



PEACOCK



PALE
HONEY



Fearne
by Swan

1.7 LITRE

JUG KETTLE

CARE & USE INSTRUCTIONS

Model: SK34030 (all colours)



FEATURING
TEN DELICIOUS FAVOURITES



We love
what we do



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TRUFFLE

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LILY





“Breakfast is the most important meal of the day for me. If I didn’t eat it, I’d feel rotten and start the day off on the wrong foot.

Mornings can be very busy with a lot of rushing around so making things as organised and slick as possible is key.”

“it also has the added benefit of looking gorgeous”

Feame





PEACOCK



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1.7 LITRE JUG KETTLE CARE & USE INSTRUCTIONS

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LILY





IMPORTANT SAFEGUARDS

When using your Fearne by Swan 1.7 Litre jug kettle especially when children are present, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. To protect against electrical shock, do not immerse the plug or the power base in water or other liquids.
3. Unplug the power base from the wall socket when not in use, before repositioning and before cleaning. Allow the kettle to cool down fully before cleaning and before storing away.
4. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
5. Do not use outdoors.
6. Do not let the cord hang over the edge of the table/counter or touch hot surfaces.
7. Before plugging into a socket, check whether your voltage corresponds to the rating label of the appliance.
8. Do not touch hot surfaces of the kettle. Always use the handle.
9. Do not open the lid while the water is boiling.
10. Take care when pouring. Pour slowly, and do not overfill the kettle.
11. Ensure that the lid is closed before switching the kettle on, otherwise it may not automatically switch off.
12. Check that the kettle is properly located on the power base before switching it on.
13. Do not switch on unless the kettle is filled to the min level.
14. Do not fill above the bottom of the max mark on the water level indicator.
15. Remove the kettle from its power base before filling or pouring.
16. Do not place the kettle, power base or mains lead on or near any hot surface, hotplate, hot hob or burner.
17. Do not use the kettle for any purpose other than heating water.





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1. Water level indicator
2. Handle
3. On / Off switch
4. Power base
5. Lid
6. Filter
7. Main kettle body
8. Spout





HOW TO USE THE JUG KETTLE

Before using the kettle for the first time, fill to the max mark and boil, then discard the boiled water and rinse the kettle out with cold water.

1. Position the power base as close to a wall socket as possible.
2. Remove the kettle from the power base. If the switch has been pushed down inadvertently, it will spring up, into the “OFF” position.
3. Caution: If water inside the kettle has just boiled, it will be full of steam, which will escape as soon as the lid is opened.
4. Open the lid and fill the kettle via the lid aperture. Watch the level in the water level indicator. You must use at least one cup of water, but the water level must be below the max mark.
5. Caution: Do not overfill the kettle.
6. Close the lid. Checking that it is fully closed.
7. Check that the switch is in the “OFF” position before plugging the power base into the wall socket. Gently position the kettle on the power base, and switch on the wall socket.
8. Press the switch down. The switch will light up, and the kettle will start to heat up.
9. When the water has boiled the kettle will switch off automatically, the switch will return to the “OFF” position and the light will go out.
10. To avoid the risk of splashing, pour slowly and do not over-tilt the kettle.
11. If you need to switch the kettle off at any time before the water boils, simply lift it from the power base and set it down again. The switch will pop up, into the “OFF” position.

IMPORTANT SAFETY NOTES

When you lift the kettle from the base, you may see moisture on the surface of the base. This is the steam used to switch the kettle off automatically, which then condenses and is allowed to escape via vents in the underside of the kettle, do not lift it backwards, as this may allow water to pass through the steam aperture on to the control area.





Should this occur, the kettle must be allowed to dry before use.

Caution: If the kettle is accidentally switched on when it does not contain sufficient water, a boil-dry device will automatically switch it off. Wait until the kettle has cooled down before filling, as the element will be hot and spitting may occur.

CLEANING & MAINTENANCE

It will be necessary to de-scale the kettle from time to time. Limescale deposits in water will build up inside the kettle and stick to the internal surfaces. This will reduce the efficiency of the kettle, damage the seals, interfere with the quiet boil function and in extreme cases, void your warranty.

