

Multi-function Food Processor
premium brushed stainless steel housing



Bellini®

BTMFP20

Important Safeguards

When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury to persons, basic safety precautions should always be followed, including:

For Your Safety

Read all instructions carefully, even if you feel you are quite familiar with the appliance.

- The blades and discs are very sharp, handle with care. Always hold the blade from the top, away from the cutting edge when handling and cleaning.
- To protect against the risk of electric shock DO NOT IMMERSE the base of this appliance into water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory and 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.
- Never leave an appliance unattended when in use.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not touch any moving parts.
- Keep hands and utensils away from moving blades or discs while processing food to reduce the risk of severe injury to persons or damage to the food processor. A scraper may be used but must be used only when the food processor is not running.
- To reduced the risk of injury, never place cutting blade or disc on base without first putting bowl properly in place.
- This appliance is intended for processing small quantities of food for immediate consumption. It is not intended to process large quantities of food at one time.
- Avoid running the motor continuously for periods over 3 minutes.
- Do not operate the appliance when empty.
- Switch off and remove the plug from the power outlet before cleaning or when not in use. To unplug, grasp the plug and pull from the power outlet. Never pull the the power cord and never carry the appliance by the power cord.
- Do not operate any appliance with a damaged power cord or plug after the appliance malfunctions, or is dropped or damaged in any manner.
- Ensure the bowl and lid are fitted correctly and securely before operating the appliance.
- Never feed food by hand. Always use the food pusher.
- Remove cutting blade from bowl before tipping contents of bowl out. (Do not touch the blades as they are sharp).
- Do not attempt to override the Bowl Lid lock safety mechanism.
- Do not use outdoors.
- Store unit indoors in a dry location.
- Do not let the power cord hang over the edge of table or counter, or touch hot surfaces. Do not operate or place any part of this appliance on or near a hot gas or electric burner or in a heated oven.
- The use of attachments or accessories not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Operate on a level surface. Operating on sinks, drainboards or uneven surfaces must be avoided.
- Do not use any appliance for anything other than its intended use. This product is intended for household use only.
- Do not attempt to repair or disassemble the appliance. There are no user serviceable parts.

