

LAKELAND

INSTRUCTION BOOKLET MINI MULTICOOKER



Model: 31822

LAKELAND MINI MULTICOOKER

Thank you for choosing the Lakeland Mini Multicooker.

Please take a little time to read this booklet before getting started and keep it in a safe place for future reference.

Small but mighty, this versatile Mini Multicooker will cook up breakfast, lunch, dinner or dessert at the touch of a button. With eight cooking programmes and intelligent heating you'll get perfect results each time. The automatic 'Keep Warm' function will then keep everything hot until you're ready to serve.

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.

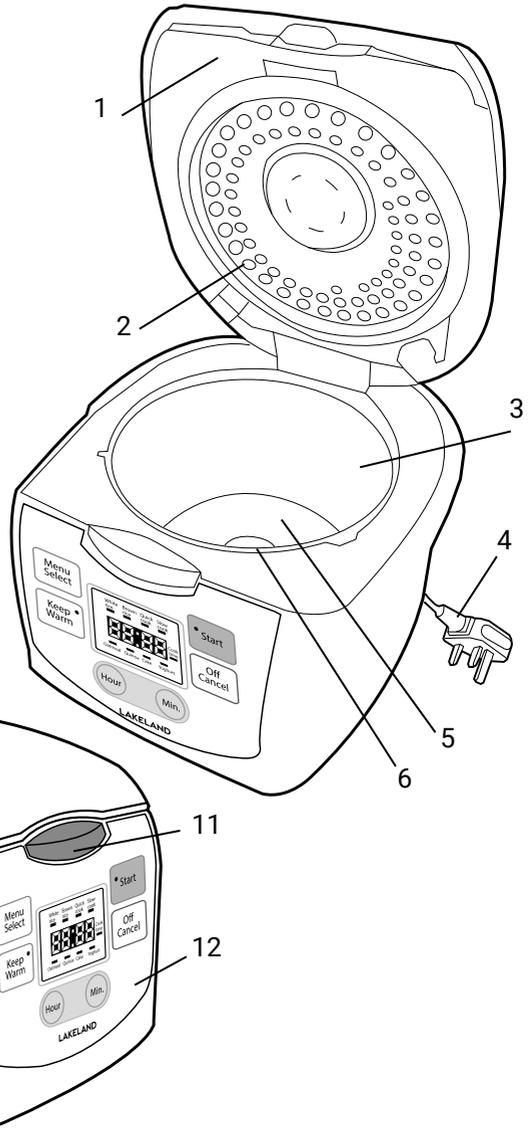
Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

CONTENTS

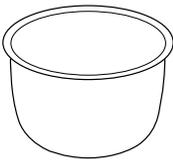
Product features	4-5
Safety cautions	6-8
Using your Mini Multicooker for the first time	9
Instructions for use	10
Cooking programmes	11-16
Recipe	17
Frequently asked questions	18
Care and cleaning	19
Technical information	20
Electrical connections	20
Recycling your electricals	20

PRODUCT FEATURES

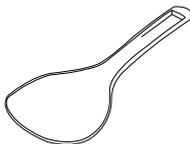
- 1. Lid
- 2. Detachable inner lid
- 3. Cooking pot
- 4. Power cord and plug
- 5. Heating plate
- 6. Temperature sensor
- 7. Steam vent
- 8. Main unit
- 9. Handle
- 10. Cooker
- 11. Open button
- 12. Control panel



ACCESSORIES



Cooking pot



Rice spoon



Measuring cup

CONTROL PANEL

1. MENU/SELECT –

press to select one of the 8 cooking programmes

2. KEEP WARM –

the Mini Multicooker will automatically go into 'Keep Warm' mode when programmes are completed, except the 'Yogurt' programme. The light will illuminate when keeping warm and the display will indicate how long it has been keeping warm

