

# **Saturn<sup>®</sup>**

**ST-FP7071**

**FOOD PROCESSOR**



GB

FOOD PROCESSOR

Dear Buyer!  
 We congratulate you on having bought the device under trade name "Saturn". We are sure that our devices will become faithful and reliable assistance in your housekeeping.

Avoid extreme temperature changes. Rapid temperature change (e.g. when the unit is moved from freezing temperature to a warm room) may cause condensation inside the unit and a malfunction when it is switched on. In this case leave the unit at room temperature for at least 1.5 hours before switching it on.

If the unit has been in transit, leave it indoors for at least 1.5 hours before starting operation.

Before using your machine

- Read these instructions carefully and retain for future reference.

Safety

The blades and discs are very sharp, handle with care. Always hold the knife blade by the finger grip and at the top, away from the cutting edge, both when handling and cleaning.



Do not lift or carry the processor by the handle - or the handle may break resulting in injury. Always remove the knife blade before pouring contents from the bowl. Keep hands and utensils out of the processor bowl and liquidiser jug whilst connected to the power supply. Switch off and unplug:

- before fitting or removing parts;

- after use;

- before cleaning

Never use your fingers to push food down the feed tube. Always use the pusher supplied.

Before removing the lid from the bowl or liquidiser/mill from the power unit:

- Switch off.

- Wait until the attachment/blades have completely stopped.

- Be careful not to unscrew the liquidiser jug or mill from the blade unit.

Allow all liquids to cool to room temperature before placing them in the liquidiser.

This machine will be damaged and may cause injury if the interlock mechanism is subjected to excessive force.

Never use an unauthorised attachment.

Never leave the machine on unattended. Never use a damaged machine, if break, please get it repaired at an authorized service center.

Never let the power unit, cord or plug get wet.

Don't let the wire hang over the edge of a table or worktop or touch hot surfaces.

Do not exceed the maximum capacities stated.

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. Not recommended for using by children under the age of 14.

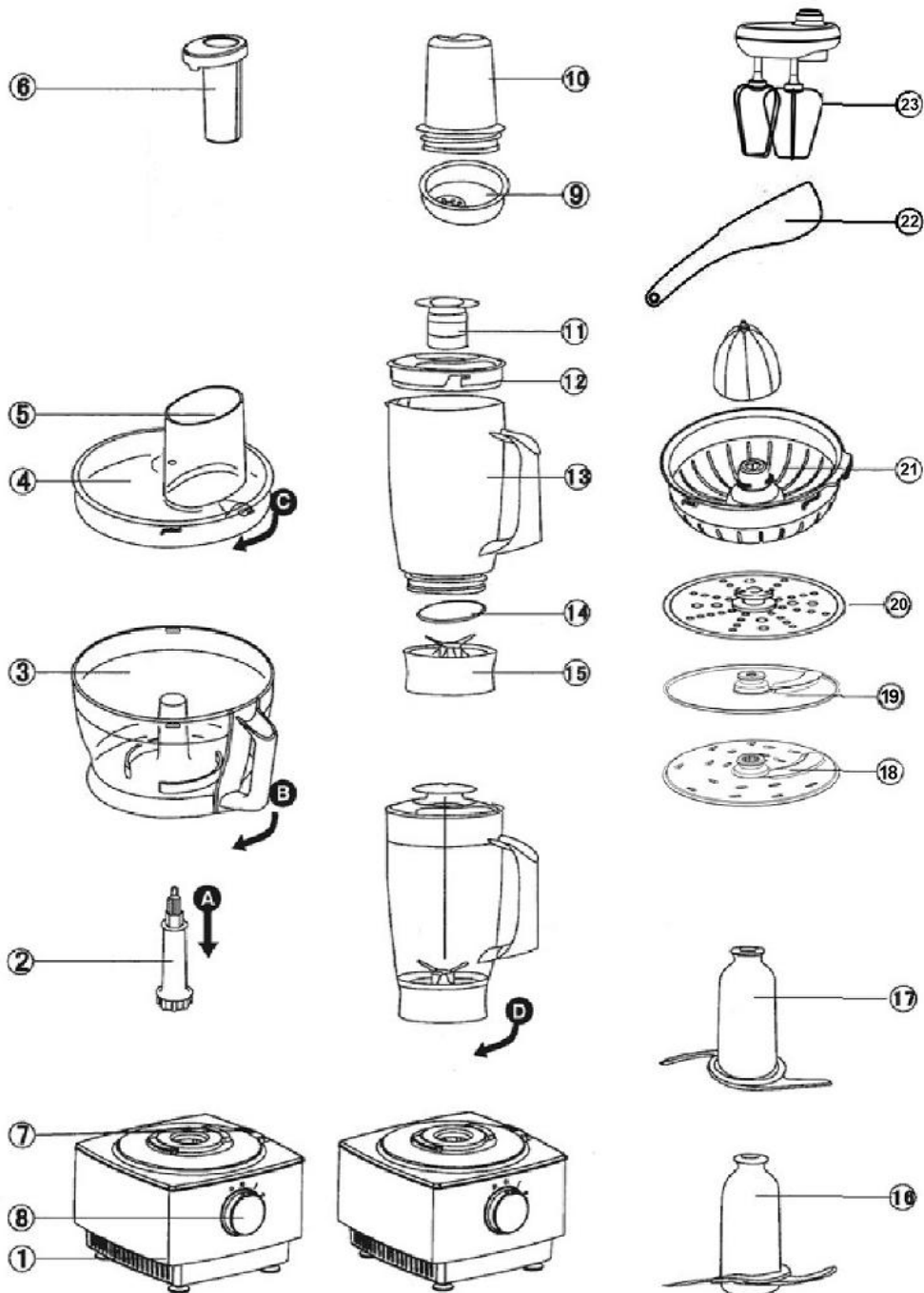
Only use the appliance for its intended domestic use.

Before plugging the blender in, ensure that the technical characteristics of the power supply corresponds to the specifications of the device.

Service life – 2 years

Before using for the first time

Wash the parts -see "leaning". Take care of the knife blades as they are very sharp.



Description

- Processor  
 1 Power unit  
 2 Transmission  
 3 Chopping bowl  
 4 Lid  
 5 Feed tube  
 6 Pusher  
 7 Safety interlock  
 8 Knob switch

- Liquidiser  
 9 Mill/coffee grinder cover  
 10 Mill/coffee grinder cup  
 11 Lid cover  
 12 Blender lid  
 13 Blender bowl  
 14 Seal ring  
 15 Cup holder

- Attachments  
 16 Chopping blade  
 17 Kneading  
 18 Slicing/ shredding disc  
 19 French potato disc  
 20 Potato mashing disc  
 21 Citrus juicer  
 22 Spatula  
 23 Whisk

Choosing a speed for all functions

Tool/Attachment	Function	Speed	Maximum capacities	KB time
Knife Blade	Grind meat Cut vegetables Make stuffing: cut meat and vegetables both (need to put meat first)	2 1-2	500g meat	30 sec
		2	500g meat	
Dough tool	Dough making	2	500g flour 280 ml water	60 sec
Disc-slicing/shredding/chipping	Slicing/shredding/chipping food and vegetables such as carrots, cheese	1-2		60 sec

Mixing components	make jam, milk shake, soup	1-2	1200 ml	60 sec
Citrus press components	Citrus fruits juicing	1		30 sec
Mill/coffee grinder components	for spices, coffee beans etc. milling	2		30 sec

To use your food processor

- Fit the detachable shaft (2) onto the power unit (1).
- Then fit the bowl. Place the handle towards the back and turn clockwise until it locks (3).
- Fit an attachment over the drive shaft.
  - Always fit the bowl and attachment onto the machine before adding ingredients.
- Fit the lid (C).
- Switch on and select a speed.
  - The processor won't work if the bowl and lid are fitted incorrectly.
  - Use the pulse (p) for short bursts. The pulse will operate for as long as the control is held in position.
- Reverse the above procedure to remove the lid, attachments and bowl.
  - Always switch off before removing the lid.

