

Tefal®

COOL TOUCH

EN



INSTRUCTIONS FOR USE

Important safeguards

Safety instructions

- **Read and follow the instructions for use. Keep them safe.**

- This appliance is not intended to be operated using an external timer or separate remote control system.

For your safety, this appliance complies with the safety regulations and directives in effect at the time of manufacture (Low-voltage Directive, Electromagnetic Compatibility, Food Contact Materials Regulations, Environment...).

- 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.
- 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.

. This appliance is designed to be used only inside the house. Do not use it outside.

Connecting to the power supply

- 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 these cases, the appliance must be sent to your nearest approved service centre to avoid any possible danger. Do not take the appliance apart yourself.
- Do not leave the cord hanging.
- Always plug the appliance into an earthed socket.
- Do not use an extension lead. If you accept liability for doing so, only use an extension lead which is in good condition, has an earthed plug and is suited to the power of the appliance.
- Do not unplug the appliance by pulling on the cord.
- Always unplug the appliance:
 - immediately after use,
 - when moving it,
 - prior to any cleaning or maintenance,
 - if it fails to function correctly.

Using

- Use on a flat, stable, heat-resistant work surface away from any water splashes.
- Never leave the appliance in operation unattended. Keep away from children.
- 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.
- Burns can occur by touching the hot surface of the appliance, the hot water, the steam or the food.
- Never try to operate the appliance when the bowl is empty or without the bowl.
- The cooking function/knob must be allowed to operate freely. Do not prevent or obstruct the function from automatically changing to the keep warm function
- Do not remove the bowl while the appliance is working.
- Do not put the appliance directly onto a hot surface, or any other source of heat or flame, as it will cause a failure or danger.
- The bowl and the heating plate should be in direct contact. Any object or food inserted between these two parts would interfere with the correct operation.
- Do not put any food or water into the appliance until the bowl is in place.
- Respect the levels and quantities indicated in the recipes and cooking guides.
- During cooking, the appliance gives out heat and steam. Keep face and hands away. Do not get face and hands close to the steam outlet. Do not obstruct the steam outlet.
- Do not immerse the body in water nor pour water into it, only into the bowl.
- Should any part of your appliance catch fire, do not attempt to put it out with water. To smother the flames use a damp tea towel.
- Any intervention or repair should only be made by a service centre with original spare parts.
- For any problems or queries please contact our Customer Relations Team or consult our web site:

Helpline:

UK 0845 602 1454 www.tefal.co.uk

Ireland (01) 677 4003

Australia 02 9748 7944 www.tefal.com.au

NZ 0800 700711 www.tefal.co.nz

- **If your appliance is fitted with a removable power cord:** if the power cord is damaged, it must be replaced by a special cord or unit available from a Tefal authorised service centre.
- **If your appliance is fitted with a fixed power cord:** if the power supply cord is damaged, it must be replaced by a Tefal authorised service centre or a similarly qualified person in order to avoid any danger.

Protect the environment

- Your appliance has been designed to run for many years. However, when you decide to replace it, remember to think about how you can contribute to protecting the environment.
- Before discarding your appliance you should remove the battery from the timer and, dispose of it at a local civic waste collection centre (according to model).



Environment protection first!

