

# LAKELAND

## INSTRUCTION BOOKLET

### **STANDARD REMOSKA®**



Model: 31945

# STANDARD REMOSKA®

Thank you for choosing the Lakeland Standard Remoska®.

Please take a little time to read this booklet before you use your machine and keep it in a safe place for future reference.

Your Remoska® is compact and an economical way to cook. This makes it ideal for smaller kitchens and caravans but more widely for people wanting to save energy and still cook delicious meals. Your Remoska® makes a wide range of dishes from baked potatoes to roast chicken, casseroles, pies, cakes and even desserts.

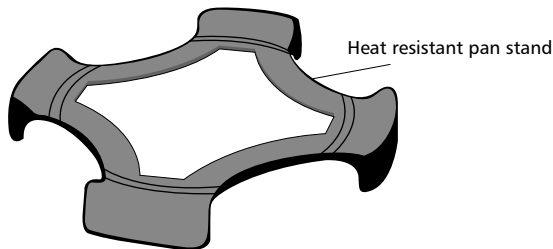
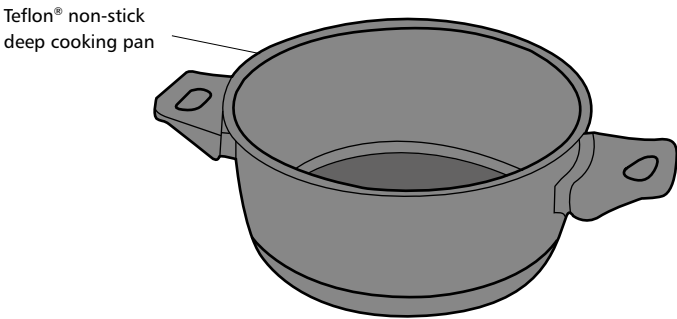
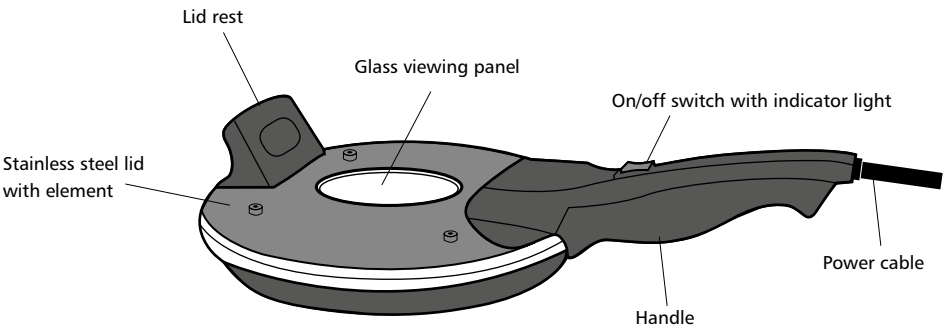
Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

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# PRODUCT FEATURES

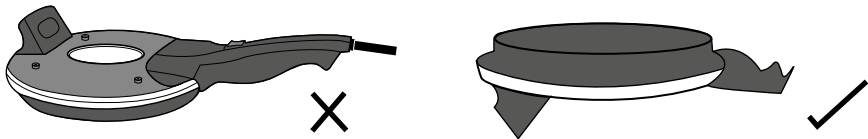


## SAFETY CAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety cautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.


- 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 understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault contact the Lakeland customer care team on 015394 88100.
- Do not use this appliance if the lead is damaged. If the lead is damaged it must be replaced with a special lead contact the Lakeland customer care team on 015394 88100.
- Always use the appliance on a dry, level, heat resistant surface.
- Unplug from the mains when not in use and before cleaning. Allow to cool before cleaning the appliance. To disconnect, turn the socket to "off" and remove the plug from the mains socket.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or unit in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.
- Do not connect this appliance to an external timer or remote control system.

