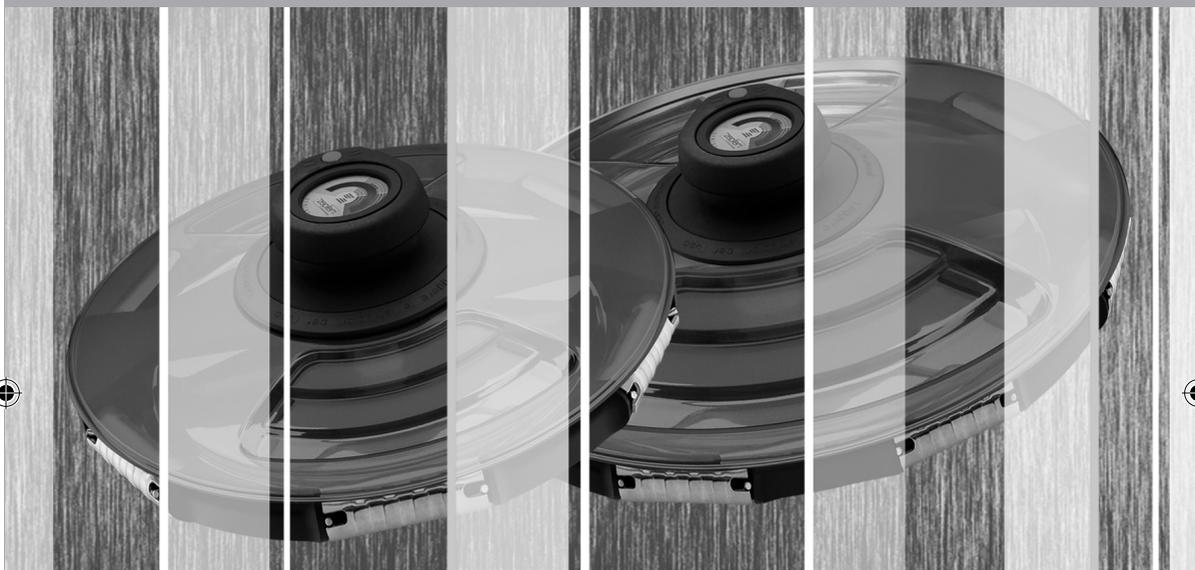


# ZEPTER MASTERPIECE COOKART



## SYNCRO-CLIK® INSTRUCTIONS MANUAL

**Z-420-20**

**Z-420-24**



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## ZEPTER SYNCRO-CLIK®

**ZEPTER SYNCRO-CLIK®** lid for pressure cooking is an innovative product, covered by a worldwide patent. Thanks to this lid you'll cook food easily and without problems, even if you've never tried pressure cooking before. As a matter of fact...**Pressure cooking has never been easier!**

