

SALTER



9 in 1 Multi Cooker

The all in one cooking solution

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*"I can cook a multitude of
tasty meals with my Salter
Multi Cooker..."*

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Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This product is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of reach of children.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Do not immerse the appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.

Do not use sharp or abrasive items with this appliance; use only plastic or wooden spatulas to avoid damaging the non-stick surface.

Do not use the non-stick cooking bowl on hobs or any other heat sources.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The door or the outer surface of the appliance may get hot during operation.

Warning: Keep the appliance away from flammable materials.



Caution: Hot Surface.

Battery Safety

Ensure that the battery compartment is secure.

Only use the batteries recommended.

Batteries are to be inserted with the correct polarity and should not be exposed to excessive heat sources such as fire and direct sunlight.

Remove any batteries from the appliance when it is not being used for a long period of time.

Exhausted batteries should be removed from the appliance to avoid leakage.

Remember to keep button cell batteries away from children at all times as they can be easily swallowed.

The supply terminals are not short-circuited.

Only batteries of the same or equivalent type as those recommended should be used with this appliance. Exhausted batteries must be removed and disposed of safely. Do not dispose of batteries in a fire. Do not dispose of batteries in your household waste. Do not crush, puncture, dismantle or otherwise damage the batteries. To dispose of the batteries, take them to your local recycling station. Contact your local government offices for details. This product requires a 3 V lithium CR2450 button cell battery (included).

Please read all of the instructions carefully and retain for future reference.

Getting started

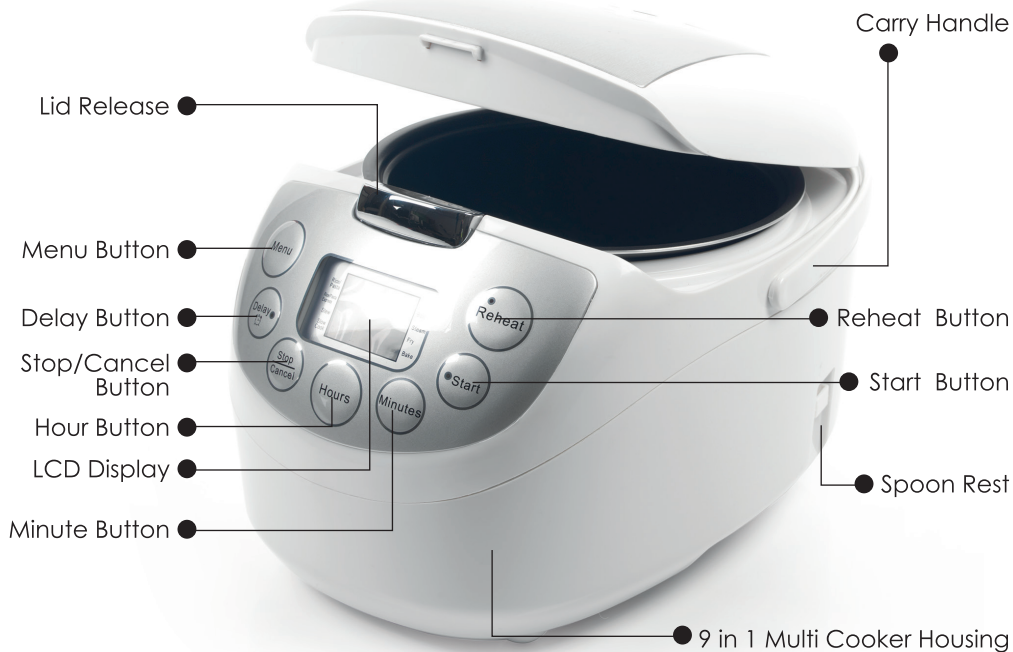
Remove the appliance from the box.
Remove any packaging from the appliance.
Place the packaging inside the box and either store or dispose of safely.

