Moulinex COOKEO (+)



соокео ⊕

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Bouton d'utilisation principal

Botón principal de funcionamiento

Botão principal de funcionamento

Pulsante di funzionamento principale Main operation button

Hauptnavigationsknopf

Hoofdbedieningsknop

زر التشغيل الرئيسي

Valve silencieuse
Dampfventil
Dempingsklep
Válvula silenciadora
Válvula silenciadora
Valvola silenziatrice
Silencing valve
صمام كتم الصوت



Poignée d'ouverture / fermeture du couvercle Griff zum Öffnen/Schließen des Deckels Handvat voor openen/sluiten van deksel Asa de apertura/cierre de la tapa Pega de abrir/fechar a tampa Impugnatura di apertura/chiusura del coperchio Lid open/close handle مقبض فتح/علق الغطاء



Cuve de cuisson Kochbehälter Kookpan Recipiente de cocción Cuba de cozedura Recipiente per la cottura Cookina pot

Bouton annuler Knopf Abbrechen Cancel button Botón de cancelación Botão de cancelar Pulsante Annulla Cancel button زر الإلهاء

وعاء الطهي

Repère visuel d'indication d'ouverture / fermeture
Markierung "Offen/Geschlossen"
Open/dicht-controlelampje
Marca de apertura/cierre
Símbolo de aberto/fechado
Simbolo di apertura/chiusura
Open/closed marker

Panneau de commande Bedienfled Bedieningspaneel Panel de control Painel de controlo Pannello di controllo Control panel لوحة النحكم





*Selon modèle - *je nach Modell - *Afhankelijk van het model - *Según el modelo - *Consoante o modelo - *A seconda del modello - *Depending on model - *حسب الطراز* Mon assistant culinaire pour la cuisine du quotidien

Cookeo + est un multicuiseur intelligent qui vous assiste pour cuire parfaitement chaque ingrédient et vous propose de préparer en quelques clics 150 recettes préprogrammées. Grâce à son interface digitale intuitive et interactive, cuisinez rapidement des recettes variées au quotidien. Cookeo + adapte le temps de cuisson ainsi que les quantités d'ingrédients en fonction du nombre de convives, puis vous guide en pas à pas, et cuit sans surveillance. Laissez-vous guider, c'est simple et rapide!

Meine Küchenhilfe für Alltagsgerichte

Cookeo + ist ein intelligenter Schnellkochtopf, der Ihnen hilft, alle Zutaten perfekt zu garen und die Zubereitung von 150 vorprogrammierten Rezepten ermöglicht, die mit nur wenigen Klicks zugänglich sind. Dank der intuitiven und interaktiven Oberfläche können Sie schnell und einfach jeden Tag verschiedene Gerichte zubereiten. Cookeo + passt die Garzeit und die Menge der Zutaten basierend auf der Anzahl der Gäste an, leitet Sie dann Schritt für Schritt an und kocht unbeaufsichtigt.

Lassen Sie sich führen – es ist einfach und schnell!

Mijn keukenhulp bij het dagelijkse koken

Cookeo + is een intelligente multicooker die u helpt elk ingrediënt perfect te bereiden en waarmee u in slechts een paar klikken 150 voorgeprogrammeerde recepten kunt klaarmaken. Dankzij de intuïtieve en interactieve interface kunt u elke dag snel gevarieerde recepten bereiden. Cookeo + past de bereidingstijd en de hoeveelheid ingrediënten aan op basis van het aantal gasten. Vervolgens wordt u stap voor stap begeleid en wordt het gerecht zonder uw verdere toezicht bereid.

Laat de multicooker u begeleiden, het is snel en eenvoudie!

Mi asistente de cocina para cocinar todos los días

Cookeo+ es un robot multicocción inteligente que te ayuda a cocinar todos los ingredientes de manera perfecta y te permite preparar 150 recetas preprogramadas con unos pocos clics. Gracias a su interfaz intuitiva e interactiva, podrás cocinar rápidamente recetas variadas cada día. Cookeo + adapta el tiempo de cocción y las cantidades de los ingredientes en función del número de comensales, te guía paso a paso y cocina sin supervisión. Déiate quiar: les sencillo y rápido!

