

mellerware[®]
makes life easier

**ALONZO 1500W
Electric Frying Pan**



complies with
INTERNATIONAL
IEC60335
SAFETY SPECIFICATIONS

m
1500W

2 YEAR
WARRANTY

Model:
27550C

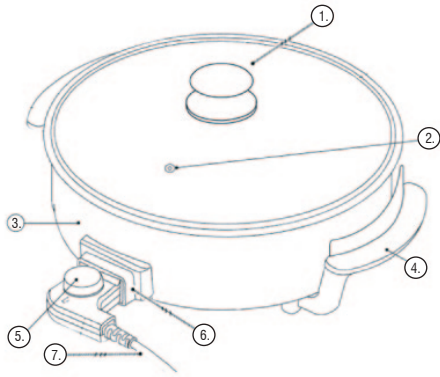
2YEAR
WARRANTY
1YEAR RETAIL &
1YEAR EXTENDED



Register online: www.mellerware.co.za

Dear customer,

Thank you for choosing to purchase a Mellerware brand product. Thanks to its technology, design and operation and the fact that it exceeds the strictest quality standards, a fully satisfactory use and long product life can be assured.



1. Parts Description

1. Lid handle
2. Glass lid with steam vent
3. Body
4. Handles
5. Adjustable temperature control unit
6. Plate socket
7. Power cord

2. Safety advice and warnings!

Read these instructions carefully before switching on the appliance and keep them for future reference. Failure to follow and observe these instructions could lead to an accident. Clean all the parts of the product that will be in contact with food, as indicated in the cleaning section, before use.

2.1. Use or working environment:

- 2.1.1. Keep the working area clean and well lit. Cluttered and dark areas invite accidents.
- 2.1.2. Use the appliance in a well ventilated area.
- 2.1.3. Do not place the appliance on hot surfaces, such as cooking plates, gas burners, ovens or similar items.
- 2.1.4. Keep children and bystanders away when using this appliance.
- 2.1.5. Place the appliance on a horizontal, flat, stable surface, suitable for withstanding high temperatures and away from other heat sources and contact with water.
- 2.1.6. Keep the appliance away from flammable material such as textiles, cardboard or paper, etc.
- 2.1.7. Do not place flammable material near the appliance.
- 2.1.8. Do not use the appliance in association with a programmer, timer or other device that automatically

switches it on.

- 2.1.9. Do not use the appliance if the cable or plug is damaged.
- 2.1.10. Ensure that the voltage indicated on the rating label matches the mains voltage before plugging in the appliance.
- 2.1.11. Connect the appliance to the mains power supply with an earth socket withstanding a minimum of 10 amperes.
- 2.1.12. The appliance's plug must fit into the mains socket properly. Do not alter the plug.
- 2.1.13. If using a multi plug check ratings carefully as the current used by several appliances could easily exceed the rating of the multi plug.
- 2.1.14. Only use the appliance with the specific temperature control unit provided.
- 2.1.15. If any of the appliance casings breaks, immediately disconnect the appliance from the mains to prevent the possibility of an electric shock.
- 2.1.16. Do not use the appliance if it has fallen on the floor or if there are visible signs of damage.
- 2.1.17. Do not force the power cord. Never use the power cord to lift up, carry or unplug the appliance.
- 2.1.18. Do not wrap the power cord around the appliance.
- 2.1.19. Do not clip or crease the power cord.
- 2.1.20. Do not allow the power cord to hang or to come into contact with the hot surfaces of the appliance.
- 2.1.21. Check the state of the power cord. Damaged or tangled cables increase the risk of electric shock.
- 2.1.22. The appliance is not suitable for outdoor use.
- 2.1.23. Supply cord should be regularly examined for signs of damage, and if the cord is damaged, the appliance must not be used.
- 2.1.24. Do not touch the plug with wet hands.

2.2. Personal safety:

- 2.2.1. **CAUTION:** Do not leave the appliance unattended during use as there is a risk of an accident.
- 2.2.2. Do not touch the heated parts of the appliance, as it may cause serious burns.
- 2.2.3. This appliance is only for domestic use, not for industrial or professional use. It is not intended to be used by guests in hospitality environments such as bed and breakfast, hotels, motels, and other types of residential environments, even in farm houses, areas of the kitchen staff in shops, offices and other work environments.
- 2.2.4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 2.2.5. This appliance is not a toy. Children should be supervised to ensure that they do not play with the appliance.



2.3. Use and care.

- 2.3.1. Fully unroll the appliance's power cord before each use.
 - 2.3.2. Do not use the appliance if the parts or accessories are not properly fitted.
 - 2.3.3. Do not use the appliance when empty.
 - 2.3.4. Use the appliance handle/s, to carry it or move it.
 - 2.3.5. Do not turn the appliance over while it is in use or connected to the mains.
 - 2.3.6. Do not cover the cooking surface or food with aluminium foil and other similar materials.
 - 2.3.7. To keep the non-stick treatment in good condition, do not use metal or sharp utensils on it.
 - 2.3.8. Boiling liquids could overflow from the receptacle if it is over filled.
 - 2.3.9. Unplug the appliance from the mains when not in use and before undertaking any cleaning task.
 - 2.3.10. This appliance should be stored out of reach of children.
 - 2.3.11. Do not store the appliance if it is still hot.
 - 2.3.12. Never leave the appliance unattended when in use and keep out of the reach of children, as this is an electrical appliance that reaches high temperatures and may cause serious burns.
 - 2.3.13. Take care when handling recipients containing liquids heated in this appliance as they may boil fiercely.
 - 2.3.14. If, for some reason, the oil were to catch fire, disconnect the appliance from the mains and smother the fire using the lid, a cover or a large kitchen cloth.
- CAUTION: NEVER USE WATER.**
- 2.3.15. Turn the adjustable temperature control to the minimum (MIN) setting. This does not mean that the pan is switched off permanently.

2.4. Service:

- 2.4.1. Make sure that the appliance is serviced only by suitably qualified technician, and that only original spare parts or accessories are used to replace existing parts/accessories.
- 2.4.2. If the supply cord is damaged, the manufacturer or its service agent or a similarly qualified person must replace it in order to avoid a hazard.
- 2.4.3. Any misuse or failure to follow the instructions for use renders the guarantee and the manufacturer's liability null and void.

3. Instructions for use.

3.1. Before use:

- 3.1.1. Remove the appliance's protective film (if applicable).
- 3.1.2. Before using the product for the first time, clean the parts that will come into contact with food in the manner described in the cleaning section.

3.2. Use and care:

- 3.2.1. Fully unroll the power cord before plugging it in.
- 3.2.2. Ensure that the plate socket is properly attached to the appliance.
- 3.2.3. Connect the appliance to the mains.
- 3.2.4. Turn the temperature control to the desired temperature position.
- 3.2.5. The pilot/LED light comes on. The light shows that the thermostat is working, then it will automatically go off.
- 3.2.6. During the appliance's use the pilot light will come on and off automatically, indicating the thermostat is working, and therefore maintaining the desired temperature.
- 3.2.7. When the food is to your taste, remove it from the appliance with the help of a wooden spatula or similar heat resistant implement; do not use utensils that could damage the non-stick coating.

3.3. Once you have finished using the appliance:

- 3.3.1. Select the minimum position (MIN) using the temperature selector.
- 3.3.2. Unplug the appliance from the mains.
- 3.3.3. Clean the appliance as described in the cleaning section.

3.4. Carry handle/s:

- 3.4.1. This appliance has a handle on the side of the body, which facilitates comfortable transport. Do not carry the product whilst it is hot or if it has food/liquid inside of it.

4. Cleaning.

- 4.1. Disconnect the appliance from the mains and allow it to cool completely before undertaking any cleaning task.
- 4.2. Clean the removable temperature control unit with a damp cloth and dry. DO NOT IMMERSE IN WATER OR ANY OTHER LIQUID.
- 4.3. Clean the appliance with a damp cloth with a few drops of washing-up liquid and then dry. CAUTION! Do not immerse electrical parts of the pan in any liquid.
- 4.4. Do not use solvents, or products with an acid or base pH such as bleach, or abrasive products, for cleaning the appliance.
- 4.5. Never submerge the appliance in water or any other liquid or place it under running water.

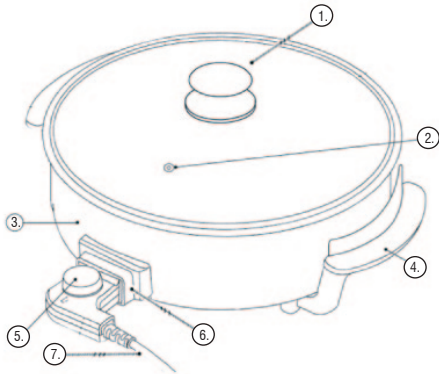
5. Anomalies and repair.

- 5.1. Take the appliance to an authorised technical support service if product is damaged or other problems arise.
- 5.2. If the connection to the mains has been damaged, it must be replaced and you should proceed as you would in the case of damage.



Geagte kliënt,

Dankie dat u gekies het om 'n Mellerware-handelsmerkprodukt te koop. Danksy sy tegnologie, ontwerp en werking en die feit dat dit die strengste kwaliteitsstandaarde oorskry, kan 'n ten volle bevredigende gebruik en lang produklewe verseker word.



1. Parte beskrywing

1. Pizza Pan liggaam met 'n kleefvrye basis
2. Anti-brandhandvatsels
3. Verstelbare temperatuur beheer
4. Verwyderbare temperatuur beheer eenheid
5. Glas deksel
6. Stoom uitlaat klep
7. Kragkoord

2. Belangrike veiligheids voorsorg:

Voor die toestel vir die eerste keer gebruik word maak alle parte skoon wat met kos in aanraking kom soos voorgeskryf in skoonmaak artikel. Lees die instruksies deeglik en bewaar.

