

# LAKELAND

## AIR FRYER OVEN

### INSTRUCTION BOOKLET



Model: 26921

# LAKELAND AIR FRYER OVEN

Thank you for choosing the Lakeland Air Fryer Oven.

Please take a little time to read this booklet before getting started and keep it in a safe place for future reference.

Our Air Fryer Oven lets you cook your favourite food the healthier way with little or no oil. Large capacity Air Fryer Oven to feed the whole family.

Versatile, quick and convenient, the top grill circulates hot air to cook your food evenly from all directions, so you can cook meat, fish, poultry and seafood to perfection. Simple to use LED touchscreen control panel with a 90 minute countdown timer, so you know when your food is going to be ready.

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

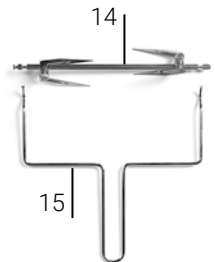
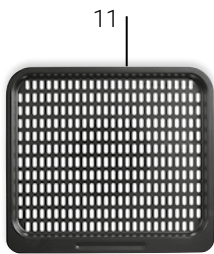
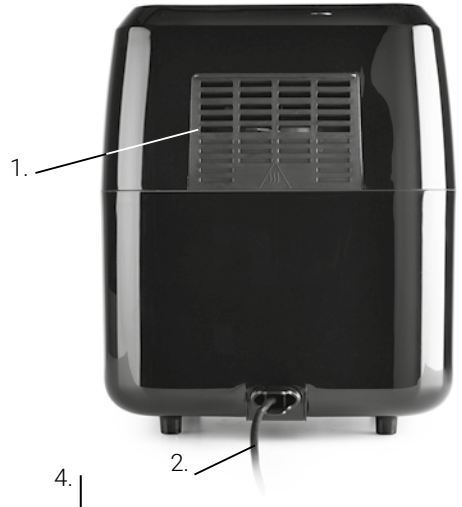
Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

## CONTENTS

Product features .....	4
Control panel .....	5
Safety cautions .....	6-7
Using your Air Fryer Oven for the first time .....	8
Instructions for use .....	8-12
Checking your food .....	12
A guide to ingredients and hints and tips .....	13
A guide to cooking times .....	14
Recipes .....	15-16
Frequently asked questions .....	17
Care and cleaning .....	18
Technical information .....	19
Electrical connections .....	19
Recycling your electricals .....	19

# PRODUCT FEATURES


1. Air vent
2. Cord and plug
3. Control panel
4. Digital display
5. Heating Element
6. Cooking cavity
7. Oven door
8. Air intake vents
9. Crisper basket
10. Crisper basket handle
11. Perforated baking tray
12. Mesh grill rack
13. Oil drip tray
14. Rotisserie spit
15. Rotisserie handle







## CONTROL PANEL ICONS

### On/off Power

The  on/off power icon will illuminate, when the appliance is plugged in and switched on at the socket.

Pressing the  on/off power icon once will illuminate the full control panel.

Pressing the  on/off power icon a second time will activate the cooking process at the default setting of 190°C and 15 minutes.

Pressing the  on/off power icon at any time during the cooking process will shut off the appliance, nothing will be illuminated on the control panel except the on/off power icon. The fan will continue running for 20 seconds to cool down the appliance.

### Light

Selecting this icon will help you check cooking progress while appliance is in operation. When opening the door during the cooking process it will pause the appliance and the internal light will illuminate as the door opens.

### Temperature Control

These icons enable you to raise or lower cooking temperature by 5°C intervals ranging from 65°C to 200°C. Dehydration range is from 30°C to 75°C.

### Time Control

These icons enable you to select exact cooking time to the minute, from 1 to 90 minutes (1 hour 30 minutes) in all modes except when dehydrating, which uses 30 minute intervals and an operating time of 2 to 24 hours.

### LED Digital Display

The LED digital display will switch between temperature and time remaining during the cooking process.

### Cooking Preset Functions

Selecting any of the preset function icons sets the temperature and time to the selected function's default setting.

The cooking process starts automatically after 5 seconds once the function has been selected, or the on/off power can be pressed after the preset function to start the appliance immediately. You can change preset settings using the temperature and time icons.

### Fan Icon

This icon will blink in sequence while cooking is in progress and continue blinking up to 20 seconds once you turn off the appliance.


### Rotation Function

Select this icon when cooking anything using the rotisserie function. The icon will blink while in use.