- An extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
- This appliance complies with the basic requirements of Directives 2014/30/EC (Electromagnetic Compatibility) and 2014/35/EU (Low Voltage Directive).
- **WARNING:** A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
-  **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- The appliance should be used on the stand provided.
- The lid has the heating element inside and retains heat after it is initially switched off. Only lift the lid using the handle.
- The lid rest should not be used as a handle as it gets very hot during cooking.
- Remember that the lid contains the cooking element so, when removing the lid, place it upside down away from you, or on a slightly raised wire rack.
- As soon as you have finished cooking, switch off and unplug the Remoska®, remove the lid, place it upside down and leave to cool then wipe it clean with a damp cloth. Do not immerse the lid in water or hold it under running water.



- Under no circumstances should the screws in the lid be loosened or the lid be taken apart.
- Always switch off and unplug the Remoska® after cooking, when not in use and before cleaning.
- The lid must not be immersed in water and should NEVER be washed in a dishwasher.

### WARNING – HOT SURFACES

- The pan, pan lid and surfaces marked with this  symbol will get very hot when the appliance is in use.
- **DO NOT TOUCH** as possible injury could occur. Wear oven gloves when removing the pan lid from the pan. Allow the appliance to cool completely before touching these surfaces, handling, moving or storing this appliance.
- Remove the lid slowly, tilting it away from you. Be careful as hot steam will escape and can burn.



## SETTING UP THE REMOSKA® FOR THE FIRST TIME

- Remove any packaging and labels from the pan, lid and heatproof stand.
- Wash the cooking pan in warm, soapy water, or wash in the dishwasher. Rinse and dry thoroughly.
- Never use abrasive cleaners or scourers as they will damage the pan.
- Wipe the lid with a damp cloth, then dry thoroughly.
- Place the pan on the stand making sure it is on a level surface.
- The stainless steel lid is the source of the heat. Avoid lifting the lid during cooking to prevent heat and moisture from escaping.
- Steam is released via three valves in the lid.
- The only control that regulates the heat is the on/off switch.
- Prepare your ingredients and place them inside the cooking pan. Place on the lid.
- Plug the Remoska® into the mains socket and press the on/off switch on the handle to turn it on.
- The switch will light up to show the Remoska® is heating.
- When your meal is ready, turn off the Remoska® by pressing the on/off switch.
- Unplug the Remoska® and remove the lid carefully. Turn the lid upside down and rest it on the lid rest.
- Please take care as it will be extremely hot. Leave the lid and cooking pan to cool completely before cleaning.

## INSTRUCTIONS FOR USE

- Never heat the empty cooking pan unless you are warming oil required in a recipe.
- The maximum cooking capacity of the Standard Remoska® is 2 litres.
- Ready meals in foil dishes can be placed straight into the Remoska®. Pizzas can also be cooked from frozen or fresh.
- To protect the Teflon® pan from scratching we recommend lining it with Magic Non-Stick Liner, cut to size (available from [www.lakeland.co.uk](http://www.lakeland.co.uk)).

## A GUIDE TO INGREDIENTS

- A roast dinner is one of the easiest introductions to Remoska®. To roast chicken legs on a bed of sliced potatoes, onion and carrot; thickly slice 4 large potatoes, peel and cut 1 large onion into quarters, peel and halve 4 large carrots. Place the vegetables into the Remoska® and top with 4 whole chicken legs. Season and drizzle with oil; no liquid is needed as the vegetables will absorb plenty of meaty juices from the chicken. Replace the lid and cook for 1 to 1½ hours, or until the chicken is thoroughly cooked. This complete roast dinner will serve 4 people.
- The Remoska® makes wonderfully succulent roast chicken and leg of lamb. To keep all the juices in we recommend placing the meat in a roasting bag (available from Lakeland).
- This Remoska® will take a whole small chicken.
- For golden, crispy roast potatoes, parboil first in a saucepan, drain and sprinkle with a little corn meal/semolina, then shake the potatoes in the pan to coat. Place them in the Remoska®, drizzle with oil and leave to cook for 45 minutes to 1 hour, depending on the size of the potatoes.
- If bread and cakes brown too quickly on top during cooking you can protect them from over colouring by cutting a circle of foil and placing it over the cake or loaf halfway through cooking.
- Pre-prepared bread and cake mixes turn out perfectly in the Remoska®.
- The Remoska® is a mini oven, which means that sponge puddings, rice puddings, sponge cakes and bread can be cooked in an ovenproof dish or baking tin that fits inside the Remoska® pan.

