

IGENIX

6 IN 1 MULTICHEF WITH TIMER

Model Number: IG1190

INSTRUCTIONS FOR USE

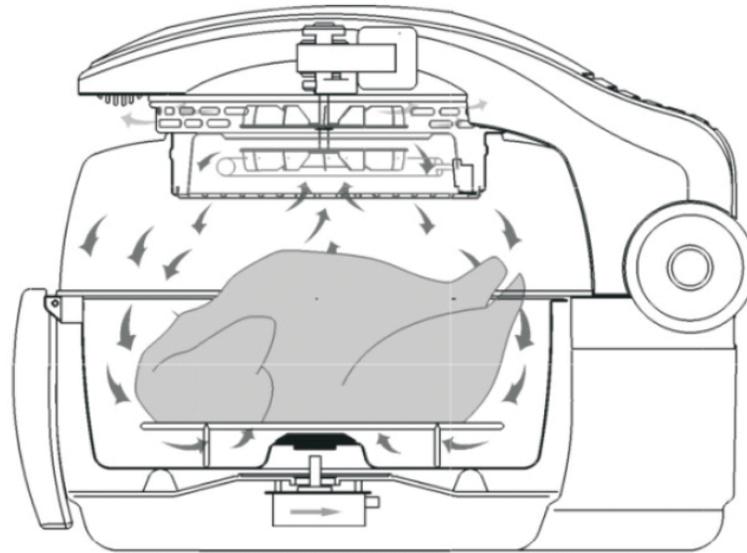


**Thank you for purchasing this product.
Please read these instructions carefully before use**

IGENIX

ABOUT YOUR IGENIX HALOGEN MULTI CHEF

The Igenix Halogen Multi Chef cooks 2-3 times faster than a conventional oven which saves up to 60% of energy.



The Multi Chef combines a circular bowl with a large fan mounted in the lid so that hot air currents move down over the food, around the sides of the bowl and then back up to the fan. This creates a tornado-like flow of constantly moving, super-heated air that cooks and browns food quickly and thoroughly.

The Multi Chef lid is transparent, so that you can clearly see what you are cooking.

In addition, when meat, poultry or fish are cooked, fats and oils are blown away and fall through the racks into the bottom of the bowl. You will cook more nutritious meals which are lower in fat and cholesterol.

Please read the Operating Instructions in this manual carefully before use and retain for future reference.

Having trouble with your Multi Chef? ...

Try our troubleshooting
guide on page 11.

If that does not solve the
issue contact us ...

IGENIX

Tel: 01473 271 272

Fax: 01473 270 733

Email: info@igenix.co.uk

Website: www.igenix.co.uk

Postal Address:

Customer Service Department
Pik-a-Pak Electrical Distributors
38 Bluestem Road,
Ransomes Europark,
Ipswich, IP3 9RR

*When writing or emailing us to report a fault please ensure you attach a copy of your proof of purchase.
Please retain your original*

SAFETY INSTRUCTIONS

Important: 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 appliances by a person responsible for their safety.

