

RECKE

— Quality First —

MULTICOOKER

MC-X160

5L 860W



USER MANUAL

RECKE INDUSTRIES LIMITED
www.reckestyle.com

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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-X160 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 consume tasty and highly nutritious food 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 resistant. 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 natural materials

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 faster, tastier and healthier.

Simply put all the necessary ingredients into the multicooker bowl, 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 cook 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.

Do you want to spice up your diet? Do you want something crunchy and delicious? Use the deep fry basket to cook vegetables, fish, meat, dough and more! These are just a small sample of dishes that you can prepare with the RECKE multicooker in a quick and safe manner. Each dish will come out crispy and crunchy on the outside, and tender and juicy from inside. Guaranteed to conquer even the most demanding of palates.

Do you want to improve your digestion and the immune system? Nothing could be easier – just include yogurt in your daily diet. This fermented milk product, known to humans for hundreds of years, contains many useful nutrients. Yogurt improves digestion and helps the body to cope with infections. Now, it is possible to make yogurt at home. With the RECKE multicooker, you can cook delicious and, most importantly, healthy yogurt.

The inner surface of the bowl is covered with a heavy-duty, non-stick ceramic coating- Anato (Korea). Now you can cook food in its own juices with minimal amount of oil.

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

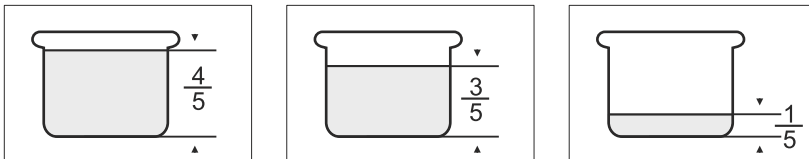


IMPORTANT NOTE!

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

- This appliance is intended to be used in household and similar applications such as:
 - 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.
- Appliance to be used in accordance with its intended purpose. Any other use, especially misuse, can lead to potential injuries.
- 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.
- Multicooker heating element surface is subject to residual heat after use. Do not touch heating element immediately after cooking. Allow the appliance to cool first.
- The multicooker needs to be cleaned regularly after each subsequent use in accordance with Cleaning Instructions, please refer to “**Multicooker Maintenance**” chapter.
- Please keep electrical connectors of the multicooker away from humidity and liquids, as it may cause malfunction and user can receive a severe electric shock.
- 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 the appliance 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 centers.

- 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).

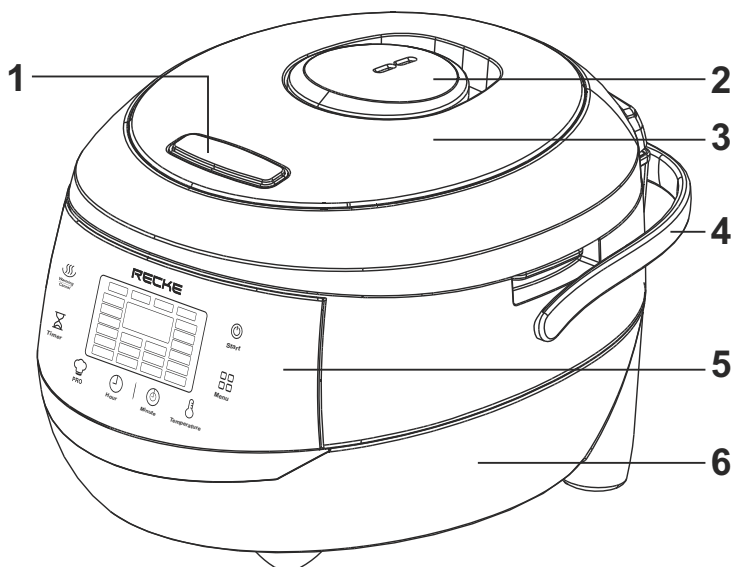


GETTING STARTED

- 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, measuring cup, spoon, steam container, deep fry basket, removable inner part of the lid and the steam valve with warm water and detergent. Dry thoroughly. 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. Button to open the lid**
- 2. Removable steam valve**
- 3. Lid**
- 4. Handle**
- 5. LCD display and control panel**
- 6. Body**