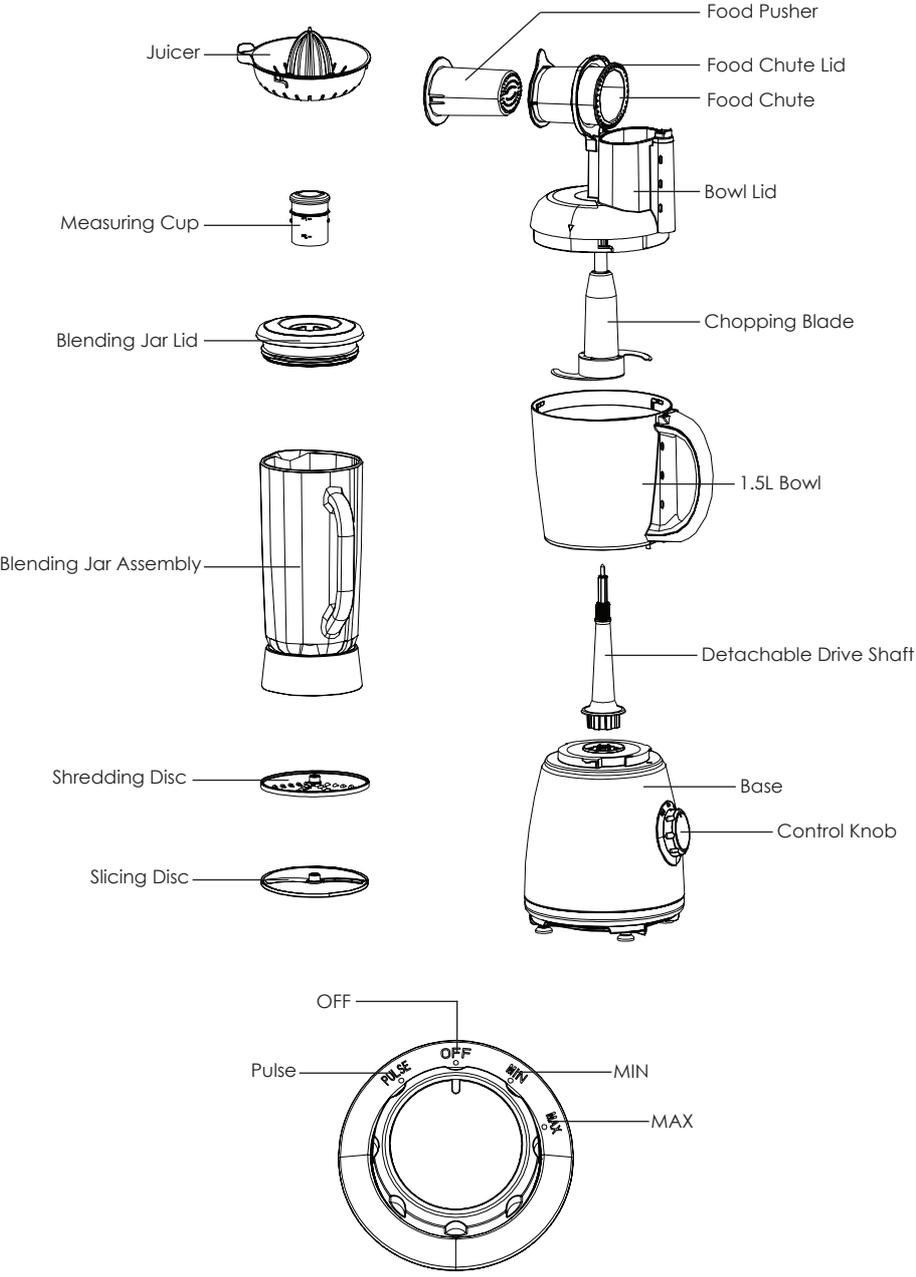
Warning

If the supply power cord is damaged, the power cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

Save These Instructions

Features of Your Multi-function Food Processor



Getting to Know Your Multi-function Food Processor

Congratulations on the purchase of your new Bellini Multi-function Food Processor.

Before using your new Multi-function Food Processor for the first time, it is extremely important that you read and follow the instructions in this Use and Care booklet, even if you feel that you are familiar with this type of appliance.

In particular, please pay close attention to the section entitled IMPORTANT SAFEGUARDS. Find a safe and convenient place to keep this booklet for future reference.

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

Use Your Multi-function Food Processor

Note: Do not attempt to chop ice in this food processor; it will damage the bowl and dull the Chopping Blade. This unit will not whip cream, beat egg whites to a desirable volume, grind coffee beans or spices with high oil content, or slice or shred hard-cooked eggs, marshmallows, or soft cheeses.

For your protection this appliance has been fitted with a Safety Interlock Mechanism.

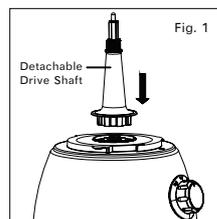
The appliance cannot be operated until all of the following locking mechanisms are engaged:

1. The Bowl is locked into its intended position.
2. The Bowl lid is locked into its intended position.
3. Food chute lid is locked into its intended position.

Ensure that the Appliance is placed on a flat, dry and clean surface before activating.

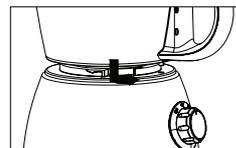
How to Assembly The Bowl

1. Place the Appliance Base on a dry level surface.
2. Connect detachable drive shaft securely to the drive cog of the appliance base as shown in Figure 1.



3. Fit the bowl so that the handle aligns with the unlock mark (UNLOCK) on the base. Turn the bowl anti-clockwise until it is fully locked on the base and the handle aligns with the lock mark (LOCK) on the base as shown in Figure 2.

