

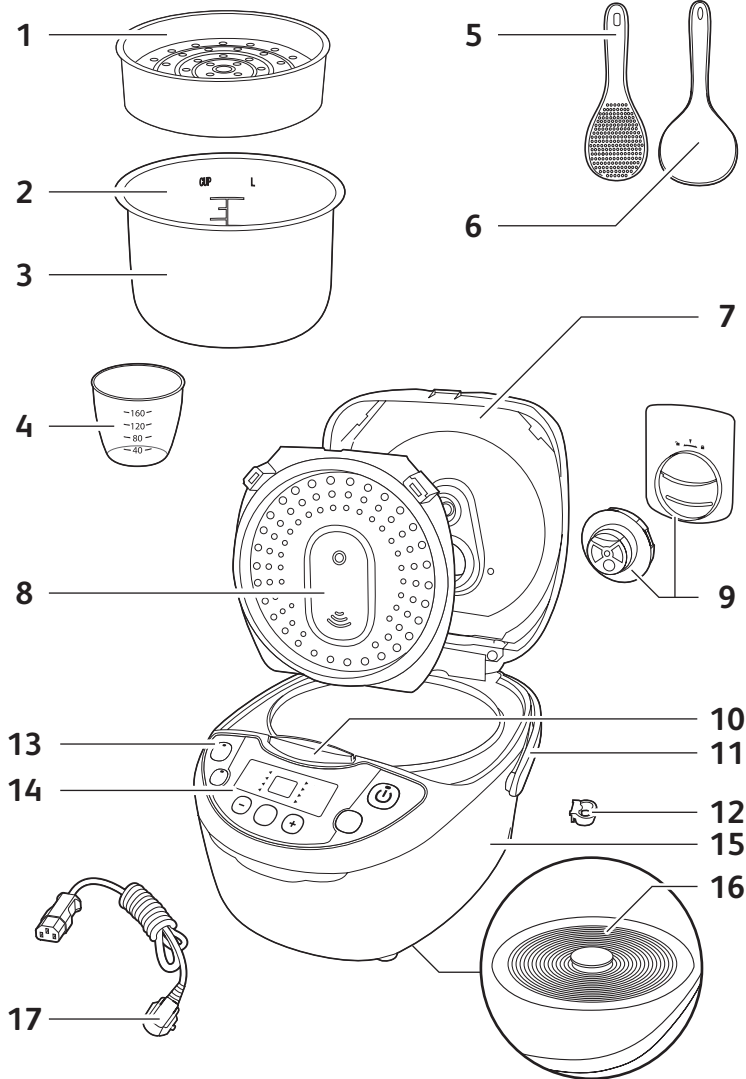
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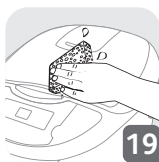
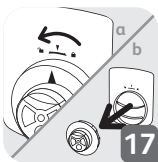
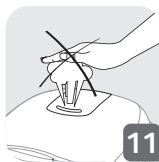
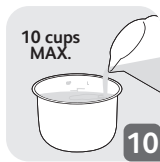
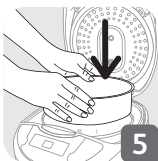
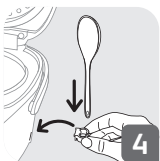
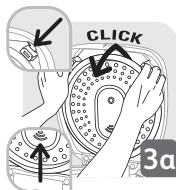
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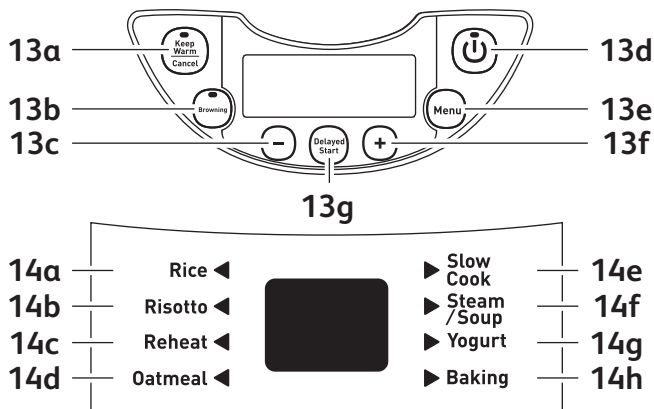
10-in-1 Rice & Multi-Cooker

www.tefal.com





CONTROL PANEL



IMPORTANT SAFEGUARDS

SAFETY INSTRUCTIONS

Read and follow the instructions for use. Keep them safe.


- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.*
- This appliance shall not be used by children from 0 year to 8 years.*
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 years and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Appliances can be used by 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.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience

* model with the FRY (frying) function

and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Children should be supervised to ensure that they do not play with the appliance.
- As this appliance is for household use only, it is not intended for use in the following applications and the guarantee will not apply for:
 - Staff kitchen areas in shops, offices and other working environments
 - Farm houses
 - By clients in hotels, motels and other residential type environments
 - Bed and breakfast type environments
- **If your appliance is fitted with a removable power cord:** if the power cord is damaged, it must be replaced by a special cord or unit available from a authorised service centre.
- **If your appliance is fitted with fixed power cord:** a if the power supply cord is damage, it must be replaced by the manufacturer, the manufacturer's after-sales service department or similarly qualified person in order to avoid any danger.
- The appliance must not be immersed in water or any other liquid.
- Use a damp cloth or sponge with diswashing liquid to clean the accessories and parts in contact with the aliments. Rince with a damp

cloth or sponge. Drying accessories and parts in contact with food with a dry cloth.

- If the symbol  is marked on the appliance, this symbol means “Caution: surfaces may become hot during use”.
- Caution: the surface of heating element is subject to residual heat after use.
- Caution: risk of injury due to improper use of the appliance.
- Caution: if your appliance has a removable power cord, do not spill liquid on the connector.
- Always unplug the appliance:
 - immediately after use
 - when moving it
 - prior to any cleaning or maintenance
 - if it fails to function correctly
- Burns can occur by touching the hot surface of the appliance, the hot water, steam or the food.
- During cooking, the appliance gives out heat and steam. Keep face and hands away.
- Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.*
- Do not get face and hands close to the steam outlet. Do not obstruct the steam outlet.
- For any problems or queries please contact our Customer Relations Team or consult our web site.
- The appliance can be used up to an altitude of 4000 m.

- For your safety, this appliance complies with the safety regulations and directives in effect at the time of manufacture (Low-voltage Directive, Electromagnetic Compatibility, Food Contact Materials Regulations, Environment...).
- Check that the power supply voltage corresponds to that shown on the appliance (alternating current).
- Given the diverse standards in effect, if the appliance is used in a country other than that in which it is purchased, have it checked by an approved service centre.

Connecting to the power supply

- Do not use the appliance if:
 - the appliance or the cord is damaged
 - the appliance has fallen or shows visible damage or does not work properly
 - In the event of the above, the appliance must be sent to an approved Service Centre. Do not take the appliance apart yourself.
- Do not leave the cord hanging.
- Always plug the appliance into an earthed socket.
- Do not use an extension lead. If you accept liability for doing so, only use an extension lead which is in good condition, has an earthed plug and is suited to the power of the appliance.
- Do not unplug the appliance by pulling on the cord.

Using

- Use a flat, stable, heat-resistant work surface away from any water splashes.
- Do not allow the base of the appliance to come into contact with water.
- Never try to operate the appliance when the bowl is empty or without the bowl.
- The cooking function/knob must be allowed to operate freely. Do not prevent or obstruct the function from automatically changing to the keep warm function.
- Do not remove the bowl while the appliance is working.
- Do not put the appliance directly onto a hot surface, or any other source of heat or flame, as it will cause a failure or danger.
- The bowl and the heating plate should be in direct contact. Any object or food inserted between these two parts would with the correct operation.
- Do not place the appliance near a heat source or in a hot oven, as serious damage could result.

- Do not put any food or water into the appliance until the bowl is in place.
- Respect the levels indicated in the recipes.
- Should any part of your appliance catch fire, do not attempt to put it out with water. To smother the flames use a damp teatowel.
- Any intervention should only be made by a service centre with original spare parts.

Protect the environment

- Your appliance has been designed to run for many years. However, when you decide to replace it, remember to think about how you can contribute to protecting the environment.
- Before discarding your appliance you should remove the battery from the timer and dispose of it at a local civic waste collection centre (according to model).



Environment protection first!

- ① Your appliance contains valuable materials which can be recovered or recycled.
- ➡ Leave it at a local civic waste collection point.

