

PROGRESS®

Est. 1931

AIRCOOK

XL

Instruction manual

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Please retain instructions for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

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

This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children. Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Do not immerse the appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.

Do not use sharp or abrasive items with this appliance; use only plastic or wooden spatulas to avoid damaging the non-stick surface.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The outer surface or door may get hot during operation.



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

WARNING: Keep the appliance away from flammable materials.

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Automatic Switch-off

The Aircook XL is fitted with an automatic switch-off.

This will activate if the set cooking time has elapsed. The timer will sound and the automatic switch-off will activate, turning off the Aircook XL.

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

Dos and Don'ts

DO:

Always check that the baking/drip tray is inserted in the lowest position when cooking with other accessories, to catch any drips and make cleaning easier.

Make sure that the mesh tray and baking/drip tray are correctly aligned when inserting into the Aircook XL.

Wear heat-resistant gloves when adding or removing food or using the cooking accessories.

Take care when opening the cooking compartment door of the Aircook XL, as steam may be emitted.

Empty the baking/drip tray if it becomes too full with excess oil. Use a heatproof dish to collect excess oil, and dispose of it properly once it has cooled.

Use the rotisserie tongs when removing rotisserie accessories, taking care not to touch the heating element, as these could still be hot after use.

DO NOT:

Move the Aircook XL when hot or with hot food inside, as oil or juices could spill from the baking/drip tray.

Cover the Aircook XL or its air inlets or outlets, as this will disrupt the airflow and could affect the cooking results and cause heat damage or fire.

Store anything on top of the Aircook XL; it must be kept clear at all times.

Touch the inside of the cooking compartment or any of the accessories when hot.

Touch the sharp ends of the rotisserie forks.

Leave the Aircook XL unattended when cooking at a high temperature or cooking flammable foods.

Position the Aircook XL directly against a wall or other surface, as the air outlet may cause heat damage.

Spray the heating element in the top of the inner unit with cleaning solution.

Care and Maintenance

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

STEP 1: Wipe the Aircook XL main unit with a soft, damp cloth and dry thoroughly.

STEP 2: Clean any accessories with warm, soapy water, then rinse and dry thoroughly.

Do not immerse the Aircook XL main unit in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the Aircook XL or its accessories, as this could cause damage.

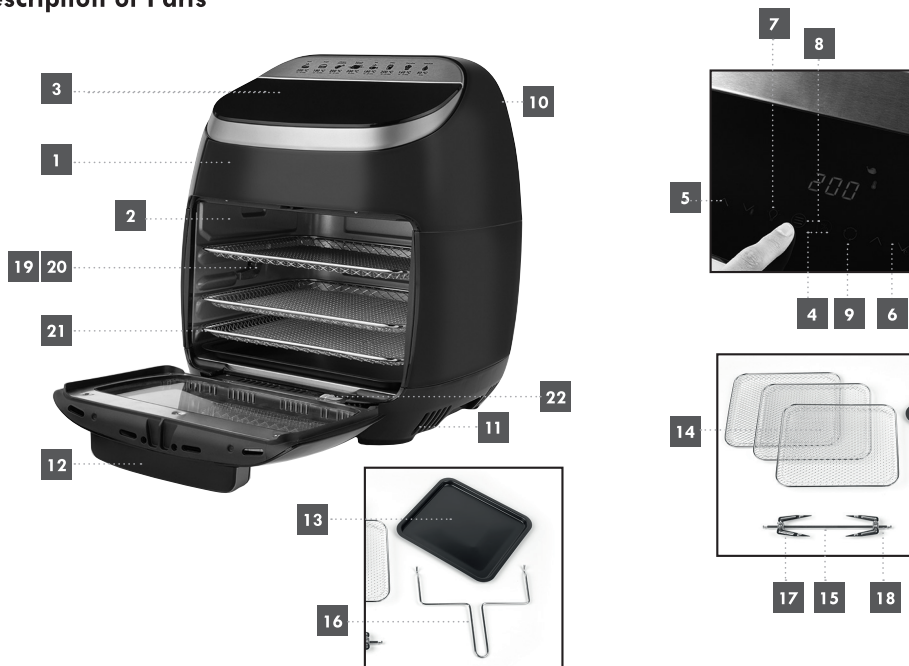
NOTE: The Aircook XL should be cleaned after each use.

