



Instructions

Set clock

1. Turn unit on at mains
2. Use either the up or down arrow keys to set the hours and minutes (▲ for hours, ▼ for minutes)
3. Press start to set the current time

1. Function selection	2. Select	3. Select	4. Add
White rice	Not Applicable	Timer button	Ingredients
Brown rice			
Rice express			
Cake/oven			
Soup/ stew			
Porridge			
Pasta			
Meat			
Fish	Steam/fry		
Vegetables	Steam/fry		
Reheat	Not Applicable		
Boil			

Note: The Star Chef Deluxe can be stopped at any time by pressing the off/warm button. Press Menu/on button to start a new function.

Star Chef Deluxe quick start guide

5. Set	6. Select	7. When finished	8. Using
<p>Required cooking time using arrow up and down keys (see recipe booklet for guidance)</p>	<p>Start button</p>	<p>Light will illuminate over the off/warm button and warm function will be in operation until the off button is depressed</p>	<p>The preset function follow points 1-5 then, select the preset button, enter the finish time using the arrow up and down keys, then press start.</p> <p>Preset not available on these functions</p>

When finished: The off/warm button will automatically illuminate engaging the *KEEP WARM FUNCTION* (keeping food at a moderate heat). This will remain in operation for 24 hours or until the off button is depressed.

Thank you for purchasing the JML Star Chef Deluxe.

Whether you want to cook perfect rice, slow cook a casserole/stew, steam vegetables or make porridge, Star Chef Deluxe 5 in 1 cooker from JML lets you do it all - even cook rice and steam vegetables at the same time.

Using ceramics technology, it's designed with maximum heat distribution for optimum cooking. Its large capacity non-stick bowl can cope with big portions, while the steaming and slow cooking timers make organising meals super-easy.

To make the best use of this product and to use it safely, please read these instructions thoroughly and keep for future reference.



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Safety Warnings & Advice

For indoor use only.

Always wear protective, insulated oven gloves or mitts when removing food items.

Unplug from the mains power socket when not in use.

Ensure the Star Chef Deluxe is clean and dry before use.

Keep the Star Chef Deluxe out of reach of children and pets.

The Star Chef Deluxe is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

WARNING! - The Star Chef Deluxe is NOT a deep fat fryer, DO NOT attempt to use as a deep fat fryer.

WARNING! - Only use on a safe, stable, heat-proof work surface.

WARNING! - Take great care when lifting the lid during or after cooking, steam or hot air will be released.

WARNING! - DO NOT touch the hot surfaces. Surfaces remain hot even after the Star Chef Deluxe is switched off.

WARNING! - When operating the Star Chef Deluxe on a work surface keep the surrounding area clear and free from clutter.

DO NOT use if the power cord or electric plug are damaged.

DO NOT move the Star Chef Deluxe when in use.

DO NOT remove the micro-pressure valve during cooking.

DO NOT use the inner pot on any source of direct heat other than the Star Chef Deluxe.

DO NOT over fill the inner pot, the maximum fill level is 2.8 litres.

DO NOT immerse the Star Chef Deluxe, power cord or electric plug in water or other liquid.

DO NOT use in a manner other than directed.

DO NOT leave the Star Chef Deluxe unattended whilst in the 'Fry' function.

DO NOT place the Star Chef Deluxe on or near a hot gas or electric hob or in a heated oven.

DO NOT use or store Star Chef Deluxe in damp or humid conditions.

DO NOT allow the power cord to hang over the edge of surfaces.

DO NOT allow the power cord to touch any hot surfaces.

DO NOT disassemble or modify the Star Chef Deluxe in any way.

DO NOT use any accessories in the Star Chef Deluxe other than those supplied.

DO NOT cover the Star Chef Deluxe in any way when in use.

DO NOT place paper, cardboard, plastic or other flammable materials in the Star Chef Deluxe.

DO NOT attempt to repair the Star Chef Deluxe, if necessary contact the Customer Helpline.

EXTREME CAUTION must be used when handling or disposing of hot oils or other liquids.

Your Star Chef Deluxe

Before use

Remove all of the accessories from inside the Star Chef Deluxe.

Thoroughly wash the inner pot, steaming basket, measuring cup, soup spoon, rice paddle and the spoon/paddle holder in hot soapy water and allow to dry.

