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MultiCook Advanced 45 in 1

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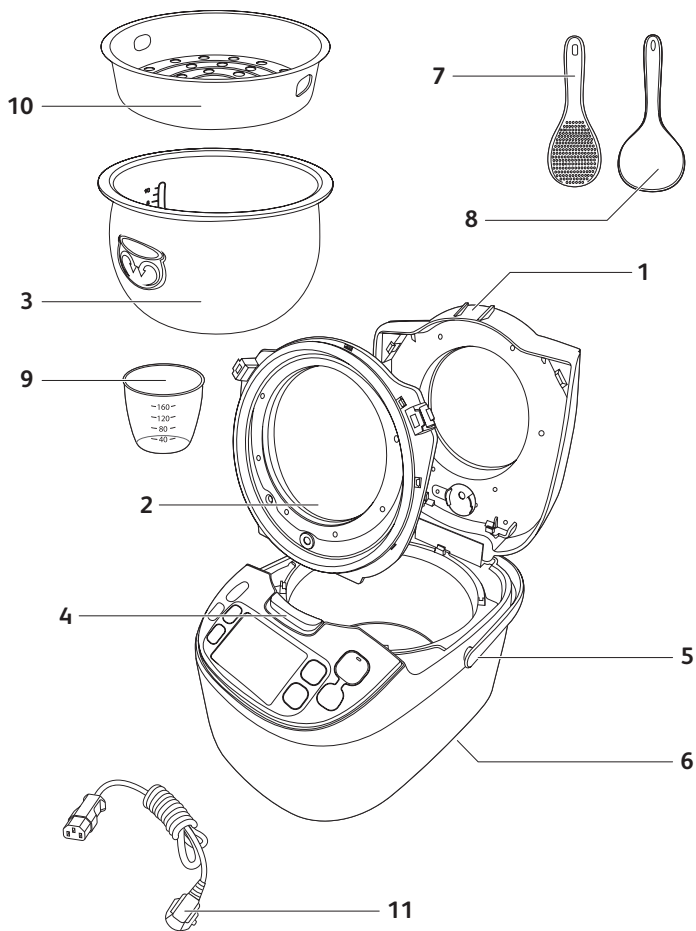




Fig.1



Fig.2

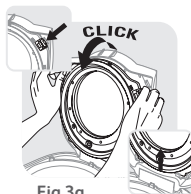


Fig.3a

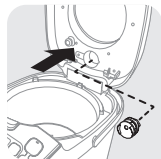


Fig.3b



Fig.4



Fig.5



Fig.6



Fig.7



Fig.8



Fig.9



Fig.10



Fig.11

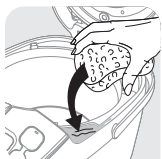


Fig.12



Fig.13



Fig.14

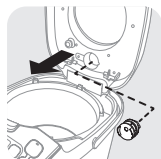


Fig.15

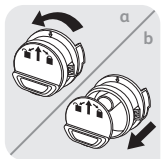


Fig.16

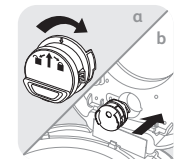


Fig.17



Fig.18


IMPORTANT SAFEGUARDS SAFETY INSTRUCTIONS

Read and follow the instructions for use. Keep them safe.

- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- This appliance shall not be used by children from 0 year to 8 years.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 years and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced

physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Children should be supervised to ensure that they do not play with the appliance.
- As this appliance is for household use only, it is not intended for use in the following applications and the guarantee will not apply for:
 - Staff kitchen areas in shops, offices and other working environments
 - Farm houses
 - By clients in hotels, motels and other residential type environments
 - Bed and breakfast type environments
- **If your appliance is fitted with a removable power cord:** if the power cord is damaged, it must be replaced by a special cord or unit available from an authorised service centre.
- **If your appliance is fitted with a fixed power cord:** if the power supply cord is damaged, it must be replaced by the manufacturer, the manufacturer's after-sales service department or similarly qualified person in order to avoid any danger.
- The appliance must not be immersed in water or any other liquid.

- Use a damp cloth or sponge with washing-up liquid to clean the accessories and parts in contact with food. Rinse with a damp cloth or sponge. Dry accessories and parts in contact with food with a dry cloth.
- If the symbol  is marked on the appliance, this symbol means “Caution: surfaces may become hot during use”.
- Caution: the surface of the heating element is subject to residual heat after use.
- Caution: risk of injury due to improper use of the appliance.
- Caution: if your appliance has a removable power cord, do not spill liquid on the connector.
- Always unplug the appliance:
 - immediately after use
 - when moving it
 - prior to any cleaning or maintenance
 - if it fails to function correctly
- Do not leave the appliance unattended whilst in operation.
- Burns can occur by touching the hot surface of the appliance, the hot water, steam or the food.
- During cooking, the appliance gives out heat and steam. Keep face and hands away.

- Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.
- Do not get face and hands close to the steam outlet. Do not obstruct the steam outlet.
- For any problems or queries please contact our Customer Relations Team or consult our web site.
- For your safety, this appliance complies with the safety regulations and directives in effect at the time of manufacture (Low-voltage Directive, Electromagnetic Compatibility, Food Contact Materials Regulations, Environment...).
- Check that the power supply voltage corresponds to that shown on the appliance (alternating current).
- Given the diverse standards in effect, if the appliance is used in a country other than that in which it is purchased, have it checked by an approved service centre.

Connecting to the power supply

- Do not use the appliance if:
 - the appliance or the cord is damaged.
 - the appliance has fallen or shows visible damage or does not work properly.
 - In the event of the above, the appliance must be sent to an approved Service Centre. Do not take the appliance apart yourself.

