



MULTICOOKER-PRESSURE COOKER

PC-X10
6L 1000W



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 this multicooker-pressure cooker 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**

“Evidence suggests that food prepared in a pressure cooker preserves up to 85% of minerals and vitamins – more than any other cooking method.

Pressure cooker preserves thermo-sensitive nutrients (such as, Vitamin C, folic acid, etc.) as well as biologically active ingredients – namely, phytonutrients (beta-carotene, glucosinolates, and omega-3 fatty acids).

Grains and legumes pressure-cooking improves nutritional values, enhances the digestibility of macronutrients (protein, starch and fibre) and increases the bioavailability of essential minerals.

Meat dishes cooked in a pressure cooker contain more unsaturated fat and do not lose iron (a trace mineral essential for your health).”

Source: Institute of Food Technologies, Chicago, Illinois (USA).

The RECKE PC-X10 multicooker-pressure cooker is a modern multi-functional device allowing you to cook your favorite food quickly and safely. With the help of PC-X10 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 RECKE PC-X10, select the required program, and cooking will start automatically in a few seconds. Spend your spare time with the loved-ones and, in the meantime, let the RECKE PC-X10 cook your favorite dish.

We managed to combine the best cooking techniques in one RECKE PC-X10, 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 varieties of fish), there is almost no spread of odour. Meat cooked in the cooker is tenderised. More vitamins and other nutrients are preserved, including the natural colour of vegetables.

The advantage of the RECKE PC-X10 multicooker-pressure cooker is that it is able to cook at low, normal, and high pressure levels using various cooking programs (Fry. Chicken. Grain. Soup. Fish. Steam. Slow cook. Stew. Braise. Bean/tendon. Meat. Cake).

By installing the steam rack in the RECKE PC-X10, it is possible to steam cook a variety of meals adjusting the pressure level and cooking duration. As a result, the RECKE PC-X10 cooker is transformed into the steam-cooker.

The surface of inner pot is covered with extremely hard and scratch-resistant 2-coat ceramic coating Greblon (Germany) – meaning you can forget about oil and grease. Simply cook food in its own juice.

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 PC-X10 multicooker-pressure cooker and, - moreover, quickly and safely. Crispy crust on the outside and juicy from inside, will conquer the hearts of the most demanding gourmets.

The RECKE PC-X10 multicooker-pressure cooker allows you to prepare a wide variety of meals, astounding 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 PC-X10.

IMPORTANT SAFETY INFORMATION

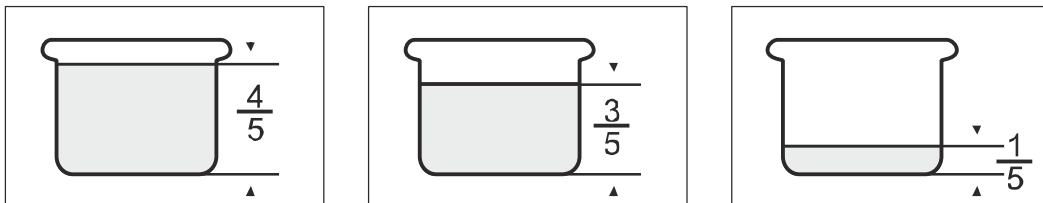


IMPORTANT NOTE!

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

- This appliance is intended for household use only.
- Keep the appliance away from children.
- 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.
- Before you open the lid, make sure to release all pressure inside the cooker. Otherwise, you will have to wait for 5-10 minutes to open the lid of the appliance.
- Always keep your face and hands away from the pressure valve when releasing the pressure after cooking.
- Always ensure to use handles on the sides in order to move and/or lift the appliance and NOT the top handle on the lid.
- 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 pot are clean and dry.
- Do not leave the ladle or other objects in the pot.

