

SALTER[®]

NUTRIVORTEX



UNIQUE VORTEX TECHNOLOGY

NEW 'STORM' CUPS CREATE A CONTINUAL VORTEX MOTION!



CONTENTS	PAGE
Safety Instructions	4–5
Getting Started	6
In the Box	6
Features	6
Description of Parts	7
Introduction	8
Instructions for Use	8
Before First Use	8
Using the NutriVortex	8
Using the Blending Cup	8–9
Using the Blending Jug	9
To Stop Blending	9
Handy Hint	9
Suggested Uses for Blending Cups	10
Dos and Don'ts	10–11
Care and Maintenance	11
Storage	11
Specifications	11
Troubleshooting	12
Recipes	13–38
Notes	39–40
Wiring Page	41
Guarantee	42

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.

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.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning, or if the appliance 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 appliance away from heat emitting appliances.

Keep hands, fingers, hair and any loose clothing away from the rotating tools of the appliance.

Do not touch any moving parts on this appliance during use, as this could cause injury.

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

Do not operate the appliance with wet hands.

Do not use broken or loose cutting or rotating blades.

Do not overload the appliance; only fill up to the maximum level marked on the appliance as the mixture level may rise during blending.

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 place boiling water or very hot liquid in the appliance.

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

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.

Warning: Do not touch sharp blades.

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

NutriVortex base unit

All-in-one blade attachment

1.5 litre BPA-free blending jug

1 litre 'Storm' blending cup

2 800 ml 'Storm' blending cups

2 sports lids

2 sealable lids

Features

1200 W – ultra charged power offers a faster and more effective way of extracting nutrients.

Unique vortex technology – a revolutionary whirlpool motion generated through the signature 'Storm' cups, to further enhance nutrient extraction, performance and taste.

All-in-one professional blade – designed to ensure high quality performance for a large variety of functions including extraction, chopping, cutting, grinding and crushing.

Description of Parts



Introduction

The NutriVortex is versatile and compact, making it perfect for those on the go. It makes light work of crushing ice, chopping and blending as well as nutrient and vitamin extraction. With 1200 W power the NutriVortex is quick and powerful, meaning that delicious drinks can be made even smoother and faster.

Instructions for Use

Before First Use

STEP 1: Before using the NutriVortex for the first time, wash all of the accessories in warm, soapy water, then rinse and dry thoroughly.

STEP 2: Wipe the NutriVortex base unit with a soft, damp cloth and allow to dry thoroughly. Do not immerse the NutriVortex base unit in water or any other liquid.

Note: When using the NutriVortex for the first time, a slight odour may be emitted. This is normal and will soon subside. Ensure that there is sufficient ventilation around the NutriVortex.

Using the NutriVortex

STEP 1: Ensure that the NutriVortex is unplugged from the mains power supply.

STEP 2: Place the NutriVortex base unit onto a flat, stable surface, at a height that is comfortable for the user.

STEP 3: Place the ingredients into the desired blending cup or blending jug, ensuring that they do not exceed the maximum fill mark.

STEP 4: Pour a small amount of liquid into the blending cup or blending jug; this will help to combine the ingredients.

STEP 5: Secure the all-in-one blade attachment onto the top of the blending cup or the bottom of the blending jug by twisting it in a clockwise direction.

STEP 6: Plug in and switch on the NutriVortex at the mains power supply.

Warning: Maximum operation time is 30 seconds. Allow to cool for 1 minute before using the NutriVortex again.

Using the Blending Cup

STEP 1: Invert the blending cup so that the all-in-one blade attachment is facing downwards and then align the three tabs with the corresponding slots in the NutriVortex base unit.

STEP 2: Lock the all-in-one blade attachment into position by pushing it down and twisting it in a clockwise direction.

STEP 3: To pulse blend the ingredients, push the 'On/Off' button for a couple of seconds at a time.

STEP 4: For a continuous blend, hold the 'On/Off' button until it clicks.

Using the Blending Jug

STEP 1: Ensure that the all-in-one blade attachment is secured onto the base of the blending jug and align the three tabs with the corresponding slots in the NutriVortex base unit.

STEP 2: Lock the all-in-one blade attachment into position by pushing it down and twisting it in a clockwise direction.

STEP 3: Secure the blending jug lid into position onto the top of the blending jug.

