

SALTER



8 in 1 Multi Cooker

The all in one cooking solution

SALTER

8 in 1 Multi Cooker

The all in one cooking solution

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

CONTENTS	PAGE
Getting Started	4
In the Box	4
Features	4
Safety Instructions	5
Description of Parts	6
Instructions for Use	7
Before Using the Multi Cooker	7
Using the Multi Cooker	7
Using the Multi Cooker for Frying	7
Using the Multi Cooker for Slow Cooking	7
Using the Multi Cooker for Grilling	8
Using the Multi Cooker for Steaming	8
Using the Multi Cooker for Roasting	9
Using the Multi Cooker for Cake Baking	9
Using the Multi Cooker for Stir-frying	9
Using the Multi Cooker for Boiling	9
Care and Maintenance	10
Troubleshooting	10
Specification	10
Recipes	11-25
Wiring Page	26

Instruction Manual

Please read all instructions carefully and retain for future reference.

Getting Started

Remove the appliance from the box.

Remove any packaging from the product.

Place the packaging inside the box and either store or dispose of safely.

In the Box

Multi Cooker Base Unit

Tempered Glass Lid

Non-stick Cooking Bowl

Steamer Rack

Frying Basket with Handle

Instruction Manual

Features

1500W power

5 litre capacity

Adjustable temperature control

Removable, non-stick bowl for easy cleaning

Frying basket with handle

Steamer rack

Cooking functions include:

Fry

Slow Cook

Grill

Steam

Roast

Bake

Stir-fry

Boil

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. Only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

If the power supply cord or plug is broken, do not use the appliance and ensure that a qualified electrician fixes it.

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

Keep the power supply cord out of reach of children.

Keep the appliance away from other heat emitting appliances.

Do not leave the appliance within reach of children.

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

Do not touch any parts of the appliance that could become hot during use, as this could cause injury.

Do not use the appliance after a malfunction or if it has been dropped or damaged.

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

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 remove the mains power adaptor by pulling the cord; switch off the mains power supply at the socket and remove the plug by hand.

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

Do not use or store the appliance near a heater, iron, halogen lamp or any other hot objects.

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

Do not cover the appliance when it is in use.

Do not overfill the appliance.

Do not cook directly into the base unit; use the non-stick bowl provided.

Always dry food before frying to prevent any oil from frothing or spitting.

SALTER

Always unplug the appliance after use and before any cleaning or maintenance. Always use the appliance on a stable, heat-resistant surface.

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

Ensure that all of the accessories are completely dry before filling the appliance with oil or liquid fat.

Ensure there is sufficient ventilation around the appliance to allow for the escape of heat and steam.

Ensure that the appliance and its contents have fully cooled before moving, cleaning or storing away.

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

Warning: Exercise caution during cooking as the appliance will emit steam and may spit out hot oil.

Warning: The surfaces can become very hot during operation and will remain hot for some time after the appliance has been switched off. Do not touch the lid or sides of the appliance without wearing heat resistant gloves.

Description of Parts



Instructions for Use

Before Using the Multi Cooker

Ensure that the multi cooker is unplugged from the mains power supply and that the adjustable temperature control is set to the 'Off' position.

Clean the base unit with a soft, damp cloth and dry thoroughly.

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

Secure the non-stick cooking bowl to the base unit by fitting it into the four holes in the metal plate in the bottom of the base unit.

Note: During the first use, you may notice a slight odour; this is completely normal and will disappear after a few uses.

Using the Multi Cooker

To switch on the multi cooker, plug the power supply cord into the mains power supply and switch the mains power on at the socket if necessary.

Turn the adjustable temperature control in a clockwise direction to select the desired temperature setting.

Note: During cooking, the heat indicator light will cycle on and off; it will illuminate red when the appliance is heating up or when it is maintaining the correct temperature.

Using the Multi Cooker for Frying

Attach the handle to the frying basket by hooking it into position.

Carefully pour oil into the non-stick cooking bowl, up to the Max. line (1 inch) marked on the inside.

Warning: Never fill above the Max. fill line.

Set the adjustable temperature control to between 180-200°C; the heat indicator light will illuminate red to signify that the multi cooker is heating up.

Once the desired temperature has been reached, the heat indicator light will switch off.

Place the food to be cooked into the frying basket and slowly lower it into the oil.

