

# salton®



**MODEL NO. SFMK42**

**SALTON 42L MINI KITCHEN**

Congratulations on purchasing the Salton 42L Mini Kitchen. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

#### **FEATURES OF THE SALTON 42L MINI KITCHEN:**

- 42L oven capacity with 3 solid hotplates
- Power: 3600W MAX
- 1600W oven
- The wattage of each hotplate (from left to right): 800W+600W+600W
- Quick, efficient cooking
- Glass lift-off oven door
- Temperature range 100°C to 250°C
- Oven and hotplates have variable temperature settings
- Oven and hotplates can be used simultaneously
- Bake and grill
- Modern black and stainless steel finish
- Separate controls and indicator lights for the oven and hotplates
- Accessories include an enamel bake tray and adjustable wire rack
- Free recipes inside
- For domestic use only
- 1 year warranty

#### **IMPORTANT SAFEGUARDS**

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

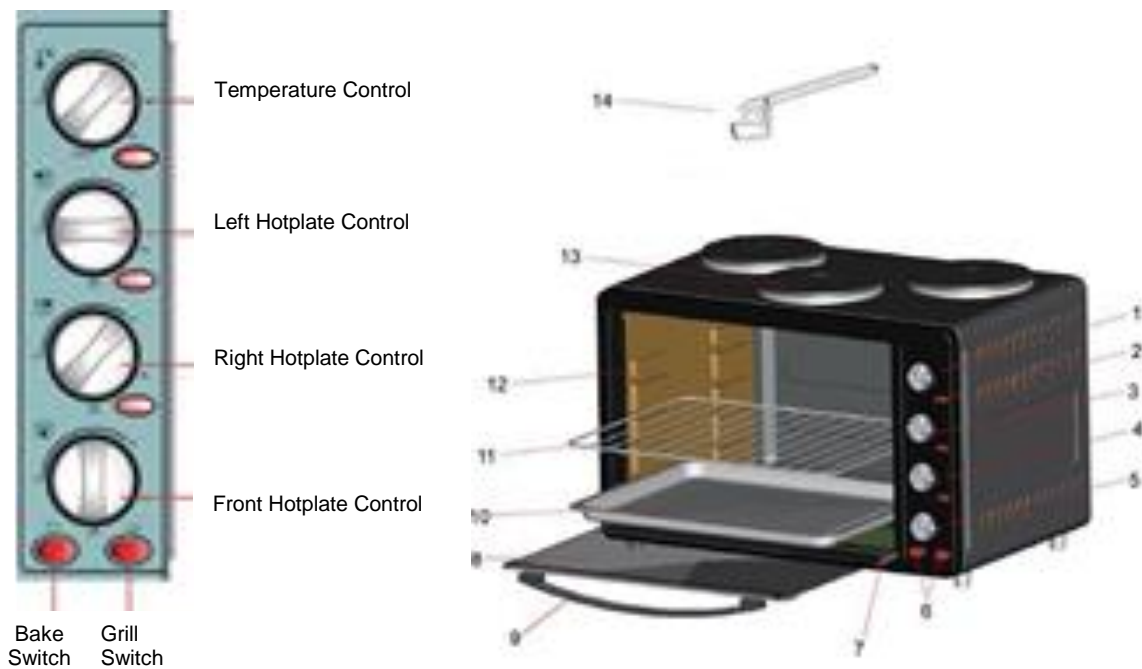
1. Please read the instructions carefully before using any appliance.
2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the appliance and cause injury to the user.
4. The appliance is intended for household use only. Commercial use invalids the warranty and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
5. Avoid any contact with moving parts.
6. Do not operate the unit with damp or wet hands.
7. Do not dispose of this unit with domestic trash. Consult your local municipality for proper disposal procedure.
8. Do not touch hot surfaces, use handles or knobs.
9. Use mittens or oven gloves when removing hot dishes from the unit.
10. Do not block any air vents.
11. Do not leave hotplates in the ON position with no pots or pans on them.

12. Close supervision is required when any appliance is used near or by children or invalids.
13. 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.
14. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by the manufacturer or a qualified person in order to avoid an electrical hazard.
15. Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent
16. To reduce the risk of electric shock, do not immerse or expose the motor assembly, plug or the power cord to water or any other liquid.
17. Never immerse the unit in water or any other liquid for cleaning purposes.
18. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
19. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
20. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
21. 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 on inadvertently.
22. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
23. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
24. Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
25. This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.
26. DO NOT carry the appliance by the power cord.
27. Do not leave this appliance unattended during use. Always unplug the unit when not in use or before cleaning.
28. Always operate the appliance on a smooth, even, stable surface. Do not place the unit on a hot surface.
29. Ensure that the switch is in the "Off" position after each use.

30. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
31. In case of technical problems, switch off the machine and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentioned pre-cautions and instructions, could affect the safe operation of this machine.
- 32. PLEASE NOTE: This unit becomes hot while in use. Do not touch the glass window or any metallic parts during or immediately after use.**
33. Do not cover the unit while in use, or while still hot. Allow unit to cool down fully before covering.
34. Do not place oversized food in the unit. This could damage the unit, and the food will not cook properly.
35. Do not cover the drip tray or any other part of the oven with metal foil. This will cause the oven to overheat, and will invalidate the warranty.
36. Only use cook ware designed for high temperatures in the oven. Do not place glass or plastic dishes on the hotplates when the unit is in use.

**PLEASE NOTE:** When this appliance is used for the first time, the unit will emit a smell of burning and some smoke. This is normal and is caused by the insulation on the elements and some dust particles on the elements. Before using the unit to cook, place the unit in a well ventilated area. Switch on the plates and oven and allow them to heat for approximately 10 minutes. The smell and smoke will stop after approximately 10-15 minutes.

## **CONTROL PANEL**



## PARTS DIAGRAM

1. Oven temperature control knob
2. Hotplate indicator light
3. Left hotplate control knob
4. Right hotplate control knob
5. Front hotplate control knob
6. Grill/Bake switches
7. Heating element
8. Oven glass door
9. Door handle
10. Bake tray
11. Wire rack
12. Rack support
13. Hotplate
14. Tray handle

## PLACEMENT OF THE MINI KITCHEN

When placing the Salton Mini Kitchen in your kitchen, ensure that the unit is kept away from flammable materials, and that there is sufficient space around the unit, as per the guide below:

- Between the back of the unit and the wall: 4.5cm or more
- Between the sides of the unit and other objects: 4.5cm or more
- Between the top of the unit and other objects: 10cm or more

Always ensure that one side of the unit is free of obstacles. This will reduce the risk of fire or heat damage.

## **OPERATING INSTRUCTIONS**

- Place the unit on a flat stable surface. Ensure that there is sufficient space around the unit.
- Ensure that all of the switches and dials are “OFF”. Plug the unit into a wall socket and switch on the wall socket.

## **HOTPLATE OPERATION**

- The wattage of each hotplate (from left to right): 800W+600W+600W.
- Turn the desired control knob to desired temperature setting. The knob is marked
- “OFF-MAX” which means the temperature goes from low to high.
- Do not leave the hotplate ON without any pot or pan placed on it, as this will cause excessive heat build up and may damage the oven.
- The hotplates can work separately or together with the oven. If you going to use the hotplates at the same time as the oven, it is recommended that you use only 1 hotplate at a time to avoid your house circuit breaker from overloading.

## **OVEN OPERATION**

- Set oven control to desired temperature (OFF to 250 °C). The power of oven is 1600W.
- Rocker switches appropriately marked at the bottom of the control panel may be used to select either grill or bake elements or both elements in the oven.

**Please note:** The oven temperature is not thermostatically controlled but regulated by a simmer switch. The oven indicator light will go on and off as the switch cycles. This however does not mean that the oven is at the correct temperature. It is suggested that the oven control be turned to 250 degrees Celsius to heat the oven quicker and then re-adjusted to the required temperature.

## **HOW TO BROIL/ GRILL**

Please note that the broil function uses only the upper heating elements. For best results, it is recommended that you preheat the oven for 15 minutes on 250°C.

- Place the wire rack on the bake tray.
- Place food on the wire rack and slide into the top rack

- Food should be placed as close to possible to the top heating element without touching it.
- Set temperature control to appropriate temperature.
- Turn function switch to “Upper Element”.
- Brush food with sauces or oil as desired.
- Turn food over midway through the prescribed cooking time.
- When broiling is complete, turn the function switch to “OFF”, the oven indicator light will turn off.

## **HOW TO BAKE**

For best results, it is recommended that you preheat the oven for 15 minutes on 250°C.

- Set the temperature control to the appropriate temperature.
- Turn the function switch to “Lower Element”.
- Place the wire rack on the lowest or middle rack support guide.
- Place the food on the wire rack and slide into the rack.
- Food should be placed as close as possible to the lower heating element without touching it.
- Brush food with sauces or oil as desired.
- Turn food over midway through the prescribed cooking time.
- When baking is complete, turn the function switch to “OFF”, the oven indicator light will turn off.