Fig.2



4. To remove the bowl, hold handle and turn in clockwise direction towards UNLOCK mark (UNLOCK) and lift from base.
5. With the Bowl locked in position, now select and put in place the appropriate attachment that suits your processing needs E.g, Chopping blade, slicing / shredding disc.

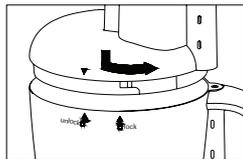
Note: When opting to use the chopping attachment and having placed it in position, you can add ingredients at this point in time before placing and locking cover. With slicing / shredding attachment, the ingredients must be fed through food chute with cover in place.

Note: The food processor will not operate if the bowl has not been fitted correctly on the base.

How to Position The Bowl Lid

Position the bowl lid on the bowl, aligning the mark (▼) on the Bowl lid to the (UNLOCK) mark on the bowl and turn the Bowl lid anti clockwise towards the LOCK position until it clicks into place. The mark (▼) on the Bowl lid should now line up with the mark (LOCK) on the bowl as shown in Figure 3.

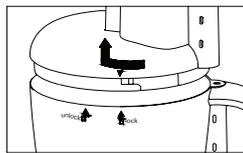
Fig.3



How to Disconnect The Bowl Lid

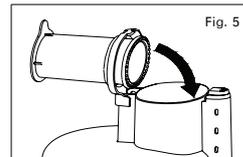
Turn the Bowl Lid clockwise towards the UNLOCK position until the mark (▼) on the Bowl lid lines up with the (UNLOCK) on the bowl as shown in Figure 4.

Fig.4

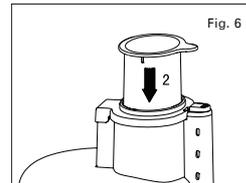


How to Lock The Food Chute Lid

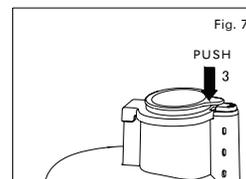
Slide the food chute within the food chute lid to the position shown in Fig 5, this will allow you to close the food chute lid.



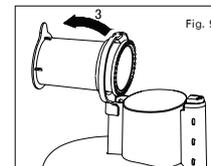
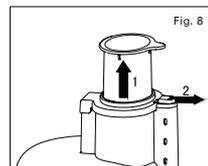
Close the food chute lid and align the tab on the food chute with latch mechanism on the Bowl Lid as shown in Figure 6.



Lock Food Chute Lid into position with latch mechanism of the Bowl Lid as shown in figure 7 and lower Food Chute.



Note: To disassemble, Switch power off and disconnect from power supply and conduct disassembly in reverse the above assembly sequence. Do not unlock bowl until food chute and bowl lid locking mechanisms are unlocked.

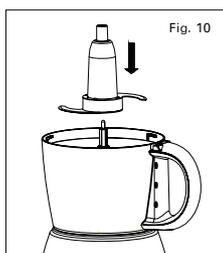


As shown in the Fig. 8 and Fig. 9.

How to Chop

Note: Ensure that appliance is switched off and disconnected from power supply during assembly of Bowl, attachment, Bowl Lid, food chute and adding of ingredients. Prior to chopping, cut the produce in approximately 25 mm square blocks. Do not operate the appliance continuously for more than 3 minutes at a time an allow for 5 minutes rest time between operating cycles.

1. Place detachable drive shaft on base, position bowl and lock into position.
2. Hold chopping blade by main shaft (Keeping fingers away from sharp edges) and slide in position over the detachable drive shaft, as shown in figure 10. Place coarse cut produce into bowl.



