Please read the manual fully before using the appliance and keep the manual safe for future reference.
<table>
<thead>
<tr>
<th>Contents page</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Safety instructions</td>
<td>Page 3</td>
</tr>
<tr>
<td>Appliance components diagram</td>
<td>Page 6</td>
</tr>
<tr>
<td>Before first time use</td>
<td>Page 7</td>
</tr>
<tr>
<td>Cleaning and heating up</td>
<td>Page 7</td>
</tr>
<tr>
<td>Choosing a function</td>
<td>Page 9</td>
</tr>
<tr>
<td>Recipes for using the roasting pan</td>
<td>Page 9</td>
</tr>
<tr>
<td>Recipes for using the grilling plate</td>
<td>Page 13</td>
</tr>
<tr>
<td>Cleaning and maintenance</td>
<td>Page 17</td>
</tr>
<tr>
<td>Troubleshooting</td>
<td>Page 18</td>
</tr>
<tr>
<td>UK and EU Guarantee</td>
<td>Page 19</td>
</tr>
<tr>
<td>Disposal of the appliance</td>
<td>Page 20</td>
</tr>
<tr>
<td>Electrical information</td>
<td>Page 21</td>
</tr>
</tbody>
</table>
Safety instructions

When using any electrical appliance, basic safety precautions should always be followed including:

- 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 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 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old.
- Always ensure the voltage on the rating label corresponds to the voltage in your home.
- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.
- Do not use the appliance if it has been dropped or damaged in any way. If the unit has been damaged take the unit for examination and or repair by an authorised service agent.
- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
- Do not allow the cord to touch hot surfaces and do not place the cord near hot gas or electric burners or in a heated oven.
- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or animals or be tripped over.
- Always operate the appliance on a smooth, even and stable surface. Do not
place the unit on a hot surface.
• Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug from the electrical socket.
• Never handle or operate the appliance with wet hands.

Appliance specific safety instructions
• Please do not use the Multifunctional Roaster:
  - If the unit itself or parts show any signs of damage.
  - If the grilling plate or roasting pan is dirty.
  - If the cable or plug are damaged.
  - If the unit has dropped down.
• The roaster gets very hot during use. Only touch the appliance and the attachments on the dedicated handles to avoid burning yourself.
• Please be careful when taking off the grilling plate as it does not have handles. Please wait until the plate has cooled down and use an oven glove for your own safety. Heat resistant gloves are available to buy at www.andrewjamesworldwide.com
• Only touch the unit on its handles to open or close it during operation. Additionally, please use an oven glove to protect yourself from touching hot surfaces accidentally.
• Please be aware of hot fat splashing when preparing foods, especially meat. Be careful when placing foods on the hot grilling plate and when opening the appliance.
• Never put foods directly on the heating element. During use, the heating element always needs to be covered with the roasting pan or grilling plate.
• Hot steam can rise when opening the cover. Be aware that this could potentially scald, take necessary precautions to ensure this does not occur.
• Never leave the appliance unattended when it is not in use, during heating up or cooling down.
• Do not let the cord hang over the edge of a counter or table.

Caution – property damage
• Do not let water, oil, fat or any other liquids or substances into the appliance or the roaster base.
• Place the appliance on an even, stable and heat resistant surface. Make sure there is enough room between the appliance and strong heat sources, e.g. hot plates and heating pipes.
- Avoid heat accumulation by positioning the appliance in a way that outgoing heat can escape easily during use.
- Do not place the appliance underneath a wall cupboard or in a corner. Ensure there is a significant distance between the product and highly combustible materials, like curtains or table clothes.
- Never put objects like towels or packaged foods on the grilling plate or in the roasting pan, as this can cause a fire.
- The lid is only to be used in the roasting pan while roasting. The lid is not to be used for grilling.
- The openings in the multi roaster base need to be kept free and clean at all times to avoid heat accumulation during use. Never insert any objects into the openings.
- The appliance has feet on the bottom. As kitchen worktops and other furniture surfaces might be treated with different care products, different work surfaces contain different substances which can damage and soften the feet.
- Only use the multi roaster on a stable, even and easy to clean surface. Use a suitable mat underneath if needed. Be aware of hot splashes.
- Only use the included accessories and attachments for the multi roaster.
- To protect the non-stick surface, do not cut food when it is on the grilling plate. Use heat resistant plastic or wood utensils to turn or distribute foods during the cooking process.
- Do not use chemical cleansers, abrasive cleansers, scouring sponges etc.
- The parts and attachments are not dishwasher-safe.
<table>
<thead>
<tr>
<th></th>
<th>Appliance components diagram</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Lid</td>
</tr>
<tr>
<td>2</td>
<td>Grilling plate</td>
</tr>
<tr>
<td>3</td>
<td>Multi-roasting base</td>
</tr>
<tr>
<td>4</td>
<td>Heating element</td>
</tr>
<tr>
<td>5</td>
<td>Connection socket for power cord (hidden)</td>
</tr>
<tr>
<td>6</td>
<td>Control light</td>
</tr>
<tr>
<td>7</td>
<td>Thermostat control</td>
</tr>
<tr>
<td>8</td>
<td>Roasting pan</td>
</tr>
</tbody>
</table>
Before first time use

