

# SENCOR®

SFR 9300BK



MULTI-COOKER AND FRYER

Translation of the original manual

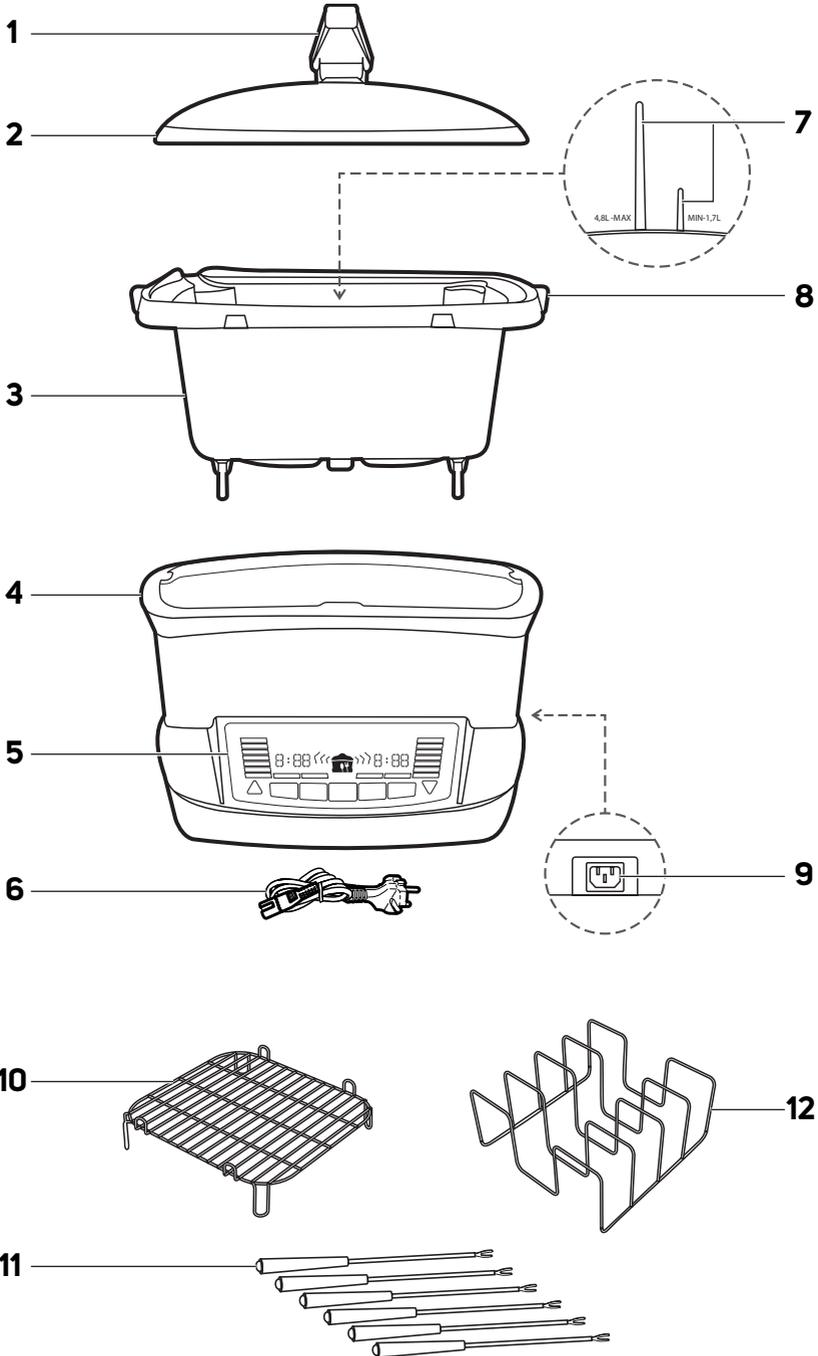


# SENCOR®

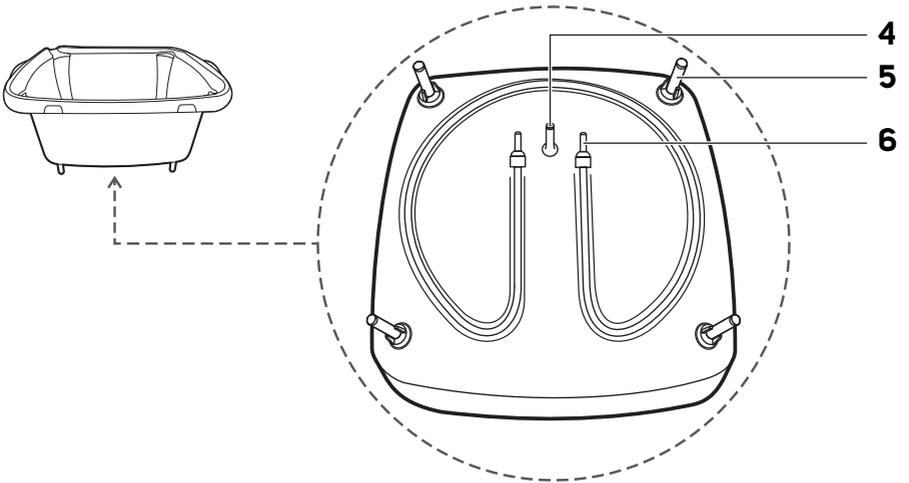
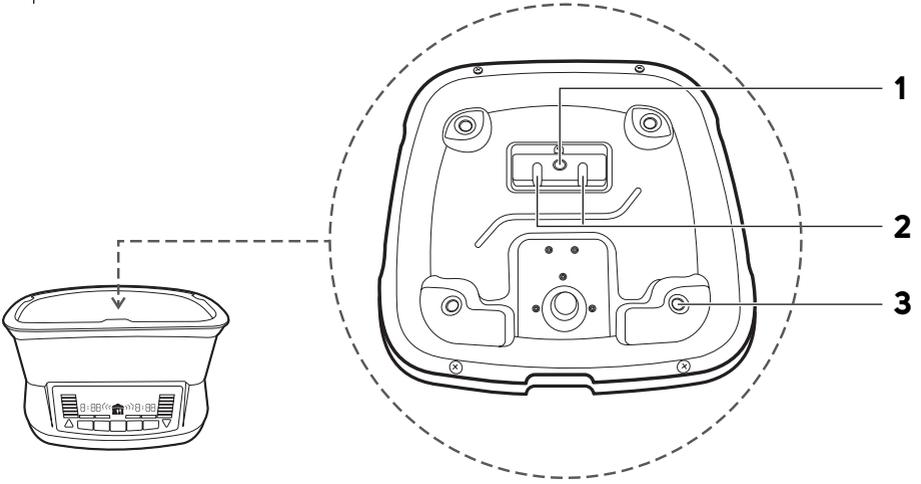
SFR 9300BK



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**B**



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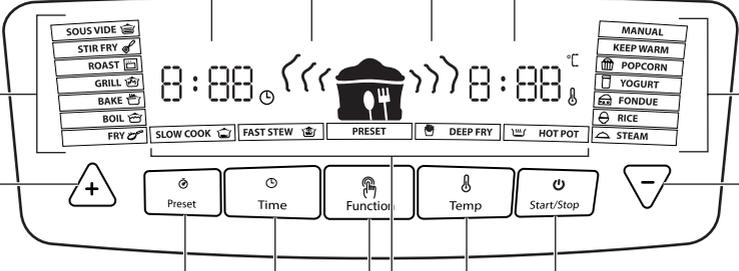
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# EN Multi-cooker and fryer

## Important safety instructions

### **READ CAREFULLY AND STORE FOR FUTURE USE.**

- This appliance must not be used by children 0 to 8 years of age. This appliance may be used by children 8 years old and older when under continuous supervision. 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 unsupervised children.
- 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 appliance must be located in a stable position with the handles positioned in such a way as to prevent spilling hot liquids.

- 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.
- 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
- 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.
- 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 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 appliance

- Do not use the appliance for a purpose other than that for which it is designed.
- This appliance is designed for use in indoor areas only. Never use it in an outdoor or industrial environment.
- This appliance must be used only in accordance with the instructions contained in this user's manual.
- Only use the appliance with the original accessories that came with it.



