

# **SALTER<sup>®</sup>**

Let's **GO Healthy.**



## **DIGITAL SOUP MAKER**

MAKE FRESH, HEALTHY SOUPS AND SMOOTHIES THE EASY WAY



# SALTER®

## Digital Soup Maker

Make fresh, healthy soups and  
smoothies the easy way

*"My Salter Soup Maker does  
all of 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 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 water 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 head unit or 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:** Keep the appliance away from flammable materials. 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

Lid with blender blade

Stainless steel jug

Plastic measuring jug

AC power cord

Instruction manual

## Features

1000 W power

1100 ml capacity

4 settings: smooth, half, chunky and blend

Stainless steel jug

Intelligent control system to prevent overspill

Includes plastic measuring jug

Healthy, getting you started recipes included

Description of Parts



## Introduction

The Digital Soup Maker has four preset functions; three for making soup (chunky, smooth or half) and one for creating healthy smoothies (blend). The built-in mixing blade also allows the Digital Soup Maker to be used as a traditional blender, whilst the safety cut-out and overfill sensors make it a safe, easy way to prepare delicious food and drink.

## Instructions for Use

### Important

1. Ensure that the base of the Digital Soup Maker is clean before each cycle.
2. Remove the plastic measuring jug from the Digital Soup Maker before use.
3. Always fill the stainless steel jug above the 900 ml Min. fill mark, ensuring not to exceed the 1100 ml Max. fill mark. Exceeding the 1100 ml Max. fill mark may activate the overfill sensor. Activating the overfill sensor will cause the Digital Soup Maker to stop working, preventing the ejection of hot liquid during operation.
4. Never connect the Digital Soup Maker to the mains power supply until the required ingredients have been added.
5. Do not operate the Digital Soup Maker when the stainless steel jug is empty.
6. Never allow any liquid into the connection on the underside of the lid. If liquid is accidentally spilled onto the connection, dry thoroughly with a paper towel before fitting.
7. The Digital Soup Maker uses a safety cut-out thermostat which may operate from time to time to prevent it from overheating. The safety cut-out thermostat may operate when the stainless steel jug is used empty, when the liquid content has evaporated before the end of the cycle or when ingredients are sticking to the base of the stainless steel jug. If the safety cut-out thermostat operates, the Digital Soup Maker will not heat up or generate any further heat. Please allow the Digital Soup Maker to cool for approximately 5–10 minutes after each use. Remove the soup and clean the base of the stainless steel jug.

**Note:** The plastic measuring jug should not be used for anything other than its intended use and must not be placed into the Electric Digital Soup Maker. The Digital Soup Maker will not operate unless the lid is positioned correctly on the stainless steel jug.

The Digital Soup Maker is fitted with a boil dry function. If the Digital Soup Maker is switched on when empty, it will switch off approximately 35 seconds later.

**Warning:** The Digital Soup Maker is not suitable for use with packet, carton, canned or other prepared soups. The Digital Soup Maker is designed for the creation of fresh soups and smoothies to be served upon completion of the programmed cycles. Always carry the Digital Soup Maker by the side handle.

Do not place the Digital Soup Maker underneath cupboards whilst in use.  
Do not remove the lid until the blades have stopped rotating.

## **Before First Use**

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

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

**Note:** When using the Digital 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 Digital Soup Maker.

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

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

Do not immerse the lid, power cord or stainless steel jug in water or any other liquid.

## **Using the Digital Soup Maker**

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

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

**STEP 3:** Carefully apply a thin coat of cooking oil to the bottom of the stainless steel jug. This will help 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 stainless steel jug.

**STEP 5:** Add the desired liquid or stock to the stainless steel jug, making sure that the total volume of ingredients is at least 900 ml (Min. fill mark) but no more than 1100 ml (Max. fill mark).

**STEP 6:** After adding all of the ingredients and stock, stir to ensure that the liquid is evenly mixed. Plug in and switch on the Digital Soup Maker at the mains power supply; the Digital Soup Maker will make an audible beep and the function buttons will begin to flash.

**STEP 7:** To use the Digital Soup Maker, follow the instructions in the relevant 'Programme' section.

**STEP 8:** Once cooking is complete, check that the selected programme has finished and then switch off the Digital Soup Maker at the mains power supply.