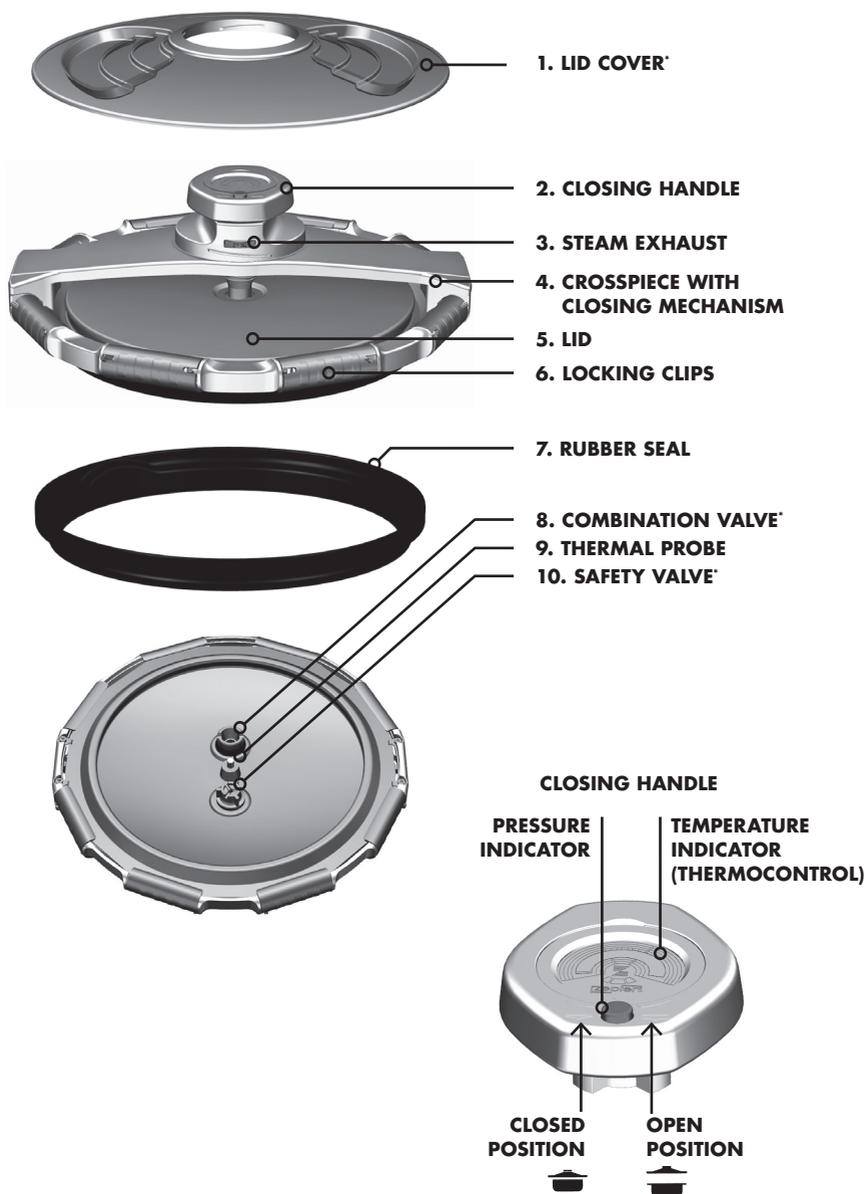
You won't need a special pot, such as those with bayonet rims, you can use your own ZEPTER COOKWARE displaying the crown (👑) on the bottom. The full range of compatible ZEPTER products are listed with their codes on page 6.



# SYNCRU-CLIK® COMPONENTS

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## SAFETY INSTRUCTIONS

### This manual uses specific ways to draw your attention to important details

**⚠ ATTENTION!** It contains additional information and useful advice for the appropriate use of the product.

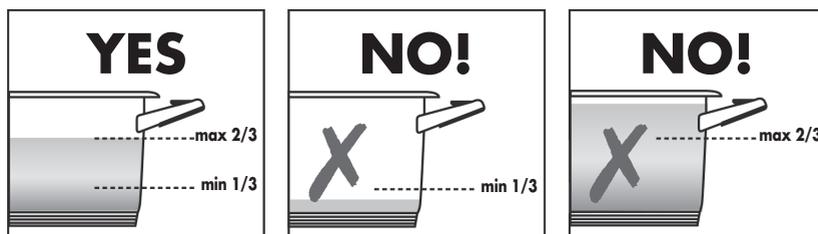
**⚠ WARNING!** For safety reasons, be careful

1. This manual is an integral part of the product. Read carefully all the instructions and safety notices contained in the present manual as they give important information on the SYNCRO-CLIK® lid use and its maintenance. **Keep the manual for future reference!**
2. After removing the packaging, make sure the SYNCRO-CLIK® lid is intact.
3. If you do not understand the presented information, do not use the SYNCRO-CLIK® lid and refer to professionally Zepter qualified personnel.
4. The SYNCRO-CLIK® lid cannot be used by children and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge.
5. Always follow the basic safety precautions mentioned in the user manual and supervise it closely when cooking under pressure.
6. Do not put the SYNCRO-CLIK® lid into oven.
7. Do not use masterpiece cookware with SYNCRO-CLIK® lid to fry under pressure using oil.
8. Don't shake the masterpiece cookware when system is pressurized.
9. **⚠ Warning!** Do not use the SYNCRO-CLIK® lid if any damage is shown on the lid or on the cookware. Hazard of explosion.
10. Make sure the SYNCRO-CLIK® lid is closed properly before cooking. Please refer to User Manual, chapter Instruction for Use.
11. **⚠ Warning!** Do not use force to open lid. Hazard of injury. Please refer to user manual chapter Instruction for Use in order to open the SYNCRO-CLIK® lid safely.
12. Ensure that masterpiece cookware is filled with water before cooking starts. Never let the masterpiece cookware boil dry or use without any liquid. It can result in its damage.

