



MULTICOOKER

MC-150

5L 900W



USER MANUAL

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INTRODUCTION

Dear Customer,

Thank you for choosing RECKE product.

RECKE is the brand focused on high standards of quality, reliability, and modern design with continuous customer care in mind.

We hope that you will enjoy using RECKE MC-150 multicooker and consider purchasing other products offered by RECKE.

For proper handling and care of the RECKE cooker, we recommend reading this User Manual, which contains important operating, safety, and maintenance instructions.

For any further information about RECKE and its products, please visit our website: **www.reckestyle.com**

Multicooker is a worth buying innovation, which will let you and your family not only consume tasty food but highly nutritious at the same time.

It is no secret that our usual cooking process destroys most of the vitamins contained in the products. Multicooker helps to avoid this.

The architecture of this appliance allows you to cook free of oil and fat, thereby saving healthy ingredients of the products; moreover, the food cooked in its own juices preserves its natural taste. Airtight sealed lid prevents products from oxidising, while they are being cooked, implying there is no loss of useful vitamins and minerals.

Multicooker with a ceramic bowl has several advantages, with one of the most compelling ones being environmentally friendly, non-stick and heat resistance features. If the ceramic coating is heated to a high temperature or damaged, it will not lead to any harmful emanations, since the components of the coating are based on liquid material.

Multicooker is an invaluable appliance for a person leading a healthy lifestyle.

The RECKE multicooker is a modern multi-functional device allowing you to cook your favorite food quickly and safely. With the help of RECKE multicooker you are now able to boil, fry, bake, stew as well as cook soup, any porridge and pilaf, make desserts and many other things fast, tasty, and healthy.

Simply put all the necessary ingredients into the multicooker, select the required automatic program, press the “Start” button, and the cooking process will start automatically. Spend your spare time with the loved-ones and, in the meantime, let the RECKE multicooker cooks your favorite dish.

We managed to combine the best cooking techniques in one cooker, so that you are able to prepare healthy and wholesome food and spend less time in the kitchen. From now on, you will have an abundant table of dishes you have never had an opportunity to cook.

While cooking strong smelling products (for example, some types of fish), there is almost no spread of odor. Meat cooked in the cooker is tenderized. More vitamins and other nutrients are preserved, including the natural color of vegetables.

By installing the steam container inside the RECKE multicooker, it is possible to cook steamed food, with the possibility to adjust the cooking time. As a result, the RECKE multicooker is transformed into the steam cooker. Additionally, by using the steam container, one can sterilize baby bottles and other small items.

Do you want to diversify your diet? Do you want something crunchy? Supplied frying basket will allow you to fry vegetables, fish, meat, and crispy donuts – this is just a shortlist of a handful meals you can prepare in the RECKE multicooker and, moreover, quickly and safely. Crispy crust on the outside and juicy from inside, will conquer the hearts of the most demanding gourmets.

The inner surface of the bowl is covered with a heavy-duty, non-stick ceramic coating – Anato (Korea) – meaning you may no longer worry about adding oil and grease, simply cook food in its own juice.

The RECKE multicooker allows you to prepare a wide variety of meals, to an astonishment of your family and friends. Our little gift – a book of recipes designed especially for you by the best chefs – will be your best companion for delicious cooking. All the recipes therein have been developed for and tested on the RECKE multicooker!

IMPORTANT SAFETY INFORMATION

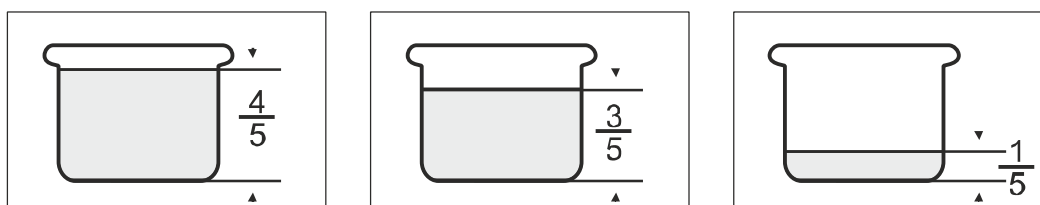


IMPORTANT NOTE!

Follow the instructions below to avoid injuring yourself or others as well as damaging personal property.

- This appliance is intended for household use only.
- This appliance can be used by children aged from 8 years and above and 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.
- Cleaning and user maintenance shall not be made by children without supervision.
- Follow all the safety precautions when using the appliance.
- Improper handling may damage the appliance and injure the user.
- If the power cord is damaged, it must be replaced in order to avoid any hazard.
- Never operate a damaged appliance or appliance with a damaged cord/plug. Do not connect the cord to the damaged wall outlet.
- Never plug/unplug the appliance to/from the socket if your hands are wet, do not touch the control panel and buttons with wet hands to avoid electrical shock.
- Never immerse the appliance or the cord in water or any other liquid. Never place them in close proximity to hot surfaces.
- Never insert metal or other foreign objects into outlets.
- Regularly wipe dirt from the plug with a clean and dry cloth to prevent the risk of fire.
- Never turn off the appliance by pulling the power cord. To disconnect the appliance from the wall outlet, grasp the plug, not the cord.
- Always keep your face and hands away from the steam valve during and after cooking.
- Maintenance procedures must be carried out only at authorized service centres.
- Always use the accessories included with this appliance. The use of third-party accessories may damage the appliance and void the warranty.
- Do not cover the lid with a cloth or other objects during the operation.
- Always ensure that the heating element and the bottom of inner bowl are clean and dry.
- Do not leave the ladle or other objects in the bowl.

