

**PROGRESS**by



**3.2 L**  
**Air Fryer**  
**Instruction Manual**



## **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.



## Automatic Switch-off

The air fryer is fitted with an automatic switch-off.

This may activate if:

1. The set cooking time has elapsed. The timer will sound and the automatic switch-off will activate, turning off the hot air fryer.
2. The cooking compartment is pulled out from the air fryer during cooking. In this case, the timer will continue counting down until the cooking time has elapsed.

**NOTE:** If the air fryer 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:

Check that the non-stick coated cooking tray is securely fitted before use. Not doing so will prevent the air fryer from operating. Only hold the cooking compartment by the cooking compartment handle. Take care when removing the non-stick coated cooking tray, as steam may be emitted.

### DO NOT:

Invert the non-stick coated cooking tray with the cooking compartment still attached, as excess oil may collect at the bottom of the cooking compartment.

Cover the air fryer or its air inlets, as this will disrupt the airflow and could affect the cooking results.

Fill the cooking compartment with oil or any other liquid.

Touch the cooking compartment during or straight after use, as it gets very hot; only hold the cooking compartment by the handle.

Turn the timer control dial in an anticlockwise direction as this will damage its accuracy.

## Care and Maintenance

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

**STEP 1:** Wipe the air fryer main unit with a soft, damp cloth and dry thoroughly.

**STEP 2:** Clean the non-stick coated cooking tray in warm, soapy water, then rinse and dry thoroughly.

Do not immerse the hot air fryer main unit in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the air fryer or its accessories, as this could cause damage.

**NOTE:** The air fryer should be cleaned after each use.

### Description of Parts



- |                                  |                                 |
|----------------------------------|---------------------------------|
| 1. 3.2 LAir Fryer main unit      | 5. Timer control dial           |
| 2. Cooking compartment           | 6. Temperature control dial     |
| 3. Non-stick coated cooking tray | 7. Orange power indicator light |
| 4. Cooking compartment handle    | 8. Green heat indicator light   |



## Instructions for Use

### Before First Use

**STEP 1:** Before connecting the air fryer to the mains power supply, wipe the hot air fryer main unit with a soft, damp cloth and dry thoroughly.

**STEP 2:** Clean the non-stick coated cooking tray in warm, soapy water, then rinse and dry thoroughly.

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

**NOTE:** When using the air fryer 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 air fryer during use.

It is advised to run the air fryer without food for approx.

10 minutes before first use; this will prevent the initial smoke or odour from affecting the taste of the food.

### Assembling the 3.2 L Air Fryer

**STEP 1:** Fit the non-stick coated cooking tray into the cooking compartment, so that it is secure.

**STEP 2:** Slide the cooking compartment into the air fryer main unit to close it.

**NOTE:** The air fryer comes preassembled. The cooking compartment should be closed securely before use, as not doing so will prevent it from working.

### Using the 3.2 Litre Hot Air Fryer

**STEP 1:** Plug in and switch on the air fryer at the mains power supply.

**STEP 2:** Preheat the hot air fryer for approx. 5 minutes by using the timer control and temperature control dials. The orange power indicator light and green heat indicator light will illuminate, signalling that the hot air fryer is heating up. Once it has reached the required temperature, the green heat indicator light will automatically switch off.

**STEP 3:** Remove the cooking compartment by pulling it out of the air fryer using the cooking compartment handle. Place the cooking compartment onto a flat, stable, heat-resistant surface.

**STEP 4:** Place the ingredients onto the non-stick coated cooking tray and then slide the cooking compartment back into the air fryer main unit to close it.

**STEP 5:** Use the temperature control dial to set the air fryer to the required heat setting.

**STEP 6:** Determine the cooking time required for the ingredients and use the timer control dial to set the time accordingly; the timer will begin to count down once released.

