



mellerware®

makes life easier

MONGOLIAN
hot
pot



Dual purpose for
cooking/fondue

2L Capacity

Adjustable
thermostat control



complies with
INTERNATIONAL
IEC60335
SAFETY SPECIFICATIONS

m
1300W

2 YEAR
GUARANTEE

Model:
27601





Safety

During use

- Never use the appliance outdoors.
- Never use the pot on a hob or cooker, or in an oven.
- Place the appliance on a flat, stable, heat-resistant and splash-proof surface where it cannot fall.
- Never allow the power cord to hang over the edge of the draining board, worktop or table.
- Make sure that your hands are dry when you touch the appliance, the power cord or the plug.
- Never use the appliance in humid rooms.
- Switch off the appliance and remove the plug from the wall socket in the event of a malfunction during use, and before cleaning the appliance, fitting or removing an accessory, or storing the appliance after use.
- Make sure that there is enough ventilation during the use of the appliance.
- Never leave the appliance unattended when in use.
- Never move the appliance when it is switched on or is still hot. Switch off the appliance, and wait until it has cooled down before you move it.
- Take care when using the appliance. The appliance becomes very hot, and can cause burns if touched.
- Watch out for steam and splashes when putting food in the hot pot.
- Use oven gloves if you need to touch the pot during or after use.
- The appliance needs space to allow heat to escape, thereby avoiding the risk of fire. Make sure that the appliance has sufficient space around it, and does not come in contact with flammable materials. The appliance must not be covered.
- Make sure that small children cannot reach the appliance. The appliance and its parts can become hot whilst the appliance is in use.
- Do not pick up the appliance if it falls into water. Remove the plug from the wall socket immediately. Do not use the appliance any more.
- Clean the appliance thoroughly after use (see the 'Cleaning and maintenance' Section).
- 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 appliance and cord out of reach from children aged 8 or under
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Appliances are not intended to be operated by means of an external timer or separate remote-control system.

General information

- Please read these instructions carefully, and retain them for future reference.
- Use this appliance only in accordance with the instructions.
- This appliance is intended solely for domestic use.
- Have the appliance repaired only by a qualified electrician. Never try to repair the appliance yourself.

Electricity and heat

- Always use the original power cord and thermostat plug supplied with the pot.
- Verify that the mains voltage is the same as that indicated on the type plate on the appliance before use.
- Plug the appliance into an earthed wall socket.
- Always remove the plug from the wall socket when the appliance is not in use.
- Always remove the plug from the wall socket by pulling on the plug, not the power cord.
- Do not use the appliance if the power cord or the appliance is damaged. For your safety return the appliance to our service department. A damaged power cord can be replaced solely by our service department, whom have the special tools required for the repair.
- Make sure that the appliance and the power





cord do not come in contact with sources of heat.

- Make sure that the power cord and plug do not come into contact with water.
- The appliance needs space to allow heat to escape, thereby avoiding the risk of fire. Make sure that the appliance has sufficient space around it, and does not come in contact with flammable materials. The appliance must not be covered.

General information

Thanks to the adjustable temperature the fondue pot is highly suitable for various types of fondue, such as the classic meat fondue, as well as cheese fondue, a chocolate fondue or a Chinese fondue (with stock). Fill the pot with the desired ingredients and switch it on. The red light will go on and off, as the thermostat regulates the temperature. For classic meat fondue set the thermostat at the maximum temperature; cheese, stock and chocolate fondue requires a somewhat lower temperature. Set the temperature so that the mixture will not boil. Cheese and chocolate in particular should be heated up slowly to prevent it from boiling over. Stir once in a while to obtain a smooth texture. The following types of oil are suitable for fondue: corn oil, peanut oil, sunflower oil, and deep-frying oil. Check on the packaging to see whether or not the oil is suitable for fondue. This is important, as some oils are not suitable and may spatter if used for fondue. Remove the plug from the socket when the heating base is not in use.

Before using for the first time

- Read the user's instructions carefully, and retain them for reference
- Always place the pot on a sturdy table or other stable surface.
- Never put the appliance on a (hot) hob.
- Never move the pot whilst it is still hot.
- Avoid the use of metal utensils whenever possible; this will reduce the risk of damage to the non-stick coating.
- This pot is finished with a non-stick coating. On heating this coating may release small amounts of gases which are totally harmless for people and most house pets. However, this is not the case for house birds, which are extremely sensitive to these gases. Con-

sequently it is recommended that you avoid using this appliance in the immediate vicinity of birds.