3. HOUR –

press to adjust the cooking time in hours

4. MINUTES –

press to adjust the cooking time in minutes

5. OFF/CANCEL –

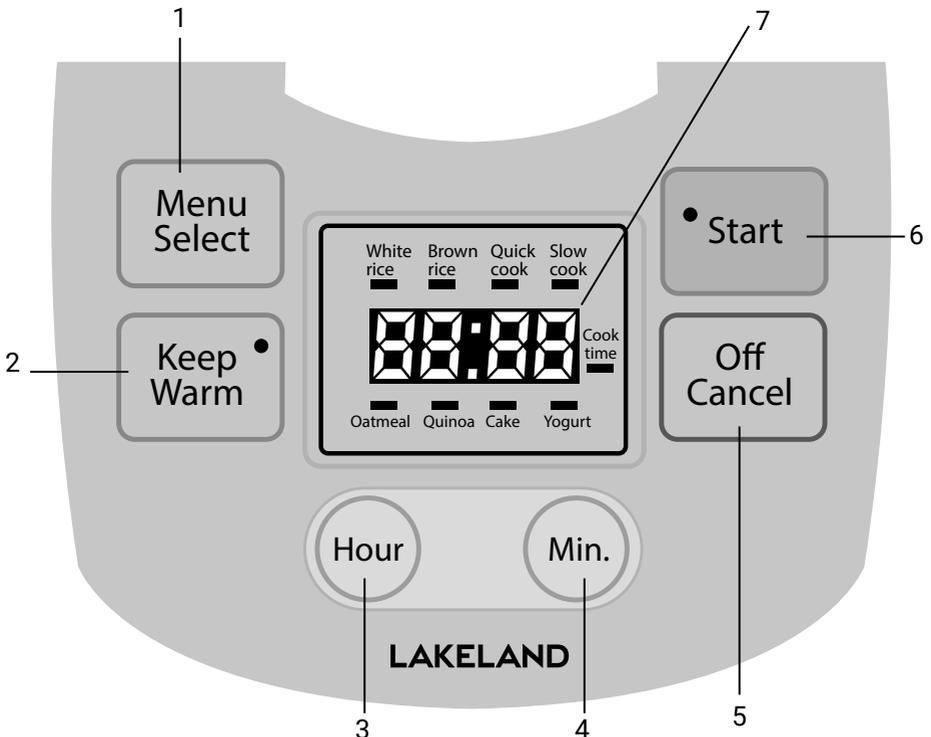
press to cancel the previous operation or to stop the 'Keep Warm' function

6. START –

to activate selected cooking programme. The light will illuminate when cooking

7. COOKING TIME LIGHT –

this will illuminate when cooking



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. 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. 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 the main unit, cord, plug or lid 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.
- Do not insert any objects into the steam vent.
- Do not put your hands or face close to the steam vent, or touch the steam vent during use or until the appliance has fully cooled down. Steam may burn.
- Do not use any other pots, other than the cooking pot provided in the Mini Multicooker.
- Do not put ingredients directly into the appliance without the cooking pot in place.
- To avoid damaging the cooking pot, do not use metal utensils to stir or remove food.
- This appliance complies with the basic requirements of Directives 2014/30/EU (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.
- Do not use the cooking pot if the non-stick coating is scratched, cracked or detached as this may cause overheating.
- Keep the Mini Multicooker away from hot ovens, gas burners, flames and other hot surfaces.
- Do not move or tilt the Mini Multicooker when the cooking pot contains ingredients.
- Allow the Mini Multicooker to cool completely before moving, cleaning or storing.
- Never fill the cooking pot with ingredients beyond the maximum level mark, be careful when heating food which could froth. Do not operate empty.
- If food is spilled inside the cooker, switch off and unplug at the socket, and allow to cool completely before cleaning (see Care and Cleaning page 19).
- The cooking pot of your Mini Multicooker has a non-stick coating, do not use hard or sharp objects for stirring and or mixing food inside. Only use wooden or heat resistant plastic utensils to stir and serve your food. Do not leave utensils inside the cooking pot during cooking.
- Always use plastic, wooden or silicone spatulas, as metal utensils will damage non-stick coatings.

WARNING – HOT SURFACES

- All surfaces marked with this  symbol will get very hot during use. To prevent injury, **DO NOT TOUCH**.



- Switch off and unplug the Mini Multicooker and let it cool completely before touching these surfaces.
- Take care when opening the Mini Multicooker as burning hot steam can escape, and fat can spit which can burn. Steam will escape from the steam vent during cooking. Keep your face and hands away from the lid and steam vent in the lid during cooking and when opening.
- Use oven gloves when removing the cooking pot from the Mini Multicooker, and ensure you place it on a heat resistant board.

USING YOUR MINI MULTICOOKER FOR THE FIRST TIME

Warning: Do not insert the plug into a socket and turn on the Mini Multicooker until you have fully assembled it.

