

Tefal[®]

EN



SPHERICOOK Multicooker Model RK745840

www.tefal.com

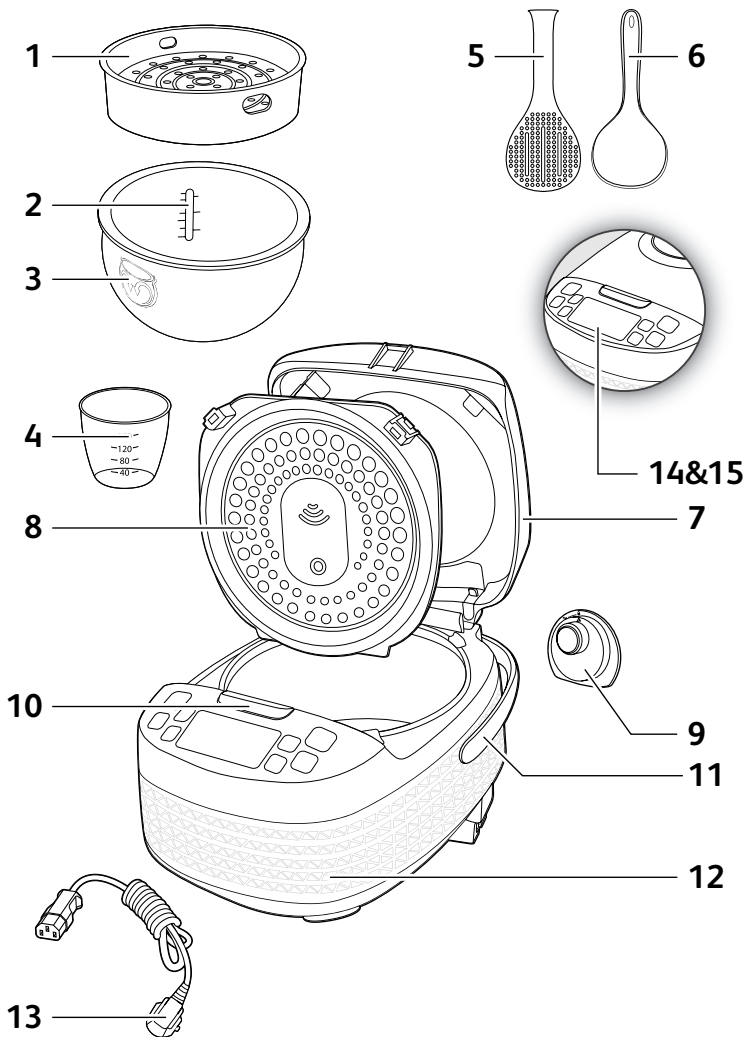




Fig.1



Fig.2



Fig.3a

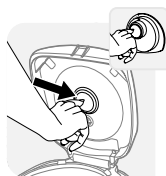


Fig.3b



Fig.4



Fig.5



Fig.6

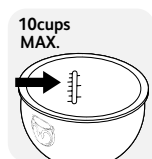


Fig.7

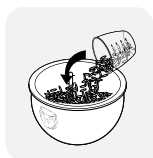


Fig.8



Fig.9



Fig.10



Fig.11



Fig.12



Fig.13



Fig.14



Fig.15

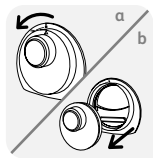


Fig.16

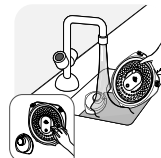


Fig.17

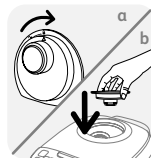
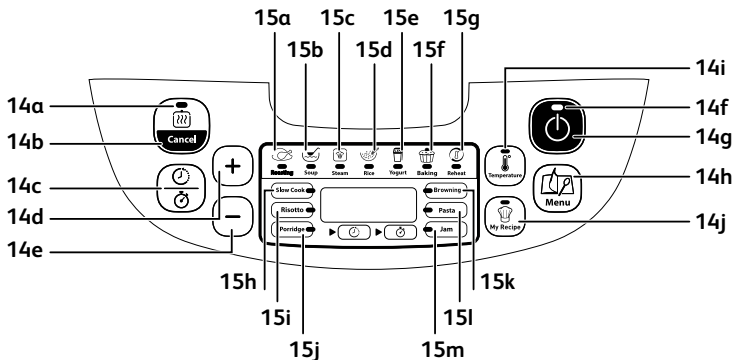


