

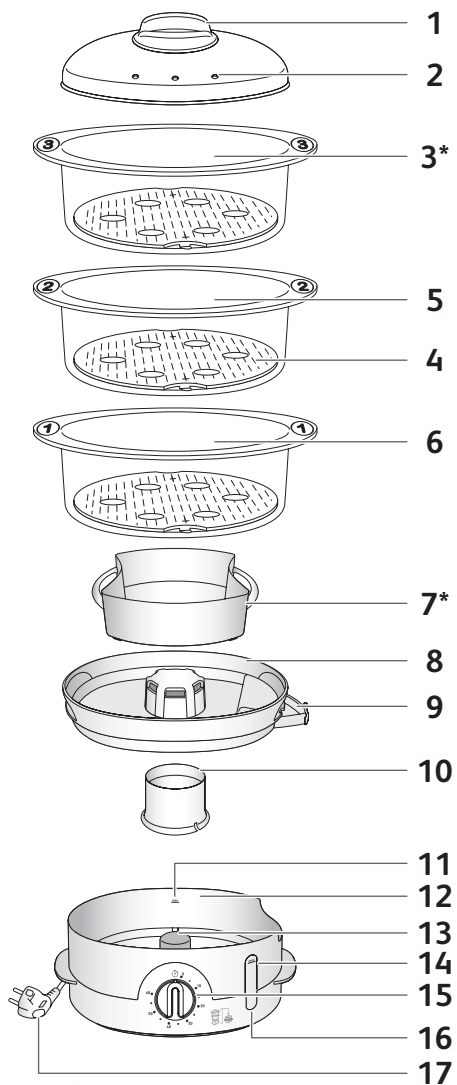
Tefal®

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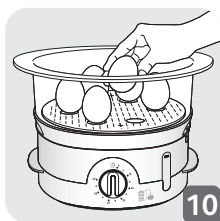
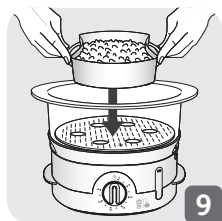
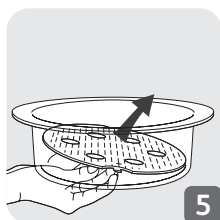
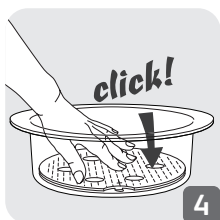
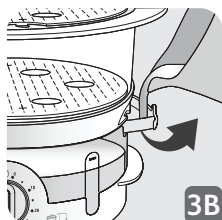
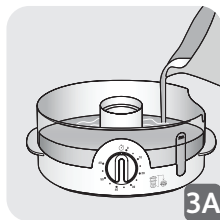
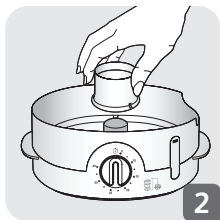
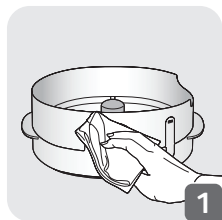


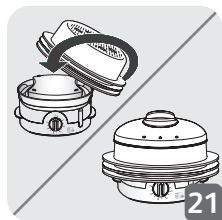
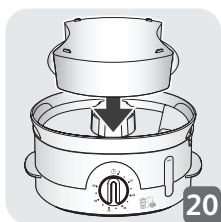
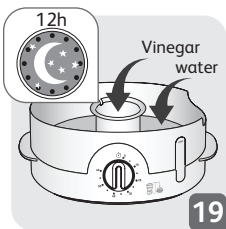
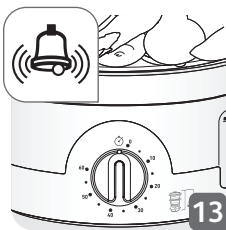
ULTRA COMPACT

www.tefal.com



* depending on the model





DESCRIPTION

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- | | |
|--|--|
| 1 Lid handle | 9 Water-fill drawer |
| 2 Lid | 10 Removable turbo ring |
| 3 Steam basket n° 3
(depending on the model) | 11 Inside Maximum water level |
| 4 Removable base with clips and
built-in egg holder | 12 Water tank (1.5L capacity and
1 hour continuous use) |
| 5 Steam basket n° 2 | 13 Heating element |
| 6 Steam basket n° 1 | 14 Exterior water level indicator |
| 7 1 L capacity rice bowl
(depending on model) | 15 60-minute timer |
| 8 Juice collector | 16 On indicator light |
| | 17 Mains cord |

PROTECT THE ENVIRONMENT



Environment protection first!

