

Moulinex® cookeo ⊕



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Mon assistant culinaire pour la cuisine du quotidien

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

Meine Küchenhilfe für Alltagsgerichte

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

Mijn keukenhulp bij het dagelijkse koken

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

Mi assistente de cocina para cocinar todos los días

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

O meu assistente de cozinha para cozinhar todos os dias

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

L'assistente per la cucina di tutti i giorni

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

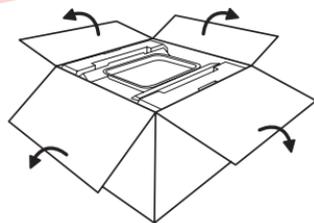
My kitchen assistant for everyday cooking

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

المساعد الخاص بي لإنجاز مهام اليومية في المطبخ

Cookeo + هو جهاز طهي ذكي متعدد الوظائف يساعدك على طهي كل مكون بشكل مثالي وينتج لك تحضير 150 وصفة مُبرمجة مُسبقًا باستخدام بضعة نقرات فقط. وبفضل واجهة الجهاز سهلة الاستخدام والتفاعلية، يمكنك يوميًا تحضير وصفات متنوعة في وقت قياسي. يمكنك إعداد Cookeo بحيث يتلاءم مع وقت الطهي وكميات المكونات حسب عدد ضيوفك؛ ومن ثم يرشدك خطوة بخطوة، ويظهر لك الطعام من دون مراقبة. فليكن هذا الجهاز مرشدك في المطبخ؛ فهو سريع وسهل الاستخدام!

before
use



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



To open the product, turn the open/close handle on top of the lid so it is in line with the open padlock: .

Install the appliance on a flat, dry and cool surface. Remove all the packaging, stickers and various accessories from inside and outside of the appliance.



CLEAN THE DIFFERENT COMPONENTS

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

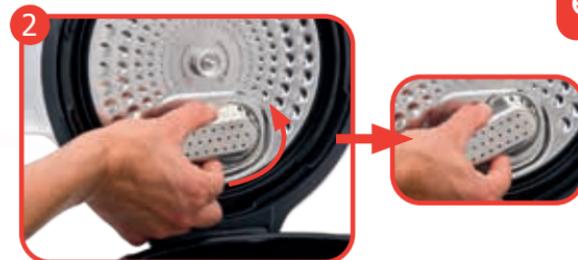
before
use

NOTES ON HOW TO DISASSEMBLE AND REASSEMBLE THE LID



DISSASSEMBLING THE METAL LID:

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



TAKING THE VALVE COVER OFF:

Hold the valve cover by the middle part (as indicated); then turn gently to unclip it. Clean the valve cover, focussing on the inside (check that there is no further food residue).



ACCESSING THE DECOMPRESSION BALL

Turn the ball cover anticlockwise to bring the marker 1 to position . Remove the cover. Remove the ball, clean it gently with water and washing-up liquid, and its casing. Dry the ball with a soft cloth then replace it in its casing. Put the ball cover back in place, and the marker 1 in position . Lock it, by turning the ball cover to bring the marker opposite the "closed" pictogram .



PUTTING THE METAL LID SUB-ASSEMBLY BACK INTO PLACE:

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



PUTTING THE VALVE COVER BACK:

Hold the valve cover as indicated in the photo (grip the middle area). Centre the interior, circular shape on the three hooks, then push to clip the valve cover (you will hear a "click"). The valve cover must be in perfect contact with the inside of the lid.

operation

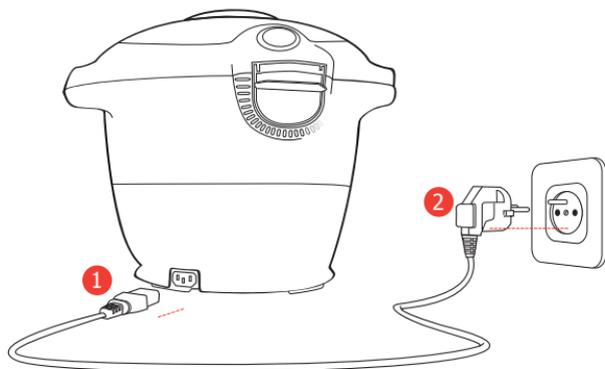
When operating for the first time, you will access the settings menu:



Select your country



Select your language



use

Never use the appliance without the cooking bowl.

When using your appliance for the first time, the bowl may emit a slight odour. This is normal.



OPENING THE LID:

To open the product, turn the open/close handle so you can see the open padlock sign: . Never try to force the lid open if there is resistance.



INSTALLATION OF THE CONDENSATION COLLECTOR:

Check that the condensation collector is empty then install it at the back of the appliance.



