

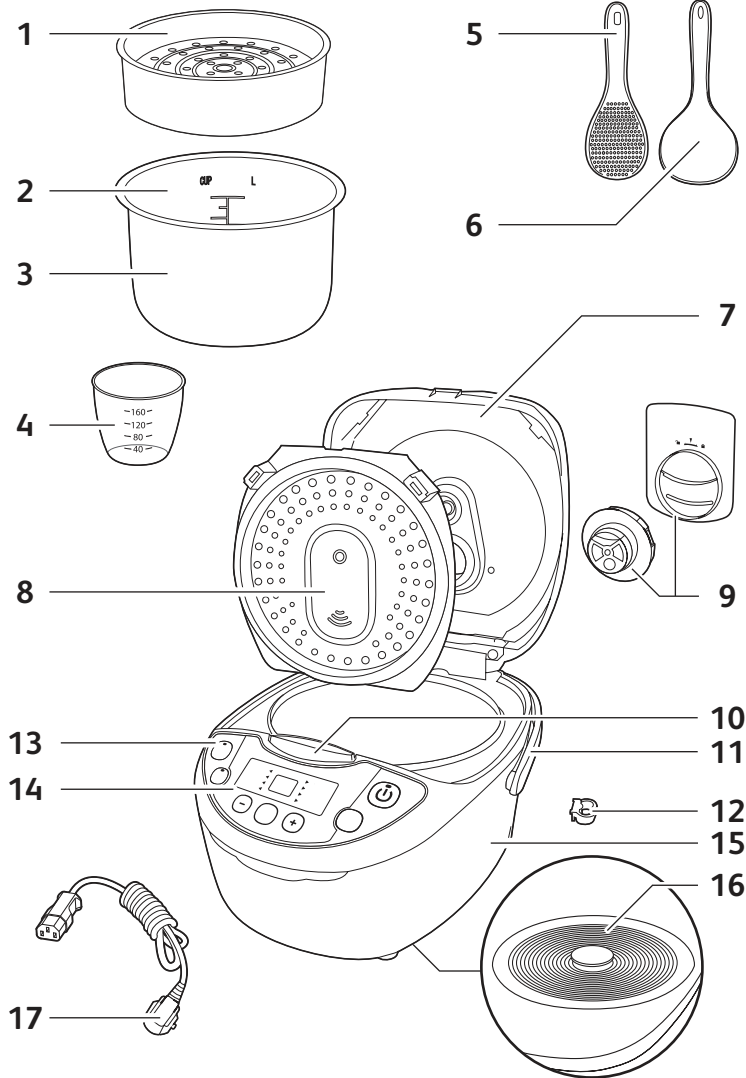
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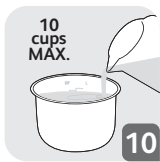
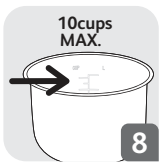
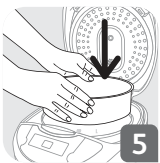
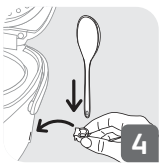
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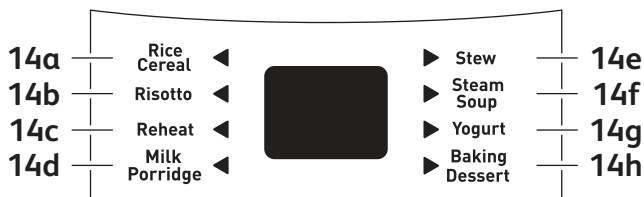
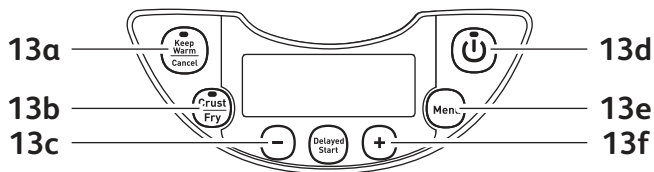
**10-in-1 multicooker**

[www.tefal.com](http://www.tefal.com)






