



**SEIT 1968**

**4.5 LITRE  
HOT AIR FRYER**

**INSTRUCTION  
MANUAL**



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Please retain instructions 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.

If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.

This appliance contains no user serviceable parts, 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 out of the reach of children when it is switched on or cooling down.

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, other than that supplied with this appliance.  
This appliance is intended for domestic use only. It should not be used for commercial purposes.  
The outer surface or door may get hot during operation.



**CAUTION:** Hot surface – do not touch any sections or surfaces of the appliance that may become hot or the heating components of the appliance.

**WARNING:** Keep the appliance away from flammable materials.

### Automatic Switch-off

The hot air fryer is fitted with an automatic switch-off. This may activate if the set cooking time has elapsed, causing the timer to sound and the automatic switch-off to activate, turning off the hot air fryer.

**NOTE:** If the hot air fryer needs to be turned off before the set cooking time has elapsed, switch off and unplug it from the mains power supply.

### Dos and Don'ts

#### DO:

Check that the non-stick coated cooking basket is securely fitted before use. Not doing so will prevent the hot air fryer from operating. Only hold the cooking compartment by the cooking basket handle. Take care when removing the non-stick coated cooking basket, as steam may be emitted.

#### DON'T:

Invert the non-stick coated cooking basket with the cooking compartment still attached, as excess oil may collect at the bottom of the cooking compartment.

Cover the hot air fryer or its air inlets, as this will disrupt the airflow and could affect the cooking results.

Fill the cooking compartment with oil or any other liquid.

Press the non-stick coated cooking basket release button whilst shaking the ingredients.

Touch the cooking compartment during or straight after use, as it gets very hot; only hold the cooking compartment by the handle.



## Care and Maintenance

Before attempting any cleaning or maintenance, switch off and unplug the hot air fryer from the mains power supply and allow it to fully cool.

**STEP 1:** Wipe the hot air fryer main unit with a soft, damp cloth and dry thoroughly.

**STEP 2:** Clean the non-stick coated cooking basket in warm, soapy water, then rinse and dry thoroughly.

Do not immerse the hot air fryer main unit in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the hot air fryer or its accessories, as this could cause damage.

**NOTE:** The hot air fryer should be cleaned after each use.

## Description of Parts



- |    |                                   |     |                             |
|----|-----------------------------------|-----|-----------------------------|
| 1. | 4.5 Litre Hot Air Fryer main unit | 7.  | Digital control panel       |
| 2. | Cooking compartment               | 8.  | Temperature control buttons |
| 3. | Non-stick coated cooking basket   | 9.  | Timer control buttons       |
| 4. | Cooking basket handle             | 10. | Mode button                 |
| 5. | Cooking basket release button     | 11. | Power button                |
| 6. | Plastic cover                     | 12. | LED display                 |

## Instructions for Use

### Before First Use

**STEP 1:** Before connecting the hot air fryer to the mains power supply, wipe the hot air fryer main unit with a soft, damp cloth and dry thoroughly.

**STEP 2:** Clean the non-stick coated cooking basket in warm, soapy water, then rinse and dry thoroughly.

**STEP 3:** Place the hot air fryer main unit onto a stable, heat-resistant surface, at a height that is comfortable for the user.

**NOTE:** When using the hot air fryer 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 hot air fryer during use.

It is advised to run the hot air fryer without food for approx. 10 minutes before first use; this will prevent the initial smoke or odour from affecting the taste of the food.

### Assembling the 4.5 Litre Hot Air Fryer

**STEP 1:** Fit the non-stick coated cooking basket into the cooking compartment, until it is seated securely. Slide the plastic release button cover backwards so that it is concealing the release button, to avoid it being pressed during use.

**STEP 2:** Slide the cooking compartment into the hot air fryer main unit to close it.

**NOTE:** The hot air fryer comes preassembled. The cooking compartment should be closed securely before use, as not doing so will prevent it from working.

### Using the Digital Control Panel

When the hot air fryer is plugged in and switched on at the mains power supply, the unit will beep and the power button will illuminate to indicate that it is being powered.

Tap the power button to switch on the hot air fryer.

The LED display will alternate between '180 °C' and '15 MIN'. These are the default cooking settings; if other settings are required, the time and temperature can now be programmed.

Press the timer control buttons (↑ or ↓) to change the cooking time, up to a max. of 30 mins.

Press the temperature control buttons (↑ or ↓) to adjust the cooking temperature, between 80-200 °C.