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



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



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

on/off menu



Select and confirm



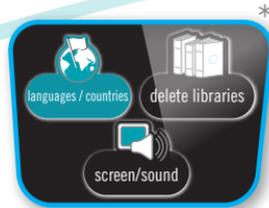
ON/OFF allows you to turn off your appliance.



settings menu



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



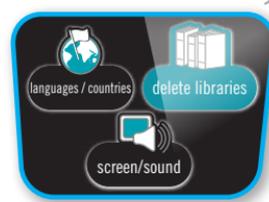
Select "language/country"



Select your language



Select your country



Select "delete libraries"



Select "library 2"

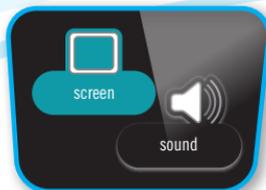


Do you want to delete this library?

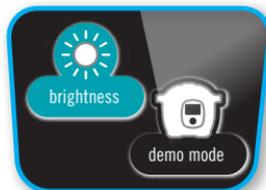
* depending on model



Select
"screen/sound"



Select "screen"



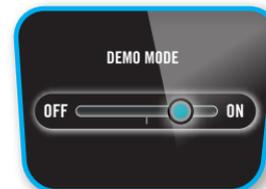
Select "brightness"



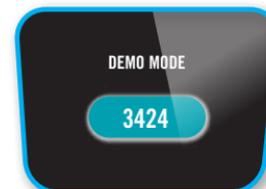
Adjust brightness



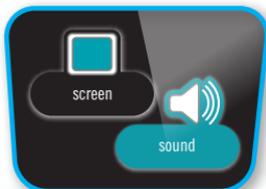
Select "demo mode"



To activate or deactivate demo mode,
you need to enter a code: 3424



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



Select "sound"



Adjust sound

* depending on model



QUICK COOKING

MANUAL MENU:

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



Select the "manual"
menu



Select "quick cooking"
mode



WARNING

Insert the bowl then
add the ingredients



Adjust the cooking time



Select immediate or
delayed start (p.18)



WARNING

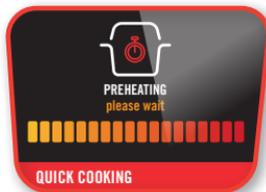
Close and lock



* depending on model



QUICK COOKING



The appliance is preheating



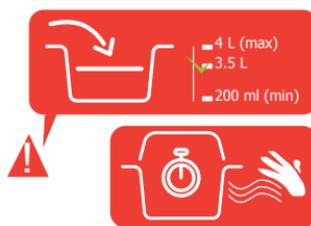
Cooking has started



Cooking has finished



Ready to taste!



*depending on the model

CLASSIC

With classic cooking mode, you can:

- cook gently
- simmer
- brown

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

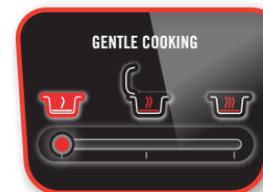
N.B. : The function is identical, only the temperature differs.



Select the "manual" menu



Select "classic" mode



Select the desired mode



Open the lid



Insert the bowl



The appliance is preheating



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



REHEATING



Select the "manual" menu



Close and lock the lid



You can enjoy your food



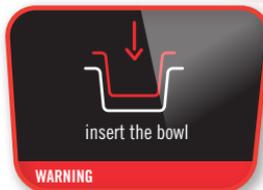
Select "reheat" mode



Reheating has started.



to interrupt



Insert the bowl



Do you want to stop reheating?

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



KEEP WARM

N.B. : Keep warm starts and the time increases.



Select the "manual" menu



The appliance is preheating



Select the "keep warm" function



Keep warm has begun



Insert the bowl



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





DELAYED START (QUICK COOKING MODE)



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

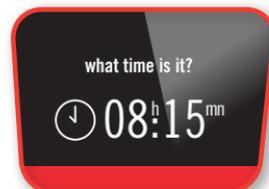
The end time of cooking may vary depending on the volume contained in the product.