In the Box

9 in 1 Multi Cooker
Non-stick cooking bowl
Measuring cup
Spoon
Spoon holder
Steam rack
Mains power adapter
Instruction manual

Features

4 litre capacity
Digital timer
Includes carry handle
Removable non-stick bowl for easy cleaning
Portable, space-saving design and easy to use
Accessories include: measuring cup, steamer rack and spoon
Functions include: bake, boil, fry, slow cook, rice, pasta, steam, stew and reheat.



Condensation Trap



Non-stick Cooking Bowl



Steam Plate, Spoon,
and Measuring Cup

Button Functions

Button	Function
Start	Starts the selected programme setting.
Stop/Cancel	Cancels the selected programme setting or stops the programme during cooking.
Menu	Selects the cooking programme required, eg. 'Rice/Pasta', 'Boil', 'Steam' etc.
Delay Timer	Sets the delay timer.
Hour/Minute	Adjusts the cooking time or the clock in 1 hour intervals.
Reheat	Automatically adjusts the temperature for reheating food.

Instructions for Use

Before First Use

Before using the 9 in 1 Multi Cooker, clean the accessories in warm, soapy water, rinse and dry thoroughly.

Do not immerse the 9 in 1 Multi Cooker housing in water; wipe it clean with a soft, damp cloth and dry thoroughly.

Note: When using the 9 in 1 Multi Cooker for the first time, a slight odour may be emitted. This is normal and will soon subside. Ensure that there is sufficient ventilation around the 9 in 1 Multi Cooker.

Assembling the 9 in 1 Multi Cooker

Place the 9 in 1 Multi Cooker housing on a stable, level, heat-resistant surface at a height that is comfortable for the user. Insert the non-stick cooking bowl into the 9 in 1 Multi Cooker housing and the mains power adaptor into the power inlet socket. The power inlet socket is located at the rear of the 9 in 1 Multi Cooker on the right hand side. Finally, plug the 9 in 1 Multi Cooker into the mains power supply and the clock backlight should illuminate blue.

Quick User Guide

When the 9 in 1 Multi Cooker is plugged into the mains power supply, the clock backlight will illuminate blue and an arrow will point to the first option on the LCD screen (the 'Rice/Pasta' function).

Adjust the timer to the desired time by holding the 'Hour' or the 'Minute' button. Press the lid release button. Prepare the ingredients and place them inside the non-stick cooking bowl.

Select the required cooking programme by pressing the 'Menu' button. An arrow will appear to indicate the selected cooking programme.

Close the lid before cooking, except when frying. To check food during cooking, press the lid release button to raise the lid.

Warning: Exercise extreme caution when opening the lid, as the steam emitted will be hot.

Press the 'Start' button to continue cooking. The red light will illuminate and remain lit during cooking.

Note: If the 'Start' button is not pressed 10 seconds after selecting a cooking programme, the 9 in 1 Multi Cooker will beep continuously. If you are not ready to start cooking, press the 'Stop/Cancel' button.

Using the Preset Cooking Functions

Rice/Pasta

Press the lid release button and add the rice or pasta to the non-stick cooking bowl along with the correct amount of water.

Press the 'Menu' button until the arrow appears next to 'Rice/Pasta' function. Close the lid and press the 'Start' button.

The 9 in 1 Multi Cooker LCD display will remain illuminated blue until cooking has finished.

The 'Keep Warm' phase of cooking is indicated with a green backlight.

This programme cooks rice or pasta in approximately 40–50 minutes, depending upon the quantity of rice or pasta and water. The cooking time will not appear on the display until the last 12 minutes of cooking.

Cooking Rice

Use the measuring cup to measure out the rice. For each cup of rice, you will need approximately one cup of cold water; the maximum amount of rice and water to be added is 10 cups.

Place the rice into the non-stick cooking bowl and add the equivalent amount of cold water. This can be done by using the measuring cup or by using the rice and water marks on the inside of the non-stick cooking bowl. For example, if 10 cups of rice are added, water should be filled to level 10. Once the programmed time has completed, the 'Keep Warm' programme will activate, the LCD display will turn green and the timer will begin counting upwards from '0'.