DESCRIPTION

- | | |
|-----------------------------------|---------------------------|
| 1 Steam basket | e "MENU" key |
| 2 Measurements for water and rice | f "+" key - time increase |
| 3 Removable ceramic bowl | g "DELAYED START" key |
| 4 Measuring cup | 14 Function indicators |
| 5 Rice spoon | a "RICE" function |
| 6 Soup spoon | b "RISOTTO" function |
| 7 Lid | c "REHEAT" function |
| 8 Removable inner steam shield | d "OATMEAL" function |
| 9 Micro pressure valve | e "SLOW COOK" function |
| 10 Lid opening button | f "STEAM/SOUP" function |
| 11 Handle | g "YOGURT" function |
| 12 Rice spoon holder | h "BAKING" function |
| 13 Control panel | 15 Housing |
| a "KEEP WARM/CANCEL" key | 16 Heating element |
| b "BROWNING" key | 17 Power cord |
| c "-" key - time decrease | |
| d "START" key | |

BEFORE THE FIRST USE

Unpack the appliance

- Remove the appliance from the packaging and unpack all the accessories and printed documents.
- Open the lid by pushing the opening button located on the housing – fig.1.

Read the instructions and carefully follow the operating method.

Clean the appliance

- Remove the ceramic bowl – fig.2, the steam shield and the pressure valve – fig.3a and 3b.
- Clean the bowl, the valve and the steam shield with a sponge and dishwashing liquid.
- Wipe the outside of the appliance and the lid with a damp cloth.
- Dry off carefully.
- Put all the elements back in their original position. Install the steam shield in the right positions on the top lid of machine. Then, put the steam shield behind the 2 ribs and push it on the top until it's fixed. Install the detachable cord into the socket on the cooker base.
- Insert the spoon holder on the base of the appliance – fig.4.

THE APPLIANCE

- This multicooker is equipped with 10 cooking programs: Rice, Risotto, Reheat, Oatmeal, Slow Cook, Steam/Soup, Yogurt, Baking/Dessert, Browning, Keep Warm. The multicooker also features an adjustable timer and delayed start.
- When the power cord is installed into the power outlet and into the socket on the cooker base, the appliance will ring a long sound “Beep”, all the indicators on the control panel will light up for an instant. Then the screen display will show “--”, all the indicators will switch off. The appliance enters into standby mode, you can select the menu functions as you wish.
- At the end of the cooking period, the appliance will automatically switch over to keep warm which will last up to 24h.
- Do not touch the heating element when the product is connected or after cooking.
- Do not carry the product in use or just after cooking.
- This appliance is only intended for indoor use.
- On/Off button function. Press the button once for a short time to stop the cooking process but leave the machine on for additional cooking or Keep Warm. Hold the button down to completely turn off the appliance if all cooking is complete.

PREPARATION BEFORE COOKING

Measuring the ingredients - Max capacity of the bowl

- The measurement markings on the inside of the bowl are given in liters and cups, these are used for measuring the amount of water when cooking rice.
- The plastic measuring cup provided with your appliance is for measuring rice and not water. 1 level measuring cup of rice weighs about 160 g.
- Users may reduce or increase water according to types of rice and their preference of taste.
- As the voltage varies in different areas, slight spillover of rice and water is a normal phenomenon.
- The maximum quantity of water + rice should not exceed the highest mark inside the bowl.

Never add ingredients or water higher than the highest level mark.

When cooking rice

- Before cooking, measure the rice with measuring cup and rinse the rice.
- Put the rinsed rice into the bowl and fill it with water to the corresponding water level (The measurements in cups).
- The water quantity can be adjusted depending on your taste.

When steam cooking

- The quantity of water must be appropriate and always be lower than the steam basket bottom.
- Exceeding this level may cause overflows during use.
- Place the steam basket onto the bowl – fig.5.
- Add the ingredients in the basket.

FOR ALL FUNCTIONS

- Carefully wipe the outside of the bowl (especially the bottom). Make sure that there are no foreign residues or liquid underneath the bowl and on the heating element – fig.6.
- Place the bowl into the appliance, making sure that it is correctly positioned – fig.7.
- Make sure that the steam shield is correctly in position.
- Close the lid in place with a “click” sound.
- Plug the power cord into the socket on the base and then plug the other end of the power cord into the power outlet.
- Do not switch on the appliance until all the above stages have been completed.