Most supermarkets sell de-scaling tablets, powders or liquids.

These are inexpensive, easy to use and perfect for ensuring your kettle provides many years of faithful service.

For cleaning external surfaces, a soft cloth moistened with a mild detergent solution is all that is required.

DO NOT USE ABRASIVE OR STRONG CHEMICAL CLEANERS
DO NOT IMMERSE ANY PART OF THE PRODUCT IN WATER

ALWAYS ENSURE THE PRODUCT IS UNPLUGGED FROM
THE MAINS SUPPLY AND COMPLETELY COOL BEFORE
CLEANING.

WATER FILTER

Scale particles that remain in the water may give it a cloudy or greasy appearance. The filter fitted to your kettle will prevent these particles passing into your drink. Ensure the filter is kept clean and clear of deposits otherwise the performance of your kettle may be affected and your drinks may contain scale particles. You should clean the filter whenever there are any noticeable deposits left on it, and especially if pouring is affected in any way.



2 YEAR WARRANTY

This product is guaranteed for 2 years from the date of original purchase. If any defect arises due to faulty materials or workmanship the faulty products must be returned to the place of purchase. Refunds or replacement is at the discretion of the store.

The following conditions apply:

1. The product must be returned to the retailer with proof of purchase.
2. The product must be installed and used in accordance with the instructions contained in this instruction guide.
3. It must be used only for domestic purposes.
4. It does not cover wear and tear, damage, misuse or consumable parts.
5. Swan Products Ltd has limited liability for incidental or consequential loss or damage.
6. This guarantee is valid in the UK and Eire Only.

BS PLUG

The wires in the mains lead are coloured in accordance with the following code:

BLUE.....NEUTRAL

BROWN.....LIVE

GREEN/YELLOW EARTH

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

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured black. The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red. The wire which is coloured GREEN/YELLOW must be connected to the terminal which is marked with the letter E or (earth symbol) and is coloured GREEN or GREEN/YELLOW.

WARNING: THIS APPLIANCE MUST BE EARTHED



TECHNICAL INFORMATION

Model: SK34030
220-240V ~50/60Hz 3000W
Distributed by Swan Products Ltd,
PO Box 3117, Stoke-on-Trent,
ST4 9GD
© 2017 Swan Products Ltd
Made in China

SPARE PARTS

When ordering spare parts,
please use the references below:

| | |
|---------------|---------------------|
| SK34030HON006 | Filter (Pale honey) |
| SK34030LYN006 | Filter (Lily) |
| SK34030PKN006 | Filter (Peacock) |
| SK34030TEN006 | Filter (Truffle) |



Fearne By Swan 09





"I get loads out of making food! The whole process brings me joy. From chopping, mixing, just that whole lovely cathartic process and then the best bit, eating it."

Fearnby





TEN DELICIOUS FAVOURITES

Simple & easy to make recipes to
help get you started.

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MAKES 1 JAR OF 240g

CASHEW AND PECAN BUTTER

INGREDIENTS

150g raw unsalted cashew nuts
100g raw pecan nuts
Sea salt

PREP TIME: 10 MINS
PLUS COOLING TIME

METHOD

Preheat the oven to 180°C / 160°C fan / 350°F / gas mark 4.

Spread the nuts out on a baking tray and roast in the oven for 6-7 minutes, or until a shade darker and aromatic, taking care not to let them burn. Once roasted, remove the nuts and leave to cool completely.

Add the cooled nuts into the Fearnby by Swan food processor and blitz until the nuts transform into a creamy smooth butter. Depending on the strength of your processor, this can take anything from 3 – 6 minutes, as the natural oils within the nuts slowly release, aiding the process. Add in a good pinch of salt to taste and blitz to combine.

Transfer to an airtight container.





