Tefal®

MULTICOOK & STIR

www.tefal.com

1

2

3

4

5

6

7

8

9

10

11

12

13

14

15

16&17

18

19

Fig.1

Fig.2

CLICK

Fig.3

Fig.4

a

b

Fig.5

Fig.6

Fig.7

1
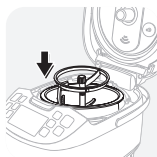
2

Fig.8

Fig.9

Fig.10

10 cups MAX.
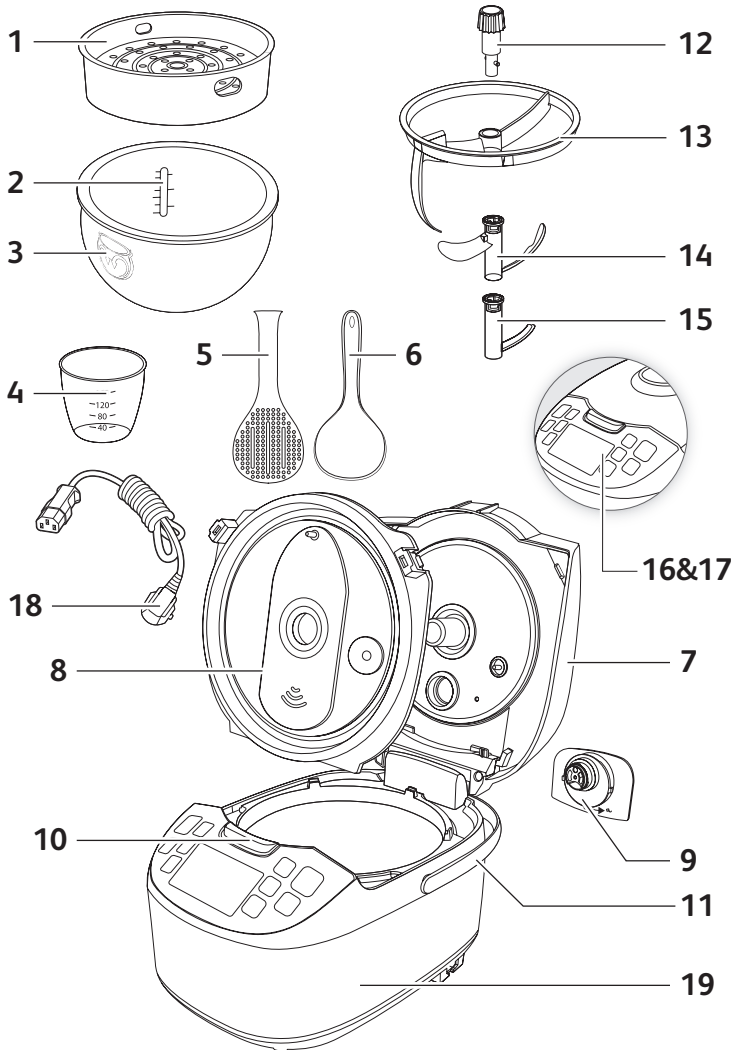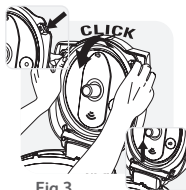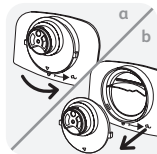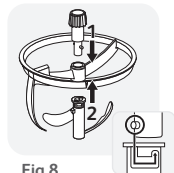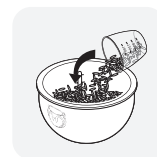
Fig.11

