

Tefal®

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Turbo Cuisine CY754

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THANKS FOR CHOOSING TEFAL

Welcome to the world of fast & delicious cooking!

With Turbo Cuisine, we took up the challenge of reinventing the pot: Easier. Tastier. Just better!

Designed with this guiding principle, Turbo Cuisine allows you to save time and cook homemade delicious meals in total simplicity and convenience.

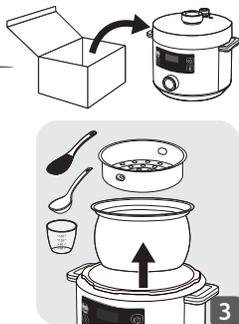
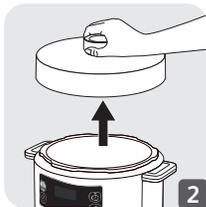
Thanks again for welcoming us to your kitchen.

Now let's cook together!

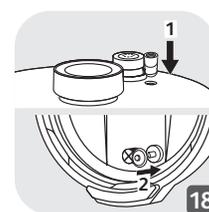
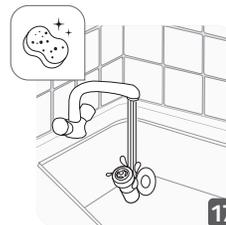
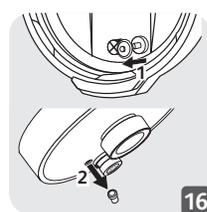
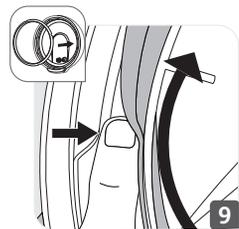
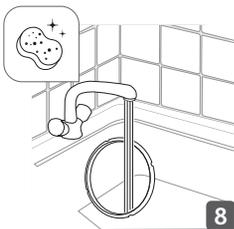
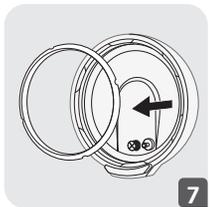
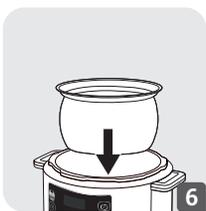
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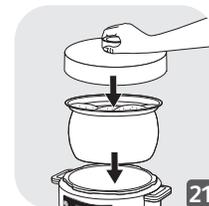
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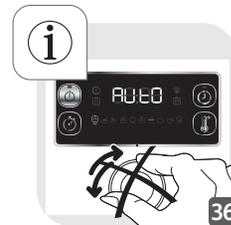
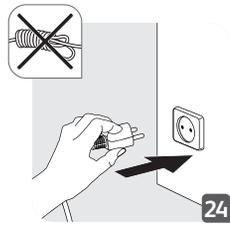


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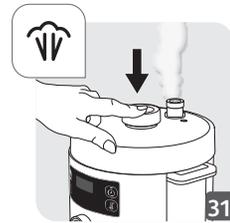
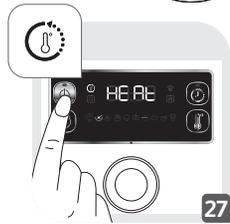


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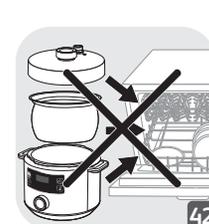
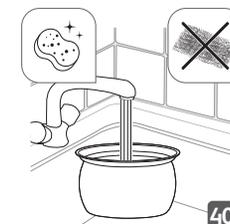




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Safety is our number one priority. We design and manufacture our product with high safety and technology standards. However, as with any electric appliance there are some potential risks, we therefore invite you to exercise a degree of care and to adhere to the following instructions.

SAFETY INSTRUCTIONS

Take the time to read all the following instructions carefully and save them for future reference.

- Improper use of the appliance and its accessories may damage the appliance and cause injury.
- The appliance cooks food under pressure. Incorrect use may cause risks of burns due to steam.
- For your safety, this product conforms to all applicable standards and regulations (Low Voltage Directive, Electromagnetic Compatibility, Food Compliant Materials, Environment, ...).
- The heat source necessary for cooking is included in the appliance.

1. Where to use safely?

- Indoor use only.
- This appliance is intended for domestic household use only. It is not intended to be used 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.

- Do not place the appliance in a heated oven or on a hot hob. Do not place the appliance close to an open flame or a flammable object.
- Use on a flat and stable, heat resistant work surface, away from any water splashes.

2. Who to use safely?

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- This appliance 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 if they understand the hazards involved.
- This appliance shall not be used by children. Keep the appliance and its power cord out of reach of children.
- Children shall not play with the appliance.
- Children should be supervised to ensure that they do not play with the appliance.

3. How to use safely – general usage?

- Do not use appliance for other than the intended purpose.
- Do not use the appliance to fry food in oil. Only browning is allowed.
- Do not use the pressure cooker in pressure mode for deep frying food.
- When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.
- This appliance is not a steriliser. Do not use it to sterilise jars.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- To carry the appliance always use the two side handles on the housing of the appliance. Wear oven mitts if the appliance is hot. For more safety, make sure that the lid is locked before transporting the appliance.
- The bottom of the cooking pot and the heating plate should be in direct contact. Remove any object or food residue located between the cooking pot and the heating plate, it could affect performance
- Be aware that certain types of food, such as applesauce, cranberries, rhubarb, pearl barley, oatmeal or other cereals, split peas, noodles, or pasta can foam, froth and sputter, and clog the valves. Use caution when cooking these types of food and after use clean valves thoroughly.
- Be aware that certain recipes which include milk can foam, froth, overflow and clog the valves. Use caution when cooking these recipes and after use clean valves thoroughly.
- After cooking meat which has an outer layer of skin (such as ox tongue), which could swell with the effect of pressure, do

not pierce the skin after cooking if it appears swollen: you could get burnt. Pierce it before cooking.