## SAFETY INSTRUCTIONS

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13. The water level inside of the masterpiece cookware must not be less than  $1/3$  or over  $2/3$  of the cookware capacity.
  - ▲ Warning!** Do not fill pressure cooker to more than half of its capacity for those foods that expand during the cooking process, such as rice and dehydrated legumes. It can clog safety elements.
  - ▲ Attention!** Before use always check if the valves are clean and without obstacles (e.g. food residues). Please refer to chapter *Clean and Maintenance*, for how to correctly clean and maintain SYNCRO-CLIK® lid.
14. Do not expose the SYNCRO-CLIK® Lid to severe weather elements, such as: rain, hail, snow, wind, etc.
15. The SYNCRO-CLIK® lid should be cleaned only with a soft cloth. Never use abrasives, alcohol or other solvents. Always allow the SYNCRO-CLIK® lid to dry completely before putting it away.
16. Do not start cooking under pressure if any wear and tear or damage sign is visible on masterpiece cookware and/or SYNCRO-CLIK® lid.
17. As soon as the rubber seal ring looks worn out (with flaws, brittleness or defects) replace it.
18. For any repairs refer only to your Zepter Repair Centre.
19. Use only the Zepter original spare parts.
20. Do not use the SYNCRO-CLIK® lid with other masterpiece cookware than those listed on page 6.
21. The SYNCRO-CLIK® lid is intended for domestic use only and can only be used as described in the user manual and for the designated purposes (e.g. food cooking under pressure). The producer cannot be held responsible for any damage deriving from commercial use, improper, incorrect or unreasonable use.

## You can use SYNCRO-CLIK® lid with the following ZEPTER pots:

### TF-420-20 & Z-420-20

#### Pots with Ø20 cm

##### TF-020-20

2.0 l - 20 cm - 2.1 Qt - 7<sup>3</sup>/<sub>4</sub>"

##### TF-025-20

2.5 l - 20 cm - 2.7 Qt - 7<sup>3</sup>/<sub>4</sub>"

##### TF-030-20

3.0 l - 20 cm - 3.2 Qt - 7<sup>3</sup>/<sub>4</sub>"

##### TF-037-20

3.7 l - 20 cm - 4.0 Qt - 7<sup>3</sup>/<sub>4</sub>"

##### TF-042-20

4.2 l - 20 cm - 4.5 Qt - 7<sup>3</sup>/<sub>4</sub>"

##### TF-047-20

4.7 l - 20 cm - 5.0 Qt - 7<sup>3</sup>/<sub>4</sub>"

##### TF-058-20

5.8 l - 20 cm - 6.1 Qt - 7<sup>3</sup>/<sub>4</sub>"

##### Z-2020

2.0 l - 20 cm - 2.1 Qt - 7<sup>3</sup>/<sub>4</sub>"

##### Z-2030

3.0 l - 20 cm - 3.2 Qt - 7<sup>3</sup>/<sub>4</sub>"

##### Z-2030-SC

3.0 l - 20 cm - 3.2 Qt - 7<sup>3</sup>/<sub>4</sub>"

##### Z-2042

4.2 l - 20 cm - 4.5 Qt - 7<sup>3</sup>/<sub>4</sub>"

##### Z-2050

5.0 l - 20 cm - 5.3 Qt - 7<sup>3</sup>/<sub>4</sub>"

##### Z-2058

5.8 l - 20 cm - 6.1 Qt - 7<sup>3</sup>/<sub>4</sub>"

