SENCOR® SPR 7200SS

EN ▪ Multi & slow cooker

Translation of the original manual

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Revision 03/2024

READ CAREFULLY AND STORE FOR FUTURE USE.

General warnings

- This appliance must not be used by children 0 to 8 years of age.
- This appliance may be used by children 8 years of age and older, if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers.
- This appliance may be used by persons with physical, sensory or mental impairments or by persons with insufficient experience and knowledge, if they are properly supervised or have been informed about how to use the appliance in a safe manner and understand the potential dangers.
- Cleaning and maintenance performed by the user must not be performed by children unless they are older that 8 years of age and under supervision.
- Children must not play with the appliance.
- Keep the appliance and its power cord out of reach of children younger than 8 years of age.
- In the event that the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.
- The surfaces of the appliance that come into contact with food must always be cleaned according to the instructions in this user's manual.
- This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

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- This appliance is designed for domestic use and similar locations such as:
  – kitchens in stores; offices and other workplaces;
  – in agriculture;
  – for guests of hotels, motels and other similar locations;
  – in bed and breakfast establishments.
- The appliance must be located in a stable position with the handles positioned in such a way as to prevent spilling hot liquids.

Attention:

- Hot surface! The unit, the cooking pot and the heating element are very hot during use!

- Never wash the appliance under running water or submerge it in water or another liquid.
- Make sure that no water or any other liquid splashes on the power plug or the power socket, and that the hot steam emitted from the appliance is also kept away. If this, nevertheless, occurs, disengage the circuit breaker of the power socket and then carefully dry the power socket and the power plug before further use.
- The surfaces of the appliance that come into contact with food must always be cleaned according to the instructions in this user's manual.

Warning:

- Incorrect use may lead to injuries.

- The surface of the heating element retains residual heat after use.

Electrical safety

- Before connecting this appliance to a power socket, make sure that the voltage stated on its rating label corresponds to the voltage in your power socket.
- Connect the appliance only to a properly grounded socket. Do not use an extension cord.
- Never connect the appliance to a power socket until it is properly assembled.
- Fully unwind the power cord before use.
- Do not connect and disconnect the power cord to and from the power socket with wet hands.
- Ensure that the power plug contacts do not come into contact with water or moisture.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.
- Do not place heavy items on the power cord. Make sure the power cord does not hang over the edge of a table and that it is not touching a hot surface or sharp objects.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.
- To prevent the risk of injury by electrical shock, never submerge the slow cooker unit, the power cord or the power plug in water or any other liquid.
- Always turn off the appliance and disconnect it from the power socket when you have finished using it.

Correct use of the slow cooker

- This slow cooker is intended for standard and slow cooking of food and cooking in steam. Do not use it for purposes other than those for which it was designed.
- This slow cooker is designed for use in indoor areas only. Never use it in an outdoor or industrial environment.
- This slow cooker must be used only in accordance with the instructions contained in this user's manual.
- Only use the slow cooker with the original accessories that came with it.

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Attention:
Using non-original accessories may result in a dangerous situation arising.

- Do not use the slow cooker for indoor heating purposes!
- Turn off and disconnect the slow cooker from the mains power socket when not using it, when leaving it without supervision, before removing the cooking pot, steamer basket or rack, before cleaning, maintenance or moving it. Never move the slow cooker during operation.
- Do not use the slow cooker when it is not functioning correctly or after it has fallen on the floor, been submerged in water or is damaged in any other way. Hand it over to an authorised service centre for inspection or repair.
- Do not connect the slow cooker to a power socket or turn it on without the removable cooking pot being located inside slow cooker.
- Do not use the slow cooker with an empty removable cooking pot.
- Never place any items in the area between the hotplate inside the slow cooker and the base of the removable cooking pot.
- It is forbidden to modify the surface of the slow cooker in any way, e.g. using self-adhesive wallpaper, foil, etc.

Warning:
Do not pour water or place any food into the slow cooker unit. Food and water are put only into the removable cooking pot.

Operating location of the slow cooker

- Only use the slow cooker on an even, dry, clean, stable and heat-resistant surface.
- Do not place the slow cooker on the edge of a table, on a drainboard, on unstable, inclining or uneven surfaces, on an electric or gas stove and other sources of heat, or in their vicinity.
- Do not use the slow cooker on heat sensitive surfaces as such surfaces could be damaged.
- When cooking, do not place the slow cooker directly on heat sensitive countertops, e.g. stone countertops. This type of countertop is sensitive to uneven heat, and when heated in a single point it may crack. In the event that you wish to use this slow cooker on a heat sensitive countertop, place a cutting board or a similar heat resistant material underneath it.