STEP 4: To pulse blend the ingredients, push the 'On/Off' button for a couple of seconds at a time.

STEP 5: For a continuous blend, hold the 'On/Off' button until it clicks.

To Stop Blending

STEP 1: Press the 'On/Off' button until it clicks off, then twist the blending cup or blending jug in an anticlockwise direction and lift it up and away from the NutriVortex base unit.

STEP 2: Switch off and unplug the NutriVortex from the mains power supply.

STEP 3: Remove the all-in-one blade attachment by twisting it in an anticlockwise direction and lifting it off the top of the blending cup or the bottom of the blending jug. For the blending cup, replace the all-in-one blade attachment with either the sports lid or the sealable lid as required. For the blending jug, transfer the blended ingredients into a suitable container.

Handy Hint

If the ingredients do not blend evenly, remove the blending cup from the NutriVortex base unit. Shake the blending cup to redistribute the ingredients and then blend once more.

Suggested Uses for the Blending Cups

Purpose	Suggested Blending cup	Type of Food
Chopping	800 millilitre 1 litre	Nuts Chocolate
Grating	800 millilitre	Cheese Bread crumbs
Mixing	800 millilitre 1 litre	Batter Dips
Sauces	800 millilitre 1 litre	Vinaigrettes Salad dressings Simple sauces
Frozen Blending	800 millilitre 1 litre	Ice Frozen fruit Ice cream
Nutrient/Super Smoothies	800 millilitre 1 litre	Fruit Vegetables

Dos and Don'ts

Do:

Ensure that the all-in-one blade attachment is securely fitted before use.

If the blades are not running smoothly, stop the NutriVortex and carefully remove the all-in-one blade attachment. Add a small amount of cold liquid or reduce the quantity of the ingredients in the blending cup.

When mixing liquid, use a tall container or blend small quantities at a time to reduce spillage, splattering and the possibility of injury from scalding.

Caution: Take care when handling the all-in-one blade attachment, as the blades may get hot during use.

Do not:

To prevent the NutriVortex from overheating, do not blend dry ingredients for more than 30 seconds at a time.

Warning: Never blend warm or hot liquid or food, as this may cause a pressure build-up, which could cause serious injury.

Do not blend for long periods of time. Using NutriVortex for longer than 30 seconds at a time will cause the temperature to increase, which may in turn lead to a pressure build-up. If this happens, switch off and unplug the NutriVortex from the mains power supply and allow it to cool thoroughly before attempting to remove

the all-in-one blade attachment. Do not immerse the blending cup or blending jug in cold water at this time.

Do not exceed the maximum fill mark when adding ingredients to the blending cup and blending jug, as this could cause spillage and may damage the NutriVortex. Do not operate the NutriVortex if the blending cup or blending jug is cracked, broken or empty.

Care and Maintenance

STEP 1: Always ensure that the NutriVortex is unplugged from the mains power supply before performing any cleaning or user maintenance.

STEP 2: Wash all of the parts, except the NutriVortex base unit and the all-in-one blade attachment in warm, soapy water, then rinse and dry thoroughly.

STEP 3: Using extreme caution, clean the blades with a brush and dry carefully.

STEP 4: Wipe the NutriVortex base unit with a soft, damp cloth and allow to dry thoroughly.

Never immerse the NutriVortex base unit in water or any other liquid.

Do not use harsh or abrasive scourers to clean the NutriVortex, as this could cause damage.

Do not leave the all-in-one blade attachment to soak as this affects the rotation ability.

The NutriVortex is not suitable for use in a dishwasher.

Warning: Handle the all-in-one blade attachment with care, as the blades are extremely sharp. Exercise caution when cleaning.

Storage

Reassemble the NutriVortex before storing.

Ensure that the NutriVortex is cool, clean and dry.

Never wrap the cord tightly around the blender; wrap it loosely to avoid causing damage.

Store in a cool, dry place.