- Unpack the Mini Multicooker, remove all the packaging materials, including the accessories inside the cooker and the protective film on the steam vent.
- Before first use, wipe outer surfaces and inside of the lid with a clean damp cloth.
- Wash the cooking pot and accessories in hot soapy water and dry thoroughly.
- Make sure that all parts are clean and dry before assembling the product.
- During first use of the appliance an odour may develop, this is normal and will disappear with use.
- Place the appliance on a stable, heat-resistant work surface, at least 20cm away from walls and at least 1 metre from the ceiling, to allow sufficient airflow. Never operate the appliance under cabinets or lighting to avoid damage caused by steam, heat, splashes and condensation.
- Put the cooking pot inside the Mini Multicooker.
- Slot the end of the power cord into the socket on the side of the Mini Multicooker.



- The Mini Multicooker is now ready to use.

AUDIBLE BEEP

A beep will sound when the appliance is connected to a power supply, buttons are pressed and the cooking cycle has finished.

INSTRUCTIONS FOR USE

- Prepare the ingredients according to the recipe following the quantities carefully. Place these evenly in the cooking pot and insert into the cooker. Please make sure that all ingredients, including liquids, are below the maximum level mark on the inside of the pot.
- Place the cooking pot into the Mini Multicooker ensuring that the pot is firmly in contact with the heating element.
- Close the lid until it clicks into place. Connect the appliance to the power outlet. The appliance will beep and all lights will illuminate once. The display panel will show 4 blue dashes.
- Press the **MENU SELECT** button to select the programme. Once the desired programme flashes on the display it is selected. The display will show the default cooking time, if applicable or show a blue box round the edge.
- When cooking 'White Rice', 'Brown Rice', 'Quick Cook' and 'Quinoa' there will not be any time shown on the display until the food is almost ready. A countdown will then be displayed. This is due to the intelligent heating, see page 11.
- If you need to adjust the time, press the **HOOR** or **MINUTE** buttons. See the 'Cooking Programmes' table to check the time range you can set the timer for.
- If no buttons are pressed after one minute the Mini Multicooker will beep repeatedly. Press the **MENU SELECT** button to move through the programmes.
- After completion of the programme, the Mini Multicooker will beep 5 times. Depending on the setting, the 'Keep Warm' function will start. The 'Keep Warm' light will come on and the display will count up the time.
- To cancel the programme at any time, interrupt the cooking process or interrupt the 'Keep Warm' function, press the **OFF/CANCEL** button for a couple of seconds.
- To turn off the Mini Multicooker, switch off and unplug at the mains socket.

COOKING PROGRAMMES

Here is an overview of the cooking programmes and which type of foods these should be used for. The table below will help you select which programme you require:

Programme	Default time	Time range	Increment (Hour)	Increment (Min)	Countdown time appears on display	Keep warm function?
White rice	1 cup rice to 2 cups water approx. 25 mins	N/A	N/A	N/A	Will not show until last 12 mins remaining.	Yes
Brown rice	1 cup rice to 2 cups water approx. 35 mins	N/A	N/A	N/A	Will not show until last 12 mins remaining.	Yes
Quick cook	1 cup rice to 2 cups water approx. 15 mins	N/A	N/A	N/A	Will not show until last 6 mins remaining.	Yes
Slow cook	4 hours	2 - 8 hours	1	10	Countdown immediately when starts cooking.	Yes
Oatmeal	1 cup porridge oats to 2 cups water approx. 30 mins	5 mins - 4 hours	1	5	Countdown immediately when starts cooking.	Yes
Quinoa	½ cup quinoa to 1 cup water approx. 15 mins	N/A	N/A	N/A	Will not show until last 6 mins remaining.	Yes
Cake	1 hour	40 mins - 2 hours	1	5	Countdown immediately when starts cooking.	Yes
Yogurt	8 hours	6 - 12 hours	1	10	Countdown immediately when starts cooking.	No

INTELLIGENT HEATING AND COUNTDOWN

For cooking 'White Rice', 'Brown Rice' 'Quick Cook' and 'Quinoa' the Mini Multicooker uses an intelligent microcomputer heating control ensures delicious results as they cook in different ways. As your favourite rice is cooking, this smart cooking feature continually monitors temperature to automatically adjust the cooking time and temperature for evenly prepared food.