Fig.12

Fig.13

Fig.14

1

2

Fig.15

Fig.16

Fig.17

a

b

Fig.18

Fig.19

a

b

Fig.20

Fig.21

Fig.22

16

b a c d i h f g

Food Type ▶ 🍗 ▶ 🐟 ▶ 🦐 ▶ 🍖

▶ Baking ▶ Soup ▶ Steam ▶ Stew Slow cook ▶ Crust Fry

👨‍🍳 ◀ 🕐 ◀ 88:88 ▶ 🌡° ▶ ⏱

Jam Porridge Yogurt Cheese Bread rising Dessert

Rice Cereals Pilaf Risotto Pasta Defrost Reheat

e j

17

c

b d

a e

Food Type ▶ 🍗 ▶ 🐟 ▶ 🦐 ▶ 🍖

▶ Baking ▶ Soup ▶ Steam ▶ Stew Slow cook ▶ Crust Fry

👨‍🍳 🕐 ◀ 88:88 ▶ 🌡° ⏱

g i

f j

Jam Porridge 1 Yogurt 2 Cheese Bread rising Dessert

Rice Cereals Pilaf Risotto Pasta Defrost Reheat

k l m h n o
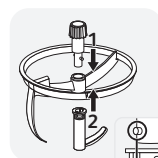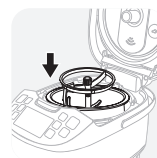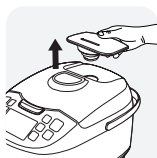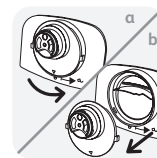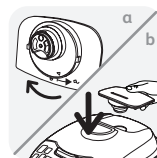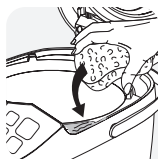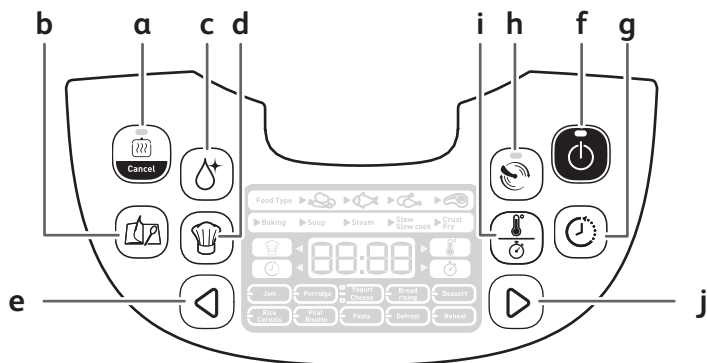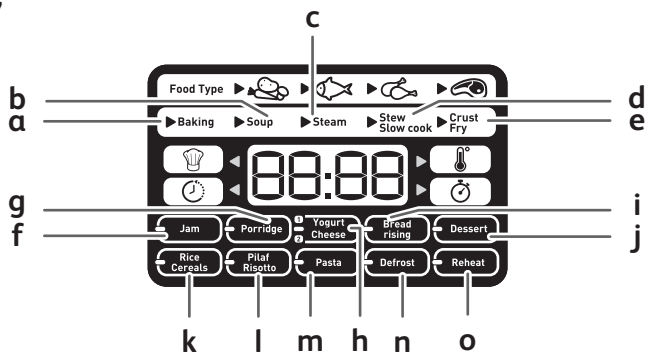
DESCRIPTION

1 Steam basket
2 Graduation for water and rice
3 Removable pot
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 Bottom connector
13 Support ring
14 Stir paddle
15 Rinsing tool
16 Control panel
   a "Keep warm/Cancel" key
   b "Menu" key
   c " Auto Rinse" key
   d "DIY" key
   e "<" key
   f "Start" key
   g "Delayed start" key
   h "Stir" key
   i "Temperature/Timer" key
   j ">" key

17 Function indicators
   a Baking function
   b Soup function
   c Steam function
   d Stew/Slow cook function
   e Crust/Fry function
   f Jam function
   g Porridge function
   h Yogurt/Cheese function
   i Bread rising function
   j Dessert function
   k Rice Cereals function
   l Pilaf Risotto function
   m Pasta function
   n Defrost function
   o Reheat function
18 Power cord
19 Housing

IMPORTANT SAFEGUARDS
SAFETY INSTRUCTIONS
Read and follow the instructions for use. Keep them safe.

- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- This appliance 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. 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
- **<u>If your appliance is fitted with a removable power cord:</u>** if the power cord is damaged, it must be replaced by a special cord or unit available from a authorised service centre.
- **<u>If your appliance is fitted with fixed power cord:</u>** 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. Rince with a damp cloth or sponge. Drying accessories and parts in contact with food with a dry cloth.

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

- Check that the power supply voltage corresponds to that shown on the appliance (alternating current).
- Given the diverse standards in effect, if the appliance is used in a country other than that in which it is purchased, have it checked by an approved service centre.

