

AMERICAN  
*originals*

## 2 IN 1 CAKE MAKER

MAKE DOUGHNUTS OR CAKE POPS IN MINUTES



NOW SHOWING  
**ATTACK OF THE  
CRAZY CAKE POPS**

INSTRUCTION MANUAL

Make super yummy desserts with this super fast, super swanky 2 in 1 Cake Maker. Remember though, read all of the instructions carefully and keep them future reference.

## **SAFE & SOUND**

When you're using the 2 in 1 Cake Maker you gotta keep safe and sound, so make sure that when you use electrical gadgets you always stick to these basic safety precautions.

## **SAFETY INFO**

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

Check that the voltage indicated on the rating plate corresponds with that of your 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.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, 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 reach of children.

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.

The logo features the word "AMERICAN" in a large, bold, serif font, with "originals" in a smaller, lowercase, script font below it. The text is set within a dark oval with a metallic border. The background of the page is decorated with a row of white stars on a dark grey band.

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Keep the appliance away from other heat emitting appliances.  
Don't immerse the appliance in water or any other liquid.  
Don't operate the appliance with wet hands.  
Don't leave the appliance unattended whilst connected to the mains power supply.  
Don't remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.  
Don't use the appliance for anything other than its intended use.  
Don't use any accessories other than those supplied.  
Don't use this appliance outdoors.  
Don't store the appliance in direct sunlight or in high humidity conditions.  
Don't move the appliance whilst it is in use.  
Don't touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.  
Don't use sharp or abrasive items with this appliance; use only heat-resistant 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 door or the outer surface of the appliance may get hot during operation.

**Warning:** Keep the appliance away from flammable materials.



**Caution:** Hot Surface – Do not touch the hot section or heating components of the appliance.

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## LET'S BEGIN

Remove your 2 in 1 Cake Maker from the box.

Remove any packaging from the 2 in 1 Cake Maker.

Place the packaging inside the box and either store or dispose of safely.

## LET'S SEE WATCHA GOT

2 in 1 Cake Maker

Cake pop plates

Mini donut plates

Instruction manual

## COOL CHARACTERISTICS

Makes 7 doughnuts or 12 cake pops

3 minutes preheat time

1000 W power

Delicious recipes

Non-stick coated cooking plates

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## IT'S PARTY TIME

### GET READY...

Before using your super swish 2 in 1 Cake Maker for the first time, remove the upper and lower cooking plates by pressing the plate release button, then wash them in warm, soapy water before rinsing and allowing them to dry thoroughly. Make sure that the other plates are cleaned as well and remember, don't immerse the 2 in 1 Cake Maker housing in water or any other liquid; wipe it clean with a soft, damp cloth and allow it to dry thoroughly.

**Note:** When your 2 in 1 Cake Maker is heated for the first time, it may emit a slight smoke or odour. This is nothing to worry about and will soon go away. Always make sure that you have sufficient ventilation around your 2 in 1 Cake Maker.

### GET SET... INSTALLING OR CHANGING THE PLATES

Open your super duper 2 in 1 Cake Maker by unclipping the locking latch. Select the cooking plates that you wish to use, making sure that each plate matches to the correct stations (top and bottom) of your 2 in 1 Cake Maker. Align the cooking plates with the heating element and press gently until the locking latches secure the cooking plates into position.

**GO!**

### MAKING DEEEELICIOUS DESSERTS

Check that your 2 in 1 Cake Maker is turned off and unplugged from the mains power supply.

Position your 2 in 1 Cake Maker on a stable, heat-resistant surface at a height that is comfortable for you to bake, bake, bake away!

Insert the desired cooking plates following the instructions in the section entitled 'Installing or Changing the Plates'.

Prepare the batter required to make your delicious treats; this will save time later.

The logo features the word "AMERICAN" in a large, bold, sans-serif font, with "originals" in a smaller, cursive script font below it. The text is set against a dark, oval background with a metallic border. This central element is flanked by two horizontal rows of white stars on a dark background. The top row has five stars, and the bottom row has six stars. The entire graphic is set against a light gray background.

