

SALTER[®]

SINCE 1760



Omelette Maker

COOK FLUFFY OMELETTES IN MINUTES

SALTER®

Omelette Maker

Cook fluffy omelettes in minutes

*"I love creating tasty,
fluffy omelettes with my
Salter Omelette Maker"*

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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.

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 heat-resistant 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, other than that supplied with this appliance.

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.

Take care not to pour water on the heating element.

Warning: Keep the appliance away from flammable materials.

Care and Maintenance

STEP 1: Before attempting any cleaning or maintenance, unplug the Omelette Maker from the mains power supply and allow to cool fully.

STEP 2: Wipe the Omelette Maker housing with a soft, damp cloth and dry thoroughly.

STEP 3: Remove baked on food by applying a small amount of warm water mixed with a mild detergent to the non-stick cooking plates, then wipe them clean with a paper towel or non-abrasive scourer.

Do not immerse the Omelette Maker in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the Omelette Maker or its accessories, as this could damage the surface.

Note: The Omelette Maker should be cleaned after every use.

Getting Started

Remove the appliance from the box.

Remove any packaging from the appliance.

Place the packaging in the box and either store or dispose of carefully.

In the Box

Omelette Maker

Instruction manual

Features

700 W power

2 cooking compartments

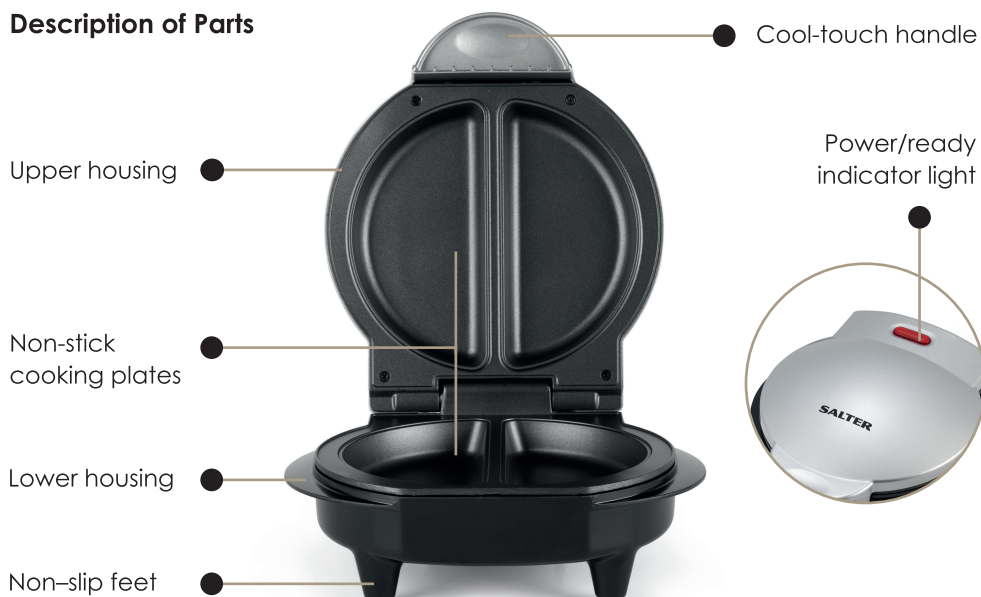
Non-stick coated cooking plates

Cool-touch handle

Power/ready indicator light

Cord storage

Description of Parts



Instructions for Use

Before First Use

Check that the Omelette Maker is switched off and unplugged from the mains power supply.

Wipe the Omelette Maker housing with a soft, damp cloth and dry thoroughly. Do not immerse the Omelette Maker in water or any other liquid.

Note: When using the Omelette Maker for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the Omelette Maker.

Using the Omelette Maker

STEP 1: Prepare the omelette mixture that is to be cooked.

STEP 2: Plug in and switch on the Omelette Maker at the mains power supply. The indicator light will illuminate, signalling that the Omelette Maker has been switched on.