## **HOW TO ROAST**

Roast your favourite cut of meat to perfection. The oven can cook up to 3.6kgs chicken or turkey and up to 2.7kgs roast. A guide has been provided to assist you with roasting times. However, we suggest that you periodically check the cooking progress with a meat thermometer. For best results, we recommend that you preheat the oven for 15 minutes on 250°C. We do not recommend the use of oven roasting bags or glass containers in the oven. Never use plastic, cardboard, paper or any other material similar in the oven.

- Place the wire rack in the oven at the lowest position.
- Place food to be cooked in any roasting pan. If you wish to use the bake tray (broil/drip pan), then you do not need to insert the wire rack because the bake tray supports itself on the oven support guides.
- Set the temperature control knob to the desired temperature.
- Turn the function switch to “Upper & Lower Element”.
- To check or remove the roast, ensure oven gloves are used.

- When cooking is complete, turn the function switch to the “OFF” position, the oven indicator light will turn off.

NOTE: The oven indicator will light up when the heating element is switched on and it will turn off when the heating element is switched off. The hotplate indicator will light up when the large or small hotplates or both are switched on.

## USING THE HOTPLATES

- Place a pan or pot containing contents (food or liquid) onto the hotplate.
- Turn the hotplate temperature controller knob to the desired setting. Ensure that the temperature controller knob corresponds to the hotplate you have selected (the hotplate being used is shown by the solid white/ grey circle indicator markings).
- When cooking is complete, turn the knobs and switches to the “OFF” position.

## POSITIONING OF THE WIRE RACKS

- Cookies – Use bottom and middle Support Guides.
- Layer Cakes – Use bottom Support Guide only (bake one at a time).
- Pies – Use bottom and middle Support Guides.

**PLEASE NOTE:** The wire rack should be positioned in the oven with the indentations pointing down.



**CORRECT**



**WRONG**

## RECIPES

**Important:** Temperature settings as given in recipes are approximate. Due to personal differences in taste, some foods may be desired more or less crisp, more or less done, especially in the case of meats. Therefore, heat settings may be increased, decreased or varied in any way to suit individual preference.

### ***PORK CHOPS PAPRIKA***

4 to 6 pork chops

Pepper

Paprika

3ml Sage



Salt

300ml Milk

METHOD: Preheat a frying pan. Sprinkle chops with paprika, salt, pepper and sage. Grease the frying pan lightly and brown the chops on both sides. Reduce the heat setting. Add milk gradually as needed. Cover and braise until done.

### ***ROAST CHICKEN WITH ROAST POTATOES***

1.5kg chicken	60g butter
7ml mixed dried herbs	6 medium sized potatoes, peeled
3ml turmeric	Salt and pepper
1 large onion, quartered	Flour
60ml oil	

METHOD: Wash and dry chicken inside and out. Mix salt, pepper, herbs and turmeric and sprinkle over chicken. Place onion inside cavity of chicken and tie legs. Heat oil and butter in frying pan to about 180°C until butter begins to foam. Fry chicken until nicely browned all over. Turn heat down to approximately 120°C. Cover and roast chicken for about 1 hour, turning every 15 minutes. Season potatoes and sprinkle with flour. Add potatoes to frying pan for the last 30 minutes of cooking. Roast with the chicken, turning regularly.

### ***SAVOURY LAMB STEW***

750g lamb shoulder	300ml water
cut in 2.5cm pieces	5ml salt
30ml cooking oil	8 to 10 small whole onions
1 x 300ml can condensed	300ml canned peas
Tomato soup	

METHOD: Preheat frying pan. Heat the cooking oil and brown the meat. Skim off the excess fat as it accumulates. Combine the tomato soup, water and salt and pour over the meat. Add the onions. Reduce the heat. Cover and cook for 1 hour or until the meat is tender. Add peas just before serving and reheat. Serve hot from the frying pan.

### ***BEEF STROGANOFF***

750g round steak cut into strips	300ml sour cream
Flour, salt and pepper	1 can tomato soup
30ml shortening	15ml Worcestershire sauce
150ml chopped onions	6 to 8 drops Tabasco sauce

1 clove garlic, minced	2.5ml salt
1 x 200g can mushrooms	1ml pepper

**METHOD:** Preheat the frying pan to 180°C. Dredge meat in seasoned flour. Melt shortening and brown meat well. Add onions, garlic and mushrooms and sauté lightly. Reduce heat to 100°C. Combine cream, tomato soup, Worcestershire sauce, tobasco sauce, salt and pepper and pour over meat. Cover and braise 1 ½ hours or until tender. Serve over hot spaghetti or rice. Sprinkle with parmesan cheese.

