

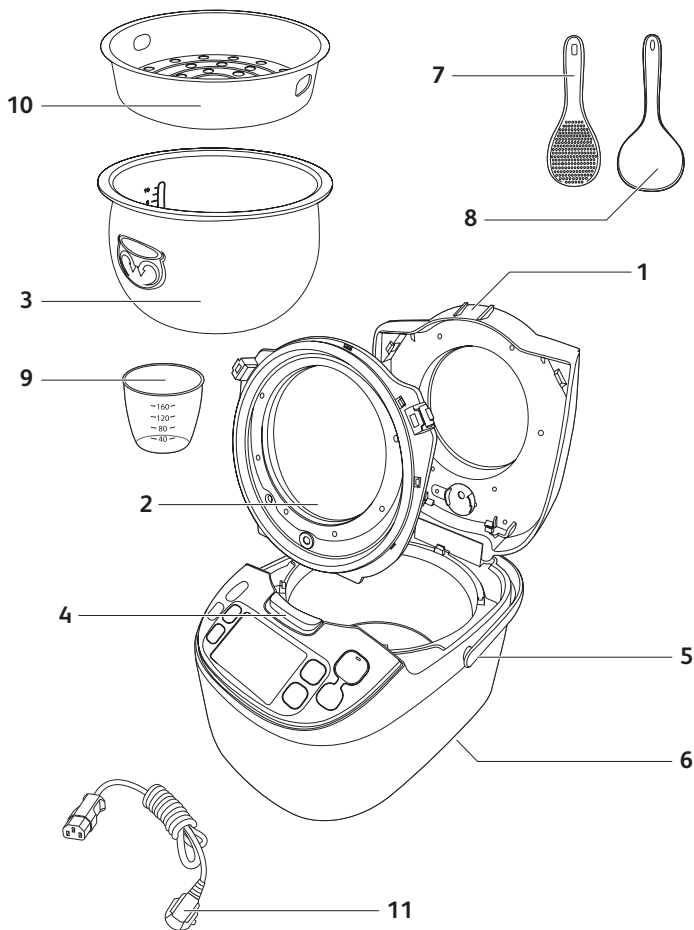
Tefal[®]

EN



45 in 1 Multicooker

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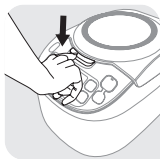