Unpack

- Take the appliance out of the box.
- Carefully remove any packaging material and fully unwrap the power cord.
- Make sure that all parts are present.

Cleaning and heating up

Clean the multi-roasting base with a damp cloth, removing any dust/residues.

Wash the lid, roasting pan and grilling plate with warm, soapy water. Do not use any abrasive products. Once dry, heat up the multi-roaster without any food on it and clean again once cooled. The appliance can produce an odour during first time use. This odour is harmless. Please provide sufficient ventilation.

Heating up the roaster

1. Connect the roaster with the power cord and plug it into a power socket.
2. Place the roasting pan and lid on top of the multi-roaster base and turn the temperature control to “GRILL”.
3. After 5 minutes turn the temperature control back to “OFF” and wait till the appliance has fully cooled down.
4. Replace the roasting pan and lid with the grilling plate and repeat the process.
5. Switch off the multi-roaster. Unplug the appliance and let it cool down completely.
6. Wipe the appliance and attachments with a soft wet cloth.
7. Place the multi-roaster on an even and stable surface that is easy to clean.
8. Connect the plug to the wall socket.
9. The multi-roaster is ready to use.
Warning

- The multi roaster gets very hot during use. Only touch the multi-roaster on its dedicated handles as you could burn yourself.
- Only touch the handles to open and close the appliance during use. Additionally, use oven gloves to protect yourself from touching the hot surfaces accidentally.
- Do not leave the appliance unattended during use, during heating up and when it is cooling down.

Caution

- Place the multi roaster on an even and stable surface that is easy to clean.
- If needed, use a heat resistant mat. Be aware of hot splashes.
- The multi roaster offers a variety of possible applications. For example, you can roast chestnuts, grill meat and potatoes, cook pancakes, crepes and lots more.

Please remember that:

- Depending on the style of food preparation, you need to put either the grilling plate or the roasting pan on top of the multi roaster base.
- Use the roasting pan to roast chestnuts, almonds or to prepare potatoes en papillote.

The grilling plate has two different sides:

- Use the grooved side to grill meat and fish.
- Use the flat side to prepare pancakes, crepes or omelettes.
Choosing a function

Choose the desired function with the temperature control.

OFF- The appliance is switched off.

Roast- Medium heat for roasting.

Grill- Maximum heat for baking, frying.

As soon as the appliance switches on, you will hear a sound and the control light will light up.

Recipes using the Roasting Pan

Roast Chestnuts

300g Chestnuts

1. Place the roasting pan with the lid on, onto the roaster base and turn the temperature control to ROAST. The appliance needs to preheat for 5-10 minutes.

2. Take a sharp knife and cut a little cross into the skin on the curved side of the chestnuts.

3. Put the chestnuts into the pan. Cover the pan with the lid and let the chestnuts roast for 15-20 minutes. Turn the chestnuts several times with a wooden spoon.

4. After roasting, put the chestnuts carefully into a bowl. Break the skin of the chestnuts and strip off the brown fuzz.

Caution: Do not put water, oil, fat or other fluids and substances into the appliance or multi roaster base.

Roast or sweet chestnuts are edible chestnuts which are very popular in some parts of Europe.

Please do not confuse chestnuts with conkers (or horse chestnuts). They are not meant for human consumption and cause symptoms of poisoning.
Baking potatoes en papillote

Do not put water, oil, fat or other fluids and substances into the appliance or the multi roaster base.

How to make potatoes en papillote

1. Place the roasting pan onto the roaster base and turn the temperature control onto ROAST. The appliance needs to preheat for 5-10 minutes.
2. Wrap the washed potatoes in aluminium foil and put them into the roasting pan.
3. Cover the pan with the lid and let the potatoes bake for 20-30 minutes.