Connecting to the power supply

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

Using

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

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

Protect the environment

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

Environment protection first!

ⓘ Your appliance contains valuable materials which can be recovered or recycled.

➲ Leave it at a local civic waste collection point.

Unpack the appliance
- Remove the appliance from the packaging and unpack all the accessories and printed documents.
- Open the lid by pushing the opening button on the housing – fig.1.
  Read the Instructions and carefully follow the operation method.

Clean the appliance
- Remove the bowl – fig.2, the inner lid – fig.3 and the pressure valve – fig.4 and 5.
- 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 positions 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. Install 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.6.
- Place the bowl into the appliance, making sure that it is correctly positioned – fig.7.
- Assembly the paddle with the bottom connector, the support ring, and the stir paddle - fig.8 and place it into the bowl - fig.9.
- Make sure that the inner lid is correctly in position.
- Close the lid in place so you hear a "click".
- Install the power cord into the socket of the multicooker 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.
- 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.
- 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.12.

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

Only use the inner pot 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

Programs	Food Type	Cooking Time			Stirring paddle	Delayed Start		Temperature		Lid Position		Keep warm
		Default time	Range	Every (min)		Range	Every (min)	Default	Range (°C)	Closed	Open	
Baking	Veg	35min	5min-4h	5	Possible	Cooking time –24h	5	140°C	140/150/160°C	•		•
	Fish	20min						160°C				
	Poultry	40min						160°C				
	Meat	50min						160°C				
Soup	Veg	40min	10min-4h	5	Possible	Cooking time –24h	5	100°C	-	•		•
	Fish	45min										
	Poultry	50min										
	Meat	60min										
Steam	Veg	35min	5min-3h	5	No	Cooking time –24h	5	100°C	-	•		•
	Fish	25min										
	Poultry	45min										
	Meat	55min										
Stew/Slow Cook	Veg	60min	20min-9h	5	Normally on	Cooking time –24h	5	100°C	80/100/120°C	•		•
	Fish	25min										
	Poultry	1h30min										
	Meat	2h										
Crust/Fry	Veg	12min	5min-1h30m	1	Normally on	-	No	160°C	100/110/120/140/150/160°C	•	•	•
	Fish	10min										
	Poultry	15min										
	Meat	20min										
Jam	-	1h	5min-2h	5	Normally on	Cooking time –24h	5	100°C	90/100/110°C	•		
Porridge	-	25min	5min-2h	5	Normally on	Cooking time –24h	5	100°C	-	•		•
Yogurt (P1)	-	8h	1h-12h	15	Possible	-	No	40°C	-	•		
Cheese (P2)	-	45min	30min-4h	5	No	-	No	80°C	-	•		
Bread rising	-	1h	10min-6h	5	No	-	No	40°C	40 / 30°C	•		
Dessert	-	45min	5min-2h	5	Possible	Cooking time –24h	5	160°C	100/110/120/130/140/150/160°C	•		
Rice/Cereals	-	Automatic	Automatic	-	No	Cooking time –24h	5	Automatic	-	•		•
Pilaf/Risotto	-	Automatic	Automatic	-	Possible	Cooking time –24h	5	Automatic	-	•		•
Pasta	-	20min	3min-3h	1	Possible	-	5	100°C	-	•	•	
Defrost	-	1h30min	10min-4h	5	No	-	No	70°C	-	•		
Reheat	-	25min	5min-1h	5	Possible	Cooking time –24h	5	100°C	80/100°C	•		•
DIY1, DIY2, DIY3, DIY1+DIY2	-	30min	5min-9h	5	Possible	Cooking time –24h	5	100°C	40/50….150/160°C	•	•	
Keep warm	-	-	-	-	No	-	No	75°C	-	•		
Auto-rinse	-	10min	1min-20min	1	Normally on	-	No	100°C	-	•		

MENU KEY

- Under standby status, press the «Menu» key to cycle through the following functions: Baking $\rightarrow$ Soup $\rightarrow$ Steam $\rightarrow$ Stew/ Slow cook $\rightarrow$ Crust/Fry $\rightarrow$ Jam $\rightarrow$ Porridge $\rightarrow$ Yogurt – cheese $\rightarrow$ Bread rising $\rightarrow$ Dessert $\rightarrow$ Rice/ Cereals $\rightarrow$ Pilaf / Risotto $\rightarrow$ Pasta $\rightarrow$ Defrost $\rightarrow$ Reheat
- The screen displays the default cooking time of each function (except Rice/Cereals, Pilaf/Risotto and Yogurt/Cheese). If available for the chosen program, "Keep warm" and "Stir" indicators flashes. "Start" button light flashes and the linked function lights up.

