

 LAKELAND

USER MANUAL



The Lakeland Guarantee....
is probably the simplest guarantee in the world!
If you are not satisfied at any time, you receive your money back!
This is our promise.

Lakeland
Alexandra Buildings, Windermere, Cumbria LA23 1BQ
Tel: 015394 88100 Web: www.lakeland.co.uk


TIMELESS
INDUCTION HOB

Model: 15859
Helpline No: 015394 88100

INTRODUCTION

Thank you for choosing the Lakeland Induction Hob, which is compact, sleek and easy to use. The hob is suitable for use with induction-suitable cookware and cooks food more quickly and economically than gas or electric. To help you make the most of your purchase, please take a few moments to read these instructions before using the induction hob for the first time, and keep them in a safe place for future reference.



FEATURES

1. Heating Panel
2. Control Panel
3. Air Inlet
4. Air Outlet

Power: 1800W

Operating Voltage: 220-240V 50Hz

IMPORTANT SAFEGUARDS

When using the induction hob please follow these basic safety precautions.

1. Please read all instructions before use.
2. Make sure your electricity supply matches the voltage shown on the appliance.
3. This induction hob is for household use only. It is not suitable for commercial use, or for use outdoors.
4. Using the induction hob with accessories not recommended by the manufacturer may result in fire, electric shock or injury and should be avoided.
5. Place the induction hob on a level, sturdy and dry surface.
6. Do not let the power cord hang over the edge of your table or worktop, where a child could grab it or people could trip over it. The power cord must not become tangled or touch any hot surfaces.
7. Do not place the induction hob on or near a hot gas or electric burner, or in or near a heated oven.

8. Do not place the induction hob on an iron surface, a polished wood surface, or any other very delicate surface.
9. To protect against electric shock, never immerse the induction hob, power cord or plug in water or any other liquid. Do not let the power cord or plug get wet.
10. The induction hob is not intended for use by children or infirm people unless they have been adequately supervised by a responsible person to ensure they can use it safely. Children should be supervised to ensure they do not play with the induction hob.
11. The induction hob should be sited at least 10cm away from a wall, so the airflow through the hob is not compromised.
12. Do not place metal or magnetic articles such as credit cards, computer discs, etc. which are affected by magnetic fields on the hob.
13. The induction hob heats very rapidly, so place the food into the pan first before turning the hob on. Heating an empty pan can discolour the metal and may warp the base.
14. Place all pans centrally on the glass. Do not use a pan with a base larger than 22cm as the heat created may cause the plastic casings to deform.
15. Do not use a heat diffuser or place any other material between the hob and the pan when in use.
16. Do not insert anything into any of the air outlets on the hob.
17. If the glass hob surface is cracked, turn the power off immediately and do not use.
18. Do not use the induction hob if the power cord or plug show any signs of damage, or if the appliance is dropped, damaged or working incorrectly. Call the helpline on 015394 88100 to arrange a repair or replacement. Never try to repair the induction hob yourself as this may cause electric shock.

COOKING USING THE INDUCTION HOB

Induction cooking uses an electromagnetic coil to convert energy into heat. When the hob is turned on, and when an induction suitable pan is in place on the hob, a magnetic field is generated this heats the pan and therefore the food inside it.

This induction hob has a simple to use dial that allows you to adjust the temperature setting. You can also set the panel to show either power or temperature.

This induction hob has a timer function that allows you to cook for a certain amount of time before switching off. This prevents food boiling dry or burning.

The induction hob has fully integrated safety features including pan detection, boil dry protection and auto shut-off.

SUITABLE COOKWARE FOR THE INDUCTION HOB

Only use flat-bottomed pans that are induction suitable with this hob. If you are unsure whether the cookware you have is suitable for use with this hob please contact the pan manufacturer or hold a magnet to the base of the pan. If you find that the magnet sticks, the pan can be used on the hob. If the cookware is unsuitable for use, the hob will not detect the pan.

The induction hob is suitable for pans with a base diameter of 12cm–22cm.

Metal cooking utensils are not recommended since they can be heated through the induction hob if left in the pan during cooking.