As the countdown time appears the Mini Multicooker will beep twice and then countdown the final minutes. At the end of the countdown time the Mini Multicooker will beep 5 times and then go into 'Keep Warm' mode.

WHITE RICE

- Measure your rice according to the instructions on the packet or with the measuring cup provided. The volume of the measuring cup is about 180ml/150g. Do not fill the cooking pot above the max level.
- Wash the rice until the water is relatively clear and place into the cooking pot.
- Add water according to the instructions on the packet.
- Place the cooking pot into the main unit, close the lid and check the steam vent is correctly positioned.
- Connect the appliance to a power outlet and switch on at the socket.
- Press the **MENU SELECT** button until 'White Rice' appears on the display.
- Press **START**. The button will light up and 'Cook Time' will illuminate. The indicator lights will flash in a clockwise direction to indicate cooking has begun.
- Using the intelligent heating technology, the countdown timer will show during the last 12 minutes of cooking and will beep twice when it starts.
- When the Mini Multicooker has completed cooking it will beep 5 times and then go into 'Keep Warm' mode. If your rice is cooked, press the **OFF/CANCEL** button.
- Do not keep rice warm for more than 4 hours.

BROWN RICE

- Measure your rice according to the instructions on the packet with the measuring cup provided. The volume of the measuring cup is about 180ml/150g. Do not fill the cooking pot above the max level.
- Add the rice to the cooking pot and add water according to the instructions on the packet.
- Place the cooking pot into the main unit, close the lid and check the steam vent is correctly positioned.
- Connect the appliance to a power outlet and switch on at the socket.
- Press the **MENU SELECT** button until 'Brown Rice' appears on the display.
- Press **START**. The button will light and 'Cook Time' will illuminate. The indicator lights will flash in a clockwise direction to indicate cooking has begun.
- Using the intelligent heating technology, the countdown timer will show during the last 12 minutes of cooking and will beep twice when it starts.
- When the Mini Multicooker has completed cooking it will beep 5 times and then go into 'Keep Warm' mode. If your rice is cooked, press the **OFF/CANCEL** button.
- Do not keep rice warm for more than 4 hours.

QUICK COOK

- The Quick cook programme is normally used to shorten the amount of time needed to cook rice.
- Add your ingredients to the cooking pot and add water according to the instructions on the packet.
- Place the cooking pot into the main unit, close the lid and check the steam vent is correctly positioned.
- Connect the appliance to a power outlet and switch on at the socket.
- Press the **MENU SELECT** button until 'Quick Cook' appears on the display.
- Press **START**. The button will light and 'Cook Time' will illuminate. The indicator lights will flash in a clockwise direction to indicate cooking has begun.
- Using the intelligent heating technology, the countdown timer will show during the last 6 minutes of cooking and will beep twice when it starts.
- When the Mini Multicooker has completed cooking it will beep 5 times and then go into 'Keep Warm' mode. If your rice is cooked, press the **OFF/CANCEL** button.
- Do not keep rice warm for more than 4 hours.

SLOW COOK

- The 'Slow Cook' programme is used for slow cooking. Adapt the quantity and cooking times of your favourite slow cook recipes.
- Add your ingredients to the cooking pot according to the recipe.
- Place the cooking pot into the main unit, close the lid and check the steam vent is correctly positioned.
- Connect the appliance to a power outlet and switch on at the socket.
- Press the **MENU SELECT** button until 'Slow Cook' appears on the display.
- Press **START**. The button will light up and 'Cook Time' will illuminate. If the time differs to the cooking time required, you will need to adjust the time of cooking using the **HOUR** and **MINUTE** buttons on the control panel. This will then countdown in 'HH:MM' to indicate cooking has begun.
- Stir your food halfway through the cooking cycle.
- When cooking is completed, the Mini Multicooker will go into 'Keep Warm' mode. At this point, if you do not want to use the keep warm function, press the **OFF/CANCEL** button.