When the food is cooked, carefully lift the basket out of the non-stick cooking bowl using the handle and place the food on a dry paper towel; this will absorb some of the excess oil from the food.

Turn the adjustable temperature control to the 'Off' position and then switch off the multi cooker at the mains power supply.

Using the Multi Cooker for Slow Cooking

Place the food to be cooked into the non-stick cooking bowl, ensuring that there is sufficient liquid to cover the food and then place the tempered glass lid onto the base unit.

Set the adjustable temperature control to between 80-100°C; the heat indicator light will illuminate red to signify that the multi cooker is heating up.

Once the food is cooked, turn the adjustable temperature control to the 'Off' position and then switch off the multi cooker at the mains power supply.

Note: Cooking times will depend upon the food to be cooked, however, slow cooking food at 80°C will take approximately 8 hours and slow cooking food at 100°C will take approximately 5 hours.

Note: To prevent loss of heat and moisture, do not lift the lid off the base unit during cooking.

Using the Multi Cooker for Grilling

Place a small amount of cooking oil, butter or margarine into the non-stick cooking bowl.

Place the steamer rack into the non-stick bowl so that it hangs down.

Set the adjustable temperature control to between 200-240°C; the heat indicator light will illuminate red to signify that the multi cooker is heating up.

Once the oil has heated up or the butter or margarine has melted, place the food to be cooked onto the steamer rack.

Once the food is cooked, turn the adjustable temperature control to the 'Off' position and then switch off the multi cooker at the mains power supply.

Using the Multi Cooker for Steaming

Pour water into the non-stick cooking bowl, up to the Max. line (1 inch) marked on the inside of the non-stick cooking bowl.

Place the steamer rack into the non-stick cooking bowl so that it hangs down, then place the food to be cooked onto the rack.

Place the tempered glass lid onto the base unit, then turn the adjustable temperature control to between 200-240°C; the heat indicator light will illuminate red to signify that the multi cooker is heating up.

When the food is cooked, turn the adjustable temperature control to the 'Off' position and then switch off the multi cooker at the mains power supply.

Remove the cooked food from the steamer rack using a wooden or plastic cooking utensil.

Note: Some recipes may require the food to be wrapped during the cooking process. Ensure that recipe guidelines are followed.

Note: To prevent loss of heat and moisture, do not lift the lid off the base unit during cooking.

Warning: When removing cooked food from the steamer rack, be careful to avoid any hot steam that may escape from the appliance, as this could cause injury.

Allow the multi cooker to cool fully before removing the steamer rack from the non-stick bowl.

Using the Multi Cooker for Roasting

Place the food to be cooked into the non-stick cooking bowl.

Set the adjustable temperature control as instructed in the recipe; the heat indicator light will illuminate red to signify that the multi cooker is heating up.

Once cooking is complete, ensure that the food is removed using a non-metallic utensil to prevent damage to the non-stick coating.

When the food is cooked, remove it from the non-stick cooking bowl. Turn the adjustable temperature control to the 'Off' position and then switch off the multi cooker at the mains power supply.

Using the Multi Cooker for Cake Baking

Prepare the cake batter following a recipe or alternatively, use a cake mix that has already been prepared.

Fill a silicone cake mould halfway with the batter mix and place it into the non-stick bowl. Ensure that the temperature of the multi cooker does not exceed the silicone cake mould's maximum heat limit; check the instruction manual provided with your silicone cake mould.

To check that the cakes are ready to be taken out of the multi cooker, insert a toothpick into the cake; if it can be removed clean, the cake is cooked.

Note: Try not to remove the tempered glass lid whilst the batter is cooking.

Note: Always use silicone bakeware in the multi cooker when baking.

Using the Multi Cooker for Stir-frying

Set the adjustable temperature control to between 200-240°C; the heat indicator light will illuminate red to signify that the multi cooker is heating up.

Place a small amount of cooking oil, butter or margarine into the non-stick cooking bowl. Once the oil has heated up or the butter or margarine has melted, place the food to be cooked into the non-stick cooking bowl.

When the food is cooked, remove the food from the non-stick cooking bowl. Turn the adjustable temperature control to the 'Off' position and then switch off the multi cooker at the mains power supply.

Note: To turn, stir and/or remove the food, always use wooden or plastic cooking utensils to avoid damaging the non-stick surface.