Fig.18



Fig.19

CONTROL PANEL




DESCRIPTION

- 1 Steam basket
- 2 Water Level markings for cooking rice
- 3 Removable bowl
- 4 Measuring cup
- 5 Rice spoon
- 6 Soup spoon
- 7 Lid
- 8 Removable inner lid
- 9 Micro pressure valve
- 10 Lid opening button
- 11 Handle
- 12 Housing
- 13 Power cord
- 14 Control Panel
 - a "Keep warm status indicator"
 - b "Keep warm / Cancel" key
 - c "Delayed start/Timer key"
 - d "+" key for time and temperature adjustment
 - e "-" key for time and temperature adjustment
 - f "Cooking status" indicator
 - g "Start" key
 - h "Menu selection" key
 - i "Temperature" key
 - j "My recipe" key
 - 15 Function indicators
 - a Roasting function
 - b Soup function
 - c Steam function
 - d Rice function
 - e Yogurt function
 - f Baking function
 - g Reheat function
 - h Slow Cook function
 - i Risotto function
 - j Porridge function
 - k Browning function
 - l Pasta function
 - m Jam function

IMPORTANT: Before using this product please ensure that you read the safety instructions first. Keep the instructions safe.

- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- 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 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:** 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 foodstuff. Rinse with a damp cloth or sponge. Dry 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.

- 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.
- Do not carry the appliance while in use or just after cooking.

USING THE APPLIANCE

- Use on 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.
- 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 prevent 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 quantities indicated in the recipes.
- Should any part of your appliance catch fire, do not attempt to put it out with water. Smother flames using a damp tea towel.
- Do not touch the heating element when the product is plugged in or after cooking. Do not carry the product in use or just after cooking.
- Any maintenance 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.

BEFORE THE FIRST USE

Unpack the appliance

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

Read the Instructions and follow them carefully.

Clean the appliance

- Remove the bowl – fig.2, the inner lid and the pressure valve – fig.3a and 3b.
- Clean the bowl, the valve and the inner lid with a sponge and washing up 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 inner lid in the right position on the top lid of machine. Then, put the inner lid behind the 2 ribs and push it on the top until it's fixed. Fit the detachable cord into the socket on the cooker base.

FOR THE APPLIANCE AND 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.5.
- Place the bowl into the appliance, making sure that it is correctly positioned – fig.6.
- Make sure that the inner lid is correctly in position.
- Close the lid in place so you hear a “click”.
- Fit the power cord into the socket of the cooker base and then plug into the power outlet. The appliance will ring a long sound «Beep», all the indicators on the control box will light up for an instant. Then the screen display will show «----», and all the indicators will switch off. The appliance enters into standby mode, you can select the menu functions as you wish.
- This appliance is only intended for indoor use.

Never place your hand on the steam vent during cooking, as there is a danger of burns – fig.10.

After starting the cooking program, if you wish to change the selected cooking program because of an error, press «KEEP WARM/CANCEL» key and re-choose the program 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.

The maximum quantity of water + ingredient should not exceed the highest mark inside the bowl - fig.7.

COOKING PROGRAM TABLE

COOKING Programs	COOKING TIME			COOKING TEMPERATURE		LID POSITION		DELAYED START*		AUTOMATIC KEEP WARM
	Default	Range	Setting interval	Default	Range (°C)	Closed	Open	Range	Adjustable	
Roasting	45 min	5min - 4h	5 min	160°C	120/140/160	•		up to 24h	5 min	•
Soup	1h	5min - 3h	5 min	Automatic	-	•		up to 24h	5 min	•
Steam	30 min	5min - 3h	5 min	100°C	-	•		up to 24h	5 min	•
Rice	Automatic	Automatic	N/A	Automatic	-	•		up to 24h	5 min	•
Yogurt	8h	1h - 12h	15 min	40°C	-	•		N/A	N/A	No
Baking	45 min	5min - 2h	5 min	130°C	100/130/160	•		up to 24h	5 min	No
Reheat	25 min	5m - 1h	5 min	100°C	-	•		N/A	N/A	•
Slow Cook (Stew)	4h	20min - 9h	5 min	100°C	80 / 100 / 120	•		up to 24h	5 min	•
Risotto	Automatic	Automatic	N/A	Automatic	-	•		up to 24h	5 min	•
Porridge	25 min	5min - 2h	5 min	Automatic	-	•		up to 24h	5 min	•
Browning	20 min	5min - 1h30m	1 min	160°C	120/130/140/150/160	•	•	N/A	N/A	•
Pasta	10 min	3min - 3h	1 min	100°C	-	•	•	up to 24h	5 min	No
Jam	1h	5min - 3h	5 min	105°C	-	•	•	up to 24h	5 min	No
Keep Warm	Automatic	Automatic	N/A	75°C	-	•		N/A	N/A	
My Recipe	30 min	5min - 9h	5 min	100°C	40-160°C (10°C increments)	•		up to 24h	5 min	No