- Do not use the appliance empty, without its cooking pot or without ingredients inside the cooking pot. This could cause serious damage to the appliance.
- Do not use the appliance under pressure without adding water, which could cause serious damage to the appliance.
- Do not fill up your appliance without its cooking pot.
- Caution: do not spill liquid on the plug.
- Do not heat the cooking pot with any other heat source than the heating plate of the appliance and do not use any other pot. Do not use the cooking pot with other appliances.
- Use the cooking pot in the appliance ONLY. Do not use it to cook on stovetops, in the oven etc.
- Use a plastic or wooden spoon to prevent any damage to the non-stick coating of the cooking pot. Do not cut food directly in the cooking pot.
- Do not touch the valves, except while cleaning and maintaining the appliance in accordance with the instructions given.
- Do not place any foreign objects in the valves and pressure release button. Do not replace the valve.
- Check regularly the ducts in the valves allowing the escape of steam to ensure that they are not blocked.
- Do not use a cloth or anything else between the lid and the housing to leave the lid ajar. This can permanently damage the sealing gasket.
- Do not let the power cord hang over the edge of table or counter; or touch hot surfaces.

4. How to use safely – before cooking?

- Before using your appliance, check that the float valve and the pressure limit valve are clean.
- Before using your appliance, check that the sealing gasket has been correctly installed on the lid.
- Make sure that the bottom of the cooking pot and the heating plate are always clean. Make sure that the central part of the heating plate is mobile.
- Do not fill your appliance more than the MAX mark on the cooking pot.
- Please follow the recommendations on the volume of food and water to avoid the risk of boiling over which can damage your appliance and cause injury.
- Make sure that the appliance is properly closed before bringing it up to pressure.

5. How to use safely – during cooking?

- Do not try to open the lid until the pressure has decreased sufficiently. Do not try to open the lid until the float valve is down.
- Never force the appliance open.
- During cooking and steam release at the end of cooking, the appliance releases heat and steam. Keep your face and hands away from the appliance to avoid burns. Do not touch the lid during cooking.
- Do not move the appliance when it is under pressure. Use the handles when moving it and wear oven mitts, if necessary. Do not use the lid knob to lift the appliance.

- Do not remove the cooking pot while the appliance is working.
- In browning mode, be careful of risks of burns caused by spattering when you add food or ingredients into the hot cooking pot.

6. How to use safely – after cooking?

- When you open the lid, always hold it by the lid knob. Position your arm parallel to the side handles. Boiling water could remain trapped between the sealing gasket and the lid and could cause burns.
- Be careful also about the risk of burns from the steam coming out of the appliance when you open the lid. First open the lid very slightly to allow the steam to escape gently.
- Do not touch hot parts of the appliance. After use, heating plate surface can remain hot for up to 2 hours.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

7. How to use safely – cleaning?

- Wipe clean the bottom of the cooking pot and the heating plate after every use.
- Do not immerse the appliance in water.
- For cleaning your appliance, please refer to instructions for use. You can wash the cooking pot and the lid in soapy hot water, do not put them in the dishwasher. Clean the housing of the appliance using a damp cloth.

8. What to do in case of damage?

- Do not operate any appliance with a damaged power cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Approved Service Centre for examination, repair or adjustment.
- Only authorized person in Approved Service Centre can repair the product.
- If the power cord is damaged, it must be replaced by an Approved Service Centre in order to avoid a hazard. Do not replace the power cord supplied with other cords.
- Do not damage the sealing gasket. If it is damaged, have it replaced in an Approved Service Centre.
- Replace the sealing gasket every 2 years, or sooner if you see the sealing gasket is worn or in need of replacement.
- Use only the appropriate spare parts for your model. This is particularly important for the sealing gasket and the cooking pot.
- Use only spare parts sold in an Approved Service Centre.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use other cooking pots in the appliance in place of the provided cooking pot. Only replace the cooking pot with an original spare part designed to be used with this product.
- In accordance with current regulations, before disposing of an appliance no longer needed, the appliance must be rendered inoperative (by unplugging it and cutting off the power cord).

Environment protection first!