Roasted Baby Potatoes

1. Parboil in a pan the required amount of baby potatoes until slightly soft.
2. Preheat the Multiroaster on ROAST, with the lid on.
3. Spray a bowl with spray oil. Drain the potatoes and tip into the bowl.
4. Spray potatoes with spray oil then move the bowl around until the potatoes have a light coating. **Do not coat thickly in oil as the oil could drip onto the element and cause a fire.**
5. Place the potatoes into the roasting chamber and replace the lid. Move the potatoes around every 10 minutes until they are cooked.
Thai Cod Parcels

1 100g-150g portion of Cod
2 Spring Onions
1 tsp Dark Soy Sauce
1 tsp Red Thai curry paste
1/2 tsp Fish Sauce
45ml Coconut milk
1/2 tsp Easy lemongrass

Preparation time: 5 mins
Cooking time: 10 mins

1. Preheat the multi-roaster.
2. Place the fish portion into the centre of a piece of baking paper/aluminium foil large enough to make a parcel.
3. Spread the read Thai curry paste and easy lemongrass paste over the fish.
4. Pour dark soy sauce, coconut milk and fish sauce over the fish.
5. Top and tail the spring onions and sprinkle over the fish.
6. Wrap up foil/paper into a parcel ensuring there is room in the parcel for the heat to circulate. Also make sure there are no gaps/holes where liquid can escape.
7. Place into the roasting pan and replace the lid.
8. Cook for 10 minutes, until the fish is cooked.

Serve with jasmine rice.
Coconut Bananas

3 bananas
2 Coconut Chocolate bars
4 heaped tsp desiccated coconut

1. Preheat the multi-roaster.
2. Slice the bananas down the centre (do not cut through the skin).
3. Cut the coconut chocolate bars in half and push into the banana.
4. Sprinkle two heaped tsp of desiccated coconut over the banana.
5. Wrap tightly in foil.
6. Place into the roasting pan. Cook until the skin turns black (8-10 minutes).
7. Open and serve with vanilla ice cream.
How to use the grilling plate and recipes for the grilling plate

1. Brush the grilling plate with oil. Set the temperature control to GRILL.
2. The appliance needs to preheat for approximately 5 minutes.
3. Put the foods carefully onto the grilling plate.

Caution:
- Do not use the lid when grilling on the grilling plate.
- Food preparation can always cause fat splashes, especially when frying fish. If needed, put a heat, splash and skid resistant mat beneath the grill.

Preparing crepes and pancakes

Place the grilling plate on top of the multi-roaster base. The even side needs to point upwards.

How to make Pancakes

1. Put a little oil onto the flat grilling plate.
2. Set the temperature control to Grill. The appliance needs to pre-heat for 5-10 minutes.
3. Pour the prepared mixture onto the grilling plate and thinly spread it with the distributor.
4. Turn the pancake after a short time. Cook until both sides have a golden brown colour.
5. Using the same technique, you can also prepare omelettes and wraps.

After use

1. Switch the temperature control to OFF.
2. Unplug the appliance from the wall socket.
3. Let the appliance cool down completely before cleaning.
Cheese and Cabanossi omelette

Brush the grill plate with oil. Preheat the appliance.

Ingredients for 2-3 omelettes:

- 4 eggs
- 120g of cheese (Gouda, Edam, Cheddar etc.)
- 150g Cabanossi sausage
- ½ onion
- ½ red pepper
- Pepper for seasoning
- Oil for frying

1. Chop the onions into small pieces and scramble them with the eggs and cream. Add pepper to your liking.

2. Dice the cheese and ½ red pepper.

3. Cut the Cabanossi into thin slices and sear them on the even side of the grilling plate. After browning, take the slices off the plate and leave only enough on the grilling plate for one omelette portion.

4. Place one portion of omelette mixture onto the grilling plate and distribute it evenly.

5. Bake until almost firm, the egg mixture should contain a little fluid. Now add cheese and pepper cubes.

6. If you like it a bit spicier, why not add some pepperoni, jalapeno or chilli. Keep cooking the omelette for a further few minutes. Then carefully roll and serve. You can serve with a fresh baguette or garlic bread as a side dish.
Lamb Kebabs

1lb Lamb Leg, cubed
8 Sprigs Rosemary
100g Natural yogurt
4 tbsp. Mint, chopped
1 lemon, zest and juice
1 clove of garlic, crushed
Salt and Pepper