- Do not place the slow cooker in the vicinity of items, surfaces or under items that may be damaged by steam, for example walls, kitchen cabinets, cupboards, paintings, curtains, since the escaping steam could damage them.

Handling the removable cooking pot

- Only use the removable cooking pot supplied with this slow cooker. Never use a different cooking pot.
- Do not use a cracked, dented or otherwise damaged cooking pot. A damaged cooking pot must be replaced with a new pot of the original type.
- Never use the cooking pot separately without the slow cooker unit, for preparing food on an electric, gas, induction stove or on an open fire.
- The cooking pot may be placed in a refrigerator, it may be used in an oven and washed in a dishwasher. However, do not place it in a freezer as this could damage it.
- Before inserting the removable cooking pot into the slow cooker unit, check that the outer surface of the pot and the inner area of the slow cooker are completely clean and dry. There must be no dried on food residues, etc. on the outer surface of the cooking pot or on the heating element of the slow cooker. Otherwise, there is a risk of a malfunction or damage to the slow cooker.
- Before connecting the slow cooker to a power socket, make sure that the removable cooking pot is properly seated in the slow cooker unit, that it is filled with water and food, and that the lid is correctly positioned on the cooking pot. Do not overfill the cooking pot.

Safety during the cooking process

- The slow cooker must not be left without supervision when it is in operation.
- When operating the slow cooker, the lid must be properly tilted down. Do not place any items on to the lid (e.g. oven mitts, wiping cloths) that could cover the steam outlet.
- During operation, there needs to be sufficient area for air circulation above the slow cooker and around it. Do not cover the slow cooker or block its vent.
- Make sure that the steam exhaust outlet does not point towards heat sensitive materials or you or other people. Hot steam may cause serious scalding.

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- While cooking, do not touch places where hot steam is being released as this may cause burns or scalding.
- Do not leave any kitchen utensils (e.g. mixing and serving spoon) inside the removable cooking pot when using the keep warm function.
- Be very careful when lifting the lid, always removing it away from yourself.
- When tilting open the lid, ensure that the water drips only into the removable cooking pot. Water must never drip into the slow cooker unit.

After cooking

- Before removing the cooking pot, steamer basket or rack and before cleaning, always allow the slow cooker to fully cool down.
- When the lid is hot, do not place it on heat sensitive surfaces.

Handling the slow cooker and its parts

- When you have finished cooking, always handle the slow cooker in such a way as not to touch its outer surface or other parts that may still be hot as a result of residual heat.
- Do not touch the hot surfaces of the slow cooker. After turning off and disconnecting the slow cooker from the power socket, use the slow cooker unit carry handles to lift and carry it. For reasons of increased safety, we recommend using oven mitts.
- Use the lid handle for lifting and carrying the lid. Always tilt open the lid in such a way that the steam escaping from the pot is not directed at you and cannot scald you. For reasons of increased safety, we recommend using oven mitts.
- Use kitchen gloves or the supplied oven mitts when removing the cooking pot after you have finished cooking.
- It is necessary to pay exceptional care when moving the slow cooker when it is filled with hot food or liquids.
- For mixing and scooping of food, use kitchen utensils made from plastic or wood because metal utensils could damage the surface of the cooking pot.

Safety during maintenance

- Regularly clean the slow cooker after each use according to the instructions in chapter Maintenance and cleaning. Do not perform any maintenance on the slow cooker apart from the maintenance procedure described in chapter Maintenance and cleaning.

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- To prevent scratching the non-stick surface of the cooking pot when cleaning it, always use wooden, silicone or plastic utensils.
- The slow cooker unit is not intended to be washed in a dishwasher.
- If the lid and the removable cooking pot are hot, do not submerge them in cold water or wash them under a current of running cold water. The sudden change in temperature could result in their damage.