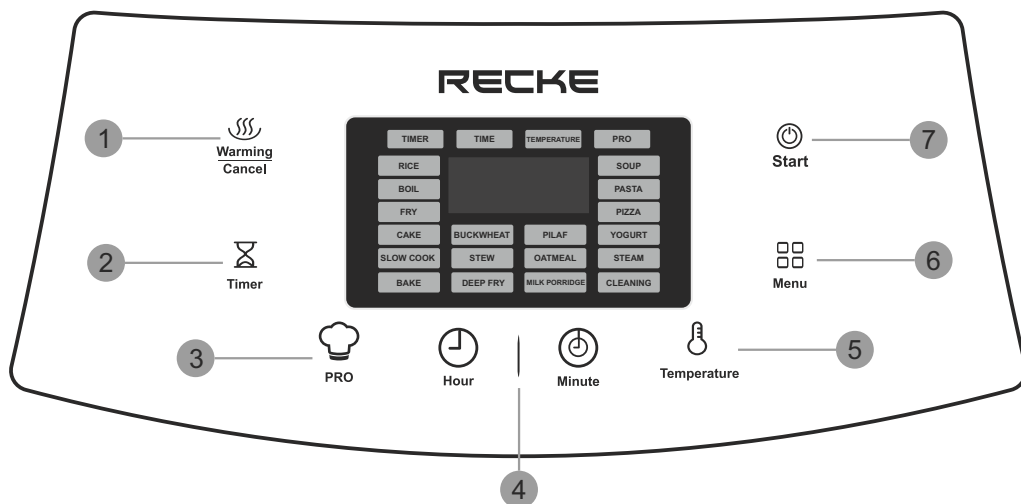
ACCESSORIES

Multicooker with installed inside bowl	1 unit
Steam container	1 unit
Spoon	1 unit
Ladle	1 unit
Deep fry basket	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-X160
Programs	18 automatic programs, 24 manual programs
Power	860 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	160°C
Overheat protection	Available
Removable steam valve	Available
3D-heating	Heating elements: top - 18 Watt, on the sides - 40 Watt, bottom - 860 Watt.
Energy efficiency index / thermo efficiency	Level 2 / 84%

CONTROL PANEL DISPLAY






1. The **“Warm/Cancel”** («Подогрев/Отмена») 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”** («Таймер») button is designed to select the delayed start cooking mode.
3. The **“PRO”** button allows to manually adjust the cooking time and temperature settings within the allowable range.
4. The **“Hour”** and **“Minute”** («Час» and «Мин») buttons allow to set the cooking time and temperature.
5. The **“Temperature”** («Температура») button allows to adjust default temperature settings.
6. The **“Menu”** («Меню») button is designed to select the required cooking program.
7. The **“Start”** («Старт») button allows you to launch the cooking program.

OPERATING INSTRUCTIONS


SETTING THE COOKING TIME

The RECKE multicooker is designed in such a way that it is possible to alter the default cooking time for cooking programs. The increments and available time range for time setting depend 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. The default cooking time for each program will be displayed on the screen.
2. Press the **"Hour"**  and the **"Minute"**  buttons to set the required time in hours and minutes, respectively.

Each time you press the **"Hour"** and the **"Min"** buttons, the value will increase. Once you reach the upper boundary, the cooking time value will restart from the lowest cooking time value. To quickly alter the cooking time, press and hold the button.






3. Launch a cooking program by holding the **"Start"** button  for several seconds.



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 the following cooking programs: **"PRO"**, **"Soup"**, **"Milk porridge"**, **"Oatmeal"**, **"Fry"**, **"Deep Fry"**.

1. By pressing the **"Menu"**  button, select the required cooking program.
2. If necessary, adjust the cooking time, as described in the previous section.
3. Repeatedly press the **"Temperature"** button  to adjust the default cooking temperature and set the required temperature by pressing **"Hour"**  and **"Minute"**  buttons to set the required temperature value.
4. To launch a program, press and hold the **"Start"**  button for several seconds.






DELAYED START

This mode allows you to set the time, by which you would want to have a ready meal (within 24 hours). The delayed start mode is not available for: “**Yogurt**”, “**Pasta**”, “**Fry**” and “**Deep Fry**” programs.

In this mode you can choose the time when you want food to be ready. If the delayed start time interval is less than the cooking time of the program, the Multicooker will not activate the “**Timer**” mode. Instead, it will start cooking without any delay.