## CONTROL PANEL



## IMPORTANT SAFEGUARDS SAFETY INSTRUCTIONS

**Read these instructions for use carefully before using your appliance for the first time and keep them to hand for future reference.**

- 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 foodstuff. Rinse with a damp cloth or sponge. Drying 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
- 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.
- 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.
- This appliance is designed for domestic use only. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee does not apply.
- The appliance can be used up to an altitude of 4000 m.
- 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 leave the cord hanging
- 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
- Never try to operate the appliance when the bowl is empty or without the bowl.
- 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.
- Do not place the appliance 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 tea towel.
- Any intervention should only be made by a 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.
- Before discarding your appliance you should remove the battery from the timer and dispose of it at a local civic waste collection centre (according to model).



### Environment protection first!

- ① Your appliance contains valuable materials which can be recovered or recycled.
- ➔ Leave it at a local civic waste collection point.

## DESCRIPTION

- |    |                              |    |                           |
|----|------------------------------|----|---------------------------|
| 1  | Steam basket                 | e  | “MENU”                    |
| 2  | Graduation marks for water   | f  | “+”                       |
| 3  | Removable ceramic bowl       | g  | “DELAYED START”           |
| 4  | Measuring cup                | 14 | Function indicators       |
| 5  | Rice spoon                   | a  | “RICE/CEREAL” function    |
| 6  | Soup spoon                   | b  | “RISOTTO” function        |
| 7  | Lid                          | c  | “REHEAT” function         |
| 8  | Removable inner steam shield | d  | “MILK PORRIDGE” function  |
| 9  | Micro pressure valve         | e  | “STEW” function           |
| 10 | Lid opening button           | f  | “STEAM/SOUP” function     |
| 11 | Handle                       | g  | “YOGURT” function         |
| 12 | Rice spoon support           | h  | “BAKING/DESSERT” function |
| 13 | Control panel                | 15 | Housing                   |
| a  | “KEEP WARM/CANCEL”           | 16 | Heating element           |
| b  | “CRUST/FRY”                  | 17 | Power cord                |
| c  | “-”                          |    |                           |
| d  | “START”                      |    |                           |

## 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 them.**

**Clean the appliance**

- Remove the bowl – fig.2, the steam shield and the pressure valve – fig.3a and 3b (see “Cleaning and Maintenance” section for detailed instructions on removal).
- Clean the bowl, the valve and the steam shield 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 their original position. Install the steam shield in the correct position on the top of machine. Then, put the steam shield behind the 2 ribs and push it onto the lid until it’s fixed. Install the detachable cord into the socket on the cooker base.
- Insert the spoon support on the base of the appliance – fig.4.

## THE APPLIANCE

- This multicooker is equipped with 10 multi-functions: Rice/Cereal, Risotto, Reheat, Milk Porridge, Stew, Steam/Soup, Yogurt, Baking/Dessert, Crust/Fry, Keep Warm, plus Adjustable Timer and Delayed Start.
- When the power cord is installed into the power outlet and into the socket on the cooker base, it will make a long “Beep” sound, the digital screen and indicator lights will flash once, then the digital screen will display “--”. It indicates the appliance has entered the standby mode and is ready for function selection.
- At the end of the cooking period, the appliance will automatically switch over to keep warm which will last up to 24 hours.
- Do not clean the bowl or the body of the appliance in the dishwasher.
- Do not touch the heating element when the product is connected or after cooking.
- Do not carry the product when in use or just after cooking.

## PREPARATION BEFORE RICE COOKING

### Measuring the ingredients - Max capacity of the bowl

- The graduated markings on the inside of the bowl are given in litres and 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 160 g.
- Users may reduce or increase the water quantity according to the type of rice and their preference for firm or soft texture rice.
- Fluctuations in the household mains supply, can cause voltage variations when operating the product, this may result in slight spill over of rice and water on the higher capacity settings, and 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 cooking rice

**Note: Always add the rice first, not the water, otherwise you will have too much liquid which may cause overflows during use.**

- Before cooking, measure the rice with the measuring cup and rinse it very well.
- Put the rinsed rice into the bowl and distribute evenly around the whole surface of the bowl. Fill it with water to the corresponding 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.

