Please read the manual fully before use and keep safe for future reference
Safety Instructions

- When using any electrical appliance, basic safety precautions should always be followed including:

- 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 unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old.

- Always ensure the voltage on the rating label corresponds to the voltage in your home.

- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.

- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.

- Incorrect operation and use can damage the appliance and cause injury to the user.

- Do not use the appliance if it has been dropped or damaged in any way. If the unit has been damaged take
the unit for examination and or repair by an authorised service agent.

- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
- Do not allow the cord to touch hot surfaces and do not place the cord near hot gas, electric burners or in a heated oven.
- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or animals or be tripped over.
- Always operate the appliance on a smooth, even and stable surface. Do not place the unit on a hot surface.
- Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug from the electrical socket.
- Never handle or operate the appliance with wet hands.
• Do not immerse the motor unit in water.

**Appliance specific safety instructions**

• Only use the appliance for a maximum of 1 minute. Allow the appliance to cool for a short period afterwards. After using the appliance for more than 5 x 1 minute periods allow the appliance to cool for 90 minutes.

• Clean all parts and accessories that come into contact with food before first time use.

• Never exceed the maximum quantities stated on the bowl.

• Do not pour liquids hotter than 30°C into the food processor.

• Never leave the appliance unattended while it is in use.

• Never touch parts of the appliance whilst they are moving.

• Refrain from putting utensils or fingers inside the lid opening.

• Never press down ingredients into the lid opening with your hands.

• Do not use the appliance for hard ingredients such as frozen meats, bones etc.

• Always ensure the appliance is turned off before removing the lid and any attachments.

• Always remove the blades before removing the ingredients from the bowl.

• Demonstrate care when you are handling, fitting, cleaning or removing the blades from the food processor.
Never immerse the motor unit in water or any liquid for any reason.

Switch off the appliance and remove all accessories before cleaning.

Allow the jug / bowl to warm up to room temperature before adding warm liquids.

The appliance has an incorporated protective device to protect the appliance against high temperatures. If the temperature becomes too high the appliance will automatically turn off and will resume operation once the appliance has fully cooled down (Approx. 15 minutes).

Before first time use

- Unpack the appliance and remove all packaging.
- Disassemble the unit before first time use.
- Wash all parts of the appliance before first time use. Refer to cleaning and maintenance.
1. Power Unit  
2. Drive Shaft  
3. Bowl  
4. Lid  
5. Feed Tube  
6. Plunger  
7. Control dial

**PLEASE NOTE:** If you try and lock the bowl into place with the lid on, the lids locking mechanism will prevent the bowl from locking into place and will damage the appliance.

If the lid is on, do not try and force the bowl into place. Simply remove the lid and place the bowl onto the motor unit as normal.

Please make sure the lid is in line with the handle and locked into place.
(8) - Cover / Sprinkler
(9) - Mill / Grinder Cup
(10) - Lid Cover
(11) - Blender Lid
(12) - Blender Jug
(13) - Grinder / Blender Unit
(14) - Chopping Blade
(15) - Kneading Tool
(16) - Cutting discs
- a) Rasping disc / parmesan grater
- b) Thin slicer / fine shredder
- c) Thick slicer / coarse shredder
- d) Julienne chopper
(17) - Citrus Juicer
(18) - Spatula
(19) - Twin Beater Whisk
(20) - Mini Chopper Attachment Blade
(21) - Mini Chopper Bowl
**Mini Chopper**

Use the mini processor for pesto, salsa, baby purees etc.

Do not continuously use the appliance for more than 30 seconds on this function. The motor should be allowed to cool down for at least 1 minute. Only use for a maximum of 3 times before letting the machine cool down fully. The motor should be allowed to cool down for at least 30 minutes before the next operation.

**Assembly**

1. Place the drive shaft (2) on to the power unit (1).

2. Put the bowl (3) onto the drive shaft (2) rotating clockwise until it fits into the power unit (1). Please note: Due to a safety locking system the food processor will not work until the components are locked in place correctly.