Specifications

Product code: EK2244

Operating voltage: 220–240 V~50/60 Hz

Power: 1200 W

Troubleshooting

Symptom	Possible Cause	Solution
The NutriVortex will not operate.	The NutriVortex is not connected to the mains power supply. The all-in-one blade attachment is not correctly secured to the blending cup or blending jug.	Plug in and switch on the NutriVortex at the mains power supply. Ensuring that the threads are correctly aligned, twist the all-in-one blade attachment in a clockwise direction until it is secure.
The required lid will not secure to the blending cup.		Position the blending cup on a level surface and attach the required lid to the top of the blending cup, ensuring that the threads are correctly aligned. Twist the required lid in a clockwise direction until it is secure.
The drink still contains lumps.	There are too many ingredients in the blending cup.	Reduce the amount of ingredients in the blending cup or blending jug.
The drink is watery and lacking flavour.	The ingredients have been overblended.	Use the NutriVortex to pulse blend ingredients in short bursts for the best results.
Ice will not crush properly and produces ice dust instead.		For the best results, use ice straight from the freezer.
The blending cup or blending jug is leaking.	The required lid is not correctly secured to the blending cup or blending jug.	Ensuring that the threads are correctly aligned, twist the required lid in a clockwise direction until it is secure.
The ingredients do not blend well.		Use the NutriVortex to pulse blend ingredients in short bursts for the best results. For frozen ingredients, pulse blend in short bursts of approximately 2–5 seconds.



SALTER®

Let's **GO Healthy.**

NUTRIVORTEX

50 HEALTHY RECIPES
TO GET STARTED





HOW TO CREATE DELICIOUS DRINKS AND SMOOTHIES

- To help with the blending process, chop any large ingredients into small pieces no bigger than approximately 2 cm.
- Place all of the ingredients into the desired blending cup or blending jug and then add the all-in-one blade attachment (see the section entitled 'Using the NutriVortex').
- Lock the all-in-one-blade attachment into position on the NutriVortex base unit (see the sections entitled 'Using the Blending Cup' and 'Using the Blending Jug').
- Blend until the drink reaches the desired consistency.
- Remove the blending cup or blending jug from the NutriVortex base unit.
- Carefully detach the all-in-one blade attachment (see the section entitled 'To Stop Blending').
- Drink straight from the blending cup by attaching the sports lid or refrigerate to drink later by attaching the sealable lid. If using the blending jug, transfer the blended ingredients into a suitable cup to drink straight away or a container to refrigerate.

Matcha Made in Heaven

1 cucumber, peeled

1 kiwi fruit, peeled

2 handfuls spinach

1 cup chopped watermelon

Top up with water or almond milk to the maximum fill mark.

Berry Belly

½ avocado

2 handfuls kale

1 cup mixed berries

Top up with water to the maximum fill mark.

Kalefornia

2 carrots, peeled and chopped

1 orange, peeled

2 handfuls kale

2 cups strawberries

Top up with water to the maximum fill mark.



Berry Bonanza

1 banana, peeled
1 cup mixed berries
1 cup pineapple juice
3 tbsp natural yoghurt
Top up with almond milk to the maximum fill mark.

Cran Full of Berries

1 cup cranberries
1 cup raspberries
1 cup strawberries
Top up with water to the maximum fill mark.

Pine-Cherry

½ pineapple
1 cup strawberries
1 cup raspberries
1 cup purple grapes
Top up with water to the maximum fill mark.





Smoothie tasting a little bitter? Try adding naturally sweet fruits such as dates for a healthier alternative to artificial sweeteners.

Plumberry

- 3 plums, pitted
- 1 small melon, chopped
- 1 cup blueberries
- 1 cup blackberries

Top up with water to the maximum fill mark.

Berry Nutri-Rich Vitamix

- 10 raspberries
- 10 red seedless grapes
- 2 small broccoli florets
- ½ small avocado
- ¼ small beet
- 1 tbsp goji berries
- 1 tsp olive oil

Top up with water to the maximum fill mark.

Pumpkin Powerhouse

- 12 almonds
- 1 banana, peeled
- 2 handfuls spinach
- ¼ cup pumpkin seeds

Top up with almond milk to the maximum fill mark.



One in a Melon

2 mangos, chopped

1 small melon, chopped

½ pineapple, chopped

½ small tub natural yoghurt

Top up with almond milk to the maximum fill mark.

Berry Healthy

1 banana, peeled

2 handfuls spinach

½ cup frozen blueberries

2 tbsp oats

Top up with skimmed milk to the maximum fill mark.

Jolly Good Smoothie!

2 clementines, peeled

1 banana, peeled

2 handfuls kale

1 cup mixed berries

Top up with water to the maximum fill mark.