- After cooking with spices and seasonings, clean the bowl immediately (allow the accessories to cool, beforehand).
- Do not use the bowl as a mixing vessel.
- Do not use metal objects that can scratch the bowl or cause cracks in the ceramic inner coating.
- Clean the inner bowl with a soft cloth only.
- Do not use vinegar in the bowl as it may damage the inner coating.
- Before cooking, fill the inner bowl up to $\frac{4}{5}$ and no less than $\frac{1}{5}$ of its maximum capacity (refer to the figure below).

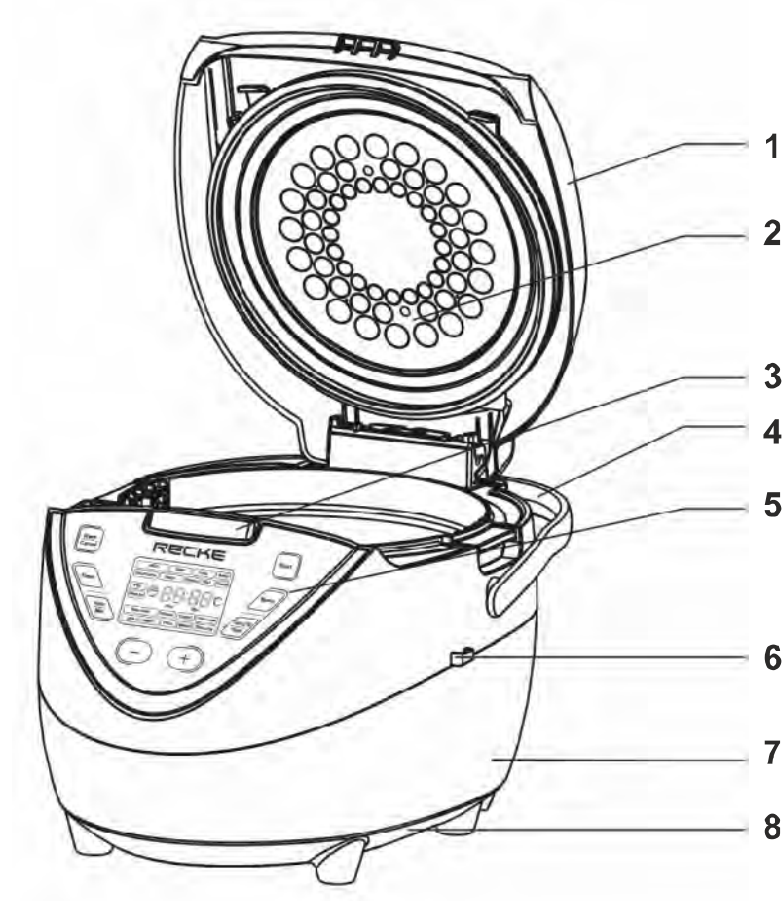


GETTING STARTED

- Please, remove all the packaging accessories.
- Before plugging the appliance into the wall socket, make sure that the voltage indicated on the appliance corresponds to the voltage of your network.
- Firmly plug the power cord into the wall socket.
- Place the cooker on a hard, leveled surface in a ventilated area and away from direct sunlight.
- Before use, make sure that the inner and outer parts of the cooker are not damaged, chipped, or defected. There should be no foreign objects in between the bowl and the heating element.
- Thoroughly rinse the bowl, the measuring cup, the spoon, the steam container, the deep-frying basket, the removable inner part of the lid, and the steam valve with warm water and detergent. Afterwards, dry all the parts of the appliance. Do not use any abrasive cleaners.
- Wipe the body of the appliance with a damp soft cloth.

NOTE! During the first use, there might be a distinctive smell. This is not an indication of a malfunction. The smell is associated with the parts' and the heating element's lubricant being heated.

FEATURES AND TECHNICAL SPECIFICATIONS



- 1. Lid**
- 2. Steam vent**
- 3. Button to open the lid**
- 4. Handle**
- 5. Body**
- 6. Control panel**
- 7. Spoon and ladle holder**
- 8. Heating element**

