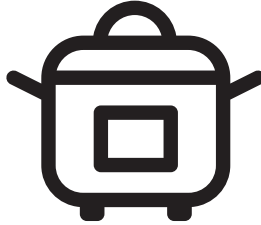




Gurme Şef™

Multicooker

User Manual



MC 6056 I

EN



01M-8818501100-0823-01

Please read this guide first!







Dear Customer,

Thank you for choosing an Arçelik product. We would like you to achieve the optimal efficiency from this high quality product which has been manufactured with the state of the art technology. Please make sure you read and understand this guide and supplementary documentation fully before use and keep it as a reference. Include this guide with the unit if you hand it over to someone else. Observe all warnings and information herein and follow the instructions.

Keep in mind that this user guide may apply to several product models. The guide clearly indicates any variations of different models.

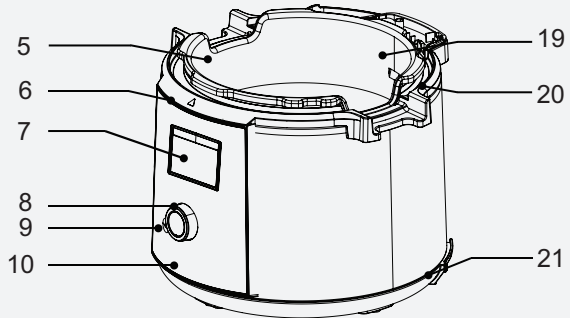
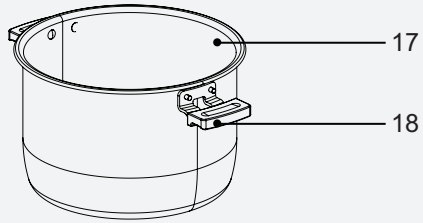
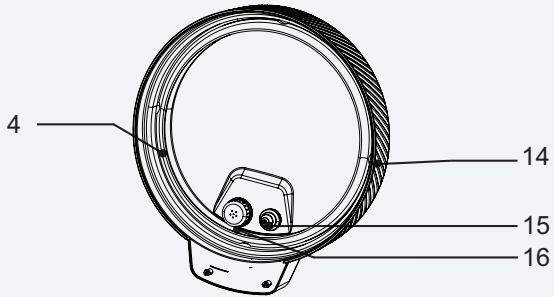
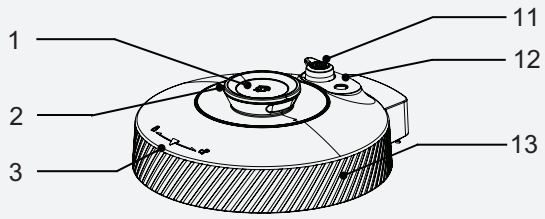
Symbols and their meanings

Following symbols have been used throughout this guide:

| | |
|--|--|
|  | Important information and beneficial advices regarding the usage of the device. |
|  | WARNING: Warnings about hazards to life and property. |
|  | Suitable for contact with food. |
|  | Do not immerse the appliance, the power cord or the plug in water or in any other liquids. |
|  | Warning of electric shock. |
|  | Warning about hot surfaces. |



**RECYCLED &
RECYCLABLE
PAPER**



1. Steam relief button
2. Cover handle
3. Lid open-close indicator
4. Sealing gasket
5. Water condensation channel
6. Body
7. Control panel
8. Non-slip base
9. Steam valve
10. Steam output
11. Cover
12. Sealed gasket housing
13. Float
14. Vapor escape preventer
15. Cooking chamber
16. Outer chamber
17. Body handle
18. Power cable socket
19. Power cord
20. Measuring cup
21. Tablespoon
22. Spoon
23. Steam cooking apparatus / Tandoor apparatus
24. Water tank

Technical data

| | |
|--------------------------------|----------------------|
| Power Source | 220-240 V ~ 50/60 Hz |
| Power Consumption | 1100 W |
| Frequency Band | 100-200 kHz |
| Max. Transmission Power | <25.37dBuA/m in 3m |
| Wireless Module | |

The values provided with the appliance or its accompanying documents are laboratory readings in accordance with the respective standards. These values may differ depending on the use and ambient conditions.

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1 Important safety and environmental instructions

This section contains safety instructions to prevent hazards that can result in injury or property damage. Any warranty is void if these instructions are not followed.

1.1 General safety

- This appliance complies with international safety standards.
- This appliance is intended for home use and food preparation only, it is not suitable for professional use.
- This appliance is intended for use at home and in applications as follows:
 - In the staff kitchens of the stores, offices and other working environments
 - In farm houses;
 - By customers in hotels, motels or other accommodation facilities,
 - In hostels, or similar environments
- Appliance may be used by children above age of 8, persons with limited physical, perceptual or mental abilities or persons with a lack of experience and knowledge if they are supervised or given instructions on the operation of the appliance and any relevant risks they may encounter. Children should not tamper with the appliance.
- Make sure that the voltage indicated on the appliance is the same as the mains voltage in your home.
- Use the appliance in a grounding plug.
- Do not immerse the appliance or its power cord in water.
- Do not leave the appliance unattended while it is plugged in.
- Do not wrap its cable around the appliance.
- To prevent damage to the power cord, prevent it from being pinched, crimped or rubbed against sharp edges.
- Do not unplug the appliance by pulling on the cord.
- Do not use the appliance with an extension cord.
- Check if the mains voltage indicated on the type label is compatible with the local mains

1 Important safety and environmental instructions

voltage. The only way to disconnect the appliance from the power source is to unplug it.

