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spherical bowl multicooker 69 in 1

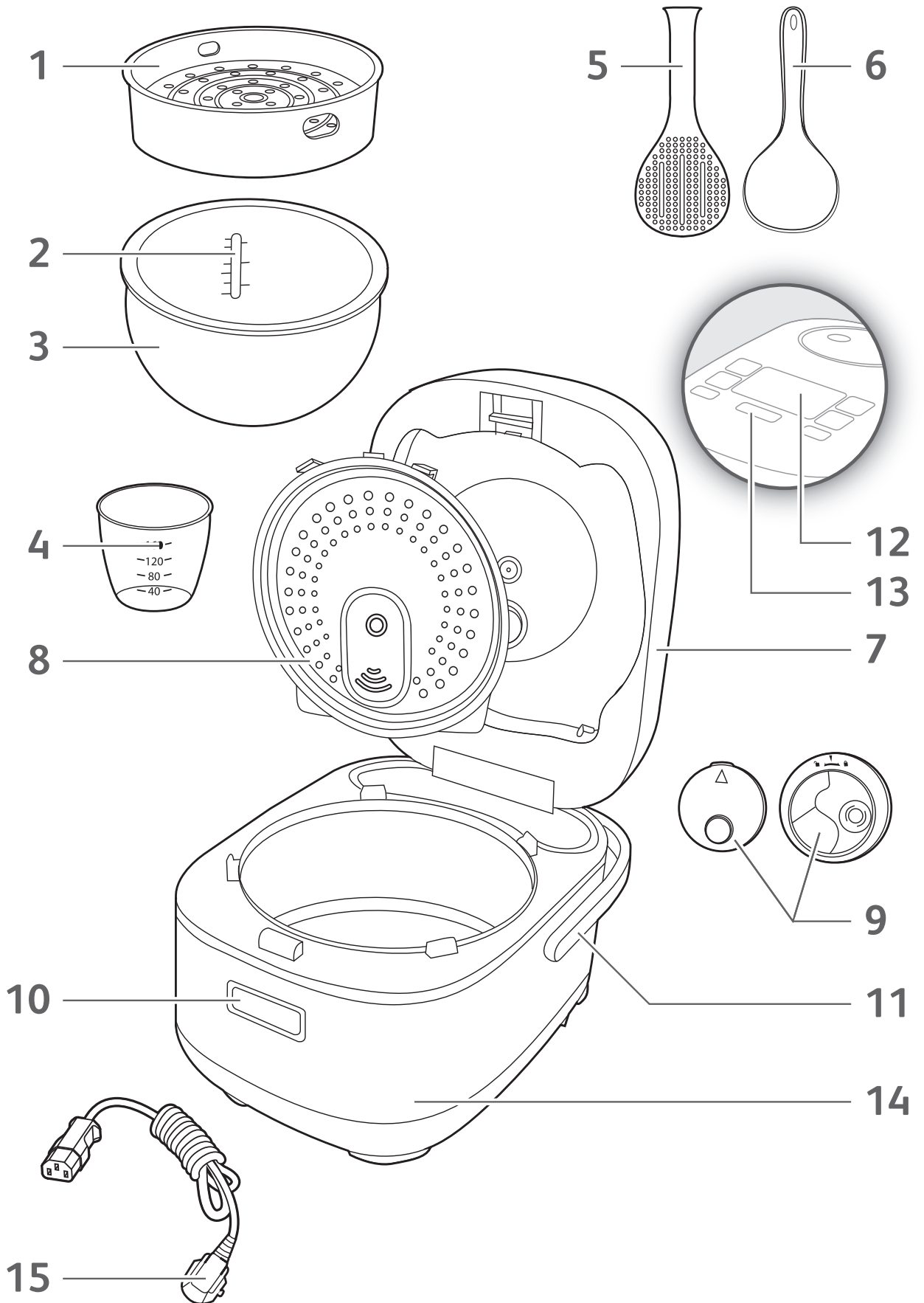


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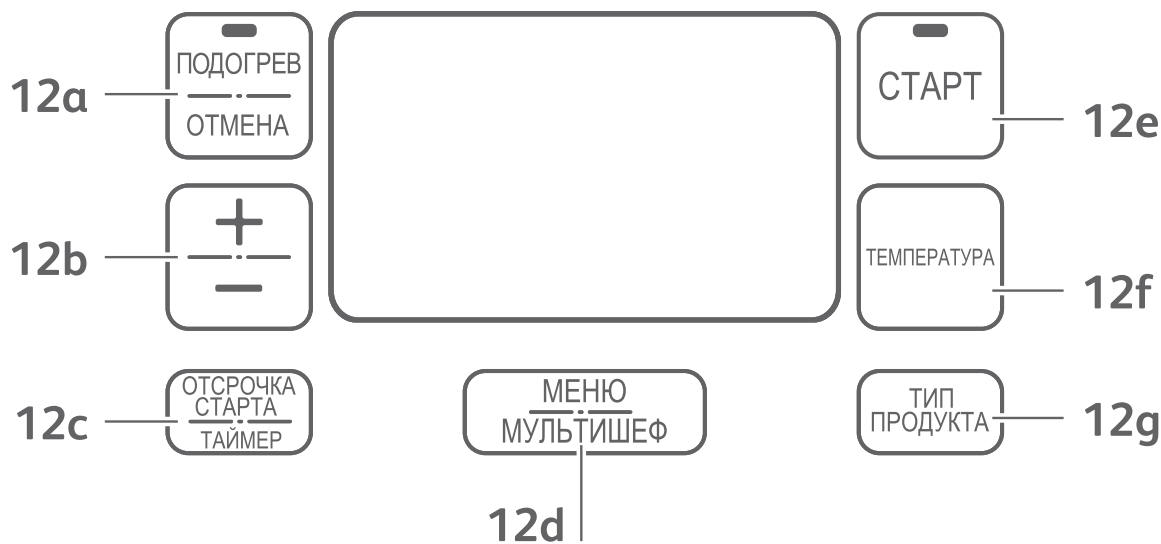
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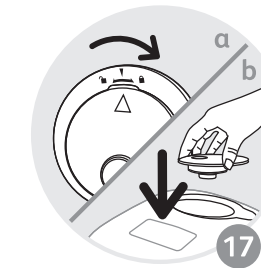
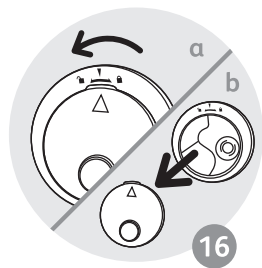
