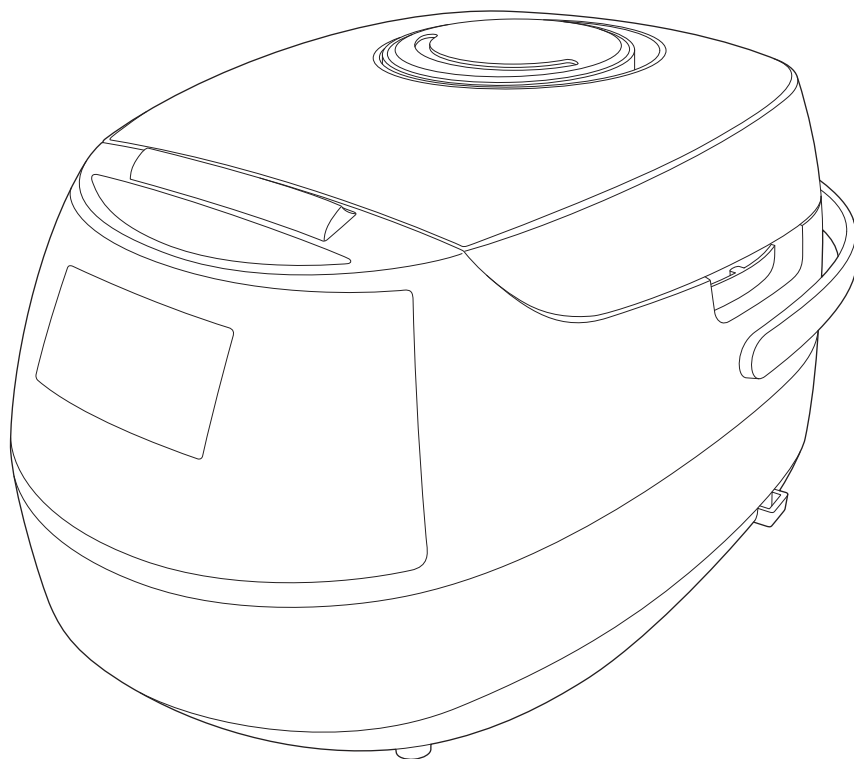


drew & cole[®]

CLEVERCHEF™



User's Manual

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Important Safeguards

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

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.

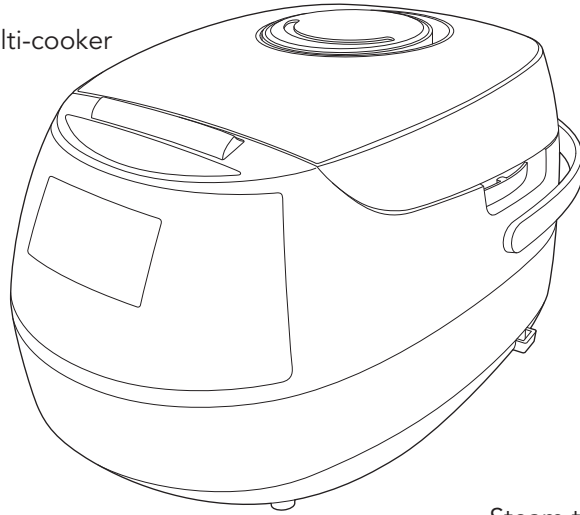
- Keep the appliance and its cord out of the reach of children aged less than 8 years.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction 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 years and they are 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 hazard.
- The appliance must not be immersed in water or any other 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 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.
- 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.

Important Safeguards (cont...)

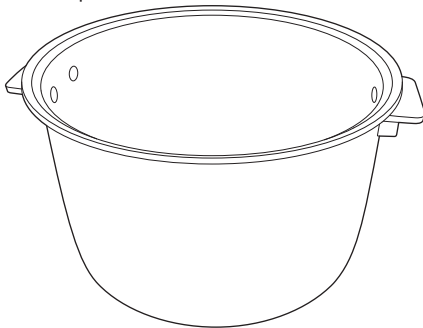
- Do not use the appliance if:
 - the appliance or cord are damaged.
 - the appliance has fallen or shows visible damage or does not work properly.
- Do not leave the cord hanging.
- Always plug the appliance into an earthed 220~240V 50/60Hz socket.
- Do not use an extension lead.
- Do not unplug the 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 manufacture accepts no responsibility and the guarantee does not apply.

