



james
MARTIN

by

WAHL®

Multi Cooker ZX916

Safety first
During use, parts of this appliance will
become hot, please take care
Read all instructions before using for the first time.

James Martin Multi Cooker

Please read all instructions carefully to familiarise yourself with the Wahl James Martin Multi Cooker before using.

THIS MULTI COOKER IS INTENDED FOR DOMESTIC USE ONLY.

Save these instructions for further reference.

For any further assistance or information call Customer Services on

T: 01227 740066

or visit

W: www.wahl.co.uk

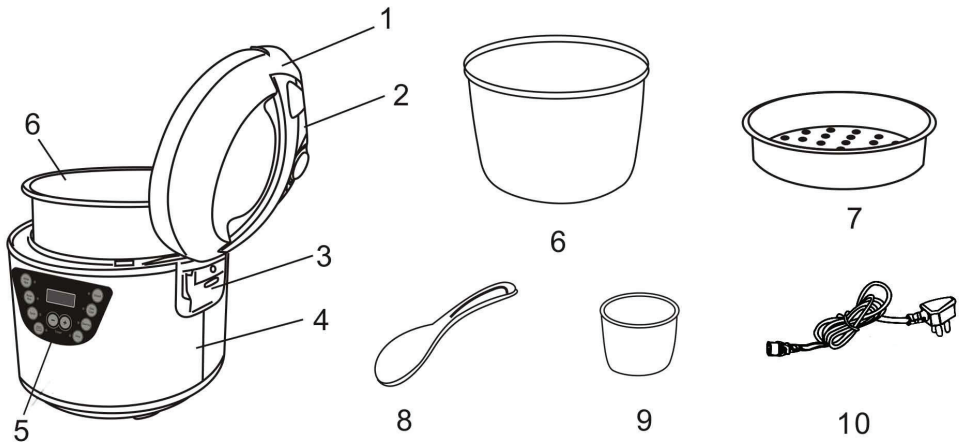
E: customer.services@wahl.co.uk

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DESCRIPTION OF PARTS

- 1: Lid
- 2: Steam Vent
- 3: Water Collector
- 4: Cooker Body
- 5: Control Panel
- 6: Inner Pot
- 7: Steamer Tray
- 8: Spoon
- 9: Measuring Cup
- 10: Power Cord



Control Panel



SETTINGS

White Rice cooks restaurant-quality white rice automatically

Brown Rice is ideal for cooking brown rice and other tough to cook whole grains to perfection.

Sauté setting cooks foods at a high heat around 150 degrees. Ideal for sautéing ingredients, browning off meat and softening onions prior to switching to the Stew setting.

Dessert setting ideal for baking cakes and other treats.

Stew setting great for homemade pot roasts and stews.

Steam setting is perfect for vegetables and healthy cooking. Set the steaming time. It will begin to count down once the water reaches a boil.

Warm/Cancel when the Multi Cooker is in standby mode ("00:00") press the Warm/Cancel button to set the Multi Cooker to "keep warm" mode ("bb").

When the Multi Cooker is in operation or "keep warm" mode, press the Warm/Cancel button to cancel the setting and return the Multi Cooker to "standby" mode ("00:00").

Delay setting to delay the start of cooking for up to 24 hours. So your food is ready when you need it.

IMPORTANT SAFEGUARDS

When using this electrical appliance, especially when children are present, basic safety precautions should always be observed including the following.

TO REDUCE THE RISK OF FIRE AND INJURY

1. This appliance shall not be used by children. Keep the appliance and its cord out of reach of children. Appliances can be used by 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.

2. Switch off the appliance and unplug from outlet when not in use, before putting on or taking off attachments and also before cleaning the appliance.
3. Never use your appliance without paying attention! Always unplug the unit when not in use, even for a moment.
4. Do not operate the appliance with a broken cord or plug, or if the appliance malfunctions, or is dropped or damaged in anyway.
5. Any servicing or repair must be performed by an authorised service representative.
6. Do not use outdoors or in damp areas.
7. Do not let the cord hang over the edge of the work surface or let it touch any hot surfaces.
8. The use of attachments that are not supplied by the manufacturer may cause fire, electric shock or injury and damage to the appliance.
9. To protect against risk of electrical shock, never immerse the unit or let it come into contact with water or any other liquids. Do not use the unit with wet hands. If the appliance should become wet, damp or fall in water, remove plug from mains socket immediately. Do not put your hands in the water.
10. Never carry the unit by its power cord.
11. Use this appliance only for its intended purpose as misuse could result in injury to yourself and damage the appliance.
12. Do not touch hot surfaces. Do not touch, cover or obstruct the steam vent on the top of the cooker.
13. Hot liquids and steam can cause injury take great care.
14. Always make sure the outside of the inner cooking pot is dry prior to use.
15. Use only wooden or plastic utensils on the surface of the inner pot to prevent damage.
16. Caution: the surface of the heating element is subject to residual heat after use.
17. Caution: your appliance has a removable power cord, do not spill or allow water to come into contact with the connector.

18. This appliance is intended for domestic use only.

BEFORE FIRST USE

1. Read all instructions and the important safeguards carefully.
 2. Remove all packaging materials and check that all items have been received in good condition.
 3. Wash steam vent and all other accessories including steamer tray and spoon in warm, soapy water. Rinse and dry thoroughly.
 4. Remove the inner cooking pot from cooker and clean with warm, soapy water. Rinse and dry thoroughly before returning to the cooker.
 5. Wipe the body of the Multi Cooker clean with a damp cloth.
 6. When used for the first time, you may notice a slight odour due to the burning off of manufacturing residue. This is completely normal. It is suggested to boil some water in the cooker for about 10 minutes before cooking food. Add 3 cups of water, place the steamer basket in and set on steam setting for 10 mins.
- * Do not use abrasive cleaners or scouring pads.
* Before placing the inner cooking pot in the cooker, check that it is dry and free of debris. Adding the inner cooking pot when wet may damage the cooker.

