

DAVIS & WADDELL

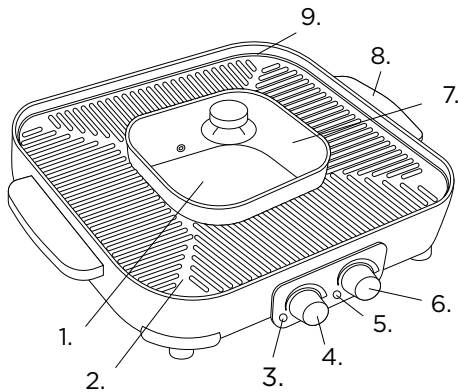
essentials

2 in 1 Electric Steamboat Hotpot with Teppanyaki Grill

DES0486

www.davisandwaddell.com.au

Thank you for choosing the Davis & Waddell 2 in 1 Electric Steamboat Hotpot with Teppanyaki Grill. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.



Features and Parts

1. Hotpot (in middle)
2. Grill
3. Temperature indicator light for grill
4. Temperature control dial for grill
5. Temperature indicator light for hotpot
6. Temperature control dial for hotpot
7. Glass lid
8. Handles
9. Oil drip tray's
10. Power cord & plug

Safety First

- Please read these instructions carefully before using appliance and save this manual for future use. This appliance is intended for household use only and not for commercial or industrial use.

Important Safeguards

- Please read through the following safety precautions carefully before switching on the appliance.
- The 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 the use of the appliance by a person responsible for their safety.
- Keep this instruction manual in a safe place for future reference. Please keep the sales receipt and, if possible, the full box packaging.
- Failure to follow the instructions listed may result in electric shock, fire or serious personal injury.
- Before plugging the appliance into the main electrical supply, check that the voltage and power supply comply with the specifications indicated on the rating plate of the appliance.
- Always place the appliance on a stable, flat, heat-resistant surface. Also, ensure that the surface can take the weight of the unit during use.
- The appliance is intended for **DOMESTIC USE ONLY** and should not be used for commercial purposes.
- The appliance should only be used for its intended purpose.
- Always keep the appliance out of reach of children. Close adult supervision is necessary when appliance is used by or near children.
- Do not leave the appliance unattended when in use.

- Do not move or lift the appliance while it is operating or while it is connected to an electrical socket.
 - Care should be taken when cleaning the appliance.
 - Never use the appliance if it is damaged in any way.
 - Do not operate the appliance if the plug or power cord has been damaged, is not working properly, has been dropped or has been exposed to water or other liquid.
 - Check the appliance power cord carefully and regularly for damage. If the power cord is damaged in any way, do not use.
 - Do not allow the power cord to hang over sharp table edges or come into contact with hot surfaces.
 - Make sure the appliance is switched off and remove the plug from the main electrical supply when it is not in use.
 - To prevent the risk of electrical shock, do not immerse the power cord, plug, or any parts of this appliance in water or any other liquid.
 - The appliance base must not be submerged in water, as any contact with the electrical parts would create the risk of malfunction and electric shock. Do not use the appliance with wet hands.
 - Do not use the appliance outdoors.
 - Always switch the power OFF before removing the plug from the wall socket.
 - To unplug the appliance, grasp the plug firmly and remove it from the mains electrical supply.
- DO NOT PULL ON THE CORD.**
- When operating the appliance or shutting it down, the cooking areas will remain hot for a period of time. Let it cool down before handling/ touching.

Packaging and Recycling

- The materials used for this appliance's packaging can be reused, recycled and disposed of through specific waste streams.
- **REUSE:** Keep packaging to safely store or transport your appliance, preventing damage.
- **RECYCLE:** Look for the recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.
- **DISPOSE:** Look for symbols on packaging components and dispose of materials accordingly.

Operating your 2 in 1 Steamboat Hotpot with Teppanyaki Grill

Before First Use

Before first use, the parts must be cleaned.

Getting Started

1. Season the cooking surface by applying a thin coat of cooking oil and rub in with paper towelling.
 2. Insert the power cord into the socket on the side of the appliance.
 3. Plug the power cord into the power outlet and turn on.
 4. Set the hotpot and grill temperature control dials to your desired temperature settings.
 5. To turn appliance off, turn dials to the left, turn off the power switch at the wall and unplug.
- Note: The lights near the temperature control dials will illuminate and remain on until the set temperatures are reached. Lights will then cycle on and off throughout cooking, as temperatures are maintained by the thermostat. On initial heating of the electric pan, it is recommended that temperatures be allowed to cycle (the light cycling on and off) several times.

This will help the cooking surfaces adjust to more accurate cooking temperatures.

