



DUO SOUS VIDE & SLOW COOKER

EP4000



INSTRUCTION MANUAL

Inhoud

Espressions safety precautions	4
Features of your Espressions Duo	6
The control panel	8
Cooking menus overview	9
Cooking menu settings table	11
How to use the Sous Vide menu	12
Sous Vide temperature and time guide	13
How to use the Slow Cook menu	15
Care and cleaning	16
Hints and tips	16
Troubleshooting	18
Terms of guarantee	19

Environment



This marking indicates that this product should not be disposed with other household waste throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



Congratulations

Congratulations and thank you for your purchase of a high-quality Espressions Duo Sous Vide & Slow Cooker! Please read this manual carefully before using your new machine, and pay attention to all operating procedures and safety guidelines!

For further information about our products or our product range, check our website: www.espressions.eu

Espressions safety precautions

Safety precautions for your Espressions Duo Sous Vide & Slow Cooker

- Do not plug in or switch on the unit without having the cooking pan inside the unit.
- Do not operate the unit on an inclined surface.
- Do not move or cover the unit whilst in operation.
- Do not immerse the base of the unit in water or any other liquid.
- Use your unit well away from walls and curtains, and don't use in confined spaces.
- Do not touch any metal surfaces of the unit while it is in use as they will be hot.
- Use handles and oven mitts to move the unit, the cooking pan and the lid when hot.
- Do not operate the unit without food or liquid in the cooking pan.
- Be careful when lifting and removing lid after cooking. Always tilt the lid away from you as steam is hot and can result in serious burns. Never place face over the unit.
- Unplug the unit when not in use and before cleaning. Allow the unit to cool before putting on or taking off parts to clean.
- Do not use the pan on the stovetop, inside a microwave oven or inside an oven.
- Do not use the cooking pan for food storage or place in the freezer.

Espressions is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- 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.

- Children should be supervised to ensure that they do not play with the appliance.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Espressions Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Espressions recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please contact your dealer. Ensure the above safety precautions are understood.

Features of your Duo Sous Vide & Slow Cooker

Tempered Glass Lid

5.5 litre working capacity

Non-slip feet

Keeps the unit secure on the bench top during use and prevents scratching of bench top surfaces.

Non-stick removable cooking pan

The removable cooking pan is non-stick, and dishwasher safe for easy cleaning.

Control panel

Pouch rack

Separates sous vide pouches for more even cooking.



The control panel



The control panel on the Espressions Duo Sous Vide & Slow Cooker is designed to ensure easy use. Choose your cooking menu, set the temperature and time, and start cooking.

1. Menu button

Scroll to the Sous Vide menu or the Slow Cooker menu by pressing the MENU button.

2. Cooking menu indicator

A light will display in the screen next to Sous Vide or Slow Cook menus, when the MENU button is selected.





Sous Vide Menu

The Sous Vide menu has heat settings from 40°C tot 90°C.

Slow Cook Menu

The Slow Cook menu has three heat settings - LOW, HIGH and AUTO KEEP WARM.

3. Temperature/Time button

After you've selected your cooking menu, set the temperature required by pressing the  and  buttons. After you've selected the temperature, set the time required by pressing the TIME button, then the  and  buttons.

4. Start/Cancel button

Press the START button to begin the selected cooking menu once all settings have been chosen. Press and hold the CANCEL button for three seconds if you wish to change your setting.

5. Timer display screen

Will show the remaining time in the COOKING menus, or elapsed time in the slow cook KEEP WARM mode.

6. Power button

Press to turn your Espressions Duo ON or OFF. Always unplug your unit when cooking is finished.

TIP: After starting your menu selection, if the START button has not been pressed after 20 minutes, the unit will switch off as a safety precaution.

Cooking menus overview

The Espressions Duo has 2 cooking menus.

Sous Vide cooking

Sous Vide has been a popular cooking method in restaurants for several years. Sous Vide is a French term which means 'under vacuum' and describes food placed in vacuum sealed pouches and cooked in a water oven. Food slowly cooks at precise low temperatures over a long period of time to achieve succulent, superb tasting meals. Sealing foods inside pouches allows it to cook in its own juices in addition to any marinades, seasonings etc. you wish to add. Vitamins, minerals and juices are retained within the food and natural flavours are intensified. This allows the food to be healthier, more tender and flavoursome. Meats cooked in a sous vide tend to be more tender, tougher and mostly cheaper yet flavour filled cuts of meats such as chuck steak can be used.

