Multi Function Cooker
(1.5 Litre)

KACKR4LMLTA

USER MANUAL
I. Features:

Thank you for buying the Kogan Multifunction cooker. Cooking with a Multifunction cooker is extremely simple. It does not require any special skills and knowledge, as a microchip assists in setting both the timing and temperature in accordance with the chosen functions. The results: excellent taste, with minimum effort required. You can place food in the cooker at night, set the programme and enjoy a freshly cooked breakfast in the morning!

The choice of dishes for Multifunction cooking is vast, and nearly every recipe can be adapted to suit it. This small appliance, with its inner pot, supports cooking for the whole family. The multifunction cooker can cook to suit any dietary requirements, is suitable for creating baby food and, in addition, it is even capable of slow cooking tough meat.

The Multifunction cooker replaces the following machines:

- Electric Stove
- Deep Fryer
- Yoghurt Maker
- Steam Cooker
- Slow Cooker
- Electric oven

It can assist you in saving both time and money.
II. Components:

* Accessory:

<table>
<thead>
<tr>
<th>Rice spoon</th>
<th>Cup measure</th>
<th>Steamer</th>
<th>Power cord</th>
<th>Soup spoon</th>
</tr>
</thead>
</table>

III. Parameters

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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</tr>
</thead>
<tbody>
<tr>
<td>Model:</td>
<td>KACKR4LMLTA</td>
</tr>
<tr>
<td>Voltage:</td>
<td>240V</td>
</tr>
<tr>
<td>Frequency:</td>
<td>50Hz</td>
</tr>
<tr>
<td>Power:</td>
<td>700W</td>
</tr>
<tr>
<td>Capacity:</td>
<td>1.5 L</td>
</tr>
</tbody>
</table>

IV. General Instructions

1) Multifunction cooker has 22 programs: Boil, Fast Cook, Steam, Deep Fry, Rice, Cake/Bread, Stew, Soup, Yoghurt, Baby Food, Pasta, Reheat, Slow Cook, Pizza, Stir fry, Oatmeal, Fish, Beef, Chicken, Vegetable and Sterilization.

2) The LCD screen features three back-lights: blue for 'standby' mode, red for 'working' mode and green for 'Keep warm' mode.

3) The following icons are displayed on the LCD screen to indicate cooking status.

   - = Heating
   - = Keep Warm
   - = Preset
   - = Cooking Temperature
   - = Cooking time
   = Current Time
   = Manual

4) When the Multifunction cooker is in 'standby' mode, 'keep warm' mode and 'preset' mode, the LCD display shows the current time. When it is in 'working' mode, the display shows cooking time, which counts down in minutes.
5) The clock displays 24-hour time. You can press the button “Clock”, then press the buttons ‘+’ and ‘-’ to adjust the current time. Then, press the button “Clock” again to confirm.

6) Regardless of the cooking mode selected, when finished, the Multifunction cooker will enter into 'keeping warm' mode automatically.

7) Cooking table:

