

Power Details: 220-240Va.c.
50Hz-60Hz
Heating: 800-900W, Blending: 300W

IMPORTANT NOTES FOR YOUR SOUP MAKER

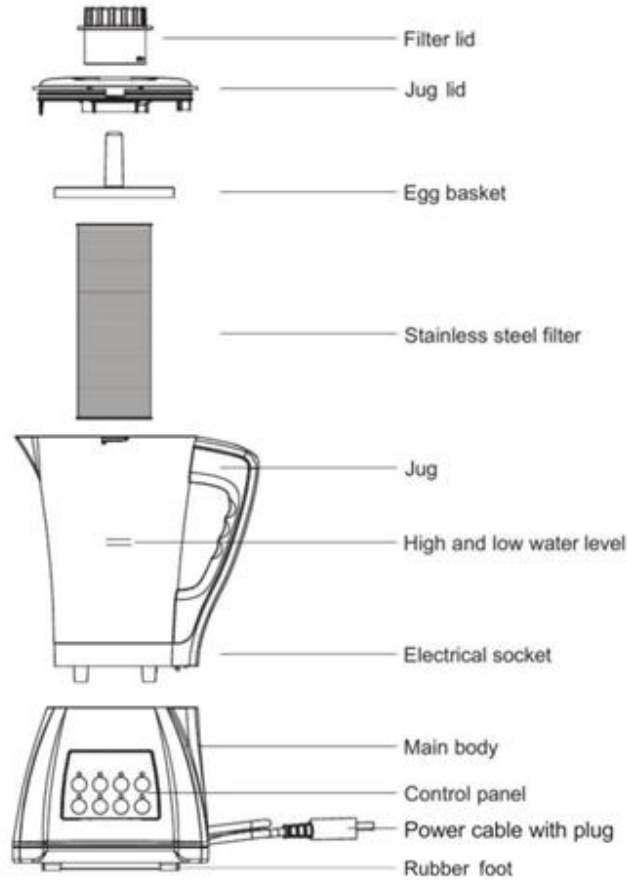
SAFETY WARNINGS:

PLEASE FOLLOW ALL THE SAFETY PRECAUTIONS LISTED BELOW FOR SAFETY AND TO REDUCE THE RISK OF INJURY OR ELECTRICAL SHOCK. READ ALL THE INSTRUCTIONS CAREFULLY BEFORE USING YOUR APPLIANCE AND KEEP THEM FOR FUTURE REFERENCE.

1. BEFORE USING THIS APPLIANCE ENSURE THAT THE VOLTAGE OF YOUR ELECTRICITY SUPPLY IS THE SAME AS THAT INDICATED ON THE RATING PLATE OF THE APPLIANCE AND THAT IT IS UNDAMAGED.
2. IF THE MAINS CABLE IS DAMAGED IT MUST BE REPLACED BY A QUALIFIED SERVICE AGENT, OR SIMILARLY QUALIFIED ELECTRICIAN IN ORDER TO AVOID A HAZARD.
3. THERE ARE NO USER SERVICEABLE PARTS IN YOUR APPLIANCE. ALL REPAIRS SHOULD ONLY BE CARRIED OUT BY A QUALIFIED SERVICE AGENT OR SIMILARLY QUALIFIED ELECTRICIAN. IMPROPER REPAIRS MAY PLACE THE USER AT RISK OF HARM.
4. NEVER INSERT ANY HARD OBJECT OR IMPLEMENT INTO THE BLENDER BOTTLE WHEN IT IS OPERATING. THIS MAY CAUSE DAMAGE TO THE APPLIANCE AND PERSONAL INJURY. THE SHARP BLADE MAY CAUSE INJURY.
5. DO NOT USE THE APPLIANCE IF THE ROTATING BLADES ARE DAMAGED.
6. DO NOT USE THE APPLIANCE WITHOUT THE LID BEING SECURELY CLIPPED IN PLACE.
7. TO PROTECT AGAINST ELECTRIC SHOCK, DO NOT IMMERSE THE APPLIANCE BASE UNIT OR THE MAINS CABLE OR PLUG IN WATER OR LIQUIDS.