HOW TO USE THE INDUCTION HOB

1. Place the induction hob on a level, sturdy and dry surface.
2. Plug the induction hob into the mains. When the induction hob is plugged in there will be a beep. This beep indicates that the unit is connected to the power supply.
3. Place the pan centrally over the cooking area on the hob.
4. Turn the hob on by pressing the on/off button. The display will show the word 'on' and the fan will start up.
5. Press the menu button to choose either power (P) or temperature (°C). A light will indicate which you have chosen. The unit will make a small sound as the electromagnetic coil is activated and the magnet 'grips' the pan and starts to heat. The display will show the current power setting or temperature setting that you have chosen. You can change the power/temperature by turning the dial.
6. To set the timer, set your dish to cook on the desired power/temperature setting. Then press the menu button to go to the timer symbol. The time is shown in hours and minutes, and the display will show 0:00 to indicate that no time has been set. Turn the dial to set the desired length of cooking time. The hob will wait 6 seconds after you have set the time and then start heating. The display will then start to rotate between showing the power/temperature you have selected and the time left to cook. Once it reaches the final minute of cooking the timer will count down in seconds. At the end of the timed session the hob will turn off and the fan will run for a minute to cool the hob. During timer cooking you can adjust the heat up or down. To stop the timer, turn the hob off, then back on again and it will reset to 0:00.
7. To turn off the hob press the on/off switch. The fan will run automatically for a minute to cool the hob.

TROUBLE SHOOTING

If there is a problem with the hob an error code will show in the display.

Error code E0: No induction suitable pan found.

Check that you are using a flat-bottomed induction suitable pan with a base of 12cm–22cm diameter.

Error code E1: Temperature sensor failed.

The hob needs to be returned for a replacement or repair. Please contact 015394 88100.

Error code E2: Heat surface sensor failed.

The hob needs to be returned for a replacement or repair. Please contact 015394 88100.

Error code E3: Power source is over 270V.

Use a power source with a stable voltage of 230V.

Error code E4: Power surface is lower than 140V.

Use a power source with a stable voltage of 230V.

Error code E5: Overheating.

Check that the pan has not boiled dry, as this is a cause of overheating. Remove the pan and let the hob cool down and then restart.

Error code E6: Automatic shut off.

Check that the air intakes are not blocked and that the induction hob is situated at least 10cm away from the wall. Allow the hob to cool before restarting. If the problem persists, contact 015394 88100.

CARE AND CLEANING

Unplug the hob and allow it to cool before cleaning. A ceramic hob cleaner may be used to clean the glazed cooking surface. Do not immerse in water.

RECIPES

CARROT AND CORIANDER SOUP

Serves 4 people

This simple soup tastes delicious and is very easy to make. For the freshest flavour, toast whole spices and grind them yourself. However, ready-ground spices taste great too, and make this soup even more effortless to make.

Ingredients

1 onion or 5 shallots
 Olive oil for frying
 2 tps coriander seeds
 1 tsp cumin seeds
 ½ tsp fenugreek seeds (optional)
 ½ tsp fennel seeds (optional)
 8 large carrots (approx 1 kilo weight)
 1 litre vegetable stock
 Salt & pepper for seasoning
 Coriander leaves (optional)

Method

Step 1:

Finely chop the onion or shallots, and sweat gently in some olive oil in a saucepan, adding a pinch of salt to help prevent the onion catching and burning until then soften and become slightly translucent.

Step 2:

While the onion is frying, toast the coriander seeds, cumin seeds, and the fenugreek and fennel seeds (if using) in a dry frying pan for a minute or so, shaking the seeds to move them about, so that they toast but do not burn. Tip the toasted seeds into a pestle and mortar and grind to a powder.

Step 3:

Add the ground, toasted seeds into the onions in the saucepan and stir to coat thoroughly. Cook for approximately one minute, then add in the carrots, peeled and chopped into chunks. Stir for a moment to coat the carrots in the spicy onions, and then add in the stock. Bring to boil and simmer for about 20 mins or until carrot chunks are soft.

Step 4:

Use a stick blender to blend the soup until smooth. Taste and add salt and pepper to season. Serve with a few fresh coriander leaves on top as a garnish, or alternatively, beat some greek yoghurt until smooth and runny, and swirl a small amount on top of each serving.