As sous vide cooking requires foods and meats to be sealed individually, yet cooked at the same time; it is perfect for families and entertaining when there are people with varied tastes and nutritional requirements.

It is difficult to overcook using the Sous Vide method, although textures can change slightly. As it's difficult to overcook, it allows food to be cooked ahead of time, perfect for family meals and entertaining.

Temperatures. The Espressions Duo has a 40°C to 90°C temperature range, with 1°C increment selection. Different temperatures are required for different types of food and for different degrees of doneness. See the 'Sous Vide temperature and time guide' on page 13).

Time. The cooking time depends on the thickness of the food, rather than the weight of the food. The default cooking time is 1 hour. Time can be set from 1 hour to 24 hours. See the 'Sous Vide temperature and time guide' on page 13 for more information.

Ideal foods for Sous Vide cooking. Meats are ideal to cook using the sous vide method as they are more tender, succulent and flavour filled.

- *Red meats* - Lamb, beef and pork.
- *Poultry* - Chicken, turkey, duck.
- *Fish and Seafood* - Fish, lobster tails, scallops.
- *Vegetables* - Root Vegetables. Potato, carrot, parsnip, beets, turnips.
- *Vegetables* - Tender Vegetables. Peas, asparagus, corn, broccoli, cauliflower, eggplant, onions, squash.
- *Fruit* - Firm Fruits. Apple, pear.
- *Fruit* - Tender Fruits. Mango, plum, apricot, peach, nectarine, papaya, strawberry.

Steps to Sous Vide cooking

Step 1. Seasoning your food

To enhance the flavour of your food, you may wish to marinate or add spices, herbs, butter or oil to your vacuum pouch prior to sealing.

Step 2. Vacuum sealing your food

Sous vide cooking requires food to be vacuum sealed inside pouches to ensure excess air and moisture are removed, so the natural taste and nutritional quality of the food is captured. Vacuum sealing also assists in opening the pores in food such as meat, poultry and seafood so that marinades and seasonings are more readily absorbed for highlighted flavour.

Oxygen and moisture in air cause food to degrade and lose flavour, texture and nutritional value. Commercial quality vacuum systems remove air and moisture before sealing items airtight to create a commercial quality vacuum. We recommend FoodSaver vacuum sealers and FoodSaver bags and rolls.

Step 3. Cooking your food

When the water temperature has been reached in the sous vide, place the pouches carefully in the water. Ensure the pouches are fully submerged in water, and that water can easily circulate around the pouches for even cooking.

Step 4. Searing your food

When sous vide cooking is completed, you may wish to finish off by searing to improve the appearance and flavour of the food. This is particularly suited to meats. Remove the food from the pouch. Quickly sear meat in a hot pan. This will caramelise the fats and proteins for extra flavour.

Food Safety Guidelines for Sous Vide Cooking

CAUTION. Food cooked using the Sous Vide method of cooking is not recommended for consumption by those in an 'at risk' category (low immune deficiency);

- Pregnant women
- Small children
- Elderly
- Those suffering from illness/disease

The below guidelines regarding using the Sous Vide method will help to ensure good food hygiene safety.

Food preparation

- All food items to be used for cooking using the Sous Vide method should be of the highest quality in freshness.
- Ensure that all meat, seafood, poultry and game have been stored at below 5°C before

preparation begins. Using a digital food thermometer to check the temperature is recommended.

- Make sure that the food pouches are clean and have not been contaminated by dirt or other food contaminants.
- Use detergent and warm water, or a sanitizing solution to wash the food preparation area.
- Separate the raw ingredient preparation area from the finished product area
- Wash hands well before commencing any food preparation.
- Prepare foods to the recommended thickness according to the 'Sous Vide temperature and time guide' on page 13. Smaller cuts of meat will cook more quickly.

Cooking

- Use the 'Sous Vide temperature and time guide' for cooking times and temperatures.
- Ensure that the cooking pouch is completely sealed before cooking commences.
- Ensure that the cooking pouch is still completely sealed when cooking has finished.