**STEP 7:** Some ingredients may require shaking halfway through the cooking time. Remove the cooking compartment by pulling the cooking compartment handle out of the hot air

fryer. Shake the cooking compartment gently and then slide it back into the air fryer main unit to close it and continue to cook.

**STEP 8:** Once cooking is complete and the preset time has elapsed, the timer will sound. Check whether the ingredients are ready by pulling the cooking compartment out from the air fryer using the cooking compartment handle. If the ingredients are not cooked, close the cooking compartment and replace it back into the air fryer main unit. Use the timer control dial to adjust the cooking time accordingly. Once the food is cooked, use a pair of heat-resistant tongs (not included).

**NOTE:** Always preheat the air fryer before starting to cook or alternatively add approx. 3–5 minutes onto the cooking time. If the cooking time or temperature setting needs to be changed during use, simply use the timer or temperature control dials as required and the air fryer will automatically adjust the settings. During use, the green heat indicator light will cycle on and off to signal that it is maintaining the selected temperature.

**CAUTION:** Do not tip the food directly into a bowl or onto a plate, as excess oil may collect at the bottom of the cooking compartment and leak onto ingredients.

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 temperature control dial is turned to the off position. To permanently switch off the air fryer, turn it off at the mains power supply.



## Cooking Guide

The following is a guideline for cooking certain types of foods with the hot air fryer.

This is a guideline only and cooking should always be monitored. Food should always be piping hot before served.

### Potatoes and Chips

Food	Amount	Approx. Cooking Time	Temperature	Extra Information
Thin frozen chips	300–700 g	12–16 mins	200 °C	Shake the chips following the instructions in the section entitled 'Using the 3.2 L Air Fryer'.
Thick frozen chips	300–700 g	12–16 mins	200 °C	Shake the chips following the instructions in the section entitled 'Using the 3.2 L Air Fryer'.
Home-made chips	300–800 g	18–25 mins	200 °C	Soak the chips in water for 30 minutes, then add ½ tbsp of oil and shake following the instructions in the section entitled 'Using the 3.2 L Air Fryer'.
Home-made potato wedges	300–800 g	20–25 mins	180 °C	Part soak the potato wedges in water, then add ½ tbsp of oil and shake, following the instructions in the section entitled 'Using the 3.2 L Air Fryer'.

### Meat and Poultry

Steak	100–500 g	6–15 mins	180 °C
Hamburger	100–500 g	15–20 mins	180 °C
Pork chops	100–500 g	18–22 mins	200 °C
Chicken breast	100–500 g	15 –22 mins	200 °C
Chicken drumsticks	100–500 g	15–22 mins	200 °C



## Snacks and Sides

Frozen chicken nuggets	100–500 g	6–10 mins	200 °C
Spring rolls	100–400 g	10–12 mins	200 °C
Stuffed vegetables	100–400 g	12–15 mins	160 °C

## Bake and Cakes

Quiche	400 g	20–22 mins	180 °C
Cupcakes	300 g	12–15 mins	160 °C
Muffins	300 g	10–12 mins	200 °C

## A Step by Step Guide to Making Chips

### Home-made Chips

**STEP 1:** Cut the potato into chips approx. 1 cm wide.

**STEP 2:** Place the chopped potatoes into a pan of cold water. Bring the water to the boil and parboil the potatoes for approx. 3 minutes.

**STEP 3:** Preheat the hot air fryer to 200 °C.

**STEP 4:** Drain the potatoes and dry thoroughly using a paper towel.

**STEP 5:** Coat the chopped potatoes with ½ tbsp of cooking oil or oil spray and add them onto the non-stick coated cooking tray. Check that they are fully coated for best results.

