Kogan Multi Cooker with Sous Vide Function

KAMULTSSVDA

USER MANUAL
Attention

Please handle this product with care and inspect it regularly to ensure it is in good working order.

If the product, power supply cord or plug shows any signs of damage: stop use, unplug and contact Kogan.com support.
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Safety & Warnings

• Read all instructions before using the appliance and save for future reference.

• Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped. If the supply cord is damaged, it must be replaced by a qualified service agent at the instruction of Kogan.com.

• This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

• To eliminate a choking hazard for young children, remove and safely discard the protective cover that is fitted to the power plug on the appliance.

• Never let the appliance run unattended.

• Do not allow any external part of the product to be exposed to water or any part of the product to be exposed to heat.

• Remove any packaging material and promotional stickers before using the Multi-Cooker for the first time.

• Do not use on a sink drain board.

• Position the Multi-Cooker well away from walls, curtains and other heat or steam sensitive materials. Minimum of 20cm distance.

• If using plastic utensils, do not leave inside the appliance when hot or on sauté setting.

• When using the Multi-Cooker, provide adequate space above and on all sides for air circulation.

• Never plug in or switch on the Multi-Cooker without having the removable cooking bowl placed inside the stainless steel housing.

• Use only the removable cooking bowl supplied. Do not use any other bowl inside the stainless steel housing.

• Do not place food or liquid directly into the stainless steel housing. Only the removable cooking bowl is designed to contain food or liquid.

• Never operate the Multi-Cooker without food and liquid in the removable cooking bowl.

• Ensure that the food or liquid to be cooked fills half or more of the removable cooking bowl before switching on the appliance.

• The glass lid has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not unbreakable. If struck extremely hard it may break or weaken, and could at a later time, shatter into many small pieces without any apparent cause.

• Extreme caution must be used when the appliance contains hot food, hot oils and liquids.

• Do not move the appliance during cooking.

• Always have the glass lid placed correctly into position on the removable cooking bowl throughout operation of the appliance unless stated in the recipe to have it removed.
• Do not touch hot surfaces. Use handles to move the Multi-Cooker and dry pot holders or oven mitts to remove the removable cooking bowl and lid when hot.

• Do not place the removable cooking bowl when hot on any hot surface that may be affected by heat.

• Avoid sudden temperature changes. Do not place frozen or very cold foods into the removable cooking bowl when it is hot. Do not place removable cooking bowl when hot into cold water.

• Do not use the removable cooking bowl in a conventional oven. Do not place the removable cooking bowl onto a heat gas or electric burner.

• Do not use a damaged or cracked removable cooking bowl. Replace before using.

• Avoid scalding from escaping steam when removing the glass lid from the removable cooking bowl when hot by carefully lifting the lid angled away from yourself.

• Do not allow water from the lid to drip into the stainless steel housing, only into the removable cooking bowl.

• Do not place anything, other than the lid, on top of the Multi-Cooker when assembled, when in use and when stored.

• Always switch the Multi-Cooker to the ‘Off’ position, then switch off at the power outlet, then unplug and allow to cool, if appliance is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.

• Keep the stainless steel housing, removable cooking bowl and glass lid clean. Follow the cleaning instructions provided in this book.

• The Multi-Cooker is not intended to be operated by means of an external timer or separate remote control system.

**Food Safety**

• Thoroughly defrost frozen meat, poultry, fish and seafood in the refrigerator before cooking. Keep raw meat and poultry separate from cooked foods.

• Always wash hands after handling raw meat and poultry, before handling any ready to eat foods.

• Wipe and disinfect surfaces that have been in contact with raw meat and poultry.

• Use separate utensils for handling raw meat/poultry and cooked food or wash them thoroughly between use.

• Multi-Cooker cooks food at much lower temperatures than conventional cooking, always ensure that cooking times are adjusted for raw and chilled foods such as meat and poultry to ensure they are cooked until piping hot throughout.

• To check whether meat, particularly poultry is cooked, use a temperature probe or pierce the flesh with a skewer or fork: the juices should run clear.
Overview

1. Lid handle  2. Glass lid  3. Inner pot  4. Side handle  
5. Housing  6. Control panel  7. Base

Operation

Before First Use

Before first use, remove all promotional stickers and packaging material. Wash the removable cooking bowl and glass lid in hot soapy water, rinse and dry thoroughly. Ensure the interior of the stainless steel housing is clean and clear of any debris.

Operating Instructions

Before placing the removable cooking bowl in the stainless steel housing, ensure the exterior is clean and dry. This will ensure proper contact with the inner cooking surface.

