

anko

**Mini Multi Cooker
AK-B011
User Manual**




PLEASE READ AND SAVE THESE
INSTRUCTIONS FOR FUTURE REFERENCE

IMPORTANT SAFEGUARDS

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

READ ALL INSTRUCTIONS

1. To protect against electric shock, do not immerse the appliance, power cord, plugs in water or other liquids.
2. Close supervision is necessary when any appliance is used by or near children.
3. This appliance is NOT A TOY.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
5. DO NOT use the accessories other than what is provided with the appliance.
6. If the supply cord is damaged do not use. The supply cord must be replaced by a qualified electrician in order to avoid a hazard, or the product must be disposed.
7. The appliance is intended for household use only. Do not use outdoors or for commercial purposes.
8. This appliance is intended to be used indoors in household and similar applications such as: staff kitchen areas in shops, offices and other working environments, farmhouse, by clients in hotels, motels and other residential type environments, bed and breakfast type environments.
9. Do not let cord hang over edge of table or counter.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Do not touch hot surfaces on the appliance. Only use the handle provided.
12. Extreme caution must be used when moving an appliance containing hot oil or other liquids.
13. Do not use appliance for other than intended use.
14. The 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 instructions concerning use of the appliance by a person responsible for their safety.
15. Children should be supervised to ensure that they do not play with the appliance.
16. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
17. Do not use an extension cord with this appliance.
18. Always operate the appliance on an even surface. Make sure that there is enough ventilation, so that hot steam can be released safely during use.
19. To avoid the danger of fire, never leave the appliance unattended. And never use the appliance near flammable material or near items sensitive to heat, such like curtain or wall cabinet etc., risk of burning and/or heat damage.
20. Use only heat-proof synthetic or wooden utensils to prevent damage to the non-stick coating on the cooking surface. Make sure that the utensils are not pointed or have sharp edges.
21. DO NOT TOUCH the hot surfaces. Use handles or knobs. Wear oven mitts while using to prevent burns.
22. DO NOT lift the Cover with your arm over the Cooking Surface as it is hot and may cause injury. Lift from the side.
23.  **Caution, hot surface. Care must be taken. The surface is liable to get hot during use.**
24. Warning! Potential injury from misuse

25. The heating element surface is subject to residual heat after use.
26. CAUTION: To prevent damage to the appliance, do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.
27. For cleaning cooking surface, please refer to section “Cleaning and Maintenance”.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

KNOW YOUR MINI MULTI COOKER



BEFORE FIRST USE

The appliance has been packaged carefully to ensure the product reaches you in good condition. If the product has been damaged, dropped, has a malfunction in any way, or if the supply cord is damaged, do not use. Return the product to Kmart for replacement.

Carefully unpack your appliance. Make sure you do not discard any packaging material until all parts of the appliance have been found.

Carefully wipe the exterior of the appliance to remove any dust that may have accumulated during production. Dry with a dry towel. Do not use harsh abrasive cleaners. For cleaning cooking surface, please refer to section "Cleaning and Maintenance".

HOW TO USE YOUR MINI MULTI COOKER

WARNING: DO NOT touch the hot surface while the appliance is operating. These can become very hot. Use oven mitts for extra caution while cooking.

NOTE: Before cooking with the mini multi cooker, the cooking surface must be seasoned. Brush a small amount of vegetable oil or your favorite non-stick cooking spray on the cooking surface and wipe off any excess with a paper towel. Your mini multi cooker is now ready to use.

The first heating process should take place without any food. Let it heat for about 10 minutes. You may notice slight smoke and/or smell from the appliance when the heating element is heating up. This is normal and harmless! After dry heating for a few minutes (not more than 3 minutes), it should disappear.

1. Set the skillet pan onto the lower cooking surface and place the lid onto the skillet pan. Set the skillet pan aside and place the lid onto the cooking surface if cooking on the lower cooking surface.
2. Connect the appliance with mains power, the indicator light will illuminate, the unit is heating up. When the indicator light shuts off the unit is ready to cook.
3. Remove the lid and lightly coat the cooking surface with a small amount of vegetable oil.
4. Place food onto the cooking surface and cook according to your recipe. The indicator light will cycle ON and OFF with the thermostat. This indicates the unit is maintaining the cooking temperature during use at maximum temperature of 195°C.

NOTE: Cooking time will vary based on the recipe and ingredients used.

CAUTION: Steam may release from appliance during cooking. For your safety, avoid contact with steam as it is very hot and can cause burns.

5. Once food is cooked to your preference, remove food using a heat-resistant nylon, silicone or wooden cooking utensil.

If cooking more than one food item in a session, be sure to keep the lid on between batches to maintain the proper cooking temperature.

The bottom Heating Plate can also be used to cook bacon, sausage, pancakes, omelets, sandwiches, and more.

6. As soon as you finished cooking, unplug the appliance and allow the appliance to cool down.

WARNING:

Always unplug the product from the electrical outlet when it is not in use or will be left unattended.

Never use sharp forks or knives to remove food from the cooking surface, as this would damage the non-stick coating on the cooking surface. Use heat-resistant wood or plastic utensils only.

CLEANING AND MAINTENANCE

This appliance should be cleaned after every use.

CAUTION: Make sure the appliance is unplugged from mains power and allow the appliance to cool down completely before cleaning.

CAUTION: Never immerse the appliance in water, other liquids or in a dishwasher!

1. Wipe the appliance and cooking plate with a cloth dampened with warm soapy water.
2. Clean the skillet pan and lid by washing in warm soapy water with a sponge or cloth.
3. Dry all parts with a clean cloth or paper towel.

DO NOT use steel wool pads or other abrasive cleaners on the appliance, the skillet pan and the lid as they may damage the non-stick coating.