The cooking compartment door features an door latch switch, which enables it to be removed from the AirCook XL main unit for easy cleaning. Carefully pull the door latch switch to the left and carefully remove the cooking compartment door. To reattach, pull the door latch switch to the right and realign the cooking compartment door with the hinges on the AirCook XL main unit. Once aligned, release the door latch switch to lock the cooking compartment door back into position.

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Description of Parts



- | | |
|--|---|
| 1. Aircook XL main unit | 12. Door handle |
| 2. Cooking compartment | 13. Baking/drip tray |
| 3. Digital control panel | 14. Mesh tray(s) |
| 4. Power (start/pause) button (⏻) | 15. Rotisserie bar |
| 5. Temperature control button(s) (↗) and (↘) | 16. Rotisserie tongs |
| 6. Timer control button(s) (⏰) and (⏱) | 17. Rotisserie forks |
| 7. Light button (💡) | 18. Rotisserie fork tightening screw |
| 8. Preset button (⏺) | 19. Rotisserie bar bracket (inside) |
| 9. Rotisserie button (🔄) | 20. Rotisserie bar rotating slot (inside) |
| 10. Air outlet | 21. Accessory slots |
| 11. Air inlets | 22. Door latch switch |

Instructions for Use

Before First Use

STEP 1: Before connecting to the mains power supply, wipe the Aircook XL main unit with a soft, damp cloth and allow to dry thoroughly.

STEP 2: Clean all of the accessories in warm, soapy water, then rinse and dry thoroughly.

Do not immerse the Aircook XL main unit in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the Aircook XL or its accessories, as this could cause damage.


STEP 3: Place the Aircook XL main unit onto a stable, heat-resistant surface, at a height that is comfortable for the user.


NOTE: When using the Aircook XL for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the Aircook XL during use. It is advised to run the Aircook XL at a high temperature without food for approx. 10 minutes before first use; this will prevent the initial smoke or odour from affecting the taste of the food.

Using the Digital Control Panel

Plug in and switch on the Aircook XL at the mains power supply. The Aircook XL will beep and the power button will illuminate, signalling that it is being powered.

Power Button

To switch on the Aircook XL, press . The LED display will alternate between '180 °C' and '15 MIN'; these are the default cooking settings. If other settings are required, programme the time and temperature as detailed in step 3.





Press  again to turn off the Aircook XL. The Aircook XL will beep several times and automatically turn off.

NOTE: The power button will remain illuminated as long as the Aircook XL is plugged in and switched on at the mains power supply.





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Timer Control Buttons

Press the  or  to change the cooking time up to a max. of 60 minutes. To alter the cooking time more quickly, press and hold  or . The cooking time can be changed at any time during cooking. Once the timer has expired, the Aircook XL will turn off.



Temperature Control Buttons

Tap  or  to adjust the cooking temperature to between 65–200 °C. To alter the cooking temperature more quickly, press and hold  or .


Once the desired cooking time and temperature have been set, press  to begin heating. The LED display will illuminate with a heat icon to indicate that the Aircook XL is heating up and a fan icon to signal that the fan is operating. During use, the heating icon will switch on and off to signal that it is maintaining the selected temperature.

The cooking temperature can be changed at any time during cooking.

Rotisserie Button

Activate the rotisserie function at any point during cooking by pressing . The rotisserie bar must be inserted. If  is pressed before the cooking cycle has started, the rotisserie function will activate when the cooking cycle begins.

Preset Button


The cooking time and temperature can also be set using . This will automatically cycle between preset cooking times and temperatures for various foods. These presets can be adjusted using the timer and temperature control buttons as required.

Light Button

The cooking compartment light can be switched on at any time by pressing .

Using the Aircook XL

STEP 1: Plug in and switch on the Aircook XL at the mains power supply. The Aircook XL will beep and the power button will illuminate, signalling that it is being powered.