#### Attention:

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

- Do not use the appliance for indoor heating purposes!
- Always turn off and disconnect the appliance from the mains power socket when not using it, before cleaning, maintenance or moving it. Never move the appliance during operation.
- Do not use the appliance 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 appliance to a power socket or turn it on without the removable pot being located inside appliance.
- Do not use the appliance with an empty removable cooking pot.
- Never place any items in the area between the inside of the cooker unit and the base of the removable pot.
- It is forbidden to modify the surface of the appliance in any way, e.g. using self-adhesive wallpaper, foil, etc.



#### Warning:

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

### Installation location of the appliance

- Only use the appliance on an even, dry, clean, stable surface and heat resistant surface.
- Do not use the appliance near flammable materials such as curtains, kitchen towels, etc.
- Do not place the appliance 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.
- To ensure sufficient air circulation during operation, there must be a clearance of at least 15 cm on all sides of the appliance. Do not place any items on to the appliance and do not cover the ventilation openings.
- Do not place the appliance in the vicinity of items, surfaces or under items that may become damaged, for example walls, kitchen cabinets, cupboards, paintings, curtains. The escaping steam could damage them.

### Handling the removable cooking pot

- Only use the removable cooking pot supplied with this 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 cooker unit, for preparing food on an electric, gas, induction stove or on an open fire.
- Before inserting the removable cooking pot into the cooker unit, check that the outer surface of the pot and the inner area of the cooker unit 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 cooker unit. Otherwise, there is a risk of a malfunction or damage to the cooker.
- Before connecting the cooker to a power socket, make sure that the removable cooking pot is properly seated in the 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 use**

- During operation, there needs to be sufficient area for air circulation above the cooker and around it. Do not cover the pot.
- 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 opening the lid, ensure that the water drips only into the removable pot. Water must never drip into the cooker unit.
- Make sure that no water or any other liquid splashes on the power plug, cable socket 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, the power plug and cable socket before further use.

**After cooking**

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

**Handling the appliance and its parts**

- When you have finished using the appliance, always handle it 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 appliance. After turning off and disconnecting the appliance from the power socket, use the cut-outs in the base of the appliance to lift and carry it.
- It is necessary to pay exceptional care when moving the frying basket or rack when it is filled with hot food.

**Safety during maintenance**

- Allow the appliance to always fully cool down before cleaning it.
- Regularly clean the appliance after each use according to the instructions in chapter Maintenance and cleaning. Do not perform any maintenance on the appliance apart from the maintenance procedure described in chapter Maintenance and cleaning.
- The outer body of the appliance is not intended to be washed in a dishwasher.
- Never wash the appliance under running water or submerge it in water or another liquid.
- To prevent scratching the non-stick surface of the cooking pot when cleaning it, always use wooden, silicone or plastic utensils.
- 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.

- 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.
- The multi-cooker can be used either in automatic mode by selecting one of 18 preset programs without having to perform any other settings or in manual mode where the cooking time and temperature can be set based on your needs and experience.
- The multi-cooker has other functions such as a delayed start and an automatic or adjustable keep warm function.

### BEFORE FIRST USE

- Before using it for the first time, wash the cooking pot **A3**, lid **A2**, and accessories **A10 to A12** using a hot detergent solution. Then rinse all these parts with clean water and dry them thoroughly with a fine wiping cloth.
- Also clean out the inner and outer parts of the multi-cooker unit **A4** using a lightly dampened wiping cloth and then wipe it dry. Never submerge the multi-cooker unit in water or any other liquid!

### OPERATION

#### 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 multi-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 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 multi-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 multi-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 meal may not be fully cooked and that it may be necessary to extend the cooking time by manually adjusting the time and/or temperature.
- If the food intended for deep frying is damp, then dry it first. Always season food with spices only after deep frying and do not apply the spices above the cooking pot or during the course of deep frying.

