

# 12 in 1 Multicooker



EN

FR

NL

ES

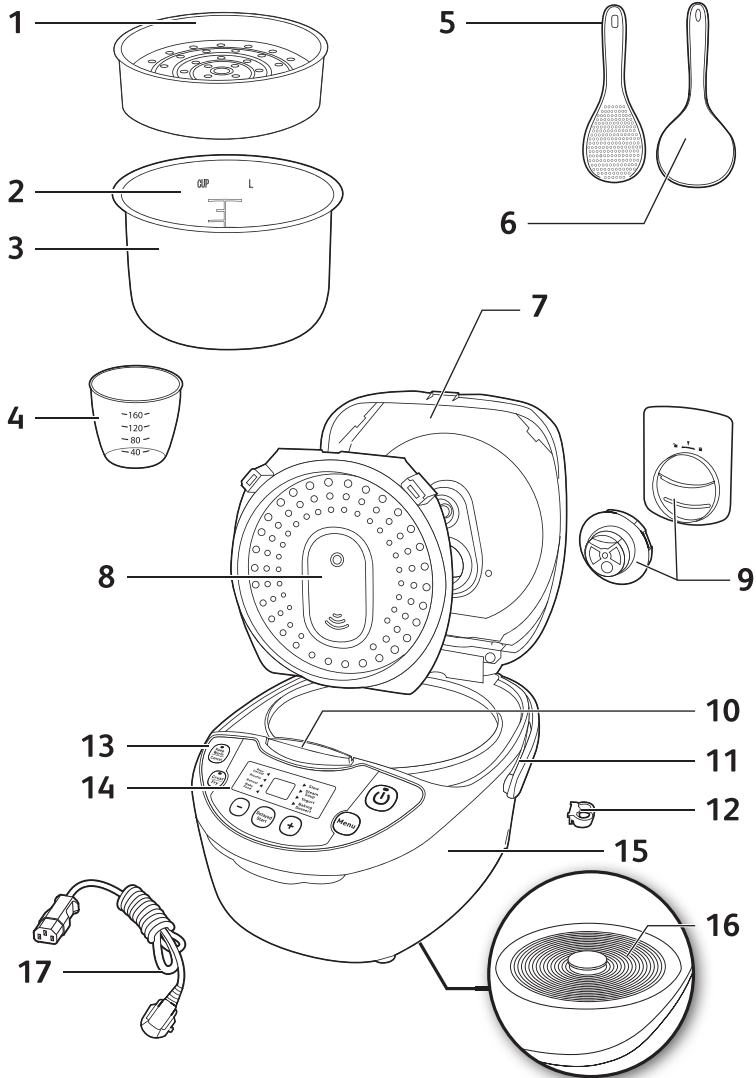
PT

IT

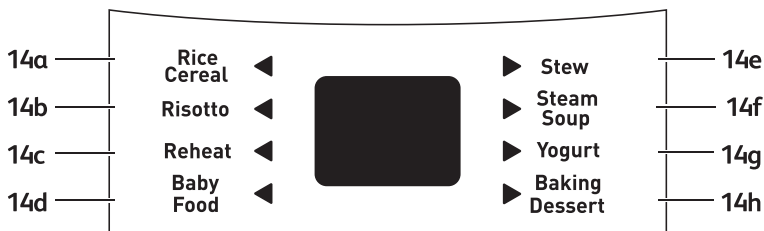
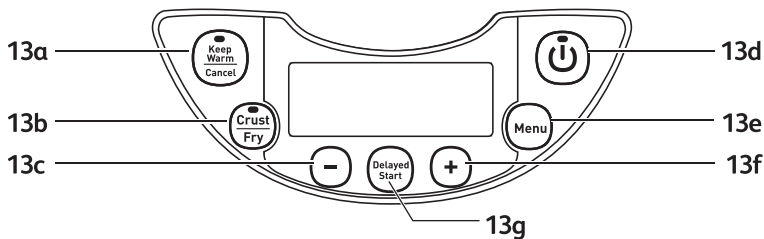
EL

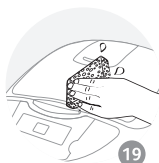
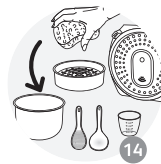
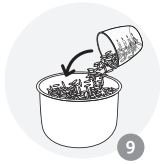
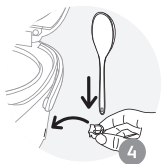
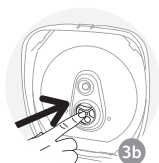
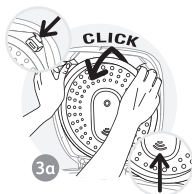
AR