Use

1. Lightly grease the non-stick coating with a little oil.
2. Fit the thermostat plug to the appliance, and put the plug in a wall socket.
3. Adjust the thermostat dial to the required setting. The appliance will reach the set temperature after about 10 minutes. You can prepare the ingredients while you wait. During use the temperature indicator light will illuminate and extinguish as the thermostat maintains the appliance at the set temperature.
4. When you have finished using the appliance remove the plug from the wall socket, and allow it to cool.
5. Allow the appliance to cool down completely before you remove the thermostat plug, since the temperature sensor on the thermostat plug (the central metal pin) becomes very hot.

Frying times and temperatures

The frying time depends largely on the type and thickness of the ingredients. You can experiment with the time and temperature to achieve the best results.

The thermostat is not calibrated in degrees Celsius; it is marked with graduations from 1 through 5. This is because the actual temperature at a given setting depends on a wide range of factors, such as the ingredients in the pot and the use of oil/ butter or water, etc. The indicative temperatures for each setting are given in the following table:

Thermostat setting	°C oil & dry frying	°C in water
1	130-145°C	100 °C
2	160-170°C	100 °C
3	180-190°C	100 °C
4	200-210°C	100 °C
5	220-250°C	100 °C

Cooking tips

Small pieces of meat, fish, etc., will be done more rapidly, and will be cooked better than larger pieces.





Turning meat and fish only once whilst frying will help prevent it from drying out. This will also be avoided by turning over the food with a spatula rather than pricking it with a fork.

Frying or cooking fish for too long will make it tough, and will spoil the flavour. In general, fish is done when the tissue readily separates (into layers) and has lost its transparency or raw colour.

Frying/Grilling

Do not use more than a small quantity of oil or frying fat when frying or grilling food.

Coating fish with breadcrumbs or flour before you fry it will protect the fish from the heat and prevent it from drying out. After frying the fish place it on a piece of paper kitchen towel to drain.

Stir-frying

Stir-fried dishes are prepared by continually stirring and turning until the ingredients are done. Only a little oil is required; the pot is set to a high temperature. Put the meat or fish in the pot, and turn it repeatedly until it is about three-quarters done. You can then add the further ingredients, such as carrots, onions, mushrooms, paprikas, courgettes, and/or a little thin sauce, etc., etc., and continue cooking until the meat or fish is done.

Stir-frying is healthy since only a little oil is required, little or no salt needs to be added, and the vitamins are retained. Moreover the food is delicious since this method of preparation does full justice to the flavour of the ingredients – and the vegetables remain crisp.

Cooking

Food is cooked by heating it in boiling liquid until it is done. The Electric Pot is very suitable for cooking moderate quantities of pasta and rice. The Electric Pot is, in particular, ideally suited to cooking spaghetti; the pot has a larger diameter than many other pots available, and you do not need to shorten the spaghetti.

The cooking times stated in the enclosed recipes serve only as guidelines. The actual cooking times depend on the quality of the meat and the freshness of the vegetables, etc., and will vary from dish to dish.

Poaching

Poached foods are cooked slowly in a liquid just below boiling point. The liquid is at the correct temperature for poaching once the surface just begins to move. The quantity and temperature of the liquid used for poaching depends on the food being cooked. Meat, fish and poultry are usually poached in bouillon; eggs are poached in water containing a little salt and, often, a drop of vinegar. Fruit can be poached in a thin syrup. Poaching imparts a delicate flavour to the food, since a little flavour from the liquid is added to the poached ingredients.

Stewing

Food is stewed by briefly frying the surface and then allowing it to cook very slowly at a low temperature. Stewing is ideal for preparing a hash, since the Electric Pot offers you an opportunity to combine a wide variety of preparation methods. Lightly fry the meat, add the various ingredients, such as onions, cloves, cream, mushrooms and garlic, etc., and then allow to simmer for a couple of hours.

Thawing

You can also use the Electric Pot to thaw food. Set the thermostat to position 1 and put the food to be thawed in the pot.