### TF-420-24 & Z-420-24

#### Pots with Ø24 cm

##### TF-027-24

2.7 l - 24 cm - 2.9 Qt - 9" 1/2

##### TF-027-24-LS

2.7 l - 24 cm - 2.9 Qt - 9" 1/2

##### TF-040-24

4 l - 24 cm - 4.2 Qt - 9" 1/2

##### TF-056-24

5.6 l - 24 cm - 6.0 Qt - 9" 1/2

##### TF-067-24

6.7 l - 24 cm - 7.1 Qt - 9" 1/2

##### TF-090-24

9 l - 24 cm - 9.5 Qt - 9" 1/2

##### Z-2430

3.0 l - 24 cm - 3.2 Qt - 9" 1/2

##### Z-2440

4.0 l - 24 cm - 4.2 Qt - 9" 1/2

##### Z-2455

5.5 l - 24 cm - 5.8 Qt - 9" 1/2

##### Z-2470

7.0 l - 24 cm - 7.4 Qt - 9" 1/2

##### Z-2490

9.0 l - 24 cm - 9.5 Qt - 9" 1/2

**⚠ Warning!** For the safe operation of your SYNCRO-CLIK® lid, after each use strictly follow the cleaning and maintenance instruction, as any small food residues, such as a grain of rice or bean shell, could block safety elements.

**⚠ Attention!** Do not attempt to dismantle other parts of the SYNCRO-CLIK® lid other than those mentioned.

**⚠ Attention!** Never dismantle locking mechanism. Tampering with this mechanism will invalidate your warranty and can have negative consequences on safety and lid functionality.

### Clean SYNCRO-CLIK® lid after each use.



Remove the lid cover (1) and wash it thoroughly.



Remove the rubber seal (6) and clean it in hot water with washing-up detergent.



Rinse the lid (2) under hot water and clean using a damp cloth.

**⚠ Attention!** Never immerse the lid (2) in water.

**⚠ Warning!** Do not use abrasive powders, sodium bicarbonate or bleach.

**⚠ Attention!** Only the lid cover (1) is dishwasher safe.

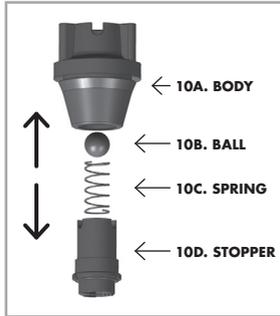
**⚠ Attention!** It is recommended to replace the rubber seal every second year or sooner if the rubber changes the look and structure (i.e. hardness, shows cracks)

**⚠ Attention!** To replace a rubber seal use only original Zepter seal of correct size for your SYNCRO-CLIK® Lid.

### Clean the safety valve (10)



Remove the safety valve (10) from the lid.



Dismantle valve by removing the stopper (10D), spring (10C) and ball (10B) from the body (10A).



Wash all parts under running water. Ensure that no food residue remains on the valve parts.



Re-assemble the valve.



Place the valve back into its correct position in the lid.

## Clean the combination valve (9)

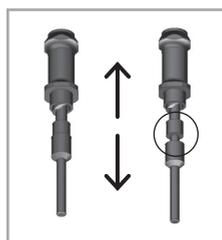
**▲ Warning!** Ensure all parts are clean of any food residues. Otherwise it can result in valve blockage. Hazard of explosion!



Unscrew the valve body (9A) anticlockwise and remove it from the lid. Clean thoroughly.



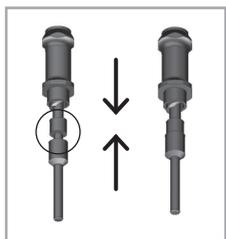
Remove the valve piston (9B) and spring (9C) from the lid. Separate the spring from the piston.



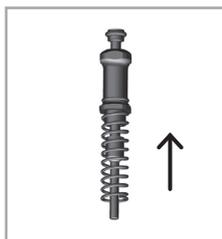
Dismantle the piston.



Clean all valve parts under running water.



Reassemble the piston. Use only hands to assemble the piston. Don't use any pliers!



Insert the spring into the seat of the piston



Reassemble the valve and place it back on the lid.



Insert the valve into the lid and screw clockwise to tighten.

**▲ Attention!**

When reassembling the piston, ensure both parts are screwed tightly to make airtight seal.