2.1. Gebruik en werksomgewing:

- 2.1.1. Hou die werk oppervlak skoon en helder verlig. Ongelukke gebeur in donker areas.
- 2.1.2. Gebruik die produk in 'n goed geventileerde area
- 2.1.3. Moenie die toestel naby 'n warm gas of elektriese brander of 'n warm oond plaas nie.
- 2.1.4. Streng toesig is nodig as die toestel naby of deur kinders gebruik word.
- 2.1.5. Plaas toestel op 'n stabiele area en weg van water
- 2.1.6. 'n Brand mag ontstaan as die rooster bedek is of aan vlambare materiaal raak, insluitende gordyne as dit in werking is
- 2.1.7. Moenie toestel naby vlambare materiaal plaas nie.
- 2.1.8. Die toestel is nie geskik om op aan 'n tydsbeheer toestel te Koppel nie.
- 2.1.9. Moenie die toestel gebruik as die koord of prop beskadig is.
- 2.1.10. Maak seker die spanning soos aangedui op die gradering etiket kom ooreen met die hoofspanning

2.2.11. Prop in elektriese uitlaat.

- 2.1.12. Die toestel prop moet in die hoof prop pas en Moenie die prop verander.
- 2.1.13. Indien 'n multi prop gebruik word maak seker die toestel se strome oorskry nie die gradering van die multi prop
- 2.1.14. Moenie die toestel gebruik as die prop of koord beskadig is nie of enige sigbare skade aan die omhulsel is nie
- 2.1.15. Moenie die toestel gebruik as dit op die vloer geval het en daar is sigbare skade.
- 2.1.16. Moenie die koord gebruik om die toestel te dra, op te tel of van diemuurprop te ontkoppel nie.
- 2.1.17. Die koord mag nooit om die toestel gedraai word nie.
- 2.1.18. Moenie die koord plooi nie.
- 2.1.19. Die koord Moenie oor die kant van die tafel of toon bank hang of aan warm oppervlaktes raak nie.
- 2.1.20. Maak seker die koord is nie beskadig of verstrengel nie.
- 2.1.21. Die toestel moet nie buite gebruik word nie.
- 2.1.22. Moenie die prop met nat hande hanteer nie.

2.2. Persoonlike veiligheid:

- 2.2.1. **LET WEL:** Moenie die toestel sonder toesig laat nie
- 2.2.2. Moenie warm oppervlaktes aanraak nie gebruik handvatsels of knoppe want dit kan lei tot ernstige brandwonde.
- 2.2.3. Die toestel is nie geskik vir industriële gebruik soos kantore, hotelle en gastehuise.
- 2.2.4. Die toestel is nie geskik vir gebruik deur verminderd fisiese verstandelike vermoens of gebrek aan ervaring of kennis tensy hulle opleiding gehad het.
- 2.2.5. Die toestel is nie 'n speelding and kinders moet altyd toesig he om te verhoed dat hulle met die toestel speel.

2.3. Gebruik en sorg:

- 2.3.1. Die kabel moet ten volle afgewikkel word voor gebruik
- 2.3.2. Die toestel moet nie gebruik word as die parte of bykomstighede nie behoorlik pas.
- 2.3.3. Die toestel moet nooit leeg gebruik word nie.
- 2.3.4. Gebruik die handvatsel/s, om dit te dra of te beweeg.
- 2.3.5. Die Toestel moet nooit gedraai word terwyl dit in werking is of in die muurprop gekoppel is.
- 2.3.6. Die kook oppervlakte moet nooit toegemaak word me foelie of soortgelyke materiaal.
- 2.3.7. Om die kleefvrye basis in goeie toestand te hou, moenie metaal of skerp gereedskap daarop gebruik nie.
- 2.3.8. Kookvloestowwe kan oorloop van die houers as dit oorvol is.
- 2.3.9. Ontkoppel die toestel van die kragtoevoer wanneer dit nie in gebruik is nie en voordat u enige skoonmaaktaak onderneem.
- 2.3.11. Stoor buite bereik van kinders.
- 2.3.12. Moenie stoor as dit nog warm is nie.
- 2.3.13. Moet nooit die toestel sonder toesig laat wanneer dit gebruik word en hou buite bereik van kinders, aangesien dit 'n elektriese toestel is wat hoë temperature bereik en ernstige brandwonde kan veroorsaak.
- 2.3.14. Wees versigtig met die hantering van houers wat



vloeistowwe bevat wat in hierdie apparaat verhit word, aangesien dit kan kook.

2.3.15. As die toestel aan die brand slaan, ontkoppel onmiddellik van die hoofprop en gebruik die deksel om vuur te smoor of gooi toe met 'n groot doek. **MOET NOOIT WATER GEBRUIK NIE**

2.3.16. Draai die termostaatbeheer na die minimum (MIN) instelling. Dit beteken nie dat die pan permanent afgeskakel is nie.

2.4. Diens:

2.4.1. Die toestel moet deur 'n gekwalifiseerde tegnikus gediens word.

2.4.2. As die koord beskadig word moet dit deur die diensagent of 'n gekwalifiseerde persoon vervang word om brandgevaar te verhoed.

2.4.3. Enige misbruik en mislukking om instruksies te volg lewer die waarborg nul en van gener waarde.

3. Instruksies vir gebruik.

3.1. Voor gebruik:

3.1.1. Verwyder alle verpakking materiaal voor gebruik

3.1.2. Voor die toestel vir die eerste keer gebruik word maak alle parte skoon wat met kos in aanraking kom soos voorgeskryf in skoonmaak artikel.

3.2. Gebruik en sorg:

3.2.1. Rol die kabel heeltemal uit voordat dit ingeprop word.

3.2.2. Maak seker dat die termostaat goed op die toestel pas.

3.2.3. Konnekteer die toestel aan die kragtoevoer.

3.2.4. Draai die temperatuur na die verlangde temperatuur posisie.

3.2.5. Die krag lig kom aan.

3.2.6. Wag tot die krag lig uitgegaan het wat aandui dat die toestel 'n voldoende temperatuur bereik het.

3.2.7. Tydens gebruik sal die krag lig outomaties aan en af gaan, wat aandui dat die termostaat werk.

3.2.8. As die kos na jou smaak is, verwyder dit uit die toestel met behulp van 'n houtspatel of soortgelyke hittebestande implement. Gebruik geen gereedskap wat die kleefvrye basis kan beskadig nie.

3.4. Dra handvatsels:

3.4.1. Hierdie toestel het 'n handvat aan die kant van die liggaam, wat dra na die tafel vergemaklik.

4. Skoonmaak

4.1. Ontkoppel van hoof krag toevoer en laat heeltemal afkoel voor skoonmaak begin.

4.2. Die keramiek pot kan met warm seep water gewas word. Dit kan ook geweek word met water binne in maar die pot mag nie water staan nie.

4.3. Die buitekant kan met 'n sagte klam doek skoongemaak word. Moenie in water druk nie.

4.4. Geen oplosmiddels of skuurprodukte mag gebruik word nie.

4.5. Moenie in water druk of onder lopende water hou nie.

5. Anomalies and herstel

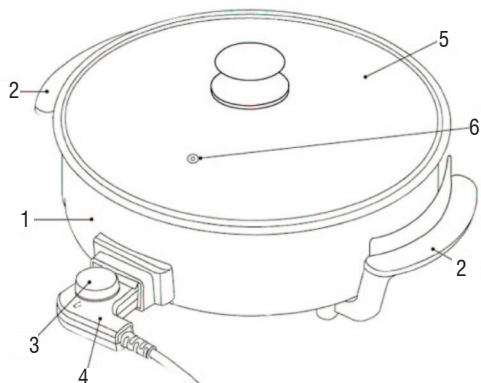
5.1. Neem die toestel na gemagtigde tegniese sentrum as toestel beskadig is of probleme ontstaan.

5.2 As koneksie na die muurprop beskadig is moet die koord en prop vervang word.



Estimado cliente,

Gracias por elegir comprar un producto de la marca Mellerware. Gracias a su tecnología, diseño y funcionamiento, y al hecho de que supera los más estrictos estándares de calidad, puede garantizarse un uso totalmente satisfactorio y una larga vida del producto.



1. Descripción de piezas

1. Cacerola de pizza antiadherente
2. mangos anti-quemaduras
3. Selector de temperatura
4. Unidad de control de temperatura extraíble
5. Tapa de cristal
6. Salida de vapor

2. Consejos y advertencias de seguridad!

Lea atentamente estas instrucciones antes de encender el aparato y guárdelas para futuras consultas. El incumplimiento de estas instrucciones podría dar lugar a un accidente. Limpie todas las partes del producto que estarán en contacto con los alimentos, como se indica en la sección de limpieza, antes de usarlas.

2.1. Uso o ambiente de trabajo:

- 2.1.1. Mantenga el área de trabajo limpia y bien iluminada. Las áreas desordenadas y oscuras invitan a accidentes.
- 2.1.2. Utilice el aparato en un lugar bien ventilado.
- 2.1.3. No coloque el aparato sobre superficies calientes, tales como placas de cocción, quemadores de gas, hornos o artículos similares.
- 2.1.4. Mantenga alejados a los niños y transeúntes cuando utilice este aparato.
- 2.1.5. Coloque el aparato sobre una superficie horizontal, plana y estable, apta para soportar altas temperaturas y lejos de otras fuentes de calor y en contacto con el agua.

- 2.1.6. Mantenga el aparato alejado de materiales inflamables como textiles, cartón o papel, etc.
- 2.1.7. No coloque material inflamable cerca del aparato.
- 2.1.8. No utilice el aparato en combinación con un programador, temporizador u otro dispositivo que lo encienda automáticamente.
- 2.1.9. No utilice el aparato si el cable o el enchufe están dañados.
- 2.1.10. Asegúrese de que la tensión indicada en la etiqueta de características coincide con la tensión de red antes de enchufar el aparato.
- 2.2.11. Conecte el aparato a la red de alimentación con una toma de tierra soportando un mínimo de 10 amperios.
- 2.1.12. El enchufe del aparato debe encajar correctamente en la toma de corriente. No altere el enchufe.
- 2.1.13. Si se utiliza un multi enchufe comprobar las calificaciones con cuidado como la corriente utilizada por varios aparatos podría fácilmente exceder la clasificación de la multi-enchufe.
- 2.1.14. Utilice únicamente el aparato con la unidad de control de temperatura específica suministrada.
- 2.1.15. Si se rompe alguna de las cubiertas del aparato, desconecte inmediatamente el aparato de la red eléctrica para evitar la posibilidad de una descarga eléctrica.
- 2.1.16. No utilice el aparato si ha caído en el suelo o si hay signos visibles de daños.
- 2.1.17. No fuerce el cable de alimentación. Nunca utilice el cable de alimentación para levantar, transportar o desenchufar el aparato.
- 2.1.18. No envuelva el cable de alimentación alrededor del aparato.
- 2.1.19. No sujete ni doble el cable de alimentación.
- 2.1.20. No permita que el cable de alimentación cuelgue o entre en contacto con las superficies calientes del aparato.
- 2.1.21. Compruebe el estado del cable de alimentación. Los cables dañados o enredados aumentan el riesgo de descarga eléctrica.
- 2.1.22 El aparato no es adecuado para uso en exteriores.
- 2.1.23 El cable de corriente debe ser examinado regularmente para detectar signos de daños y, si el cable está dañado, no debe utilizarse el aparato.
- 2.1.24. No toque el enchufe con las manos mojadas.