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

Features

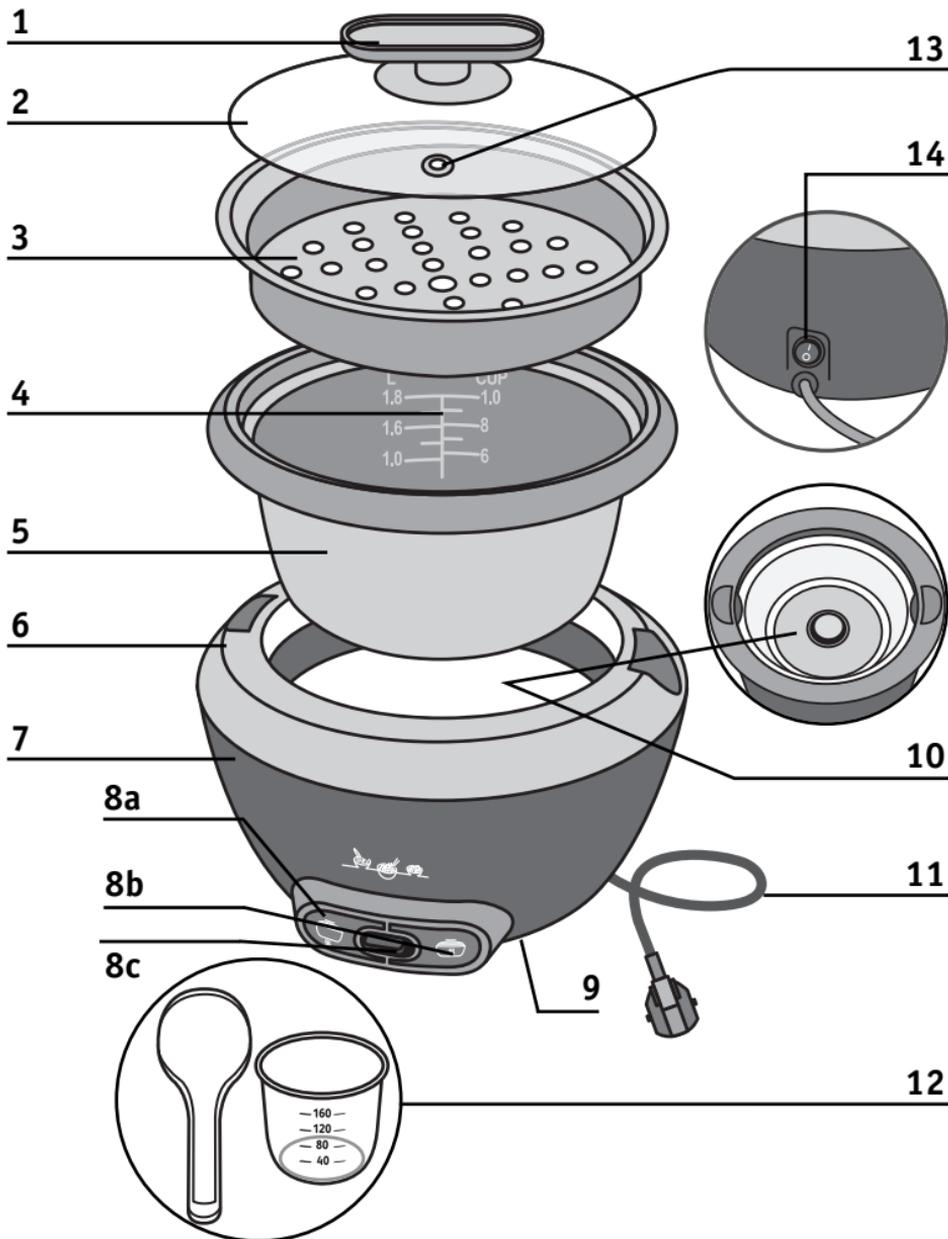




Fig.1



Fig.2



Fig.3



Fig.4

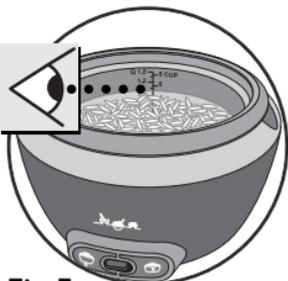


Fig.5



Fig.6



Fig.7

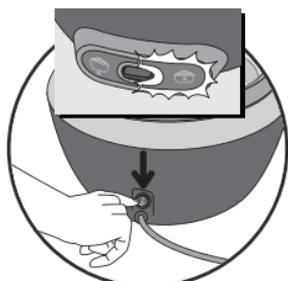


Fig.8

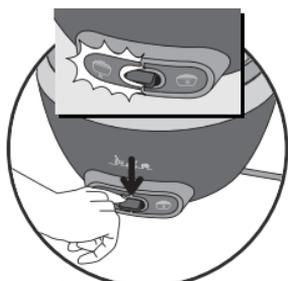


Fig.9

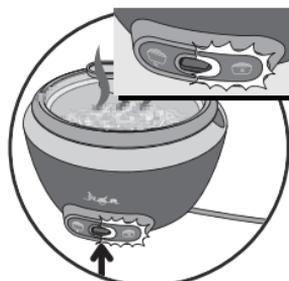


Fig.10

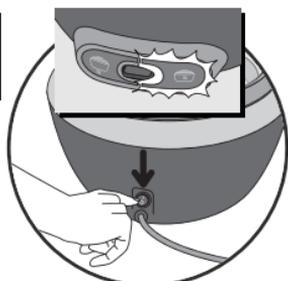


Fig.11

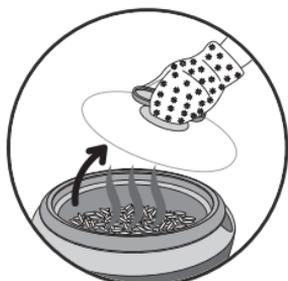


Fig.12



Fig.13

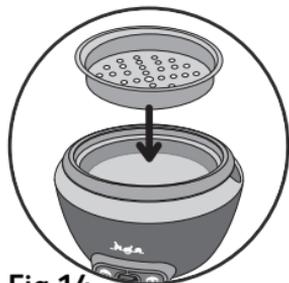


Fig.14

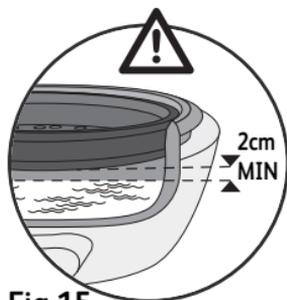


Fig.15



Fig.16



Fig.17



Fig.18



Fig.19



Fig.20



Fig.21

Features (see diagram page 4)

- | | | |
|-----------------------------|---------------------------------|----------------------------------|
| 1. Lid handle | 6. Upper ring | 9. Non-slip base |
| 2. Glass lid | 7. Body of the appliance | 10. Heating plate and sensor |
| 3. Steaming basket | 8. Control panel | 11. Power cord |
| 4. Water level marks | a. Cooking indicator (red) | 12. Spoon and rice measuring cup |
| 5. Removable non-stick bowl | b. Keep warm indicator (orange) | 13. Steam outlet |
| | c. Control switch | 14. Switch on/off |

Before first use

Unpack the rice cooker

- Take the rice cooker and accessories out of their packaging.
- Take the lid off.
- Take out the printed documents.
- Take out the bowl and steaming basket.