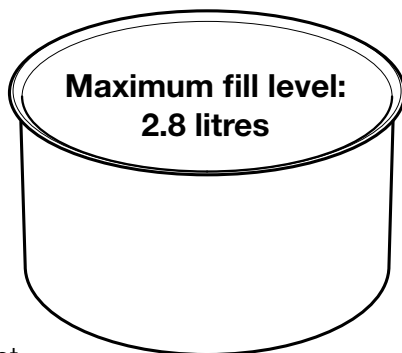


Important: DO NOT immerse the Star Chef Deluxe in water or place in a dishwasher.

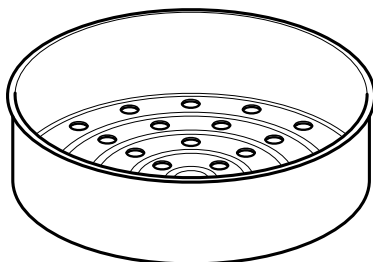
Only once unplugged from the mains power socket and the unit has cooled, can the surface of the Star Chef Deluxe be carefully wiped clean using a damp cloth or sponge.



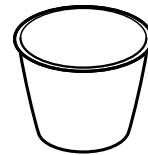
Star Chef Deluxe



Inner pot



Steaming basket



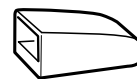
Measuring cup



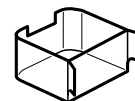
Soup spoon



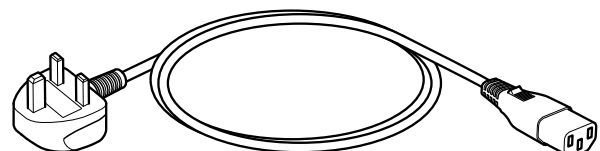
Rice paddle



Spoon/paddle holder

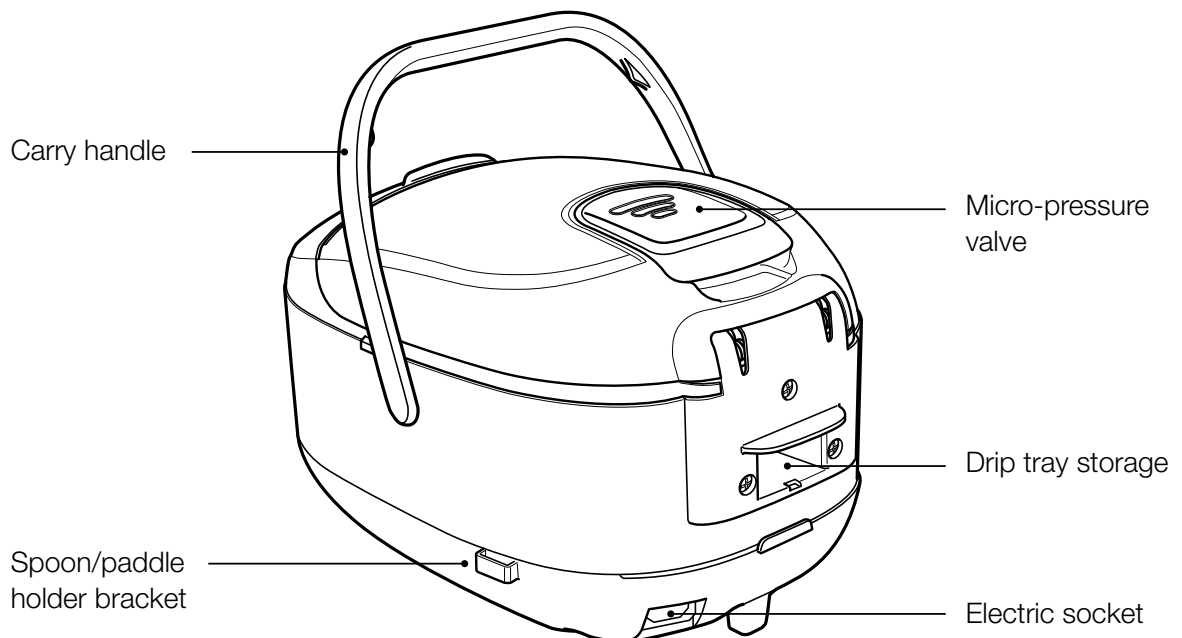
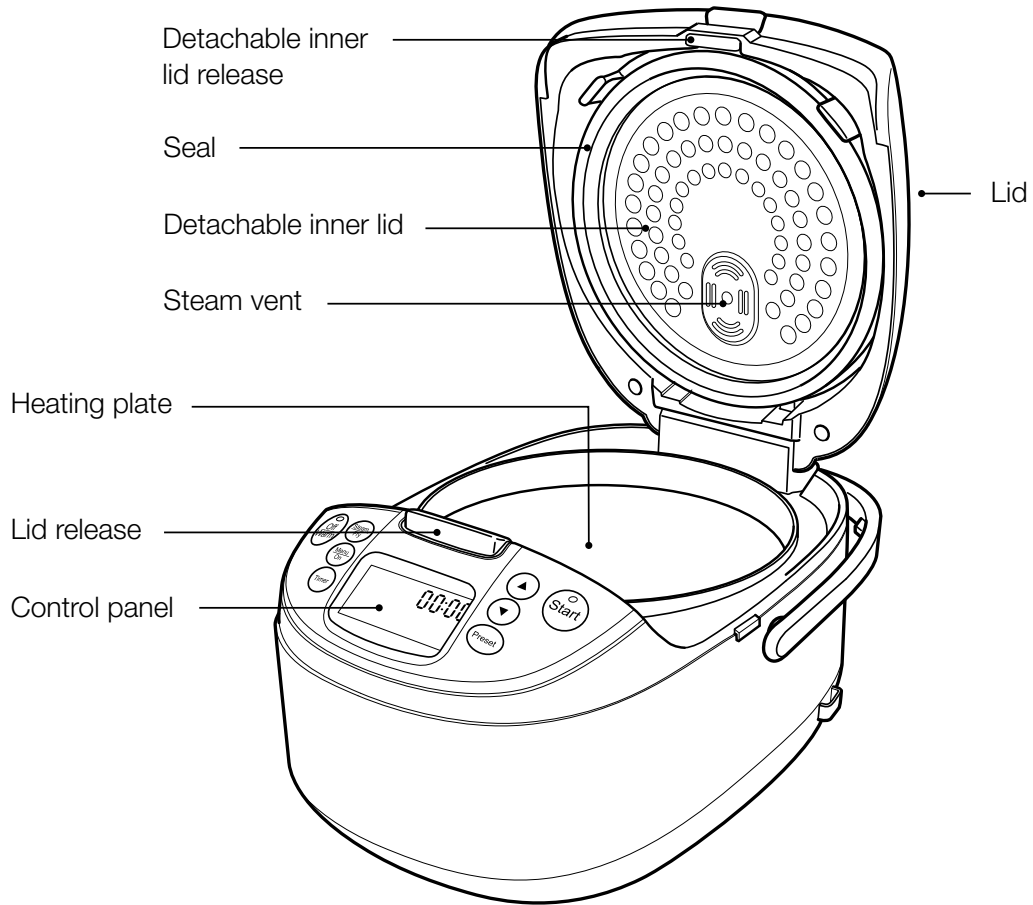