- Do not place your appliance on or near heat sources such as ovens and stoves.
- Do not disassemble the appliance.
- Use only original parts or parts recommended by the manufacturer.
- Do not touch the plug of the appliance while your hands are damp or wet.
- Do not use the appliance in humid environments.
- Do not move the appliance while it is in use and the oil inside is hot.
- Do not use the appliance in or near explosive or flammable environments and substances.
- Let the appliance cool down in a safe place out of the reach of children.
- Do not lean over while the appliance is in use. Hot air rises from the appliance during use!
- The appliance becomes hot during use. To avoid the risk of burns, do not touch hot surfaces.
- Make sure that the room is adequately ventilated during use.
- In case of fire, unplug the appliance.
- To avoid the risk of burns, do not touch hot surfaces.
- Do not pour water on the appliance, as it may cause electric shock hazard.
- To prevent a hazard caused when the thermal breaker is brought to the start position inadvertently, do not supply power to this appliance with an external switching mechanism such as a timer or do not connect it to a circuit that is switched on and off regularly by an auxiliary program.
- Only use utensils with the appliance.
- Never wash the product lid in the dishwasher.
- Use oven gloves if you open the lid or come into contact with hot utensils.

1 Important safety and environmental instructions

- Unplug the appliance before cleaning and dry all parts completely after cleaning.
- Clean the appliance in accordance with the instructions in the Cleaning and Maintenance section.
- Before using the appliance for the first time, carefully clean all of the parts that come in contact with water. Please see the details in the “Cleaning and Maintenance” part.
- This appliance generates steam.
- Do not block the steam escaping from the edges of the lid. Check the steam outlet vents regularly to make sure they are not blocked. Never block the steam outlet vents.
- If the supply cable is damaged, it must be replaced with a cable or cable set supplied by the manufacturer or authorized service.
- The appliance must be connected to a residual current device with a rated current not exceeding 30 mA.
- Carefully lift and open the cover to prevent scalding and to allow water to drip into the reservoir.
- Carefully lift and open the lid to avoid injury and accidents.
- The reservoir is designed for use with this appliance only. They must never be used on stovetops. Do not place the hot container on a wet or cold surface. Do not use cracked pots.
- Do not fill the pot more than 2/3 of its capacity.
- Never use your appliance without adding water or food, as this can seriously damage it.
- Never force your appliance to open until you are sure that the internal pressure has completely dropped.
- If you keep the packaging materials, keep them out of the reach of children.
- Never disassemble the appliance. No warranty claim is accepted for any damage caused by misuse.
- Do not use the device if it is damaged in any way. Report any damage to your authorized service.

1 Important safety and environmental instructions

1.1 Compliance with WEEE Regulations and Waste Disposal



This product does not contain the dangerous and prohibited materials indicated in the “Regulation on the Control of Waste Electrical and Electronic Equipment” published by The Ministry of Environment and Urbanisation of the Republic of Turkey.

Complies with WEEE Regulations. This product was manufactured from recyclable and reusable high quality parts and materials. Therefore, do not dispose of this product with other domestic wastes at the end of its life cycle. Take it to a collection point for recycling of electrical and electronic equipment. You can ask your local administration about these collection points. You can help protect the environment and natural resources by delivering the used products for recycling.

1.2 Packaging information



The product's packaging is made of recyclable materials, in accordance with the National Legislation. Do not dispose of the packaging waste with the household waste or other wastes, dispose it to the packaging collection areas specified by local authorities.

1.3 What to do for energy saving

Turn off and unplug the appliance after each use. Choose appropriate temperatures when cooking your food.

1.4 CE Declaration of Conformity

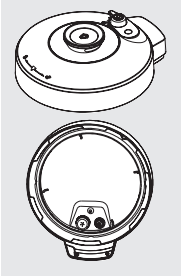
As Arçelik A.Ş., we declare that this product and/or these products comply with the directive 2014/53/EU.

The full text of the EU declaration of conformity is available at the following website:

Products: <https://www.arcelik.com.tr/>

2 Operation

2.1 Before use



Before each use:

- Ensure that the steam valve, steam outlet preventer and sealing gasket are in the correct position before each use
- Clean and dry the inner chamber before inserting it into the housing. Clean and dry the outer chamber and the inside of the housing in the same way.
- Only move the appliance using the handles.
- Dry the inside of the housing with a cloth.