* Delayed Start time displayed includes the cooking time of the cooking programme pre-selected.

CONTROL PANEL

1. START KEY

- Press to start the cooking process.

2. MENU KEY

- Under standby status, press the <Menu> key to cycle through the following functions: Roasting → Soup → Steam → Rice → Yogurt → Baking → Reheat → Slow Cook → Risotto → Porridge → Browning → Pasta → Jam.
- The screen displays the default cooking time of each function (except Rice, Risotto). “Start” button light flashes and the linked function lights up.

Note:

To cancel the “beep” sound, hold down the “Menu” key for 5 seconds until the long beep sounds. If you want to start the “beep” sound again, hold down the “Menu” button a second time for 5 seconds.

3. “DELAYED START/TIMER” KEY

- **Timer:** You can adjust the cooking time (except Rice, Risotto), when you select a cooking mode, the default cooking time will be shown on the digital display. Press the “Delayed Start/Timer” key once (the timer indicator will turn on), and then use the +/- buttons to adjust the cooking time.
- **Delayed start:** The preset time corresponds to the time for the end of cooking, (except Browning, Yogurt, Reheat) and is used for delaying the start of cooking. After selecting the desired cooking mode, press the “Delayed start/Timer” key button twice (the preset indicator will turn on), and then use the +/- button to set the timer for the length of time you want to delay the start of cooking. Cooking will begin after the preset time has elapsed.
- When you have chosen the required preset time, press the “Start” key to enter cooking status, the “start” indicator will light up the screen will display the desired cooking time and the preset pictogram will light up.
- When the Multicooker begins the cooking mode, the preset pictogram light will turn off and the timer pictogram will light up.
- The maximum start delay is 24 hours. If the delayed start time is shorter than the cooking time, cooking will start immediately.

4. “+/-” KEYS

- Use these buttons to adjust the cooking time (+/- 1, 5 or 15 mins) and delayed start time (+/- 5 mins). You cannot adjust the cooking time in “Rice, Risotto” mode and cannot set a delayed start time in “Browning, Yogurt, Reheat” mode.

5. “KEEP WARM/CANCEL” KEY

- In standby mode, press the Keep warm/Cancel key to keep your food warm.
- Press the Keep warm/Cancel key to stop the cooking process or cancel all settings. The Multicooker will return to standby mode.
- See details in KEEP WARM/CANCEL function description.

6. “TEMPERATURE” KEY

- To use the Temperature function, choose a cooking program and cooking time first (only available for Baking, Browning, Slow Cook, Baking and My Recipe). Then, press the “Temperature” key and select the temperature. The default cooking temperature will change depending on the selected cooking program. Each press of “+” and “-” key can increase or decrease the temperature.
- When you have chosen the required temperature, press the “Start” key to start the cooking process, the “Start” indicator will remain on.
- You can modify the temperature during the cooking by pressing the “Temperature” key. After selecting the choose temperature and without action during 5 seconds, the multicooker will resume the cooking with the new setting.

PORRIDGE FUNCTION

- Press “Menu” key to select function “Porridge”. The screen displays the default cooking time, the “Start” light will flash red.
- You can change the cooking time by pressing “Delayed start/Timer” key first and then press “+” and “-” keys.
- Press “Start” key. The multicooker will start the “Porridge” cooking program and the “Start” light will come on. The screen will display the remaining cooking time.
- At the end of cooking, the multicooker will “beep” three times and begin the keep warm program, the “Keep Warm” indicator will come on and the screen will display the time for which the keep warm function has been active.