### DESCRIPTION OF THE APPLIANCE

<b>A1</b> Lid handle	<b>A7</b> Minimum and maximum level marks
<b>A2</b> Glass lid with gasket	<b>A8</b> Pot handles
<b>A3</b> Pot	<b>A9</b> Multi-cooker unit power socket (rear of the unit)
8-litre capacity, made from an aluminium alloy with a non-stick inner surface.	<b>A10</b> Frying grate
<b>A4</b> Multi-cooker unit	<b>A11</b> Fondue forks
The multi-cooker unit has cut-outs on both sides that are used for carrying.	Used for forking various foods that are subsequently dipped in fondue or for taking food directly out of the fondue.
<b>A5</b> Control panel with display	<b>A12</b> Sous-vide rack
<b>A6</b> Power cord	
<b>B1</b> Pot pin hole	<b>B4</b> Pin
<b>B2</b> Pot contact holes	<b>B5</b> Feet
<b>B3</b> Pot feet holes	<b>B6</b> Contacts

<b>C1</b> Time indicator	are permanently shown. If a cooking process is running, the symbols gradually load up from the smallest to the largest.
<b>C2</b> Left program menu	
<b>C3</b> Plus (+) button	<b>C8</b> Temperature indicator
Serves to increase the time or temperature value and to scroll through the cooking programs.	<b>C9</b> Right program menu
<b>C4</b> Preset button	<b>C10</b> Minus (-) button
Serves to activate the delayed cooking function.	Serves to lower the time or temperature value and to scroll through the cooking programs.
<b>C5</b> TIME button	<b>C11</b> Start/Stop button
Serves to set the cooking time in the range from 0:01 – 9:59.	Serves to start and stop the cooking process
<b>C6</b> FUNCTION button	<b>C12</b> TEMP button (temperature)
Serves to set the preprogrammed cooking programs	Enables the setting of the cooking temperature in the range from 40 to 240 °C in 10 °C increments.
<b>C7</b> On/Off cooking process indicators	<b>C13</b> Centre program menu
When no cooking process is running, the symbols	

### INTENDED USE OF THE MULTI-COOKER AND FRYER

- The multi-cooker and fryer is designed for cooking a wide range of meals for which, under normal circumstances, it would be necessary to use various other appliances and pots. The multi-cooker enables, for example, cooking, baking, grilling, stir frying, stewing, steam cooking, roasting and deep frying.

- If you wish to deep fry coated/battered food, ensure that it is evenly coated/battered and that any excess breadcrumbs are tapped off because loose breadcrumbs spoil the quality of the frying medium.
- Certain types of food, such as doughnuts, can be deep fried directly in the cooking pot containing the frying medium without using the frying basket (not included).
- If you wish to deep fry frozen food, first remove any excess ice from it since it could cause the oil to boil over.

#### ASSEMBLY

- Take the cooking pot out of the multi-cooker unit and fill it with ingredients based on the intended food type. Always respect the marks **A7** (MIN/MAX) inside the cooking pot. 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.
- For deep frying, only use oils and shortening fats that are explicitly marked as „non-frothing“ and suitable for deep frying. This information is provided on the packaging or label.



#### Warning:

Never cut food directly inside the cooking pot **A3**. Never place food directly in the multi-cooker unit **A4**. When frying, never combine various types of shortening fats or oils together.

- 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 multi-cooker unit, check that its inner part is clean and free of any food residues.
- Insert the cooking pot into the multi-cooker so that the pin **B4**, feet **B5** and contacts **B6** slide into their respective holes **B1-B3** inside the metal plate inside the multi-cooker unit.



#### Warning:

Always ensure that the cooking pot is correctly positioned inside the multi-cooker unit. Never attempt to turn on the multi-cooker if the cooking pot is incorrectly positioned!

#### OPERATING LOCATION OF THE MULTI-COOKER

- Place the multi-cooker on an even, dry, clean and most importantly stable and heat-resistant surface. In the event that you wish to use the multi-cooker on a heat sensitive countertop, place a cutting board or a similar heat resistant material underneath it.
- If you wish to place the multi-cooker on a cooktop underneath a range hood, ensure that the cooktop is turned off.
- There must be no items or surfaces in the near vicinity of the multi-cooker that may be damaged by the escaping steam, e.g. walls, kitchen cabinets, cupboards, paintings, curtains, etc.
- Position the multi-cooker in such a way that children cannot reach it and that nobody can brush against it, pull it down or knock it over.

