

**SALTER®**  
SINCE 1760



## Sauté and Stew Slow Cooker

Sauté, roast, slow cook and serve

\* Due to continual product development, the item may differ slightly from that shown.

**SALTER®**

**Sauté and Stew  
Slow Cooker**

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*"Creating homemade meals  
is simple with my  
Salter slow cooker"*

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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 under 8 years should not use this appliance.

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 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 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.

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 to avoid damaging the non-stick surface.

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

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

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

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

This appliance should not be operated by means of an external timer or separate remote control system.

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

The door 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.

## Care and Maintenance

Ensure that the slow cooker is unplugged from the mains power supply and has cooled fully.

Wipe the non-stick cooking plate with a soft, damp cloth and allow it to dry thoroughly.

Do not immerse the non-stick cooking plate in water or any other liquid.

Clean the removable cooking pot and tempered glass lid in warm, soapy water, rinse and dry thoroughly.

Do not use harsh or abrasive cleaning detergents or scourers to clean the slow cooker, as this could cause damage.

The slow cooker should be cleaned after every use.



## 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

Removable cooking pot

Tempered glass lid

Light duty, non-stick heating plate

AC Power Adaptor

Instruction manual

## Features

4.5 litre capacity

Removable cooking pot for tabletop, hob, oven and storage

Base can be used as a lightweight, non-stick heating plate

Adjustable temperature control

Tempered glass lid

## Description of Parts



## Introduction

The Sauté and Stew Slow Cooker is the perfect way to create delicious meals without spending all day in the kitchen, providing a more efficient way to cook for the whole family. The removable cooking pot can be used to sauté crispy potatoes, roast delicious vegetables, cook meaty stews and is suitable for both hob and oven use. The non-stick heating plate can also be used as a griddle pan, ideal for steaks. Serve meals straight to the table and enjoy!

## Instructions for Use

### Before First Use

Before using the slow cooker for the first time, ensure that it is switched off and unplugged from the mains power supply.

**STEP 1:** Wipe the non-stick heating plate with a soft, damp cloth and dry thoroughly.

**STEP 2:** Clean the removable cooking pot and tempered glass lid in warm, soapy water, rinse and dry thoroughly.

Do not immerse the non-stick heating plate in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the slow cooker or its accessories, as this could cause damage.

**Note:** When using the slow cooker for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Always make sure that there is sufficient ventilation around the slow cooker during use.

### Assembling the Sauté and Stew Slow Cooker

Ensure that the slow cooker is unplugged from the mains power supply before assembling.

**STEP 1:** Position the non-stick heating plate onto a flat, stable, heat-resistant surface, at a height that is comfortable for the user.

**STEP 2:** Fit the removable cooking pot onto the non-stick heating plate and then gently place the tempered glass lid on top.

**STEP 3:** Once the slow cooker is fully assembled, insert the AC input jack on the power adaptor into the AC input port on the slow cooker.

### Using as a Slow Cooker

**STEP 1:** Ensure that the slow cooker is switched off and unplugged from the mains power supply.

**STEP 2:** Position the non-stick heating plate onto a flat, stable, heat-resistant surface at a height that is comfortable for the user.

- STEP 3:** Use a paper towel to coat the inside of the removable cooking pot with a small amount of vegetable oil to prevent the ingredients from sticking.
- STEP 4:** Place the ingredients to be cooked inside the removable cooking pot and add the desired liquid or stock, taking care not to overfill it.
- STEP 5:** After adding all of the ingredients and stock, stir so that the liquid is evenly mixed and no ingredients are stuck to the bottom. Place the tempered glass lid on top of the removable cooking pot and then plug in and switch on the slow cooker at the mains power supply.
- STEP 6:** Turn the temperature control dial to the required heat setting; the dial can be set between heat settings for ultimate temperature control. See the table below outlining the recommended use for each heat setting:

Heat Setting	Approx. Cooking Time	Recommended Use
1		Warming rolls, muffins and croissants
2		Keeping precooked foods warm
3	7–10 hours	Cooking on a low temperature
4	4–6 hours	Cooking on a medium temperature
5	2–3 hours	Cooking on a high temperature

- STEP 7:** When cooking is complete, switch off and unplug the slow cooker from the mains power supply.