## SAFETY CAUTIONS


Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety cautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

- 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 done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault contact the Lakeland customer care team on 015394 88100.
- Do not use this appliance if the lead is damaged. Contact the Lakeland customer care team on 015394 88100.
- Always use the appliance on a dry, level, heat resistant surface.
- Unplug from the mains when not in use and before cleaning. To disconnect, turn the socket to "off" and remove the plug from the mains socket.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or lid in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.

- Do not connect this appliance to an external timer or remote control system.
- An extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
- This appliance complies with the basic requirements of Directives 2014/30/EU (Electromagnetic Compatibility) and 2014/35/EU (Low Voltage Directive).
- **WARNING:** A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
-  **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- Keep the Air Fryer Oven, plug and lead away from hot ovens, flames and other hot surfaces.
- **The Air Fryer Oven must be used in a well ventilated area, at least 15cm away from walls and other surfaces to allow sufficient airflow.**
- **DO NOT** operate the Air Fryer Oven empty.
- **DO NOT** put any oil or any other liquid on to the accessories, to avoid a fire hazard.
- If dark smoke is coming out of the appliance, unplug immediately. Wait for the smoke to stop before opening the oven door.
- **DO NOT** place food directly into the cooking cavity, or allow food to come into direct contact with the heating element.
- **DO NOT** leave the Air Fryer Oven unattended during use.
- **DO NOT** cover any part of the oven or cooking cavity with metal foil.
- The Air Fryer Oven and accessories will remain hot some time after use, switch off and unplug the Air Fryer Oven and let it cool completely before moving, cleaning or storing.

**WARNING – HOT SURFACES**



- All surfaces marked with this  symbol will get very hot during use.
- To prevent injury, **DO NOT TOUCH.**
- Switch off and unplug the Air Fryer Oven and let it cool completely before touching these surfaces.
- Be careful when removing the accessories as burning hot steam can escape, and hot fat can spit and burn, always use oven gloves.
- During use, hot steam is released through the air vents - keep your hands and face at a safe distance.




## USING THE AIR FRYER OVEN FOR THE FIRST TIME

- Unpack the Air Fryer Oven and remove all the packaging materials.
- Before first use, wipe the outside and inside of the oven with a clean, damp cloth.
- Wash the removable parts in hot, soapy water, rinse and dry thoroughly.
- Make sure all of the accessories are dry before re-assembling the oven.
- After re-assembling your oven, we recommend that you run it at the maximum temperature for approximately 15 minutes to eliminate any packing odour that may remain after shipping.


## INSTRUCTIONS FOR USE

- **PLEASE NOTE:** This is an oil free fryer that works on hot air **DO NOT** fill the crisper basket with oil or any other liquid. **DO NOT** fill beyond MAX' level mark, when putting your ingredients into the crisper basket.
- Place the Air Fryer Oven on a flat heat resistant surface near a socket. **The Air Fryer Oven must be used in a well ventilated area, at least 15cm away from walls and other surfaces to allow sufficient airflow.**
- When using the Air Fryer Oven for the first time you may notice a slight burning smell. This is normal for a new heating element and will disappear after a few uses.





### POWER ON MODE

- Plug in and switch on the Air Fryer Oven at the socket, the appliance will beep, the digital display will briefly illuminate and then  on/off power icon will illuminate and the appliance will enter into a power on mode.



### STANDBY MODE

- Press the  on/off power icon to activate the appliance, there will be a beep.
- If no icons on the control panel are touched after 3 minutes, it will go back to power on mode. Likewise, if you have paused or opened the oven door and there is no operation within 3 minutes, it will go back to power on mode.

### COOKING WITH THE AIR FRYER OVEN

- Place the food ingredients on your chosen accessory.
- Put the chosen accessory into the appliance and shut the door.
- Press the  on/off power icon once, the default temperature (185°C) and time (15 minutes) will appear alternately on the control panel display.
- You can either adjust the  temperature and  time now as a manual setting and press the  on/off power icon, or it will automatically start in 3 seconds.
- The temperature and time can be adjusted whilst the Air Fryer Oven is running.
- The display will alternate between the selected temperate and the time. The time will start counting down the time, showing the remaining time left to cook.







- You can also touch one of the preset functions and press the  on/off power icon, or it will automatically start in 3 seconds.
- Alternatively, you can press the  on/off power icon to begin the cooking cycle immediately once the desired cooking time and temperature have been selected.
- The temperature and time can be adjusted whilst the Air Fryer Oven is running.
- The display will alternate between the selected temperature and the time. The time will start counting down the time, showing the remaining time left to cook.