- Do not let the power cord hang where children may reach it.
- Do not leave the power cord close to or in contact with sources of heat or sharp edges.
- Always plug the appliance into an earthed socket.
- Do not use an extension lead. If you accept liability for doing so, only use an extension lead which is in good condition, has an earthed plug and is suited to the power of the appliance.
- Do not unplug the appliance by pulling on the cord.

Using

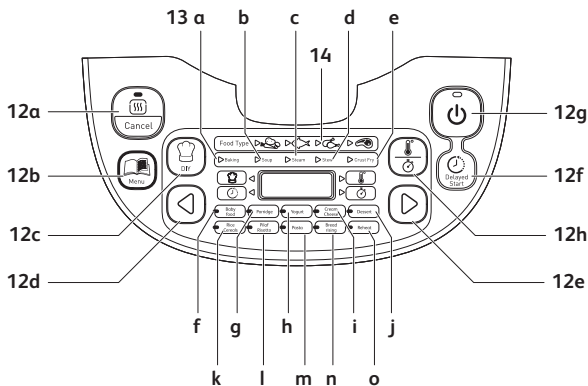
- Use a flat, stable, heat-resistant work surface away from any water splashes.
- Do not allow the base of the appliance to come into contact with water or any other liquid.
- Never try to operate the appliance when the bowl is empty or without the bowl.
- The control panel buttons must be allowed to operate freely.
- Do not remove the bowl while the appliance is working.
- Do not put the appliance directly onto a hot surface, or any other source of heat or flame, as it will cause a failure or danger.

- The bowl and the heating plate should be in direct contact. Any object or food inserted between these two parts would interfere with the correct operation and may damage the appliance.
- Do not place the appliance or bowl near a heat source or in a hot oven, as serious damage could result.
- Do not put any food or water into the appliance until the bowl is in place.
- Respect the levels indicated in the recipes.
- Should any part of your appliance catch fire, do not attempt to put it out with water. To smother the flames use a damp teatowel.
- Any intervention should only be made by an approved service centre with original spare parts.

Protect the environment

- Your appliance has been designed to run for many years. However, when you decide to replace it, remember to think about how you can contribute to protecting the environment.

CONTROL PANEL



DESCRIPTION

- | | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> 1 Lid 2 Inner lid 3 Removable inner bowl 4 Lid opening button 5 Handle 6 Power cord socket 7 Rice spoon 8 Soup ladle 9 Measuring cup 10 Steam basket 11 Power cord 12 Control panel <ul style="list-style-type: none"> a “Keep warm/Cancel” key b “Menu” key c “DIY” key d “<” key e “>” key f “Delayed start” key g “Start” key h “Temperature/Timer” key | <ul style="list-style-type: none"> 13 Function indicators <ul style="list-style-type: none"> a Baking function b Soup function c Steam function d Stew function e Crust/Fry function f Baby food function g Porridge function h Yogurt function i Cream cheese function j Dessert function k Rice/Cereals function l Pilaf/Risotto function m Pasta function n Bread rising function o Reheat function 14 Food Type - Vegetables, Fish, Poultry and Meat |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

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 on the housing – fig.1.
Read the Instructions and carefully follow the operation method.

Clean the appliance

- Remove the bowl – fig.2, the inner lid and the pressure valve – fig.3a and 3b.
- Clean the bowl, the valve and the inner lid with a sponge and washing up liquid.
- Wipe the outside of the appliance and the lid with a damp cloth.
- Dry off carefully.
- Put all the parts back in the original position. First fit the inner lid on the underside of the lid. Hook the base of the inner lid into the notches at the bottom of the outer lid. Then push the 2 tabs at the top of the inner lid into the top corners until they click into position. Install the detachable cord into the socket on the cooker base.

THE APPLIANCE

- 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.5.
- Place the bowl into the appliance, making sure that it is correctly positioned – fig.6.
- Make sure that the inner lid is correctly in position.
- Close the lid and you will hear a “click”.
- Install the power cord into the socket of the appliance base and then plug into the power outlet. The appliance will sound a long “beep”, all the lights on the control panel will light up for an instant. Then the screen display show «----», all the control panel lights will go out. The appliance enters into standby mode, you can select the menu functions as you wish.
- Do not touch the heating element when the product is plugged in or after cooking. Do not carry the product when in use or just after cooking.
- This appliance is only intended for indoor use.

Never place your hand on the steam vent during cooking, as there is a danger of burns – fig.10.

Whilst cooking, if you wish to change the selected cooking function because of an error, press «“CANCEL” button» key and re-choose the function you want.

Only use the inner pot provided with the appliance.

Do not pour water or put ingredients in the appliance without the bowl inside.

The maximum quantity of water + ingredients should not exceed the highest mark inside the bowl - fig.7.

