

andrew James

Electric Multi-Cooker



Pour la version française veuillez consulter notre site de web
www.andrewjamesworldwide.com

Bitte finden Sie die deutsche Version dieser Bedienungsanleitung auf unserer
www.andrewjamesworldwide.com

Please read the manual fully before using the appliance and keep the manual safe
for future reference.



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Important safeguards

When using any electrical appliance, basic safety precautions should always be followed, including:

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old.
- Always ensure the voltage on the rating label corresponds to the voltage in your home.
- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.
- Do not use the appliance if

it has been dropped or damaged in anyway. If the unit has been damaged take the unit for examination and or repair by an authorised service agent.

- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
- Do not allow the cord to touch hot surfaces and do not place the cord near hot

gas or electric burners or in a heated oven.

- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or animals or be tripped over.
- Always operate the appliance on a smooth, even and stable surface. Do not place the unit on a hot surface.
- Always remove the plug of the appliance safely. Do not

pull on the appliances cord to remove the appliance plug from the electrical socket.

- Never handle or operate the appliance with wet hands.

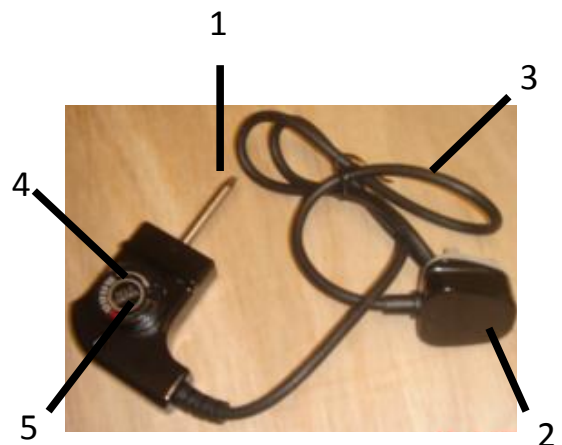
Appliance components Illustration

1. Glass cover handle
2. Power connection base
3. Basic unit
4. Handles
5. Cooking surface
6. Glass cover



Temperature Sensor

1. Temperature sensor
2. Electric plug
3. Electric cable
4. Temperature regulator
5. Control lamp



Preparing the unit

Before using the unit for the first time, carefully clean the unit and cover. Do not use detergents, brushes with metal or nylon bristles or sharp objects such as knives and spatulas to clean the unit. Avoid damaging the non-stick coating. Always dry the unit thoroughly after cleaning it.

Connecting the Unit

1. Connect the temperature regulator to the base of the basic unit. Make sure that the plug is connected properly
2. Set the temperature selector switch to heat level 0. Connect the plug to a 230V 50Hz fuse socket.

Attention: Do not use a multi plug or extension cable.

Preparing food

1. Brush the pan with a little cooking oil.
2. Set the temperature regulator to the required heat level.
3. The control lamp will light up to signal that the unit is ready for use.
4. Pre-heat the unit until you reach the desired temperature. Once the unit has pre-heated you can then begin to cook the food.
5. When you have finished cooking, the unit can be kept warm. To do this, set the temperature regulator to the ther-

mostat level. (Fig 3)

6. Use the glass cover, if possible, when cooking. The cover prevents smells from escaping and reduces cooking time.

Heating levels	Temperature °C	Food Type
1 & 2	100° C	Roasted food, meat, etc.
3&4	150-200°C	Pancakes, scrambled eggs, bacon, etc.
5	240°C	Grilled foods, pizza, etc.
Thermostat	-	Warming function

After Use

1. Set the temperature regulator to the "0" level and pull the plug out of the mains socket.
2. Allow the unit to cool down thoroughly before cleaning it.

Cleaning

- After cleaning the multi cooker, wipe it carefully with a soft towel and leave it to dry.
- Once the multi-cooker hot plate is dry, dab it with cooking oil to protect its non-stick coating.