SERVES 4

BEETROOT DIP WITH CARROT AND RED PEPPER

INGREDIENTS

5 raw beetroot
3 tbsp Greek or soy yoghurt
2 tbsp tahini
Juice and zest of half a lemon
2 tbsp extra virgin olive oil,
plus more to serve
1 tsp fresh thyme leaves
Sea salt and pepper
1 tbsp coriander leaves,
to serve
Carrot and red pepper batons,
to serve

PREP TIME: 15 MINS

COOKING TIME: 60 MINS

METHOD

Preheat the oven to 200°C / 180°C fan / gas mark 6.

Wrap the beetroot in foil and roast for 50 - 60 minutes until completely tender. Remove, peel off the skin and leave to cool completely.

Add the cooled beetroot to the Fearne by Swan food processor together with the yoghurt, tahini, lemon zest and juice, olive oil and thyme and blitz until smooth. Season to taste with salt and pepper. Thin with one tablespoon of water at a time until you reach your desired consistency.

Serve with the coriander leaves and olive oil drizzled over and the carrot and red pepper batons to dip into.





SERVES 4

SWEET POTATO HUMMUS

INGREDIENTS

1 large sweet potato
1 x 400g tin chickpeas, drained
and rinsed
2 garlic cloves, peeled
100g tahini
Zest and juice of half a lemon
3 tbsp extra virgin olive oil,
plus extra to drizzle over
½ tsp ground cumin, plus extra
to sprinkle over
½ tsp ground coriander
1 tsp sea salt
1 tbsp flat leaf parsley leaves,
roughly chopped

PREP TIME: 15 MINS

COOKING TIME: 45 MINS

METHOD

Preheat the oven to 200°C / 180°C fan / gas mark 6.

Wrap the sweet potato in foil and roast for 40 – 50 minutes until completely tender. Remove, cut in half lengthways, scoop out the flesh and leave to cool completely. Discard the skin.

In the Fearne by Swan food processor blitz together the sweet potato flesh and the remaining ingredients, apart from the parsley, until completely smooth. Thin with one tablespoon of water at a time until you reach your desired consistency.

Taste and adjust the seasoning if necessary with a little more salt. Serve in a bowl with a little ground cumin and parsley scattered over and some olive oil drizzled on top.





SERVES 4

LENTIL WINTER WARMER SOUP

INGREDIENTS

1 tbsp olive oil
2 onions, finely chopped
2 tsp ground cumin
4 garlic cloves, crushed
1 litre vegetable stock
2 potatoes, diced
1 carrot, peeled and diced
200g baby plum tomatoes
120g red lentils
Sea salt and pepper
1 tbsp extra virgin olive oil
1 tbsp flat leaf parsley,
roughly chopped

PREP TIME: 10 MINS

COOKING TIME: 40 MINS

METHOD

Put the oil into a large pot set over a medium heat. Add in the onion and cumin and sauté for 5 minutes. Add in the garlic and sweat out for another 5 minutes until the onion is translucent. Season well with salt and pepper.

Add in the stock, potato, carrot, tomatoes and lentils and bring to a boil. Skim off any foam that rises to the surface. Reduce the heat and simmer for 30 - 35 minutes until the vegetables and lentils are cooked through. Taste and adjust the seasoning with salt and pepper if necessary. This will depend on the quantity of salt in the vegetable stock you used, so make sure to add a little at a time, tasting as you go.

Using the Fearnby by Swan 3-in-1 stick blender, process the soup until completely smooth. Divide between bowls, drizzle over a little extra virgin olive oil and scatter with parsley.

Serve immediately with flaked almonds and a little sea salt.





MAKES 16

CORN FRITTERS WITH HONEY YOGHURT

INGREDIENTS

120g white spelt flour
½ tsp baking powder
100ml milk
1 egg, lightly beaten
100g onion, very finely chopped
400g corn, drained and rinsed
15g parsley, finely chopped
20g mint, finely chopped
1.5 tsp ground cumin
Sea salt and pepper
Olive or vegetable oil to fry
250g Greek yoghurt
2 tbsp honey

PREP TIME: 15 MINS

COOKING TIME: 10 MINS

METHOD

Place the flour and baking powder in a large bowl, using either the Fearne by Swan hand mixer or stand mixer slowly whisk in the milk and beaten egg, until well combined with no lumps. Add in the onion, corn, parsley, half the chopped mint, ground cumin, 1 tsp sea salt and a few grindings of black pepper. Stir everything together to combine.