- Clean the lid, bowl and steaming basket with a non-abrasive sponge, warm water and washing-up liquid. Clean the outside of the appliance with a slightly damp cloth.
- Dry carefully.
- The lid, steaming basket, spoon and rice measuring cup are dishwasher safe.
- To maintain the non-stick properties of the bowl condition the non-stick interior of the bowl by spreading one teaspoon of cooking oil over the interior with a clean cloth. Wipe off any excess.

Preparation

Before cooking

- Make sure the outside of the bowl, especially the base, is dry. Check that there is no foreign matter under the bowl or on the heating plate - **Fig 1**.
- Place the bowl inside the appliance and make sure that it is positioned correctly - **Fig 2**.
- Twist the bowl from side to side to make sure that the bottom of the bowl makes good contact with the heating plate.

Note: When the rice bowl is empty, without the lid fitted, it is normal for there to be a gap between the body of the appliance and the rim of the bowl. Once the glass lid is fitted the bowl makes good contact with the spring loaded heat sensor and is ready for use.

- Place the ingredients and liquid in the bowl (see sections 'Preparing Rice' and 'Steaming in the Basket' for more details) - **Fig 3** and - **Fig 4**.
- Place the lid on the appliance, positioning the steam vent at the back - **Fig 6**.
- Do not switch on appliance with an empty cooking bowl.