#### TURNING ON

- Insert the end plug on the power cord into the socket on the multi-cooker and the power cord plug into a power socket. A beep will be made, the display will be lit for 1 second and then it will turn off and the multi-cooker will switch to the power saving mode.
- Pressing any button will light up the display and the multi-cooker will switch to the stand-by mode, which means that it is ready for use. The display is lit and the individual cooking programs are shown.
- Set the multi-cooker to stand-by mode also by pressing button **C11** (Start/Stop) at any time while the multi-cooker is running.
- In the event that no settings are made within 1 minute, the multi-cooker will again switch to the energy saving mode.



#### Note:

When used for the first time, a slight odour caused by the burning in of the new product may be emitted. This is completely normal and will disappear after the appliance has been used a few times. Before first use, you can, therefore, pour two cups of water into the non-stick pot and start the STEAM (steam cooking) mode. Repeat the process if necessary.

## AUTOMATIC COOKING USING PRESET PROGRAMS

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

### Overview of the programs:

Programme	Description	Default value of time	Temperature	Option to adjust time	Temperature	Note
<b>Sous vide</b>	Cooking in a vacuum using a water bath and vacuum bags. The programme is particularly suitable for meat, fish, vegetables and fruit. When using the program, use the grill provided.	01:00	50°C	01:00–9:59	40–99°C	For the recommended time and temperature for sous vide cooking, see the table "Sous vide cooking method" below.
<b>Stir Fry</b>	Fry the ingredients in a small amount of very hot oil, stirring constantly. The programme is suitable for meat and fish, to which side dishes such as noodles or rice can be added (e.g. Chinese noodles, Indian dishes, etc.).	0:10	240°C	0:05–0:20	140–240°C	
<b>Roast</b>	Roasting. Use the program to sear, fry or roast meat, vegetables, poultry, etc. Ideal for creating a crispy crust.	01:00	240°C	0:10–1:00	120–240°C	
<b>Grill</b>	The programme is suitable for grilling, for example, slices of pickled chicken or other food. <b>When using the program, use the grill provided.</b>	0:30	240°C	0:10–1:00	150–240°C	
<b>Bake</b>	Baking. The programme is suitable for preparing cakes, cupcakes, cookies and other sweet dishes, as well as roasting meat, fish and vegetables as in the oven.	0:30	180°C	0:10–2:00	140–180°C	
<b>Boil</b>	The programme corresponds to classic cooking in a pot and is suitable for cooking pasta, potatoes, rice, vegetables, soups and sauces, dumplings, etc.	0:25	150°C	0:15–1:00	100–240°C	
<b>Fry</b>	Frying food partially immersed in the frying medium. Suitable, for example, for frying schnitzels.	0:20	200°C	0:01–1:00	120–240°C	
<b>Slowcook</b>	Slow cooking of ingredients. Just chop the ingredients, put them in the pot (fill to 4.5 l – i.e. to the top), stir, cover, adjust the time and start cooking.	06:00	P1-90°C P2-95°C P3-100°C	0:30–6:00	not possible	3 kg of pork is cooked at 95°C for 2,5–3 h until tender, 4 h until falling apart. During the cooking process, we recommend checking the water regularly and topping it up if necessary.
<b>Fast stew</b>	Fast stewing. Programme is ideal to stew meat, liver, fishes and vegetables. You can prepare juicy dishes similarly as in a pressure cooker.	01:00	120°C	0:01–2:00	120–200°C	After 15–20 minutes, the vegetables are cooked to the bite, after 30–35 minutes they are cooked until tender. During cooking, we recommend checking regularly and, if necessary, adding water.
<b>Deepfry</b>	Deep frying foods completely immersed in the frying medium. Suitable, for example, for frying potato pancakes, lángos, breaded chicken pieces, etc.	0:40	210°C	0:20–2:00	180–210°C	