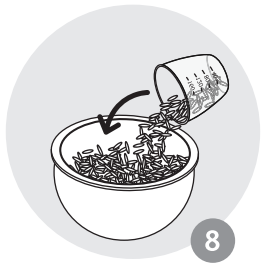
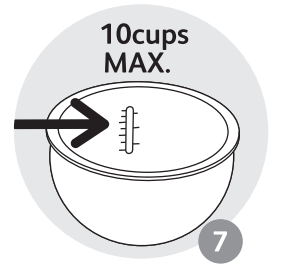
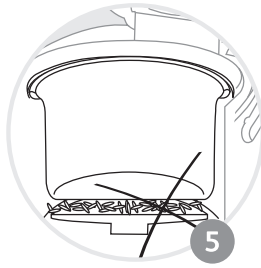
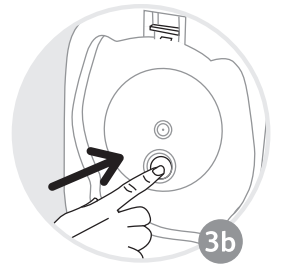
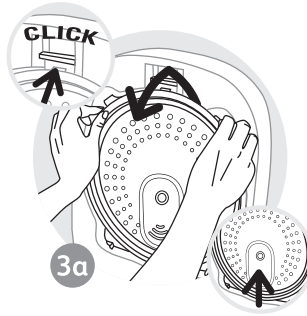
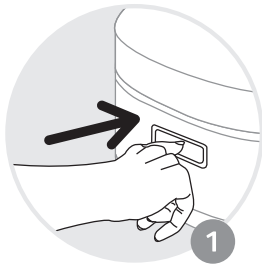
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**CONTROL PANEL / ПАНЕЛЬ УПРАВЛЕНИЯ /
ПАНЕЛЬ КЕРУВАННЯ / БАСҚАРУ ПАНЕЛІ**