Using the Multi Cooker for Boiling

Fill the non-stick cooking bowl with water, not exceeding the Max. fill line but ensuring that there is enough liquid to cover the food that is to be boiled.

Set the adjustable temperature control to between 120-140°C; the heat indicator light will illuminate red to signify that the multi cooker is heating up.

SALTER

Once the water has heated up and is boiling, carefully place the food to be cooked into the water.

When the food is cooked, remove it from the non-stick cooking bowl.

Turn the adjustable temperature control to the 'Off' position and then switch off the multi cooker at the mains power supply.

Note: To remove the food, always use wooden or plastic cooking utensils to avoid damaging the non-stick surface.

Care and Maintenance

Always unplug the multi cooker from the mains power supply before attempting any cleaning or maintenance.

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

Do not immerse the base unit in water or any other liquid; wipe it clean with a soft, damp cloth and dry thoroughly.

Do not use harsh or abrasive cleaning detergents or scourers.

The multi cooker is not suitable for dishwasher use.

Caution: Do not pour cold water into the non-stick cooking bowl whilst it is still hot, as this may cause it to crack or warp; allow the multi cooker to cool fully before carrying out any cleaning.

Troubleshooting

Symptom	Possible Cause	Corrective Action
The heat indicator light is not on.	The non-stick cooking bowl is incorrectly fitted. The plug fuse has failed.	Ensure that the non-stick cooking bowl is firmly inserted into the metal plate at the bottom of the base unit. Replace the fuse with another of the same rating.
The power indicator light is flashing intermittently.	This is the normal operation of the heat indicator light.	During cooking, the indicator light will cycle on and off. It will only stay constantly on whilst the multi cooker is heating up or when it is maintaining the correct temperature.

Specification

Input: 220-240V – 50Hz

Output: 1500W

Beef Chilli

Ingredients

500g minced beef
400g kidney beans
400g chopped tomatoes
1 onion, chopped
1 red pepper, chopped
2 garlic cloves, finely chopped
2 tsp tomato puree
1 tsp chilli powder
1 tsp marjoram
1 tsp cumin
1 tsp paprika
300ml beef stock
1 tsp olive oil
Pinch of sugar

Method

Preheat the multi cooker to 120°C.

Heat the oil, brown the onions and minced beef, then add the garlic and red pepper; cook until soft. Add the paprika, cumin and chilli powder, to taste.

More can be added later if desired. Turn up the heat to 180°C and add 300ml beef stock, marjoram, sugar and tomatoes; stir well. Add the tomato puree and continue to stir. Bring to the boil, then turn the heat down to 130°C and secure the lid. Cook for approximately 20 minutes, stirring occasionally. Drain the kidney beans and add them to the multi cooker. Bring to the boil, then simmer for a further 10 minutes with the lid off. Replace the lid and cook for a further 10 minutes at 140°C.

Serve with boiled rice.



One Pot Roast Beef

Ingredients

1.2kg beef joint
2 carrots
1 large onion
Root vegetables of your choice,
for example swede and potatoes
850ml of beef stock



Method

Preheat the multi cooker to 200°C.

Sear the meat on all sides until browned. Add the onions, vegetables and beef stock. Cook for approximately 30 minutes then turn down the heat to 150°C for a further 1 ½ hours. Baste regularly and turn the beef joint over half way through. Add more stock if required. If you prefer to cook your beef for longer, then turn it down to 100°C.

Italian Pork Chops

Ingredients

4 pork chops
250g new potatoes, quartered
250g frozen sweetcorn, peppers and carrots
180ml white wine
4 knobs of butter
Italian seasoning



Method

Preheat the multi cooker to 180°C.

Rub the Italian seasoning into the pork chops and add them to the multi cooker. Sear and turn them frequently. Remove the pork chops and place them onto the steamer rack. Add the frozen vegetables and potatoes with the wine and butter, cover and grill at 140°C for approximately 25-30 minutes. Check occasionally and add small amounts of wine to keep the mixture moist.

Roast Chicken

Ingredients

- 1 medium whole chicken
- 2 carrots
- 1 large onion
- 1 pint of chicken stock
- 1 tsp olive oil



Method

Preheat the multi cooker to 200°C.

Add the oil, then brown half of the onion and 1 carrot. Add the stock and turn the heat down to 140°C and secure the lid onto the multi cooker. Stuff the chicken with the remaining onion and carrot. Place the chicken into the multi cooker and baste with the stock. Secure the lid and cook for approximately 1¼ hours. Baste regularly and add more stock if required.