Storage

- If the food is not going to be consumed immediately, plunge the pouch containing the food into iced water to reduce temperature quickly. Refrigerate until required.

Reheating

- Reheat food until internal temperature is above 75°C.

Slow Cooking

Slow Cooking achieves flavour filled meals, and tender moist meats cooked to perfection. Slow Cooking provides healthy, simple and economical cooking. It requires minimal supervision, short preparation times and quick clean up times.

LOW setting

This is suitable for simmering and slow cooking.

HIGH setting

This is for faster cooking. Typically 1 hour on HIGH = approximately 2 - 2.5 hours on LOW.

KEEP WARM setting

When slow cooking time is completed, the Espressions Duo automatically switches to the Keep Warm setting to prevent overcooking and to keep your cooked food warm until serving - perfect for busy families, those on the run and those who need flexible meal times. This setting is not hot enough to cook, and should only be used to keep hot, cooked food warm for serving.

Cooking menu settings table

Cooking menu	Sous Vide	Slow Cooking
Temperature		
Settings	40°C to 90°C	High Low (Warm)
Default cooking temperature	50°C	Low
Temperature increments	1°C	NA
Tijd		
Settings	1 to 24 hours	High: 2 to 8 hours Low: 4 to 16 hours
Default cooking time	1 hour	High: 4 hours Low: 8 hours
Time increments	10 minutes	30 minutes

Note: On the slow cook setting, the maximum combined COOK/KEEP WARM time is 24 hours. For example if the slow cook time selected was 16 hours, the maximum keep warm time would be 8 hours.

How to use the Sous Vide menu

Place the Espressions Duo on a flat, level surface. Plug in the unit. To turn the unit on, press the **POWER** button. The unit will beep, and the indicator lights and the screen will illuminate. The Espressions Duo will default to the Sous Vide menu, on the 50°C setting.

1. Fill the cooking pan with the desired amount of water, and replace the lid. Ensure the water will cover the food pouches and is above the FILL line in the pan. View the 'Sous Vide temperature and time guide' on page 13/14.

TIP: To speed up the time needed to reach the desired temperature, fill with warm water.

2. If the menu is not set to Sous Vide, set the cooking menu by scrolling through the MENU button until a light appears next to Sous Vide on the screen, and the temperature shows 50°C.

3. The default temperature is set to 50°C. To change the temperature, press the **▲** and **▼** buttons until your desired temperature appears in the screen.

4. To select the time, press the TIME button, and then press the **▲** and **▼** buttons, until your desired time appears in the LCD screen. Each button press will adjust the time by 10 minutes, or if the button is held this will change the time more quickly.

5. Once you have set the desired MENU, TEMP and TIME settings, press START.

6. The Espressions Duo needs to gain temperature before the food pouches can be placed in the sous vide pan. When the unit is gaining temperature, the red Sous Vide light will flash in the screen to indicate

the set temperature has not yet been reached, and the time **■** symbol won't flash to indicate the timer has not begun. When the selected temperature is reached, the unit will beep 3 times to indicate the set temperature has been reached, the Sous Vide light will stop flashing and the unit is ready for the food.

7. Carefully remove the lid. With a pair of tongs gently place the sealed food pouches in the water ensuring the water level does not exceed the MAX line, and that the food is covered by water. Replace the lid. For further information regarding sealing your food, see Cooking menus overview on page 9.

TIP: You can slot the sealed food pouches vertically in the slots of the rack to ensure the food is separated and that water can circulate evenly.

8. When the sealed food pouches are in the pan, press START so the timer can begin to countdown. The **■** symbol will start flashing to indicate the timer has started and that the unit is counting down.

TIP: If you do not press START to activate the timer the unit will still work as normal at the set temperature and will cook for the maximum setting of 24 hours or until you switch the power off.

9. After the set cooking time has elapsed, unit will beep 3 times and turn off.

TIP: During cooking, only lift the lid if necessary as sous vide uses low temperatures to cook, so the unit does not recover lost heat quickly. If condensation forms on the inside of the lid reducing your vision, carefully tilt the lid away from you so that the condensation falls back into the pan.