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Ensuring that the lid is closed, plug in and switch on your 2 in 1 Cake Maker at the mains power supply and preheat for approximately 5 minutes. Carefully apply a thin coat of cooking oil to the cooking plates, rubbing it in carefully with a paper towel.

When illuminated, the green power indicator light means that your 2 in 1 Cake Maker is powered on and when the red ready indicator light is lit this indicates that you are ready to go!

**Note:** Always preheat the cooking plates before starting to cook.

**Note:** During use the red indicator light will cycle on and off to show that your 2 in 1 Cake Maker is maintaining the temperature.

**Note:** Make sure that you allow plenty of time for your 2 in 1 Cake Maker to cool before changing or preheating the other plates for the first time.

**Caution:** Be extra careful when using your 2 in 1 Cake Maker and avoid coming into contact with escaping heat and steam.

**Caution:** These cooking plates get very hot during use; always use heat-resistant oven gloves so that you don't get burnt.

## MAKING YUMMY CAKE POPS

Before preheating your cake pop plates, mix your cake pop batter so that you are ready to go.

Insert the cake pop plates as described in the section entitled 'Installing or Changing the Plates.'

Turn on your 2 in 1 Cake Maker and preheat the plates so that they are nice and hot for the cake pop batter.

Wait for the red ready indicator light to switch off, then release the locking latch to open your 2 in 1 Cake Maker.

Pour your deliciously tasty cake pop batter into the centre of each well on the lower cake pop plate and then close the lid.

Cook the cake pop batter for approximately 4–6 minutes or for the amount of cooking time indicated in the recipe and dependant upon how brown you want them. Remember to keep an eye on your cake pops by carefully opening the lid.



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Once your cake pops are ready, unplug your 2 in 1 Cake Maker from the mains power supply to turn it off. Leave the lid open and allow it to cool fully. Remove your cake pops by gently loosening the edges from the cake pop plate with a heatproof, plastic or wooden spatula.

When the plates have cooled they can be removed and washed in warm, soapy water and dried thoroughly.

**Note:** Your cake pop batter will expand when cooking so do not overfill the wells, fill each well by  $\frac{2}{3}$ .

## MAKING MOUTH-WATERING MINI DONUTS

Before preheating your mini donut plates, mix your donut batter so that you are ready to go.

Install the mini donut plates as described in the section entitled 'Installing or Changing the Plates.'

Turn on your 2 in 1 Cake Maker and preheat the plates so that they are nice and hot for the donut batter.

Wait for the red ready indicator light to switch off, then release the locking latch to open your 2 in 1 Cake Maker.

Pour your deliciously tasty mini donut mix into the centre of each well on the lower mini donut plate and then close the lid.

Cook the mini donut batter for approximately 8–10 minutes or for the amount of cooking time indicated in the recipe and dependant upon how brown you want them. Remember to keep an eye on your mini donuts by carefully opening the lid.

Once your mini donuts are ready, unplug your 2 in 1 Cake Maker from the mains power supply to turn it off. Leave the lid open and allow it to cool fully. Remove your mini donuts by gently loosening the edges from the mini donut plate with a heatproof, plastic or wooden spatula.

When the plates have cooled they can be removed and washed in warm, soapy water and dried thoroughly.

**Note:** Your mini donut batter will expand when cooking so do not overfill the wells, fill each well by  $\frac{2}{3}$ .



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## REMOVING THE PLATES

Make sure that your 2 in 1 Cake Maker has cooled fully, then press the plate release button; this will make your cooking plates pop up slightly. To remove each cooking plate, ensure that you are holding it firmly with two hands, then slide and lift it out of your 2 in 1 Cake Maker. Remember to do this for both the top and bottom cooking plates!

**Warning:** Do not leave your 2 in 1 Cake Maker unattended during cooking as your delicious cakes may burn.

**Warning:** When opening or closing your 2 in 1 Cake Maker, always use the handle, as it will get very hot during use.

## THE NO-NO'S – LISTEN UP!

Make sure that you don't over mix the cake batter, as this may leave you with dense cake pops or mini donuts.

Don't overfill the cake pop and donut wells, as this could make things very messy!

For the first few minutes of cooking, don't open your 2 in 1 Cake Maker as this could stop your cakes from forming properly.

