

SALTER[®]
Let's **GO Healthy.**



ELECTRIC SOUP MAKER

THE EASIER WAY TO A HEALTHIER LIFESTYLE

SALTER®

Electric Soup Maker

The easier way to a healthier lifestyle

*"My Salter soup maker does
all the hard work for me!"*

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

Safety Instructions

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

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

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 it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

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.

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 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.

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

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

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

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

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

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



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

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

Electric Soup Maker main unit

Transparent jug

Lid

Detachable, multipurpose blade

Instruction manual

Features

1000 W power

1500 ml capacity

Non-stick coated

60-minute timer

Detachable, multipurpose blade for easy cleaning

Safety locking switch

Create either chunky or smooth soups and smoothies

Delicious recipes included

Description of Parts



Introduction

The Electric Soup Maker can be used to make chunky or smooth soup and to prepare healthy smoothies. The detachable, multipurpose blade also allows the Electric Soup Maker to be used as a traditional blender.

Instructions for Use

Important

1. Ensure that the base of the Electric Soup Maker is clean before each cycle.
2. Always fill the transparent jug above the 500 ml Min. fill mark, ensuring not to exceed the 1500 ml Max. fill mark.
3. Never allow any liquid into the connection on the underside of the transparent jug. If liquid is accidentally spilled onto the connection, dry thoroughly with a paper towel before fitting the transparent jug.

Note: The Electric Soup Maker will not operate unless the lid is positioned correctly on the transparent jug and locked into place.

Warning: The Electric Soup Maker is not suitable for use with packet, carton, canned or other prepared soups. The Electric Soup Maker is designed for the creation of fresh soups or smoothies.

Always carry the Electric Soup Maker by the jug handle.

Do not place the Electric Soup Maker underneath cupboards whilst in use.

Do not remove the lid until the blades have stopped rotating.

Before First Use

Before using the Electric Soup Maker for the first time, wipe clean with a soft, damp cloth and dry thoroughly.

Do not immerse the Electric Soup Maker in water or any other liquid.

Note: When using the Electric Soup Maker 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 Electric Soup Maker.

Warning: None of the parts of the Electric Soup Maker are dishwasher safe.

Hand-wash in warm, soapy water and allow to dry thoroughly.

Do not immerse the power cord in water or any other liquid.

Assembling the Electric Soup Maker

STEP 1: Ensure that the Electric Soup Maker is switched off and unplugged from the mains power supply.

STEP 2: Position the Electric Soup Maker main unit onto a flat, stable, heat-resistant surface at a height that is comfortable for the user.

STEP 3: Place the transparent jug onto the Electric Soup Maker main unit, aligning the locking tabs on the bottom of the transparent jug with those on the Electric Soup Maker main unit.

STEP 4: Carefully insert the multipurpose blade into the spindle on the inside of the transparent jug.

STEP 5: Attach the lid to the transparent jug, rotating it in a clockwise direction until it clicks.

STEP 6: Confirm that the Electric Soup Maker has been assembled correctly by plugging it in and switching it on at the mains power supply and then pressing the blend button. If the multipurpose blades begin to move, the Electric Soup Maker has been assembled correctly.

STEP 7: Switch off and unplug the Electric Soup Maker from the mains power supply.

Using the Electric Soup Maker

STEP 1: Ensure that the Electric Soup Maker is switched off and unplugged from the mains power supply.

STEP 2: Position the transparent jug onto a flat, stable, heat-resistant surface at a height that is comfortable for the user.

STEP 3: Pour 1 tbsp olive oil into the transparent jug to prevent the ingredients from sticking.

STEP 4: Chop all of the chosen soup ingredients into approximately 2 cm sized cubes and place them into the transparent jug.

STEP 5: Add the desired liquid or stock to the transparent jug, making sure that the total volume of ingredients is at least 500 ml (Min. fill mark) but no more than 1500 ml (Max. fill mark).

