

# SANYO

## Stainless Steel Kettle

Model no.: U301

Power supply: AC 230-240 V ~ 50Hz

Power: 2000-2200 watt



**Instruction Manual** *Save these instructions*



## **FOR YOUR SAFETY**

- Carefully read these instructions before using your appliance.
- Do not immerse in water or other liquids. Ensure that the appliance does not get wet and do not use with wet hands.
- Keep out of reach of children. This appliance is not intended for use by young children or infirm persons without supervision. Young children must be supervised to ensure that they do not play with the appliance.
- Use this appliance only for its intended use. This appliance is intended to heat water only and is for household use only and not for commercial or industrial use.
- No kettle should be left unattended when in use.
- When connecting to the power supply, always ensure the main control switch is in the 'OFF' position (marked o). Ensure that the kettle is switched off before removing it from its stand.
- Do not fill the kettle while it is on the base and connected to the mains supply.
- Warning: If the kettle is overfilled, boiling water may be ejected.
- Warning: Avoid contact with steam exiting the spout or when opening the lid after the kettle has recently boiled. Do not touch hot surfaces, use handle.
- Use only genuine attachments supplied by an authorised Service-Dealer. The kettle must only be used with the base supplied.
- This appliance should not be used outdoors, placed near a hot gas or electrical burner or placed in a heated oven.
- If the appliance is to be used by a third party, please supply the instructions with it.
- No liability can be accepted for any damage caused by non-compliance with these instructions or any other improper use.

## **FOR ELECTRICAL SAFETY**

- This appliance must be earthed.
- This appliance must be connected to a 230-240V ~ 50Hz mains supply.
- No kettle should be left unattended when in use.

- An appliance dropped or damaged should not be used until examined by a service engineer.
- Do not permit power cord to come in contact with hot objects. A damaged supply cord must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
- Do not attempt to service this appliance yourself. Refer to qualified service personnel.

## **FEATURES**

**2000-2200 Watts**

**1.8 litre capacity**

**360° rotation cordless interface**

**Concealed heating element**

**Dual water gauge**

**Built in filter**

## **OPERATING INSTRUCTIONS**

- Place the kettle base on a firm, horizontal non-slippery surface.
- Fill the kettle to the desired level, between 0.8 L and 1.8 L, and place on base. Warning: If the kettle is overfilled, boiling water may be ejected. Do not fill the kettle while it is on the base and connected to the mains supply.
- Place kettle on base and plug the power cord into the mains outlet.
- Ensure the lid is closed securely and switch on (marked I). Indicator light will glow, indicating kettle is heating the water. Kettle will boil and switch off automatically. Warning: The kettle will not switch off and will overheat if the lid is not firmly closed. The kettle can be stopped at any time by manually depressing switch to the off position (marked O).





## MAINTENANCE AND CLEANING

- Always disconnect from the mains outlet before cleaning or storing.
- To clean the outer surface of the kettle, use a soft damp cloth and dry it afterwards with a dry towel. Do not immerse kettle in liquid.
- Filter should be cleaned periodically. Use a soft brush under running water. Do not use a sharp object that may damage the filter mesh.
- **DESCALING.** In order to retain the performance of your kettle, it is important to periodically remove calcium deposits that may build up inside the kettle. Half fill the kettle with clean water. Add 30 ml of white vinegar and boil. Allow boiled water to stand for 30 seconds. Repeat boil two times. Discard this water. Rinse the inside of the kettle, fill to maximum level with clean water, boil and discard to remove any trace of the vinegar.