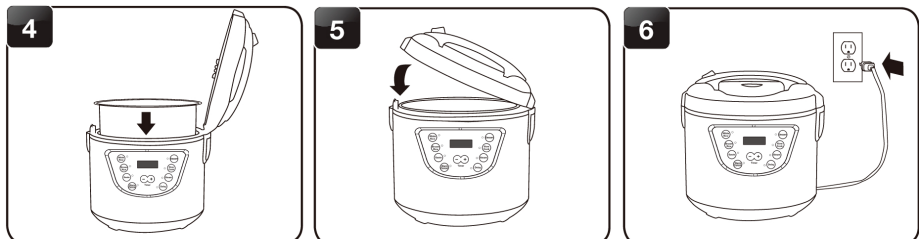
USING YOUR APPLIANCE

OPERATION

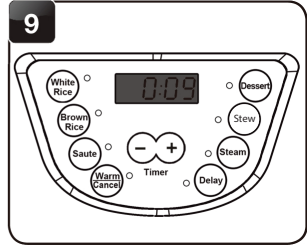
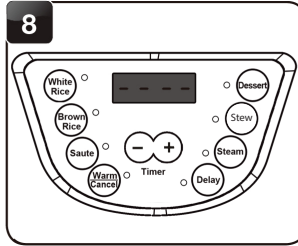
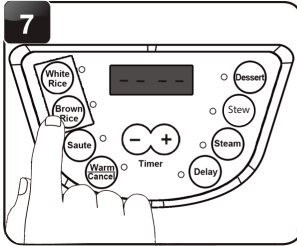
To use the Rice function



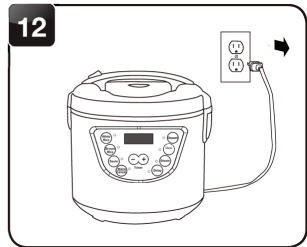
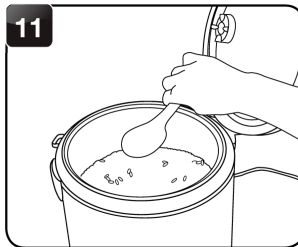
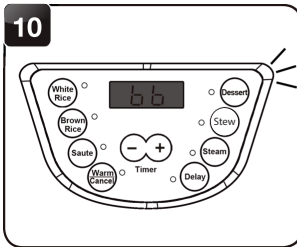
1. Using the measuring cup, add rice to the inner cooking pot.
2. Rinse rice to remove excess starch. Drain off the water.
3. Fill with water to the line which matches the number of cups of rice being cooked.



4. Place the inner cooking pot into the cooker.
5. Close the lid securely.
6. Plug the power cord in.



7. Press White Rice or Brown Rice, depending on the type of rice being cooked.
8. The cooker will now begin cooking. The cooking indicator light will illuminate, and the LED will display "----"
9. The cooker will count down the final 9 minutes of cooking time.



10. Once the rice is finished, the cooker will beep and automatically switch to keep warm. The keep warm indicator will illuminate.
11. For best results, stir the rice with the serving spoon to distribute any remaining moisture.
12. Unplug the power cord.

TIP: To add more flavour to the rice, try substituting water with a meat or vegetable stock/broth. The ratio of stock/broth to rice will be same as water to rice.

Uncooked rice	Rice water line inside pot	Approx. cooked rice yield	Cooking time
2 cups	Line 2	4 cups	White rice: 30-35 Mins Brown rice: 65-70 Mins
3 cups	Line 3	6 cups	White rice: 33-38 Mins Brown rice: 75-80 Mins
4 cups	Line 4	8 cups	White rice: 38-43 Mins Brown rice: 80-85 Mins
5 cups	Line 5	10 cups	White rice: 40-45 Mins Brown rice: 85-90 Mins

Uncooked rice	Rice water line inside pot	Approx. cooked rice yield	Cooking time
6 cups	Line 6	12 cups	White rice: 43-48 Mins Brown rice: 88-93 Mins
7 cups	Line 7	14 cups	White rice: 45-50 Mins Brown rice: 90-95 Mins
8 cups	Line 8	16 cups	White rice: 47-52 Mins Brown rice: 92-97 Mins

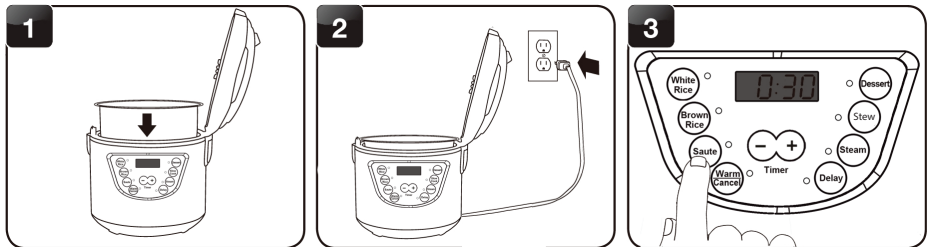
TIP: Typically, for white rice you will require approx. 1½ cups of water to 1 cup of rice

This chart is only a general measuring guide. As there are many different kinds of rice available, rice/water measurements may vary. If slightly soft or a little overcooked try slightly reducing the quantity of water used. Always use good quality rice, different types of rice produce different results.