**STEP 6:** Cook at 200 °C for 18–25 minutes.

**STEP 7:** Shake the chips regularly (approx. every 6 minutes) to make sure that they cook evenly.

**STEP 8:** Once cooked through and crispy, remove from the air fryer, season and enjoy.

### Frozen Chips

**STEP 1:** Preheat the hot air fryer to 200 °C.

**STEP 2:** Add 300–700 g of frozen chips into the non-stick coated cooking tray.

**STEP 3:** Cook for 12–16 minutes.

**STEP 4:** Shake the chips regularly (approx. every 6 minutes) to make sure that they cook evenly.

**STEP 5:** Once cooked through and crispy, remove from the air fryer, season and enjoy.

### Storage

Check that the air fryer is cool, clean and dry before storing in a cool, dry place.

Never wrap the cord tightly around the hot air fryer; wrap it loosely to avoid causing damage.

### Specifications

Product code: EK5314WW

Input: 220–240 V ~ 50/60 Hz

Output: 1300 W

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## Recipes

Any recipe images used in this instruction manual are intended for illustrative purposes only.



## Crunchy Onion Rings with Buttermilk Dip

5

PersonalPoints™ value per serving

**Serves 6**

### Ingredients

90 g reduced fat mayonnaise  
80 g panko breadcrumbs  
60 g white flour  
3 g garlic granules  
4 calorie controlled cooking sprays  
3 large onions, cut into 1.5 cm slices and separated into rings  
1 large egg  
1 garlic clove, crushed  
245 ml buttermilk  
3 tbsp fresh chives  
2 tbsp fresh parsley, chopped  
½ tsp rice wine vinegar  
¼ tsp cayenne pepper

### Method

Preheat the air fryer to 180 °C.

To make the dip, whisk together 80 ml of buttermilk, garlic granules, reduced fat mayonnaise, chives, parsley and rice wine vinegar in small bowl until blended. Season to taste. Set aside until ready to serve.

For the onion rings, spread half of the flour on one plate and all of the breadcrumbs on a second plate. In a shallow bowl, whisk together the remaining buttermilk, remaining flour, egg, cayenne pepper and crushed garlic until a smooth batter has formed. Season to taste. Coat the onion rings with flour. Then dip them into the batter, letting any excess drip off. Coat with the panko breadcrumbs and transfer to a plate. Repeat until all of the onions are battered. Mist the air fryer compartment with cooking spray. Arrange the onion rings in the tray, spacing them evenly. Cook for 12 minutes, turning halfway through, until the onion is tender and the coating is crisp and golden.

Serve the onion rings with the buttermilk dip on the side.

### Note

Try using kefir instead of buttermilk in this recipe. It is cultured and fermented, similar to yogurt. The tart, sour taste will bring a unique flavour to the dish, plus the added nutritional benefits of probiotics, yeast and bacteria are good for gut health.

Remember to adjust points accordingly.





## Quinoa-crusted Salmon with Roasted Veg

**1-8**

PersonalPoints™ range per serving

**Serves 4**

### Ingredients

500 g butternut squash, peeled, deseeded and sliced  
150 g 0% fat natural Greek yogurt  
75 g spinach  
40 g dry quinoa  
4 fillets of Salmon  
4 calorie-controlled cooking sprays  
2 medium red peppers  
2 cloves garlic, crushed  
1 small red onion, cut into wedges  
200 ml water  
4 tbsp lemon juice  
1 lemon, zested  
1 tsp olive oil  
1 tsp cumin seeds  
½ tsp chilli flakes



### Method

Preheat the air fryer to 180 °C.

In a dish, combine the garlic with half of the lemon juice and half of the zest. Add the salmon, turn to coat, then cover and marinate in the fridge for 20 minutes.

Whilst the fish is marinating, combine the quinoa and water in a pan over a medium-high heat. Bring to the boil then reduce the heat and simmer for 15 minutes, until the liquid has evaporated. Stir in the rest of the zest then set aside to cool. Remove the fish from the fridge and press the cooled quinoa onto the top of each fillet.