- ① Your appliance contains valuable materials which can be recovered or recycled.
- ➡ Leave it at a local civic waste collection point.



Please follow the instructions for use carefully. This appliance produces boiling hot steam.

SAFETY INSTRUCTIONS

- For your safety, this appliance complies with the applicable standards and regulations
 - Low voltage directive
 - Electromagnetic compatibility
 - The environment
 - Materials in contact with food.
- Check that the power supply voltage corresponds to that shown on the appliance (alternating current).

- Given the diverse standards in effect, if the appliance is used in a country other than that in which it is purchased, have it checked by an approved service centre.
- Do not place the appliance near a heat source or in a hot oven, as serious damage could result.
- Use a flat, stable, heat resistant work surface, away from any water splashes.
- Never place the appliance in a tray or other container which would allow water to accumulate around the base.
- Never leave the appliance unattended whilst connected to the power supply, even if for a few moments, especially where children are present. Keep away from children.
- Do not leave the power cord close to or in contact with sources of heat or sharp edges.
- Do not leave the cord hanging.
- Always plug the appliance into an earthed socket.
- Do not unplug the appliance by pulling on the cord.
- Do not use the appliance if:
 - the appliance or the cord is damaged.
 - the appliance has fallen or shows visible damage or does not work properly.

In the event of the above, the appliance must be sent to an approved Service Centre.

- If the power supply cable is damaged, it must be replaced by the manufacturer, the aftersales service or a similarly qualified person in order to avoid any risk.
- **Burns can occur by touching the hot surface of the appliance, the hot water, the steam or the food.**
- Always unplug the appliance:
 - immediately after use,
 - when moving it,
 - prior to any cleaning or maintenance.
- Never immerse the appliance in water!
- Do not place the appliance near a wall or a cupboard: the steam produced by the appliance can cause damage.
- Do not move the appliance when it is full of liquids or hot foods.
- This appliance is designed for domestic use only. In case of professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee does not apply.
- It is not intended to be used in the following applications, and the guarantee will not apply for:
 - 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.
- Do not touch the appliance when it is steaming and use oven gloves to remove the lid, rice bowl and steam baskets.
- 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.

PREPARATION

Prior to use

- Using warm water and washing up liquid, wash all the removable parts and the inside of the water tank.
- Rinse and dry.

Do not immerse the base unit or water tank when cleaning in water.

Preparing the steamer

- Place the base unit on a flat, stable, heat resistant work surface away from water splashes and other sources of heat.
- Place the turbo ring around the heating element ensuring it is the right way round (the largest part on the bottom).

Filling the water tank

- There are two ways to fill the water tank:
 - A. Pour the water directly into the water tank, up to the maximum level.
 - B. Open the water-fill drawer on the right-hand side of the base and pour in water up to the maximum level. Close the drawer.
- Check that the turbo ring is positioned correctly.
- Place the juice collector on the tank until firmly in place.
- Use fresh water with each use.

Keep away from any objects which could be damaged by the steam.

Do not use seasoning or any other liquid other than water in the water tank.

Make sure there is water in the tank prior to use.

Positioning the removable bases

- The baskets have bases which can be removed to obtain a larger cooking space or to cook larger foods.
- To position the bases:
 - Place the basket on the table.
 - Hold the base right side up (clips toward the bottom).
 - Centre the base inside the basket.
 - Press on the clips until the base is locked into place.
- To remove the bases, push up from underneath.

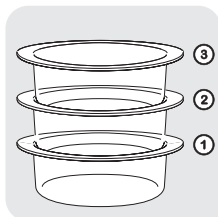
Positioning the baskets

- Place the food in the baskets.
- Place the baskets on top of the juice collector.
- The baskets are numbered: 1, 2 and 3 (depending on the model).
 - Always put basket n°1 on the juice collector.
 - Then place basket n°2.
 - Then basket n°3 (depending on the model).
- Put the lid on. (The lid fits on all the baskets).

You can use the product with 1, 2 or 3 baskets depending on your needs.