Box Contents

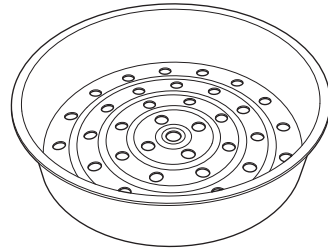
Multi-cooker



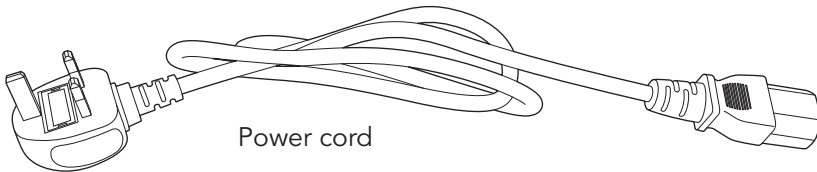
Inner pot



Steam tray

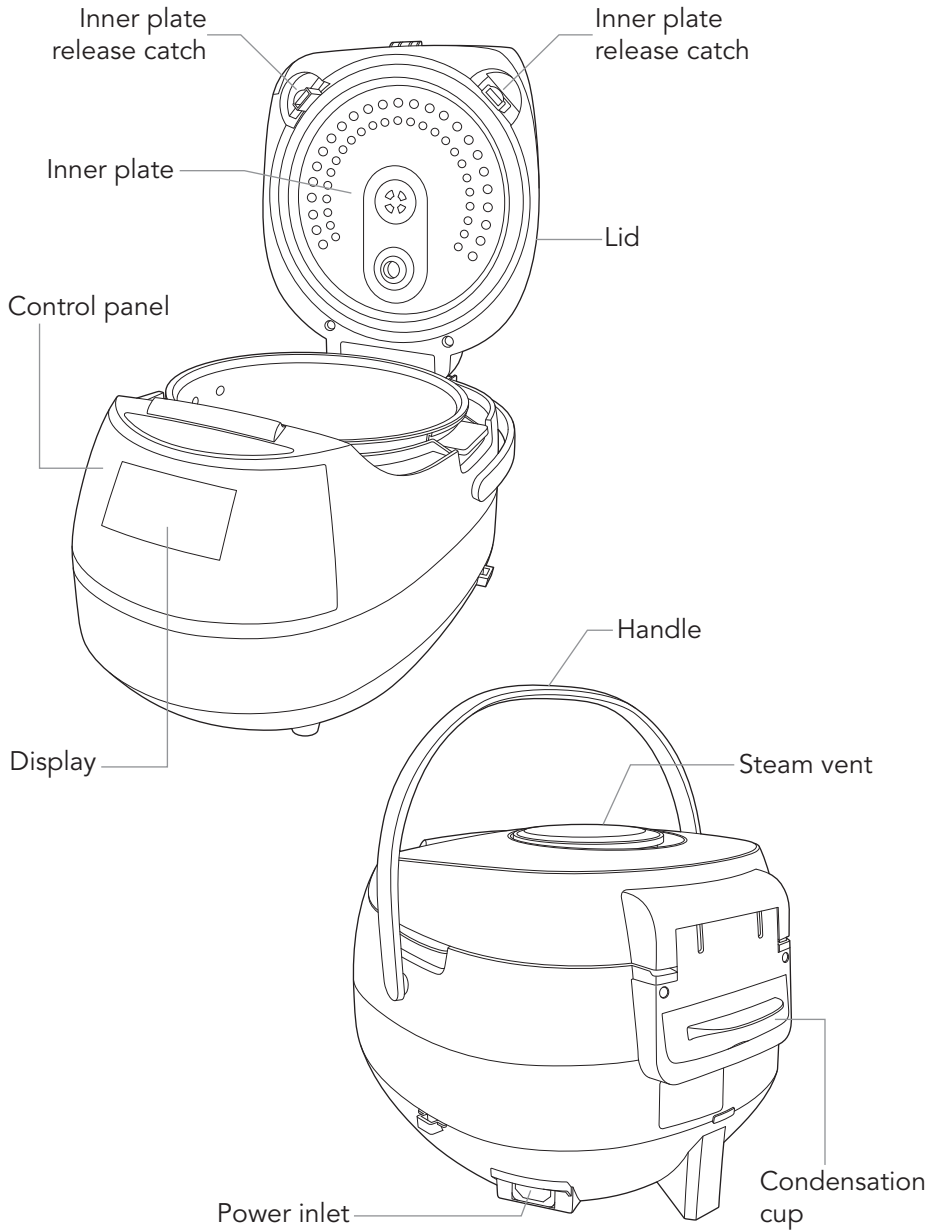


Power cord



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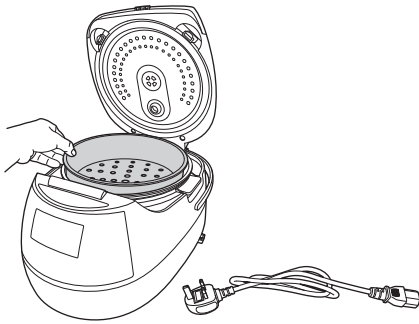
Features



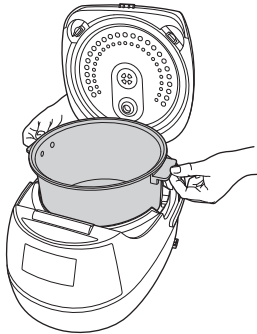
Preparing Your Multi-Cooker



To open the lid, press the hood release bar on the top of your multi-cooker.



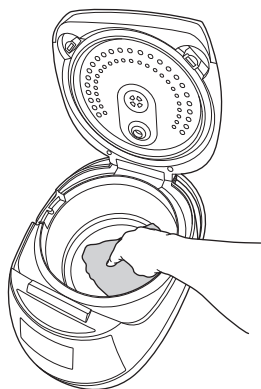
Remove the steamer tray and power cord from the inside of your multi-cooker..



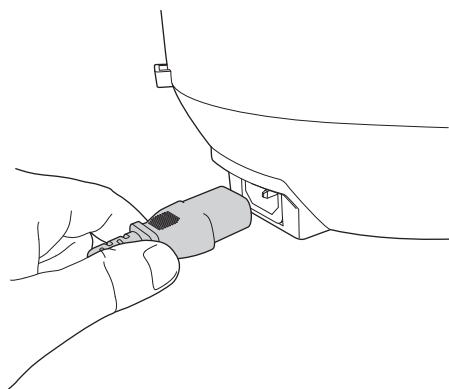
Lift the inner pot out of your multi-cooker.

Important: Before using your multi-cooker for the first time you will have to wash the inner pot and steamer tray in warm soapy water, rinse then dry thoroughly. Never use metal scourers to clean the utensils as this will damage the surfaces.

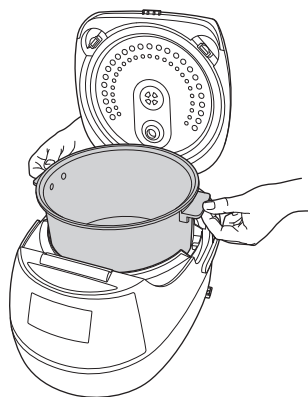
Preparing Your Multi-Cooker (cont...)



Wipe the inner walls and base of your multi-cooker with a damp cloth then with a dry cloth.