3. Position Bowl lid on bowl, ensuring that top spigot of the chopping blade is located in to the recess of bowl lid in order to secure and centralize chopping blade. turn bowl lid anti clockwise to lock it in position.
4. Position the Food Chute and lock it in position.
5. Plug the electrical supply cord into power socket outlet and switch On.
6. Select the desired operation setting. Turn knob Clockwise for continues operation at either Minimum or Maximum speed as indicated. Turn Knob Anti Clockwise for Pulse mode for operation in 2-3 second bursts whilst holding the knob until desired consistency is obtained.
7. On completion of operation, either release the Knob if held in PULSE mode or manual turn knob in anti clockwise direction from MIN/MAX to OFF position. Ensure that chopping blade has stopped rotating before disassembly.

8. Disconnect from power supply. Unlock Food Chute, pull up the food chute, flip open food chute lid. Unlock bowl lid by twisting in a clockwise direction and remove bowl lid. Remove chopping blade. Unlock bowl by twisting in clockwise direction and remove bowl. Remove contents from bowl and clean.

How to Slice or Shred

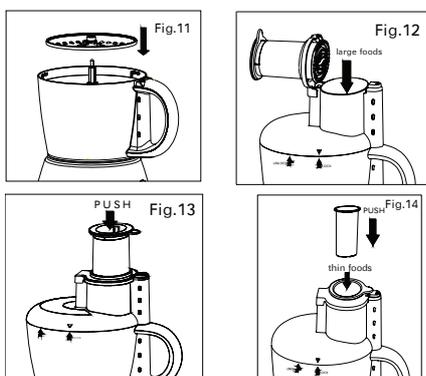
Note: Ensure that appliance is switched off and disconnected from power supply during assembly of Bowl, slicing or shredding attachment, Bowl Lid and food chute. Must use the Food pusher when produce feeds below the food chute entry level and do not use hands to push food through below this level or any other equipment other than the food pusher. Do not apply heavy pressure and let the unit do the work. Do not continuously operate for more than 3 minutes, allow for 5 minutes rest time before working cycles.

Slicing or Shredding of Large produce (Carrots, cucumber, potatoes, Cheese and foods of a similar texture)

1. Place detachable drive shaft on base, position bowl and lock into position.
2. Position the slicing / shredding disc on top of the detachable drive shaft as shown in Fig 11 (Ensure to keep fingers clear from the sharp edges of the slicing / shredding disc)
3. Position Bowl lid on bowl, ensuring that top spigot of the detachable drive shaft is located in to the recess of bowl lid in order to secure and centralize detachable drive shaft and slicing /shredding disc. turn bowl lid anti clockwise to lock it in position.
4. Open food chute lid and slide the food chute to position shown in Fig 12. Place produce into the Bowl lid chute and close food chute lid with food chute and lock.
5. Slide Food Pusher into Food Chute. Plug the appliance into power socket outlet and switch On at socket outlet.

- Switch on the the appliance by turning knob in Clockwise direction and select either MIN/MAX setting for continues operation. Press down on the Food Pusher /Food Chute onto produce as shown in Figure 13 to start shredding / Slicing without applying excessive force, let the appliance do the work.
- On completion of Slicing / Shredding produce, turn knob in anti clockwise direction to the OFF position Disconnect the appliance from power socket outlet. Unlock Food chute lid and Bowl Lid and remove from appliance. Remove the slicing /shredding disc and unlock Bowl from Base and remove contents from Bowl.
- Fill Food Chute with small produce and be prepared to push down with Food Pusher as Shown in Fig 14 or alternatively prepare to feed long stems of Celery, Leeks etc into the Food Chute directly and when reaching height of Food Chute entry you must push remaining stems with the Food Pusher.
- Switch on the the appliance by turning knob in Clockwise direction and select either MIN/MAX setting for continues operation. Press down on the Food Pusher onto produce as shown in Figure 14 to start shredding / Slicing without applying excessive force, let the appliance do the work.
- On completion of Slicing / Shredding produce, turn knob in anti clockwise direction to the OFF position Disconnect the appliance from power socket outlet. Unlock Food chute lid and Bowl Lid and remove from appliance. Remove the slicing /shredding disc and unlock Bowl from Base and remove contents from Bowl.