3. Place mini chopper bowl (21) inside the bowl (3) and on top of the drive shaft (2) followed by the mini chopper blade (20) applying pressure to ensure it is correctly fixed.

4. Place the bowl cover (4) on to the top of the bowl (3) and turn clockwise until it locks into place.

5. It is recommended to start the speed setting on low then increase the speed setting. Place food down the feeding tube (5), use plunger (6) to do so.

6. Turn off appliance when finished.

**Disassembly**

1. Switch off the appliance.

2. Remove the bowl cover (4) by clasping the feeding tube and rotating the bowl cover anti-clockwise to unlock it from the bowl (3).

3. Remove mini chopper blade (20) and mini chopper bowl (21) to empty ingredients.

4. Unlock the bowl (3) from the power unit (1) by rotating it clockwise using the handle.

5. Remove the drive shaft (2) and clean the appliance as instructed in the cleaning section of the manual.
Cutting Discs

a) Use this disc for very fine grating such as parmesan cheese and for rasping vegetables like carrots

b) Use this disc one way up to create thin slices, and use with the grater side up for fine shredding of foods such as potatoes, vegetables and cheese

c) Use this disc one way up to create thicker slices, and with the grater side up for more coarse shredding

d) Use the Julienne disc to slice food such as hard vegetables into thin sticks

Do not use this function for more than 3 minutes at a time. The motor should be allowed to cool down for at least 30 minutes before the next operation.

Assembly

1. Place the drive shaft (2) onto the power unit (1)

2. Put the bowl (3) onto the drive shaft (2) rotating clockwise until it is aligned with the locking system on the power unit (1). Please note: Due to a safety locking system the food processor will not work until the components are locked in place correctly.

3. Holding by the center grip on the disc, place one of the discs onto the drive shaft (2) with the appropriate side facing upwards.

4. Place the bowl cover (4) on to the top of the bowl (3) by aligning the lid of the cover with the handle of the jug and turned clockwise so it clicks into place.

5. Choose which size feed tube you want to use (5). The plunger contains a smaller feed tube for processing individual items or thin ingredients (this must be used for cheeses)

6. To use the small feed tube – first put the large pusher inside the feed tube.

7. To use the large feed tube – use both pushers together.

8. Turn the food processor on (7) and guide the ingredients through the feeder (5) with the food plunger (6).

9. Turn off appliance when finished and clean as instructed in the cleaning section of the manual.
Chopping Blade / Kneading Tool Assembly

The chopping blade is the most versatile of all the attachments and the length of the processing time will determine the texture achieved. For coarser texture use the pulse control.

To ensure the long life of your machine, do not use continuously for more than 3 minutes on this function. The motor should be allowed to cool down for at least 30 minutes before the next operation.

Use the chopping blade for cake and pastry making, chopping raw and cooked meat, vegetables, nuts, pate, dips, pureeing soups and to also make crumbs from biscuits and bread. It can also be used for yeasted dough mixes. Use the kneading tool for kneading dough, particularly yeasted mixes.

Assembly

1. Place drive shaft (2) into the centre of the power unit (1). Ensure it is firmly in place.

2. Guide the bowl (3) over the drive shaft (2) rotating clockwise until it is aligned with the locking system on the power unit (1). Please note: Due to a safety locking system the food processor will not work until the components are locked in place correctly.

3. Place the blade (14/15) over the drive shaft (2) until it reaches the base of the bowl (3).

4. Place the bowl cover (4) on the bowl (3), aligning it with the locking system. Turn the bowl cover clockwise until the lid locks into place at the top of the handle.

5. Turn off appliance when finished.

Disassembly

1. Unlock the bowl cover (4) by turning it anti-clockwise and remove the blade (14/15).

2. Turn the bowl (3) anti-clockwise until it comes free of the locking system.

3. Clean as instructed in the cleaning section of the manual.
Citrus Juicer

Assemble the appliance according to the diagram.