Place 1 tbsp of olive or vegetable oil in a large, non-stick frying pan and set over a medium-high heat. Once hot, add on 2 level tbsp's of batter for each fritter and flatten into little rounds. Fry in batches, without over crowding the pan, for about 3 minutes on each side, until they are golden brown and cooked through.

Combine together the yoghurt, honey and remaining mint and season with salt and pepper. Plate up a little stack of fritters (about 4 per person) and serve with the yoghurt on the side for dipping into.





SERVES 8 - 10

SPELT AND SEED LOAF

INGREDIENTS

500g wholegrain spelt flour
1 tsp baking powder
1 tsp bicarbonate of soda
1 tsp sea salt
100g sunflower seeds
20g chia seeds
60g raisins
1 tbsp maple syrup
550ml tepid water

PREP TIME: 5 MINS

COOKING TIME: 60 MINS

METHOD

Preheat the oven to 200°C / 180°C fan / 400°F / gas mark 6. Lightly grease a 1kg loaf tin and line with baking parchment.

Add all the dry ingredients to the bowl of the Fearne by Swan stand mixer fitted with a dough hook, and mix everything together on a low speed. Add in the maple syrup and water and mix on a slightly higher speed until just combined.

Pour into the loaf tin and bake in the oven for 50 minutes, then carefully remove the loaf from its tin and continue to bake for a further 10 minutes.

Remove the loaf from the oven and leave to cool. Once cool cut into slices and enjoy with butter or coconut oil and jam.



SERVES 8 - 10

NUT & SEED ENERGY BAR

INGREDIENTS

300g dark chocolate, min 70%
130g jumbo oats
130g raw cashew nuts
200g pitted dates
4 tbsp brown rice syrup
60g almond, cashew
or peanut butter
3 tbsp pumpkin seeds
3 tbsp sunflower seeds
2 tbsp linseeds
3 tbsp coconut oil, melted

EQUIPMENT

24cm x 16cm baking tray
or Tupperware box, lined
with cling film.

PREP TIME: 15 MINS
PLUS COOLING TIME

METHOD

Preheat the oven to 180°C / 160°C fan / 350°F / gas mark 4.

Roast the oats and cashew nuts for 8 – 10 minutes until a shade darker and aromatic. Remove and leave to cool completely.

Place the dates, brown rice syrup and almond butter into the Fearne by Swan food processor and process down to a paste.

Add in the oats, cashew nuts, seeds and melted coconut oil and pulse on and off until the nuts and seeds are roughly chopped and all the mixture has come together.

Transfer the mixture to the lined baking tray and flatten out with the back of a wet spoon until well compacted and smooth. Cover and refrigerate for 2 hours or until very well chilled.

When ready to serve, slice into bars. Store in an airtight container for up to a week.





SERVES 8 - 10

BANANA BREAD

INGREDIENTS

120g coconut oil or unsalted butter, at room temperature
200g coconut palm sugar
2 eggs, beaten
4 very ripe bananas, peeled and mashed with a fork
2 tbsp rice milk
350g white or wholegrain spelt flour
½ tsp fine sea salt
1 tsp baking powder
1 tsp bicarbonate of soda
60g walnuts, roughly chopped

PREP TIME: 15 MINS

COOKING TIME: 70 MINS

METHOD

Preheat the oven to 180°C / 160°C fan / 350°F / gas mark 4. Grease a 20cm x 10cm loaf tin and line with baking parchment.

In the bowl of the Fearne by Swan stand mixer fitted with a paddle beater, cream together the coconut oil or butter and sugar until light and fluffy, then gradually beat in the eggs, mashed banana and milk until well combined.