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

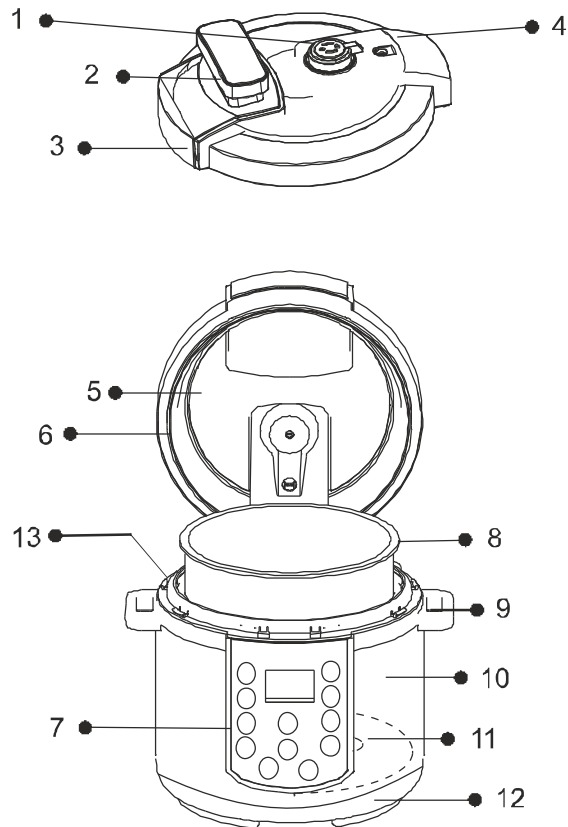


GETTING STARTED

- 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, levelled 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 pot and the heating element.
- Thoroughly clean the pot, measuring cup, ladle, steam rack, removable inner part of the lid, and the pressure 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. Pressure valve**
- 2. Top handle**
- 3. Removable lid**
- 4. Pressure sensor**
- 5. Steel ring of the lid**
- 6. Silicon gasket ring of the lid**
- 7. Control panel with touch-sensitive buttons**
- 8. Pot with ceramic inner coating**
- 9. Side handles**
- 10. Body**
- 11. Heating element**
- 12. Power base**
- 13. Condensate reservoir**