2.2. Seguridad personal:

- 2.2.1. **PRECAUCIÓN:** No deje el aparato desatendido durante el uso, ya que existe el riesgo de un accidente.
- 2.2.2. No toque las partes calientes del aparato, ya que puede causar quemaduras graves.
- 2.2.3. Este aparato es sólo para uso doméstico, no es para uso industrial o profesional. No está destinada a ser utilizada por huéspedes en ambientes de hospitalidad como bed and breakfast, hoteles, moteles y otros tipos de ambientes residenciales, incluso en casas de granja, áreas



del personal de cocina en tiendas, oficinas y otros ambientes de trabajo.

- 2.2.4. Este aparato no está diseñado para ser usado por personas (incluyendo niños) con capacidades físicas, sensoriales o mentales reducidas, o por falta de experiencia y conocimiento, a menos que hayan recibido supervisión o instrucciones sobre el uso del aparato por parte de una persona responsable de su seguridad.
- 2.2.5. Este aparato no es un juguete. Los niños deben ser supervisados para asegurarse de que no juegan con el aparato.

2.3. Uso y cuidado:

- 2.3.1. Desenrolle completamente el cable de alimentación del aparato antes de cada uso.
- 2.3.2. No utilice el aparato si las piezas o accesorios no están correctamente instalados.
- 2.3.3. No utilice el aparato cuando esté vacío.
- 2.3.4. Use el mango / s del aparato para llevarlo o moverlo.
- 2.3.5. No encienda el aparato mientras esté en uso o conectado a la red eléctrica.
- 2.3.6. No cubra la superficie o los alimentos con papel de aluminio y otros materiales similares.
- 2.3.7. Para mantener el tratamiento antiadherente en buenas condiciones, no utilice utensilios de metal o afilados.
- 2.3.8. Los líquidos hirviendo podrían desbordarse del receptáculo si está sobre llenado.
- 2.3.9. Desconecte el aparato de la red eléctrica cuando no esté en uso y antes de realizar cualquier tarea de limpieza.
- 2.3.10. Este aparato debe guardarse fuera del alcance de los niños.
- 2.3.11. No guarde el aparato si todavía está caliente.
- 2.3.12. Nunca deje el aparato desatendido cuando esté en uso y manténgalo fuera del alcance de los niños, ya que este es un aparato eléctrico que alcanza altas temperaturas y puede causar quemaduras graves.
- 2.3.13. Tenga cuidado al manipular recipientes que contengan líquidos calentados en este aparato ya que pueden hervir con fuerza.
- 2.3.14. Si, por alguna razón, el aceite se incendia, desconecte el aparato de la red eléctrica y sofoca el fuego con la tapa, una tapa o un paño de cocina grande. **NUNCA CON AGUA.**
- 2.3.15. Gire el control del termostato a la posición mínima (MIN). Esto no significa que la cacerola esté apagada permanentemente.

2.4. Servicio:

- 2.4.1. Asegúrese de que el aparato sea reparado únicamente por un técnico cualificado y que sólo se utilicen piezas de repuesto o accesorios originales para sustituir las piezas / accesorios existentes.

- 2.4.2. Si el cable de alimentación está dañado, el fabricante o su agente de servicio o una persona cualificada debe reemplazarlo para evitar un peligro.
- 2.4.3. Cualquier mal uso o incumplimiento de las instrucciones de uso hace nula la garantía y la responsabilidad del fabricante.

3. Instrucciones de uso

3.1. Antes de usar:

- 3.1.1. Retire la película protectora del aparato (si corresponde).
- 3.1.2. Antes de utilizar el producto por primera vez, limpie las piezas que entrarán en contacto con los alimentos de la manera descrita en la sección de limpieza.

3.2. Uso y cuidado:

- 3.2.1. Desenrolle completamente el cable antes de enchufarlo.
 - 3.2.2. Asegúrese de que el conector electrónico esté correctamente conectado al aparato.
 - 3.2.3. Conecte el aparato a la red.
 - 3.2.4. Gire el selector de temperatura a la posición de temperatura deseada.
 - 3.2.5. El piloto se enciende.
 - 3.2.6. Espere hasta que se apague el piloto, lo que indicará que el aparato ha alcanzado una temperatura adecuada.
 - 3.2.7. Durante el uso del aparato, el piloto se encenderá y apagará automáticamente, indicando que el termostato está funcionando y, por lo tanto, mantiene la temperatura deseada.
 - 3.2.8. Cuando el alimento es a su gusto, quítelo del aparato con la ayuda de una espátula de madera o de un instrumento similar resistente al calor, no utilice los utensilios que podrían dañar el revestimiento antiadherente.
- 3.3 Una vez que haya terminado de utilizar el aparato:
- 3.3.1. Seleccione la posición mínima (MIN) con el selector de temperatura.
 - 3.3.2. Desconecte el aparato de la red eléctrica.
 - 3.3.3. Limpie el aparato como se describe en la sección de limpieza.
- 3.4. Mango(s) de transporte:
- 3.4.1. Este aparato tiene un mango en el lado del cuerpo, que facilita el transporte cómodo (B).

4. Limpieza

- 4.1. Desconecte el aparato de la red y deje que se enfríe completamente antes de realizar cualquier tarea de limpieza.
- 4.2. Limpie la unidad de control de temperatura extraíble con un paño húmedo y seque. **NO INMERSO EN AGUA O NINGÚN LÍQUIDO.**
- 4.3. Limpie el aparato con un paño húmedo con unas gotas de detergente y luego seque. **¡PRECAUCIÓN!** No sumerja las partes eléctricas de la





cacerola en ningún líquido.

- 4.4. No utilice disolventes, ni productos con un pH ácido o base, tales como lejía, o productos abrasivos, para limpiar el aparato.
- 4.5. Nunca sumerja el aparato en agua o cualquier otro líquido o colóquelo bajo agua corriente.

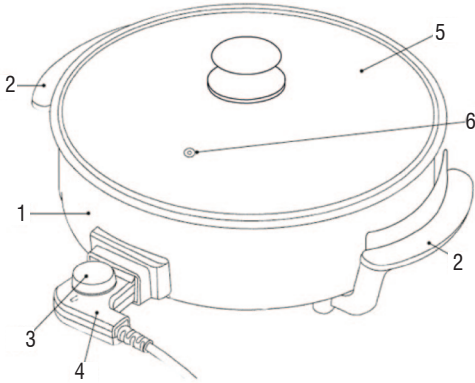
5. Anomalías y reparación

- 5.1. Lleve el aparato a un servicio de asistencia técnica autorizado si el producto está dañado o si surgen otros problemas.
- 5.2. Si la conexión a la red ha sido dañada, debe ser reemplazada y debe proceder como lo haría en caso de daños.



Cher client,

Merci d'avoir choisi d'acheter un produit de marque Mellerware. Grâce à sa technologie, sa conception et son fonctionnement et le fait qu'elle dépasse les normes de qualité les plus strictes, une utilisation parfaitement satisfaisante et une longue durée de vie du produit peuvent être assurées.



1. Description des pièces

- 1 corps à pizza avec revêtement antiadhésif
- 2 poignées anti-brûlures
- 3 Sélecteur de température
- 4 unité de commande de température amovible
- 5 couvercle en verre
- 6 Ventilation de vapeur

2. Conseils et avertissements de sécurité!

Lisez attentivement ces instructions avant d'allumer l'appareil et conservez-les pour référence ultérieure. Le non-respect et observation de ces instructions peuvent entraîner un accident. Nettoyez toutes les parties du produit qui seront en contact avec les aliments, comme indiqué dans la section de nettoyage, avant utilisation.

2.1. Environnement d'utilisation ou de travail:

- 2.1.1. Garder la zone de travail propre et bien éclairée. Les zones obsolètes et obscures invitent des accidents.
- 2.1.2. Utilisez l'appareil dans un endroit bien ventilé.
- 2.1.3. Ne placez pas l'appareil sur des surfaces chaudes, telles que des plaques de cuisson, des brûleurs à gaz, des fours ou des articles similaires.
- 2.1.4. Tenir à l'écart des enfants et des personnes présentes lors de l'utilisation de cet appareil.
- 2.1.5. Placez l'appareil sur une surface horizontale, plate et stable, apte à supporter des températures élevées et à l'écart des autres sources de

chaleur et au contact avec l'eau.

- 2.1.6. Gardez l'appareil à l'écart des matériaux inflammables tels que les textiles, le carton ou le papier, etc.
- 2.1.7. Ne placez pas de matière inflammable près de l'appareil.
- 2.1.8. N'utilisez pas l'appareil en association avec un programmeur, une minuterie ou un autre appareil qui l'allume automatiquement.
- 2.1.9. N'utilisez pas l'appareil si le câble ou la fiche est endommagé.
- 2.1.10. Assurez-vous que la tension indiquée sur l'étiquette d'évaluation correspond à la tension secteur avant de brancher l'appareil.
- 2.2.11. Connectez l'appareil à l'alimentation secteur avec une prise de terre résistant à un minimum de 10 ampères.
- 2.1.12. La fiche de l'appareil doit s'adapter correctement à la prise secteur. Ne modifiez pas la fiche.
- 2.1.13. Si vous utilisez une vérification multiple, vérifiez bien les notes car le courant utilisé par plusieurs appareils pourrait facilement dépasser la note de la prise multiple.
- 2.1.14. Utilisez uniquement l'appareil avec l'unité de contrôle de température spécifique fournie.
- 2.1.15. Si l'une des enveloppes de l'appareil est en panne, débranchez immédiatement l'appareil du secteur pour éviter tout risque de choc électrique.
- 2.1.16. N'utilisez pas l'appareil s'il tombe sur le sol ou s'il y a des signes visibles de dégâts.
- 2.1.17. Ne forcez pas le cordon d'alimentation. N'utilisez jamais le cordon d'alimentation pour soulever, transporter ou débrancher l'appareil.
- 2.1.19. Ne pas plisser ni plier le cordon d'alimentation.
- 2.1.20. Ne laissez pas le cordon d'alimentation s'accrocher ou entrer en contact avec les surfaces chaudes de l'appareil.
- 2.1.21. Vérifier l'état du cordon d'alimentation. Les câbles endommagés ou enchevillés augmentent le risque de choc électrique.
- 2.1.22. The appareil ne convient pas pour une utilisation à l'extérieur.
- 2.1.23. Le cordon d'alimentation doit être régulièrement examiné pour détecter les signes de dommages et si le cordon est endommagé, l'appareil ne doit pas être utilisé.
- 2.1.24. Ne touchez pas la fiche avec les mains humides.

