

RECKE

— Quality First —

MULTICOOKER

MC -110, MC -120

6L 900w



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-110, MC-120 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 regarding the RECKE Company and its products, please visit our website: **www.reckestyle.com**

The Multicooker is a valuable innovation, which will let you and your family not only consume tasty food, but food that is highly nutritious and full of vitamins as well.

It is no secret that typical cooking process destroys many of the vitamins and nutrients contained within our food. The Multicooker helps prevent 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 coated 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 water-based.

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 MC-110, MC-120 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, 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. Additionally, by using the steam container, one can sterilize baby bottles and other small items.

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

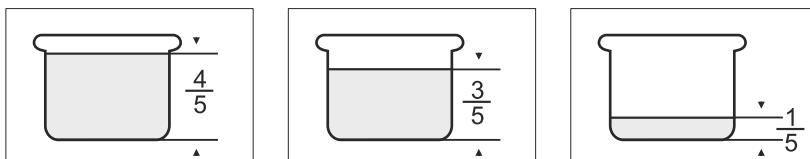


IMPORTANT NOTE!

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

- This appliance is intended 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.
- 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 "Cleaning and 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.
- 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.
- Never cover the lid with a cloth.
- 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 food 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.
- 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).

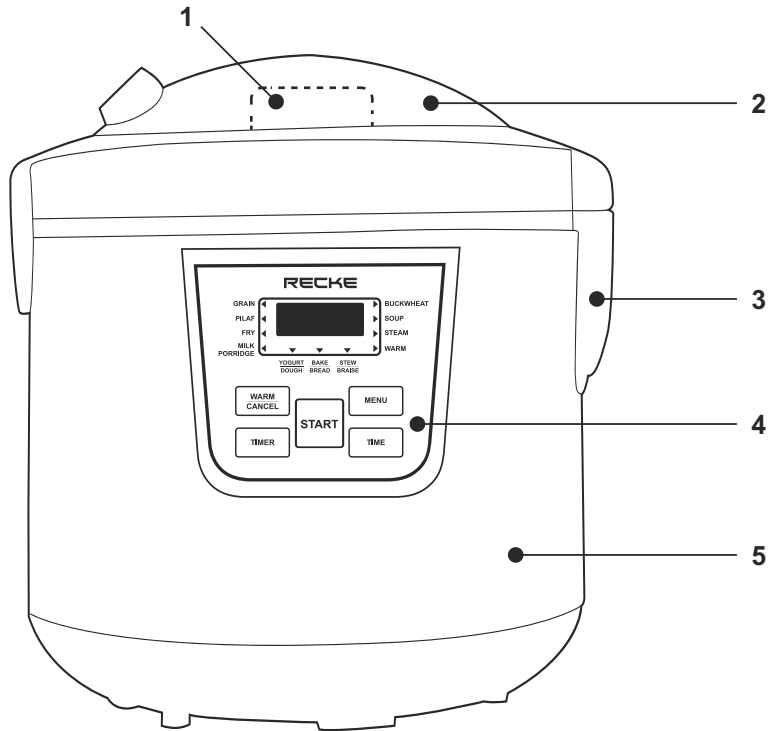


GETTING STARTED

- 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 using the appliance, 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 wash the bowl, measuring cup, ladle, steam container, removable inner part of the lid, and the steam valve with warm water and detergent. Rinse and dry well. Do not use 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. Removable steam valve
2. Lid with a top handle
3. Condensate reservoir
4. Control panel
5. Body