2.2 Control panel and led display:



- “🔒” Lock symbol: The lock symbol appears on the display when the lid is closed.
- “🌡️” Thermostat symbol: Automatically switches to keep warm when cooking is complete. This is indicated by the thermostat symbol on the display.
- The 'POT' symbol appears on the display when the pot is removed from the product.
- When the program is complete, "0 H" appears on the display. This indicates the end of the cooking program.
- You can change the temperature setting of your product to Celsius or Fahrenheit. To do this, after the product is plugged in, when the "-----" symbol appears on the display, press and hold the temperature button for 5 seconds. The temperature setting will be displayed as C or F.



2 Operation

2.3 Operation

2.3.1 Time setting

1. Set the control panel to the desired cooking function.
2. Press the "Time" button and set the desired cooking time.

2.3.2 Temperature / Pressure Setting

1. Set the control panel to the desired cooking function.
2. Press the "Temperature / Pressure" button and turn the adjustment knob to set the cooking temperature and pressure.

2.3.3 Delaying

1. Set the control panel to the desired cooking function.
2. Press the "Delay" button and set the time by turning the adjustment knob.



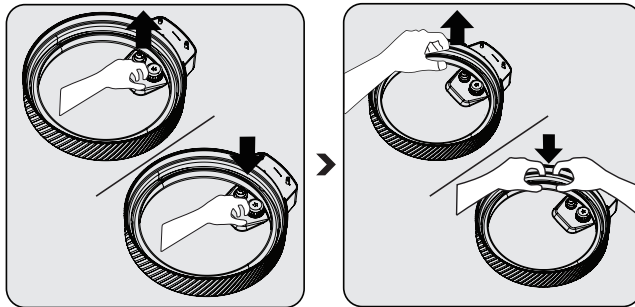
When cooking is not required immediately, use the program by setting the desired time with the snooze function.

2.4 Installing/removing the valves and sealing gasket

WARNING:



- Make sure that the sealing gasket and steam valve are properly seated.
- Do not pull the sealing gasket in such a way that it is damaged. If damaged, steam leakage may occur, which may adversely affect performance in pressurized programs.
- If the sealing gasket is damaged, contact an authorized service.

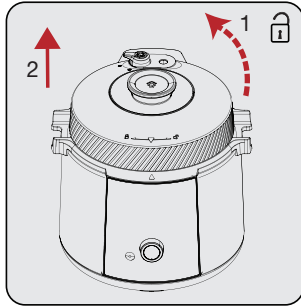



Pull upwards slightly to remove the float, press downwards slightly to install.

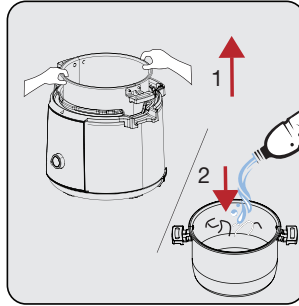
Pull upwards to remove the sealing gasket, press downwards to install it.

3 Use

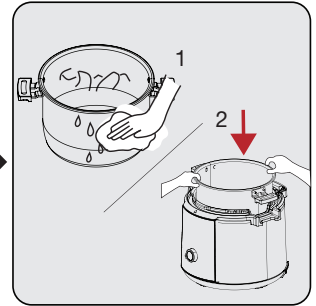
3.1 Assembling the appliance



Turn the lid handle counterclockwise until it is in the unlocked position  and open the lid.



Remove the inner bowl from the housing and place the ingredients and water you will be cooking in it.



Use a dry cloth to wipe the water from the outside of the inner chamber before placing it back into the housing. Place the inner bowl back into the body.

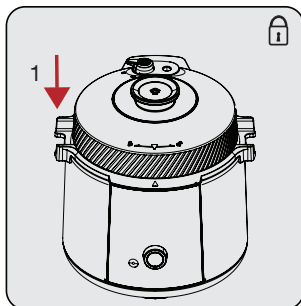



- You can use the measuring cup for scales expressed in ml in recipes.

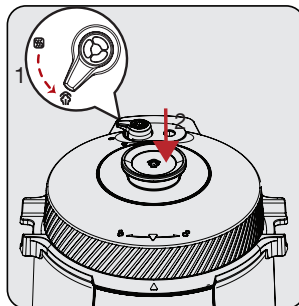



WARNING:

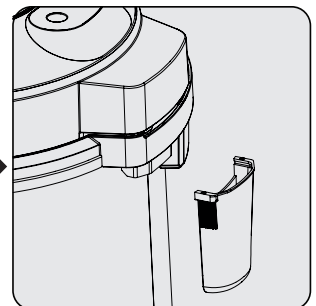
- Make sure that the sealing ring and valve are fully seated.
- Turn the inner chamber slightly left-right inside the housing, make sure that the heating plate is fully seated.



Place the lid on the body and, holding the lid handle, turn it clockwise until the  symbol appears and lock it.



When you want to release steam, turn the valve to the steam open  position. The steam will release by itself. If you want to release steam faster, you can release steam manually by pressing and holding the steam release button after turning the valve to the open position.