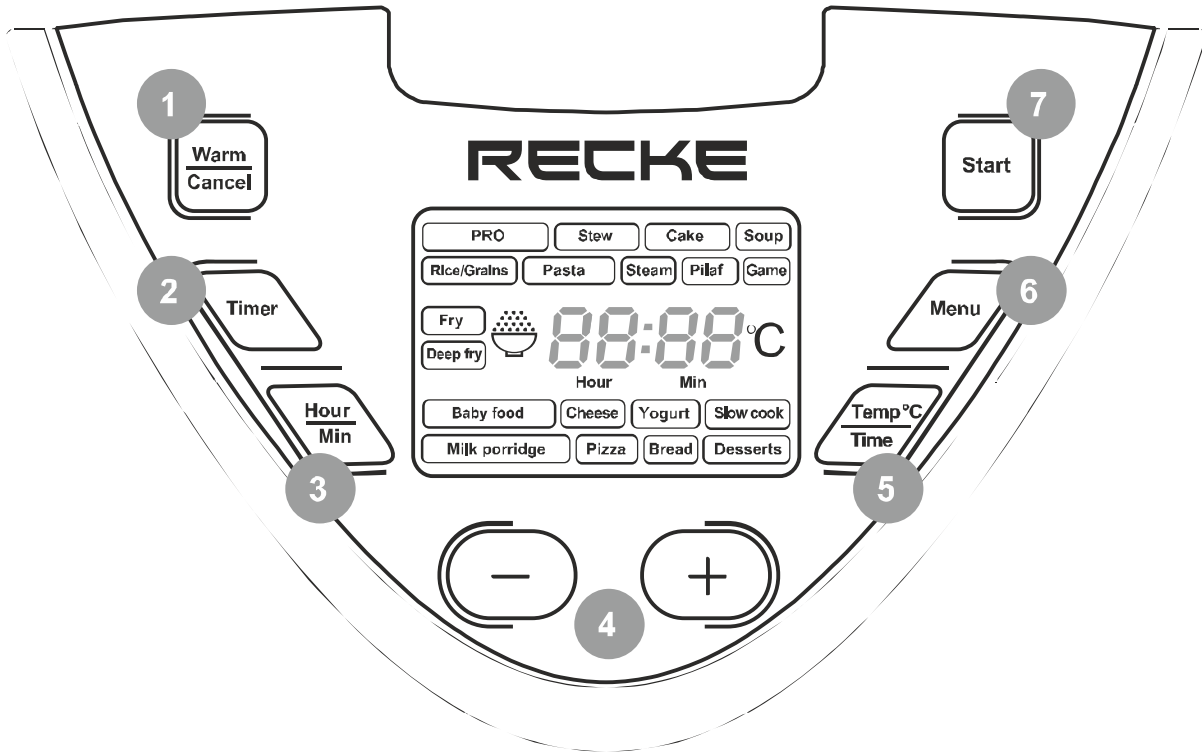
ACCESSORIES

| | |
|--|--------|
| Multicooker with installed inside bowl | 1 unit |
| Steam container | 1 unit |
| Frying basket | 1 unit |
| Spoon | 1 unit |
| Ladle | 1 unit |
| Measuring cup | 1 unit |
| Power cord | 1 unit |
| User manual | 1 unit |
| Recipe book | 1 unit |
| Warranty book | 1 unit |

TECHNICAL SPECIFICATIONS

| | |
|---|---|
| Model | MC-150 |
| Programs | 19 automatic programs |
| Power | 900 Watt |
| Voltage | 220-240 V, 50-60 Hz |
| Volume of inner bowl | 5L |
| Inner bowl coating | Anato (Korea) – non-stick ceramic coating |
| Max. Heating temperature | 180°C |
| Overheat protection | Available |
| Removable steam valve | Available |
| 3D heating | Heating elements: top element – 20W, on side – 40W, bottom – 900W |
| Energy efficiency index / thermo efficiency | Level 2 / 84% |

CONTROL PANEL DISPLAY





1. The **“Warm/Cancel”** button lets you activate the warming mode; also, it allows you to cancel the selected cooking program, settings and the auto-heat mode.
2. The **“Timer”** button is designed to select the delayed start cooking mode.
3. The **“Hour/Min”** button lets you set the actual time on the LCD display using **“-”/“+”** buttons in 24-hour format. It also allows you to adjust (increase/decrease) the cooking time (hours and minutes) and temperature.
4. The **“-”/“+”** buttons let you decrease/increase the duration of the cooking time and the level of the cooking temperature; they also allow you to scroll through the menu of cooking programs.
5. The **“Temp °C/Time”** button lets you adjust the default cooking time and temperature.
6. The **“Menu”** button is designed to select the required cooking program.
7. The **“Start”** button allows you to launch the cooking program. Double click on same button allows to activate **“Express”** program.

OPERATING INSTRUCTIONS

SETTING THE COOKING TIME

In order to set the actual time in the RECKE MC-150 multicooker, do the following:

Connect the appliance to electricity. Press the “Hour”/“Min”  button.


An arbitrary time will appear on the display. By using the “-”/“+”   buttons set the actual time.

The RECKE multicooker is designed such that it is possible to alter the default cooking time for cooking programs. The increment step and available time range for time setting depends on the selected cooking program.




Follow the instructions below to change the cooking time:

1. By pressing the “Menu” button,  select the required cooking program.

For each program, the LCD display will show the default cooking time.

2. Press the “Time” button . Once the timer on the LCD display starts blinking,

press the “Hours”  button and set the required cooking time (in hours) by using

the “-”/“+”   buttons. Afterwards, press the “Minutes”  button and

set the required cooking time (in minutes) by using the “-”/“+”   buttons.



WARNING! When changing the cooking time, take into account available time change range and increment step for each cooking program as indicated in the *Summary table of cooking programs*.

