

CLEVERCHEF™

INTELLIGENT DIGITAL MULTI-COOKER



drew & cole™

Instruction Manual

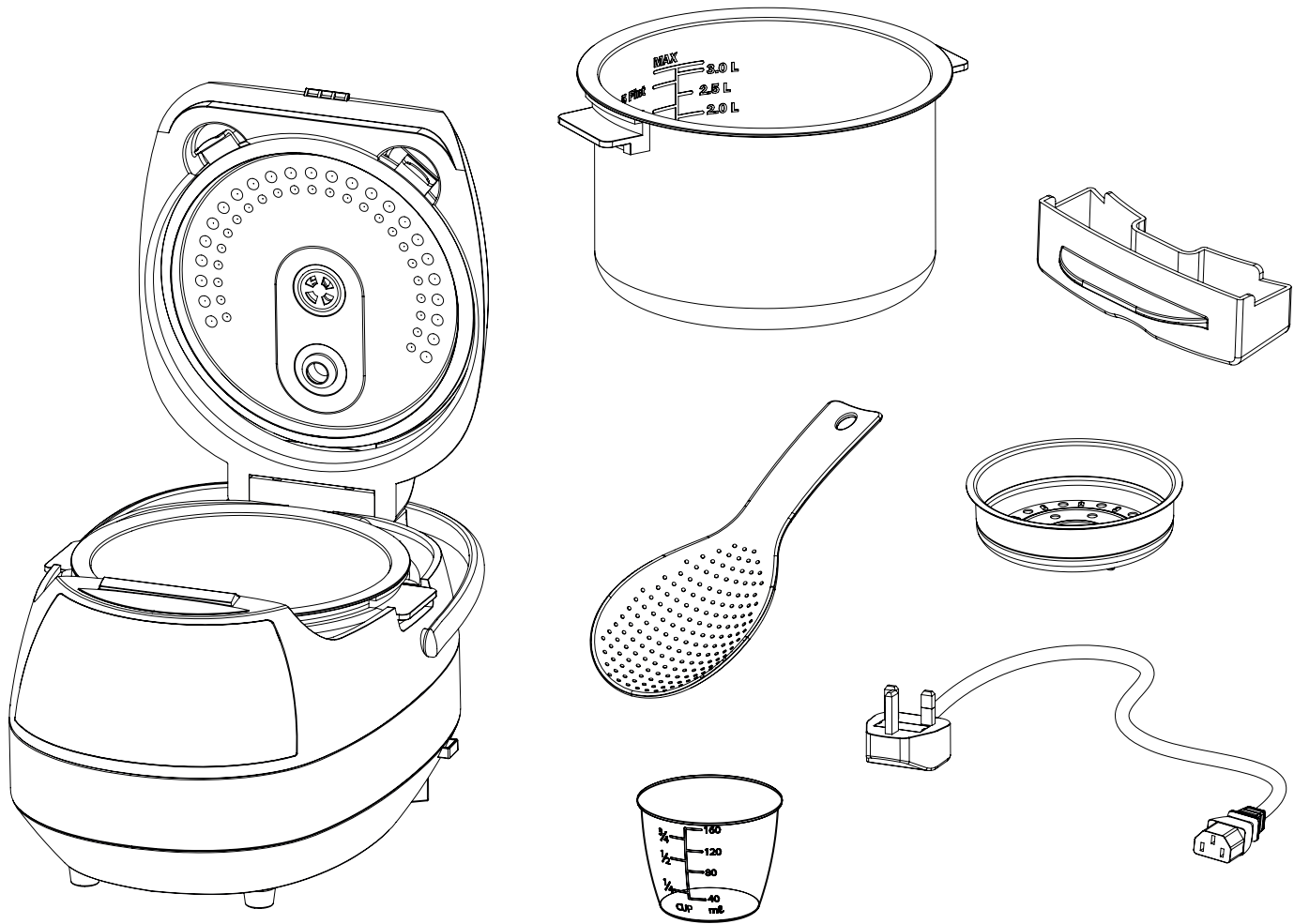
Read the details before use

IMPORTANT SAFEGUARDS SAFETY INSTRUCTIONS

Read these instructions for use carefully before using your appliance for the first time and keep them to hand for future reference.