- For best results serve the porridge immediately after it is cooked. Although it can be left on the keep warm setting for a short time, it will soon begin to thicken and you may need to stir in some additional hot liquid.
- Do not exceed the maximum quantity of ingredients stated in the recipe book.

SOUP FUNCTION

- Press “Menu” key to select function “Soup”. The screen displays the default cooking time, the “Start” light will flash red.
- You can change the cooking time by pressing “Delayed start/Timer” key first and then press “+” and “-” keys.
- Press “Start” key. The multicooker will start the “Soup” cooking program and the “Start” light will come on. The screen will display the remaining cooking time.
- At the end of cooking, the multicooker will “beep” three times and begin the keep warm program, the “Keep Warm” indicator will come on and the screen will display the time for which the keep warm function has been active.

STEAM FUNCTION

- Press “Menu” key to select function “Steam”. The screen displays the default cooking time, the “Start” light will flash red.
- You can change the cooking time by pressing “Delayed start/Timer” key first and then press “+” and “-” keys.
- Press “Start” key. The multicooker will start the “Steam” cooking program and the “Start” light will come on. The screen will display the remaining cooking time.
- At the end of cooking, the multicooker will “beep” three times and begin the keep warm program, the “Keep Warm” indicator will come on and the screen will display the time for which the keep warm function has been active.

Recommendations for steam cooking:

- Pour water into the bowl. The quantity of water must always be lower than the steam basket. Do not exceed the 7 cup mark (2.15 litres) on the inside of the bowl to avoid overflows during use.
- Add the ingredients to the steam basket.
- Place the steam basket, filled with food, into the bowl. Close the lid.

ROASTING FUNCTION

- Press <Menu> key to select function <Roasting>. The screen displays the default cooking time, the “Start” light will flash red.
- You can change the cooking time by pressing “Preset/Timer” key first and then press “+” and “-” keys. Press “Temperature” key to select the temperature.
- Press “Start” key. The multicooker will start the “Roasting” cooking program and the “Start” light will come on. The screen will display the remaining cooking time.
- At the end of cooking, the multicooker will “beep” three times and begin the keep warm program, the “Keep Warm” indicator will come on and the screen will display the time for which the keep warm function has been active.

JAM FUNCTION

- Press <Menu> key to select function <Jam>. The screen displays the default cooking time, the “Start” light will flash red.
- You can change the cooking time by pressing “Delayed start/Timer” key first and then press “+” and “-” keys.
- Press “Start” key. The multicooker will start the “Jam” cooking program and the “Start” light will come on. The screen will display the remaining cooking time.
- The lid must remain open when using the jam function.
- At the end of cooking, the multicooker will “beep” three times.

Note: No keep warm function for this function

RECOMMENDATIONS WHEN JAM MAKING

- Follow the quantities stated in the recipe book when making jam to avoid boil overs.
- We recommend making soft set jam with a reduced sugar quantity. Traditional firm set jam has a higher sugar content and it can risk boiling over in the Spheri Cook.
- Keep reduced sugar jam in the refrigerator and use within 3-4 weeks.
- Do not alter the quantities of sugar or fruit in the recipe book, as it may cause the jam to scorch or boil over.
- Use fresh ripe fruit. Over or under ripe fruit may not set firmly.
- Never close the lid when jam making.

BROWNING FUNCTION

- Press <Menu> key to select function <Browning>. The screen displays the default cooking time, the “Start” light will flash red.
- You can change the cooking time by pressing “Delayed start/Timer” key first and then press “+” and “-” keys. Press “Temperature” key to select the temperature.
- Press “Start” key. The multicooker will start the “Browning” cooking program and the “Start” light will come on. The screen will display the remaining cooking time.
- Leave the lid open or closed when using the Browning function, as instructed in the recipe book.
- At the end of cooking, the multicooker will “beep” three times and begin the keep warm program, the “Keep Warm” indicator will come on and the screen will display the time for which the keep warm function has been active.

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

SLOW COOK FUNCTION

- Press <Menu> key to select function <Slow Cook>. The screen displays the default cooking time, the “Start” light will flash red.
- You can change the cooking time by pressing “Delayed start/Timer” key first and then press “+” and “-” keys. Press “Temperature” key to select the temperature.
- Press “Start” key. The multicooker will start the “Slow Cook” cooking program and the “Start” light will come on. The screen will display the remaining cooking time.
- At the end of cooking, the multicooker will “beep” three times and begin the keep warm program, the “Keep Warm” indicator will come on and the screen will display the time for which the keep warm function has been active.