Important

- When adding almond essence or flavoring to mixtures avoid contact with the plastic as this may result in permanent marking.

To use your liquidiser

- Fit the sealing ring (14) into the blade unit (15) ensuring the seal is located correctly. Leaking will occur if the seal is damaged or not fitted correctly.
- Screw the jug onto the blade unit.
- Put your ingredients into the jug.
- Put the lid cover in the lid, then turn.
- Turn the lid in a clockwise direction to lock onto the jug.
- Place the liquidiser onto the power unit and turn to lock (D).
- Select a speed or use the pulse control.
  - Allow all liquids to cool to room temperature before placing them in the liquidiser.

Hints

- When making mayonnaise, put all the ingredients, except the oil, into the liquidiser. With the machine

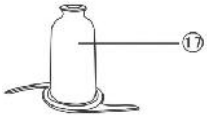
running, pour the oil into the bowl (taking the lid cover out of the blender lid) and let it run through. Thick mixtures, e.g. pates and dips, may need scraping down. If it's difficult to process, add more liquid.

- When crushing ice use the pulse in short bursts.
- To ensure the long life of your liquidiser, never run it for longer than 30-60 seconds. Switch off as soon as you've got the right consistency.
- The machine won't work if the liquidiser is fitted incorrectly.
- Don't put dry ingredients into the liquidiser before switching on. If necessary, cut them into pieces; remove the lid cover; then with machine running, drop them through one by one.
- Don't use the liquidiser as a storage container. Keep it empty before and after use.
- Never blend more than 1.2 liters – less for frothy liquids like milkshakes.

Using the attachment  
Knife blade 16 / dough tool 17



The knife blade is the most versatile of all the attachments. The length of the processing time will determine the texture achieved. For coarser texture use the pulse control.



Use the knife blade for cake and pastry making, chopping raw and

cooked meat, vegetables, nuts, pate, dips, pureeing soups and to also make crumbs from biscuits and bread. It can also be used for yeasted dough mixes if the dough tool is not supplied. Use the dough tool for yeasted mixes.

Hints

Knife blade

- For more efficient food processing it is recommended to cut products into cubes of about 2cm.
- Biscuits should be broken into pieces and added down the feed tube whilst the machine is running.
- When making pastry use fat straight from the fridge cut into 2cm/3/4in cubes.
- Take care not to over-process.

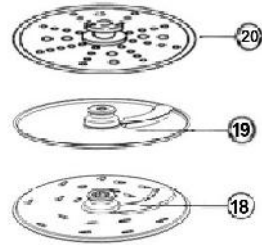
Dough tool

- 1 Place the dry ingredients in the

bowl and add the liquid down the feed tube whilst the machine is running. Process until a smooth elastic ball of dough is formed this will take 30-60 sec.

- 2 Re-knead by hand only. Re-kneading in the bowl is not recommended as it may cause the processor to become unstable.

Slicing/ shredding/mashing discs  
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Slicing/ shredding disc, 18

- Use the shredding side for cheese, carrots, potatoes and foods of a similar texture.
- Use the slicing side for cheese, carrots, potatoes, cabbage cucumber, courgette, beetroot and onions.

French potato disc 19

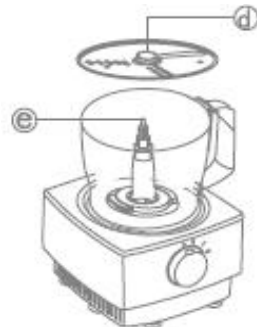
Use to cut: French potatoes; firm ingredients for salads, garnishes, casseroles and stir fries (e.g. carrot, swede, courgette, cucumber).

Potato mashing disc 20  
Use to mashing potato etc.

Safety

- Never remove the lid until the cutting disc has completely stopped.
- Handle the cutting discs with care – they are extremely sharp.

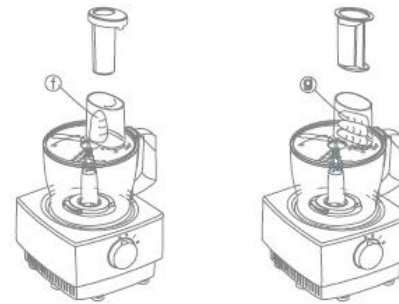
To use the cutting discs



- 1). Fit the drive shaft and bowl onto the power unit.
- 2). Holding by the centre grip (d), place the disc onto the drive shaft with the appropriate side uppermost (e).
- 3). Fit the lid.
- 4). Put the food in the feed tube.
- 5). Switch on and push down evenly with the pusher-never put your fingers in the feed tube.

Hints

- Use fresh ingredients.
- Don't cut food too small
- When using the chipper disc, place ingredients horizontally.
- When slicing or shredding: food placed upright (f) comes out shorter than food placed horizontally (g).



Citrus press 21

Use the citrus press to squeeze the juice from citrus fruits (e.g. oranges, lemons, limes and grapefruits).

Cone ①

Sieve ②



To use the citrus press

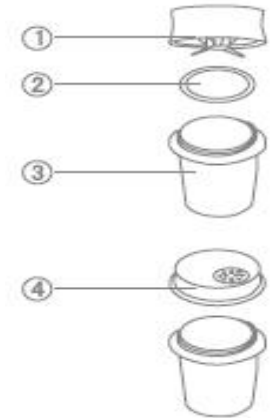
1. Fit the drive shaft and bowl onto the power unit.
2. Fit the sieve into the bowl – ensuring the sieve handle is locked into position directly over the bowl handle (h).
3. Place the cone over the drive shaft turning until it drops all the way down (i).
4. Cut the fruit in half. Then switch on and press the fruit onto the cone.

- The citrus press will not operate if the sieve is not locked correctly.

Mill ⑩

Use the mill for milling herbs, nuts and coffee beans.

- ① blade unit
- ② sealing ring
- ③ jar
- ④ sprinkler lid



Safety

- Never fit the blade unit to your machine without the jar fitted.
- Don't touch the sharp blades. Keep the blade unit away from children.
- Never remove the mill until the blades have completely stopped.

Important

- To ensure long life of your mill, never run for longer than 30-60 seconds. Switch off as soon as you've got the right consistency.
- The machine won't work if the mill is fitted incorrectly.
- Use for dry ingredients only.

To use your mill/coffee grinder

- 1 Put your ingredients into the jar. Fill it no more than half full.