## ONE OR TWO TIPS

Mix, mix and mix the batter until all of the large lumps are gone. This will make your cake pops or mini donuts even more delish!

Only fill each cake pop or donut well until approximately  $\frac{2}{3}$  full.

Make sure that your batter is spread evenly between the wells on the lower non-stick plate.

Using a disposable pastry or piping bag will make filling the lower plates easy peasy!

If you want to make your desserts even cooler and wish to decorate them, it is best to do so when they are fully cooled.

## KEEPING YOUR 2 IN 1 CAKE MAKER IN APPLE PIE ORDER!

Before attempting any cleaning or maintenance, unplug your 2 in 1 Cake Maker from the mains power supply and allow it to cool fully.

Clean your 2 in 1 Cake Maker housing with a soft, damp cloth and dry thoroughly.

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Remove baked on batter by applying a small amount of cooking oil and leaving it to soak for approximately 5 minutes before wiping it clean with a paper towel. Remember, don't immerse your 2 in 1 Cake Maker in water or any other liquid! Never use harsh or abrasive cleaning detergents or scourers to clean your Waffle Maker as this could cause damage. Your 2 in 1 Cake Maker should be cleaned after every use to keep it in tiptop condition.

## STORING YOUR 2 IN 1 CAKE MAKER AWAY

Before storing, ensure that your 2 in 1 Cake Maker is cool, clean and dry. Never store whilst it is wet. Never wrap the cord tightly around your 2 in 1 Cake Maker; wrap it loosely to avoid causing damage. Store in a cool, dry place.

## TROUBLESHOOTING

Symptom	Possible Cause	Corrective Action
The cooking plates will not fit into the 2 in 1 Cake Maker.	The cooking plates have not been aligned properly.	Make sure that the cooking plates are aligned and locked into position. Check that the cooking plates are sufficiently cool, as heat can cause certain materials to expand.
The green indicator light does not switch on.	The fuse has blown.	Check and replace the fuse and switch on at the mains power supply.

## SPECIFICATIONS

Product code: EK1883  
Input: 220–240 V ~ 50 Hz  
Output: 1000 W





## VANILLA CAKE POPS

### INGREDIENTS

100 g self-raising flour

100 g caster sugar

100 g margarine

2 medium eggs

½ tsp vanilla essence

½ tsp baking powder



### METHOD

Cream together the margarine and sugar in a food processor until light and fluffy. Add the eggs one at a time, the vanilla essence and the baking powder, with a little flour each time, until well mixed.

Mixing on a medium speed, add the remaining flour little by little until the ingredients are combined.

Preheat your 2 in 1 Cake Maker and then carefully fill each donut well with batter. Ensure that each well is filled by  $\frac{2}{3}$ . Close the 2 in 1 Cake Maker and cook for approximately 5–7 minutes or until golden brown.

### FOR CHOCOLATE CAKE POPS

Follow the vanilla cake pop recipe but replace the vanilla essence with 2 tbsp of good quality cocoa powder.

### FOR LEMON CAKE POPS

Follow the vanilla cake pop recipe but replace the vanilla essence with finely grated peel and juice of ½ unwaxed lemon.

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## **MINI DONUTS**

### **INGREDIENTS**

225 g plain flour  
112 g sugar  
225 ml milk  
1 egg  
1 tbsp baking powder  
½ tsp vanilla essence  
4 tbsp cooking oil

### **METHOD**

Place the flour, sugar and baking powder together into a mixing bowl. Create a well in the centre of the ingredients and add the milk, egg, vanilla and oil. Using a mixer, mix the ingredients thoroughly to produce a smooth batter. Preheat your 2 in 1 Cake Maker and then carefully fill each donut well with batter. Ensure that each well is filled by  $\frac{2}{3}$ . Close the 2 in 1 Cake Maker and cook for approximately 5–7 minutes or until golden brown. Test the donut with a toothpick; if the toothpick comes out clean, your donuts are ready. Carefully remove your donuts using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack or serve warm.

### **FOR CHOCOLATE CHIP DONUTS**

Follow the mini donuts recipe but replace the vanilla essence with 56 g of chocolate chips.