8. DO NOT OPERATE THE APPLIANCE AFTER A MALFUNCTION OR IF IT HAS BEEN DROPPED OR DAMAGED IN ANY WAY.
9. DO NOT LEAVE THE APPLIANCE UNATTENDED WHILE IT IS OPERATING.
10. UNPLUG THE APPLIANCE FROM THE MAINS SUPPLY WHEN NOT IN USE, WHEN REMOVING OR ATTACHING THE ATTACHMENT, OR BEFORE CLEANING ANY PART OF THE APPLIANCE.
11. DO NOT USE THE APPLIANCE NEAR A SOURCE OF HEAT OR ON AN UNSTABLE SURFACE.
12. ENSURE THERE IS SUFFICIENT VENTILATION AROUND THE APPLIANCE TO ALLOW THE ESCAPE OF HEAT THE STEAM.
13. THE JUG BODY BECOMES HOT DURING USE, ALWAYS HOLD USING THE HANDLE PROVIDED, OR USE OVEN GLOVES.
14. DO NOT USE THE APPLIANCE FOR ANY PURPOSE NOT EXPRESSLY SPECIFIED IN THIS MANUAL.
15. ENSURE THAT THE MAINS CABLE DOES NOT TOUCH ANY HOT SURFACE AND THAT IT DOES NOT OVERHANG THE EDGE OF YOUR WORK SURFACE.
16. THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY. DO NOT USE IT FOR PROFESSIONAL CATERING. DO NOT USE OUTDOORS.
17. DO NOT USE ATTACHMENTS OR ACCESSORIES WHICH ARE NOT RECOMMENDED BY THE MANUFACTURER. THEY MAY CAUSE MALFUNCTION OR INJURY AND INVALIDATE ANY WARRANTY YOU MAY HAVE.
18. DO NOT LET CORD HANG OVER THE EDGE OF A TABLE OR COUNTER, OR TOUCH HOT SURFACES.
19. DO NOT PLACE ON OR NEAR HEAT SOURCES, AND USE THE SOUP MAKER ON A LEVEL, STABLE SURFACE.
NEVER COVER THE ITEM IN ANY WAY WHEN IN USE, APART FROM THE CONTENTS INCLUDED WITH THIS PRODUCT.
20. DO NOT PLACE UNDER OR NEAR FLAMMABLE MATERIALS SUCH AS CURTAINS, DRAPERIES, SHELVES, LOOSE WALL PAPER ETC.
DO NOT USE THIS APPLIANCE FOR ANY OTHER USE THAN THE INTENDED USE IT IS DESIGNED FOR.
21. ENSURE THERE IS SUFFICIENT DISTANCE BETWEEN THE SOUP MAKER AND OTHER ITEMS ON THE WORK SURFACE OR WORK STATION, OR SUFFICIENT DISTANCE BETWEEN THE SOUP MAKER AND THE CONFINES OF THE AREA IN WHICH IT IS SITUATED. WE RECOMMEND A MINIMUM CLEARANCE AROUND ALL FACES OF AT LEAST 10CM.

PRODUCT OVERVIEW



Notice: The stainless steel filter and Egg Basket are optional accessories.

Getting Started:	In the Box:
Remove the soup maker from the box.	Soup maker power base
Remove any packaging from the soup maker.	Soup maker jug with built in blade
	Jug Lid
	Filter Lid
	Instruction Manual
	Filter, Egg Basket
	Sponge & Brush

Features	
2 Automatic Soup Settings	Blender Function
Reheat Function	Minimum liquid safety sensor
Hot liquid overflow sensor	2 portion size settings
Illuminated buttons	Audible warnings
Non slip suction feet	Locking lid with food chute
Built in blending/mixing blade	Programme finish alarm

OPERATION

This soup maker has been designed to create either smooth or chunky soups. It also features a reheat function allowing precooked soups to be reheated, ready to serve. It is fitted with several safety features including an interlocking lid cut-out; a minimum liquid sensor; a hot liquid overflow sensor and a safety micro-switch cut-off on the motor base.

The built in blender blades can also be used to allow the soup maker to be used solely as a blender to make smoothies, purees, dips and dressings.

Before using the soup maker for the first time wipe down the jug and lid with a damp cloth using a mild detergent.