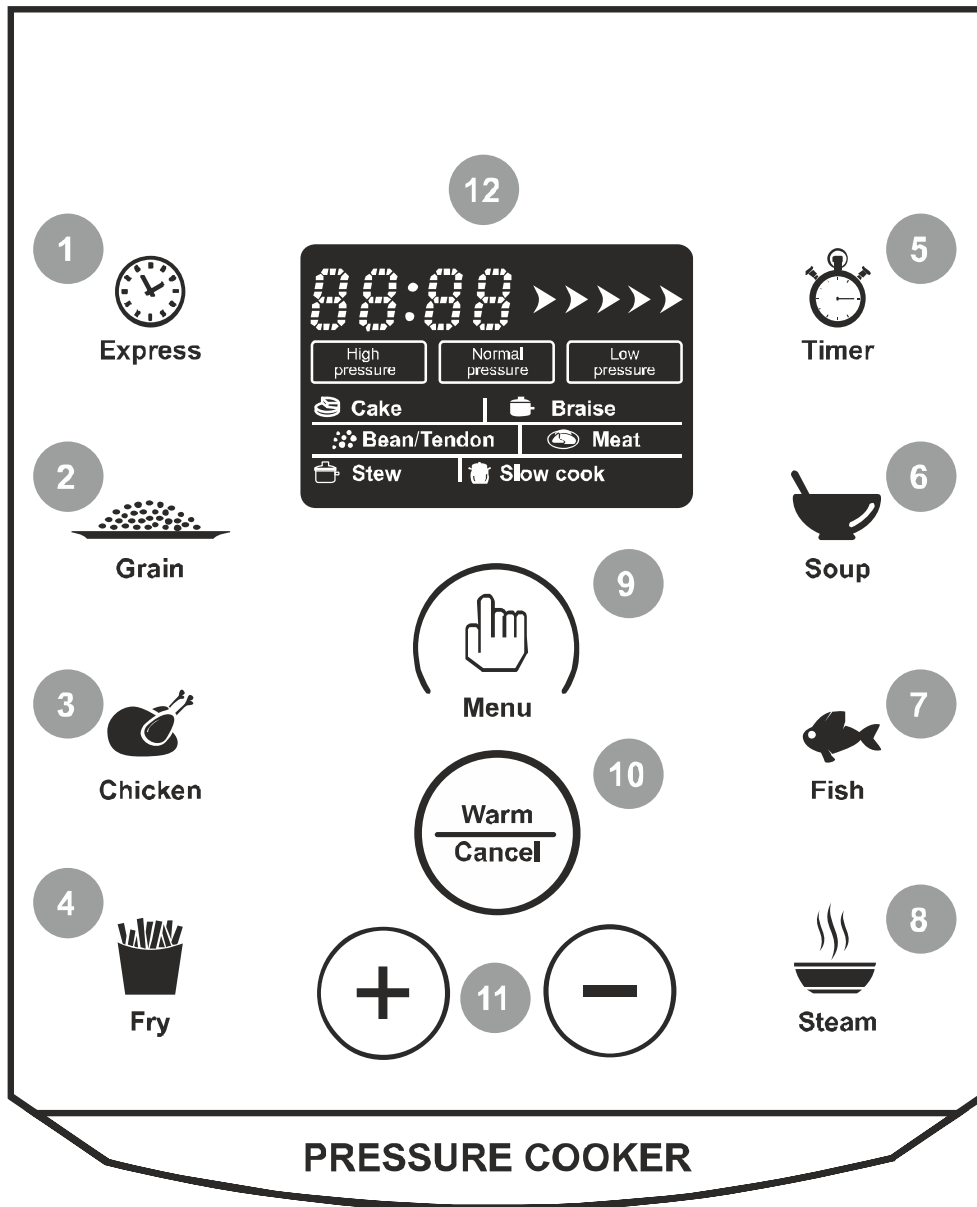
ACCESSORIES

Multicooker-pressure cooker with installed inside pot	1 unit
Steam rack	1 unit
Frying basket	1 unit
Ladle	1 unit
Measuring cup	1 unit
Power cord	1 unit
Additional Silicon Gasket Ring	1 unit
User manual	1 unit
Recipe book	1 unit
Warranty book	1 unit

TECHNICAL SPECIFICATIONS

Model	PC-X10 multicooker-pressure cooker
Programs	12+1 automatic programs
Power	1000 Watt
Voltage	220-240V, 50 GHz
Volume of inner pot	6L
Inner pot coating	Greblon (Germany) – non-stick ceramic coating
Max. Heating temperature	170°C
Adjustable pressure level	Low, normal, high (operating pressure 40-70 kPa)
Display	Touch-sensitive buttons, IMD panel, LCD display with blue back-light
Overheat protection	Available
Removable steam valve	Available
Energy efficiency	Up to 60%

CONTROL PANEL DISPLAY



1. Touch-sensitive button allows to launch the program for quick cooking – **“Express”**.
2. Touch-sensitive **“Grain”** button is designed to launch the program to cook grain.
3. Touch-sensitive **“Chicken”** button is designed to launch the program to cook poultry meat.
4. Touch-sensitive **“Fry”** button is designed to launch program to fry.
5. Touch-sensitive **“Timer”** button is designed to set delayed start.
6. Touch-sensitive **“Soup”** button is designed to launch program to cook soup.
7. Touch-sensitive **“Fish”** button is designed to launch the fish and seafood cooking program.
8. Touch-sensitive **“Steam”** button is designed to launch the program to cook in steam.
9. Touch-sensitive **“Menu”** button is designed to select the required cooking program on the LCD display. Also, after the cooking program is selected, this button allows to change level of cooking pressure.
10. Touch-sensitive **“Warm/Cancel”** button is designed to select the warming mode. also, this button cancels all the active cooking settings.
11. Touch-sensitive **“+” / “-”** buttons allow to, respectively, increase/decrease the cooking time.
12. **LCD display** shows all the active settings of cooking program.

OPERATING INSTRUCTIONS

SETTING THE COOKING TIME

The RECKE PC-X10 multicooker-pressure cooker is designed such that it is possible to alter the default cooking time for any program. 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:

Having selected the required cooking program, the time indicator on the LCD display will start blinking, meaning you are now able to change the cooking time by pressing the touch-sensitive

“+” / “-”   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 PRESSURE LEVEL

The RECKE PC-X10 allows to adjust the cooking pressure level.

Having selected the required cooking program and time, a blinking indicator “**Normal Pressure**” message will appear on the LCD display, implying you are now able to select the pressure level.

While the “**Normal Pressure**” message is blinking, press the touch-sensitive **Menu** button .








By pressing this button, you will be able to scroll through the available pressure settings: “**Low Pressure**”, “**Normal Pressure**”, “**High Pressure**” and choose the required one.

DELAYED START

This function allows delaying cooking start within the 5min-24hours range. Delayed start can be performed in all the cooking programs, except for the “Fry” program.

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

To launch the function:

1. Press the touch-sensitive “**Timer**” button . The timer indicator will start blinking.
2. Set the delayed operation **hours** using the “+” / “-” buttons  .
3. Once again, press the “**Timer**” button  and use the “+” / “-” buttons   to set the delayed operation **minutes**.
4. Next, select the required cooking program.
5. Following these steps, delayed start countdown begins. Once it is finished, cooking process will commence, according to the pre-set cooking program.
6. In order to cancel the settings, press the “**Cancel**”  button. You will then have to re-enter new settings.

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

This mode activates automatically, once the selected cooking program is completed (except for the “Fry” program), and keeps cooked meal warm for up to 12 hours. The display will count up the operation time in this mode. If necessary, auto-heat can be cancelled by pressing the “**Cancel**”



button.