Drip tray

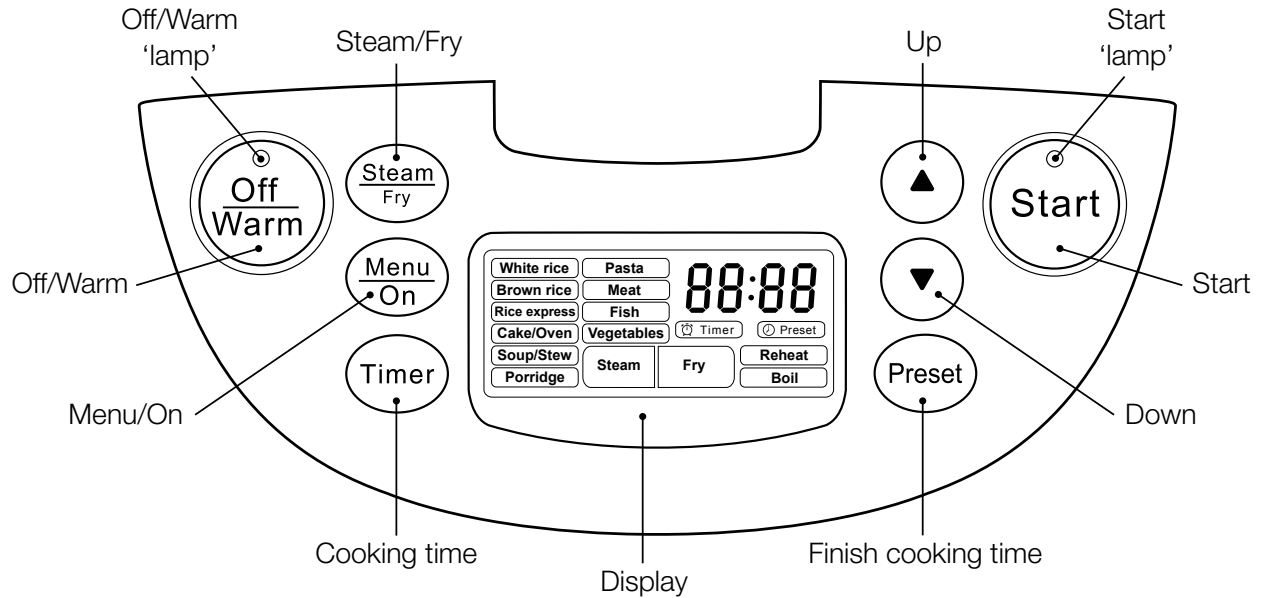


Power cord

Your Star Chef Deluxe



Explanation of control panel functions



Menu/On:

To turn on the display and show the menu.