Fig.1



Fig.2

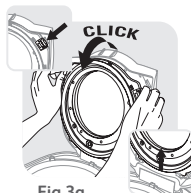


Fig.3a

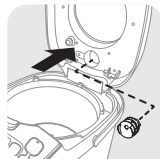


Fig.3b



Fig.4



Fig.5

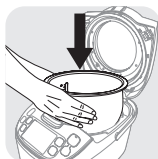


Fig.6



Fig.7



Fig.8



Fig.9



Fig.10



Fig.11

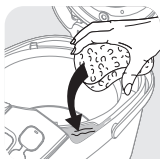


Fig.12



Fig.13



Fig.14

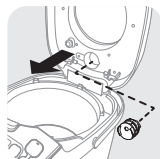


Fig.15

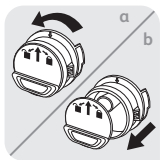


Fig.16

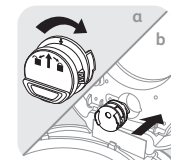


Fig.17

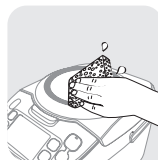


Fig.18

IMPORTANT SAFEGUARDS

SAFETY INSTRUCTIONS


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

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

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

- Children should be supervised to ensure that they do not play with the appliance.
- As this appliance is for household use only, it is not intended for use in the following applications and the guarantee will not apply for:
 - Staff kitchen areas in shops, offices and other working environments
 - Farm houses
 - By clients in hotels, motels and other residential type environments
 - Bed and breakfast type environments
- **If your appliance is fitted with a removable power cord:** if the power cord is damaged, it must be replaced by a special cord or unit available from a authorised service centre.
- **If your appliance is fitted with fixed power cord:** a if the power supply cord is damage, 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 diswashing liquid to clean the accessories and parts in contact with the aliments. Rince 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 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.
- Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.*
- Do not get face and hands close to the steam outlet. Do not obstruct the steam outlet.
- For any problems or queries please contact our Customer Relations Team or consult our web site.
- 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.
- The cooking function/knob must be allowed to operate freely. Do not prevent or obstruct the function from automatically changing to the keep warm function.
- 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 teatowel.
- Any intervention should only be made by a service centre with original spare parts.

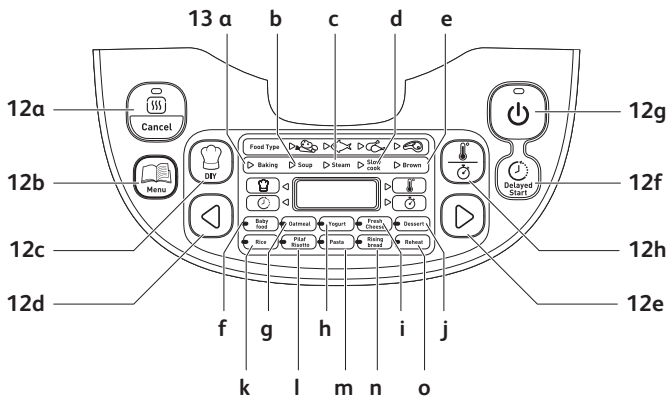
Protect the environment

- 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 Lid
- 2 Inner lid
- 3 Removable inner bowl
- 4 Lid opening button
- 5 Handle
- 6 Power cord socket
- 7 Rice spoon
- 8 Soup spoon
- 9 Measuring cup
- 10 Steam basket
- 11 Power cord
- 12 Control panel
 - a “Keep warm/Cancel” button
 - b “Menu” button
 - c “DIY” (Do it yourself) button
 - d “<” decrease time/ left scroll
 - e “>” increase time/ right scroll
 - f “Delayed start” button
 - g “Start” button
 - h “Temperature/Timer” button

- 13 Function list
 - a Baking function
 - b Soup function
 - c Steam function
 - d Slow cook function
 - e Brown function
 - f Baby food function
 - g Oatmeal function
 - h Yogurt function
 - i Fresh cheese
 - j Dessert function
 - k Rice function
 - l Pilaf/Risotto function
 - m Pasta function
 - n Rising bread function
 - o Reheat function

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 button on the housing – fig.1.

Read the Instructions and carefully follow the operation method.

Clean the appliance

- Remove the bowl – fig.2, the inner lid and the pressure valve – fig.3a and 3b.
- Clean the bowl, the valve and the inner lid with a sponge.
- 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. Place inner lid back into position, lining up the grooves and gently press lid back into place. Install the detachable cord into the socket on the cooker base.

FOR THE APPLIANCE AND 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.5.
- Place the bowl into the appliance, making sure that it is correctly positioned – fig.6.
- Make sure that the inner lid is correctly in position.
- Close the lid and press down until a “click” is heard.
- Install the power cord into the socket of the multicooker base and then plug into the power outlet. The appliance will make a beeping sound, and all functions will illuminate, for a few seconds. Then the screen display shows “----”, and all the function lights will turn off. The appliance enters into standby mode, you can select the menu functions as you wish.
- Do not touch the heating element when the product is plugged or after cooking. Do not carry the product while in use or just after cooking.
- This appliance is only intended for indoor use.

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

After the cooking process has started, if you wish to change the selected cooking menu, press “KEEP WARM/CANCEL” key and select the intended cooking program.

Only use the inner pot provided with the appliance.