Maintenance and cleaning

- Never move the appliance whilst it is switched on or is still hot. Switch off the appliance, and wait until it has cooled down before you move it.
- Do not immerse the appliance in water or in other liquids when the thermostat is plugged in the socket. If this happens do not use the appliance any more; dispose of the appliance.
- Do not use corrosive or scouring cleaning agents or scouring pads.





Clean the pot after each use. This will prevent food residues from baking onto the appliance.

1. Remove the plug from the wall socket and let the appliance cool down completely. Never pour cold water into the hot pot, since this would damage the appliance and would be accompanied by a risk of splashes of hot water.
2. Remove any stubborn food residues by allowing them to soak in a little cooking oil (leave to soak for about 5 minutes). Alternatively, you can pour a shallow layer of water in the pot and then bring the water to the boil; this will loosen any stubborn food residues.
3. Clean the pot and the glass lid with hot washing-up solution. Always keep the appliance's electrical components dry! Make sure that no food residues accumulate around the edges.
4. Clean the thermostat with a damp cloth.
Note: never immerse the power cord's thermostat plug in water; always use a damp cloth!
5. Dry the appliance thoroughly after cleaning. Make sure that the appliance's thermostat socket is completely dry before you use it again!

Recipes

PAELLA RECIPE

Ingredients for 3 servings: 1/2 tablespoon olive oil, 100 gram chicken breast, 50 gram pork ribs, 1/2 small onion chopped very finely, 1/2 clove of garlic, 100 gram fresh squid, 1/2 teaspoon of paprika powder, 1/2 ripe pureed tomato, 200 gram rice, 1/2 teaspoon of saffron powder, 550 ml fish or chicken bouillon, salt and, if so required, a few shrimps or pieces of lobster.

Preparation:

1. Switch on the Electric Pot (position 1), and fry the shrimps or lobster in olive oil.
2. Remove the shrimps or lobster from the pot and fry the squid until it is done. Remove the squid from the pot.
3. Fry the chicken breast and pork ribs until they are done, and remove from the pot. Fry the onion until it turns brown, and mix in the tomato puree.

4. Boil the water for the bouillon in a separate sauce pot (you can use fresh bouillon or a cube). Add the saffron powder and the paprika powder.
5. Pour the rice into the Electric Pot, and add the tomato and onion. Allow to brown slightly.
6. Add all ingredients, adding the bouillon last. Allow to cook for about 18 minutes, until all the bouillon has been absorbed.

SALMON WITH SHRIMPS AND ASPARAGUS

Ingredients for 2 servings: 2 salmon steaks, 120 gram, 0.4 litre fish bouillon, 1/2 small can of bamboo shoots, 100 gram large cooked shrimps, 50 gram green asparagus (small), 1/2 small clove of garlic, 1/2 small chilli, 1/2 tablespoon of chopped coriander, pepper and salt.

Preparation:

1. Sprinkle the salmon with pepper and salt. Switch on the Electric Pot (position 4), and fry the salmon for about 10-15 minutes.
2. Turn the thermostat to position 1 and add the fish bouillon. Bring to the boil. Halve the clove of garlic, and cut the chilli into rings. Remember to remove the seeds! Cut the bamboo shoots into thin strips. Add the garlic, chilli rings, shrimps, bamboo shoots, asparagus and chopped coriander. If so required, add pepper and salt to taste.

MARINATED KING PRAWNS AND VEGETABLES

Ingredients for 2 servings: 6 king prawns. Marinade: 0.25 litre oil, 2 till 3 cloves of garlic, 1/2 sprig of dill, 0.4 litre fish bouillon, 25 gram spinach, 50 gram spring onions, pepper and salt.

Preparation:

1. Halve the cloves of garlic for the marinade. Switch on the Electric Pot (position 1), and slowly warm the oil with the garlic. Chop the dill finely. Switch off the pot, and stir in the dill. Allow the oil to cool. Add the king prawns. Allow the king prawns to marinate for 24 hours.
2. Switch on the pot again, and set the thermostat to position 3
3. Halve the king prawns, and cook them; turn them whilst cooking. Set the thermostat back





to position 1 and add the fish bouillon. Bring to the boil. Clean the spring onions, and cut into approximately 8 cm lengths. Poach the spinach and the spring onions in the bouillon. If so required, add pepper and salt to taste.