Steam/Fry:

To select 'Steam' or 'Fry' function. ONLY available when you have selected Meat, Fish or Vegetables.

Timer:

To set the cooking time once the function has been selected. Use the 'Down' button (▼) to change the time displayed.

Preset (24 hour clock):

To set a finish time for cooking (e.g. If it is 10am and you want cooking to finish at 1pm the 'Preset' time will be 13.00).

Example 1:

Preset (finish time) - 13.00 (pm)

Timer - 2 hours

Cooking time will automatically start at 11.00 (am)

Example 2:

Preset (finish time) - 13.00 (pm)

Timer - 20 minutes

Cooking time will automatically start at 12.40 (pm)

Note: The start time for cooking will vary depending on the timer setting (see page 9 'Set the cooking time (Timer)'). If the start time has passed the cooker will cook according to the timer setting. **e.g.** Preset 13.00, Timer 20 minutes, Current time 12.50, then 10 minutes will be added to the Preset time meaning the

finish time will be 13.10. Ensure current time is set correctly before using the preset function.

Up and Down:

1. When in function selection: 'Up' or 'Down' buttons (▲ ▼) used to scroll through the menu.
2. When in Off/Warm mode: 'Down' button (▼) used to check present time.
3. When in Preset mode: 'Down' button (▼) used to view the current time and cooking time.
4. When setting the current time and using the timer: 'Up' button (▲) adjusts the hour and the Down' button (▼) adjusts the minutes.

Start:

1. When in Clock setting mode: To confirm once the clock (present time) has been set.
2. When in Standby mode: To start cooking in the selected function. **Note:** 'Standby mode' is when the Star Chef Deluxe is on and only the clock shows in the display.

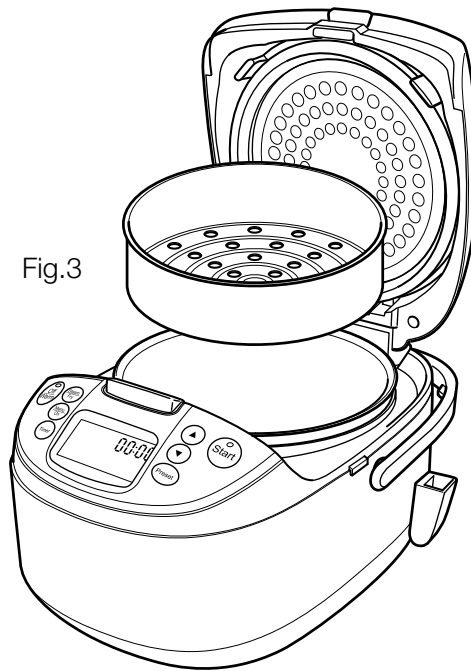
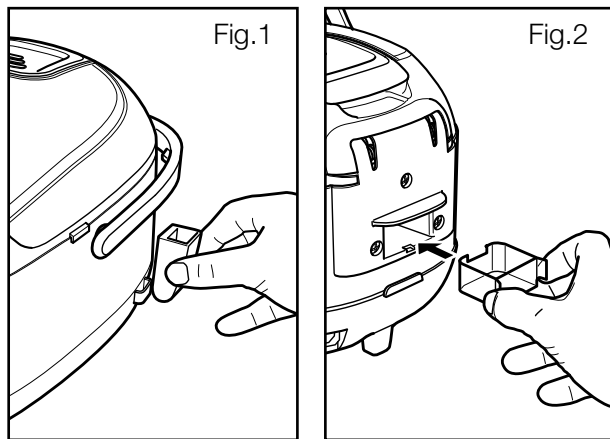
Off/Warm:

1. When in Standby mode: To set to warm mode, the 'Off/Warm lamp' will illuminate and the display will show 'End'.
2. When in function setting mode or working mode: To cancel the current set function and return to Standby mode. The clock will show in the display.