YOGURT FUNCTION

- Press <Menu> key to select function <Yogurt>. The screen displays the default cooking time, the “Start” light will flash red.
- You can change the cooking time by pressing “Delayed start/Timer” key first and then press “+” and “-” keys.

- Press “Start” key. The multicooker will start the “Yogurt” cooking program and the “Start” light will come on. The screen will display the remaining cooking time.
- At the end of cooking, the multicooker will “beep” three times.

Note: There is no Keep Warm function at the end of the “Yogurt” program. The preset function to delay the start of cooking cannot be used with the “Yogurt” program.

CHOICE OF MILK FOR YOGURT

What milk should you use?

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 sterilised 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 litre of milk
- **Pasteurised fresh milk:** this milk gives a more creamy 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 pasteurised fresh milk must be boiled then cooled and needs the skin removing.

TIPS FOR MAKING YOGURT

- You can either make a large batch of natural yogurt directly in the bowl (maximum quantity of 1 litre of milk), in a deep sided oven-proof dish or in individual oven-proof glass containers. The bowl fits about four yogurt containers, depending on their size. Wash the bowl, dish or containers in warm water and washing up liquid, then rinse and dry them thoroughly.

- All the equipment used in the yogurt making process should be sterilised using Milton sterilizing solution or cleaned in a dishwasher. Sterilising 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 one or two teaspoons of sugar or honey per individual pot. Alternatively, when preparing the yogurt mixture dissolve the sugar after boiling the milk or dissolve in the cold UHT milk. Use no more than 80 g sugar for 1 litre milk.
- The “Yogurt Function” has a default cooking time of 8 hours. The cooking time is adjustable from a minimum of 1 hour to a maximum of 12 hours. A longer cooking time of 12 hour gives a more acidic and firmer yogurt. A shorter cooking time of 6 hours gives a sweeter, more fluid yogurt.
- After cooking label up the yogurt with the date it needs to be used by, as stated in the recipe.
- 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 stabilisers 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 flavoured 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.

BAKING FUNCTION

- Press <Menu> key to select function “Baking” the screen displays the default cooking time, the “Start” light will flash red.
- You can change the cooking time by pressing “Delayed start/Timer” key first and then press “+” and “-” keys. Press “Temperature” key to select the temperature.
- Press “Start” key. The multicooker will start the “Baking” cooking program and the “Start” light will come on. The screen will display the remaining cooking time.
- At the end of cooking, the multicooker will “beep” three times.

Note: There is no Keep Warm function at the end of the “Baking” program.

RICE FUNCTION

- Pour the required quantity of well washed rice into the bowl using the measuring cup provided – fig.4. Then fill with cold water up to the corresponding «CUP» mark printed inside the bowl – fig.2.
- 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 « 111 », the “Start” light will flash, then press «Start» key. The multicooker will start the “rice” cooking program and the “Start” light will come on. The screen will flash« -- ». The cooking time is not displayed on the multicooker as the Rice function works automatically. The cooking time can vary depending on the quantity of rice and type of rice.
- At the end of cooking, the multicooker will “beep” three times and begin the keep warm program, the “Keep Warm” indicator will come on and the screen will display the time for which the keep warm function has been active.

RISOTTO FUNCTION

- Press «Menu» key to select function «Risotto». The screen displays « 111 », the “Start” light will flash, then press «Start» key. The multicooker will start the “Risotto” cooking program and the “Start” light will come on. The screen will flash « -- ». The cooking time is not displayed on the multicooker as the Risotto function works automatically. The cooking time can vary depending on the quantity of rice and type of rice.

- At the end of cooking, the multicooker will “beep” three times and begin the keep warm program, the “Keep Warm” indicator will come on and the screen will display the time for which the keep warm function has been active.

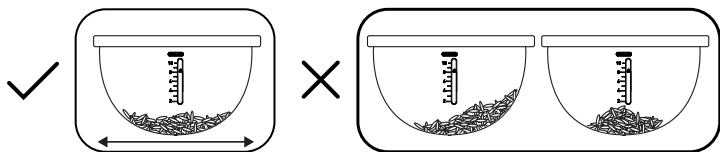
TIPS FOR COOKING PERFECT RICE.