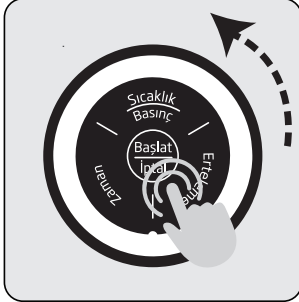
Make sure that the water accumulation reservoir is attached to the appliance to prevent condensed steam from overflowing during cooking.

3 Use

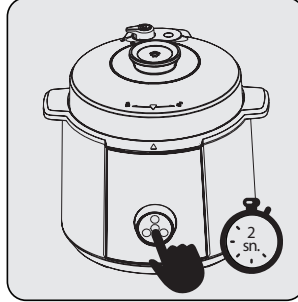


WARNING:

- The amount of solid and liquid food must not exceed the maximum mark in the inner chamber.
- Make sure that the steam valve is in the open position when the appliance is not in operation.



Start the device by pressing the "Start / Cancel" button. Move the adjustment knob to the desired function and press the "Start / Cancel" button again.



If the current cooking process needs to be canceled, press and hold the "Start / Cancel" button for 2 seconds to return to standby mode.



When cooking is complete, turn off the appliance by pressing the "Start / Cancel" button.



- To restart the appliance when it is in standby mode, turn the setting knob to the desired menu.
- The appliance may make noise during operation.

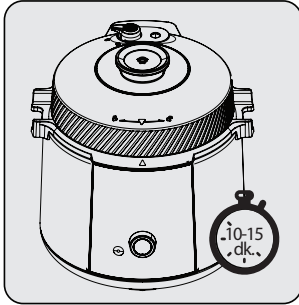


WARNING: Make sure that the program is completed before pressing the "Start / Cancel" button to end the cooking process.

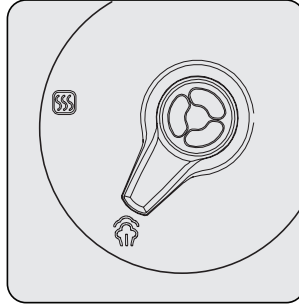


You can change the temperature setting of your product to Celsius or Fahrenheit. To do this, after the product is plugged in, when the "-----" symbol appears on the display, press and hold the temperature button for 5 seconds. The temperature setting will be displayed as C or F.

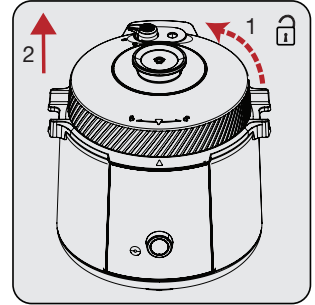
3 Use



Allow the appliance to cool down after cooking to allow the steam to escape naturally. This may take approximately 10-15 minutes. After cooling down, release the steam by turning the steam valve to the open position.



When you turn the valve "☁" to the open position, it will start to release steam by itself. Then press the 'quick release button (in the center of the lid)' and the quick release process will start.



Turn the lid handle clockwise to the "☁" icon and open the lid.



For faster cooling at the natural exit of the steam, you can place a damp towel over the lid so that it does not cover the steam valve.

WARNING:



- The steam is very hot during rapid steam release. Do not approach or touch it in any way.
- Do not touch the valve during steam release.
- Do not open the lid during steam release until all steam has been released from the appliance.
- Make sure that the reservoir (24) is fitted to prevent condensed steam from escaping during cooking.

4 Program content information

Gurme Şef™ Multi-Purpose Cooker has 10 different cooking programs. The table below shows the Keep Warm, Pressure, Temperature, Temperature, Time Setting and the open/close position of the lid during use. Before cooking, pay attention to the open/close position of the lid for the program you have selected.

| PROGRAM | IS THERE HEAT RE-TENTION? | PRESSURE FEATURE | TEMPERATURE CHARACTERISTIC | DURATION SETTING | LID OPEN/ CLOSED | STEAM VALVE POSITION | TEMPERATURE ADJUSTMENT RANGE | DURATION SETTING |
|--------------------------------|---------------------------|------------------|----------------------------|------------------|------------------|--|------------------------------|------------------|
| Sauté | √ | X | √ | √ | On / Off | On | 100~180 °C | 10~30 min. |
| Tandoor | √ | √ | X | √ | Off | Off | | 1~120 min. |
| Jam | √ | X | √ | √ | On / Off | On | 100~140 °C | 1~120 min. |
| Poaching | √ | X | √ | √ | On / Off | On | 45~95 °C | 30~20 hours |
| Low Heat Cooking | √ | √ | √ | √ | On / Off | Off if pressurized On if operated With temperature | 30~140 °C | 1~120 min. |
| Pressure Cooked Meat / Chicken | √ | √ | X | √ | Off | Off | | 1~120 min. |
| Stew / Pot Dish | √ | √ | X | √ | Off | Off | | 1~120 min. |
| Pressure Cooked Legumes | √ | √ | X | √ | Off | Off | | 1~120 min. |
| Steamed Rice | √ | √ | X | X | Off | Off | | |
| Yogurt | √ | X | X | √ | Off | On | | 6 hours |

- When the pressure cooking feature is used, the valve must be in the closed position. When cooking with the temperature feature, the valve must be in the open position.
- You can use the pressure level at low-medium level for muscle-less meats such as tenderloin and ribeye with a short cooking time. We recommend using the pressure at maximum level to get fast cooking results for muscular and difficult to cook meats such as nuar, tranç.
- Use only heat-resistant utensils such as plates etc. on the steamer.
- Allow the product to cool down before releasing the pressure.
- When the program is complete, "0 H" appears on the display. This indicates that the cooking program is finished.