- 2 Fit the sealing ring into the blade unit.
- 3 Turn the blade unit upside down. Lower it into the jar, blades down.
- 4 Screw the blade unit onto the jar until it is finger tight.
- 5 Place the mill onto the power unit and turn to lock (j).
- 6 Switch on to maximum speed or use the pulse control.
- 7 After milling, you can replace the blade unit with the sprinkler lid and shake out your food.



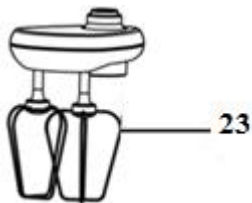
#### Hints

Herbs are best milled when clean and dry.

#### To use your whisk

You can use the balloon beater to whip cream, to whisk eggs and egg whites and to make instant pudding, mayonnaise and sponge cake mixture. Do not use the balloon beater to prepare cake mixtures with butter or margarine or to knead dough. Use the kneading accessory for these jobs. Do not fill the bowl beyond the MAX indication.

- Make sure the bowl and the balloon beater are dry and free from grease when you whisk egg whites. The egg whites have to be at room temperature.
- Always clean the balloon beater after use.



#### Care and cleaning

- 1 Always switch off and unplug before

- cleaning.
- 2 Handle the blades and cutting discs with care – they are extremely sharp.
- 3 Some food may discolor the plastic. This is perfectly normal and won't harm the plastic or affect the flavor of your food. Rub with a cloth dipped in vegetable oil to remove the discoloration.

#### Power unit

Wipe with a damp cloth, then dry. Ensure that the interlock area is clear of food debris.

#### Liquidiser/mill

- 1 Empty the jug/jar before unscrewing it from the blade unit.
- 2 Wash the jug/jar by hand.
- 3 Remove and wash the seals.
- 4 Don't touch the sharp blades, brush them clean using hot soapy water, then rinse thoroughly under the tap. Don't immerse the blade unit in water.
- 5 Leave to dry upside down.

#### All other parts

- Wash by hand, then dry.
- Alternatively they can be washed on the top rack of your dishwasher. A short low temperature program is recommended.

#### Customer care

If the cord is damaged, it must be replaced by the manufacturer service agent in order to avoid a hazard.

#### Technical Data:

Power: 800 W  
 Rated Voltage: 220-240 V  
 Rated Frequency: 50 Hz  
 Rated Current: 3,64

#### Set

Chopper 1  
 Blender 1  
 Citrus juicer 1  
 Mill/coffee grinder 1  
 Whisk 1  
 Slicing/ shredding disc 1  
 French potato disc 1  
 Potato mashing disc 1  
 Spatula 1  
 Instruction Manual with Warranty Book 1  
 Package 1

#### ENVIRONMENT FRIENDLY DISPOSAL

You can help protect the environment!



Please remember to respect the local regulations: hand in the non-working electrical equipment to an appropriate waste disposal center.

The manufacturer reserves the right to change the specification and design of goods.



! "Saturn".