Care

- Before cleaning, unplug the unit from mains and let it cool down completely. When cleaning for the first time, keep parts separate and do not plug cord into appliance.
- Do not let water enter the oil drip holes, power socket or electric parts. Wipe and clean the exterior of the main body with a damp cloth. Do not immerse the main body in water or other liquid.
- Remove and clean the oil drip tray after every use and wash the tray in warm soapy water.
- To clean the hotpot and grill, wipe down with a soapy cloth, being careful not to let water drip over the edge of the grill. Rinse with a damp clean cloth until no detergent residue remains.
- Examine the electric cord to make sure that there are no holes or kinks in the covering on the cord that leaves the electrical wires exposed.
- Allow the cooker to cool down and dry fully.
- Note: Do not use abrasive cleaners, steel wool or metal utensils to clean the hotpot or grill as this will damage their non-stick coatings.

Storage

Ensure appliance is clean and thoroughly dry before storing. To protect your appliance and its parts, store in original packaging.

Our 12 month Guarantee

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss

or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We stand by this product. Therefore, we offer a 12 month guarantee on the heating element. The benefits of this guarantee are in addition to any rights and remedies imposed by Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

What Albi will do: During this guarantee period, Albi will repair, replace or refund any defective product. If identical product is not available for replacement, a similar product may be offered. Albi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If Albi deems the product is defective, we will reimburse your postage/transit expenses. Albi will be responsible for the postage/transit of the repaired/replacement product to you.

What to do: If a fault/defect is identified, cease using the product immediately.

To make a claim on this guarantee, take the product, proof of purchase and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer, contact Albi via the details below.

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Recipes

Vietnamese Steamboat

Serves 4

Ingredients

Broth

- 1½ litres good free range chicken stock
- 2 tbsp. rice wine
- 3 lemongrass stalks, bruised
- 3 garlic cloves, crushed
- 3cm piece ginger, thinly sliced
- 2 spring onions, thinly sliced diagonally

Dipping sauce

- 1–2 red chillies, de-seeded and finely chopped
- 1 garlic clove, crushed
- 1 tbsp. sugar
- ¼ cup freshly squeezed lemon or lime juice
- 1 tbsp. rice vinegar
- 2 tbsp. fish sauce

Chicken marinade

- 1 tbsp. oyster sauce
- 1 tbsp. soy sauce
- 1 tbsp. rice vinegar
- ½ tsp. sesame oil
- 1 garlic clove, crushed
- 600g free range skinless chicken breast, thinly sliced

Steamboat additions

- 12 raw prawns, shelled
- 150g silken tofu, cubed
- Fresh Asian greens
- Sliced Chinese cabbage
- Asparagus
- Bean sprouts
- Sliced celery
- Sliced mushrooms

- Fresh coriander
- Thai basil
- Vietnamese mint
- 300g fresh egg noodles

Method

1. To make the broth, put all ingredients in hotpot and bring to boil. Simmer for 20 minutes.
2. To make the dipping sauce, add all ingredients to a bowl and stir with a fork until the sugar has dissolved. Set aside until required.
3. To prepare the chicken, place oyster sauce, soy sauce, rice vinegar, sesame oil and garlic in a bowl. Add sliced chicken and mix well, making sure chicken is well coated.
4. Arrange your chosen steamboat additions onto platters.
5. Place the appliance in the centre of the table, and allow guests to poach their steamboat options in the broth, ensuring any chicken or prawns are fully cooked through. Dip into dipping sauce.
6. When poaching is complete, add noodles to broth and simmer until cooked. Ladle broth and noodles into serving bowls and eat straight away.

Tom Yum Steamboat Broth

(This flavoursome broth can be used as an alternative to the broth described in recipe above).

Serves 4

Ingredients

- 1 litre water
- 1 litre good free range chicken stock
- 2 stalks lemongrass, smashed
- 2cm ginger, peeled and chopped
- 8pce lime leaves
- 1 green onion, sliced
- 4 Thai red chillies, sliced
- 4 tbsp. Tom Yum paste
- 4 tbsp. fish sauce
- 2 tbsp. milk

Method

1. In the hotpot, combine water, chicken stock, lemongrass, ginger, lime leaves, green onion, chillies and bring to a boil.
2. Lower heat to a simmer and add Tom Yum paste, fish sauce and milk.
3. Allow to simmer until flavours develop, then serve.

Laksa Hotpot

Serves 4

Ingredients

Broth

- 1.6 litres water
- 400mL coconut milk
- 2 tbsp. fish sauce
- 200g Laksa paste

Additions

- 16 prawns
- Packet of baby corn
- Firm tofu, sliced
- Snow peas and capsicum as desired

Garnish

- 50g beansprouts
- 1 red chilli, finely diced (remove seeds for less heat)

Method

1. Add water, coconut milk, fish sauce and Laksa paste to the hotpot and bring to a boil. Reduce heat and simmer until fragrant.
2. Grill prawns, baby corn and tofu for 3-4 minutes on high. Cook further if desired.
3. Use fresh snow peas and capsicum for extra crunch as desired.
4. Garnish with beansprouts and finely diced chilli.
5. Serve on a bed of jasmine rice.