POTAGE BONNE FEMME

Serves 6 people

This classic French soup turns equal quantities of very ordinary, everyday vegetables into an extraordinarily tasty dish. Eat with fresh, crusty bread on the side, as you will be needing it to mop up the juices!

Ingredients

1 large onion
 3 medium sized carrot
 1 large or two small leeks
 1 large or two small floury potatoes (such as Maris Piper, King Edward or Desiree)
 1 litre vegetable or chicken stock
 Large knob of butter
 Salt & pepper for seasoning

Method

Step 1:

Prepare the vegetables. Peel and chop the carrots into 1cm rounds, and chop the leek into 1cm rounds too. The potatoes should be cut into approximately 2cm sized dice, and roughly chop the onion too. You are aiming to have all the different vegetable pieces about the same size.

Step 2:

Place a large knob of butter in a saucepan, and melt gently without burning it. As it melts, put all the vegetables in the pan, and stir to thoroughly coat with the butter. Add a good few grinds of salt and black pepper and stir again to spread the seasoning through the vegetables. Turn the heat down and cook gently for 8 minutes, stirring the vegetables every so often so the flavours combine and nothing gets burnt on the base of the pan. The leeks will break up but this does not matter.

Step 3:

Add the vegetable or chicken stock, whichever you prefer. Bring to the boil, then turn the heat down. Simmer until the carrots are soft and the potato chunks are cooked through, but not falling apart, approximately 15-20 minutes.

Step 4:

Taste the soup to check the seasoning, and add more salt and pepper as required. Ladle the soup into bowls, and enjoy with freshly buttered bread.

COURGETTE AND STILTON SOUP

Serves 6 people

This is another very easy to make yet delicious soup. The stilton gives a rich, intensity that perfectly complements the freshness of the courgettes.

Ingredients

1 onion
1 stick celery
Olive Oil
4 medium sized courgettes
750ml vegetable stock
200g stilton cheese
Salt and pepper to season

Method

Step 1:

Finely chop the onion and sweat gently in a little olive oil, taking care not to allow the onions to burn. Add the finely chopped celery stick to the onions. Chop the courgettes into rounds about 5mm thick and add to the pan, stirring to coat the courgettes with the onion and celery mix. Fry gently for a few minutes.

Step 2:

Add the vegetable stock, and a good few grinds of pepper. Do not add salt at this stage, as Stilton is a salty cheese. If your celery stalk had any leaves on it, add those to the pan too as they add flavour. Bring to the boil and then simmer for 20 minutes.

Step 3:

Remove the celery leaves from the soup, and using either a hand-held stick blender, or a liquidiser, whiz the soup to a smooth consistency. If you used a liquidiser, return the soup to the pan. With the heat on low, crumble the stilton into the soup and beat with a whisk or fork until the cheese has melted and is fully blended into the soup.

Step 4:

Taste the soup and add salt and pepper as needed.

CHICKEN PROVENCAL

Serves 6 people

This tasty recipe is intensely flavoured and delicious. Using a food processor to chop the vegetables makes this recipe extremely quick to assemble. Herbes de Provence herb mixes are widely available, but if you don't have it, mix up equal quantities of Rosemary, Thyme, Marjoram and Basil and use that instead. Also, if you prefer chicken breast to thigh, use that instead, but reduce the cooking time, so that the breasts do not become dry. Serve with a green salad and fresh bread, or with green beans.

Ingredients:

6 chicken thighs	6 teaspoons Herbes de Provence
1 onion	750mls Chicken stock
3 cloves garlic	Juice of half a lemon
1 red pepper	Salt and pepper
10 fresh plum tomatoes (or ordinary, well flavoured tomatoes)	Olive oil
Tomato Puree	

Method

Step 1:

In a casserole dish, quickly brown the chicken thighs on all sides in a little olive oil and remove to a separate plate. Peel and quarter the onion and place them in a food processor with the garlic cloves. Whiz until finely chopped. Add a little more oil to the casserole dish and gently fry the onion, adding a little salt to prevent the onions from burning.

Step 2:

Remove the stalk and seeds from the red pepper, and halve the tomatoes. Place them in the food processor and whiz them together until finely chopped also. Once the onions have started to soften and become translucent, add the tomato and red pepper mixture to the casserole dish and squirt in the tomato puree. Stir to combine. Add in the Herbes de Provence mix and season with a good grind of salt and pepper.