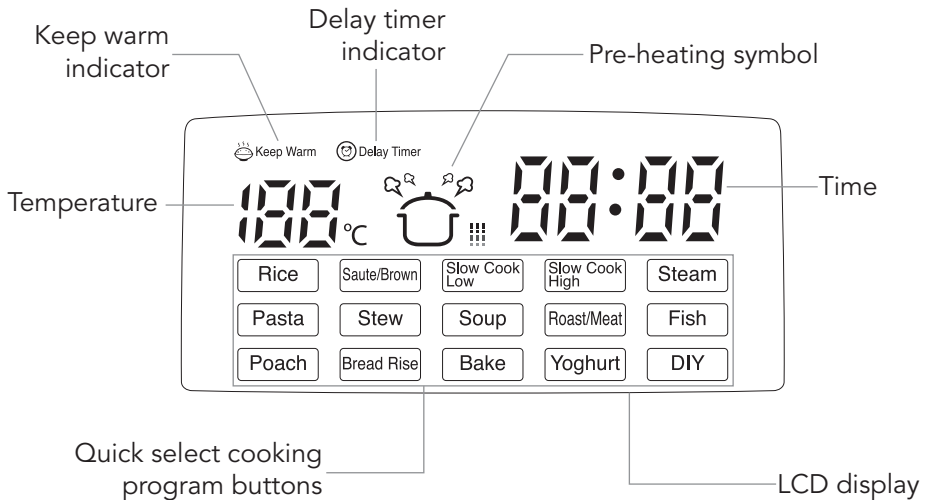
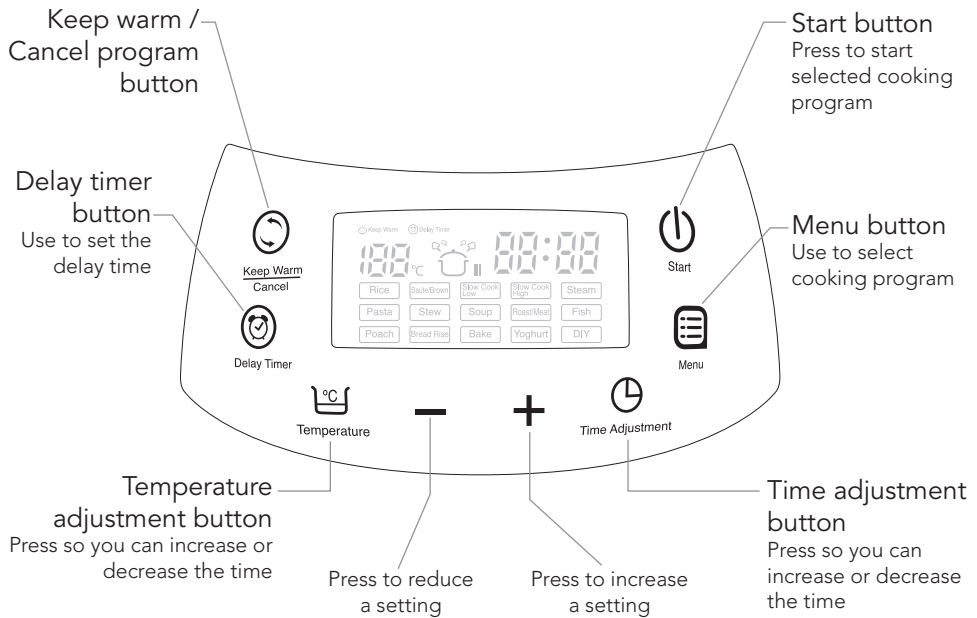
Slot the end of the power cord into the socket on the rear of the pressure cooker as shown in the diagram.



Place the inner pot back into your multi-cooker.

Your multi-cooker is now ready for use.

Control Panel Features

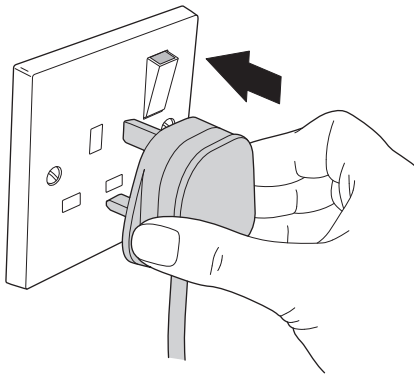


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Programs & Settings

Program	Default temp. °C	Default time	Temp. adjust range (°C)	Time adjust range (°C)	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 min steps	YES	YES
Slow Cooker LOW	85	3 hours	N/A	0:30 - 12:00 30 min steps	YES	YES
Slow Cooker HIGH	95	2 hours	N/A	0:30 - 12:00 30 min steps	YES	YES
Steam	100	30 mins	N/A	0:05 - 1:00 5 min steps	YES	YES
Pasta	100	8 min after start	N/A	0:05 - 1:00 5 min steps	NO	NO
Stew	100	90 mins	85/90/95/100	0:30 - 3:00 10 min steps	YES	YES
Soup	100	40 mins	85/90/95/100	0:30 - 3:00 10 min steps	YES	YES
Roast / Meat	160	50 mins	100/120/140 /160	0:30 - 4:00 10 min steps	YES	YES
Fish	160	20 mins	100/120/140 /160	0:10 - 2:00 5 min steps	NO	YES
Poach	80	10 mins after start	80/90	0:05 - 2:00 5 min steps	YES	YES
Bread rise	40	30 mins	N/A	0:10 - 6:00 5 min steps	NO	NO
Bake	160	25 mins	100/110/120/130/140/150/160	0:15 - 6:00 5 min steps	YES	YES
Yoghurt	40	8 hours	N/A	5:00 - 24:00 30 min steps	NO	NO
DIY	130	15 mins	40 - 160 in 5° steps	Temp less than 80°C 0:05 - 24:00 Temp 80 -100°C 0:05 - 12:00 Temp above 100°C 0:05 - 4:00 5 min steps	YES	YES

Turning Your Multi-cooker On



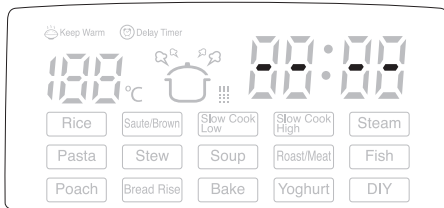
Slot the plug into a mains power socket .