SETTING THE COOKING TEMPERATURE

This function is available in all programs except “Cheese”, “Yogurt”, “Bread” and “Express”.

Press the “Temp °C”  using “-”/“+”   buttons to set the required cooking




temperature within the allowed range. Each time you press “-” button, the value will decrease; and by pressing the “+” button, it will increase.

DELAYED START

This function allows you to delay cooking within a time range of 10 minutes to 24 hours, with an increment of 5 minutes step. Delayed start option is available for all the cooking programs, except for the **"Pasta"**, **"Fry"**, **"Deep fry"**, **"Pizza"**, **"Bread"**, **"Express"**.

TIP: The **"Timer"** function is not recommended when perishable foods (eggs, fresh milk, meat, cheese, etc) are to be prepared.

Once the required cooking program and time are selected, press the **"Timer"**  button.

Then, by means of **"Hour"/"Min"**  and **"-"/"+"**   buttons, set the preferred actual start time.

MAINTAINING THE TEMPERATURE OF READY-MADE MEALS (AUTO-HEAT)

This mode is activated automatically, once the selected cooking program is completed (except for the **"Cheese"**, **"Yogurt"**), and keeps cooked meal warm up to 24 hours. The display will count up the operation time in this mode.


If necessary, auto-heat mode can be cancelled by pressing the **"Cancel"**  button.

Warm mode indicator will turn off on display.

DO NOT leave the cooked meal in the auto-heat mode for too long, as it may lead to drying out.

WARMING

If none of the cooking programs is activated, it is possible to start the **"Warming"** operation to re-heat the cooked meals.

To start the operation, press the **"Warm"**  button.

The dish will be reheated at the temperature 75-80°C up to 24 hours.

If necessary, **"Warm"** mode can be cancelled by pressing the **"Cancel"**  button.

AUTOMATIC COOKING PROGRAMS

SUMMARY TABLE OF COOKING PROGRAMS

| Program | Default cooking time | Available cooking time | Increment step | Cooking temperature | Timer | Auto-heat |
|----------------|----------------------|------------------------|--|---|-------|-----------|
| Stew | 01:00 hour | 10 min – 12 hours | 5 min | 98-101°C | + | + |
| Cake | 01:00 hour | 10 min – 8 hours | 5 min | 150-155°C | + | + |
| Soup | 01:00 hour | 10 min – 8 hours | 5 min | 99-100°C | + | + |
| Rice/Grains | 00:30 minutes | 5 min – 4 hours | From 00:05 min to 01:00 hour – 1 min From 01:00 hour to 04:00 hours – 5 min | 99-100°C | + | + |
| Pasta | 00:08 minutes | 2 min – 1 hour | 1 min | 105°C | – | + |
| Steam | 00:40 minutes | 5 min – 2 hours | 5 min | 101°C | + | + |
| Pilaf | 01:00 hour | 10 min – 2 hours | 5 min | 100-101°C | + | + |
| Game (poultry) | 03:00 hours | 1 hour – 12 hours | 10 min | 95-85°C 0:01-1:30 – 95°C, 1:30-12:00 – 85°C | + | + |
| Fry | 00:18 minutes | 5 min – 2 hours | 1 min | 145-147°C | – | + |
| Deep fry | 00:20 minutes | 5 min – 50 min | 1 min | 159-160°C | – | + |
| Baby food | 00:40 minutes | 10 min – 12 hours | 5 min | 97-98°C | + | + |
| Cheese | 00:20 minutes | 10 min – 10 hours | 5 min | 0:10-4:00 – 95°C, 4:00-10:00 – 35°C | + | – |
| Yogurt | 08:00 hours | 10 min – 12 hours | 5 min | 35-40°C | + | – |

| Program | Default cooking time | Available cooking time | Increment step | Cooking temperature | Timer | Auto-heat |
|-----------------|----------------------|------------------------|--|---|-------|-----------|
| Slow cook | 03:00 hours | 10 min – 12 hours | 10 min | Till 01:30 – 98°C 01:30 – 02:30 – 94°C After 02:30 – 80°C | + | + |
| Milk porridge | 00:25 minutes | 5 min – 4 hours | From 00:05 min to 01:00 hour – 1 min From 01:00 hour to 04:00 hours – 5 min | 95-97°C | + | + |
| Pizza | 00:25 minutes | 20 min – 1 hours | 1 min | 119-120°C | – | + |
| Bread | 02:00 hours | 10 min – 6 hours | 5 min | 00:01 – 01:00: 35-40°C 02:00 – 06:00 hours: 150-157°C | – | + |
| Desserts | 00:30 minutes | 20 min – 3 hours | 5 min | 96-98°C | + | + |
| PRO (Multicook) | 00:15 minutes | 5 min – 15 hours | From 00:05 min to 01:00 hour – 1 min From 01:00 hour to 15:00 hours – 5 min | 35-180°C, increment step 5°C | + | + |
| Express | 00:20 minutes | - | - | 98-100°C | – | + |

“STEW” PROGRAM

This program is recommended for stewing vegetables, meat, poultry, and seafood. By default, the cooking time is 1 hour, but it is possible to manually adjust the time within the 10 minute – 12 hours range with 5-minute increment step.