1. Strip the rosemary of most of the leaves, leaving some at the top.
2. In a bowl, mix together yogurt, mint, lemon juice and zest and crushed garlic and seasoning.
3. Place the lamb into the bowl, mix until all the lamb is covered and cover the bowl with cling film for 1 hour.
4. Brush the grill with oil then pre-heat the Multi-roaster on GRILL.
5. Thread the lamb cubes onto the rosemary skewers.
6. Lie the skewers onto the grill. Turn occasionally until the kebabs are cooked.
Chilli Prawns

16 Large Prawns
1 Red chilli
2 tbsp. Olive oil
1 clove of garlic
1/2 Lemon, juice

1. Finely chop chilli and garlic. With a pestle and mortar, crush together.
2. Pour in olive oil and juice of lemon. Mix until all combined.
3. Pour over marinade over prawns. Cover and refrigerate for 15 minutes.
4. Preheat Multi-roaster on GRILL.
5. Place prawns onto metal skewers and put onto the grill.
6. Cook until the shells turn pink on both sides.
Cleaning and maintenance

Danger:

Never immerse the multi roasters base in water or other fluids. Always unplug the appliance before cleaning.

- Always let the appliance cool down before cleaning.

Caution:

- Do not use chemical cleansers, abrasive cleansers, scouring sponges etc. to clean the multi-roaster
- The appliances parts are not dishwasher safe.
- The multi-roaster should be cleaned after every use.

How to clean the multi-roaster

1. Loosen and remove food remains with a wooden or plastic spatula.
2. Lid, roasting pan and grilling plate can be washed in hot soapy water. Clean all parts thoroughly afterwards.
3. It may be sufficient to clean the even side of the grilling plate with a paper kitchen towel (recommended if you often prepare omelettes).
4. Wipe the multi roaster base with a slightly damp cloth.
5. Store the multi-roaster after cleaning in a cool, dry place.
## Troubleshooting

<table>
<thead>
<tr>
<th>Error</th>
<th>Possible cause and corrective action</th>
</tr>
</thead>
<tbody>
<tr>
<td>No function</td>
<td>Please check if the appliance is plugged in.</td>
</tr>
<tr>
<td>Unusual smell during use</td>
<td>Normal during first use. No error. Please ensure sufficient ventilation. Make sure the grilling plate is clean. If needed, remove burnt food residues from the grilling plate.</td>
</tr>
<tr>
<td></td>
<td><strong>Risk of burning – The grilling plate can get very hot!</strong></td>
</tr>
<tr>
<td>Foods are not cooked</td>
<td>Make sure the cooking time is sufficient Make sure the correct temperature is selected Make sure the foods are not too thick or big Check if the appliance has sufficiently pre-heated When using the roasting pan: Make sure the grilling plate has been taken off the multi roaster base</td>
</tr>
<tr>
<td></td>
<td><strong>Risk of burning – The grilling plate can get very hot!</strong></td>
</tr>
</tbody>
</table>
UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic use only and is not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale/order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy please go to www.andrewjamesworldwide.com

Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.
Disposal of the appliance

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

Correct disposal of this product

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.
Electrical information

Please note:

It is extremely important that the wires or cores in the flex are connected to the correct terminals in the plug. If the colour of the mains lead of the appliance does not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

- The **Live (Brown)** wire connects to the right-most live (L) terminal nearest to the fuse.
- The **Neutral (Blue)** wire connects to the left-most neutral (N) terminal.
- The **Earth (Green and Yellow)** wire connects to the central, top most earthed (E) terminal.

**Warning:**

If the appliance is double insulated indicated by the double insulated symbol: [ ]

it should not have an earth wire or earth connection.

**Plug**

The plug must be protected by the correct AMP fuse; this will be indicated on the case of the plug. Only BSI or ASTA approved fuses should be used. When changing the fuse always replace it with a fuse that is of the same identical rating as the original. If you are unsure about which plug or fuse to use, always refer to a qualified electrician.

Please note after replacing the fuse, ensure that the cover is correctly fitted back onto the plug. Never attempt to run the appliance if the plug does not have a cover. If a moulded plug is fitted and has to be removed take great care in disposing of the
plug and severed cable, it must be destroyed to prevent it from engaging into a socket. If the supply cord is damaged it must be replaced by a service agent or a similarly qualified person in order to avoid a hazard.

All of our electrical appliances conform to pre-existing EC Directives 2006/95/EC (Low Voltage Directive) and 2004/108/EC (EMC Directives).

For further information please visit http://www.esc.org.uk/industry/product-safety/product-testing-screening/kitchen-appliances/