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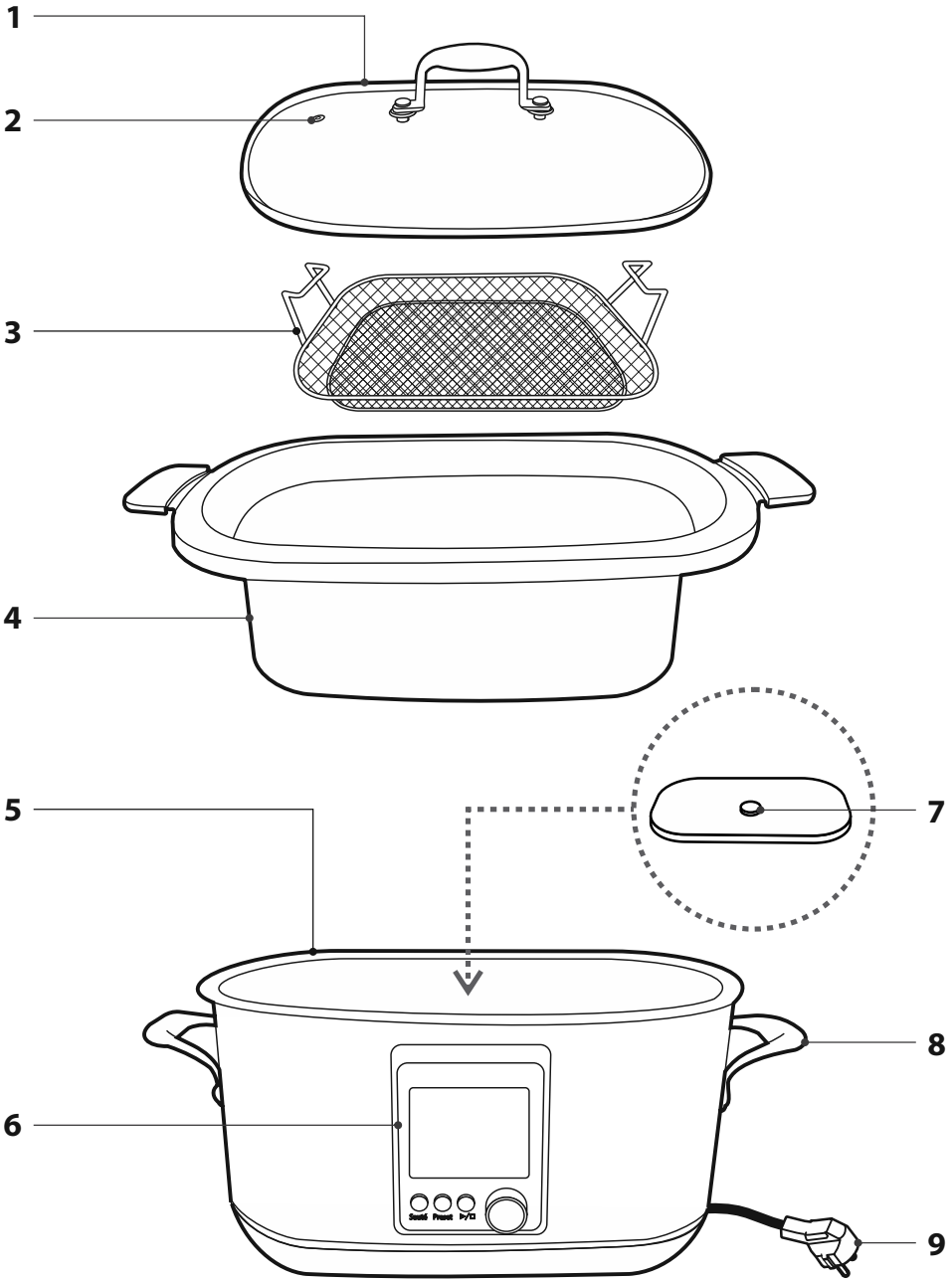
DESCRIPTION OF THE APPLIANCE