Preparing rice

- The measurement markings inside the bowl are in litres and cups. These are used for measuring the amount of water when cooking rice - **Fig 5**.
- Measure out the rice (see table page 8) using the measuring cup provided and rinse it thoroughly under running water in a sieve for a long time. Place rinsed rice in the bowl ensuring it is evenly distributed.
- The plastic cup that comes with the appliance is for measuring rice.
For white rice use the cooking table below which indicates the amount of rice needed and the number of portions to be served.

Note: The plastic cup should only be used for measuring rice and not water.

- For best results, use ordinary rice rather than 'easy cook' type rice which tends to give a stickier rice and adhere to the base.
- For white rice, fill the bowl with cold water up to the marking relating to the number of cups of rice used - **Fig 5.**

For other types of rice, such as brown rice and wild rice, the amount of water needs to be adjusted and increased slightly.

- The minimum quantity of rice that can be cooked is 4 cups white rice.
- The amount of rice and water must never exceed the MAX level of the product, which is 10 cups level mark of the bowl.
- Cover the bowl with the lid positioning the steam vent at the back - **Fig 6.**

Note: Always add the rice first otherwise you will have too much water.

The tables below give additional information on cooking white rice and other types of rice (brown rice and brown basmati rice)

COOKING GUIDE FOR WHITE RICE (Long Grain, Basmati, American, Thai, Jasmine, Risotto (Arborio), Thai Sticky Rice)				
Measuring cups of rice	Weight of Long Grain, Basmati or American white rice*	Water level in bowl (+ rice)	Serves	Approximate cooking time**
4	600 g	4 cup mark	5-6	20-25 min
6	900 g	6 cup mark	8-10	25-30 min
8	1200 g	8 cup mark	13-14	30-35 min
10	1500 g	10 cup mark	16-18	35-40 min

Before cooking rinse rice thoroughly under running water in a sieve for a long time to remove any loose starch.

* Weight will vary with other types of white rice such as Thai, Jasmine, Risotto (Arborio) and Thai Sticky Rice.

** The rice cooker automatically determines the cooking time depending on the quantity of rice and water placed in the bowl.

COOKING GUIDE FOR BROWN RICE AND BROWN BASMATI RICE					
Type of rice	Measuring cups of rice	Weight of rice**	Water level in bowl (+ rice)	Serves	Approximate cooking time***
Wholegrain Brown Rice or Wholegrain Brown Basmati Rice	4	530 g	4.5 cup mark	5-6	40-45 min
	6	800 g	6.5 cup mark	8-10	45-50 min
	8 (maximum quantity for brown rice and brown basmati rice)	1060 g	8.5 cup mark	13-14	50-55 min

Before cooking rinse rice thoroughly under running water in a sieve for a long time to remove any loose starch.

For best results, we recommend cooking wild rice in a saucepan instead of your Cooltouch rice cooker as it tends to froth during cooking.

** Weight will vary slightly with different varieties of rice.

*** The rice cooker automatically determines the cooking time depending on the quantity of rice and water placed in the bowl.

Note: Do not place the appliance near a wall or a cupboard whilst in operation as the steam produced by the appliance can cause damage.

Cooking

To start cooking

- Plug the cooker into the mains - **Fig 7.**
- Press the on/off switch and the keep warm orange indicator comes on - **Fig 8.**
- Press the control button down and the red cooking indicator will light up to show that it has started to cook - **Fig 9.**

Caution: if the bowl is not inserted correctly into the appliance, it will not start to cook.

- The rice cooker will calculate the exact cooking time automatically, depending on the amount of water and ingredients placed in the bowl.
- During the cooking process, it is normal for the lid to rise up slightly and for the water to bubble around the edges.

Automatic keep warm function

- At the end of the cooking process, the rice cooker detects that the water has been totally absorbed and changes automatically to the “keep warm” function. Then, the control button moves up to the higher position and the orange “keep warm” indicator lights up - **Fig 10**.
- The food stays warm, ready to be served. The rice cooker stays in the “keep warm” position while the cooker is plugged in. Food left in the “keep warm” position should not be left to dry out and it must be stirred to prevent it from burning or sticking to the bowl.