### **FOR COFFEE CHOCOLATE DONUTS**

Follow the mini donuts recipe but replace the vanilla essence with 56 g of chocolate chips and half of the milk with cold, black coffee.

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## NUT AND MAPLE SYRUP DONUTS

### INGREDIENTS

225 g plain flour  
112 g nuts, finely chopped  
56 g maple syrup  
1 tsp sugar  
50 ml milk  
2 eggs  
1 tbsp baking powder  
2 tbsp vegetable oil



### METHOD

Place the flour, baking powder, sugar and finely chopped nuts into a mixing bowl. Create a well in the centre of the ingredients and add the milk, eggs and oil. Using a mixer, mix the ingredients thoroughly to produce a smooth batter. Finally, add and fold in the maple syrup.

Preheat your 2 in 1 Cake Maker and then carefully fill each donut well with batter. Ensure that each well is filled by  $\frac{2}{3}$ . Close the 2 in 1 Cake Maker and cook for approximately 5–7 minutes or until golden brown.

Test the donut with a toothpick; if the toothpick comes out clean, your donuts are ready.

Carefully remove your donuts using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack or serve warm.

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## CHOCOLATE DONUTS

### INGREDIENTS

- 225 g plain flour
- 112 g sugar
- 112 g cocoa powder
- 50 ml milk
- 1 egg
- 1 tbsp baking powder
- 2 tsp vegetable oil
- 1 tsp vanilla essence

### METHOD

Place the flour, baking powder, sugar and cocoa powder into a mixing bowl. Create a well in the centre of the ingredients and add the milk, egg, vanilla essence and oil.

Using a mixer, mix the ingredients thoroughly to produce a smooth batter. Preheat your 2 in 1 Cake Maker and then carefully fill each donut well with batter. Ensure that each well is filled by  $\frac{2}{3}$ . Close the 2 in 1 Cake Maker and cook for approximately 5–7 minutes or until golden brown.

Test the donut with a toothpick; if the toothpick comes out clean then your donuts are ready.

Carefully remove the donuts using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack or serve warm.

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## SPICED DONUTS

### INGREDIENTS

225 g plain flour

112 g sugar

50 ml milk

1 egg

1 tbsp baking powder

2 tsp vegetable oil

1 tsp nutmeg

½ tsp vanilla essence



### CINNAMON SUGAR TOPPING

200 g sugar

2 tbsp cinnamon

### METHOD

Place the flour, baking powder, sugar and nutmeg into a mixing bowl.

Create a well in the centre of the ingredients and add the milk, egg, vanilla essence and oil.

Using a mixer, mix the ingredients thoroughly to produce a smooth batter.

Preheat your 2 in 1 Cake Maker and then carefully fill each donut well with batter.

Ensure that each well is filled by  $\frac{2}{3}$ . Close the 2 in 1 Cake Maker and cook for approximately 5–7 minutes or until golden brown.

Test the donut with a toothpick; if the toothpick comes out clean then your donuts are ready.

Carefully remove the donuts using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack or serve warm.

Mix the cinnamon and sugar together in a bowl and place the hot donuts into the mixture and shake to coat thoroughly. Serve warm.

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## PEANUT BUTTER AND HONEY DONUTS

### INGREDIENTS

- 225 g plain flour
- 100 g butter, softened
- 56 g caster sugar
- 56 g honey
- 50 ml milk
- 1 egg
- 1 tsp baking powder
- 2 tbsp smooth peanut butter
- Extra honey for serving

### METHOD

Place the flour, baking powder and sugar into a mixing bowl.

Create a well in the centre of the ingredients and add the butter, peanut butter, milk, egg and honey.

Using a mixer, mix the ingredients thoroughly to produce a smooth batter.

Preheat your 2 in 1 Cake Maker and then carefully fill each donut well with batter.

Ensure that each well is filled by  $\frac{2}{3}$ . Close the 2 in 1 Cake Maker and cook for approximately 5–7 minutes or until golden brown.

Test the donut with a toothpick; if the toothpick comes out clean then your donuts are ready.

Carefully remove the donuts using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack or serve warm. Drizzle with a little extra honey, if desired.