**Note:** Meats will become most tender when cooking for longer on a lower heat setting.

To avoid scratching the non-stick surface, only use heat-resistant plastic, rubber, wooden or other non-metal cooking tools to remove food from the removable cooking pot.

Removing the tempered glass lid during the cooking process will cause the temperature to drop and the cooking time to increase. If the tempered glass lid is removed to stir or add more ingredients, replace it as soon as possible.

Do not operate the slow cooker if the removable cooking pot is empty whilst fitted onto the non-stick heating plate.

**Caution:** Never use heat settings 1–2 to cook raw food, as the slow cooker will not heat up to a high enough temperature.

Exercise extreme caution when removing the tempered glass lid after use, as hot steam will escape. Lift the tempered glass lid slowly, directing steam away from the body.

Do not use the tempered glass lid if it is chipped or has deep scratches, as weakened glass can shatter during use. Discard immediately.

Do not expose the tempered glass lid to extreme heat, as sudden temperature change may cause the tempered glass lid to crack or shatter.

Do not rest the tempered glass lid on a cold or wet surface whilst hot; let it cool before immersing it in water to clean.

## Using to Grill Foods

The non-stick heating plate can be used without the removable cooking pot to grill foods.

**STEP 1:** Ensure that the slow cooker is switched off and unplugged from the mains power supply.

**STEP 2:** Position the non-stick heating plate onto a flat, stable, heat-resistant surface at a height that is comfortable for the user.

**STEP 3:** Use a paper towel to coat the non-stick heating plate with a small amount of vegetable oil to prevent the ingredients from sticking. Only coat the non-stick heating plate with oil when using without the removable cooking pot.

**STEP 4:** Preheat the non-stick heating plate by turning the temperature control dial to the required heat setting; the dial can be set between heat settings for ultimate temperature control.

**STEP 5:** Place the ingredients onto the non-stick heating plate and cook the food thoroughly, making sure that the ingredients are piping hot and cooked thoroughly before serving.

**STEP 6:** Once cooking is complete, remove the food using a heat-resistant cooking utensil.

**STEP 7:** Switch off and unplug the slow cooker from the mains power supply.

## Using on the Hob and in the Oven

The removable cooking pot can be used both on the hob and in the oven. To use the removable cooking pot as a conventional casserole pot, place it into an oven preheated to no higher than 350 °C and cover with foil, if desired. Always use heat-resistant gloves when moving the removable cooking pot in and out of the oven. To sauté, brown or cook the ingredients before slow cooking them:

**STEP 1:** Place the ingredients to be cooked inside the removable cooking pot and add the desired liquid or stock, taking care not to overfill it.

**STEP 2:** After adding all of the ingredients and stock, stir so that the liquid is evenly mixed and no ingredients are stuck to the bottom. Place the tempered glass lid on

top of the removable cooking pot and then position it onto a medium heat hob.

**STEP 3:** Once the ingredients have reached the desired browning, turn off the heat on the hob and use heat-resistant gloves to transfer the removable cooking pot from the hob to the non-stick heating plate.

**STEP 4:** To slow cook the ingredients, follow the instructions in the section entitled 'Using the Sauté and Stew Slow Cooker as a Slow Cooker'.

**Caution:** Do not place the removable cooking pot into the oven with the tempered glass lid on.  
Never use any part of the slow cooker in a microwave oven, over a campfire or under an oven grill.

### Hints and Tips

1. Add fish to the removable cooking pot an hour before serving and cook using heat setting 5, as fresh or thawed fish falls apart if cooked for long periods of time.
2. Add partially frozen vegetables and fresh mushrooms to the removable cooking pot an hour before serving.
3. Stronger vegetables such as spinach, aubergine, okra and collard greens should be cooked before adding to the slow cooker.
4. Reduce the amount of onion normally used, as its flavour becomes stronger the longer that it is cooked.
5. Slow cook raw meat for at least 4–6 hours; the lowest heat setting that should be used is heat setting 3.