For best results serve rice within 30 minutes. It is recommended to serve the rice as soon as possible after cooking.

- Manual operation. The “keep warm” function can be started by pushing up the control button.

Steaming in the basket (for vegetables, fish and fruit)

- As a general rule, you will need 100-150 ml of water for each 15 to 20 minutes of steaming time, except when cooking Brussels sprouts, potatoes and broccoli - **Fig 13**.
In these cases, add 500 ml of cold water.
- Place the steaming basket in the bowl - **Fig 14**.
- We recommend there is always a space of at least 2 cm between the water level and the base of the steaming basket - **Fig 15**.
- Place the ingredients in the basket ensuring that they are not packed too tightly and that some steam holes are left clear otherwise the food may cook unevenly. Cover the bowl with the lid - **Fig 16**.
- Proceed as instructed on page 8 in section ‘To start cooking’. The rice cooker will automatically determine the steaming time depending on the quantity of water used and switch to the “keep warm” function at the end of cooking. To manually interrupt steaming push up the control button.

End of the cooking process

When the food is ready to serve:

- Take the lid off. **Caution: escaping steam is very hot - Fig 12.**
- **Safety note: The body of the appliance is cooltouch. There is no risk of burns from touching the outside of the body of the rice cooker.**

Caution: the rice bowl will be hot. Always use oven gloves to remove the bowl.

- Serve with the spoon provided with the cooker and replace the lid. Never use metallic accessories to stir or serve the rice.
- Food left in the rice cooker will stay warm to be served a second time.
- Switch off the appliance - **Fig 11**.
- Unplug the cooker from the mains.
- Remove the steaming basket using oven gloves as it will be hot.

Tips for better results with your rice cooker

- Measure the rice and wash it in a sieve under running water.
- Make sure the rice is spread over the entire surface of the bowl so that it cooks evenly.
- Cooking times will vary depending on the amount and type of rice cooked.
- When cooking small quantities, a thin layer of rice might form on the bottom of the bowl. Greasing with half a teaspoon of cooking oil can help prevent this layer from forming but it is not always possible to avoid.

- At the end of the cooking time, when the “keep warm” function is turned on, stir the rice and leave it in the rice cooker for a few minutes to get a perfect result.
- Discard any left over rice after keeping warm.
- When cooking rice add salt to the water, if required. Allow about half a teaspoon of salt for 4 cups of rice, but you can adjust this to your personal taste. Remember your rice cooker uses less water than when boiling rice, so take care not to add too much salt.
- For best results, serve rice when it has just been cooked.

Cleaning and maintenance

Cleaning the bowl, the lid and the steaming basket

- Unplug the rice cooker from the mains supply - **Fig 17** - and leave to cool for at least 1 hour - **Fig 18**.
Use hot water, washing-up liquid and a sponge to clean the bowl - **Fig 19**, the lid and the steaming basket. Scouring powder and steel wool are not recommended.
- If there is food stuck to the bottom of the bowl, leave it to soak before washing.
- Dry the bowl carefully.

Please note that the bowl is not dishwasher safe.

- Do not immerse the appliance in water.
- Do not put the appliance in the dishwasher - **Fig 20**.
- Do not pour water inside the body of the appliance - **Fig 21**. Water should only be poured into the non-stick bowl.
- You can also wash the steaming basket, the lid, the spoon and the rice measuring cup in the lower rack of a dishwasher.
- For the bowl, follow the instructions below carefully (depending on the model):
- After several washes, in order to recondition the surface, it is recommended that you oil the entire surface of the inside of the bowl with a small amount of cooking oil.
- In order to preserve the non-stick properties, do not cut food inside the bowl.
- Store the bowl inside the rice cooker.

Important: Any brown marks or scratches that might appear after prolonged use are not a problem. We guarantee that the non-stick coating IS IN COMPLIANCE WITH THE RULES AND REGULATIONS on materials suitable for contact with food.