STEP 6: After adding all of the ingredients and stock, stir to ensure that the liquid is evenly mixed and no ingredients are stuck to the bottom. Plug in and switch on the Electric Soup Maker at the mains power supply and then attach the lid to the transparent jug, rotating it in a clockwise direction until the tab on the lid clicks into position.

STEP 7: To cook soup, rotate the timer to the required length of time; the indicator light on the bottom of the handle will illuminate blue. The Electric Soup Maker will begin to heat the liquid and soften the ingredients; if required, blend half way through the cooking cycle by pressing and holding the blend button.

STEP 8: Once the timer has reached zero, the cooking cycle is complete. To reach the desired consistency, press and hold the blend button for approximately 20 seconds.

STEP 9: Alternatively, use the Electric Soup Maker without heat by simply pressing and holding the blend button to create smoothies or dips once the ingredients are in the transparent jug.

STEP 10: Once the cooking cycle is complete, switch off the Electric Soup Maker at the mains power supply.

STEP 11: Remove the lid, carefully detach the multipurpose blade and transfer the contents into a suitable container; the lid must be completely removed prior to transferring the contents. Exercise caution when removing the lid after use, as hot steam will escape.

STEP 12: Allow the Electric Soup Maker to cool sufficiently before next use.

STEP 13: To reheat soup, simply pour the soup into the transparent jug and set the timer for the required length of time. Make sure that the soup is hot before serving.

Note: Make sure that any stock is boiling before adding it to the Electric Soup Maker. Ensure that the lid is securely positioned before use.

For the best results, blend for approximately 20 seconds at a time.

Do not add any frozen ingredients or uncooked meats or fish to the Electric Soup Maker. All ingredients must be thawed and have reached room temperature.

All meats or fish must be precooked before use.

Foods high in starch or sugar are likely to cause burning on the internal base; clean the transparent jug after use following the instructions in the section entitled 'Care and Maintenance'.

A slight browning of the transparent jug's base may appear when cooking is complete. This is completely normal and can be removed during cleaning.

Warning: Sharp blades; handle with care. The transparent jug and the lid will get very hot during use; always take care when touching these components and use the handle when moving the transparent jug.

Hints and Tips

1. Make sure that the ingredients are chopped, peeled, sliced or cubed into small, 2 cm sized pieces.
2. Stir the ingredients before positioning the lid to prevent the ingredients from sticking to the base of the transparent jug.
3. Remove the contents of the transparent jug as soon as the cycle is complete, as the Electric Soup Maker remains hot after use and may cause the contents to burn.
4. Clean the Electric Soup Maker thoroughly after each use, according to the instructions in the 'Care and Maintenance' section.

Care and Maintenance

Ensure that the Electric Soup Maker is unplugged from the mains power supply and has cooled fully.

Wipe the Electric Soup Maker with a soft, damp cloth and allow it to dry thoroughly.

Do not immerse the Electric Soup Maker in water or any other liquid.

To clean the inside of the transparent jug and lid, rinse them in clean water to remove any remaining soup or foodstuff. Wipe away any remaining food with a soft cloth and a mild detergent before rinsing again.

Alternatively, fill the transparent jug with 600 ml of warm, soapy water and press and hold then blend button.

Note: Do not use an excessive amount of detergent when cleaning the transparent jug.

Caution: The multipurpose blade is very sharp; extreme caution should be taken when cleaning.

Storage

Ensure that the Electric Soup Maker is cool, clean and dry before storing in a cool, dry place.

Never wrap the cord tightly around the Electric Soup Maker; wrap it loosely to avoid causing damage.