**NOTE:** You can open the door to turn and view your food at any time during the process to check the progress. When you close the door the appliance will continue working from the same temperature and time you opened the door.

- At the end of the cooking time, the display will show the word 'OFF' and the fan will continue to run for 20 seconds. The Air Fryer Oven will beep 5 times and then go into standby mode.

### **ADJUSTING THE TEMPERATURE OR TIME DURING THE COOKING PROCESS**

- If you need to adjust the temperature or time during the cooking process press the  temperature function icon or the  time function icon, the display will show the temperature or time, then press  or  according to adjust the corresponding temperature and time.
- The appliance will continue to work throughout and return to a normal display after 3 seconds if nothing is pressed.

### **OPENING THE DOOR DURING THE COOKING PROCESS**

- You can open the door of the Air Fryer Oven using the handle. The appliance will automatically stop and the control panel will go blank. Wear oven gloves to remove the accessory and add your food or turn food over. Replace in the cooking cavity and close the door and the appliance will continue running.
- Excess oil from your food may drip through to the oil drip tray in the base of the oven.

### **TO POWER OFF THE AIR FRYER OVEN DURING THE COOKING PROCESS**

- To turn off the appliance during cooking, press and hold the on/off power icon for 2 seconds to turn off. The display will show the word 'OFF' and the fan will continue to run for 20 seconds. The Air Fryer Oven will beep 5 times and then go into standby mode.

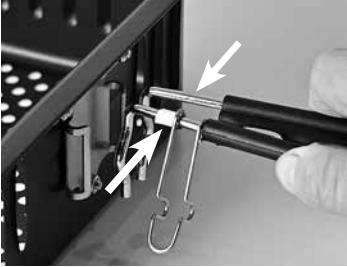
### **POWER OFF MEMORY**

- If the appliance is being used and accidentally powered off, the appliance will return to the operating state it was at before the power failure, as long as the power is reapplied within 30 minutes.

**NOTE:** Preheat the Air Fryer Oven with **NO** food in the cooking cavity for 3 minutes at the required temperature to warm up.

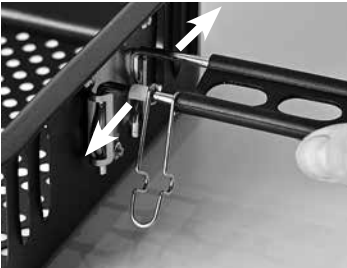
# PLACING CRISPER TRAYS INTO APPLIANCE

1. Insert the oil drip tray into the bottom of the appliance.
2. Place the other accessories into the appliance by sliding them through the side grooves and onto the back lip.
3. Place the accessories closer to the top heating element for faster cooking and added crispness.



## USING THE CRISPER BASKET

1. With the latch off the crisper basket handle, compress the handle



2. Place it between the slots on the crisper basket and release the handle.



3. Close the latch on the crisper basket handle over the top of the handle, pressing down on the latch to ensure that it is completely secure.

**NOTE:** The crisper basket can be inserted into the appliance by hand, **ONLY** when appliance is cold. The crisper basket handle should **ALWAYS** be used to remove the crisper basket from the appliance.



4. The door cannot close with the crisper basket handle still attached to the crisper basket. Remove the handle before closing.

**NEVER** use the Air Fryer Oven door as a place to rest a hot crisper basket filled with food. The hot crisper basket could damage the door or cause the appliance to tip. Personal injury could result.

## HOW TO USE THE ROTISSERIE FUNCTION

1. Most of the time the rotisserie function is used for cooking chicken. You may use it for other foods if safe and suitable.

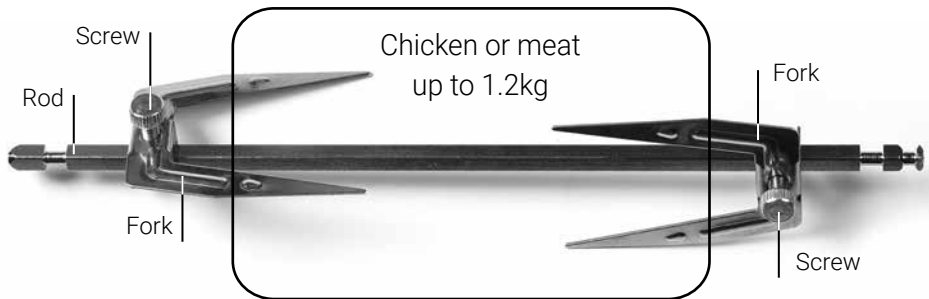
**PLEASE NOTE:** The chicken should be a small chicken and not exceed 1.2kg in weight.