<table>
<thead>
<tr>
<th>MENU</th>
<th>Cooking Temperature (℃)</th>
<th>Cooking Time</th>
<th>Range of Cooking Temperature (℃)</th>
<th>Range of Cooking Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boil</td>
<td>110</td>
<td>40 Min.</td>
<td>40~ 160</td>
<td>00:10 ~10:55</td>
</tr>
<tr>
<td>Fast Cook</td>
<td>140</td>
<td>35 Min.</td>
<td>40~ 160</td>
<td>00:10 ~10:55</td>
</tr>
<tr>
<td>Steam</td>
<td>100</td>
<td>40 Min.</td>
<td>40~ 160</td>
<td>00:10 ~10:55</td>
</tr>
<tr>
<td>Deep Fry</td>
<td>145</td>
<td>30 Min.</td>
<td>40~ 160</td>
<td>00:10 ~10:55</td>
</tr>
<tr>
<td>Rice</td>
<td>110</td>
<td>60 Min.</td>
<td>40~ 160</td>
<td>00:10 ~10:55</td>
</tr>
<tr>
<td>Cake/Bread</td>
<td>140</td>
<td>40 Min</td>
<td>40~ 160</td>
<td>00:10 ~10:55</td>
</tr>
<tr>
<td>Stew</td>
<td>125</td>
<td>2 Hours</td>
<td>40~ 160</td>
<td>00:10 ~10:55</td>
</tr>
<tr>
<td>Soup</td>
<td>110</td>
<td>1 Hour</td>
<td>40~ 160</td>
<td>00:00 ~10:55</td>
</tr>
<tr>
<td>Yoghurt</td>
<td>40</td>
<td>8 Hours</td>
<td>40~ 160</td>
<td>00:10 ~10:55</td>
</tr>
<tr>
<td>Baby Food</td>
<td>95</td>
<td>60 Min.</td>
<td>40~ 160</td>
<td>00:10 ~10:55</td>
</tr>
<tr>
<td>Pasta</td>
<td>120</td>
<td>25 Min.</td>
<td>40~ 160</td>
<td>00:10 ~10:55</td>
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<tr>
<td>Reheat</td>
<td>80</td>
<td>30 Min.</td>
<td>40~160</td>
<td>00:10~10:55</td>
</tr>
<tr>
<td>Slow cook</td>
<td>105</td>
<td>2:30 Hours</td>
<td>40~160</td>
<td>00:10~10:55</td>
</tr>
<tr>
<td>Pizza</td>
<td>150</td>
<td>50 Min.</td>
<td>40~160</td>
<td>00:10~10:55</td>
</tr>
<tr>
<td>Stir fry</td>
<td>145</td>
<td>25 Min.</td>
<td>40~160</td>
<td>00:10~10:55</td>
</tr>
<tr>
<td>Oatmeal</td>
<td>95</td>
<td>1 Hour</td>
<td>40~160</td>
<td>00:10~10:55</td>
</tr>
<tr>
<td>Fish</td>
<td>115</td>
<td>35 Min.</td>
<td>40~160</td>
<td>00:10~10:55</td>
</tr>
<tr>
<td>Beef</td>
<td>135</td>
<td>50 Min.</td>
<td>40~160</td>
<td>00:10~10:55</td>
</tr>
<tr>
<td>Chicken</td>
<td>130</td>
<td>55 Min.</td>
<td>40~160</td>
<td>00:10~10:55</td>
</tr>
<tr>
<td>Vegetable</td>
<td>105</td>
<td>20 Min.</td>
<td>40~160</td>
<td>00:10~10:55</td>
</tr>
<tr>
<td>Sterilization</td>
<td>155</td>
<td>15 Min.</td>
<td>155</td>
<td>15 Minutes</td>
</tr>
</tbody>
</table>

V. Operation

1. Press 'Menu' button until the program you want lights up in the LCD display. Then press 'Start' to begin cooking.

The display background will turn from red to blue color and a message, 'HEATING', will appear in the LCD display. After the cooking is finished, the Multifunction cooker will enter into 'keep warm' mode automatically and the LCD display background will change to green. (Picture 1)
2. Sterilization:
This program is used to sterilize tableware.
Put the tableware in the pot and then add enough water to comfortably cover the tableware.

Press the button 'Sterilization'. The following icon, +will light up in the LCD display. **The process begins immediately and will be complete after 15 minutes.**

3. Adjustment of cooking time:
The cooking times of all the programs are adjustable except in the case of 'Sterilization'.

Press the 'Menu' button until the program you want lights up in the LCD display. Press the button 'Cooking Time' and the icon 'COOKING TIME' will light up in the display, showing the default cooking time. Press the buttons + and - to adjust the cooking hours and cooking minutes. Finally, press the 'Start' button.

Cooking time ranges between 00:10 ~ 10:55 (i.e. 10 minutes to 10 hours and 55 minutes). Press the buttons '+' and '-' to increase or decrease by 1 hour and press the buttons '+' and '-' to increase or decrease by 5 minutes.
4. Adjustment of cooking temperature:

The cooking temperatures of all the programs are adjustable except in the case of 'Sterilization'.

Press the 'Menu' button until the program you want lights up in the LCD display. Press the button 'Cooking Temperature' and the icon 'COOKING TEMPERATURE' will light up in the LCD display, showing the default cooking temperature. Press the buttons + and - to increase and decrease the cooking temperature. Finally, press the 'Start' button. Cooking temperatures range between 40 ~ 160 °C. Press the button 't+' to increase 5 °C. Press the button 't-' to decrease 5 °C.
5. Preset
The Multifunction cooker has a delay function and can be programmed 24-hours in advance.