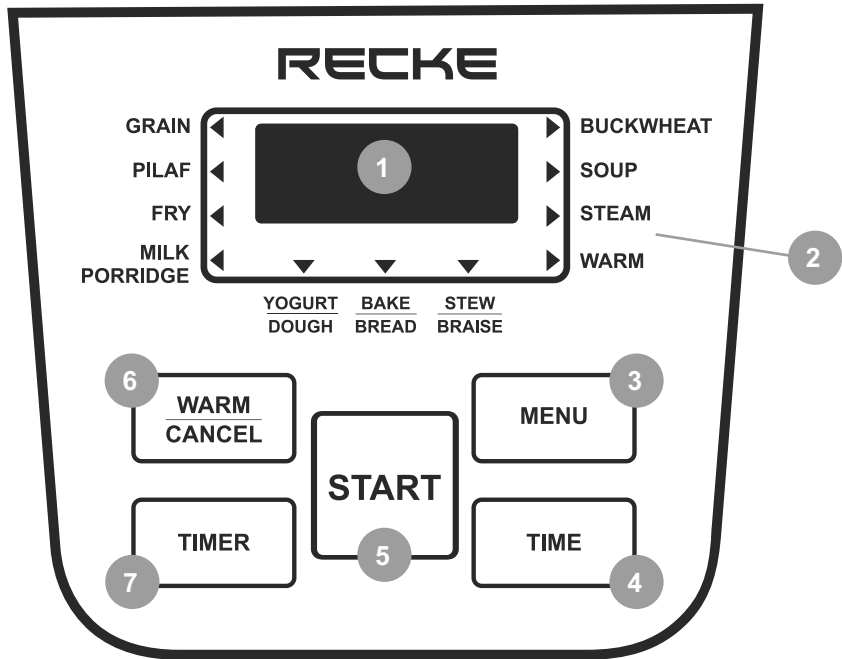
ACCESSORIES

Multicooker with installed inside bowl	1 unit
Steam container	1 unit
Spoon	1 unit
Ladle	1 unit
Measuring cup	1 unit
Inner bowl clip	1 unit
Power cord	1 unit
User manual	1 unit
Recipe book	1 unit
Warranty book	1 unit

TECHNICAL SPECIFICATIONS

Model	Multicooker MC-110, MC-120
Programs	10 automatic programs
Power	900 Watt
Voltage	220-240V, 50-60 Hz
Volume of inner bowl	6L
Inner bowl coating	Anato (Korea) – non-stick ceramic coating
Maximum heating temperature	160°C
Overheat protection	Available
Removable steam valve	Available
Energy efficiency index / thermo efficiency	Level 2 / 84%

CONTROL PANEL DISPLAY





1. Display allows you to see the cooking time of any given cooking mode; the countdown of an activated the **“Timer”** mode; the duration of the **“Warm/auto-heat”** mode.
2. The activated cooking program with the light indicator.
3. The **“Menu”** button is designed to select the required cooking program.
4. The **“Time”** button allows you to adjust the cooking time.
5. The **“Start”** button allows you to begin the cooking process.
6. The **“Warm/Cancel”** button lets you activate the warming mode; also, it allows you to cancel the selected cooking program and the auto-heat mode.
7. The **“Timer”** button is designed to select the delayed cooking mode.

OPERATING INSTRUCTIONS

SETTING THE COOKING TIME

The RECKE multicooker is designed such that it is possible to alter the default cooking time for any program. The increment step and the range of cooking time settings depend on selected cooking program.

Follow the instructions below to change the cooking time:

1. By pressing the **“Menu”** button  select the required cooking mode. The display of the control panel will indicate the default cooking time for each cooking program.
2. Repeatedly press the **“Time”** button  to alter the default cooking time within the range of the selected cooking program. Each time you press the button, 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.






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*.




DELAYED START

This function allows you to delay the cooking start time up to 24 hours. Delayed start can be performed in all the cooking programs, except for the **“Fry”** program.

TIP: Do not use the **“Timer”** function when cooking perishable foods (eggs, fresh milk, meat, cheese, etc).

To launch the function:

1. Press the **“Menu”** button  to select the required cooking program.
2. Press the **“Timer”** button , the time indicator will start twinkling.
3. Press the **“Time”** button  to set the delayed operation time (in hours). Each time you press the button, the value will increase. Once you reach the upper boundary, the delayed operation timer will restart from the lowest value. To quickly alter the cooking time, press and hold the button.