In one minute following the cancellation of the auto-heat operation, the appliance will automatically turn off. To reactivate the RECKE PC-X10 multicooker-pressure cooker, simply press any button on the control panel.

WARMING

If none of the cooking programs is active, press the “**Warm**”



button to maintain the temperature of the ready-made meal.

AUTOMATIC COOKING PROGRAMS

SUMMARY TABLE OF COOKING PROGRAMS

Program	Default cooking time	Available cooking time range	Incremental Change	Delayed Start	Auto heat
Fry	25min	18 min – 40 min	1 min	-	-
Chicken	20min	1 min – 99 min	1 min	Up to 24 hours	Up to 12 hours
Grain	10min	1 min – 99 min	1 min		
Soup	20min	1 min – 99 min	1 min		
Fish	15min	1 min – 99 min	1 min		
Steam	30min	1 min – 99 min	1 min		
Slow cook	2hr	1 hr – 9 hr	30/10 min		
Stew	20min	1min – 99min	1 min		
Braise	35min	1min – 99min	1 min		
Bean/tendon	30min	1min – 99min	1 min		
Meat	25min	1min – 99min	1 min		
Cake	30min	1min – 99min	1 min		
Express	10min	1min – 99min	1 min		



“FRY” PROGRAM

This cooking program is recommended for frying vegetables, meat, poultry, and seafood. By default, the cooking time is set at 25 minutes, but it is possible to manually adjust the time within the 18-40 minutes range with an increment step of 1 minute.

The “Fry” program works as multicooker. On this occasion, it is impossible to choose one of the available pressure level settings, when this program is active. In addition to that, the lid should always remain open, while the “Fry” program is active.

Always add the vegetable oil for cooking while running this cooking program.

“Timer” and “Warming” functions are unavailable in this program.

1. To activate the program, press the touch-sensitive “**Fry**”  button.
2. Once the program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
3. Wait for 5 seconds and the cooking process will start automatically. Cooking countdown will appear on display.
4. Upon completion of the cooking process, you will hear a beep sound and the program indicator light will turn off.
5. In order to stop the cooking process, discard the program, or reset the settings, press the touch-sensitive “**Cancel**”  button.
6. In 1 minute, the appliance will switch off. To resume work with the cooker, press any button on the control panel.

Before activating the “**Fry**” program again, let the appliance cool off first.

“CHICKEN” PROGRAM

This program is recommended for cooking chicken meals. By default, the cooking time is set at 20 minutes, but it is possible to manually adjust the cooking time within the 1-99 minutes range with an increment step of 1 minute.

1. If required you may set up the delayed start function in the beginning of cooking process (for reference, see the “**Delayed start**” section).

2. To activate the program, press the touch-sensitive “**Chicken**” button



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

4. Once the timer is set, you can also select the necessary pressure level setting (for reference, see the “**Setting the cooking pressure levels**” section).

5. Wait for 5 seconds and the cooking process will start automatically. Cooking countdown 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 function, the control panel will display b0:00.

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

touch-sensitive “**Cancel**”

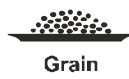



button.

8. In 1 minute, the appliance will switch off. To resume work with the cooker, press any button on the control panel.



“GRAIN” PROGRAM

This program is recommended for cooking porridges, pilaf and other grain-based meals. By default, the cooking time is set at 10 minutes, but it is possible to manually adjust the cooking time within the 1-99 minutes range with an increment step of 1 minute.

1. If required you may set up the delayed start function in the beginning of cooking process (for reference, see the “**Delayed start**” section).
2. To activate the program, press the touch-sensitive “**Grain**” button  .
3. Once the program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
4. Once the cooking time is set, you can also select the necessary pressure level setting (for reference, see the “**Setting the cooking pressure level**” section).
5. Wait for 5 seconds and the cooking process will start automatically. Cooking countdown will appear on the display.
6. Upon completion of the process, you will hear a beep sound and the appliance will switch to the auto-heat mode, the control panel will display b0:00.
7. In order to stop the cooking process, discard the program, or reset the settings, press the touch-sensitive “**Cancel**”  button.
8. In 1 minute, the appliance will switch off. To resume work with the cooker, press any button on the control panel.



“SOUP” PROGRAM

This program is recommended for cooking soups. By default, the cooking time is set at 20 minutes, but it is possible to manually adjust the cooking time within the 1-99 minutes range with an increment step of 1 minute.