Step 3:

Place the chicken thighs in the tomato mixture and pour in enough chicken stock just to cover them. You are unlikely to need all the chicken stock to do this, unless your pan is very large, but keep the spare chicken stock to hand, in case you need to top up the pan.

Step 4:

Bring the mix to the boil, then turn down to a gentle simmer with the casserole lid on and leave to cook for 45 minutes, returning to the pan half way through the cooking time to turn the thighs over, and stir the tomato mix, checking that it is not getting dry. If it is, top up with more chicken stock, or a little boiling water.

Step 5:

At the end of the cooking time, squeeze in half a lemon, stir to combine and taste to check the seasoning. Add more salt and pepper to your taste, and serve.

BEEF IN RED WINE SAUCE

Serves 4-6 people

This recipe for beef in red wine is a rich, satisfying dish, full of flavour. Serve with fluffy mashed potatoes, or basmati rice for a simple but delicious meal.

Ingredients:

Olive oil	1 orange (zest and juice)
1 large onion	4 sprigs of fresh thyme or 1 tsp dried
500g diced casserole steak	1 sprig rosemary or ½ tsp dried
250g baby carrots	1 bay leaf
250g baby parsnips	200g broad beans, shelled
250g button mushrooms	Salt and pepper
1 large garlic clove	4tbs brandy (optional)
1 bottle fruity red wine	Handful chopped parsley

Method

Step 1:

Scrub and trim the baby carrots and parsnips, and wipe over the button mushrooms. If the mushrooms are varying in size, halve or quarter as required so that they are all approximately the same size. Put to one side.

Step 2:

Slice the onion and fry in a little oil in the casserole dish, until they start to brown gently. Add in the diced casserole steak, with a little more oil if required and fry for approximately 5 minutes, moving the pieces about so that they brown on all sides. Add the prepared carrots, parsnips and button mushrooms, season with a good few grinds of salt and pepper and toss so that they are well coated. If you want a little extra intensity of flavour, warm the brandy then pour into the casserole. Light the warm brandy with a long match, and allow the alcohol to burn off.

Step 3:

Pour in the bottle of red wine, then add orange juice and orange zest, stirring to combine. Add the thyme, rosemary and the bay leaf. Bring to the boil, then reduce to a very gentle simmer. Put the lid on the casserole. Simmer for 1 hour, stirring every so often to ensure nothing sticks.

Step 4:

Remove the casserole lid and allow to cook for another 30 minutes with the lid off before adding in the broad beans. Cook for a further 30 minutes, uncovered, stirring every so often. Taste and adjust the seasoning to your taste, then stir in a handful of chopped parsley, retaining a little to sprinkle over the top of the beef just before serving.

BEEF & ALE CASSEROLE WITH HERBY DUMPLINGS

Serves 4-6 people

This delicious traditional dish can be made ahead of time and reheated just before serving. The flavours improve this way! The dumplings are cooked on top of the casserole just before serving.

Ingredients:

Olive Oil	2 portabello mushrooms
500g braising steak, in bite-sized chunks	175g self-raising flour
2 onions, sliced	Large handful fresh parsley
1 tbs plain flour	5 tbs cottage cheese
600ml quality ale or stout	2 tsp ready-made horseradish sauce
2 tbs redcurrant jelly	A little milk
1 tbs wholegrain mustard	
1 bay leaf	
6 carrots, cut diagonally into bite-sized slices	
200g baby turnips (or small turnips, trimmed and quartered)	

Method

Step 1:

Heat a few tablespoons of oil in a large casserole dish and brown the braising steak until they are a good colour. Remove to a plate, add a little more oil, and fry the 2 onions with some salt over a gentler heat until they are a golden brown colour, but not burnt.

Step 2:

Sprinkle the flour over the onions and cook for 1 minute, stirring well. Pour in the ale and bring it to the boil, stirring with a wooden spoon to ensure that any bits of flour and onion stuck to the bottom of the pan are lifted. Season with a good few grinds of salt and pepper.

Step 3:

Add the redcurrant jelly, the wholegrain mustard, and the bay leaf, then replace the meat in the casserole and add the carrots, turnips and mushrooms. Stir, then turn down to the gentlest simmer, put on the lid, and cook for 2 hours. The casserole may be left to cool at this point, and be reheated with the dumplings when you are ready to serve.