2.2. Sécurité personnelle:

- 2.2.1. **ATTENTION:** Ne laissez pas l'appareil sans surveillance lors de l'utilisation car il y a risque d'accident.
- 2.2.2. Ne pas toucher les parties chauffantes de l'appareil, car cela pourrait provoquer des brûlures graves.
- 2.2.3. Cet appareil n'est utilisé qu'à usage domestique et non à usage industriel ou professionnel. Il n'est pas destiné à être utilisé par des invités dans des environnements d'hôtellerie tels que



des chambres d'hôtes, des hôtels, des motels et d'autres types d'environnements résidentiels, même dans les maisons de ferme, les domaines du personnel de cuisine dans les magasins, les bureaux et autres environnements de travail.

- 2.2.4. Cet appareil n'est pas destiné à être utilisé par des personnes (y compris des enfants) avec des capacités physiques, sensorielles ou mentales réduites, ou un manque d'expérience et de connaissances, à moins d'avoir reçu une supervision ou des instructions concernant l'utilisation de l'appareil par une personne responsable de leur sécurité.
- 2.2.5. Cet appareil n'est pas un jouet. Les enfants devraient être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.

2.3. Utilisation et soin:

- 2.3.1. Déroulez entièrement le câble d'alimentation de l'appareil avant chaque utilisation.
- 2.3.2. N'utilisez pas l'appareil si les pièces ou les accessoires ne sont pas correctement installés.
- 2.3.3. Ne pas utiliser l'appareil lorsqu'il est vide.
- 2.3.4. Utilisez la ou les poignées de l'appareil, pour le transporter ou le déplacer.
- 2.3.5. Ne touchez pas l'appareil lorsqu'il est utilisé ou connecté au secteur.
- 2.3.6. Ne couvrez pas la surface de cuisson ou les aliments avec du papier d'aluminium et d'autres matériaux similaires.
- 2.3.7. Pour garder le traitement antiadhésif en bon état, n'utilisez pas de métal ou d'ustensiles pointillés dessus.
- 2.3.8. Les liquides ébullis pourraient déborder de la réception si elle est trop remplie.
- 2.3.9. Débranchez l'appareil du secteur lorsqu'il n'est pas utilisé et avant d'entreprendre une tâche de nettoyage.
- 2.3.11. Cet appareil doit être stocké hors de portée des enfants.
- 2.3.13. Ne rangez pas l'appareil s'il est encore chaud.
- 2.3.14. Ne laissez jamais l'appareil sans surveillance lorsque vous l'utilisez et gardez-le hors de portée des enfants, car il s'agit d'un appareil électrique qui atteint des températures élevées et peut causer de graves brûlures.
- 2.3.15. Faites attention lorsque vous manipulez des récipients contenant des liquides chauffés dans cet appareil car ils peuvent bouillir farouchement.
- 2.3.16. Si, pour une raison quelconque, l'huile devait prendre feu, débranchez l'appareil du secteur et étouffez l'incendie à l'aide du couvercle, d'un couvre-plat ou d'un grand chiffon de cuisine. JAMAIS AVEC L'EAU.
- 2.3.17. Tournez la commande du thermostat au minimum (MIN). Cela ne signifie pas que la casserole est éteinte en permanence.

2.4. Entretien:

- 2.4.1. Assurez-vous que l'appareil n'est entretenu que par un technicien qualifié et que seules les pièces de rechange d'origine ou les accessoires sont utilisés pour remplacer les pièces / accessoires existants.
- 2.4.2. Si le cordon d'alimentation est endommagé, le fabricant ou son agent d'entretien ou une personne qualifiée doit le remplacer afin d'éviter tout danger.
- 2.4.3. Toute utilisation abusive ou le non-respect des instructions d'utilisation rend la garantie et la responsabilité du fabricant nulle et non avenue.

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- 2.4.1. Assurez-vous que l'appareil n'est entretenu que par un technicien qualifié et que seules les pièces de rechange d'origine ou les accessoires sont utilisés pour remplacer les pièces / accessoires existants.
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- 2.4.3. Toute utilisation abusive ou le non-respect des instructions d'utilisation rend la garantie et la responsabilité du fabricant nulle et non avenue.
- 4.1. Débranchez l'appareil du secteur et laissez refroidir complètement avant d'entreprendre une tâche de nettoyage.
- 4.2. Nettoyez l'unité de contrôle de température amovible avec un chiffon humide et séchez-le. NE PAS IMMERGER DANS L'EAU OU TOUS LES AUTRES LIQUIDES.
- 4.3. Nettoyez l'appareil avec un chiffon humide avec quelques gouttes de liquide vaisselle puis séchez. MISE EN GARDE! Ne pas plonger les parties électriques de la casserole dans un liquide quelconque.
- 4.4. N'utilisez pas de solvants ou de produits avec ou à base d'un acide pH tel que l'eau de javel ou des produits abrasifs pour nettoyer l'appareil.
- 4.5. Ne jamais immerger l'appareil dans de l'eau ou tout autre liquide ou le placer sous l'eau courante.

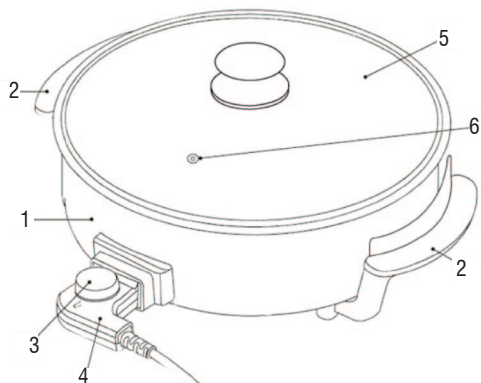
5. Anomalies et réparation

- 5.1. Amenez l'appareil dans d'entretien de support technique autorisé si le produit est endommagé ou d'autres problèmes apparaissent.
- 5.2. Si la connexion au secteur a été endommagée, elle doit être remplacée et vous devez procéder comme vous le feriez en cas de dommage.



Estimado cliente,

Obrigado por escolher comprar um produto da marca Mellerware. Graças à sua tecnologia, design e operação e ao facto de exceder os padrões de qualidade mais rigorosos, pode ser assegurado um uso totalmente satisfatório e uma longa vida útil do produto.



1. Descrição das peças

- 1 Pizza Pan Body com revestimento antiaderente
- 2 Alças anti-queimadura
- 3 Seletor de temperatura
- 4 Unidade de controle de temperatura removível
- 5 Tampa de vidro
- 6 Ventilação de vapor

2. Conselhos de segurança e avisos!

Leia atentamente estas instruções antes de ligar o aparelho e mantê-las para futuras referências. A falha em seguir e observar estas instruções pode levar a um acidente. Limpe todas as partes do produto que estarão em contato com alimentos, conforme indicado na seção de limpeza, antes de usar.

2.1. Ambiente de uso ou de trabalho:

- 2.1.1. Mantenha a área de trabalho limpa e bem iluminada. As áreas desordenadas e escuras convidam acidentes.
- 2.1.2. Use o aparelho em uma área bem ventilada.
- 2.1.3. Não coloque o aparelho sobre superfícies quentes, tais como placas de cozinhar, queimadores de gás, fornos ou itens similares.
- 2.1.4. Mantenha crianças e espectadores afastados quando usar este aparelho.
- 2.1.5. Coloque o aparelho sobre uma superfície horizontal, plana e estável, adequado para suportar altas temperaturas e longe de outras fontes de calor e contato com água.

- 2.1.6. Mantenha o aparelho longe de material inflamável, como têxteis, papelão ou papel, etc.
- 2.1.7. Não coloque material inflamável perto do aparelho.
- 2.1.8. Não use o aparelho em associação com um programador, temporizador ou outro dispositivo que o liga automaticamente.
- 2.1.9. Não use o aparelho se o cabo ou a ficha estiverem danificados.
- 2.1.10. Certifique-se de que a tensão indicada na etiqueta de classificação corresponda à tensão de rede antes de conectar o aparelho.
- 2.2.11. Conecte o aparelho à fonte de alimentação com um soquete de terra suportando um mínimo de 10 amperes.
- 2.1.12. A ficha do aparelho deve caber na tomada de rede corretamente. Não altere a ficha.
- 2.1.13. Se estiver usando uma ficha de verificação múltipla com cuidado, como a corrente usada por vários aparelhos pode ultrapassar facilmente a classificação do plugue múltiplo.
- 2.1.14. Utilize apenas o aparelho com a unidade de controle de temperatura específica fornecida.
- 2.1.15. Se algum dos invólucros do aparelho estiver quebrado, desligue imediatamente o aparelho da rede elétrica para evitar a possibilidade de choque elétrico.
- 2.1.16. Não use o aparelho se cair no chão ou se houver sinais visíveis de danos.
- 2.1.17. Não force o cabo de alimentação. Nunca use o cabo de alimentação para levantar, transportar ou desconectar o aparelho.
- 2.1.18. Não enrolar o cabo de alimentação em volta do aparelho.
- 2.1.19. Não prenda nem dobre o cabo de alimentação.
- 2.1.20. Não permita que o cabo de alimentação fique pendurado ou entre em contato com as superfícies quentes do aparelho.
- 2.1.21. Verifique o estado do cabo de alimentação. Cabos danificados ou emaranhados aumentam o risco de choque elétrico.
- 2.1.22. O aparelho não é adequado para uso externo.
- 2.1.23. O cabo de alimentação deve ser regularmente examinado quanto a sinais de danos, e se o cabo estiver danificado, o aparelho não deve ser usado.
- 2.1.24. Não toque na ficha com as mãos molhadas.

2.2. Segurança pessoal:

- 2.2.1. **CUIDADO:** Não deixe o aparelho sem vigilância durante a utilização, pois existe o risco de um acidente.
- 2.2.2. Não toque nas partes aquecidas do aparelho, pois pode causar queimaduras graves.
- 2.2.3. Este aparelho é apenas para uso doméstico, não para uso industrial ou profissional. Não se destina a ser usado por convidados em ambientes de hospitalidade, como cama e café da manhã, hotéis, motéis e outros tipos de ambientes



residenciais, mesmo em casas de fazenda, áreas de cozinha em lojas, escritórios e outros ambientes de trabalho.

2.2.4. Este aparelho não está destinado a ser utilizado por pessoas (incluindo crianças) com capacidades físicas, sensoriais ou mentais reduzidas, ou falta de experiência e conhecimento, a menos que tenham sido supervisionadas ou instruídas sobre o uso do aparelho por uma pessoa responsável pela sua segurança.