**STEP 9:** Carefully remove the lid and transfer the soup into a suitable container; the lid must be completely removed prior to transferring the soup.

**STEP 10:** Allow the Digital Soup Maker to cool sufficiently before making a second batch of soup.

**Note:** Ensure that the lid is securely positioned before use.

Do not add any frozen ingredients or uncooked meats or fish to the Digital Soup

Maker. All ingredients must be thawed and at room temperature and all meats or fish much be precooked before use.

The plastic measuring jug is not suitable to store food in a freezer, to carry or store hot contents or for microwave use.

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

**Caution:** The Digital Soup Maker is not designed to reheat soup once it is made. Reheating can damage the heating element.

Exercise caution when removing the lid after use, as hot steam will vent out.

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

## **'Smooth' Soup Programme**

When making smooth soup, the Digital Soup Maker will automatically heat and blend the ingredients.

**STEP 1:** Press the 'Smooth' button; the indicator light will illuminate and the Digital Soup Maker will run for approximately 20–25 minutes.

**STEP 2:** Once the programme has finished, the Digital Soup Maker will beep to indicate that the programme has completed.

## **'Chunky' Soup Programme**

When making chunky soup, the Digital Soup Maker will automatically heat the ingredients.

**STEP 1:** Press the 'Chunky' button; the indicator light will illuminate and the Digital Soup Maker will run for approximately 30 minutes.

**STEP 2:** Once the programme has finished, the Digital Soup Maker will beep to indicate that the programme has completed.

**Note:** Make sure that all of the ingredients are chopped into the required size, as the blade does not rotate during use of the 'Chunky' soup programme.

## **'Half' Soup Programme**

When making half chunky, half smooth soup, the Digital Soup Maker will automatically heat and blend the ingredients.

**STEP 1:** Press the 'Half' button; the indicator light will illuminate and the Digital Soup Maker will run for approximately 20 minutes.

**STEP 2:** Once the programme has finished, the Digital Soup Maker will beep to indicate that the programme has completed.

**Note:** The soup should reach a consistency between the smooth and chunky programmes.

## **'Blend' Programme**

When making smoothies, the heat function will not operate.

**STEP 1:** Press the 'Blend' button; the indicator light will illuminate and the Digital Soup Maker will run for approximately 3 minutes.

**STEP 2:** Once the programme has finished, the Digital Soup Maker will beep to indicate that the programme has completed.

**STEP 3:** If the smoothie has not reached the desired consistency, press the 'Blend' button again.

**Note:** Do not blend dry ingredients.

Do not use the 'Blend' programme for more than 5 full cycles without allowing the Digital Soup Maker to cool sufficiently.

## **Hints and Tips**

1. Make sure that the ingredients are chopped, peeled, sliced or cubed into small, 2–3 cm pieces.
2. Stir the ingredients before adding the lid, to prevent the ingredients from sticking to the base of the stainless steel jug.
3. If the alarm sounds, unplug the Digital Soup Maker and check the overfill sensor on the lid. Clean the sensor and reduce the amount of ingredients before trying again.
4. Remove the contents of the stainless steel jug as soon as the programme is complete, as the Digital Soup Maker remains hot after use and may cause the soup to burn.
5. The Digital Soup Maker does not reheat soup. Once the programme has finished, the soup needs to be served or stored appropriately for future reheating on the hob/in a microwave.
6. Clean the Digital Soup Maker thoroughly after each use, according to the instructions in the 'Care and Maintenance' section.

## **Care and Maintenance**

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

Wipe the Digital Soup Maker and the overfill sensor with a soft, damp cloth then allow it to dry thoroughly.

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

To clean the inside of the stainless steel jug and the inside of the 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.

**Caution:** The blades under the lid are not removable and are very sharp; extreme caution should be taken when cleaning the inside of the lid.



**Storage**

Before storing, ensure that the Digital Soup Maker is cool, clean and dry.  
Never store the Digital Soup Maker whilst it is wet.  
Never wrap the cord tightly around the Digital Soup Maker; wrap it loosely to avoid causing damage.  
Store in a cool, dry place.