Never place your hand on the steam vent during cooking, as there is a danger of burns – fig.11.

If you wish to change the selected cooking menu because of an error, press “KEEP WARM/CANCEL” key and re-choose the menu you want.

Only use the inner bowl provided with the appliance.

Do not pour water or put ingredients in the appliance without the bowl inside.

Never use reheat or keep warm menu to defrost food.

COOKING RICE TABLES

- The table below gives a guide to cook different types of rice. For best results, we recommend using ordinary rice rather than ‘easy cook’ type of rice which tends to give a stickier rice and may adhere to the base. With other types of rice, such as brown or wild rice, the quantities of water need adjustment, check the tables below.
- To cook 1 cup of white rice (serves 2 small or 1 large portion), use 1 measuring cup of white rice and then add one and a half measuring cup of water. With some types of rice it is normal for a little rice to stick on the base when cooking 1 cup of rice. To cook other quantities of white rice, refer to cooking guide below.

- The maximum quantity of water + rice should not exceed the highest mark inside the bowl – fig.8. Depending on the type of rice, quantities of water may need adjustment. See the table below.

COOKING GUIDE FOR WHITE RICE - 10 cups

Rice measurement in cups	Weight of rice	Water measurement in the bowl (+ rice)	Serves
2	300 g	2 cup mark	3pers.-4pers.
4	600 g	4 cup mark	5pers.-6pers.
6	900 g	6 cup mark	8pers.-10pers.
8	1200 g	8 cup mark	13pers.-14pers.
10	1500 g	10 cup mark	16pers.-18pers.

- Rinse the rice thoroughly before cooking except for risotto rice.

COOKING GUIDE FOR DIFFERENT KINDS OF RICE OR OTHER RICES

Type of rice	Rice measurement in cups	Weight of rice	Water measurement in the bowl (+ rice)	Serves
Round white rice (Italian rice - often a stickier rice)	6	870 g	6 cup mark	7pers.-8pers.
	10	1450 g	10 cup mark	10pers.-12pers.
Whole grain Brown rice	6	887 g	6 cup mark	7pers.-8pers.
	10	1480 g	10 cup mark	10pers.-12pers.
Risotto rice (Arborio type)	6	870 g	6 cup mark	7pers.-8pers.
	10	1450 g	10 cup mark	10pers.-12pers.
Glutinous rice (Sticky rice)	6	736 g	5 cup mark	7pers.-8pers.
	10	1227 g	9 cup mark	10pers.-12pers.
Brown rice	6	840 g	6 cup mark	7pers.-8pers.
	10	1400 g	10 cup mark	10pers.-12pers.

COOKING GUIDE FOR DIFFERENT KINDS OF RICE OR OTHER RICES

Type of rice	Rice measurement in cups	Weight of rice	Water measurement in the bowl (+ rice)	Serves
Japanese rice	6	900 g	6 cup mark	7pers.-8pers.
	10	1500 g	10 cup mark	10pers.-12pers.
Jasmine rice	6	870 g	6 cup mark	7pers.-8pers.
	10	1450 g	10 cup mark	10pers.-12pers.

Function	Time set			Max Temperature (°C)	Lid position	
	Default	Range	Every		Lid closed	Lid open
Rice	Automatic				•	
Risotto	Automatic				•	
Reheat	25 min	8 min - 45 min	1 min	100°	•	
Oatmeal	10 min	5 min - 90 min	1 min	100°	•	
Slow Cook	4 hours	2 h - 9 h	1 hour	100°	•	
Steam/soup	30 min	15 min - 2 h	1 min, after 90 min - 1 hour	100°	•	
Yogurt	8 hours	6 h - 12 h	1 hour	42°	•	
Baking	35 min	20 min - 4 h	1 min, after 90 min - 1 hour	135°	•	
Browning	15 min	5 min - 60 min	1 min	160°	•	•
Keep warm	Up to 24 h			75°	•	

SOME RECOMMENDATIONS FOR BEST RESULTS WHEN COOKING RICE

EN

- Measure the rice and rinse it thoroughly under running water in a sieve for 2 minutes (except for risotto rice which should not be rinsed). Then place the rice in the bowl together with the corresponding quantity of water.
- Make sure that the rice is well distributed around the whole surface of the bowl, in order to allow even cooking.
- Add salt to your personal taste if required.
- Water may be substituted for stock. If using stock, there is the risk of rice browning a bit on the bottom of the pan.
- Do not open the lid during cooking as steam will escape and this will affect the cooking time and the taste.
- When the rice is ready, the “Keep Warm” indicator light will turn on, stir the rice and then leave it in the multicooker for a few minutes longer in order to get perfect rice with separate grains.