DESCRIPTION

1. Steam basket
2. Graduation for water and rice
3. Removable stainless steel bowl
4. Measuring cup
5. Rice spoon
6. Soup spoon
7. Lid
8. Removable inner steam shield
9. Micro pressure valve
10. Lid opening button
11. Handle
12. Control panel
 - a. "KEEP WARM/CANCEL" key
 - b. "+/-" key
 - c. "DELAYED START/TIMER" key
 - d. "MENU/DIY CHEF" key
 - e. "START" key
 - f. "TEMPERATURE" key
 - g. "FOOD TYPE" key
13. Function indicators
 - a. "FOOD TYPE" function
 - b. "VEGETABLES" function
 - c. "FISH" function
 - d. "POULTRY" function
 - e. "MEAT" function
 - f. "DELAYED START" function
 - g. "TIMER" function
 - h. "DIY CHEF 1" function
 - i. "DIY CHEF 2" function
 - j. "BAKING" function
 - k. "FRY" function
 - l. "SOUP" function
 - m. "STEW" function
 - n. "STEAM" function
 - o. "RICE/CEREALS" function
 - p. "PILAF" function
 - q. "DESSERT" function
 - r. "MILK PORRIDGE" function
 - s. "BABY FOOD" function
 - t. "PIZZA" function
 - u. "REHEAT" function
 - v. "YOGURT" function
 - w. "PASTA" function
 - x. "DIY CHEF" function
14. Housing
15. Power cord

BEFORE THE FIRST USE

Unpack the appliance

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

Read the instructions and carefully follow the operating method.

Clean the appliance

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

THE APPLIANCE

- When the power cord is installed into the power outlet and into the socket on the cooker base, the appliance will ring 2 sound "Bi", all the indicators on the control box will light up for an instant. The appliance enters into standby mode, you can select the menu functions as you wish.
- At the end of the cooking period, the appliance will automatically switch over to keep warm which will last up to 24h.
- The appliance is not dishwasher safe.
- Do not touch the inside of the product when it is connected or after cooking.
- Do not carry the product in use or just after cooking.

PREPARATION BEFORE COOKING

Measuring the ingredients - Max capacity of the bowl

- The graduated markings on the inside of the bowl are given cups, these are used for measuring the amount of water when cooking rice.
- The plastic measuring cup provided with your appliance is for measuring rice and not water. 1 level measuring cup of rice weighs about 150 g.
- Users may reduce or increase water according to types of rice and their preference of taste.
- As the voltage varies in different areas, slight spillover of rice and water is a normal phenomenon.
- The maximum quantity of water + rice should not exceed the highest mark inside the bowl.

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

When steam cooking

- The quantity of water must be appropriate and always be lower than the steam basket bottom.
- Exceeding this level may cause overflows during use.
- Place the steam basket onto the bowl – fig.4.
- Add the ingredients in the basket.

FOR ALL FONCTIONS

- Carefully wipe the outside of the bowl (especially the bottom). Make sure that there are no foreign residues or liquid underneath the bowl – fig.5.
- Place the bowl into the appliance, making sure that it is correctly positioned – fig.6.
- Make sure that the steam shield is correctly in position.
- Close the lid in place with a sound of "click".
- Plug the power cord into the socket on the base and then plug another end of power cord into power outlet.
- Do not switch on the appliance until all the above stages have been completed.

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

If you wish to change the selected cooking menu because of an error, press “Cancel” key and re-choose the menu 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.