A



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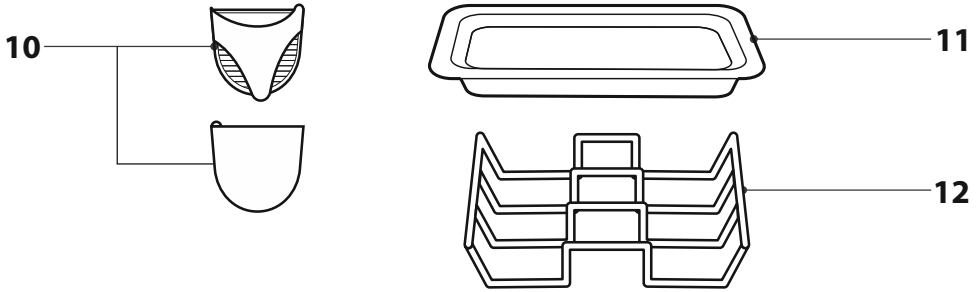
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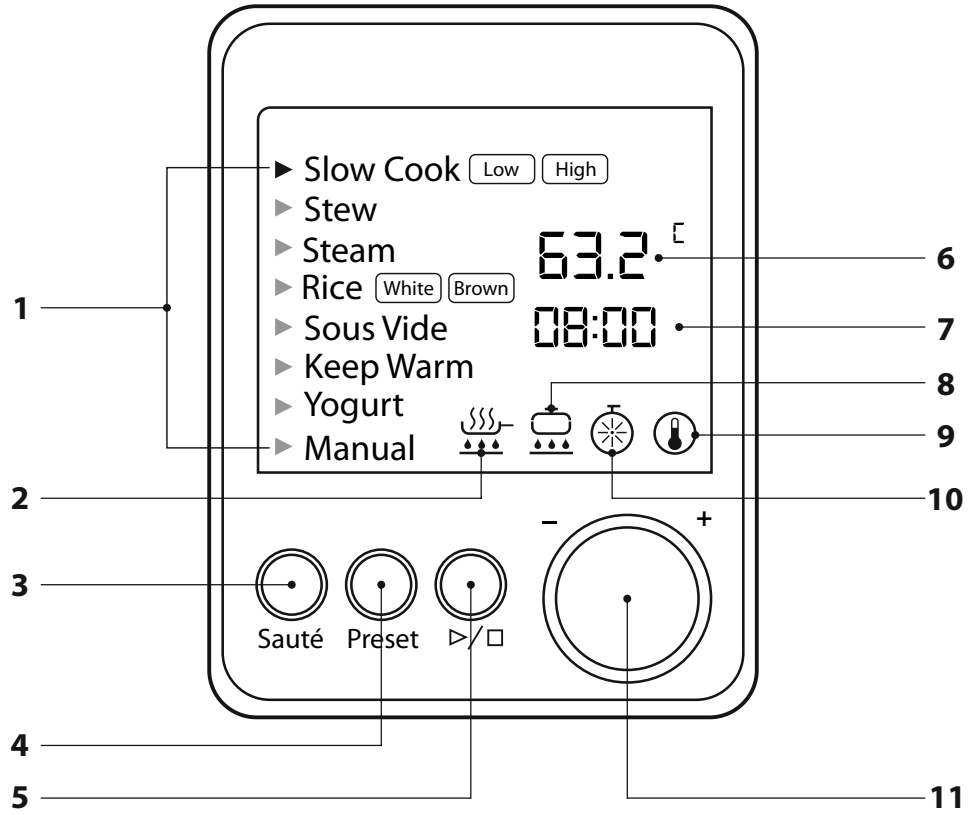
Slow Cook
Low
High
Stew
Steam
Rice
White
Brown
Sous Vide
Keep Warm
Yogurt
Manual
63.2
C
08:00
Sauté
Preset
▷/□
–
+
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11

EN Multi & slow cooker
User's manual

- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use. In the event that you hand this appliance over to somebody else, make sure to also include this user's manual.
- Carefully unpack the appliance and take care not to throw away any part of the packaging before you find all its parts. We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

DESCRIPTION OF THE SLOW COOKER

A1 Lid from hardened glass with handle
Seals perfectly and helps maintain a constant temperature. It is suitable for washing in a dishwasher.
A2 Steam exhaust outlet
A3 Steamer basket
Suitable for cooking in steam or baking large portions.
A4 Removable 6-litre cooking pot
Made from an aluminium alloy with a non-stick inner layer and cool-to-touch handles.
It can be placed in a refrigerator, and washed in a dishwasher.
A5 Slow cooker unit
Made from premium stainless steel ensuring a long lifetime and corrosion resistance
A6 Control panel with display
A7 Heating element
A8 Slow cooker unit handles
Are heat-resistant and prevent any burns and enable the handling of the hot slow cooker unit while it is cooking without the need for oven mitts.
A9 Power cord
A10 Oven mitts
A11 Silicone baking tray
A12 Sous-vide rack
Suitable for cooking food in vacuum-sealed bags

B1 Program menu
B2 Sauté mode indicator
B3 Sauté program
B4 Preset button (delayed start of cooking)
Serves to activate the delayed cooking function.
B5 Start/Stop button
B6 Temperature indicator
B7 Time indicator
B8 Cooking process indicator
B9 Keep Warm function indicator
B10 Delayed cooking function indicator
B11 Program/temperature and time setting knob

INTENDED USE OF THE SLOW COOKER

- The multi & slow cooker is intended for cooking meals such as soups, goulash, sauces, stewed vegetables, stuffed capsicums, gratin potatoes, meat roulades, pasta and a whole range of other meals that can be cooked in a standard pot, pressure cooker or in stewing or steaming pots.
- The stainless steel steamer basket also enables the cooking of fish, dumplings and vegetables in steam to retain maximum nutrients. The rack enables even sous-vide style cooking (cooking in vacuum).

WHY USE THE SLOW COOKING MODE?

