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You can read the recommendations in the user guide, the technical guide or the installation guide for SILVERCREST SEAD 1800 A1. You'll find the answers to all your questions on the SILVERCREST SEAD 1800 A1 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual SILVERCREST SEAD 1800 A1
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SILVERCREST®

KITCHEN TOOLS

Electric Fruit Preserver & Jam Maker
SEAD 1800 A1

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Ⓢ **Electric Fruit Preserver & Jam Maker**
Operating Instructions

Ⓢ **Konserveringsautomat**
Bruksanvisning

Ⓢ **Einkochautomat**
Bedienungsanleitung

Ⓢ **Säilöntäkone**
Käyttöohje

Ⓢ **Henkogningsgryde**
Betjeningsvejledning

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Manual abstract:

These operating instructions are a component of the Electric Fruit Preserver & Jam Maker SEAD 1800 A1 (henceforth designated as the appliance) and they provide you with important information about the intended use, safety and connection as well as operation of the appliance. The operating instructions must be constantly kept available close to the appliance. They are to be read and applied by everyone assigned to operate and troubleshoot the appliance. Retain these operating instructions and pass them on, together with the appliance, to any future owners. Any copying or reproduction, including as extracts, as well as the reproduction of images, also in an altered state, is only permitted with the written authorisation of the manufacturer. This Preserving Boiler is suitable for: - Preserving - Heating and keeping drinks warm, and for their pouring - Heating and keeping boiled sausages, or their like, warm - Heating and keeping soups warm The appliance is intended for domestic use only, it is not suitable for commercial or industrial applications. **wARNING** Risks from unintended use! Risks can be caused by the appliance if it used for unintended purposes and/ or other types of use. Use the appliance exclusively its for intended purposes. observe the procedures described in these operating instructions. Claims of any kind resulting from damage caused by improper use, incompetent repairs, unauthorized modifications or the use of non-approved spare parts will not be acknowledged.

In these operating instructions the following warnings are used: **DANGER** A warning at this danger level indicates a threatening dangerous situation. If the dangerous situation is not avoided, it could result in death or serious physical injury. @@@@**IMPORTANT** A warning at this danger level signifies possible property damage. If the situation is not avoided it could lead to property damage. Observe the directives given in this warning to avoid property damage.

NOTICE A notice signifies additional information that can assist you in the handling of the appliance. In this chapter you receive important safety information regarding the handling of the appliance. This appliance complies with the statutory safety regulations. Incorrect usage can, however, lead to personal injury and property damage. For safe handling of the appliance observe the following safety information: **RISK - ELECTRIC SHOCK!** Before taking it into use, check the appliance for signs of visible external damage.

Do not take into operation an appliance that is damaged or has been dropped. To avoid risks, arrange for defective plugs and/or power cables to be replaced at once by qualified technicians or our Customer Service Department. Repairs should only be carried out by authorized specialist companies or by the Customer Service Department. Ensure that the base with the electrical connections **NEVER** comes into contact with water! If it has unintentionally come into contact with water, first allow it to dry out completely before taking it into use. Ensure that the power cable **NEVER** becomes wet or damp during operation. Lay the cable so that it cannot become trapped or damaged in any way. Always remove the plug from the mains power socket after use. Simply switching the appliance off is not sufficient, because the appliance remains under power for as long as the plug is connected to the mains power socket. Ensure that the power cable does not come into contact with parts of the appliance that are hot. This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used.

Children should be supervised to ensure that they do not play with the appliance. hot steam clouds may be released. Additionally, the appliance becomes very hot during use. You should wear oven mitts. ensure that the appliance is standing both firmly and upright **BEFORE** switching it on. Do **NOT** move the Preserving Boiler after it has heated up! **wARNING - PROPERTY DAMAGE!** Defective components may only be replaced with original replacement parts. Only by using original replacement parts can it be assured that the safety requirements are being complied with. Ensure that the appliance, the power cable and the plug cannot come into contact with sources of heat such as hot plates or open flames. @Never leave the appliance unattended while it is being used. @@@@ place the appliance on a level and slip-free surface.