Always place the baskets in the right order.

For best results, do not put too much food in the baskets.



To cook rice (depending on model)

- Put the rice and the water in the rice bowl (see the table of cooking times).
- Place the rice bowl in the steam basket, cover with the lid to cook.

To cook eggs

- Place the eggs in the built-in egg holders, cover with the lid to cook.

STEAM COOKING

Choose the cooking time

- Plug the appliance in.
- Set the timer for the recommended cooking times (see table of cooking times).
- The orange indicator light comes on.
- The steam cooking has begun.

In order to set the timer, the appliance must be plugged in.

During cooking

- Check the water level by looking at the exterior water level indicator.
- Filling to the MAX level lasts about 60 minutes steaming.
- If necessary, add more water through the water-fill drawer.

If there is no more water, the appliance will not produce any more steam and will no longer continue to cook the food.

At the end of cooking

- The appliance switches off automatically.
- The timer rings and the indicator light goes out.
- To stop the appliance ahead of time, turn the timer to the 0 position.

Re-heating

- You can reheat food (see the table of cooking times).

Removing the food from the steam baskets

- Remove the lid by the handle.
- Remove the steam basket(s).
- Place the steam basket(s) on a plate.

Always use oven gloves to handle the baskets and the lid.

Afterwards

- Unplug the appliance.
- Let it cool completely before cleaning.

Check that the juice collector has cooled sufficiently before removing it.

TABLE OF COOKING TIMES



Cooking times are approximate and are for a single layer of food in the lower basket, unless stated otherwise. Times may vary depending on the amount of food, size of the food, the space between the food, using a different basket level and individual preferences. For larger or smaller quantities, adjust the cooking time accordingly. Cooking times may need to be increased when using more than one basket to steam food.

Check food near the end of cooking, especially vegetables and fruit, as an extra few minutes can result in over cooked food.

Use oven gloves when handling the baskets during cooking.

Fish • Shellfish

Food	Type	Amount	Cooking Time	Recommendations
Thin fillet of fish (cod, plaice, sole, salmon, haddock...)	Fresh	450 g	8 - 10 min.	Don't pile up the fish fillets.
	Frozen	450 g	10 - 15 min.	
Thick fillets or steaks	Fresh	400 g	15 - 20 min.	
Whole fish (trout, salmon trout...)	Fresh	600 g	25 - 30 min.	
Mussels	Fresh	1 kg	15 - 20 min.	Discard any unopened mussels.
Prawns (raw)	Fresh	200 g	3 - 7 min.	According to your taste.
Scallops	Fresh	100 g	5 - 10 min.	According to your taste.

Meat • Poultry

Food	Type	Amount	Cooking Time	Recommendations
Chicken breast (boneless)	Strips	500 g	12 - 15 min.	Remove skin.
	Whole	450 g	15 - 20 min.	
Chicken drumsticks or thigh joints	Fresh	4	30 - 35 min.	After steaming, brown the skin under the grill if desired.
Turkey steaks and escalope	Fresh	600 g	25 - 30 min.	
Pork fillet	Fresh	450 g	12 - 15 min.	Cut into 1 cm slices.
Lamb steaks	Fresh	500 g	10 - 15 min.	
Sausages (pre-cooked)	Knackwurst	10	8 - 12 min.	Pierce before cooking.
	Frankfurter	10	10 - 12 min.	

Vegetables

Food	Type	Amount	Cooking Time	Recommendations
Artichokes (globe)	Fresh	3 average	30 - 35 min.	Cut the base.
Asparagus	Fresh	600 g	15 - 20 min.	Cut the base. Exact time depends on thickness.
Broccoli	Fresh	400 g	20 - 25 min.	Cut into small florets and trim off thick stems.
	Frozen	400 g	15 - 20 min.	
Cabbage (green pointed spring)	Fresh	400 g	15 - 18 min.	Sliced or shredded. Cut off thick stems. Toss halfway through cooking.
Cabbage (red)	Fresh	600 g	15 - 18 min.	Sliced or shredded. Cut off thick stems. Toss halfway through cooking.
Carrots	Fresh	500 g	10 - 15 min.	Cut into 3 mm thin slices.
Cauliflower florets	Fresh	1 average	25 - 30 min.	Cut into small florets and trim off thick stems.
Celeriac	Fresh	350 g	20 - 25 min.	In cubes or slices.
Corn on the cob	Fresh	2	35 - 45 min.	