- The slow cooking method retains all the flavours, does not require the use of oil, saves time and money, and enables you to prepare outstanding meals even from cheaper cuts of meat. Prevents any burning of meals because it does not require the high cooking temperatures at which food burns. It also reduces water consumption because the meal is cooked in a single pot.
- Advantages of the slow cooking mode:
  - Simplicity and time savings – simply put all the ingredients into the cooking pot and allow it to do all the work.
  - Saves water and power – the special aluminium alloy construction of the slow cooker enables more effective heat transfer than traditional ceramic pots to reduce power consumption.
  - Intense flavours and no vitamin loss – unlike with standard cooking, by cooking slowly at low temperatures flavours and vitamins are retained.
  - Juicy meat – when slow cooking, juices stay inside the meat.
  - Option to cook tough meat cuts – traditionally tough meat cuts are outstanding when slow cooked.
  - Fat-free cooking – thanks to low temperatures, oil is not needed and therefore meals are lighter and even taste better.

BEFORE FIRST USE

- Before using it for the first time, wash the cooking pot **A4**, glass lid **A1**, the steamer basket **A3** and accessories **A10** and **A12** using a hot detergent solution. Then rinse all these parts with clean water and dry them thoroughly with a fine wiping cloth. The cooking pot, lid, steamer basket and rack can also be washed in a dishwasher.
- Also clean out the inner and outer parts of the slow cooker unit **A5** using a lightly dampened wiping cloth and then wipe it dry. Never submerge the slow cooker unit **A5** in water or any other liquid!

PREPARATION FOR COOKING

- Take the cooking pot **A4** out of the slow cooker unit and then using a measuring cup or spoon, etc., put the required ingredients into it and fill it with water according to the given recipe. The total amount of ingredients together with water must not exceed the 4/5 mark of the cooking pot. When preparing meals, which increase in volume during the cooking process, do not fill the cooking pot to more than 3/5. However, the volume of the food must reach at least 1/5 of the capacity of the cooking pot.

Warning:
Never cut food directly inside the cooking pot **A4**.
Never place food directly in the slow cooker unit **A5**.

- Clean the top edge of the cooking pot and any other parts, which have been soiled while the cooking pot was being filled.
- Prior to inserting the cooking pot into the slow cooker unit **A5**, check that its inner part and primarily the heating element **A7** and its surrounds are clean and free of any food residues.
- Insert the cooking pot into the slow cooker unit. After the cooking pot is inserted, rotate it to both sides so that it is seated properly on the heating plate.

Warning:
Never use the slow cooker without the cooking pot inserted.
It must not, however, be use for cooking or heating on burners or hotplates of gas, electric or ceramic stoves.

- Put the lid on to the cooking pot. The slow cooker is now ready for use.

PREPARING INGREDIENTS AND COOKING TIPS

- Select the amount of food for cooking so that it does not exceed the maximum capacity of the cooking pot. Always pour a sufficient amount of water under the food, otherwise due to the lack of water the slow cooker could overheat before the cooking process is completed.
- When preparing whole pieces of meat, pour a sufficient amount of water underneath it. Always trim away excess fat from the meat. Thoroughly cook all meat, fish and seafood.
- You can also place frozen meat into the cooking pot, however you must add approximately 0.2 litres of water or stock to it in order to create a thermal inter-layer between the meat and the cooking pot to protect the cooking pot against damage by a sudden change in temperature. At the same time, keep in mind that the cooking time

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will be several hours longer.
- As a rule, cut food into equal-sized pieces to ensure that it cooks evenly.
- Vegetables such as carrots, onions, turnips, etc. take longer to cook than meat, therefore cut them into sufficiently small pieces.
- Allow frozen vegetables to defrost and add them in the last half hour to hour of cooking. This will ensure that the vegetables retain their colour and structure. At the same time, the ingredients in the slow cooker will not be cooled down excessively.
- Searing meat and frying vegetables in advance separately on a pan will remove a part of the fat from the meat and improve the appearance and flavour of both meat and vegetables.
- Milk products such as for example cream, sour cream or yoghurt as well as pasta tend to shrink and disintegrate during the slow cooking process, therefore add them at the end.
- Never cook legumes (e.g. dry beans or lentils) in the slow cooker, always first soak them for about ten hours in water.
- Fats such as oils, butter, lard do not need to be used at all, especially if you wish to adhere to a healthy diet. If you cannot be without fat, then 2-3 tablespoons of oil based on the number of portions that you are cooking will be sufficient.
- During the cooking process, lift the lid as little as possible because each time the lid is lifted, heat escapes and liquids are evaporated. If you lift the lid frequently or put it aside when cooking for an extended period of time, it is necessary to take into consideration that the slow cooker will automatically extend the cooking time.