### Storage

Check that the slow cooker is cool, clean and dry before storing in a cool, dry place. Never store the slow cooker whilst it is wet.

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

### Specifications

Product code: EK2421

Input: 220–240 V ~ 50/60 Hz

Output: 210 W



**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.



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## Sauté and Stew Slow Cooker

Sauté, roast, slow cook and serve



## Recipes

All food must be piping hot and cooked thoroughly before serving. To keep warm until serving, reduce the temperature to heat setting 2.

### Hearty Chicken Noodle Soup

#### Ingredients

1 kg chicken pieces, skinned or deboned if desired	4 stalks celery, cut into 1 cm pieces	1 tbsp parsley, chopped
440 g tin chopped tomatoes	1 medium onion, chopped	1 tsp salt
150 g egg noodles, dried	1 chicken stock cube	½ tsp rosemary, dried
4 carrots, cut into 1 cm pieces	450 ml cold water	¼ tsp black pepper

#### Method

Place all of the ingredients apart from the egg noodles into the removable cooking pot and then cover with the tempered glass lid.

Cook using heat setting 3 for 6–8 hours. Alternatively, cook using heat setting 5 for 3–4 hours.

When the cooking time has elapsed, remove the chicken pieces from the removable cooking pot and put to one side to cool slightly.

Add the egg noodles to the removable cooking pot, cover with the tempered glass lid and cook using heat setting 5 for approx. 30 minutes.

Debone the chicken pieces, cut them into bite-size pieces and return to the removable cooking pot for approx. 2 minutes.

### Fish Chowder

#### Ingredients

1 kg fresh or frozen fish fillets (or fish pie mix)	2 carrots, diced	1 tbsp dry sherry (optional)
440 g tin chopped tomatoes	1 medium onion, chopped	2 tsp salt
4 rashers streaky bacon	1 celery stalk, diced	¼ tsp black pepper
4 medium potatoes, cut into 1–2 cm cubes	1000 ml hot water	
	2 tbsp lemon juice	
	1 tbsp Worcestershire sauce	

#### Method

Debone the fish fillets, cut them into chunks and place them into a small bowl. Sprinkle with lemon juice, cover and refrigerate until required.

Place the streaky bacon into the removable cooking pot and cook on a medium heat hob. Cook the bacon until crispy and then take it out of the removable cooking pot, leaving the bacon fat in the removable cooking pot.

Add the onion and celery to the removable cooking pot. Cook until brown and then use heat-resistant gloves to transfer the removable cooking pot onto the non-stick heating plate.

Add the potatoes, water, tomatoes, carrots, salt and pepper to the removable cooking pot and stir.

Cover the removable cooking pot with the tempered glass lid and cook using heat setting 3 for 4–5 hours. Alternatively, cook using heat setting 5 for 2–3 hours or until the vegetables are tender.

Remove the fish fillets from the fridge and drain the lemon juice.

Add the fish fillets, Worcestershire sauce and sherry, if desired, to the removable cooking pot.

Simmer for 1 hour or until the fish fillets flake easily with a fork.

Garnish with the crispy bacon.





## Moroccan Chicken Tagine

### Ingredients

1 kg chicken pieces,  
skins removed  
440 g tin chopped tomatoes  
400 g tin chickpeas,  
drained and rinsed  
150 g dried apricots, chopped  
100 g almonds, sliced  
4 garlic cloves, crushed

2 medium onions,  
peeled and chopped  
500 ml chicken stock  
2 tsp ground cumin  
1 tsp ground cinnamon  
1 tsp ground ginger  
½ tsp ground coriander  
½ tsp hot paprika

Handful chopped fresh coriander

### To Thicken the Sauce

1 tbsp cornflour  
1 tbsp cold water

### Method

In a small bowl, whisk together the chicken stock, tomatoes, onions, apricots, garlic, ground cumin, ground cinnamon, ground ginger, ground coriander and paprika.

Place the chicken pieces into the removable cooking pot and pour the mixture over the top, stirring to blend. Cover the removable cooking pot with the tempered glass lid and cook using heat setting 3 for 4–5 hours or until the chicken is cooked through.