2.2.5. Este aparelho não é um brinquedo. As crianças devem ser supervisionadas para garantir que não brinquem com o aparelho.

2.3. Uso e cuidado:

2.3.1. Desligue completamente o cabo de alimentação do aparelho antes de cada uso.

2.3.2. Não use o aparelho se as peças ou acessórios não estiverem adequadamente instalados.

2.3.3. Não use o aparelho quando estiver vazio.

2.3.4. Use o (s) manípulo (s) do aparelho, para transportá-lo ou movê-lo.

2.3.5. Não desligue o aparelho enquanto estiver em uso ou conectado à rede elétrica.

2.3.6. Não cubra a superfície de cozedura ou comida com papel alumínio e outros materiais similares.

2.3.7. Para manter o tratamento antiaderente em boas condições, não use utensílios metálicos ou afiados sobre ele.

2.3.8. Os líquidos a ferver podem transbordar do receptáculo se estiverem sobrecarregados.

2.3.9. Desconecte o aparelho da rede elétrica quando não estiver em uso e antes de realizar qualquer tarefa de limpeza.

2.3.10. Este aparelho deve ser armazenado fora do alcance das crianças.

2.3.11. Não guarde o aparelho se ainda estiver quente.

2.3.12. Nunca deixe o aparelho sem vigilância quando estiver em uso e mantenha-se fora do alcance das crianças, pois este é um aparelho elétrico que atinge altas temperaturas e pode causar queimaduras graves.

2.3.13. Tenha cuidado ao manusear recipientes com líquidos aquecidos neste aparelho, pois podem ferver ferozmente.

2.3.14. Se, por algum motivo, o óleo pegasse fogo, desconecte o aparelho da rede e sufra o fogo usando a tampa, a tampa ou um grande pano de cozinha. **NUNCA COM ÁGUA.**

2.3.15. Gire o controle do termostato para a configuração mínima (MIN). Isso não significa que a bandeja esteja desligada permanentemente.

2.4. Serviço:

2.4.1. Certifique-se de que o aparelho é servido apenas por um técnico devidamente qualificado e que apenas peças sobressalentes originais ou acessórios são usados para substituir peças /

acessórios existentes.

2.4.2. Se o cabo de alimentação estiver danificado, o fabricante ou o seu agente de serviço ou uma pessoa qualificada de forma semelhante devem substituí-lo para evitar um perigo.

2.4.3. Qualquer uso indevido ou falha em seguir as instruções de uso torna a garantia e a responsabilidade do fabricante nula e sem efeito.

3. Instruções de uso

3.1. Antes de usar:

3.1.1. Remova a película protetora do aparelho (se aplicável).

3.1.2. Antes de usar o produto pela primeira vez, limpe as peças que entrarão em contato com alimentos da maneira descrita na seção de limpeza.

3.2. Uso e cuidado:

3.2.1. Retire o cabo completamente antes de encaixá-lo.

3.2.2. Certifique-se de que o conector eletrônico esteja corretamente conectado ao aparelho.

3.2.3. Ligue o aparelho à rede elétrica.

3.2.4. Gire o seletor de temperatura para a posição de temperatura desejada.

3.2.5. A luz piloto acende-se.

3.2.6. Aguarde até que a luz piloto tenha apagado, o que indicará que o aparelho atingiu uma temperatura adequada.

3.2.7. Durante o uso do aparelho, a luz piloto acenderá e desligará automaticamente, indicando que o termostato está funcionando e, portanto, mantendo a temperatura desejada.

3.2.8. Quando o alimento é de acordo com o seu gosto, remova-o do aparelho com a ajuda de uma espátula de madeira ou de um dispositivo similar resistente ao calor, não use utensílios que possam danificar o revestimento antiaderente.

3.3 Depois de terminar o uso do aparelho:

3.3.1. Selecione a posição mínima (MIN) usando o seletor de temperatura.

3.3.2. Desconecte o aparelho da rede elétrica.

3.3.3. Limpe o aparelho conforme descrito na seção de limpeza.

3.4. Alça de transporte:

3.4.1. Este aparelho tem uma alça no lado do corpo, o que facilita o transporte confortável (B).

4. Limpeza

4.1. Desconecte o aparelho da rede elétrica e deixe esfriar completamente antes de realizar qualquer tarefa de limpeza.

4.2. Limpe a unidade de controle de temperatura





removível com um pano úmido e seque. **NÃO INMERSE NA ÁGUA OU QUALQUER OUTRO LÍQUIDO.**

4.3. Limpe o aparelho com um pano úmido com algumas gotas de líquido lavável e depois seque.

CUIDADO! Não mergulhe partes elétricas da panela em nenhum líquido.

4.4. Não use solventes, nem produtos com um pH ácido ou de base, como alvejantes ou produtos abrasivos, para limpar o aparelho.

4.5. Nunca submergir o aparelho em água ou qualquer outro líquido ou colocá-lo sob água corrente.

5. Anomalias e reparação

5.1. Pegue o aparelho para um serviço de suporte técnico autorizado se o produto estiver danificado ou surgirem outros problemas.

5.2. Se a conexão à rede tiver sido danificada, ela deve ser substituída e você deve proceder como faria em caso de danos.





BBQ Pork Steaks

Ingredients

- Approx 500g baby carrots
- 6 pork blade steaks
- 2 x 300g tins French onion soup
- 500g bottle barbecue sauce

Method

1. Put carrots in the bottom of the electric frying pan.
2. Layer pork steaks on top of carrots.
3. Pour both cans of French Onion soup over steaks.
4. Pour bottle of bbq sauce over top.
5. Cover with lid & cook on low temp for 2 to 2 1/2 hours.

Chicken Mozzarella

Ingredients

- 6 tablespoons butter or margarine, divided
- 700g boneless skinless chicken breasts
- 220g fresh mushrooms
- 3-4 green onions
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 4 slices mozzarella cheese

Method

1. Melt 4 tablespoons butter or margarine in the frying pan over medium heat.
2. Rinse chicken pieces with cold water and pat dry.
3. When butter has melted and begun to sizzle slightly, add chicken to pan.
4. Cook chicken approximately 10 minutes, until nicely-browned.
5. Meanwhile, rinse and trim onions; slice caps thinly, including some green "tops".
6. Clean mushrooms and remove stems; slice caps.
7. When chicken is browned on the outside and appears to be cooked approximately halfway through, turn the pieces over and sprinkle evenly with salt and pepper.
8. Add mushrooms and onions to pan, along with additional butter if necessary.
9. Place a slice of cheese on each piece of chicken.
10. Remove to a platter and cover with foil.
11. Allow chicken to sit about 5 minutes until cheese melts.
12. Spoon mushroom mixture over chicken before serving.

Pork Bavarian

Ingredients

- 1 tablespoon butter
- 4 pork chops, 1-1/2 inch thick
- 2 tablespoons all-purpose flour
- 100g mushroom, sliced
- 1/2 teaspoon thyme
- 1 cup beer, room temperature

Method

RECIPES

1. Melt butter in a frying pan over medium high heat.
2. Lightly flour chops and saute 2-3 minutes until browned on both sides.
3. Transfer pork chops to a platter.
4. Add mushrooms and thyme to pan and saute for 1 minute.
5. Return pork chops to frying pan, add beer and bring to a boil.
6. Cover and simmer 10-15 minutes until pork is cooked throughout.

Chicken Casserole

Ingredients

- 6 chicken breasts, skinned & deboned
- 1/4 cup oil
- 1 bell pepper
- 1 large onion
- 1 can tomatoes with green chilies
- 1 can cream of chicken soup
- 1 small can tomatoes
- Salt & pepper
- Angel hair pasta or rice

Method

Brown chicken in electric frying pan in oil. Slice peppers and onions in rings. Add to frying pan, cover and simmer for about 10 minutes. Stir in other ingredients, except pasta. Simmer on low heat until chicken is tender. Serve over pasta or rice.

Scalloped Potatoes

Ingredients

- 4 cups peeled and sliced potatoes
- 1/2 cup minced onion
- 1 teaspoon salt
- 1 3/4 cups milk
- 1/2 cup cheddar cheese
- 1/4 cup crushed cracker or bread crumbs
- 1 teaspoon parsley
- pepper

Method

1. Combine potatoes with onion, salt and milk, simmer, covered, for 45 minutes, or until tender.
2. Sprinkle cheese, pepper and crumbs over top. Continue cooking, uncovered, for 20 minutes. Reduce to "warm" for serving.

Makes 6 to 8 servings.





Barbecue Beef

Ingredients

- 1.4kg's ground beef
- 1 large onion, chopped
- 1 green pepper, chopped
- 2 ribs celery, chopped
- 1 tablespoon salt
- 1/2 teaspoon pepper
- 1 cup barbecue sauce
- 1 can tomato puree
- 1 can condensed tomato soup

Method

Preheat frying pan on maximum. Brown ground beef with onion, pepper, and celery. Cook until vegetables are tender. Add remaining ingredients. Turn heat control down and simmer 20 to 30 minutes.

Beef Stroganoff

Ingredients

- 500g sirloin steak
- 2 tablespoons vegetable oil
- 125g sliced mushrooms
- 1 envelope dry onion soup mix
- 2 cups warm water
- 3 cups uncooked noodles
- 1 tin condensed cream of mushroom soup
- 1 cup sour cream

Method

Cut beef into strips. Heat oil in electric skillet at maximum. Add beef and brown well. Push beef to side of pan. Add mushrooms and cook until golden. Stir in dry onion soup mix and water. Reduce heat, cover and simmer 10 minutes. Cook noodles as directed on package and drain. Add to meat mixture along with mushroom soup. Simmer for 5 minutes. Stir in sour cream just before serving.

Chicken-Vegetable Pitas

Ingredients

- 2 teaspoons vegetable oil
- 1 teaspoon sesame oil
- 1 teaspoon sesame seeds
- 1/4 teaspoon ginger
- 2 boneless chicken breasts, cut into 1/4-inch strips
- 2 onions, sliced
- 1 courgette, sliced
- 1 red pepper, sliced
- 1/2 cup sliced mushrooms
- 2 teaspoons stir fry sauce
- 6 pita pockets
- 1/2 cup shredded cheddar cheese

Method

Heat oils, sesame seed and ginger in electric fryin pan. Add chicken and brown. Add onion, courgette, pepper, and mush-

rooms. Cook 1 minute. Add stir-fry sauce, cover and cook 1 minute. Reduce heat to warm. Fill pitas with chicken and vegetable combination. Top with shredded cheese.

