

AMC Cookware offers the finest quality cookware with a lifetime guarantee, that enables healthy cooking for your family's well-being – **for life.**

# 40 cm ELECTROROAST®

PRODUCT INFORMATION

**Product Code**  
A4015

**Capacity**  
14.75 litres

**Diameter**  
40 cm

**Height**  
12 cm

**External height**  
17.8 cm

**Use**  
Electric



**COOKWARE  
FOR LIFE**

The AMC 40 cm Electroraost® makes cooking a pleasure. With a capacity of 14.75 litres, this electrified unit is very versatile and perfect for preparing a large amount of food, and then serving directly from the cookware. Use it to roast, steam, braise, stew, poach, sauté or fry food. Please note: Don't attempt to move this unit once it is filled with food – it can be extremely heavy.

The 40 cm Electroraost® features the well-known AMC design, with its superb heat retention and distribution abilities. Take this into consideration when cooking and don't assume that higher temperatures are required for this size cookware. Cooking over medium to low temperatures is still recommended. Once the base is hot it will maintain its heat for a long period of time, even after the probe has been switched off. AMC's waterless and fat-free cooking methods still apply, so even when cooking on a larger scale you can do this in a healthy manner. Remember to monitor the cooking temperature inside the unit by using the Visiotherm®.

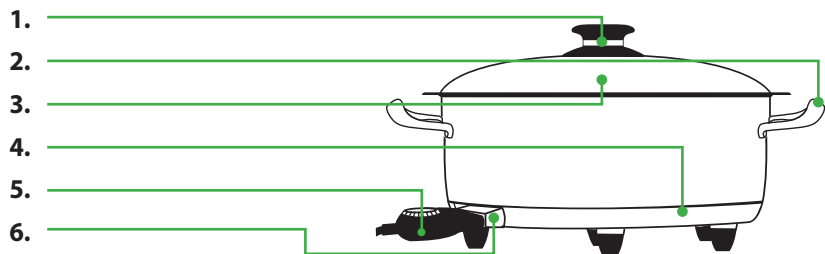
Due to its size, the 40 cm Electroraost® may take slightly longer to heat up. A large volume of food will cook for a longer period of time, but the probe will continue to maintain the desired temperature. As this unit is electrified it will, despite its size, require less electricity than cooking the same amount of food in various smaller units on the stove.

## CARE AND CLEANING

Before using your AMC 40 cm Electroraost® for the first time, wash in hot soapy water with a soft cloth or non-scratch sponge. The cookware should not be completely immersed in water. If the socket area does come into contact with water, make sure that it is thoroughly dried before using again. The Electric Probe must never be immersed in water, if necessary wipe clean with a damp cloth.

After use, clean the Electroraost® in hot soapy water with a soft cloth or non-scratch sponge. Dry immediately to prevent watermarks from forming and to maintain the polished appearance. Don't use any abrasive cleaning materials as this will scratch the stainless steel. AMC Classic Cleaner, our cleaning paste, is ideal for cleaning purposes. The inside and outside of the cookware must never be washed with a scourer or hard sponge which could scratch the stainless steel.

## FEATURES



- 1. Visiotherm®:** The AMC patented thermometer, which indicates optimum cooking temperatures.
- 2. Gourmet handles:** Sturdy handles positioned to hold onto when stirring or serving food and inserting probe. They will not get hot during cooking.
- 3. Close fitting lid:** Its weight and design ensures that the cookware seals properly during cooking.
- 4. Base:** Encapsulates the element and the AMC patented base.
- 5. Electric Probe:** This scientifically designed probe, with its pivoting dial, can be set at different temperatures for various foods prepared in the cookware.
- 6. Socket:** This is where the probe is plugged into the cookware unit.



When inserting the probe in the socket, ensure the probe is set on *Off*.



A glowing green light indicates that the Electroraost is heating up.

## THE AMC ELECTRIC PROBE

The AMC Electric Probe has two lights, a red light to indicate whether the probe is switched on and a green light indicating the temperature.