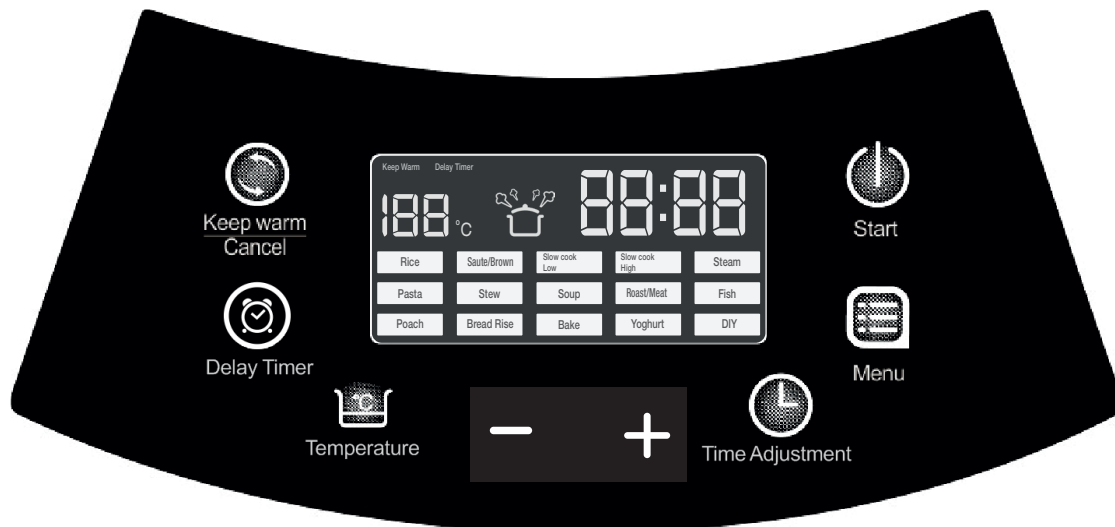
- Keep the appliance and its cord out of reach of children aged less than 8 years.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they 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.
- This appliance is intended to be used for Household Use only. It is not intended for use in the following applications:
 - staff kitchen areas in shops, offices, and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must not be immersed in water or any liquid.
- Use a damp cloth or sponge with washing up liquid to clean the accessories and parts in contact with food. Rinse with a damp cloth or sponge, dry accessories and parts in contact with food with a dry cloth.
- Caution: the surface of the heating element is subject to residual heat after use.
- Caution: risk of injury due to improper use of the appliance.
- Caution: do not spill liquid on the power cord connector.
- Always unplug the appliance:
 - immediately after use.
 - when moving it.
 - prior to any cleaning or maintenance.
 - if it fails to function properly.
- Burns can occur by touching the hot surface of the appliance, the hot water, steam or the food.
- During cooking, the appliance gives out heat and steam. Keep face and hands away.
- Do not get face and hands close to the steam outlet. Do not obstruct the steam outlet.
- Do not use the appliance if:
 - the appliance or cord is damaged.
 - the appliance has fallen or shows visible damage or does not work properly.
- Do not leave the cord hanging.
- Always plug the appliance into an earthed 220-240V 50/60Hz socket.
- Do not use an extension lead.
- Do not unplug the appliance by pulling on the cord.
- Use only on a flat, stable, heat-resistant work surface away from any water splashes.
- Do not allow the base of the appliance to come into contact with water.
- Never try to operate the appliance when the inner bowl is empty.
- Always cook using the inner bowl.
- Do not place the appliance directly onto a hot surface, or any other source of heat or flame, as it will cause a failure or danger.
- The inner bowl and the heating plate should be in direct contact. Any object or food inserted between these two parts would interfere with the correct operation.
- Do not place the appliance near a heat source or into a hot oven.
- Should any part of your appliance catch fire, do not attempt to put it out with water. To smother the flames, use a damp tea towel.
- For any problems or queries please contact our UK based Customer Service team on 0844 800 0631 (Monday to Friday 8.00am – 8.00pm and Saturday and Sunday 8.00am – 1.00pm) or email customercare@highstreettv.com
- This appliance is designed for domestic use only. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee does not apply.