1. Read these instructions before use.
2. This appliance is for household use only. Do not use outdoors. Inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee does not apply.
3. Do not use this appliance for anything other than its intended use.
4. Before using the appliance for the first time, ensure that the voltage indicated on the rating plate of the appliance matches the voltage in your home.
5. Do not turn the power on unless the appliance is properly assembled.
6. Close supervision is necessary when the appliance is used by or near children.
7. 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 the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
8. The use of attachments or accessories not recommended or sold by the manufacturer may result in fire, electric shock or injury.
9. Unplug the appliance from the electric socket when not in use, assembling or disassembling and before cleaning. Make sure the appliance cools down completely before assembling, disassembling or cleaning.
10. Do not let the cord hang over the edge of the table or counter or touch a hot surface.
11. Do not touch any hot surfaces on the unit. Always use the handles.
12. Ensure about 12-15cm of free space is left around the exterior of the unit when it is in use.
13. Do not cover the appliance when it is in use.
14. Do not place the unit near or touching flammable material such as curtains, tea towels, paper towels or oven gloves etc when the unit is in use.
15. Always close the lid before plugging the unit in and turning on the power.
16. Extreme caution must be taken when moving the appliance if it contains hot liquids
17. The unit should be operated on a separate electrical circuit from other operating appliances. If the electric circuit is overloaded with other appliances, this appliance may not operate properly.
18. Do not move or lift the oven while the unit is plugged in. Remove the plug from the socket first.
19. Do not clean the oven with metal scouring pads. Pieces can break off the pad and can touch electrical parts which could result in an electric shock.
20. To protect against electric shock, fire and injury to persons, do not immerse the power cord, plug or the unit in water or any other liquid.
21. When the unit is not in use ensure that the temperature setting is set to OFF on the unit and that the plug is removed from the socket.
22. In case of fire, do not extinguish the flames with water. Unplug the appliance and smother the flames with a damp cloth.

SPECIFICATIONS

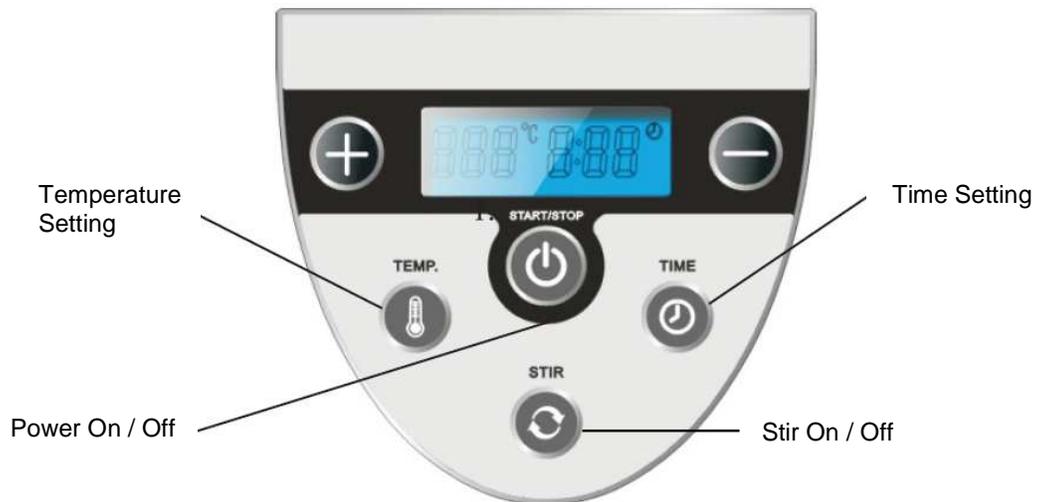
Supply Voltage:	220-240V, 50-60Hz
Max Output:	1000W
Temperature range:	60 – 250°C
Timer range:	0 – 119 min
Capacity:	9 Litres

IG1190 – Igenix Multi Chef at a Glance



- | | |
|------------------------|------------------|
| 1. Tongs | 6. Outer Housing |
| 2. Paddle | 7. Lid |
| 3. Wire Rack | 8. Element Cover |
| 4. Non-stick Bowl | 9. Top Cover |
| 5. Heat Resistant Base | 10. Lock Button |

Control Panel at a Glance



Accessories Included:



Tongs – A handy tool for moving the wire rack in and out of the cooking bowl.



Paddle – Use this when cooking chips or small sized foods as this will help to cook the food more evenly.