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

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

COOKING PROGRAM TABLE

Programs	Automatic	Manual	Food Type	Cooking Time			Delayed Start		Temperature (°C)		Lid Position		Keep warm	
				Default time	Range	Every (min)	Range	Every (min)	Default	Range	Closed	Open		
Baking	4	4	Veg	25m	5m-4h	5	Cooking time ~24h	5	140 °C	100/120/140/160	*		*	
			Fish	20m					160 °C					
			Poultry	40m					160 °C					
			Meat	50m					160 °C					
Soup	4		Veg	40m	10m-3h	5	Cooking time ~24h	5	100 °C	-	*		*	
			Fish	45m										
			Poultry	50m										
			Meat	60m										
Steam	4		Veg	35m	5m-3h	5	Cooking time ~24h	5	100 °C	-	*		*	
			Fish	25m										
			Poultry	45m										
			Meat	55m										
Slow cook	4	2	Veg	60m	20m-9h	5	Cooking time ~24h	5	100 °C	90/100	*		*	
			Fish	25m										
			Poultry	1h30m										
			Meat	2h										
Brown	4	4	Veg	12m	5m-1h30m	1	-	No	160 °C	100/120/140/160	*	*	*	
			Fish	10m										
			Poultry	15m										
			Meat	20m										
Baby food	1		-	45m	5m-2h	5	Cooking time ~24h	5	100 °C	-	*		1h max	
Oatmeal	1		-	25m	5m-2h	5		5	100 °C	-	*		*	
Yogurt	1		-	8h	1h-12h	15	-		40 °C	-	*			
Fresh cheese	1		-	40m	10m-4h	15	-		80 °C		*			
Dessert		4	-	45m	5m-2h	5	Cooking time ~24h	5	160 °C	100/120/140/160	*			
Rice	1		-	Automatic	Automatic	-		5	Automatic	-	*		*	
Pliaf/ Risotto	1		-	Automatic	Automatic	-		5	Automatic	-	*		*	
Pasta	1		-	8m	3m-3h	1		5	100 °C	-	*	*		
Rising bread	1		-	1h	10m-6h	5		5	40 °C	40	*			
Reheat		1	-	25m	5m-1h	1		5	100 °C	-	*		*	
Keep warm		1	-	-	-	-		5	75 °C	-	*		*	
DIY		1	-	30m	5m-9h	5		5	100°C	40-160	*	*	*	
Programs	28	17												
TOTAL	45													

Keep warm is available on DIY program only if the cooking program selected allows for the keep warm function after the cooking cycle is completed. For instance, if the yogurt program is selected to cook with the DIY function, the keep warm will not be activated when the cooking will be completed.

MENU FUNCTION

- Under the standby mode, press the “Menu” button to cycle through the following functions: Baking → Soup → Steam → Slow cook → Brown → Baby food → Oatmeal → Yogurt → Fresh cheese → Dessert → Rice → Pilaf/Risotto → Pasta → Rising bread → Reheat → Keep warm.
- The screen displays the default cooking time of each function (except Rice, Pilaf/Risotto). “Start” button light flickers and the linked function lights up.

Note:

Press the menu button for 5 seconds to stop the beeping sound if needed.

If you want to activate the beeping alert, you have to press the menu button a second time.

BAKING FUNCTION

- Press “Menu” button to select Baking function. The screen displays the default cooking time, the start function will flash red. Then press “<” or “>” to select the food type : Vegetables, Fish, Poultry or Meat.
- Press “Temperature / Timer” button to active the time setting function and then press “<” and “>” to change the cooking time. Press “Temperature / Timer” to change the temperature by pressing “<” and “>”.
- Press “Start” button. The multicooker will enter into “Baking” cooking mode, the start light will illuminate and the count down of remaining time in the cooking process will be displayed. The multicooker beeps when it reaches the selected temperature.
- At the end of cooking, the alarm will sound with three beeps. The multicooker will enter keep warm status with the “Keep Warm” indicator turning on and the screen will display the keep warm time.