2. With the forks removed from the rod, insert the rod through the centre of the food lengthwise.

3. Slide the forks onto each side of the rod, inserting them into each side of the chicken or meat. Centre meat lengthwise on the rod and secure them in place by tightening the two screws.

**NOTE:** To support the food on the rod better, insert the forks into the food at different angles.

**TIP:** Chicken and pieces of meat must be tied with cotton string to prevent them from catching the heating element or oil drip tray.



4. Hold the assembled rotisserie spit at a slight angle with the right side higher than the left side and insert the left side of the spit into the rotisserie connection inside the appliance.

5. With the left side securely in place, lower the right side of the spit into the rotisserie connection on the right side of the appliance

6. Select the rotisserie function.

Once the rotisserie spit has started rotating, please check that the chicken or meat has enough space to rotate. If it is too close to the element it may harm the motor. If this happens you must stop the appliance and adjust the meat to a better position.




7. Once rotisserie function has finished and your chicken or meat is cooked. Switch off the oven and unplug.



8. Open the door completely when you take out the chicken or food. Place the rotisserie handle with the hooks under the rotisserie rod. Lift and slide the rotisserie rod to the left and remove from the oven carefully.
9. Place the chicken or meat on to a clean container or tray and then unscrew the rotisserie forks from the rotisserie rod. Slide the food onto a serving tray or cutting surface.

**CAUTION:** Parts will be hot, wear gloves to remove the rotisserie rod.

## CHECKING YOUR FOOD

- We recommend checking your food during cooking and shaking ingredients gently halfway through to prevent unevenly cooked food.
- Open the Air Fryer Oven door using the handle.
- The appliance will stop and the control panel will go blank, with just the  on/off power icon illuminated.
- The Air Fryer Oven will go into a pause mode, gently shake/turn your ingredients. When the oven door is closed the Air Fryer Oven will continue to cycle.

**Tip:** If you set the timer to halfway through the preparation time, you will hear the timer beep five times when you have to shake/turn the ingredients. However, this means that you have to set the timer again to the remaining cooking time after shaking.

- Do not use metal utensils with the accessories, this will damage the non-stick coating, use heat resistant plastic or wooden utensils if you need to turn your food.
- When checking ingredients, place the accessory on a heat resistant surface.
- Temperatures and timings can be altered during the cooking cycle if your food needs longer.
- You can change the time or temperature during the air frying process using the  and  buttons. You cannot adjust the time and temperature while the door is open.
- When the cooking has finished, the Air Fryer Oven will beep five times and the control panel will show 'OFF' on the display, depending on the side you are using.
- Check your food is ready. If not, slide the accessory back into the cooking cavity and set the time for an additional 5 minutes.
- When removing food, **DO NOT** turn the accessories upside down as any hot oil or liquid residue which has drained away will spill onto your food.
- Depending on the type of food you have cooked, hot steam may escape from the cooking cavity.
- Place any accessories on a heat resistant surface, remove the your food onto a plate with tongs.
- The motor fan may continue to run until the appliance has cooled down. When the fan has stopped, switch off and unplug at the socket.
- Allow the appliance to cool down completely before moving, cleaning or storing, approximately 30 minutes.

## A GUIDE TO INGREDIENTS AND HINTS AND TIPS

- Do not cook extremely oily or greasy food, such as sausages, in the Air Fryer Oven. Hot oil can spit onto the heating element and cause the appliance to smoke.
- You can cook snacks that would normally be cooked in an oven in the Air Fryer Oven.
- You can use the Air Fryer Oven to reheat ingredients, set the temperature to 150°C for 10 minutes.
- Cut food into even sizes for even cooking.

### CHIPS

We recommend Maris Piper and King Edward potatoes for making chips. Store them in a dark cellar or in a cool cupboard away from light.

When you have peeled your potatoes, wash them thoroughly before cutting, and wash again once they have been cut - this will remove the starch.

Dry the chips using a highly absorbent clean tea towel or kitchen towel.

For crisper chips, coat your chips in oil and cook within a few minutes.

**PLEASE NOTE:** This is an oil free fryer that works on hot air **DO NOT** fill the crisper basket with oil or any other liquid.