Caution: The jug contains very sharp blades and should be handled with care at all times. Do not immerse the soup maker or jug in water or any other liquids

Place the base unit of the soup maker on a heat-resistant, stable surface. Carefully position the jug on the base unit aligning the connections in the base of the jug handle with those in the base unit. The jug should sit securely on top of the base unit.

Fit the lid to the soup maker by aligning the lock open symbol on the lid with the datum mark on the top of the handle. Once aligned, turn the lid in the direction of the arrows until the lid lock symbol aligns with the datum mark.

Ensure the filter lid is fitted to the top of the jug lid.

When everything is correctly positioned, connect the soup maker to the mains power supply and press the on/off button to turn the soup maker on. The button will illuminate indicating the soup maker is on.

If at this point the alarm sounds, disconnect the soup maker from the mains power supply and check that the lid is properly fitted and the fluid level is correct as described on trouble shooting. Once checked, reconnect to the mains and power up.

To start the cooking process, choose either soup functions based on how much soup you want to make.

There are 7 options to choose from:



Option	Description	Time
Chunky Soup	Heat and blend hard, non-soaked vegetables, fruits, bean, etc.	20-30 mins
Smooth Soup	Heat and blend soft, tender vegetables, fruits, etc.	20-30 mins
Steam/Boiling	Steam and boil food, such as eggs, etc.	15-20 mins
Reheat	Reheat leftovers, or keep warm soup, milk, chocolate, etc.	10-15 mins
Smoothie	Blend contents for a smoothie	2.6 mins
Blend	Blend ,mix vegetables or fruits ,etc.	1.5 mins
Pulse	Hand press blend quickly	

Note: The above cooking times are for reference only.

The above pre-set programs rely on uninterrupted operation. Any interruption will result in the cancellation of the program. Restarting will result in the cooking stages being repeated which may affect the finished result.

If you need to add additional ingredients during the cooking process you can remove the measuring cup stopper and insert food without interrupting the program.

1. Operation Buttons:

There are 7 operation options: Chunky Soup, Smooth Soup, Steam/Boil, Reheat, Smoothie, Blend and Pulse.

2. After press the "Start/Stop" button, the indicators flash, then choose the type of cooking operation required, then the soup maker will start working.
3. Making smooth soup and chunky soup takes around 20-30 minutes. When the cooking or blending is completed, the soup maker will beep for several seconds.
4. During operation, if the indicators flash and beep continuously, it means there's a mistake with the operation or there's something wrong. Check the following:
 - 1) Lid is not properly locked.
 - 2) No water inside the jug, the anti-dry sensor is activated.
 - 3) Jug is not properly placed in its main body, the safety micro-switch works.
 - 4) Heating base and motor are over-heated, the overloading setting alert. To fix this, separate Jug and motor housing, let it rest for 5 minutes to cool down. Reassemble and retry.
 - 5) Water or liquids exceed the MAX level, the hot liquids overflow sensor is activated.
 - 6) Water or liquid is less than the MIN level, the Minimum liquid safety sensor is activated.
5. "Pulse" operation:
After pressing the "Start/Stop" button to put the soup maker in STANBY, press and hold the "Pulse" button. Release the button to stop.
6. **Steaming:** Pour in water, between the WATER MIN and STEAM MAX marks, into the jug, use the egg steamer to place the food in to steam, it takes around 15-20 minutes.
7. **Boiling:** Pour in water, between the WATER MIN and BOIL MAX marks, into the jug, use the egg steamer to place the food in to steam, it takes around 15-20 minutes.
8. **Making soup (making soup from Hard and soft food)**
Chop all your ingredients into approximately 2-3cm cubes and add to the soup maker jug.



Caution: It is not recommended to use raw meats in the soup maker. Any meat or fish must be pre-cooked. Do not add any frozen ingredients. Ensure all ingredients are at room temperature.

For A Smooth Soup:

Place all your ingredients into the jug, and then add your liquid or stock to the required fill level.

For A Chunky Soup

Insert the filter into the jug ensuring that the filter is secure. There is a circular ridge in the base of the jug to allow for correct placement of the filter, and will ensure that it is locked in place when the lid is attached.