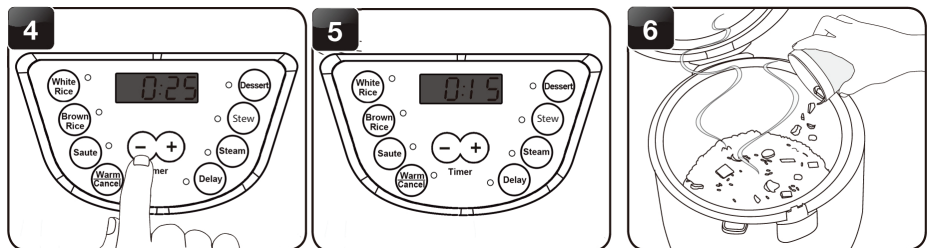
- Brown rice requires a much longer cooking cycle than other rice varieties due to the extra bran layers on the grains. The Brown Rice function on this cooker allows extra time and adjusted heat settings in order to cook the rice properly. If it appears the cooker is not heating up immediately on the Brown Rice setting, this is due to a low-heat soak cycle that precedes the cooking cycle to produce better brown rice results.

- Rinse rice well before placing it into the inner pot to remove excess bran and starch. This will help reduce browning and sticking to the bottom of the pot.

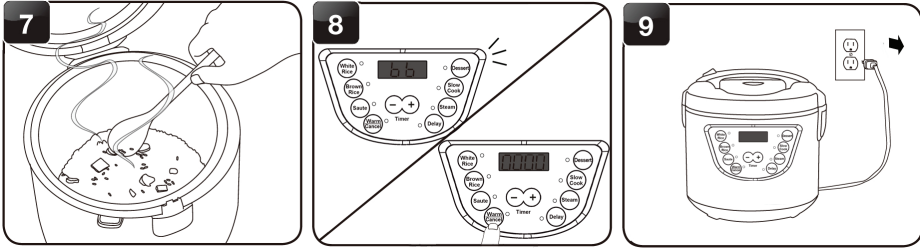
To use the Sauté function



1. Place the inner cooking pot into the cooker.
2. Plug in the power cord.
3. Press the Sauté button. Its indicator light will illuminate. The digital display will show a flashing 0:30 to represent 30 minutes of sauté time.

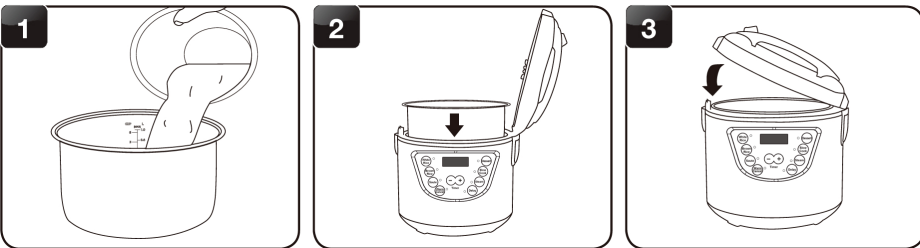


4. Use the + & - button to increase or decrease the desired sauté time. The buttons will adjust the time by 5 minutes. Cook time can be set between 5 - 120 minutes.
5. Once the required time is selected, the display will stop flashing and start to count down the selected time.
6. Allow the cooker to preheat for a few minutes before adding the ingredients to be sautéed.

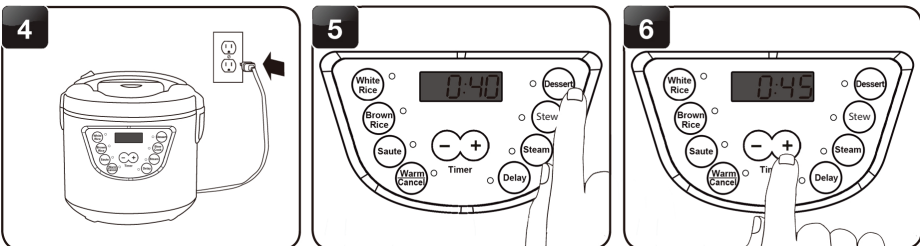


7. Use a long handled wooden spoon to stir the ingredients.
8. Once the selected time has passed, the cooker will beep and switch to Keep-Warm. Keep-Warm indicator will illuminate. Or when you have cooked your ingredients as required you can press Warm/Cancel to stop sautéing, then remove the ingredients or switch to another setting as required.
9. Unplug the power cord.

To use the Dessert function

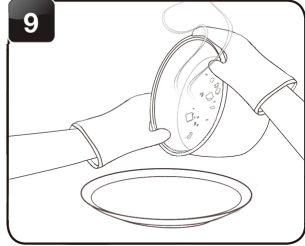
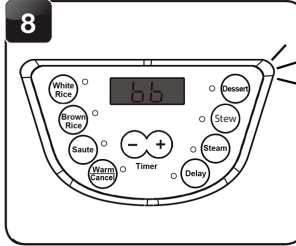
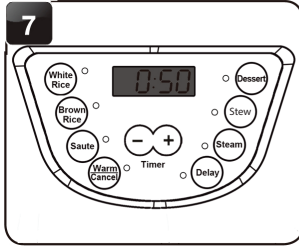


1. Follow instructions or recipe to prepare mixture for dessert. Add the mixture into the inner pot. For cakes and similar desserts, always grease or line the pot.
2. Place the inner cooking pot into the cooker.
3. Close the lid securely.