Select "delayed start"



Select cooking end time



Select the current time



Delayed start is programmed

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



INGREDIENTS MENU:

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



Select the "ingredients" menu



Select "broccoli"



Start the recipe



Select vegetables



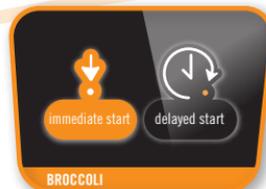
Select the desired quantity of broccoli



Follow the instructions



The recommended cooking time is displayed



Select "immediate start"



Follow the instructions



Preheating



Start cooking



End of Cooking



You can enjoy your food

recipe beef bourguignon*

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



Select the recipes menu



Select the type of recipe



Select a recipe



Select the number of people



Presentation of the recipe



Prepare the ingredients



* depending on model

recipes menu

RECIPES MENU: (CONTINUED)
 You can go back to the initial menu by pressing the back button for 3 seconds



do you want to start the recipe?
 YES NO

BEEF BOURGUIGNON



Start the recipe

PREHEATING
 please wait

BEEF BOURGUIGNON

Preheating

Fry all the ingredients except liquid for 10 mins
 OK

BEEF BOURGUIGNON



Follow the instructions

do you want to stop browning?
 YES NO

BEEF BOURGUIGNON



Stop browning

add remaining ingredients
 OK

BEEF BOURGUIGNON



Follow the instructions

do you want to start cooking?
 YES NO

BEEF BOURGUIGNON



Start cooking

COOKING
 00:35
 BŒUF BOURGUIGNON



Cooking time

END OF COOKING
 please wait

BEEF BOURGUIGNON

Preheating

ENJOY YOUR MEAL!
 KEEP WARM
 00:10
 BEEF BOURGUIGNON

You can enjoy your food

ingredients

meat

fish, shellfish

rice and grains

vegetables/fruit

lamb
 beef
 rabbit
 pork
 veal
 chicken

prawns/gambas
 mussels
 fish
 scallops

wheat
 bulgar wheat
 barley
 quinoa
 white rice
 whole grain rice/wild rice
 buckwheat

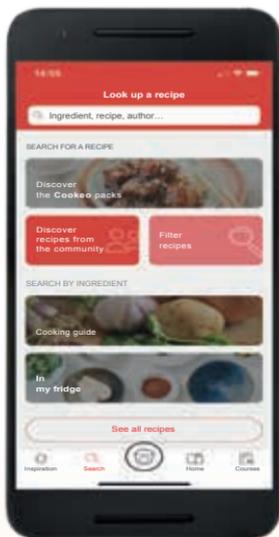
artichokes
 asparagus
 aubergines
 beetroot
 broccoli
 carrots
 celeriac
 cabbage
 cauliflower/Romanesco cabbage
 Brussels sprouts
 green cabbage
 Swiss chard/chard
 courgettes
 endives
 spinach
 fennel
 green beans
 lentils
 turnips
 sweet potatoes
 peas/snow peas
 pears
 leeks
 apples
 potatoes
 peppers

*Depending on country specificities
 Depending on the model

ecipes

www.moulinex.com

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



favourites menu

SAVING A RECIPE AS A FAVOURITE

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



Select the "favourites" menu



Select "add"



Select the type of recipe



Select the recipe that you want to appear as a favourite

* depending on model

favourites menu



Select the number of people



Select the desired cooking time

N.B. : The "modify" function enables you to adjust the cooking time and the number of people for a recipe already saved in favourites



Select "modify"



Modify the number of people



favourites menu

PREPARE A RECIPE ALREADY SAVED AS A FAVOURITE



Select the "favourites" menu



Select "my list"



Select the recipe that you would like to prepare



Follow the instructions as for a normal recipe



favourites menu

DELETE A RECIPE FROM THE FAVOURITES MENU



Select the "favourites" menu



Select the recipe that you would like to delete



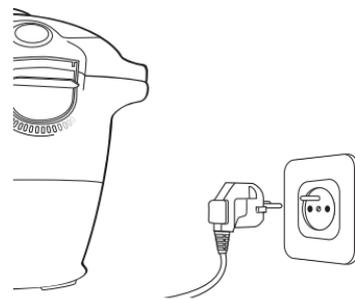
Select delete



Follow the instructions



cleaning care



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



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

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

cleaning care



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



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

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



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



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

cleaning care



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



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

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



Replace the seal at least every 3 years. You must do this at an Approved Service Centre.



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



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



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



USB warning:

Keep water away from the USB port

* Depending on model



Clean the upper part of the cooking bowl using a damp cloth. Also clean the condensation container channel with a damp cloth.

Clean the metal lid seal using a damp sponge, then rinse with plenty of water. Do not use sharp objects.

safety

Your pressure cooker is equipped with several safety features:

Safe opening:

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

Two safety features for over-pressurisation:

- First feature: the safety valve releases the pressure – see [Cleaning and Maintenance chapter](#).
- Second feature: The seal allows steam to escape at the back of the lid.



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

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

Stop your appliance.

Leave your appliance to cool completely.

Open it.

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

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

Your appliance's regulation:

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

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

Standby mode power consumption: 0.35 W

Network standby mode power consumption: 0.35 W

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