Add your chopped ingredients to the jug (outside the filter), and then add your liquid or stock to the jug to the required fill level.

Note: All liquids added to the soup maker must be at room temperature, and must not be above the maximum or below the minimum levels as printed on the side wall of the jug. Failure to add enough liquid to the soup maker will result in the Alarm sounding and the soup maker failing to operate. Overfilling above the maximum fill lines will cause the hot contents to reach the jug lid. This will activate the upper sensor and a safety switch will switch off the soup maker to help prevent it boiling over.



WARNING: Ingredients that contain high levels of starch or sugar can easily stick to the heating plate and burn.

The cooking time for ingredients stored at a room temperature of 18 degree Celsius is approximately 20-30 minutes.

Note: the above sequences rely on uninterrupted operation. Any interruption will result in the cancellation of the program. Restarting will result in the cooking stages being repeated which may affect the final recipe.

Any ingredients to be added during the cooking process can be added through the food chute in the center of the lid. Do not unlock or remove the lid as this will stop the program.

To completely stop the program at any time, simply press the Start/Stop button.

Once the program has finished, the soup maker will sound an audible alarm and stop heating.

Your soup can be poured straight from the jug but be careful when removing the lid from the jug as it will be very hot. We suggest the use of oven gloves.

WARNING: heat/steam will be emitted from the lid. Care must be taken when removing the lid and filter lid.

9. Reheating

Previously prepared soup that has gone cold can be reheated in the soup maker. Simply set up the soup maker as previously described and add the cooked soup to the jug ensuring the volume is no less than the minimum and no more than the maximum.

Connect the soup maker to the mains power supply and press the Start/Stop button.

Ensure the lid is correctly fitted and press the reheat button.

The reheat program will follow the sequence as below:

Mixing- Heating-Mixing-Heating-Mixing

This process will continue to follow the above cycle until the soup is heated and reaches the optimum

temperature of 55°C -60°C, ready to serve. The audible alarm will then sound. The time taken to complete this process will depend on the temperature and volume of the soup added but should take approximately 10-15 minutes.

Note: the reheat process is not a cooking function; all soups used in this process must be precooked.

10. Blending

The soup maker can also be used as a blender; simply set up the soup maker as before and add your ingredients for blending.

Note: it is important that your ingredients reach a minimum depth of 3-4cm so that the safety cutout sensor does not activate. But no more than the MAX.

It is NOT possible to blend dry ingredients, as the sensor won't recognize them.

Connect the soup maker to the mains power supply and press the Start/Stop button. Make sure the lid is correctly fitted and press the blend button to start the BLEND program.

The blend cycle is a repeating 20-25 seconds high-speed blend with a slight rest. To stop the cycle press the Start/Stop button.

11. Smoothie

The Smoothie function blends contents smoother suitable for making smoothies. It will stop automatically after the program has finished. To stop the cycle at any time, press the smoothie button again, or press the START/STOP button.

CARE AND CLEANING INSTRUCTIONS

- Always switch off and unplug before cleaning.
- Do NOT immerse in water. Risk of electric shock.
- Do NOT use abrasive cleaners or sharp utensils to clean the oven.
- Wipe surfaces and heating elements with a soft dry cloth.
- Allow to dry thoroughly before further use.
- Store the unit in a cool, dry place.

Do not clean the soup maker in a dishwasher.

Always disconnect the soup maker from the mains power supply before cleaning.

Do not immerse the soup maker in water or any liquids.

Clean the surface of the base unit and the outside of the jug with a soft, damp cloth.

Rinse the lid in warm, soapy water.

To clean the inside of the jug, rinse to remove any remaining soup or large food particles. Wipe away any food remains using a soft cloth and mild detergent before rinsing again.

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

Use the soup maker's programs to aid the removal of stubborn stains.

Simply assemble the soup maker as previously described and add 800ml of water and a small amount of mild detergent. Fit the lid and switch the soup maker on. Press the BLENDER or PULSE and the blades will rotate to clean the jug. You can stop the cleaning process at any time by switching off the soup maker.

Alternatively, the soup making function can be used to loosen any stubborn stains.