Troubleshooting

Problem	Solution
The Electric Soup Maker has no power.	Plug in and switch on the Electric Soup Maker at the mains power supply. Try a different socket. Check the fuse and replace if necessary. Make sure that the lid is locked securely into place.
The Electric Soup Maker is not working or has stopped working during use.	Ensure that the transparent jug is fitted to the Electric Soup Maker main unit correctly by following the instructions in the section entitled 'Assembling the Electric Soup Maker'. Fill the transparent jug above the 500 ml Min. fill mark without exceeding the 1500 ml Max. fill mark. Liquid may have escaped into the handle. Clean the transparent jug following the instructions in the 'Cleaning and Maintenance' section.
The food has not blended or is not cooked well.	The ingredients are not cut into small enough pieces. Make sure that the ingredients are approximately 2 cm sized cubes. Reduce the amount of liquid in the transparent jug. Increase the cooking time.
Food deposits are stuck on the base after the soup has been made.	Follow the instructions in the 'Cleaning and Maintenance' section to remove deposits.

Specifications

Product code: EK2401
Input: 220–240 V ~ 50/60 Hz
Output: 900–1100 W

Recipes

Ensure that all of the ingredients are no bigger than 2 cm in size by chopping them prior to blending.

Carrot and Coriander Soup

Ingredients

450 g carrots, peeled and chopped	800 ml vegetable stock
1 onion, peeled and finely chopped	3 tbsp fresh coriander, chopped
1 garlic clove, crushed	1 tbsp olive oil
1 lemon, juiced	1 tsp ground coriander
1 knob of butter	Single cream, to serve
	Salt and pepper, to taste



Method

Pour 1 tbsp olive oil into the transparent jug to prevent the ingredients from sticking. Add all of the ingredients to the transparent jug. Stir to ensure that all of the ingredients are evenly mixed and then set the timer to 40 minutes.

20 minutes into the cooking process, press the blend button for approximately 20 seconds.

Once the soup cycle has finished, blend further to reach the desired consistency.



Tomato and Mixed Bean Soup

Ingredients

400 g plum tomatoes	1 tbsp tomato purée
395 g tin mixed beans in tomato sauce	1 tbsp olive oil
2 garlic cloves, crushed	Handful fresh basil leaves
1 onion, peeled and finely chopped	Salt and pepper, to taste
400 ml vegetable stock	

Method

Pour 1 tbsp olive oil into the transparent jug to prevent the ingredients from sticking. Add all of the ingredients to the transparent jug. Stir to ensure that all of the ingredients are evenly mixed and then set the timer to 35 minutes.

20 minutes into the cooking process, press the blend button for approximately 20 seconds.

Once the soup cycle has finished, blend further to reach the desired consistency.

Butternut Squash Soup

Ingredients

2 garlic cloves, crushed	1 small/medium potato, peeled and chopped
1 medium butternut squash, peeled and chopped	600 ml vegetable stock
1 onion, peeled and finely chopped	1 tbsp olive oil
	Salt and pepper, to taste



Method

Pour 1 tbsp olive oil into the transparent jug to prevent the ingredients from sticking. Add all of the ingredients to the transparent jug. Stir to ensure that all of the ingredients are evenly mixed and then set the timer to 45 minutes.

20 minutes into the cooking process, press the blend button for approximately 20 seconds.

Once the soup cycle has finished, blend further to reach the desired consistency.



Mushroom Soup

Ingredients

300 g mushrooms	100 ml double cream, to serve
1 celery stick, chopped	2 tbsp plain flour
1 onion, peeled and finely chopped	1 tbsp olive oil
1 garlic clove, crushed	Salt and pepper, to taste
½ leek, finely chopped	
600 ml vegetable stock	

Method

Pour 1 tbsp olive oil into the transparent jug to prevent the ingredients from sticking. Add all of the ingredients apart from the double cream to the transparent jug. Stir to ensure that all of the ingredients are evenly mixed and then set the timer to 35 minutes.

15 minutes into the cooking process, press the blend button for approximately 20 seconds.

Once the soup cycle has finished, blend further to reach the desired consistency.