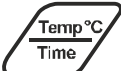


1. To active this program, repeatedly press the “**Menu**”  button until the “**Stew**” program is displayed with light on control panel.

2. Once the cooking program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).

3. Once the cooking time is set, it is also possible to activate the delayed start function (for reference, see the “**Delayed start**” section).

4. Press the “**Start**”  button to begin cooking. The countdown timer will appear on the LCD display.

5. Once cooking process started, you can adjust cooking temperature in range 90-105°C by

pressing “**Temp °C**”  and “**–**”/“**+**”   buttons.



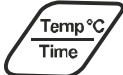



6. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the auto-heat mode. The corresponding timer will be displayed on the control panel.

7. In order to stop the cooking process, discard the program, or reset the settings, press the

“**Cancel**”  button.

“CAKE” PROGRAM

This program is recommended for baking biscuits, casseroles, pies. By default, the cooking time is 1 hour, but it is possible to manually adjust the time within the 10 minute – 8 hours range with 5-minute increment step.

1. To active this program, repeatedly press the “**Menu**”  button until the “**Cake**” program is displayed with light on control panel.
2. Once the cooking program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. Once the cooking time is set, it is also possible to activate the delayed start function (for reference, see the “**Delayed start**” section).
4. Press the “**Start**”  button to begin cooking. The countdown timer will appear on the LCD display.
5. Once cooking process started, you can adjust cooking temperature in range 120-160°C by pressing “**Temp °C**”  and “**-**”/“**+**”   buttons.
6. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the auto-heat mode. The corresponding timer will be displayed on the control panel.
7. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.

“SOUP” PROGRAM




This program is recommended for cooking a variety of soups, compotes and marinades. By default, the cooking time is 1 hour, but it is possible to manually adjust the time within the 10 minute – 8 hours range with 5-minute increment step.

1. To active this program, repeatedly press the “**Menu**”  button until the “**Soup**” program is displayed with light on control panel.


2. Once the cooking program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).

3. Once the cooking time is set, it is also possible to activate the delayed start function (for reference, see the “**Delayed start**” section).

4. Press the “**Start**”  button to begin cooking. The countdown timer will appear on the LCD display.



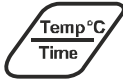



5. Once cooking process started, you can adjust cooking temperature in range 90-105°C by pressing “**Temp °C**”  and “**-**”/“**+**”   buttons.

6. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the auto-heat mode. The corresponding timer will be displayed on the control panel.

7. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.

“RICE/GRAINS” PROGRAM



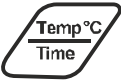



This program is recommended for cooking rice, porridge and kids menu of different grains. By default, the cooking time is 30 minutes, but it is possible to manually adjust the time within the 5 minute – 4 hours range with 1min/5-minute increment step.

1. To active this program, repeatedly press the “**Menu**”  button until the “**Rice/Grains**” program is displayed with light on control panel.
2. Once the cooking program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. Once the cooking time is set, it is also possible to activate the delayed start function (for reference, see the “**Delayed start**” section).
4. Press the “**Start**”  button to begin cooking. The countdown timer will appear on the LCD display.
5. Once cooking process started, you can adjust cooking temperature in range 90-105°C by pressing “**Temp °C**”  and “**-**”/“**+**”   buttons.
6. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the auto-heat mode. The corresponding timer will be displayed on the control panel.
7. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.

“PASTA” PROGRAM

This program is recommended for cooking pasta. By default, the cooking time is 8 minutes, but it is possible to manually adjust the time within the 2 minute – 1 hour range with 1-minute increment step. Upon a beep signal, lay the products into the bowl.

“**Timer**” function in this program is unavailable.

1. To active this program, repeatedly press the “ **Menu** ”  button until the “ **Pasta** ” program is displayed with light on control panel.
2. Once the cooking program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. Press the “ **Start** ”  button to begin cooking. The countdown timer will appear on the LCD display.
4. Once cooking process started, you can adjust cooking temperature in range 100-105°C by pressing “**Temp °C**”  and “**–**”/“**+**”   buttons.
5. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the auto-heat mode. The corresponding timer will be displayed on the control panel.
6. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.


“STEAM” PROGRAM

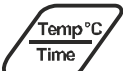


This program is recommended for cooking steamed meals. By default, the cooking time is 40 minutes, but it is possible to manually adjust the time within the 5 minute – 2 hours range with 5-minute increment step. Upon a beep signal, lay the products into the bowl.

1. To active this program, repeatedly press the “**Menu**”  button until the **Steam**” program is displayed with light on control panel.


2. Once the cooking program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).

3. Once the cooking time is set, it is also possible to activate the delayed start function (for reference, see the “**Delayed start**” section).

4. Press the “**Start**”  button to begin cooking. The countdown timer will appear on the LCD display.



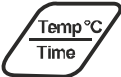



5. Once cooking process started, you can adjust cooking temperature in range 90-105°C by pressing “**Temp °C**”  and “**-**”/“**+**”   buttons.

6. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the auto-heat mode. The corresponding timer will be displayed on the control panel.

7. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.