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

To launch this mode, follow these steps:

1. By pressing the “**Menu**” button  select the required cooking program.
2. If necessary, change the cooking time and temperature.
3. Press the “**Timer**” button . The corresponding indicator will appear on the display.
4. Press the “**Hour**” button  and the “**Minute**” button  buttons to set the delayed operation time in hours and minutes, respectively. Each time you press the “**Hour**” button, the value will increase by 1-hour increments and by pressing the “**Minute**” button the value will increase by 10-minute step.
5. Press and hold the “**Start**” button  for several seconds to launch the program.
The countdown timer will appear on the display.



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

This mode is activated automatically at the end of the cooking process (except for “**Yogurt**”, “**Cake**”, “**Pasta**”, “**Fry**” and “**Deep fry**” programs) and keeps cooked meal warm (70°C) up to 24 hours.

In case the cooking temperature is less than 70°C, upon termination of the cooking process the “**Auto-heat**” mode will not be activated.

If necessary, you can deactivate this function: press and hold the “**Cancel**” button  for several seconds.


If you would like this mode to be switched off automatically upon termination of the cooking process, simply do the following:

1. Press the **“Menu”** button  to select the required cooking program.
2. If necessary, adjust the cooking time and the temperature, set the timer.
3. Press and hold the **“Start”** button  for several seconds. The **“Start”** and **“Warm”/“Cancel”** buttons indicator will switch on and the cooking process will start immediately.
4. Press and hold the **“Start”** button for several seconds, the **“Warm”/“Cancel”** indicator will turn off.
5. If you would like to activate the **“Auto-heat”** mode upon termination of the cooking program, press and hold the **“Start”** button for several seconds, the **“Warm”/“Cancel”** indicator will appear on the 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 program is activated, the **“Warm”** button  will activate the **“Warm”** mode allowing you to keep a ready meal warm.

If necessary, **“Warm”** mode can be cancelled by pressing and holding the **“Cancel”** button  for several seconds.

AUTOMATIC COOKING PROGRAMS

SUMMARY TABLE OF COOKING PROGRAMS




Program	Default cooking time	Cooking time range / increment step	Default cooking temperature	Cooking temperature range / increment step	Timer	Auto-heat
PRO	00:30 min	00:05 min – 12:00 hours / 5 min	120°C	40-160°C / 5°C	+	+
Rice	00:30 min	00:05 min – 01:00 hour / 5 min	133°C	-	+	+
Boil	01:00 hour	00:05 min – 02:00 hours / 5 min	133°C	-	+	+
Fry	00:15 min	00:05 min – 01:00 hour / 5 min	140°C	120-160°C / 5°C	-	-
Cake	01:00 hour	00:05 min – 02:00 hours / 5 min	130-135°C	-	+	-
Slow cook	05:00 hour	01:00 hour – 12:00 hours / 5 min	1 st hour – 95°C 2 nd hour – 90 °C 3 rd hour – 80 °C 4 th hour – 70 °C 5 th hour and upwards – 60 °C	-	+	+*
Bake	01:30 hour	00:05 min – 03:00 hours / 5 min	153 – 157 °C	-	+	+
Buckwheat	00:20 min	00:05 min – 01:00 hour / 5 min	133°C	-	+	+
Stew	01:00 hour	00:05 min – 08:00 hours / 5 min	89°C	-	+	+
Deep fry	00:10 min	00:10 min – 00:30 min / 5 min	160°C	140-160°C / 10°C	-	-
Pilaf	01:00 hour	00:05 min – 02:00 hours / 5 min	120-125°C Close to program completion the temperature reaches 145-150°C	-	+	+
Oatmeal	00:15 min	00:05 min – 01:00 hour / 5 min	90°C	60-100°C / 5°C	+	+
Milk porridge	01:00 hour	00:05 min – 02:00 hours / 5 min	90°C	60-100°C / 5°C	+	+