Setting up your Star Chef Deluxe

Fit accessories

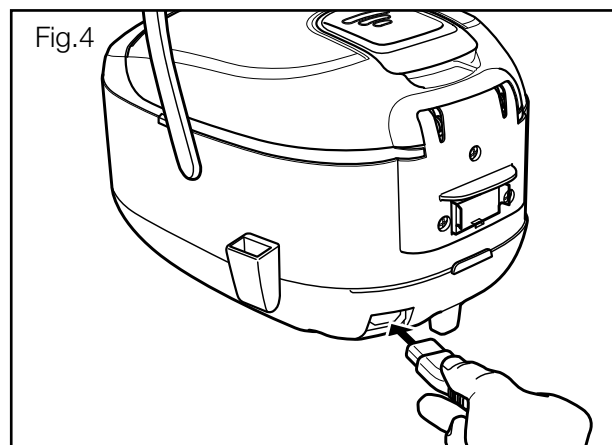
1. Attach the spoon/paddle holder (Fig.1) and insert the Drip tray (Fig.2).
2. Place the Inner pot into the unit and add the steaming basket when required (Fig.3).



Connect power

Connect the power cord to the mains power and the Star Chef Deluxe (Fig.4).

Once the power is switched on a 'beep' will sound and the unit is ready.



Set clock (present time)

1. Once the unit has been switched on the clock will show (in standby mode).
2. Press and hold either the 'Up' or 'Down' button (▲ ▼) for a few seconds until the clock starts to change.

Note: The clock is a 24 hour clock. Use the 'Up' button (▲) to adjust the hours and the 'Down' button (▼) to adjust the minutes. To increase the time rapidly, keep the buttons pressed.

3. Press the 'Start' button to confirm the setting and the clock will stop flashing.

Example of setting the functions

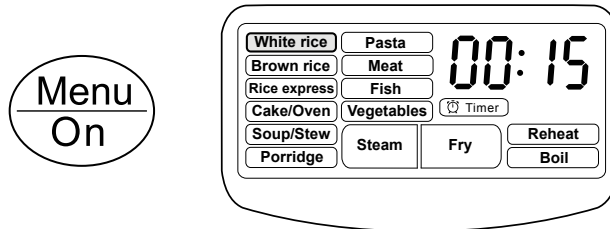
1 Select the food function:

Press 'Menu/On' button, display will show.

Select the required function by pressing the 'Up' and 'Down' buttons to scroll through the functions. The selected function will flash.

'White rice' is used as a typical example.

The display will show the minimum time setting available in that function (see minimum & maximum cooking times on page 13).



Meat, Fish and Vegetable functions

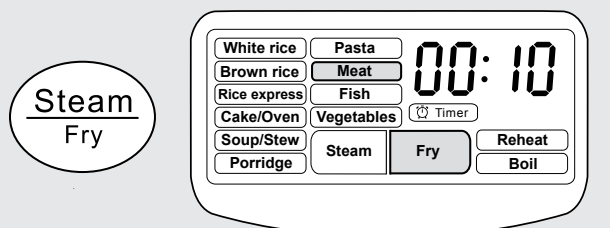
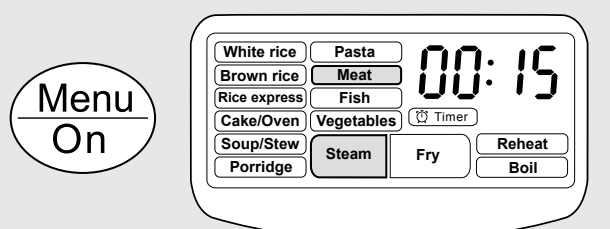
If any of the above functions are selected 'Steam' will flash.

'Meat' is used as a typical example.

Change from Steam to Fry by pressing the 'Steam/Fry' button.

The display will show the minimum time setting available in that function (see minimum & maximum cooking times on page 13).

Follow the remaining steps as required.

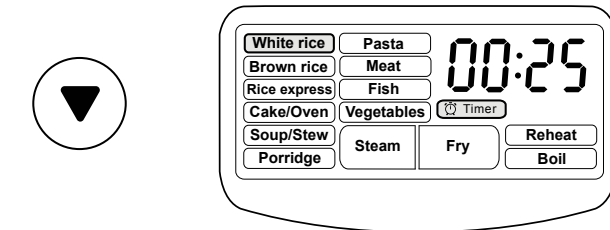
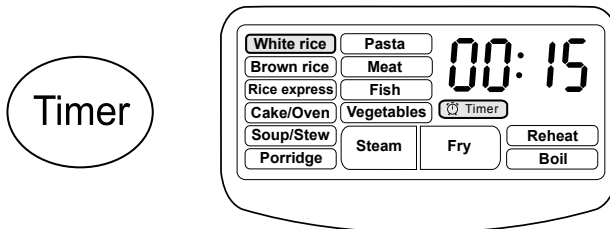


2 Set the cooking time (Timer):

To change the cooking time, press the 'Timer' button, the time will flash.