Food	Type	Amount	Cooking Time	Recommendations
Courgettes	Fresh	600 g	12 - 15 min.	Thinly sliced.
	Fresh	600 g	12 - 17 min.	Cut into 5 cm chunks.
Fine whole green beans	Fresh	500 g	20 - 25 min.	
	Frozen	500 g	15 - 20 min.	
Leeks (baby whole)	Fresh	500 g	15 - 20 min.	Cooking time depends on thickness and size.
Leeks (sliced)	Fresh	500 g	8 - 12 min.	Cut into thin slices.
Mange tout	Fresh	500 g	10 - 15 min.	
Mushrooms	Fresh	500 g	10 - 15 min.	Cut the base and wash well.
Peas	Fresh	400 g	20 - 25 min.	
	Frozen	400 g	20 - 25 min.	
Peppers	Fresh	300 g	10 - 15 min.	Cut into wide strips.
Potatoes (new)	Fresh	600 g small whole	40 - 45 min.	Cooking time depends on size and variety.
Potatoes (old)	Fresh	600 g	25 min.	Sliced (1 cm thick) or cut into cubes.
Onions (sliced)	Fresh	400 g	10 - 15 min.	Thin slices.
Onions (small whole)	Fresh	400 g	10 - 15 min.	Cooking time depends on size.
Spinach	Fresh	300 g	10 - 12 min.	
	Frozen	500 g	15 - 20 min.	

Rice • Grains • Pasta

Food	Riz amount	Water Amount	Cooking Time	Recommendations
Bulgar Wheat	150 g	300 ml	15 min.	Use boiling water in rice bowl.
Couscous	200 g	350 ml	10 min.	Soak the couscous 5 min. in boiling water or hot stock before cooking.
White Rice American Long Grain	150 g	300 ml	25 - 30 min.	Wash the rice before cooking. Use boiling water in the rice bowl. Add salt if desired.
Basmati Rice	150 g	300 ml	25 - 30 min.	
Easy Cook White Rice	150 g	300 ml	20 - 23 min.	
Brown Rice	150 g	300 ml	40 - 45 min.	
Pasta (spaghetti - not quick cook type)	200 g	400 ml	20 - 25 min.	Use boiling water in rice bowl.

Other Foods

Food	Type	Amount	Cooking Time	Recommendations
Hard boiled eggs	Yolk set	6	15 min.	
"Poached" eggs in ramekins	Firm set	6	12 - 15 min.	Grease the ramekins well.
	Soft set	6	8 - 10 min.	

Fruits

Food	Type	Amount	Cooking Time	Recommendations
Apples (Bramley)	Quartered	4	15 min.	Cook in rice bowl with 40 g sugar.
	Sliced	450 g	15 - 20 min.	
Apricots	Halved	4	10 - 15 min.	
Bananas	Whole	4	10 - 15 min.	
Peaches or Nectarines	Halved	4	10 - 15 min.	Time depends on ripeness of fruit.
Pears	Whole or halved	4	20 - 25 min.	Time depends on ripeness of fruit.
Rhubarb	Fresh	400 g	20 - 25 min.	Cut into 2.5 cm chunks.

Re-heating

Place food in the rice bowl and cover food with cling film. Check the food is piping hot before serving. Do not reheat cooked rice in the steamer.

Food	Amount	Cooking Time	Recommendations
Meat (sliced)	2 - 3 portions	15 - 20 min.	Turn slices halfway through re-heating.
Pasta	2 portions	10 - 20 min.	Stir halfway through re-heating. Time depends on size of pasta.
Vegetables	3 - 4 portions	15 - 20 min.	Stir halfway through re-heating.