COOKING PROGRAMME TABLE

| Programs | Automatic | Manual (adjust temp. setting) | Food Type | Cooking Time | | | Delayed Start | | Temperature (°C) | | Lid Position | | Keep warm | |
|-----------------|-----------|-------------------------------|-----------|--------------|--------------|-------------|-------------------|-------------|------------------|----------------------|--------------|------|-----------|--|
| | | | | Default time | Range | Every (min) | Range | Every (min) | Default | Temperature settings | Closed | Open | | |
| Baking | 4 | 4 | Veg | 25min | 5min-4h | 5 | Cooking time -24h | 5 | 140 °C | 100/120/140/160 | * | | * | |
| | | | Fish | 20min | | | | | 160 °C | | | | | |
| | | | Poultry | 40min | | | | | 160 °C | | | | | |
| | | | Meat | 50min | | | | | 160 °C | | | | | |
| Soup | 4 | | Veg | 40min | 10min-3h | 5 | Cooking time -24h | 5 | 100 °C | - | * | | * | |
| | | | Fish | 45min | | | | | | | | | | |
| | | | Poultry | 50min | | | | | | | | | | |
| | | | Meat | 60min | | | | | | | | | | |
| Steam | 4 | | Veg | 35min | 5min-3h | 5 | Cooking time -24h | 5 | 100 °C | - | * | | * | |
| | | | Fish | 25min | | | | | | | | | | |
| | | | Poultry | 45min | | | | | | | | | | |
| | | | Meat | 55min | | | | | | | | | | |
| Stew | 4 | 2 | Veg | 60min | 20min-9h | 5 | Cooking time -24h | 5 | 100 °C | 90/100 | * | | * | |
| | | | Fish | 25min | | | | | | | | | | |
| | | | Poultry | 1h30min | | | | | | | | | | |
| | | | Meat | 2h | | | | | | | | | | |
| Crust/Fry | 4 | 4 | Veg | 12min | 5min-1h30min | 1 | - | No | 160 °C | 100/120/140/160 | * | * | * | |
| | | | Fish | 10min | | | | | | | | | | |
| | | | Poultry | 15min | | | | | | | | | | |
| | | | Meat | 20min | | | | | | | | | | |
| Baby food | 1 | | - | 45min | 5min-2h | 5 | Cooking time -24h | 5 | 100 °C | - | * | | 1h max | |
| Porridge | 1 | | - | 25min | 5min-2h | 5 | | 5 | 100 °C | - | * | | * | |
| Yogurt | 1 | | - | 8h | 1h-12h | 15 | - | - | 40 °C | - | * | | | |
| Cream Cheese | 1 | | - | 40min | 10min-4h | 15 | - | - | 80 °C | - | * | | | |
| Dessert | | 4 | - | 45min | 5min-2h | 5 | Cooking time -24h | 5 | 160 °C | 100/120/140/160 | * | | * | |
| Rice/ Cereals | 1 | | - | Automatic | Automatic | - | | 5 | Automatic | - | * | | * | |
| Pilaff/ Risotto | 1 | | - | Automatic | Automatic | - | | 5 | Automatic | - | * | | * | |
| Pasta | 1 | | - | 8min | 3min-3h | 1 | | 5 | 100 °C | - | * | | * | |
| Bread rising | 1 | | - | 1h | 10min-6h | 5 | | 5 | 40 °C | 40 | * | | * | |
| Reheat | | 2 | - | 25min | 5min-1h | 5 | | 5 | 100 °C | 80/100 | * | | * | |
| Keep warm | | 1 | - | - | - | - | | 5 | 75 °C | - | * | | * | |
| DIY | | 1 | - | 30min | 5min-9h | 5 | | 5 | 100 °C | 40-160 | * | * | * | |
| Programs | 28 | 17 | | | | | | | | | | | | |
| TOTAL | | 45 | | | | | | | | | | | | |

Note: For the DIY program “Keep warm” is only available if the function operates with a keep warm function as shown in the table above. For example, if the yogurt function is selected as a DIY program keep warm will not be activated at the end of the cooking time.

- In standby mode the display panel shows '----', press the «Menu» key to cycle through the following functions: Baking → Soup → Steam → Stew → Crust/Fry → Baby food → Porridge → Yogurt → Cream cheese → Dessert → Rice/Cereals → Pilaf/Risotto → Pasta → Bread rising → Reheat.
- The screen displays the default cooking time of each function (except for Rice/Cereals, Pilaf/Risotto). "Start" button light flickers and the selected function lights up.

Note:

If you want to cancel the "beep" sound hold the "Menu" button down for 5 seconds. If you want to add the "beep" sound , hold down the "Menu" button a second time for 5 seconds.

BAKING FUNCTION

- Press «Menu» key to select function «Baking». The screen displays the default cooking time, the "Start" light flashes red. Then press «<» or «>» to select the food type : Vegetables, Fish, Poultry or Meat.
- Press «Temperature / Timer» key to select the time setting function and then press «<» and «>» to change the cooking time. Press again «Temperature / Timer» to change the temperature by pressing «<» and «>».
- Press "Start" button. The appliance enters into "Baking" mode, the "Start" light stops flashing and the screen displays the remaining cooking time. The appliance beeps when it reaches the selected temperature.
- At the end of cooking, the appliance will sound three "beeps" and will automatically enter into keep warm mode with the "Cancel/Keep Warm" light illuminated and the screen will display the length of time the appliance has been in keep warm mode.

SOUP FUNCTION

- Press «Menu» key to select function «Soup». The screen displays the default cooking time, the “Start” light flashes red. Then press «<» or «>» to select the food type : Vegetables, Fish, Poultry or Meat.
- Press «Temperature / Timer» key to select the time setting function and then press «<» and «>» to change the cooking time.
- Press «Start» key. The appliance enters into “Soup” mode, the “Start” light stops flashing and the screen displays the remaining cooking time.
- At the end of cooking, the appliance will sound three “beeps” and will enter into keep warm mode with the “Cancel/Keep Warm” light illuminated and the screen will display the length of time the appliance has been in keep warm mode.

STEAM FUNCTION

- Press «Menu» key to select function «Steam». The screen displays the default cooking time, the “Start” light flashes red. Then press «<» or «>» to select the food type : Vegetables, Fish, Poultry or Meat.
- Press «Temperature / Timer» key to select the time setting function and then press «<» and «>» to change the cooking time.
- The appliance enters into “Steam” mode, the “Start” light stops flashing and the screen displays the remaining cooking time.
- At the end of cooking, the appliance will sound three “beeps” and will enter into keep warm mode with the “Cancel/Keep Warm” light illuminated and the screen will display the length of time the appliance has been in keep warm mode.