O meu assistente de cozinha para cozinhar todos os dias

O Cookeo+ é um robot de cozinha inteligente que ajuda a cozinhar na perfeição cada ingrediente e permite preparar, com apenas alguns cliques, 150 receitas pré-programadas. Graças à sua interface intuitiva e interativa, pode preparar receitas variadas rapidamente e todos os dias. O Cookeo+ adapta o tempo de cozedura e as quantidades dos ingredientes com base no número de convidados e, em seguida, fornece indicações passo a passo e cozinha sem vigilância. Deixe-se quiar, é simples e rápido!

L'assistente per la cucina di tutti i giorni

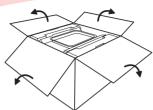
Cookeo + è un multicooker intelligente che aiuta a cucinare ogni ingrediente alla perfezione e consente di preparare 150 ricette pre-impostate accessibili in pochi clic. Grazie alla sua interfaccia intuitiva e interattiva, è possibile cucinare rapidamente ricette diverse ogni giorno. Cookeo + adatta il tempo di cottura e la quantità di ingredienti al numero di persone, guida passo dopo passo nella preparazione della ricetta e cuoce senza bisogno di alcuna sorveglianza.
Lasciati quidare. è facile e veloce!

My kitchen assistant for everyday cooking

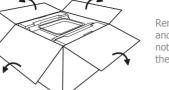
Cookeo + is an intelligent multicooker which helps you cook each ingredient to perfection and enables you to prepare 150 preprogrammed recipes accessible with just a few clicks. Thanks to its intuitive and interactive interface, you can quickly cook varied recipes every day. Cookeo + adapts the cooking time and quantities of ingredients based on the number of guests, then guides you step by step, and cooks unattended. Let it be your quide, it's quick and easy!

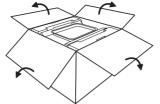
المساعد الخاصّ بي لإنجاز مهامي اليومية في المطبخ + Cookeo هو جهاز طهم ذكي متعدد الوظائف بساعدك على طهي كل مكون بشكل مثالي ويتيج لك تحضير ١٥٠ وصفة مُبرمَجة مُسبقًا باستخدام بضعة نقرات فقط وبفضل واجهّة الجهاز سهلة الاستخدام والتفاعلية، يمكنك يوميًا تحصير وصفات متنوعة في وقت قياسي. يمكنك إعداد + Cookeo بحيث يتلاءم مع وقت الطهي وكميات المكونات حسب عدد ضيوفك؛ ومن ثم يرشدك خطوة بخطوة، ويطهو لك الطعام من دون مراقبة. فليكن هذا الجهاز مرشدك في المطبخ؛ فهو سريع وسهل الاستخدام!

before use



Remove the appliance from its packaging and read the operating instructions and safety notices carefully before using the product for the first time.









Install the appliance on a flat, dry and To open the product, turn the open/close handle on top of the cool surface. Remove all the packaging, lid so it is in line with the open stickers and various accessories from padlock: 8. inside and outside of the appliance.



CLEAN THE DIFFERENT COMPONENTS

- Cooking bowl
- 2 Metal lid
- 3 Valve cover
- 4 Condensation collector
- 5 Steaming basket
- 6 Decompression ball

before use

NOTES ON HOW TO DISASSEMBLE AND REASSEMBLE THE LID



DISSASSEMBLING THE METAL

Hold the lid sub-assembly, gripping it by the seal, and unscrew the central nut in an anticlockwise direction.

Remove the nut and then the lid.



TAKING THE VALVE COVER OFF:

Hold the valve cover by the middle part (as indicated); then turn gently to unclip it.

Clean the valve cover, focussing on the inside (check that there is no further food residue).



ACCESSING THE DECOMPRESSION BALL

Turn the ball cover anticlockwise to bring the marker I to position a. Remove the cover. Remove the ball, clean it gently with water and washing-up liquid, and its casing. Dry the ball with a soft cloth then replace it in its casing. Put the ball cover back in place, and the marker I in position 6. Lock it, by turning the ball cover to bring the marker opposite the "closed" pictogram 🐧.



PUTTING THE METAL SUB-ASSEMBLY BACK INTO PLACE:

Hold the lid sub-assembly by the seal as indicated in the photo. Centre the lid on the central axis and press it flat. Put the nut back in place and screw it down in a clockwise direction.