Use the citrus press to squeeze the juice from citrus fruits (e.g. oranges, lemons, limes and grapefruits).

To ensure the long life of your machine, do not use it continuously for more than 3 minutes on this function. Only use for a maximum of 3 times before letting the machine cool down fully. The motor should be allowed to cool down for at least 30 minutes before the next operation.

To use the citrus press

1. Place drive shaft (2) into the centre of the power unit (1). Ensure it is firmly in place.

2. Guide the bowl (3) over the drive shaft (2) rotating clockwise until it is aligned with the locking system on the power unit (1).

3. Fit the filter part of the citrus juicer (17) into the bowl (3) and turn clockwise until it locks in place (it will rest on top of the processor bowl).

   Please note: The citrus press will not operate if the sieve is not locked correctly.

4. Fit the squeezer part of the citrus press in the centre of the filter part turning until it drops down into place and can no longer be turned.

5. Cut the fruit in half. Then switch on the processor (7) and place the fruit onto the squeezer part of the citrus press attachment (17), pushing down gently to squeeze out the juice. Start on a low speed and increase if necessary.

6. Turn off appliance when finished.

Disassembly

1. To remove the attachment rotate the citrus juicer (17) anti-clockwise to unlock it from the bowl.

2. Turn the bowl (3) anti-clockwise until it comes free of the locking system.

3. Clean as instructed in the cleaning section of the manual.
**Twin beater whisk attachment**

Use for light mixtures only e.g. egg whites, cream, evaporated milk and for whisking eggs and sugar for fatless sponges. Heavier mixtures such as fat and flour will damage the attachments if used. Do not use the balloon beater to prepare cake mixtures with butter or margarine or to knead dough. Use the kneading accessory for these jobs.

To ensure the long life of your machine, do not use continuously for more than 3 minutes on this function. The motor should be allowed to cool down for at least 30 minutes before the next operation. Do not fill the bowl beyond the MAX indication.

**Assembly**

1. Place drive shaft (2) into the centre of the power unit (1). Ensure it is firmly in place.

2. Guide the bowl (3) over the drive shaft (2) rotating clockwise until it is aligned with the locking system on the power unit (1).

3. Clip the whisks into the whisk attachment (19) by inserting the two prongs into the cross-shaped slots.

4. Place the food you wish to whisk into the bowl (3)

5. Attach the whisk attachment (19) to the drive shaft (2) firmly and apply pressure to ensure it is correctly fixed.

6. Place the bowl cover (4) on the bowl (3), aligning it with the locking system. Turn the bowl cover clockwise until the lid locks into place at the top of the handle.

7. It is recommended to start the speed setting on low then increase the speed setting (7).

8. Turn off appliance when finished.

**Disassembly**

1. Switch off the appliance.

2. Remove the bowl cover (4) by clasping the feed and rotating the bowl cover clockwise to unlock it from the bowl (3).

3. Unlock the bowl (3) from the power unit (1) by rotating it anti-clockwise using the handle.

4. Lift off the twin beat whisk (19) and empty out ingredients.

5. Remove the drive shaft (2) and clean the appliance as instructed in the cleaning section of the manual.
Mill

Use the mill function for grinding herbs, nuts and coffee beans.

To ensure the long life of your machine, do not use the machine continuously for more than 1 minute at a time. The motor should be allowed to cool down for at least 30 minutes before the next operation. Don’t process spices – they may damage the plastic. The machine won’t work if the mill is fitted incorrectly. Use for dry ingredients only.

Assembly
1. Put your ingredients into the jar (9). Fill it no more than half full.
2. Fit the silicone sealing ring into the blade unit (13).
3. Turn the blade unit (13) upside down. Lower it into the jar (9), blades facing down.
4. Screw the blade unit (13) onto the jar (9) and tighten until arrow at the base of the jar (9) is aligned between the 2 bars on the blade unit (13).
5. Place the blade unit (13) onto the power unit (1) and rotate clockwise until it is aligned with the locking system on the power unit (1).
6. Switch on to maximum speed or use the pulse control.
7. Turn off appliance when finished.