WHATS IN THE BOX



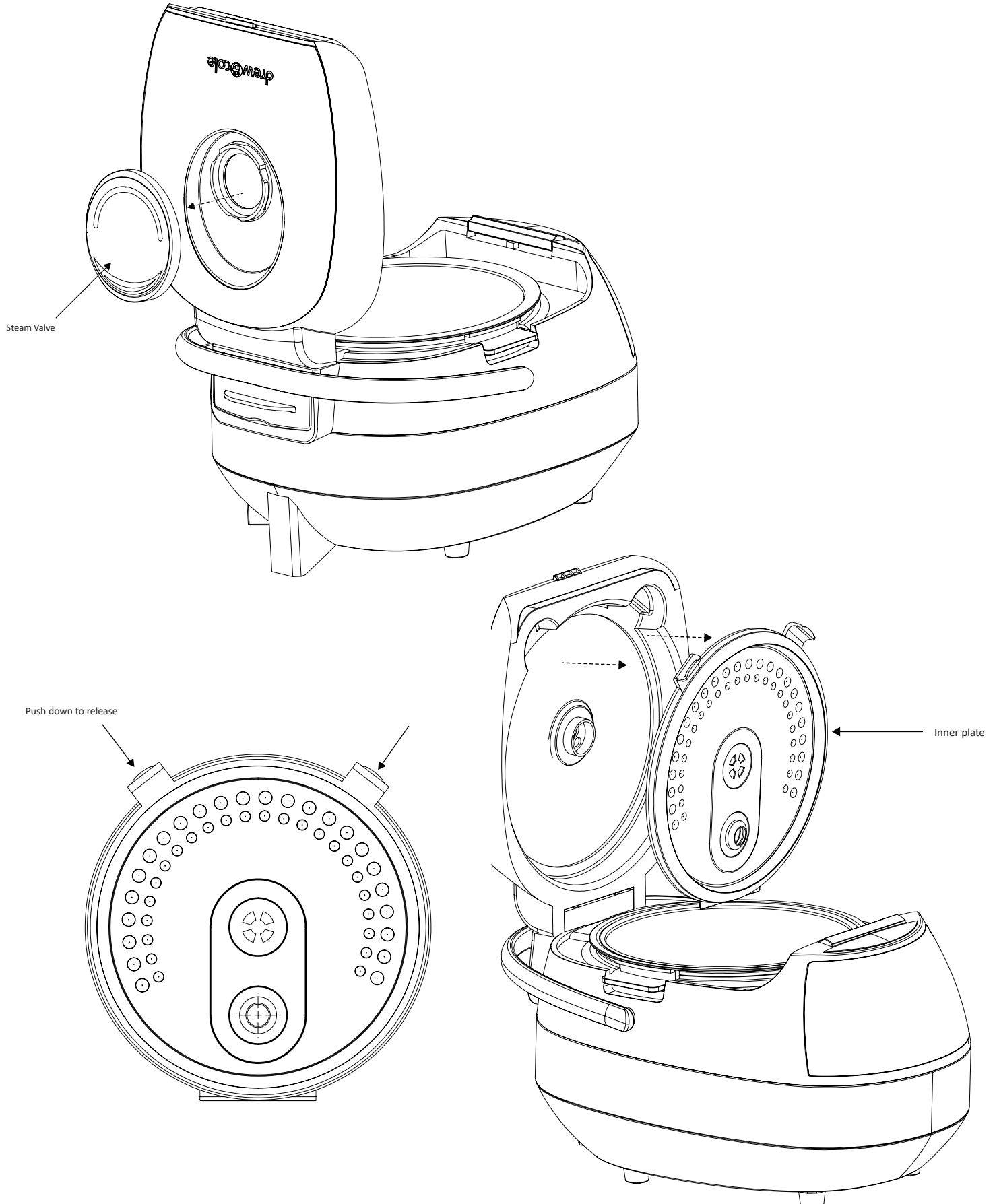
Includes recipe book and instruction manual