Recommendations for steam cooking

- The quantity of water must always be lower than the steam basket. Do not exceed the 7.5 cup mark on the inside of the bowl (2.5 L water - max) otherwise it may cause overflows during use. For your information, the 2 cup mark on the inside of the bowl corresponds to about 1L of water.
- The approximate time the water will last on steam function is 1 hour 30 minutes for 2L of water and 45 min for 1L of water.
- Add the ingredients to the basket.
- Place the steam basket into the bowl.

- Press «Menu» key to select function «Stew». The screen displays the default cooking time, the “Start” light flashes red. Then press «<» or «>» to select the food type : Vegetables, Fish, Poultry or Meat.
- Press «Temperature / Timer» key to select the time setting function and then press «<» and «>» to change the cooking time. Press again «Temperature / Timer» to change the temperature by pressing «<» and «>» to alter the cooking temperature to 90°C or 100°C.
- Press «Start» key. The appliance enters into “Stew” mode, the “Start” light stops flashing and the screen displays the remaining cooking time.
- At the end of cooking, the appliance will sound three “beeps” and will enter into keep warm mode with the “Cancel/Keep Warm” light illuminated and the screen will display the length of time the appliance has been in keep warm mode.

CRUST FRY FUNCTION

- Always use the Crust Fry function with oil **and** food. Do not use with oil only.
- Press «Menu» key to select function «Crust Fry». The screen displays the default cooking time and the “Start” light flashes red. Then press «<» or «>» to select the food type : Vegetables, Fish, Poultry or Meat.
- Press «Temperature / Timer» key to select the time setting function and then press «<» and «>» to change the cooking time. Press again «Temperature / Timer» to change the temperature by pressing «<» and «>» to alter the cooking temperature to 100°C, 120°C, 140°C or 160°C. The default cooking temperature is 160°C.
- Press «Start» key. The appliance enters into “Crust Fry” mode, the “Start” light stops flashing and the screen displays the remaining cooking time. The appliance beeps when it reaches the selected temperature.
- At the end of cooking, the appliance will sound three “beeps” and will enter into keep warm mode with the “Cancel/Keep Warm” light illuminated and the screen will display the length of time the appliance has been in keep warm mode.

Note: Always use this function with oil and food. With oil only, it may cause a failure or danger.

BABY FOOD FUNCTION

- This function is to prepare baby food by cooking the food in order to have a suitable texture for young children.
- Press «Menu» key to select function «Baby food». The screen displays the default cooking time, and the “Start” light flashes red.
- Press «Temperature / Timer» key to select the time setting function and then press «<» and «>» to change the cooking time.
- Press «Start» key. The appliance enters into “Baby food” mode, the “Start” light stops flashing and the screen displays the remaining cooking time.
- At the end of cooking, the appliance will sound three “beeps” and will enter into keep warm mode with the “Cancel/Keep Warm” light illuminated and the screen will display the length of time the appliance has been in keep warm mode.
- For food safety reasons, only 1 hour of keep warm is available.

Note: Once the baby food is cooked, it should be consumed within 1 hour.

PORRIDGE FUNCTION

- Press «Menu» key to select function «Porridge». The screen displays the default cooking time, the “Start” light flashes red.
- Press «Temperature / Timer» key to select the time setting function and then press «<» and «>» to change the cooking time.
- Press «Start» key. The appliance enters into “Porridge” mode, the “Start” light stops flashing and the screen displays the remaining cooking time.
- At the end of cooking, the appliance will sound three “beeps” and will enter into keep warm mode with the “Cancel/Keep Warm” light illuminated and the screen will display the length of time the appliance has been in keep warm mode.
- For best results serve the porridge immediately it is cooked. Although it can be left on the keep warm setting for a short time, it will soon begin to thicken and you may need to stir in some additional hot liquid.

- Press «Menu» key to select function «Yogurt». The screen displays the default cooking time, and the “Start” light flashes red.
- Press «Temperature / Timer» key to select the time setting function and then press «<» and «>» to change the cooking time.
- Press «Start» key. The appliance enters into “Yogurt” mode, the “Start” light stops flashing and the screen displays the remaining cooking time.
- At the end of the cooking time, the appliance will sound three “beeps” and will return to standby mode.

These is no keep warm at the end of the cooking.

Use for making yogurt in oven-proof glass containers.

TIPS FOR MAKING YOGURT

- You can either make a large batch of natural yogurt directly in the bowl (maximum quantity of 1 litre of milk), in a 17-cm diameter soufflé dish or make natural yogurt in individual oven-proof glass containers. The 45in1 bowl fits about four yogurt containers, depending on their size. Wash the containers in warm water and washing up liquid, then rinse and dry them thoroughly.
- All the equipment used in the yogurt making process should be sterilised using Milton sterilizing solution or cleaned in a dishwasher. Sterilising is important to prevent the introduction of undesirable airborne organisms which could interfere with the incubation of the culture, and results in runny yogurt which will not set.
- Prepare the yogurt mixture as instructed (see recipe book or the section “Choice of milk” and “Fermentation time” in the instructions).
- You can sweeten natural yogurt either when you eat them or when you make them. After making simply add one or two teaspoons of sugar or honey per pot. Alternatively when preparing the yogurt mixture dissolve the sugar when boiling the milk or dissolve in the cold milk (no more than 80 g sugar for 1 litre milk).
- Press “Menu” button and scroll through to select “Yogurt”. The screen displays the default cooking time of 8 hours. The cooking time is adjustable from a minimum of 6 hours to a maximum of 12 hours. Select the cooking time.