Disassembly
1. Switch off the appliance.
2. Rotate the blade unit (13) anti-clockwise until loose from the power unit and remove it.
3. Turn the blade unit (13) upside down so that the blade is facing downwards and screw the jar (9) anti-clockwise to remove.
4. Empty out the ingredients or replace the blade unit (13) with the sprinkler lid (8) to sprinkle ingredients.
5. Clean the appliance as instructed in the cleaning section of the manual.

Please note: The sprinkler lid is not airtight.
**Blender**

Use the blender for pasta sauces, soups, milkshakes etc.

Do not use the machine continuously for more than 30 seconds on this function. The motor should be allowed to cool down for at least 1 minute. Only use for a maximum of 3 times before letting the machine cool down fully.

- **DO NOT PUT HOT LIQUIDS INTO THE BLENDER AS THIS WILL CAUSE THE JUG TO CRACK.** THE TEMPERATURE OF FOODS ADDED TO THE BLENDER SHOULD NOT EXCEED 30°C ABOVE THE TEMPERATURE OF THE ROOM.

- Allow the jug to warm up to room temperature before adding warm liquids.

**Assembly**

1. The plastic jug (12) does not come fully assembled, fit the silicone sealing ring into the blade unit (13).

2. Place the plastic jug (12) onto the blade unit (13) and tighten until arrow at the base of the Jug is aligned between the 2 bars on the blade unit (13).

3. Attach the blender to the power unit (1) by rotating clockwise until it is aligned with the locking system on the power unit (1).

4. Remove the lid (11) by screwing anti-clockwise, place in the ingredients and replace the lid (11) back on the jug (12) by reversing the action.

5. Turn the control dial to your required setting (7).

**Disassembly**

1. Remove the jug (12) from the power unit (1) by rotating anti-clockwise using the handle.

2. Lift the lid (11) off the appliance by screwing anti-clockwise and pour out the ingredients.

3. Removed the blade unit (13) from the plastic jug (12) by screwing anti-clockwise.

4. Clean as instructed in the cleaning section of the manual.
**Caramelised Onion Tart**

**Ingredients**
- 340g short crust pastry
- 4 red onions, skinned and halved
- 4 eggs
- 200ml milk
- 120g Gruyere cheese
- 1 tbsp. oil
- Salt and pepper

**Attachment:** Cutting discs (16)

**Method**

1. Preheat oven to 190°C/Gas mark 5.

2. Roll out pastry to fit a 20cm quiche tin. Place the pastry in the tin and push in to the sides. Trim the pastry around the edge of the tin.

3. Cut a circle of greaseproof paper just larger than the tin and place on top the pastry. Pour in baking beans or dried peas/beans and bake in the oven for 10mins. Remove the pastry from the oven, take the greaseproof paper and baking beans off the pastry then put the pastry back in the oven for a further 5 minutes.

4. Attach the thick slicing disc (c) onto the drive shaft. Skin and halve the onions. Turn the Multifunctional Food Processor on to minimum speed and use the food pusher to guide the onion down the feed tube. When all of the onion is sliced, turn off the Multifunctional Food Processor.

5. Heat 1 tbsp. of oil in a frying pan. Sauté the onion in the frying pan until soft and caramelised. Allow to cool slightly then place on the pastry base.

6. Beat together eggs and milk and season well with salt and pepper. Pour over the onions on the pastry base.

7. Attach the fine shredding disc (b) to the drive shaft. Turn the Multifunctional Food Processor on to minimum speed and use the food pusher to guide the cheese down the feeder. When all of the cheese is grated, turn off the Multifunctional Food Processor. Sprinkle the grated cheese over the top of the tart evenly.