Preparing for Cooking (Sous Vide Function)

1. Ensure that the power outlet is switched off and that the multi-cooker is unplugged from the power outlet.
2. Place the multi-cooker on a stable, level, heat-resistant surface, at least 75cm above the floor, with at least 5cm clearance in all dimensions.
3. Keep it away from cupboards, curtains, anything combustible and anything that might be damaged by heat or steam.
4. Vacuum seal the food in appropriately-sized packs.
5. Fill the pot with water.
6. Put the sealed food packs into the water, ensuring they are fully immersed.
Cooking

1. Cover the lid and press “POWER”: the LED panel will illuminate.
2. Press the “FUNCTION” button to select the “SOUS VIDE” function.
3. Use “TEMP/TIME” to set desired temperature and time. The default temperature is 56°C and 8 hours. The temperature can be adjusted from 45°C to 95°C in 1°C increments. Cooking time can be set to up to 72 hours in 30-minute increments.
4. When the settings are complete, press “START/STOP” button to start cooking: the device will beep to confirm.
5. Press “START/STOP” button to stop cooking process.
6. To restart the SOUS VIDE cooking mode, you will need to reset the time and temperature and then press “START/STOP”.

Bake Function

1. Plug in the multifunction cooker.
2. Press “POWER” and then “FUNCTION” to select the “BAKE” function.
3. Use “TEMP/TIME” and press “+” and “-” to increase and decrease temperature/time. The temperature can be adjusted from 110°C to 140 °C and the cooking time can be set from 30 minutes to 4 hours.
4. Press “START/STOP” button to start cooking: the device will beep to confirm.
5. This function requires the lid to be closed.

Roast Function

1. Plug in the multifunction cooker.
2. Press “POWER” and then “FUNCTION” to select the “ROAST” function.
3. Use “TEMP/TIME” and press “+” and “-” to increase and decrease temperature/time. The temperature can be adjusted from 150°C to 180 °C and the cooking time can be set from 30 minutes to 3 hours.
4. Press “START/STOP” button to start cooking: the device will beep to confirm.
5. This function requires the lid to be closed.

Steam Function

1. Plug in the multifunction cooker.
2. Press “POWER” and then “FUNCTION” to select the “STEAM” function.
3. Use “TEMP/TIME” and press “+” and “-“ to increase and decrease temperature/time. The temperature can be adjusted from 20 minutes to 1.5 hours. Temperature is not adjustable in steam mode.
4. Press “START/STOP” button to start cooking: the device will beep to confirm.
5. This function requires the lid to be closed.
**Slow Cook Function**

1. Plug in the multifunction cooker.
2. Press “POWER” and then “FUNCTION” to select the “SLOW COOK” function.
3. Choose “HI”, “LOW” or “KEEP WARM” settings by pressing the “FUNCTION” button.
4. Press “START/STOP” button to start cooking: the device will beep to confirm.
5. This function requires the lid to be closed.

**Saute Function**

1. Plug in the multifunction cooker.
2. Press “POWER” and then “FUNCTION” to select the “SAUTE” function.
3. Use “TEMP/TIME” and press “+” and “-” to increase and decrease temperature/time. The temperature can be adjusted from 190°C to 200 °C and the cooking time can be set from 5 minutes to 02:00 hours.
4. Press “START/STOP” button to start cooking: the device will beep to confirm.
5. This function requires the lid to be open. Food can be stirred.

**Using the yoghurt function**

1. Plug in the multifunction cooker.
2. Press “POWER” and then “FUNCTION” to select the “YOGURT” function.
3. Use “TEMP/TIME” and press “+” and “-” to increase and decrease temperature/time. The temperature can be adjusted from 4 to 12 hours.
4. Press “START/STOP” button to start cooking: the device will beep to confirm.
5. This function requires the lid to be closed.

**Using the soup function**

1. Plug in the multifunction cooker.
2. Press “POWER” and then “FUNCTION” to select the “SOUP” function.
3. Use “TEMP/TIME” and press “+” and “-” to increase and decrease temperature/time. The temperature can be adjusted from 2 to 4 hours.
4. Press “START/STOP” button to start cooking: the device will beep to confirm.
5. This function requires the lid to be closed.

**Porridge Function**

1. Plug in the multifunction cooker.
2. Press “POWER” and then “FUNCTION” to select the “PORRIDGE” function.
3. Use “TEMP/TIME” and press “+” and “-” to increase and decrease temperature/time. The temperature can be adjusted from 20 minutes to 3 hours.
4. Press “START/STOP” button to start cooking: the device will beep to confirm.
5. This function requires the lid to be closed.
Troubleshooting

If the appliance does not turn on:

1. Make sure the appliance is plugged in to a working power outlet.

2. Inspect the power cord to ensure it is not damaged or frayed: do not use the appliance if it is.

Ensure the power button has been pressed.

Cleaning & Care

Clean after each use

1. Switch off and unplug the Multi-Cooker and allow to cool completely.

2. Wash detachable parts (removable bowl and lid) in hot water with a little dishwashing liquid. Rinse and dry thoroughly.
   - The detachable parts are suitable for a dishwasher.

3. Wipe the external surface of the Multi-Cooker with a soft damp cloth and dry surfaces with a soft dry cloth. Do not use detergent or abrasives as these may scratch the coating. Never immerse the cooker body in water.

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