Recommendations for rice cooking (Rice & Risotto functions)

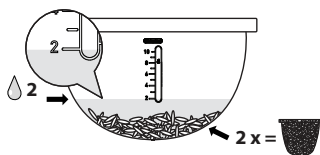
- Before cooking, measure out the rice using the measuring cup provided and rinse the rice (do not rinse if making risotto).



- 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.



- When the rice is cooked and the “Keep Warm” indicator (fig. 14a) comes on, stir the rice and leave it in the multicooker for several minutes—this will result in perfectly cooked rice with separated grains.

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	300 g	2 cup mark	3 – 4
4	600 g	4 cup mark	5 – 6
6	900 g	6 cup mark	8 – 10
8	1200 g	8 cup mark	13 – 14
10	1500 g	10 cup mark	16 – 18

* 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. Use 6 cups of sticky rice and fill to the 5 cup water level mark. For 10 cups of sticky rice fill to the 9 cup water level mark.

We recommend using the “Rice” function for cooking plain risotto rice with water only and no additional ingredients. For recipes using stock and additional ingredients we recommend using the “Risotto” function.

The time and temperature are automatic for rice cooking.

Please note that there are 7 steps:

Preheat => Water absorb => Temperature quick rise => Keep boiling => Water evaporation => Braise rice => Keep warm.

The cooking time depends on the quantity and type of rice.

PASTA FUNCTION

- To cook pasta it is **IMPORTANT** to wait until the water reaches the right temperature **before** adding pasta.
- Fill the bowl with boiling water from a kettle to the required level.
Do not add the pasta. Close the lid.
Note: You can use cold water instead of boiling water but this will lengthen the water heating time considerably.
- Press <Menu> key to select function <Pasta>. The screen displays the default cooking time, the “Start” light will flash red.
- You can change the cooking time by pressing “Delayed start/Timer” key first and then press “+” and “-” keys.
- Press “Start” key. The multicooker will start the “Pasta” cooking program and the “Start” light will come on. The screen will display the remaining cooking time.
- The multicooker will beep when the water is at the ideal temperature. Put the pasta into the water and press the start key again to begin the cooking process. During pasta cooking, the lid should be closed.
- At the end of cooking, the multicooker will “beep” three times. Remove the pasta and drain off the water.
- **Note:** There is no “Keep Warm” function after the pasta program.

RECOMMENDATIONS FOR COOKING PASTA

- For 400 g dried pasta (penne, fusilli, spaghetti, conchiglie, etc) fill to the 6 cup water level inside the bowl. **Close the lid.**
- Press the “Start” key again and set the cooking time. We recommend setting the cooking time for 15 minutes and checking the pasta before the end of the cooking time.
- When the appliance beeps, add 400 g dried pasta and stir.
- **During pasta cooking, the lid must be closed.**
- Four minutes before the end of the cooking time, open the lid and check if the pasta is cooked to your liking. If not cook a minute or two longer.
- When the pasta is ready, switch off the appliance, remove the bowl and drain.

REHEAT FUNCTION

- This function is intended to reheat cooked food only. Do not use for raw food or reheating frozen food. Do not use for reheating frozen food.
- Press <Menu> key to select function <Reheat>. The screen displays the default cooking time, the “Start” light will flash red.
- You can change the cooking time by pressing “Delayed start/Timer” key first and then press “+” and “-” keys.
- Press “Start” key. The multicooker will start the “reheat” cooking program and the “Start” light will come on. The screen will display the remaining cooking time.
- At the end of cooking, multicooker will “beep” three times and begin the keep warm program, the “Keep Warm” indicator will come on and the screen will display the time for which the keep warm function has been active.

CAUTION:

The cold food should not exceed $\frac{1}{2}$ of the cooker's volume. Too much food cannot be thoroughly heated. Repeated use of “Reheat” or too little food will lead to burnt food and a hard layer at the bottom.

It is recommend not to reheat thick porridge, or it may become pasty.

Do not reheat food that has been stored for a long time to avoid unpleasant smells. Only reheat fresh, cold cooked food. Do not reheat frozen food.