## FOR ALL FUNCTIONS

- 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.6.
- Place the bowl into the appliance, making sure that it is correctly positioned – fig.7.
- Make sure that the steam shield is correctly in position.
- Close the lid so you hear a “click”.
- Plug the power cord into the socket on the base and then plug the other 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.11.**

**If you wish to change the selected cooking menu because of an error, press “KEEP WARM/CANCEL” and select the menu you want.**

**Only use the inner bowl provided with the appliance.**

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

## RICE COOKING GUIDE

- 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 table page 8.
- 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 cups of water. To cook other quantities of white rice, refer to cooking guide page 8.
- The maximum quantity of water + rice should not exceed the 10 cup mark inside the bowl – fig.8. Depending on the type of rice, quantities of water may need adjustment. See the table page 8.

### 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

**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 simmering phase.**

- Rinse the rice thoroughly before cooking except for risotto 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 rice Sushi	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.

Program	Time set			Max Temperature (in °C)	Lid position		Delayed Start	
	Default cooking time	Min to Max cooking time	Increments		Lid closed	Lid open	Yes	No
Rice/Cereal	Automatic				•		•	
Risotto	Automatic				•		•	
Reheat	25 min	8 min - 45 min	1 min	100°	•			•
Milk Porridge	10 min	5 min - 90 min	1 min	100°	•		•	
Stew	60 min	20 min - 9 hr	1 min, after 90 min - 1 hour	100°	•		•	
Steam/soup	30 min	15 min - 2 hr	1 min, after 90 min - 1 hour	100°	•		•	
Yogurt**	8 hours	6 h - 12 hr	1 hour	42°	•			•
Baking/Dessert	35 min	20 min - 4 hr	1 min, after 90 min - 1 hour	135°	•			•
Crust/Fry***	15 min	5 min - 60 min	1 min	160°	•	•		•
Keep warm	Up to 24 hours			75°	•			

\*\* Use for making yogurts in ovenproof glass containers.

\*\*\* For use with oil **and** food. With oil only message E3 will be displayed.

With Crust/Fry program the appliance can be used with the lid closed or open. Stir the food occasionally when frying food.

## 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 and then fill with cold water up to the corresponding “CUP” mark on the inside of the bowl - fig.10.
- Make sure that the rice is well distributed around the whole surface of the bowl, in order to allow even cooking.
- Add salt to your personal taste if required.
- Stock may be substituted for water. If using stock, there is the risk of rice browning a bit on the base of the bowl.
- Do not open the lid during cooking as steam will escape and this will affect the cooking time and the texture.
- When the rice is ready and the “Keep Warm” indicator light is on, stir the rice and then leave it in the multicooker for a few minutes longer in order to get rice with separate grains.

## “RICE/CEREAL” FUNCTION

- Place the appliance on a flat, stable, heat-resistant work surface away from water splashes and any other sources of heat.
- Pour the required quantity of washed rice into the bowl measured using the measuring cup provided – fig.9. Then fill with cold water up to the corresponding “CUP” mark printed in the bowl – fig.10.
- Close the lid.

**Note: Always add the rice first otherwise you will have too much water.**

- Press “Menu” to select the function “Rice/Cereal”. The screen displays “--” and the “Start” button flashes. Press the “Start” button and the multicooker enters into “Rice/Cereal” mode. The “Start” light stops flashing and the screen display shows “-”.
- The rice cooker automatically determines the cooking time depending on the quantity of rice and water placed in the bowl.
- The cooking time is automatically followed by a simmering phase. At the end of the cooking phase, the buzzer beeps twice, and the multicooker will start the ‘simmering phase’. The screen will count down the simmering time from 14 minutes.

- After simmering, the buzzer will sound several times, the multicooker will enter keep warm status with the “Keep Warm” indicator turning on and the screen will display “b”.
- Stir the rice with the spatula before serving to separate and fluff up the grains of rice.