PUTTING THE VALVE COVER BACK:

Hold the valve cover as indicated in the photo (grip the middle area).

Centre the interior, circular shape on the three hooks, then push to clip the valve cover (vou will hear a "click").

The valve cover must be in perfect contact with the inside of the lid.



When operating for the first time, you will access the settings menu:









Select your country

Select your language





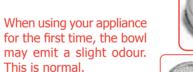




OPENING THE LID:
To open the product, turn the open/close handle so you can see the open padlock sign:
Never try to force the lid open if



INSTALLATION OF THE COLLECTOR: Check that the condensation collector is empty then install it at the back of the appliance.







SETUP OF STAND UNDERNEATH THE STEAMING BASKET; Pinch the stand between thumb and index finger to fit it underneath the steaming basket.



POSITIONING THE BOWL IN THE APPLIANCE: Wipe the base of the cooking bowl. Make sure that there is no food residue or liquid under the bowl or on the heating plate.



Then fit the bowl into the appliance, positioning the bowl handles into the slots.

(1) on/off menu









YES)

do you want to switch off your appliance?

NO

ON/OFF allows you to turn off your appliance.







N.B.: Each confirm takes you back to the main menu. N.B.: Even if sound is deactivated, the alert sounds will remain active.



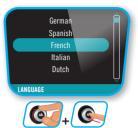
(C)+(C)

"language/country"





elete libraries



















this library?







"screen/sound"



(C)+(C) Select "demo mode'





Select "sound"







(C)+(C) Select "brightness"



(C)+(C) Adjust brightness

N.B.: DEMO mode allows the product to operate without heating or pressure increase.





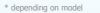


(C)+(C) To activate or deactivate demo mode, you need to enter a code: 3424





Adjust sound





QUICK COOKING

MANUAL MENU:

the manual menu. the cooking. Choose cookina time and mode yourself: quick cooking, classic cooking (gentle cooking, simmer, browning)*, reheat or keep warm.







Adjust the cooking time



(C) + (C) Select "quick cooking"



Insert the bowl then add the ingredients



Close and lock



Select immediate or delayed start (p.18)







The appliance is preheating



Cooking has started



Cooking has finished



Ready to taste!







*depending on the model

CLASSIC

With classic cooking mode, you can:



depending on the desired result.
The lid stays open for these types of cooking.

N.B.: The function is identical, only the temperature differs.







ct the "manual" Select "classic" mode













Insert the bowl





The appliance is preheating













To stop cooking, press the back arrow, you have the option of stopping cooking completely or moving to quick cooking.



REHEATING





Select the "manual" menu



(C)+(C) Select "reheat" mode



Insert the bowl

do you want to

stop reheating?

YES



KEEP WARM



ingredients favourites **ὑ Φ**α



menu



Select the "keep warm"

function



WARNING

insert the bowl



The appliance is preheating





Keep warm has begun





To stop keep warm, press the "back" arrow and select "yes"







close and lock the lid

Close and lock the lid

Serve!

ENJOY YOUR MEAL!

KEEP WARM ())) 00:02

WARNING





Reheating has started.







reheating?

N.B.: Reheating starts and the time increases.









DELAYED START (QUICK COOKING MODE)



Some foods cannot be used with delayed start mode (e.g. meat, fish, milk, etc.).

The end time of cooking may vary depending on the volume contained in the product.







Select "delayed start"



what time is it?





Select cooking end time



Delayed start is programmed

NB: Delayed start is also possible within the Ingredients menu (depending on the type of ingredients).



INGREDIENTS MENU:

ingredients menu, you can cook single ingredients without worrying about cooking mode and time: Cookeo+ indicates the steps to follow for all weights and types of ingredients: meat, fish, vegetables, fruits and finally grains.