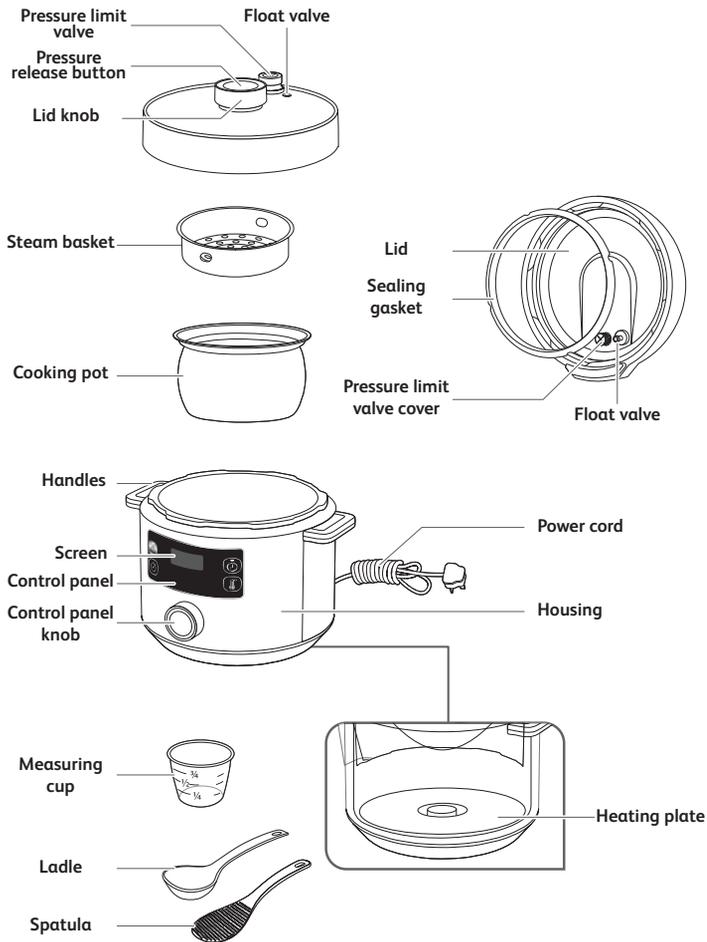
- ① Your appliance contains valuable materials which can be recovered or recycled.
- ➔ Leave it at a local civic waste collection point.

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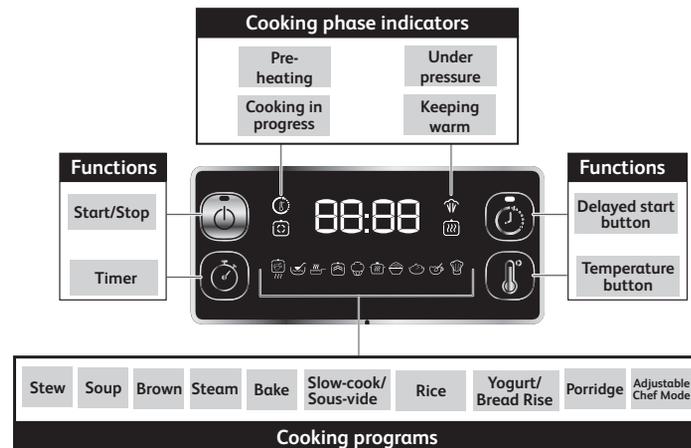
9. When does warranty apply?

- The warranty does not cover the abnormal wear and tear of the cooking pot.
- Read these instructions for use carefully before using your appliance for the first time. Any use which does not conform to these instructions will absolve the manufacturer from any liability and void the warranty.
- In case of commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee does not apply.

ALL PARTS OF YOUR PRODUCT



GETTING FAMILIAR WITH THE CONTROL PANEL



STATUS MESSAGES

HE 10	Welcome message when appliance is turned on.
01:30	Time display. In this example: 1 hour 30 minutes.
114C	Temperature display. In this example: 114 degrees Celsius.
AUTO	Indicates that the program has a default automatic temperature/time setting. It cannot be modified.
00:00	Indicates that temperature is rising during pre-heating phase.
HE AT	Indicates that the appliance is pre-heating.
BE AD	Indicates that the program is finished.
HO KE	Indicates that the appliance is in keep warm phase.
SE OP	Indicates that the program has been interrupted.
88:88	Indicates that the appliance is in standby mode.

Feel free to refer to the figures indicated as (Fig.x) from Quick Start Guide part.

BEFORE FIRST USE

1. Remove packaging

- Take your appliance out of its packaging and please take time to read the instruction manual before first use.
- Remove promotional stickers (if any) from your appliance before first use.

2. Open the lid

- To open the lid, take hold of the lid knob, turn anti-clockwise and lift the lid up (Fig.1 & 2).

Note: When lifting the lid, it can happen that the cooking pot remains attached to the lid. It is normal and simply demonstrates a good hermeticity of the product. To avoid that the cooking pot falls heavily on the product when opening the lid, always open the lid gently.

- Place your appliance on a flat surface. Remove all protective materials and accessories from the inside of the appliance (Fig.3).

3. Clean all parts of the appliance

3a. Clean the lid, the cooking pot and the accessories

- Clean the lid, the cooking pot and the accessories with a soft sponge and soapy hot water (Fig.4).
- Dry off the lid, the cooking pot and the accessories (Fig.5)

- Do not use a scourer or abrasive sponge to clean the cooking pot as it could damage the non-stick coating in the cooking pot (Fig.40).
- Do not immerse the appliance in water (Fig.41).
- If you inadvertently immerse your appliance in water or spill water directly on the heating plate, take it to an Approved Service Centre for repair.
- Do not put the lid and the cooking pot in the dishwasher (Fig.42).
- Be aware, only the accessories: ladle, spatula, measuring cup and steam basket are dishwasher safe.

3b. Clean the sealing gasket

- Remove the sealing gasket from the lid and clean it with a soft sponge and soapy hot water (Fig.7 & 8).
- Dry it off thoroughly.
- Place the sealing gasket over the sealing gasket rack and press it into place (Fig.9). Press down firmly to ensure there is no puckering and that the sealing gasket is snug behind the sealing gasket rack.
- After placing the sealing gasket on the lid, if you open the lid too quickly, it can happen that the cooking pot remains attached to the lid (Fig.37 & 38). Wait few seconds for the cooking pot to free itself from the lid (Fig.39).