“RICE” FUNCTION

- Place the appliance on a flat, stable, heat-resistant work surface away from water splashes and any other sources of heat.
- Pour the required quantity of rice into the bowl using the measuring cup provided – fig.9. Then fill with cold water up to the corresponding “CUP” mark printed in the bowl – fig.10.
- Close the lid.

Note: Always add the rice first otherwise you will have too much water.

- Press “Menu” key to select function “Rice”. The screen displays “--”, the light of “Start” flickers, then press “Start” key. The multicooker enters into “Rice” cooking status, the light of “Start” lights up, the LED screen displays “-”.
- At the end of cooking, the buzzer will ring twice “beep beep”, the multicooker will start to simmer and the screen will count down the simmering time: 14 minutes.
- After simmering, the buzzer will ring several times, the multicooker will enter keep warm status with the “Keep Warm” indicator turning on and the screen will display “b” signaling that the appliance is now in keep warm mode.

“RISOTTO” FUNCTION

- Press “Menu” key to select function “Risotto”. The screen displays “--”, the light of “Start” flickers, then press “Start” key. The multicooker enters into “Risotto” cooking status. The light of “Start” lights up, and the LED screen displays “-”.

- At the end of cooking, the buzzer will ring twice “beep beep”, the multicooker will start to simmer and the screen will count down the simmering time: 10 minutes.
- After simmering, the buzzer will ring several times, the multicooker will enter keep warm status with the “Keep Warm” key turning on and the screen will display “b”.

“REHEAT” FUNCTION

- Press “Menu” key to select function “Reheat”. The screen displays “--”, the light of “Start” flickers, then press “Start” key. The multicooker enters into “Reheat” cooking status. The light of “Start” lights up and the LED screen displays the remaining time.
- The default cooking time is 25 minutes adjustable from minimum 8 minutes to 45 minutes. Pressing down on the +/- key will allow you to increase or decrease the time.
- At the end of reheating process, the buzzer will ring several times, the multicooker will enter keep warm status with the “Keep Warm” key turning on and the screen will display “b”.

Repeat use of “reheating” in case of excessive rice or too little rice during cooking will result in burnt rice at the bottom.

Reheating cold rice may cause a burnt smell.

Never use reheat function to defrost food.

“OATMEAL” FUNCTION

- Press “Menu” key to select function “Oatmeal”. The screen displays “--”, the light of “Start” flickers, then press “Start” key. The multicooker enters into “Oatmeal” cooking status. The light of “Start” lights up and the LED screen displays the remaining time.
- The default cooking time is 10 minutes adjustable from minimum 5 minutes to 90 minutes. Pressing down on the +/- key will allow you to increase or decrease the time.
- At the end of cooking, the buzzer will ring several times, the multicooker will enter keep warm status with the “Keep Warm” key turning on and the screen will display “b”.
- Once the oatmeal is cooked, it should be consumed within 1 hour.

“SLOW COOK” FUNCTION

- Press “Menu” key to select function “Slow Cook”. The screen displays “--”, the light of “Start” flickers, then press “Start” key. The multicooker enters into “Slow Cook” cooking status. The light of “Start” lights up and the LED screen displays the remaining time.
- The default cooking time is 4 hours adjustable from minimum 2 hours to 9 hours. Pressing down on the +/- key will allow you to increase or decrease the time.
- At the end of cooking, the buzzer will ring several times, the multicooker will enter keep warm status with the “Keep Warm” key turning on and the screen will display “b”.

“STEAM/SOUP” FUNCTION

- Press “Menu” key to select function “Steam/Soup”. The screen displays “--”, the light of “Start” flickers, then press “Start” key. The multicooker enters into “Steam/Soup” cooking status. The light of “Start” lights up and the LED screen displays the remaining time.
- The default cooking time is 30 minutes adjustable from minimum 15 minutes to 2 hours. Pressing down on the +/- key will allow you to increase or decrease the time.
- At the end of cooking, the buzzer will ring several times, the multicooker will enter keep warm status with the “Keep Warm” key turning on and the screen will display “b”.