## “RISOTTO” FUNCTION

- Press the “Menu” button and scroll through to select “Risotto”. The screen displays “--” and the “Start” button flashes. Press the “Start” button and the multicooker enters into “Risotto” mode. The “Start” light stops flashing and the screen display shows “-”.
- The rice cooker automatically determines the cooking time depending on the quantity of rice and water placed in the bowl.
- The cooking time is automatically followed by a simmering phase. At the end of the cooking phase, the buzzer beeps twice, and the multicooker will start the ‘simmering phase’. The screen will count down the simmering time from 10 minutes.
- After simmering, the buzzer will sound several times, the multicooker will enter keep warm status with the “Keep Warm” button turning on and the screen will display “b”.
- Stir the risotto with the spatula before serving.

## “REHEAT” FUNCTION

- This function is intended to only reheat cooked food. Place the food in the bowl.
- Press the “Menu” button and scroll through to select “Reheat”. The screen displays “25” and the “Start” button flashes.
- The default cooking time is 25 minutes adjustable from a minimum of 8 minutes to a maximum of 45 minutes. A long press on the +/- key will allow you to increase or decrease the time without the appliance beeping.
- Press the “Start” button and the multicooker enters into “Reheat” mode. The “Start” light stops flashing and the screen display shows the remaining reheating time.
- At the end of reheating process, the buzzer will sound several times, the multicooker will enter keep warm mode with the “Keep Warm” button turning on and the screen will display “b”.

## “MILK PORRIDGE” FUNCTION

- Prepare the porridge recipe as directed in the recipe book. The maximum quantity of porridge made in the multicooker should not exceed the quantity of ingredients stated in the recipe book.
- Press the “Menu” button and scroll through to select “Milk Porridge”. The screen displays “10” and the “Start” button flashes.
- The default cooking time is 10 minutes adjustable from a minimum of 5 minutes to a maximum of 90 minutes. Select the cooking time. A long press on the +/- key will allow you to increase or decrease the time without the appliance beeping.
- Press the “Start” button and the multicooker enters into “Milk Porridge” mode. The “Start” light stops flashing and the screen displays the remaining cooking time.
- At the end of cooking, the buzzer will sound several times, the multicooker will automatically enter keep warm mode with the “Keep Warm” button turning on and the screen will display “b”.
- 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 liquid.

## “STEW” FUNCTION

- Prepare the stew and as directed in the recipe book.
- Press the “Menu” button and scroll through to select “Stew”. The screen displays “60” and the “Start” button flashes.
- The default cooking time is 60 minutes adjustable from a minimum of 20 minutes to a maximum of 9 hours. Select the cooking time. A long press on the +/- key will allow you to increase or decrease the time without the appliance beeping.
- Press the “Start” button and the multicooker enters into “Stew” mode. The “Start” light stops flashing and the screen displays the remaining cooking time.
- At the end of cooking, the buzzer will sound several times, the multicooker will automatically enter keep warm status with the “Keep Warm” button turning on and the screen will display “b”.

## “STEAM/SOUP” FUNCTION

- For soup, prepare the food as directed in the recipe book.
- For steaming, add sufficient water to the bowl and rest the steaming basket filled with food on top.
- Press the “Menu” button and scroll through to select “Steam/Soup”. The screen displays “30” and the “Start” button flashes.
- The default cooking time is 30 minutes adjustable from a minimum of 15 minutes to a maximum of 2 hours. Select the cooking time. A long press on the +/- key will allow you to increase or decrease the time without the appliance beeping.
- Press the “Start” button and the multicooker enters into “Steam/Soup” mode. The “Start” light stops flashing and the screen displays the remaining cooking time.
- At the end of cooking, the buzzer will sound several times, the multicooker will automatically enter keep warm status with the “Keep Warm” button turning on and the screen will display “b”.

### **When steaming food (for vegetables, fruit and fish)**

- The quantity of water must be appropriate and always be lower than the base of the steam basket.
- If the water level exceeds the base of the steam basket it may cause overflows during use.
- Place the steam basket onto the bowl – fig.5.
- Add the ingredients to the basket. Closes the lid.