Brown English Stew

Ingredients

- 700grams beef cubes for stewing
- Flour
- Salt and pepper
- 2 tablespoons vegetable oil
- 1 clove garlic, minced
- 1/2 teaspoon allspice
- 1/2 teaspoon paprika
- 1 teaspoon sugar
- 1 tablespoon lemon juice
- 1 teaspoons Worcestershire sauce
- 2 cups tomato juice
- 1 1/2 cups water
- 4 small onions, quartered
- 1 1/2 cups diced potatoes
- 3 medium carrots, diced
- 3/4 cup diced celery

Method

Dredge meat in seasoned flour. Heat oil and garlic in electric frying pan at maximum. Add meat and brown well. Turn heat control down. Add paprika, allspice, sugar, lemon juice, Worcestershire sauce, tomato juice and water. Cover and simmer 1.5 hours or until meat is tender. Stir occasionally, adding more water if necessary. Add onions, potatoes, carrots and celery. Cover and cook 15 minutes or until vegetables are tender.

Barbecue Beef

Ingredients

- 1 (1 – 1.5 kg) chicken, cut up
- 1/2 cup flour
- 1 teaspoon salt
- 1/2 teaspoon paprika
- 1/4 teaspoon pepper
- 3/4 cup vegetable oil

Method

Wash chicken and pat dry. Mix flour, salt, paprika and pepper. Heat oil in electric fry pan at maximum. Coat chicken with flour mixture. Cook chicken in oil 15 to 20 minutes or until light brown. Turn heat control down. Cover and simmer 30 to 40 minutes or until thickest pieces are fork tender. Turn chicken once or twice to assure even cooking. If drippings in bottom of electric skillet start to scorch, add water as needed. Remove cover for the last 5 minutes of cooking to crisp chicken.





Oriental Hamburger Casserole

Ingredients

- 500g ground beef
- 1 medium onion, chopped
- 1 tin condensed cream of mushroom soup
- 1 tin condensed cream of chicken soup
- 1 tin (approx 225g) sliced water chestnuts, drained
- 1 cup chopped celery
- 1 cup water
- 1 cup uncooked instant rice
- 1/4 cup soy sauce
- 1/4 teaspoon pepper
- 1 cup chow mein noodles

Method

Preheat electric fry pan at maximum. Add ground beef and onion. Brown well. Add remaining ingredients except noodles. Bring to a boil. Turn heat control down, cover and simmer 15 to 20 minutes. Sprinkle with chow mein noodles. Heat through.

Roast, Beef or Pork

Ingredients

- Approx 1.5kg beef or pork roast
- 1 tablespoon cooking oil
- 1 onion, sliced
- Salt and pepper

Method

Preheat electric fry pan at maximum. Add oil and brown meat well. Turn heat control down to medium. Place onion on roast and season with salt and pepper. Cover and simmer beef 30 minutes per 500g or until done; pork 40 minutes per 500g or until done. Turn roast as necessary. If drippings in bottom of pan start to scorch, add water as needed. If desired, add vegetables (potatoes, carrots, and onions) around roast for the last hour of cooking. Season vegetables and turn for even browning.

Sesame-Ginger Vegetables

Ingredients

- 1 tablespoon vegetable oil
- 2 teaspoons sesame oil
- 2 teaspoons sesame seeds
- 1 tablespoon ginger root, shredded or 1/4 teaspoon ginger powder
- 4 medium onions, peeled and sliced
- 2 medium red peppers, cored and sliced
- 2 medium courgettes, sliced
- 120g medium mushrooms, sliced
- 1 1/2 tablespoons stir-fry sauce

Method

Heat vegetable oil and sesame oil in electric fry pan at maximum. Stir in sesame seeds and ginger root (or ginger powder). Stir in onion, pepper, courgettes, and mushroom

slices. Stir in stir-fry sauce. Stir-fry until vegetables are crisp-tender, approximately 1 minute.

Beefy Greek

Ingredients

- 500g. ground beef
- 1 onion, chopped
- 3 cloves garlic, minced
- 1 green bell pepper, chopped
- 1 cup orzo pasta rice
- 425g tinned tomato puree
- 1/4 cup tomato paste
- 1-1/4 cups water
- 1 tsp. dried oregano leaves
- 1/2 tsp. cinnamon
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1 cup crumbled feta cheese
- 1/2 cup sliced olives

Method

Brown ground beef, onion, and garlic in the fry pan. Drain well. Add bell pepper, pasta, tomato sauce, tomato paste, water, oregano, cinnamon, salt and pepper; stir to combine, making sure pasta is covered by liquid. Heat to boiling, then reduce heat, cover, and simmer 11-13 minutes, stirring frequently, until orzo is tender. Remove from heat, sprinkle cheese and olives over casserole. Cover and let stand 2-4 minutes until cheese is melted. Makes 5 servings.

Simple Paella

Ingredients

- 1 onion, chopped
- 1 yellow bell pepper, chopped
- 1 Tbsp. olive oil
- 1-3 tsp. curry powder
- 400g. tin of ready to serve chicken broth
- 400g. frozen peeled cooked shrimp, thawed, tails removed
- 1 cup frozen peas
- 170g. couscous

Method

In large saucepan saute onion and bell pepper in olive oil until crisp tender. Add broth, curry powder, shrimp, and peas. Bring to boiling, then add couscous and stir well. Cover and remove pan from heat. Let stand 4-6 minutes, covered, until liquid is absorbed and couscous is tender. Stir and serve. Makes 4 servings.



Scrambled Eggs with Spinach

Ingredients

- 340g baby spinach leaves
- 2 Tbsp. olive oil
- 1/4 cup minced onion
- 3-4 Tbsp. heavy cream
- 6 eggs, beaten
- 2 Tbsp. grated Parmesan cheese
- salt and pepper to taste

Method

Coarsely chop the baby spinach leaves. Heat the oil in the fry pan and cook the onion until crisp tender. Add the chopped spinach and cook, stirring often, until spinach is tender, about 5-7 minutes. Add a bit of the water while the spinach is cooking as needed to keep the mixture moist.

In small bowl, beat cream with eggs, salt, and pepper until foamy. Add the egg mixture to the skillet and cook and stir so the eggs scramble with the spinach, about 4-5 minutes longer. Sprinkle with cheese and serve. Makes 3 servings.

Basic Pizza Base

Ingredients

- 1 cup water
- 1 tbsp butter (melted)
- 2 tbsp sugar
- 1 tsp salt
- 2¾ cups strong white bread flour
- 1 tsp fast action yeast

Method

Dissolve yeast in warm water adding sugar. Mix remaining ingredients and let raise two hours. Spread dough out in an electric skillet. Pour 1/2 can tomato paste over the top of the dough. Top with tomato paste and then add a topping of your choice. Cook for 16 minutes at setting 3. Makes two pizza bases.

Toppings:

Rosemary & Garlic

Ingredients

- 3 tablespoons olive oil
- 1 1/2 tablespoons dried rosemary, crumbled
- 3-5 garlic cloves, minced very fine (depending on how garlicky you want it)
- 1 1/2 teaspoons sea salt or kosher salt

Method

Dimple dough with your fingers in places, drizzle 2 tbsps olive oil over and spread over dough; sprinkle with rosemary, garlic and sea salt. Cook using pizza recipe provided. Serve at room temperature.

Artichoke Delight

Ingredients

- Artichokes
- Bowl of water
- Squeeze of lemon juice
- Olive oil
- Salt

Method

Begin by filling a bowl with water and adding the lemon juice to it. Next, prepare the artichokes and stems, dicing the inner part of the stems and cutting the artichokes into eighths, and putting everything into the acidulated water to keep it from darkening. When you have finished trimming the artichokes, drain them and sauté them for 10 minutes in a skillet, with 1/4 cup of olive oil, a little water, and a pinch of salt. Gently fry in Alonza Electric fry and pizza pan for 5 minutes. Spread the artichokes over the pizza base, arrange the sliced cheese in a spoke pattern, and cook pizza base using recipe provided.

Mushroom Lovers Pizza

Ingredients

- 1-1/4 cups sliced oyster mushroom caps
- 1-1/4 cups sliced cremini mushrooms
- 1/4 cup thinly sliced shallots
- 1 teaspoon dried Italian seasoning
- 1/4 teaspoon pepper
- 1/4 cup grated fresh Parmesan cheese
- 1/4 cup shredded fontina or Swiss cheese

Method

Arrange sliced mushrooms and shallots over dough. Sprinkle with Italian seasoning and pepper; top with cheeses and cook using pizza recipe provided.

Mexican Pizza

Ingredients

- Tomato Paste
- Chilli Sauce
- BBQ Sauce
- 3 Cups Grated Cheese
- Salami
- Cracked Pepper
- Mixed Herbs & Spices

Method

Start by covering pizza base with a thin layer of a combination of tomato paste, chilli sauce, and BBQ sauce, followed by 3 cups of grated cheese, salami. Then cover with freshly cracked pepper and mixed herbs & spices. A 'Mexican Favourite' that the whole family will enjoy. If it is a little too spicy and hot, substitute the salami for ham slices. Cook pizza base using recipe provided.



Vegetarian Pizza V

Ingredients

- Tomato Paste
- Sliced Tomato
- Grated Cheese
- Sliced Onion
- Sliced Capsicum
- Sliced Mushroom
- Sliced Olives

Method

Spread the tomato paste on the base, layer with grated cheese, arrange the other ingredients in any order, top with grated cheese and cook.

Thai Pizza V

Ingredients

- 3 cups cooked brown rice
- 2 cups shredded mozzarella cheese - divided
- 1 cup crunchy peanut butter - divided
- 1 egg - beaten
- Vegetable cooking spray
- 1/2 cup hot water
- 1/4 cup cilantro - minced
- 2 tablespoons soy sauce
- 3 tablespoons dark sesame oil - divided
- 1/4 teaspoon ground red pepper
- 2 cups broccoli flowerets
- 1 medium red onion - chopped
- 2 large carrots - julienned

Method

Mix peanut butter, water, cilantro, soy sauce, 2 tablespoons sesame oil and red pepper in small bowl; set aside. Stir-fry broccoli, onion and carrots in remaining 1 tablespoon sesame oil in large skillet over medium-high heat until tender-crisp. Spread sauce over crust; top with vegetable mixture. Sprinkle with remaining 1 cup cheese and cook base using pizza base recipe provided.