Transfer the chunky contents of the removable cooking pot to a bowl, leaving the liquid contents in the removable cooking pot. Cover the bowl with foil to keep warm.

Combine the cornflour and water in a small bowl and mix until smooth. Gradually add this mixture to the removable cooking pot along with the chickpeas.

Cover the removable cooking pot with the tempered glass lid and cook using heat setting 5 until the sauce has thickened.

Place the chicken mixture back into the removable cooking pot and stir.

Sprinkle over the fresh coriander and almonds to serve.

## Herb Pork Roast

### Ingredients

2 kg pork joint  
4 large garlic cloves, quartered  
1 tsp lemon peel, grated  
1 tsp salt

1 tsp thyme  
½ tsp sage  
½ tsp ground cloves

### To Thicken the Gravy (Optional)

2 tbsp cold water  
2 tbsp cornflour

### Method

In a small bowl, combine the salt, thyme, sage, ground cloves and lemon peel. Rub the mixture into the pork joint.

Cut 16 small pockets into the pork joint and insert the garlic cloves into the pockets.

Place the pork joint into the removable cooking pot and then cover with the tempered glass lid.

Cook using heat setting 3 for 7–9 hours. Alternatively, cook using heating setting 5 for 4–5 hours.

When cooking is complete, take the pork joint out of the removable cooking pot and leave to rest for 10–15 minutes.

Remove the garlic cloves, carve and serve.

If desired, the remaining juices can be thickened to create a gravy.

Combine the cornflour and water in a small bowl and mix until smooth. Gradually add this mixture to the removable cooking pot.

Cover the removable cooking pot with the tempered glass lid and cook using heat setting 5 until the sauce has thickened.

Pour over the pork joint to serve.



## Asian Pepper Steak

### Ingredients

750 g topside beef steak,  
cut into thin strips  
2 large green peppers,  
cut into thin strips  
4 tomatoes, cut into 8 pieces  
(or 440 g tin chopped tomatoes)  
1 garlic clove, crushed

1 medium onion,  
peeled and chopped  
Handful beansprouts, drained  
5 g ginger, chopped  
100 ml light soy sauce  
1 tsp sugar  
½ tsp salt

½ tsp black pepper

### For the Sauce

1 tbsp cold water  
1 tbsp cornflour

### Method

Place the beef steak strips into the removable cooking pot and cook on a medium heat hob. Brown the steak and then use heat-resistant gloves to transfer the removable cooking pot onto the non-stick heating plate. In a small bowl, combine the garlic, onion, salt, pepper, ginger, sugar and soy sauce. Pour the mixture over the steak.

Cover the removable cooking pot with the tempered glass lid and cook using heat setting 3 for 6–8 hours. Alternatively, cook using heat setting 5 for 4–5 hours.

When the cooking time has elapsed, add the green peppers, tomatoes (or tin of chopped tomatoes) and beansprouts, stirring to blend. Cook for an additional hour using heat setting 3.

Combine the cornflour and water in a small bowl and mix until smooth. Gradually add this mixture to the removable cooking pot.

Cover the removable cooking pot with the tempered glass lid and cook using heat setting 5 until the sauce has thickened.

## German Beef Stew

### Ingredients

750 g beef braising/stewing steak,  
cut into 5 cm cubes  
440 g tin whole tomatoes  
50 g raisins

5 carrots, sliced  
50 ml sherry cooking wine  
50 ml dark molasses or treacle  
2 tbsp plain flour

½ tsp celery salt  
½ tsp ground ginger  
¼ tsp garlic powder  
¼ tsp black pepper

### Method

In a small bowl, combine the flour, celery salt, garlic powder, ground ginger and pepper.

In a separate bowl, mix together the tomatoes, carrots, wine and molasses/treacle.

Place the steak into the removable cooking pot and pour both mixtures over the top, stirring to blend.

Cover the removable cooking pot with the tempered glass lid and simmer using heat setting 3 for 6–8 hours.

Add the raisins 30 minutes before serving.

Serve over hot cooked noodles or potatoes.