STEAMING TIPS AND TECHNIQUES

- Do not pack food too tightly in the steam baskets. Leave some space for steam to circulate as much as possible.
- For best results, use pieces of food of approximately the same size (such as potatoes, vegetables and chicken breasts) so that they cook at the same time. The size and thickness of the food will alter the cooking time.
- Avoid lifting the lid to check on the cooking progress too often, as this allows loss of steam and can lengthen the cooking time.
- If recipes require the use of cling film, always use the all purpose type suitable for use in microwave ovens. Cling film is often used to prevent condensation forming and spoiling delicacies foods such as egg custards. Avoid using foil as this tends to increase the steaming time.
- When choosing food for steaming, select suitable size food to fit the steaming basket, especially if it is cooked whole such as fish.
- Subtle flavour can be given to steamed food with the addition of fresh herbs, slices of lemon or orange, garlic and onion. These may be placed either directly underneath or on top of the food in the steaming basket.
- To give meat, poultry and fish a delicious flavour plus make them moist and tender, marinade for a few hours before steaming. The marinade can be as simple as a blend of wine and fresh herbs, or it can be a spicy barbecue or tandoori mix.
- Frozen vegetables can be steamed from frozen. All shellfish, poultry and meat must be completely thawed before steaming.
- For some recipes with a long cooking time, such as steamed sponge pudding, you will need to top up with more cold water during steaming.

- Always use oven gloves when handling the baskets during or after cooking.
- When cooking different foods in two or three steaming baskets, juices or condensation will drip from the upper baskets so check that the flavours complement one another.
When cooking fish, meat or poultry, place them in steam basket no. 1 so that the juices from raw or partially cooked meat cannot drip onto other foods such as potatoes, rice or vegetables steaming in the baskets no. 2 or 3.
- A single basket of food steams faster than when using two or three baskets. Steaming times are usually slightly longer if using two or three baskets, due to the large volume of food being cooked, so allow an extra 3-5 minutes steaming time.
- If foods have different cooking times, place foods with the longest cooking time in the lowest steaming basket.

CLEANING AND MAINTENANCE

Cleaning the appliance

- Empty the water tank and clean it with a damp cloth.
- Wash all the removable parts using a sponge, warm water and washing up liquid, rinse and dry carefully.
- Clean the turbo ring after each use.

Do not use abrasive cleaning products.

Do not immerse the water tank in water.

Note:

some natural strong coloured juices from food such as carrots, beetroot etc... may cause staining in the juice collector and the water tank. This is normal and will not effect cooking.

To try and avoid staining, wash these two parts immediately after each use. You may also use a mild bleach if necessary and rinse thoroughly.

Removing scale build-up from the appliance

- Position the turbo ring upside down around the heating element (the largest part uppermost).
- Fill the water tank with cold water up to "max." level.
- Fill the inside of the turbo ring with white vinegar up to the same level.

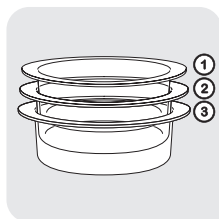
- Do not heat up (to avoid any descaling odour). Leave overnight to descale.
- Rinse out the inside of the water tank with warm water several times.

Descale the appliance every 8 uses.

Do not use other scale-removing products.

Storing the baskets

- Put the rice bowl (depending on model) upside down in the juice collector.
- Stack the baskets one inside the other following the order shown.
- Turn all parts over on the base unit. Put the lid over them all.



TROUBLESHOOTING GUIDE

Do not dismantle the appliance, if your appliance stops working, take it to one of our approved service centres for repair.

Fault	Reason	Solution
The orange indicator light does not come on.	The timer has not been set.	Plug in the appliance and turn the timer.
	Cooking has ended.	At the end of the cooking time, the light goes off automatically.
	The parts are damaged.	Contact our after-sales service.
The orange indicator light comes on but the appliance does not heat up.	Fault in the heating element.	Contact our after-sales service.
The timer gets stuck.	Cooking time set to a low value.	For cooking times lower than 15 min, turn the button until at least 30 min and return to the cooking time needed.
Water is leaking from the base.	Leak coming from the heating element.	Contact our after-sales service.

Fault	Reason	Solution
The food takes longer to cook than usual.	Heating element has scale build-up.	Remove scale build-up from the heating element. See section "Cleaning and Maintenance".
Steam escapes along the sides of the appliance.	Baskets/grids not fitted together properly.	Check that the baskets/grids are fitted together properly and in the right order.
	Water-fill drawer located under juice collector is open.	Check its position.

Voltage

This appliance is designed to run on 230 - 240 volts AC only. Check that the mains supply corresponds to that shown on the rating plate of the appliance. If the appliance is to be used in any country other than that of purchase, it should be checked by an approved Service Dealer. Standards can vary from country to country.