FA



## CONTROL PANEL





## DESCRIPTION

1. Steam basket
2. Graduation for water and rice
3. Removable ceramic bowl
4. Measuring cup
5. Rice spoon
6. Soup spoon
7. Lid
8. Removable inner steam shield
9. Micro pressure valve
10. Lid opening button
11. Handle
12. Rice spoon support
13. Control box
  - a. «KEEP WARM/CANCEL» key
  - b. «CRUST/FRY» key
  - c. «←» key
  - d. «START» key
  - e. «MENU» key
  - f. «+» key
  - g. «DELAYED START» key
14. Function indicators
  - a. «RICE/CEREAL» function
  - b. «RISOTTO» function
  - c. «REHEAT» function
  - d. «BABYFOOD» function
  - e. «STEW» function
  - f. «STEAM/SOUP» function
  - g. «YOGURT» function
  - h. «BAKING/DESSERT» function
15. Housing
16. Heating element
17. Power cord

## BEFORE THE FIRST USE

### Unpack the appliance

- Remove the appliance from the packaging and unpack all the accessories and printed documents.
- Open the lid by pushing the opening button located on the housing - fig.1.

**Read the instructions and carefully follow the operating method.**

### Clean the appliance

- Remove the ceramic bowl – fig.2, the steam shield and the pressure valve – fig.3a and 3b.
- Clean the bowl, the valve and the steam shield with a sponge and washingup liquid.
- Wipe the outside of the appliance and the lid with a damp cloth.
- Dry off carefully.
- Put all the elements back in their original position. Install the steam shield in the right positions on the top lid of machine. Then, put the steam shield behind the 2 ribs and push it on the top until it's fixed. Install the detachable cord into the socket on the cooker base.
- Insert the spoon support on the base of the appliance – fig.4.

## THE APPLIANCE

- This multicooker is equipped with 12 multi-functions: Rice/Cereal, Risotto, Reheat, Baby Food, Stew, Steam/Soup, Yogurt, Baking/Dessert, Crust/Fry Keep Warm, Adjustable Timer and Delayed Start.
- When the power cord is installed into the power outlet and into the socket on the cooker base, the appliance will ring a long sound «Bi», all the indicators on the control box will light up for an instant. Then the screen display show «→» very soon, all the indicators will switch off. The appliance enters into

- standby mode, you can select the menu functions as you wish.
- At the end of the cooking period, the appliance will automatically switch over to keep warm which will last up to 24h.
  - Using dishwashing machine is not recommended.
  - Do not touch the heating element when the product is connected or after cooking.
  - Do not carry the product in use or just after cooking.

## PREPARATION BEFORE COOKING

### Measuring the ingredients - Max capacity of the bowl

- The graduated markings on the inside of the bowl are given in liters and cups, these are used for measuring the amount of water when cooking rice.
- The plastic measuring cup provided with your appliance is for measuring rice and not water. 1 level measuring cup of rice weighs about 160 g.
- Users may reduce or increase water according to types of rice and their preference of taste.
- As the voltage varies in different areas, slight spillover of rice and water is a normal phenomenon.
- The maximum quantity of water + rice should not exceed the highest mark inside the bowl.

**Never add ingredients or water higher than the highest level mark.**

### When cooking rice

- Before cooking, measure the rice with measuring cup and rinse it.
- Put the rinsed rice into the bowl and fill it with water to the corresponding water level (The graduations in cups).
- The water quantity can be adjusted depending on your taste.

### When steam cooking

- The quantity of water must be appropriate and always be lower than the steam basket bottom.
- Exceeding this level may cause overflows during use.
- Place the steam basket onto the bowl – fig.5.
- Add the ingredients in the basket.

## FOR ALL FUNCTIONS

- Carefully wipe the outside of the bowl (especially the bottom). Make sure that there are no foreign residues or liquid underneath the bowl and on the heating element – fig.6.
- Place the bowl into the appliance, making sure that it is correctly positioned – fig.7.
- Make sure that the steam shield is correctly in position.
- Close the lid in place with a sound of «click».
- Plug the power cord into the socket on the base and then plug another end of power cord into power outlet.
- Do not switch on the appliance until all the above stages have been completed.