## INSTRUCTIONS FOR USE

## Pressure cooking with SYNCRO-CLIK® is FAST, HEALTHY, ECONOMIC, SAFE & EASY

**Shorter  
cooking  
time, up to  
80% less.**

**Foods  
nutritional  
content is  
preserved.**

**Energy  
saving,  
up to  
60%.**

**Extra  
safety  
valve for  
pressure.**

**Thermocontrol  
technology  
checks the  
cooking process.**

### The ZEPTER pressure cooking principle

- SYNCRO-CLIK® seals all *Masterpiece Cookware* hermetically, turning them into ideal cookware for pressure cooking.
- The temperature inside the *Masterpiece Cookware* can rise to approximately 120°C and generates a pressure of 1 bar.
- This means that cooking times can be up to 80% shorter than traditional cooking times, with power savings up to 60%.

## Basic rules to achieve excellent results when using SYNCRO-CLIK® for pressure cooking.

### Closing and opening the lid.

- Turn the closing handle to the left until it stops (👉). The mechanism will open. Place the lid onto the *Masterpiece Cookware* in the middle and press it down firmly to let it cover the edge of the masterpiece cookware completely. Turn the closing handle to the right until it locks (👈). The lid is now closed.



**⚠ Warning!** Never try to open the lid by force; the mechanism is designed to be closed and opened easily and not forcedly.

**⚠ Attention!** Depending on the content in liters, the masterpiece cookware always requires a minimum amount of liquid (water, broth), so that inside the masterpiece cookware cooking steam can be generated to cook food.

- The water level inside of the masterpiece cookware must not be less than 1/3 or over 2/3 of the cookware capacity. The masterpiece cookware must not be filled more than half-full when cooking soups,

fatty broths, main courses, compotes, compact pieces of meat, etc.

### Heating and final cooking.

- After closing the lid properly, place the masterpiece cookware on the stove and set the heat to highest level. As soon as the pressure indicator lifts (now the combination valve is closed), reduce the heat to the minimum. Cooking starts.
- The temperature indicator starts to move towards yellow field at the beginning of the cooking process
- As soon as steam starts to release through the valve, the indicator moves to the green field. During the final cooking phase, the indicator should be approximately in the middle of the green field. If it is necessary adjust (lower) the heat.

**⚠ Attention!** If the temperature indicator approaches the red field, lower the heat to minimum immediately.

- The combination valve is thus triggered, releasing some cooking steam with a slight hiss. The excessive temperature inside the masterpiece cookware is thus reduced.

### Recommended cooking time

- Follow the recommended cooking times in the chapter "Recommended cooking times". Time starts when the pressure indicator lifts and heat is lowered.

- Cooking times are standard and can be modified slightly according to the composition of food in order to ensure the best cooking results.

### End of cooking

- When the recommended cooking time is over, switch off the heat source to lower the temperature inside of the masterpiece cookware. The special Accuthermal Compact Bottom ensures that cooking continues inside the pot, while the temperature drops slowly. Wait until the pressure falls down.
- In any case, the lid can be opened only when the pressure indicator is fully down and does not rise at all. Only in this case the knob can be rotated freely.

### How to store your SYNCRO-CLIK®?

- First of all, clean the lid. Do not leave the lid on the pot but place it upside down so that the rubber seal does not warp and air can circulate inside.

**⚠ Warning!** The SYNCRO-CLIK® lid must be clean after each use. Please follow the instruction in chapter Cleaning and Maintenance.

### **1. The pressure indicator does not lift in the heating phase?**

Check that the safety valve is in its correct position (*please refer to chapter Cleaning and Maintenance*).

Should the problem persist, it means that heat is not enough. Increase the heat.

### **2. The Temperature Indicator Thermocontrol stops on the edge of the green field?**

The cooking heat is insufficient. Increase the heat and wait for the indicator to move. Once thermocontroler indicator reaches the orange field; reduce the heat.

### **3. Steam escapes from the Combination Valve freely?**

The heat is too high: immediately lower it to the minimum until the combination valve shuts automatically and the steam stops escaping.