## “YOGURT” FUNCTION

- You can either make a large batch of natural yogurt directly in the bowl (maximum quantity of 1 litre of milk) or make natural yogurt in individual oven-proof glass containers. The 10in1 bowl fits around three to six 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. 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 “8H” and the “Start” light flashes.
- The default cooking time is 8 hours adjustable from a minimum of 6 hours to a maximum of 12 hours. Select the cooking time. A long press on the +/- key will allow you to increase or decrease the time without the appliance beeping.
- 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 buzzer will sound several times.
- There is no keep warm function at the end of the yogurt programme.
- Chill the yogurt in the refrigerator for at least 6 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.
- 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 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. 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 obtain a firmer consistency.
- **Pasteurised milk:** pasteurised whole milk gives a more creamy yogurt with a little bit of 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. Before the milk is boiled add 2 to 5 tablespoon dried skimmed powdered milk per 1 litre of milk to obtain a firmer consistency.
- **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.** After boiling let it cool down to 36 °C before using for yogurt making. Using yogurt as a culture starter is not recommended with raw milk.
- **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

This is made from one of the following:

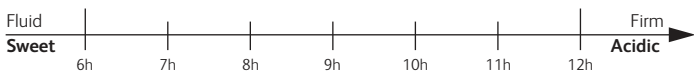
- One individual pot (100 - 150 g) shop-bought **natural yogurt** with the longest expiry date possible; your yogurt will then contain more active ferment for a firmer yogurt.
- From a **freeze-dried ferment**. In this case, follow the activation time specified on the ferment instructions. You can find these ferments (For the UK: Freeze dried ferment is only available online and in some health food shops.)
- From 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 6 hours or preferably longer before eating.
- When covered, natural yogurts will keep for a maximum of 7 days in the refrigerator, depending on the freshness of the milk. A clear liquid (whey) may form on top of the yogurt and this is best stirred back in. Alternatively you can pour it off.

### “BAKING/DESSERT” FUNCTION

- Prepare the food as directed in the recipe book.
- Press the “Menu” button and scroll through to select “Baking/Dessert”. The screen displays “35” and the “Start” button flashes.
- The default cooking time is 35 minutes adjustable from a minimum of 20 minutes to 4 hours. Select the cooking time. A long press on the +/- key will allow you to increase or decrease the time without the appliance beeping.
- Press the “Start” button and the multicooker enters into “Baking/Dessert” mode. The “Start” light stops flashing and the screen displays the remaining cooking time.
- The delayed start function is not available for “Baking/Dessert” function.
- At the end of cooking, the buzzer will sound several times, the multicooker will enter keep warm mode with the “Keep Warm” button illuminating and the screen displays “b”.
- For some recipes, such as sponges and cheesecakes, manually stop the “Keep Warm” mode by pressing the “Keep Warm/Cancel” button and the screen displays “--”.

## “CRUST/FRY” FUNCTION

- Always use this function with oil and food. With oil only, the message “E3” may appear on the display.
- Add oil and food to the bowl.
- Press “Crust/Fry” button. The screen displays “15” and the “Start” light flashes.
- The default cooking time is 15 minutes adjustable from a minimum of 5 minutes to a maximum of 60 minutes. Select the cooking time. A long press on the +/- key will allow you to increase or decrease the time without the appliance beeping.
- Press the “Start” button, the function begins cooking and the display counts down.
- At the end of the cooking time, the buzzer will sound several times, the multicooker will enter “keep warm” mode and the “Keep Warm” button will illuminate. The screen displays “b”.

## “KEEP WARM” FUNCTION

- Press “Keep Warm” button, the appliance will enter into “Keep Warm” mode. The display will show “b”.
- To stop the keeping warm process, manually press the “Keep Warm/Cancel” button and the displays shows “--”.