Note:

You can long press the "Menu" key to cancel the "beep" sound if needed (until the long beep sound). If you want to start the beep sound again, press the "Menu" key for a second time.

BAKING FUNCTION

- Press «Menu» key to select function «Baking». The screen displays the default cooking time, the light of «Start» and "Stir" will flash red. Then press «<» or «>» to select the food type : Vegetables, Fish, Poultry or Meat.
- Press «Temperature / Timer» key to activate the time setting function and then press «<» and «>» to change the cooking time. Press again «Temperature / Timer» and change the temperature by pressing «<» and «>».
- Press «Stir» key and the "Stir" light will come on. Press again and the "Stir" function will be off. If no action is done before starting the cooking, the stirring function will be off.
- 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 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.

SOUP FUNCTION

- Press «Menu» key to select function «Soup». The screen displays the default cooking time, the light of «Start» and "Stir" will flash red. Then press «<» or «>» to select the food type : Vegetables, Fish, Poultry or Meat.
- Press «Temperature / Timer» key to activate the time setting function and then press «<» and «>» to change the cooking time.
- Press «Stir» key and the "Stir" light will come on. Press again and the "Stir" function will be off. If no action is done before starting the cooking, the stirring function will be off.
- 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 light of «Start» will flash red. Then press «<» or «>» to select the food type : Vegetables, Fish, Poultry or Meat.
- Press «Temperature / Timer» key to activate the time setting function and then press «<» and «>» to change the cooking time.
- 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

- The quantity of water must be appropriate and always be lower than steam basket. Exceeding this level (2.5L max) may cause overfows during use. For information the mark of 2 cups in the bowl correspond to about 1L of water.
- The approximate cooking time for steam are 1h30 for 2L of water and 45 min for 1L of water.
- Place the steam basket onto the bowl.
- Add the ingredients in the basket.

STEW/ SLOW COOK FUNCTION

- Press «Menu» key to select function «Stew/Slow cook». The screen displays the default cooking time, the light of «Start» will flash red. Then press «<» or «>» to select the food type : Vegetables, Fish, Poultry or Meat.
- Press «Temperature / Timer» key to activate the time setting function and then press «<» and «>» to change the cooking time. Press again «Temperature / Timer» to change the temperature by pressing «<» and «>».
- The light of "Stir" lights up. Press the "Stir" key to off the "Stir" function. Press again to activate. If no action is done before starting the cooking, the stirring function will be on.
- Press «Start» key. The multicooker will start the "Stew/ 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.

CRUST FRY FUNCTION

- Press «Menu» key to select function «Crust Fry». The screen displays the default cooking time, the light of «Start» will flash red. Then press «<» or «>» to select the food type : Vegetables, Fish, Poultry or Meat.
- Press «Temperature / Timer» key to activate the time setting function and then press «<» and «>» to change the cooking time. Press again «Temperature / Timer» to change the temperature by pressing «<» and «>».
- The light of "Stir" lights up. Press the "Stir" key to off the "Stir" function. Press again to activate. If no action is done before starting the cooking, the stirring function will be on.
- Press «Start» key. The multicooker will start the "Crust Fry" 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.

Note:
- **Always use this function with oil and food. With oil only, it may cause a failure or danger.**
- **Do not use the steam basket to cook with this function, it may cause melting of the steam basket.**

JAM FUNCTION

- Press «Menu» key to select function «Jam». The screen displays the default cooking time, the light of «Start» will flash red.
- Press «Temperature / Timer» key to activate the time setting function and then press «<» and «>» to change the cooking time. Press again «Temperature / Timer» to change the temperature by pressing «<» and «>».
- The light of "Stir" lights up. Press the "Stir" key to off the "Stir" function. Press again to activate. If no action is done before starting the cooking, the stirring function will be on.
- 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.
- At the end of cooking, the multicooker will "beep" three times.