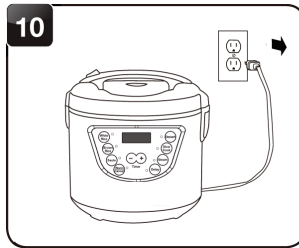


James Martin Multi Cooker

4. Connect the power cord to the cooker and plug in.
5. Press Dessert button. Its indicator light will illuminate. The display will flash 0:40 for 40 minutes of cook time.
6. Use the + & - button to increase or decrease the cooking time. The buttons will adjust the time by 5 minutes. Cook time can be set 30-120 minutes.



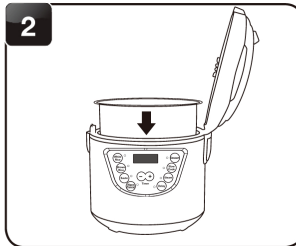
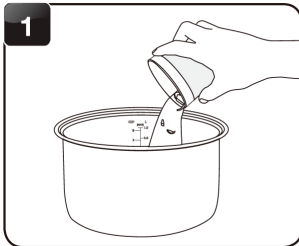
7. Once the required time is selected, the display will stop flashing and start to countdown the selected cook time.
8. Once the time is finished, the cooker will beep and switch to the Keep-Warm setting. The Keep-Warm indicator will illuminate.
9. Remove the dessert carefully. You may need to carefully invert the inner pot onto a flat dish or surface.



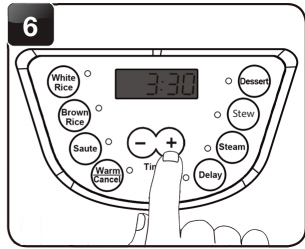
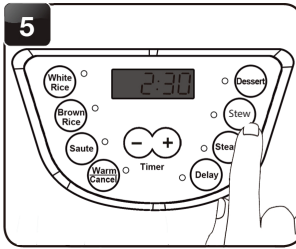
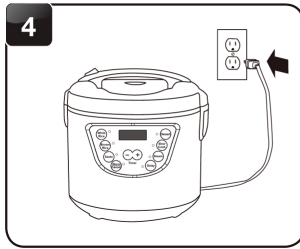
10. Unplug the power cord.

NOTE: The cook time should be set dependent on the recipe and adjusted as needed to reach the desired result.

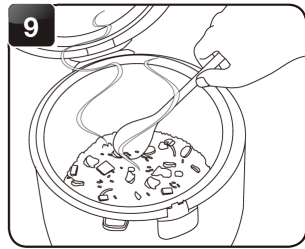
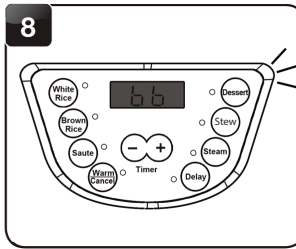
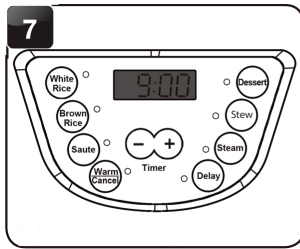
To use the Stew function



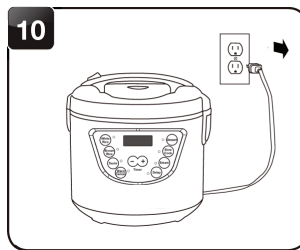
1. Add food to be slow cooked to the inner cooking pot.
2. Place the inner cooking pot into the cooker.
3. Close the lid securely.



4. Connect the power cord to the cooker and plug into the power outlet.
5. Press the Stew button. Its indicator light will illuminate. The display will flash 2:30 for 2.5 hours of cook time.
6. Use the + & - button to increase or decrease the cooking time accordingly. The buttons will adjust the time by 30 minutes. Cook time can be set 0.5 - 10 hours.



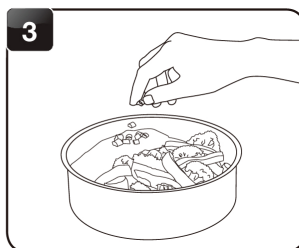
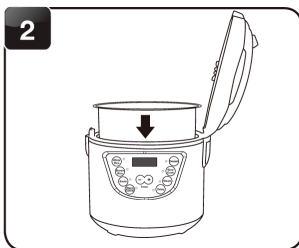
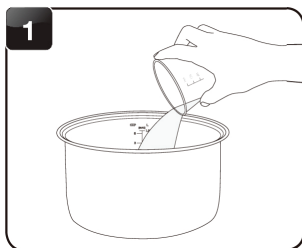
7. Once the required time is selected, the display will stop flashing and start to countdown from the selected time.
8. Once slow cook is finished, the cooker will beep and switch to Keep-Warm.
9. Open the lid to check if food is cooked. If fully cooked, remove food for serving.



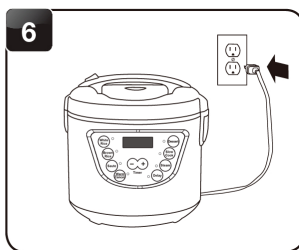
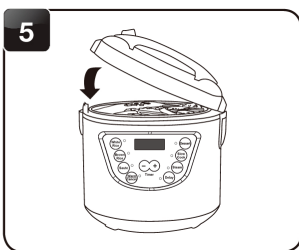
10. Unplug the power cord.

Note: If recipe calls for ingredients to be seared or browned use Sauté to sear meat then switch to the Stew setting to finish cooking.