1. If required you may set up the delayed start function in the beginning of cooking process (for reference, see the “**Delayed start**” section).
2. To activate the program, press the touch-sensitive “**Soup**”  button.
Soup
3. Once the program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
4. Once the cooking time is set, you can also select the necessary cooking pressure level setting (for reference, see the “**Setting the cooking pressure level**” section).
5. Wait for 5 seconds and the cooking process will start automatically. Cooking countdown will appear on the display.
6. Upon completion of the process, you will hear a beep sound and the appliance will switch to the auto-heat mode, the control panel will display b0:00.
7. In order to stop the cooking process, discard the program, or reset the settings, press the touch-sensitive “**Cancel**”  button.
8. In 1 minute, the appliance will switch off. To resume work with the cooker, press any button on the control panel.

“FISH” PROGRAM


This program is recommended for cooking fish and other seafood. By default, the cooking time is set at 15 minutes, but it is possible to manually adjust the cooking time within the 1-99 minutes range with an increment step of 1 minute.

1. If required you may set up the delayed start function in the beginning of cooking process (for reference, see the “**Delayed start**” section).
2. To activate the program, press the touch-sensitive “**Fish**”  button.
Fish
3. Once the program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
4. Once the cooking time is set, you can also select the necessary cooking pressure level setting (for reference, see the “**Setting the cooking pressure level**” section).
5. Wait for 5 seconds and the cooking process will start automatically. Cooking countdown 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 control panel will display b0:00.
7. In order to stop the cooking process, discard the program, or reset the settings, press the touch-sensitive “**Cancel**”  button.
8. In 1 minute, the appliance will switch off. To resume work with the cooker, press any button on the control panel.

“STEAM” PROGRAM

This program is recommended for cooking steamed dishes. By default, the cooking time is set at 30 minutes, but it is possible to manually adjust the cooking time within the 1-99 minutes range with an increment step of 1 minute.

1. If required you may set up the delayed start function in the beginning of cooking process (for reference, see the “**Delayed start**” section).


2. To activate the program, press the touch-sensitive “**Steam**”  button.
Steam

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

4. Once the cooking time is set, you can also select the necessary cooking pressure level setting (for reference, see the “**Setting the cooking pressure level**” section).

5. Wait for 5 seconds and the cooking process will start automatically. Cooking countdown will appear on the display.




6. Upon completion of the process, you will hear a beep sound and the appliance will switch to the auto-heat mode. The control panel will display b0:00.

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

8. In 1 minute, the appliance will switch off. To resume work with the cooker, press any button on the control panel.




“SLOW COOK” PROGRAM

This program is recommended intended] for cooking milk porridges from all types of cereals, jams, fruit jelly and various desserts – all as part of the multicooker mode. By default, the cooking time is set at 2 hours, but it is possible to manually adjust the cooking time within the 1-9 hours range with an increment step of 30 minutes and a decrement step of 10 minutes.

1. If required you may set up the delayed start function in the beginning of cooking process (for reference, see the “**Delayed start**” section).
2. To activate the program, repeatedly press the touch-sensitive “ **Menu**”  button until the “**Slow cook**”  **Slow cook** program is displayed on the display.
3. Once the program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
4. Wait for 5 seconds and the cooking process will start automatically. Cooking countdown will appear on the display.
5. Upon completion of the process, you will hear a beep sound and the appliance will switch to the auto-heat mode, the control panel will display b0:00.
6. In order to stop the cooking process, discard the program, or reset the settings, press the touch-sensitive “**Cancel**”  button.
7. In 1 minute, the appliance will switch off. To resume work with the cooker, press any button on the control panel.




“STEW” PROGRAM

This program is recommended for cooking vegetables, seafood, chicken, and meat. By default, the cooking time is set at 20 minutes, but it is possible to manually adjust the cooking time within the 1-99 minutes range with an increment step of 1 minute.

1. If required you may set up the delayed start function in the beginning of cooking process (for reference, see the “**Delayed start**” section).
2. To activate the program, repeatedly press the touch-sensitive “**Menu**”  button until the “**Stew**”  **Stew** program is displayed on the control panel.
3. Once the program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
4. Once the cooking time is set, you can also select the necessary cooking pressure level setting (for reference, see the “**Setting the cooking pressure level**” section).
5. Wait for 5 seconds and the cooking process will start automatically. Cooking countdown will appear on the display.
6. Upon completion of the process, you will hear a beep sound and the appliance will switch to the auto-heat mode, the control panel will display b0:00.
7. In order to stop the cooking process, discard the program, or reset the settings, press the touch-sensitive “**Cancel**”  button.
8. In 1 minute, the appliance will switch off. To resume work with the cooker, press any button on the control panel.




“BRAISE” PROGRAM

This program is recommended for cooking aspic jelly and other braised food. By default, the cooking time is set at 35 minutes, but it is possible to manually adjust the cooking time within the 1-99 minutes range with an increment step of 1 minute.