### ***CHICKEN POT PIE***

1kg Chicken breast, cubed	150g Onion, diced
1ea Green, red and yellow pepper, finely diced	50g Celery
50g Spring Onions	Salt and pepper to taste
2tbsp Brown Onion powder	1tbsp Paprika
500ml water	1tsp Chicken stock
1 x roll Puff Pastry	100ml egg white

**METHOD:** In a deep pan, fry the onion and garlic. Add the chicken cubes and fry till golden brown. Add peppers, celery and spring onion, cook for 1min. Add brown onion, paprika, salt and pepper to taste. Add the chicken stock and water, stir and allow thickening. Add chicken to oven proof dish. Roll out the puff pastry and cut to size of dish. Brush with egg wash and place into the oven at 180°C for 20 min or until pastry is golden brown.

### ***CHILLI BOBOTIE***

1tbsp Olive Oil	1tsp Garlic, crushed
125g Onion, diced	1kg Beef Mince
500ml Milk	1tsp Curry Powder, mild
2tsp Chilli flakes	2tbsp Sugar
1tsp Pepper	½ tsp. Turmeric
2tsp Salt	50ml White vinegar
100g Raisins	75ml Chutney

4ea Eggs

2tsp Parsley, finely chopped

METHOD: Heat oil in a pan and add onion, fry until glossy. Add garlic and fry for 1 min, add mince and stir well. Add curry powder, chilli flakes, sugar, pepper, turmeric, salt and vinegar. Fry until evenly coated. Add the chutney and raisins and remove from heat. In a jug, add milk, eggs and parsley, mix well. Add mince into an oven proof dish. Add milk mixture over and bake in your oven at 180 c for 20 min or until set.

### ***PENNE AND BLUE CHEESE BAKE***

250g Button Mushrooms, sliced

215g Sweet Corn

10g Garlic

20g Parmesan Cheese

250g Penne Pasta

250ml Sweet Chilli Sauce

50ml Cream

150g Blue Cheese

Salt and pepper to taste

METHOD: Fry mushrooms with garlic until tender. In a pot cook pasta until al dente (just cooked). In an oven proof dish, layer with pasta, sweet corn, mushroom, blue cheese then sweet chilli. Add salt and pepper at each layer. Once done layering sprinkle parmesan cheese on top. Place the dish into the oven at 180c for 15 min.

### ***MINI SPINACH AND MUSHROOM QUICHE***

150g Mushroom, sliced

250g Spinach, roughly chopped

Salt and pepper to taste

100g Cheese, grated

2 Whole eggs

250ml Milk

1tsp Butter

2tsp English Mustard

Short crust pastry

METHOD: Blanch the spinach by cooking in hot water for 2 – 3 min then remove and rinse in cold water to retain the colour. In a frying pan, melt the butter and add onions, fry until glossy. Add the sliced mushroom, the blanched spinach and salt and pepper to taste. Add the English mustard stir in well. In a jug, add the milk and egg, mix well. Roll out the short crust pastry and place in the oven proof dish. Add the filling and pour the milk and egg mixture. Sprinkle the cheese over the quiche. Place quiche in the oven and bake at 180°c for 30 min. Remove from the oven and serve with a salad.

## **VANILLA SPONGE CAKE**

2 cups Cake Flour	3 Whole Eggs
150ml Milk	2tsp Vanilla Essence
2tsp Baking Powder	100g Margarine
80g Sugar	

**METHOD:** Sift the flour and baking powder together, set aside. Cream margarine and sugar until foamy. Add eggs one at a time to the margarine mixture and mix well. Add the vanilla essence and mix. Add sifted flour and milk and mix until smooth. Add mixture into a greased baking dish. Place dish into preheated oven, 180°c and bake for 1 hour – 1 hour 10 mins. Remove the cake from the oven once baked. Allow to cool. Slice cake and add a filling of choice or sliced strawberries. Serve with icing sugar over.