STEP 2: To switch on the Aircook XL, press .





STEP 3: Preheat the Aircook XL for approx. 5 minutes following the instructions in the section entitled 'Using the Digital Control Panel'. Use the timer and temperature control buttons to increase cooking time and temperature if required.

STEP 4: Place the ingredients on top of the required cooking accessory (mesh tray or baking/drip tray). Slide the cooking accessory with food into the required slot in the Aircook XL main unit.

STEP 5: Gently close the cooking compartment until it clicks shut.

STEP 6: Use the control panel to set the required cooking time and temperature, following the instructions in the section titled 'Using the Digital Control Panel,' and begin the required cooking cycle.


STEP 7: Some ingredients may require moving during the cooking cycle. Remove the cooking accessory containing the food by gently pulling it out from the Aircook XL main unit using heat-resistant gloves. Shake the food gently as required, then slide it back into the Aircook XL main unit and close the cooking compartment to continue cooking.

STEP 8: To change the cooking preset at any time during cooking, press  once. This will pause the current cycle. Press  until the desired function is highlighted and then press  once more to begin the new cooking cycle. Alternatively, press  again to turn off the Aircook XL.

STEP 9: Once cooking is complete and the preset time has elapsed, the timer will sound. Check whether the ingredients are ready by carefully opening the cooking compartment. If the ingredients are not cooked, close the cooking compartment door and use the digital control panel to adjust the cooking time accordingly. If the food is cooked, remove the cooking accessory containing the food from the cooking compartment using heat-resistant gloves, then empty the contents into a bowl or onto a plate. Use a pair of heat-resistant tongs (not included) if the food is large or fragile.

NOTE: Always preheat the Aircook XL before starting to cook. Alternatively, add approx. 3–5 minutes onto the cooking time. If the cooking time or temperature settings need to be changed during use, simply use the timer or temperature control buttons, as required. The Aircook XL will automatically adjust the settings. If the cooking compartment is opened during use, cooking will be paused. Close the cooking compartment to resume the cooking process. The Aircook XL will turn off after 2 hours if the cooking compartment has not been reinserted.

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

WARNING: Nominal voltage is still present even when the Aircook XL is turned off using . To fully turn off the Aircook XL, switch off and unplug it from the mains power supply.

The Aircook XL will become very hot during use; take caution to avoid injury and always place on a heat-resistant surface.

Using the Rotisserie


The rotisserie can be used to cook large foods, such as whole chicken or meat joints.

Prepare the food to be cooked by skewering it with the rotisserie bar, making sure that the bar goes through the centre of the food. Use the two rotisserie forks to hold the food in place. Put one fork on either end of the rotisserie bar with the forks pointing inwards, then use them to clamp the food securely. Tighten them into place with the tightening screws. It should be possible to rotate the rotisserie bar without the food slipping.

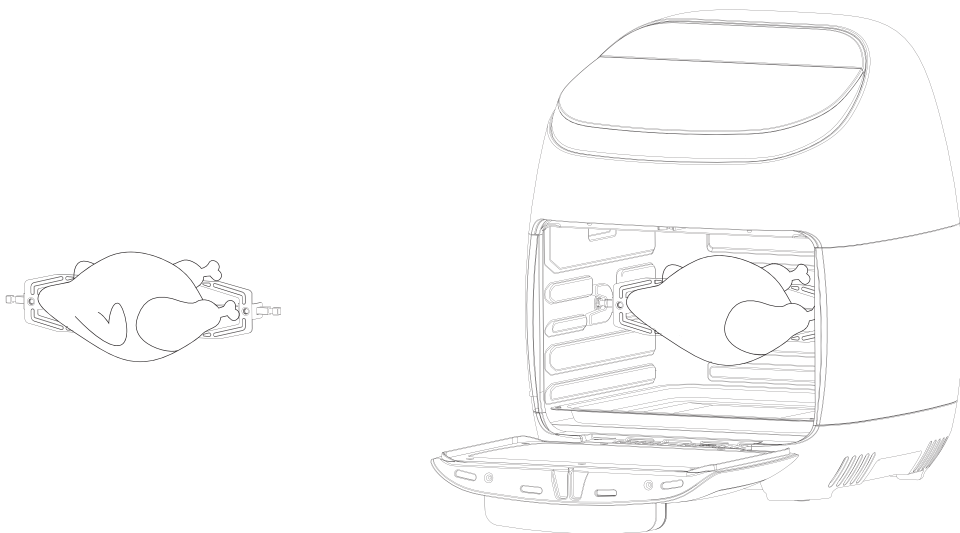
Carefully place the larger end of the rotisserie bar into the rotating socket at the right side of the cooking compartment, then gently lower the smaller end of the rotisserie bar into the rotisserie bar bracket at the left side of the cooking compartment. The rotisserie bar should be able to spin freely in the bracket.