### **4. The Temperature Indicator Thermocontrol moves to the red field even with the minimum heat?**

The heat is still too high. Transfer the pot to a smaller heat source (use gloves or a pot holder) or turn off the heat for a few minutes.

### **5. Suddenly steam escapes hissing?**

Remove the pot from the heat immediately (using gloves or a pot holder) and let it cool. Make sure that the combination valve is not blocked.

Dismantle it and clean it if necessary (*please refer to chapter Cleaning and Maintenance*). Reassemble the combination valve.

Dismantle the safety valve and clean it, (*please refer to chapter Cleaning and Maintenance*).

### **6. The pot is filled for more than 2/3 of its capacity?**

The best solution is using a larger pot from your range of ZEPTER cookware displaying the special crown on the base.

When cooking vegetables, you can half-cook them first with the pot open, by pouring hot water over them. This will reduce their volume significantly. Now you can put the SYNCRO-CLIK® lid onto the pot, and complete the cooking phase.

Make sure that the liquid in the cookware is enough.

This SYNCRO-CLIK® Lid can only be assigned to the functions it has been designed for, i.e. pressure cooking. The manufacturer cannot be held responsible for any damage deriving from improper, incorrect or unreasonable use.

All our lids have undergone strict inspection test and are guaranteed against manufacturing defects. The guarantee starts from the date of purchase. The date of purchase is the date shown on the invoice issued by the dealer upon the delivery of the lid. Evidence of original purchase is required for warranty services, so it is important to keep your sales receipt.

Zepter SYNCRO-CLIK® lid carries a 10- Year Limited Warranty against material and manufacturing defects of stainless steel parts.

The parts subjected to normal wear and tear as rubber gasket, safety valve, combination valve as well as thermocontroller and plastic cover is excluded. The parts stand under 2 years warranty period from day of purchase.

The manufacturer undertakes to repair or replace cost-free within the warranty period those parts that prove to have manufacturing defects. Those defects that are not clearly attributable to either material or the manufacturing will be examined at one of ZEPTEK Service Centre or at our headquarters and charged according to the outcome.

### The 10 years limited warranty is only valid if:

- The product shows material or manufacturing defects.
- The lid was maintained according to manufacturer's instruction described in user manual.
- The lid was used only for intended purpose (e.g. pressure cooking) with Zepter Masterpiece cookware designed for pressure cooking .

- No signs of change by the customer or the presence of no original pieces fit by other people had been found.

### The 10 year limited warranty does not cover:

- The parts subjected to normal wear and tear (rubber gasket, safety valve, combination valve, thermocontroller and plastic cover)
- The damages caused by transport, inadequate use, negligence and/or incorrect use.
- The lid has been used for unintended purposes.
- Damage as a result of failure to respect of safety regulations and do not follow the instructions in the User Manual.
- Any usage of non-original Zepter spare parts.
- Any damages to the product resulting from repairs and/or maintenance done by unauthorized repair centre

This guarantee does not affect the consumer's statutory rights under applicable national legislation in force, nor the customer's rights against the retailer arising from the sales/purchase agreement.

In the absence of applicable national legislation, this guarantee will be consumer's sole and exclusive legal remedy, and the manufacturer shall not be liable for any incidental or consequential damages for breach of any express of implied guarantee of this product. The liability of manufacturer is limited to and shall not exceed the purchase price of the product actually paid by the consumer.

### DECLARATION OF CONFORMITY



The serial production of SYNCRO-CLIK® lids complies with Directive 2014/68/EU

of the European Parliament and of the Council on the approximation of the laws of the Member States concerning pressure equipment.



### EU DECLARATION OF CONFORMITY

**MANUFACTURER:** Menfi Industria S.r.l. a socio Unico  
Via Sibilla Aleramo, 13 - 20092 Cinisello Balsamo (MI) - Italy

**PRODUCT:** Pressure-cooker for household use

**Diameter:** 200 mm - **Material:** ASTM A240 304 or 316L

Model	h. Pan	Capacity	Operational Capacity
TF-020-20	68 mm	2.0 litres	1.3 litres
TF-025-20	80 mm	2.5 litres	1.7 litres
TF-030-20	97 mm	3.0 litres	2.0 litres
TF-037-20	120 mm	3.7 litres	2.4 litres
TF-042-20	135 mm	4.2 litres	2.8 litres
TF-047-20	150 mm	4.7 litres	3.1 litres
TF-058-20	185 mm	5.8 litres	3.9 litres