4. Press the “Menu”  button again to set the delayed operation time (in minutes). Each time you press the button, 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.
5. Once you set the cooking time, press “Timer”  button.
6. To cancel your settings, press the “Cancel” button , after which you will have to enter your new settings from the beginning.

IMPORTANT!

The “Timer” function is not available when the “Fry” and the “Warm” modes are activated.


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

This mode is activated automatically, once the selected cooking program is completed (except for the “Fry” program), and keeps cooked meal warm for 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 of the product.

WARMING

If none of the cooking programs is active, press the “Warm”  button to warm the ready-made meal.

Press the “Cancel”  button to terminate the “Warm” mode.





AUTOMATIC COOKING PROGRAMS

SUMMARY TABLE OF COOKING PROGRAMS

Program	Default cooking time	Available cooking time range	Incremental Step	Cooking temperature	Timer	Auto heat
Grain	00:28 min	5 min – 1.5 hour	1 min	125°C	Up to 24 hours	Up to 24 hours
Pilaf	01:00 hour	5 min – 2 hour	5 min	130°C		
Fry	00:15 min	5 min – 1 hour	1 min	150°C	-	-
Milk porridge	00:33 min	5 min – 1.5 hour	1 min	100°C	Up to 24 hours	Up to 24 hours
Buckwheat	00:35 min	5 min – 2 hour	5 min	100°C		
Soup	01:00 hour	15 min – 8 hour	5 min	100°C		
Steam	00:15 min	5 min – 2 hour	5 min	100°C		
Stew/Braise	00:40 min	20 min – 12 hour	5 min	100°C		
Bake/Bread	01:00 hour	20 min – 4 hour	5 min	130°C		
Yogurt/Dough	08:00 hour	5 min – 12 hour	5 min	40°C		-





"GRAIN" PROGRAM

This program is recommended for cooking rice, porridges and baby food using different grains. The default cooking time is 28 minutes, but it is possible to manually adjust the range of cooking time from 5 minutes to 1 hour 30 minutes by 1-minute increments.

1. To activate this program, repeatedly press the **"Menu"**  button until the **"Grain"**  program appears on the control panel.
2. Once the cooking program is selected, the cooking time can be adjusted (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 control panel.
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.

"PILAF" PROGRAM

This program is recommended for cooking various kinds of pilaf. The default 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 appears on the control panel.
2. Once the cooking program is selected, the cooking time can be adjusted (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 control panel.
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.

"Fry" PROGRAM

This cooking program is recommended for frying vegetables, meat, poultry, and seafood. The default cooking time is 15 minutes, but it is possible to manually adjust the range of cooking time from 5 minutes to 1 hour by 1-minute increments.

When cooking in this program, it is recommended to keep the lid open and add some vegetable oil.





Delayed start function is **unavailable** in this program.

1. To activate this program, repeatedly press the "Menu"  button until the "Fry"  program appears on the control panel.
2. Once the cooking program is selected, the cooking time can be adjusted (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 control panel.
4. Upon completion of the process, you will hear a beep sound. Auto-heat is unavailable in this program.
5. In order to stop the cooking process, discard the program, or reset the settings, press the "Cancel"  button.

Before activating the "Fry" program again, allow the appliance to cool completely.





"MILK PORRIDGE" PROGRAM

This program is recommended for cooking milk porridges made from any grain, jams, fruit jellies and various desserts. The default cooking time is 33 minutes, but it is possible to manually adjust the range of cooking time from 5 minutes to 1 hour 30 minutes by 1-minute increments.

1. To activate this program, repeatedly press the **"Menu"**  button until the **"Milk porridge"**  program appears on the control panel.
2. Once the cooking program is selected, the cooking time can be adjusted (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 control panel.
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.