Autumnal Vegetable Soup

Ingredients

400 g plum tomatoes	500 ml vegetable stock
300 g chickpeas, drained	3 tbsp fresh parsley,
1 carrot, chopped	finely chopped
and peeled	1 tbsp fresh rosemary,
1 parsnip chopped	finely chopped
and peeled	1 tbsp olive oil
1 leek, finely chopped	Salt and pepper,
1 garlic clove, crushed	to taste



Method

Pour 1 tbsp olive oil into the transparent jug to prevent the ingredients from sticking. Add all of the ingredients to the transparent jug. Stir to ensure that all of the ingredients are evenly mixed and then set the timer to 40 minutes. 20 minutes into the cooking process, press the blend button for approximately 20 seconds. Once the soup cycle has finished, blend further to reach the desired consistency.



Indian Spiced Tomato Soup

Ingredients

400 g chopped	2 tsp Garam Masala
tomatoes	Fresh coriander,
1 large onion, peeled	to serve
and finely chopped	Salt and pepper,
500 ml vegetable stock	to taste
2 tbsp red lentils	
1 tbsp olive oil	

Method

Pour 1 tbsp olive oil into the transparent jug to prevent the ingredients from sticking. Add all of the ingredients to the transparent jug. Stir to ensure that all of the ingredients are evenly mixed and then set the timer to 30 minutes. 20 minutes into the cooking process, press the blend button for approximately 20 seconds. Once the soup cycle has finished, blend further to reach the desired consistency.

Mexican Soup

Ingredients

400 g plum tomatoes	1 lime, juiced
395 g tin mixed beans in tomato sauce	500 ml chicken stock
2 garlic cloves, crushed	1 tbsp olive oil
1 large onion, peeled and finely chopped	½ tsp ground cumin
1 large chilli, deseeded and finely chopped	Salt and pepper, to taste



Method

Pour 1 tbsp olive oil into the transparent jug to prevent the ingredients from sticking. Add all of the ingredients to the transparent jug. Stir to ensure that all of the ingredients are evenly mixed and then set the timer to 30 minutes. 20 minutes into the cooking process, press the blend button for approximately 20 seconds. Once the soup cycle has finished, blend further to reach the desired consistency.



Lamb and Root Vegetable Soup

Ingredients

350 g lamb neck fillet, trimmed of fat and cubed	1 small potato, peeled and chopped
80 g green beans, trimmed and chopped	¼ swede, peeled and chopped
1 small onion, peeled and finely chopped	1 L lamb stock
1 small carrot, peeled and chopped	1 tbsp vegetable oil
	1 tbsp olive oil
	2 tsp Worcestershire sauce

Method

Pour 1 tbsp olive oil into the transparent jug to prevent the ingredients from sticking. Add all of the ingredients apart from the lamb to the transparent jug. Stir to ensure that all of the ingredients are evenly mixed and then set the timer to 30 minutes. Fry the lamb in vegetable oil; once cooked, drain the excess fat and set aside. 20 minutes into the cooking process, press the blend button for approximately 20 seconds. Once the soup cycle has finished, blend further to reach the desired consistency and then stir the lamb into the soup.

Hearty Vegetable Soup

Ingredients

300 g tin butter beans, drained	1 medium carrot, peeled and chopped
1 celery stick, chopped	1 garlic clove, crushed
1 medium onion, peeled and finely chopped	¼ head savoy cabbage
1 medium potato, peeled and chopped	600 ml vegetable stock
	2 tbsp tomato purée
	1 tbsp olive oil
	Salt and pepper, to taste



Method

Pour 1 tbsp olive oil into the transparent jug to prevent the ingredients from sticking. Add all of the ingredients to the transparent jug. Stir to ensure that all of the ingredients are evenly mixed and then set the timer to 40 minutes.

20 minutes into the cooking process, press the blend button for approximately 20 seconds.

Once the soup cycle has finished, blend further to reach the desired consistency.



Broccoli and Blue Cheese Soup

Ingredients

100 g blue cheese (e.g. Stilton or Roquefort), crumbled	1 large potato, peeled and chopped
1 large head broccoli, chopped	1 large knob of butter
1 large onion, peeled and finely chopped	650 ml vegetable stock
	1 tbsp olive oil
	Salt and pepper, to taste

Method

Pour 1 tbsp olive oil into the transparent jug to prevent the ingredients from sticking. Add all of the ingredients apart from the blue cheese to the transparent jug. Stir to ensure that all of the ingredients are evenly mixed and then set the timer to 35 minutes.