Cooking Pasta

Use the measuring cup to measure out the pasta. For each cup of pasta, you will need approximately one cup of cold water; the maximum amount of pasta and water to be added is 10 cups (i.e. 5 cups of pasta and 5 cups of water). Place the pasta into the non-stick cooking bowl and add the equivalent amount of cold water. This can be done by using the measuring cup or by using the pasta and water marks on the inside of the non-stick cooking bowl. For example, if 10 cups of pasta are added, water should be filled to level 10. Once the programmed time has completed, the 'Keep Warm' programme will activate, the LCD display will turn green and the timer will begin counting upwards from '0'.

Rice/Pasta Express (ideal for Chinese sticky rice)

Use the measuring cup to measure out the pasta or rice. For each cup of pasta or rice, you will need one cup of cold water. Do not exceed the maximum water level indicated (marked 10 on the inside of the non-stick cooking bowl). Press the 'Menu' button until the arrow appears next to the 'Pasta/Rice Express' programme, close the lid and press 'Start'.

This programme cooks pasta or rice in approximately 30–40 minutes, depending upon the quantity of rice or pasta and water. The cooking time is not displayed on the screen until the last 6 minutes of cooking. Once the programmed time has completed, the 'Keep Warm' programme will activate, the LCD display will turn green and the timer will begin counting upwards from '0'.

Tips for using the Rice/Pasta Functions

Before cooking rice in the 9 in 1 Multi Cooker, wash it several times with fresh water and then drain.

Depending upon how soft the rice or pasta is required to be cooked, the added amount of water may need to be adjusted. For softer rice or pasta, add extra water. When cooking rice, a thin crust may form on the base of the non-stick cooking bowl, particularly when cooking Italian or easy-cook rice or when cooking smaller quantities. Adding ½ a teaspoon of oil to the non-stick cooking bowl may reduce the chances of this occurring.

Stew

Press the lid release button and place the food inside the non-stick cooking bowl. Press the 'Menu' button so that the arrow appears next to 'Stew' function. Close the lid and press the 'Start' button.

A default time of 1 hour will appear.

To stew, a time between 1–4 hours can be selected.

Once the programmed time has completed the 'Keep Warm' programme will activate, the LCD display will turn green and the counter will begin counting upwards from '0'

Slow Cook

Press the lid release button and place the food inside the non-stick cooking bowl. Press the 'Menu' button so that the arrow appears next to 'Slow Cook' function. Close the lid and press the 'Start' button.

The 'Slow Cook' function cooks food on a gentle heat between 1–10 hours. To adjust the cooking time, press the 'Minute' and 'Hour' buttons until the correct time is displayed on the LCD display.

Once the programmed time is complete, the 'Keep Warm' programme will activate, the LCD display will turn green and the counter will begin counting upwards from '0'.

Tips for using the Slow Cook Function

The 'Slow Cook' programme is a great way to cook less expensive cuts of meat, such as stewing beef, which are tenderized through the long cooking process. Cut root vegetables into small, even pieces, as they take longer to cook than meat. They should be sautéed for 2–3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the non-stick cooking bowl and that all of the ingredients are immersed in the cooking liquid.

Trim any excess fat from the meat before cooking to prevent grease gathering in the non-stick cooking bowl.

If adapting an existing recipe from conventional cooking, you may need to reduce the amount of liquid used. Liquid will not evaporate to the same extent, as it will during conventional cooking.

Uncooked, red kidney beans must be soaked and boiled for at least 10 minutes to remove toxins before use in a slow cooker.

Insert a meat thermostat into roast joints or hams to ensure that they are cooked to the desired temperature before serving.

Note: Before using the 'Slow Cook' function, make sure that all frozen ingredients are thoroughly thawed.

Boil

Press the lid release button and place the food inside the non-stick cooking bowl. Fill the non-stick cooking bowl with cold water, ensuring that the food is fully covered with water and that the maximum level indicated has not been exceeded.

Press the 'Menu' button until the small arrow appears next to the 'Boil' programme. Close the lid and press the 'Start' button.

A default time of 3 minutes will appear.