“YOGURT” FUNCTION

- Press “Menu” key to select function “Yogurt”. The screen displays “--”, the light of “Start” flickers, then press “Start” key. The multicooker enters into “Yogurt” cooking status. The light of “Start” lights up and the LED screen displays the remaining time.
- The default cooking time is 8 hours adjustable from minimum 6 hours to 12 hours. Pressing down on the +/- key will allow you to increase or decrease the time.
- The delayed start function is not available for the “Yogurt” function.
- At the end of cooking, the buzzer will ring several times.
- There is no keep warm at the end of the cooking program.
- **Oven-proof glass containers can be used in the multicooker when making yogurt.**

CHOICE OF INGREDIENTS FOR YOGURT

Milk

What milk should you use?

- All our recipes (unless otherwise stated) are prepared using cow's milk. You can use plant milk such as soy milk for example as well as sheep or goat's milk but, in this case, the firmness of the yogurt may vary depending on the milk used. Raw milk or long-life milks and all the milks described below are suitable for your appliance:
- **Long-life sterilized milk:** UHT whole milk results in firmer yogurt. Using semi-skimmed milk will result in less firm yogurt. However, you can use semi-skimmed milk and add one or two tablespoons of powdered milk.
- **Pasteurized milk:** this milk gives a more creamy yogurt with a little bit of skin on the top.
- **Raw milk (farm milk):** this must be boiled. It is also recommended to let it boil for a long time. It would be dangerous to use this milk without boiling it. You must then leave it to cool before using it in your appliance. Culturing using yogurt prepared with raw milk is not recommended.
- **Powdered milk:** using powdered milk will result in very creamy yogurt. Follow the instructions on the manufacturer's box.

Choose a whole milk, preferably long-life UHT.

Raw (fresh) or unpasteurized milk must be boiled then cooled and needs the skin removing.

The ferment

For yogurt

This is made either from:

- One shop-bought **natural yogurt** with the longest expiration date possible; your yogurt will therefore contain more active ferment for a firmer yogurt.
- From a **freeze-dried ferment**. In this case, follow the activation time specified on the ferment instructions. You can find these ferments in supermarkets, pharmacies and in certain health product stores.
- From one of your **recently prepared yogurt** – this must be natural and recently prepared. This is called culturing. After five culturing processes, the used yogurt loses active ferments and therefore risks giving a less firm consistency. You then need to start again using a store bought yogurt or freeze-dried ferment.

If you have boiled the milk, wait until it has reached room temperature before adding the ferment.

Too high a heat may destroy the properties of your ferment.

Fermentation time

- Your yogurt will need between 6 and 12 hours of fermentation, depending on the basic ingredients and the result you want to achieve.



- Once the yogurt cooking process is finished, the yogurt should be placed in a refrigerator for at least 4 hours and it can be kept max 7 days in refrigerator.

“BAKING” FUNCTION

- Press “Menu” key to select function “Baking”. The screen displays “--”, the light of “Start” flickers, then press “Start” key. The multicooker enters into “Baking” cooking status. The light of “Start” lights up and the LED screen displays the remaining time.
- The default cooking time is 35 minutes adjustable from minimum 20 minutes to 4 hours. Pressing down on the +/- key will allow you to increase or decrease the time.
- The delayed start function is not available for “Baking” function.
- At the end of cooking, the buzzer will ring several times, the multicooker will enter keep warm status with the “Keep Warm” key turning on and the screen display “b”.

“BROWNING” FUNCTION

Note: Always use this function with oil and food. With oil only, it may cause a failure or danger.

- Press “Menu” key to select function “Browning”. The screen displays “--”, the light of “Start” flickers, then press “Start” key. The multicooker enters into “Browning” cooking status. The light of “Start” lights up and the LED screen displays the remaining time.
- The default cooking time is 15 minutes adjustable from minimum 5 minutes to 60 minutes.
- At the end of cooking, the buzzer will ring several times, the multicooker will enter keep warm status with the “Keep Warm” key turning on and the screen display “b”.
- Always use this function with oil and food. With oil only, an error message of “E3” may appear on the display.

“KEEP WARM” FUNCTION

- Press the “Keep Warm” key, the appliance will enter into “Keep Warm” status.
- At the end of the keep warm process, please stop the machine manually by pressing “Keep Warm/Cancel” key.