8. Place in the oven for 35-40 minutes until the cheese is golden brown and the filling is firm.

9. Allow to cool slightly before serving.

**Chicken Liver Pate**

**Ingredients**
- 400g chicken livers, washed
- 200g butter
- 2 shallots, finely chopped
- 2 cloves of garlic, finely chopped
- 75ml brandy
110ml double cream
1/2 tsp salt
1/2 tsp black pepper
1 tsp thyme
Attachment: chopping blade (14)

Method
1. Cut the livers into small pieces (approx. 1.5cm). Heat a knob of butter in a frying pan.
2. Sauté shallot and thyme until soft.
3. Add chicken livers to the pan and sauté until brown on the outside but pink on the inside, then pour contents of the pan into the food processor.
4. Add brandy to the pan and boil until reduced. Pour into food processor.
5. Add double cream, salt, pepper and 140g of butter to the food processor and blend until smooth.
6. Push the pate through sieve into a serving dish/ramekins, leave to cool.
7. Melt the remaining butter and pour over the pate. Cover and cool. Once cooled, store in the fridge until serving.

Tomato Bread

Ingredients
250g strong white bread flour
1 tsp salt
7g yeast
55g sundried tomatoes, jarred
1 tbsp. oil from sundried tomatoes
110ml warm water
Attachment: kneading tool (15)

Method
1. Add salt, flour and yeast to the 1.5l bowl. Using kneading tool (15), mix on minimum for 30 seconds.
2. Add water, sundried tomatoes and oil. If the sundried tomatoes are large, chop into 3 pieces.
3. Mix for 1-2 minutes until dough is formed.
4. Remove dough and place in a bowl covered with cling film. Stand the bowl in a warm place for approximately 60 minutes, until the dough has doubled in size.
5. Knead the dough by hand for 2 minutes. Shape and place in a tin, cover and stand in a warm place until the dough has doubled in size.
6. Preheat oven to 180°C/Gas mark 4.
7. Place the dough in the oven for 35 minutes.

Tip
To check the bread is cooked, tap the base of the bread with your fingers, if hollow sounding, it is ready.
**Chunky Pesto**

**Ingredients**
Bunch of fresh basil  
3 cloves of garlic  
3 tbsp. parmesan cheese  
75g sunflower seeds  
6 tbsp. olive oil  
Attachment: Mini Chopper (20/21)

**Method**
1. Place garlic cloves, basil and 2 tbsp. of olive oil into the mini chopper bowl. Pulse until the garlic is fine.
2. Add grated parmesan cheese and the rest of the olive oil. Pulse until ingredients are combined.
3. Add the sunflower seeds. Pulse once last time. Don’t pulse too much here as you want the sunflower seeds to remain chunky.

**Serving tip**
Stir through cooked gnocchi and sprinkle with extra parmesan for an Italian treat.

**St Clements Juice**

**Ingredients**
8 oranges and 1 lemon  
Sparkling water  
Attachment: Citrus press (17)

**Method**
1. Halve 8 oranges. Place on the citrus press and turn the Multifunctional Food Processor to minimum. Hold until all the juice has been extracted. Continue until all the oranges are juiced.
2. Halve a lemon and place on the citrus press until the juice is extracted. Continue with the other half.
3. Pour juice into a glass and top up with sparkling water.

**Meringue**

**Ingredients**
6 egg whites  
170g caster sugar  
150g icing sugar  
Attachment: Twin Beater Whisk (19)

**Method**
1. Preheat the oven 110°C/Gas mark ¼.  
2. Pour egg whites into 1.5l bowl and whisk on medium until the mixture forms soft peaks.
3. Turn the Multifunctional Food Processor onto high and add sugar a desert spoonful at a time. Follow the same procedure for adding the icing sugar.
4. Once the icing sugar and caster sugar is incorporated, gently scrape out and shape the meringue onto a tray lined with greaseproof paper. Choose
whether you want a large meringue or individuals at this stage.

5. Place in the preheated oven for one hour until crispy.

6. Turn the oven off and leave the meringue to dry for a further hour.

Tip

For a chocolate ripple meringue, pour 25g of cocoa into the Multifunctional Food Processor once all the sugar is incorporated and whisk for 10 seconds.