(C)+(C)

& 300 gr

Select the desired quantity of broccoli









Follow the instructions





The recommended cooking time is displayed



Preheating



"immediate start"



0 Start cooking



Follow the instructions



End of Cooking



You can enjoy your food



RECIPES MENU:

With the recipes menu, choose from savoury and sweet recipes divided into four categories: starters / dishes / desserts / library*.













cod fillet with broccoli

beef bourguigno

rabbit with olives and vegetables goulash

moules marinières

Select a recipe













Prepare the ingredients





RECIPES MENU: (CONTINUED)

You can go back to the initial menu by pressing the back button for 3 seconds









Preheating

PREHEATING

BEEF BOURGUIGNON





Follow the instructions





0 Stop browning



Follow the instructions

END OF COOKING









You can enjoy your food





Cooking time



BEEF BOURGUIGNON





beef rabbit pork veal chicken

lamb



prawns/gambas mussels fish scallops

bulgar wheat

whole grain rice/wild rice

wheat

barley

guinoa

white rice

buckwheat



*Depending on country specificities Depending on the model



asparagus aubergines beetroot broccoli carrots celeriac cabbage cauliflower/Romanesco cabbage Brussels sprouts

courgettes endives spinach fennel green beans lentils turnips sweet potatoes peas/snow peas pears

green cabbage

Swiss chard/chard

leeks apples potatoes peppers

ecipes

www.moulinex.com

Find our recipes on the Moulinex app and at www.moulinex.com







favourites menu

SAVING A RECIPE AS A FAVOURITE

FAVOURITES MENU:

With the favourites menu, you can create a shortcut to your favourite recipes from the recipes menu or from the library*.





Select the "favourites" menu





Select the type of recipe





Select "add"









favourites menu

N.B.: The "modify" function

cooking time and the number

of people for a recipe already

enables you to adjust the

saved in favourites





Select the number of people





Select the desired cooking time

○ 04 PERS





Select the "favourites" menu





Select "my list"





Select the recipe that you would like to prepare





Follow the instructions as for a normal recipe





Select "modify"







favourites

menu

ALREADY SAVED AS A

PREPARE

A RECIPE

FAVOURITE

favourites menu

DELETE A RECIPE FROM THE **FAVOURITES MENU**





Select the "favourites" menu





Select delete





Select the recipe that you would like to delete

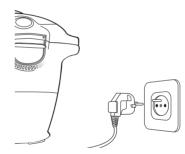




Follow the instructions



cleaning care



Once you have finished cooking your dish, unplug the appliance to clean it. Clean the appliance after every use.







You can clean the cooking bowl and steaming basket with hot, soapy water or in the dishwasher. Clean the body of the appliance using a damp cloth.

After several trips through the dishwasher, the exterior of the bowl may become discoloured. You can clean it with your scraper sponge.

cleaning care



use, remove the condensation collector and clean it carefully with clear water or in the dishwasher. Take care to dry it carefully. Then replace it in its initial position.



To clean the metal lid, by hand or by dishwasher, you must disassemble it and remove the valve cover.

- 1 Unscrew the nut at the centre of the metal lid
- 2 Take off the metal lid
- 3 Remove the valve cover



CLEANING IN THE DISHWASHER:

you can put the metal lid in the dishwasher as it is, without removing the valves. After it has been through the dishwasher, remove the ball and blow into the pipe to make sure it is not blocked. Dry the ball and its casing carefully with a soft cloth.



CLEANING BY HAND:

you can clean the metal lid with hot, soapy water. First of all, remove the ball and clean completely. Dry the ball and its casing with a soft cloth.







Before removing the ball, check that the pipe is not blocked by blowing into it.



Press on the internal part of the spring-loaded safety valve to check that it is not clogged.



Replace the seal at least every

3 years. You must do this at an

Approved Service Centre.

Do not store the appliance with the lid closed. Leave it in open or semiopen position; this will avoid the development of unpleasant odours.





Before removing the interior cover. Clean the outer part of the cooking bowl. Clean the inside of the metal lid of the appliance with a damp sponge and check that the manometric rod is properly positioned and not blocked. Rinse with water, and check that the manometric rod is mobile.





• In the event of accidental immersion of the appliance or if water has been poured directly onto the heating element in the absence of the bowl, take the appliance to an Approved Service Centre.



Carry the appliance using the two side handles. For increased safety, ensure that the cover is locked.







Clean the outside of the appliance lid using a damp sponge. Also clean the silencing valve at the back of the lid.



USB warning:Keep water away from the USB port

* Depending on model











Clean the upper part of the cooking bowl using a damp cloth. Also clean the condensation container channel with a damp cloth. Clean the metal lid seal using a damp sponge, then rinse with plenty of water. Do not use sharp objects.