Press the 'Down' button to set the required cooking time.

Note: If the function has a maximum cooking time over an hour, the 'Up' button can be used to change the hour setting (see minimum & maximum cooking times on page 13).



Example of setting the functions

Optional Preset function -

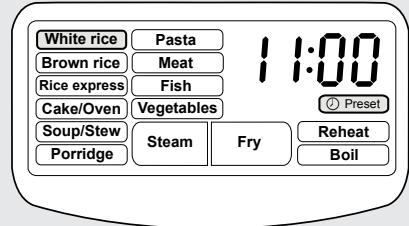
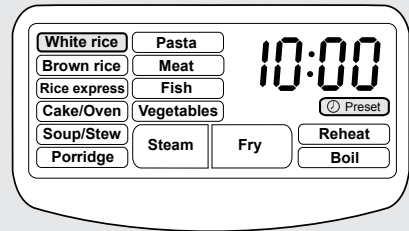
To set the finish cooking time:

Set the time you want the cooking to finish by pressing the 'Preset' button.

The time will flash, displaying the last 'preset' time that was set.

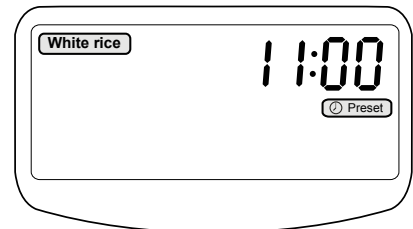
To change the time, press the 'Up' button to set the required hour and the 'Down' button to set the required minute.

Follow the remaining step.



3 Once function, time and preset (optional) have been set:

Press the 'Start' button, and cooking will begin immediately, unless a 'preset' time has been set.



Reheat and Boil functions:

Note: The 'Preset' function is not available in either the Reheat or Boil functions.

1. Press 'Menu/On' button and select the 'Reheat' or 'Boil' function using the 'Up' or 'Down' buttons (▲ ▼).

The display will show the minimum time setting available (see minimum & maximum cooking times on page 13).

2. To change the time setting, press the 'Timer' button (the time will flash) then adjust the time, pressing the 'Down' button (▼).

Temporary memory function:

If the power to the Star Chef Deluxe is off for up to 30 minutes during cooking, cooking will resume once the power comes back on.

If the power is off longer than 30 minutes, the Star Chef Deluxe will go into standby mode when the power comes back on.

Cleaning & Care



Caution: Before cleaning ensure the Star Chef Deluxe is turned off, unplugged from the mains and has cooled down to room temperature.

Warning: The only parts suitable for cleaning in a dishwasher are: the steaming basket, measuring cup, soup spoon, rice paddle and the spoon/paddle holder. **Note:** The steaming basket and measuring cup should only be washed in the top rack of the dishwasher.

DO NOT use abrasive cleaners or scouring pads on the metal or plastic surfaces.

DO NOT clean by pouring water into the Star Chef Deluxe.

Star Chef Deluxe:

The outer surface of the Star Chef Deluxe should only be wiped clean with a damp cloth, when the unit has cooled down to room temperature.

Electric heating plate:

Only clean using soapy water and a soft cloth. Fully dry with a soft cloth before storing or reusing.

