

homesmart®

Multi-cooker

Item No.: CP-02



IMPORTANT SAFEGUARD

Read All Instructions before Using

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. Read all instructions before using appliance.
2. Do not let the cord hang over the edge of the table, counter, or touch any hot surface.
3. Place the appliance securely in the center of the counter or work space.
4. Do not touch hot surfaces. Use handles to lift or move.
5. Do not allow children to use this appliance.
6. Close adult supervision must be provided when this appliance is used near children.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not operate on a non-heat resistant glass, wood cooking surface, or a tablecloth, it is imperative that a heat resistant cooking surface with heat finish be placed beneath this unit.
9. Do not operate this any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any way.
10. When not in use, and before cleaning, unplug the appliance from the mains power supply. Before putting on or taking off parts, allow the unit to cool first.
11. Always switch off appliance before removing the heating pan.
12. Use extreme caution when moving multi-cooker pot containing hot oil or other hot liquids.
13. Do not use outdoor.
14. Do not place near hot gas or electric burner, or in ca heated oven.
15. To reduce the risk of potential shock, this appliance has a polarised plug (one blade is wider than the other), which will only fit one way into the mains power supply. If the plug does not fit, contact qualified electrician for assistance. Do not attempt to modify the plug in any way.
16. Do not clean the unit with metal scouring pads. Pieces can break off the pad and short-circuit electrical parts, creating a possibility of an electrical shock and damaging the unit.
17. To protect against electrical shock, do not immerse plug, power cable or the base of the multi-cooker in water or any other liquid.
18. ATTENTION: To protect against electric shock, cook only in the non-stick coating pan included.
19. The multi-cooker is for indoor, household use only.
20. Do not use the appliance for anything other than its intended purpose.
21. Save these instructions.
22. When not in use, always turn the operating dial to the "OFF" position and unplug from the mains power supply.
23. Before cleaning, always allow the multi cooker to cool.
24. Never pour cold water into the non-stick coating pan while it is still warm.
25. Never add water to hot oil.
26. Always attach plug to appliance first, then plug cable into the mains power supply. To disconnect, turn the operating dial to the "OFF" position, then remove plug from mains power supply.
27. A short power cable(or detachable power cable) should be used to reduce the risk of tripping or falling over a longer cable.

28. Longer detachable power cables or extension cables are available and may be used if care is exercised in their use.

29. If a longer detachable power -cable or extension cord is used:

- a) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
 - b) The cable should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.
- If the power cord is damaged, don't replace it yourself, but take to your local electrical store.
 - 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.

DO NOT immerse Multi-Cooker pot Power BASE IN WATER or place in a dishwasher. HANDLE CAREFULLY WHEN CLEANING.

WARNING: TO REDUCE THE RISK OF ELECTRIC SHOCK OR FIRE, DO NOT ATTEMPT TO DISASSEMBLE APPLIANCE UNIT. NO USER SERVICEABLE PARTS ARE INSIDE. REPAIR SHOULD BE DONE ONLY BY YOUR LOCAL ELECTRICAL STORE.

Product overview:



Accessories:



SPECIFICATION:	
POWER	220-240V, 50/60Hz, 1300W
SIZE	5L
COOKING POT	non-stick coating

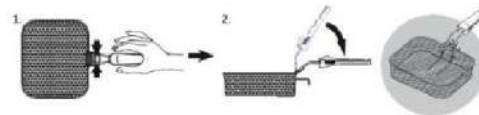
Before use:

- Remove the appliance from the packaging and unpack all the accessories.
- Take out the documents and protective film. Take out the power base
- Check that there is nothing (packing, paper etc.) stuck between the non-stick coating pan and the power base of the appliance.
- Clean the inside of the non-stick coating pan with a damp sponge and washing up liquid.
- Attach non-stick coating pan to power base:
- Insert the non-stick coating pan into the base by aligning the four feet on the bottom of the heating pan with the four holes in the main body of the unit.



- Assembling the frying basket









The frying basket has a removable basket handle(9) for ease of cleaning and storage. To assemble the frying basket, squeeze the metal shaft of the handle and place through the slot, into the hooks on the frying basket. Release the handle to lock into place. Ensure the handle is attached correctly and securely before use.



Functions:



Parameter reference table for difference modes

Mode	Default Temp.	Default Time	Icon	Suggested Accessory
Keep warm	50°C	60mins		No
Boil	180°C	30mins		No
Roast	240°C	30mins		No
Saute/ Grill	250°C	20mins		No
Steam	250°C	25mins		Steam rack
Slow cook	100°C	6 hours		No
Deep fry	190°C	30mins		Fry basket
Fondue	250°C	60mins		No

HOW TO OPERATE

1. Connect the product to the power supply. The buzzer rings a time.
2. Press the Power/Start key, the product enters stand-by mode. The default temperature is 0°C and the default time is 0:00;
3. Press the function keys to select appropriate mode, the corresponding default time and temperature will be shown on the LED display screen.
4. The time and temperature may be set to the individual need. Set the cooking duration and temperature or use the Guide menus (and use the + or - to adjust the duration and temperature);
5. Press the start key and the machine starts operation.
6. When the set time is reached, the product will give an indicating sound.
7. Switch off at the power supply