Note: No keep warm function for this function

PORRIDGE FUNCTION

- Press «Menu» key to select function «Porridge». The screen displays the default cooking time, the light of «Start» will flash red.
- Press «Temperature / Timer» key to activate the time setting function and then press «<» and «>» to change the cooking time.
- The light of "Stir" lights up. Press the "Stir" key to off the "Stir" function. Press again to activate. If no action is done before starting the cooking, the stirring function will be on.
- 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.

- Press «Menu» key to select function «Yogurt/Cheese». The screen displays "P1" for Yogurt program, then the default cooking time «08:00», , the light of «Start» will flash red.
- Press «Temperature / Timer» key to activate the time setting function and then press «<» and «>» to change the cooking time.
- Press «Stir» key and the light of "Stir" lights up. Press again and the "Stir" function will be off. If no action is done before starting the cooking, the stirring function will be off. For this function, if the paddle is activated, it will only stir during the last 15 min of the cooking time in order to do mixed yogurt.
- 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: No keep warm function for this function

CHOICE OF INGREDIENTS FOR YOGURT

Milk

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 one or two pots of powdered milk.
- **Pasteurised milk:** this milk gives a more creamy yogurt with a little bit of skin on the top.
- **Raw milk** (farm milk): this must be boiled. It is also recommended to let it boil for a long time. It would be dangerous to use this milk without boiling it. You must then leave it to cool before using it in your appliance. Culturing using yogurt prepared with raw milk is not recommended.
- **Powdered milk**: using powdered milk will result in very creamy yogurt.

Follow the instructions on the manufacturer's box.

Choose a whole milk, preferably long-life UHT.

Raw (fresh) or pasteurised 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 shopbought yogurt or freeze-dried ferment.

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

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

Fermentation time

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

Fluid							Firm
Sweet							**Acidic**
	6h	7h	8h	9h	10h	11h	12h
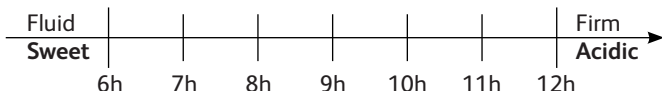
- Once the yogurt cooking process is finished, the yogurt should be placed in a refrigerator for at least 4 hours and it can be kept max 7 days in refrigerator.

CHEESE FUNCTION

This function is to make soft cheese. It is preferably to use full-cream milk and some chilled soft cheese.
- Press «Menu» key to select function «Yogurt/Cheese». The screen displays "P1" for Yogurt program. Press «<» or «>» to switch to "P2" for Cream cheese function. The screen displays the default cooking time «02:00», the light of «Start» will flash red.
- Press «Temperature / Timer» key to activate the time setting function and then press «<» and «>» to change the cooking time.
- Press «Start» key. The multicooker will start the "Cheese" 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: No keep warm function for this function

BREAD RISING FUNCTION

This function is to rise bread dough at 30 °C or 40°C after manual kneading and before baking.
- Press «Menu» key to select function «Bread rising». The screen displays the default cooking time "01:00" , the light of «Start» will flash red.
- Press «Temperature / Timer» key to activate the time setting function and then press «<» and «>» to change the cooking time. Press again «Temperature / Timer» to change the temperature by pressing «<» and «>».
- Press «Start» key. The multicooker will start the "Bread Rising" 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: No keep warm function for this function

Recommendations Dough proofing (Bread rising):
- To prepare the dough separately and put it in the inner bowl, close the lid and select «Bread rising» function.
- Once your dough is ready, you can use "Baking" function at 160°C to bake for 20-23 minutes. Then turn it on other side for another 23 minutes approximate (depending on quantity of ingredients).