Step 4:

The dumplings take 20 minutes to cook in the casserole. To make them, put the flour in a food processor along with about four or five sprigs of fresh parsley and some salt and pepper. Pulse briefly to chop the parsley. Mix the cottage cheese with the horseradish sauce and a little milk (approx 2 tbs) to loosen and pour this into the processor. Whiz to make a soft dough. You may need to add a little more milk to achieve this.

Step 5:

Turn out the dumpling dough onto a lightly floured surface and divide into 8 pieces. Flour your hands and shape each into a ball. Place these dumplings on top of the casserole but do not push them under the surface. Put the lid on the casserole and turn up the heat a little. Cook for 20 minutes until the dumplings are cooked through, and then serve.

MOROCCAN LAMB STEW WITH COUS-COUS

Serves 6 people

Traditional Moroccan dishes are made in a clay Tagine, but this version tastes just as good made on the hob.

Ingredients:

Approx 750g deboned shoulder of lamb
 Olive oil
 2 onions
 2 carrots
 Approx 2 cm piece of fresh ginger
 1 tsp cumin seeds
 10-12 threads of saffron
 1 tsp ground cinnamon
 Salt and pepper
 5 dried apricots
 1 tbs clear honey
 300g Cous-cous
 50g Flaked almonds, toasted
 1 tbs Harissa paste

Method**Step 1:**

Cut the lamb into bite sized pieces and set aside. Finely slice the onions and dice the carrots. In a casserole with a lid, or a large saucepan, fry them together in the olive oil, along with a little salt to stop the onions catching. Then add the lamb, and fry until browned on all sides.

Step 2:

Pour in enough water to cover the meat, and add a good few grinds of salt and pepper. Add the cumin seeds, the ground cinnamon and the saffron. Finely grate the ginger using a grater and add it to the mix. Stir to combine. Bring the liquid to the boil then turn down to a low simmer and cook with the lid on for a hour.

Step 3:

Chop the apricots into chunks and add to the mix. Stir in the clear honey and simmer with the lid off for 15 minutes more (or until the lamb is tender). You may need to add more water to the stew. Just before serving, taste to check the seasoning, and add more salt or pepper as necessary.

Step 4:

Remove a few spoonfuls of the cooking juices and mix with the harissa paste. Put in a small jug for serving. Make the cous-cous with vegetable stock according to the packet instructions, adding salt and pepper to taste. When fluffy, fold through the toasted flaked almonds, and serve with the harissa dressing on the side.

CHICKPEA AND SPINACH CURRY

Serves 4 people

Channa Sag (chickpeas and spinach) is a traditional Indian vegetable dish that is hearty enough to make a meal in itself.

Ingredients:

1 large onion	½ tsp turmeric
1 large carrot	400ml tin of coconut milk
3cm piece of fresh ginger	400g tin of chickpeas
4 cloves of garlic	Bunch of fresh coriander
2-3 green chillies (or 1-2 tsps chilli powder)	100g raw, unsalted cashew nuts
Vegetable oil	70g ground almonds
½ tsp ground cumin	250g washed spinach leaves
½ tsp ground coriander	1 lime
2-3 green chillies	Salt and pepper

Method**Step 1:**

Finely chop the onion and carrot. Peel and mince the garlic cloves and the ginger. Fry everything together gently in a saucepan in a little vegetable oil until the onions become translucent. Adding a little salt helps stop the onions catching and browning.

Step 2:

Add the finely chopped chillies, (or chilli powder to your taste), along with the cumin, coriander and turmeric. Stir and cook for a minute. Drain the tin of chickpeas and add to the pan, then add the cashew nuts and the ground almond. Stir to combine then add water to just cover. Bring to the boil and simmer on a very low heat for 20 minutes or so, until the almonds have thickened the sauce.

Step 3:

Add the spinach leaves and pour in the coconut milk, stir to combine. Chop half the coriander leaves and add with the juice from the lime. Bring the mixture back to the boil.

Step 4:

Taste to check the seasoning and add salt and pepper as necessary. Sprinkle the rest of the coriander leaves over the curry and serve with basmati rice.