- Press the “Start” button. The display will count down in one hourly intervals.
- The delayed start function is not available with the “Yogurt” function.
- At the end of the cooking time, the appliance will “beep” several times.
- There is no keep warm function at the end of the yogurt programme.
- Chill the yogurt in the refrigerator for at least 4 hours before serving. Ideally leave for 24 hours. This helps the yogurt to thicken slightly.
- Homemade yogurts do not contain the thickeners and stabilisers contained in commercially produced yogurt and are often thinner in consistency. Sometimes homemade yogurt has nutritious clear whey on top which can be stirred back in. For thicker consistency yogurt add skimmed milk powder (see recipes in recipe book).
- Homemade yogurt can be flavoured with fresh fruit or cold cooked stewed fruit after preparation and chilling. If the fruit is added before fermentation the fruit acids interfere with the setting process and the yoghurts will be very runny. Some very acidic fruits, such as fresh pineapple, can cause the yogurt to curdle or separate. Acidic fruit is best served in a separate bowl.

CHOICE OF INGREDIENTS FOR YOGURT

Milk

What milk should you use?

All our recipes (unless otherwise stated) 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. Untreated 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 UHT semi-skimmed milk will result in less firm yogurt. However, you can use semi-skimmed milk and dissolve 2 - 5 tablespoons of dried skimmed milk powder per 1 litre of milk to give a thicker consistency.
- **Pasteurised milk:** pasteurised whole milk will give a creamier yogurt with a little skin on the top. Yogurt made with pasteurised semi-skimmed or skimmed milk will result in a runny texture. As this type of milk still contains some heat-resistant germs which are not eliminated by pasteurisation, the milk must be boiled first, cooled to hand-hot (36°C) and then strained through a fine sieve to remove any skin before used for yogurt making. For a thicker consistency yogurt, before the milk is boiled add 2 to 5 tablespoon dried skimmed powdered milk per 1 litre of milk.

- **Untreated raw milk (farm milk):** It is imperative that this type of milk is boiled for a fairly long time and it is dangerous not to do this. After boiling let it cool down to 36°C before using for yogurt making. Using yogurt as a culture starter made from raw farm milk is not recommended.
- **Powdered milk:** using skimmed milk powder reconstituted with water will result in very creamy yogurt. Follow the manufacturer's instructions on how to reconstitute into liquid milk.

Choose a whole milk, preferably long-life UHT.

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

The ferment

For yogurt use one of the following ferments:

- One small pot (100 g -150g) of shop-bought **natural yogurt** with the longest expiry date possible; your yogurt will then contain more active ferment for a firmer yogurt.
- **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. (For the UK: Freeze dried ferment is only available online and in some health food shops.)
- One of your **recently prepared yogurts** – this must be a natural yogurt and recently prepared. This is called culturing. After five culturing processes, the yogurt used 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 cooled to 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 heating process is finished, the yogurt should be cooled completely, covered with a lid or cling film and placed in a refrigerator for at least 4 hours or preferably longer before consuming.
- When covered, natural yogurts will keep for a maximum of 7 days in the refrigerator, depending on the freshness of the milk. Yogurts with jam or additional ingredients will keep for up to 3 days.
- A clear liquid (whey) may form on top of the yogurt and this is best stirred back in. Alternatively you can pour it off.

CREAM/CHEESE FUNCTION



- This function is to make soft cheese. Preferably use full cream whole milk (see recipe book for recipes).
- Press «Menu» key to select function «Cream cheese». The screen displays the default cooking time “0:40”. The “Start” lights flashes red.
- Press «Temperature / Timer» key to select the time setting function and then press «<» and «>» to change the cooking time.
- Press «Start» key. The appliance enters into “Cream cheese” cooking mode, the “Start” light stops flashing and the screen displays the remaining cooking time.
- At the end of the cooking time, the appliance will sound three “beeps” and will return to standby mode.
- All the equipment used in the soft cheese making process should be sterilised using Milton sterilizing solution or cleaned in a dishwasher. Sterilising is important to prevent the introduction of undesirable airborne organisms which could interfere with making soft cheese.

- Press «Menu» key to select function «Dessert». The screen displays the default cooking time, the “Start” lights flashes red.
- Press «Temperature / Timer» key to select the time setting function and then press «<» and «>» to change the cooking time. Press again «Temperature / Timer» to change the temperature by pressing «<» and «>» to alter the cooking temperature to 100°C, 120°C, 140°C or 160°C.
- Press «Start» key. The appliance enters into “Dessert” mode, the “Start” light stops flashing and the screen displays the remaining cooking time. The appliance beeps when it reaches the selected temperature.
- There is no Keep Warm at the end of the Dessert programme.



RICE/CEREALS FUNCTION

- Pour the required quantity of well washed rice into the bowl using the measuring cup provided – fig.8. Then fill with cold water up to the corresponding «CUP» mark on the inside of the bowl – (see cooking guide page 19 and 20) fig.9.
- 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 “Start” lights flashes, then press «Start» key. The appliance enters into “Rice/Cereals” cooking mode, the “Start” light stops flashing and the screen changes to a flickering «» symbol.
- At the end of cooking, the appliance will sound three “beeps” and will enter into keep warm mode with the “Cancel/Keep Warm” light illuminated and the screen with display the length of time the appliance has been in keep warm mode.