Add 800ml of water and a small amount of detergent and fit the lid. Press the soup-making button to start the program to clean the jug.

You can stop the cleaning process at any time by switching off the soup maker.

Trouble shooting

Problems	Solutions
The soup maker is not working and beeping	<ol style="list-style-type: none"> 1. The jug is not fitted to the base correctly. 2. The lid is not fitted correctly. 3. There is not enough liquid in the jug. 4. There are some spills around the over-flow sensor.
The soup maker has stopped in mid-program (during the operation)	<ol style="list-style-type: none"> 1. The lid is loose. 2. Liquid level is too low due to evaporation during cooking. 3. Liquid is than the maximum. 4. The jug has a loose connection with the base.
Ingredient pieces are still too large after the cycle is complete (food is not well blended)	<ol style="list-style-type: none"> 1. Pieces were possibly too large initially-use the blend function after the cooking program. 2. Wrong function was selected: try new one. 3. Poured less water than needed: add in sufficient water.
The ingredients are hard after the cooking cycle (food cooked not well).	<ol style="list-style-type: none"> 1. Chop the ingredients into small pieces before adding. 2. The wrong soup cycle has been used for the volume added. 3. Too much water or food causing filter to clog. 4. Some food require longer cooking: select Any heating function till food fully cooked.
The soup is not hot and the cooking cycle appeared to finish too early.	There was too much hot liquid in the jug during cooking and reached the upper overflow sensor.
Food is burnt, and stuck to the bottom	<ol style="list-style-type: none"> 1. Caused by high sugar, starch: use proper sugar, starch. 2. Too much food and too little liquids.

Reference Recipes:

1. Broccoli and Potato Soup

Ingredients

- 225g cheddar cheese, grated
- 4 garlic cloves, crushed
- 1 medium onion, cut into 2.5cm pieces
- 60ml extra virgin oil
- 1 tbsp sea salt
- 2 tsp freshly ground black pepper
- 900g peeled potato, chopped into small chunks
- 1.8kg broccoli, stems peeled and florets separated. Chop into small chunks
- 60ml sherry
- 800ml vegetable stock
- 1½ tsp lemon zest

Method

Place all ingredients in the jug, power the soup maker, then select "Smooth Soup". This will take around 25 minutes, from boiling to blending and simmering. Simmer until vegetables are tender. Taste and adjust seasoning accordingly.

2. Leek and Potato Soup

Ingredients

- 1 tbsp olive oil
- 1 onion, diced
- 1 clove of garlic, crushed
- 2 medium potatoes cubed
- 2 medium or 3 small leeks sliced
- 700ml water (or chicken stock)
- 3 tbsp double cream (optional)
- Sea salt and freshly ground black pepper to season

Method

Add 700ml water, chopped potatoes and leeks to the jug, lock the lid in place. Turn on the soup maker, and then select the "Smooth Soup". Allow to boil for around 8 minutes. Remove the measuring cup and add the olive oil immediately followed by the onion and garlic (Do not open the whole lid, otherwise the cooking will stop). The soup takes around 25 minutes to cook. Add seasoning to taste. Finally add the double cream and hold the "Pulse" button for several seconds until mixed through.

3. Broccoli and Stilton Soup

Ingredients

- 25g butter
- 1 tbsp olive oil
- 1 onion, roughly chopped
- 1 leek, green head removed, chopped
- 350g broccoli, cut in to small florets
- 1 small potato, peeled and roughly chopped
- 700ml water
- 4 tbsp double cream
- Salt and freshly milled black pepper
- 125g stilton, rind removed, crumbled

Method

Place the butter and olive oil in the soup maker. Add the broccoli, potato and water in the jug. Turn on the soup maker and select "Smooth Soup". After 30 seconds, add the onion and leek and cook until softened, and smooth. It takes around 20 minutes. Finally, add the double cream, season well and finally add the cheese, stir until just melted (power on soup maker, and hold the "Pulse" button several seconds). Do not allow to boil.