Marinara Pizza

Ingredients

- Tomato Paste
- Fresh Tomato
- Cheese
- Prawns
- Mussels
- Anchovies

Method

Marinara pizza's are fantastic! If you love seafood you will love this marina pizza. Cover base with tomato paste and coat with a generous amount of Tomato, Cheese, Prawns, Mussels & Anchovies. The prawns taste fantastic and if your feeling extra naughty, I suggest a double amount of cheese. It helps to hold

the seafood on and gives it a softer taste, due to the fact that the anchovies are rather strong in flavour.

Grilled Mediterranean Chicken

Ingredients

- 2 teaspoons drained capers
- 1/2 cup dry white wine
- 2 cups (about 12 ounces) roasted skinned, boned chicken breast (such as Tyson), chopped
- Cooking spray

Method

Combine 1-1/2 teaspoons olive oil and pepper in a small bowl, and set the oil mixture aside. Heat 1/2 teaspoon olive oil in a large nonstick skillet over medium-high heat. Add sun-dried tomato, olives, tarragon, and capers, and saute for 2 minutes or until thoroughly heated. Add wine, and simmer 1 minute or until liquid almost evaporates. Remove from heat, and stir in chicken. Set chicken mixture aside. Top base with mixture and serve.

Greek Pizza V

Ingredients

- 1/3 cup pizza sauce
- 3/4 cup fresh spinach leaves - in thin strips
- 1 red bell pepper - in 1/8" wide strips
- 1/2 cup feta cheese - crumbled
- 1 teaspoon coarsley ground black pepper - optional

Method

Spread pizza sauce evenly over partially baked crusts. Top with spinach. Arrange peppers in spoke-like fashion. Sprinkle evenly with feta cheese and pepper. If desired, you may sprinkle with sliced pitted ripe olives. Cook using pizza base recipe provided and serve.

Goat Cheese and Grilled Pepper Pizza V

Ingredients

- 1 cup red bell pepper rings
- 1 cup sliced red onion, separated into rings
- Cooking spray
- 1/2 cup (2 ounces) crumbled herbed goat cheese, at room temperature

Method

Any combination of bell peppers can be used. Combine first three ingredients in a small bowl; set aside. Prepare grill. Place bell peppers and onion on grill rack coated with cooking spray; grill 10 to 12 minutes or until tender. Set aside. Add toppings to pizza base, and cook using base recipe provided.





Canadian Bacon Pizza

Ingredients

- 1 cup pizza sauce
- 2/3 cup shredded mozzarella cheese
- 6 ounces Canadian bacon - cut in bits
- 1/2 cup thinly sliced fresh mushrooms
- 1 small green or red bell pepper
 - cut in rings
- 1/2 teaspoon crushed dried oregano
- 1/2 teaspoon crushed dried basil
- Crushed red pepper flakes

Method

Spread the pizza sauce over the crust, leaving a 1-inch border around the rim. Sprinkle with half of the cheese. Arrange the Canadian bacon on top of the cheese, covering evenly. Top with mushroom slices and bell pepper rings. Sprinkle evenly with oregano, basil, and red pepper flakes. Top with remaining cheese, and cook in pan till cheese has melted.

Calamari Pizza

Ingredients

- Tomato Pesto
- Fresh Calamari Rings
- Asiago Cheese

Method

Use a light tomatoe based sauce, and add raw calamari rings, and use asiago cheese. Add baked garlic once the pizza has cooked for about 10 minutes.

Asian Pear Pizza

Ingredients

- Pesto Sauce
- Sliced Asian Pears
- Caramelized Onions
- Cambanzola Cheese

Method

Just add them all and use the pizza base recipe provided.





Thank you for purchasing a Mellerware product. Mellerware guarantees that your product has been thoroughly inspected and tested before being dispatched and is free from mechanical and electrical defects and complies with the applicable safety standards. With every Mellerware product purchased you get a 2 year warranty as detailed in the terms and conditions below.

First Year – 1 Year Retail Warranty:

Should defects due to faulty parts or workmanship develop, under normal use, within 12 months from the original purchase date, please return the product to the store from where it was purchased for repair free of charge. However, for the customer's convenience we will replace products where the purchase price is equal to or less than R750 incl. VAT

Second Year – 1 Year Extended Warranty

Mellerware takes pride in their product quality and therefore offer an extended 12 month warranty over and above the 1 Year Retail Warranty. Should defects due to faulty material or workmanship develop, under normal domestic use, after the 12 month period and within 24 months from the original date of purchase, please return the product postage pre-paid to Mellerware for repair. Mellerware will repair the product free of charge and return it to you directly. Mellerware will replace a product with a similar product in the same or better condition, if the repair cannot be conducted for whatever reason.

NB: The 1 Year Extended Warranty is only valid for customers who have registered their warranty online at www.mellerware.co.za within the first year after making their purchase. See overleaf for details and instructions.

Before returning your product, check the following:

- Your household mains supply socket is in good condition, working and switched on.
- The mains supply circuit is not overloaded (White trip switch on your DB board is off).
- You have read the trouble shooting guide in your Instructions for Use.
- All accessories and parts are present.

The following conditions apply:

1. Please ensure you retain your original receipt as this must be presented when making a claim under the terms of the warranty. It is impossible to determine the warranty period without your original proof of purchase, so please keep this in a safe place. (NB. Your warranty can be scanned onto the Mellerware web site for safe storage – see reverse side for details.)
2. If a refund or exchange is required the product must be complete with all accessories, parts and packaging. Missing parts will render the warranty void.
3. Upon receipt of your appliance, check it for any transport damage to ensure it is safe for use. Return it to the store as soon as possible for exchange if damaged. The warranty is void if products are damaged after use, so please do not use the damaged product.
4. Your product is designed for normal domestic

household use. Failure to read and comply with the instructions for use, cleaning and maintenance will render your warranty void, so please read these instructions carefully to ensure your safety, and to get the most effective use from the product. (e.g. not removing lime scale; water deposits; insect infestation, and/or burnt products)

5. Any abuse, negligent, improper or accidental use or care will render the warranty void and Creative Housewares (Pty) Ltd will not be liable for any loss or damage.
6. Any attempted repair, or replacement of unauthorised parts will render the warranty void, so please contact an authorised service centre or service agent for any service or repair requirements.
7. NB: The warranty on replaced products will be from the original date of purchase and not from when the date replacement was made.
8. All repairs carry a 3 month warranty even if this falls outside of the 2 year warranty period.
9. Mellerware will attempt to conduct repairs within reasonable time in line with industry standards but cannot be held responsible or liable for any circumstances not under our control.
10. Terms and Conditions are subject to change without prior notice.

Repairs Out of the Warranty Period

If service or repair becomes necessary outside the warranty period, this service is still available however all transport/postage, spares and labour costs will be for the customers' account. All chargeable repairs will require the customers' written acceptance of the quote. Once the go-ahead has been received Mellerware will undertake to conduct the repair within a reasonable time and maintain the condition of the product as received. All repairs are warranteed for 3 months from the date of the repair.

For any service, enquiries and complaints please contact our Customer Care on 086 111 5006 or e-mail help@chwsa.co.za from 08h00 to 15h00 Monday to Friday excluding public holidays. Please also note that the company is normally closed for 2 weeks around Christmas and New Year.

Please send all products for repair postage pre-paid to one of the service centres listed on the back of this page.

ONLINE WARRANTY REGISTRATION

Why register your warranty?

We at Mellerware pride ourselves on bringing premium quality appliances to market, and as a commitment to this level of quality we offer a 2 year warranty (1 Year Retail + 1 Year Extended) on all of our products. We often hear that our customers lose their receipts and can therefore no longer claim if they have a problem. To take advantage of the 1 Year Extended Warranty you will need to register your warranty online within the first year of purchase in order to make a valid claim. Now you can register your product, upload your warranty online, never have to worry about losing your receipt again and enjoy the benefit of your 2 year warranty.

Added Benefits

In addition to providing you with an online profile of your registered products we will also provide a host of value added benefits:

- Incentives and Competitions for registered users
- New recipes or ideas for your products
- New product developments – be the first to get the latest appliances
- Special offers on promotional items

How to Register your Online Warranty?

STEP1 Create your user profile:

If you haven't done so already, simply visit www.mellerware.co.za, click on the "Product Registration" link and follow the easy instructions. You will receive a user-name and password once registered. This will give you access to your user profile.



STEP2 Pick a registration method:



DESKTOP/ LAPTOP

- Open your internet browser and visit www.mellerware.co.za
- Click on the "Registration" link and login using your user name and password.
- Click on "Register your products and upload receipts" and follow the easy instructions.
- Scan and upload your receipt



SMART PHONE/ TABLET

- Scan the QR code above or visit www.mellerware.co.za
- Click on the "Registration" link and login using your user name and password.
- Click on "Register your products and upload receipts" and follow the easy instructions.
- Scan or take a photo and upload your receipt.



FAX

- Fax the following to 021 931 4058
- First Name and Surname
- Contact telephone and fax number.
- Product Model number and Type.
- Traceability Code (found on a label on the product)
- A clear and legible copy of your receipt.

Notes:

1. The online warranty system is a safe storage facility for your receipt.
2. You will be required to register on the Mellerware website. You will receive a username and password once registered. This will give you access to your profile.
3. From your profile you will be able to load products that you have purchased. In order to successfully register your warranty you will need to either scan and upload, or fax through your receipt to us.
4. All instructions on how to load your products are available

inside your profile.

5. Please note that you must check that your receipt has been uploaded correctly. Creative Housewares cannot be held responsible for faxes or files not received.
6. For assistance with registration please email: marketing@chwsa.co.za

NB: Your 1 year extended warranty is only valid if your product is registered online within the first year after purchasing your Mellerware product. Failure to register your product on-line within the first year will render the extended warranty as void.

creative housewares

National Service Centre: 086 111 5006
e-mail: help@chwsa.co.za
www.creativehousewares.co.za

Cape Town

20 Tekstiel Street, Parow, Cape Town, 7493, South Africa
T.P.O. Box 6156 Parow East, 7501, South Africa
Tel: +27 21 931 8117
Fax: +27 21 931 4058

Durban

243 Percy Osborn Road, Morningside,
Durban, South Africa, 4001
Tel: +27 31 303 3465
Fax: +27 31 303 8259

Johannesburg

Unit 25 & 26 San Croy Office Park
Die Agora Road, Croydon, 1619
Tel: +27 11 392 5652
Fax: +27 11 392 1694

Dankie vir die aankoop van 'n Mellerware produk. Mellerware waarborg dat u produk deeglik geïnspekteer en getoets word voordat dit versend word en is vry van meganiese en elektriese gebreke en voldoen aan die toepaslike veiligheidstandaarde. Met elke Mellerware produk wat gekoop word kry u 'n 2 jaar waarborg soos uiteengesit in die terme en voorwaardes hieronder.