**Note: In order to keep rice fresh, we advise limiting the keep warm time to within 1 hour.**

**The “Keep Warm” program must only be used for hot food. Do not use it for reheating food.**

## “DELAYED START” FUNCTION

- The delayed start function cannot be used with Crust/Fry, Reheat, Yogurt and Baking/Dessert programs.
- To use the delayed start function, choose a cooking program and the cooking time first. Then, press the Delayed Start button and choose the delayed start time. Each press of the “+” or “-” button will increase or decrease one hour. The default delayed start time will change depending on the selected cooking time. The range is from 1 up to 24 hours. When you have chosen the required delayed start time, press the “START” button to begin cooking, the “START” light will remain on and LED screen will display the number of hours you have chosen.

## ON COMPLETION OF COOKING

- Open the lid – fig.1.
- Protective gloves must be used when handling the hot cooking bowl and steam tray – fig.12.
- Serve the food using the plastic spoon provided with your appliance and reclose the lid.

**Note: Keeping food warm for a prolonged time, may result in some deterioration of the taste and texture.**

**For some foods, such as rice, for best results limit the keep warm time to no more than 1 hour.**

- Press “Keep Warm/Cancel” button to finish keep warm mode.
- Unplug the appliance.

## MISCELLANEOUS INFORMATION

- The appliance has a “short memory” function. In case of power failure, the multicooker 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 multicooker will cancel previous cooking and return to standby status.
- With the RICE/CEREAL and RISOTTO functions, please do not open the lid during cooking in order to ensure the cooking efficiency.

## CLEANING AND MAINTENANCE

- Ensure the multicooker 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.13.

### **Bowl, steam basket (fig.14)**

- Use hot water, washing up liquid and a sponge to clean the bowl, the steam basket. Scouring powders and metal sponges are not recommended.
- If food has stuck to the bottom, you may put water in the bowl to soak it for a while before washing.
- Dry the bowl carefully.

## Taking care of the bowl

- For the bowl, carefully follow the instructions below:
- To avoid damaging the non-stick coating of the bowl do not cut food in it.
- Make sure you put the bowl back into the multicooker
- Use the plastic spoon provided or a wooden spoon and not a metal type so as to avoid damaging the bowl surface – fig.15.
- 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 multicooker, nor is it dangerous for your health. It is perfectly safe to continue using it.
- Do not use a handblender directly in the non-stick bowl to blend foods.

## Cleaning the micro pressure valve

- When cleaning the micro-pressure valve, please remove it from the lid – fig.16 and open it by rotating in the direction of “open” – fig.17a and 17b. After cleaning it, please wipe it dry and match the two triangles in the two parts together and rotate it in the direction of “close”, then put it back to the lid of the multicooker – fig.18a and 18b.

## Cleaning and care of the other parts of the appliance

- Unplug the appliance before cleaning.
- Clean the outside of the multicooker – fig.19, the inside of the lid – fig.14 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.

## TECHNICAL TROUBLESHOOTING GUIDE

Malfunction description	Causes	Solutions
Control panel lights off and no heating.	Appliance not plugged in.	Plug in the appliance at the mains socket.
Control panel lights off and heating.	Problem of the connection of the indicator light or indicator light is damaged.	Send to an authorised service centre for repair.

Malfunction description	Causes	Solutions
Steam leakage during using.	Lid is badly closed.	Open and close the lid again.
	Micro pressure valve not well positioned or assembled incorrectly.	Stop the cooking (unplug the appliance) and check the valve is correctly assembled (2 parts locked together) and well positioned.
	Lid or micro pressure valve gasket is damaged.	Send to an authorised service centre for repair.
Rice not fully cooked or overcooked.	Too much or not enough water compared to rice quantity.	Refer to cooking tables for water quantities.
Rice half cooked.	Insufficiently simmered.	After the end of the cooking time, do not remove rice until the countdown simmering time of 14 minutes finishes.
Automatic keep warm function fails (appliance stays on cooking program or does not heat on Keep Warm).		Send to the authorised service centre for repair.
E0	The sensor on the top is open or in short circuit.	
E1	Bottom major sensor open circuit or short circuit	Stop the appliance and restart the program. If the problem persists, please send to an authorised service centre for repair.
E3	Missing bowl or empty bowl.	Place the inner bowl into the appliance then unplug and re-plug the machine and finally restart the program.
	Crust/Fry function used with oil only	Only use Crust/Fry function with oil <u>and</u> food.