STEP 3: Preheat the Omelette Maker; this will take approx. 2–3 minutes. The indicator light will switch off once the required temperature has been reached.

STEP 4: Carefully open the lid using heat-resistant oven gloves.

STEP 5: Pour the prepared omelette mixture evenly between the two non-stick cooking plates and then close the lid.

STEP 6: Cook the omelette mixture for around 6–8 minutes or until puffy and golden brown. The cooking time will vary dependent upon the type and quantity of ingredients used.

STEP 7: Once cooking is complete, use heat-resistant oven gloves to carefully open the lid and then remove the cooked omelette using a heat-resistant plastic or wooden spatula.

STEP 8: When cooking multiple omelettes, close the lid after removing each omelette to maintain the heat. Wait for the indicator light to switch off before adding further ingredients.

STEP 9: Switch off and unplug the Omelette Maker from the mains power supply to turn it off. Leave the lid open and allow to cool.

Note: Always preheat the cooking plates before use. During use the indicator light will cycle on and off to signal that the Omelette Maker is maintaining temperature.

To prolong the life of the non-stick coating, carefully apply a thin coat of cooking oil to the cooking plates.

Some ingredients, such as tomatoes and onions, can be partially cooked on the non-stick cooking plates before adding the omelette mix if required. See recipe section for filling ideas.

Caution: The non-stick cooking plates get very hot during use; always use heat-resistant gloves to avoid injury.

Warning: Exercise caution during cooking; the Omelette Maker will emit steam. Never use the Omelette Maker with the lid open.

Storage

Check that the Omelette Maker is cool, clean and dry before storing in a cool, dry place.

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

Specifications

Product code: EK2699

Input: 220–240 V~ 50/60 Hz

Output: 700 W



Omelette Recipes

Whilst the non-stick coating requires no oil, a small amount can be lightly sprayed onto the cooking plates to create extra tasty omelettes. It is recommended to use oil when using the Omelette Maker to soften vegetables such as mushrooms and onions.

Plain Omelette

Ingredients

2–3 eggs
10 g cold butter, diced

Splash semi-skimmed milk
Salt and pepper, to taste

Method

Preheat the Omelette Maker.

In a mixing jug or bowl, beat the eggs and milk until smooth. Stir in the butter and season with salt and pepper.

Once the indicator light has switched off, pour the omelette mixture evenly between the two non-stick cooking plates.

Close the lid and cook for approx. 6–8 minutes until fluffy.

Chorizo, Spinach and Goats Cheese Omelette

Ingredients

2 eggs
2 cherry tomatoes, chopped
50 g chorizo, diced
25 g goats cheese

Handful spinach, chopped
¼ tbsp butter
Salt and pepper, to taste

Method

Preheat the Omelette Maker.

In a mixing jug or bowl, beat the two eggs until smooth. Stir in the butter, chorizo, tomatoes and spinach. Season with salt and pepper.

When combined, add the goats cheese.

Once the indicator light has switched off, pour the omelette mixture evenly between the two non-stick cooking plates.

Close the lid and cook for approx. 6–8 minutes until fluffy.

Mediterranean Omelette

Ingredients

2 eggs	1 green pepper, deseeded and chopped	1 tsp rosemary
25 g mozzarella cheese, shredded	½ garlic clove, crushed	1 tsp basil
4 cherry tomatoes, chopped	½ onion, chopped	1 tsp oregano
	1 tbsp thyme	Salt and pepper, to taste

Method

Preheat the Omelette Maker.

In a mixing jug or bowl, beat the two eggs and season with salt and pepper. Add the tomatoes, onion, pepper, garlic and herbs.

Once the indicator light has switched off, pour the omelette mixture evenly between the two non-stick cooking plates.

Close the lid and cook for approx. 4–5 minutes before adding the mozzarella.

Continue to cook until the omelette is golden brown and fluffy.