4. Cream of Vegetable

Ingredients

- 1 large carrot (peeled) and chopped into small chunks
- 1 large turnip, chopped into small chunks
- 1 large potato (peeled) and chopped into small chunks
- 2 sticks of celery, chopped
- 5 or 6 Savoy cabbage leaves roughly chopped
- Small chicory roughly chopped
- Stock

- 50g butter
- 25g plain flour

Method

Chop all of the veg and add to the soup maker. Add stock to reach the MAX SOUP level. Add the flour and butter. Select "Smooth Soup".

5. Carrot and Ginger Soup

Ingredients

- 6 large carrots, peeled and chopped
- 1 onion, peeled, chopped
- 2cm piece fresh ginger, peeled and grated
- 1 tbsp olive oil
- 800ml chicken stock
- 20g fresh coriander chopped

Method

Put all ingredients in the soup maker power on and select "Smooth Soup". This soup takes around 25 minutes, from boiling, blending, cooking, blending to simmering. You will need to cook for slightly longer than the pre-set program allocates. Serve hot with crusty bread.

6. Roast Chicken Soup

Ingredients

- 1 medium onion, roughly chopped into small chunks
- 1 medium carrot, diced
- 100g frozen peas
- 150g leftover roast chicken, shredded
- ½ tsp dried sage
- 1 Litre Stock
- 3 Tbsp Greek yogurt
- 1 clove garlic, crushed
- Lemon juice

Method

Chop the veg and chicken. Add all but the last 3 ingredients to the soup maker. Add stock to reach the MAX SOUP level. Select "Smooth Soup". While the soup is cooking, crush the garlic and mix into the yoghurt along with the lemon juice. Chill. Serve the soup in bowls with the chilled yoghurt mixture swirled in.

7. Tomato and Basil Soup

Ingredients

- 1 medium onion, chopped
- 1 stick celery, chopped
- 1 carrot, diced
- 1 clove of garlic, crushed
- 1 large tin of tomatoes
- 1 litre of stock
- 2 Tbsp double cream
- Handful of fresh basil leaves

Method

Chop the veg and add all but the cream and basil to the soup maker. Add stock to reach the MAX SOUP level. Select "Smooth Soup". When finished, add the cream and basil and "PULSE" to blend.

8. Mexican Chicken

Ingredients

- 1 medium onion, chopped
- 2 cloves of garlic, crushed
- 1 red chilli (chopped very fine)
- Small tin tomatoes
- ¼ tsp ground cumin
- 1 cooked chicken breast, shredded
- 1 litre of stock
- 2 tsp lime juice

Method

Insert the filter to the soup jug. Chop the vegetables and shred the chicken to your preferred size. Add all but the lime juice to the soup maker. The tomatoes and chilli go inside the filter. Add stock to reach the MAX SOUP level. Select Chunky Soup. When finished, add lime juice to taste and "PULSE" to blend.

9. Fresh Fruit Smoothie

Ingredients

- 125ml orange juice
- ½ cantaloupe melon, cut into 2.5cm pieces
- 150g raspberries (fresh or frozen)
- 200g pineapple chunks, cut into 2.5cm pieces (fresh or tinned, drained)
- 2 navel oranges, peeled and segmented
- 200g strawberries, hulled and halved
- 1 mango, peeled stoned and cut into 2.5cm pieces
- 1 banana, peeled and cut into 2.5cm pieces
- 6-10 ice cubes

Method

Layer the ingredients in the jug in the order listed. Fit the lid and select "Blend" from the pre-set menu. Turn off and serve in tall glasses.

10. Tropical Smoothie

Ingredients

- 440ml water
- 75g granulated sugar
- 330ml concentrated orange juice
- 550ml milk or coconut milk
- 2 tsp vanilla extract

Method

Combine the water and sugar and stir until sugar is completely dissolved. Stir in remaining ingredients. Pour the mixture into jug. Turn the soup maker on, select "Blend" from the pre-set menu. Let mix until thickened and slushy, about 10 minutes, depending on your preferred thickness. Transfer to tall glasses and serve with straw and a maraschino cherry garnish.

11. Real Hot Chocolate

Ingredients

- 800ml milk
- 4 tsp cocoa powder
- 200g milk chocolate, broken into small pieces
- Mini marshmallows
- Whipped cream

Method

Place all the ingredients in the Soup Maker. Power on the soup maker, select the "Reheat" function, let it mix and simmer for about 5 minutes (the hot chocolate is around 70°C). Serve in mugs with whipped cream and marshmallows on top.