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SOME RECOMMENDATIONS FOR BEST RESULTS WHEN COOKING RICE

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

COOKING RICE TABLES

- The table below gives a guide to cook different types of rice. For best results, we recommend using ordinary rice rather than ‘easy cook’ type of rice which tends to give a stickier rice and may adhere to the base. With other types of rice, such as brown or wild rice, the quantities of water need adjustment, check the tables below.
- To cook 1 cup of white rice (serves 2 small or 1 large portion), use 1 measuring cup of white rice and then add one and a half measuring cup of water. With some types of rice it is normal for a little rice to stick on the base when cooking 1 cup of rice. To cook other quantity of white rice, refer to cooking guide below.
- The maximum quantity of water + rice should not exceed the highest mark inside the bowl – fig.7. Depending on the type of rice, quantities of water may need adjustment. See the table below.

COOKING GUIDE FOR WHITE RICE - 10 cups

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

| Programs | Manuel | Automatic | Food type | Timer (min) | | | Delayed Start | | Temperature (°C) | | Keep Warm |
|----------------------|--------|-----------|-----------|-------------|----------|-------|--------------------|-------|------------------|-------|-----------|
| | | | | Default | Range | every | Range | every | Range | every | |
| Baking | 13 | 4 | Veg | 20 | 5-120 | 5 | Cooking time ~ 24h | 5 | 100-160 | 5 | 24h |
| | | | Fish | 10 | | | | | | | |
| | | | Poultry | 40 | | | | | | | |
| | | | Meat | 50 | | | | | | | |
| Fry | 13 | - | - | 20 | 5-90 | 1 | - | - | 100-160 | 5 | 24h |
| Soup | - | 4 | Veg | 20 | 10-180 | 5 | Cooking time ~ 24h | - | - | - | 24h |
| | | | Fish | 25 | | | | | | | |
| | | | Poultry | 30 | | | | | | | |
| | | | Meat | 60 | | | | | | | |
| Stew | 2 | 4 | Veg | 20 | 20min-9h | 5 | Cooking time ~ 24h | - | 90-100 | - | 24h |
| | | | Fish | 25 | | | | | | | |
| | | | Poultry | 30 | | | | | | | |
| | | | Meat | 40 | | | | | | | |
| Steam | - | 4 | Veg | 10 | 5-180 | 5 | Cooking time ~ 24h | - | - | - | 24h |
| | | | Fish | 20 | | | | | | | |
| | | | Poultry | 25 | | | | | | | |
| | | | Meat | 35 | | | | | | | |
| Rice/Cereals | - | 1 | - | - | - | - | 1h-24h | - | - | - | 24h |
| Pilaf | - | 1 | - | - | - | - | 1h-24h | - | - | - | 24h |
| Dessert | 13 | - | - | 40 | 5-240 | 5 | Cooking time ~ 24h | 5 | 100-160 | 5 | 24h |
| Milk Porridge | - | 1 | - | 10 | 5-120 | 5 | Cooking time ~ 24h | - | - | - | 24h |
| Baby food | - | 1 | - | 30 | 5-120 | 5 | Cooking time ~ 24h | - | - | - | 24h |
| Pizza | - | 1 | - | 40 | 30-120 | 5 | Cooking time ~ 24h | - | - | - | 24h |
| Reheat | 2 | - | - | 20 | 10-60 | 5 | Cooking time ~ 24h | - | 85-100 | - | 24h |
| Yogurt | - | 1 | - | 8h | 1h-24h | 30 | - | - | - | - | - |
| Pasta | - | 1 | - | 25 | 10-120 | 1 | Cooking time ~ 24h | - | - | - | 24h |
| DIY Chef | 2 | - | - | 30 | 1min-9h | 1 | - | 5 | 40-160 | 5 | - |
| Keep warm | 1 | - | - | - | - | - | - | - | - | - | 24h |
| Programs | 46 | 23 | | | | | | | | | |
| Total | 69 | | | | | | | | | | |

Note : Do not use the steam basket with Baking, Fry and Dessert function.