“PILAF” PROGRAM

This program is recommended for cooking various kinds of pilaf. By default, the cooking time is 1 hour, but it is possible to manually adjust the time within the 10 minute – 2 hours range with 5-minute increment step.

1. To active this program, repeatedly press the “ **Menu**”  button until the “**Pilaf**” program is displayed with light on control panel.
2. Once the cooking program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. Once the cooking time is set, it is also possible to activate the delayed start function (for reference, see the “**Delayed start**” section).
4. Press the “ **Start**”  button to begin cooking. The countdown timer will appear on the LCD display.
5. Once cooking process started, you can adjust cooking temperature in range 90-105°C by pressing “**Temp °C**”  and “**-**”/“**+**”   buttons.
6. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the auto-heat mode. The corresponding timer will be displayed on the control panel.
7. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.


“GAME” (POULTRY) PROGRAM

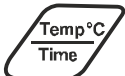


This mode is recommended for cooking poultry food. By default, the cooking time is 3 hours, but it is possible to manually adjust the time within the 1 hour – 12 hours range with 10-minute increment step.

1. To active this program, repeatedly press the “ **Menu**”  button until the “ **Game**” program is displayed with light on control panel.


2. Once the cooking program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).

3. Once the cooking time is set, it is also possible to activate the delayed start function (for reference, see the “**Delayed start**” section).

4. Press the “ **Start**”  button to begin cooking. The countdown timer will appear on the LCD display.

5. Once cooking process started, you can adjust cooking temperature in range 80-100°C by pressing “**Temp °C**”  and “**-**”/“**+**”   buttons.

6. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the auto-heat mode. The corresponding timer will be displayed on the control panel.

7. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.



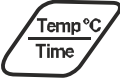



“FRY” PROGRAM

This mode is recommended for frying vegetables, meat, poultry, and seafood. By default, the cooking time is 18 minutes, but it is possible to manually adjust the time within the 5 minute – 2 hours range with 1-minute increment.

With this mode activated, it is recommended to do the following:

- Cook with an open lid
- Add vegetable oil

The “**Timer**” function in this mode is unavailable.

1. To active this program, repeatedly press the “**Menu**”  button until the “**Fry**” program is displayed with light on control panel.
2. Once the cooking program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. Press the “**Start**”  button to begin cooking. The countdown timer will appear on the LCD display.
4. Once cooking process started, you can adjust cooking temperature in range 140-150°C by pressing “**Temp °C**”  and “**-**”/“**+**”   buttons.
5. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the auto-heat mode. The corresponding timer will be displayed on the control panel.
6. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.

“DEEP FRY” PROGRAM

This mode is recommended for deep frying vegetables, meat, poultry, and seafood. By default, the cooking time is 18 minutes, but it is possible to manually adjust the time within the 5 minute – 2 hours range with 1-minute increment.


With this mode activated, it is recommended to do the following:




- Cook with an open lid
- Add vegetable oil

The “**Timer**” function in this mode is unavailable.


1. To active this program, repeatedly press the “**Menu**”  button until the **Deep fry**” program is displayed with light on control panel.

2. Once the cooking program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).

3. Press the “**Start**”  button to begin cooking. The countdown timer will appear on the LCD display.



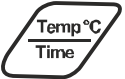



4. Once cooking process started, you can adjust cooking temperature in range 150-160°C by pressing “**Temp °C**”  and “**-**”/“**+**”   buttons.

5. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the auto-heat mode. The corresponding timer will be displayed on the control panel.

6. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.

“BABY FOOD” PROGRAM

This mode is recommended for cooking different types of baby food. By default, the cooking time is 40 minutes, but it is possible to manually adjust the time within the 10 minute – 12 hours range with 5-minute increment step.

1. To active this program, repeatedly press the “ **Menu** ”  button until the “**Baby food**” program is displayed with light on control panel.
2. Once the cooking program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. Once the cooking time is set, it is also possible to activate the delayed start function (for reference, see the “**Delayed start**” section).
4. Press the “ **Start** ”  button to begin cooking. The countdown timer will appear on the LCD display.
5. Once cooking process started, you can adjust cooking temperature in range 90-100°C by pressing “**Temp °C**”  and “**-**”/“**+**”   buttons.
6. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the auto-heat mode. The corresponding timer will be displayed on the control panel.
7. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.

“CHEESE” PROGRAM

This program is recommended for preparing cottage cheese. By default, the cooking time is 20 minutes, but it is possible to manually adjust the time within the 10 minute – 10 hours range with 5-minute increment step.

1. To active this program, repeatedly press the “ **Menu** ”  button until the **Cheese** program is displayed with light on control panel.

2. Once the cooking program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).

3. Once the cooking time is set, it is also possible to activate the delayed start function (for reference, see the “**Delayed start**” section).

4. Press the “ **Start** ”  button to begin cooking. The countdown timer will appear on the LCD display.

5. Upon completion of the cooking process, you will hear a beep sound.

6. In order to stop the cooking process, discard the program, or reset the settings, press the

“**Cancel**”  button.


“YOGURT” PROGRAM

This program is recommended for making yogurt. By default, the cooking time is 8 hours, but it is possible to manually adjust the time within the 10 minute – 12 hours range with 5-minute increment step.