Tip

Keeping the hot chocolate warm in the soup maker on the reheat setting makes it perfect for Bonfire night or children's parties.

12. Aioli

Ingredients

- 1 tbsp lemon juice
- 2 egg yolks
- Pinch chilli powder
- 2 cloves garlic, peeled and crushed
- Pinch salt
- 1 litre olive oil

Method

Place the lemon juice, egg yolks, chilli, garlic and salt into the jug, power on the soup maker, then select "Blend". While mixing, gradually add the oil, through the hole in the lid. Process until the sauce emulsifies, which should take around 5 minutes.

WARNING

- CHECK THE APPLIANCE AND POWER CABLE CAREFULLY FOR DAMAGE BEFORE EACH USE.
- KEEP THE APPLIANCE AWAY FROM CHILDREN.
- BEFORE CONNECTING THE APPLIANCE, CHECK IF THE VOLTAGE INDICATED ON THE BOTTOM OF THE APPLIANCE IS IN ACCORDANCE WITH THE MAIN VOLTAGE IN YOUR HOME.
- THIS APPLIANCE CAN BE USED BY CHILDREN AGED FROM 8 YEARS AND ABOVE AND PERSONS WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES OR LACK OF EXPERIENCE AND KNOWLEDGE IF THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE IN A SAFE WAY AND UNDERSTAND THE HAZARDS INVOLVED. CHILDREN SHALL NOT PLAY WITH THE APPLIANCE. CLEANING AND USER MAINTENANCE SHALL NOT BE MADE BY CHILDREN WITHOUT SUPERVISION.
- **SOME PARTS OF THIS PRODUCT CAN BECOME VERY HOT AND CAUSE BURNS. PARTICULAR ATTENTION HAS TO BE GIVEN WHERE CHILDREN AND VULNERABLE PEOPLE ARE PRESENT.**
- "CHILDREN OF LESS THAN 3 YEARS SHOULD BE KEPT AWAY UNLESS CONTINUOUSLY SUPERVISED."
- KEEP ITEM AT LEAST 1M AWAY FROM COMBUSTIBLE MATERIAL SUCH AS FURNITURE, CUSHIONS, BEDDING, PAPER, CLOTHES, CURTAINS ETC.

- DO NOT USE IF THE POWER CORD OR PLUG IS DAMAGED. TO BE REPAIRED BY A QUALIFIED ELECTRICIAN OR TO BE REPLACED BY THE MANUFACTURER, SERVICE AGENT OR SIMILARLY QUALIFIED PERSON, IN ORDER TO AVOID A HAZARD.

PLUG WIRING (UK & IRELAND)

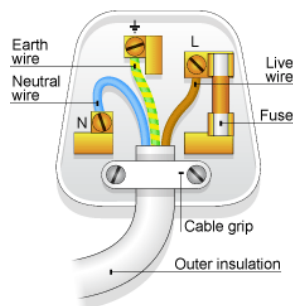
This appliance is fitted with a BS 1363 **13-amp** plug. If you have to replace the fuse, only those that are ASTA or BSI approved to BS1362 and with a rated current of **13-amperes** should be used. If there is a fuse cover fitted, this cover must be re-fitted after changing the fuse. If the fuse cover is lost or damaged the plug must not be used. Spare fuse holders and fuses are available from electrical outlets. If the socket outlets in your home or office are not suitable for this product's plug, the plug must be removed and disposed of safely. Attempts to insert the plug into the wrong socket is likely to cause electric hazard. A replacement plug should be wired according to the following instructions:

The cable

A mains electricity cable contains two or three inner wires. Each has a core of copper and an outer layer of flexible plastic. This product is earthed; the wires in the cord set are colour coded in the following way:

BLUE	NEUTRAL
BROWN	LIVE
GREEN & YELLOW	EARTH

The diagram below shows the key features of a correctly wired three-pin mains plug.



DISPOSAL

- Dispose of all packaging, paper, cartons and plastic, plastic bags in accordance with your local recycling regulations.
- At the end of the product's lifespan please dispose of it at an authorised household WEEE waste recycling centre.