MENU KEY

- Under standby status, press the "Menu" key to cycle through the following functions: Baking > Fry > Soup > Stew > Steam > Rice/Cereals > Pilaf > Dessert > Milk porridge > Baby food > Pizza > Reheat > Yogurt > Pasta > DIY,
- "Start" button light flickers, the corresponding function text and Start light flashes, and the screen displays the default cooking time of each function (except Rice/Cereals, Pilaf),

Note: Under working status, press "Menu" key is useless.

FOOD TYPE KEY

A type of food can be selected for some functions. 4 types of food are available : VEG, FISH, POULTRY and MEAT.

- After selecting the desired cooking function: press the FOOD TYPE key and select your food type and then the food text will flash accordingly;
- The default food type is VEG if you do not set one.
- Generally when the screen displays a default cooking time, it also indicates a default temperature except for rice cereal and pilaf

BAKING FUNCTION

- Press "Menu" key to select function "Baking" under standby status, at the same time the screen displays the default cooking time, the light of "Start" flickers, then press "Start" key, the multicooker enters into "Baking" cooking status, the light of "Start" lights up and the LCD screen displays the remaining time.
- After the time of "Baking" over, the Buzzer brings a sound "Bi, Bi" several times, the light of "Keep warm" lights up and the multicooker enter into keep warm status with the screen displays "00:00".

FRY FUNCTION

- Press "Menu" key to select function "Fry" under standby status, at the same time the screen displays the default cooking time, the light of "Start" flickers, then press "Start" key, the multicooker enters into "Fry" cooking status, the light of "Start" lights up and the LCD screen display the remaining time.
- After the time of "Fry" over, the Buzzer brings a sound "Bi, Bi" several times, the light of "Keep warm" lights up and the multicooker enters into keep warm status with the screen display "00:00".

Note: Always use this function with oil and food. With oil only, an message of "E5" may appear on the display.

SOUP FUNCTION

To avoid clogging, do not cook seaweed, oatmeal or other food that tends to foam and expand in the cooker.

- Put an appropriate amount of food and water in the inner pot.
- Press "Menu" key to select function "Soup" under standby status, at the same time the screen displays the default cooking time, the light of "Start" flickers, then press "Start" key, the multicooker enters into "Soup" cooking status, the light of "Start" lights up and the LCD screen displays the remaining time.
- After the time of "Soup" over, the Buzzer brings a sound "Bi, Bi" several times, the light of "Keep warm" lights up and the multicooker enters into keep warm status with the screen display "00:00".

STEW FUNCTION

- Press "Menu" key to select function "Stew" under standby status, at the same time the screen displays the default cooking time, the light of "Start" flickers, then press "Start" key, the multicooker

enters into "Stew" cooking status, the light of "Start" lights up and the LCD screen displays the remaining time.

- After the time of "Stew" over, the Buzzer brings a sound "Bi, Bi" several times, the light of "Keep warm" lights up and the multicooker enters into keep warm status with the screen display "00:00".

STEAM FUNCTION

- Place the steamer in the inner pot, add an appropriate amount of water and then an appropriate amount of food in the steamer.
- Press "Menu" key to select function "Steam" under standby status, at the same time the screen displays the default cooking time, the light of "Start" flickers, then press "Start" key, the multicooker enters into "Steam" cooking status, the light of "Start" lights up and the LCD screen displays the remaining time.
- After the time of "Steam" over, the Buzzer brings a sound "Bi, Bi" several times, the light of "Keep warm" lights up and the multicooker enter into keep warm status with the screen display "00:00".

Note: The food placed in the steamer must not be tight.

RICE/CEREALS FUNCTION

- **Pour the required quantity of rice into the bowl using the measuring cup provided – Fig.8. Then fill with cold water up to the corresponding "CUP" mark printed in the bowl – 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/Cereals" under standby status, the light of "Start" flickers, then press "Start" key, the multicooker enters into "Rice/Cereals" cooking status, the light of "Start" lights up and the LCD screen flickers "■ ■ ■ ■".
- After the time of "Rice/Cereals" over, the Buzzer brings a sound "Bi, Bi" several times, the light of "Keep warm" lights up and the multicooker enter into keep warm status with the screen display "00:00".