1. If required you may set up the delayed start function in the beginning of cooking process (for reference, see the “**Delayed start**” section).
2. To activate the program, repeatedly press the touch-sensitive “**Menu**”  button until the “**Braise**”  **Braise** program is displayed on the control panel.
3. Once the program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
4. Once the cooking time is set, you can also select the necessary cooking pressure level setting (for reference, see the “**Setting the cooking pressure**” section).
5. Wait for 5 seconds and the cooking process will start automatically. Cooking countdown will appear on the display.
6. Upon completion of the process, you will hear a beep sound and the appliance will switch to the auto-heat mode, the control panel will display b0:00.
7. In order to stop the cooking process, discard the program, or reset the settings, press the touch-sensitive “**Cancel**”  button.
8. In 1 minute, the appliance will switch off. To resume work with the cooker, press any button on the control panel.




“BEAN/TENDON” PROGRAM

This program is recommended for cooking lentils, beans, peas and other legumes. By default, the cooking time is set at 30 minutes, but it is possible to manually adjust the cooking time within the 1-99 minutes range with an increment step of 1 minute.

1. If required you may set up the delayed start function in the beginning of cooking process (for reference, see the “**Delayed start**” section).
2. To activate the program, repeatedly press the touch-sensitive “ **Menu**”  button until the “**Bean/Tendon**”  **Bean/Tendon** program is displayed on the display.
3. Once the program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting Cooking Time**” section).
4. Once the cooking time is set, you can also select the necessary cooking pressure level setting (for reference, see the “**Setting the cooking pressure level**” section).
5. Wait for 5 seconds and the cooking process will start automatically. Cooking countdown will appear on the display.
6. Upon completion of the process, you will hear a beep sound and the appliance will switch to the auto-heat mode, the control panel will display b0:00.
7. In order to stop the cooking process, discard the program, or reset the settings, press the touch-sensitive “**Cancel**”  button.
8. In 1 minute, the appliance will switch off. To resume the cooker, press any button on the control panel.

MEAT” PROGRAM



This program is recommended for cooking various meat dishes. By default, the cooking time is set at 25 minutes, but it is possible to manually adjust the cooking time within the 1-99 minutes range with an increment step of 1 minute.

1. If required you may set up the delayed start function in the beginning of cooking process (for reference, see the “**Delayed start**” section).
2. To activate the program, repeatedly press the touch-sensitive “ **Menu**”  button until the “**Meat**”  **Meat** program is indicated on display.
3. Once the program is selected, cooking time can be adjusted as necessary (for information, refer to the “**Setting the cooking time**” section).
4. Once the cooking time is set, you can also select the necessary cooking pressure level setting (for reference, see the “**Setting the cooking pressure level**” section).
5. Wait for 5 seconds and the cooking process will start automatically. Cooking countdown will appear on the display.
6. Upon completion of the process, you will hear a beep sound and the appliance will switch to the auto-heat mode, the control panel will display b0:00.
7. In order to stop the cooking process, discard the program, or reset the settings, press the touch-sensitive “**Cancel**”  button.
8. In 1 minute, the appliance will switch off. To resume work with the multicooker, press any button on the control panel.

“CAKE” PROGRAM

This program is recommended [intended] for the preparation of various dishes of flour and for proofing. By default, the cooking time is set at 30 minutes, but it is possible to manually adjust the timer within the 1-99 minutes range with an increment of 1 minute.

1. If required you may set up the delayed start function in the beginning of cooking process (for reference, see the “**Delayed start**” section).


2. To activate the program, repeatedly press the touch-sensitive “**Menu**”  button until the “**Cake**”  **Cake** program is displayed on the control panel.

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

4. Once the cooking time is set, you can also select the necessary cooking pressure level setting (for reference, see the “**Setting the cooking pressure level**” section).

5. Wait for 5 seconds and the cooking process will start automatically. Cooking countdown will appear on the display.

6. Upon completion of the process, you will hear a beep sound and the appliance will switch to the auto-heat mode, the control panel will display b0:00.


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

8. In 1 minute, the appliance will switch off. To resume work with the cooker, press any button on the control panel.

“EXPRESS” PROGRAM

This program is recommended [intended] for the preparation of various meals in a fast program. By default, the cooking time is set at 10 minutes, but it is possible to manually adjust the timer within the 1-99 minutes range with an increment of 1 minute.


1. If required you may set up the delayed start function in the beginning of cooking process (for reference, see the “**Delayed start**” section).