**Troubleshooting**

Problem	Solution
The Digital Soup Maker has no power.	Plug in and switch on the Digital Soup Maker at the mains power supply.  Try a different socket.
The Digital Soup Maker is not working or has stopped working during use.	Ensure that the lid is locked into place.  Fill the stainless steel jug above the 900 ml Min. fill mark without exceeding the 1100 ml Max. fill mark.
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.
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: EK2411  
Input: 220–240 V ~ 50/60 Hz  
Output: 1000 W

## Recipes

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

### Butternut Squash Soup

#### Ingredients

2 garlic cloves, crushed	1 small potato, peeled and chopped
1 small butternut squash, peeled and chopped	400 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 stainless steel jug to prevent the ingredients from sticking. Add all of the ingredients to the stainless steel jug. Stir to ensure that all of the ingredients are evenly mixed and then press the required button to start the programme.

Once the programme has finished, the Digital Soup Maker will beep.



### Hearty Vegetable Soup

#### Ingredients

200 g tin butter beans, drained	1 small carrot, peeled and chopped
1 celery stick, chopped	1 garlic clove, crushed
1 small onion, peeled and finely chopped	¼ head savoy cabbage
1 small potato, peeled and chopped	400 ml vegetable stock
	2 tbsp tomato purée
	1 tbsp olive oil
	Salt and pepper, to taste

#### Method

Pour 1 tbsp olive oil into the stainless steel jug to prevent the ingredients from sticking. Add all of the ingredients to the stainless steel jug. Stir to ensure that all of the ingredients are evenly mixed and then press the required button to start the programme.

Once the programme has finished, the Digital Soup Maker will beep.

## Mushroom Soup

### Ingredients

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



### Method

Pour 1 tbsp olive oil into the stainless steel jug to prevent the ingredients from sticking. Add all of the ingredients to the stainless steel jug. Stir to ensure that all of the ingredients are evenly mixed and then press the required button to start the programme.

Once the programme has finished, the Digital Soup Maker will beep.



## Carrot and Coriander Soup

### Ingredients

300 g carrots, peeled	500 ml vegetable stock
and chopped	2 tbsp fresh
1 onion, peeled and	coriander, chopped
finely chopped	1 tbsp olive oil
1 garlic clove, crushed	1 tsp ground coriander
1 lemon,	Single cream, to serve
juiced (optional)	Salt and pepper,
1 knob of butter	to taste

### Method

Pour 1 tbsp olive oil into the stainless steel jug to prevent the ingredients from sticking. Add all of the ingredients to the stainless steel jug. Stir to ensure that all of the ingredients are evenly mixed and then press the required button to start the programme.

Once the programme has finished, the Digital Soup Maker will beep.

## Autumnal Vegetable Soup

### Ingredients

300 g plum tomatoes	300 ml vegetable stock
200 g chickpeas, drained	2 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 stainless steel jug to prevent the ingredients from sticking. Add all of the ingredients to the stainless steel jug. Stir to ensure that all of the ingredients are evenly mixed and then press the required button to start the programme.

Once the programme has finished, the Digital Soup Maker will beep.



## Leek and Potato Soup

### Ingredients

220 g potatoes, peeled	500 ml vegetable stock
and chopped	1 tbsp olive oil
30 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 stainless steel jug to prevent the ingredients from sticking. Add all of the ingredients to the stainless steel jug. Stir to ensure that all of the ingredients are evenly mixed and then press the required button to start the programme.

Once the programme has finished, the Digital Soup Maker will beep.

## Indian Spiced Tomato Soup

### Ingredients

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



### Method

Pour 1 tbsp olive oil into the stainless steel jug to prevent the ingredients from sticking. Add all of the ingredients to the stainless steel jug. Stir to ensure that all of the ingredients are evenly mixed and then press the required button to start the programme.

Once the programme has finished, the Digital Soup Maker will beep.



## Mexican Soup

### Ingredients

300 g plum tomatoes	and finely chopped
250 g tin mixed beans in tomato sauce	1 lime, juiced
2 garlic cloves, crushed	300 ml chicken stock
1 onion, peeled and finely chopped	1 tbsp olive oil
1 large chilli, deseeded	½ tsp ground cumin
	Salt and pepper, to taste

### Method

Pour 1 tbsp olive oil into the stainless steel jug to prevent the ingredients from sticking. Add all of the ingredients to the stainless steel jug. Stir to ensure that all of the ingredients are evenly mixed and then press the required button to start the programme.