**Looking for a way
to boost the nutrition
of your smoothies?
Try experimenting
with superfoods.**



Tutti Frutti

1 overripe banana, peeled

½ cup raspberries

½ cup strawberries

½ cup yoghurt

Top up with orange juice to the maximum fill mark.

Green Protein Machine

½ banana, peeled

2 handfuls spinach

1½ cups frozen pineapple chunks

½ cup Greek yoghurt

2 tsp honey

Top up with water to the maximum fill mark.

Nuts about Bananas

1 banana, peeled

2 tsp flax seeds

1 tsp peanut butter

1 tsp honey

Top up with almond milk (or skimmed milk) to the maximum fill mark.



Fruit Fusion

- 1 banana, peeled
- 1 orange, peeled
- 2 handfuls lettuce
- 1 cup pineapple chunks
- 1 cup mango chunks
- ¼ cup almonds

Top up with water to the maximum fill mark.

Juice Me Up!


- 2 oranges, peeled
 - ½ banana, peeled
 - 1 cup pineapple chunks
 - ¾ cup frozen berries
 - 1 tsp chia seeds
- Top up with water to the maximum fill mark.

Sunrise Smoothie

- 1 banana, peeled
- 1 apple, cored and peeled
- 1 strawberry

Top up with orange juice to the maximum fill mark.



A close-up photograph of two glasses filled with a vibrant orange smoothie. The glass in the foreground is in sharp focus, showing a thick, creamy texture. It is garnished with three fresh green mint leaves. A silver spoon is visible in the background, slightly out of focus. The lighting is bright and natural, highlighting the smoothie's color and the freshness of the mint.

**Dairy-free or looking
for an even healthier
alternative? Try
topping up your
smoothie with soy,
almond or rice milk!**

Banana Marshall

1 banana, peeled

1 cup blueberries

1 cup oats

1 cup yoghurt

1 tsp honey

Top up with water to the maximum fill mark.

Big Time Fruit Blast

1 orange, peeled

2 handfuls kale

1 cup pineapple chunks

1 cup melon chunks

Top up with orange juice to the maximum fill mark.

Banana-Berry

1 banana, peeled

1 cup yoghurt

½ cup strawberries

½ cup blackberries

½ cup blueberries

1 tsp honey

Top up with water to the maximum fill mark.



Melon-Kale Booster

2 handfuls kale

1 cup grape

1 cup melon chunks

½ cup strawberries

⅛ cup cashew nuts

Top up with water to the maximum fill mark.

An Apple a Day...

2 kiwis, peeled

1 apple, cored

1 carrot, peeled

2 handfuls spinach

Top up with water to the maximum fill mark.

Tropical Glow Go-Go-Go

2 handfuls spinach

1 cup papaya

1 cup pineapple

2 tbsp sunflower seeds

Top up with water to the maximum fill mark.





In a rush? Prepare your smoothie the night before to cut the craziness in the morning but be sure to refrigerate!

Very Verde Vitalitea

1 apple, peeled

2 handfuls spinach

Juice of ½ lime

Top up with water or unsweetened green tea to the maximum fill mark.

Sweet Dream Sipper

2 handfuls spinach

1 cup watermelon

¼ cup pumpkin seeds

Top up with water to the maximum fill mark.

Young at Heart

5 walnuts, halved

1 medium nectarine

½ avocado

2 handfuls spinach

½ cup blueberries

Top up with water to the maximum fill mark.



Wakey, Wakey Shakey

2 handfuls spinach
1 cup watermelon, seeded
½ cup grapefruit
Top up with water to the maximum fill mark.

Dude-ilicious Energiser

1 banana, peeled
1 handful kale
1 handful spinach
¼ cup hazelnuts
¼ cup pumpkin seeds
Top up with water to the maximum fill mark.

Lean n' Green

12 almonds
½ banana, peeled
2 handfuls kale
1 cup broccoli
½ cup blueberries
1 tsp cinnamon
Top up with water to the maximum fill mark.





Try adding a little protein powder to your smoothie if you are in need of a tasty post-workout boost.

Keep it in Mind

10 almonds

2 apricots

½ avocado

2 handfuls spinach

1 tbsp sunflower seeds

Top up with water to the maximum fill mark.