Ensure that a mains power socket is easily accessible. @@Insert the plug into a mains power socket. @@After it has boiled, pour this water away. **wARNING - RISK OF INJURY!** @@@@It is completely harmless and disperses after a short time. A signal tone sounds for every 5°C.

A signal tone sounds for every 5 minutes. @@@@4) As soon as the set time period has expired, signal tones sound. @@@@With pasteurisation, the heating temperature lies at around 80°C. for domestic purposes , pasteurisation is sufficient. @@2 cm) in two layers, one above the other, can be pasteurised/sterilised.

3) Fill the preserving boiler with sufficient water to ensure that the upper jars are submersed to at least 3/4 of their height. Ensure that the preserving jars in the lower layer are firmly sealed, so that water cannot infiltrate them. @@Use the following tables when selecting a temperature setting: Meat Roast meat, pieces, (cooked well) Broth Game / Poultry (cooked well) Goulash (cooked well) Minced meat, Sausage meat (raw) The time period begins therefore first when the preserving boiler has reached the set temperature. With a completely full appliance this can take up to 90 minutes! @@As soon as the set time period has expired, signal tones sound. Fill the appliance with liquids to a maximum level of 4 cm below the upper edge! If the level is any higher, the liquids could overflow! 1) Pour the liquid (for example, mulled wine or cocoa) into the preserving boiler. @@7) Liquids that have no solid constituents can be served through the pouring tap 0. for this , hold a suitable receptacle under the pouring tap 0 and press the pouring lever q down. When the desired amount of fluid is in the receptacle, release the pouring lever q. **NOTICE** Should you wish to pour off a large volume of liquid, pull the pouring lever q upwards until it stays in position. Then you do not have to hold the pouring lever q.

wARNING - PROPERTY DAMAGE! Do not pour off liquids with solid constituents, for example, soups. the solids will block the pouring tap 0! **NOTICE** You can also keep stews warm in the preserving boiler. They do however need to be stirred regularly to prevent them sticking to the bottom of the appliance. This appliance is fitted with an overheating protector. Overheating may occur if there is too little or no liquid in the preserving boiler. In this case, signal tones sound and the symbol " " blinks in the display.



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In this case, immediately pour some liquid into the appliance. if no liquid is added , the appliance switches itself off after 5 minutes. Once you have topped it up with liquid you can restart the appliance. Before cleaning, ALWAYS remove the plug from the mains power socket! Otherwise, there is the risk of receiving an electric shock! Clean the appliance with a lightly moist cloth.

for stubborn soiling use a mild detergent on the cloth. Clean the display with a soft, lint-free cloth. Clean the preserving grill 4 in a mild soapy solution and rinse it well with clear water. To clean the pouring tap 0 thoroughly, you can unscrew the pouring lever q. @@@@@@Descale the appliance as soon as scale deposits become apparent.

@@Wind the cable around the cable retainer 8 and insert the plug into the plug holder in the middle of the appliance base. 2 kg Bellypork with rind 500 g Pig liver 500 g Onions 100 g Pork dripping 2 Tsp crushed Allspice 1 Tbsp Thyme and Marjoram, dried 1 Tsp white Pepper 1 Tbsp Salt Preparation Boil the bellypork for 1. 5 hours in salt water and then allow it all to cool. Subsequently, turn it through a mediem meat grinder disc. Turn the liver through a fine hole grinder disc.

Dice the onions and cook them in dripping until glassy. Add the meat, liver, spices and a 1/4 liter of the pork belly broth and then stir it all vigorously. Immediately fill the mixture into prepared jars. Fill the jars only to 1/3! Boil the jars for about 2 hours at about 98°C. This recipe can be varied in different ways: for example, add various herbs, garlic or cubed bacon. 2 kg Pumpkin 1/2 l Vinegar 1 l Water 1/4 l Wine vinegar 1 kg Sugar Juice and rind of one Lemon a Ginger root (fresh ginger cut into slices) a stick of Cinnamon a few Cloves Preparation Halve the pumpkin and remove the pith. Peel the pumpkin and cut it into small cubes. weigh the pumpkin cubes and wash them. Cover them in a bowl w.



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