1. To active this program, repeatedly press the “ **Menu** ”  button until the **Yogurt**” program is displayed with light on control panel.

2. Once the cooking program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).

3. Once the cooking time is set, it is also possible to activate the delayed start function (for reference, see the “**Delayed start**” section).

4. Press the “ **Start** ”  button to begin cooking. The countdown timer will appear on the LCD display.

5. Upon completion of the cooking process, you will hear a beep sound.

6. In order to stop the cooking process, discard the program, or reset the settings, press the

“**Cancel**”  button.


“SLOW COOK” PROGRAM




This program is recommended for cooking corned beef, melted milk, longing all kinds of meat, vegetables, beans, making soups, crumbly porridges, aspic, etc. By default, the cooking time is 3 hours, but it is possible to manually adjust the time within the 10 minute – 12 hours range with 10-minute increment step.

1. To active this program, repeatedly press the “**Menu**”  button until the “**Slow cook**” program is displayed with light on control panel.


2. Once the cooking program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).

3. Once the cooking time is set, it is also possible to activate the delayed start function (for reference, see the “**Delayed start**” section).

4. Press the “**Start**”  button to begin cooking. The countdown timer will appear on the LCD display.



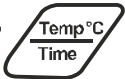



5. Once cooking process started, you can adjust cooking temperature in range 70-100°C by pressing “**Temp °C**”  and “**–**”/“**+**”   buttons.

6. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the auto-heat mode. The corresponding timer will be displayed on the control panel.

7. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.

“MILK PORRIDGE” PROGRAM

This program is recommended for cooking milk cereals, marmalades, jam, fruit jellies and a wide variety of desserts. By default, the cooking time is 25 minutes, but it is possible to manually adjust the time within the 5 minute – 4 hours range with 1min/5-minute increment step.

1. To active this program, repeatedly press the “Menu”  button until the “Milk porridge” program is displayed with light on control panel.
2. Once the cooking program is selected, cooking time can be adjusted as necessary (for information, refer to the “Setting the cooking time” section).
3. Once the cooking time is set, it is also possible to activate the delayed start function (for reference, see the “Delayed start” section).
4. Press the “Start”  button to begin cooking. The countdown timer will appear on the LCD display.
5. Once cooking process started, you can adjust cooking temperature in range 90-100°C by pressing “Temp °C”  and “-/+”   buttons.
6. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the auto-heat mode. The corresponding timer will be displayed on the control panel.
7. In order to stop the cooking process, discard the program, or reset the settings, press the “Cancel”  button.

“PIZZA” PROGRAM

This program is recommended for cooking different types of pizza. By default, the cooking time is 25 minutes, but it is possible to manually adjust the time within the 20 minute – 1 hour range with 1-minute increment step.




The “**Timer**” function in this mode is unavailable.

1. To active this program, repeatedly press the “**Menu**”  button until the “**Pizza**” program is displayed with light on control panel.

2. Once the cooking program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).

3. Press the “**Start**”  button to begin cooking. The countdown timer will appear on the LCD display.

4. Once cooking process started, you can adjust cooking temperature in range 110-130°C by

pressing “**Temp °C**”  and “**-**”/“**+**”   buttons.

5. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the auto-heat mode. The corresponding timer will be displayed on the control panel.

6. In order to stop the cooking process, discard the program, or reset the settings, press the

“**Cancel**”  button.

“BREAD” PROGRAM

This program is recommended for baking a variety of breads. By default, the cooking time is 2 hours, but it is possible to manually adjust the time within the 10 minute – 6 hours range with 5-minute increment step.

The “**Timer**” function in this mode is unavailable.

1. To active this program, repeatedly press the “**Menu**”  button until the “**Bread**” program is displayed with light on control panel.

2. Once the cooking program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).

3. Press the “**Start**”  button to begin cooking. The countdown timer will appear on the LCD display.



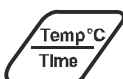



4. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the auto-heat mode. The corresponding timer will be displayed on the control panel.

5. In order to stop the cooking process, discard the program, or reset the settings, press the

“**Cancel**”  button.

“DESSERT” PROGRAM

This program is recommended for cooking jams, fruit jellies, and various desserts. By default, the cooking time is 30 minutes, but it is possible to manually adjust the time within the 20 minute – 3 hours range with 5-minute increment step.

1. To active this program, repeatedly press the “**Menu**”  button until the **Dessert** program is displayed with light on control panel.
2. Once the cooking program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. Once the cooking time is set, it is also possible to activate the delayed start function (for reference, see the “**Delayed start**” section).
4. Press the “**Start**”  button to begin cooking. The countdown timer will appear on the LCD display.
5. Once cooking process started, you can adjust cooking temperature in range 90-100°C by pressing “**Temp °C**”  and “**=**”/“**+**”   buttons.
6. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the auto-heat mode. The corresponding timer will be displayed on the control panel.
7. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.

“PRO” (MULTICOOK) PROGRAM




This program is recommended for cooking various kinds of meat, vegetables, cereals, etc. This cooking program allows you to adjust the cooking time and temperature within a certain range. By default, the cooking time is 15 minutes, but it is possible to manually adjust the time within the 5 minute – 15 hours range with 1min/5-minute increment step as well as the temperature within 35°C - 180°C range.