SHRIMPS WITH PIQUANT SWEET VEGETABLE SAUCE

Ingredients for 2 servings: 6 large shrimps, 1 tablespoon of sesame oil, 0.4 litres of fish bouillon, 1/2 shallot, 1/2 ginger corm, 100 grams of spring onions, 50 grams of bamboo shoots, 1/2 dl of hot sweet chilli sauce, 100 grams of Sugar Snaps, pepper and salt.

Preparation:

1. Switch on the Electric Pot (position 4) and grease with a little sesame oil. Fry the cleaned shrimps.
2. Turn the thermostat to position 1 and add the fish bouillon. Chop the shallot and ginger corm finely. Clean the spring onions, and cut the white part into approximately 8cm lengths. Repeat with the bamboo shoots. Add to the fish bouillon, and stir in the hot chilli sauce. Bring to the boil. Add the Sugar Snaps.

FILET MIGNON

Ingredients for 2 servings: 4 filets mignon, 80 gram, 4 rashers of lean bacon, 4 cocktail sticks, freshly-ground pepper, 0.4 litre chicken bouillon, 1/2 chopped onion, 1/2 tablespoon tomato ketchup, 1/2 tablespoon tomato puree, 1/2 teaspoon hot sweet chilli, 50 gram maize, and 50 gram red kidney beans.

Preparation:

1. Switch on the Electric Pot (position 3).
2. Sprinkle the filet mignon with pepper and salt, and wrap in a rasher of bacon. Push a cocktail stick through the roll.
3. Fry the filet mignon for about 10-15 minutes until they are done; turn them to brown them on both sides.
4. Turn the thermostat to position 1 and add the chicken bouillon. Fruit the onion. Add together with the tomato ketchup, tomato puree and the hot chilli. Bring the bouillon to the boil, and add the maize and the kidney beans.

5. Remove the filet mignon from the pot, and serve with a spoonful of the vegetables.

CHINESE NOODLES

Ingredients for 2 servings: 100 gram noodles, 0,4 litre chicken bouillon, 1/8 Chinese cabbage, 1/8 bunch of fresh coriander, pepper and salt.

Preparation:

1. Pour the chicken bouillon into the pot, and switch on the Electric Pot . Bring to the boil at position 1, and sprinkle the noodles into the bouillon.
2. Cut the Chinese cabbage into very thin strips. Add once the noodles are almost done. Chop the coriander finely, and stir into the bouillon. If so required, add pepper and salt to taste.

SPICY DRUMSTICKS

Ingredients for 2 servings: 4 drumsticks. Marinade: 1 dl olive oil, 2 halved cloves of garlic, 1 tablespoon of lemon juice, 1 dl of cognac, 1/2 of a small sprig of thyme, 1/2 of a small sprig of rosemary, 1 leaf of fresh sage, 1 leaf of fresh laurel, pepper and salt, 50 grams of black olives and 50 grams of green olives.

Preparation:

1. Mix all the ingredients for the marinade, and leave the drumsticks to marinate in the mixture for 24 hours.
2. Remove the drumsticks from the marinade, and pour the marinade into the Electric Pot.
3. Switch on the Electric Pot (position 4), and fry the drumsticks for about 20 minutes until they are done.
4. Remove the drumsticks from the pot and put them on hot plates. Add the olives to the marinade, and heat thoroughly. Pour a large serving spoon of olives and marinade over drumsticks before serving.

MARINATED VEAL ESCALOPE

Ingredients for 2 servings: 250 gram veal escalope. Marinade: 1 tablespoon of soy sauce, 1 tablespoon of dry sherry, 1/2 tablespoon of brown sugar, 1/2 small ginger corm, 1/2 teaspoon of sesame oil, 1/2 teaspoon of vinegar, and black pepper.





Preparation:


1. Mix the ingredients for the marinade.
2. Cut the veal escalope into thin strips.
3. Put the slices in the marinade, and allow to marinate overnight.
4. Switch on the Electric Pot (position 2).
5. Remove the meat from the marinade, and fry for about 10 minutes until done. Serve the veal escalope with Chinese noodles.






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