""BUCKWHEAT" PROGRAM

This program is recommended for cooking grains and cereals using water. The default cooking time is 35 minutes, 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 **"Buckwheat"**  **BUCKWHEAT** program appears on the control panel.
2. Once the cooking program is selected, the cooking time can be adjusted (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 control panel.
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.

"SOUP" PROGRAM



This program is recommended for cooking various soups, compotes and marinades, as well as for cooking lentils, beans, peas and other legumes. The default cooking time is 1 hour, but it is possible to manually adjust the range of cooking time from 15 minutes to 8 hours by 5-minute increments.

1. To activate this program, repeatedly press the **"Menu"**  button until the **"Soup"**  program appears on the control panel.
2. Once the cooking program is selected, the cooking time can be adjusted (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 control panel.
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 foods. The default cooking time is 15 minutes, but it is possible to manually adjust the range of cooking time from 5 minutes to 2 hours by 5-minute increments.

In this program cooking time countdown will start after water starts boiling and when sufficient amount of steam is generated.

1. To activate this program, repeatedly press the **"Menu"**  button until the **"Steam"**  program appears on the control panel.

Place the steam container inside the cooker.

2. Once the cooking program is selected, the cooking time can be adjusted (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 control panel.
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.

"STEW/BRAISE" PROGRAM


This program is recommended for cooking vegetables, meat, poultry, seafood, aspic jelly and other braised food. The default cooking time is 40 minutes, but it is possible to manually adjust the range of cooking time from 20 minutes to 12 hours by 5-minute increments.

1. To activate this program, repeatedly press the **"Menu"**  button until the

"Stew/Braise"



program appears on the control panel.

2. Once the cooking program is selected, the cooking time can be adjusted (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 control panel.
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.

"BAKE/BREAD" PROGRAM

This program is recommended for baking biscuits, casseroles, cakes, as well as for baking different types of bread. The default cooking time is 1 hour, but it is possible to manually adjust the range of cooking time from 20 minutes to 4 hours by 5-minute increments.





1. To activate this program, repeatedly press the **"Menu"**  button until the **"Bake/Bread"**  program appears on the control panel.
2. Once the cooking program is selected, the cooking time can be adjusted (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 control panel.
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.

IMPORTANT! Before you start cooking, grease the multicooker bowl with oil. When the food is ready, remove the bowl using bowl clips. Always use oven mitts or potholders while removing food from the hot bowl. Greasy stains may remain in the bowl after baking, which is permissible. Clean the bowl in accordance with the *"Multicooker maintenance"* section.

“YOGURT/DOUGH” PROGRAM

This program is designed for making yogurt, cottage cheese and dough proofing. The default cooking time is 8 hours, but it is possible to manually adjust the range of cooking time from 5 minutes to 12 hours by 5-minute increments.

Auto-heat is unavailable in this program.





1. To activate this program, repeatedly press the **“Menu”**  button until the **“Yogurt/Dough”**  program appears on the control panel.
2. Once the cooking program is selected, the cooking time can be adjusted (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 control panel.
5. Upon completion of the cooking process, you will hear a beep sound and the appliance will switch off.
6. In order to stop the cooking process, discard the program, or reset the settings, press the **“Cancel”**  button.

EXTRA FEATURES

STERILIZATION





With the arrival of your new baby, it is important to take care of his/her health. Using the MC-110, MC-120 multicooker, you can sterilize bottles and large objects in two ways: by boiling (medical) or through the use of steam. These sterilization methods are fast, simple and effective.

For bottles and large objects (water-based approach):

1. Feeding bottles should be filled with water, sealed, and placed in the multicooker bowl.
2. Fill the bowl with water, so that it reaches the neck of the bottles, but not beyond the maximum scale on the inner surface of the bowl.
3. Repeatedly press the “Menu”  button to select the “Soup”  program.
4. The duration of the sterilization process is **1 hour** (the default cooking time in the “Soup” program is 1 hour).
5. Press the “Start”  button to launch the “Soup” program. The selected program will lit up and sterilization will commence. The countdown timer will appear on the control panel.
6. Upon completion of the 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 process, discard the program, or reset the settings, press the “Cancel”  button.