DEEP FRY - Fried Haloumi with Sweet Chilli Sauce

Ingredients:

16 pieces of haloumi cheese
Sweet chilli sauce
Vegetable oil

Operation:

1. Place the pan into the main unit. Fill with oil, to the MAX fill line. **Do not exceed the maximum level.**
2. Select the deep fry function.
3. Add your food to the frying basket, **do not fill past the MAX mark on the side of the basket.**
4. Carefully lower the Frying basket into the hot oil.
5. Heat oil, and fry Haloumi Cheese until golden. The product is off when the time is up.
6. After cooking, carefully lift the basket out of the Mult cooker, shake and rest on the side of the pan to allow the oil to drain from the food. Tip on the kitchen paper before serving.
7. Set haloumi on plate and served with sweet chilli sauce and herb salad

Note:

- Shake the basket when the food is added so it does not stick to the basket.
- Don't overcrowd the basket when frying.
- If cooking another batch straight after the first, allow the oil to heat up again to the correct temperature.
- **WARNING:** Do not use the lid when frying.
- Allow the oil to cool completely before removing the oil and cleaning the multi cooker.



STEAMING - Steamed Salmon on Jasmine Rice with Passion Fruit Vodka Sauce

Ingredients:

4 fresh salmon fillets
500ml jasmine rice
750ml chicken or fish stock
100ml white wine
200ml passion fruit pulp
50ml vodka
2 star aniseed
Salt and pepper
Soy Sauce

Operation:

1. Set the multi cook to Steam function.
2. Add rice, stock, aniseed and white wine.
3. Steam with the lid on for 10 minutes.
4. Place steam rack over rice and place salmon fillets onto the steam rack.
5. Steam for additional 15mins and drizzle with soy sauce.
6. Add passion fruit pulp and vodka to the rice.

To Serve:

Place rice in cup and turn out onto plate.
Place salmon on top and spoon over passion fruit and vodka sauce, slice lemon and skewer on stick.

Note:

- Makes sure there is always enough water in the unit so it doesn't boil dry.
- Refrain from lifting the lid during the cooking as this will add to the cooking time.
- When cooking large quantities of food, remove carefully using a long handled utensil to ensure the food is cooked evenly. Warning: Do not put your hand into the steam.
- Do not crowd food unnecessarily. Arrange the food with space to help steam flow.
- The water left after cooking is ideal for use in making sauces and gravy.
- Never steam frozen meat, poultry or seafood direct from freezer. Always thaw thoroughly first.



Saute - Veggie Saute

Ingredients:

- 6 cups finely chopped mixed vegetables (carrots, red cabbage, baby marrows, onions, mushrooms, pineapple, etc)
- 20ml sesame oil
- 10ml garlic- crushed
- 10ml fresh chopped ginger
- 100ml light soy sauce
- 50ml sweet chilli sauce

Preparation:

Set the multi cooker to Saute
Add mixed vegetables and all other ingredients and SAUTE for 5 minutes.
Add sesame oil and sweet chilli.



GRILL- Fried Duck Breast set in Lemon Mash with Mango and Cardamom Sauce

Ingredients:

- 4 duck breasts trimmed and fat scored (cut into fat into cross-cross pattern)
- 8 medium potatoes boiled and mashed with butter, milk and lemon scented oil 5ml cinnamon
- 250ml port or chicken stock
- 250ml mango pulp
- 250ml mango pulp
- 6 cardamo pods

Preparation:

Set Multi cooker to Deep Fry
Rub breasts with salt and pepper and cinnamon. Place fat side down and fry for 5min turn breasts over and fry another 5min.

Set Multi cooker to Roast and add port or stock and cook for 5-10 min until breasts are slightly pink inside. Add mango pulp and cardamom pods.

Hint:

Do not serve duck well done as it will be tough and dry.

To serve:

Place duck breasts on seasonal vegetables, add mash and drizzle with mango sauce Garnish with fresh herbs.



SLOW COOK - Butternut and Orange Soup

Ingredients:

- 8 medium butternuts peeled and chopped
- 2 onions, peeled and chopped
- 3l chicken or vegetable stock
- 10ml garlic
- 1 bay leaf
- 5ml ground ginger
- 200ml fresh orange juice
- 1ml nutmeg
- 5ml cinnamon
- 300ml fresh cream
- Salt and pepper to taste

Olive Oil

Preparation:

Set Multi cooker to Deep fry

Add olive oil, fry onions, garlic until soft

Set Multi cooker to slow cooker

Add butternut, stock, bay leaf, ginger and cook for 20-30 minutes until soft. Remove and liquidize or use electric hand blender in the unit.

Return to multi cooker and add cream, nutmeg, Season with salt and pepper.

To Serve:

Spoon into bowls, sprinkle with cinnamon and serve with fresh bread.



Distributed by:
Ideal World

PO Box 443, Feltham TW13 9DU
Email: customercare@idealworld.tv
Tel: 0800 151 2345