OPERATING LOCATION OF THE SLOW COOKER

- Place the slow cooker on an even, dry, clean and most importantly stable and heat-resistant surface. In the event that you wish to use the slow cooker on a heat sensitive countertop, place a cutting board or a similar heat resistant material underneath it.
- There must be no items or surfaces in the near vicinity of the slow cooker that may be damaged by the escaping steam, e.g. walls, kitchen cabinets, cupboards, paintings, curtains, etc.
- Position the handles of the slow cooker so that nobody can brush against them and knock or tilt the slow cooker over, or spill its hot contents.

TURNING ON AND STAND-BY MODE

- Connect the power cord plug of the slow cooker to a power socket. The slow cooker will beep and switch to stand-by mode. The stand-by mode means that the slow cooker is ready for use. The display is lit and the individual cooking programs are shown.
- Set the slow cooker to stand-by mode also by pressing button **B5** (Start/Stop) at any time while the slow cooker is running.

CHANGING TEMPERATURE UNITS

- The default cooking temperature display units are degrees Celsius. If you wish to change the units to degrees Fahrenheit, hold down button **B4** (Preset) for longer than 3 seconds. The slow cooker will change the units and store your selection in memory.

COOKING

AUTOMATIC COOKING USING PRESET PROGRAMS

- The slow cooker has smart cooking programs. Each of them has its predefined cooking time and temperature to enable you to easily achieve the best possible results.

Program description:

PROGRAM	APPLICATION
Sauté (sautéing)	Enables food to be rapidly seared on a small amount of fat (oil or butter). It is ideal for giving meat and vegetables a fresh crispy flavour and consistency. It can also be used for cooking asian food, seared mixes and breakfast meals such as sausages and scrambled eggs.
Slow Cook - Low (very slow cooking)	Suitable for very slow cooking of tough cuts of meat.
Slow Cook - High (slow cooking)	Suitable for slow cooking of tender cuts of meat
Stew (stewing)	Enables the cooking of juicy meals similar to those cooked in a pressure cooker. It is not necessary to add water. The program is ideal for stewing meat, livers, fish or vegetables.
Steam (steam cooking)	Enables the cooking of meals in steam, whereby vitamins and the natural flavour of the food is retained. This program can also be used for heating up cold or frozen foods. The program utilises the full power of the slow cooker, therefore, use it with the steamer basket, which will ensure that the food is not touching the bottom of the removable inner pot.
Rice - White (white rice)	It is used for cooking standard or pre-cooked rice.
Rice – Brown (brown rice)	
Sous Vide (cooking in a vacuum)	This is an increasingly popular technique for cooking food in vacuum-sealed bags in a water bath at a constant low temperature. It is particularly suitable for meat, fish, vegetables as well as fruit. Cooking time of such meals may extend out to 72 hours and thanks to this the natural flavours, juices, texture, vitamins and minerals of the individual foods are retained. When using the program, use the supplied rack. However, do not forget to also add water to the pot. Foods that are not suitable for sous-vide: Pak choi, leek, Swiss chard, spinach, cabbage-type vegetables, which easily boil to mush such as cauliflower, brussels sprouts or broccoli.
Keep Warm (maintaining temperature)	Keeps food warm at a temperature of approximately 66-73 °C for a set time.
Yogurt (yoghurt)	Suitable for making yoghurt. Before selecting it, first heat the milk in steam for two minutes or use pasteurised milk. Then add the yoghurt culture into the milk and select the Yogurt program. After the yoghurt making process is finished and it has cooled down, place the yoghurt into a refrigerator to help it thicken further. The yoghurt culture can be commercial unflavoured yoghurt, yoghurt made earlier, yoghurt powder mixture available in supermarkets or a yoghurt culture from a health food store.
Manual (manual mode)	Enables all cooking parameters to be custom set based on recipes, amounts of ingredients and your personal preferences.
Preset (delayed start)	Enables you to start cooking at a time of your choosing.