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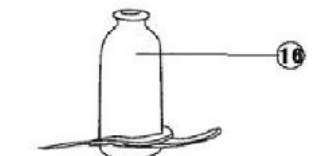
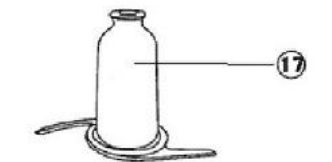
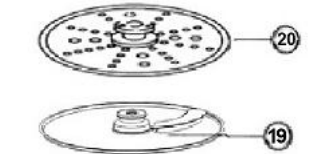
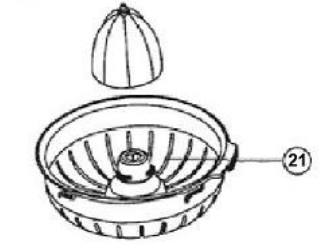
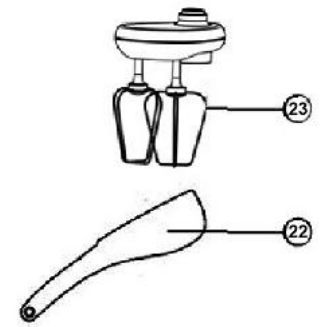
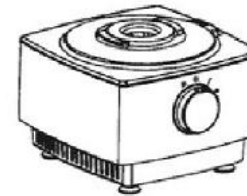
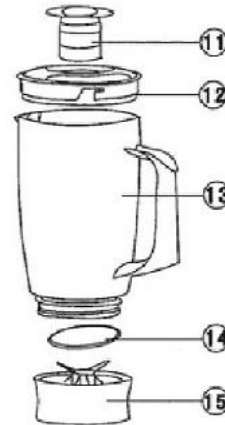
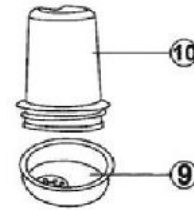
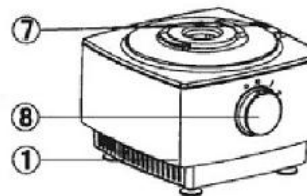
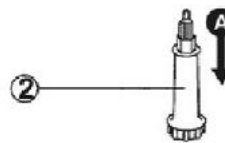
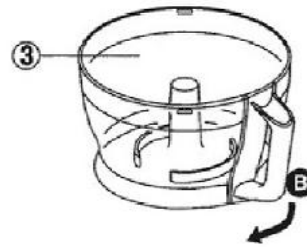
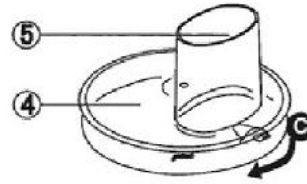
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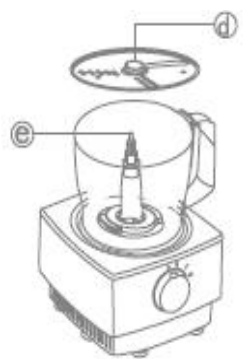
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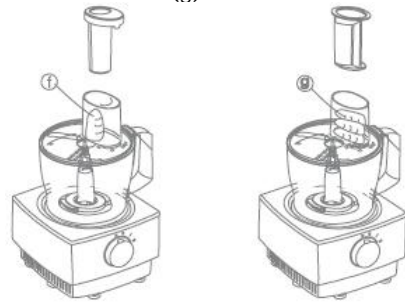
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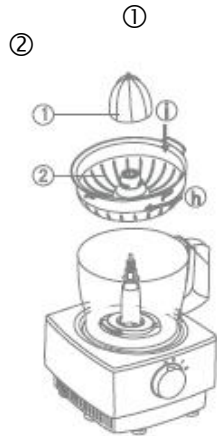
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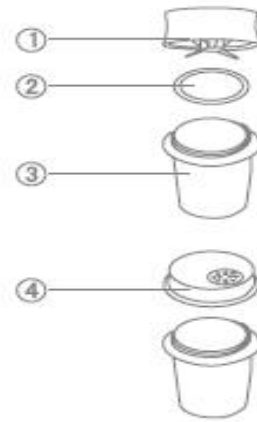
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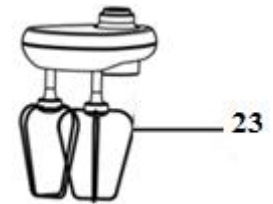
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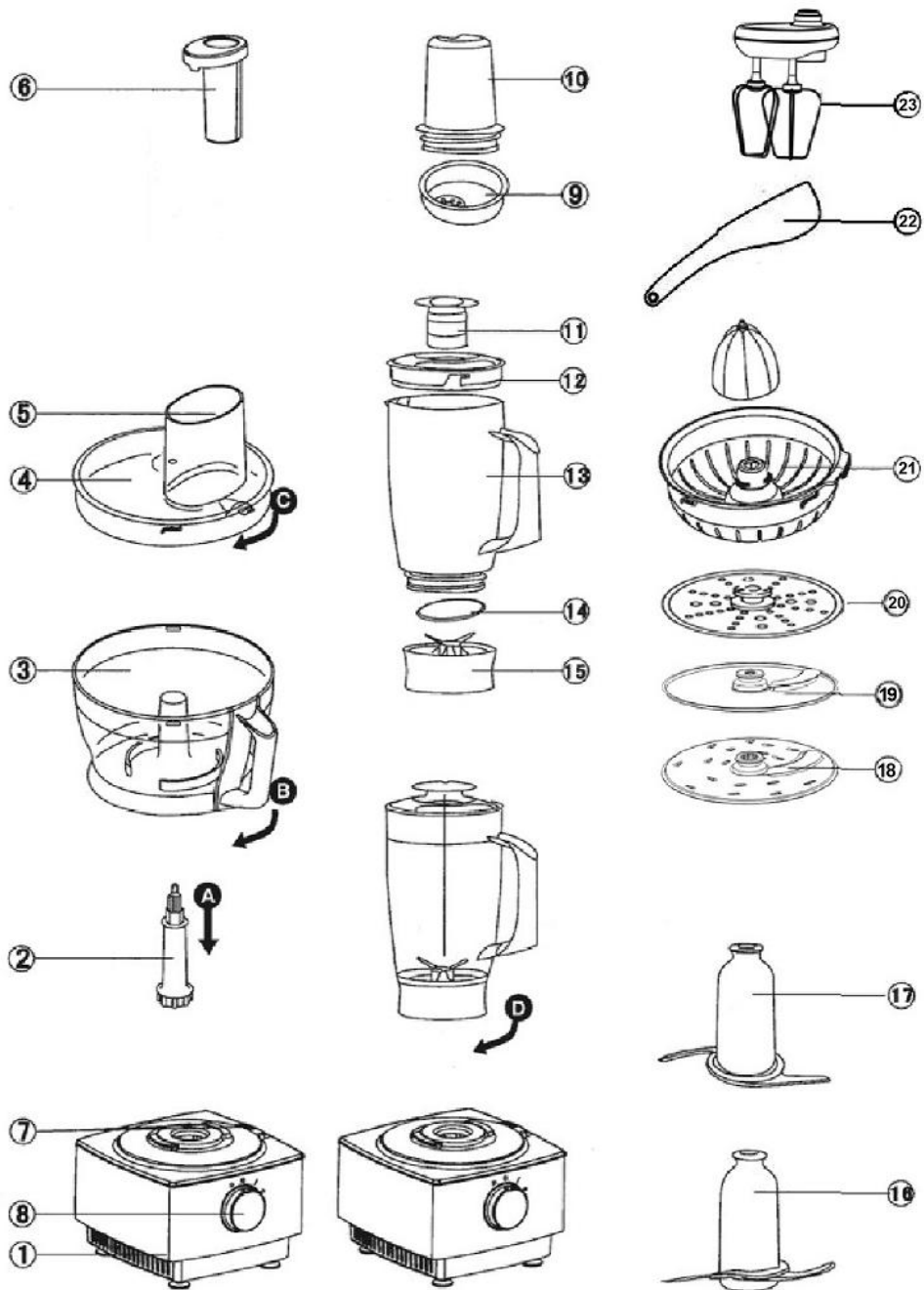
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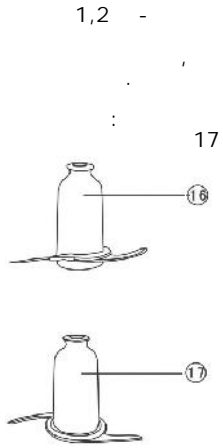
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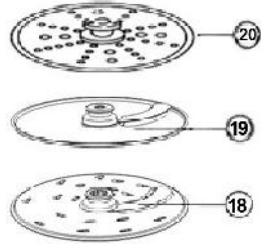
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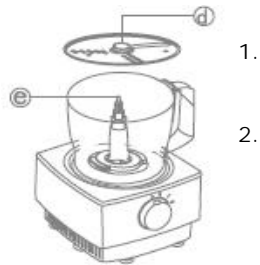


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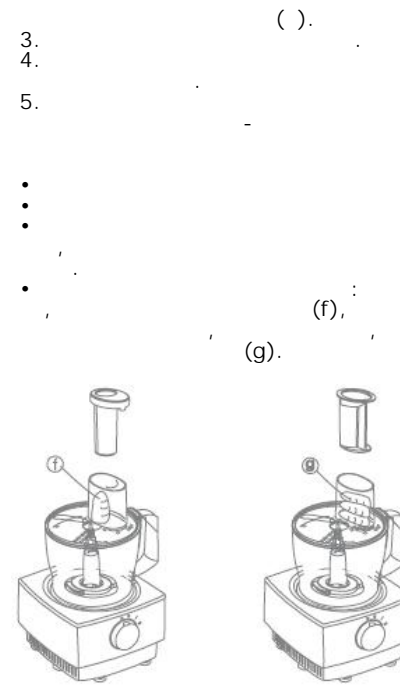


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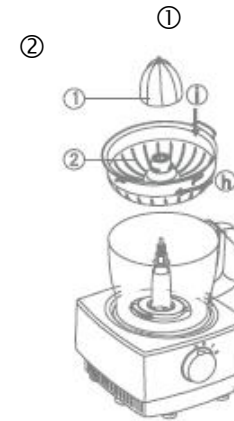


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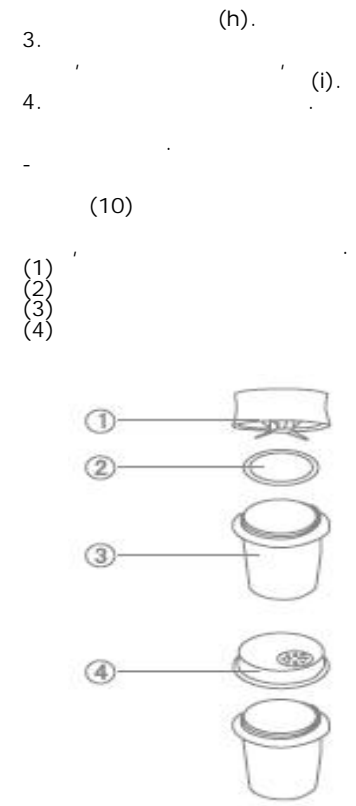


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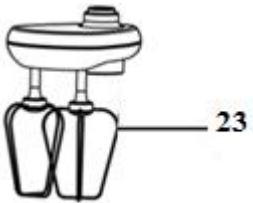
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# Saturn<sup>®</sup>

## INTERNATIONAL MANUFACTURER'S WARRANTY

## MEZINÁRODNÍ ZÁRUKA

**INTERNATIONAL MANUFACTURER'S WARRANTY**

The Warranty is provided for the period of 2 years or more if the Law on User Right of the country where the appliance was bought provides for a greater minimum warranty period.