PILAF/RISOTTO FUNCTION

- Press «Menu» key to select function «Pilaf/Risotto». The screen displays «», the “Start” lights flashes, then press «Start» key. The appliance enters into “Pilaf/Risotto cooking mode, the “Start” light stops flashing and the screen changes to a flickering «» symbol.
- At the end of cooking, the appliance will sound three “beeps” and will enter into keep warm mode with the “Cancel/Keep Warm” light illuminated and the screen with display the length of time the appliance has been in keep warm mode.

RECOMMENDATIONS FOR BEST RICE COOKING (Rice/Cereals and Pilaf/Risotto functions)

- Before cooking, measure the rice with the measuring cup and rinse the rice, except risotto rice.
- Put the rinsed rice into the bowl and distribute evenly around the whole surface of the bowl. Fill with water to the corresponding water cup mark printed on the inside of the bowl (see cooking guide)
- The water quantity can be adjusted to cook the rice according to your taste, firm or soft.
- When the rice is ready and the “Cancel/Keep Warm” light illuminates, stir the rice and leave it in the appliance on keep warm for a few minutes longer in order to get perfect rice with separated grains.

This table below gives a guide to cook rice:

| COOKING GUIDE FOR WHITE RICE* – 10 cups | | | |
|-----------------------------------------|----------------------|----------------------------------|---------|
| Measuring cups of white rice | Weight of white rice | Water level in the bowl (+ rice) | Serves |
| 2 | 300 g | 2 cup mark | 3 – 4 |
| 4 | 600 g | 4 cup mark | 5 – 6 |
| 6 | 900 g | 6 cup mark | 8 – 10 |
| 8 | 1200 g | 8 cup mark | 13 – 14 |
| 10 | 1500 g | 10 cup mark | 16 – 18 |

* Basmati white rice, long grain white rice, paella rice, short grain white rice, basmati & wild rice mix and sushi rice. For other types of white rice see cooking table on page 20.

Note: The rice cooker automatically determines the cooking time depending on the quantity of rice and water placed in the bowl. The cooking phase is automatically followed by a water evaporation and braising phase.

Please note that there are 7 steps:

Preheat => Water absorb => Temperature quick rise => Keep boiling => Water evaporation => Braise rice => Keep warm.

The cooking time depends on the quantity and type of rice.

COOKING GUIDE FOR OTHER TYPES OF RICE

| Type of rice | Measuring cups 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 | 7 - 8 |
| | 10 | 1450 g | 10 cup mark | 10 - 12 |
| Whole grain Brown rice | 6 | 887 g | 6 cup mark | 7 - 8 |
| | 10 | 1480 g | 10 cup mark | 10 - 12 |
| Risotto rice* (Arborio type) | 6 | 870 g | 6 cup mark | 7 - 8 |
| | 10 | 1450 g | 10 cup mark | 10 - 12 |
| Sticky rice | 6 | 736 g | 5 cup mark | 7 - 8 |
| | 10 | 1227 g | 9 cup mark | 10 - 12 |
| Brown rice | 6 | 840 g | 6 cup mark | 7 - 8 |
| | 10 | 1400 g | 10 cup mark | 10 - 12 |
| Japanese Sushi rice | 6 | 900 g | 6 cup mark | 7 - 8 |
| | 10 | 1500 g | 10 cup mark | 10 - 12 |
| Fragrant Jasmine rice | 6 | 870 g | 6 cup mark | 7 - 8 |
| | 10 | 1450 g | 10 cup mark | 10 - 12 |

* Use the rice/cereals program for cooking plain risotto with water only and no additional ingredients. For recipes using stock and additional ingredients use the pilaf/risotto program.

PASTA FUNCTION

- To cook pasta it is important to wait until the water reaches temperature before adding the pasta.
- Fill the bowl with boiling water from a kettle to the required quantity (see table below). **Do not add the pasta.** Close the lid.
Note: You can use cold water instead of boiling water but this will lengthen the water heating time considerably.
- Press the "Menu" key to select "Pasta" function. The screen displays the default cooking time "00:08", the "Start" light flashes.

- Press the “Temperature/Timer” key to select the time setting function and press the “<” and “>” to change the pasta cooking time.
- Press the “Start” key. The appliance enters into “Pasta” cooking mode, the “Start” light illuminates and the screen displays the remaining cooking time. The appliance heats up the water and when it reaches temperature it “beeps”.
- Add the pasta to the water, stir well and close the lid. Press “Start” key again and the timer begins to count down. **During pasta cooking, the lid must be closed.**
- At the end of the cooking, the appliance “beeps” three times. Remove the pasta and drain off the water.

Note: There is no keep warm function after the pasta programme.

| Type of pasta | Weight of pasta | Water level in the bowl | Salt (optional) | Approximate cooking time (in mins)* |
|-------------------------------------|-----------------|-------------------------|-----------------|-------------------------------------|
| Dried pasta | | | | |
| Conchigli (Shells) | 400 g | 6 cups | 1 tsp | 12 min |
| Farfalle (Bows) | 400 g | 6 cups | 1 tsp | 12 min |
| Fusilli (Twists) | 400 g | 6 cups | 1 tsp | 10 min |
| Spaghetti | 400 g | 6 cups | 1 tsp | 10 min |
| Tagliatelle | 400 g | 6 cups | 1 tsp | 10 min |
| Wholewheat dried pasta | | | | |
| Farfalle (Bows) | 400 g | 6 cups | 1 tsp | 14 min |
| Fusilli (Twists) | 400 g | 6 cups | 1 tsp | 12 min |
| Chilled fresh pasta | | | | |
| Fusilli | 500 g | 6 cups | 2 tsp | 7 min |
| Penne | 500 g | 6 cups | 2 tsp | 6 min |
| Spaghetti | 500 g | 6 cups | 2 tsp | 7 min |
| Spinach & Ricotta filled Tortelloni | 300 g | 3 cups | 1 tsp | 3 min |
| Tagliatelle | 500 g | 6 cups | 2 tsp | 6 min |

*For 'al dente' firmer texture pasta reduce the cooking time by 1 or 2 minutes.

