



MULTI MEAL MAKER

The **versatile** and **easy** way to create
a **variety** of **tasty** meals





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

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 appliance 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 the reach of children. Keep the appliance out of the reach of children when it is switched on or cooling down.

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 pull or carry the appliance by its power supply cord.
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 heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.
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, other than that supplied with this appliance.
This appliance is intended for domestic use only. It should not be used for commercial purposes.
The outer surface of the appliance may get hot during operation.



Caution: Hot surface – do not touch any sections or surfaces of the appliance that may become hot or the heating components of the appliance.

Take care not to pour water on the heating element.

Warning: Keep the appliance away from flammable materials.

CARE AND MAINTENANCE

Before attempting any cleaning or maintenance, unplug the Multi Meal Maker from the mains power supply and allow it to cool fully. Always detach the power cord before cleaning.

STEP 1: Wipe the Multi Meal Maker housing and non-stick coated cooking plate with a soft, damp cloth and dry thoroughly.



STEP 2: Clean the glass lid in warm, soapy water, then rinse and dry thoroughly. Make sure that water does not come into contact with the thermostat.

STEP 3: Remove baked-on food by applying a small amount of warm water mixed with a mild detergent to the non-stick coated cooking plate, and wipe clean with a paper towel. Use a non-abrasive scourer if the food is difficult to remove.

Do not immerse the Multi Meal Maker in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the Multi Meal Maker or its accessories, as this could damage the surface.

Note: The Multi Meal Maker should be cleaned after each use.

GETTING STARTED

Remove the Multi Meal Maker from the box.

Remove any packaging from the Multi Meal Maker.

Place the packaging in the box and either store or dispose of carefully.

IN THE BOX

Multi Meal Maker

Power Cord with Adjustable Thermostat

Tempered Glass Lid

Instruction Manual

FEATURES

Non-Stick Coating for Easy Cleaning

1500 W Power

Generous 4 Litre Capacity

Adjustable Thermostat Control



DESCRIPTION OF PARTS



- | | |
|--|--------------------|
| 1. Multi Meal Maker Main Unit | 7. Lid |
| 2. Power Cord with Adjustable Thermostat | 8. Lid Handle |
| 3. Temperature Control Dial | 9. Fixing Screw |
| 4. Non-stick Coated Cooking Plate | 10. Plastic Washer |
| 5. Indicator Light | 11. Plastic Ring |
| 6. Cool-touch Handle(s) | |





INSTRUCTIONS FOR USE

BEFORE FIRST USE

STEP 1: Before connecting to the mains power supply, wipe the non-stick coated cooking plate with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the glass lid in warm, soapy water and rinse thoroughly.

Do not immerse the Multi Meal Maker in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the Multi Meal Maker or its accessories, as this could cause damage.

STEP 3: Once all parts are clean and dry, attach the handle to the glass lid using the fixing screw, plastic washer and plastic ring included. Rest the glass lid inside of the plastic ring supplied and screw it in from underneath using the translucent plastic washer; this will prevent the screw from scratching the glass. Check that the handle is secure before use. Do not overtighten the screw, but periodically check that the lid remains securely attached.

Note: When using the Multi Meal Maker for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the Multi Meal Maker.

USING THE MULTI MEAL MAKER

STEP 1: Fit the power cord by securely inserting it into the power socket on the side of the base unit. Check that it is fully pushed in, seated securely and that all of the connections are dry. Only ever insert the power cord with the temperature control dial facing upwards. Never connect the power supply cord if any components are wet.

STEP 2: Prepare the ingredients that are to be cooked.

STEP 3: Plug in and switch on the Multi Meal Maker at the mains power supply.

STEP 4: Select the required heat setting by rotating the temperature control dial in a clockwise direction, so that the heat setting number is aligned with the arrow-shaped indicator light. The indicator light will illuminate to signal that the Multi Meal Maker is heating up.

STEP 5: Preheat the Multi Meal Maker on heat setting 1 for approx. 1 minute. The indicator light will turn off to signal that the required temperature has been reached.



STEP 6: Place the prepared ingredients onto the non-stick coated cooking plate.