Tomato, Onion and Cheese Omelette

2 eggs	Splash semi-skimmed milk	Salt and pepper, to taste
4 cherry tomatoes, chopped	Grated cheddar, to taste	Spray oil
¼ red onion, diced		

Method

Preheat the Omelette Maker.

Once the indicator light has switched off, lightly spray the non-stick cooking plates with oil.

Add the chopped tomatoes and onions and cook until softened.

In a mixing jug or bowl, beat the two eggs and add a splash of milk. Season with salt and pepper.

Remove the tomatoes and onions from the non-stick cooking plates and add to the omelette mixture. Stir in the grated cheese.

Pour the omelette mixture evenly between the two non-stick cooking plates.

Close the lid and cook for approx. 6–8 minutes until fluffy.

Tomato and Pesto Omelette

Ingredients

2 eggs	1 tbsp red or green pesto
4 cherry tomatoes, halved	Salt and pepper, to taste

Method

Preheat the Omelette Maker.

In a mixing jug or bowl, beat the two eggs and season with salt and pepper. Stir in all of the ingredients and combine thoroughly.

Once the indicator light has switched off, pour the omelette mixture evenly between the two non-stick cooking plates.

Close the lid and cook for approx. 6–8 minutes until fluffy.



Courgette, Onion and Feta Cheese Omelette

Ingredients

2 eggs	1 tbsp crumbled feta cheese
½ onion, chopped	Salt and pepper, to taste
½ courgette, grated	Spray oil
2 tbsp flat-leaf parsley, chopped	

Method

Preheat the Omelette Maker.

Once the indicator light has switched off, lightly spray the non-stick cooking plates with oil. Cook the grated courgette with the onion until softened.

In a mixing jug or bowl, beat the two eggs and season with salt and pepper. Stir in the feta cheese and parsley and mix thoroughly.

Pour the omelette mixture over the top of the courgette and onion, splitting it evenly between the two non-stick cooking plates.

Close the lid and cook for 6–8 minutes until fluffy.

Loaded Mexican Omelette

Ingredients

2 eggs	½ avocado, diced
100 g black beans	½ tomato, diced
50 g cheddar cheese, grated	Salt and pepper, to taste
1 jalapeño pepper, chopped	Sour cream, to serve
½ small onion, chopped	Spray oil

Method

Preheat the Omelette Maker.

In a mixing jug or bowl, beat the two eggs and season with salt and pepper. Stir in the cheese, leaving a small amount to garnish.

Once the indicator light has switched off, pour the omelette mixture evenly between the two non-stick cooking plates.

Close the lid and cook for approx. 6–8 minutes until fluffy.

Whilst the omelette is cooking, lightly fry the jalapeño peppers and onions in oil for approx. 5 minutes until soft. Add the black beans and tomatoes and heat through. Stir in the avocado.

Serve the omelette and pour the black beans and tomato mixture over the top.

Add sour cream and a sprinkle of cheese.

Chilli, Cheese and Garlic Mushroom Omelette

Ingredients

2 eggs	½ garlic clove, crushed
50 g cheddar cheese, grated	Handful rocket, chopped
3–4 mushrooms, chopped	Salt and pepper, to taste
1 spring onion, chopped	Spray oil
½ red chilli, finely chopped	

Method

Preheat the Omelette Maker.

Once the indicator light has switched off, lightly spray the non-stick cooking plates with oil.

Add the chopped mushrooms and spring onion and cook for approx. 3–4 minutes, adding the garlic and chilli once the mushrooms and onions have softened.

Remove and set aside, closing the Omelette Maker lid to retain the heat.

In a mixing jug or bowl, beat the two eggs and season with salt and pepper. Stir in the cheese, rocket, cooked mushrooms and onion and continue to mix until all of the ingredients have been combined thoroughly.

Once the indicator light has switched off, pour the omelette mixture evenly between the two non-stick cooking plates.

Close the lid and cook for approx. 6–8 until minutes fluffy.

Sausage and Potato Omelette

Ingredients

2 eggs	1 potato, cooked and diced into small pieces
4 cherry tomatoes, halved	
2 sausages, cooked and chopped into small pieces	¼ onion, chopped
	Salt and pepper, to taste

Method

Preheat the Omelette Maker.