DESSERT FUNCTION

- Press «Menu» key to select function «Dessert». The screen displays the default cooking time, the light of «Start» will flash red.
- Press «Temperature / Timer» key to activate the time setting function and then press «<» and «>» to change the cooking time. Press again «Temperature / Timer» to change the temperature by pressing «<» and «>».
- Press "Stir" key and the "Stir" light will come on. Press again and the stir function will be off. If no action is done before starting the cooking, the stirring function will be off.
- Press «Start» key. The multicooker will start the "Dessert" 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: No keep warm function for this function

RICE/CEREALS FUNCTION

- Pour the required quantity of rice into the bowl using the measuring cup provided – fig.10. Then fill with cold water up to the corresponding «CUP» mark printed in the bowl – fig.11.
- Close the lid.

Note: Always add the rice first otherwise you will have too much water.
Press «Menu» key to select function «Rice/Cereals». The screen displays « _____ », the light of «Start» will flash red, then press «Start» key. The muticooker will start the "Rice/Cereals" cooking programand the "Start" light will come on, the screen flickers « _____ ». The cooking time and temperature are determined automatically by the appliance, depending on the number of ingredients.
- 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.

PILAF/RISOTTO FUNCTION

- Press «Menu» key to select function «Pilaf/Risotto». The screen displays « ⊏⊏⊐ », the light of «Start» will flash red.
- Press "Stir" key and the "Stir" light will come on. Press again and the stir function will be off. If no action is done before starting the cooking, the stirring function will be off.
- Press «Start» key. The muticooker will start the "Pilaf/Risotto" cooking program and the "Start" light will come on, the screen flickers « ⊏⊏⊐ ». The cooking time and temperature are determined automatically by the appliance, depending on the number of ingredients.
- 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 BEST RICE COOKING (Rice/ Cereals and Pilaf/Risotto functions)
- Before cooking, measuring the rice with measuring cup and rinse it except risotto rice.
- Put the rinsed rice well distributed around the whole surface of the bowl. Fill it with water to the corresponding water level (The graduations in cups).
- When the rice is ready, when the "Keep Warm" indicator light is on, stir the rice and then leave it in the multicooker for a few minutes longer in order to get perfect rice with separated grains.

This table below gives a guide to cook rice:

COOKING GUIDE FOR WHITE RICE – 10 cups			
Measuring cups	Weight of rice	Water level in the bowl (+ rice)	Serves
2	300 g	2 cup mark	3per. – 4per.
4	600 g	4 cup mark	5per. – 6per.
6	900 g	6 cup mark	8per. – 10per.
8	1200 g	8 cup mark	13per. – 14per.
10	1500 g	10 cup mark	16per. – 18per.

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 good temperature before adding pasta.
- Press «Menu» key to select function «Pasta». The screen displays the default cooking time, the light of «Start» will flash red.
- Press «Temperature / Timer» key to activate the time setting function and then press «<» and «>» to change the pasta cooking time.
- Press "Stir" key and the "Stir" light will come on. Press again and the stir function will be off. If no action is done before starting the cooking, the stirring function will be off.
- Press «Start» key. The muticooker will start the "Pasta" cooking program and the "Start" light will come on. The screen displays the remaining time.
- The Multicooker ring when the water is at good temperature. Put pasta into the water and press again start to start timer. Until user do not press start, cooking time do not start and multicooker keep water at good temperature. During the pasta cooking, the lid must be open.
- At the end of cooking, the multicooker will "beep" three times.

Note: No keep warm function for this function

DEFROST FUNCTION

- Press «Menu» key to select function «Defrost». The screen displays the default cooking time «01:30», the light of «Start» will flash.
- Press «Temperature / Timer» key to activate the time setting function and then press «<» and «>» to change the time.
- Press «Start» key. The muticooker will start the "Defrost" cooking program and the "Start" light will come on. The screen displays the remaining time.
- At the end of time, the multicooker will "beep" three times.

Recommendations :

The defrost cooking times are given as a rough guide and may vary depending on the seasonality of the food, its size, the quantities used and individual tastes, as well as the voltage of the main system.

Frozen Vegetables : 50 min
Frozen Fish : 1h50min
Frozen Poultry : 85 min
Frozen Meat : 3h

Note: No keep warm function for this function
For a better defrosting, place your ingredients in the steam basket and cut your ingredients into small pieces.
At the end of the defrosting, you have to cook your food immediately. Refer to the desired cooking chapter.