Tofu Hotpot

Serves 4

Ingredients

Broth

- 1 litre vegetable stock
- 1 star anise
- 4cm piece ginger, sliced
- 2 large garlic cloves, sliced
- 2 long red chillies, seeds removed, thinly sliced on the diagonal

Additions

- 300g dried thin rice or egg noodles
- 1 tsp. sesame oil
- 1 tbsp. peanut oil
- 200g firm tofu, cut into 2cm pieces
- 100g enoki or thinly sliced shitake mushrooms
- 1 leek (pale part only), thinly sliced
- 2 bok choy, quartered
- 2 tbsp. soy sauce

Garnish

- 2 spring onions, thinly sliced on the diagonal

Method

1. Place stock, star anise, ginger, garlic and chilli in the hotpot. Set appliance to high heat and bring to a boil. Reduce heat to medium-low and simmer for 5 minutes to allow the flavours to infuse.
2. While broth simmers, place noodles in a bowl and cover with boiling water. Let stand for 2-3 minutes, then drain and toss with sesame and peanut oils. Set aside until needed.
3. Grill the tofu and mushrooms for extra flavour on the grill plate.
4. Add the leek and bok choy to stock. Simmer for 2-3 minutes or until vegetables are just cooked.
5. Add the soy sauce to broth.
6. Divide noodles, tofu, and vegetables among four bowls.
7. Ladle soup into bowls. Scatter the spring onion as a garnish and serve immediately.
8. Note: You can grill 2 x 200g sirloin steaks - trimmed and very thinly sliced. Or conversely poach, the heat from the soup will be enough to cook the beef.

Tepanyaki Beef Yakiniku

Serves 4

Ingredients

- 2 white onions
- 1 red capsicum
- 300g Japanese/Kent pumpkin
- 1 zucchini
- 16 mushrooms
- 2 tbsp. vegetable oil
- 500g beef, thinly sliced

• Yakiniku Sauce

- ¼ cup soy sauce
- 2 dried chilli peppers, sliced
- 2 tbsp. sugar
- 2 tbsp. mirin
- 1 tbsp. grated garlic
- 1 tbsp. grated ginger
- ½ tbsp. ground sesame seeds
- 1 tsp. sesame oil

To Serve

- 2 boiled eggs
- Handful coriander

Method

1. To prepare the Yakiniku Sauce, add soy sauce, dried chilli peppers, sugar, mirin, garlic, ginger and sesame seeds to the hotpot. Bring to a boil while stirring.
2. Once boiling, add the sesame oil and cook for another 2 minutes.
3. Slice onions, capsicum, pumpkin and zucchini to 1 cm thick strips. Cut stems off the mushrooms and slice to 1cm thick.
4. Heat oil on the grill plate (set to high). Start grilling vegetables as these will take approximately 12 minutes to cook.
5. Add beef to the Yakiniku sauce to marinate.
6. After about 4 minutes of marinating, start cooking beef on the grill.
7. Turn vegetables and meat to ensure they cook evenly.
8. Serve on a bed of rice or noodles with half a boiled egg per bowl.
9. Garnish with coriander.

Thai Chicken Satay Skewers

Serves 4

Ingredients

Chicken Skewers

- 600g skinless free range chicken thighs, cut into 2cm pieces
- 1 tbsp. curry powder
- 1 tsp. white sugar
- 2 tsp. red curry paste
- 1 tsp. salt
- 60mL coconut milk
- Skewers

Peanut Sauce

- 2 tbsp. red curry paste
- $\frac{3}{4}$ cup peanut butter
- $\frac{1}{4}$ cup white sugar
- 2 tsp. dark soy sauce
- 1 tsp. salt
- 2 tbsp. cider vinegar
- $\frac{3}{4}$ cup water
- 340mL coconut milk

To Serve

- Jasmine rice
- 2 tbsp. peanuts, finely chopped
- Finely sliced red chilli (de-seed for less heat)
- Lime wedges
- Handful coriander

Method

1. In a bowl, mix together chicken, curry powder, sugar, red curry paste and 1 tsp. salt with $\frac{1}{4}$ cup of coconut milk. Set aside for at least 30 minutes (or overnight). Soak skewers if wooden.
2. Thread chicken onto skewers - 5 pieces each.
3. Turn on hotpot.

4. Place peanut sauce ingredients into hotpot over medium heat, stir to combine. Simmer - adjusting consistency with water if sauce gets too thick. Cover with lid and turn to low whilst chicken continues to marinate.
5. Turn on grill and wipe oil onto grill plate.
6. Cook chicken skewers on grill for approx. 3 mins each side until fully cooked through.
7. Serve with jasmine rice, chopped peanuts, chilli, lime and coriander.

English Breakfast

Serves 4

Ingredients

- Can of baked beans
- 4 rashers of bacon
- 4 eggs
- 2 large tomatoes, cut in half

Method

1. Use the hotpot to warm your baked beans.
2. Start by cooking tomatoes on the grill. Then, place your bacon on to cook.
3. Using egg rings, fry eggs to your desired preference.
4. Serve with toast and a hot cup of coffee.