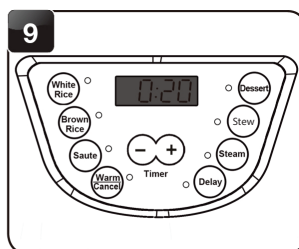
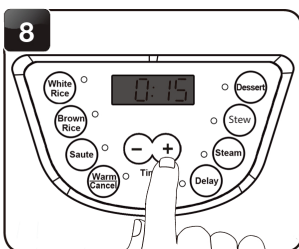
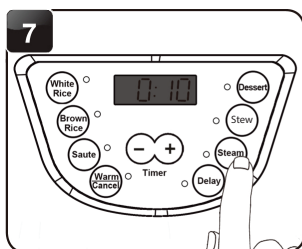
To use the Steam function



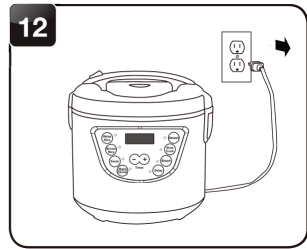
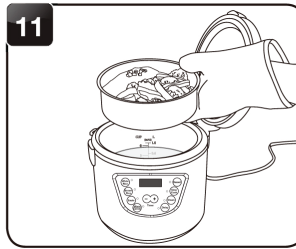
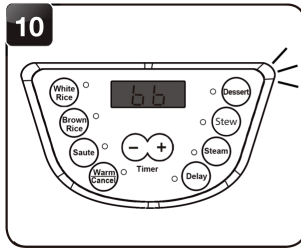
1. Using the provided measuring cup, add 3 cups of water to the inner cooking pot.
2. Place the inner cooking pot into the cooker.
3. Place food to be steamed onto the steamer tray.



4. Place the steamer tray into the cooker.
5. Close the lid securely.
6. Plug the cord into the power outlet.



7. Press Steam button. Its indicator light will illuminate. The display will flash 0:10 for 10 minutes of steaming time.
8. Use the + & - button to increase or decrease the steaming time. Each pressing will adjust the time by 5 minutes. Cook time can be set 5-60 minutes.
9. Once the required time is selected, the display will stop flashing. When the water reaches a boil, the digital display will count down in minutes from the selected time.



1. Once the selected time has passed, the cooker will beep and switch to Keep-Warm. Keep-Warm indicator will illuminate.
2. Check if food is cooked. Open lid carefully, use an oven glove and remove food immediately to avoid overcooking.
3. Unplug the power cord.

⚠ WARNING: STEAM IS HOT AND CAN CAUSE INJURY, TAKE GREAT CARE.

Note: When steaming, it is recommended to use 3 cups of water.

Meat Steaming Table

Meat	Steaming Time	Safe Internal Temperature
Fish	10-20 Mins	140°
Chicken	20-30 Mins	165°

IMPORTANT: different cuts and sizes of meat and fish will require different cooking times. Always ensure food is completely cooked through before serving.

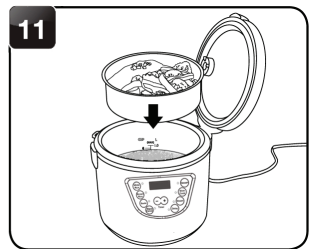
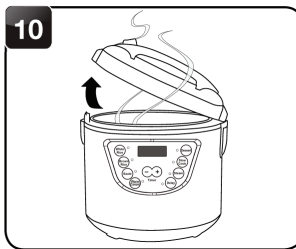
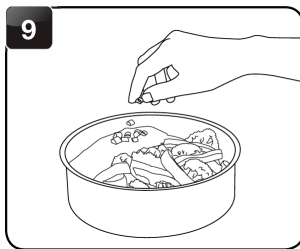
Steaming Table

Eggs/Vegetables	Steaming Time
Asparagus	6-8 Mins
Broccoli	6-8 Mins
Cabbage	5-7 Mins
Carrots	8-10 Mins
Cauliflower	7-9 Mins
Corn on the Cob	12-16 Mins
Green Beans	8-10 Mins
Peas	4-6 Mins
Potatoes	28-33 Mins
Squash	9-11 Mins
Courgette	9-11 Mins
Eggs	5-15 Mins (medium-hard boiled)

- These steaming times are for reference only. Actual cooking times may vary.
- Since most vegetables only absorb a small amount of water, there is no need to increase the amount of water with a larger serving of vegetables.
- Steaming times will vary depending upon the cut of meat being used.
- To ensure meat tastes its best, and to prevent possible illness, always check that the meat is completely cooked through prior to serving.
- Smaller foods may be placed on a heat proof dish and then placed onto the steamer. Parchment paper or aluminium foil may be used as well. Place the paper/foil in the centre of steamer and ensure it does not create a seal along the bottom of the steamer. For best results, it is recommended to puncture small holes in the paper/foil.

To steam food and simultaneously cook rice

Follow steps 1-8 of "To use the Rice function"

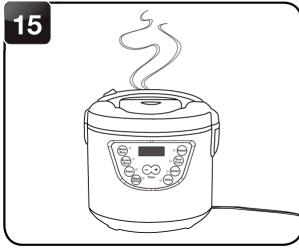


9. Place food to be steamed onto the steamer tray.
10. Allow the cooker to get up to heat and then, using caution, to avoid escaping steam, carefully open the lid.
11. Place the steamer tray into the cooker.

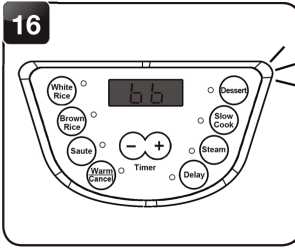


12. Close the lid securely.
13. Allow time for your food to steam and using caution, carefully open the lid to check if the food is cooked.
14. When the food has finished steaming, remove the steamer tray using an oven glove.