Eerste Jaar - 1 Jaar Kleinhandelswaarborg:

Indien defekte as gevolg van foutiewe onderdele of vakmanskap binne 12 maande onder normale huishoudelike gebruik ontwikkel, binne die 12 maande vanaf die oorspronklike datum van aankoop, neem asseblief die produk na die winkel van waar dit gekoop is vir 'n terugbetaling of vervanging.

Tweede Jaar - 1 Jaar Uitgebreide Waarborg

Mellerware is trots op die kwaliteit van die produk en bied dus 'n uitgebreide 12 maande waarborg bo en behalwe die 1 Jaar kleinhandelswaarborg. Indien defekte as gevolg van foutiewe materiaal of vakmanskap ontwikkel, onder normale huishoudelike gebruik, na die 12 maande tydperk en binne 24 maande vanaf die oorspronklike datum van aankoop, stuur die produk terug met posgeld betaal na Mellerware vir herstel. Mellerware sal die produk gratis herstel en dit direk aan u terugstuur. Mellerware sal die produk vervang met 'n soortgelyke produk in dieselfde of beter toestand, as die herstel nie uitgevoer kan word vir watter rede ookal nie.

NB: Die 1 Jaar Uitgebreide waarborg is slegs geldig vir kliënte wat hul waarborg geregistreer het op ons webtuiste by www.mellerware.co.za binne die eerste jaar nadat hulle dit aangekoop het. Sien keersy vir besonderhede en instruksies.

Voordat u die produk terug stuur, maak seker van die volgende:

- U huishoudelike geleidingsok is in 'n goeie toestand, werk en aangeskakel is,
- Die geleidingsok is nie oorlaai nie (Wit uitskop skakelaar op u DB bord af is),
- U het die moeilikheid steuringsgids gelees in u instruksies vir gebruik,
- Alle bykomstighede en dele teenwoordig is.

Die volgende voorwaardes geld:

1. Maak seker dat jou oorspronklike kwitansie behoue is, dit moet aangebied word wanneer 'n eis gemaak word onder die voorwaardes van die waarborg. Dit is onmoontlik om die waarborg tydperk te bepaal sonder die bewys van aankoop, so hou dit asseblief in 'n veilige plek. (NB. Jou oorspronklike waarborg kan opgeskandeer word na die Mellerware webtuiste vir veilige bewaring - sien keersy vir meer inligting.)
2. Indien 'n terugbetaling of omruiling van die produk nodig is moet die produk volledig wees met al die bykomstighede, onderdele en verpakking. Toebehore wat weg is sal die waarborg nietig maak.
3. Met ontvangs van u toestel, gaan dit na vir enige vervoer skade om te verseker dat dit veilig is vir gebruik. Stuur dit

- so gou as moontlik terug na die winkel om die beskadigde toestel te vervang. Die waarborg is nietig indien die beskadigde produk gebruik word na die tyd, so moet asseblief nie die beskadigde produk gebruik nie.
4. U produk is ontwerp vir normale huishoudelike gebruik. Deur te versuim om die instruksies te lees en te voldoen aan die terme van gebruik, die skoonmaak en instandhouding van die produk maak u waarborg ongeldig, so lees asseblief hierdie instruksies versigtig om u veiligheid te verseker, en om die beste uit die gebruik van die produk te kry. (bv nie die verwydering van kalk skaal; water neerslag; insek besmetting, en / of verbrande produkte)
5. Enige misbruik, nalatige, onbehoorlike of toevallige beskadiging of sorg van die produk word die waarborg nietig en Creative Housewares (Pty) Ltd, sal nie aanspreeklik wees vir enige verlies of skade nie.
6. Enige poging tot herstel, of vervanging met ongemagtigde onderdele sal die waarborg nietig maak, so kontak 'n gemagtigde dienssentrum of diensagent vir enige diens of herstelwerk.
7. NB: Die waarborg op die vervangingsprodukt sal by die oorspronklike datum van aankoop bly en nie van die datum wanneer dit vervang is nie.
8. Alle herstelwerk dra 'n 3 maande waarborg selfs al val dit buite die 2-jaar waarborg tydperk.
9. Mellerware sal probeer om die herstelwerk te doen binne 'n redelike tyd in lyn met die industrie standaard, maar kan nie verantwoordelik gehou word of aanspreeklik wees vir enige omstandighede nie onder ons beheer nie.

Herstelwerk buite die waarborg tydperk

As diens of herstelwerk benodig word buite die waarborg tydperk, is hierdie diens steeds beskikbaar, maar is alle vervoer / posgeld, onderdele en arbeidskoste op die kliënte se onkoste. Alle betaalbare herstelwerk sal skriftelike aanvaarding van die kwotasie vereis van die kliënt. Sodra Mellerware die groen lig ontvang sal ons onderneem om die herstel binne 'n redelike tyd en in dieselfde toestand te hou as wat die produk ontvang is. Alle herstelwerk is gewaarborg vir 3 maande vanaf die datum van die herstel.

Vir enige diens, navrae en klagtes kontak ons kliënte diens op 086 111 5006 of e-pos help@chwsa.co.za vanaf 08h00 tot 15h00, Maandag tot Vrydag, openbare vakansiedae uitgesluit. Let asseblief ook daarop dat die maatskappy gewoonlik gesluit is vir 2 weke gedurende Kersfees en Nuwejaar.

Stuur asseblief alle produkte vir herstel met posgeld vooruit betaal aan een van die dienssentrums wat op die agterkant van hierdie bladsy verskyn.

AANLYN WAARBORG REGISTRASIE

Hoekom moet u die waarborg moet registreer?

Ons by Mellerware is trots om premium gehalte toestelle op die mark te bring, en as 'n verbintenis tot die vlak van gehalte bied ons 'n 2 jaar waarborg (1 Jaar Kleinhandel + 1 Jaar Uitgebreide) op al ons produkte. Ons hoor dikwels dat ons kliënte hul kwitansies verloor en kan dus nie meer eis as hulle 'n probleem het nie. Om voordeel te trek van die 1 Jaar Uitgebreide waarborg sal u nodig hê om u waarborg aanlyn te registreer binne die eerste jaar van aankoop om 'n geldige eis te maak. Nou kan u die produk aanlyn registreer, laai u waarborg en hoef u nooit te bekommer dat u die kwitansie sal verloor nie en die voordeel van u 2-jaar waarborg geniet.

Bygevoegde Voordele

Bykomend tot die verskaffing van 'n aanlyn profiel van u geregistreerde produkte bied ons ook vele ander toegevoegde waarde voordele:

- aansporings en kompetisies vir geregistreerde gebruikers
- nuwe resepte of idees vir u produkte
- nuwe produk ontwikkelings - die eerste wees om die nuutste toestelle te kry
- spesiale aanbiedings op promosie-items

Hoe om u Aanlyn Waarborg te Registreer?

STAP 1 Skep u gebruikersprofiel:

As u dit nie reeds gedoen het nie, besoek www.mellerware.co.za, klik op die "Product Registration" skakel en volg die maklike instruksies. U sal 'n gebruikersnaam en wagwoord ontvang sodra u geregistreer het. Dit sal u toegang tot u profiel gee.



STAP 2 Kies 'n registrasie metode:



REKENAAR/ SKOOTREK- ENAAR

- Maak u internet snuffeljids oop en besoek www.mellerware.co.za
- Klik op die "Registrasie" skakel en teken in met u gebruikersnaam en wagwoord.
- Klik op "Register your products" en laai kwitansie en volg die maklike instruksies.
- Skandeer en laai u strokie



SMART- FOON / TABLET

- Skandeer die QR-kode bo of besoek www.mellerware.co.za
- Klik op die "Registration" skakel en teken aan met u verbruikersnaam en wagwoord.
- Klik op "Register your products" en laai u kwitansie en volg die maklike instruksies.
- Skandeer of neem 'n foto en laai u strokie.



FAKS

- Faks die volgende na 021 931 4058
- Naam en Van
- Kontak telefoon en faksnommer.
- Produk model nommer en tipe.
- Traceability Code (wat op die Waarborgkaart of op 'n etiket op die produk gevind kan word)
- 'n Duidelike en leesbare afskrif van u ontvangs.

Notas:

1. Die aanlyn waarborg stelsel is 'n veilige stoor fasiliteit vir u strokies.
2. U sal gevra word om op die Mellerware webtuiste te registreer. U sal 'n gebruikersnaam en wagwoord ontvang. Dit sal u toegang gee tot u profiel.
3. Van u profiel u sal in staat wees om produkte te laai wat u gekoop het. Om u waarborg suksesvol te registreer sal u nodig hê om te skandeer en oplaai, of faks u strokie deur na ons.
4. Alle instruksies oor hoe om u produkte te laai is beskikbaar binne in u profiel.
5. Let daarop dat u moet seker maak dat u kwitansie korrek op-

gelaai is. Creative Housewares kan nie verantwoordelik gehou word vir fakske of lêers nie ontvang nie.

6. Vir hulp met registrasie e-pos asseblief: marketing@chwsa.co.za

NB: U 1 jaar verlengde waarborg is slegs geldig indien u produk aanlyn geregistreer is binne die eerste jaar na die aankoop van u Mellerware produk. Indien u produk nie aanlyn geregistreer word binne die eerste jaar nie sal dit die verlengde waarborg nietig maak.

creative housewares

National Service Centre: 086 111 5006
e-mail: help@chwsa.co.za www.creativehousewares.co.za

Cape Town

20 Tekstiel Street, Parow, Cape Town, 7493, South Africa
Africa P.O. Box 6156 Parow East, 7501, South Africa
Tel: +27 21 931 8117
Fax: +27 21 931 4058

Durban

242 Percy Osborn Road, Morningside,
Durban, South Africa, 4001
Tel: +27 31 303 3465
Fax: +27 31 303 8259

Johannesburg

Unit 25 & 26 San Croy Office Park
Die Agora Road, Croydon, 1619
Tel: +27 11 392 5652
Fax: +27 11 392 1694



Durban
243 Percy Osborn Road, Morning-
side, Durban, South Africa, 4001
Tell: +27 31 303 3465
Fax: +27 31 303 8259

creative housewares
📍 20 Tekstiel St, Parow. cape Town. 7493, RSA
✉ P.O. Box 6156 Parow East, 7501, RSA
☎ +27 21 931 8117 / Helpline: 086 111 5006
📠 +27 63 014 0457 📠 +27 21 931 4058
🌐 www.creativehousewares.co.za

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