Turn the power on at the socket if required.



IMPORTANT: If the inner pot is not fitted the display will show "POT" and no functions on your multi-cooker will work.

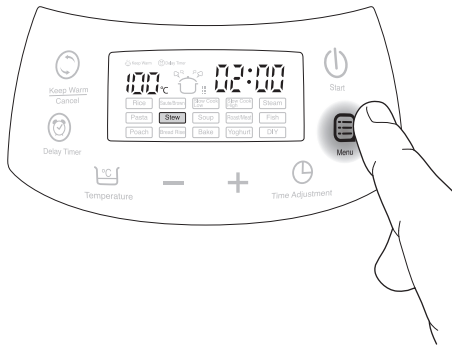
You must always fit the inner pot to use your multi-cooker.



When you turn your multi-cooker on you will hear a beep and "-- --" will be shown on the display and the **START** button will flash red.

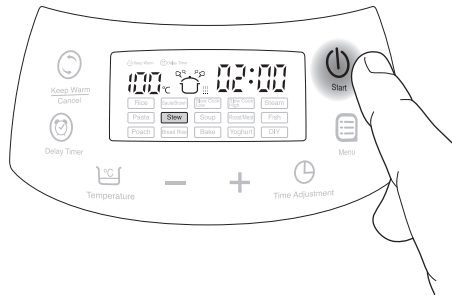
You are now ready to select a cooking program.

Selecting a Cooking Program

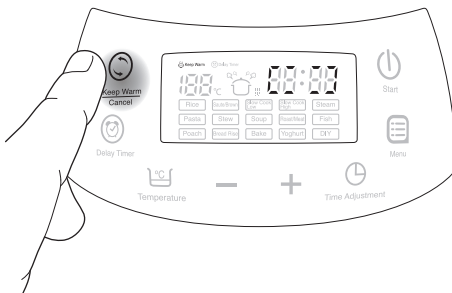


Press the **MENU** button repeatedly to select the cooking program you want to use.

Stop pressing the button when the program you want to use is highlighted.



To start the cooking program, press and hold down the **START** button.



At the end of any cooking period your multi-cooker will bleep and automatically switch over to the "Keep Warm" function, this will last for up to 24 hours.

To cancel the "Keep Warm" function, press and hold the **KEEP WARM/CANCEL** button.

You can also press the **KEEP WARM/CANCEL** button to stop the cooking program at any time.

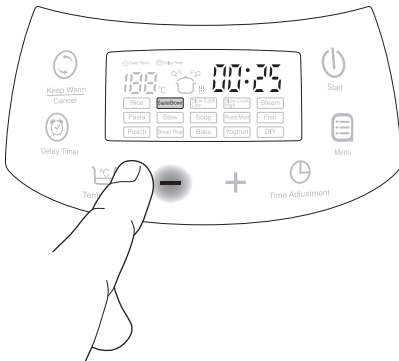
Adjusting The Cooking Time



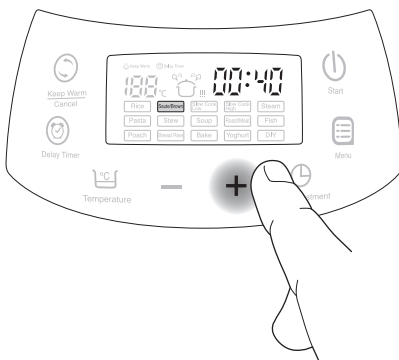
Important: You cannot change the cooking time on all of the programs. Check the Programs & Settings list on page 10.



Press the **TIME ADJUSTMENT** button.



Use the **-** to reduce the cooking time.



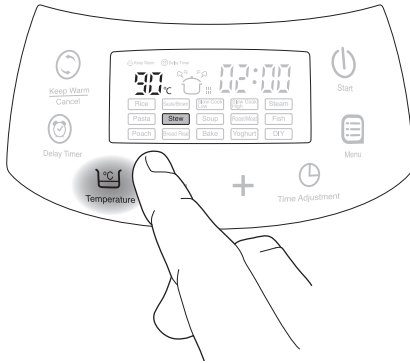
Use the **+** button to increase the cooking time.

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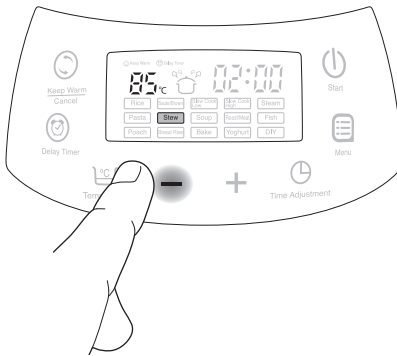
Adjusting The Temperature



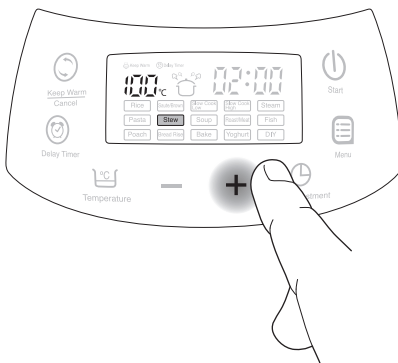
Important: You cannot change the cooking temperature on all of the programs. Check the Programs & Settings list on page 10.



Press the **TEMPERATURE** button.

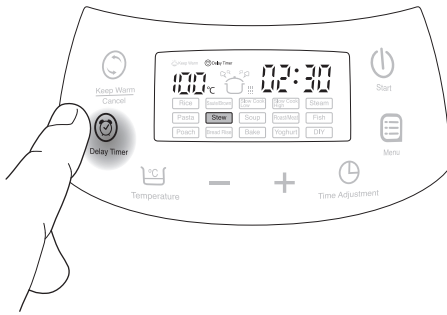


Use the **-** to reduce the cooking temperature.