Care of the bowl

- **Use a plastic or wooden spoon instead of a metal one to avoid damaging the surface of the bowl.**
- **To avoid any risk of corrosion, do not put vinegar in the bowl.**
- The colour of the surface of the bowl might change after using the appliance for the first time or after prolonged use. This change in colour is due to the effects of steam and water and in no way affects the use of the rice cooker, and poses no health risk. It is perfectly safe to continue using the rice cooker.

Cleaning and care of the other appliance accessories

- **Clean the outside of the rice cooker and the power cord with a damp cloth and then dry. Do not use aggressive or abrasive products.**
Do not use water to clean the inside body of the appliance.

TEFAL / T-FAL* INTERNATIONAL LIMITED GUARANTEE

 : www.tefal.com / www.t-fal.com

This product is repairable by TEFAL / T-FAL, during and after the guarantee period.

The Guarantee

This product is guaranteed by TEFAL / T-FAL (company address and details included in the country list of the TEFAL/T-FAL International Guarantee) against any manufacturing defect in materials or workmanship during the guarantee period within those countries as stated in the country list on the last page of the user manual, starting from the initial date of purchase.

The international manufacturer's guarantee by TEFAL/T-FAL is an extra benefit which does not affect consumer's Statutory Rights.

The international manufacturer's guarantee covers all costs related to restoring the proven defective product so that it conforms to its original specifications, through the repair or replacement of any defective part and the necessary labour. At TEFAL/T-FAL's choice, a replacement product may be provided instead of repairing a defective product. TEFAL/ T-FAL's sole obligation and your exclusive resolution under this guarantee are limited to such repair or replacement.

Conditions & Exclusions

The international TEFAL/T-FAL guarantee only applies within the guarantee period and for those countries listed in the Country List attached and is valid only on presentation of a proof of purchase. The product can be taken directly in person to an authorised service centre or must be adequately packaged and returned, by recorded delivery (or equivalent method of postage), to a TEFAL/T-FAL authorised service centre. Full address details for each country's authorised service centers are listed on TEFAL/T-FAL website (www.tefal.com / www.t-fal.com) or by calling the appropriate telephone number as set out in the Country List to request the appropriate postal address.

TEFAL/T-FAL shall not be obliged to repair or replace any product which is not accompanied by a valid proof of purchase.

- using the wrong type of water or consumable
- scaling (any de-scaling must be carried out according to the instructions for use);
- ingress of water, dust or insects into the product;
- mechanical damages, overloading
- damages or bad results due to wrong voltage or frequency
- accidents including fire, flood, thunderbolt etc
- professional or commercial use
- damage to any glass or porcelain ware in the product
- replacement of consumables

This guarantee does not apply to any product that has been tampered with, or to damages incurred through improper use and care, faulty packaging by the owner or mishandling by any carrier.

The international TEFAL/T-FAL guarantee applies only for products purchased in one of the countries listed, and used for domestic purposes only in one of the countries listed on the Country List. Where a product purchased in one listed country and then used in another listed country:

- a) The international TEFAL/T-FAL guarantee duration is the one in the country of usage of the product, even if the product was purchased in another listed country with different guarantee duration.
- b) The international TEFAL/T-FAL guarantee does not apply in case of non conformity of the purchased product with the local standards, such as voltage, frequency, power plugs, or other local technical specifications
- c) The repair process for products purchased outside the country of use may require a longer time if the product is not locally sold by TEFAL/T-FAL
- d) In cases where the product is not repairable in the new country, the international TEFAL/T-FAL guarantee is limited to a replacement by a similar product or an alternative product at similar cost, where possible.

Consumer Statutory Rights

This international TEFAL/T-FAL guarantee does not affect the statutory rights a consumer may have or those rights that cannot be excluded or limited, nor rights against the retailer from which the consumer purchased the product. This guarantee gives a consumer specific legal rights, and the consumer may also have other legal rights which vary from State to State or Country to Country. The consumer may assert any such rights at his sole discretion.