5 Cooking times

The table below gives an overview of cooking times for different foods. Cooking times depend on the thickness and consistency of the food and the recommended times and quantities should be considered as minimum values. Follow the cooking times and quantities accordingly, taking into account the warnings indicated below the table. In the Warnings section, the relevant warnings are marked on the program name in the table. For detailed information and to obtain the best possible and most delicious results, please refer to the recipe book specially prepared for the appliance.








| PROGRAM | Food | Capacity | Duration | Recommended Amount |
|--|----------------------|--------------|---------------------------------------|------------------------|
| Sauté | Meat | 2 persons | 30-35 min | 300 g + 80 ml water |
| | | For 4 people | 35-40 min | 600 g + 160 ml water |
| | | For 6 people | 40-45 min | 800 g + 200 ml water |
| | Chicken | 2 persons | 25-30 min | 300 g + 80 ml water |
| | | For 4 people | 30-35 min | 600 g + 160 ml water |
| | | For 6 people | 35-40 min | 800 g + 200 ml water |
| Tandoori*** | Lamb Meat | Full | 40-50 min | 1 kg. |
| | Chicken | Full | 40-60 min | 1.5 kg. |
| Jam | Strawberry | Full | 140 °C for 15 min + 125 °C for 25 min | 1 kg + 800 g sugar |
| | Orange | Full | 140 °C for 15 min + 125 °C for 25 min | 1 kg + 750 g sugar |
| Poached** | Egg | Full | 25 min preheating + 5 min | Maximum Water Capacity |
| Slow cooking*** | Meat | 2 persons | 40-45 min | 300 g + 80 ml water |
| | | For 4 people | 40-45 min | 600 g + 160 ml water |
| | | For 6 people | 40-45 min | 800 g + 200 ml water |
| | Vegetables (Variety) | 2 persons | 35-40 min | 300 g + 80 ml water |
| | | For 4 people | 35-40 min | 600 g + 160 ml water |
| | | For 6 people | 35-40 min | 800 g + 200 ml water |
| Pressure cooking Meat/ Chicken | Meat | 2 persons | 20-25 min | 300 g + 80 ml water |
| | | For 4 people | 20-25 min | 600 g + 160 ml water |
| | | For 6 people | 30-35 min | 800 g + 240 ml water |
| | Chicken | 2 persons | 20-25 min | 200 g + 80 ml water |
| | | For 4 people | 20-25 min | 400 g + 100 ml water |
| | | For 6 people | 20-25 min | 600 g + 160 ml water |
| Pressure cooking Stew / Pot cooking*** | Meat | 2 persons | 20-25 min | 300 g + 80 ml water |
| | | For 4 people | 25-35 min | 500 g + 100 ml water |
| | | For 6 people | 35-40 min | 800 g + 160 ml water |
| | Chicken | 2 persons | 40-50 min | 300 g + 80 ml water |
| | | For 4 people | 45-50 min | 500 g + 100 ml water |
| | | For 6 people | 50-55 min | 800 g + 160 ml water |
| | Fish | 2 persons | 20-25 min | 100 g sea bass fillet |
| | | For 4 people | 25-30 min | 200 g fillet sea bass |
| | | For 6 people | 30-35 min | 300 g Fillet Sea Bass |
| | Vegetable | 2 persons | 25-30 min | 750 g + 80 ml water |
| | | For 4 people | 30-35 min | 1000 g + 100 ml water |
| | | For 6 people | 35-40 min | 1200 g + 160 ml water |

5 Cooking times


| PROGRAM | Food | Capacity | Duration | Recommended Amount |
|------------------------------|-------------|--------------|-----------|-----------------------|
| Pressure cooking Legumes**** | Dry Beans | 2 persons | 20-25 min | 150 g + 500 ml water |
| | | For 4 people | 25-35 min | 360 g + 800 ml water |
| | | For 6 people | 35-40 min | 550 g + 1000 ml water |
| | Fresh Beans | 2 persons | 40-50 min | 250 g + 150 ml water |
| | | For 4 people | 45-50 min | 500 g + 250 ml water |
| | | For 6 people | 50-55 min | 600 g + 300 ml water |
| | Kidney bean | 2 persons | 20-25 min | 150 g + 320 ml water |
| | | For 4 people | 25-30 min | 300 g + 480 ml water |
| | | For 6 people | 30-35 min | 500 g + 640 ml water |
| | Chickpea | 2 persons | 25-30 min | 220 g + 240 ml water |
| | | For 4 people | 30-35 min | 450 g + 320 ml water |
| | | For 6 people | 35-40 min | 580 g + 400 ml water |