## ADAPTING YOUR OWN RECIPES

- After you have made some of the recipes supplied you may wish to adapt a few of your own recipes.
- Start by selecting one of the recipes in this booklet, which is similar to your own and use this as a guide.
- Remember this machine has a maximum capacity of 4 litres so adjust your recipes accordingly.

## RECIPES

Please note all spoon measures given in recipes use standard metric measuring spoons e.g. 5ml is 1 tsp and 15ml is 1 tbsp. We recommend you use a set of measuring spoons to get accurate measurements.

### STUFFED CHICKEN BREASTS WITH PANCETTA - Serves 4

Ingredient	Quantity
Chicken breasts	4, boneless, skinless
Fresh breadcrumbs	4 tbsp
Lemon	1, zest only
Butter	50g, melted
Pancetta	75g, diced
Fresh thyme	4 - 5 sprigs, stem removed and chopped
Cherry tomatoes	4, halved
Pancetta strips	150g, about 8 slices
Olive oil	3 tbsp

### WHAT YOU DO

Slice the chicken breasts horizontally through the centre, to make a pocket in each.

Mix the breadcrumbs, lemon zest, melted butter, diced pancetta and thyme until well combined. Spoon into the pockets in the chicken.

Place the tomatoes on top of the stuffing. Wrap 2 strips of pancetta around each chicken breast to fit tightly. The pancetta will shrink as it cooks.

Drizzle 2 tbsp oil over the chicken breasts. Put 1 tbsp into the Remoska®. Put the chicken into the Remoska® and cook for approx. 30-40 minutes (depending on the thickness of the chicken) until browned and sizzling and a knife inserted into the middle lets clear juices run from the chicken.



## LAMB WITH HERB STUFFING - Serves 4

Ingredient	Quantity
Mint and rosemary	2 tbsp, freshly chopped
Breadcrumbs	50g, fresh
Salt and black pepper	Freshly ground to suit your preference
Lemon	1, finely grated zest
Egg yolk	1, beaten
Lamb leg	450g, boned (butterflied)
Roasting bag	

For the topping:

Ingredient	Quantity
Dijon mustard	2 tbsp
Demerara sugar	1 tbsp

### WHAT YOU DO

Mix together the herbs, breadcrumbs, salt and black pepper and the lemon zest until well combined and bind with the egg yolk. Leave to stand for 5 minutes so it soaks up the egg.

Lay the lamb flat on a work surface and using a sharp knife cut a pocket through the centre. Place the stuffing in the pocket and roll the meat together and secure with string.

For the topping: mix together the mustard and sugar and spread over the surface of the lamb.

Place in the roasting bag, tie securely and place in the Remoska®. Cook for approx 1 hour until the lamb is tender.

## RISOTTO - Serves 4

Ingredient	Quantity
Olive oil	2 tbsp
Onion	1 medium, peeled and finely chopped
Garlic	2 cloves, peeled and chopped
Arborio rice	250g
Lemon	½, zest
Stock	750ml (can replace 150ml of this with white wine if desired)
Cooked meat	300-500g, chicken breast, sausage, pork, lamb, chorizo (great way to use left overs), cut into bite sized pieces
Vegetables	175g, cut into small pieces or strips, tenderstem broccoli, asparagus, courgettes or peppers
Salt and black pepper	Freshly ground, to taste
Parmesan cheese	30g, grated

### WHAT YOU DO

Place oil, onion, garlic and rice in the Remoska®, stir to coat the rice with oil and heat for 8-9 minutes until onion softened.

Add the lemon zest and stock and cook for 15 minutes, the rice should be almost cooked and there should still be a little liquid in the pan (if not add 100 ml more stock or water).

Add the cooked meat and the vegetables and cook for 5 minutes until vegetables are al dente.

Season with salt and pepper and then stir in most of the parmesan and sprinkle a little on top, serve.

## LEMON AND THYME POTATOES - Serves 4 as a side dish

Ingredient	Quantity
Lemons	2, zest and juice
Olive oil	2 tbsp
Butter	25g melted
Garlic	2 cloves, peeled and crushed
Potatoes	4 large, peeled and sliced about 0.5cm thick
Thyme	5-6 sprigs, leaves removed from stalks and chopped
Salt and pepper	To taste

### WHAT YOU DO

Mix together the lemon zest, juice, oil, butter and garlic.