Overview of program settings:

PROGRAM	TIME		TEMPERATURE		DELAYED COOKING	KEEP WARM
	Default value	Manual adjustment	Manual adjustment	Manual adjustment		
Sauté (sautéing)	00:30	00:05 – 01:00	180 °C	150 – 180 °C	×	×
Slow Cook – Low (very slow cooking)	06:00	00:30 – 24:00	N/A	×	✓	Max 10 h
Slow Cook – High (slow cooking)	04:00	00:30 – 24:00	N/A	×	✓	Max 10 h
Stew (stewing)	02:00*	00:15 – 04:00	N/A	×	✓	Max 10 h
Steam (steam cooking)	00:15*	00:01 – 02:00	N/A	×	✓	Max 2 h
Rice – White (white rice)	N/A	×	N/A	×	✓	Max 2 h
Rice – Brown (brown rice)	N/A	×	N/A	×	✓	Max 2 h
Sous Vide (cooking in a vacuum)	08:00*	00:30 – 72:00	56 °C	40-90 °C	×	×
Keep Warm (maintaining temperature)	10:00	01:00 – 10:00	N/A	×	✓	

Yogurt (yoghurt)	08:00	04:00 – 24:00	N/A	×	×	×
Manual (manual mode)	01:00	00:10 – 04:00	180 °C	120 – 180 °C	✓	×
Preset (delayed start)	06:00	00:30 – 24:00	N/A	×		×

Explanations:
N/A = value is not shown on the display
* =The time does not include the automatic preheating time, which always differs depending on the type and amount of ingredients in the pot.
× = function is not available or the setting can't be made
✓ = function is available

Selecting a program
- Select a program from the menu **B1** by turning the knob **B11**. For sautéing, press button **B3** (Sauté). The selection of any program is accompanied by the preset cooking value being shown on the display.
- On the Slow Cook and Rice programs it is further possible to select from two modes: Low/High for Slow Cook and White/Brown for Rice. After selecting a program, press the knob **B11**. The Low or White mode will be lit in the frame. Press the knob **B11** again to select the High or Brown mode.

Starting, stopping and finishing a program
- Start the cooking process by pressing button **B5** (▷ / □). The slow cooker will beep 3× and indicator **B8** will be lit. If you selected program **B3** (Sauté), indicator **B2** will also be lit. Time will start counting down on the display.

Note:
The cooking process will also start automatically if 10 seconds after selecting a program you do not perform any other action.

- If you selected the Steam, Stew or Sous Vide program, the slow cooker will first automatically preheat to the required temperature. After this temperature is reached, the actual cooking program will start and the time will start counting down on the display.
- You can pause the cooking process at any time by pressing button **B5** (▷ / □).
- When the slow cooker finishes cooking, it will beep 10× and switch to the keep warm mode. Only in the Sauté, Sous Vide and Yogurt modes will the slow cooker switch to stand-by mode. In this way the automatic cooking function is finished.

ADJUSTING THE COOKING PROGRAMS
- On most programs, it is possible to adjust some or all of the preset cooking parameters based on your needs and experience. The parameters are listed in the program overview table.
- You adjust the cooking parameters at any time by pressing button **B5** (▷ / □).
- After adjusting the parameters, start the cooking process by pressing button **B5** (▷ / □). The cooking process will run in the same way as with automatic cooking.

Adjusting temperature
- Select a program that enables the adjustment of temperature and press button **B11**. Turn the control knob **B6** to adjust the temperature as necessary. Confirm the new value by pressing button **B11** again. If the program permits also the adjustment of time, it is necessary to press button **B11** twice in sequence.

Adjusting time
- Select a program that enables the adjustment of time and press button **B11**. If the program permits also the adjustment of temperature, it is necessary to press button **B11** twice in sequence. Turn the knob to adjust the time as required and confirm the new value by again pressing button **B11**.

MANUAL COOKING
- The slow cooker also enables all cooking parameters to be custom set based on recipes, amounts of ingredients and your personal preferences. You can set the cooking temperature and time, see the row "Manual" in the program overview table.
- Turn knob **B11** to the Manual program (manual mode). The default temperature 180 °C and time 01:00 will be shown.
- Adjust the cooking parameters according to the procedure in the previous chapter ADJUSTING THE COOKING PROGRAMS.
- After setting the parameters, start the cooking process by pressing button **B5** (▷ / □). The cooking process will run in the same way as with automatic cooking.

Attention:
When using manual settings, under no condition leave the slow cooker without supervision.
Never use a lid from a different pot, always use only the supplied lid and accessories.

USING THE STEAMER BASKET
- The steamer basket can be used in practically all the cooking modes when you need to cook food in steam. However, it is best to use the Steam (steam cooking) or Manual (manual mode) programs.
- Place the food into the steamer basket and insert the basket into the cooking pot.
- Pour water into the cooking pot so that the water level is just below the level of the steamer basket. The water must not cover the food. Cover the cooking pot containing the steamer basket with a lid.
- When it is necessary to top up the water during the cooking process, carefully remove the lid and top up the water as required. However, by lifting the lid, heat will be released and therefore it is necessary to expect the cooking time to be extended by another 10 to 20 minutes (depending on the type of food).