To manually adjust the time, press the 'Minute' button. A minimum of 1 minute and a maximum of 30 minutes can be set for the 'Boil' function. Continuously press or hold down the 'Minute' button to scroll through the full time range.

Once the programmed time has completed, the 'Keep Warm' programme will activate, the LCD display will turn green and the timer will begin counting upwards from '0'.

Steam

Press the lid release button and position the steam plate inside the non-stick cooking bowl. Fill with cold water to the 1.5 litre mark on the inside of the non-stick cooking bowl and place the food on the steam plate.

Press the 'Menu' button until the arrow appears next to the 'Steam' programme. Close the lid and press the 'Start' button.

A default time of 10 minutes will appear but the cooking time will depend upon the size and type of food to be cooked. A minimum of 5 minutes and a maximum of 2 hours can be set for the 'Steam' function.

As a guide, the cooking time for fish is between 5–30 minutes, for meat it is 15 minutes–2 hours and for vegetables 5–45 minutes.

Once the programmed time has completed the 'Keep Warm' programme will activate, the LCD display will turn green and the counter will begin counting upwards from '0'.

Fry

Press the lid release button and place a small amount of oil into the non-stick cooking bowl. Add the food to be cooked.

Press the 'Menu' button until the arrow appears next to the 'Fry' programme. Close the lid and press the 'Start' button.

A default time of 42 minutes will appear. To adjust the time as required, press the 'Minute' or the 'Hour' button.

For fish, meat and vegetables, the cooking time is between 5 minutes–1 hour.

Once the programmed time has completed the 'Keep Warm' programme will activate, the LCD display will turn green and the counter will begin counting

upwards from '0'.

Warning: This product is not suitable for deep fat frying.

Caution: If using oil, only fill to the maximum 3.5 cup mark.

Note: During frying, the lid must be left open.

Bake

Press the lid release button and prepare the non-stick cooking bowl as indicated in the recipe. For example, grease it with butter or oil to prevent sticking or use baking parchment.

Spoon the prepared mixture into the non-stick cooking bowl and ensure that the mixture is level.

Press the 'Menu' button until the arrow appears next to the 'Bake' programme.

Close the lid and press the 'Start' button.

A default time of 45 minutes, which cannot be adjusted, will appear.

Once the programmed time has completed the 'Keep Warm' programme will activate, the LCD display will turn green and the counter will begin counting upwards from '0'.

Reheat

Press the lid release button and place the food to be cooked into the non-stick cooking bowl.

Press the 'Reheat' button to select the programme. Close the lid and press the 'Start' button to begin cooking.

A default time of 25 minutes will appear.

To adjust the time, press the 'Minute' button. The minimum time that can be set is 8 minutes and the maximum is 25 minutes.

Ensure that food is thoroughly heated through before consuming.

Keep Warm

The 'Keep Warm' programme will start automatically after cooking has finished and will keep food warm for up to 2 hours.

The 'Keep Warm' setting can also be activated manually; to do this, press the 'Menu' button until 'Keep Warm' appears on the LCD display alongside four zeros. Close the lid and press the 'Start' button and the LCD display will turn from blue to green and count upwards, for a maximum of 2 hours.

Press the 'Stop/Cancel' button to cancel the 'Keep Warm' programme. The red light on the 'Start' button will flash to indicate that the 9 in 1 Multi Cooker is now in standby mode.

It is recommended that any food not consumed within these two hours should be discarded.

Setting the Delay Timer

The 9 in 1 Multi Cooker can be programmed 24 hours in advance. However, care should be taken, as some foods (e.g. meat) are perishable if left at room temperature for more than 2 hours.

Press the 'Menu' button until the arrow appears next to the 'Delay' function. Select the cooking time if applicable.

Press the 'Delay' button. A red light will appear next to the 'Delay' button and the display will flash on a blue background.

Press the 'Hour' and 'Minute' buttons to set the time that you want your food to be ready.

Take into account the time it takes to cook your food as well. If it takes approximately 30 minutes to cook your food, you should set the timer to include this.