## Chilli Con Carne

### Ingredients

750 g lean minced beef  
440 g tin chopped tomatoes  
400 g tin cooked  
red kidney beans

1 medium onion,  
peeled and chopped  
1 green pepper, diced  
1 garlic clove, crushed  
1½ tbsp chilli powder

1 tsp salt  
1 tsp ground cumin  
½ tsp black pepper

### Method

Place the minced beef, onion and green pepper into the removable cooking pot and cook on a medium heat hob. Brown the beef and then use heat-resistant gloves to transfer the removable cooking pot onto the non-stick heating plate.

Add the remaining ingredients to the removable cooking pot and stir. Cook using heat setting 3 for 7–8 hours.



## Corn on the Cob with Garlic & Herb Butter

### Ingredients

4–5 corn on the cobs	100 g unsalted butter	½ tsp salt
3–4 garlic cloves, crushed	2 tbsp parsley, chopped	½ tsp black pepper

### Method

In a small bowl, combine the butter, garlic and parsley.

Place each corn on the cob onto a piece of foil and generously coat with the butter mixture.

Season to taste with salt and pepper and then wrap in the foil.

Place all of the cobs into the removable cooking pot and add cold water until the cobs are ¼ covered with water.

Cover the removable cooking pot with the tempered glass lid and cook using heat setting 3 for 4–5 hours.

Alternatively, cook using heat setting 5 for 2½ hours or until the corn is tender.

## Wild Rice with Fruit & Nuts

### Ingredients

350 g wild rice, rinsed	Handful almond slices, toasted	1 tbsp salt
2 spring onions, sliced	1000 ml chicken stock	½ tbsp black pepper
Handful dried cranberries	200 ml orange juice	1 tsp ground cumin
Handful dried raisins	3 tbsp parsley, chopped	
Handful dried apricots, chopped	2 tbsp butter, melted	

### Method

In a small bowl, whisk together the chicken stock, orange juice, butter and ground cumin.

Place the wild rice, cranberries, raisins, apricots and almonds into the removable cooking pot and pour the mixture over the top, stirring to blend.

Cover the removable cooking pot with the tempered glass lid and cook using heat setting 3 for approx.

7 hours. Alternatively, cook using heat setting 5 for approx. 3 hours. Stir occasionally, replacing the tempered glass lid each time. Add more stock or water, if necessary.

When the rice is soft, add the spring onions and parsley. Season to taste as required.

## Herby Autumn Vegetables

### Ingredients

3 parsnips, peeled and cubed	1 medium fennel head, diced	1 tbsp salt
2 medium potatoes, cut into 1–2 cm cubes	Handful chopped fresh parsley	½ tsp black pepper
2 medium sweet potatoes, cut into 1–2 cm cubes	250 ml chicken stock	
	4 tbsp butter, cut into small pieces	
	1 tbsp Dijon mustard	

### Method

In a small bowl, whisk together the chicken stock, mustard, salt and pepper.

Place the parsnips, potatoes, fennel, parsley and butter into the removable cooking pot and pour the mixture over the top, stirring to blend.

Cover the removable cooking pot with the tempered glass lid and cook using heat setting 3 for 4–5 hours.

Alternatively, cook using heat setting 5 for approx. 3 hours or until the vegetables are tender.

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

## 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**.

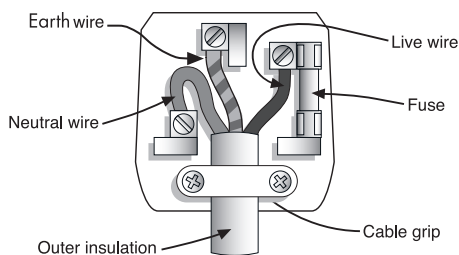
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked  $\perp$ .

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.

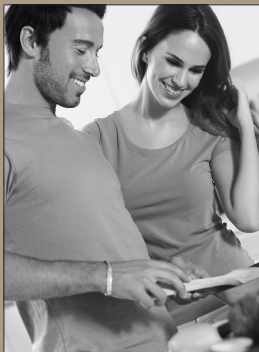
Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

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

The crossed out 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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