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The  $\uparrow$  or  $\downarrow$  buttons may be held down in order to quickly adjust the time or temperature. Once time and temperature have been set, tap the power button to begin heating. A red heating icon will appear to indicate that the hot air fryer is heating up, and the rotating LEDs around this icon indicate that the fan is operating. The red light will switch on and off throughout cooking to indicate that the hot air fryer is regulating temperature. The time and temperature can also be set using the '**MODE**' button. This will automatically cycle between time and temperature presets for cooking various foods. These presets can then be adjusted using  $\uparrow$  or  $\downarrow$  to increase or decrease the time or temperature as required.

Once cooking is complete and the preset time has elapsed, the timer will sound and the hot air fryer will switch off. During cooking, the time and temperature can be adjusted at any time using  $\uparrow$  or  $\downarrow$ .

If the cooking compartment is removed during cooking, cooking will be paused; reinsert the cooking compartment to resume the cooking process. The hot air fryer will switch off after 2 hours if the cooking compartment has not been reinserted.

To switch off the hot air fryer, tap the power button again. The red heating icon will no longer be visible and the hot air fryer will switch off after 20 seconds.

**NOTE:** The power button will remain illuminated whilst the unit is plugged in.

### Using the 4.5 Litre Digital Air Fryer

**STEP 1:** Plug in and switch on the hot air fryer at the mains power supply; the hot air fryer will beep and the power button will illuminate to indicate that the unit is plugged in.

**STEP 2:** Tap the power button to switch on the hot air fryer; the LED display will alternate between '180 °C' and '15 MIN', indicating that the time and temperature are ready to be programmed.

**STEP 3:** Following the instructions in the section entitled 'Using the Digital Control Panel', preheat the hot air fryer for approx. 5 minutes. Use  $\uparrow$  or  $\downarrow$  to increase or decrease the time or temperature if required.

**STEP 4:** Once preheated, remove the cooking compartment by pulling it out of the hot air fryer using the handle. Place the cooking compartment onto a flat, stable, heat-resistant surface. Check that the plastic cover is over the basket release button to avoid it from being released accidentally.

**STEP 5:** Place the ingredients into the non-stick coated cooking basket and then slide the cooking compartment back into the hot air fryer main unit to close it.

**STEP 6:** Use the digital control panel to set the cooking time and temperature as required for the ingredients. The time and temperature can also be set using the '**MODE**' button. This will automatically cycle between time and temperature presets for cooking various foods. These presets can then be adjusted using **↑** or **↓** to increase or decrease the time or temperature as required. Then press the power button to begin cooking.

**STEP 7:** Some ingredients may require shaking halfway through the cooking time. Remove the cooking compartment by pulling the cooking basket handle out of the hot air fryer. The plastic cover must be concealing the cooking basket release button; take care not to release the non-stick coated cooking basket by pressing the cooking basket release button. Shake the cooking compartment gently and then slide it back into the hot air fryer main unit to close it and continue to cook.

**STEP 8:** Once cooking is complete and the preset time has elapsed, the hot air fryer will beep several times and switch off. Check whether the ingredients are ready by pulling the cooking compartment out from the hot air fryer using the cooking basket handle. If the ingredients are not cooked, close the cooking compartment and replace it back into the hot air fryer main unit. Use the digital control panel to adjust the cooking time accordingly. If the food is cooked, press the cooking basket handle release button to remove the non-stick coated cooking basket from the cooking compartment and then empty the contents into a bowl or onto a plate. Use a pair of heat-resistant tongs (not included) if the food is large or fragile.

**NOTE:** Always preheat the hot air fryer before starting to cook or alternatively add approx. 3-5 minutes onto the cooking time. If the cooking time or temperature setting needs to be changed during use, simply use the timer or temperature control buttons as required and the hot air fryer will automatically adjust the settings.

**CAUTION:** Do not tip the food directly into a bowl or onto a plate, as excess oil may collect at the bottom of the cooking compartment and leak onto the ingredients or serving bowl. Always remove the non-stick coated cooking basket from the cooking compartment.

Exercise caution when opening and closing the cooking compartment during use, as it will become very hot.

**WARNING:** Nominal voltage is still present even when the hot air fryer is switched off. To permanently switch off the hot air fryer, turn it off at the mains power supply.

## Using the Non-Stick Coated Cooking Basket

The non-stick coated cooking basket is removable for ease of use.