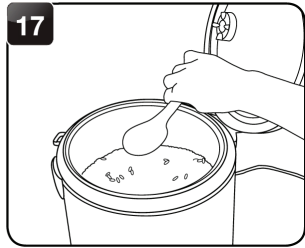
⚠ WARNING: STEAM IS HOT AND CAN CAUSE INJURY, TAKE GREAT CARE.



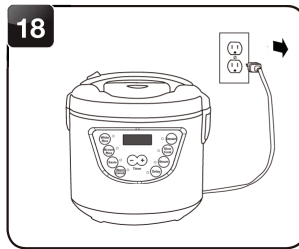
15. Allow the cooker to continue cooking the rice.



16. Once the rice is finished, the cooker will beep and automatically switch to Keep-Warm. Warm indicator will turn on.



17. For best results, stir the rice with the serving spoon to distribute any remaining moisture.



18. Unplug the power cord.

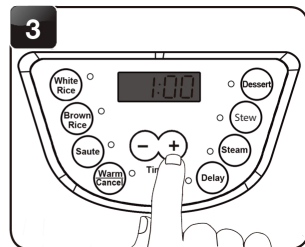
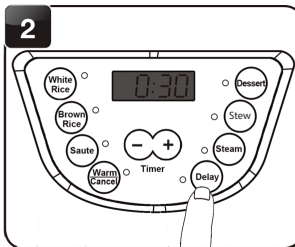
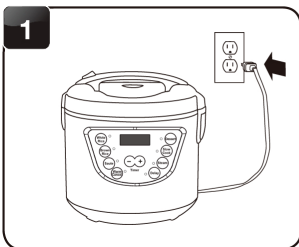
Note: Do not attempt to cook more than 6 cups of uncooked rice if steaming and cooking rice simultaneously.

Note: It is possible to steam at any point during the rice cooking cycle. However, it is recommended that you steam during the end of the cycle so that steamed food does not get cold or become soggy before the rice is ready.

Note: Refer to steaming table on page 13 for hints and approximate steaming times.

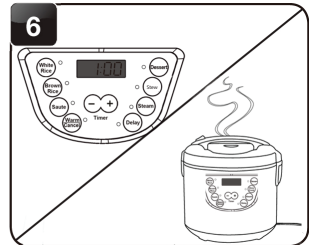
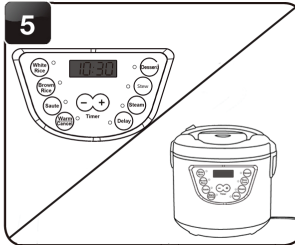
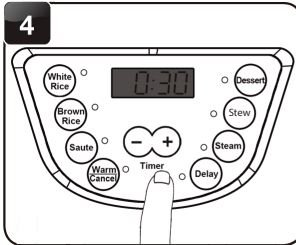
To use the Delay function

Setting the Delay timer before the cooking function is selected



James Martin Multi Cooker

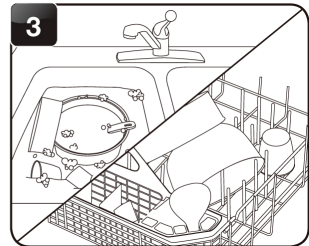
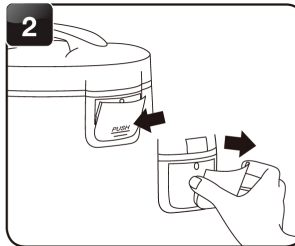
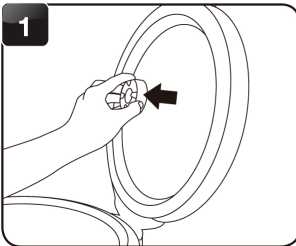
1. Add your ingredients and plug in.
2. Press the delay button. Its indicator light will illuminate. The display will flash 0:30 for 30 minutes of delay time.
3. Use the + & - button to set the required delay time. Each press will adjust the time by 30 minutes. The delay time can be set between 0.5 - 24 hours.



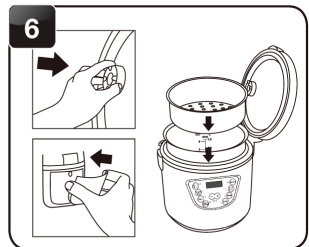
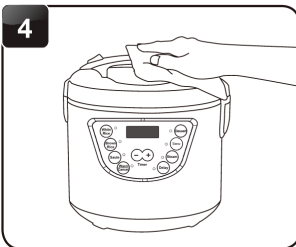
4. Depending on the food to be cooked (refer to previous operating sections), press the relevant button and "-" & "+" to adjust the cooking time. The indicator for relevant function will illuminate and the display will flash the cooking time.
5. The digital display will countdown from the delay time selected.
6. Once the delay time is up, the delay indicator turns off and cooker will start working.

Note: Cooking time cannot be adjusted for White Rice and Brown Rice. Cooker will display the final 9 minutes only.

CLEANING AND MAINTENANCE



1. Remove the steam vent.
2. Remove the water collector.
3. Soak the inner cooking pot and all accessories or wash them in the dishwasher.



4. Wipe the Multi Cooker body clean with a damp cloth.
5. Thoroughly dry the cooker body and all accessories.
6. Reassemble ready for your next use.

Notes: Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on non stick coatings.

Notes: If washing in the dishwasher, a slight discolouration to the inner pot and accessories may occur. This is cosmetic only and will not affect performance.

WARNING: Do not immerse main housing or power cord in water.