STEP 7: Cook for the required length of time, depending upon the type of ingredients and the heat setting used. During use the indicator light will cycle on and off to signal that the Multi Meal Maker is maintaining the selected temperature.

STEP 8: Once cooking is complete, remove the food with a heat-resistant plastic or wooden spatula.

STEP 9: To turn off the Multi Meal Maker, rotate the temperature control dial in an anticlockwise direction to the 'Off' position.

STEP 10: Switch off and unplug the Multi Meal Maker from the mains power supply and allow to cool. Once cool, remove the power cord by detaching it from the Multi Meal Maker and store safely.

Note: Always preheat the non-stick coated cooking plate before starting to cook.

Before use, carefully apply a thin coat of cooking oil to the non-stick coated cooking plate, rubbing it in with a paper towel. This will help to prolong the life of the non-stick coating.

Do not use metal utensils as this may damage the non-stick coating.

Caution: The non-stick coated cooking plate gets very hot during use; always use heat-resistant gloves to avoid injury.

Warning: Exercise caution during cooking; the Multi Meal Maker may emit steam.

STORAGE

Check that the Multi Meal Maker is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the Multi Meal Maker; wrap it loosely to avoid causing damage.

SPECIFICATIONS

Product code: EK3594

Input: 220–240 V ~ 50/60 Hz

Output: 1500 W

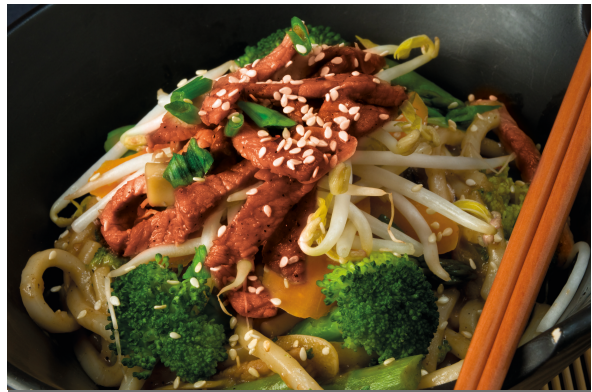




RECIPES

* Any recipe images used in this instruction manual are intended for illustrative purposes only.

All measurements should be in grams, kilograms, millilitres etc. and must be numerical.





FRENCH TOAST

Ingredients

4 slices brioche
2 eggs
80 ml semi-skimmed milk
2 tsp butter
1 tsp cinnamon
Golden syrup, to serve

METHOD

In a large dish or bowl, beat the eggs, milk and cinnamon together. Whisk until well blended.

Dip each slice of brioche into the mixture, holding the brioche long enough for it to absorb the mixture.

Preheat the Multi Meal Maker on heat setting 1 for approx. 1 minute and then add the butter.

Once melted, increase the temperature to heat setting 2 and place the slices of brioche onto the non-stick coated cooking plate.

Fry until brown before flipping and cooking on the other side (approx. 2–3 minutes on each side). Take care not to burn the brioche.

Drizzle with golden syrup to serve.



MEATBALLS WITH TOMATO SAUCE

INGREDIENTS

For the meatballs

1500 g minced beef
2 small onions, peeled and finely chopped
2 eggs
2 garlic cloves, peeled and crushed
6 tbsp olive oil
Salt and pepper, to taste

For the tomato sauce

4 tins 400 g chopped tomatoes
300 g fresh mozzarella, grated
2 large onions, peeled and finely chopped
2 garlic cloves, peeled and crushed
2 beef stock pots
4 tbsp tomato puree
4 tbsp chopped herbs
Salt and pepper, to taste

METHOD

Preheat the Multi Meal Maker on heat setting 1 for approx. 1 minute; add oil to the non-stick coated cooking plate.

Stir in all of the onion and garlic. Fry until softened and slightly golden. Divide into two, set aside and allow to cool.

In a bowl, combine the mince with half of the cold onion and garlic mixture. Use 2 eggs to combine the ingredients and season with salt and pepper.

Divide the mixture into approx. 33 round balls.