Programme	Description	Default value of time	Temperature	Option to adjust time	Temperature	Note
<b>Hotpot</b>	Cooking soup directly on the dining table. At the same time, as the soup is gradually removed to the plates, the ingredients are added to the soup, which is simmered again and then served. Ingredients can be thinly sliced meats, leafy greens, mushrooms, egg dumplings, tofu, seafood, etc. Ideal to cook through the newly added ingredients.	01:00	220°C	0:30–9:59	120–240°C	
<b>Steam</b>	Steam cooking. The programme can also be used to heat cold or frozen food.	0:15	220°C	0:10–1:00	100–220°C	We recommend cooking soft vegetables (200 g) such as broccoli, green beans, asparagus, leeks, zucchini, etc. for approximately 10 minutes. Harder vegetables (200 g), such as carrots or pumpkins, are recommended to cook for 20 minutes.
<b>Rice</b>	Cooking regular or pre-cooked rice. Rinse the rice thoroughly under running water. We recommend 2 cups of water for 1 cup of rice.	N/A	100°C	not possible	not possible	It is necessary to check the rice regularly. The appliance is not equipped with an automatic shut-off function.
<b>Fondue</b>	Cooking chocolate, cheese or meat sauce or toppings.	02:00	60°C	0:30–4:00	40–70°C	
<b>Yogurt</b>	Preparing homemade yoghurts. Use boiled or pasteurised milk and yoghurt culture. The yoghurt culture can be either commercial unflavored yoghurt, previously made yoghurt, powdered yoghurt mix available in supermarkets, or yoghurt culture from health food stores.	04:00	40°C	0:30–9:59	not possible	For 1 l of milk, we recommend one commercial unflavoured white yoghurt (150 g).
<b>Popcorn</b>	Preparing popcorn. Pour a tablespoon of oil in the pot and pour in 80–100 g of dried corn kernels. Cover with a lid and let the kernels pop.	0:08	240°C	0:01–0:15	200–240°C	It is necessary to watch the preparation. Once the popping time has increased to 2–3 seconds, stop the programme immediately and remove the pot.

#### Sous vide cooking method

Ingredients	Thickness (in cm)	Temperature (in °C)	Cooking time	
			Minimum	Maximal
<b>Flank steak, pork belly</b>	2.5	56.5 or higher	8 h	24 h
<b>Whole pork tenderloin</b>		57 or higher	90 min	6 h
<b>Cutlets, roasts, schnitzels</b>	2.5	56.5 or higher	2–4 h	6–8 h
	5	56.5 or higher	4–6 h	8–10 h
<b>Knee with bone</b>		65–75	7 h	48 h
<b>Boneless chicken breasts</b>	2.5	63.5 or higher	1 h	2–4 h
<b>Duck breasts</b>	2.5	63.5 or higher	90 min	4–6 h
<b>Boneless chicken leg</b>	2.5	74–80	2 h	4–6 h
<b>Tuna, halibut, sea bass, salmon, trout, mackerel</b>	1.25–2.5	52 or higher	20 min	30 min
	2.5–5	52 or higher	30 min	40 min
<b>Carrots, parsnips, potatoes, turnips, celery, beets</b>	Up to 2.5	84	1–2 h	4 h
	2.5–5	84	2.5 h	4 h
<b>Asparagus, broccoli, corn, cauliflower, eggplant, onions, green beans, fennel, squash, fresh peas</b>	Up to 2.5	84	30 min	1.5 h

## Selecting a program

- The programs from the left, centre and right menu can be selected in three ways:
  - Using button **C6** (function): Each time the button is pressed, programs are cycled through in an anticlockwise direction, i.e. from left to right.
  - Using button **C3** (plus) in the stand-by mode: Each time the button is pressed, programs are cycled through in an anticlockwise direction, i.e. from left to right
  - Using button **C10** (minus) in the stand-by mode: Each time the button is pressed, programs are cycled through in a clockwise direction, i.e. from right to left. Pressing any of the above described buttons is accompanied by a short beep, flashing of the selected program and the preset cooking values are shown on the display.

## Starting, stopping and finishing a program

- Start the cooking process by pressing button **C11** (Start/Stop). The selected cooking program will flash, indicators **C7** will start loading and the preset time will start to countdown.
- You can pause the cooking process at any time by pressing button **C11** (Start/Stop).
- When the multi-cooker finishes cooking, it will beep 3x and, depending on the selected program or setting, either switch to the keep warm mode or the energy saving mode, i.e. the display will turn off. 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. Adjustable parameters are listed in the program overview table.
- Adjustable parameters can be adjusted both before and during the cooking process. The cooking parameters can be adjusted at any time by pressing button **C11** (Start/Stop).
- After adjusting the parameters, start the cooking process by pressing button **C11** (Start/Stop). The cooking process will run in the same way as with automatic cooking.