All terms of warranty comply with to the Law on Protection of the Consumer Rights and are governed by the legislation of the country where the product was bought. The warranty and free of charge repair are provided in any country where the product is delivered to by Saturn Home Appliances or authorized representative thereof, and where no restriction of import or other legal provisions interfere with rendering of warranty services and free of charge repair.

**Cases uncovered by the warranty and free of charge repair:**

1. Guarantee coupon is filled in improperly.
2. The product has become inoperable because of the Buyer's nonobservance of the service regulations indicated in the instruction.
3. The product was used for professional, commercial or industrial purposes (except for the models, specially intended for this purpose that is indicated in the instruction).
4. The product has external mechanical damage or damage caused by penetration of the liquid inside, dust, insects and other foreign objects.
5. The product has damages caused by non-observance of the rules of power supply from batteries, mains or accumulators.
6. The product was exposed to opening, repair or modification of design by the persons, unauthorized to repair; independent cleaning of internal mechanisms etc. was made.
7. The product has natural wear of parts with limited service life, expendables etc.
8. The product has deposits of scale inside or outside of fire-bar elements, irrespective of used water quality.
9. The product has damages caused by effect of high (low) temperatures or fire on non-heat resistant parts of the product.
10. The product has damages of accessories and nozzles which are included into the complete set of product shipment (filters, grids, bags, flasks, cups, covers, knives, sealing rings, graters, disks, plates, tubes, hoses, brushes, and also power cords, headphone cords etc.).

**On the warranty service and repair, please contact the authorized service centers of "Saturn Home Appliances".**

**MEZINÁRODNÍ ZÁRUKA**

Záruka se poskytuje na dobu 2 roky. V případě že Zákon na ochranu spotřebitele dané země nařizuje delší dobu, prodlužuje se záruka na tuto dobu.

Veškeré záruční podmínky odpovídají Zákonu o ochraně práv uživatelů a jsou řízené zákonodárstvím státu, kde byl výrobek koupen. Záruka a bezplatná oprava se poskytují v každém státě, kam jsou výrobky dodané společností „Saturn Home Appliances“ nebo jejím zplnomocněným zástupcem a kde nejsou žádná omezení na dovoz nebo jiné právní předpisy omezující poskytnutí záručního servisu a bezplatné opravy.

**Případy, na které se záruka a bezplatná oprava nevztahují**

1. Záruční list je vyplněn nesprávně.
2. Výrobek byl poškozen kvůli tomu, že zákazník nesplnil pravidla použití, která jsou uvedena v návodu.
3. Výrobek byl používán k profesionálním, komerčním nebo průmyslovým účelům (kromě modelů speciálně určených pro tyto účely, což je uvedeno v návodu).
4. Výrobek má vnější mechanická poškození nebo poškození, vyvolaná tím, že se dovnitř dostala tekutina, prach, hmyz a jiné cizí předměty.
5. Výrobek má poškození, která jsou vyvolaná nesplněním pravidel napájení od baterií, sítí nebo akumulátorů.
6. Výrobek rozebírali, opravovali nebo měnili jeho konstrukci lidé, kteří nebyli zplnomocněni k opravě, bylo provedeno samostatné ústřední vnitřní mechanisma a pod.
7. Výrobek má přirozené opotřebení dílů s omezenou dobou použití, spotřebních materiálů atd.
8. Výrobek má vrstvu usazeniny uvnitř nebo zvenku termoelektrických ohřevů, bez ohledu na kvalitu používané vody.
9. Výrobek má poškození, která jsou vyvolaná působením vysokých (nízkých) teplot nebo ohně na termonestabilní části výrobku.
10. Výrobek má poškození působení úsluženství a nástavce, které jsou dodané spolu s výrobkem (filtry, síky, sáčky, bačky, mísy, víka, nože, šlehače, struhadla, kotouče, talíře, trubky, hadice, kartáče a také síťové šňůry, sluchátkové šňůry atd.).

**V otázkách záručního servisu a oprav se obraťte na autorizovanou servisní střediska společnosti „Saturn Home Appliances“.**

2

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					LCD		
.18		. 8(8553) 32-22-11, . 8-960- 047-22-11	V+	V+	V+	V+	V+
.98	" "	. 8(86133) 6-09-84, 8-918-215- 57-75	V+	V+	V+	V+	V+
109		. 8(86152)2- 81-99	V+	V+	V+	V+	V+
.1, .1, 12	" -29"	. 8(8182) 44-15-55,	V+				
.47	« »	. 8(8512)25- 19-39, . 8(8512) 25-12-00	V+	V+	V+		V+
.16, 2 .7	" "	. 8(8512) 54-67-67, . 8(8512) 54-91-91		V+			
.15	" "	. 8(85141) 3-61-25	V+	V+	V+	V+	V+
.32		. 8-927- 552-47-21, . 8-937- 122-13-99				V+	V+
.113	" "	. 8(3852) 63-94-02	V+		V+	V+	V+
.9, .25		. 8-905- 425-60-4-73	V+	V+	V+		
.37		. 8(8635) 47-47-72, . 8(8635) 47-47-72	V+	V+	V+	V+	V+
.63	" "	. 8(86155)3- 11-00,	V+	V+	V+	V+	V+

		. . 8-918-980-64-75					
. 84		. 8(86559) 2-08-02, . 8(86559)5-29-71	V+	V+	V+	V+	V+
. 58	" "	. 8(8442) 23-41-36, . 8(937) 717-93-34	V+		V+		
173	" "	. 8(8442) 97-50-10, . 8-960-883-59-00			V+		
4		. 8(8442) 98-16-47, . 8(8442) 53-06-04	V+	V+	V+	V+	V+
	" "	. . 8-961-688-53-48			V+		
		. . 8-927-521-52-00			V+	V+	V+
. 32		. . 8-937-722-68-12				V+	V+
. 158		. . 8-937-730-66-03			V+	V+	V+
		. . 8-904-404-14-55				V+	V+
. . C . 12/15	"Master"	. . 8-928-126-63-66	V+			V+	
. 77- . 65	" "	. 8(937) 717-93-36	V+			V+	

. . 65	" "	. 8(8172) 70-03-45, . 8(8172) 54-21-54	V+			V+	V+	V+
. 1	" "	. 8(8172) 52-72-51	V+			V+		
. . 40	" "	. 8(4732) 71-31-84	V+			V+	V+	
140/1		. 8(87951) 6-47-93, . . 8-928-654-28-01				V+		
. . 48	" "	8-962-655-20-00	V+	V+	V+	V+	V+	V+
. . 68	" "	. 8(8313) 21-14-14	V+			V+		
. . 54	" "	. 8(8313) 20-93-00, . 8(8313) 20-92-94				V+		
. . 84	" "	. 8(86132) 2-11-71, . 8(86132) 3-66-02	V+	V+	V+	V+	V+	V+
. . 21	" "	8(343)269-81-10, . 8(343)219-61-22	V+	V+	V+	V+	V+	V+
. 47	" "	. 8(47467) 4-12-08, . 8(47467) 4-33-17	V+			V+		
. 45/6	" "	. 8(4932) 335185, . 8(4932) 335236	V+	V+	V+	V+	V+	V+
. . 4	" "	8(3412) 30 79-79, 8(3412)30-83-07	V+			V+	V+	V+
. 76	" "	. 8(3412) 78-76-85, . 8(3412) 78-06-64	V+			V+	V+	V+