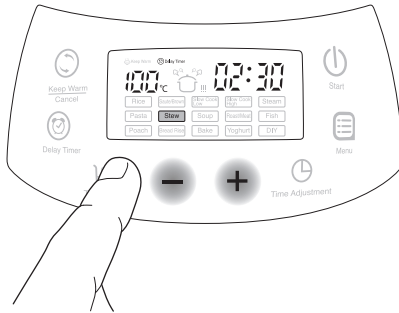
Use the **+** button to increase the cooking temperature.

Using The Delay Timer



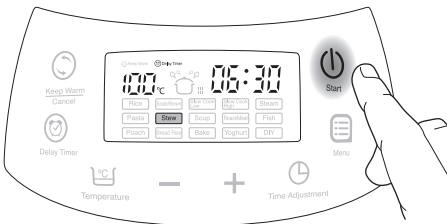
After selecting the desired cooking program and adjusting the time and temperature if required you can now set the delay timer (default 2 hours).

Press the **DELAY TIMER** button on the multi-cooker control panel.



Use the + and – buttons on the control panel to adjust the start time to your desired setting.

The delay can be set to a maximum of 24 hours in 30 minute intervals.



Press the **START** button to begin the delay countdown.

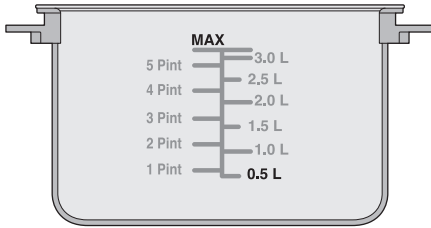


Important: The delay time displayed includes the cooking time. The time shows when your food will be ready to eat. For example, slow cook time 3 hours selected, delay 5 hours. Cooking will start after 2 hours delay, food ready to eat after 5 hours. The delay timer cannot be selected shorter than the cooking time as cooking will start immediately.

Filling The Inner Pot



Important: Ensure inside of the multi-cooker and the inner pot are clean and free from any food debris before starting.



Filling the inner pot

NEVER place food or liquid directly into the multi-cooker. Always use the inner pot to cook food in.

Remove the inner pot from your multi-cooker and fill with the ingredients required for the recipe.

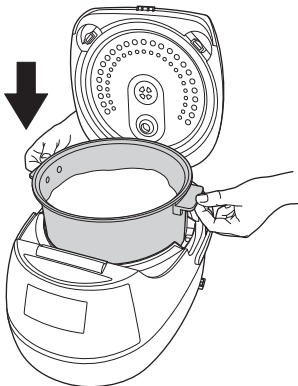
Place the liquid in the inner pot.

Important: The liquid and ingredients should be between the 0.5 L and MAX marks on the inside of the inner pot.

Important: When cooking pasta or rice these will expand during cooking, we recommend that you only fill the inner pot halfway between the 0.5 L and MAX marks.



CAUTION: When using your multi-cooker, always use liquid in the inner pot. The liquid should always come up to the 0.5 L mark.



Place the inner pot into the multi-cooker.

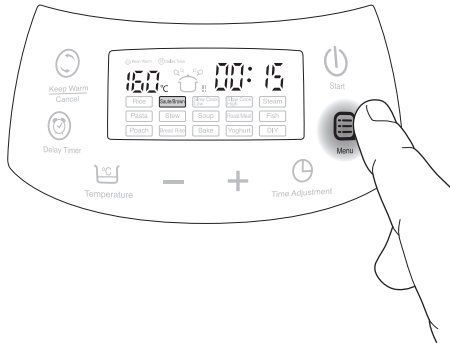
Take care not to spill any liquid when placing the pot in your multi-cooker.

If you do clean up with a damp cloth.

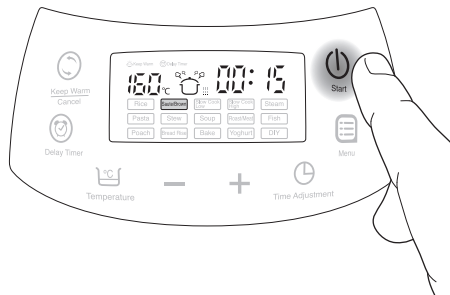
Using The Saute/Brown Function



Important: Never close the lid when using the Saute/Brown function.



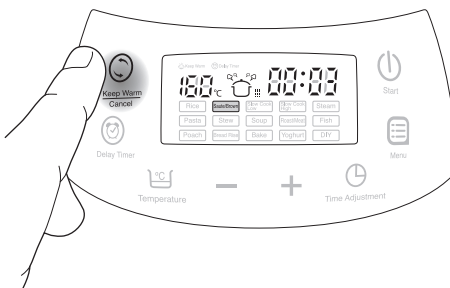
Press the **MENU** button twice to scroll to the Saute/Brown cooking program.



Place a small amount of oil (check recipe) in the bottom of the inner pan.

You can adjust the time and temperature using the information on pages 13 & 14, check recipe.

Press the **START** button to begin cooking.

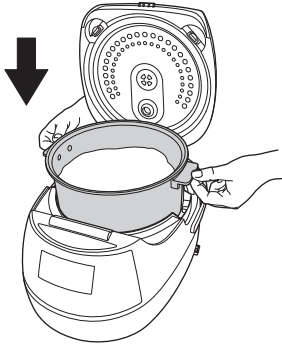


You can stop the cooking process by pressing and holding the **KEEP WARM/CANCEL** button.