PILAF FUNCTION

- Press "Menu" key to select function "Pilaf" under standby status, the light of "Start" flickers, then press "Start" key, the multicooker enters into "Pilaf" cooking status, the light of "Start" lights up and the LCD screen flickers "■ ■ ■ ■".
- After the time of "Pilaf" over, the Buzzer brings a sound "Bi, Bi" several times, the light of "Keep warm" lights up and the multicooker enters into keep warm status with the screen display "00:00".

DESSERT FUNCTION

- Press "Menu" key to select function "Dessert" under standby status, at the same time the screen display the default cooking time, the light of "Start" flickers, then press "Start" key, the multicooker enters into "Dessert" cooking status, the light of "Start" lights up and the LCD screen displays the remaining time.

- After the time of “Dessert” over, the Buzzer brings a sound “Bi, Bi” several times, the light of “Keep warm” lights up and the multicooker enters into keep warm status with the screen display “00:00”.

MILK PORRIDGE FUNCTION

- Before cooking, take appropriate amount of rice with the measuring cup and wash it clean.
- Pour the required quantity of rice into the bowl using the measuring cup provided – Fig.8. Then fill with cold water up to the corresponding “CUP” mark printed in the bowl – Fig.9. The water should never exceed the maximum level.
- You can increase or decrease the volume of water depending on the type of rice and personal preference on hardness.
- Press “Menu” key to select function “Milk Porridge” under standby status, at the same time the screen displays the default cooking time, the light of “Start” flickers, then press “Start” key, the multicooker enters into “Milk Porridge” cooking status, the light of “Start” lights up and the LCD screen display the remaining time.
- After the time of “Milk Porridge” over, the Buzzer brings a sound “Bi, Bi” several times, the light of “Keep warm” lights up and the multicooker enters into keep warm status with the screen display “00:00”.

BABY FOOD FUNCTION

- Press “Menu” key to select function “Baby Food” under standby status, at the same time the screen display the default cooking time, the light of “Start” flickers, then press “Start” key, the multicooker enters into “Baby Food” cooking status, the light of “Start” lights up and the LCD screen displays the remaining time.
- After the time of “Baby Food” over, the Buzzer brings a sound “Bi, Bi” several times, the light of “Keep warm” lights up and the multicooker enters into keep warm status with the screen display “00:00”.

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

PIZZA FUNCTION

- Press “Menu” key to select function “Pizza” under standby status, at the same time the screen displays the default cooking time, the light of “Start” flickers, then press “Start” key, the multicooker enters into “Pizza” cooking status, the light of “Start” lights up and the LCD screen display the remaining time.
- After the time of “Pizza” over, the Buzzer brings a sound “Bi, Bi” several times, the light of “Keep warm” lights up and the multicooker enters into keep warm status with the screen display “00:00”.

REHEAT FUNCTION

Screen displays the default cooking time, the light of “Start” flickers, then press “Start” key, the multicooker enters into “Reheat” cooking status, the light of “Start” lights up and the LCD screen displays the remaining time.

- After the time of “Reheat” over, the Buzzer brings a sound “Bi, Bi” several times, the light of “Keep warm” lights up and the multicooker enters into keep warm status with the screen display “00:00”.

CAUTION

• The cold food should not exceed 1/2 of the cooker’s volume. Too much food cannot be thoroughly heated. Repeated use of “Reheat” or too little food will lead to burnt food and hard layer at the bottom.

• It is recommended not to reheat thick porridge, or it may become pasty.

• Do not reheat long-stored cold food to avoid smell.

• For thick food it is recommended to stir the food several time during the reheat process.

YOGURT FUNCTION

- Press “Menu” key to select function “Yogurt” under standby status, at the same time the screen displays the default cooking time, the light of “Start” flickers, then press “Start” key, the multicooker enters into “Yogurt” cooking status, the light of “Start” lights up and the LCD screen display the remaining time.
- After the time of “Yogurt” over, the Buzzer brings a sound “Bi, Bi” several times, the light of “Keep warm” lights up and the multicooker enters into keep warm status with the screen display “00:00”.