. 7/1, 301, 307	" "	. 8(3412) 44-60-40, . 8(3412) 44-60-67	V+				
, 24	" "	. 8(8362) 24-11-24, . 8(8362) 25-55-40	V+	V+	V+	V+	
20	" "	. 8(39520) 65-04-95, . 8(39520) 93-16-56	V+		V+	V+	
38	" "	. 8(843) 248-71-17, . 8(843) 258-85-65	V+		V+		
25, . 47	" "	. 8 (4842) 54-82-22, . 8 (4842) 54-83-33	V+	V+	V+	V+	V+
. 53/2	-	. 8(3842) 35-39-67	V+			V+	
. 42	" "	. 8(8332) 56-25-95, . 8(8332) 54-70-77	V+		V+	V+	
, 9	-	8-988-548- 24-36	V+	V+	V+		
. 5	" "	. 8(4942) 300107, . 8(4942) 300107	V+		V+	V+	V+
2,	" "	. 8(86142)4- 43-59	V+	V+	V+	V+	V+
, 3	-	. 8(861) 267-50-88	V+	V+	V+	V+	V+
. 103, . 55	" "	. 8(861) 222-64-13, . 8(861) 222-85-55, . 8-905- 408-08-38	V+	V+	V+	V+	V+

, . 42/2		. 8-918- 041-31-04, . 8(86131) 71-2-72	V+				V+
, . 116		. 8(86164) 7-01-22	V+				
, . 57	" "	. 8(86145) 3-78-74	V+	V+	V+	V+	V+
, . 25	" "	. 8(86164) 65-4-95, . 8-918- 355-81-70	V+	V+		V+	V+
, . 1		. 8(86153) 4-16-70				V+	
. 1	" "	. 8(3912) 93-54-33, . 8(3912) 94-52-82	V+	V+	V+	V+	V+
. 36- . 37-	" +"	. 8 (4712) 50-85-90, . 8 (4712) 35-04-91	V+	V+	V+	V+	
, . 2	" "	. 8 (86169) 7-39-99, . 8(86169) 7-24-96	V+	V+	V+	V+	V+
, . 29	" "	. 8 (8772) 52-36-90	V+	V+	V+	V+	
. 25	" "	. 8 (8772) 55-62-38				V+	V+
, . 20	" "	. 8 (8722) 93-30-73	V+	V+	V+	V+	V+
11	" "	. 8(86385) 2-33-26 . 8-960- 458-07-11	V+	V+		V+	V+
	" "	. 8 (499) 340-29-89,				V+	



- , .16, .9	"	.8(499) 733-25-00					
1534	"	.8(499) 717-82-07, .8(499) 717-82-12	V+	V+	V+	V+	
.3 ( . . )	"	.8(495) 721-30-70, .8(499) 168-05-19, .8(499) 168-47-15	V+	V+	V+	V+	
.2.( . , .17, )	"	.8(495) 953-12-02, .8(495) 953-11-57, .8(495) 953-10-25	V+	V+	V+	V+	
.50, .2 ( . )	"	.8(495) 178-89-22, .8(499) 742-35-63	V+	V+	V+	V+	
.14, .1 ( . )	"	.8(495) 627-53-25	V+	V+	V+	V+	
.5	"	.8(495) 516-24-60, .8(495) 516-24-61	V+	V+	V+	V+	
.20 (30/05)	"	.8(8552) 359002, .8(8522) 359042	V+	V+	V+		
55	"	.8(86554) 5-59-77, .8(86554) 3-67-57	V+	V+	V+	V+	V+
.9 ( " )	"	.8(8555) 48-08-80, .8-917- 906-60-06	V+	V+	V+	V+	
21	"	.8(831) 229-63-66, .8(831) 229-60-87	V+	V+	V+		

.18	"	.8(831) 46- 18-848	V+				V+
.6	"	.8(831) 46- 18-848	V+				V+
.18	"	.8(3843) 20-31-33	V+	V+	V+	V+	
.14	"	.8(8617) 63-11-15, .8(8617) 63-03-95	V+	V+	V+	V+	V+
.42	"	.8(383) 292-47-12, .8(383) 355-55-60, .8(383) 352-89-86	V+		V+	V+	V+
24	"	.8(86369) 3-74-75, .8-928- 609-35-85	V+	V+	V+		
.4	"	.8(3532) 36-87-94	V+			V+	V+
.2	"	.8(3537) 33-84-43, .8(3537) 35-13-18	V+	V+	V+	V+	V+
.2	"	.8(8412) 26-09-60, .8(8412) 26-12-29	V+		V+	V+	V+
.3,	"	.8(342) 221-40-99	V+	V+	V+	V+	V+
.11	"	.8(8142) 78-06-93, .8(8142) 70-65-48	V+		V+		
.11	"	.8(8112)- 53-86-30, .8(8112)- 53-86-50	V+		V+		

. , .12		. 8(793) 31-84-16	V+	V+	V+	V+	V+
. 148		. 8(47396) 48-911	V+	V+	V+	V+	V+
. 79/3	" "	. 8 (863) 300-62-86	V+		V+	V+	V+
. , .37	" "	. 8(863) 250-47-77	V+		V+		
. 50- . 1/52, 55	" "	. 8 (863) 21-92-112, . 8-800-100-51-52	V+	V+	V+	V+	V+
11 /17		. 8-906-453-35-81	V+		V+		
. 12	" "	. 8(4855) 22-04-77, . 8(4855) 25-38-60	V+	V+	V+	V+	V+
. .21	" "	. 8(4855) 24-31-21	V+	V+	V+	V+	V+
14, .1	« »	. 8(4912) 76-88-01, . 8(4912) 40-30-30	V+	V+	V+	V+	V+
. , .42 " "	« »	. 8(4912) 41-33-02,	V+	V+	V+	V+	V+
. 52, . 8,9		. 8(846) 931-85-46	V+	V+	V+	V+	
e , .197	" - XXI"	. 8(812) 600-11-97	V+	V+	V+	V+	

e , .41,	" "	. 8(812) 325-36-56, . 8(812) 325-36-57	V+		V+	V+	
e . 11,36	" -95"	. 8(812) 822-18-00, . 8(812) 320-06-61	V+				
. , .1	" "	. 8(8342) 23-05-91, . 8(8342) 47-48-59	V+	V+	V+		
. 3- ," "	" - - "	. 8(8452) 35-11-80, . 8(8452) 55-43-63	V+	V+	V+	V+	V+
. , .167/1		. 8-951-522-38-11	V+	V+	V+	V+	V+
. 253	" "	. 8(496) 547-04-95, . 8(496) 549-32-79	V+	V+		V+	V+
. .90	" "	. 8 (8622)55-51-19, 8 (8622) 55-01-08	V+			V+	V+
. 50 , .8/1	" "	. 8(8652) 74-01-91	V+	V+	V+		
. 63	" "	. 8(8652) 24-30-14, . 8(8652) 23-31-81	V+	V+	V+	V+	V+
. 15 , .21	" "	. 8(8652)95-53-68, . (8652)95-61-90		V+			
. , .1	" - "	. 8 (4725) 24-62-27, . 8 (4725) 24-73-49	V+	V+	V+		
. -	" - "	. 8(3473) 20-12-13, . 8(3473) 20-27-70	V+		V+	V+	V+