Your pressure cooker is equipped with several safety features:

Safe opening:

- If your appliance is pressure cooking, the manometric rod is in fully raised position locking the lid opening. Never open your pressure cooker using force.
- Do not move the manometric rod.
- Ensure that internal pressure has fallen (no more steam is coming out of the silencing valve) before trying to open the cover.

Safety feature for over-pressurisation:

- The safety valve releases the pressure – see Cleaning and Maintenance chapter.

If one of the over-pressurisation safety systems is triggered:

Stop your appliance.

Leave your appliance to cool completely.

Open it.

Check and clean the safety valve, the decompression ball and the seal. See Cleaning and Care section.

If, after these checks and cleaning, your product leaks or is no longer working, take it to an SEB Approved Service Centre.

Your appliance's regulation:

Regulation of the pressure is done by supplying or cutting off power to the heating element.

To limit the effects of thermal inertia and to improve the precision of the regulation, the decompression ball can be automatically activated to briefly release steam from time to time.

SERIE EPC09 or EPC09-A*
Low pressure 40kPa (109°C)/High pressure: 70kPa (115°C)
PRODUCT CAPACITY: 6L/USABLE CAPACITY: 4L
Integrated heating
Regulation of pressure is achieved 10 minutes after the audible beep.

PROBLEMS	POSSIBLE CAUSES	SOLUTION	
	There are foreign bodies between the bowl and the heating plate	Remove the bowl, check that the heating plate, the central component and the underside of the bowl are clean. Also check that the central component is mobile	
The lid does not close	The lid opening handle is not in the right position	Ensure that the opening handle is in fully open position	
	The metal lid and/or the tightening nut are not correctly fitted or fully screwed	Check that you have put all the components of the metal lid in place and that the nut is tightened	
The product does not decompress	The ball cover is not in the right position	Leave the product to cool completely then remove the metal lid and position the ball cover correctly (marker in lock position)	
The cover does not open after release of the steam	The manometric rod remains in raised position	After having ensured that no steam is escaping, and that the product is totally cold, insert a pin in the hole located between the opening handle and the silencing valve. Beware of a release of steam once the pin has been pushed in. When there is no more steam, try to open your appliance.	
	Check the cleanliness of the seal, of the violet safety valve and of the manometric rod	Clean your appliance, following the instructions provided in the operating instructions	
The appliance does not increase in pressure	Check that the cover is locked and the market should be opposite the closed padlock. Check the mobility of the manometric rod and clean it if necessary.	Check the mobility of the manometric rod and clean it if necessary.	
	The decompression ball is not positioned correctly or is dirty	Check that the ball is correctly position and that its cover is in locked position. Clean and dry the ball and its casing	
ERROR CODES	Code 24: pressure decreases during pressure cooking Code 21 and 26: the appliance pressure does not increase	Please add liquid to your recipe (water or liquid sauce)	
Steam is escaping from the edges of the lid during	The metal lid seal and/or edges of the bowl are dirty	Clean the seal and the edge of the bowl using a damp cloth. Do not use sharp instruments	
cooking (leaks)	Wear and tear, cuts and distortions of the seal	The seal must be changed every three years at maximum. Take your appliance to an approved service centre	
	Bowl edge damaged	Take your appliance to an approved service centre	
	The nut for the metal lid has not been properly screwed back into place.	Properly tighten the nut at the centre of the metal lid.	
Water is running from the back of the appliance	The condensation collector is not in place or is overflowing.	Ensure that the condensation collector is in its proper place at the back of the appliance and that the flow pipe is not blocked.	
	Safety valves and/or openings are obstructed	Check that the bowl is not filled too full and that the foodstuffs used are not those which expand (see safety notices booklet)	
The control panel does not light up	The appliance is unplugged or is in standby mode	Ensure that the power cable is connected both to your appliance and to the mains. Check that the appliance is not in standby mode by pressing on the "OK" button	
	The appliance is damaged	Take your appliance to an approved service centre	
You cannot remove the metal lid, it is stuck	The ball cover of the metal lid has not been put back in place	Unscrew the nut at the centre of the metal lid, then press on the central element of the nut. This releases the lid, and you can access the ball cover. Ensure that the lid and ball are put back in place	

^{*} depending on model