1) Press the 'Menu' button until the program you want lights up in the LCD display
2) Press the 'Preset' button, the icon will light up in the LCD display.
3) To select the time that you would like cooking to commence, press the buttons '+' and '-'. Press 'Start' to confirm. The display will show blue. When the display time reaches your preset time, the cooking process will begin.

**NOTE:** The preset time shouldn’t exceed 12 hours, or the food will be not fresh. Please adjust the preset time according to weather and selected foods.

For example, if it is 2:00pm and you would like cooking to commence at 6:30, set the time for 6:30.

5. Double Preset

Eg. If you would like to use the soup program and set it to 50 minutes cooking time, with 115 °C cooking temperature, to commence cooking at 5:30.

1) Press the 'Menu' button until the program SOUP lights up on the display.
2) Press the 'Preset' button, the icon appears in the LCD display.
3) Set the time to 05:30 by pressing the buttons '+' and '-'.
4) Press the button 'Cooking Time' and the icon COOKING TIME will light up in the LCD display, the display showing the default cooking time, 00:45. Press the button '+' to increase the cooking minutes to 00:50.
5) Press the button 'Cooking Temperature' and the COOKING TEMPERATURE icon will light up in the LCD display, the display showing the default cooking temperature, 110 °C. Press the button '+' to increase cooking temperature to 115 °C.
6) Finally, press the 'Start' button.
VI. Preparation of cooking:

Before use:
- The outside of inner pot should be clean, especially the base. Ensure there is nothing between the inner pot and the heating plate;
- Put the inner pot into the body
- Ensure the bottom of the inner pot and the heating plate and sensors all have suitable contact
- Close the top lid.
- Connect the power
- Don’t connect unit to the electricity if you haven’t finished the above steps.

VII. Cautions:

· Read the entire instruction manual before the first operating and save it.
· Before first operation, make sure that the voltage in your wall outlet is the same as what is listed on the Multifunction cooker’s rating label.
· Fire may occur if the Multifunction cooker is covered or touching flammable material such as curtains, drapes etc. Do not cover Multifunction cooker.
· Connect the power cord to the Multifunction cooker, then plug into the wall outlet.
· Only use the enclosed power cord.
· Always keep the power cord and plug clean and dry.
· Never immerse the Multifunction cooker, cord and plug into water.
· If the Multifunction cooker falls into water, unplug it immediately and do not take it out
· Never use the Multifunction cooker on a damp floor.
· Do not let children play with or use the Multifunction cooker.
· Do not use any abrasive, chemical, alcohol-contained cleaners and hard brushes in cleaning the Multifunction cooker.

VIII. Maintenance of inner pot

· Only use the inner pot with the Multifunction cooker, do not use with other appliances.
· Do not wash the inner pot in any dish-washing machine.
· Never use hard brushes or wire-scrubs to clean the inner pot in order to avoid damage of the coating.
· Take the hot inner pot out with kitchen gloves. Allow it to cool down before removal.
· Before cooking, make sure the inner pot is in full contact with the heating plate.
RECIPES

The following recipes display a wide variety of the different cooking techniques the multicooker is able to perform. Once you get the hang of these basic recipes, we encourage you to experiment with different ingredients to create an almost endless varieties of meals to suit any family, diet and budget.

EGGPLANT APPETIZER

Eggplant x 4
Onion x 1
Carrots x 1-2
Capsicum x 1-2
Water (boiled) x 1/2 cup
Sugar x 1/4 cup
Vinegar x 1/4 cup
Garlic x 1 clove
Cooking oil
Salt to taste

COOKING INSTRUCTIONS:

- Cut eggplant into thick slices; add salt. Press the MENU button and set to 'Deep Fry'. Press START. Fry lightly with the lid open on both sides.
- Once the eggplant is done, make the dressing with onion, carrots and capsicum. To do so, cut these vegetables into large pieces and cook briefly in the 'Deep Fry' mode. At the end, add pressed garlic to the vegetables.
- Afterwards, place the eggplant, the dressing and the eggplant again in alternating layers into the multicooker
- Mix the water, sugar and vinegar, then pour the resulting marinade into the bowl with vegetables.
- Keep refrigerated. Serve with any garnish.
EGGPLANT CASEROLE

Eggplant x 1kg
Tomatoes x 500g
Garlic x 50g (to taste)
Cloves
Bay leaf
Salt and pepper to taste

COOKING INSTRUCTIONS:

- Cut eggplant into square pieces and place them in the multicooker bowl.
- Add one cup of water.
- Press the MENU button, setting the cooking mode to 'Vegetable'.
- Press + and – buttons, setting the time to 25 minutes.
- Once cooked, add grated tomatoes, salt, pepper, cloves, bay leaf and a minced garlic clove.
- Mix all and cook for additional 10 minutes in the 'Stir Fry' mode.
APPETIZER TO GO WITH BEER

Bavarian sausages x 200g
King prawns x 200g
Parmesan cheese x 50g
Butter x 30g
Salt and spices to taste

COOKING INSTRUCTIONS:

- Cut sausages into small pieces.
- Clean prawns and place in the multicooker; add butter.
- Press the MENU button to set the cooking mode to 'Stir Fry'. Press Start. Fry with the lid open.
- Add sausages, salt and spices.
- Stir Fry until golden, then turn the cooking mode off.
- Sprinkle the appetizer with grated cheese, once cooked.
DUMPLINGS

The dough:
Flour x 500g
Water x 200ml
Eggs x 2
Vegetable oil x 15ml
Salt

The filling:
Beef (fillet) x 300g
Pork (fillet) x 300g
Eggs x 2
Onion x 100g
Garlic x 6g
Salt and spices
Water x 500ml

COOKING INSTRUCTIONS:

- Mix the dough by combining water, flour, eggs, vegetable oil and salt.
- Make the filling by washing the meat and grinding it in the food processor together with onion, garlic, egg, salt and spices.
- Roll the dough to 0.3cm thickness and cut out circles 8cm in diameter.
- Place a small portion of the filling into the center of each circle and press together the rims of the dough in a circular motion.
- Pour 500ml of water into the multicooker bowl, set the steamer container inside, having brushed the container with vegetable oil. Put the dumplings inside.
- Close the lid. Set to 'Steam' mode with the MENU button for 50 minutes, at the default temperature of 100°C.
- Press the Start button. Cook until done.
GOLDEN AND WILD RICE PILAF

Golden and wild rice mix x 1.5 cup
Chicken fillet x 400g
Carrot x 1
Onion x 1
Saffron (on the tip of a knife)
Khmeli suneli (to taste)
Salt (to taste)
Water x 3 cups
Garlic x 2-3 cloves
Butter x 30-40g

COOKING INSTRUCTIONS:

- Cut the meat into pieces.
- Slice or grate the carrot.
- Finely mince the onion.
- Place the meat and onions into the multicooker bowl.
- Add the rice mix.
- Stir, and add water, salt, saffron and other spices.
- Add garlic cloves and pieces of butter.
- Set the multicooker to the Rice mode and the time to 45 minutes, at the default temperature of 105 °C.
- Cook until done.
BREAD

Kefir x 200g
Egg yolk (with some egg white) x 1
Dry yeast x 1 teaspoon
Flour x 300-350g
Sugar x 1 tablespoon
Salt x 1 teaspoon
Olive oil x 1 tablespoon

COOKING INSTRUCTIONS:

- Mix the dough.
- Brush the multi-cooker bowl with oil, and place the dough inside.
- Press the MENU button, setting to the 'Warm-up' mode for 20 minutes. Cover the lid.
- Once done, keep the dough under the lid for another 40 minutes in the multicooker bowl.
- Press the MENU button, setting to the 'Bread' mode for 60 minutes, at the default temperature of 140°C.
STEW MEAT WITH VEGETABLES

Meat (beef, lamb or pork) x 500mg
Onion x 1-2
Eggplant x 1
Carrot x 1
Summer squash x 1
Capsicums x 3
Vegetable oil x 40g
Soy sauce x 2 tablespoons
Salt, pepper, bay leaf

COOKING INSTRUCTIONS:

- Mix all ingredients and place into the multicooker bowl
- Cook in the Stew mode for 1 hour, at the default temperature of 125°C
- Cook until done.
CREAM OF MUSHROOM SOUP

Fresh champignons x 300g
Onion x 100g
Carrot x 100g
Potato x 200g
Cream 22% x 500ml
Vegetable oil x 40g
Salt and spices

COOKING INSTRUCTIONS:

- Cut mushrooms in four.
- Cut potatoes and onions into cubes.
- Place mushrooms, onion and carrots into the multi-cooker bowl, add vegetable oil and fry in the 'Stir Fry' mode. Stir Fry in vegetable oil with the lid open, until a golden color emerges.
- Afterwards, add potatoes, salt, pepper, and cream. Cover with a lid. Press the MENU button, setting to the 'Soup' mode and press + and - buttons, setting the time to 30 minutes, at the default temperature of 100℃.
- Cook until done.
- Pour the cooked soup into a blender, and blend to a uniform consistency.
  - Garnish with fresh herbs.
Yoghurt

Milk 3.2% x 1L
Yogurt without additives x 500ml

COOKING INSTRUCTIONS:

- Pour milk and yogurt into the multicooker bowl
- Press the MENU button, setting to the 'Yogurt' mode for 20 minutes, at the default temperature of 80 °C. Press Start.
- Once done, keep refrigerated for 8 hours to let thicken.
PIZZA

The dough:
Water x 150ml
Vegetable oil x 15g
Salt x 1 teaspoon
Sugar x 1/2 tablespoon
Wheat flour x 300g
Yeast x 1/2 teaspoon

The topping:
Sausages x 2
Olives x 1/3 of a can
Tomato x 1
Pickled cucumber x 2
Cheese x 150g
Ketchup and mayonnaise to taste

COOKING INSTRUCTIONS:

- Make the dough, and divide into 3 portions.
- Set to the Warm-up mode, pressing the MENU button.
- Roll one portion of the dough into a circle, and place into the multicooker bowl that has been brushed with oil. The other two parts can be refrigerated in plastic bags.
- While the dough is rising in the 'Warm-up' mode, prepare the topping to taste.
- Cut sausages, tomato, olives, pickled cucumber and grate the cheese.
- Put the topping upon the dough and sprinkle with cheese.
- Turn-off the mode with the Cancel/Off button. Press the MENU button, setting to the 'Pizza' mode for 50 minutes, at the default temperature of 150°C. Close the lid.
- Cook until done.
OATMEAL PORRIDGE

Oat flakes x 1 cup
Water or milk x 3 cups
Salt to taste
Butter x 20g

COOKING INSTRUCTIONS:

- Pour oat flakes into the multicooker bowl
- Add water or milk
- Cook in the Oatmeal mode for 30 minutes, at the default temperature of 95℃.
- Once done, stir the oatmeal, adding butter.
FISH IN BRINE

Cod fish fillet x 400g
Onion x 50g
Parmesan cheese x 100g
Tomatoes x 2-3
Mayonnaise x 60g
Salt and spices

COOKING INSTRUCTIONS:

- Cut fillet into cubes.
- Cut tomatoes into cubes of 2-2.5cm, dice onions into thin strips and grate the cheese.
- Place all ingredients into the multicooker bowl, add mayonnaise, salt, spices and mix thoroughly.
- Close the lid. Press the MENU button to set to the 'Fish' mode, and press + and - buttons to set the time to one hour and temperature to 125°C.
- Press the Start button. Cook until done.
BEEF CASSEROLE WITH MUSHROOMS

Beef (fillet) x 400g
Fresh champignons x 200g
Carrots x 1
Soy sauce x 80ml
White wine x 100ml
Ginger root x 30g
Vegetable oil x 40ml
Salt and spices

COOKING INSTRUCTIONS:

- Wash the meat and cut into cubes.
- Cut carrots into 1cm cubes, slice champignons, peel ginger and mince with a knife.
- Place all ingredients into the multicooker bowl, add vegetable oil, wine, sauce, salt, spices, and mix thoroughly.
- Close the lid, press the MENU button, setting to the 'Beef' cooking mode, and press + and - buttons to set the time to 1 hour, at the default temperature of 125℃.
- Press the Start button, and cook until done.
ORIENTAL CHICKEN RAGOUT

Chicken breast (fillet) x 300g
Capsicum x 1
Summer squash x 1
Green peas, canned x 50g
Tomatoes x 1
Eggplant x 1
Teriyaki sauce x 30ml
Water x 350ml
Salt x 1/2 teaspoon
Sugar x 3 tablespoons
Saffron and other spices to taste

COOKING INSTRUCTIONS:

- Wash the chicken and cut into strips. Do the same with the capsicum, summer squash, tomatoes and eggplant. Drain green peas.
- Place all ingredients into the multicooker bowl, add water, salt, spices, and mix thoroughly.
- Close the lid, press the MENU button, setting to the 'Chicken' mode for 1 hour at the temperature of 125℃.
- Press Start and cook until done.