Sous Vide temperature and time guide

The below table is a guide to setting the temperatures and times for your cooking. You may need to adjust for your individual tastes.

Kooktemperaturen voor vlees (rund, lam en varken)

RARE:	49°C
MEDIUM RARE:	56°C
MEDIUM:	60°C
MEDIUM WELL:	65°C
WELL:	71°C and higher

Kooktemperaturen voor gevogelte

WITH BONE:	82°C
WITHOUT BONE:	64°C

Kooktemperaturen voor vis

RARE:	47°C
MEDIUM RARE:	56°C
MEDIUM:	60°C

Kooktemperaturen voor groenten

GENERAL:	83°C - 87°C
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FOOD	COOKING TEMPERATURE	COOKING TIME	HOLDING TIME (after cooking)	THICKNESS
BEEF & LAMB Tender Cuts Tenderloin, cutlets, sirloin Ribeye, rump, T-bone	49°C or higher	1 hour	Up to 6 hours	1-2 cm
	49°C or higher	2 hours	Up to 8 hours	2-5 cm
Tougher Cuts Blade, chuck, leg of lamb, shoulder, shanks, game meats	49°C or higher	8 hours	Up to 10 hours	4-6 cm
PORK: Belly Ribs Pork chops Pork roast	82°C	10 hours	Up to 12 hours	3-6 cm
	59°C	10 hours	Up to 12 hours	2-3 cm
	56°C or higher	4 hours	Up to 6 hours	2-4 cm
	56°C or higher	10 hours	Up to 2 hours	5-7 cm


How to use the Slow Cook menu





FOOD	COOKING TEMPERATURE	COOKING TIME	HOLDING TIME (after cooking)	THICKNESS
POULTRY: Chicken breast with bone Chicken breast without bone Chicken thigh with bone Chicken thigh without bone Chicken legs Duck breast	82°C 64°C 82°C 64°C 82°C 64°C	1 hour 1 hour 1½ hours 1 hour 2 hours 2 hours	Up to 3 hours Up to 2 hours Up to 3 hours Up to 2 hours Up to 3 hours Up to 2 hours	3-5 cm 3-5 cm 3-5 cm 3-5 cm 5-7 cm 3-5 cm
FISH: Lean fish Fatty fish	47°C or higher 47°C or higher	1 hour 1 hour	Up to 1 hour Up to 1 hour	3-5 cm 3-5 cm
SHELLFISH: Shrimp Lobster tail Scallops	60°C 60°C 60°C	1 hour 1 hour 1 hour	Up to 1 hour Up to 1 hour Up to 1 hour	2-4 cm 4-6 cm 2-4 cm
VEGETABLES: Root vegetables Tender vegetables	83°C or higher 83°C or higher	1 hour 1 hour	Up to 2 hours Up to 2 hours	1-5 cm 1-5 cm


NOTE: Holding time represents the longest suggested period the food can remain in the Espressions Duo unit before the texture starts to change.

NOTE:

- Longer cooking times may result in an altered texture of finished foods.
- These times and temperatures are guidelines. Further cooking may be required to achieve desired result.
- All thicknesses are measured once the food has been vacuum sealed.
- Thinner cuts of meat will cook more quickly.

Place the Espressions Duo on a flat, level surface. Plug in the unit. To turn the unit on, press the  POWER button. The unit will beep, and the indicator lights and the screen will illuminate. The Espression Duo will default to the Sous Vide menu, on the 50°C setting.

1. Place your food and liquid inside the removable cooking pan, and replace the lid.
2. If the menu is not set to Slow Cook, set the cooking menu by scrolling through the MENU button until a light appears next to Slow Cook on the screen, and the temperature setting shows LO.
3. The default temperature is set to LO. To change the temperature to high, press the  and  button, until HI appears in the LCD screen.
4. To select the time, press the TIME button, and then press the  and  buttons, until your desired time appears in the screen. Each button press will adjust the time by 30 minutes, or if the button is held this will change the time more quickly.

5. Once you have set the desired MENU, TEMP and TIME settings, press START. The time will begin to countdown. The  symbol will start flashing to indicate the unit is counting down.