**Never place your hand on the steam vent during cooking, as there is a danger of burns – fig.11.**  
**If you wish to change the selected cooking menu because of an error, press «KEEP WARM/CANCEL» key and re-choose the menu you want.**  
**Only use the inner bowl provided with the appliance.**  
**Do not pour water or put ingredients in the appliance without the bowl inside.**

## COOKING RICE TABLES

- The table below gives a guide to cook different types of rice. For best results, we recommend using ordinary rice rather than 'easy cook' type of rice which tends to give a stickier rice and may adhere to the base. With other types of rice, such as brown or wild rice, the quantities of water need adjustment, check the tables below.
- To cook 1 cup of white rice (serves 2 small or 1 large portion), use 1 measuring cup of white rice and then add one and a half measuring cup of water. With some types of rice it is normal for a little rice to stick on the base when cooking 1 cup of rice. To cook other quantity of white rice, refer to cooking guide below.
- The maximum quantity of water + rice should not exceed the highest mark inside the bowl – fig.8. Depending on the type of rice, quantities of water may need adjustment. See the table below.

COOKING GUIDE FOR WHITE RICE - 10 cups

Measuring cups	Weight of rice	Water level in the bowl (+ rice)	Serves
2	300 g	2 cup mark	3pers.-4pers.
4	600 g	4 cup mark	5pers.-6pers.
6	900 g	6 cup mark	8pers.-10pers.
8	1200 g	8 cup mark	13pers.-14pers.
10	1500 g	10 cup mark	16pers.-18pers.

- Rinse the rice thoroughly before cooking except for risotto rice.

#### COOKING GUIDE FOR OTHER TYPES OF RICE

Type of rice	Measuring cup of rice	Weight of rice	Water level in the bowl (+ rice)	Serves
Round white rice (Italian rice - often a stickier rice)	6	870 g	6 cup mark	7pers.-8pers.
	10	1450 g	10 cup mark	10pers.-12pers.
Whole grain Brown rice	6	887 g	6 cup mark	7pers.-8pers.
	10	1480 g	10 cup mark	10pers.-12pers.
Risotto rice (Arborio type)	6	870 g	6 cup mark	7pers.-8pers.
	10	1450 g	10 cup mark	10pers.-12pers.
Glutinous rice	6	736 g	5 cup mark	7pers.-8pers.
	10	1227 g	9 cup mark	10pers.-12pers.
Brown rice	6	840 g	6 cup mark	7pers.-8pers.
	10	1400 g	10 cup mark	10pers.-12pers.
Japanese rice	6	900 g	6 cup mark	7pers.-8pers.
	10	1500 g	10 cup mark	10pers.-12pers.
Fragrant rice	6	870 g	6 cup mark	7pers.-8pers.
	10	1450 g	10 cup mark	10pers.-12pers.



Function	Time set			Max Temperature	Lid position	
	Default	Range	Every		Lid closed	Lid open
Rice/Cereal	Automatic				•	
Risotto	Automatic				•	
Reheat	25 min	8 min - 45 min	1 min	100°	•	
Babyfood	10 min	5 min - 90 min	1 min	100°	•	
Stew	60 min	20 min - 9 h	1 min, after 90 min - 1 hour	100°	•	
Steam/soup	30 min	15 min - 2 h	1 min, after 90 min - 1 hour	100°	•	
Yogurt	8 hours	6 h - 12 h	1 hour	42°	•	
Baking/Dessert	35 min	20 min - 4 h	1 min, after 90 min - 1 hour	135°	•	
Crust/Fry	15 min	5 min - 60 min	1 min	160°	•	•
Keep warm	Up to 24 h			75°	•	

## SOME RECOMMENDATIONS FOR BEST RESULTS WHEN COOKING RICE

- Measure the rice and rinse it thoroughly under running water in a sieve for a long time (except for risotto rice which should not be rinsed). Then place the rice in the bowl together with the corresponding quantity of water.
- Make sure that the rice is well distributed around the whole surface of the bowl, in order to allow even cooking.
- Add salt to your personal taste if required.
- Water may be substituted to stock. If using stock, there is the risks of rice browning a bit in the bottom.
- Do not open the lid during cooking as steam will escape and this will affect the cooking time and the taste.
- When the rice is ready, when the «Keep Warm» indicator light is on, stir the rice and then leave it in the multicooker for a few minutes longer in order to get perfect rice with separate grains.