USING THE SOUS-VIDE RACK
- The supplied rack is used for placing one or more vacuum-sealed bags containing food.
- Insert the grate into the cooking bowl and pour water into the bowl.
- Use the knob **B11** to select the Sous Vide program and adjust the cooking parameters according to chapter ADJUSTING THE COOKING PROGRAMS. The slow cooker will start heating the water.
- When the water reaches the set temperature, the slow cooker will beep 3x and time will start counting down. At this point, place a vacuum sealer bag containing food on to the rack. Prior to putting in the bag, check that the bag is securely closed. The entry of water may cause the food to spoil or it may end up tasting bland and watery. Cover the cooking bowl with the lid.
- When the slow cooker finishes cooking, it will beep 10× and switch to the stand-by mode.

DELAYED COOKING FUNCTION
- The delayed cooking function enables you to start cooking at a time of your choosing. The minimum delay time is 30 minutes and the maximum delay time is 24 hours.

Note:
This function is not available for the Sauté, Sous Vide and Yogurt programs.

- Select a cooking program and press button **B4** (Preset). The time indicator will start flashing. Turn the control knob **B11** to set the delayed cooking start time.
- Press button **B11** to start the countdown. The slow cooker will beep 3× and indicator **B10** will be lit. As soon as the time you set elapses, the slow cooker will again beep 3× and start the cooking process.

KEEP WARM FUNCTION
- The keep warm function will keep food warm at a preset temperature for up to 10 hours.
- The function will start automatically after every program with the exception of the Sauté, Sous Vide and Yogurt programs. The display

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will show the default time value of the program.
- Keep warm can also be set manually. Use the knob **B11** to select the Keep Warm function. Press and turn the knob to set your own time in 30-minute increments in the range from 01:00 to 10:00.
- Press button **B5** (▷ / ☐) to start the function. The slow cooker will beep 3×, the indicator **B9** will be lit and the countdown will start.
- The function can be stopped prematurely at any time by pressing button **B5** (▷ / ☐).
- When the set time elapses, the slow cooker will beep 10× and switch to the stand-by mode.

OVERHEATING PROTECTION

- The slow cooker is equipped with an overheating protection fuse. When there is no more water or juice inside the cooking pot and the temperature inside rises too high, the slow cooker will turn off automatically. In such a case, pull out the power plug and allow the slow cooker to cool down. Then you can put it into operation again.

TURNING OFF THE SLOW COOKER

- To turn the slow cooker completely off, disconnect the power cord from the power socket and allow it to cool down completely. After it cools down, clean it according to chapter CLEANING AND MAINTENANCE and store it in a suitable location.

CLEANING AND MAINTENANCE

Attention:
Prior to any cleaning or maintenance, always unplug the slow cooker from the power grid. Before removing the lid and taking out the cooking pot, always allow the slow cooker to cool down completely.

- Wash the removable cooking pot, lid, and steamer basket in hot water with detergent, rinse and dry thoroughly with a fine wiping cloth. These parts can also be washed in a dishwasher.
- Also clean out the inner and outer parts of the slow cooker unit using a lightly dampened wiping cloth and then wipe it dry.

Attention:
The slow cooker unit and its power cord are not intended for washing in a dishwasher.
Do not spray the slow cooker unit or the power cord with water or any another liquid, or submerge it in water or another liquid.

Attention:
If the removable cooking pot and the glass lid are hot, do not submerge them in cold water or put them under cold running water.

- If you wish to remove baked on food remains from the cooking pot, then first allow it to soak for 20-30 minutes in hot water with detergent. The food remains can then be easily removed using a soft kitchen brush.

Attention:
Never use chemicals, cookware scrubbers, steel wool, or abrasive cleaning agents to clean the outer surface of the slow cooker unit or the cooking pot, as they could damage the slow cooker unit or the cooking pot.

STORAGE

- Before storing it, the slow cooker must be completely cool, turned off and disconnected from the power supply, clean and dry.
- Place the steamer basket into the cooking pot and place the cooking pot into the slow cooker unit. Put the lid on the cooking pot.
- Then store the slow cooker in a clean, dry place out of reach of children.

Attention:
Keep the stored slow cooker away from extreme temperatures, direct sunlight and excessive humidity and do not store it in an overly dusty environment. Do not place anything on to the slow cooker.

TECHNICAL SPECIFICATIONS

Rated voltage range	220-240 V AC
Rated frequency	50-60 Hz
Rated power input	1,250 W
Capacity of the removable cooking pot	6 l

Changes to text and technical parameters are reserved.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT

This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance.
Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details.
In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.

CE This product meets all the basic requirements of EU directives related to it.

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