Helpline:

For any problems or queries please telephone our Customer Relations Team first for expert help and advice on:





0345 602 1454 (UK - CALLS CHARGED AT LOCAL RATE)

(01) 4751947 (IRELAND)

Or consult our web site: www.tefal.co.uk.

INTERNATIONAL GUARANTEE COUNTRY LIST

SMALL HOUSEHOLD APPLIANCES

			
ARGENTINA	0800-122-2732	2 años 2 years	GRUPE SEB ARGENTINA S.A. Billinghurst 1833 3° C1425DTK Capital Federal Buenos Aires
ՀԱՅԱՍՏԱՆ ARMENIA	010 55-76-07	2 տարի 2 years	ՓԲԸ «ԳՐՈՒՒՊԱ ՄԵԲ» 125171, ՄՈՍԿՎԱ, ԼԵՆԻՆԳՐԱԴՍԿԱՆ ԽՆՈՒՂԻ, 16A, ՇԽՆ.3
AUSTRALIA	1300307824	1 year	GRUPE SEB AUSTRALIA PO Box 7535, Silverwater NSW 2128
ÖSTERREICH AUSTRIA	01 890 3476	2 Jahre 2 years	GRUPE SEB DEUTSCHLAND GmbH Theodor-Stern-Kai 1 60596 Frankfurt
البحرين BAHRAIN	17716666	1 year	www.tefal-me.com
БЕЛАРУСЬ BELARUS	017 2239290	2 года 2 years	ЗАО «Группа СЕБ-Восток», 125171, Москва, Ленинградское шоссе, д. 16А, стр. 3
BELGIQUE BELGIE BELGIUM	070 23 31 59	2 ans 2 jaar 2 years	GRUPE SEB BELGIUM SA NV 25 avenue de l'Espérance - ZI 6220 Fleurus
BOSNA I HERCEGOVINA	Info-linija za potrošače 033 551 220	2 godine 2 years	SEB Development Predstavništvo u BiH Vrazova 8/II 71000 Sarajevo
BRASIL BRAZIL	11 2915-4400	1 ano 1 year	SEB COMERCIAL DE PRODUTOS DOMÉSTICOS LTDA Rua Venâncio Aires, 433, Pompéia, São Paulo/SP
БЪЛГАРИЯ BULGARIA	0700 10 330	2 години 2 years	ГРУП СЕБ БЪЛГАРИЯ ЕООД бул. България 81 В, ет. 5 1404 София
CANADA	1-800-418-3325	1 an 1 year	GRUPE SEB CANADA 345 Passmore Avenue Toronto, ON M1V 3N8
CHILE	02 2 884 46 06	2 años 2 years	GRUPE SEB CHILE Comercial Ltda Av. Providencia, 2331, piso 5, oficina 501 Santiago
COLOMBIA	018000520022	2 años 2 years	GRUPE SEB COLOMBIA Apartado Aereo 172, Kilometro 1 Via Zipaquira Cajica Cundinamarca
HRVATSKA CROATIA	01 30 15 294	2 godine 2 years	SEB mku & p d.o.o. Sarajevska 29, 10000 Zagreb
ČESKÁ REPUBLIKA CZECH REPUBLIC	731 010 111	2 roky 2 years	Groupe SEB ČR s.r.o. Futura Business Park (budova A) Sokolovská 651/136a 186 00 Praha 8