**STEP 1:** To remove the non-stick coated cooking basket from the cooking compartment, push forward the plastic cover to reveal the cooking basket release button.

**STEP 2:** Press and hold the cooking basket release button and carefully lift the cooking basket handle to detach the basket.

**STEP 3:** Replace the non-stick coated cooking basket by fitting it into the cooking compartment, until it is secure.

**STEP 4:** Slide the plastic cover back into position so that it conceals the cooking basket release button.

**WARNING:** Never press the cooking basket release button if the cooking compartment is elevated, as this could cause injury; only press it once the cooking compartment has been placed onto a flat, stable surface.

## Cooking Guide

The following is a guideline for cooking certain types of foods with the hot air fryer. This is a guideline only and cooking should always be monitored. Food should always be piping hot before serving.

### Potatoes and Chips

Food	Amount	Approx. Cooking Time	Temperature	Extra Information
Thin frozen chips	300-700 g	12-16 mins	200 °C	Shake the chips following the instructions in the section entitled 'Using the 4.5 Litre Digital Air Fryer'.
Home-made chips	300-800 g	15-20 mins	200 °C	Follow the full instructions in the section entitled 'A Step by Step Guide to Making Chips'.

Home-made potato wedges	300-800 g	15-20 mins	200 °C	Part soak the potato wedges in water to remove the starch, add ½ tbsp of oil and shake following the instructions in the section entitled 'Using the 4.5 Litre Digital Hot Air Fryer'.
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## Meat and Poultry

Food	Amount	Approx. Cooking Time	Temperature	Extra Information
Steak	100-500 g	Well done: 10 mins Medium: 8 mins Rare: 6 mins	200 °C	Turn over halfway through the total cooking time.
Hamburger	100-500 g	15-20 mins	180 °C	Turn over halfway through the total cooking time.
Pork chops	100-500 g	10-15 mins	200 °C	Turn over halfway through the total cooking time.
Chicken breast	100-500 g	15-22 mins	200 °C	Always check that chicken is cooked thoroughly.
Chicken drumsticks	100-500 g	15-22 mins	200 °C	Always check that chicken is cooked thoroughly.

## Snacks and Sides

Food	Amount	Approx. Cooking Time	Temperature
Frozen chicken nuggets	100-500 g	6-10 mins	200 °C
Spring rolls	100-400 g	8-10 mins	200 °C
Stuffed vegetables	100-400 g	12-15 mins	160 °C

## Bakes and Cakes

Food	Amount	Approx. Cooking Time	Temperature
Quiche	400 g	20-22 mins	180 °C
Cake	300 g	14-20 mins	160 °C

## A Step by Step Guide to Making Chips

### Home-made Chips

**STEP 1:** Cut the potato into chips approx. 1 cm wide.

**STEP 2:** Place the chopped potatoes into a pan of cold water. Bring water to the boil and parboil the potatoes for approx. 3 minutes.

**STEP 3:** Preheat the hot air fryer to 200 °C.

**STEP 4:** Drain the water from the potatoes and dry thoroughly using kitchen towel.

**STEP 5:** Coat the chopped potatoes with ½ tbsp of cooking oil or oil spray and add them into the non-stick coated cooking basket. Check they are fully coated for best results.

**STEP 6:** Cook at 200 °C for 15-20 minutes.

**STEP 7:** Shake the chips regularly (approx. every 6 minutes) so that all of the chips cook evenly.

**STEP 8:** Once cooked through and crispy, remove from the hot air fryer, season and enjoy.

### Frozen Chips

**STEP 1:** Preheat the hot air fryer to 200 °C.

**STEP 2:** Add 300-700 g of frozen chips into the non-stick coated cooking basket.

**STEP 3:** Cook for 12-16 minutes.

**STEP 4:** Shake the chips regularly (approx. every 6 minutes) to make sure that they cook evenly.

**STEP 5:** Once cooked through and crispy, remove from the hot air fryer, season and enjoy.



## Storage

Check that the hot air fryer is cool, clean and dry before storing in a cool, dry place.  
Never wrap the cord tightly around the hot air fryer; wrap it loosely to avoid causing damage.