Using The Rice Function

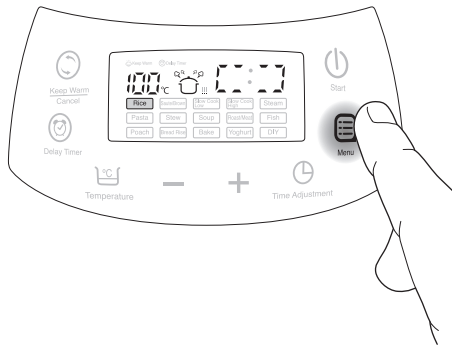


Important: Never Open the lid when cooking rice. Wait until you hear the beep at the end of the cooking cycle.



Before cooking any rice it is best to thoroughly wash it in cold water to remove any excess starch. This will prevent the rice from being overly sticky after cooking.

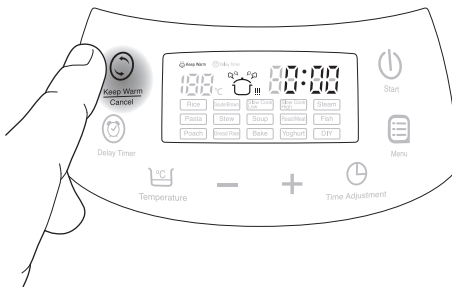
Place the rice and water into the inner pot and place into your multi-cooker.



Press the **MENU** button to select the RICE program.

The multi-cooker will automatically select the correct length of time to cook the rice for.

Press the **START** button to begin cooking.

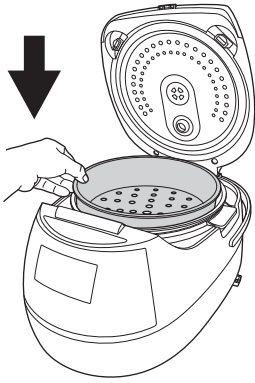


After the rice has finished cooking it will automatically be followed by a 10 minute simmering period.

The multi-cooker will beep when the cooking cycle has finished,

Once the program has finished press the **KEEP WARM/CANCEL** button. Open the lid and remove the inner pot using a heat resistant cloth or gloves.

Using The Steam Function

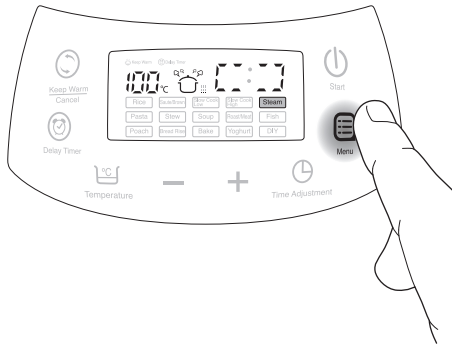


If you want to use your multi-cooker as a steamer you will have to place the steamer tray into the top of the inner pot.

Place water up to at least the 0.5 L line on the inner pot.

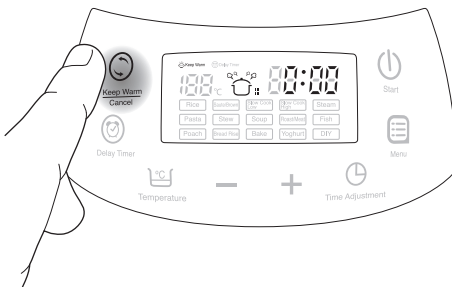
Slot the steamer tray into the top of the inner pot.

You can now place the food onto the steamer tray and close the lid.



Press the **MENU** button until the **STEAM** program is highlighted.

Adjust the cooking time if required as shown on page 13.

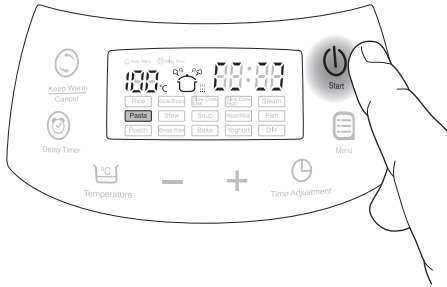


Press the **START** button to begin the cooking cycle.

You will have to wait until the liquid has come up to temperature before the count down begins.

To stop the cooking program, press and hold the **KEEP WARM/CANCEL** button.

Using The Pasta & Poach Functions



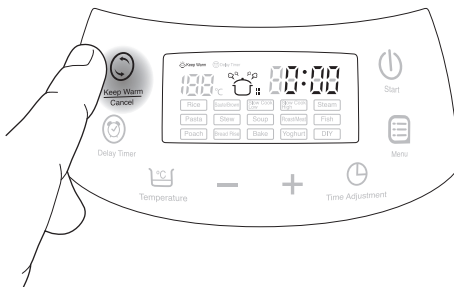
When selecting the PASTA or POACH programs, press the **START** button to begin the cooking count down.

When the liquid has reached the correct temperature your multi-cooker will beep several times, you can open the lid and add your ingredients.

Take care when opening the lid as there will be a large cloud of steam.



Close the lid and press the **START** button to start the cooking countdown.



At the end of the cooking period your multi-cooker will beep and automatically switch over to the "Keep Warm" function.

To cancel the "Keep Warm" function, press and hold the **KEEP WARM/CANCEL** button.