In a mixing jug or bowl, beat the two eggs and season with salt and pepper. Stir in all of the ingredients; the potatoes and sausages must be chopped into small pieces.

Once the indicator light has switched off, pour the omelette mixture evenly between the two non-stick cooking plates.

Close the lid and cook for 6–8 minutes until fluffy.



Parma Ham and Kale Omelette

Ingredients

2 eggs	Splash semi-skimmed milk
2 slices Parma ham, chopped	Salt and pepper, to taste
Handful kale, chopped	

Method

Preheat the Omelette Maker.

In a mixing jug or bowl, beat the two eggs and add a splash of milk. Add the Parma ham and kale and stir into the mixture. Season with salt and pepper. Once the indicator light has switched off, pour the omelette mixture evenly between the two non-stick cooking plates.

Close the lid and cook for approx. 6–8 minutes until fluffy.

Mushroom Omelette

2 eggs	Splash semi-skimmed milk
3 mushrooms, finely sliced	Salt and pepper, to taste
1 slice ham, roughly chopped	Spray oil

Method

Preheat the Omelette Maker.

Once the indicator light has switched off, lightly spray the non-stick cooking plates with oil.

Add the sliced mushrooms and cook for approx. 3–4 minutes, until softened and add the ham for approx. 1 minute.

In a mixing jug or bowl, beat the two eggs and a splash of semi-skimmed milk. Season with salt and pepper.

Pour the omelette mixture over the mushrooms and ham, splitting it evenly between the two non-stick cooking plates.

Close the lid and cook for approx. 6–8 minutes until fluffy.

Super Green Omelette

Ingredients

2 eggs
20 g baby leaf spinach, chopped
1 spring onion, chopped
½ ripe avocado, sliced
½ lime, zest and juice

¼ green chilli, deseeded and
chopped (or chilli sauce)
1 tbsp chopped coriander
Salt and pepper, to taste

Method

Preheat the Omelette Maker.

In a mixing jug or bowl, beat the two eggs with the lime zest and juice. Season with salt and pepper. Stir in all of the ingredients and combine thoroughly.

Once the indicator light has switched off, pour the omelette mixture evenly between the two non-stick cooking plates.

Close the lid and cook for approx. 6–8 until minutes fluffy.

Loaded Greek Asparagus Omelette

Ingredients

2 eggs
3–4 cherry tomatoes, halved
3 asparagus spears, chopped

25 g feta, crumbled
Salt and pepper, to taste

Method

In a fry pan, cook the asparagus spears until tender.

Preheat the Omelette Maker.

In a mixing jug or bowl, beat the two eggs and season with salt and pepper. Stir in the feta cheese, tomatoes and cooked asparagus.

Once the indicator light has switched off, pour the omelette mixture evenly between the two non-stick cooking plates.

Close the lid and cook for approx. 6–8 minutes until fluffy.

Greek Salad Omelette

Ingredients

2 eggs
35 g feta, crumbled
5–6 black olives, pitted
1 tomato, chopped into large chunks

¼ large red onion, chopped
Sprig fresh parsley, chopped
Salt and pepper, to taste

Method

Preheat the Omelette Maker.

In a mixing jug or bowl, beat the two eggs and season with salt and pepper. Stir in all of the ingredients and combine thoroughly.

Once the indicator light has switched off, pour the omelette mixture evenly between the two non-stick cooking plates.

Close the lid and cook for approx. 6–8 until minutes fluffy.

Multi Grill Recipes

Italian Sandwich

Ingredients

4 slices Italian bread	1 egg, lightly beaten	2 tsp mustard
2 slices ham	3 tbsp milk	½ tsp dried garlic
2 slices cheese	2 tsp mayonnaise	Pepper for seasoning
		Olive oil

Method

Mix the mustard with mayonnaise and spread the mixture over the bread. Place the cheese and ham onto the bread and top with the second slice.