SOUP FUNCTION

- Press “Menu” button to select soup function. The screen displays the default cooking time, the start function will flash red. Then press “<” or “>” to select the food type : Vegetables, Fish, Poultry or Meat.
- Press “Temperature / Timer” button to active the time setting and then press “<” and “>” to change the cooking time.
- Press “Start” button. The multicooker enters into “Soup” cooking mode, the start light will illuminate and the count down of remaining time in the cooking process will be displayed.
- At the end of the cooking cycle the alarm will beep 3 times, the multicooker will enter keep warm status with the “Keep Warm” indicator turning on and the screen will display the keep warm time.

STEAM FUNCTION

- Press “Menu” button to select Steam function. The screen displays the default cooking time, the start light will flash red. Then press “<” or “>” to select the food type : Vegetables, Fish, Poultry or Meat.
- Press “Temperature / Timer” key to active the time setting function and then press “<” and “>” to change the cooking time.
- Press “Start” button. The multicooker enters into “Steam” cooking status, the start light will illuminate and the screen displays the remaining time.
- At the end of cooking, the alarm will beep three times, the multicooker will enter keep warm status with the “Keep Warm” indicator turning on and the screen will display the keep warm time.

Recommendations for steam cooking

- The quantity of water must be appropriate and always be lower than steam basket. Exceeding this level (2.5L max) may cause over flow during use. For information the mark of 2 cups in the bowl corresponds to about 1L of water.
- The approximate cooking time for steaming is 1h30 for 2L of water and 45 min for 1L of water.
- Place the steam basket into the bowl - fig.4.
- Add the ingredients in the basket.

SLOW COOK FUNCTION

- Press “Menu” button to select Slow Cook function. The screen displays the default cooking time, the start light flashes red. Then press “<” or “>” to select the food type : Vegetables, Fish, Poultry or Meat.
- Press “Temperature / Timer” button to active the time setting function and then press “<” and “>” to change the cooking time. Press “Temperature / Timer” to change the temperature by pressing “<” and “>”.
- Press “Start” button. The multicooker enters into “Slow cook” cooking status, the start light illuminates and the screen displays the remaining cooking time.
- At the end of cooking, the alarm will beep three times. The multicooker will enter keep warm status with the “Keep Warm” indicator turning on and the screen will display the keep warm time.

BROWN FUNCTION

- Press “Menu” button to select Brown function. The screen displays the default cooking time, the start light will flash red. Then press “<” or “>” to select the food type : Vegetables, Fish, Poultry or Meat.
- Press “Temperature / Timer” button to adjust the cooking time and then press “<” and “>” to change the cooking time. Press “Temperature / Timer” to change the temperature by pressing “<” and “>”.
- Press “Start” button. The multicooker enters into “Brown” cooking status, the start light illuminates and the screen displays the remaining time. The multicooker beeps when it reaches the selected temperature.
- At the end of cooking, the alarm will beep 3 times. The multicooker will enter keep warm status with the “Keep Warm” indicator will turn on and the screen will display the keep warm time.

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

BABY FOOD FUNCTION

- This function is to prepare baby food by cooking the food with small quantity of water in order to have a suitable texture for young children.
- Press “Menu” button to select Baby Food function. The screen displays the default cooking time, the start light will flash red.
- Press “Temperature / Timer” button to active the time setting function and then press “<” and “>” to change the cooking time.
- Press “Start” button. The multicooker enters into “Baby Food” cooking status, the start light illuminates and the screen displays the remaining time.
- At the end of cooking, the alarm will beep three times, the multicooker will enter keep warm status with the “Keep Warm” indicator turning on and the screen will display the keep warm time.
- For food safety reason, only 1 hour of keep warm is available.