6. After the set cooking time has elapsed, unit will beep 3 times, and automatically switch to the KEEP WARM setting. The Slow Cook light will change to green to indicate it is in the KEEP WARM setting. The timer will begin to count up to show elapsed time in the KEEP WARM setting.

TIP: During cooking, only lift the lid if necessary as slow cook uses low temperatures to cook, so the unit does not recover lost heat quickly. If condensation forms on the inside of the lid reducing your vision, carefully tilt the lid away from you so that the condensation falls back into the pan.

Care and cleaning

Cleaning should only be carried out when the Espressions Duo is switched off and the plug removed from the socket. Allow the water to cool, and then pour out. Do not leave water sitting in the pan. Allow the unit to completely cool before cleaning.

Do not use the removable cooking pan on the stovetop, inside a microwave oven or inside an oven. Use the pan only inside the Espressions Duo unit.

The lid and the removable cooking pan are dishwasher safe for added convenience. Place the lid on the upper rack of your dishwasher. To remove food that is cooked onto the

Hints and tips

With your Espressions Duo you can create a wide variety of meals. Various foods take different times to cook perfectly to your individual taste, so sometimes it may take a little trial and error to get the cooking times right for you.

Capacity

- Don't overfill or under fill your Espressions Duo unit. Ensure the level is between the FILL (minimum) and MAX markings on the inside of the cooking pan. When using the sous vide menu, always ensure that the water covers the food pouches. When using the slow cooker, always ensure that liquid covers the food.
- To speed up the time needed for the unit to reach the desired Sous Vide temperature, fill with warm (not hot) water.

Food

- Cuts of Meat. Sous Vide and Slow Cooking are perfect for the cheaper, tough cuts of meats, as the lengthy cooking process tenderises these cuts and enhances the

bottom of the removable cooking pan, soak the pan in warm water before cleaning. Dry thoroughly before replacing the pan in the unit.

Wipe the exterior of the Espressions Duo with a damp cloth and polish dry. **DO NOT** use harsh abrasives, scourers or chemicals to clean any part of the Espressions Duo as these will damage the surfaces.

Do not immerse the Espressions Duo unit in water or place in a dishwasher.

flavours. Note that thinner cuts of meat will cook more quickly.

- Evenly cooked food. To ensure food cooks evenly in the same amount of time, we recommend food is cut to similar thicknesses/sizes.

Lid

- Condensation can accumulate on the inside of the lid, reducing your vision. Carefully tilt the lid away from you so that the condensation falls back into the pan.
- Lifting the lid. Both Sous Vide - slow cooker cooking methods use low temperatures and therefore they do not recover lost heat quickly. If you need to lift the lid, do so quickly to minimise heat loss.

Food Safety Guidelines for Sous Vide Cooking

CAUTION. Food cooked using the Sous Vide method of cooking is not recommended for consumption by those in an 'at risk' category (low immune deficiency);

- Pregnant women
- Small children
- Elderly
- Those suffering from illness/disease

Slow Cooking

- If you are slow cooking, you may wish to brown your meats first in a frypan. Browning meat prior to slow cooking not only gives your food great colour, it also seals in the juices and flavours and keeps the meat tender.
- Slow Cooking prevents evaporation, resulting in the flavours and juices being maintained. Keep this in mind when creating your own recipes, as you may not require as much liquid as you would when using other cooking methods.

Slow Cooking roasts

- You can roast a whole chicken as well as whole pieces of meat, such as lamb, beef, veal and pork by using the Slow Cook menu.
- Roasts can be cooked without the addition of liquid as they will release juices while cooking. These juices are great to make sauces and gravies.
- Roasting in the Slow Cooker will not brown your meat or chicken, as roasting in an oven does. If you want your roast to be golden, we recommend browning the meat first for a few minutes in a frypan to sear the meat, and then slow cook.
- Approximate cooking times for well done:
LOW 2 hours per 500 g
HIGH 1 hour per 500 g

Note: Unlike roasting in your oven, meat cooked to well done in the slow cooker will still be very tender.

Slow Cooked roast chicken

- Wash the chicken in cold running water and pat dry with an absorbent paper towel. Rub with a little olive oil and season all over with salt and pepper (or any other spices you wish). Using a frypan, brown the chicken for a few minutes on each side until golden, then slow cook.