OPERATION PANEL



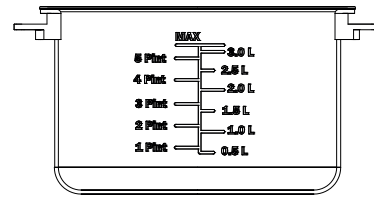
BEFORE FIRST USE

- Read the instructions carefully and follow them.
- Open the lid by pushing the opening button located on the top of the lid.
- Clean the inner pot, inner plate, steam valve piece, plastic spoon and measuring cup with warm water and washing up liquid.
- Wipe clean the outside of the appliance and lid with a damp cloth.
- After use and before each use ensure that the inner plate and steam valve piece are clean and not blocked by any food debris.



COOKING PROGRAMMES AND USER GUIDE

The multicooker has 15 cooking functions, a delay timer and keep warm function. Do not overfill the inner pot above the MAX line. Ensure that the 0.5L line is covered by liquid and food.



Do not over fill when using the PASTA or RICE function, or with any food that expands during the cooking process.

When steaming fish or vegetables or using the pasta function, to speed up the cooking process, hot water may be used.

- To start plug in your appliance, it will make a loud bleep and "-- --" will be displayed. It is now ready for function selection.
- To select a function press "Menu" to select your desired function.



- To adjust temperature where applicable press "Temperature" and using the "+" and "-" buttons adjust the temperature to your desired setting.
- To adjust time where applicable press "Time Adjustment" and using the "+" and "-" buttons adjust the time to your desired setting.
- To set the "Delay Timer" (default 2 hours) once you have selected the desired function, temperature and cooking time press "Delay timer" and using the "+" and "-" buttons adjust the delayed start time to your desired setting. It can be delayed for up to 24 hours and set in 30 minute steps.
- Please note - the Delay Time displayed includes cooking time, your Clever Chef is telling you when your food will be ready to eat. For example Slow Cook 3 hours selected, Delay for 5 hours, cooking will actually start after 2 hours and your food will be ready in 5 hours. Delay timer cannot be selected shorter than cooking time, cooking will start immediately.
- To start cooking simply press and hold down the "Start" button.
- Please note when selecting PASTA or POACH once the desired temperature has been reached the unit will bleep several times, add your ingredients and press "Start" to begin the cooking countdown.
- When using the RICE function the appliance automatically determines the cooking time depending on the quantity of rice and water placed in the inner pot. The cooking phase is automatically followed by a 10 minute simmering phase. Do not open the lid during the simmering period.
- At the end of the cooking period, the appliance will bleep and automatically switch over to "Keep Warm" which will last up to 24 hours. To cancel the "Keep Warm" function press "Keep Warm/Cancel" button.
- To cancel cooking press and hold the "Keep Warm/Cancel" button. The function will stop, the appliance will make a loud bleep and "-- --" will be displayed. It is now in standby mode and "Menu" will need to be selected to start the function selection process again.
- It is possible to lift up the lid carefully during the cooking process to add ingredients, check cooking or stir contents etc. Use the plastic spoon provided or a wooden spoon to stir contents and not a metal type to avoid damaging the inner pot's non-stick surface.
- As a safety feature the appliance will not operate if the inner pot is not in place correctly. If removed during a cycle the appliance will bleep and "POt" will be displayed. To restart the process simply place the inner pot back into the appliance and it will continue the cooking cycle.
- No function will work unless the inner pot is in place.