Ingredients list

Reference for processing size and time

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<tr>
<th>Tool / Attachment</th>
<th>Function</th>
<th>Speed</th>
<th>Maximum capacities</th>
<th>Max running time</th>
</tr>
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<tr>
<td>Chopping Blade</td>
<td>Grinding meat</td>
<td>2</td>
<td>500g meat</td>
<td>30sec</td>
</tr>
<tr>
<td></td>
<td>Chopping vegetables</td>
<td>1-2</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Making stuffing: cut meat first, then</td>
<td>2</td>
<td>1000g meat</td>
<td>30sec</td>
</tr>
<tr>
<td>Dough Tool</td>
<td>Making / kneading dough</td>
<td>2</td>
<td>500g flour</td>
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</tr>
<tr>
<td>Cutting Discs</td>
<td>Slicing/ shredding/ julienne slicing /</td>
<td>1-2</td>
<td>1200ml</td>
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</tr>
<tr>
<td>Blender</td>
<td>Making milk shake, smoothies, soup</td>
<td>1-2</td>
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<tr>
<td>Citrus Press</td>
<td>Citrus fruit juicing</td>
<td>1</td>
<td>1200ml</td>
<td>60sec</td>
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<tr>
<td>Mill</td>
<td>Grinding nuts, herbs and coffee beans</td>
<td>2</td>
<td>200g</td>
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</tr>
<tr>
<td>Twin Beater Whisk</td>
<td>Whisking egg whites</td>
<td>2</td>
<td>8 egg whites</td>
<td>30sec</td>
</tr>
</tbody>
</table>
Cleaning

- Switch off and always unplug the processor from the power outlet before cleaning the appliance.
- Clean the power unit with a soft slightly damp cloth. Do not put it under running water and do not submerge it in water or any other liquids.
- Do not immerse the blade unit in water.
- All accessories can be washed by hand or in the dishwasher, for hand washing use tepid water and normal detergent. For dishwasher cleaning always place accessories in the upper part of the dishwasher making sure the water never exceeds a temperature of 30°C.
- Do not use chemical or abrasive washing up liquids.
- Store the appliance in a dry area, preferably in its original box.
- Some foods may discolour the plastic. This is perfectly normal and wont harm the plastic or affect the flavour of your food. Rub with a cloth dipped in vegetable oil to remove the discolouration.

UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic use only and is not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale / order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy please go to:

www.andrewjamesworldwide.com

Customers are responsible for any taxes applied to our products when they are
shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.

**Class II Double Insulated Products**

**Electrical Information**

Always ensure the voltage on the rating label corresponds to the power supply where the product is being used.

Class II double insulation. This tool is double insulated therefore no earth connection is required.

Precautions should be followed for safe cable management and connection to the power supply

If a new mains plug needs to be fitted follow the fitting instructions supplied with good quality BS1363A plugs. If in doubt consult a qualified electrician or appliance repair agent.

- Safely dispose of the old plug.
- Connect the brown lead to the live terminal “L” in the new plug.
- Connect the blue lead to the neutral “N” terminal.

Warning! For double insulated product no connection is made to the Earth terminal.

Recommended fuse: 13A

If an extension cable is required, a 2 core or 3 core (earthed) extension can be used. To avoid overheating the extension cable should be rated no less than 13A and be fully unwound before use.

Do not attempt to modify electrical plugs or sockets or attempt to make an alternative connection to the electrical supply.

**Disposal of the appliance**

**Waste Electrical & Electronic Equipment (WEEE) Waste & Recycling**

Disposal of Electrical and Electronic Waste

Non-household waste. This product must not be disposed of together with ordinary household waste.

Separate collection of used products, batteries and packaging allows the recovery and recycling of materials. Reuse of materials helps prevent environmental pollution and reduces the demand for raw materials.
Local authorities, retailers and collection organisations may provide for separate collection of electrical products, batteries and packaging.

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