| | |
|------|--|
| * | Rest the jam you will make in the jam program in sugar the night before. Boil the jam for 15 minutes with a temperature of 140 C. Then stop the program to get more delicious results by cooking slowly, set the temperature to 125 C and continue the boiling process for the time specified in the table. For quince-like fruits with low water content, additional water should be added. |
| ** | To make eggs in the Poaching program, first heat the water to the appropriate temperature for 25 minutes. Then add the egg and you can get the desired poaching consistency within 5 minutes. |
| *** | Depending on taste and preference, sautéing can be performed in the sauté program before cooking. For sealing purposes, sautéing can be performed in the sauté program before cooking. The times indicated in the table in the programs with the *** sign are the times not including the sautéing process. |
| **** | After resting in water during the process of making dried beans, chickpeas and similar gaseous foods in the Pressure Cooking Legumes program, it is recommended to cook the legumes for 10 to 20 minutes in the Pressure Cooking Legumes program and then cook for the time indicated in the table for better performance. |





6 Programs

| Function | User Guide |
|---|---|
| Standby mode | After power on, the default mode is standby, the digital display flashes "----" |
| Tandoor / Pressure cooker Meat / Chicken / Stew / Pot Dinner / Pressure cooker Legumes | <ol style="list-style-type: none"> 1. Normal cooking: Turn the setting knob to the desired program; the icon flashes. The digital display shows the pressure holding time for the current program. Press the "Time" button to set the desired pressure holding time and then turn the control knob to the desired time setting. Press the "Temperature/Pressure" button to set the pressure and then turn the adjustment knob to the pressure level. Look at the pressure icon  indicator; more pressure levels means higher pressure value, less pressure levels means lower pressure value. Press the "Start/Cancel" button to start the cooking process; the buzzer sounds 3 times, the large digital display shows the "preparation" icon . When the product starts to build up pressure, the large digital display shows the pressure hold countdown time. When the countdown is complete, the cooking process ends and the buzzer sounds 10 times. 2. Snooze function: Turn the setting knob to the desired program; the icon flashes. Press the "Snooze" button; the icon for the default cooking time in the selected program flashes on the large digital display. Turn the adjustment knob to set the programmed cooking time. Press the "Start/Cancel" button to start the programmed cooking process. The buzzer sounds 3 times, the  icon lights up. The digital display shows the countdown time for the programmed cooking time. When the countdown is complete, cooking starts. 3. Exiting the current operating mode: Press and hold the "Start/Cancel" button for 2 seconds to exit the current operating mode and return to standby mode. |
| Low Heat Cooking | <ol style="list-style-type: none"> 1. Normal cooking: Turn the setting knob to the desired program; the icon flashes. The large digital display shows "0:30" and the small digital display shows 140 °C. These values mean that the cooking time is 30 minutes and the default cooking temperature is 140 °C. To set the desired cooking time, press the "Time" button and then turn the adjustment knob to the desired value. To set the cooking temperature, press the "Temperature/Pressure" button and then turn the adjustment knob to the desired function. If you want to cook using the pressure function, select the pressure function here. Look at the pressure icon  indicator; more pressure levels means higher pressure value, less pressure levels means lower pressure value. The small digital display shows the current cooking temperature. To start cooking, briefly press and hold the "Start/Cancel" button; the buzzer sounds 3 times and the  icon appears on the large digital display. When the product reaches the programmed temperature, the large digital display starts the cooking countdown timer. When the countdown is complete, the buzzer sounds 10 times and the cooking process ends. 2. Snooze function: Turn the setting knob to the desired program; the icon flashes. Press the "Snooze" button; the  icon lights up and the default programmed cooking time "2:00" is shown on the large digital display. Turn the adjustment knob to set the programmed cooking time. Press and hold the "Start/Cancel" button briefly to start the programmed cooking process. The buzzer sounds 3 times, the  icon lights up and remains illuminated. The digital display shows the countdown time for the programmed cooking time. When the countdown is complete, cooking starts. 3. Exiting the current operating mode: Press and hold the "Start/Cancel" button for 2 seconds to exit the current operating mode and return to standby mode. |