Preheat the Multi Meal Maker for approx. 1 minute on heat setting 1.

Increase the temperature to heat setting 2 before adding the meatballs and frying for approx. 8 minutes on each side, or until brown. Do not overcook the meatballs at this stage.

Add the remaining onion and garlic mixture, along with the chopped tomatoes, mozzarella cheese, tomato purée, chopped herbs and beef stock pots.

Stir until the meatballs are covered thoroughly and simmer on heat setting 2 for approx. 10–15 minutes or until the meatballs are cooked through.



BEEF AND BROCCOLI STIR-FRY

INGREDIENTS

4 x 300 g sirloin steaks, cut into strips
(fat removed)
400 g tenderstem broccoli
2 red onions, peeled and chopped
2 garlic cloves, peeled and finely chopped
2 red chillies, deseeded and finely chopped

4 cm piece fresh ginger, peeled and
finely chopped
Handful of cashew nuts
8 tbsp dark soy sauce
2 tbsp olive oil
4 tsp sesame oil
Salt and black pepper, to taste
Egg noodles, to serve

METHOD

Preheat the Multi Meal Maker on heat setting 1 for approx. 1 minute; add olive oil to the non-stick coated cooking plate.

Fry the onion, garlic, ginger and chilli in the oil for approx. 5 minutes, stirring occasionally.

Stir in the broccoli and cook for a further 5–10 minutes with the lid on, until the broccoli has softened slightly.

Increase the temperature to heat setting 2 and add the beef strips. Cook without the lid until the beef has browned slightly (approx. 3–5 minutes). Take care not to overcook the beef.

Season with salt and pepper before adding the soy sauce, sesame oil and cashew nuts. Mix all of the ingredients thoroughly and fry for approx. 5–10 minutes.

Whilst this is cooking, add the egg noodles to a pan of boiling water, following the packet instructions. Drain and set aside.

Once the beef stir-fry is cooked thoroughly, serve over the egg noodles.



CHICKEN AND CHORIZO PAELLA

INGREDIENTS

400 g fresh peeled prawns, uncooked
400 g paella or risotto rice, uncooked
200 g frozen peas
140 g chorizo, roughly chopped
4 chicken thighs, skinless, boneless and chopped
4 garlic cloves, peeled and finely chopped
2 onions, peeled and chopped

2 red peppers, sliced
2 carrots, peeled and finely chopped
2 chicken stock cubes
¼ bunch flat leaf parsley, finely chopped
1300 ml boiling water
2 tbsp olive oil
2 tbsp smoked paprika
2 tbsp tomato puree
Lemon wedges, to serve

METHOD

Preheat the Multi Meal Maker on heat setting 1 for approx. 1 minute; add oil to the non-stick coated cooking plate.

Stir in the garlic, onion, carrot, parsley, chorizo, chicken and paprika. Fry for approx. 5 minutes.

Crumble the stock cube into the mixture and then add the peppers and tomato puree. Increase the temperature to heat setting 2. Mix in the rice and stir until the rice is thoroughly coated.

Pour in 1300 ml boiling water, add salt and pepper to taste and position the lid onto the Multi Meal Maker.

Cook for approx. 25 minutes, stirring occasionally. Make sure that there is enough water to cook the rice; add more water if required.

After approx. 25 minutes, stir in the peas and prawns, replace the lid and cook for a further 10 minutes, until the prawns are cooked through.

Season with parsley leaves and lemon wedges.

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:

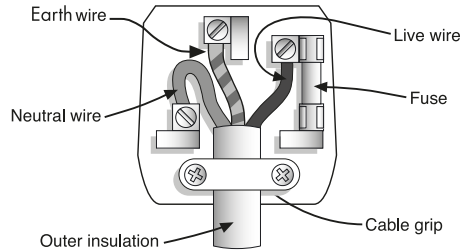
The wires in the mains lead are coloured in accordance with the following code:

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 an 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** and 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 UK LTD.,

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 2222*

*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

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Giles & Posner will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

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





Manufactured by
UP Global Sourcing UK Ltd.,
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Made in China.

CD150519/MD000000/V1