NOTE: Foods must be able to turn fully and should not rub against any side of the cooking compartment when rotating.

Always use the baking/drip tray to catch any drips from foods being cooked using the rotisserie feature.

Cook the foods using the instructions in the section entitled 'Using the Aircook XL, but make sure that  is pressed prior to beginning the cooking cycle to guarantee even cooking.

Always use the rotisserie tongs to remove hot food.



Cooking Guide

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

Potatoes and Chips

| Food | Amount | Approx. Cooking Time | Temperature | Extra Information |
|-------------------------|-----------|----------------------|-------------|---|
| Thin frozen chips | 300–700 g | 18–20 mins | 200 °C | Shake the chips following the instructions in the section entitled 'Using the Aircook XL'. |
| Thick frozen chips | 300–700 g | 18–20 mins | 200 °C | Shake the chips following the instructions in the section entitled 'Using the Aircook XL'. |
| Home-made chips | 300–800 g | 20–25 mins | 220 °C | Follow the full instructions in the section entitled 'A Step by Step Guide to Making Chips'. |
| Home-made potato wedges | 300–800 g | 20–25 mins | 220 °C | Part soak the potato wedges in water to remove the starch, add ½ tbsp of oil and shake following the instructions in the section entitled 'Using the Aircook XL.' |

Meat and Poultry

| Food | Amount | Approx. Cooking Time | Temperature | Extra Information |
|--------------------|-----------|--|-------------|---|
| Steak | 100–500 g | Well done: 20 mins Medium: 18 mins Rare: 16 mins | 200 °C | Turn over halfway through the total cooking time. |
| Burgers | 100–500 g | 13–15 mins | 180 °C | Turn over halfway through the total cooking time. |
| Pork chops | 100–500 g | 10–15 mins | 200 °C | Turn over halfway through the total cooking time. |
| Chicken breast | 100–500 g | 15–22 mins | 200 °C | Always check that chicken is cooked thoroughly. |
| Chicken drumsticks | 100–500 g | 15–22 mins | 200 °C | Always check that chicken is cooked thoroughly. |

Snacks and Sides

| Food | Amount | Approx. Cooking Time | Temperature |
|------------------------|-----------|----------------------|-------------|
| Frozen chicken nuggets | 100–500 g | 6–10 mins | 200 °C |
| Spring rolls | 100–400 g | 8–10 mins | 200 °C |
| Stuffed vegetables | 100–400 g | 16–18 mins | 180 °C |

Bakes and Cakes

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

A Step by Step Guide to Making Chips

Home-made Chips

STEP 1: Preheat the Aircook XL to 200 °C.

STEP 2: Cut the potatoes into chips approx. 1 cm wide.

STEP 3: Place the chopped potatoes into a pan of cold water and bring to the boil. Parboil for approx. 3 minutes.

STEP 4: Drain the water from the potatoes and thoroughly dry with a paper towel.

STEP 5: Coat the chopped potatoes with ½ tbsp of cooking oil or oil spray and add them to the baking/drip tray. Slide the baking/drip tray into the Aircook XL, making sure that they are fully coated for best results.

STEP 6: Cook at 200 °C for 18–20 mins.