Additional information

Accessories, Consumables and end-user replaceable parts can be purchased, if locally available, as described on the TEFAL / T-FAL internet site.

* TEFAL household appliances appear under the T-FAL brand in some territories like America and Japan. TEFAL/T-FAL are registered trademarks of Groupe SEB

			
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ARGENTINA	GRUPE SEB ARGENTINA S.A. Billinghurst 1833 3° - C1425DTK Capital Federal - Buenos Aires	0800-122-2732	2 años
ՀԱՅԱՍՏԱՆ ARMENIA	«Գրուպու Սեբ-Վոստոկ» ՓԲԸ, 119180 Մոսկվա, Ռուսաստան Ստարոմոնետնի քրք., ս. 14, ռ. 2	(010) 55-76-07	2 տարի/ years
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ÖSTERREICH	SEB ÖSTERREICH HmbH Campus 21 - Businesspark Wien Süd Liebermannstr. A02 702 - 2345 Brunn am Gebirge	01 866 70 299 00	2 Jahre
BELGIQUE / BELGIE	GRUPE SEB BELGIUM SA NV 25 avenue de l'Espérance - ZI 6220 Fleurus	32 70 23 31 59	2 ans / years
БЕЛАРУСЬ / BELARUS	ЗАО «Группа СЕБ-Восток», 119180 Москва, Россия Старомонетный пер. д.14 стр.2	017 2239290	2 года / years
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CANADA	GRUPE SEB CANADA 345 Passmore Avenue Toronto, ON M1V 3N8	1-800-418-3325	1 year
CHILE	GRUPE SEB CHILE Comercial Ltda Avda. Nueva Los Leones 0252 Providencia, Santiago	+56 2 232 77 22	2 años
COLOMBIA	GRUPE SEB COLOMBIA Apartado Aereo 172, Kilometro 1 Via Zipaquira - Cajica Cundinamarca	18000919288	2 años
HRVATSKA Croatia	SEB Développement S.A.S. Vodnjanska 26 10000 Zagreb	01 30 15 294	2 godine
ČESKÁ REPUBLIK / CZECH REPUBLIC	GRUPE SEB ČR spol. s r. o. Jankovcova 1569/2c 170 00 Praha 7	731 010 111	2 roky
DANMARK	GRUPE SEB NORDIC AS Tempovej 27 2750 Ballerup	44 663 155	2 år
DEUTSCHLAND	GRUPE SEB DEUTSCHLAND GmbH / KRUPS GmbH Herrnrainweg 5 63067 Offenbach	0212 387 400	2 Jahre
EESTI / ESTONIA	GRUPE SEB POLSKA SP Z O.O. ul. Ostrobramska 79 04-175 Warszawa	5 800 3777	2 aastat
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HONG KONG	SEB ASIA Ltd. Room 901, 9/F, North Block, Skyway House 3 Sham Mong Road, Tai Kok Tsui, Kowloon	852 8130 8998	1 year
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INDONESIA	Groupe SEB Indonesia (Representative office) Sudirman Plaza, Plaza Marein 8th Floor JL Jendral Sudirman Kav 76-78, Jakarta 12910, Indonesia	+62 21 5793 6881	1 year
ITALIA	GRUPE SEB ITALIA S.p.A. Via Montefeltro, 4 20156 Milano	199207354	2 anni
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MALAYSIA	GRUPE SEB MALAYSIA SDN. BHD Lot No.C/3A/001 & 002, Block C, Kelana Sq. No.17, Jalan SS7/26, 47301 Kelana Jaya - Petaling Jaya, Selangor	65 6550 8900	1 year
MEXICO	G.S.E.B. MEXICANA, S.A. de C.V. Goldsmith 38 Desp. 401, Col. Polanco - Delegacion Miguel Hildalgo 11 560 Mexico D.F.	(01800) 112 8325	1 años
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NEDERLAND	GRUPE SEB NEDERLAND BV Generatorstraat 6 - 3903 LJ Veenendaal	0318 58 24 24	2 jaar
NEW ZEALAND	GRUPE SEB NEW ZEALAND Unit E, Building 3, 195 Main Highway, Ellerslie, Auckland	0800 700 711	1 year
NORGE	GRUPE SEB NORDIC AS Tempovej 27 2750 Ballerup DANMARK	815 09 567	2 år
PERU	GRUPE SEB COLOMBIA Av. Camino Real N° 111 of. 805 B San Isidro - Lima - Perú	+511 441 4455	1 años