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## PUMPKIN DONUTS

### INGREDIENTS

225 g plain flour  
112 g cooked, mashed pumpkin, cooled  
100 g butter, softened  
56 g caster sugar  
50 ml milk  
1 egg  
1 tsp baking powder



### FOR SERVING

112 g melted butter  
112 g caster sugar

### METHOD

Place the flour, baking powder and sugar into a mixing bowl.

Create a well in the centre of the ingredients and add the butter, milk, egg and pumpkin.

Using a mixer, mix the ingredients thoroughly to produce a smooth batter.

Preheat your 2 in 1 Cake Maker and then carefully fill each donut well with batter.

Ensure that each well is filled by  $\frac{2}{3}$ . Close the 2 in 1 Cake Maker and cook for approximately 5–7 minutes or until golden brown.

Test the donut with a toothpick; if the toothpick comes out clean then your donuts are ready.

Carefully remove the donuts using a heat-resistant plastic or wooden spatula and leave to cool on a wire rack or serve warm. Brush with the melted butter and sprinkle with sugar, if desired.

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## RECIPES FOR GLAZES AND COATINGS

### CREAMY GLAZE

#### INGREDIENTS

220 g icing sugar

40 g butter

2 tsp vanilla sugar

2 tbsp hot water

#### METHOD

Heat the butter in a saucepan until melted, then remove from the heat.

Stir in the icing and vanilla sugar until the mixture is smooth.

Add the water, 1 tbsp at a time until the desired consistency is achieved.

Dip your donuts into the creamy glaze, top with sprinkles (optional) and place on a wire rack to set.

### MAPLE GLAZE

#### INGREDIENTS

400 g sifted icing sugar

$\frac{1}{2}$  tsp maple extract

2 to 2½ tbsp milk

#### METHOD

Sift the icing sugar into a bowl, then blend in the maple extract and milk to make a glaze consistency.

Dip your donuts into the maple glaze, top with sprinkles (optional) and place on a wire rack to set.

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## RECIPES FOR GLAZES AND COATINGS

### CHOCOLATE GLAZE

175 g sifted icing sugar  
2 tbsp cocoa powder  
2 to 2½ tbsp milk  
1 tsp vanilla essence



### METHOD

Sift the icing sugar and cocoa powder into a bowl, then blend in the vanilla essence and milk to make a glaze consistency.

Dip your donuts into the chocolate glaze, top with sprinkles (optional) and place on a wire rack to set.

### VANILLA FROSTING

#### INGREDIENTS

56 g melted butter  
300 g sifted icing sugar  
1 tsp vanilla essence  
1 to 1½ tbsp hot water

#### METHOD

Sift the icing sugar into a bowl, then blend in the melted butter, vanilla essence and hot water to create a frosting.

Coat your donuts with the vanilla frosting, top with sprinkles (optional) and place on a wire rack to cool.

### POWDERED SUGAR COATING

Place 400 g powdered sugar in a paper bag or bowl. Add hot donuts to the bag or bowl and shake gently until coated.

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## CONNECTION TO THE MAINS

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

### IMPORTANT

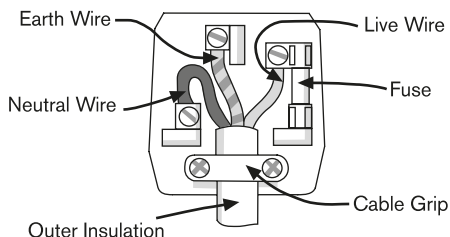
As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

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 BS1362 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 an ASTA approved one (conforming to BS1362 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** and 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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## UP GLOBAL SOURCING

Victoria Street, Manchester OL9 0DD. UK.

If this product does not reach you in an acceptable condition, please contact our Customer Services Department using one of the following methods:

Telephone: 0161 934 2240\*

\*Telephone lines are open Monday – Friday, 9 am–5 pm (Closed Bank Holidays)

Email: [customercare@upgs.com](mailto:customercare@upgs.com)

Fax: 0161 628 2126

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

This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective. Reasonable proof of purchase must be provided.

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

In line with our policy of continuous development we reserve the right to change this product, packaging and documentation specification without notice.

Consumables are not guaranteed i.e. plug and fuse.



The crossed out wheellie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.

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