The thinner the chips, the crispier they will be. The thicker the chips, the fluffier on the inside they will be.

Change the cooking time according to the thickness of your chips. If you prefer chips to be crispy, try cooking for a couple more minutes.

To add a different taste to your chips, you can coat them in different types of oil.

You can also cook frozen chips in the Air Fryer Oven, as they are pre-cooked there is no need to add oil.

PRESET FOOD FUNCTION	DEFAULT TEMPERATURE	DEFAULT TIME
Reheat	115°C	12 mins
Fries	200°C	15 mins
Steak/Chops	175°C	25 mins
Fish	165°C	15 mins
Seafood	160°C	12 mins
Pizza	180°C	15 mins
Chicken	185°C	40 mins
Baking	160°C	30 mins
Rotisserie	190°C	30 mins *
Dehydrator	30°C	2hrs

\* The cooking time for a whole roast chicken will vary with weight. Use a meat thermometer to check the internal temperature.

# A GUIDE TO COOKING TIMES

Here is a guide to cooking times for different types of food.

This is a guide only, times will vary depending on whether the food is in season, its size, thickness and your preference on how well you like your food cooked (e.g. steak).

For frozen food, use the cooking times and temperatures on the packet.

Whilst you are getting to grips with cooking times, monitor your food and cook for a couple more minutes if needed.

Ensure food is thoroughly cooked before serving.

FOOD	AMOUNT (g)	TIME (min)	TEMP (°C)	SHAKE?	ADDITIONAL INFORMATION
<b>MEAT</b>					
Steak	225-450	10	180	No	Use tongs to turn halfway through.
Pork Chops	225-450	10-14	180	No	
Burger	225-450	7-14	180	No	
<b>CHIPS AND FROZEN FOOD</b>					
Sweet potato wedges	225-450	10-15	200	Yes	Mix in a bowl with 1-2 tsp of oil, salt, pepper and paprika (optional).
Home-made chips	225-450	25-30	180	Yes	Cut potato into 1cm chips. Mix in a bowl with 1-2 tsp of oil.
Thin frozen chips	450	20	180	Yes	Do not add oil.
Thick frozen chips	450	25	180	Yes	
Frozen chicken nuggets	225-450	10-15	200	Yes	
<b>POULTRY</b>					
Drumsticks	225-450	20-25	200	No	Use tongs to turn halfway through.
Chicken breast	225-450	20-25	200	No	
<b>BAKING</b>					
Cake	300	20-25	160	No	Use a baking tray/tin
Baked goods	350	20	160	No	Use a baking tray

## RECIPES

Please note that all spoon measurements are standard metric, so 1 tsp is 5ml and 1 tbsp is 15ml. We recommend using a set of measuring spoons for accurate results.

### PORTOBELLO SPINACH PIZZA - Makes 4

Ingredients	Quantity
Spinach	200g
Garlic clove	1, crushed
Olive oil	4 tbsp, divided
Tomatoes	2 medium, diced
Fresh basil	Handful chopped
Salt and pepper	To taste
Red wine vinegar	1 tbsp
Portobello mushrooms	4 large, with stems and gills removed
Parmesan cheese	100g, grated
Mozzarella cheese	200g, grated

### WHAT YOU DO

Temperature: 190°C. Time: 6 minutes.

Sauté the spinach with the garlic and 2 tablespoons of the olive oil until wilted and set aside.

Combine the tomatoes, basil, salt, pepper, remaining 2 tablespoons of olive oil, and red wine vinegar.

Divide the tomato-basil mixture into the portobello caps. Top with the spinach, followed by the Parmesan and mozzarella cheeses.

Transfer to the perforated baking tray and air fry at 190°C until the mushrooms are tender and the cheese begins to brown, about 6 minutes.

## LEMON & ALMOND SOUFLÉS - Makes 4

Ingredients	Quantity
Butter	For greasing
Eggs	4 large
Granulated sugar	4 tbsp (48g), divided
Lemon zest	1 tsp, grated
Lemon juice	3 tbsp (45ml), fresh
Ground almonds	3 tbsp (24g)
Sea salt	¼ tsp
Icing sugar	For dusting

### WHAT YOU DO

Temperature: 185°C. Time: 8 to 10 minutes.

Grease six 4oz (120g) ramekins with butter.

Separate the eggs, placing 3 egg yolks in one large bowl (reserve the remaining yolk for another use) and place the 4 egg whites in a second, large, very clean bowl.