Round Wire Rack – Use these when baking, frying or roasting. Ideal for when cooking chicken, chicken wings, fish, steak or other meats

Before First Use

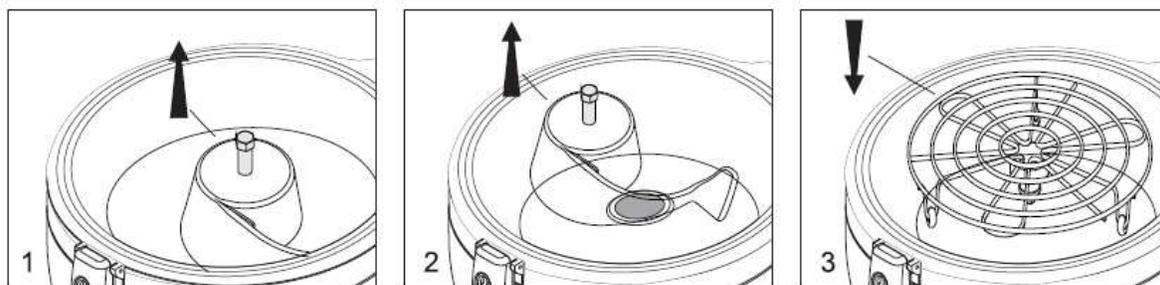
- Ensure that the voltage in your home matches the voltage on the rating plate before using the unit.
- Carefully unpack the unit and remove all of the packaging materials. Place the unit on a flat, heat resistant, non flammable surface. Do not immerse the appliance, power cable or plug in water or any other liquid. To clean the unit itself, use a soft damp cloth, ensuring that warning labels are not rubbed off.
- Remove the non-stick bowl from the unit and wash in warm soapy water. Allow to completely dry before putting the bowl back into the unit. The tongs, round wire rack and paddle will also require washing. Allow to dry completely before using any of the accessories with the unit.
- Heat up the unit empty and at maximum temperature for 5 minutes. This will burn off the brand new smell. A little smoke may be produced on first use as the unit is burning off excess lubricants used during the manufacturing process. The smoke will disappear in a short while during use.

Using your Multi Chef

Opening and Closing the Multi Chef:

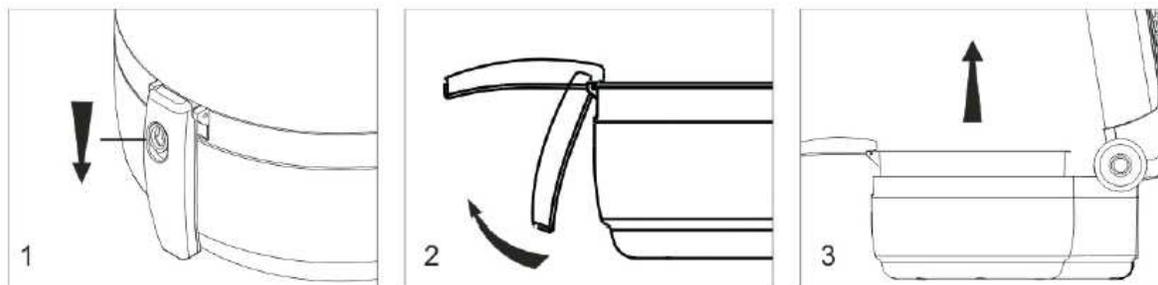


How to install the round wire rack:



Note: To install the paddle, reverse the sequence above.

How to remove the bowl from the Multi-cooker:



1. Open the lid and place the Baking Tray or Stir Paddle into the bowl before putting any food into the unit. When putting in the food into the bowl, keep it 15-20mm from the edge of the bowl to allow for maximum hot air circulation.
2. Close the lid of the multi-cooker, making sure that no food is touching the lid.
3. Plug the unit in power socket and switch on.
4. Press the 'Power On' button once.
5. Press the TIME button and use the + and – buttons to set your desired cooking time. Press and hold the + and – buttons to change the time in 10 minute increments.
6. Repeat step 5 but this time pressing the TEMP button.

Note: The cooker will switch on as soon as the temperature and cooking time has been set.