REHEAT FUNCTION

This function is intended to reheat only cooked food.
- Press «Menu» key to select function «Reheat». The screen displays the default cooking time, the light of «Start» will flash red.
- Press «Temperature / Timer» key to activate the time setting function and then press «<» and «>» to change the cooking time. Press again «Temperature / Timer» to change the temperature by pressing «<» and «>».
- Press "Stir" key and the "Stir" light will come on. Press again and the stir function will be off. If no action is done before starting the cooking, the stirring function will be off.
- Press «Start» key. The multicooker will start the "Reheat" cooking program and the "Start" light will come on. The screen displays the remaining 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.

CAUTION
- **Never use the reheat function to defrost food.**
- **The cold food should not exceed 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 hard layer at the bottom.**
- **It is recommended not to reheat thick porridge, or it may become pasty.**
- **Do not reheat long-stored cold food to avoid smell.**
- **To reheat rice, it is recommended to add some water and stir the rice before starting.**
- **During reheating, it is recommended to stir the food from time to time.**

DIY FUNCTION

Press «DIY» key to select DIY function under standby status, the multicooker will first enter "DIY" setting status with the screen displaying the default cooking time, and the light of "Start" will flash red.
You can save until 4 DIY programs
- 2 possibilities for DIY setting :
  - if you want to have stable temperature and time for your program, press "Temperature/Timer" key and "Stir" key to define your settings.
  - If you want to use a menu as basis of your program, press menu key to select your desiring cooking program. After select you menu, you can modify it setting thanks to "Temperature / Time".
- At the end of cooking, the multicooker will "beep" three times.

Note
- No keep warm function for this function
- In DIY function(only first setting) allow user to activate or stop stir function at any time by press the stir button, with light of "stir" on and off to show the stirring status .
- The multicooker memorizes the last temperature and cooking time DIY setting for your next use.
- After select the DIY number to cancel, if users press "<" and ">" keys together, the setting go to default settings(first setting) for the selected DIY.
- If DIY1+ DIY2 is selected, LED tube is showing "d1 d2", that means first start with DIY1 and then start DIY2 directly.

KEEP WARM/CANCEL FUNCTION

There are 2 different functions of this key: Keep warm and Cancel.
1. Keep warm function:
1.1 Manual Keep warm:
You can press «Keep warm/Cancel» key manually, the light of "Keep warm/Cancel" turns on, the multicooker enters into keep warm status.
1.2 Automatic keep warm:
The multicooker will enter "keep warm" status automatically at the end of the cooking (certain menus are excluded). The buzzer will ring three "bip", the multicooker will enter automatically into keep warm status with the "Keep Warm" indicator turning on and the screen will start to count the time of keeping warm.

Recommandation: In order to preserve the taste of your food, keep warm function should not exceed 12 hours.

In case that you need to pre-cancel the automatic keep warm when the cooking will be finished : long press «Keep warm» for 5 s before starting the cooking program.
If you want to reput automatic keep warm, press again during 5s the keep warm button.

2. Cancel function:
• Press "Keep warm/Cancel" key to cancel all setting data and back to standby status.

DELAYED START FUNCTION

• To use the delayed start function, choose a cooking program and the cooking time first. Then, press the key «Delayed start» and choose the preset time. The default preset time will change depending on the selected cooking time. The Range of preset is from the cooking time up to 24 hours. Each press of «<» and «>» key can increase or decrease the delayed start time.
• When you have chosen the required preset time, press the «Start» key to enter cooking status, the «Start» indicator will remain on and screen will display the number of hours you have chosen.

Note:
No delayed start function available for: Crust/fry, Bread rising, Yogurt, Cheese, Auto-rinse and Keep warm functions.

TIMER FUNCTION

• To use the timer function, choose a cooking program and the cooking time first. Then, press the key «Temperature/Timer» and set the cooking time. Each press of «<» and «>» key can increase or decrease the cooking time.
• When you have chosen the required cooking time, press the «Start» key to enter cooking status, the «Start» indicator will remain on.
• You can see the cooking time after start the delayed start if you press "Temperature / Timer" key.
• You can modify the cooking time during the cooking by pressing the "Temperature / Timer" key. After selected the chosen cooking time and without any action during 5 seconds, the multicooker will resume the rest of cooking with the new setting.