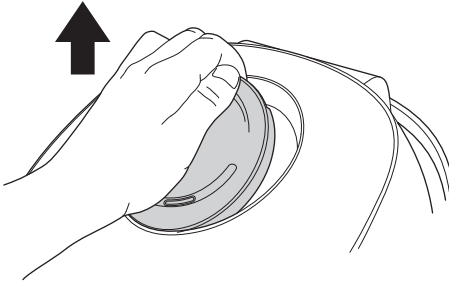
Useful Information

- When connecting to a power socket, the LED display shows ‘-- --’, this shows the unit is in stand by mode.
- To cancel any function simply press the **KEEP WARM/CANCEL** button on the front of the multi-cooker.
- At the end of any cooking period your multi-cooker will bleep and automatically switch over to the “Keep Warm” function, this will last for up to 24 hours. To cancel the “Keep Warm” function, press and hold the **KEEP WARM/CANCEL** button.
- To cancel any cooking program, press and hold the **KEEP WARM/CANCEL** button. The function will stop, the multi-cooker will make a loud bleep and “-- --” will be displayed. Your multi-cooker will now be in standby mode and the **MENU** button will have to be pressed to start the selection process again.
- When steaming fish or vegetables or using the pasta function, to speed up the cooking time add hot water to the inner pot. **CAUTION: HOT WATER CAN SCALD.**
- It is possible to lift the lid carefully during the cooking process (NOT when cooking rice) to add ingredients, check cooking or stir the contents etc.
- Use plastic spoon or a wooden spoon to stir the contents. **NEVER** use metallic utensils in the inner pot as they will damage the nonstick coating.
- As a safety feature your multi-cooker will not function if the inner pot is not fitted correctly. If you remove the pot during the cooking process you will hear a bleep and “POt” will be shown on the display. To restart the cooking process simply place the inner pot back into your multi-cooker and the cooking cycle will continue.
- **NO FUNCTIONS WILL WORK WITHOUT THE INNER POT BEING FITTED.**
- **TO AVOID THE RISK OF SCALDING, OPEN THE LID VERY SLIGHTLY TO ALLOW STEAM TO ESCAPE GENTLY BEFORE FULLY OPENING.**

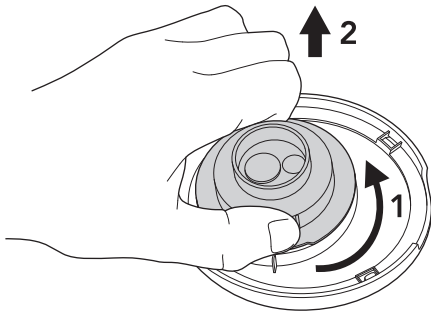
Care & Cleaning



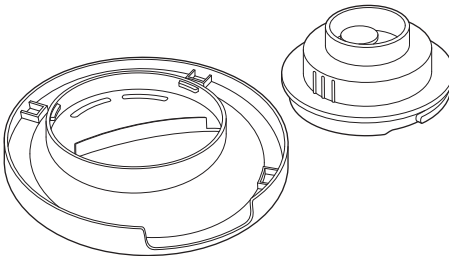
Important: After every time you use your pressure cooker you must clean any food residue or moisture from all components.



Removing the steam vent and inner valve: Grip the back of the steam vent and pull upwards.



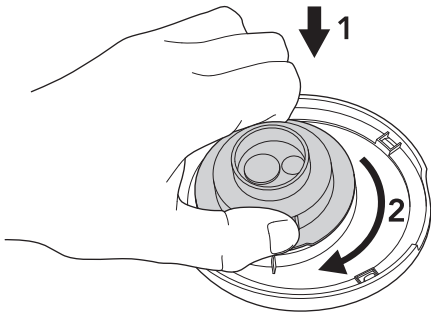
1. Twist the inner valve anti-clockwise to unlock.
2. Lift the inner valve of the steam vent.



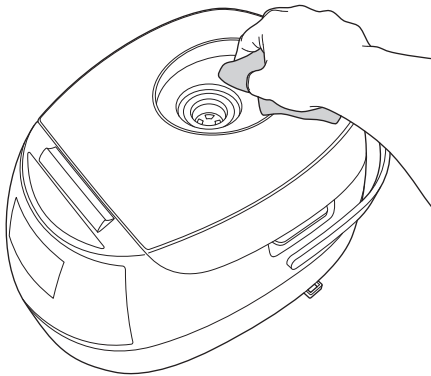
Wash the steam vent and the inner valve in hot soapy water then dry thoroughly. Ensure any food debris is removed.

IMPORTANT: The inner valve and steam vent are not dishwasher safe and must be washed by hand.

Care & Cleaning (cont...)

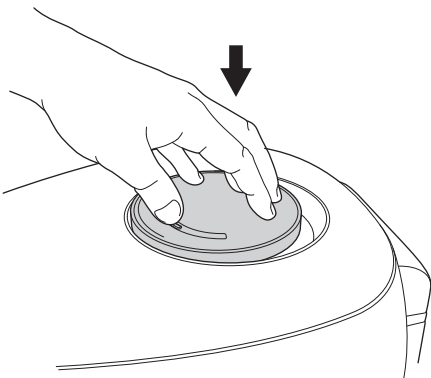


After cleaning the inner valve and steam vent, screw the inner valve clockwise back onto the steam vent.



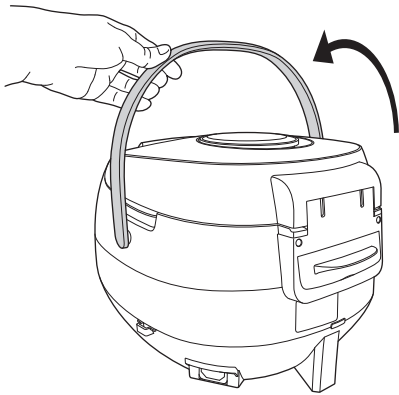
Clean any debris from around the inside of the recess that you removed the steam vent from using a damp cloth and warm soapy water.

Dry the recess thoroughly with a dry cloth.

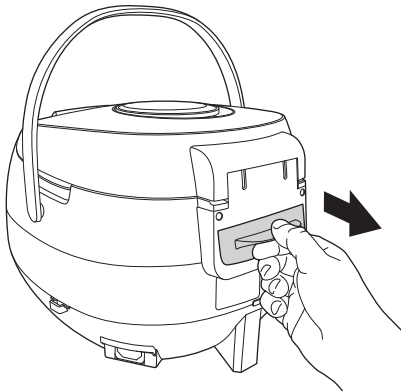


Slot the inner valve into the hole in the recess and push downwards on the top of the steam vent until fully inserted.

Care & Cleaning (cont...)