20 minutes into the cooking process, press the blend button for approximately 20 seconds.

Once the soup cycle has finished, blend further to reach the desired consistency and then stir the blue cheese into the soup.

Spiced Lentil Soup

Ingredients

150 g red lentils	1 lime, juiced
2 large carrots, peeled and grated	1 pinch chilli flakes
1 onion, peeled and finely chopped	800 ml vegetable stock
1 small piece ginger, peeled and grated	1 tbsp olive oil
	1 tsp cumin seeds
	Small bunch coriander leaves



Method

Pour 1 tbsp olive oil into the transparent jug to prevent the ingredients from sticking. Add all of the ingredients to the transparent jug. Stir to ensure that all of the ingredients are evenly mixed and then set the timer to 30 minutes.

20 minutes into the cooking process, press the blend button for approximately 20 seconds.

Once the soup cycle has finished, blend further to reach the desired consistency.



Tomato and Chilli Soup

Ingredients

400 g tinned plum tomatoes	1 cayenne pepper
1 carrot, peeled and chopped	800 ml chicken or vegetable stock
1 celery stick, chopped	1 tbsp olive oil
1 medium onion, peeled and finely chopped	1 tsp sugar
1 garlic clove, crushed	Small bunch coriander leaves
	Chilli, salt and pepper, to taste

Method

Pour 1 tbsp olive oil into the transparent jug to prevent the ingredients from sticking. Add all of the ingredients to the transparent jug. Stir to ensure that all of the ingredients are evenly mixed and then set the timer to 30 minutes.

20 minutes into the cooking process, press the blend button for approximately 20 seconds.

Once the soup cycle has finished, blend further to reach the desired consistency.

Leek and Potato Soup

Ingredients

280 g potatoes,	600 ml vegetable stock
peeled and chopped	1 tbsp olive oil
40 g butter	Single cream, to serve
2 leeks, finely chopped	Salt and pepper,
1 onion, finely chopped	to taste



Method

Pour 1 tbsp olive oil into the transparent jug to prevent the ingredients from sticking. Add all of the ingredients to the transparent jug. Stir to ensure that all of the ingredients are evenly mixed and then set the timer to 35 minutes.

20 minutes into the cooking process, press the blend button for approximately 20 seconds.

Once the soup cycle has finished, blend further to reach the desired consistency.



Chunky Vegetable Soup

Ingredients

400 g can of butter beans	1 onion, peeled and roughly chopped
2 celery sticks, roughly chopped	¼ head savoy cabbage, chopped
1 medium potatoes, peeled and chopped	800 ml vegetable stock
2 garlic cloves, crushed	2 tbsp tomato purée
1 large carrot, peeled and chopped	1 tbsp olive oil
	Salt and pepper, to taste

Method

Pour 1 tbsp olive oil into the transparent jug to prevent the ingredients from sticking. Add all of the ingredients except the butter beans to the transparent jug. Stir to ensure that all of the ingredients are evenly mixed and then set the timer to 35 minutes.

20 minutes into the cooking process, add the butter beans and then press the blend button for approximately 20 seconds.

Once the soup cycle has finished, blend further to reach the desired consistency.

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Notes:

This image shows a single sheet of white paper with horizontal 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)

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**.

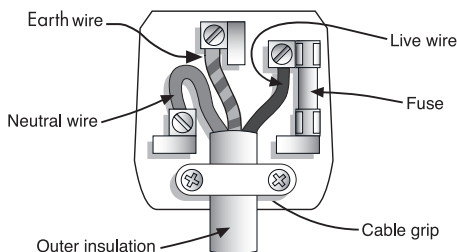
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked \perp .

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 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

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

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

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

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

The crossed out wheellie 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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