## Specifications

Product code: PT4221VDEEU7

Input: 220-240 V ~ 50/60 Hz

Output: 1300 W

# Recipes

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



## Breaded Fish Fillets

### Ingredients

2300 g cod fillets/loins (even in size for the best cooking results)	3 tbsp Parmesan cheese
100 g breadcrumbs	Basil, dried
1 egg, beaten	Spray oil
5 tbsp plain flour	Salt and pepper, to taste

### Method

Add some plain flour to a medium sized bowl and coat the cod fillets in the flour. In another bowl, mix together the breadcrumbs, Parmesan and basil. Dip the fillets into the egg and then coat the fish in the breadcrumb mixture. Add salt and pepper to taste. Preheat the hot air fryer to 190 °C. Spray the fish with oil on all sides, place the fillets into the non-stick coated cooking basket and cook for approx. 15-20 minutes or until golden brown.

## Crispy Fried Chicken

### Ingredients

3 chicken pieces	1/2 tbsp cayenne pepper
300 g cornflakes	2 tsp paprika
32 g all-purpose flour	1 tsp ground sage
90 ml buttermilk	Spray oil
1 tbsp Dijon mustard	Salt and pepper, to taste

### Method

In a wide bowl or on a plate, season the flour with salt and pepper. Dip the chicken into the flour so that it is fully coated, tap against the bowl to shake off any excess flour and set aside. Discard the unused flour.

Place the cornflakes into a big, resealable bag, making sure that there is no air in the bag before sealing, and then run a rolling pin over the bag to crush. Pour the crushed cornflakes into a wide bowl or onto a plate.

In a large bowl, mix the buttermilk, mustard, cayenne pepper, paprika and sage. Dip the chicken pieces into the buttermilk mixture and then roll in the crushed cornflakes. Preheat the hot air fryer to 200 °C.

Arrange the chicken pieces in the non-stick coated cooking basket, spray all over with oil and cook for approx. 5-10 minutes.

Reduce the temperature to 190 °C and cook for a further 15-20 minutes for thighs and 5-10 minutes for legs.



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## Pork Chops

### Ingredients

4 pork chops

Salt and pepper, to taste

### Method

Preheat the hot air fryer to 180 °C.

Season the pork chops with salt and pepper.

Add the pork chops to the non-stick coated cooking basket and cook for approx. 18-20 minutes.

The time it takes to cook the pork chops depends upon preference; flip them halfway through cooking for even colour and caramelisation.

## Roast Gammon Joint

### Ingredients

1.3 kg gammon joint OR  
600 g gammon joint

Salt and pepper, to season

### Method

Preheat the hot air fryer to 180 °C.

Place the gammon into the non-stick coated cooking basket and cover loosely with foil.

For a 600 g gammon joint, cook it for approx. 25 minutes, turn it over and then cook for a further 25 minutes. Remove the foil and let it brown for approx. 10 minutes, then turn it again to brown all over for a further 10 minutes.

For a 1.3 kg gammon joint, cook it for approx. 50 minutes, turn it over and then cook for a further 50 minutes. Remove the foil and let it brown for approx. 20 minutes, then turn it again to brown all over for a further 20 minutes.

Cooking times may vary, depending upon the shape or thickness of the joint.

Test with a skewer to make sure that the juices run clear.

Season to taste and serve.





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## Peppercorn Steak

### Ingredients

400 g sirloin steak (1.5 cm–2.5 cm thick)	2 tbsp double cream
50 g unsalted butter	1 tbsp Dijon mustard
2 shallots, finely diced	1 tbsp olive oil
100 ml beef stock	1 tbsp green peppercorns
2 tbsp Worcestershire sauce	Black and white peppercorns, to taste
2 tbsp brandy	Salt and pepper, to taste

### Method

Dry the steaks with kitchen paper and press the black and white peppercorns into both sides.

Cover with foil or plastic film and then refrigerate for approx. 2-3 hours.

Preheat the hot air fryer to 180 °C.

Place the steak into the non-stick coated cooking basket and cook for approx. 6 (rare), 8 (medium) or 10 (well done) minutes depending on preference. Turn the steak halfway through to caramelize on both sides.

Meanwhile, make the sauce. Heat the oil and butter in a fry pan and cook the shallots over a medium heat, until soft. Add the Worcestershire sauce, brandy and stock to the fry pan. Cook rapidly, scraping the bottom of the fry pan to incorporate the flavours.

Add the green peppercorns, mustard and cream, then season to taste.

Remove the meat from the hot air fryer and leave to rest for approx. 5 minutes before cutting diagonally into slices. Add the meat to the sauce. Stir to combine the meat juices with the peppercorn sauce and to warm the meat through.