TEMPERATURE FUNCTION

- To use the Temperature function, choose a cooking program and the cooking time first. Then, press the key «Temperature/Timer» and choose 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 enter cooking status, the «Start» indicator will remain on.
- You can modify the temperature during the cooking by pressing the "Temperature / Timer" key. After selected the choosen temperature and without action during 5 seconds, the multicooker will resume the cooking with the new setting.

STIRRING FUNCTION

- To use the stirring function, choose a cooking program and the cooking time first. Then, press the key «Stir» to activate or disactivate the paddle.
- When you have chosen the stirring mode, press the «Start» key to enter cooking status, the «Start» indicator will remain on.
- You can see the stirring function is on when the lights is up.

AUTO RINSE FUNCTION

- Use the automotic auto-rinse function to carry out a prewash of the bowl.
- To use the autorinse function, assembly the rinsing tool with the bottom connector, and the support ring - fig15.
- Put it in the bowl and add 600mL of water - fig.16.
- Press the "Auto-rinse" key.
- The default auto-rinse time is 10 minutes, press "Temperature / Timer" key to activate the time setting function and then press «<» and «>» to change the rinsing time.

ON COMPLETION OF COOKING

- Open the lid – fig.1.
- Glove must be used when manipulating the cooking bowl and steam tray – fig.13.
- Serve the food using the spoon provided with your appliance and reclose the lid.
- 24 hours is the maximum keeping warm time.
- Press «Keep Warm/Cancel» key to finish keep warm status.
- Unplug the appliance.

CLEANING AND MAINTENANCE

- To ensure 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.
- The bowl, the inner lid, the cup and the rice & soup spoons, paddle and rinsing tools are dishwasher safe.

Bowl, steam basket
- Scouring powders and metal sponges are not recommended.
- If food has stuck to the bottom, you may put water in the bowl to soak for a while before washing.
- Dry the bowl carefully.

Taking care of the bowl
For the bowl, carefully follow the instructions below:
- To ensure the maintenance of bowl quality, it is recommended not to cut food in it.
- Make sure you put the bowl back into the multicooker.
- Use the spoon provided or a wooden spoon and not a metal type so as to avoid damaging the bowl surface – fig.14.
- To avoid any risk of corrosion, do not pour vinegar into the bowl.
- The color of the bowl surface may change after using for the first time or after longer use. This change in color is due to the action of steam and water and does not have any effect on the use of the multicooker, nor it is 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.17 and open it by rotating in the direction «open» - fig.18a and 18b. After cleaning it, please wipe dry it and meet the two parts together and rotate it in the direction of «close», then put it back to the lid of the multicooker – fig.20a and 20b.

Cleaning and care of the other parts of the appliance

- Clean the outside of the multicooker – fig.22, 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

Malfunction description	Causes	Solutions
Any indicator lamp off and no heating.	Appliance not plugged.	Check the power cord is plugged in the socket and on the Mains.
Any indicator lamp off and heating.	Problem of the connection of the indicator lamp or indicator lamp is damaged.	Send to authorized service center for repair.
Steam leakage during using	Lid is badly closed.	Open and close again the lid.
	Micro pressure valve not well positioned or uncomplete.	Stop the cooking (unplug the product) and check the valve is complete (2 parts locked together) and well positioned.
	Lid or micro pressure valve gasket is damaged.	Send to authorized service center for repair.
Rice half cooked or overtime cooking.	Too much or not enough water compared to rice quantity.	Refer to table for water quantity.

Malfunction description	Causes	Solutions
Rice half cooked or overtime cooking	Not sufficient simmered.	Send to the authorized service center for repair.
Automatic warm-keeping fails (product stay in cooking position, or no heating).	The keep warm function has been cancelled by user during the setting. See keep warm function paragraph.	
E0	The sensor on the top open circuit or short circuit.	
E1	The sensor on the bottom open or short circuit.	Stop the appliance and restart the program. If the problem repeats, please send to the authorized service center for repair.
E3	High temperature detected.	Stop the appliance and restart the program. If the problem repeats, please send to the authorized service center for repair.

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

ENVIRONMENTAL PROTECTION

Help protect the environment!
ⓘ Your appliance contains a number of materials that may be recovered or recycled.
➲ Leave it at a local civic waste collection point.