.158							
.25	" "	.8(8212) 22-95-29, .8(8212) 29-12-20	V+	V+	V+	V+	V+
.137	" -2000"	.8(4752) 56-19-42, .8(4752) 56-19-44	V+	V+	V+	V+	V+
.88/15	-	.8-910- 834-80-35, .8-952- 065-89-10	V+		V+		
.24/2	-	.8(86130) 4-86-59, .8-918- 147-02-03	V+	V+		V+	V+
.48	" +"	.8(8482) 22-72-41, .8(8482) 22-71-85, .8(8482) 61-65-64	V+	V+	V+	V+	V+
.58	" -2"	.8(3822) 56-23-35, .8(3822) 48-08-80	V+		V+		
.137	" "	.8(4872) 31-12-57	V+	V+	V+	V+	V+
.28	" "	.8(3012) 21-89-63	V+		V+	V+	V+
.18, 18, 2	" "	.8(8422) 31-00-00	V+	V+	V+	V+	V+
.378	" "	.8(87875) 7-44-82	V+	V+	V+		
.148	" -"	.8(3472) 77-12-62,	V+		V+		

.153 42	" »	.8(347) 279-90-70, .8(347) 241-62-02					V+
.7 15	" -"	.8(86391) 2-18-06	V+		V+		
.36	" -"	.8(8352) 62-30-97, .8(4942) 63-20-98	V+		V+		
.18	" "	.8(8202) 54-31-88	V+		V+	V+	V+
340" "	" -"	.8(8782) 27-30-60, .8(8782) 27-70-77	V+	V+	V+	V+	V+
.1		.8-904- 345-83-18	V+	V+	V+	V+	V+
3- .21	" "	.8 (84722) 9-52-07, 8-937-469- 52-07	V+	V+	V+	V+	V+
.57	" -"	.8(8453) 55-80-89, .8-964- 848-45-06	V+		V+	V+	V+
12	" -"	.8 (4852) 25-94-83	V+		V+		

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№	Наименование	Тип	Адрес	Связь		
				Телефон	Факс	Телекс
1	«Saturn Home Appliances»	Hi-Fi	(064) 424-89-50	+	+	+

2	«Saturn Home Appliances»	-	(04563) 633-19	-	+	-
3	«Saturn Home Appliances»	-	(045) 63-68-413	+	+	+
4	«Saturn Home Appliances»	-	(041) 43-406-36	+	+	-
5	«Saturn Home Appliances»	" "	(0314 1) 43-432	+	+	+
6	«Saturn Home Appliances»	-	(044) 332-01-67	+	+	+
7	«Saturn Home Appliances»	( - )	(0432) 46-50-01	+	+	-
8	«Saturn Home Appliances»	-	(0432) 61-95-73	+	+	+
9	«Saturn Home Appliances»	( - )	(0432) 464393; (0432) 468213	+	+	+
10	«Saturn Home Appliances»	-	(0432) 64-24-57, (0432) 64-26-22	+	+	+
11	«Saturn Home Appliances»	-	(0432) 509-191, 579-191	+	+	+
12	«Saturn Home Appliances»	-	(0562) 337-574	+	+	+
13	«Saturn Home Appliances»	-	(056) 778-63-25 (28)	+	+	+
14	«Saturn Home Appliances»	-	(0562) 35-04-09	+	+	+
15	«Saturn Home Appliances»	-	(0562) 67-60-44	+	+	+
16	«Saturn Home Appliances»	-	(056) 790-04-60	+	+	+
17	«Saturn Home Appliances»	-	(068) 851-33-33	+	+	+
18	«Saturn Home Appliances»	( - )	(062) 345-06-07	+	+	+

19	. ,129	-	(062) 349-26-81	+	+	+
20	. ,1	( )	(062) 302-75-69	+	+	+
21	. ,8	" "	(0412) 471-568	+	+	-
22	. ,24	C ( )	(0412) 47-07-42, 42-11-53	+	+	-
23	. ,50	-	(061) 220-97-65 (64)	+	+	+
24	. ,175		(061) 701-65-96	+	+	+
25	. ,83	-	(061)212-03-03	+	+	+
26	- 19 ,		(0342)559-525, 750-777	+	+	+
27	. ,223		(0342) 75-60-40	+	+	+
28	. ,9	-	(048) 734-71-90	+	+	+
29	. ,76		(04597) 551-62	+	+	-
30	. ,161, ( - )	-	(04736) 629-49	+	+	+
31	. ,1	-	(044) 591-11-90	+	+	+
32	. ,1	" "	(044) 4269198	+	+	-
33	. ,9 57	-	(044) 369-5001 (063) 486-6999	+	+	+
34	. ,10	( )	(06272) 2-62-23, (050) 279-68-16	+	+	+
35	. ,1	" "	(0522) 301-456	+	+	+

36	. ,2		(0522) 35-79-23	+	+	+
37	. ,98	( )	(0522) 270-345,349-585	+	+	+
38	. ,13		(097) 264-21-67, 776-67-70	+	+	+
39	. ,11	" "	(05447) 61-356	+	+	+
40	. ,3, 5	" "	(04142) 5-05-04	+	+	+
41	. ,15-106	. .	(06264) 5-93-89	+	+	+
42	. ,7		(050) 526-06-68	+	+	+
43	. ,44, .1	( )	(05366) 39-192	+	+	-
44	. ,55		(0536) 74-72-10, 74-71-81	+	+	+
45	. ,42		(056) 401-33-56, 404-00-80, 474-61-03	+	+	+
46	. ,64/7		(0564) 40-07-79	+	+	+
47	. ,73	" "	(056) 440-07-64	+	+	+
48	. ,81		(050) 214-91-73; (066) 017-02-03	+	+	+
49	. ,49	-	(0642) 505-783	+	+	+
50	. ,96		(0642) 494-217, 33-11-86	+	+	+
51	. ,3	( )	(0332) 78-05-91	+	+	+
52	. ,15		(032) 244-53-44	+	+	+
53	. ,35	" "	(032) 2973631	+	+	+
54	. ,109		(032) 247-14-99	+	+	+

55	' . , 2		(032) 247-14-99	+	+	+
56	' . ,116	" - "	(032) 245-80-52	+	+	-
57	' . ,28		(032) 239-51-52 (032) 239-55-77,295-50-28, 295-50-29	+	+	+
58	' . ,9	" "	032-267-63-26	+	+	-
59	' . ,2	( - )	04337-64847;0432-468213	+	+	+
60	' . ,46		(03131)37-337, 37-336	+	+	-
61	' .50 ,32/18		(0629) 41-06-50	+	+	+
62	' . ,227	" - ( )	(0629) 473-000	+	+	+
63	' . ,33,	" " ( )	(0512) 580-555	+	+	+
64	' . ,2		(0512) 58-06-47	+	+	+
65	' . ,177	( )	(0512) 55-29-04	+	+	+
66	' . ,62	( ) -	(05662) 22-488, (097) 402-71-95	+	+	-
67	' . ,97, .2	" ' - " ( )	(05662) 4-15-03	+	+	-
68	' . ,38	" "	(041)4152010	+	+	-
69	' . ,66 ( . 2)		048-7317704; 7317703;	+	+	+