KEEP WARM / CANCEL FUNCTION

- Press the “Keep Warm / Cancel key when the multicooker is in standby mode to begin the keep warm program. The “Keep Warm / Cancel” light will flash and the screen will display the time for which the keep warm function has been active.
- The remaining heating time will be indicated on the display and the keep warm indicator will turn on.
- Press the “Keep warm / Cancel” key when the multicooker is in a program to reset the settings and go back to Standby mode.
- You can remove the automatic keep warm function for the next cooking program by pressing the “Keep warm / Cancel” key for 5 seconds and the

“Keep warm / Cancel” light will go off. To set the automatic keep warm function again, press the “Keep warm / Cancel” key again for 5 seconds.

- The maximum keep warm time is 24 hours.

Recommendation: to keep the food in the best condition limit the “Keep Warm” time to the shortest time possible.

MY RECIPE FUNCTION

- “My Recipe” function is to memorise your favourite cooking choices.
- Press “My Recipe” key when the multicooker is in standby mode to start the My Recipe setting. The screen will display the default cooking time, and the “Start” light will flash.
- If you want to choose a temperature and time for your program, press “Delayed start/Timer” and “Temperature” key to defined your setting.
- At the end of cooking, the multicooker will beep three times.

Note:

The multicooker stores the most recent temperature and cooking time settings for the next time it is used.

ON COMPLETION OF COOKING

- Open the lid – fig.1.
- Oven gloves must be used when handling the cooking bowl and steam basket – fig.11.
- Serve the food using the spoon provided with your appliance and reclose the lid.
- Press “Keep warm / Cancel” to stop the keep warm status.
- Unplug the appliance.

CLEANING AND MAINTENANCE

- Ensure that 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.12.
- The bowl, steam basket, measuring cup, rice spoon and soup ladle are all dishwasher safe – fig.13.

Bowl, steam basket

- Scouring powders and metal sponges are not recommended.
- If food has stuck to the bottom of the removable bowl, 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 'utensil' so as to avoid damaging the bowl surface – fig.14.
- To avoid any risk of corrosion, do not pour vinegar into the bowl.
- The colour of the bowl surface may change after using for the first time or after longer use. This change in colour 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 clean the micro-pressure valve, please remove it from the lid – fig.15 and open it by rotating in the direction of "open" – fig.16a and 16b. After cleaning it, please wipe it dry and align the two triangles in the two parts together and rotate it in the direction of "close", then put it back into the lid of the multicooker – fig.18a and 18b.

Cleaning the inner lid

- Clean the inner lid after each use to avoid the smell of strong foods lingering in the appliance.
- Remove the inner lid by pushing outwards with both hands. Clean it with a sponge and washing up liquid (fig.17). Then wipe dry and put it back behind the 2 ribs and push it on the top until it's fixed.

Cleaning and care of the other parts of the appliance

- Clean the outside of the multicooker – fig.19, the inside of the lid 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

Problem	Causes	Solutions
Control panel lights off and no heating.	Appliance not plugged in.	Check the appliance is plugged in at the socket, and is switched on.
Control panel lights off and heating.	Problem with the connection of the indicator light or indicator light is damaged.	Send to authorised service center for repair.
Steam leakage during use	Lid is badly closed.	Open and close the lid again.
	Micro pressure valve not well positioned or assembled incorrectly.	Stop the cooking (unplug the appliance) and check the valve is correctly assembled (2 parts locked together) and well positioned.
	Lid or micro pressure valve gasket is damaged.	Send to authorised service center for repair.
Rice undercooked or overcooked.	Too much or not enough water compared to rice quantity.	Refer to rice cooking table for water quantity. Always add rice to the cooking bowl first, then add water to the water level mark on the inside of the bowl.

Problem	Causes	Solutions
Rice undercooked or overcooked.	Insufficiently simmered.	Refer to the rice cooking table for the water quantity. Always add rice to the cooking bowl first, then add water to the water level mark on the inside of the bowl.
Automatic keep warm function fails (appliance stays on cooking programme or does not heat on keep warm).	The keep warm function has been cancelled by user during the setting. See keep warm function paragraph. The “Keep Warm” function does not operate after the Baking, Yogurt, Jam, Pasta and My Recipe programs.	Send to the authorised service center for repair.
E0	Temperature sensor in the lid is damaged.	
E1	Temperature sensor under the bowl is damaged.	Unplug the appliance and leave for a few seconds and restart the program. If the problem continues, please send to the authorised service centre for repair.
E3	High temperature detected.	

Note: If inner bowl is deformed, do not use it anymore and get a replacement from the authorised service center for repair.