Layer the potatoes into the Remoska® and scatter with the lemon and garlic mixture.

Sprinkle thyme between the layers too.

Season to taste with salt and pepper.

Cook for approximately 40-45 minutes, turning halfway through until the potatoes are tender and browned on top.

## CHEESE LEEK AND POTATO BAKE - Serves 4

Ingredient	Quantity
Potatoes	500g
Leeks	2 large
Butter	50g
Milk	75ml
Egg	1, beaten
Double cream	2 tbsp
Nutmeg	About ¼ tsp, freshly grated
Salt and pepper	To taste
Cheddar cheese	50g, grated

### WHAT YOU DO

Boil the unpeeled potatoes in lightly salted water until soft. Peel whilst warm and mash them.

Slice the leeks finely, then wash thoroughly, drain well and gently cook in 25g of the butter.

Warm the milk to tepid, stir into the mashed potatoes together with the egg, cream, leeks, grated nutmeg and salt and pepper.

Spread the remaining butter on the base and sides of the Remoska® and add the mashed potatoes. Sprinkle with the grated cheese and cook for approx 20-25 minutes until golden brown.

## PLUM, WALNUT & CINNAMON CRUMBLE - Serves 4

Ingredient	Quantity
Butter	125g
Light muscovado sugar	175g
Plums	450g, halved and stoned
Cinnamon	2 tsp
Plain flour	175g
Walnuts	50g, finely chopped

### WHAT YOU DO

Melt half the butter and half the sugar in a pan over a low heat, stirring. Add the plums and cinnamon, cover and cook gently for 5 minutes.

Put the flour into a bowl and rub in the remaining butter. Add remaining sugar and the walnuts.

Tip the plum mixture into the Remoska® and sprinkle the crumble evenly over the top, to completely cover the plums.

Cook for approximately 10-15 minutes until the crumble is golden. Serve hot with custard, ice cream or cream.

## FREQUENTLY ASKED QUESTIONS

**Question:** Why is the food in Remoska® not cooking?

**Answer:** The Remoska® may not be switched on properly. Check that the Remoska® is plugged in, the socket is switched on, the on/off switch at on the lid is on and the red light on the switch is illuminated.

**Question:** Why does all the food gather at one side of the pan?

**Answer:** The Remoska® may not be on a level surface. Switch off Remoska® and power. Carefully lift the Remoska® off its stand and lay it on a heat resistant surface. Ensure the stand is placed on a level surface, reposition the Remoska® on stand, switch on power and then Remoska®.

**Question:** Why is the lid rest very hot when touched?

**Answer:** The lid rest will get warm during cooking. Do not lift the pan by the lid rest, use the handle, the lid rest is not designed to be a handle and will get hot during cooking.

## CARE AND CLEANING

- Unplug the Lakeland Remoska® and allow to cool completely before cleaning.
- Before the first use and after every use, clean each part thoroughly.
- Periodically check all parts for any wear or damage before reassembly.
- Always use plastic, nylon or silicone spatulas etc. – metal tools will damage non stick coatings.
- Never immerse the pan lid in water or any other liquid.
- To clean the lid, wipe with a clean, damp cloth and dry before storing.
- Do not use abrasive cleaners, steel wool or abrasive materials or cleansers as these will damage the non-stick coating.
- Wash the pan in hot, soapy water, rinse and dry thoroughly.
- The pan is dishwasher safe.
- Store the Lakeland Remoska® with the power cable loosely coiled. Never wrap it tightly around the pan.

## ELECTRICAL CONNECTIONS

The appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

### CHANGING THE 3 AMP FUSE

Use a 3 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

**Note:** After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EU Directives: 2014/35/EU (Low Voltage Directive) and 2014/30/EU (EMC Directive).

## RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electrical products to recycling points set up around the country.

Visit [www.recycle-more.co.uk](http://www.recycle-more.co.uk) to find your nearest recycling point.



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Alexandra Buildings, Windermere, Cumbria, UK LA23 1BQ

Tel: +44(0)15394 88100 [www.lakeland.co.uk](http://www.lakeland.co.uk)