70	' . . ,55	" "	(048) 715-10-25, (0482) 39-06-18	+	+	+
71	' . ,67	" ( )	8(05632) 6-15-54, (05632) 6-23-42	+	+	-
72	' . ,14		(0532) 69-42-62	+	+	+
73	' . ,21	-	(0532) 69-09-46 (093)562-81-25	+	+	+
74	' . ,22	-	(0532)57-21-64, 57-21-66	+	+	+
75	' . ,371	-	(04637)53-982 (093)753-38-28	+	+	+
76	' . ,101/1		(046) 3738595	+	+	+
77	' . ,12	-	(0362) 26-67-53,26-65-85	+	+	-
78	' . ,14		(065)632-21-83, (050) 904-57-17	+	+	+
79	' . ,26		(0692) 55-56-43, 45-36-99	+	+	+
80	' . ,20	" - "	(0645) 702514, (06452) 4-43-85, 4-51-83	+	+	+
81	' . ,72	-	(0652)-69-07-78	+	+	+
82	' . ,17/1	" - "	(0652) 522-771	+	+	+
83	' . ,32	-	(04733)-46-182	+	+	-
84	' . ,15 ( - )		(06444)40289	+	+	+
85	' . ,171 /10	-	(245) 53-136	+	+	+
86	' . ,38		(055) 497-26-17	+	+	-
87	' . ,19	-	(0542) 705-296	+	+	-

88	' ,17	SLT- Service ( )	(0542) 78-10-13	+	+	+
89	' ,2	" "	(0352) 26-30-13, 23-17-97	+	+	-
90	' 1/24	" " -	(047) 44-46-614,(047) 44-46-134	+	+	+
91	' ,101		(0312) 661-297	+	+	+
92	' ,12		(057) 717-13-39, 702-16-20	+	+	+
93	' ,3	( )	(057) 734-97-24, 712-51-81	+	+	-
94	' ,18	" "	(096) 595-37-46	+	+	+
95	' ,2		(057) 758-10-39; 758-10-40	+	+	+
96	' ,1		(03142) 42-258	+	+	+
97	' 5		(0552) 29-60-42	+	+	+
98	' ,28		(0552) 43-40-33	+	+	+
99	' ,35		(0552) 420-235	-	-	+
100	' 10/1	-	(0382) 723-241, 723-240	+	+	+
101	' ,71		(0472) 435-389	+	+	+
102	' 146, .102	" - "	(0472) 563-478, 500-354, (096) 505-63-63	+	+	+
103	' .77- ,1		(0462) 601585	+	+	+
104	' ,80		(0462) 724-872, 724-949	+	+	-

105	' ,6	( )	(0372) 90-81-89	+	+	+
106	' ,105 ( )		(0372) 55-48-69,90-13-11	+	+	+
107	' ,265	( )	(0372) 58-43-01	+	+	+
108	' ,5		(05449) 40-707	+	+	-
109	' ,3	" - "	(050) 373-73-71	+	+	+
110	' ,5	( )	(050) 324-43-01	+	+	-

GB

## WARRANTY COUPON

**When purchasing the product,  
please require its checking before you;  
BE SURE  
that the goods sold to you, are functional and complete  
and that the warranty coupon is filled in correctly.**

This warranty coupon confirms the absence of any defects in the product you purchased and provides for free of charge repair of the product failed through the fault of the manufacturer throughout the period of warranty service and free of charge repair.

Failing the presentation of this coupon, in case of its improper filling in, infringement of factory seals (if any), and also in cases indicated in the warranty obligations, the claims are not accepted, and no warranty service and free of charge repair is made!

The warranty coupon is valid only in the original copy with the stamp of trading organization, signature of the seller, date of sale and signature of the buyer.

CZ

## ZÁRUČNÍ LIST

**Při koupi výrobku  
žádejte o jeho vyzkoušení ve Vaší přítomnosti,  
PŘESVĚDČTE SE,  
že Vám prodaný výrobek je dobře fungující a kompletní  
a že záruční list je vyplněn správně.**

Tento záruční list potvrzuje, že na Vámi koupeném výrobku nejsou žádné vady a zajišťuje bezplatnou opravu nefungujícího přístroje z viny výrobce, během celé záruční doby.

Bez předložení tohoto listu, při jeho nesprávném vyplnění, porušení plomb výrobce (jsou-li na výrobku) a také v případech, které jsou uvedené v záručním listě, nároky se nepřijímají a záruční oprava se neprovádí!

Záruční list je platný jenom jako originál s razítkem obchodní organizace, podpisem prodávajícího, termínem prodeje a podpisem zákazníka.

RU

UA



# Saturn®

## WARRANTY COUPON

### ZÁRU NÍ LIST

SATURN HOME APPLIANCES S.R.O. KON VOVA 141/2660  
13083 PRAHA 3 – ŽIŽKOV, ČESKÁ REPUBLIKA, TEL: + 4202/ 67 108 392

Model /

Production number/Výrobní číslo/  
/

Date of sell/Termín prodeje/ / ,

Shop stamp/Razítko obchodu/ /

Seller's signature/Podpis prodávatele/ /

Buyer's Signature confirming the acquaintance and consent with conditions of free of charge maintenance service of the product, and absence of the complaints on appearance and color of the product.

Podpis zákazníka, potvrzující seznámení a souhlas s podmínkami bezplatného záručního servisu výrobku, a také neexistence nároků na vzhled a barvu výrobku.

# Saturn

Model / Артикул / Артикул.....

Production number / Производственный номер / Виробничий номер.....

Name of the Trade Company / Наименование торговой организации / Назва торгової організації.....

Stamp of the Trade Company / Место печати торговой организации / Місце печатки торгової організації.....

Client Address/Phone # / адрес/телефон клиента / адреса / телефон клієнта.....

Date of Receiving/дата приема/дата прийому.....

Defect / дефект / дефект.....

Signature, Stamp / Подпись, печать / Підпис, печатка.....

*COUPON 1*

# Saturn

Model / Артикул / Артикул.....

Production number / Производственный номер / Виробничий номер.....

Name of the Trade Company / Наименование торговой организации / Назва торгової організації.....

Stamp of the Trade Company / Место печати торговой организации / Місце печатки торгової організації.....

Client Address/Phone # / адрес/телефон клиента / адреса / телефон клієнта.....

Date of Receiving/дата приема/дата прийому.....

Defect / дефект / дефект.....

Signature, Stamp / Подпись, печать / Підпис, печатка.....

*COUPON 2*

# Saturn

Model / Артикул / Артикул.....

Production number / Производственный номер / Виробничий номер.....

Name of the Trade Company / Наименование торговой организации / Назва торгової організації.....

Stamp of the Trade Company / Место печати торговой организации / Місце печатки торгової організації.....

Client Address/Phone # / адрес/телефон клиента / адреса / телефон клієнта.....

Date of Receiving/дата приема/дата прийому.....

Defect / дефект / дефект.....

Signature, Stamp / Подпись, печать / Підпис, печатка.....

*COUPON 3*