Slicing /Shredding of small and long produce (Celery, Leek etc)



- Place detachable drive shaft on base, position bowl and lock into position.
- Position the slicing / shredding disc on top of the detachable drive shaft as shown in Fig 11 (Ensure to keep fingers clear from the sharp edges of the slicing / shredding disc)
- Position Bowl lid on bowl, ensuring that top spigot of the detachable drive shaft is located in to the recess of bowl lid in order to secure and centralize detachable drive shaft and slicing /shredding disc. turn bowl lid anti clockwise to lock it in position.
- Close Food chute lid with Food Chute in place and lock. Connect appliance to power socket outlet and switch On.

Note: To disassemble, Switch power off and disconnect from power supply and conduct in reverse the above assembly sequence. Do not unlock bowl until food chute and bowl lid locking mechanisms are unlocked.

Food Processing Tips/Liquids

- Hot liquids (less than 80°C) and hot foods can be processed in the Bowl.
- Be sure to process small amounts of liquids-2 cups or less at a time. Larger amounts may leak from the Bowl.

Using Your Juicer

Note: Before assembling the Juicer Attachment to the appliance, ensure that supply cord is unplugged from the power socket outlet. In advance of the juicing process prepare to have your fruit sliced in halve. Only apply sufficient pressure to extract the juice, heavy pressure will not speed up operation, let the unit do the work. Do not use the processor more than 15 seconds at a time and allow a rest period of 1 minute between working cycles.

How to Connect Juicer Attachment

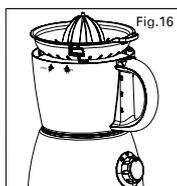
1. Place detachable drive shaft on base, position bowl and lock into position.
2. Position the Juicer attachment on the bowl, aligning the mark (▼) on the Juicer to the (UNLOCK) mark on the bowl and turn the Juicer attachment anti clockwise towards the LOCK position until it clicks into place. The mark (▼) on the Juicer attachment should now line up with the mark (LOCK) on the bowl as shown in Figure 15.



Note: Ensure that Juicer attachment and Bowl are both correctly positioned to engage safety mechanism. The appliance will not operate if either or both are not positioned correctly.

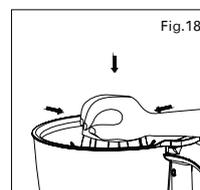
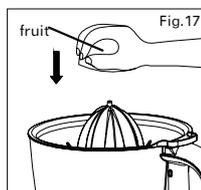
How to Disconnect Juicer Attachment

Turn the Juicer attachment clockwise towards the UNLOCK position until the mark (▼) on the Juicer attachment lines up with the (UNLOCK) on the bowl as shown in Figure 16.



How to Juice

1. Connect the appliance supply cord to the power socket outlet and switched ON.
2. Place a previously prepared Fruit halve in the palm of your hand and hold firmly as shown in Fig .17. Press the fruit onto the Juicer cone as shown in Fig .18. Turn knob of the appliance in a clockwise direction to select MIN/MAX Setting for continues operation. Apply firm pressure to the fruit but avoid applying excessive pressure, allow the appliance to do the work. Repeat process with each piece of fruit.



3. After completion of the Juicing operation turn the knob on the appliance in anti clockwise direction to the OFF position. Disconnect the supply cord from the power socket outlet.
4. Disconnect Juicer attachment from bowl. Dispose of fruit pulp. Disconnect Bowl from Base and pour juice into glass or suitable container for storage.

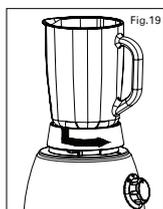
Using Your Blender

Before first using your Blender Assembly , wash all of the components that make up this assembly . E.g . Measuring cup , lid and Glass Jug Assembly.

Note: The cutting blades of your Blender Assembly are very sharp, take care when handling during washing or assembling.