DANMARK DENMARK	44 66 31 55	2 år 2 years	GROUPE SEB NORDIC AS Tempovej 27 2750 Ballerup
مصر EGYPT	16622	سنة واحدة 1year	جروب سب ايجيبت القاهرة: ١٢١ شارع الحجاز، مصر الجديدة الإسكندرية: طريق ٤ اميو، سموحة
EESTI ESTONIA	668 1286	2 aastat 2 years	Groupe SEB Polska Sp. z o.o. Gdański Business Center II D ul. Inflancka 4C 00-189 Warsaw
SUOMI FINLAND	09 622 94 20	2 vuotta 2 years	Groupe SEB Finland Äyritie 12C 01510 Vanta
FRANCE Continentale + Guadeloupe, Martinique, Réunion, St- Martin	09 74 50 47 74	2 ans 2 years	GROUPE SEB France Service Consommateur Tefal 112 Ch. Moulin Carron, TSA 92002 69134 ECULLY Cedex
DEUTSCHLAND GERMANY	0212 387 400	2 Jahre 2 years	GROUPE SEB DEUTSCHLAND GmbH Theodor-Stern-Kai 1 60596 Frankfurt
ELLADA GREECE	2106371251	2 χρόνια 2 years	SEB GROUPE ΕΛΛΑΔΟΣ Α.Ε. Καβαλιέρατο 7 Τ.Κ. 145 64 Κ. Κηφισιά
香港 HONG KONG	8130 8998	1 year	SEB ASIA Ltd. Room 903, 9/F, South Block, Skyway House 3 Sham Mong Road, Tai Kok Tsui, Kowloon Hong-Kong
MAGYARORSZÁG HUNGARY	06 1 801 8434	2 év 2 years	GROUPE SEB CENTRAL-EUROPE Kft. 2040 Budaörs, Puskás Tivadar út 14
INDONESIA	+62 21 5793 7007	1 year	GROUPE SEB INDONESIA (Representative office) Sudirman Plaza, Plaza Marein 8th Floor JL Jendral Sudirman Kav 76-78, Jakarta 12910, Indonesia
ITALIA ITALY	1 99 207 354	2 anni 2 years	GROUPE SEB ITALIA S.p.A. Via Montefeltro, 4 20156 Milano
日本 JAPAN	0570-077772	1 year	株式会社グループセブジャパン 〒144-0042 東京都大田区羽田旭町11-1 羽田クロノゲート事務棟5F
الأردن JORDAN	5665505	1 year	www.tefal-me.com
ҚАЗАҚСТАН KAZAKHSTAN	727 378 39 39	2 жыл 2 years	ЖАҚ «Группа СЕБ- Восток» 125171, Мәскеу, Ленинградское шоссе, 16А, 3 үйі
한국어 KOREA	1588-1588	1 year	(유)그룹 세브 코리아 서울시 종로구 청계천로 35 관정빌딩 2층 03188

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لبنان LEBANON	4414727	1 year	www.tefal-me.com
LIETUVA LITHUANIA	5 214 0057	2 metai 2 years	Groupe SEB Polska Sp. z o.o. Gdański Business Center II D ul. Inflancka 4C 00-189 Warsaw
LUXEMBOURG	0032 70 23 31 59	2 ans 2 years	GRUPE SEB BELGIUM SA NV 25 avenue de l'Espérance - ZI 6220 Fleurus
МАКЕДОНИЈА MACEDONIA	(02) 20 50 319	2 години 2 years	ГРУП СЕБ БЪЛГАРИЈА ЕООД бул. България 81 В, ет. 5 1404 София
MALAYSIA	603 7802 3000	2 years	GRUPE SEB MALAYSIA SDN. BHD Unit No. 402-403, Level 4, Uptown 2, No. 2, Jalan SS21/37, Damansara Uptown, 47400, Petaling Jaya, Selangor D.E. Malaysia
MEXICO	(01800) 112 8325	1 año 1 year	Groupe SEB México, S.A. DE C.V. Calle Goldsmith 38-401, Polanco Ciudad de México C.P. 11560, México
MOLDOVA	22 929249	2 роки 2 years	ТОВ «Груп СЕБ Україна» 02121, Харківське шосе, 201-203, 3 поверх, Київ, Україна
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NEW ZEALAND	0800 700 711	1 year	GRUPE SEB NEW ZEALAND PO Box 17 – 298, Greenlane, 1546 Auckland New Zealand
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SVERIGE SWEDEN	08 594 213 30	2 år 2 years	Tefal Sverige, Löfströms allé 5, 172 66 Sundbyberg
SUISSE SCHWEIZ SWITZERLAND	044 837 18 40	2 ans 2 Jahre 2 years	GRUPE SEB SCHWEIZ GmbH Thurgauerstrasse 105 8152 Glattpark
ประเทศไทย THAILAND	02 769 7477	2 years	GRUPE SEB THAILAND 2034/66 Italthai Tower, 14th Floor, n° 14-02, New Phetchburi Road, Bangkapi, Huaykwang, Bangkok, 10320
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Україна UKRAINE	044 300 13 04	2 роки 2 years	ТОВ «Груп СЕБ Україна» 02121, Харківське шосе, 201-203, 3 поверх, Київ, Україна

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13/12/2016

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