1. To active this program, repeatedly press the “**Menu**”  button until the **PRO** (Multicook) program is displayed with light on control panel.


2. Once the cooking program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).

3. Once the cooking time is set, it is also possible to activate the delayed start function (for reference, see the “**Delayed start**” section).

4. Press the “**Start**”  button to begin cooking. The countdown timer will appear on the LCD display.

5. Once cooking process started, you can adjust cooking temperature in range 35-180°C by pressing “**Temp °C**”  and “**-**”/“**+**”   buttons.

6. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the auto-heat mode. The corresponding timer will be displayed on the control panel.

7. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.

“EXPRESS” MODE

This fast cooking mode is recommended for cooking a variety of meals. By default, the cooking time is 20 minutes with a temperature of 98-100°C.

The “Timer” function in this mode is unavailable.

1. To activate this mode, press twice the “ **Start**”  button. The countdown of cooking time will be displayed on the control panel.

2. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the auto-heat mode. The corresponding timer will be displayed on the control panel.

3. In order to stop the cooking process, discard the program, or reset the settings, press the

“Cancel”



button.

MULTICOOKER MAINTENANCE

HANDLING AND CARE INSTRUCTIONS

Before cleaning the appliance, make sure it is unplugged and completely cooled off. Use a soft cloth and non-abrasive detergent to clean the accessories. We recommend cleaning the appliance immediately after each use.

Before first use, and to remove odors after each cooking, we recommend processing/boil half of a lemon for **15 minutes** in “**Steam**” program.

DO NOT use a sponge with hard or abrasive coating, abrasive cleaning agents or aggressive liquids such as petrol and acetone.

CLEANING THE BODY OF THE APPLIANCE

Clean the body of the appliance as needed and according to the handling and care instructions. It is recommended to clean the internal aluminum cover after each use.

CLEANING THE BOWL

It is recommended to clean the bowl after each use and in accordance with the handling and care instructions. The use of the dishwasher is acceptable. After cleaning, wipe dry the outer and inner surfaces of the bowl.

CLEANING THE STEAM VALVE

The steam valve is located on the top lid of the appliance. Clean it each time you use the appliance.

- The valve is removed from the outside of the lid.
- Thoroughly flush the valve under the running water; dry and reinstall it.

CONDENSATE REMOVAL

Each time you cook, condensation occurs and it gets collected in the condensation reservoir on the body of the appliance. The reservoir must be cleaned after each use.

- Gently grasp the sidewall of the reservoir and softly pull it toward you to remove it.
- Pour the condensate and clean the reservoir.
- After cleaning, set the reservoir back in place.
- Sometimes, excess condensate can accumulate in a special recess on the body of the appliance. Use a kitchen towel or napkin to remove it.

BEFORE APPLYING TO THE SERVICE CENTER

| Error code | Possible malfunction | Solution |
|------------|--|--|
| E1 – E5 | System error (possible failure of the circuit board or the heating element), the lid is not tightly sealed or automatic overheat protection is activated | Do not switch on the appliance with the empty bowl! Unplug the appliance from the socket and let it cool off for 10-15 minutes. Afterwards, pour some water (broth) into the bowl and resume cooking. Seal the lid tightly. If the problem persists, contact the authorized service center. |

| Malfunction | Cause | Solution |
|---|---|--|
| Unable to switch on the appliance | The multicooker is disconnected from the power source | 1) Check the availability of electricity 2) Check whether the multicooker is correctly plugged into a wall socket |
| Raw dish or it takes too long to cook | 1) Cooking time is too short 2) Foreign object between a bowl and the heating element 3) Misplaced cooking bowl 4) Heating element malfunction | 1) Extend the cooking time 2) Unplug the appliance, let it cool off and remove the foreign object 3) Properly place the bowl 4) Contact Authorized Service Centre |
| Auto-heat not working | Heat maintenance elements malfunction | Contact Authorized Service Centre |
| Tingling electric shock when touching the body of the appliance | Electricity leakage | 1) Please connect multicooker to the grounded electricity socket, to prevent damage on product and electric shock, fire. 2) Contact Authorized Service Centre |

The recommendations provided above are based on the assessment and analysis of the most common operation problems.

For safety reasons, do not disassemble or repair the appliance on your own. If the problem persists, contact Authorized Service Centre.

WARRANTY TERMS

This product is subject to a 3 years warranty from the date of purchase. During this warranty period, the manufacturer is obliged to provide the warranty coverage at Authorized Service Centers by seeking to repair the hardware, replace the defected parts, or replace the product itself. This warranty is valid only if the seal of the shop, together with the signature of the salesperson in the warranty book, confirm the original date of purchase. This warranty is recognized only if the product was used in strict compliance with the instructions outlined in the User Manual, not repaired or disassembled, and not damaged through misuse. It also assumes no missing accessories. The warranty does not cover wear, tear during daily usage of both the appliance and the consumables (filters, bulbs, ceramic and Teflon coating, rubber seals, etc.).



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