Taylor Swoden Arthur

Taylor Swoden Arthur 6L Electric Steamer Multi-Cooker Instruction Manual

Model: Arthur | Brand: Taylor Swoden

1. Introduction

Thank you for choosing the Taylor Swoden Arthur 6L Electric Steamer Multi-Cooker. This versatile appliance is designed to simplify your cooking experience, offering multiple functions including steaming, slow cooking, grilling, sautéing, and stewing. With its user-friendly digital control panel and included accessories, preparing healthy and delicious meals has never been easier. Please read this manual thoroughly before first use to ensure safe and optimal operation.



The Taylor Swoden Arthur Multi-Cooker in use, demonstrating its grilling function with a steak and vegetables.

2. Safety Information

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons. This appliance is for household use only.

- Do not immerse the main unit (base with control panel) in water or other liquids.
- Ensure the power cord is not damaged and is kept away from hot surfaces.
- Always place the appliance on a stable, heat-resistant surface.
- Do not touch hot surfaces. Use cool-touch handles and oven mitts provided.
- Unplug from the outlet when not in use and before cleaning.
- Keep out of reach of children.
- Water for steaming is added to a separate container, not directly to the base, ensuring safe operation.

3. Product Overview and Components

The Taylor Swoden Arthur Multi-Cooker is a 3-in-1 appliance designed for versatility. It includes the following

components:

- **Main Base with Control Panel:** The central unit housing the heating element and digital controls.
- **Cooking Pot:** A large capacity pot for slow cooking, stewing, and rice.
- **Grill Plate:** A non-stick ceramic coated plate for grilling and sautéing.
- **Steaming Accessory:** Designed to fit above the cooking pot for steaming vegetables, fish, etc.
- **Glass Lid:** Transparent lid to monitor cooking progress.
- **Oven Mitts:** For safe handling of hot components.

All food-contact parts are BPA-free.



The Taylor Swoden Arthur Multi-Cooker shown with its retail packaging, instruction manual, and included accessories like oven mitts. Dimensions are indicated as 42.5cm width and 32cm height.



The Taylor Swoden Arthur Multi-Cooker placed on a kitchen counter, showcasing its compact design.

4. Setup and First Use

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the cooking pot, grill plate, steaming accessory, and glass lid with warm, soapy water. Rinse thoroughly and dry completely. Wipe the main base with a damp cloth.
3. **Assemble:** Place the desired cooking accessory (pot or grill plate) onto the main base. Ensure it is seated correctly. For steaming, place the steaming accessory on top of the cooking pot.
4. **Power On:** Plug the power cord into a grounded electrical outlet. The digital display will illuminate.

5. Operating Instructions

The Taylor Swoden Arthur Multi-Cooker features a digital control panel for easy operation. You can choose between preset programs or manual settings.



A detailed view of the digital control panel of the Taylor Swoden Arthur Multi-Cooker, highlighting its various function buttons and display.

5.1 Control Panel Functions

- **Menu:** Cycles through preset cooking programs (Sauté, Grill, Slow Cook, Manual, Steam, Keep Warm, Rice, Stew).
- **Timer/Temp:** Adjusts cooking time or temperature.
- **Start/Stop:** Starts or pauses the cooking process.
- **+/- Buttons:** Used to increase or decrease time/temperature values.
- **Power Button:** Turns the appliance on/off.



A close-up of the control panel, emphasizing the 8 preset cooking programs available for various dishes.

5.2 Using Preset Programs

1. Add ingredients to the appropriate cooking accessory (pot or grill plate).
2. Press the **Menu** button repeatedly until the desired program (e.g., Sauté, Grill, Rice, Stew, Steam, Slow Cook) is selected. The default time and temperature for that program will display.
3. If desired, adjust the time or temperature using the **Timer/Temp** button and the **+/-** buttons.
4. Press **Start/Stop** to begin cooking.
5. Once cooking is complete, the appliance may automatically switch to the **Keep Warm** function (up to 10 hours) or turn off.

5.3 Manual Mode

For custom cooking, use the Manual mode:

1. Press the **Menu** button until **Manual** is selected.
2. Use the **Timer/Temp** button to toggle between setting temperature and time.
3. Adjust the desired temperature and time using the **+/-** buttons.
4. Press **Start/Stop** to begin cooking.

5.4 Steaming Function

To use the steaming function:

1. Place the cooking pot on the main base.
2. Add the required amount of water to the cooking pot.
3. Place the steaming accessory on top of the cooking pot.
4. Arrange food in the steaming accessory.
5. Select the **Steam** program or use **Manual** mode to set desired time and temperature.
6. Press **Start/Stop** to begin steaming.



The Taylor Swoden Arthur Multi-Cooker in use, showing food being cooked simultaneously in its two stacked layers.



The Taylor Swoden Arthur Multi-Cooker demonstrating its multi-level cooking capability with different foods in each layer.



The Taylor Swoden Arthur Multi-Cooker with its glass lid partially open, showcasing a meal prepared inside.

6. Maintenance and Cleaning

Proper cleaning and maintenance will extend the life of your multi-cooker.

1. **Unplug:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Detachable Parts:** The cooking pot, grill plate, steaming accessory, and glass lid are easily removable and dishwasher safe. For best results, wash with warm, soapy water and a non-abrasive sponge.
3. **Main Base:** Wipe the exterior of the main base with a damp cloth. Do not immerse the base in water or any other liquid.
4. **Storage:** Ensure all parts are dry before storing the appliance in a cool, dry place.



A person washing the detachable non-stick grill plate under running water, illustrating the ease of cleaning.



The non-stick ceramic coated grill plate and cooking pot placed in a dishwasher, illustrating their dishwasher-safe design.

7. Troubleshooting

If you encounter any issues with your Taylor Swoden Arthur Multi-Cooker, please refer to the following common troubleshooting steps:

- **Appliance does not turn on:** Ensure the power cord is securely plugged into a working electrical outlet. Check if the power button has been pressed.
- **Food not cooking evenly:** Ensure ingredients are spread evenly in the cooking pot or on the grill plate. For steaming, ensure sufficient water is added.
- **Steam function is slow:** Verify that the correct amount of water is added to the cooking pot and that the lid is properly sealed to retain heat.
- **Digital display not responding:** Unplug the appliance, wait a few minutes, then plug it back in. If the issue persists, contact customer support.

For further assistance, please contact Taylor Swoden customer support.

8. Specifications

Brand	Taylor Swoden
Model	Arthur
Color	Black
Product Dimensions (L x W x H)	37.9 x 25 x 3.2 cm (base); 42.5 x 29.5 x 32 cm (assembled)
Capacity	6 Liters
Power	1250 Watts
Material	Glass (Lid), Non-stick coated metal (Pots/Grill)
Item Weight	4.65 Kilograms
BPA-Free	Yes (Food-contact parts)

9. Product Video Overview

Your browser does not support the video tag.

Watch this video for a comprehensive overview of the Taylor Swoden Arthur Multi-Cooker's features and cooking capabilities. (Note: Video source URL is a placeholder as it was not explicitly provided in the JSON. Please replace with the actual M3U8 URL if available.)

10. Warranty and Support

Taylor Swoden products are manufactured to high-quality standards. For information regarding warranty coverage, product registration, or technical support, please refer to the warranty card included with your purchase or visit the official Taylor Swoden website. Keep your proof of purchase for warranty claims.