To the egg yolks, add 3 tbsp (36g) of the sugar, the lemon zest, lemon juice, almond flour, and salt and whisk to combine.

Using an electric mixer, beat the egg whites until foamy.

Add the remaining 1 tbsp (12g) sugar and continue beating until stiff, glossy peaks form, 2 to 3 minutes.

Fold one-third of the egg white mixture into the egg yolk mixture, then fold in the remaining egg whites until just combined.

Spoon the mixture into the prepared ramekins (a heaping ½ cup, or 120g, per ramekin).

Transfer to the perforated baking tray and cook at 185°C until puffed and lightly golden, 8 to 10 minutes.

Remove from the rack and serve immediately, dusted with icing sugar.



## FREQUENTLY ASKED QUESTIONS

**Question:** Why is the Air Fryer Oven not working?

**Answer:** Check that the appliance is plugged in and switched on at the socket and the power light is illuminated.

The Air Fryer Oven has overheat protection. If the inner temperature has exceeded a safe working temperature of 380°C there is a fault and the fuse has cut out. Contact the Lakeland customer care team.

**Question:** Why is my food not cooked properly?

**Answer:** There may be too much food in the oven – check the recommended amount on the table on page 15. Alternatively, put smaller batches into the Air Fryer Oven – this will ensure food is cooked more evenly.

The temperature may be too low, increase the cooking temperature.

The cooking time may not be long enough, cook for another 5 minutes.

**Question:** Why is the food cooked unevenly?

**Answer:** Some foods, such as chips and nuggets, need to be shaken half-way through cooking.

**Question:** Why are the home-made chips not crispy?

**Answer:** Ensure you use the right type of potato (some give better results). When preparing the chips, make sure they are the same size, wash and dry them before putting in the Air Fryer Oven to remove the starch and lightly coat with oil to obtain a crisper result.

**Question:** Why will the crisper basket not slide into the Air Fryer Oven?

**Answer:** The crisper basket is overfilled – remove some of the food and make sure it is not fill beyond the MAX mark.

The crisper basket may not be placed into the cooking cavity correctly.

**Question:** Why is there excess steam coming out of the Air Fryer Oven?

**Answer:** The ingredients you are cooking are too greasy to be cooked in the Air Fryer Oven, the oil and fat from the ingredients may have splashed onto the heating element. Switch off the Air Fryer Oven and clean - see 'Care and Cleaning'.

There may be residues from previous cooking, make sure the accessories are cleaned properly after each use.

## CARE AND CLEANING

- Unplug the Air Fryer Oven and let it cool completely before cleaning, approximately 30 minutes.
- If you remove the accessories from the Air Fryer Oven and place it on a heat resistant surface, they will cool down quicker.
- Clean thoroughly before using for the first time and after every use.
- Check the parts for wear or damage after every few uses.
- Do not use abrasive cleaners or steel wool.
- Never immerse the main unit in water or any other liquid.
- To clean the outside of the oven and control panel, wipe with a clean, damp cloth and dry thoroughly before storing.
- To clean the accessories, wash in hot, soapy water using a non-abrasive sponge and dry thoroughly.
- If ingredients are stuck to the accessories, soak for 10 minutes before cleaning and use a sponge or soft bristled brush to dislodge.
- Clean the cooking cavity using a damp, non-abrasive cloth.
- Clean the heating element using a clean dry brush.
- Store the Air Fryer Oven with the power cable loosely coiled. Never wrap it tightly around the product.

## TECHNICAL INFORMATION

- Power: 1800W.
- Voltage: 220-240V.
- Frequency: 50/60Hz.
- Flex length approx. 100cm. (39¼").
- Product weight approx. 7.7kg.

## ELECTRICAL CONNECTIONS

### THIS APPLIANCE MUST BE EARTHED

The appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

### CHANGING THE 10 AMP FUSE

Use a 10 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

**Note:** After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EU Directives: 2014/35/EU (Low Voltage Directive) and 2014/30/EU (EMC Directive).



## RECYCLING YOUR ELECTRICALS

The Waste Electrical and Electronic Equipment (WEEE) Directive requires UK distributors to maximise separate collection and environmentally friendly processing of WEEE.

UK distributors (including retailers) are required to provide a system which allows all customers buying new electrical equipment the opportunity to recycle their old items free of charge.

As a responsible retailer, we have met these requirements by offering all customers buying new electrical and electronic equipment free take-back of their old electricals on a like-for-like basis.



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