How to Connect The Blender Jar Assembly to The Appliance Base

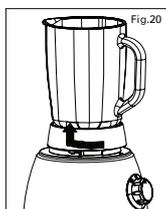
1. Place the appliance Base on a dry and level surface.
2. Fit the Jar Assembly so that the handle aligns with the unlock mark (UNLOCK) on the Base. Turn the Jar Assembly anti-clockwise until it is fully locked on the base and the handle aligns with the lock mark (LOCK) on the base as shown in Figure 19.



Note: Ensure that Jar Assembly is locked in its intended position. Positioning the Jar Assembly in different orientation away from the markings will not engage the safety interlock mechanism and appliance will not operate.

How to Disconnect Jar Assembly

Disconnect the Jar Assembly from the Base by turning Jar Assembly in clockwise direction until the handle aligns with UNLOCK marking (UNLOCK) on the appliance Base as shown Fig 20 and then lift away from appliance Base.



How to Use Your Blender

1. Connect the Jar Assembly to the appliance Base and lock it into its intended position.
2. Add ingredients into the Jar, place Jar Lid on Jar Assembly and ensure that the measuring cup is in place (Stops liquid from spilling out in the blending process)
3. Ensure that the Knob on the appliance Base is turned into the OFF position before connecting the appliance to the power supply. Connect appliance supply cord the power socket outlet and switch ON.
4. Turn Knob on the appliance Base in clockwise direction to select MIN or MAX setting to start the blending process. When crushing ice, the best results are obtained by using the PULSE function on the appliance by applying short burst to crush the Ice.
5. If you want to add additional ingredients during the Blending process, simply remove the Measuring Cup and feed through the opening on Lid.
6. On completion of the blending process, simply release knob when using PULSE function or manually turn Knob anti clock wise from the MIN/MAX setting to the OFF position. Disconnect supply cord from power socket outlet, unlock Jar assembly from appliance Base, remove lid and pour blended mix into glass or suitable storage container.

Blending Tips and Techniques

- Cut food into small pieces, about 2 in. (5 cm) before adding to the blender. To chop, grate or prepare fruit smoothies using fresh or frozen fruit, cut foods into 3/4 in. (2 cm.) pieces.
- For best circulation of foods that are to be blended with some liquid, pour the liquid into the jar first, then add solids.
- Some of the tasks that can not be performed efficiently with a blender are: beating egg whites, whipping cream, mashing potatoes, grinding meats, mixing dough, and extracting juices from fruits and vegetables.
- The following items should never be placed in the unit as they may cause damage: bones, large pieces of solid frozen foods, or tough foods such as turnips.
- When crushing Ice, fill Jar Assembly half-full with cold water. Add approximately 2 Cups of Ice Cubes. Hold on hand firmly on lid whilst activating the Pulse function, If more Ice is needed, release PULSE button, remove the Measuring Cup and feed additional Ice Cubes through hole in the lid, replace Measuring cup and restart PULSE function. DO NOT CRUSH ICE WITHOUT LIQUID, failure to follow these directions can result in damage to Blades, Jar or Blender and potentially result in personal injury.

Care & Cleaning

NOTE: Do not attempt to sharpen the cutting edges of the Chopping Blade or the Reversible Disc. They are permanently sharpened at the factory and will be ruined by attempted sharpening.

Cleaning

1. Before cleaning the appliance, ensure that appliance is switched off and supply cord disconnected from power socket outlet.
2. Whenever possible, rinse parts immediately after processing for easy cleanup.
3. Wipe the Base, Control knob, and feet with a damp cloth and dry thoroughly. Stubborn spots can be removed by rubbing with a damp cloth and a mild, non-abrasive cleaner. Do not immerse the Base in liquid.
4. All removable parts can be washed by hand or in a dishwasher, top rack.
 - If washing by hand, wash in hot, sudsy water, rinse, and dry thoroughly. If necessary, use a small nylon bristle brush to thoroughly clean the Bowl and Food Chute/Cover, this type of brush will also help prevent cutting yourself on the Chopping Blade, Slice/Shred Disc and blender Blade.
 - If washing in a dishwasher, place removable parts on the top rack only-not in or near the utensil basket.
5. Do not use rough scouring pads or cleansers on any plastic or metal parts.
6. Do not fill the Bowl with boiling water or place any of the parts in boiling water. Some foods, such as carrots, may temporarily stain the Bowl. To remove stains, make a paste of 1 tablespoon baking soda and two tablespoons warm water. Apply the paste to the stains and rub with a cloth. Rinse in sudsy water and dry.