Part	Method	Remark
Hotplate	<ul style="list-style-type: none"> • Clean the hotplate after use with a wet towel or kitchen paper while it is warm. If the residues are difficult to clean, put a small amount of water on the plate and turn it on. The plate will be warmed and the residues can be rubbed off. 	<ul style="list-style-type: none"> • Do not use any detergent, nylon or metal brushes as this will damage the hotplate. • Do not put the hotplate into water or wash it with water when the hotplate is still hot as this will damage the hot plate
Cover	<ul style="list-style-type: none"> • Clean with a soft sponge and a small amount of detergent. 	<ul style="list-style-type: none"> • Do not use thinner, benzene detergent or any chemicals as this will damage the surface.
Temperature controller	<ul style="list-style-type: none"> • Clean with a soft paper towel or a soft towel 	<ul style="list-style-type: none"> • Do not clean the temperature control front as this will cause and electric shock

Recipes

Spanish Omelette

Ingredients

12 eggs

150ml milk

12 new potatoes

2 onion, sliced

6 tbsp. pesto

2 tbsp. vegetable oil

Salt and pepper, to taste

Method

1. Boil the new potatoes in a pan until cooked. Drain and allow to dry in a colander.
2. Pour vegetable oil into the multi-cooker pan.

3. Set the temperature regulator to heat level 3.
4. The control lamp will light up to signal that the unit is ready for use (on).
5. Pre-heat the unit until at desired temperature.
6. Meanwhile, whisk eggs and milk together in a bowl until light and fluffy. Add seasoning.
7. Add one layer of sliced onion and potatoes to the multi-cooker. Dollop small amounts of pesto onto the potatoes and onions. Continue to layer until the pan is full.
8. Pour over the egg and milk mixture.
9. Allow the omelette to cook, slowly until it is cooked through.
10. Serve with a basil and watercress

salad.

Paella

Ingredients

1 tbsp. olive oil

2 onions, diced

1 tbsp. paprika

1 tbsp. turmeric

400g paella rice

1 litre chicken stock

400g chopped tomatoes

1 clove of garlic, chopped

1 chorizo sausage, sliced

300g frozen seafood mix

8 large prawns / crevettes

8 large mussels (in shells)

1 lemon

Method

1. Pour olive oil into the multi-cooker pan.
2. Set the temperature regulator to heat level 3.
3. The control lamp will light up to signal that the unit is ready for use (on).
4. Pre-heat the unit at desired temperature.
5. Add the onion and garlic and soften for 5 minutes. Stir in paprika, turmeric, sliced chorizo and paella rice.

6. Stir in chicken stock and tomatoes and cook uncovered for approximately 15 minutes, stirring occasionally, until most of the liquid has been absorbed.

7. Add the seafood mix and stir into the rice. Lie the prawns/crevettes and mussels onto the top of the rice.

8. Cover the multi-cooker with the lid and cook until the mussels have opened and the prawns are pink.

9. Cut the lemon in half and squeeze the juice of half of the lemon over the paella. Cut the remaining lemon into chunks to serve with the paella.

UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic not commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original

receipt of sale / order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired / replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy please go to our website:

www.andrewjamesworldwide.com


Customers are responsible for any taxes applied to our products when they are shipped outside of the EU. All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.

Electrical Information

Always ensure the voltage on the rating label corresponds to the power supply where the product is being used.

Class II double insulation. This tool is  double insulated therefore no earth connection is required.

Precautions should be followed for safe cable management and connection to the power supply

If a new mains plug needs to be fitted follow the fitting instructions supplied with good quality BS1363A plugs. If in doubt consult a qualified electrician or appliance repair agent.

- Safely dispose of the old plug.
- Connect the brown lead to the live terminal "L" in the new plug.
- Connect the blue lead to the neutral "N" terminal.

Warning! For double insulated product no connection is made to the Earth terminal.

Recommended fuse: 13A.

If an extension cable is required, a 2 core or 3 core (earthed) extension can be used. To avoid overheating the extension cable should be rated no less than 3A and be fully unwound before use.

Do not attempt to modify electrical

plugs or sockets or attempt to make an alternative connection to the electrical supply.

Disposal of the appliance

Waste Electrical & Electronic Equipment (WEEE) Waste & Recycling



Disposal of Electrical and Electronic Waste

Non-household waste. This product must not be disposed of together with ordinary household waste.

Separate collection of used products, batteries and packaging allows the recovery and recycling of materials. Re-use of materials helps prevent environmental pollution and reduces the demand for raw materials.

Local authorities, retailers and collection organisations may provide for separate collection of electrical products, batteries and packaging.

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