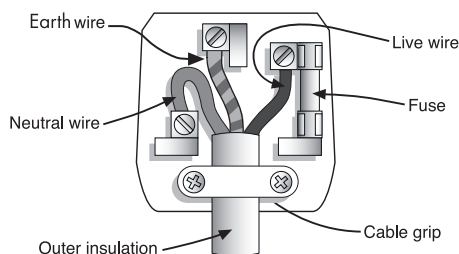
If in doubt, consult a qualified electrician who will be pleased to do this for you.

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 BS1362 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.



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**UP Global Sourcing,
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, 9am – 5pm (Closed Bank Holidays)

Email: 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

This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective. Reasonable proof of purchase must be provided.

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

In line with our policy of continuous development we reserve the right to change this product, packaging and documentation specification without notice.

Consumables are not guaranteed i.e. plug and fuse.

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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