Note: It is normal and simply demonstrates a good hermeticity of the product. To avoid that the cooking pot falls heavily on the product when opening the lid, always open the lid gently.

WARNING: Never use your appliance without the sealing gasket (Fig.44)

3c. Clean the valves

- To clean the pressure limit valve, remove the pressure limit valve from the pipe on top of the lid (Fig.10). Clean it with a soft sponge and soapy hot water (Fig.11). Once dry, take care that the duct of the pipe is clean before plugging the pressure limit valve back on the pipe on top of the lid (Fig.12). Ensure that the pressure limit valve is well put in place, it must be able to move up and down.
- To clean the pressure limit valve cover, unscrew the limit valve cover from inside of the lid (Fig.13). Clean it with a soft sponge and soapy hot water (Fig.14). Once dry, take care that the duct of the pipe is clean before screwing the pressure limit valve cover back inside of the lid (Fig.15).
- To clean the float valve, remove the float valve gasket from inside of the lid, flip the lid so that the float valve can come out of the lid (Fig.16). Clean the float valve gasket and the float valve with a soft sponge and soapy hot water (Fig.17). Once dry, insert the float valve back on the lid and put the float valve gasket back in place (Fig.18). Ensure that the float valve is well put in place, it must be able to move up and down.

3d. Clean the housing of the appliance

- Clean the housing of the appliance using a damp cloth.
- Do not immerse the appliance in water (Fig.41).
- Wipe clean the heating plate using a dry cloth.

INSTRUCTIONS FOR USE

1. Place ingredients in the cooking pot

- Remove the cooking pot from the housing.
- Put ingredients into the cooking pot.
- Please note that the level of food and liquids should never exceed the max level marking on the cooking pot (Fig.19).
- When cooking food ingredients which expand during cooking, such as dehydrated vegetables or rice, in pressure modes, do not fill the cooker to exceed more than half of its max level.

2. Place the cooking pot in the housing

- Ensure the bottom of the cooking pot is clean and dry; and remove any food residue from the heating plate (Fig.20).
- Place the cooking pot into the housing (Fig.21).
- Never use your appliance without the cooking pot.

3. Close and lock the lid

- Check that the sealing gasket is securely placed on the lid (Fig.43).
- Take hold of the lid knob, place the lid on the appliance and turn it clockwise to lock it (Fig.22).

4. Attach the pressure limit valve

- Properly place the pressure limit valve on the lid (Fig.23). Please note that the valve will remain somewhat loose, it is normal.

5. Switch on the appliance

- Fully unwind the power cord and plug it into the mains (Fig.24).
- The appliance makes a 'beep' sound, the screen flashes and displays .

6. Select and launch a cooking program

- Each program has a default time and temperature and requires a specific lid position, please have a look at the cooking programs table:

COOKING PROGRAMS TABLE

Cooking program icon	Cooking program name	Default cooking time	Adjustable time	Default temperature	Adjustable temperature	Default pressure	Delayed start from 10min to 12h	Keep warm up to 24h	Lid status		
									Lid closed and locked	Lid closed but not locked	Lid open
	Stew	30min	from 1min to 2h	114C	No	70Kpa	Yes	Yes	•		
	Soup	12min	from 1min to 2h	114C	No	70Kpa	Yes	Yes	•		
	Brown	20min	from 1min to 1h	160C	Yes from 100C to 160C	No	No	No			•
	Steam	10min	from 1min to 2h	114C	No	70Kpa	Yes	Yes	•		
	Bake	40min	from 1min to 2h	160C	Yes from 100C to 160C	No	Yes	Yes		•	
	Slow-cook/ Sous-vide	4h	from 30min to 12h	85C	Yes from 55C to 95C	No	Yes	No		•	•
	Rice	8min	from 1min to 2h	114C	No	70Kpa	Yes	Yes	•		
	Yogurt/ Bread Rise	8h	from 30min to 12h	30C	Yes from 22C to 40C	No	No	No	•	•	
	Porridge	15min	from 1min to 2h	100C	No	No	Yes	Yes	•		
	Adjustable Chef Mode	30min	from 1min to 4h	80C	Yes from 70C to 160C	No	No	Yes	•	•	•

Note: When cooking, you may notice slight steam leakage from the lid, especially from the pressure limit valve. This is normal and occurs when pressure builds up.

Please refer to the figures from Quick Start Guide (from Fig.25 to Fig.36)



Stew program

- Place the ingredients in the cooking pot and completely close and lock the lid.
- Turn the control panel knob to the right to reach Stew program . The screen displays the default cooking time.
- Optional: Press and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).
- Press to start the cooking program.
- The appliance starts the pre-heating phase. The screen displays alternatively & and the pre-heating light indicator turns on.
- When the pre-heating phase is completed, the appliance switches automatically to cooking phase. The screen displays the count down and the cooking in progress light indicator turns on.
- During cooking process, pressure builds up in the appliance and pushes the float valve up. The under pressure light indicator turns on to notify that the lid cannot be opened without releasing the pressure first.
- At the end of the count down, the appliance beeps and the screen displays .
- After a few seconds, the appliance will automatically switch to keep warm phase. The screen displays and the keeping warm light indicator turns on.
- Press for 3 seconds to stop the program at any time.
- Press the Pressure Release Button to release the pressure. When the float valve is down, take hold of the lid knob, turn anti-clockwise and lift the lid up to open.