Combine the egg, milk and seasonings. Dip each sandwich into the mixture, allowing the bread to soak up all of the liquid.

Lightly grease the non-stick cooking plates with olive oil and carefully place the sandwiches into them.

Cook for approx. 7 minutes or until golden brown.

Allow the sandwiches to cool for a few minutes before serving, as the filling will be extremely hot. Serve with a crisp side salad.

Pepperoni Pizza Wrap

Ingredients

1 tortilla wrap	30 g sliced pepperoni	2 tbsp tomato sauce
50 g grated mozzarella cheese	2 tbsp grated Parmesan	½ tsp dried oregano
		⅓ tsp dried garlic powder

Method

Spread the tomato sauce over the tortilla wrap. Top the tortilla with the remaining ingredients and roll, turning in the ends to hold in the filling.

Cut the wrap into halves and place each half into each cooking plate.

Cook for approx. 9–10 minutes or until well browned.

Allow the wrap to cool for a few minutes before serving.

Serve with a crunchy side salad.

Garlic Bread

Ingredients

4 slices French Bread, approx. 2.5–3 cm thick	2 tbsp grated Parmesan cheese
2 cloves garlic, minced	2 tbsp butter or margarine, softened
	Handful parsley, chopped

Method

Mix the margarine, garlic, Parmesan cheese and parsley together in a bowl.

Spread the garlic spread onto one side of each slice of bread.

Place two of the bread slices into each cooking plate and cook for approx. 5 minutes or until golden brown.

Serve with pasta or soup.

Mushroom Stuffed Chicken Breasts

Ingredients

1 boneless skinless chicken breast, cut in half	1 egg, lightly beaten
3 mushrooms, finely chopped	2 tbsp grated Parmesan
1 clove garlic, chopped	Handful of fresh parsley, chopped
	Handful of breadcrumbs

Method

Mix the mushrooms, garlic, Parmesan and parsley together in a bowl. Slice a pocket into the side of each chicken breast, stuff with the prepared mushroom and Parmesan mix and then fold closed. Dip each chicken breast into a lightly beaten egg and then into the breadcrumbs. Carefully place each piece into each cooking plate and cook for approx. 20 minutes. Allow the chicken breasts to cool for a few minutes before serving, as they will be extremely hot. Serve with seasonal vegetables.

Stuffed Chicken Breasts

Ingredients

1 boneless skinless chicken breast, cut in half	4 tbsp grated mozzarella
2 vine tomatoes, sliced	1 tbsp olive oil
1 egg, lightly beaten	Handful of fresh basil, torn
	Handful of breadcrumbs

Method

Mix the sliced tomatoes, mozzarella and basil in a bowl and drizzle with olive oil. Slice a pocket into the side of each chicken breast, stuff with the prepared mix and then fold closed. Dip each chicken breast into a lightly beaten egg and then into breadcrumbs. Carefully place each piece into each cooking plate and cook for approx. 20 minutes. Allow the chicken breasts to cool for a few minutes before serving, as they will be extremely hot. Serve with seasonal vegetables.

Seafood Stuffed Salmon

Ingredients

2 skinless salmon fillets	1 tbsp grated lemon zest
100 g cooked shrimp	1 tbsp dried dill
50 g shredded crab meat	Olive oil
1 clove garlic, chopped	

Method

Slice the salmon fillets vertically without cutting all of the way through, to form pockets for the stuffing. Combine the cooked shrimp and crab meat and then carefully stuff each piece of salmon with the mix. Mix the lemon zest, chopped garlic and dried dill together in a bowl and top the fillets. Lightly grease the non-stick cooking plates with olive oil and carefully place the stuffed fillets into each cooking plate. Cook for approx. 8 minutes. Serve with a light side salad.