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

Use for making yogurt in oven-proof glass containers.

CHOICE OF INGREDIENTS FOR YOGURT

Milk

What milk should you use?

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

- **Long-life sterilised milk:** UHT whole milk results in firmer yogurt. Using semi-skimmed milk will result in less firm yogurt. However, you can use semi-skimmed milk and add one or two pots of powdered milk.
- **Pasteurised milk:** this milk gives a more creamy yogurt with a little bit of skin on the top.
- **Raw milk** (farm milk): this must be boiled. It is also recommended to let it boil for a long time. It would be dangerous to use this milk without boiling it. You must then leave it to cool before using it in your appliance. Culturing using yogurt prepared with raw milk is not recommended.
- **Powdered milk:** using powdered milk will result in very creamy yogurt. Follow the instructions on the manufacturer’s box.

Choose a whole milk, preferably long-life UHT.

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

The ferment

For yogurt

This is made either from:

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

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

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

Fermentation time

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



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

PASTA FUNCTION

- Press "Menu" key to select function "Pasta" under standby status, at the same time the screen displays the default cooking time, the light of "Start" flickers, then press "Start" key, the multicooker enters into "Pasta" cooking status, the light of "Start" lights up and the LCD screen display the remaining time.
- After the time of "Pasta" over, the Buzzer brings a sound "Bi, Bi" several times, the light of "Keep warm" lights up and the multicooker enters into keep warm status with the screen display "00:00".

DIY CHEF FUNCTION

- Long press "Menu" key to select "DIY Chef" function under standby status, the multicooker will first enter "DIY 1" setting status with the screen displaying the default temperature and cooking time, and the light of "Start" flickering.
- 2 possibilities for DIY setting: Firstly, you can adjust a constant temperature level and cooking time if needed. Secondly, you can press "Menu" key to select your desiring cooking program, you can adjust the temperature and cooking time according to the selected program if needed. Finally,

you may press start to cook or enter "DIY 2" by long press on "Menu" key and follow the same logic for setting.

- When "DIY1" cooking program is over, the Buzzer brings a sound "Bi" and the multicooker will enter "DIY2" cooking status.
- After the time of "DIY" over, the Buzzer brings a sound "Bi Bi" several times, the light of "Keep warm" lights up and the multicooker enters into keep warm status with the screen displaying "00:00".
- The multicooker can keep a memory for DIY function. When you turn on your appliance and choose DIY, you have the setting from last use. If you want to initiate the setting you have to press 3 buttons at the same time : "Temperature", "Delayed Start/Timer" and "Food type" keys.

Note:

- **Certain cooking programs are defined as fully automatic programs, hence the temperature and/or cooking time adjustment is not possible.**
- **The multicooker can memorize the last temperature and cooking time DIY setting for your next use.**
- **To protect the appliance, there is a temperature/time setting restriction in DIY function :**
Between 40-100°C, the cooking time range is 1min -9h
Between 105-160°C, the cooking time range is 1min -2h

KEEP WARM/CANCEL KEY

Press "Keep warm/Cancel" key under standby status, the light of "Keep warm/Cancel" key lights up, the screen shows "00:00" and goes into keep warm status.

- Press "Keep warm/Cancel" key under function setting or cooking status will cancel all setting data and back to standby status.

DELAYED START/TIMER KEY

- Press "Menu" key to select the function you want, the light flickers, if need preset, press "Delayed start/Timer" button until delayed starts appears on the screen. Then the screen will show the default delayed start and cooking time. Customer can press "+" and "-" to adjust the time. For press "+" or "-" each time, in result will add or subtract 1 hour or 1 min.
- After selecting a function, press the Delayed start/Timer button (odd number of times) to switch to the Timer time adjustment mode. Now the corresponding function texts flash, and LCD displays the default cooking time. Then you can press the Hours or Minutes button to set the timer.