Soup program

- Place the ingredients in the cooking pot and completely close and lock the lid.
- Turn the control panel knob to the right to reach Soup program . The screen displays the default cooking time.
- Optional: Press  and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).
- Press  to start the cooking program.
- The appliance starts the pre-heating phase. The screen displays alternatively  &  and the pre-heating light indicator  turns on.
- When the pre-heating phase is completed, the appliance switches automatically to cooking phase. The screen displays the count down and the cooking in progress light indicator  turns on.
- During cooking process, pressure builds up in the appliance and pushes the float valve up. The under pressure light indicator  turns on to notify that the lid cannot be opened without releasing the pressure first.
- At the end of the count down, the appliance beeps and the screen displays .
- After a few seconds, the appliance will automatically switch to keep warm phase. The screen displays  and the keeping warm light indicator  turns on.
- Press  for 3 seconds to stop the program at any time.
- Press the Pressure Release Button to release the pressure. When the float valve is down, take hold of the lid knob, turn anti-clockwise and lift the lid up to open.

Brown program

- Turn the control panel knob to the right to reach Brown program . The screen displays the default cooking time.
- Optional: Press  and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).
- Optional: Press  and set the desired temperature by turning the control panel knob to the right (to increase temperature) or to the left (to decrease temperature).
- Press  to start the cooking program.
- The appliance starts the pre-heating phase. The screen displays alternatively  &  and the pre-heating light indicator  turns on.
- When the pre-heating phase is completed, the appliance switches automatically to cooking phase. The screen displays the count down and the cooking in progress light indicator  turns on.
- Place the ingredients in the cooking pot and keep the lid open to stir-fry.
- At the end of the count down, the appliance beeps and the screen displays .
- After a few seconds, the appliance will automatically switch to standby mode. The screen displays .
- Press  for 3 seconds to stop the program at any time.

Steam program

- Place 150ml of water (3/4 cup) in the cooking pot, put your ingredients in the steam basket and place the steam basket on top of the cooking pot. Completely close and lock the lid.

- Turn the control panel knob to the right to reach Steam program . The screen displays the default cooking time.
- Optional: Press  and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).
- Press  to start the cooking program.
- The appliance starts the pre-heating phase. The screen displays alternatively  &  and the pre-heating light indicator  turns on.
- When the pre-heating phase is completed, the appliance switches automatically to cooking phase. The screen displays the count down and the cooking in progress light indicator  turns on.
- During cooking process, pressure builds up in the appliance and pushes the float valve up. The under pressure light indicator  turns on to notify that the lid cannot be opened without releasing the pressure first.
- At the end of the count down, the appliance beeps and the screen displays .
- After a few seconds, the appliance will automatically switch to keep warm phase. The screen displays  and the keeping warm light indicator  turns on.
- Press  for 3 seconds to stop the program at any time.
- Press the Pressure Release Button to release the pressure. When the float valve is down, take hold of the lid knob, turn anti-clockwise and lift the lid up to open.



Bake program

- Place the preparation in the cooking pot and close but don't lock the lid.

- Turn the control panel knob to the right to reach Bake program . The screen displays the default cooking time.
- Optional: Press  and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).
- Optional: Press  and set the desired temperature by turning the control panel knob to the right (to increase temperature) or to the left (to decrease temperature).
- Press  to start the cooking program.
- The appliance starts the pre-heating phase. The screen displays alternatively  &  and the pre-heating light indicator  turns on.
- When the pre-heating phase is completed, the appliance switches automatically to cooking phase. The screen displays the count down and the cooking in progress light indicator  turns on.
- At the end of the count down, the appliance beeps and the screen displays .
- After a few seconds, the appliance will automatically switch to keep warm phase. The screen displays  and the keeping warm light indicator  turns on.
- Press  for 3 seconds to stop the program at any time.



Slow-cook/Sous-vide program

- Place ingredients into a vacuum sealed bag (or a heavy-duty Ziploc bag, then remove all the air).
- Fill the cooking pot with enough water to immerse the sealed pouch of food.
- Turn the control panel knob to the right to reach Slow-cook / Sous-vide program . The screen displays the default cooking time.

- Optional: Press  and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).
- Optional: Press  and set the desired temperature by turning the control panel knob to the right (to increase temperature) or to the left (to decrease temperature).
- Press  to start the cooking program.
- The appliance starts the pre-heating phase. The screen displays alternatively  &  and the pre-heating light indicator  turns on.
- When the pre-heating phase is completed, the appliance switches automatically to cooking phase. The screen displays the count down and the cooking in progress light indicator  turns on.
- At the end of the count down, the appliance beeps and the screen displays .
- After a few seconds, the appliance will automatically switch to standby mode. The screen displays .
- Press  for 3 seconds to stop the program at any time.

*It is recommended to cook in slow-cook mode with setting temperature to $\geq 85^{\circ}\text{C}$

TIPS FOR SOUS-VIDE

Please note that different ingredients and expected cooking results require different recommended cooking time and temperature.

You can refer to the Sous-vidé cooking table below as a reference for your preferred cooking result. You may want to adjust the temperature depending how done you like your food.