Crab Stuffed Mushrooms

Ingredients

6 medium mushrooms, stems removed	1 tbsp mayonnaise
50 g crab meat	1 tsp mustard
1 tbsp spring onion, chopped	1/3 tsp dried garlic powder

Method

Mix the crab meat, mayonnaise, mustard, garlic powder and chopped spring onion together in a bowl. Spoon the mixture into the mushroom caps. Place three stuffed mushrooms into each cooking plate and cook for approx. 8–9 minutes. Serve with vegetable rice.

Tuna Puffs

Ingredients

1 medium, mashed potato	1/2 tsp seasoned salt
1 can tuna, drained	Olive oil
2 eggs	

Method

Mix all of the ingredients together in a bowl. Lightly grease the non-stick cooking plates with olive oil and divide the mix between the two non-stick cooking plates. Cook for approx. 7–8 minutes until puffed and golden brown. Serve with seasonal vegetables.

Crispy Baked Potatoes

Ingredients

4 small potatoes, washed and sliced in half lengthwise
Garlic spread
Olive oil

For the garlic spread:

2 cloves fresh garlic, minced
2 tbsp grated Parmesan cheese
2 tbsp butter or margarine, softened
Handful of fresh parsley, chopped
Mix well until blended

Method

Lightly brush the potato halves with olive oil. Top each slice with garlic spread and lay one half, skin side down, into each cooking plate. Lay the second half, skin side up, over the top but offset, so that the Omelette Maker closes. Cook for approx. 35–38 minutes. Serve with a crunchy side salad.

Dessert Recipes

Mixed Berry Pancakes

Ingredients

150 g mixed berries, chopped	200 ml water
128 g sachet pancake mix	2 tbsp margarine, melted
1 egg	

Method

Mix the pancake mix, egg, margarine and water together in a bowl and then stir in the berries.

Divide the pancake mixture between the two cooking plates and cook for approx. 10–11 minutes or until well browned.

Serve warm with pouring cream or ice cream.

Chocolate Cake

Ingredients

150 g milk chocolate, broken into pieces	250 ml water
1 chocolate cake mix (8–12 portions)	70 ml vegetable oil
3 eggs	

Method

Mix the chocolate cake mix, eggs, vegetable oil and water together in a bowl. Divide the cake mixture between the two cooking plates and cook for approx. 7–8 minutes.

Repeat with the remaining chocolate cake mixture.

Allow to cool and then dust with icing sugar.

Serve with whipped cream or ice cream.

Pineapple Inside-Out Cake

Ingredients

2 slices pineapple, crushed	2 tbsp margarine, melted
110 g self-raising flour	2 tbsp sugar
1 egg	1 tbsp brown sugar
75 ml milk	

Method

Mix the egg, self-raising flour, milk and margarine together in a bowl.

Divide the cake mixture between the two cooking plates.

Mix the crushed pineapple with the brown sugar and spoon carefully into the centre of the cake mixture.

Cook for approx. 15–17 minutes. Serve with whipped cream or ice cream.

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**.

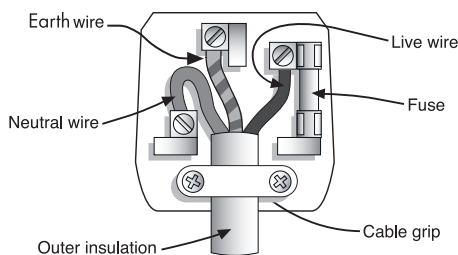
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked \perp .

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 UK Ltd.,
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.

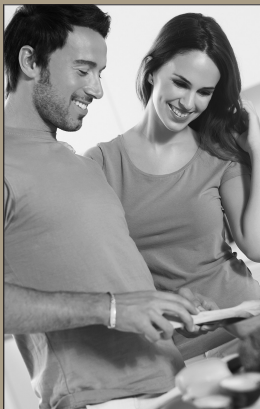
Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are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





Congratulations on your purchase!

Go to <http://guarantee.upgs.com/salter>
to register your product for a 12 month guarantee

We have used over 250 years of experience and expertise
to provide you with this high quality product, designed with you in mind,
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Made in China.



SALTER®

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