Soup	01:00 hour	00:05 min – 04:00 hours / 5 min	90°C	80-100°C / 5°C	+	+
Pasta	00:08 min	00:05 min - 00:30 min / 1 min	118-120°C	-	-	-
Pizza	00:25 min	00:05 min – 01:00 hour / 5 min	130°C	120-160°C / 5°C	+	+
Yogurt	08:00 hour	06:00 hours– 12:00 hours / 5 min	38-40°C	-	-	-
Steam	00:10 min	00:05 min – 01:00 hour / 5 min	115-120°C	-	+	+
Cleansing	00:30 min	00:05 min – 01:00 hour / 5 min	60-80°C	-	+	-

*The temperature in the "**Auto-Heat**" mode is set at 70° C. When the "**Slow Cook**" program lasts for more than 4 hours and finishes at a temperature of 70°C or below, the "**Auto-Heat**" mode will not be activated automatically. When the "**Slow cook**" program lasts for less than 4 hours and finishes at a temperature above 70°C, then the "**Auto-Heat**" mode will automatically switch on.




THE “PRO” 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 30 minutes, but it is possible to manually adjust the range of cooking time from 5 minutes to 12 hours by 5-minute increments as well as the temperature from 40°C to 160°C by 5°C increments.

1. To activate this program, press the “**PRO**”  button.
2. Once this program is selected, the cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. It is also possible to set the cooking temperature, if necessary (for information, refer to the “**Setting the cooking temperature**” section).
4. Once the cooking time and temperature are adjusted, it is possible to activate the “**Timer**” mode (for reference, see the “**Delayed start**” section).
5. Press and hold the “**Start**”  button for several seconds to launch the cooking program. The countdown timer will appear on the display.
6. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the “**Auto-heat**” mode (the cooking temperature above 70°C is required). The corresponding indicator and the countdown timer will appear on the display.
7. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.




THE “RICE” PROGRAM

This program is recommended for cooking rice, porridge and kids menu from different grains. By default, the cooking time is 30 minutes, but it is possible to manually adjust the range of cooking time from 5 minutes to 1 hour by 5-minute increments.

1. To activate this program, repeatedly press the “**Menu**”  button until the “**Rice**” program is displayed with light on the display.
2. Once this program is selected, the cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. It is also possible to activate the “**Timer**” mode (for reference, see the “**Delayed start**” section).
4. Press and hold the “**Start**”  button for several seconds to launch the program. The countdown timer will appear on the display.
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 indicator and the countdown timer will appear on the display.
6. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.

THE “BOIL” PROGRAM

This program is recommended for cooking/boiling vegetables, meat, poultry, seafood, beans, pastry and other meals. By default, the cooking time is 1 hour, but it is possible to manually adjust the range of cooking time from 5 minutes to 2 hours by 5-minute increments.

1. To activate this program, repeatedly press the “**Menu**”  button until the “**Boil**” program is displayed with light on the display.
2. Once this program is selected, the cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. It is also possible to activate the “**Timer**” mode (for reference, see the “**Delayed start**” section).
4. Press and hold the “**Start**”  button for several seconds to launch the program. The countdown timer will appear on the display.
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 indicator and the countdown timer will appear on the display.
6. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.




THE “FRY” PROGRAM

This program is recommended for frying vegetables, meat, poultry, and seafood. By default, the cooking time is 15 minutes, but it is possible to manually adjust the range of cooking time from 5 minutes to 1 hour by 5-minute increments as well as the temperature from 120°C to 160°C by 5°C increments.

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

- Cook with an open lid
- Add vegetable oil




The “**Timer**” and the “**Auto-heat**” modes in this program are unavailable.

1. To activate this program, repeatedly press the “**Menu**”  button until the “**Fry**” program is displayed with light on the display.
2. Once this program is selected, the cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. It is also possible to set the cooking temperature, if necessary (for information, refer to the “**Setting the cooking temperature**” section).
4. Press and hold the “**Start**”  button for several seconds to launch the program. The countdown timer will appear on the display.
5. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the stand-by mode.
6. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.

THE “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 range of cooking time from 5 minutes to 2 hours by 5-minute increments.

The “**Auto-heat**” mode in this program is unavailable.

1. To activate this program, repeatedly press the “**Menu**”  button until the “**Cake**” program is displayed with light on the display.
2. Once this program is selected, the cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. It is also possible to activate the “**Timer**” mode (for reference, see the “**Delayed start**” section).
4. Press and hold the “**Start**”  button for several seconds to launch the program. The countdown timer will appear on the display.
5. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the standby mode.
6. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.