## Lightly-fried Lamb Chops with Rosemary and Garlic

### Ingredients

15 small lamb rib chops	1 tsp dried crushed red pepper
2 tbsp minced garlic	Fresh rosemary sprigs (optional)
1½ tbsp fresh rosemary, chopped	

### Method

In a small bowl, combine the garlic, rosemary and crushed red pepper. Rub about ¼ tsp of the mixture over both sides of each lamb chop.

Sprinkle the lamb chops with salt and put onto a plate, cover and refrigerate for approx. 30 minutes or preferably up to 4 hours.

Preheat the hot air fryer to 200 °C.

Place the lamb chops into the non-stick coated cooking basket and cook for approx. 10-15 minutes, depending upon how well done the meat is required to be cooked.

Shake halfway through.

Garnish the lamb chops with rosemary if desired and then serve.

## Roasted Vegetables

### Ingredients

8 cherry tomatoes on the vine	1 red pepper, sliced
5 garlic cloves, left whole with skins still on	1 yellow pepper, sliced
5 small new potatoes, skins scrubbed	1 courgette, sliced at an angle
not peeled	2 tbsp olive oil
3 large chestnut mushrooms, quartered	1 tsp mixed herbs
1 white onion, quartered	Salt and pepper, to taste

### Method

Preheat the hot air fryer to 200 °C.

Place all of the ingredients into a large, round dish or bowl, coated in olive oil. Season to taste and sprinkle on the mixed herbs. Place into the non-stick coated cooking basket and cook for approx. 20-25 minutes. Stir halfway through to ensure that all of the vegetables are cooked through.

**NOTE:** Alternatively, the ingredients can be placed directly into the non-stick coated cooking basket.





## Sweet Potato Wedges

### Ingredients

3 sweet potatoes, cut into small wedges	1 tsp chilli flakes
4 tbsp olive oil	Salt and pepper, to taste

### Method

Place the potato wedges into a pan of cold, salted water and bring to the boil. Once boiling point has been reached, drain the salted water.

Put the potato wedges into a bowl, pour over the oil and mix to cover evenly. Add the chilli flakes, season with salt and pepper to taste and stir to combine.

Preheat the hot air fryer to 200 °C.

Place the potato wedges into the non-stick coated cooking basket and cook for approx. 18-25 minutes, until the potatoes are tender and golden brown.

It is recommended to shake the non-stick coated cooking basket halfway through cooking, to ensure that the wedges are cooked evenly.

Sprinkle with sea salt to serve.

## Potato Wedges with Rosemary

### Ingredients

3 medium white potatoes, cut into small wedges	1 fresh rosemary sprig
3 garlic cloves, crushed	Spray oil
	Salt and pepper, to taste

### Method

Place the potato wedges into a pan of cold, salted water and bring to the boil. Once boiling point has been reached, drain the salted water.

Put the potato wedges into a bowl, add the remaining ingredients and mix together.

Preheat the hot air fryer to 200 °C.

Spray the wedges with oil so that each one is lightly coated, place them into the non-stick coated cooking basket and cook for approx. 18-25 minutes or until golden brown and crispy on the outside.

It is recommended to shake the non-stick coated cooking basket halfway through cooking, to ensure that the wedges are cooked evenly.

## 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:

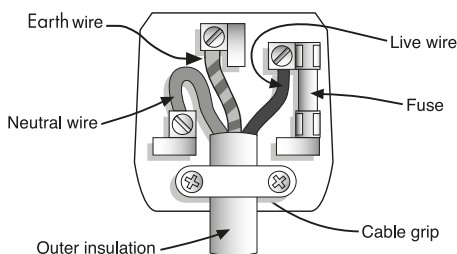
The wires in the mains lead are coloured in accordance with the following code:

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 an 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 and 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.,  
Edmund-Rumpler Straße 5,  
51149 Köln, Germany.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department at **customer care@upgs.com**

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, Petra 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.

## **Disposal of Waste Batteries and Electrical and Electronic Equipment**



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

## **3** YEAR GUARANTEE

\*To be eligible for the extended guarantee, go to **[guarantee.upgs.com/petra](https://guarantee.upgs.com/petra)** and register your product within 30 days of purchase.

Manufactured by:  
UP Global Sourcing UK Ltd.,  
Edmund-Rumpler Straße 5,  
51149 Köln, Germany.

MADE IN CHINA.

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