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

OATMEAL FUNCTION

- Press “Menu” button to select Oatmeal function. The screen displays the default cooking time, the start light will flash.
- Press “Temperature / Timer” button to active the time setting function and then press “<” and “>” to change the cooking time.
- Press “Start” button. The multicooker enters into “Oatmeal” cooking status, the start light illuminates and the screen displays the remaining time.
- At the end of cooking, the alarm will beep three times. The multicooker will enter keep warm status with the “Keep Warm” indicator turns on and the screen will display the keep warm time.

YOGURT FUNCTION

- Press “Menu” button to select Yogurt function. The screen displays the default cooking time, the start light flashes.
- Press “Temperature / Timer” button to active the time setting and then press “<” and “>” to change the cooking time.
- Press “Start” button. The multicooker enters into “Yogurt” cooking status, the start light illuminates and the screen displays the remaining time.
- At the end of cooking, the alarm will beep 3 times.

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

Prepare 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. Unpasteurized 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 spoons of powdered milk.
- **Pasteurised milk:** this milk gives a more creamy yogurt with a little bit of skin on the top.
- **Unpasteurized 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 unpasteurized 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.

Unpasteurized or pasteurised milk must be boiled then cooled and needs the skin removed.

The ferment

For yogurt

This is made either from:

- 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.

FRESH CHEESE FUNCTION

- This function is to make soft cheese. It is recommended to use full-cream milk and some chilled soft cheese.
- Press “Menu” button to select Fresh Cheese function. The screen displays the default cooking time, the start light flashes red.
- Press “Temperature / Timer” button to active the time setting function then press “<” and “>” to change the cooking time.
- Press “Start” button. The multicooker enters into “Fresh cheese” cooking status, the start light illuminates and the screen displays the remaining time.

DESSERT FUNCTION

- Press “Menu” button to select Dessert function. The screen displays the default cooking time, the start light flashes.
- Press “Temperature / Timer” button to active the time setting function and then press “<” and “>” to change the cooking time. Press “Temperature / Timer” to change the temperature by pressing “<” and “>”.
- Press “Start” button. The multicooker enters into “Dessert” cooking status, the start light illuminates and the screen displays the remaining cooking time.

RICE 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” button to select Rice function. The screen displays “煮飯”, the start light flashes, then press “Start” button. The multicooker enters into “Rice” cooking status, the start light illuminates and flashes “--”.
- At the end of cooking, the alarm will beep three times. The multicooker will enter keep warm status with the “Keep Warm” indicator turns on and the screen will display the keep warm time.

- Press “Menu” button to select Pilaf/Risotto function. The screen displays “כריס”, the start light flashes, then press “Start” button. The multicooker enters into “Pilaf/Risotto” cooking status, the start light illuminates and the screen flashes “--”.
- At the end of cooking, the alarm will beep three times. The multicooker will enter keep warm status with the “Keep Warm” indicator turning on and the screen will display the keep warm time.

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

- Before cooking, measure the rice with measuring cup and rinse the rice. (do not rinse risotto rice)
- Evenly distribute well rinsed rice to cover the bottom of the bowl. Fill it with water to the corresponding water level (The graduations in cups).
- When the rice is ready, when 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 perfect rice with separated grains.

This table below gives a guide to cook rice:

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.

The time and temperature is automatic for rice cooking.

Please note that there are 7 steps:

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

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

PASTA FUNCTION

- **During the pasta function the lid must remain opened.**
- To cook pasta it is important to wait until the water reaches the right temperature before adding pasta.
- Press “Menu” button to select Pasta function. The screen displays the default cooking time, the start light flashes red.
- Press “Temperature / Timer” button to active the time setting function and then press “<” and “>” to change the pasta cooking time.
- Press “Start” button. The multicooker enters into “Pasta” cooking status, start light illuminates and the screen displays the remaining time.
- The Multicooker beeps when the water is at the right temperature. Put pasta into the water and press again start button to start timer. If the user does not press the start button the cooking times does not start and the multi cooker keeps the water at the same temperature.
- At the end of cooking, the alarm will beep.