THE “SLOW COOK” PROGRAM

This program is recommended for cooking corned meat, melted milk, longing all kinds of meat, vegetables, beans, making soups, crumbly porridges, aspic, etc. By default, the cooking time is 5 hours, but it is possible to manually adjust the range of cooking time from 1 hour to 12 hours by 5-minute increments.

1. To activate this program, repeatedly press the “Menu”  button until the “Slow cook” program is displayed with light on the display.
2. Once this program is selected, the cooking time can be adjusted as necessary (for information, refer to the “Setting the cooking time” section).
3. Once the cooking program is selected, it is also possible to set the cooking temperature, if necessary (for information, refer to the “Setting the cooking temperature” section).
4. It is also possible to activate the “Timer” mode (for reference, see the “Delayed start” section).
5. Press and hold the “Start”  button for several seconds to launch the program. The countdown timer will appear on the display.
6. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the “Auto-heat” mode (the cooking temperature above 70°C is required). The corresponding indicator and the countdown timer will appear on the display.
7. In order to stop the cooking process, discard the program, or reset the settings, press the “Cancel”  button.




THE “BAKE” PROGRAM

This program is recommended for cooking larger pieces of meat, such as brisket, small carcasses and large poultry pieces. By default, the cooking time is 1 hour 30 minutes, but it is possible to manually adjust the range of cooking time from 5 minutes to 3 hours by 5-minute increments.

1. To activate this program, repeatedly press the “**Menu**”  button until the “**Bake**” program is displayed with light on the display.
2. Once this program is selected, the cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. It is also possible to activate the “**Timer**” mode (for reference, see the “**Delayed start**” section).
4. Press and hold the “**Start**”  button for several seconds to launch the program. The countdown timer will appear on the display.
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 indicator and the countdown timer will appear on the display.
6. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.




THE “BUCKWHEAT” PROGRAM

This program is recommended for cooking buckwheat groats. The default cooking time is 20 minutes, but it is possible to manually adjust the range of cooking time from 5 minutes to 1 hour by 5-minute increments.

1. To activate this program, repeatedly press the “**Menu**”  button until the “**Buckwheat**” program is displayed with light on the display.
2. Once this program is selected, the cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. It is also possible to activate the “**Timer**” mode (for reference, see the “**Delayed start**” section).
4. Press and hold the “**Start**”  button for several seconds to launch the program. The countdown timer will appear on the display.
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 indicator and the countdown timer will appear on the display.
6. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.

THE “STEW” PROGRAM

This program is recommended for cooking vegetables, meat, poultry, seafood, aspic jelly and etc. By default, the cooking time is 1 hour, but it is possible to manually adjust the range of cooking time from 5 minutes to 8 hours by 5-minute increments.

1. To activate this program, repeatedly press the “Menu”  button until the “Stew” program is displayed with light on the display.
2. Once this program is selected, the cooking time can be adjusted as necessary (for information, refer to the “Setting the cooking time” section).
3. It is also possible to activate the “Timer” mode (for reference, see the “Delayed start” section).
4. Press and hold the “Start”  button for several seconds to launch the program. The countdown timer will appear on the display.
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 indicator and the countdown timer will appear on the display.
6. In order to stop the cooking process, discard the program, or reset the settings, press the “Cancel”  button.




THE “DEEP FRY” PROGRAM

This program is recommended for deep frying vegetables, meat, poultry, and seafood. By default, the cooking time is 10 minutes, but it is possible to manually adjust the range of cooking time from 10 minutes to 30 minutes by 5-minute increments as well as the temperature from 140°C to 160°C by 10°C increments.

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




- Cook with an open lid
- Add vegetable oil

The “**Timer**” and the “**Auto-heat**” modes in this program are unavailable.

1. To activate this program, repeatedly press the “**Menu**”  button until the “**Deep fry**” program is displayed with light on the display.
2. Once this program is selected, the cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. It is also possible to set the cooking temperature, if necessary (for information, refer to the “**Setting the cooking temperature**” section).
4. Press and hold the “**Start**”  button for several seconds to launch the program. The countdown timer will appear on the display.
5. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the standby mode.
6. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.




THE “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 range of cooking time from 5 minutes to 2 hours by 5-minute increments.