Model	h. Pan	Capacity	Operational Capacity
Z-2020	68 mm	2.0 litres	1.3 litres
Z-2030	97 mm	3.0 litres	2.0 litres
Z-2030-SC	97 mm	3.0 litres	2.0 litres
Z-2042	135 mm	4.2 litres	2.8 litres
Z-2050	163 mm	5.0 litres	3.3 litres
Z-2058	185 mm	5.8 litres	3.9 litres

**Lid model: "ZEPTER SYNCRO-CLIK®" for models:**  
TF-420-20, LN-420-20, Z-420-20

Working pressure: 1.00 bar

Maximum allowable pressure PS: 1.50 bar

Control valve nominal opening: 1.00 bar

Safety valve nominal opening 1.35 bar

**Evaluation of Conformity procedures used:** Modules B + C1

**Notified body in charge of testing:** TÜV Italia 0948

**Notified body in charge of watching over the quality system:**  
TÜV Italia 0948

**Harmonized regulations used:** EN 12778:2006 for testing

**Technical specifications used:** EN 12983/1

The product is in conformity according to Directive 2014/68/EU

Manufacturer's authorised signatory,  
Sole Director - Mr. Borislav Ilic

Cinisello Balsamo  
15/06/2018

**EU DECLARATION OF CONFORMITY**

**MANUFACTURER:** Menfi Industria S.r.l. a socio Unico  
Via Sibilla Aleramo, 13 - 20092 Cinisello Balsamo (MI) - Italy

**PRODUCT:** Pressure-cooker for household use  
**Diameter:** 240 mm - **Material:** ASTM A240 304 or 316L

Model	h. Pan	Capacity	Operational Capacity
TF-027-24	60 mm	2.7 litres	1.8 litres
TF-027-24-LS	60 mm	2.7 litres	1.8 litres
TF-040-24	90 mm	4.0 litres	2.7 litres
TF-056-24	125 mm	5.6 litres	3.7 litres
TF-067-24	150 mm	6.7 litres	4.5 litres
TF-090-24	203 mm	9.0 litres	6.0 litres

Model	h. Pan	Capacity	Operational Capacity
Z-2430	68 mm	3.0 litres	2.0 litres
Z-2440	90 mm	4.0 litres	2.7 litres
Z-2455	125 mm	5.5 litres	3.3 litres
Z-2470	158 mm	7.0 litres	4.7 litres
Z-2490	203 mm	9.0 litres	6.0 litres

**Lid model: "ZEPTER SYNCRO-CLIK®" for models:**  
TF-420-24, LN-420-24, Z-420-24

Working pressure: 1.00 bar  
Maximum allowable pressure PS: 1.50 bar  
Safety valve nominal opening 1.35 bar

**Evaluation of Conformity procedures used:** Modules B + C1

**Notified body in charge of testing:** TÜV Italia 0948

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Manufacturer's authorised signatory,  
Sole Director - Mr. Borislav Ilic

Cinisello Balsamo  
15/06/2018

## RECOMMENDED COOKING TIMES

### SOUPS

Beans (soaked)	15-20 min
Peas (soaked)	10-15 min
Peas (not soaked)	15-20 min
Fresh vegetables	4-8 min
Semolina porridge	3-5 min
Goulash	15-20 min
Oat soup	3-4 min
Potato soup	4-6 min
Lentils (soaked)	8-10 min
Lentils (not soaked)	15-20 min
Minestrone	8-10 min
Rice soup	8-10 min
Beef broth	35-40 min
Chicken broth	25-35 min
Soup with pasta	3-5 min
Rice and tomato soup	8-10 min
Onion soup	2-3 min

### MAIN COURSES

Mixed vegetables	6-7 min
Lentils (soaked) with speck and potatoes	10 min
Serbian style meat and rice	8 min