7. When the cooker has run for the set time it will automatically switch off and an alarm will sound to tell you.

Cooking Tips

Baking

When using the Multi-cooker to bake biscuits, brownies, muffins or cookies, make sure you do not place the food directly into the non-stick bowl. For best results use an aluminium foil tray as these allow for faster and more even cooking. Pre-heating the cooker is not necessary.

Air Frying

Little or no oil is used in this type of cooking but the effect is like pan-frying or deep frying. If you do decide to use oil, only use a thin layer of oil spread over the food with a brush. A small amount of vegetable oil can be sprayed or brushed onto the bowl to prevent the food sticking to it during cooking. When the food has finished cooking carefully lift the lid of the cooker to allow the steam to escape and prevent the food from becoming soggy.

Warning: Use caution when opening the lid to prevent injury from the steam.

Placing Foods for Optimum Cooking

When placing several pieces of food on to the wire rack, be sure to leave at least 1.5cm between the food and the side of the bowl. This space allows the air to flow freely through the cooker. Also avoid stacking food on food in order to cook more at one time. The hot air must circulate freely in order to cook the food properly.

Adapting Recipes

As a rule of thumb, when using recipes intended for conventional ovens, temperatures will remain the same but cooking times will be less. After a short time you will easily be able to adapt your favorite recipes for the Multi Chef.

Cooking Times

The cooking times in the recipes in this book should be used only as a guide. You need to judge whether the food you are cooking weighs more or less than that which is used in the recipes and slightly adjust your cooking time accordingly. Watch the cooking progress through the glass bowl.

FOOD TYPE	TEMPERATURE	TIME
Roast Beef Joint 1kgs	180°C	70 minutes
Whole Roast Chicken 1.5kg	200°C	70 - 90 minutes
Chicken Breasts	190°C	15 - 20 minutes
Pork Chops	200°C	15 - 20 minutes
Frozen Breaded Fish	200°C	10 - 15 minutes
Bacon	220°C	10 minutes
Roast Potatoes	200°C	30 minutes
Baked Potatoes	200°C	60 - 70 minutes
Frozen Oven Chips	200°C	15 - 20 minutes

TEMPERATURE GUIDE	
Wash	60°C
Defrost / Thaw	90°C
Slow Cook (low)	120°C
Slow Cook (high)	140°C
Reheat	160°C
Bake	170°C
Roast	200°C
Pre-Heat	220°C
BBQ / Grill	220°C
High Grill	240°C
Fry	250°C

All cooking times and temperatures given are suggestions only. Cooking times depend on the size and the weight of the food you are cooking. Please also refer to the cooking guidelines supplied on the food packaging.

Cleaning and Maintenance

1. Unplug the cooker and allow it to cool completely before cleaning.
2. When the cooker is cool, remove the bowl and clean thoroughly in warm soapy water with a soft cloth. Do not use a scourer on the bowl as this will damage the non-stick coating.

Note: The bowl, wire rack and stir paddle are all dishwasher safe.

3. To clean the fan cover, make sure the unit is unplugged and has cooled completely. Wipe the top of the fan cover with a damp cloth or sponge to remove any grease. DO NOT immerse the lid, in water or any other liquid.
4. Ensure all parts are completely dry before storing the cooker away.

Self Clean Function

1. Add half an inch of warm water with a mild detergent to the bowl.
2. Close the lid and set a temperature of 60°C and set the timer for 15 minutes. This will soften any cooked on food residue.
3. When the timer ends, unplug the cooker from the socket and allow to cool completely. The cooked on food should now be much easier to remove.
4. To clean the fan cover, allow it to cool completely and ensure that the cooker is unplugged.
5. Wipe the top of the unit with a damp cloth to remove any grease.

Caution:

1. Never immerse the lid, cord or plug in water or any other liquid.
2. If scrubbing is necessary, use a nylon or polyester mesh pad.
3. Do not use a metal pad or an abrasive material to clean the cooker.
4. Never use solvents or cleaning powder.