STORAGE

1. Ensure the appliance is disconnected from mains power.
2. Allow the appliance to cool down completely.
3. Do not wrap the power cord around the appliance.
4. Store the appliance in a dry location and out of the reach of children.

TECHNICAL DATA

Voltage : 220-240V~ 50-60Hz

Power : 260W

MAX. Capacity: 340mL

RECIPE

BREAKFAST SKILLET

Ingredients:

2 large eggs

2 sausage links

1/4 cup potatoes with onions and peppers

1/4 cup mushrooms, diced

1/4 cup cheddar cheese, shredded

Directions:

- Preheat the appliance as directed.
- Cut sausage into small pieces, add to skillet pan and cook thoroughly.
- Add potatoes to skillet pan and cook until done, then add mushrooms to skillet and cook thoroughly.
- In a small bowl, whisk eggs and pour into skillet pan. Sprinkle 1/8 cup of cheese onto eggs. Allow eggs to cook.
- Just before serving, sprinkle last of the cheese onto the eggs and allow to melt.
- Serve immediately.

SESAME GARLIC RAMEN NOODLES

Ingredients:

1 (3 oz.) package of ramen noodles, seasoning packet discarded

1 tsp. sesame oil

1 clove garlic, minced

1/8 cup soy sauce

1/2 tsp. brown sugar

1 tsp. sriracha

green onions, optional

Directions:

- Preheat the appliance as directed.
- Cook ramen noodles without seasoning packet in skillet pan as directed on package. Drain and set aside.
- Heat sesame oil in the skillet pan, add garlic and cook for 2 minutes, stirring constantly.
- Remove skillet pan from heat and whisk in the soy sauce, brown sugar and sriracha until combined.
- Toss the noodles in the sauce. Garnish with green onion, if desired.
- Serve immediately.

CHICKEN STIR FRY

Ingredients:

1/2 cup chicken stock

1 tbsp. soy sauce

1 clove garlic, minced

1 tsp. sesame oil

1 tsp. honey

pinch of crushed red pepper
fresh ground black pepper
2 tbsp. cornstarch
1/2 of a small chicken breast, chopped into 1/2-in. pieces
1/2 bell pepper, chopped into
1-in. long strips
3/4 cup broccoli florets, chopped
1 carrot, chopped
1 lemon wedge

Directions:

- Preheat the appliance as directed.
- In a small bowl, whisk together the chicken stock, soy sauce, garlic, sesame oil, honey and crushed red pepper, black pepper and cornstarch. Set aside.
- In skillet pan, heat 1 tbsp. of olive oil. Add chicken and stir fry until thoroughly cooked. Transfer to a plate.
- in the skillet pan, heat 1 tbsp. of olive oil. Add peppers, broccoli. and carrots. Cook until crisp-tender.
- Stir the chicken stock mixture into the vegetables and cook until thickened. Stir in the chicken and cook until heated through.
- Season with additional soy sauce, if desired. Finish with a squeeze of lemon.
- Serve immediately.

HARD-BOILED EGGS

Ingredients:

4 large eggs
3/4 cup water

Directions:

- Preheat the appliance as directed.
- Carefully set eggs into skillet pan and add water. Place lid onto skillet pan and allow to cook for 14 minutes.
- When eggs are cooked, carefully remove the lid and transfer eggs to a bowl. Cover with ice water by 1 inch and allow eggs to cool for about 10 minutes.
- Peel eggs and enjoy!

HUEVOS RANCHEROS

Ingredients:

1 tbsp. vegetable oil
1/2 medium onion, chopped
2 garlic cloves, minced
1 (14.5 oz.) can fire roasted diced tomatoes
1/2 tsp. dried oregano
1/2 tsp. ground chipotle
1/2 tsp. kosher salt
1/2 cup chicken or vegetable broth, divided

4 (4 1/2 to 5 in.) flour tortillas
1 cup refried beans
1 1/2 cups mexican blend shredded cheese
4 large eggs
1 avocado, sliced, for topping
coarsley chopped fresh cilantro, for topping

Directions:

To make sauce:

- Sauce can be made 2-3 days ahead of time, rewarm prior to using.
- Heat vegetable oil in medium saucepan on stovetop. Add onion and garlic and cook until softened and fragrant. Add tomatoes and their juices along with oregano, chipotle, and salt. Add 1/4 cup chicken broth and simmer for 5 minutes. Let cool slightly, then transfer to a blender and blend until smooth.

To make huevos rancheros:

- Return saucepan to medium heat (no need to wash it out). Add refried beans and remaining 1/4 cup chicken broth and stir until smooth and warmed through.
- Preheat the appliance as directed.
- Once skillet is preheated, carefully press a tortilla into the bottom of the skillet pan. Spread 1/4 cup refried beans onto the tortilla, making a small "well" in the center to hold the egg. Sprinkle with 1/4 cup shredded cheese, and top with a few tablespoons of sauce.
- Gently crack one egg into the center well of the skillet pan. Cook until egg whites are starting to turn opaque; yolks will still be jiggly.
- Sprinkle an additional tablespoon or two of cheese around the yolk, then allow to cook until cheese is melted and egg is cooked to desired doneness.
- Carefully slide tortilla from bottom of skillet with a thin spatula onto a plate.
- Repeat 3 more times.
- Top each with sliced avocado and cilantro. Serve warm with additional sauce.

12 Month Warranty

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

Kmart will provide you with your choice of a refund, repair or exchange (where possible) for this product if it becomes defective within the warranty period. Kmart will bear the reasonable expense of claiming the warranty. This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre on 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at Kmart.com.au for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulgrave Vic 3170.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.