### MEAT

Goulash	15-20 min
Meat loaf	20-25 min
Mutton and peas	15 min
Chicken (depending on type and size)	25-30 min
Veal (in small pieces)	6 min
Roasted veal	15-20 min
Veal fricassée	10 min
Calf's foot	15-20 min
Veal ragout with rice	10-12 min
Turkey leg	25-35 min
Roasted meat	35-45 min
Chops with sauerkraut and potatoes	8-10 min
Roast beef	20-25 min
Roulades	15-25 min

## RECOMMENDED COOKING TIMES

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Ham (roasted)	20-25 min
Ham (cooked)	30-35 min
Roast pork	20-25 min
Pig's trotter	35-45 min
Curried pork	10-15 min
Smoked roasts	35-45 min
Veal and pork tongue	20-25 min
Ox tongue	50-60 min

### FISH - GAME

Bouillabaisse	16 min
Steamed fish with potatoes	6-8 min
Fish in white wine with potatoes	6 min
Stewed goat leg	20-25 min
Game ragout	15-25 min

### VEGETABLES

Cauliflower (depending on type)	2-6 min
Whole cauliflower	6-8 min
String beans	5-7 min
Endive	6-8 min
Green peas	2-3 min
Potatoes peeled and cut	7 min
Unpeeled potatoes	10-15 min
Chestnuts	5-8 min
Kohlrabi	4-6 min
Whole carrots	10-12 min
Sliced carrots	4-6 min
Stuffed peppers	6-8 min
Mushrooms	5-8 min
Fresh Brussels sprouts	4-6 min
Frozen Brussels sprouts	8 min
Beetroot	15-25 min
Red cabbage, white cabbage, Savoy cabbage	5-7 min
Sauerkraut	8-10 min
Scorzonera	4-6 min
Celery	15-25 min
Asparagus	7-8 min
Stuffed tomatoes	2-3 min

## RECOMMENDED COOKING TIMES

### FOODSTUFFS

Semolina	3-5 min
Potato gnocchi	8-10 min
Bread gnocchi	6 min
Pasta	3-5 min
Rice pudding	10 min
Brown rice	15-20 min
Boiled rice	10 min

### COMPOTES

Apples - Apple compote	1-3 min
Apricots, peaches	3 min
Pears	3-6 min
Cherries, plums	2-3 min
Whole dried fruit (soaked)	4-5 min

### FRUIT JUICES

Blackberries	15-20 min
Strawberries	5-10 min
Blueberries	5-10 min
Raspberries	5-10 min
Elderberries	5-10 min
Blackcurrants and redcurrants	10-15 min
Sour cherries	10-15 min
Prunes	10-15 min
Rhubarb	10-15 min
Gooseberries	5-10 min
Grapes	15-20 min
Plums	10-15 min

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**HOME ART & SALES SERVICES AG**  
**ZEPTER GROUP**  
 Sihleggstrasse 23  
 CH-8832 Wollerau

Other world patents:  
 Europe Patent No. 0 568 531  
 USA Patent No. 5 293 813  
 Russia Patent No. 2 066 543  
 P.R.C. Patent No. 91 104 104.4







## **ZEPTER OWNED COMPANIES**

ZEPTER AUSTRALIA, Sydney  
ZEPTER AUSTRIA, Vienna  
ZEPTER BELARUS, Minsk  
ZEPTER BOSNIA AND HERZEGOVINA,  
Sarajevo, Banja Luka  
ZEPTER BULGARIA, Sofia  
ZEPTER CANADA, Toronto  
ZEPTER CROATIA, Zagreb  
ZEPTER CZECH REP., Prague  
ZEPTER EGYPT, Cairo  
ZEPTER ESTONIA, Tallinn  
ZEPTER FRANCE, Paris  
ZEPTER GERMANY, Sollingen  
ZEPTER HUNGARY, Budapest  
ZEPTER IRAN, Tehran  
ZEPTER ITALY, Milan  
ZEPTER JORDAN, Amman  
ZEPTER KAZAKHSTAN, Almaty  
ZEPTER LATVIA, Riga  
ZEPTER LITHUANIA, Vilnius  
ZEPTER MACEDONIA, Skopje  
ZEPTER MOLDOVA, Chisinau  
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