SOUS-VIDE COOKING TIME RECOMMENDATIONS

Food type	Doneness	Cooking temperature	Thickness	Cooking time	
				(min)	Max
FISH & SEAFOOD					
Salmon	Medium	60°C	2 cm	20 min	40 min
Scallops	Medium	60°C	-	40 min	60 min
Tiger shrimps	Medium	60°C	-	30 min	40 min
MEAT (Beef, Lamb, etc.)					
Tender cuts, tenderloin, chops, cutlets	Medium	60°C	2-4 cm	1h	4h
	Medium well	66°C	2-4 cm	1h	4h
	Well done	71°C	2-4 cm	1h	4h
Lamb roast or leg		$> 60^{\circ}\text{C}$	7 cm	10h	20h
Flank steak, brisket		$> 60^{\circ}\text{C}$	2-3 cm	8h	20h
POULTRY (Chicken, Duck, Turkey, etc.)					
Chicken breast without bone	Medium	60°C	2.5cm	1h25	2-4h
	Medium well	64°C	2.5cm	1h	5h
Chicken thighs without bone	Medium well	64°C	1 pc	2h	4-6h
Chicken thighs with bone	Well done	82°C	1 pc	2h	6h
PORK					
Pork roast	Medium	60°C	5 cm	12h	20h
Pork spareribs	Well done	71°C- 80°C	7 cm	12h	20h
Pork belly	Well done	85°C	5 cm	5h	8h

SOUS-VIDE COOKING TIME RECOMMENDATIONS

Food type	Doneness	Cooking temperature	Thickness	Cooking time	
				(min)	Max
VEGETABLES					
Root vegetables (Carrots, parsnips, potatoes, turnips, beets, etc.)	-	85°C	-	1h	4h
Tender vegetables (Asparagus, Broccoli, Corn, cauliflower, eggplants, squash, etc.)	-	85°C	-	30 min	1h30
FRUIT					
Firm (apple/ pear)		85°C	-	45 min	2h
Soft (Peach, Apricot, Plum, Mango, Papaya, Nectarine, berries)		85°C	-	30 min	1h
EGGS					
	Runny	62°C		45 min	
	Poached just set	65°C		45 min	
	Medium poached	68°C		45 min	
	Hard-boiled	73°C		45 min	



Rice program

• Before cooking, measure out the rice using the measuring cup provided and rinse the rice (do not rinse if making risotto).

• Distribute the rinsed rice evenly over the surface of the bowl.

If you are cooking two cups of rice, for example, after washing the rice and distributing it evenly in the bowl, add water up to the level 2 mark.

• Completely close and lock the lid.

• Turn the control panel knob to the right to reach Rice program . The screen displays the default cooking time.

• Optional: Press and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).

• Press to start the cooking program.

• The appliance starts the pre-heating phase. The screen displays alternatively & and the pre-heating light indicator turns on.

• During cooking process, pressure builds up in the appliance and pushes the float valve up. The under pressure light indicator turns on to notify that the lid cannot be opened without releasing the pressure first.

• At the end of the count down, the appliance beeps and the screen displays .

• After a few seconds, the appliance will automatically switch to keep warm phase. The screen displays and the keeping warm light indicator turns on.

• Press for 3 seconds to stop the program at any time.

• Press the Pressure Release Button to release the pressure. When the float valve is down, take hold of the lid knob, turn anti-clockwise and lift the lid up to open.

TIPS FOR RICE COOKING

This table below gives a guide to cooking white rice:

COOKING GUIDE FOR WHITE RICE*			
Measuring cups	Weight of rice*	Water level in the bowl (+ rice)	Serves
2	300g	2 cup mark	3 – 4
4	600g	4 cup mark	5 – 6
6	900g	6 cup mark	8 – 10
8	1200g	8 cup mark	13 – 14

* For white basmati, white long grain, paella, short grain, and white basmati & wild rice mix. For whole grain brown rice and other types of white rice (risotto, sushi rice, jasmine rice, round white Italian rice), prepare as listed in the table above using the same quantity of rice measured in cups, not grams. These types of rice weigh slightly heavier than other types of rice. For sticky rice, reduce the quantity of water when cooking, for example, use 6 cups of sticky rice and fill to the 5 cups water level mark.

Yogurt/Bread Rise program

Yogurt/Bread Rise program can be used to make yogurt or raise bread/pastry dough.

- When making yogurt, place the ingredients in the cooking pot and close the lid.
- When raising dough, you can knead the dough directly in the cooking pot then place the cooking pot in the housing and close the lid.
- Turn the control panel knob to the right to reach Yogurt/Bread Rise program . The screen displays the default cooking time.
- Optional: Press  and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).

- Optional: Press  and set the desired temperature by turning the control panel knob to the right (to increase temperature) or to the left (to decrease temperature).
- Press  to start the cooking program.
- The appliance starts the pre-heating phase. The screen displays alternatively  &  and the pre-heating light indicator  turns on.
- When the pre-heating phase is completed, the appliance switches automatically to cooking phase. The screen displays the count down and the cooking in progress light indicator  turns on.
- At the end of the count down, the appliance beeps and the screen displays .
- After a few seconds, the appliance will automatically switch to standby mode. The screen displays .
- Press  for 3 seconds to stop the program at any time.

TIPS FOR MAKING YOGURT

CHOICE OF MILK FOR YOGURT

All our recipes (unless otherwise stipulated) are prepared using cow's milk. You can use plant milk such as soya 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 3-5 tablespoons of dried skimmed milk powder to 1 liter of milk
- Pasteurized fresh milk: this milk gives a creamier yogurt with a little bit of skin on the top. The milk must be boiled first, then left to cool and strained through a sieve to remove the skin.

- Raw milk (farm milk): this must be boiled. It is also recommended to let it boil for a long time. It would be unsafe 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.