## «RICE/CEREAL» FUNCTION

- Place the appliance on a flat, stable, heat-resistant work surface away from water splashes and any other sources of heat.
- Pour the required quantity of rice into the bowl using the measuring cup provided – fig.9. Then fill with cold water up to the corresponding «CUP» mark printed in the bowl – fig.10.
- Close the lid.

**Note: Always add the rice first otherwise you will have too much water.**

- Press «Menu» key to select function «Rice/Cereal». The screen displays «--», the light of «Start» flickers, then press «Start» key. The multicooker enters into «Rice/Cereal» cooking status, the light of «Start» lights up, the LED screen displays «-».
- At the end of cooking, the buzzer will ring twice «bip bip», the multicooker will start to simmer and the screen will count down the simmering time: 14 minutes.
- After simmering, the buzzer will ring several times, the multicooker will enter keep warm status with the «Keep Warm» indicator turning on and the screen will display «b».

## «RISOTTO» FUNCTION

- Press «Menu» key to select function «Risotto». The screen displays «--», the light of «Start» flickers, then press «Start» key. The multicooker enters into «Risotto» cooking status. The light of «Start» lights up, and the LED screen displays «-».
- At the end of cooking, the buzzer will ring twice «bip bip», the multicooker will start to simmer and the screen will count down the simmering time: 10 minutes.
- After simmering, the buzzer will ring several times, the multicooker will enter keep warm status with the «Keep Warm» key turning on and the screen will display «b».

## «REHEAT» FUNCTION

- Press «Menu» key to select function «Reheat». The screen displays «--», the light of «Start» flickers, then press «Start» key. The multicooker enters into «Reheat» cooking status. The light of «Start» lights up and the LED screen displays the remaining time.
- The default cooking time is 25 minutes adjustable from minimum 8 minutes to 45 minutes. Long press on +/- key will allow to increase or decrease the time without bip.
- At the end of reheating process, the buzzer will ring several times, the multicooker will enter keep warm status with the «Keep Warm» key turning on and the screen will display «b».

**Repeat use of «reheating» in case of excessive rice or too little rice during cooking will result in burnt rice at the bottom.**

**Reheating cold rice may cause stink smell.**

## «BABYFOOD» FUNCTION

- Press «Menu» key to select function «Baby Food». The screen displays «--», the light of «Start» flickers, then press «Start» key. The multicooker enters into «Baby Food» cooking status. The light of «Start» lights up and the LED screen displays the remaining time.
- The default cooking time is 10 minutes adjustable from minimum 5 minutes to 90 minutes. Long press on +/- key will allow to increase or decrease the time without bip.
- At the end of cooking, the buzzer will ring several times, the multicooker will enter keep warm status with the «Keep Warm» key turning on and the screen will display «b».
- Once the baby food is cooked, it should be consumed within 1 hour.

## «STEW» FUNCTION

- Press «Menu» key to select function «Stew». The screen displays «--», the light of «Start» flickers, then press «Start» key. The multicooker enters into «Stew» cooking status. The light of «Start» lights up and the LED screen displays the remaining time.
- The default cooking time is 60 minutes adjustable from minimum 20 minutes to 9 hours. Long press on +/- key will allow to increase or decrease the time without bip.
- At the end of cooking, the buzzer will ring several times, the multicooker will enter keep warm status with the «Keep Warm» key turning on and the screen will display «b».

## «STEAM/SOUP» FUNCTION

- Press «Menu» key to select function «Steam/Soup». The screen displays «--», the light of «Start» flickers, then press «Start» key. The multicooker enters into «Steam/Soup» cooking status. The light of «Start» lights up and the LED screen displays the remaining time.
- The default cooking time is 30 minutes adjustable from minimum 15 minutes to 2 hours. Long press on +/- key will allow to increase or decrease the time without bip.
- At the end of cooking, the buzzer will ring several times, the multicooker will enter keep warm status with the «Keep Warm» key turning on and the screen will display «b».