6 Programs

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| Jam | <ol style="list-style-type: none">1. Normal cooking: Turn the control knob clockwise to the desired program. The small digital display shows 140 °C and the large digital display shows "0:40", which means that the cooking time is 40 minutes. To set the cooking time, press the "Time" button and then turn the knob to the desired function. Press the "Temperature/Pressure" button to set the cooking temperature and then turn the knob to the desired value. Press the "Start/Cancel" button to start the cooking process; the buzzer sounds 3 times, the large digital display shows $\square \square \square$. When the product starts cooking, the digital display shows the cooking time and starts the countdown. When the countdown is complete, the cooking process ends and the buzzer sounds 10 times.2. Exiting the current operating mode: Press and hold the "Start/Cancel" button for 2 seconds to exit the current operating mode. |
| Yogurt | <ol style="list-style-type: none">1. Normal cooking: Turn the setting knob to the desired program. The large digital display shows "6:00", which means the cooking time is 6 hours. To set the cooking time, press the "Time" button and then turn the knob to the desired value. Press the "Start/Cancel" button to start the cooking process; the buzzer sounds 3 times, the digital display shows the cooking time and the countdown starts. When the countdown is complete, the cooking process ends and the buzzer sounds 10 times.2. Exiting the current operating mode: Press and hold the "Start/Cancel" button for 2 seconds to exit the current operating mode. |
| Poaching | <ol style="list-style-type: none">1. Normal cooking: Turn the setting knob to the desired program. The small digital display shows 95 °C and the large digital display shows "4:00", which means the cooking time is 4 hours. To set the cooking time, press the "Time" button and then turn the knob to the desired value. To set the cooking temperature, press the "Temperature/Pressure" button and then turn the knob to the desired function. Press the "Start/Cancel" button to start the cooking process; the buzzer sounds 3 times, the large digital display shows the cooking countdown time. When the countdown is complete, the cooking process ends and the buzzer sounds 10 times.2. Snooze function: Turn the setting knob to the desired program; the icon flashes. Press the "Snooze" button, the  icon lights up and the large digital display shows the default programmed cooking time "2:00". Turn the adjustment knob to set the programmed cooking time. Press the "Start/Cancel" button to start the programmed cooking process. The buzzer sounds 3 times. The digital display shows the countdown time for the programmed cooking time. When the countdown is complete, cooking starts.3. Exiting the current operating mode: Press and hold the "Start/Cancel" button for 2 seconds to exit the current operating mode. |

6 Programs

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| <p>Steamed Pilaf</p> | <p>1. Normal cooking: Turn the setting knob to the desired program; the icon flashes. Digital display shows the pressure holding time of the current program. To set the pressure, press the "Temperature/Pressure" button and then turn the adjustment knob to set the pressure level. Look at the pressure icon ; more pressure levels mean higher pressure value, less pressure levels mean lower pressure value. Press the "Start/Cancel" button to start cooking; the buzzer sounds 3 times; the "preparation" icon  appears on the large digital display. When the product starts to build up pressure, the large digital display shows the pressure hold countdown time. When the countdown is complete, the cooking process ends and the buzzer sounds 10 times.</p> <p>2. Snooze function: Turn the setting knob to the desired program; the icon flashes. Press the "Snooze" button; the  icon lights up and the default programmed cooking time "2:00" is shown on the large digital display. Turn the adjustment knob to set the programmed cooking time. Press the "Start/Cancel" button to start the programmed cooking process. The buzzer sounds 3 times. The digital display shows the countdown time for the programmed cooking time. When the countdown is complete, cooking starts.</p> <p>3. Exiting the current operating mode: Press and hold the "Start/Cancel" button for 2 seconds to exit the current operating mode.</p> |
| <p>Sauté</p> | <p>1. Normal cooking: Turn the setting knob to the desired program. The small digital display shows 160 °C and the large digital display shows "0:30", which means the cooking time is 30 minutes. To set the cooking time, press the "Time" button and then turn the knob to the desired value; to set the cooking temperature, press the "Temperature/Pressure" button and then turn the knob to the desired value. Press the "Start/Cancel" key to start the cooking process; the buzzer sounds 3 times, the large digital display shows . When the product reaches the set temperature, the cooking countdown time is displayed on the large digital display and the countdown is started. When the countdown is complete, the cooking process ends and the buzzer sounds 10 times.</p> <p>2. Exiting the current operating mode: Press and hold the "Start/Cancel" button for 2 seconds to exit the current operating mode.</p> |



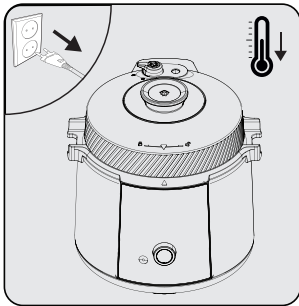
- Do not close the lid while using the saute program. When the lid is closed, the product will give an error and stop the heating process. When cooking starts, the inner pot must be inserted, otherwise the product will give an error.
- In the yogurt program, use milk at room temperature.

7 Cleaning and maintenance

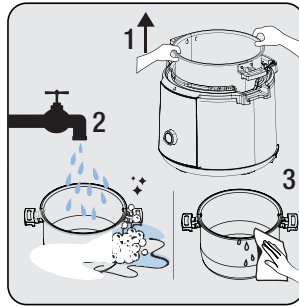
7.1 Cleaning

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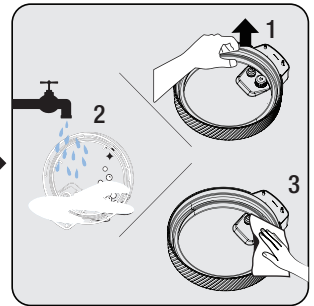
- Steam outlet: Clean the steam outlet preventer and float with a brush and cloth at least once a month.
- Sealing gasket: Remove oil and dirt with detergent and brush. It is recommended to clean the sealing gasket seat every 2 months.
- Water reservoir: After cooking, steam may accumulate in the water condensation channel and in the water reservoir. At this stage, remove the water and steam with a clean cloth.