Modes and Display

Mode	Display shows	What this indicates	Why	Notes
Standby	"00:00"	The appliance is not in operation	Power is connected but no function is chosen	Choose your function to start cooking
Keep warm	"bb"	The appliance is in keep warm mode	Either the Keep Warm setting has been selected or the cooker has automatically switched to this mode after it has finished working	Temperature 65 – 75 degrees
Working	Count down of cooking time or for rice settings "----" (the last 9 minutes of the rice setting will count down)	A function has been selected and the cooker is working	This is the cooking time remaining.	You can stop cooking or turn on the keep warm function by pressing the Warm/Cancel-button
Countdown of the delay timer	The remaining time of the delay time selected	The Delay function has been selected by pressing Delay and choosing a delay period prior to selecting the desired function	This is the delay time remaining before the function will operate.	Delay indicator light will go off when the delay time is up , but the relevant programme indicator light remains on

- For White Rice & Brown Rice, cooker shows a moving “----” at first, and then starts to count down when only 9 minutes working time left.
- For Steam, unit will not start to count down until water reaches a boil.
- Each time a function button is pressed, the unit will make a small beep.

Troubleshooting

Rice is too dry/hard after cooking	If your rice is dry or hard chewy when the cooker switches to Keep-Warm, additional water and cooking time will soften the rice. Depending on how dry your rice is, adding 1/2 to 1 cup water and stir through. Close the lid and press the White Rice button. When cooker switches to Keep-Warm, open the lid and stir the rice to check the consistency. Repeat as necessary until rice is soft and moist.
Rice is too moist/soggy after cooking	If your rice is still too moist or soggy when the cooker switches to Keep-Warm, use the serving spatula to stir the rice. This will redistribute the bottom (moistest) part of the rice as well as release excess moisture. Close the lid and allow to remain on Keep-Warm for 10-30 minutes as needed, opening the lid and stirring periodically to release excess moisture.
The display shows E1, E2, E3 or E4	E1, E2, E3, E4 = ERROR. Unplug your Multi Cooker and allow it to cool for 20-30 minutes, if the error persists, return for repair.

Recipe ideas and suggestions

Below is a small selection of recipe ideas and suggestions to get you started. One of the key features of the Wahl James Martin Multi Cooker is its versatility and the variety of dishes you can make using the different settings and just a little imagination.

The Rice settings allows you to make perfect rice. Why not try adding flavour with stock, herbs, onions, vegetables, spicy sausage etc.

The Sauté setting is very versatile and not only perfect for browning off meat but also softening onions prior to stewing. This function is ideal for making soups. Simply soften your vegetables, add stock and allow to simmer. For a longer cooking period switch to the Stew setting. The Sauté setting can also be used for shallow frying meats and vegetables, making omelettes and much more.

The Dessert setting is ideal for cakes and puddings, simply add the cake mixture and bake, see below recipes.

The Stew setting is ideal for stews, casseroles and pot roasts. Simply add the chosen ingredients and set to the desired cooking time. Use the Sauté function to brown meat and soften vegetables if required prior to switching to the Stew setting.

The Steam setting is great for the healthy cooking of vegetables, meat, fish and even boiling eggs. See steaming table for a suggestion of ingredients and approximate cooking times.

RECIPES

Braised beef brisket

Brisket approx 1.5 kg (3lb).

1 large onion roughly chopped.

2 carrots cut in thick chunks.

Bay leaf.

Beef stock approx 600ml (1pt) red wine can be used in place of some of the stock if preferred.

Method

Set the Multi Cooker to Sauté setting, add a little oil and allow to heat up. Add the brisket and brown off on all sides and set to one side. Add onions and soften. Put the brisket and all the remaining ingredients into the pot. Switch the setting to Stew and set the time for approx. 3½ - 4½ hours. Cook until the beef is tender.

Beef stew

Stewing beef cut into even sized pieces approx 3-5cm cubes.

Onions roughly chopped.

Vegetables such as carrots, swede, peppers, leeks, celery, mushrooms, roughly chopped or sliced.

Chopped garlic.

Beef stock approx 600ml (1pt) or red wine can be used if preferred.

Method

Set the Multi Cooker to Sauté setting, add a little oil and allow to heat up. Add the beef and brown off and set to one side. Add onions, leek, celery etc and soften. Put the beef and all the remaining ingredients into the pot. Switch the setting to Stew and set the time for approx. 2-3 hours. Cook until the beef is tender.

Chicken casserole

Chicken joints skinned.

Onions roughly chopped.

Tinned tomatoes or passata.

Can of sweetcorn drained.

Vegetables such as peppers, carrots, celery, leeks.

Bay leaf.

Mixed herbs.

Chicken stock approx 300ml (1/2 pint).

Method

Set the Multi Cooker to Sauté setting, add a little oil and allow to heat up. Brown off the chicken joints and set to one side. Add onions, leek, celery etc and soften. Put the chicken and all the remaining ingredients into the pot. Switch the setting to Stew and set the time for approx. 1½ - 2 hours. Cook until the chicken is thoroughly cooked and tender.

Vegetarian hot pot

Vegetables such as carrots, swede, turnip, parsnip, peppers, leeks, celery and mushrooms roughly chopped or sliced.

Onions roughly chopped.

Tinned chopped tomatoes or passata.

Chopped garlic.

300ml (1/2 pint) stock.

Mixed herbs or herbs of choice.

Splash of Worcester sauce.

Lentils or cooked beans such as Borlotti, Black eyed or Pinto are ideal and soak up the flavour really well.