1. To activate this program, repeatedly press the “**Menu**”  button until the “**Pilaf**” program is displayed with light on the display.
2. Once this program is selected, the cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. It is also possible to activate the “**Timer**” mode (for reference, see the “**Delayed start**” section).
4. Press and hold the “**Start**”  button for several seconds to launch the program. The countdown timer will appear on the display.
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 indicator and the countdown timer will appear on the display.
6. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.




THE “OATMEAL” PROGRAM

This program is recommended for cooking oatmeal and porridges from different grains. By default, the cooking time is 15 minutes, but it is possible to manually adjust the range of cooking time from 5 minutes to 1 hour by 5-minute increments as well as the temperature from 60°C to 100°C by 5°C increments.

1. To activate this program, repeatedly press the “Menu”  button until the “Oatmeal” program is displayed with light on the display.
2. Once this program is selected, the cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. It is also possible to set the cooking temperature, if necessary (for information, refer to the “**Setting the cooking temperature**” section).
4. Once the cooking program is selected and the cooking time and the temperature are adjusted, it is possible to activate the “Timer” mode (for reference, see the “**Delayed start**” section).
5. Press and hold the “Start”  button for several seconds to launch the program. The countdown timer will appear on the display.
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 indicator and the countdown timer will appear on the display.
7. In order to stop the cooking process, discard the program, or reset the settings, press the “Cancel”  button.




THE “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 1 hour, but it is possible to manually adjust the range of cooking time from 5 minutes to 2 hours by 5-minute increments as well as the temperature from 60°C to 100°C by 5°C increments.

1. To activate this program, repeatedly press the “Menu”  button until the “Milk porridge” program is displayed with light on the display.
2. Once this program is selected, the cooking time can be adjusted as necessary (for information, refer to the “Setting the cooking time” section).
3. It is also possible to set the cooking temperature, if necessary (for information, refer to the “Setting the cooking temperature” section).
4. Once the cooking program is selected and the cooking time and the temperature are adjusted, it is possible to activate the “Timer” mode (for reference, see the “Delayed start” section).
5. Press and hold the “Start”  button for several seconds to launch the program. The countdown timer will appear on the display.
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 indicator and the countdown timer will appear on the display.
7. In order to stop the cooking process, discard the program, or reset the settings, press the “Cancel”  button.

THE “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 range of cooking time from 5 minutes to 4 hours by 5-minute increments as well as the temperature from 80°C to 100°C by 5°C increments.

1. To activate this program, repeatedly press the “Menu”  button until the “Soup” program is displayed with light on the display.
2. Once this program is selected, the cooking time can be adjusted as necessary (for information, refer to the “Setting the cooking time” section).
3. It is also possible to set the cooking temperature, if necessary (for information, refer to the “Setting the cooking temperature” section).
4. Once the cooking program is selected and the cooking time and the temperature are adjusted, it is possible to activate the “Timer” mode (for reference, see the “Delayed start” section).
5. Press and hold the “Start”  button for several seconds to launch the program. The countdown timer will appear on the display.
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 indicator and the countdown timer will appear on the display.
7. In order to stop the cooking process, discard the program, or reset the settings, press the “Cancel”  button.

THE “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 range of cooking time from 5 minutes to 30 minutes by 1-minute increments. Upon the audio signal, lay the products into the multicooker.

The “**Timer**” and the “**Auto-heat**” modes in this program are unavailable.

1. To activate this program, repeatedly press the “**Menu**”  button until the “**Pasta**” program is displayed with light on the display.
2. Once this program is selected, the cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. Press and hold the “**Start**”  button for several seconds to launch the program. The countdown timer will appear on the display.
4. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the stand-by mode.
5. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.

THE “PIZZA” PROGRAM




This program is recommended for cooking different types of pizza (from fresh or frozen dough). By default, the cooking time is 25 minutes, but it is possible to manually adjust the range of cooking time from 5 minutes to 1 hour by 5-minute increments as well as the temperature from 120°C to 160°C by 5°C increments.