For dried regular and wholewheat pasta the cooking time is usually the same as the cooking time stated on the packet.

For chilled fresh pasta the cooking time is usually slightly longer than stated on the packet.

BREAD RISING FUNCTION

- This function is to prove bread dough at 40°C after manually kneading it and before baking it in a conventional oven or in the MultiCook using “Baking” function (see details below).
- Press «Menu» key to select function «Bread rising». The screen displays the default cooking time, the “Start” light flashes.
- Press «Temperature / Timer» key to select the time setting function and then press «<» and «>» to change the rising time.
- Press «Start» key. The appliance enters into “Bread rising” mode, the “Start” light stops flashing and the screen displays the remaining rising time.

Recommendations for proving dough (Bread rising)

- Prepare the bread dough separately by hand, in a food processor or in mixer. Maximum recommended bread dough quantity 750 g flour. Place the prepared dough in the cooking bowl, close the lid and select “Bread rising” function and rising time. Dough made using 500 g flour has a rising time of about 40 minutes to 1 hour.
- When the dough is ready, you can cook it using “Baking function” at 160°C. For dough made with 500 g of flour bake for 25 minutes. Then press “Cancel”, carefully remove the inner bowl using oven gloves and turn out the bread onto a board. Turn it over, replace in the bowl and cook the other side on Baking function at 160°C for 20–25 minutes or until bread sounds hollow when tapped. Adjust the cooking time according to the quantity of ingredients used.
- For white bread, mix together 330 g strong white bread flour, 1 tsp salt, ½ tsp sugar, ½ tblsp oil and 3.5 g Easy Bake or Fast Action dried yeast (½ a sachet). Add 200 ml lukewarm water and knead for 10 minutes until smooth and elastic. Select “Bread rising” function set for 40 minutes. To bake, use “Baking” program at 160°C for 20 minutes, remove and turn over, then bake at 160°C for a further 20 minutes or until bread sounds hollow when tapped on the base.

REHEAT FUNCTION

- This function is intended to reheat cooked food only. Do not use for reheating frozen food.
- Press «Menu» key to select function «Reheat». The screen displays the default cooking time, the “Start” flashes.
- Press «Temperature / Timer» key to select the time setting function and then press «<» and «>» to change the reheating time.
- Press «Start» key. The appliance enters into “Reheat” cooking mode and the “Start” light illuminates and the screen displays the remaining reheating time.
- At the end of cooking, the appliance will sound three “beeps” and will enter into keep warm mode with the “Cancel/Keep Warm” light illuminated and the screen with display the length of time the appliance has been in keep warm mode.

CAUTION

- The cold cooked food should not exceed 1/2 of the appliance’s volume. Too much food cannot be thoroughly heated. Repeated use of “Reheat” or too little food will lead to burnt food and a hard layer at the bottom.
- It is recommended not to reheat porridge, or it may become thick and paste like in consistency.
- Only reheat fresh cold cooked food. Do not reheat food that has been stored in the refrigerator for a long time. Do not reheat frozen food.
- Do not use “Reheat” function to defrost food.

CANCEL/KEEP WARM FUNCTION

There are 2 different functions of this key: Cancel and Keep warm.

1. Keep warm function:

1.1 Manual Keep warm:

You can manually press the “Cancel/Keep warm” button, the “Cancel” light illuminates green and the appliance enters into keep warm mode. The screen will display the length of time the appliance has been in keep warm mode. Press the “Cancel” button again to stop keep warm and return to standby mode.

1.2 Automatic keep warm:

The appliance will “beep” three times and automatically enter the “keep warm” mode at the end of the cooking time (except Yogurt, Cream cheese, Dessert and Pasta functions). The “Cancel/Keep warm” key will illuminate and the screen will display the length of time the appliance has been in keep warm mode.

If you want to cancel the automatic keep warm function operating after a cooking programme, before starting the selected cooking programme hold down the “Cancel” key continuously for 5 seconds.

If you want to return to using the automatic keep warm function, press the “Cancel” button again for 5 seconds.

2. Cancel function:

- Press “Cancel” key to cancel all the setting data and return to standby mode.

DIY FUNCTION

- The “Do It Yourself” function memorises your favourite cooking choices.
- Press “DIY” key to select DIY function. First the appliance will display the default cooking time and the “Start” light flashes.
- There are 2 possibilities for the DIY setting:
 - If you want to set the temperature and cooking time for your programme, press the “Temperature/Timer” key to select them. The temperature can be set from 40°C to 160°C in 10°C increments. Then press “Start” key.
 - If you want to use one of the cooking programmes (Baking, Soup, Steam, etc) as a basis for your programme, press “Menu” key to select the desired cooking function. Then you can modify it by using the “Temperature/Timer” key. Then press “Start” key.
- At the end of cooking, the appliance will sound three “beeps” and will enter into keep warm mode with the “Cancel/Keep Warm” light illuminated and the screen will display the length of time the appliance has been in keep warm mode.