- Dried skimmed milk powder: using powdered milk will result in very creamy yogurt. Reconstitute the powder as directed on the packet. Choose a whole milk, preferably long-life UHT. Raw (fresh) or pasteurized fresh 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 expiry 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 shop bought yogurt or freeze-dried ferment. If you have boiled the milk, wait until it has reached room temperature before adding the ferment.

TIPS FOR MAKING YOGURT

- You can make a large batch of natural yogurt directly in the bowl (maximum quantity of 1 liter of milk). Wash the bowl in warm water and washing up liquid, then rinse and dry them thoroughly.

- All the equipment used in the yogurt making process should be sterilized using Milton sterilizing solution or cleaned in a dishwasher. Sterilizing is important to prevent the introduction of undesirable airborne organisms which could interfere with the incubation of the culture, and results in runny yogurt which will not set.

- Prepare the yogurt mixture as instructed in the recipe book supplied with your appliance. Also see the section “Choice of milk”.

- You can sweeten natural yogurt either when you eat them or when you make them. After the yogurt is cooked, simply add sugar or honey. Alternatively, when preparing the yogurt mixture dissolve the sugar after boiling the milk or dissolve in the cold UHT milk. Use no more than 80g sugar for 1 liter milk.

- The “Yogurt Function” has a default cooking time of 8 hours. The cooking time is adjustable from a minimum of 0.5 hour to a maximum of 12 hours. A longer cooking time of 12 hours gives a more acidic and firmer yogurt. A shorter cooking time of 6 hours gives a sweeter, more fluid yogurt.

- When the yogurt cooking process has finished, the yogurt should be cooled completely, covered with a lid or cling film. Chill the yogurt in the refrigerator for at least 4 hours, preferably overnight, before serving. This helps the yogurt to thicken slightly.

- Natural yogurts will keep for a maximum of 7 days in the refrigerator, depending on the freshness of the milk. Yogurts with jam or additional ingredients added will keep for up to 3 days.

- Homemade yogurts do not contain the thickeners and stabilizers contained in commercially produced yogurt and are often thinner in consistency. Sometimes homemade yogurt has nutritious clear whey on top which can be stirred back in. Alternatively, you can pour it off.

- Homemade natural yogurt can be flavored with fresh fruit or cold cooked stewed fruit after preparation and chilling. If the fruit is added before fermentation the fruit acids interfere with the setting process and the yoghurts will be very runny. Some very acidic fruits, such as fresh pineapple, can cause the yogurt to curdle or separate. Acidic fruit is best served in a separate bowl

Porridge program

- Place the ingredients in the cooking pot and completely close and lock the lid.
- Turn the control panel knob to the right to reach Porridge program . The screen displays the default cooking time.
- Optional: Press  and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).
- Press  to start the cooking program.
- The appliance starts the pre-heating phase. The screen displays alternatively  &  and the pre-heating light indicator  turns on.
- When the pre-heating phase is completed, the appliance switches automatically to cooking phase. The screen displays the count down and the cooking in progress light indicator  turns on.
- At the end of the count down, the appliance beeps and the screen displays .
- After a few seconds, the appliance will automatically switch to keep warm phase. The screen displays  and the keeping warm light indicator  turns on.
- Press  for 3 seconds to stop the program at any time.

Adjustable Chef mode

- Place the ingredients in the cooking pot and close the lid or not depending on your recipe.
- Turn the control panel knob to the right to reach Adjustable Chef mode . The screen displays the default cooking time.
- Optional: Press  and set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).
- Optional: Press  and set the desired temperature by turning the control panel knob to the right (to increase temperature) or to the left (to decrease temperature).
- Press  to start the cooking program.
- The appliance starts the pre-heating phase. The screen displays alternatively  &  and the pre-heating light indicator  turns on.
- When the pre-heating phase is completed, the appliance switches automatically to cooking phase. The screen displays the count down and the cooking in progress light indicator  turns on.
- At the end of the count down, the appliance beeps and the screen displays .
- After a few seconds, the appliance will automatically switch to standby mode. The screen displays .
- Press  for 3 seconds to stop the program at any time.
- If temperature is set >100C, press the Pressure Release Button to release the pressure, after cooking. When the float valve is down, take hold of the lid knob, turn anti-clockwise and lift the lid up to open.

* **Suggestion for quickly reheating dishes:** set temperature to >=95C and cook with lid closed but unlocked for 4mins.

7. Use the delayed start function

Delayed start can be useful to preset the appliance to start cooking later.

- First select a program following the steps described above in part 6.
- Before starting the selected program, press . The screen displays the default time for delayed start.
- Set the desired time by turning the control panel knob to the right (to increase time) or to the left (to decrease time).
- Press . The screen displays the delayed start count down. When preset time is elapsed, the appliance will start cooking automatically.

8. Open the lid

- Do not attempt to open the lid if the float valve is up and if the under pressure light indicator  is turned on.
- The pressure can be released in 2 different ways at the end of the cooking:

Natural release: At the end of the cooking or after stopping the program, the appliance will cool down by itself, and the pressure will release naturally. During natural release, food might over-cook due to the remaining pressure in the pot. Use manual release to stop cooking process immediately.

Manual release: Press continuously the pressure release button, on top of the lid. It will take a few seconds to a few minutes depending on the amount of food inside of the cooking pot (Fig.34).

WARNING: Be careful of the hot steam coming out from the appliance. Keep your face and hands away from the steam output (Fig.45).

- To open the lid, position your arm parallel to the side handles, take hold of the lid knob, turn anti-clockwise and lift the lid up (Fig.35 & 36).