Once program is finished, remove the bottles from the bowl and leave them sealed. Under this condition, they will remain sterile for up to 12 hours. When needed, empty the bottle and use it.

For nipples and small items (steam-based approach):



1. Evenly spread out the small items (nipples, baby utensils, teethingers, etc.) in the steam container.
2. Fill the bowl with 600 ml of water.
3. Repeatedly press the “Menu”  button to select the “Steam”  program.
4. Set the time to **30 minutes** (for details, refer to the “**Setting the cooking time**” section).
5. Press the “Start”  button to launch the “Steam” program. The selected program will lit up and sterilization will commence. The countdown timer will appear on the control panel.
6. Upon completion of the 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 process, discard the program, or reset the settings, press the “Cancel”  button.

Once the program is finished, all the items in the container will remain sterile.

PASTEURISATION



Pasteurisation is a process of thermal treatment of products (usually liquid) aimed at destroying pathogenic micro-organisms – in particular, pathogenic asporogenous bacteria – or reducing their total population.

Pasteurisation is performed by heating the products no higher than 100°C for disinfection and prolonging their shelf life. The nutritional value of pasteurised products remains virtually intact, retaining natural taste and the valuable components (vitamins, enzymes). Pasteurised products should be stored at low temperatures for 24 hours.

1. Pour the product into the bowl but not beyond the maximum scale on the inner surface of the pot.
2. Press the **“Warm”**  button to activate the warming mode. The timer on the control panel will lit up.
3. For 0.5 liters of liquid, the minimum pasteurisation time is **35 minutes**. For each extra 0.5 litres of liquid, you may add 5-15 minutes.
4. In order to stop the process or discard the program, press the **“Cancel”**  button.




Once finished, remove the product from the multicooker, allow it to cool and then keep it in a cool place.

WARMING-UP BABY FOOD

1. Place food container in the multicooker bowl. Fill the bowl with water.
Do not let the water go beyond the maximum scale on the inner surface of the bowl.
2. Press the **“Warm”**  button to activate the warming mode.
3. Set the time in accordance with the volume of the product you want to warm-up.
4. In order to stop the process or discard the program, press the **“Cancel”**  button.

It is not recommended to keep the baby food warmed for too long, as it may lead to a change in its palatability.

DOUGH PROOFING

1. Knead the dough according to the recipe and put it into the multicooker bowl.
2. Repeatedly press the **“Menu”**  button to select the **“Yogurt/Dough”**  program.
3. The recommended time for dough proofing is **1-2 hours**.
4. In order to stop the process or discard the program, press the **“Cancel”**  button.



Make sure that the bowl is half-empty at the beginning of proofing to prevent the dough from spilling over the multicooker bowl.

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 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.

- The valve is removed from the lid inwards. Gently turn it counter-clockwise and remove from the socket.
- Thoroughly clean the valve under running water and let it dry. Afterwards, place it back into the socket and gently turn clockwise to lock.

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 towards yourself 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 CENTRE

Error code	Possible malfunction	Solution
E1-E4	System error (possible failure of the circuit board or the heating element), the lid is not tightly closed	Close the lid tightly. If the problem persists, contact the authorised service centre
E5	Automatic overheat protection is activated	Do not switch on the appliance with the empty bowl! Switch off the appliance and let it cool off for 10-15 minutes. Then, fill the bowl with water (or broth) and continue cooking. If the problem persists, contact the authorised service centre

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 3 years warranty from the date of purchase. During this warranty period, the manufacturer is obliged to provide the warranty coverage at Authorized Service Centres 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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