2. To activate the program, press the touch-sensitive “**Express**”  button.
Express

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

4. Wait for 5 seconds and the cooking process will start automatically. Cooking countdown will appear on the display.

5. Upon completion of the process, you will hear a beep sound and the appliance will switch to the auto-heat mode, the control panel will display b0:00.

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

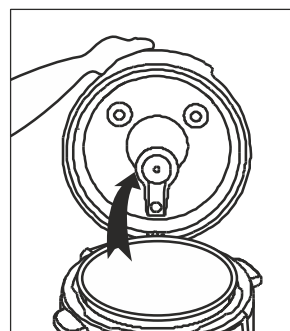
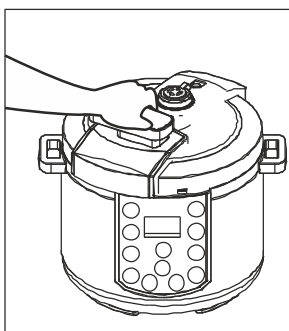
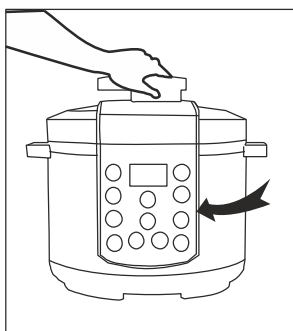
7. In 1 minute, the appliance will switch off. To resume work with the cooker, press any button on the control panel.

MULTICOOKER MAINTENANCE

ASSEMBLY AND OPERATION

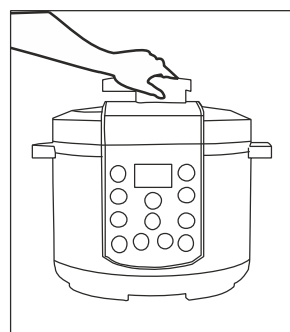
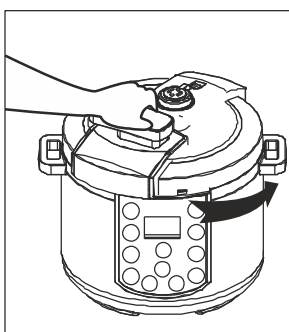
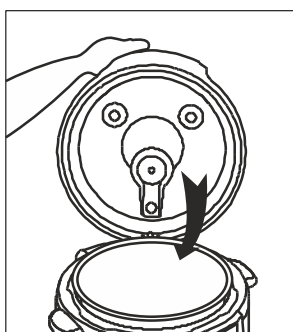
To open the lid:

Grasp the top handle on the lid and turn it clockwise up to the “Open” mark on the lid of the appliance. Then lift up the lid to the upright position as shown in the picture below:



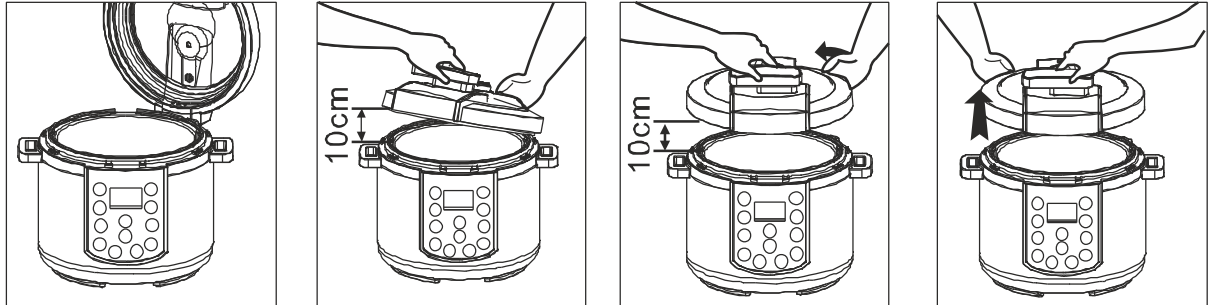
To close the lid:

Holding the top handle of the lid, from the upright position, lower it down to a levelled position (at the “Open” mark) and turn it counter-clockwise up to the “Close” mark on the lid of the appliance, as shown in the picture below:

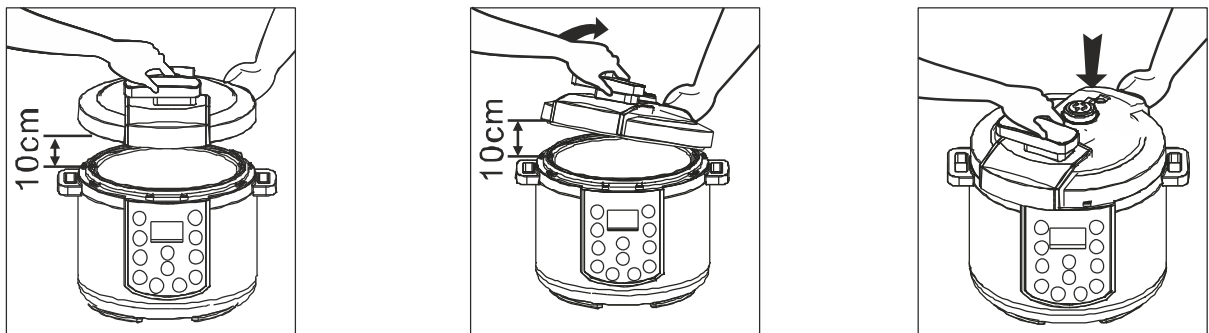


The lid of the appliance is removable. To remove the lid:

Open the lid, so that it is in upright position. Afterwards, lower it down such that the distance between the lid and the body of the appliance is 10cm. Next, turn the lid counter-clockwise in order to remove it from the housing, as indicated in the picture below:

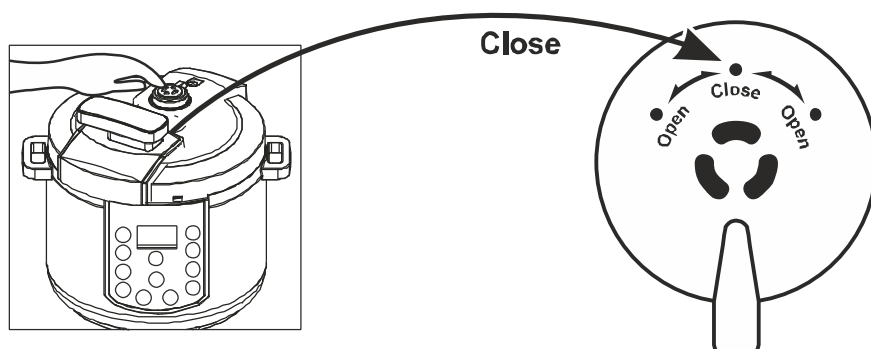


To mount the lid, place it at a distance of 10cm above the body of the appliance, tilt it toward the socket [housing] and turn clockwise. The lid is mounted.



CAUTION: Before you close the lid, make sure the silicone gasket is not missing from the lid. Do not use the appliance without this gasket.

Place the pressure valve in the “Closed” position, if you intend to use the pressure cooking mode, in order to create pressure inside the appliance. Upon the completion of the cooking process, should you want to open the lid, you must first release the pressure by placing the pressure valve in the “Open” position and wait for the pressure gauge to go down.



Note: To cook in multicooker mode, the pressure valve is not required to be placed in the “Closed” position.

HANDLING AND CARE INSTRUCTIONS

Before embarking on cleaning an 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 odours after each cooking, we recommend processing half of a lemon for 15 minutes by using a “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 aluminium cover after each use.

CLEANING THE POT

It is recommended to clean the pot 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 pot.

CLEANING THE STEAM VALVE

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

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 CENTRE

Malfunction	Cause	Solution
Unable to switch on the appliance	The multicooker-pressure cooker is disconnected from the power source	1) Check the availability of electricity at home 2) Check whether the multicooker-pressure cooker is correctly plugged into a wall socket
Unable to close the lid	1) Misplaced silicone gasket of the removable lid. 2) Lifting pin is wedged	1) Properly set the silicone gasket 2) Gently press the pin
Steam escapes through the lid	1) The removable lid is not closed properly 2) The silicone gasket is missing on the removable lid 3) Dirty silicone gasket 4) Damaged silicone gasket	1) Close the lid properly 2) Place the silicone gasket properly 3) Clean the silicone gasket 4) Replace the silicone gasket
Steam escapes through the pressure gauge	1) The O-ring [toric joint] of the pressure gauge is damaged 2) Food particles on the pressure gauge	1) Replace the O-ring of the pressure gauge 2) Clean the O-ring of the pressure gauge
Pressure gauge is lying	1) Not enough water in the inner pot 2) Steam escapes through the lid or the pressure valve	1) Add water according to the recipe 2) Contact Authorized Service Center
Raw dish or lengthy cooking	1) Too short a cooking time 2) Foreign object between a pot and the heating element 3) Misplaced cooking pot 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 pot 4) Contact Authorized Service Center
Auto heat-up malfunction	Heat maintenance elements malfunction	Contact Authorized Service Center
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 the service centre.

WARRANTY TERMS

This product is subject to a 3-year 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 recognised 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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