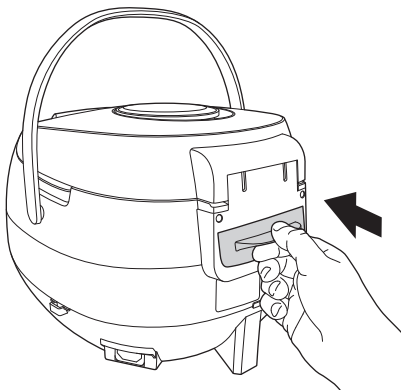


Cleaning the condensation cup: Lift the handle upwards into the vertical position.



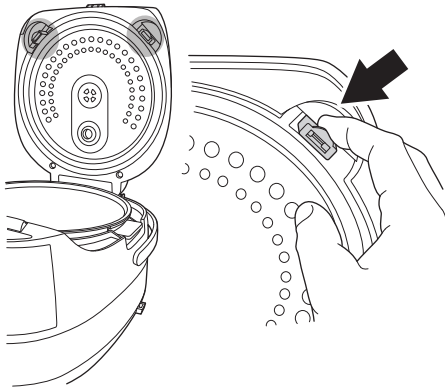
Pull the condensation cup out of the back of your multi-cooker.

Wash the condensation cup in warm soapy water, rinse then dry thoroughly.

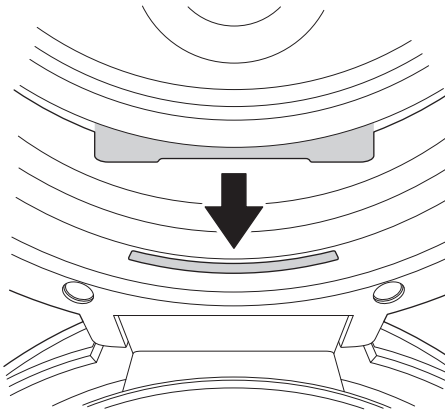


Slot the condensation cup back into the slot in the back of your multi-cooker.

Care & Cleaning (cont...)



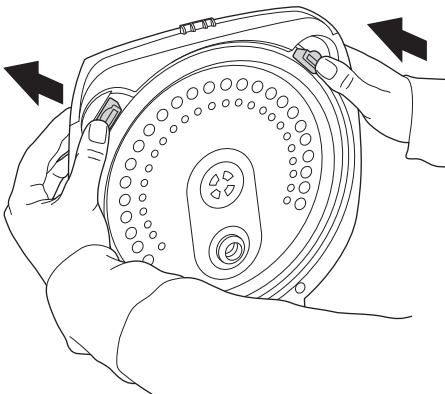
Removing the inner plate: Press both of the inner plate catches inwards then lift out of the lid as shown.



Wash the inner plate in warm soapy water, rinse then dry thoroughly.

IMPORTANT: The inner plate is not dishwasher safe and must be washed by hand.

Slot the tab on the bottom of the inner plate into the slots in the bottom of the lid.



Push the top of the inner plate into the top of the lid until it locks in place with a click.

Care & Cleaning (cont...)

- **Always ensure your multi-cooker is unplugged from the mains and cooled down before performing any maintenance or cleaning tasks.**
- We strongly recommend you clean the appliance after every use.
- The inner pot and steamer tray are dishwasher safe, but we recommend that you hand wash them using washing up liquid and a sponge to preserve the nonstick properties of the inner pot coating.
- **NEVER** use scouring powders, harsh abrasives or metal scouring pads to clean the inner pot.
- The inner plate is hand wash only, never place in a dishwasher.
- To avoid the risk of corrosion, **NEVER** pour vinegar into the inner pot.
- The colour of the bowl surface may change after using for the first few times. This change in colour is due to the action of the steam and water and does not effect the use of the multi-cooker 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.**
- Protective gloves must be used when handling the hot inner pot and steam tray.
- Wipe the base unit with a soft damp cloth, making sure oily food residue is removed.
- **DO NOT IMMERSE THE BASE IN WATER OR ANY OTHER LIQUID.**

Spare Parts

If you require any more information, assistance or spare parts, please contact our Customer Services Team - their opening hours are as follows:

8:00am - 7:30pm (Monday - Friday)

8:00am - 1:00pm (Saturdays and Sunday)

You can contact them between these hours on:

0344 800 0631 (UK customers)

0412 132 998 (Irish customers)

The current spare parts available for this product are as follows:

- Inner pot
- Inner plate WITH GASKET
- Steam vent
- Condensation cup
- Instruction manual
- Steamer tray

Troubleshooting

Issues	Cause	Solution
Control panel lights off and no heating	Appliance not plugged in.	Plug the appliance into the mains.
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: 0344 800 0631.
Under cooked	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 into the right position.
	Food or contamination between heated plate and inner pot.	Clean the food or contamination on the base of the inner pot and heated surface.
	Deformation of inner pot.	Please contact our Customer Services on: 0344 800 0631 for a replacement.
Over cooked	Deformation of inner pot.	Please contact our Customer Services on: 0344 800 0631 for a replacement.
	Wrong position of inner pot.	Turn the inner pot and relocate it into the right position.
The display shows the error codes: E1, E2, E3, E4.	Damaged circuit board	Do not use. Please contact our Customer Services on: 0344 800 0631.

Specification

Model number	CCMC01
Voltage	220 - 240V
Frequency	50Hz - 60Hz
Power	860W
Total bowl volume	5L

The product and its packaging have been manufactured from valuable materials that can be recycled. Recycling reduces the amount of refuse and helps to preserve the environment.

Dispose of the packaging at a recycling point that sorts materials by type. Make use of the local facilities provided for collecting paper, cardboard and light weight packaging.



Appliances marked with this symbol must not be disposed of along with normal household waste!

You are legally obliged to dispose of old appliances separately from household waste.

Information about collection points where old appliances can be disposed of free of charge is available from your local authorities.

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Model number: SC-30SA
V6-11/19

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packaging where facilities exist.
Check with your Local Authority
or retailer for recycling in your
country.