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

**Helpline (only for UK) :**

If you have any product problems or queries, please contact our Customer Relations Team first for expert help and advice:

0345 602 1454 - UK

(01) 677 4003 - ROI

or consult our website - [www.tefal.co.uk](http://www.tefal.co.uk)



: [www.tefal.com](http://www.tefal.com)

**This product is repairable by TEFAL/T-FAL\*, during and after the guarantee period.**

TEFAL/T-FAL endeavours to keep most of the stock of the spare parts available for the repair of your product for up to 5 to 7 years on average, from the last date of production.

Accessories, consumables and end-user replaceable parts can be purchased, if locally available, as described on the TEFAL/T-FAL internet site [www.tefal.com](http://www.tefal.com)

### **The Guarantee**

TEFAL/T-FAL guarantees this product against any manufacturing defect in materials or workmanship during the guarantee period within those countries\*\*\* as stated in the attached country list, starting from the initial date of purchase or delivery date.

The international manufacturer's guarantee covers all costs related to restoring the proven defective product so that it conforms to its original specifications, through the repair or replacement of any defective part and the necessary labour. At TEFAL/T-FAL's choice, a replacement product may be provided instead of repairing a defective product. TEFAL/T-FAL's sole obligation and your exclusive resolution under this guarantee are limited to such repair or replacement.

### **Conditions & Exclusions**

TEFAL/T-FAL shall not be obliged to repair or replace any product which is not accompanied by a valid proof of purchase. The product can be taken directly in person or must be adequately packaged and returned, by recorded delivery (or equivalent method of postage), to a TEFAL/T-FAL authorised service centre. Full address details for each country's authorised service centers are listed on TEFAL/T-FAL website ([www.tefal.com](http://www.tefal.com)) or by calling the appropriate consumer Service centre set out in the attached country list. In order to offer the best possible after-sales service and constantly improve customer satisfaction, TEFAL/T-FAL may send a satisfaction survey to all customers who have had their product repaired or exchanged in a TEFAL/T-FAL authorised service centre.

This guarantee applies only for products purchased **and** used for domestic purposes and will not cover any damage which occurs as a result of misuse, negligence, failure to follow TEFAL/T-FAL instructions, or a modification or unauthorised repair of the product, faulty packaging by the owner or mishandling by any carrier. It also does not cover normal wear and tear, maintenance or replacement of consumable parts, or the following:

- using the wrong type of water or consumable
- mechanical damages, overloading
- damages or poor results specifically due to wrong voltage or frequency as stamped on the product ID or specification
- ingress of water, dust or insects into the product
- scaling (any de-scaling must be carried out according to the instructions for use)
- damage as a result of lightning or power surges
- damage to any glass or porcelain ware in the product
- accidents including fire, flood, etc - professional or commercial use

### **Consumer Statutory Rights**

This international TEFAL/T-FAL guarantee does not affect the Statutory Rights a consumer may have or those **rights that cannot** be excluded or limited, nor rights against the retailer from which the consumer purchased the product. This guarantee gives a consumer specific legal rights, and the consumer may also have other legal rights which vary from State to State or Country to Country. The consumer may assert any such rights at his sole discretion.

\*\*\*Where a product purchased in a listed country and then used in another listed country, the international TEFAL/T-FAL guarantee duration is the a in the country of usage, even if the product was purchased in a listed country with different guarantee duration. The repair process may require a longer time if the product is not locally sold by TEFAL/T-FAL. If the product is not repairable in the new country, the international TEFAL/T-FAL guarantee is limited to a replacement by a similar or alternative product at similar cost, **where possible**.

\*TEFAL household appliances appear under the T-FAL brand in some territories like America and Japan. TEFAL/T-FAL are registered trademarks of Groupe SEB.

Please keep this document for your reference should you wish to make a claim under the guarantee.

### **For Australia only:**

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