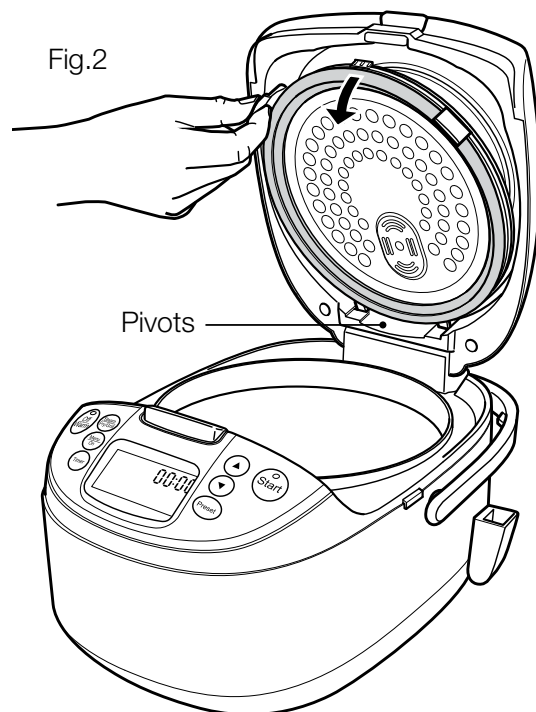
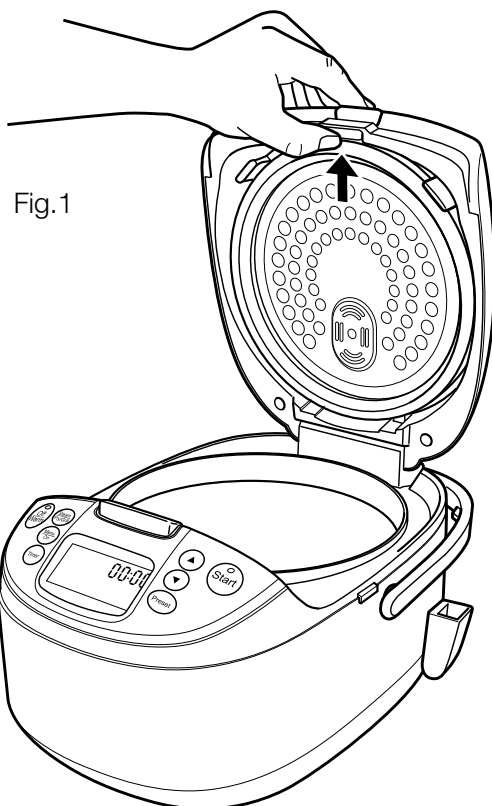
Inner pot:

Carefully clean using soapy water and a soft cloth, rinse with clean water and fully dry before storing or reusing.

Detachable inner lid and sealing ring:

Open the lid, push the top white clip upwards (Fig.1) and at the same time, pull away from the lid using the tab shown (Fig.2). Clean the inner lid and seal using soapy water and a soft cloth, rinse with clean water and fully dry before refitting.

To refit, insert the pivots at the base of the inner lid into the notches in the bottom of the lid, push back until it 'clicks' into position.



Cleaning & Care

Micro-pressure valve:

Lift off the micro-pressure valve (Fig.3).

Separate the two sections by rotating the lower part anticlockwise and pulling apart (Fig.4).

Clean using soapy water and a soft cloth, rinse with clean water and fully dry before refitting.

To refit, line up the arrow on the lower part with the arrow on the 'side' of the upper part and fit back together (Fig.5). Rotate the lower part clockwise to lock together and refit into the lid.

Note: Cooking could be affected if the micro-pressure valve is not fitted correctly.

Fig.3

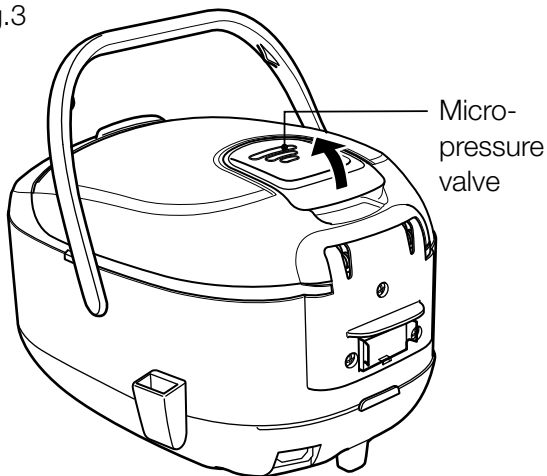


Fig.4 - Locked position

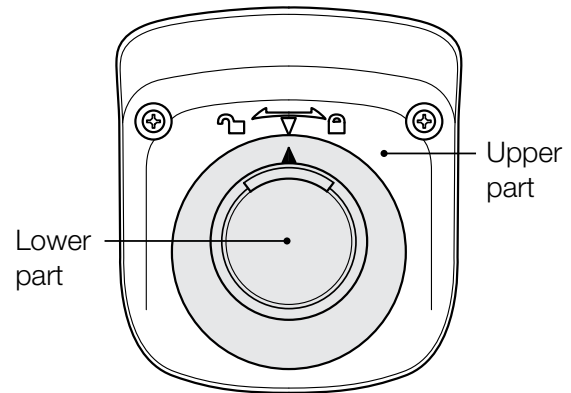
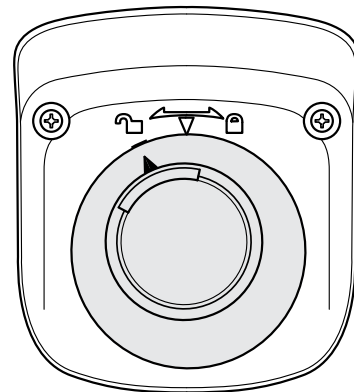