CHILLI CON CARNE

Serves 8 people

Everybody loves a Chilli, and this one tastes great when it has been gently simmered to allow all the flavours to blend thoroughly. Set the timer on your induction hob once you turn the chilli down to simmer, and you can forget about it until it's done! Don't be put off by the long list of ingredients. It makes for a great depth of flavour if you can use them all, but don't worry if you don't have them all to hand. Every chilli is slightly different, every time you make it!

Ingredients:

1 large onion	1 tsp ground coriander
3 large cloves garlic	2 tsp dried basil
1 red pepper	2 tsp dried oregano
500g lean steak mince	Nutmeg (whole or ground)
2 x 400g tins chopped plum tomatoes or	Cinnamon (whole or ground)
700g bottle or passata	2 x bay leaves
2 x 400g tins red kidney beans	HP Sauce
4 tbs tomato puree	Worcestershire sauce
Olive oil	Red wine
1-2 tsp chilli powder (to taste) or a large fresh red chilli	Salt & pepper
2 tsp ground cumin	

Method**Step 1:**

Finely chop the onion and crush the garlic in a garlic press. Pour approximately 4 tbs of olive oil into a large saucepan or casserole dish and add the chopped onions and garlic while the oil is cold. Add a large pinch of salt, stir to mix, and turn the heat on. Gently cook the onions and garlic together until they soften. Do not allow to burn.

Step 2:

Finely chop the red pepper and add to the onion mix, stirring to combine. If you are using fresh chilli, chop it finely and add it at this point. Cook for a few minutes, then break up the steak mince and add to the pan, stirring to brown the meat, and break it up into fine pieces. When thoroughly browned, add the 2 tins of tomatoes, or the whole bottle of passata. Stir to combine.

Step 3:

Add all the flavourings. Stir the tomato puree into the mix. If you have them, add a good squirt of HP sauce and a few shakes of Worcestershire sauce also. Add the ground chilli powder along with the cumin, coriander, basil, and oregano and stir to combine. Add the bay leaves and a cinnamon stick approximately 5cm long, or use ½ teaspoon of ready-ground cinnamon. If you have fresh nutmeg, grate about a quarter of a nutmeg into the mix, or add ¼ teaspoon ready-ground.

Step 4:

Drain the 2 cans of kidney beans and add them to the mix. Stir well to combine, and finally, add a glass of red wine, approximately 200ml. Bring the chilli to the boil, stir, then turn down to a gentle simmer. Cook on a low heat for 45 minutes to an hour, stirring occasionally.

Step 5:

Chilli often tastes better the next day, when the flavours have had a chance to blend and mature. If you are not eating it immediately, reheat the chilli, stirring to ensure that it is piping hot throughout. Serve with rice, tortilla chips and sour-cream sprinkled with a little cumin on the side.

RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electricals to recycling points set up around the country. Visit www.recycle-more.co.uk to find your nearest recycling point.



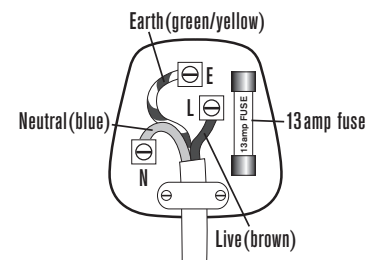
ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

This 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. If the fitted plug is not suitable for your socket outlets, it should be cut off and carefully disposed of. To avoid an electric shock, do not insert the discarded plug into a socket.

Fitting a new plug

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown here. The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:



Connect BLUE to Neutral (N)

Connect GREEN & YELLOW to Earth (E)

Connect BROWN to Live (L)

13 amp fuse to be used

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows. The wire which is coloured green and yellow **MUST** be connected to the terminal which is marked with the letter E (Earth) or coloured green. The wire which is coloured blue **MUST** be connected to the terminal which is marked with the letter N (Neutral) or coloured black. The wire which is coloured brown **MUST** be connected to the terminal which is marked with the letter L (Live) or coloured red.

Before refitting the plug cover, check that there are no cut or stray strands of wire inside the plug. Use a 13 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are at all 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 EEC Directives: 73/23 EEC (Low Voltage Directive) and 89/336 EEC (EMC Directive).