CHOPPING GUIDE		
Food	Amount	Directions
BABY FOOD	Up to 4 cups (1000ml)	Add up to 4 cups(1000ml) cooked vegetables and/ or meat to Bowl, along with 1/4 cup(60ml) liquid per cup of solid food, Process continuously to desired consistency.
BREAD CRUMBS	Up to 10 slices	Cut either fresh or dry bread slices into 1 1/2-2 inch (3.75&5cm)pieces. Add to Bowl and process to fine crumbs.
COOKIE/CRACKER CRUMBS	Up to 5 cups (1250ml)	Use for crumbing graham crackers, chocolate or vanilla wafers. Break larger crackers into 1 1/2-2 inch(3.75&5cm) pieces. Add to Bowl and process until fine.
CRANBERRIES, MINCED	3 cups (750ml)	Pulse to chop to desired consistency. Can also add sugar to make cranberry relish.
EGGS, CHOPPED	Up to 12	Peel, dry and halve hard-cooked eggs. Add to Bowl. Pulse to chop, checking consistency after 4-5 pulses.
GARLIC, MINCED	Up to 12	Be sure bowl is dry. Drop clove(s) down food chute while unit is running.
MEAT,CHOPPED (RAW OR COOKED)	Up to 2.5 cups (600ml)	Cut the meat into 1"(2.54cm) cubes. Add to bowl and pulse to chop.
MUSHROOMS, CHOPPED	Up to 12 medium	Halve large ones and add to Bowl. Pulse to desired consistency.
NUTS, CHOPPED	2 cups (300ml)	Add to Bowl and pulse to chop.
ONIONS, CHOPPED	Up to 2 large	Quarter, and add to bowl. Pulse 1 or 2 times to coarsely chop. For green onions, up to 2 cups (500ml) cut into 1" (2.54cm) pieces.
PARMESAN OR ROMANO CHEESE, GRATED	Up to 1-1/2 cups (375ml)	Allow cheese to reach room temperature. Cut into 1"(2.54cm) cubes. Add to bowl and pulse to coarse chop; process continuously to finely grate.
PARSLEY, CHOPPED	Up to 2 cups (500ml)	Add to Bowl and Pulse to chop to desired consistency, abort 10-15 seconds Process other herbs in same manner (basil, cilantro, mint).
PEPPER, GREEN, RED, YELLOW CHOPPED	Up to 1 pepper	Cut into 1"(2.54cm) pieces. Add to bowl and pulse to chop.
SOUPS, PUREED OR CREAMED	2 cups (500ml)	Add up to 2 cups hot (less than 80°C) vegetable soup for pureeing and creaming. Process to desired smoothness.
SQUASH (BUTTERNUT), PUMPKIN OR SWEET POTATOES PUREED	Up to 5 cups(1250ml), 1"(2.54cm) cubes	Add 1/4 cup (60ml) of cooking liquid per cup of food. Pulse to finely chop then process continuously to puree.
STRAWBERRIES, PUREED	2 cups(500ml)	Hull and halve large berries. Add to bowl and pulse to chop. Process continuously to puree.
TOMATOES, CHOPPED	4 medium	Quarter tomatoes. Add up to 4 and pulse to desired size.

1200 g dried and cool (in refrigerator) figs.

Dried Fruit

900 g honey.

With Chopping Blade in place, add figs first, followed by honey, than process about 15 seconds to blend.