### Inserting the Probe

Insert the probe into the socket on the side of the unit. Ensure the dial is set on the *Off* position. Insert the plug into the electric wall outlet and switch on. The red light on the probe will glow to indicate that there is a supply of electricity, but the Electroraost® will not heat up.

### Setting the Probe

Turn the dial to the required setting (from *Simmer* to 10), depending on the food being prepared. The green light on the probe will glow, to indicate that the unit is heating up. The probe then controls the temperature to ensure that the unit maintains the desired heat until the temperature setting is changed manually. When you turn the probe to a lower setting, the unit will start cooling down automatically until the new desired temperature is reached. Use the Visiotherm® as a guide to the temperature inside the unit while cooking.

### Cooking on the *Simmer* setting

When cooking on the *Simmer* setting, it is important to note that the probe controls the temperature by going through a continuous cycle of switching on and off. Do not increase the temperature if it appears that the food is no longer cooking. The probe will control the temperature. Should you increase the temperature, the unit may become too hot and cause the food to burn.

### Removing the Probe

When the cooking process is complete, turn the probe to the *Off* position and remove the plug from the electrical wall outlet. Remove food from the unit and allow the unit to cool. Remove the probe from the socket. Store probe in a dry place.

## REMEMBER:

The Visiotherm® is a special thermometer built into the lid knob of each AMC Cookware unit. By using the Visiotherm® you can control the cooking temperature accurately and conveniently – taking the guesswork out of your cooking!



## PRACTICAL TIPS

**Important:** Always preheat the 40 cm Electroraost® over a medium temperature. Don't start cooking over a high temperature as this could burn the large volume of food. As with all AMC cookware, it's advisable not to fill the cookware to more than two-thirds of its capacity.

**Cooking rice or vegetables:** Preheat the cold unit with the food in it, with probe on 6 until the Visiotherm® reaches the first red area. Then reduce the heat to 4 on the probe for the duration of the cooking process, depending on the type and quantity of food. The indicator on the Visiotherm® should be between the 1 – 2 o'clock position, indicating the optimum cooking temperature, so adjust the probe setting accordingly.

**Saut eing or frying ingredients:** Preheat the empty unit with probe on 6, until Visiotherm® reaches the first red area. Saut e or fry your ingredients, adding oil only if necessary. Maintain the probe setting until saut eing is completed, then reduce the heat once covered with a lid.

## IMPORTANT SAFETY PRECAUTIONS

1. Read all the instructions in this leaflet carefully before using the Electroraost® for the first time.
2. Always insert the Electric Probe into the unit before plugging it into the wall outlet. When the probe is not in use, disconnect from the socket and wall outlet.
3. Use the unit only with the AMC Probe provided.
4. Don't place the unit on a hot electrical plate, near a gas flame or in a heated oven.
5. Always place the Electroraost® on a level surface.
6. Don't let the electrical cord touch hot surfaces or hang over the edge of a counter or table.
7. Close supervision is necessary when cooking in the unit near children.
8. Never leave hot oil unattended in the cookware.
9. Don't use the Electroraost® for any other purpose than its intended use.
10. Always unplug the AMC Electroraost® before cleaning it.
11. Never immerse the probe, cord or plug in water or any other liquid.
12. When using the Electroraost® for the first time you may notice slight smoking from the socket area. Don't be alarmed – this is caused by a protective oil which burns off after the first use.
13. A crackling noise may be heard when heating the Electroraost®. This is due to metal expansion and is normal.
14. Don't use the Electroraost®, Electric Probe or cord if it has malfunctioned or is damaged in any way. Take it to your nearest AMC Cookware Distribution Centre for inspection or repair.
15. It is advisable not to carry or move the unit while it is full of food as it could be very heavy. Do not attempt to move it once filled with hot food or liquid, as it could spill and burn you.



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## LIFETIME GUARANTEE

The AMC 40 cm Electroraost® is covered by the AMC Cookware lifetime guarantee. The Visiotherm®, Element, Electric Probe, handles and bakelite feet have a two year guarantee. It is a condition of our guarantee that you read and follow the operating instructions. Not only will this ensure satisfying cooking results, but will make your guarantee effective.

## AMC COOKWARE SUPPORT CENTRE:

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