Note: Ensure chicken is cooked all the way through by inserting a skewer or knife into the meatiest part of the chicken. The juices will be clear when the chicken is cooked through. If the juices are pink, a little more cooking is required.

Slow Cooked stocks

- With your Espressions Duo you can easily make stocks. Many slow cooker recipes use stock as part of the ingredients. A good stock is also the base of a great soup. Stocks can be bought at supermarkets; however, nothing beats the flavour of a homemade stock.
- Making your own stock is a great way to use up bones or carcasses that would normally be thrown away.
- There is no need to peel your vegetables when making a stock. Just ensure you wash them well before use.
- Fresh made stock will keep in the refrigerator for up to 4 days, but can be frozen for up to 3 months.
- Always label and date your stock before storing. It's a good idea to freeze stock in portioned sizes. So for example if you generally use stocks in stews, casseroles, curries etc, then freeze your stock in 250 ml portions. If you tend to use your stock more for gravies and sauces, then freeze it in smaller 60 ml portions or even in ice cube trays, so that you don't need to defrost large quantities at a time.
- To remove the excess fat, place the stock in the fridge overnight, then skim the solidified fat from the surface.

Troubleshooting

PROBLEM	POSSIBLE REASON	SOLUTION
The screen is blank.	The unit has no power.	Check the cord is inserted into the machine, that the power is switched on at the power outlet, and that the POWER button on the unit has been pressed.
	The unit is in standby mode as START button has not been pressed within 20 minutes of setting the program.	Press the POWER button to turn back on and reset your program and press START.
Sous Vide light on the control panel is flashing.	Flashing indicates the unit is still gaining temperature..	The flashing will stop when the set temperature is reached. By pressing the TEMP button you can see the current temperature which will give you an idea of how much longer before the set temperature is reached.

Terms of guarantee

This ESPRESSIONS kitchen appliance has been made to a very high degree of excellence in quality and design. However, should there be, within the guarantee period, any defects found in the materials or in the operation, and if we feel it is appropriate, we will replace the defective parts or effect repairs in accordance with the terms of guarantee stated below. This 2-year guarantee applies to parts as well as the costs of labour only in the case of domestic use. Postage costs are not included.

These terms of guarantee are provided in addition to, and will not be prejudicial to, your legal rights. This guarantee does not cover postage or transport costs incurred in the return of the appliance. This guarantee only applies to products that have been purchased and remain within the Benelux countries. The guarantee does not apply to any plugs, electric leads or fuses, and also does not apply to any defects resulting from:

- Normal wear and tear of the appliance or parts in respect of use.
- Failure to follow the instructions for use in respect of use or maintenance.
- Connecting the product to a power source not suitable to the purpose.
- Damaged caused by incorrect use or misuse of the product.
- Any modifications made to the product by anyone else other than the service personnel authorized by Espressions.
- The dismantling of or any other interference with the product.
- Theft or attempt of theft of the product.
- Breakages or defects resulting from transport.

Before you return this product under the terms of this guarantee, please make sure:

- that you have followed the instructions for this product properly.
- that the power supply to the equipment is working and that you have plugged in the appliance.
- that the defect is not a result of a faulty fuse.

If you wish to make a claim under the terms of this guarantee, then please:

- Return the product by post or transport services to the dealer from whom the product was purchased or directly to Espressions.
- Ensure that the product is clean and carefully and suitably packed for transportation, preferably in its original packing.
- Enclose information in respect of your contact details (name, address telephone number) and where and when the product was purchased, together with a copy of the receipt.
- Describe the exact nature of the defect.

This guarantee does not cover any other claims whatsoever, including and without any exception, any liability for additional, indirect or resulting damage. It also does not cover any costs for modifications or repairs carried out by third parties without the express permission of Espressions. If any part of or the whole appliance is replaced, the guarantee period will not be extended. The original date of purchase shall still apply as the commencement of the guarantee period.

For more information you can contact your dealer or in the Benelux with:

Espressions B.V. Eindhoven
Telephone: +31 40 290 11 30
E-mail: info@espressions.eu





Do you need help?

Contact us or visit our website

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Due to minor changes in design or otherwise, the product may differ from the one shown in this leaflet.

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