OATMEAL

The 'Oatmeal' programme is for making porridge or oatmeal with pasteurised milk with a low fat content. To avoid the milk boiling over:

- Wash whole grain cereals thoroughly until the water is clear.
- Grease the cooking pot with a little butter before cooking.
- If you want to reduce or increase the ingredients, do this proportionally and do not exceed the maximum level mark inside the cooking pot.
- Follow the directions on the oatmeal packet.
- You can also use the measuring cup supplied to measure your oatmeal and water/ milk. We recommend a ratio of 1:2 (1 cup of oatmeal to 2 cups of water). Do not fill the pan above the max level.
- Place the cooking pot into the main unit, close the lid and check the steam vent is correctly positioned.
- Connect the appliance to a power outlet and switch on at the socket.
- Press the **MENU SELECT** button until 'Oatmeal' appears on the display.
- Press **START**. The button will light up and 'Cook Time' will illuminate. If the time differs to the cooking time required, you will need to adjust the time of cooking using the **HOUR** and **MINUTE** buttons on the control panel. This will then countdown in 'HH:MM' to indicate cooking has begun.
- Stir your food halfway through the cooking cycle.
- When cooking is completed, the Mini Multicooker will go into 'Keep warm' mode. At this point, if you do not want to use the keep warm function, press the **OFF/CANCEL** button.
- Do not keep oatmeal warm for more than 2 hours.

QUINOA

- Follow the directions on the quinoa packaging.
- You can also use the measuring cup supplied to measure your quinoa and water. We recommend a ratio of 1:2 (1 cup of quinoa to 2 cups of water). Do not fill the pan above the max level.
- Place the cooking pot into the main unit, close the lid and check the steam vent is correctly positioned.
- Connect the appliance to a power outlet and switch on at the socket.
- Press the **MENU SELECT** button until 'Quinoa' appears on the display.
- Press **START**. The button will light and 'Cook Time' will illuminate. The indicator lights will flash in a clockwise direction to indicate cooking has begun.
- Using the intelligent heating technology, the countdown timer will show during the last 6 minutes of cooking and will beep twice when it starts.
- When the Mini Multicooker has completed cooking it will beep 5 times and then go into 'Keep Warm' mode. If your rice is cooked, press the **OFF/CANCEL** button.
- Do not keep quinoa warm for more than 2 hours.

CAKE

When baking a cake in the Mini Multicooker, we recommend using ready made cake mixes. Please note that the MAX amount of dry ingredients which can be used is 250g. This is approximately half of the amount of a standard packet of cake mix.

- Follow the instructions on the packaging, mixing the wet and dry ingredients in a bowl.
- To prevent sticking, grease the inside of the cooking pot with butter or margarine.
- Place the cake mix into the cooking pot and then insert into the main unit, close the lid and check the steam vent is correctly positioned.
- Connect the appliance to a power outlet and switch on at the socket.
- Press the **MENU SELECT** button until 'Cake' appears on the display and 1 hour will flash. If the time differs to the cooking time on the cake packaging, you will need to adjust the time of cooking using the **HOUR** and **MINUTE** buttons on the control panel.
- Press **START**. The button will light up and 'Cook Time' will illuminate. This will then countdown in 'HH:MM' to indicate cooking has begun.
- When baking is completed, the Mini Multicooker will go into 'Keep Warm' mode. At this point you can remove the cake from the Mini Multicooker and place on a wire rack to cool.

YOGURT

- Take 125ml of starter yogurt (natural plain live yogurt) from the fridge so it has time to warm up closer to room temperature while you are preparing the milk.
- Start with 1250ml of milk. Add this to a saucepan and bring to the boil use a whisk to mix occasionally, this helps make a thicker yogurt. Then leave to cool down to between 32°C to 43°C, check with a cooking thermometer to make sure it has cooled to the correct temperature.
- Add the natural yogurt to the cooled milk and whisk to mix gently. Take care not to whip or beat the mixture too vigorously, the consistency should be smooth with no lumps of yogurt.
- Pour the mixture into the cooking pot.
- Place the cooking pot into the main unit, close the lid and check the steam vent is correctly positioned.
- Connect the appliance to a power outlet and switch on at the socket.
- Press the **MENU SELECT** button until 'Yogurt' appears on the display. The timer will automatically set for 8 hours. You can adjust the time if required (see table on page 11).
- Press **START**. The button will light up and 'Cook Time' will illuminate. If the time differs to the cooking time required, you will need to adjust the time of cooking using the **HOUR** and **MINUTE** buttons on the control panel. This will then countdown in 'HH:MM' to indicate cooking has begun.
- When cooking has finished, remove the yogurt from the Mini Multicooker. There may be a small amount of liquid (whey) on top of the yogurt. This is normal.
- Stir and refrigerate for at least 3 hours.