## Adjusting time

- Select a program that enables the adjustment of time and press button **C5** (Time). When the button **C5** is pressed for the first time, the minutes will start flashing, when pressed again the hours will start flashing. Using buttons **C3** (plus) or **C10** (minus), adjust the value as required.
- When adjusting minutes, the value will change by 1 minute each time the button is pressed. Hold down the button to change the time in 10 minute increments.

## Adjusting temperature

- Select a program that enables the adjustment of temperature and press button **C12** (Temp). Using buttons **C3** (plus) or **C10** (minus), adjust the value as required.

## MANUAL COOKING

- The multi-cooker also enables 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 program overview table.
- Select the Manual program. The default **time of 01:00** and temperature of 240 °C 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 **C11** (Start/Stop). The cooking process will run in the same way as with automatic cooking.

## DELAYED COOKING FUNCTION

- The delayed cooking function enables you to start cooking only after your preset time has elapsed. The minimum delay time is 30 minutes and the maximum delay time is 24 hours.
- Delayed cooking is only available for the following programs: SOUS VIDE, BAKE, BOIL, SLOW COOK, FAST STEW, HOT POT, STEAM and RICE.
- Select a cooking program and press button **C4** (Preset). The text PRESET and the time indicator will start flashing. The default value is

1 hour. Press button **C5** (Time) and then using buttons **C3/C10** (+/-) change the value in the range from 0:01 to 9:59.

- Press button **C11** (Start/Stop) to start the countdown. The text PRESET will be lit. As soon as the set time elapses, the multi-cooker will automatically start the cooking process.

## KEEP WARM FUNCTION

- The keep warm function serves to keep food warm at the preset temperature of 80 °C.
- The keep warm function will be started automatically at the end of the following programs: BOIL, SLOW COOK, FAST STEW, STEAM and RICE. It can also be started manually by selecting the KEEP WARM program using button **C6** (Function) or buttons **C3/C10** (+/-).
- The default time value of the automatically or manually selected keep warm function is 2:00 hours. The value can be changed in the range from 0:30 to 9:59 by pressing button **C5** (Time) and setting the required values using buttons **C3/C10** (+/-). A preset temperature value cannot be changed.
- Press button **C11** (Start/Stop) to start the function. The symbols **C7** will start loading and the countdown will be started. The function can be stopped prematurely at any time by pressing button **C11** (Start/Stop).
- As soon as set time elapses, a beep is made and the multi-cooker will turn off automatically.

## OVERHEATING PROTECTION

- The multi-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 multi-cooker will turn off automatically. In such a case, pull out the power plug and allow the multi-cooker to cool down. Then you can put it into operation again.

## TURNING OFF THE MULTI-COOKER

- To turn the multi-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 multi-cooker from the power grid. Before removing the lid and taking out the cooking pot, always allow the multi-cooker to cool down completely.



### Attention:

The multi-cooker unit and its power cord are not intended for washing in a dishwasher. Do not spray these parts with water or any other liquid or submerge them in water or any another liquid.

- Wash the removable cooking pot, the lid and any accessories that were used in hot water with detergent, rinse and dry thoroughly with a fine wiping cloth.
- If the lid is excessively dirty, carefully take off the rubber gasket seal and thoroughly clean, wash and dry the lid and gasket seal. Do not forget to put the gasket seal back on to the lid.
- Also clean out the outer parts of the multi-cooker unit using a lightly dampened wiping cloth and then wipe it dry. Wipe the inner part into the of the multi-cooker unit using paper towels, tougher soils can be cleaned using a soft sponge and then wipe it dry.
- 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 multi-cooker unit or the cooking pot, as they could damage the multi-cooker unit or the cooking pot.

## STORAGE

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



### Attention:

Keep the stored multi-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 multi-cooker.

## TECHNICAL SPECIFICATIONS

Rated voltage range .....	220–240 V AC
Rated frequency.....	50–60 Hz
Rated power input.....	1,800 W
Volume of the frying pot.....	4,8 l
Dimensions (height × width × depth).....	300 mm × 345 mm × 340 mm
Weight .....	4 kg

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 these products over 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 devices, 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.



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