Add the coated salmon, quinoa side up, to the air fryer along with the squash, peppers and onion. Mist with cooking spray and cook for 20 minutes, or until the salmon is cooked through. Meanwhile, toast the cumin seeds in a dry frying pan for 2 minutes, then crush using a pestle and mortar. Combine the yogurt and remaining lemon juice then stir in the toasted cumin seeds. Toss the roasted veg with the spinach and serve with the salmon and spiced yogurt.

### Note

Don't fancy quinoa? Use couscous instead.

Adjust the Points® value accordingly.

## Air Fryer Fish Tacos

**5-8**

**PersonalPoints™ range per serving**

**Serves 4**

### Ingredients

450 g cod, cut into strips  
200 g red cabbage, sliced  
60 g polenta  
50 g spring onions  
4 calorie-controlled cooking sprays  
8 white corn tortilla wraps  
2 jalapeños, sliced  
1 medium avocado, sliced  
2 tbsp lime juice  
1 tbsp fresh coriander  
1 tsp salt  
1 tsp ground cumin  
1 tsp garlic powder  
¼ tsp cayenne pepper

### Method

Preheat the air fryer to 180 °C.

For the slaw, toss the cabbage, spring onions, coriander, lime juice, oil, and half of the salt in a medium bowl. Set aside until ready to serve.

Mist the fish with cooking spray and season with the remaining salt. In a shallow dish, mix the polenta, cumin, garlic powder, and cayenne. Coat 1/3 of the cod in the mixture, turning the pieces to cover evenly.

Mist the air fryer with cooking spray. Place the coated fish pieces in the compartment, spacing evenly. Mist the fish pieces with cooking spray. Cook in the air fryer for 15 minutes, until the fish is lightly browned and flakes easily. Remove from the air fryer. Repeat with the remaining fish.

Divide the fish, avocado, slaw, and sliced jalapeños among the tortillas to serve.

### Note

To warm the tortillas, try toasting them in a pan or charring them very briefly over the direct flame of a gas burner. This step gives them an irresistibly aromatic toasted flavour.





## Air Fryer Falafel Salad Bowl

**6-8**

PersonalPoints™ range per serving

### Serves 4

### Ingredients

400 g chickpeas, cooked	1 small red onion
200 g cucumber, chopped	1 medium lemon, sliced into wedges
120 g salad leaves	1 small onion, chopped
50 g tahini paste	3 tbsp water
45 g cornflour	1 tbsp lemon juice
20 g cherry tomatoes	2 tsp sesame seeds
15 g fresh parsley chopped and fresh to serve	2 tsp agave syrup
15 g fresh coriander chopped	1 tsp ground cumin
12 calorie-controlled cooking sprays	1 tsp baking powder
3 garlic cloves, chopped	$\frac{1}{4}$ tsp ground cinnamon
1 medium white pitta bread, torn into small chunks	$\frac{1}{8}$ tsp cayenne pepper

### Method

Preheat the air fryer to 180 °C.

Put the pitta pieces into a bowl, mist with cooking spray, season and toss to coat. Arrange the pieces in the air fryer tray in a single layer and cook for 6–7 minutes or until crisp. Transfer to a plate and set aside. Wipe the air fryer tray and reheat to 180 °C.

To make the falafels, put the chickpeas, onion, herbs, garlic and spices into a food processor, and season well. Pulse until a rough paste is formed. Sprinkle in 40 g of the cornflour and all of the baking powder and pulse again until well combined.

With a wet hand, form the falafel mixture into 16 balls. Add the remaining cornflour if the mixture is too wet. Spread the sesame seeds on a plate and roll the balls in the seeds.

Mist the air fryer compartment with cooking spray. Arrange the falafels in the tray and mist with more cooking spray, then cook for 12 minutes until golden and slightly crisp.

Meanwhile, to make the salad dressing, whisk together the tahini, lemon juice, agave syrup and water in a small bowl. Add a splash more water if the dressing is too thick. Season to taste.

Divide the salad leaves, red onion, tomatoes and cucumber between serving bowls. Top with the falafels and pitta chips, then drizzle over the dressing. Garnish with the extra parsley and serve with the lemon wedges.