Method

Set the Multi Cooker to Sauté setting, add a little oil and allow to heat up . Add onions and vegetables and fry for approx. 10 minutes stirring occasionally with a wooden spoon until slightly coloured. If necessary do this in batches to avoid overcrowding. Add seasoning and stock and bring to a simmer. Allow to simmer until the vegetables are soft and cooked. If required close the lid to allow to simmer gently. Alternatively for longer cooking times, switch the setting to Stew and set the time for approx. ½ - 1 hour. Cook until tender. Serve as a chunky soup or blend all or part of the soup for a smoother finish. Add cream for a richer soup.

Vegetable soup

Onions roughly chopped

Vegetables such as carrots, butternut squash, parsnips etc. cut into small chunks or slices.

Small potato cut into small chunks.

Vegetable or chicken stock

Herbs and spices of choice

Method

Set the Multi Cooker to Sauté setting, add a little oil and allow to heat up . Add onions and vegetables and fry for approx. 10 minutes stirring occasionally with a wooden spoon until slightly coloured. If necessary do this in batches to avoid overcrowding. Add seasoning and stock and bring to a simmer. Allow to simmer until the vegetables are soft and cooked, if required close the lid to allow to simmer gently. Alternatively for longer cooking times switch the setting to Stew and set the time for approx. ½ - 1 hour. Cook until tender. Serve as a chunky soup or blend all or part of the soup for a smoother finish. Add cream for a richer soup.

Tomato soup

Onions roughly chopped
Garlic chopped
Tinned or fresh tomatoes
Vegetable stock
Basil or herbs and spices of choice
Teaspoon of sugar (optional)
Balsamic vinegar (optional)

Method

Set the Multi Cooker to Sauté setting, add a little oil and allow to heat up . Add onions and garlic and fry for approx. 5 -10 minutes stirring with a wooden spoon until slightly coloured. Add tomatoes and all other ingredients and bring to a simmer. Allow to simmer until soft and cooked, if required close the lid to allow to simmer gently. Serve as a chunky soup or blend all or part of the soup for a smoother finish. Add cream for a richer soup.

Lemon drizzle cake recipe

6oz (170g) - sugar
6oz (170g) – butter/margarine
6oz (170g) – self raising flour
3 eggs
Zest from one lemon

Lemon syrup

4oz (115g) – sugar
Juice from two lemons
Icing sugar for dusting

Method

Cream the butter and sugar together using a hand mixer and then gradually add in the egg while still mixing.
Then add in the lemon zest and fold the flour into the mixture
Grease the Multi Cooker pot well with butter.
Place the cake mixture in the pot and put it on the dessert setting for 40 minutes.
Once it is cooked leave it to cool slightly, then tip out on to a cooling rack.
Then wash the Multi Cooker pot. Place the lemon juice and the sugar for the syrup in to the pot and put in on the sauté setting and stir until the sugar is dissolved. Make many holes in to the cake using a skewer. Then pour the syrup over the cake evenly and let it soak in. Dust liberally with icing sugar.

Sponge cake

6oz (170g) – butter
6oz (170g) – sugar
6oz (170g) – flour
3 eggs

Method

Cream the butter and sugar together using a hand mixer and then gradually add in the egg while still mixing.

Fold the flour into mixture. Grease the multi cooker pot well with butter.

Place the cake mixture in the pot and put it on the dessert setting for 40 minutes.

Once it is cooked leave it to cool slightly, then tip out on to a cooling rack.

Cut in half, fill with jam or butter cream and serve.

TIP: For a chocolate sponge, substitute 2oz (55g) of flour with 2oz (55g) cocoa powder.

WIRING

WARNING: If the supply cord is damaged it must be replaced by the manufacturers service agent or a similarly qualified person in order to avoid a hazard.

The wires in the mains lead of this Multi Cooker are coloured in accordance to the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow (E)

This appliance is fitted with a 3 pin plug which has a 13 amp fuse fitted.

If the plug supplied is not suitable for your socket or becomes damaged, it should be cut off and disposed of, and a suitable plug fitted as detailed below.

As the colours of the wires in the mains lead of this Multi Cooker may not correspond with the colour markings identifying the terminals in your plug, proceed as follows.

The wire which is coloured BLUE must be connected to the terminal in the plug which is marked with the letter 'N' or coloured BLACK or BLUE.

The wire which is coloured BROWN must be connected to the terminal in the plug which is marked with the letter 'L' or coloured RED or BROWN.

The wire which is coloured GREEN and YELLOW must be connected to the terminal which is marked with the letter "E" or by the EARTH SYMBOL or coloured GREEN or GREEN and YELLOW.

WARNING: THIS APPLIANCE MUST BE EARTHED

PRODUCT REGISTRATION

Wahl are constantly developing and launching new products in the UK. We would like to understand your product needs and expectations and we value any comments you may have. As part of Wahl Customer Care, we are offering you the chance to be kept up to date with the latest product launches, innovations and special offers.

Please take a minute to register your product online at www.wahl.co.uk.

WASTE ELECTRICAL & ELECTRONIC EQUIPMENT DIRECTIVE 2002/96/EC (WEEE)



At the end of this product's life it should not be disposed of with general household waste.

Care should be taken to dispose of in a suitable manner in accordance with your Local Authority regulation.

GUARANTEE

This product is guaranteed against defects in material and workmanship for a period of 2 years from the date of original purchase or receipt as a gift.

Should this product become defective during the guarantee period, return it to the store of purchase together with your proof of purchase for repair or replacement.

The guarantee becomes invalid in the case of misuse, alteration or repair by unauthorised persons.

This product is designed for domestic use only and use within a professional environment will invalidate the guarantee.

This guarantee in no way affects your rights under statutory law in the United Kingdom.

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