Once the programme has finished, the Digital Soup Maker will beep.

## Tomato and Mixed Bean Soup

### Ingredients

300 g plum tomatoes	1 tbsp tomato purée
200 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
300 ml vegetable stock	



### Method

Pour 1 tbsp olive oil into the stainless steel jug to prevent the ingredients from sticking. Add all of the ingredients to the stainless steel jug. Stir to ensure that all of the ingredients are evenly mixed and then press the required button to start the programme.

Once the programme has finished, the Digital Soup Maker will beep.



## Cauliflower Cheese Soup

### Ingredients

80 g mature cheddar cheese, diced, to serve	1 small potato, peeled and chopped
1 small cauliflower, leaves trimmed and cut into florets	500 ml vegetable stock
1 small onion, peeled and finely chopped	80 ml double cream, to serve
	1 tbsp olive oil
	Salt and pepper, to taste

### Method

Pour 1 tbsp olive oil into the stainless steel jug to prevent the ingredients from sticking. Add all of the ingredients apart from the cheddar cheese to the stainless steel jug. Stir to ensure that all of the ingredients are evenly mixed and then press the required button to start the programme.

Once the programme has finished, the Digital Soup Maker will beep.



## Spiced Lentil Soup

### Ingredients

100 g red lentils	1 lime, juiced
2 medium carrots, peeled and grated	1 pinch chilli flakes
1 onion, peeled and finely chopped	600 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 stainless steel jug to prevent the ingredients from sticking. Add all of the ingredients to the stainless steel jug. Stir to ensure that all of the ingredients are evenly mixed and then press the required button to start the programme.

Once the programme has finished, the Digital Soup Maker will beep.



## Tomato and Chilli Soup

### Ingredients

300 g tinned plum tomatoes	600 ml chicken or vegetable stock
1 carrot, peeled and chopped	1 tbsp olive oil
1 celery stick, chopped	1 tsp sugar
1 onion, peeled and finely chopped	Small bunch coriander leaves
1 garlic clove, crushed	Chilli, salt and pepper, to taste
1 cayenne pepper	

### Method

Pour 1 tbsp olive oil into the stainless steel jug to prevent the ingredients from sticking. Add all of the ingredients to the stainless steel jug. Stir to ensure that all of the ingredients are evenly mixed and then press the required button to start the programme.

Once the programme has finished, the Digital Soup Maker will beep.



## Chunky Vegetable Soup

### Ingredients

300 g can of butter beans	1 onion, peeled and roughly chopped
2 celery sticks, roughly chopped	¼ head savoy cabbage, chopped
2 garlic cloves, crushed	600 ml vegetable stock
1 small potato, peeled and chopped	2 tbsp tomato purée
1 small carrot, peeled and chopped	1 tbsp olive oil
	Salt and pepper, to taste

### Method

Pour 1 tbsp olive oil into the stainless steel jug to prevent the ingredients from sticking. Add all of the ingredients to the stainless steel jug. Stir to ensure that all of the ingredients are evenly mixed and then press the required button to start the programme.

Once the programme has finished, the Digital Soup Maker will beep.



## Strawberry and Banana Smoothie

### Ingredients

300 g fresh strawberries  
1 bananas, peeled and sliced  
100 g baby spinach  
Fill to 900 ml mark with orange juice

### Method

Add all of the ingredients to the stainless steel jug. Stir to ensure that all of the ingredients are evenly mixed and then press the 'Blend' button to start the programme.

Once the programme has finished, the Digital Soup Maker will beep.

[illegible]

## 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**.

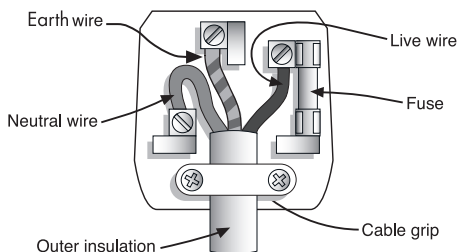
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked  $\perp$ .

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](mailto: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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