## Air Fryer Honey Beignets

2

PersonalPoints™ value per serving

**Makes 32**

### Ingredients

440 g strong white flour  
85 g honey  
1 large egg, beaten  
100 ml warm water  
50 ml light evaporated milk  
4 sprays calorie-controlled cooking spray  
2 tsp dried baking yeast  
2 tsp icing sugar

### Method

Preheat air fryer to 200 °C.

In a small bowl mix the warm water, ½ tsp honey and yeast. Leave for 5–10 minutes until the yeast starts to foam. In a separate bowl whisk the remaining honey, milk and egg. In a large bowl combine both mixtures with 270 g of flour and mix until a smooth batter forms. Gradually add 100 g of flour and mix until a sticky dough is formed. If the mixture is not binding, add a small amount of flour.

Transfer the dough to a clean work surface and knead for 3–4 minutes until the dough is smooth and elastic. If the dough is too sticky to handle, knead with a wet hand. Use a dough scraper to help bring the dough back towards you if needed.

Coat a large bowl with cooking spray. Transfer the dough to the bowl and cover with a clean, damp cloth. Leave the dough to prove for 1-2 hours until it has tripled in size. Alternatively, cover the bowl with plastic wrap and refrigerate overnight. Let the dough sit at room temperature for 2 hours before using.

Lightly flour a rimmed baking tray. Stretch the dough into a 12 x 6 inch rectangle and cut into 32 even pieces. Transfer the beignets to the baking tray. Cover with a damp towel and leave to prove for 35–40 minutes.

Coat the bottom of the air fryer tray with cooking spray. Working in batches, place some of the beignets in the air fryer; leave enough space for the beignets to expand whilst cooking. Bake for 4–6 minutes until golden brown.

Dust the beignets with icing sugar and serve immediately.







## Turkey burgers with blue cheese slaw

**7-9**

PersonalPoints™ range per serving

**Serves 2**

### Ingredients

200 g turkey breast	2 calorie-controlled cooking sprays
150 g cabbage, shredded	1 and ½ pickled gherkins
100 g butternut squash	1 garlic clove, crushed
62.5 g fat free natural yogurt	¼ small red onion
20 g stilton	1 tbsp tomato puree
2 medium wholemeal bread rolls	½ tbsp cider vinegar
2 medium spring onions	1 tsp sriracha sauce

### Method

Preheat the air fryer to 180 °C.

In a large bowl, combine the turkey, butternut squash, sriracha sauce, crushed garlic and tomato purée. Season well. Shape into 2 burger patties and chill for 10-15 minutes.

Add the burgers to the air fryer and cook for around 15-20 minutes.

Meanwhile, make the slaw. Put the cabbage and spring onions in a bowl. Mix together the stilton, yogurt and cider vinegar in a food processor until smooth. Pour the dressing over the veg and toss until everything is coated.

To assemble the burgers, put some slaw on the bottom half of each bun, then top with the burgers, red onion and gherkins and the top half of the bun. Serve the burgers with any remaining slaw on the side.



**Notes:**



## 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.

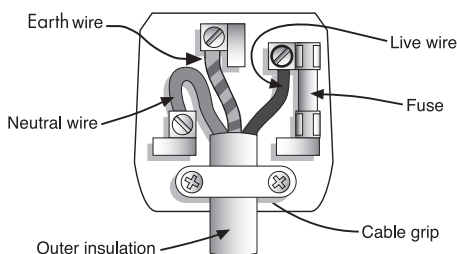
If in doubt, consult a qualified electrician who will be pleased to do this for you.

### 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 WW Customer Services Department via web chat at **[www.progresscookshop.com](http://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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## 3 YEAR GUARANTEE\*

\*To be eligible for the extended guarantee, go to [guarantee.upgs.com/progress](https://guarantee.upgs.com/progress) and register your product within 30 days of purchase.

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