Note:

- **Certain cooking programmes are defined as fully automatic and the temperature and/or cooking time cannot be adjusted.**
- **When using the DIY function your appliance memorises the last temperature and cooking time for the next use.**
- **To protect the appliance there is a temperature/time setting restriction on DIY function:**
Between 40-100°C, the cooking time range is 1 min – 9 hours
Between 105-160°C, the cooking time range is 1 min – 2 hours

DELAYED START FUNCTION

- The delayed start function is not available for Crust/Fry, Yogurt and Cream cheese.
- To use the delayed start function, choose a cooking program, cooking time and temperature first. Then, press the key “Delayed start” and choose the time you want to delay the start of cooking. The combined cooking time and delayed start time must not exceed 24 hours. Each press of “<” or “>” will increase or decrease the delayed start time. The screen will show the combined delayed time and cooking time. For example, if you want to cook a stew with a cooking time of 2½ hours and you want to delay the start time by 6 hours you set the appliance to show “08:30” on the screen (2hr 30min + 6 hr = 8 hr 30 min).
- When you have chosen the required preset time, press the “Start” key to enter the cooking mode, the “Start” light will remain on.
- After the delayed start has been begun you can check on the cooking time by pressing the “Temperature/Timer” key. The cooking time cannot be altered once the delayed start time has been set.

TO ALTER THE COOKING TIME OR TEMPERATURE AFTER COOKING HAS STARTED

- During cooking you can modify the cooking time or cooking temperature by pressing the “Temperature/Timer” key, then select the new cooking time or temperature required. The screen will flash and within 5 seconds it will stop flashing and the appliance will use the new setting.

ON COMPLETION OF COOKING

- Open the lid – fig.1.
- When removing the cooking bowl or steam basket always use oven gloves.
- Serve the food using the spoon provided with your appliance and reclose the lid.
- 24 hours is the maximum keep warm time.
- Press «Cancel/Keep Warm» key to finish keep warm status.
- Unplug the appliance.

MISCELLANEOUS INFORMATION

- The appliance has a memory function. In case of power failure, the appliance will memorise the cooking state right before the failure, and it will continue the cooking process if the power is resumed within 2 seconds. If the power failure lasts for more than 2 seconds, the appliance will cancel previous cooking and return to standby status.

CLEANING AND MAINTENANCE

- Ensure the appliance is unplugged and completely cooled down before cleaning and maintenance.
- It is strongly advised to clean the cooking bowl, upper rim and inner lid after each use with a sponge – fig.12.
- The bowl, the inner lid, the cup and spoon are dishwasher safe – fig.13.

Bowl, steam basket

- Scouring powders and metal sponges are not recommended.
- If food has stuck to the inside of the cooking bowl, 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:

- Do not cut food in the cooking bowl.
- Make sure you put the bowl back into the appliance after each use.
- Use the spoon provided or a wooden spoon and not a metal one to avoid damaging the bowl surface – fig.14.
- To avoid any risk of corrosion, do not pour vinegar into the bowl.
- The colour of the bowl surface may change after using for the first time or after longer use. This change in colour is due to the action of steam and water and does not have any effect on the use of the appliance, nor it is dangerous for your health, it is perfectly safe to continue using it.

Cleaning the micro pressure valve

- To clean the micro-pressure valve, pull it out from the underside of the lid – fig.15 and turn it to the other side then rotate it in the direction of the “open lock” symbol - fig.16a and 16b. After cleaning it, please wipe dry it and put the two parts together and rotate it in the direction «close», then put it back to the lid of the appliance – fig.17a and 17b.

Cleaning and care of the other parts of the appliance

- Clean the outside of the appliance – fig.18, the inside of the lid 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.
- Clean the inner lid after each use to avoid the smell of strong foods lingering in the appliance.
- We suggest to soak the inner lid for 30 minutes in warm water with 2 teaspoons bicarbonate of soda dissolved in it, in order to prevent the residual odour from previous cooking.

| Problem | Causes | Solutions |
|------------------------------------------|-----------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------|
| Control panel lights off and no heating. | Appliance not plugged in. | Check the power cord is plugged in the socket and on at the Mains. |
| Control panel lights off and heating. | Problem with the connection of the indicator light or indicator light is damaged. | Send to authorised service centre for repair. |
| Steam leakage during using | Lid is badly closed. | Open and close the lid again. |
| | Micro pressure valve not well positioned or assembled incorrectly. | Stop cooking and unplug the appliance. Check the valve is assembled correctly (two parts locked together) and well positioned in it's seating. |
| | Lid or micro pressure valve gasket is damaged. | Send to authorised service centre for repair. |
| Rice half cooked or overcooked. | Too much or not enough water compared to rice quantity. | Refer to rice cooking table for water quantity. Change type or brand of rice used. |
| Rice half cooked | Insufficiently simmered | Incorrect quantity of water used. See rice cooking table for water quantities. Always add water to the cooking bowl after adding the rice. |

| Problem | Causes | Solutions |
|----------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Automatic keep warm fails (no keep warm mode after cooking program or product stays on cooking program). | The keep warm program has accidentally been cancelled by the user when setting the appliance (see section "Keep Warm" page 24) | Read the section "Keep warm" in the instructions. The automatic keep warm does not operate with functions Yogurt, Cream cheese, Dessert and Pasta. If the problem persists send to an authorised service centre for repair. |
| E0 | Temperature sensor on lid is damaged | Send to an authorised service centre |
| E1 | Temperature sensor under the bowl is damaged | Stop the appliance and restart the program. If the problem continues, please send to the authorised service centre for repair. |
| E3 | High temperature detected (not enough food or liquid in the bowl) | Unplug the appliance for a few seconds, and restart the program. If the problem continues, please send to the authorised service centre for repair. |

Note: If inner bowl is deformed, do not use it anymore and get a replacement from the authorised service centre for repair.

ENVIRONMENTAL PROTECTION



Help protect the environment!

- ① Your appliance contains a number of materials that may be recovered or recycled.
- ➔ Leave it at a local civic waste collection point.

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