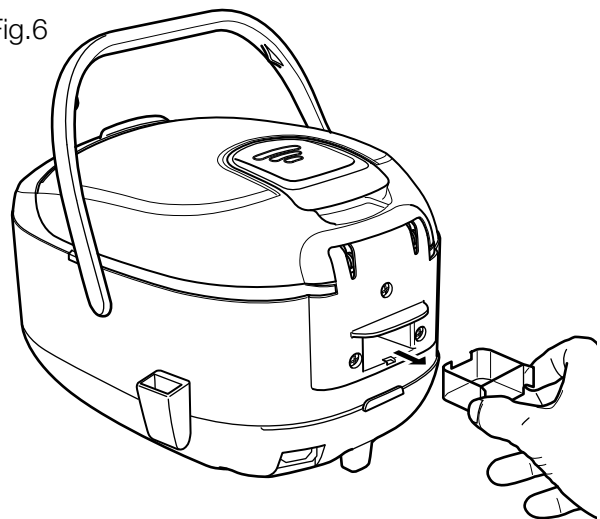
Fig.5 - Unlocked position



Drip tray:

Check and empty the drip tray at the rear of the unit after each use (Fig.6).

Fig.6



Minimum and maximum cooking times

This table gives the minimum and maximum cooking times that are available in each function.

	Function	Cooking time set range <small>(hours & minutes)</small>
Time set	Meat (Steam/Fry)	00:15 - 01:00 (Steam)
		00:10 - 00:30 (Fry)
	Fish (Steam/Fry)	00:15 - 00:30 (Steam)
		00:05 - 01:00 (Fry)
	Vegetable (Steam/Fry)	00:05 - 00:25 (Steam)
		00:05 - 01:00 (Fry)
	Reheat	00:08 - 00:25
	Boil	00:05 - 00:20
	Soup/Stew	01:00 - 09:00
	Cake	00:25 - 01:30
	White rice	00:15 - 01:00
	Rice express	00:05 - 00:40
	Brown rice	00:25 - 01:30
	Pasta	00:12 - 01:00
Porridge	00:05 - 00:40	
Preset time	Available in all functions except Reheat or Boil.	00:00 - 23:59

Guarantee

This product is unconditionally guaranteed for one year against all defects of workmanship and materials. This guarantee does not affect your statutory rights. If you have any problems or queries about this product please contact JML.

JML Customer Helpline: 0800 781 7831

Technical Information

Technical Information	
Name	Star Chef Deluxe
Model	CFXB40FZ9-85
Ratings	220-240V ~ 50Hz/60Hz, Class 1, 820W

Fuse & mains plug replacement (UK & Ireland only)

This appliance is fitted with a BS 1363 13-amp plug. If you have to replace the fuse, only use those that are ASTA or BSI approved to BS 1362 and with a rated current of 13 amps.

Should you need to replace the plug; the wires in the power cord are coloured in the following way:

Blue – Neutral Brown – Live Green & Yellow – Earth

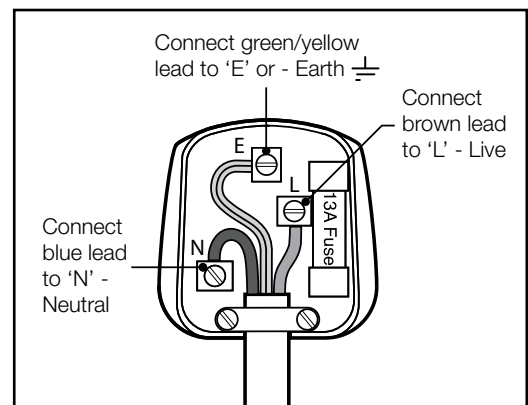
As the colours of the wires in the power cord may not correspond with the coloured markings identifying the terminals in your plug, and proceed as follows:

The wire that is coloured green & yellow must be connected to the terminal in the plug that is marked with the letter E or by the earth symbol \perp .

The wire that is coloured blue must be connected to the terminal that is marked with the letter N.

The wire that is coloured brown must be connected to the terminal that is marked with the letter L.

If the power lead is damaged, it must be replaced by a qualified electrician.



Disposal and the environment

This product is covered by the waste electrical and electronic equipment (WEEE) regulations. It should not be discarded with normal household waste, but taken to your local collection centre for recycling. For further information, please contact the local authority or approved disposal agency.



Product code: V1910



JML

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