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

STEP 8: Once cooked through and crispy, remove from the Aircook XL, season and enjoy.

Frozen Chips

STEP 1: Preheat the Aircook XL to 200 °C.

STEP 2: Add 300–700 g of frozen chips to the baking/drip tray. Slide the baking/drip tray into the Aircook XL.

STEP 3: Cook at 200 °C for 12–16 minutes.

STEP 4: Shake the chips regularly (approx. every 6 minutes) so that all of the chips cook evenly.

STEP 5: Once cooked through and crispy, remove from the Aircook XL, season and enjoy.

Storage

Check that the Aircook XL is cool, clean and dry before storing in a cool, dry place.

Never wrap the cord tightly around the Aircook XL; wrap it loosely to avoid causing damage.

Specifications

Product code: EK3662PRGEGFOB

Output: 2000 W

Input: 220–240 V ~ 50/60 Hz



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DELICIOUS HEALTHY FOOD

Recipe ideas



Chicken Katsu Curry

Ingredients

2 chicken breast fillets
1 egg

Panko breadcrumbs
(or 2 slices of bread, crumbed)

For the Katsu Curry Sauce

| | | |
|---------------------------|----------------------------|---------------------|
| 2 garlic cloves | 1 tbsp medium curry powder | 2 tsp honey |
| 300 ml chicken stock | 2 tbsp plain flour | 1 tsp vegetable oil |
| 1 cm fresh ginger, grated | 1 tbsp soy sauce | |

Method

STEP 1: Preheat the AeroCook Pro XL to 180 °C for 5 minutes.

STEP 2: Flatten the two chicken breasts using a tenderiser or rolling pin.

STEP 3: Coat the two pieces of chicken in beaten egg and then in the panko breadcrumbs.

STEP 4: Add the chicken breasts to the baking/drip tray and cook at 180 °C for approx. 20 minutes, turning over halfway through.

STEP 5: Whilst the chicken is cooking, prepare the katsu curry sauce. Gently fry the garlic cloves in oil, add the curry powder and mix.

STEP 6: Add the chicken stock gradually, stirring to avoid lumps and then leave to reduce. Thicken using the plain flour, if necessary.

STEP 7: After approx. 5 minutes, add the soy sauce and honey and reduce down for a further 5 minutes.

STEP 8: Once the chicken is cooked thoroughly, remove from the AeroCook Pro XL and pour over the curry sauce.

Serve with rice.

Soy and Garlic Chicken Thighs/Drumsticks

Ingredients

| | | |
|---------------------------------------|------------------|-----------------------|
| 4 chicken thighs/drumsticks | 3 tbsp soy sauce | ½ tsp ground ginger |
| 2 cloves of garlic, chopped finely | 3 tbsp honey | ½ tsp Worcester sauce |
| | 2 tbsp oil | Garlic salt |

Method

STEP 1: Preheat the AirCook XL to 200 °C for 5 minutes.

STEP 2: Combine all of the ingredients, apart from the chicken thighs to create a marinade.

STEP 3: Coat the chicken thighs generously in the mixture. Leave to marinate for 2–3 hours, or overnight.

STEP 4: Add the chicken thighs to the baking/drip tray and cook at 200 °C for 20–25 minutes or until cooked thoroughly (depending upon the size of the thighs).

Serve with mashed potatoes and/or an easy salad.

Pork Steaks with Apple

Ingredients

| | | |
|---------------|-----------------------|-------------------|
| 2 pork steaks | 1 tsp mustard | ½ tsp fresh thyme |
| 1 red apple | 1 tsp vegetable oil | |
| ½ red onion | 1½ tsp fresh rosemary | |

Method

STEP 1: Preheat the AirCook XL to 200 °C for 5 minutes.

STEP 2: Season the pork steaks with salt and pepper before rubbing generously with the mustard and a little oil.

STEP 3: Finely slice the apple and onion. Soften in a frying pan with oil, then add the fresh herbs and turn the heat right down. Once softened, remove from the heat.

STEP 4: Add the pork steaks to the baking/drip tray and cook at 200 °C for 20–25 minutes.