WARNING: Do not keep yogurt in the refrigerator for more than 4 days after you have made it. Do not use expired milk or expired yogurt, only use fresh ingredients.

KEEP WARM

- If the cooking programme has a keep warm mode, the 'Keep Warm' button will illuminate green and the timer on the display will count up in 'HH:MM'.

RECIPE

Please note: All spoon measurements are standard metric, so 1 tsp is 5ml and 1 tbsp is 15ml. We recommend using measuring spoons for accurate results.

Cooking times will vary depending on the foods you choose, so lift the lid and cook for a couple more minutes if needed.

CLASSIC BEEF CASSEROLE - Serves 2

Cooking time: 4 hours

Ingredients	Quantity
Vegetable oil	1 tbsp
Stewing beef	750g, roughly chopped
Onion	1 medium, thinly sliced
Carrot	1 medium, thinly sliced
Garlic	1 clove, crushed
Fresh parsley	1 tbsp, finely chopped
Tomato puree	35g
French mustard	1 tsp
Red wine	125ml
Beef stock	65ml

WHAT YOU DO

In a sauté pan, heat the oil and brown the pieces of beef. Remove the meat and put onto a plate.

Add the onion, carrot and garlic to the sauté pan. Stir and cook until the onion softens and turns pale gold. Transfer the vegetables to the Mini Multicooker cooking pot.

Add the beef to the cooking pot and stir in the parsley, tomato puree, mustard, wine and stock.

Close the lid, switch on the Mini Multicooker and select the 'Slow cook' programme for 4 hours or until the beef is tender. Serve with creamy mashed potato.

FREQUENTLY ASKED QUESTIONS

Question: Why is the cooking temperature not high enough?

Answer: Do not unnecessarily open the lid during use, as this will release heat.

Check that the lid of the appliance is closed properly. Ensure there is nothing obstructing the lid closing properly and that the seal around the edge is not damaged.

Question: Why hasn't the food cooked properly?

Answer: You may have selected the wrong programme for the ingredients. Ensure the ingredients and recipe correspond with the cooking programme chosen.

The ingredients may be too large, chop them smaller. Alternatively, there may be too much food in the Mini Multicooker - check the amount against the recipe or recommended.

Question: Why is my food overcooked?

Answer: After cooking, your food may have been left too long in the 'Keep Warm' mode.

The quantity or size of food may be incorrect for the cooking programme selected.

Question: Why hasn't my cake risen and it is burnt?

Answer: If your cake is burnt, you may not have greased the cooking pot prior to baking. Ensure the base and sides of the cooking pot are greased with oil or butter.

If your cake hasn't risen, you may not have beaten the eggs and sugar enough, or the flour was not sifted before adding the other ingredients. Your chosen recipe may not be suitable to use with the Mini Multicooker.

CARE AND CLEANING

- Unplug the Mini Multicooker, remove the power cord and let it cool completely before cleaning.
- Clean thoroughly before using for the first time and after every use.
- Check the parts for wear or damage after every few uses.
- The steam vent in the lid is removable for cleaning. When this is removed the detachable lid can be removed to be cleaned.
- Remove and wash the cooking pot, steam vent, detachable lid and accessories in hot, soapy water, rinse and dry thoroughly. Do not wash any parts in the dishwasher.
- Do not use abrasive cleaners, scourers or steel wool when cleaning the cooking pot.
- Stubborn residue can be removed with a soft sponge or soft nylon brush and warm water. If food has cooked onto the bottom of the cooking pot, fill with hot soapy water and leave to soak for 10 minutes before cleaning.
- Never immerse the base in water or any other liquid.
- To clean the outer surfaces, wipe with a clean damp cloth and dry thoroughly before storing.
- Store the Mini Multicooker with the power cord loosely coiled. Never wrap it tightly around the product.

TECHNICAL INFORMATION

- Power: 400W.
- Voltage: 220 - 240 V.
- Frequency: ~50/60 Hz.

ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

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

The Waste Electrical and Electronic Equipment (WEEE) Directive requires UK distributors to maximise separate collection and environmentally friendly processing of WEEE.

UK distributors (including retailers) are required to provide a system which allows all customers buying new electrical equipment the opportunity to recycle their old items free of charge.

As a responsible retailer, we have met these requirements by offering all customers buying new electrical and electronic equipment free take-back of their old electricals on a like-for-like basis.



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