			
POLSKA / POLAND	GRUPE SEB POLSKA SP Z O.O. ul. Ostrobramska 79 04-175 Warszawa	0801 300 422 koszt jak za połączenie lokalne	2 lata
PORTUGAL	GRUPE SEB IBÉRICA SA Urb. da Matinha - Rua Projectada à Rua 3 Bloco1 - 3° B/D 1900 - 796 Lisboa	808 284 735	2 anos
REPUBLIC OF IRELAND	GRUPE SEB IRELAND Unit B3 Aerodrome Business Park, College Road, Rathcoole, Co. Dublin	01 677 4003	1 year
ROMÂNIA / ROMANIA	GRUPE SEB ROMÂNIA Str. Daniel Constantin nr. 8 010632 București	0 21 316 87 84	2 ani
РОССИЯ / RUSSIA	ЗАО «Группа СЕБ-Востоки», 119180 Москва, Россия Старомонетный пер. д.14 стр.2	495 213 32 37	2 года / years
SRBIJA / SERBIA	SEB Developpement Antifasisticke borbe 17/13 11070 Novi Beograd	060 0 732 000	2 godine
SINGAPORE	GRUPE SEB SINGAPORE Pty Ltd. 59 Jalan Pemimpin, #04-01/02 L&Y Building Singapore 577218	65 6550 8900	1 year
SLOVENSKO / SLOVAKIA	GRUPE SEB SLOVENSKO s.r.o. Rybničná 40 831 07 Bratislava	233 595 224	2 roky
SLOVENIJA	SEB d.o.o Gregorčičeva ulica 6 - 2000 MARIBOR	02 234 94 90	2 leti
ESPAÑA	GRUPE SEB IBÉRICA S.A. Almogàvers, 119-123, Complejo Ecurban 08018 Barcelona	0902 31 25 00	2 años
SVERIGE	GRUPE SEB SCHWEIZ GmbH Thurgauerstrasse 105 8152 Glattbrugg	044 837 18 40	2 ans / Jahre
TAIWAN	SEB ASIA Ltd. - Taipei International Building, Suite B2, 6F-1, No. 216, Tun Hwa South Road, Sec. 2 Da-an District Taipei 106, R.O.C.	886-2-27333716	1 year
THAILAND	GRUPE SEB THAILAND 2034/66 Italthai Tower, 14th Floor, n° 14-02, New Phetchburi Road, Bangkapi, Huaykwang, Bangkok, 10320	02723 4488	2 years
TÜRKIYE	GRUPE SEB ISTANBULAS Beybi Giz Plaza Dereboyu Cad. - Meydan Sok. No: 28 K.12 Maslak	216 444 40 50	2 YIL
U.S.A.	GRUPE SEB USA 2121 Eden Road Millville, NJ 08332	800-769-3682	1 year
УКРАЇНА / UKRAINE	ТОВ «Груп СЕБ Україна» Вул. Драгоманова 31 Б, офіс 1 02068 Київ, Україна	044 492 06 59	2 роки/ years
UNITED KINGDOM	GRUPE SEB UK LTD Riverside House - Riverside Walk Windsor - Berkshire SL4 1NA	0845 602 1454	1 year
VENEZUELA	GRUPE SEB VENEZUELA Av Eugenio Mendoza, Centro Letonia, Torre ING Bank, Piso 15, Ofc 155 - Urb. La Castellana,Caracas	0800-7268724	2 anno
VIETNAM	GRUPE SEB VIETNAM (Representative office) 127-129 Nguyen Hue Street District 1, Ho Chi Minh City, Vietnam	+84-8 3821 6395	1 year

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