Note: there is no keep warm function available for this setting.

RISING BREAD FUNCTION

- This function is to rise bread dough at 40°C after manual kneading and before baking.
- Press “Menu” button to select Rising Bread function. The screen displays the default cooking time, the start light will flash.
- Press “Temperature / Timer” button to active the time setting function and then press “<” and “>” to change the cooking time.
- Press “Start” button. The multicooker enters into “Rising bread” cooking status, the start light illuminates and the screen displays the remaining time.

Recommendations Dough proofing (Rising bread):

- To prepare the dough separately and put it in the inner bowl, close the lid and select “Rising bread” function.
- Once your dough is ready, you can use “Baking” function at 160°C to bake for 20-23 minutes. Then turn it on other side for another 23 minutes approximately (depending on quantity of ingredients).

REHEAT FUNCTION

- This function is intended to reheat cooked food.
- Press “Menu” button to select Reheat function. The screen displays the default cooking time, the start light flashes.
- Press “Temperature / Timer” button to active the time setting function and then press “<” and “>” to change the cooking time.
- Press “Start” button. The multicooker enters into “Reheat” cooking status, the start light illuminates and the screen displays the remaining time.
- At the end of cooking, the alarm will beep 3 times. The multicooker will enter keep warm status with the “Keep Warm” indicator light turning on and the screen will display the keep warm time.

CAUTION

- Cold food should not exceed 1/2 of the cooker’s volume. Too much food cannot be thoroughly heated. Do not repeat the reheat function on small quantities of food as it may lead to burnt food and a hard layer of food at the bottom of the cooking bowl.
- It is recommended not to reheat thick oatmeal, or it may become pasty.

KEEP WARM/CANCEL FUNCTION

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

1. Keep warm function:

1.1 Manual Keep warm:

You can press “Keep warm/Cancel” button manually, the light of “Keep warm/Cancel” turns on, the multicooker enters into keep warm status.

1.2 Automatic keep warm:

The multicooker will enter “keep warm” status automatically at the end of the cooking (certain menus are excluded). The alarm will beep three times, the multicooker will enter automatically into keep warm status with the “Keep Warm” indicator turning on and the screen will display the keep warm time.

To cancel an automatic keep warm cycle, press the cancel button for 5 consecutive seconds.

To resume the keep warm process press the cancel button again for 5 consecutive seconds.

2. Cancel function:

- Press “Keep warm/Cancel” button to cancel all functions in progress and resume standby mode.

Recommendation: in order to ensure the best tasting preparation refrain from exceeding 12h of keep warm.

DIY FUNCTION

- “Do It Yourself” function has been developed to remember your favourite cooking choices.
- Press “DIY” button to select DIY function under standby status, the multicooker will first enter “DIY” setting status with the screen displaying the default cooking time, and the start light will flash.
- 2 possibilities for DIY setting :
 - If you want to set the temperature and cooking time for your program, press the “Temperature/Timer” key to select them. Then press “Start” button.
 - If you want to use a pre-set cooking function as basis of your program, press menu button to select your desired cooking program. After you select menu, you can modify the setting with the “Temperature/Timer” button.
- At the end of cooking, the alarm will beep three times. The multicooker will enter keep warm status with the “Keep Warm” indicator turning on and the screen will display the keep warm time.

Note:

- Certain cooking programs are defined as fully automatic programs, hence the temperature and/or cooking time adjustment is not possible.
- The multicooker memorizes the last temperature and cooking time DIY setting for your next use.
- 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

- To use the delayed start function, choose a cooking program and the cooking time first. Then, press the button “Delayed start” and choose the preset time.
 - The preset time corresponds to the time of completion.
 - The default preset time will change depending on the selected cooking time. The range of preset is from 1 hour to 24 hours.
 - By pressing the “<” and “>” button you can increase or decrease the delayed start time.
 - When you have chosen the required preset time, press the “Start” button to enter cooking status, the “Start” indicator will remain on and screen will display the number of hours you have chosen.
 - After the delayed start has been begun you can check on the cooking time by pressing the “Temperature/Timer” key. The cooking time cannot be altered once the delayed start time has been set.
- *Safe food handling: It is advised to leave food in your multicooker for as short a time as possible before and after cooking. This is to avoid contamination which may cause food poisoning or illness. Take particular care during warm weather.