Recommendation: In order to keep the rice tasting fresh, please limit the holding time within 6 hours.

Never use keep warm function to defrost food.

“DELAYED START” FUNCTION

- To use the delayed start function, choose a cooking program and the cooking time first. Then, press the key Delayed Start and choose the delayed start time. Each “+” or “-” key can increase or decrease one hour. The default delayed start time will change depending on the selected cooking time. The Range is from 1 up to 24 hours. When you have chosen the required delayed start time, press the “START” key to enter cooking status, the “START” indicator will remain on and LED screen will display the number of hours you have chosen.

ON COMPLETION OF COOKING

- Open the lid – fig.1.
- Use a pot holder or oven mitt to remove the cooking bowl and steam tray - fig.12.
- Serve food using the plastic spoon provided with your appliance.
- Food will keep warm for up to 24 hours.
- Press “Keep Warm/Cancel” key to finish the keep warm status.
- Unplug the appliance.

MISCELLANEOUS INFORMATION

- The appliance has a memory function. In case of power failure, the multicooker will memorize the cooking state right before the failure, and it will continue the cooking process if the power is resumed within 2 seconds. If the power failure lasts for more than 2 seconds, the multicooker will cancel previous cooking and return to standby status.
- Please do not open the lid during cooking in order to ensure the cooking efficiency.

- Always make sure the multicooker is unplugged and completely cooled down before cleaning and maintenance.
- It is strongly advised to clean the appliance after each use with a sponge – fig.13.

Bowl, steam basket (fig.14)

- Use hot water and dishwashing soap and a sponge to clean the bowl and the steam basket. Scouring powders and metal sponges are not recommended.
- If food is stuck to the bottom, you may put water in the bowl to soak for a while before washing.
- Dry the bowl carefully.

Taking care of the bowl

- For the bowl, carefully follow the instructions below:
- To ensure the maintenance of bowl quality, it is recommended not to cut food in it.
- Make sure you put the bowl back into the multicooker.
- Use the plastic spoon provided or a wooden spoon and not a metal type so as to avoid damaging the bowl surface – fig.15.
- To avoid any risk of corrosion, do not pour vinegar into the bowl.
- The color of the bowl surface may change after using for the first time or after longer use. This change in color is due to the action of steam and water and does not have any effect on the use of the multicooker, nor is it dangerous for your health. It is perfectly safe to continue using it.

Cleaning the micro pressure valve

- When cleaning the micro-pressure valve, remove it from the lid – fig.16 and open it by rotating in the direction of “open” – fig.17a and 17b. After cleaning it, wipe it dry and meet the two triangle in the two parts together and rotate it in the direction of “close”, then put it back on the lid of the multicooker – fig.18a and 18b.

Cleaning and care of the other parts of the appliance

- Unplug the appliance before cleaning.
- Clean the outside of the multicooker – fig.19, the inside of the lid – fig.14 and the cord with a damp cloth and wipe dry. Do not use abrasive products.
- Do not use water to clean the interior of the appliance body as it could damage the heat sensor.

TECHNICAL TROUBLESHOOTING GUIDE

Malfunction description	Causes	Solutions
Any indicator light is off and no heat.	Appliance is not plugged in.	Plug in appliance. If the lights still don't come on and there is no heat then send the appliance to an authorized service center for repair.
An indicator light is off but the appliance is heating.	Indicator light damaged.	Send to authorized service center for repair.
Abnormal steam leakage during use.	Lid is not closed well.	Open and close again the lid.
	Micro pressure valve not well positioned.	Stop cooking (unplug the product) and check that the valve is secure (2 parts locked together) and well positioned.
	Lid or micro pressure valve gasket is damaged.	Send to authorized service center for repair.
Rice is half cooked or takes too long to cook.	Too much or not enough water compared to rice quantity.	Refer to table for water quantity.

Malfunction description	Causes	Solutions
Rice half cooked or takes too long too cook.	Not sufficiently simmered.	Send to the authorized service center for repair.
Automatic keep warm fails (product stays in cooking program, or no heating).		
E0	The sensor on the top circuit is open or there is a short circuit	Stop the appliance and restart the program. If the problem repeats, please send to the authorized service center for repair.
E1	The sensor on the bottom circuit is open or there is a short circuit.	

Remark: if inner bowl is deformed, do not use it anymore and get a replacement from the authorized service center.