Notes:

- **The delayed start time includes cooking time (means when delayed start time is over, the process of cooking is over too).**

TEMPERATURE KEY

It is possible to adjust the temperature for "Baking", "Fry", "Dessert" and "DIY chef" (see table page 3-4). Press "Temperature" key once you have chosen your function and then press "+" or "-" to adjust the desired temperature.

Press "Start" key to start the cooking.

ON COMPLETION OF COOKING

- Open the lid – fig.1.
- Glove must be used when manipulating the cooking bowl and steam tray – fig.11.
- Serve the food using the spoon provided with your appliance and reclose the lid.
- The food remaining in the container will be kept warm up to 24 hours.
- Press “Start/Cancel” to stop the keep warm status.
- Unplug the appliance.

MISCELLANEOUS INFORMATION

- The appliance has memory function. In case of power failure, the rice cooker will memorize 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.
- Please do not open the lid during cooking in order to ensure the cooking efficiency.

CLEANING AND MAINTENANCE

- To ensure the rice cooker is unplugged and completely cooled down before cleaning and maintenance.
- It is strongly advised to clean the appliance after each use with a sponge – fig.12.
- The bowl, steam basket, steam shield and the accessories (measuring cup, rice spoon and soup spoon) are dishwasher safe – fig.13.

Bowl, steam basket

- It is possible to clean the bowl and steam basket in the dishwasher machine.
- If food has stuck to the bottom, you may put water in the bowl to soak for a while before washing.
- Dry the bowl carefully.

Taking care of the bowl

For the bowl, carefully follow the instructions below:

- To ensure the maintenance of bowl quality, it is recommended not to cut food in it.
- Make sure you put the bowl back into the rice cooker.
- Use the plastic spoon provided or a wooden spoon and not a metal type so as to avoid damaging the bowl surface – fig.14.
- To avoid any risk of corrosion, do not pour vinegar into the bowl.
- The color of the bowl surface may change after using for the first time or after longer use. This change in color is due to the action of steam and water and does not have any effect on the use of the rice cooker, nor is it dangerous for your health. It is perfectly safe to continue using it.

Cleaning the micro pressure valve

- When clean the micro-pressure valve, please remove it from the lid – fig.15 and open it by rotating in the direction of “open” – fig.16a and 16b. After cleaning it, please wipe dry it and meet the two triangle in the two parts together and rotate it in the direction of “close”, then put it back to the lid of the rice cooker – fig.17a and 17b.

Cleaning and care of the other parts of the appliance

- Unplug the appliance before cleaning.
- Clean the outside of the Rice Cooker – fig.18, the inside of the lid and the cord with a damp cloth and wipe dry. Do not use abrasive products.

TECHNICAL TROUBLESHOOTING GUIDE

EN

| Malfunction description | Causes | Solutions |
|---|---|--|
| Any indicator lamp off and no heating. | Rice cooker not plugged. | Verify the main plug is well engaged in the product body. |
| Any indicator lamp off and heating. | Problem of the connection of the indicator lamp or indicator lamp is damaged. | Send to the authorized service center for repair. |
| Steam leakage during using. | Lid is badly closed. | Open and close again the lid. |
| | Micro pressure valve not well positioned or uncomplete. | Stop the cooking (unplug the product) and check the valve is complete (2 parts locked together) and well positioned. |
| | Lid or micro pressure valve gasket is damaged. | Send to the authorized service center for repair. |
| Rice half cooked or overtime cooking. | Too much or not enough water compared to rice quantity. | Refer to table for water quantity. |
| Automatic warm-keeping fails (product stay in cooking position, or no heating). | | Send to authorized service center for repair. |
| E0 | The sensor on the top open circuit or short circuit. | Send to the authorized service center for repair. |
| E1 | The sensor on the bottom open or short circuit. | |
| E2 | The sensor of inductor open or short circuit. | |
| E3 | High temperature detected. | Stop the appliance and restart the program. If the problem repeats, please send to the authorized service center for repair. |
| E5 | Missing bowl. | Put the inner pot inside the appliance, then unplug and re-plug the appliance and finally restart the program. |

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