Press the 'Start' button; the red light on the 'Start' button and the 'Delay' button will remain illuminated, with an orange backlit screen.

The display will flash back and forth between the delay timer and the present time, until cooking is due to start, then the display will count down in the usual way for that programme.

Changing the Clock

To change the time on the 9 in 1 Multi Cooker display, press and hold down either the 'Hour' or the 'Minute' button; the display will start to flash.

Press the 'Hour' button to change the hour time and the 'Minute' button to alter the minute time accordingly.

When the clock has been set, release the buttons and leave for a few seconds and the clock will automatically save at the selected time.

Care and Maintenance

Before attempting any cleaning or maintenance, unplug the 9 in 1 Multi Cooker from the mains power supply and allow it to cool fully.

Wipe the 9 in 1 Multi Cooker housing with a soft, damp cloth and dry thoroughly. Do not immerse the 9 in 1 Multi Cooker in water or any other liquid.

Clean the accessories in warm, soapy water; rinse and dry thoroughly.

Never use abrasive cleaners or scouring pads to clean the 9 in 1 Multi Cooker as these can damage the surface.

The 9 in 1 Multi Cooker should be cleaned after every use.

Condensation Trap

The condensation trap should be cleaned occasionally as required. To remove it, simply pull it out from the top of the lid.

It is constructed from two pieces, to separate them, twist the bottom section anticlockwise and pull them apart. Clean with warm, soapy water, rinse and dry thoroughly.

To reassemble, twist the bottom section clockwise, ensuring that the two pieces are securely attached and simply push back into position.

Replacing the Battery

To replace the battery in the 9 in 1 Multi Cooker, first ensure that the product has been unplugged from the mains power supply and that there are no contents in the non-stick cooking bowl.

Close the lid and turn the 9 in 1 Multi Cooker upside down.

On the base there is a battery compartment with the cover held in place by a crosshead screw.

Undo the screw and remove the battery compartment cover.

Remove the exhausted battery and replace it with a battery of the same specification: a 3 V lithium CR2450 button cell battery.

Replace the battery cover and the screw, taking care not to over tighten.

Follow the instructions in the section entitled 'Battery Safety' to dispose of the exhausted battery correctly.

Storage

Before storing, ensure that the 9 in 1 Multi Cooker is cool, clean and dry.

Never store whilst it is wet.

Never wrap the cord tightly around the multi cooker; wrap it loosely to avoid causing damage.

Store in a cool, dry place.

Specifications

Voltage: 220–240 V ~ 50 Hz

Output: 800 W

Battery Specification: 1 x 3 V DC CR2450

Notes

Notes

Connection To The Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:
The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\perp)

FOR UK USE ONLY - Plug fitting details
(where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked **N** or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked \perp .

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal (\perp).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

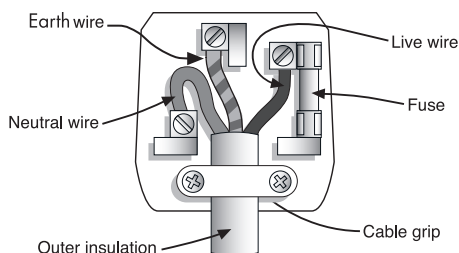
If in doubt, consult a qualified electrician who will be pleased to do this for you.

Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use one that is ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.





**UP Global Sourcing,
Victoria Street, Manchester OL9 0DD, UK.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department by one of the following methods:

Telephone: 0161 934 2240*

*Telephone lines are open Monday – Friday, 9 am–5 pm (Closed Bank Holidays)

Email: customercare@upgs.com

Fax: 0161 628 2126

Please have your delivery note to hand as details from it will be required.

If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply or dismantled or interfered with in any way or damaged through misuse. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective. Reasonable proof of purchase must be provided.

Nothing in this guarantee or in the instructions relating to this products excludes, restricts or otherwise affects your statutory rights.

In line with our policy of continuous development we reserve the right to change this product, packaging and documentation specification without notice.

Consumables are not guaranteed i.e. plug and fuse.

The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.

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