Chicken and Vegetable Stir-fry

Ingredients

450g boneless, skinless chicken breasts,
cut into strips
300g noodles
150g mushrooms, sliced
150g beans
150g asparagus, sliced
150g courgette, sliced
1 red chilli, finely chopped
1 garlic clove, finely chopped
150ml stir-fry sauce of your choice
2 tbsp olive oil



Method

Preheat the multi cooker to 200°C.

Heat the oil in the multi cooker and add the chicken. Stir-fry thoroughly for approximately 7 minutes until golden brown. Add the garlic, chilli and vegetables and stir-fry for a further 7 minutes. Pour in the stir-fry sauce and noodles. Stir-fry for another 1-2 minutes until warm.

SALTER

Chicken Fajitas

Ingredients

2 chicken breasts
2 red peppers, sliced
1 red chilli, chopped
150g mushrooms, sliced
2 tsp fajita spices of your choice
4 flour tortillas
Sour cream, salsa and
guacamole, to serve



Method

Preheat the multi cooker to 180°C.

Cook the chicken in the multi cooker until it is golden brown. Add the vegetables and fajita spices; stir until cooked through. Place the tortillas on the steam rack and steam for 3 minutes. Place the chicken and vegetables into the tortillas and serve with sour cream, salsa and guacamole.

Steamed Fish and Rice

Ingredients

- 4 frozen salmon steaks
- 500g rice
- 250g frozen vegetables of your choice
- 50g slivered almonds
- 400ml chicken broth (alternatively melt 1 cube of chicken stock per 190ml)
- 4 knobs of butter
- 250ml water



Method

Preheat the multi cooker to 140°C.

Pour the chicken broth and water into the multi cooker and add the rice, vegetables and almonds. Place the frozen salmon steaks onto the steam rack. Add a knob of butter to each salmon steak. Secure the lid and cook for approximately 25-30 minutes. Check the rice occasionally and add more water if it has been absorbed. Ensure that the rice doesn't stick to the bottom of the multi cooker.

SALTER

Garlic Prawns

Ingredients

500g raw prawns
1 garlic clove, finely chopped
125ml double cream
100g butter
2 tbsp dry white wine
Seasoning, to taste



Method

Preheat the multi cooker to 180°C.

Heat the butter and cook the garlic in the multi cooker until soft. Add the prawns and cook for approximately 3-5 minutes (or until they turn pink), stirring frequently. Pour in the white wine and simmer for another minute. Add the cream and season to taste.

Penne Pasta

Ingredients

- 400g penne pasta
- 2 large green peppers, chopped
- 100g pesto sauce
- 100ml cream
- Parmesan cheese, grated (if desired)



Method

Preheat the multi cooker to 140°C.

Cook the pasta in a pan. Drain and set aside (you can use the multi cooker for this, just that ensure you empty the water once pasta is cooked).

Stir-fry the green peppers, drained pasta and pesto and cook in the multi cooker, stirring carefully until thoroughly cooked. Pour in the cream and heat for an additional 1-2 minutes. Sprinkle with Parmesan cheese, if desired.

SALTER

Red Pepper Medley

Ingredients

- 1 large red pepper, cut into strips
- 1 large green pepper, cut into strips
- 1 onion, sliced
- 170g fresh green peas, trimmed
- 250g rice
- 500ml water
- 1 tbsp lemon juice
- 1 tbsp olive oil
- Soy sauce
- Salt and pepper, to taste



Method

Preheat the multi cooker to 140°C.

Add all of the ingredients into the multi cooker and cook for approximately 30 minutes. Toss and add the soy sauce.

Tofu Stir-fry

Ingredients

250g tofu
500g mixed vegetables (carrots, broccoli, garlic, onions, mushrooms etc.)
50g roasted cashew nuts, unsalted
2 tbsp soy sauce
1 tsp olive oil



Method

Preheat the multi cooker to 180°C.

Cut the tofu and vegetables into cubes and heat oil in the multi cooker.

Add the tofu to the multi cooker and cook until almost golden. Add the vegetables and cook until heated through. Drizzle with soy sauce, toss in the cashew nuts and serve.