Storage

- Allow the appliance to cool completely before storing away.
- Store in a dry location
- Do not store any heavy items on top of the cooker as this may result in damage to the unit.

Recipe Idea

All cooking times are approximate. Always ensure the food is fully cooked inside before serving. The following recipe temperature and timings are for guidance only. Times may vary according to the weight of the food being cooked and to individual taste.

Roast Beef with Ginger and Mustard

Ingredients:

1 medium piece of topside beef	Salt and black pepper
1 teaspoon of ground ginger	2 tablespoons of water
1 teaspoon of fresh mustard	1 tablespoon of corn flour

Method:

1. Pre-heat the cooker to 200°C.
2. Make small cuts into the beef and place in a metal roasting tin.
3. Combine the ginger and mustard and use the salt and pepper to season to taste.
4. Rub this mixture over the beef and into the cuts you made earlier and the cover with foil.
5. Place the roasting tin with the beef in on to the baking in the cooker for approximately 1 hour. Check regularly and adjust cooking time depending how you like your meat cooked.
6. When meat is cooked remove the meat from the roasting tin and leave in the foil.

To make the gravy:

1. Transfer the juices from the roasting tin to a saucepan.
2. Blend the corn flour and water and add to the saucepan.
3. Bring to the boil, stirring as it thickens.

Trouble Shooting

Problem	Causes	Solution
The appliance is not working.	The appliance is not plugged in.	Check that the appliance is plugged in correctly.
	The appliance is switched on but does not work.	Close the lid.
	The motor is running but the appliance does not heat up.	Contact our Customer Service Department on 01473 271272.
The removable paddle does not turn.	Paddle is not installed correctly	Install paddle correctly.
	Paddle is installed correctly.	Contact our Customer Service Department on 01473 271272.
Food is not cooking evenly.	The paddle has not been installed.	Fit the paddle.
	The food has not been cut into similar sized pieces.	Cut the food to similar sizes.
The chips are not crispy enough.	The wrong variety of potatoes has been used.	Choose a variety of potato recommended for chips.
	The potatoes are insufficiently washed and / or not completely dried.	wash the potatoes for a long time to remove excess starch, then drain and dry them before cooking. They must be completely dry.
	The chips are too thick.	Cut the chips thinner.
The chips break up during cooking.	The potatoes used are recently harvested and have a higher water content.	Reduce the quantity of potatoes being cooked and adjust the cooking time accordingly.
The appliance is unusually noisy.	The motor may not be working as it should.	Contact our Customer Service Department on 01473 271272.
The paddle stops turning during cooking.	The paddle is not positioned correctly.	Use an oven glove, re-install the paddle correctly and close the lid.

Disposal Information

Disposal of old electrical appliances The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in normal unsorted municipal waste. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.



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YEAR GUARANTEE

This product is guaranteed for a period of 2 years from the date of purchase against mechanical and electrical defects.

The warranty **does not** cover consumable parts that require replacement under normal use or accessories. This includes filters, belts, and accessory attachments.

If your Multi Chef becomes faulty within 2 years of purchase please contact our Customer Service Department on 01473 271 272 or write to us at the address detailed below. Please quote the Model Number which begins **IG**, the Batch Number beginning **'5'** and give exact details of the fault.

We will then decide whether to repair or replace the item. You will be required to return a copy of your proof of purchase. Please retain your original.

If an item is replaced under guarantee within 2 years, the guarantee for the replacement item will be calculated from the purchase date of the original.

Before calling the Customer Service number please ensure you have checked the Trouble Shooting guide.

IGENIX

Tel: 01473 271 272

Fax: 01473 270 733

Email: info@igenix.co.uk

Website: www.igenix.co.uk

Postal Address:

Customer Service Department
Pik-a-Pak Electrical Distributors
38 Bluestem Road,
Ransomes Europark,
Ipswich, IP3 9RR

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Please retain your original*