## «YOGURT» FUNCTION

- Press «Menu» key to select function «Yogurt». The screen displays «--», the light of «Start» flickers, then press «Start» key. The multicooker enters into «Yogurt» cooking status. The light of «Start» lights up and the LED screen displays the remaining time.
- The default cooking time is 8 hours adjustable from minimum 6 hours to 12 hours. Long press on +/- key will allow to increase or decrease the time without bip.
- The delayed start function is not available for «Yogurt» function.
- At the end of cooking, the buzzer will ring several times.
- These is no keep warm at the end of the cooking.
- **Use for making yogurt in oven-proof glass containers.**

## CHOICE OF INGREDIENTS FOR YOGURT

### Milk

#### What milk should you use?

All our recipes (unless otherwise stipulated) are prepared using cow's milk. You can use plant milk such as soya milk for example as well as sheep or goat's milk but, in this case, the firmness of the yogurt may vary depending on the milk used. Raw milk or long-life milks and all the milks described below are suitable for your appliance:

- **Long-life sterilised milk:** UHT whole milk results in firmer yogurt. Using semi-skimmed milk will result in less firm yogurt. However, you can use semi-skimmed milk and add one or two pots of powdered milk.
- **Pasteurised milk:** this milk gives a more creamy yogurt with a little bit of skin on the top.

- **Raw milk (farm milk):** this must be boiled. It is also recommended to let it boil for a long time. It would be dangerous to use this milk without boiling it. You must then leave it to cool before using it in your appliance. Culturing using yogurt prepared with raw milk is not recommended.
- **Powdered milk:** using powdered milk will result in very creamy yogurt. Follow the instructions on the manufacturer's box.

**Choose a whole milk, preferably long-life UHT.**

**Raw (fresh) or pasteurised milk must be boiled then cooled and needs the skin removing.**

## The ferment

### For yogurt

This is made either from:

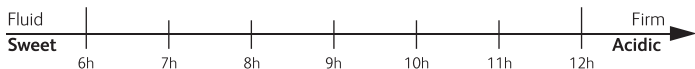
- One shop-bought **natural yogurt** with the longest expiry date possible; your yogurt will therefore contain more active ferment for a firmer yogurt.
- From a **freeze-dried ferment**. In this case, follow the activation time specified on the ferment instructions. You can find these ferments in supermarkets, pharmacies and in certain health product stores.
- From one of your **recently prepared yogurt** – this must be natural and recently prepared. This is called culturing. After five culturing processes, the used yogurt loses active ferments and therefore risks giving a less firm consistency. You then need to start again using a shopbought yogurt or freeze-dried ferment.

**If you have boiled the milk, wait until it has reached room temperature before adding the ferment.**

**Too high a heat may destroy the properties of your ferment.**

## Fermentation time

- Your yogurt will need between 6 and 12 hours of fermentation, depending on the basic ingredients and the result you are after.



- Once the yogurt cooking process is finished, the yogurt should be placed in a refrigerator for at least 4 hours and it can be kept max 7 days in refrigerator.

## «BAKING/DESSERT» FUNCTION

- Press «Menu» key to select function «Baking/Dessert». The screen displays «--», the light of «Start» flickers, then press «Start» key. The multicooker enters into «Baking/Dessert» cooking status. The light of «Start» lights up and the LED screen displays the remaining time.
- The default cooking time is 35 minutes adjustable from minimum 20 minutes to 4 hours. Long press on +/- key will allow to increase or decrease the time without bip.
- The delayed start function is not available for «Baking/Dessert» function.
- At the end of cooking, the buzzer will ring several times, the multicooker will enter keep warm status with the «Keep Warm» key turning on and the screen display «b».

## «CRUST/FRY» FUNCTION

- Press «Menu» key to select function «Crust/Fry». The screen displays «--», the light of «Start» flickers, then press «Start» key. The multicooker enters into «Crust/Fry» cooking status. The light of «Start» lights up and the LED screen displays the remaining time.
- The default cooking time is 15 minutes adjustable from minimum 5 minutes to 60 minutes.
- At the end of cooking, the buzzer will ring several times, the multicooker will enter keep warm status with the «Keep Warm» key turning on and the screen display «b».
- Always use this function with oil and food. With oil only, an message of «E3» may appear on the display.

## «KEEP WARM» FUNCTION

- Press «Keep Warm» key, the appliance will enter into «Keep Warm» status.
- At the end of keeping warm process, please stop the machine manually by pressing «Keep Warm/Cancel» key.