1. To activate this program, repeatedly press the “Menu”  button until the “Pizza” program is displayed with light on the display.
2. Once this program is selected, the cooking time can be adjusted as necessary (for information, refer to the “Setting the cooking time” section).
3. It is also possible to set the cooking temperature, if necessary (for information, refer to the “Setting the cooking temperature” section).
4. Once the cooking program is selected and the cooking time and the temperature are adjusted, it is possible to activate the “Timer” mode (for reference, see the “Delayed start” section).
5. Press and hold the “Start”  button for several seconds to launch the program. The countdown timer will appear on the display.
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 indicator and the countdown timer will appear on the display.
7. In order to stop the cooking process, discard the program, or reset the settings, press the “Cancel”  button.

THE “YOGURT” PROGRAM




This program is recommended for making yogurts. By default, the cooking time is 8 hours, but it is possible to manually adjust the range of cooking time from 6 hours to 12 hours by 5-minute increments.

The “**Timer**” and the “**Auto-heat**” modes in this program are unavailable.

1. To activate this program, repeatedly press the “**Menu**”  button until the “**Yogurt**” program is displayed with light on the display.
2. Once this program is selected, the cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. Press and hold the “**Start**”  button for several seconds to launch the program. The countdown timer will appear on the display.
4. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch to the stand-by mode.
5. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.

THE “STEAM” PROGRAM

This program is recommended for cooking steamed meals. By default, the cooking time is 10 minutes, but it is possible to manually adjust the range of cooking time from 5 minutes to 1 hour by 5-minute increments.

1. To activate this program, repeatedly press the “**Menu**”  button until the “**Steam**” program is displayed with light on the display.
2. Once this program is selected, the cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. Press and hold the “**Start**”  button for several seconds to launch the program. The countdown timer will appear on the 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 indicator and the countdown timer will appear on the display.
5. In order to stop the cooking process, discard the program, or reset the settings, press the “**Cancel**”  button.

ADDITIONAL FEATURES




CLEANSING

The removable inner bowl, supplied with the set, is easy to use and clean. The ceramic coating prevents food from sticking to the bottom of the bowl and if for any reason, some residue remains, the "**Cleansing**" program allows you to remove the remains from the cooking bowl's surface without any harm to the upper coating of the bowl, thereby prolonging its life.

By default, the cooking time is 30 minutes, but it is possible to manually adjust the range of cooking time from 5 minutes to 1 hour by 5-minute increments.

The "**Auto-heat**" mode in this program is unavailable.

To launch the program:

1. Fill the cooking bowl with a sufficient amount of water to cover the residue. For hard-to-remove excess, you can add some dish detergent.
2. To activate this program, repeatedly press the "**Menu**"  button until the "**Cleansing**" program is displayed with light on the display.
3. Once the "**Cleansing**" program is selected, it is possible to activate the "**Timer**" mode (for reference, see the "**Delayed start**" section).
4. Once this program is selected, the cleaning time can be adjusted as necessary (for information, refer to the "**Setting the cooking time**" section).
5. Press and hold the "**Start**"  button for several seconds to launch the program. The countdown timer will appear on the display.
6. 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 boiling half a lemon for **15 minutes** using the “**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.

- Remove the valve from the outside of the lid by putting your finger in the hole on the outside of the lid and pulling the steam valve towards yourself.
- The steam valve consists of two parts. It is important to first disassemble the steam valve in order to wash it thoroughly. To do this, simply turn the lower round part of the steam valve counterclockwise so that the marker ▲ lines up with the sign  and remove from the top cap. Rinse both parts thoroughly and set them to dry.
- Place the lower round part of the steam valve into the hole on the inner part of the steam valve and turn clockwise until the marker ▲ once again lines up with the sign . Make sure that the steam valve is properly assembled and fixed.
- Install the steam valve back into its original place (the hole on the outside of the lid) and press down gently to secure it in position.

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.

- Lift the front side of the device if needed, to let the condensate flow into the reservoir.
- Gently grasp the sidewall of the reservoir and softly pull it toward you to remove it.
- Pour out 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 – E3	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	<ol style="list-style-type: none"> 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	<ol style="list-style-type: none"> 1. Cooking time is too short 2. Foreign object between a bowl and the heating element 3. Misplaced cooking bowl 4. Heating element malfunction 	<ol style="list-style-type: none"> 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 mode not working	Heat maintenance elements malfunction	Contact Authorized Service Centre
Tingling electric shock when touching the body of the appliance	Electricity leakage	<ol style="list-style-type: none"> 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 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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