PROGRAMMES AND SETTINGS

Programme	Default Temp (°C)	Default Time	Temp adjust range (°C)	Time Adjust range	Delay Timer	Keep Warm
Rice	Automatically	Automatically	N/A	N/A	Yes	Yes
Saute / Brown	160	15 mins	N/A	0:05 – 0:30 5 mins step	Yes	Yes
Slow cook LOW	85	3 hours	N/A	0:30 – 12:00 30 mins step	Yes	Yes
Slow cook HIGH	95	2 hours	N/A	0:30 – 12:00 30 mins step	Yes	Yes
Steam	100	30 mins	N/A	0:05 – 1:00 5 mins step	Yes	Yes
Pasta	100	8 mins after START	N/A	0:05 – 1:00 1 mins step	No	No
Stew	100	90 mins	85/90/95/100	0:30 – 3:00 10 mins step	Yes	Yes
Soup	100	40 mins	85/90/95/100	0:30 – 3:00 10 mins step	Yes	Yes
Roast / Meat	160	50 mins	100/120/140/160	0:30 – 4:00 10 mins step	Yes	Yes
Fish	160	20 mins	100/120/140/160	0:10 – 2:00 5 mins step	No	Yes
Poach	80	10 mins after START	80/90	0:05 – 2:00 5 mins step	Yes	Yes
Bread rise	40	30 mins	N/A	0:10 – 6:00 5 mins step	No	No
Bake	160	25 mins	100/110/120/130/ 140/150/160	0:15 – 6:00 5 mins step	Yes	Yes
Yoghurt	40	8 hours	N/A	5:00 – 24:00 30 mins step	No	No
DIY	130	15 mins	40 – 160 in 5 degree steps	Temp less than 80C: 0:05 – 24:00 Temp 80-100C: 0:05 – 12:00 Temp greater than 100C: 0:05 – 4:00 5 mins step	Yes	Yes

TECHNICAL CHARACTERISTICS

Multi Cooker
 Model Number: CCMC01
 Voltage: 220 - 240V
 Frequency: 50Hz -60Hz
 Power: 860W
 Total bowl volume: 5L

CARE AND MAINTENANCE

- Ensure it is unplugged and completely cooled down before cleaning.
- It is strongly recommended to clean the appliance after each use.
- Inner pot, spoon and steamer tray are dishwasher safe, but is recommended to clean using washing up liquid and sponge to preserve the non-stick properties of the inner pot coating. Do not use scouring powders or metal sponges to clean the inner pot.
- Inner plate is hand wash only.
- To avoid any risk of corrosion, do not pour vinegar into the inner pot.
- The colour of the bowl surface may change after using for the first time or over many uses, this change in colour is due to the action of the steam and water and does not effect the use of the multicooker or dangerous for your health. It is still perfectly safe to continue using it.
- Ensure the inner plate and steam release valve are cleaned after each use. Check for any blockages before use. These items are not dishwasher safe.
- When opening the lid food will be hot, please always wear oven gloves and an apron to protect against any splashing of hot food.



PROBLEM SOLUTIONS

Issues	Cause	Solution
Control panel lights and no heating	Appliance not plugged in.	Plug in the appliance at the mains socket.
Control panel lights off and heating	Problem of the connection of the indicator light or indicator light is damaged.	Please contact our Customer Services on 0844 800 0631.
Undercooked	Insufficient water or excessive food volume.	Adjust food and water volume. Make sure they are between the maximum and 0.5L level.
	Wrong position of inner pot.	Turn the inner pot and relocate it to the right position.
	Food or contamination between heated plate and inner pot.	Clean the food and contamination on the base of the inner pot or heated plate.
	Deformation of inner pot.	Please contact our Customer Services on 0844 800 0631 for a replacement.
Overcooked	Deformation of inner pot	Please contact our Customer Services on 0844 800 0631 for a replacement.
	Wrong position of inner pot	Turn the inner pot and relocate it to the right position.
The display shows the Error Codes E1, E2, E3, E4	Damage on circuit board	Do not use. Please contact our Customer Services on 0844 800 0631.



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