STEP 5: Remove the pork steaks from the AirCook XL and add the apple and onion mixture to the top. Put the pork steaks back into the AirCook XL and continue to cook for a further 5 minutes.

Serve with new potatoes.

Lamb Cutlets with Garlic and Rosemary

Ingredients

| | | |
|--------------------------|-------------------|------------------|
| 4 lamb cutlets | 1 tbsp fresh | 1 tbsp olive oil |
| 2 garlic cloves, chopped | rosemary, chopped | |

Method

STEP 1: Preheat the AirCook XL to 180 °C for approx. 5 minutes.

STEP 2: Combine the garlic cloves with the fresh rosemary and olive oil in a bowl to create a marinade.

STEP 3: Coat the lamb cutlets generously in the mixture. Leave to marinate for 2–3 hours, or overnight.

STEP 4: Add the lamb cutlets to the baking/drip tray and cook at 180 °C for 10–15 minutes or until cooked to preference.

Serve with roast potatoes and sautéed vegetables.



Sirloin Steak with Mushrooms

Ingredients

| | | |
|------------------|--------------------|--------------------|
| 2 sirloin steaks | 50 ml double cream | 2 tsp garlic paste |
| 250 g mushrooms | 2 tsp mustard | |

Method

STEP 1: Preheat the AirCook XL to 180 °C for approx. 5 minutes.

STEP 2: In a pan, sweat the mushrooms in vegetable oil and the garlic paste. Add the mustard and double cream and turn down to a lower heat to reduce.

STEP 3: Rub pepper into the two steaks.

STEP 4: Add the pork steaks to the baking/drip tray and cook at 180 °C for 20–25 minutes or until cooked to preference.

Serve the steaks coated with the garlic mushroom sauce.

Sea Bass Fillets with Roasted Vegetables

Ingredients

| | | |
|-------------------|------------------------|-----------------|
| 2 seabass fillets | 1 red pepper | Rock salt |
| 5 cherry tomatoes | 1 yellow pepper | Lemon juice |
| 1 red onion | 2 tsp dried oregano | Spray olive oil |
| 1 courgette | Fresh rosemary (sprig) | |

Method

STEP 1: Preheat the AirCook XL to 180 °C for approx. 5 minutes.

STEP 2: Roughly chop the vegetables into similar sized pieces. The smaller the pieces, the quicker they will cook.

STEP 3: Add to the baking/drip tray and spray with oil. Season with the fresh rosemary sprigs and dried oregano.

STEP 4: Cook the vegetables at 180 °C for approx. 20 minutes.

STEP 5: Spray the fish fillets with oil, then rub with rock salt and a lemon wedge. Add to the baking/drip tray and cook, along with the vegetables for a further 10–15 minutes until the fish is cooked thoroughly and the vegetables are starting to brown slightly.

Serve the sea bass fillet on top of the roasted vegetables.

Chips

Par boiled – 200 °C for 30–35 minutes

Not par boiled – 200 °C for 50–60 minutes

Connection to the Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

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

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\perp)

FOR UK USE ONLY – Plug fitting details
(where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked N or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked L or coloured **RED**.

The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter E or marked \perp .

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal (\perp).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

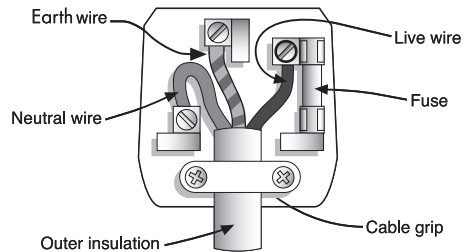
If in doubt, consult a qualified electrician who will be pleased to do this for you.

Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use one that is ASTA approved (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.



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If this product does not reach you in an acceptable condition please contact our Customer Services Department at **www.progresscookshop.com**.

Please have your delivery note to hand as details from it will be required. If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Progress will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

Disposal of Waste Batteries and Electrical and Electronic Equipment



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

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*To be eligible for the extended guarantee,
go to **guarantee.upgs.com/progress** and register your
product within 30 days of purchase.

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