NOTE: Do not exceed this guide. With a rest period of 2 min between each operation.

SHREDDING GUIDE	
FOOD	DIRECTIONS
CABBAGE	Use shredding disc for very fine cabbage or slaw. Cut into pieces to fit chute. Shred using light pressure. Empty Bowl as cabbage reaches disc.
CARROTS	Position in chute and shred.
CHEESE, CHEDDAR	Cheese must be well chilled. Cut to fit chute.
CHEESE, MOZZARELLA	Cut to fit chute. Cheese must be chilled in freezer for 30 minutes prior to shredding. Use light pressure.
POTATOES	Cut to fit chute.
ZUCCHINI	Cut to fit chute, either lengthwise or horizontally.

SLICING GUIDE	
FOOD	DIRECTIONS
APPLE	Halve and stack horizontally in chute. Use firm pressure.
CABBAGE/LETTUCE	Halve head, Cut to fit chute.
CARROTS	Cut to fit chute.
CELERY	Remove string. Pack chute for best results.
CUCUMBER	Cut to fit chute if necessary.
MUSHROOMS	Stack chute with mushrooms on their sides for lengthwise slices.
ONIONS	Halve and fill chute, positioning onions upright for coarsely chopped results.
PEACHES/PEARS	Halve and core. Position upright in chute and slice using light pressure.
PEPPERS, GREEN, RED, YELLOW ETC.	Halve and seed. Fit pepper up bottom of chute, squeezing slightly to fit if necessary. Cut large ones into quarters or strips, depending on desired results. Slice using moderate pressure.
PEPPERONI	Cut into 3" (8cm) lengths. Remove inedible casing.
POTATOES	Peel if desired. Position in chute, cutting large potatoes in halves.
STRAWBERRIES	Hull. Arrange berries on their sides for lengthwise slices.
TOMATOES	Use small tomatoes for whole slices, halve if necessary. Use gentle, but firm pressure.
TURNIPS	Peel. Cut turnips to fit chute.
ZUCCHINI	Slice off ends. Use small squash for whole slices; halve larger ones to fit chute.

BLENDER GUIDE		
FOOD	AMOUNT	DIRECTIONS
CARROTS	Carrots: 660 g and water: 990 g	Cut the carrot into 0.6" (1.5cm) cubes. 2 min on / 1 min off
Strawberry-Banana Smoothie	1/2 cup (120 ml) orange juice 1 cup (about 5 oz./140 g) fresh strawberries, washed and hulled 1 medium banana, cut into 3 pieces 1 container (8 oz./240 ml) vanilla low-fat yogurt 1 Tbsp. honey (15ml) 3 ice cubes	In blender jar add first 5 ingredients in order. Cover and mix on "Blend" (5) for 10 seconds. While blender is running, remove the cap. Add ice cubes and continue to blend until mixture is thick, smooth and creamy.
Refried Beans Makes approximately 3 cups (720 ml)	2 cans (15-16 oz/ 425-454 g each) pinto beans or 4 cups (960 ml) freshly cooked pinto beans with their liquid 1 small onion, chopped 2 garlic cloves, chopped. 1/4 cup (60 ml) bacon drippings or vegetable oil	1. Drain beans and reserve liquid. In a medium skillet, cook beans, onion and garlic cover medium-high heat until onions are very soft. 2. Place 1 cup of the bean mixture in blender jar; cover and blend on mix. While blender is running, remove the cap and add a small amount of the reserved bean liquid through the opening as needed to smooth out the mixture. Continue to add beans, 1 cup at a time, and liquid as needed, until all beans are used and mixture is smooth.

Notes

Notes

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Gerard Sourcing & Manufacturing

GSM International Ltd.

Consumer Service Centre : 1300 373 199

GSM International Ltd has a policy of continual improvement throughout the product range.
As such the unit contained within may differ slightly from the unit illustrated on the pack.

MADE IN CHINA for GSM International Ltd.



N1028

Cat. No. BTMFP20
February 2012