Turn the appliance off. Unplug the appliance and allow it to cool completely.

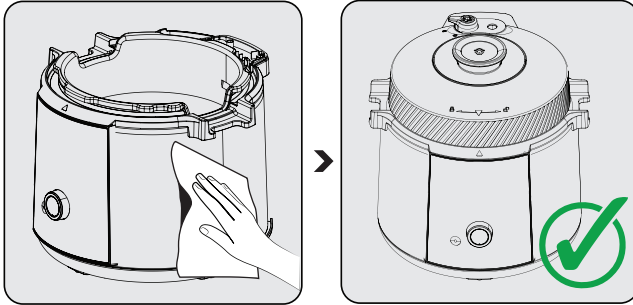


Remove the lid and inner chamber, first clean the chamber with detergent, then rinse thoroughly with water and wipe dry with a soft cloth.



Clean the inside of the lid with water, sealing gasket, steam valve and float can be removed for washing, assemble correctly after washing and dry the inside of the lid with cloth

7 Cleaning and maintenance



Use a damp cloth to clean the outer surface of the appliance. Dry the outside of the appliance completely.

Your appliance is ready for the next use.

7.2 Cleaning the cooking chamber

- Do not operate the product for a long time without any food in the inner chamber. Prolonged contact with heat when the chamber is empty may result in staining or yellowing of the chamber.
- Do not use for long-term storage of acidic, alkaline and preserved foods. More than 2 hours of contact with these types of food may cause corrosion.
- Keep clean to prolong service life.
- Do not soak in water for long periods. To remove grease and dirt, clean with soap, a small amount of detergent or warm water.



Do not use a metal spoon or other hard tool, as this will damage the inner surface of the hopper.

7.3 Storage

- If you do not intend to use the device for a long time, store it carefully.
- Unplug the appliance and allow it to cool before storing it.
- Store the appliance in a cool dry place.
- Store the appliance and its cord out of the reach of children.

7.4 Transportation and shipping

- During transportation and shipping, carry the appliance with its original packaging. The packaging of the appliance will protect the appliance against physical damage.
- Do not place heavy objects on the device or its packaging. The appliance may get damaged.
- If the appliance is dropped, the appliance may not operate or permanent damage may occur.

8 Troubleshooting

| | | Problem | Root Cause | Solution |
|----------------------|---|---|---|------------------------------|
| 1 | Hard to close the lid | Leak seal not properly installed | Position the sealing gasket correctly | |
| | | Tightens the float push rod | Push the push rod slowly | |
| 2 | The lid is difficult to open | Float out position | Gently press the float with a stick | |
| | | Pressure inside the cooking appliance | Open the lid after the pressure is completely relieved | |
| 3 | Cover leaks steam | Sealing gasket installed incorrectly | Install the sealing gasket as required | |
| | | Food residue in the sealing gasket | Clean the sealing gasket | |
| | | Sealing gasket damaged | Replace the sealing gasket | |
| | | The lid does not close properly | Close the lid correctly | |
| 4 | Float leaking steam | Food residue on float seal | Clean the float seal | |
| | | Worn float seal | Replace float seal | |
| 5 | Float not rising | Too little food and water in the inner container | Add water and food according to the recipe | |
| | | Lid or steam valve leaking steam | Send to service for repair | |
| 6 | Steam comes out of the steam valve continuously | Steam valve not in sealing position | Set the steam valve to the sealing position | |
| | | Pressure control error | Send to service for repair | |
| 7 | Power indicator light is not on | The mains plug is not plugged in properly | Check the mains plug | |
| 8 | Food is semi-cooked or too hard | Sub-sensor error | Add water as appropriate | |
| | | Lid opened prematurely | After the cooking cycle is complete, keep the lid closed for 5 minutes. | |
| 9 | All indicator lights are on | The display shows E1 | Open circuit in bottom sensor | Send to service for repair |
| | | The screen shows E5 | Open circuit in the sensor on the lid | |
| | | Showing E6 on the screen | Short circuit in the sensor on the cover | |
| | | Showing E8 on the screen | Pressure switch failure | |
| | | The screen shows E11 | Communication error between Control printed circuit board and Start printed circuit board | |
| | | The screen shows E12 | Receiver printed circuit board and Start printed circuit board communication error | |
| | | The screen shows E13 | Open/short circuit in float sensor | |
| | | The display shows E14 | Float sensor correction error | |
| | | The screen shows E15 | Temperature sensor fault on the receiver printed circuit board | |
| | | The screen shows E17 | Receiver printed circuit board error | |
| | | The screen shows E18 | Initialization printed circuit board error | |
| | | Cap icon is shown on the screen | No container | |
| | | Cover icon is shown on the screen | Cover in the wrong position | Move to the correct position |
| The screen shows E30 | Lid does not close after pressure test | Abnormal communication between the plate and the receiving plate after pressure is applied, cannot be detected on the cover | | |

If the problem cannot be resolved after the above check, contact our authorized service for repair.

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