SALTER

French Fries

Ingredients

6 large potatoes, peeled and cut into thin, long strips

Oil for frying

Salt and vinegar, for seasoning (if desired)



Method

Pour the oil into the multi cooker to the marked fill line and set to 200°C. Once the oil is hot, place the fries in a single layer into the frying basket. Fry in the hot oil for approximately 10-13 minutes, until golden brown and tender. Drain and keep warm whilst frying any remaining fries.

Beer Battered Onion Rings

Ingredients

3 large onions
500ml beer, room temperature
20g plain flour
Oil for frying



Method

Combine the flour and beer in a large bowl and blend thoroughly with a whisk. Cover the bowl and allow the batter to sit at room temperature for at least 1 hour. Cut the onions into 7mm slices, then separate into rings. Pour the oil into the multi cooker to the Max. fill line and set to 200°C. Dip a few onion rings into the batter, then carefully place them into the oil. Fry the onion rings for approximately 4 minutes, turning them once or twice until golden.

SALTER

Doughnuts

Ingredients

350g plain flour
100g caster sugar
2 eggs, beaten
100ml sour cream
2 tsp baking powder
1 tsp bicarbonate of soda
½ tsp ground cinnamon
Oil for frying
Pinch of salt



Method

Whisk the eggs and sugar until frothy. Pour in the sour cream and mix well until it is thoroughly blended. Sift in the flour, baking powder and bicarbonate of soda. Add the cinnamon and mix well. Pour the mixture onto a lightly floured surface and knead well. Add extra flour if necessary until it no longer sticks to your hands. Roll the dough until it is approximately 5mm thick. Cut out circles of approximately 2cm diameter. Knead the remaining dough together and roll again. Heat approximately 2 inches of oil in the multi cooker at 200°C and deep-fry the doughnuts for approximately 2-3 minutes, until golden brown. Turn half way through so that both sides brown evenly. Add any topping of your choice or simply sprinkle with sugar and serve.

Basic Sponge Cake

Ingredients

250g self raising flour
250g caster sugar
250g unsalted butter
85g plain flour
5 eggs
3 tbsp milk
1 tsp vanilla essence



Method

Before cooking, make sure that you have a silicone cake mould that fits into the multi cooker. Preheat the multi cooker to 180°C.

Beat all of the ingredients together until it forms a smooth mixture. Pour the mixture into the cake mould and cook for approximately 35-45 minutes until the cake is fully cooked. Pierce the cake with a toothpick, if it comes out clean then the cake is cooked. Once cool, the cake can be decorated with icing or cut in half and layered with jam and cream. Sprinkle icing sugar on the top to serve.

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** wire 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.

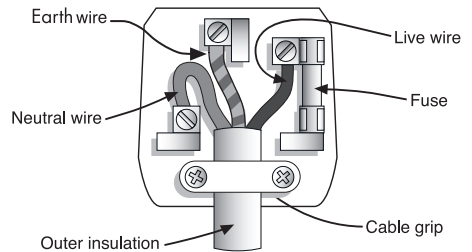
If in doubt, consult a qualified electrician who will be pleased to do this for you.

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 POWER SUPPLY**, 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.



SALTER

**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, 9am – 5pm (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 wheellie 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.

Distributed By:

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

CD031013/MD121213/V1



MADE IN CHINA.



GLOBAL SOURCING
YOUR JOURNEY STARTS HERE

Manchester
OL9 0DD
United Kingdom
www.upgs.com

t: +44 (0) 161 627 1400
f: +44 (0) 161 628 2126

hk: +852 6681 9752

cn: +86 1 3417586804

Artworker:	Lucy Spence
Date:	07/05/2014
Project Name:	EEK140890 UPG EK1908
Type of Artwork:	Instruction Manual
Size:	A5 30PP
Software Used:	Indesign CS6
Typefaces:	Century Gothic

- Cyan
- Magenta
- Yellow
- Black
- PMS 7536 C
- PMS
- PMS
- PMS

Artwork Version 1

Artwork Scale 1:1

©2014 UP Global Sourcing. All designs, images and artwork are the copyright of UP Global Sourcing. No copying, alterations or amendments to the artwork, design can be undertaken without prior written permission of UP Global Sourcing. Any costs incurred as a result of unauthorised amendments will be recovered from the supplier responsible.

DO NOT PRINT THIS PAGE
ARTWORK REFERENCE ONLY