**Recommendation: In order to keep the rice fresh in taste, please limit the holding time within 6 hours.**

## «DELAYED START» FUNCTION

- To use the delayed start function, choose a cooking program and the cooking time first. Then, press the key Delayed Start and choose the delayed start time. Each «+» or «-» key can increase or decrease one hour. The default delayed start time will change depending on the selected cooking time. The Range is from 1 up to 24 hours. When you have chosen the required delayed start time, press the «START» key to enter cooking status, the «START» indicator will remain on and LED screen will display the number of hours you have chosen.

## ON COMPLETION OF COOKING

- Open the lid – fig.1.
- Glove must be used when manipulating the cooking bowl and steam tray – fig.12.
- Serve the food using the plastic spoon provided with your appliance and reclose the lid.
- The food remaining in the container will keep warm for any second serving in the coming 24 hours.
- Press «Keep Warm/Cancel» key to finish keep warm status.
- Unplug the appliance.

## MISCELLANEOUS INFORMATION

- The appliance has memory function. In case of power failure, the multicooker will memorize the cooking state right before the failure, and it will continue the cooking process if the power is resumed within 2 secondes. If the power failure lasts for more than 2 secondes, the multicooker will cancel previous cooking and return to standby status.
- Please do not open the lid during cooking in order to ensure the cooking efficiency.

## CLEANING AND MAINTENANCE

- To ensure the multicooker is unplugged and completely cooled down before cleaning and maintenance.
- It is strongly advised to clean the appliance after each use with a sponge – fig.13.

### Bowl, steam basket (fig.14)

- Use hot water liquid soap and a sponge to clean the bowl, the steam basket. Scouring powders and metal sponges are not recommended.
- If food has stuck to the bottom, you may put water in the bowl to soak for a while before washing.
- Dry the bowl carefully.

### Taking care of the bowl

For the bowl, carefully follow the instructions below:

- To ensure the maintenance of bowl quality, it is recommended not to cut food in it.
- Make sure you put the bowl back into the multicooker
- Use the plastic spoon provided or a wooden spoon and not a metal type so as to avoid damaging the bowl surface – fig.15.
- To avoid any risk of corrosion, do not pour vinegar into the bowl.
- The color of the bowl surface may change after using for the first time or after longer use. This change in color is due to the action of steam and water and does not have any effect on the use of the multicooker, nor is it dangerous for your health. It is perfectly safe to continue using it.

### Cleaning the micro pressure valve

- When clean the micro-pressure valve, please remove it from the lid – fig.16 and open it by rotating in the direction of «open» – fig.17a and 17b. After cleaning it, please wipe dry it and meet the two triangle in the two parts together and rotate it in the direction of «close», then put it back to the lid of the multicooker – fig.18a and 18b.

### Cleaning and care of the other parts of the appliance

- Unplug the appliance before cleaning.
- Clean the outside of the multicooker – fig.19, the inside of the lid – fig.14 and the cord with a damp cloth and wipe dry. Do not use abrasive products.
- Do not use water to clean the interior of the appliance body as it could damage the heat sensor.

## TECHNICAL TROUBLESHOOTING GUIDE

EN

Malfunction description	Causes	Solutions
Any indicator lamp off and no heating.	Appliance not plugged.	Send to the authorized service center for repair.
Any indicator lamp off and heating.	Problem of the connection of the indicator lamp or indicator lamp is damaged.	Open and close again the lid.
Steam leakage during using.	Lid is badly closed.	Stop the cooking (unplug the product) and check the valve is complete (2 parts locked together) and well positioned.
	Micro pressure valve not well positioned or uncomplete.	Send to the authorized service center for repair.
	Lid or micro pressure valve gasket is damaged.	Refer to table for water quantity.
Rice half cooked or overtime cooking.	Too much or not enough water compared to rice quantity.	Send to authorized service center for repair.
Rice half cooked or overtime cooking.	Not sufficiently simmered.	Send to the authorized service center for repair.
Automatic warm-keeping fails (product stay in cooking position, or no heating).		
E0	The sensor on the top open circuit or short circuit.	
E1	The sensor on the bottom open or short circuit.	Stop the appliance and restart the program. If the problem repeats, please send to the authorized service center for repair.
E3	Missing bowl or empty bowl.	Put the inner bowl inside the appliance then unplug and re-plug the machine and finally restart the program.

**Remark: if inner bowl is deformed, do not use it anymore and get a replacement from the authorized service center for repair.**