## **CLEANING AND MAINTENANCE**

- This appliance is for household use only and is not user-serviceable.
- Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.
- Always remember to unplug the unit from the electrical outlet when not in use and before cleaning. Ensure that the hotplates are both on 'OFF', all the temperature controls and function switch are switched off.
- Always wait for the unit to cool down completely before cleaning.
- It is much easier to clean the accessories soon after they have been used. Wash them in warm, soapy water, rinse and dry well. Alternatively clean them in the dishwasher.
- The walls of the appliance should be cleaned with a damp cloth, sponge or nylon scouring pad and mild detergent. Do not use steel wool, scouring pads or scrape the walls with a metal utensil, as this may damage the inner surface.
- The door can be wiped with a damp sponge and wiped dry with a paper or cloth towel.
- Clean the outside with a damp sponge. Do not use an abrasive cleaner as it may damage the exterior finish.
- Do not use an abrasive cleaner, steel wool or scouring pad on the drip pan as it may damage the porcelain enamel finish.
- Do not let water enter the appliance.
- Do not use bleach or other abrasive substance or solvents to clean your appliance as it can be damaging to the finish.
- Do not immerse the unit in water or any other liquid, or hold it under a running tap to clean.

- To remove stubborn spots/marks, wipe the surfaces with a cloth slightly dampened in soapy water or mild non-abrasive cleaner. Rinse and dry a clean, dry, soft cloth.
- Let all parts and surfaces dry thoroughly prior to plugging it in and using it.

## **STORING THE APPLIANCE**

- Unplug the unit from the wall outlet and clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Store the appliance in its box or in a clean, dry place.
- Never store the appliance while it is still wet or dirty.
- Never wrap the power cord around the appliance.

## **SERVICING THE APPLIANCE**

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly
- That the unit has been wired correctly and that the wall socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

If the appliance still does not work after checking the above:

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:

- The unit is packed carefully back into its original packaging.
- Proof of purchase is attached.
- A reason is provided for why it is being returned.

If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Tedalex Trading (Pty) Limited service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

## CHANGING THE PLUG

Should the need arise to change the fitted plug, follow the instructions below.

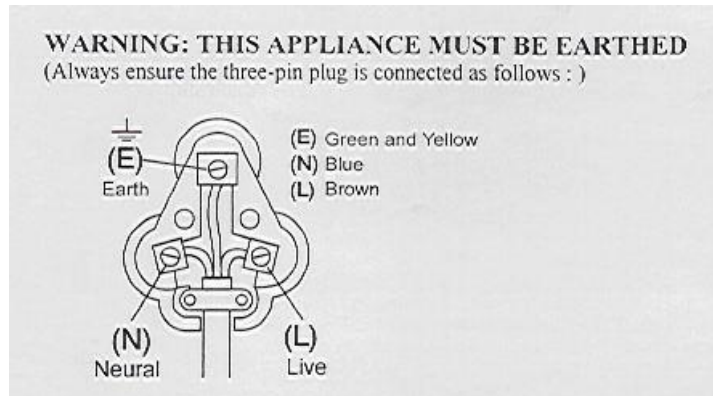
**This unit is designed to operate on the advertised current. Connecting to other power sources may damage the appliance. Connect a three-pin plug as follows:**

The wires in this mains lead are coloured in accordance with the following code:

Green/Yellow = Earth

Blue = Neutral

Brown = Live



**PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE  
IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE PRODUCED.**

## **W A R R A N T Y**

1. Tedelex Trading (Pty) Limited ("Tedelex") warrants to the original purchaser of this product ("the customer") that this product will be free of defects in quality and workmanship which under normal personal, family or household use and purpose may manifest within a period of 1 (one) year from the date of purchase ("warranty period").
2. Where the customer has purchased a product and it breaks, is defective or does not work properly for the intended purpose, the customer must notify the supplier from whom the customer bought the product ("the supplier") thereof within the warranty period. Any claim in terms of this warranty must be supported by a proof of purchase. If proof of purchase is not available, then repair, and/or service charges may be payable by the customer to the supplier.
3. The faulty product must be taken to the supplier's service centre to exercise the warranty.
4. The supplier will refund, repair or exchange the product in terms of this warranty subject to legislative requirements. This warranty shall be valid only where the customer has not broken the product himself, or used the product for something that it is not supposed to be used for. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, tamper, abuse or any unauthorised modification or repair of the product.
5. This warranty will extend only to the product provided at the date of the purchase and not to any expendables attached or installed by the customer.
6. If the customer requests that the supplier repairs the product and the product breaks or fails to work properly within 3 (three) months of the repair and not as a result of misuse, tampering or modification by or on behalf of the customer, then the supplier may replace the product or pay a refund to the customer.
7. The customer may be responsible for certain costs where products returned are not in the original packaging, or if the packaging is damaged. This will be deducted from any refund paid to the customer.

### **TEDELEX TRADING (PTY) LTD**

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