TO ALTER THE COOKING TIME OR TEMPERATURE AFTER COOKING HAS STARTED

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

ON COMPLETION OF COOKING

- Open the lid – fig.1.
- Gloves must be used when manipulating the cooking bowl and steam tray – fig.11.
- Serve the food using the spoon provided with your appliance and close the lid.
- 24 hours is the maximum keeping warm time.
- Press “Keep Warm/Cancel” key to finish keep warm status.
- Unplug the appliance.

MISCELLANEOUS INFORMATION

- The appliance has memory function. In case of power failure, the multicooker 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 multicooker will cancel previous cooking and return to standby status.

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.12.
- The bowl, the inner lid, the cup and the rice and soup spoons are dishwasher safe – fig.13.

Bowl, 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 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 multicooker after use.
- Use the spoon provided or a wooden spoon and not a metal utensils to avoid damaging the bowl surface – fig.14.
- To avoid any risk of corrosion, do not pour vinegar into the bowl.
- The colour of the bowl surface may change after using for the first time or after multiple uses. 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.

Cleaning the micro pressure valve

- When cleaning the micro-pressure valve, please remove it from the lid – fig.15 and open it by rotating in the direction “open” - fig.16a and 16b. After cleaning it, please wipe dry it and place it back within the lid by lining it up to the grooves and rotating it back into position. After doing this step click the lid back into place – fig.17a and 17b.

Cleaning and care of the other parts of the appliance

- Clean the outside of the multicooker – fig.18, the inside of the lid and the cord with a damp cloth and wipe dry. Do not use abrasive products.
- Do not use water to clean the interior of the appliance body as it could damage the heat sensor.

TECHNICAL TROUBLESHOOTING GUIDE

Malfunction description	Causes	Solutions
No indicator light and the appliance fails to heat up	Appliance may not be plugged in.	Check the power cord is plugged in the socket.
No indicator light and the appliance fails to heat up	Problem with the connection and the indicator lights are damaged.	Send to authorized service centre for repair.
Steam leakage during using	Lid is not properly closed.	Open and close the lid again.
	Micro pressure valve is not in working properly and not staying in place.	Stop the cooking process, unplug appliance and make sure the valve is properly installed and in position.
	Lid or micro pressure valve gasket is damaged.	Send to authorized service centre for repair.
Rice is over/ under cooked	Proportion of water to rice ratio may not be correct.	Refer to cooking table for proper proportions.

Malfunction description	Causes	Solutions
Rice is over/under cooked	Simmer time is too short or too long	Send to the authorized service centre for repair.
Automatic keep warm fails (product stay in cooking position, or does not heat up.	The keep warm function has accidentally been canceled by user during the cooking process.	
E0 error message	Sensor may have short circuited or the sensor is exposed.	
E1 error message	Sensor may have short circuited or the sensor is exposed	Stop the appliance and restart the program. If the problem repeats, please send to the authorized service centre for repair.
E3 error message	High temperature detected (not enough food or liquid in the bowl)	Unplug the appliance and wait 5 seconds before you restart the program. If the problem repeats, please send to the authorized service centre for repair.

If inner bowl is damaged, do not use it. Contact manufacturer or authorized service centre for repair. Bowl replacement is not guaranteed.

ENVIRONMENTAL PROTECTION



Help protect the environment!

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

TEFAL/T-FAL * INTERNATIONAL LIMITED GUARANTEE



: 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

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) 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, 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.