WARNING: Be careful of the hot steam coming out from the cooking pot.

9. Unplug the appliance

- After usage, unplug the appliance and let it cool down for at least 2 hours before cleaning.

10. Clean after use

- Clean your appliance after each use.
- Before cleaning, let your appliance cool down for at least 2 hours.
- For cleaning instructions, refer to part 3. Clean all parts of the appliance in BEFORE FIRST USE section.

11. Maintenance tips

- To ensure the durability of the cooking pot time over time, do not cut food in it.
- Use the provided accessories. Do not use any metallic utensil as it could damage the nonstick coating in the pot.
- After usage, the sealing gasket may keep the smell of your dish. It is normal; silicone has little pores that open up when exposed to high temperature and close back once temperature drops. To eliminate the smell from the sealing gasket, you can:
 - Put the silicone ring in the dishwasher
 - Add 1 cup of vinegar, 1 cup of water and 1 lemon cut in large pieces into the cooking pot and launch a steam program for 2 minutes, then let the steam release naturally.
- Change the sealing gasket every 2 years or earlier in case of damage.

TECHNICAL TROUBLESHOOTING GUIDE

Problem	Possible reasons	Solutions
Unable to open lid	Unable to open because of pressure in the cooking pot.	Press continuously the pressure release button to remove the pressure inside of the cooking pot. It can take a few minutes until the pressure is fully released.
	Pressure in the cooking pot is fully released but the float valve is stuck because it is too dirty and therefore unable to move down.	<ol style="list-style-type: none"> Be sure the pressure is totally released by letting the appliance cool down for at least 2 hours. Gently push the float valve down by inserting a skewer or a long object into the float valve opening. If this does not work, send the appliance to an Approved Service Centre. For next use, please clean and dry off the float valve thoroughly.
Unable to close lid	The sealing gasket is not properly installed.	Install the sealing gasket properly.
	The cooking pot contains hot ingredients generating steam.	Wait for the ingredients in the cooking pot to cool down before trying to close the lid again.
	The float valve is stuck because it is too dirty and therefore unable to move down.	<ol style="list-style-type: none"> Gently push the float valve down by inserting a skewer or a long object into the float valve opening. If this does not work, send the appliance to an Approved Service Centre. For next use, please clean and dry off the float valve thoroughly.
	Position and or direction at which the lid was closed is incorrect.	Close the lid in the correct direction according to the instruction manual.
When opening the lid, the cooking pot remains attached to the lid.	The sealing gasket created a suction effect.	The cooking pot will free from the lid by itself. It is normal and simply demonstrates a good hermeticity of the product. To avoid that the cooking pot falls heavily on the product when opening the lid, always open the lid gently.

Problem	Possible reasons	Solutions
Intense release of pressure from the pressure limit valve.	The inner pressure exceeds working pressure, or the inner pressure exceeds the safety pressure.	Clean pressure limit valve, float valve and lid thoroughly. If float valve still has steam coming out, please return appliance to the nearest Approved Service Center for inspecting, repairing or adjusting by authorized person.
	The pressure limit valve is in an incorrect position.	Carefully rotate/press the pressure limit valve to make it fall into place. Be careful of the hot steam. Position yourself safely and wear oven mitts.
	Faulty pressure control resulted in release of pressure.	Send the appliance to an Approved Service Centre for repair.
Continuous pressure release from the float valve.	The inner pressure exceeds working pressure, or the inner pressure exceeds the safety pressure.	Clean pressure limit valve, float valve and lid thoroughly. If float valve still has steam coming out, please return appliance to the nearest Approved Service Center for inspecting, repairing or adjusting by authorized person.
	Residue in the float valve.	<ol style="list-style-type: none"> Press continuously the pressure release button to remove the pressure inside of the cooking pot. It can take a few minutes until the pressure is fully released. Let the appliance cool down for at least 2 hours. Clean and dry off the float valve before restarting the cooking.
	The float valve is stuck.	<ol style="list-style-type: none"> Press continuously the pressure release button to remove the pressure inside of the cooking pot. It can take a few minutes until the pressure is fully released. Let the appliance cool down for at least 2 hours. Clean and dry off the float valve before restarting the cooking.

Problem	Possible reasons	Solutions
Steam leakage from lid.	The sealing gasket is not properly installed.	Remove the sealing gasket, clean it and reinstall it in the correct position.
	The sealing gasket is dirty.	Remove the sealing gasket, clean it and reinstall it in the correct position.
	The sealing gasket is damaged, or the edge of the cooking pot is damaged.	Send the appliance to an Approved Service Centre for repair.
Food is uncooked	Solid/liquid ingredients ratio is incorrect.	Try again by following precisely the quantities of the recipe.
	No electricity from the power supply.	Check your home electric circuit.
E0 displayed on the digital screen.	Pressure switch is faulty.	Send the appliance to an Approved Service Centre for repair.
E1 displayed on the digital screen.	The temperature sensor is faulty.	Send the appliance to an Approved Service Centre for repair.
E2 displayed on the digital screen.	The lid is not properly positioned for your cooking program. Each program requires a specific lid position.	Check and adjust the lid position required by your cooking program, refer to the cooking programs table in part 6 of this manual. Restart your program once the lid is correctly positioned. If the issue remains, send the appliance to an Approved Service Center for repair.

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Type: SERIE EPC50-B
Model: CY754
Capacity: 4.8L
Voltage: 220-240V~
Frequency: 50-60Hz
Power: 915-1090W