Fruity Spin

8 strawberries

1 orange, peeled

½ apple, cored and peeled

2 handfuls spinach

Top up with water to the maximum fill mark.

Keep it Smooth

2 cups watermelon chunks

1 cup strawberries

1 cup yoghurt

1 tsp lemon juice

Top up with water to the maximum fill mark.



Banana and Raspberry Boost

½ banana, peeled

1 cup raspberries

½ cup yoghurt

1 tsp honey

Top up with almond milk (or skimmed milk) to the maximum fill mark.

Kale-iet

10 walnuts, halved

½ avocado

2 handfuls kale

1 cup chopped mango

½ cup cherries, pitted

1 tbsp chia seeds

Top up with water to the maximum fill mark.

Two to Mango

8 walnuts, halved

5 almonds

½ avocado

½ banana, peeled

2 handfuls spinach

1 cup chopped mango

Top up with water to the maximum fill mark.



Only add a small amount of liquid at first - it's better to add too little than too much and will help to prevent waste!



Grapefuzz

¼ lime

¼ grapefruit

2 handfuls spinach

1 cup chopped pineapple

1 cup chopped mango

1 tbsp flax seeds

Top up with water to the maximum fill mark.

Very Seedy

1 carrot, peeled and chopped

2 handfuls kale

1 cup strawberries

1 tbsp sunflower seeds

1 tbsp pumpkin seeds

Top up with water to the maximum fill mark.

Pomegranate Punk

2 medium oranges, peeled

1 grapefruit, peeled

2 handfuls spinach

1 cup pomegranate seeds

½ cup strawberries

Top up with water to the maximum fill mark.



Cherry Sweet

½ pineapple, chopped

1 cup blueberries

1 cup cherries, pitted

1 cup blackcurrants

Top up with water to the maximum fill mark.

Pom Plum

2 black plums, pitted

1 red apple, peeled

1 cup cherries, pitted

1 cup pomegranate seeds

Top up with water to the maximum fill mark.

Pine-Cherry

½ pineapple

1 cup strawberries

1 cup raspberries

1 cup purple grapes

Top up with water to the maximum fill mark.



Feeling low on energy? Try adding healthy fats such as coconut, flax seeds or avocado to your smoothies for a much-needed boost!



Plumberry

- 3 plums, pitted
- 1 small melon, chopped
- 1 cup blueberries
- 1 cup blackberries

Top up with water to the maximum fill mark.

One in a Melon

- 2 mangos, chopped
 - 1 small melon, chopped
 - ½ pineapple, chopped
 - ½ small tub natural yoghurt
- Top up with almond milk to the maximum fill mark.

Rhuby Smooth

- 2 stalks rhubarb, chopped
- 1 cup raspberries
- 1 cup strawberries
- 1 cup blueberries
- 1 cup natural yoghurt

Top up with almond milk to the maximum fill mark.



Maca Berry

2 handfuls spinach

½ cup blueberries

½ cup pineapple, chopped

1 tbsp maca powder

Top up with water to the maximum fill mark.

Lime Yours

1 orange, peeled

1 lime, freshly squeezed

1 mango, chopped

1 banana, peeled

½ pineapple, chopped

Top up with water to the maximum fill mark.

Apple-tite

1 banana, peeled

1 apple, peeled

¼ pineapple, chopped

2 cups cherries, pitted

1 tbsp flax seeds

Top up with water to the maximum fill mark.



Honey Pie

2 oranges, peeled
1 grapefruit, peeled
½ lemon
1 tbsp honey

Top up with almond milk to the maximum fill mark.

Pink Fridays

2 bananas, peeled
1 cup watermelon
1 cup strawberries
Top up with water to the maximum fill mark.



[illegible]

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. 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)

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**.

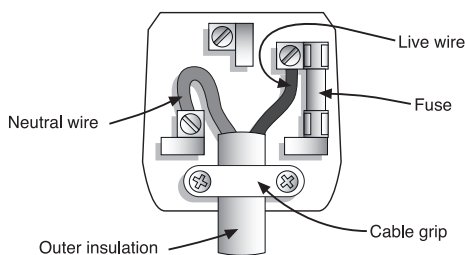
The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

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 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, 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

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.



Distributed by:
UP Global Sourcing,
Victoria Street,
Manchester OL9 0DD. UK.
Made in China.

SALTER®

CD010816/MD000000/V1