In another bowl combine together the remaining ingredients. Gradually mix this in, until it has just come together.

Transfer the mixture to the lined loaf tin and bake for about 55-65 minutes, until a skewer comes out clean. If the top is browning too quickly, cover with tinfoil. Cool in the tin for 10 minutes, then turn out onto a wire rack to cool completely. Serve in slices as it is, or with a little butter.



SERVES 12

CHOCOLATE AND ALMOND CAKE

INGREDIENTS

300g dark chocolate, min 70% cocoa solids
225g coconut oil or unsalted butter
100g pitted medjool dates
6 eggs
100g ground almonds
200g coconut palm sugar
1 tsp vanilla extract
¼ tsp sea salt, plus extra to serve
Cocoa powder to dust
2 tbsp flaked almonds

PREP TIME: 15 MINS

COOKING TIME: 45 MINS

METHOD

Preheat the oven to 160°C / 140°C fan / gas mark 3 and grease and line a 22cm round spring form tin.

Melt 250g of the chocolate and coconut oil or butter in a heatproof bowl over barely simmering water.

Meanwhile, add the medjool dates and 2 of the eggs to the Fearnby Swan food processor and blitz until the dates are very finely chopped, transfer to the bowl of the Fearnby Swan stand mixer with a whisk attachment.

Whisk in the remaining 4 eggs, ground almonds, coconut palm sugar, vanilla and salt. Increase the speed to high and whisk in the melted chocolate and coconut oil until everything has come together, resulting in a thick, shiny mixture.

Pour the mixture into the cake tin and bake for 35-45 minutes, or until the cake is set but with a little wobble in the centre. Cover with foil if the top is browning too quickly. Leave the cake to cool completely, then remove from the tin.

To serve, dust the cake with cocoa powder and sprinkle over the flaked almonds and a little sea salt.





MAKES 8 - 10

BLUEBERRY SCONES

INGREDIENTS

350g white spelt flour, plus
extra for rolling
½ tsp sea salt
1 tsp baking powder
1 tsp bicarbonate of soda
90g coconut oil
or unsalted butter
150g blueberries
50ml maple syrup
120ml rice milk
½ tsp apple cider vinegar
1 tsp vanilla extract
1 egg, beaten

TO SERVE

Salted butter or coconut oil
Jam or almond butter

EQUIPMENT

5cm plain or fluted pastry cutter

PREP TIME: 15 MINS

METHOD

Preheat the oven to 220°C / 200°C fan / gas mark 7 and line a baking tray with parchment paper.

In a bowl combine together the flour, salt, baking powder and bicarbonate of soda. Rub in the butter or coconut oil until it looks like breadcrumbs. Stir in the blueberries.

In a separate bowl combine together the maple syrup, rice milk, apple cider vinegar and vanilla extract. Add the dry and wet mixture to the Fearne by Swan stand mixer fitted with a dough hook and combine together quickly. Bring the dough together into a ball using your hands.

Turn the dough out onto a heavily floured work surface and roll or pat out (with floured hands) to a thickness of about 4cm. Dip the pastry cutter into flour and stamp out as many scones as possible. Gather up the remaining dough, roll out again and stamp out the remaining scones, you should have 8-10. Arrange on the baking tray, brush the tops with beaten egg and place in the centre of the oven, bake for 15 - 18 minutes until golden brown in colour and a skewer comes out clean. Cover with foil if browning too quickly.

Remove to a wire rack and leave to cool a little. Serve warm with your favourite jam, almond butter and some coconut oil or butter. Store in an airtight container and consume within 2 days.

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We love
what we do



We're proud
of our quality

NOTES



The device complies with the European Directives 2014/35/EU, 2014/30/EU and 2009/125/EC.



At the end of its service life, this product may not be disposed of in the normal household waste, but rather must be disposed of at a collection point for recycling electrical and electronic devices. The materials are recyclable according to their labelling. You make an important contribution to protecting our environment by reusing, recycling or utilising old devices in other ways. Please ask the municipal administration where the appropriate disposal facility is located.



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