

Multi cooker with pressure cooker function

# orava

## MH-04 Instruction manual

EN



CE

MH-04

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# Intended use of the device

The appliance is intended exclusively for the heat treatment of food - by cooking, steaming, baking, frying, deep-frying, in a container to be treated, to the extent determined by the technical and operational parameters and functions, safety and user instructions and external influences of the operating environment.

ORAVA electrical appliances are manufactured according to state-of-the-art knowledge and recognized safety rules. Nevertheless, it may be used improperly or improperly or in use there is a risk of injury or endangerment to the life of the user or a third party, damage to equipment and other property.

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## 1. GENERAL SAFETY INSTRUCTIONS AND WARNINGS

- This document contains important safety instructions and warnings for safe, correct and economical operation of the electrical equipment. Its compliance helps the user avoid risks, increase reliability and product life.
- In this document, the general term product is used in text parts such as: electrical equipment - any device used for the production, conversion, transmission, distribution or use of electricity.
- From the point of view of the purpose of using electricity, the concept of electrical equipment in the strict sense of the word will include the following categories:
  - household electric appliances,
  - information and communication equipment,
  - consumer electronics,
  - lighting equipment,
  - electrical and electronic tools,
  - toys and equipment for sporting and recreational purposes,
  - medical devices (aids),
  - monitoring and control devices,
  - vending machines.

### 1.1 General safety instructions

- Before operating the unit, we recommend that you carefully read the instruction manual and operate the equipment in accordance with the instructions!
- The safety instructions and warnings in this manual do not cover all the possible conditions and situations that may arise when using the device. The user must understand that a factor that cannot be incorporated into any of the products is personal responsibility and caution. These factors must therefore be ensured by users serving this device.
- Failure to follow the safety instructions and warnings is forbidden by the manufacturer for any damage to health or property!
- Keep the instruction manual as close to the device as possible throughout its service life. Always keep the instruction manual together with the appliance for future use and use by new users.
- Use the appliance only for the intended purpose and in the manner specified by the manufacturer.
- The appliance is intended for home and similar indoor use without special focus.
- This appliance is intended, in addition to domestic use, for the following uses:
  - in shops, offices and other similar work environments;
  - in economic buildings;
  - in hotels, motels and other residential environments;
  - in bed and breakfast establishments.

- It is not a professional device for commercial use.
- Do not change the technical parameters and features of the device by unauthorized modification or modification of any part of the device.
- The manufacturer is not responsible for damages caused during transportation, misuse, damage or destruction of the equipment due to adverse weather conditions.

## 1.2 Safety of the operating environment

- Do not use the device in an industrial environment or outside environment!
- Do not expose the appliance to:
  - sources of excessive heat or open flame,
  - dripping or splashing water,
  - vibration and excessive mechanical stress,
  - insects, animals and plants,
  - aggressive and chemical substances.
- The operating environment of the device must always be in accordance with the basic characteristics set out.
- Features of the operating environment:
  1. Ambient temperature:  $+5 \div +40$  ° C
  2. Humidity:  $5 \div 85\%$
  3. Altitude:  $\leq 2\ 000$  m
  4. Occurrence of water: intermittent condensation of water or occurrence of water vapor
  5. Occurrence of foreign bodies: quantity and type of dust are insignificant
  6. Protection degree: min. IP20 (device protected from touching dangerous parts by hand and non-waterproof)
- This degree of protection is not indicated on the product and on the technical parameters in the operating instructions.
- If the protection class of the product is different from IPX0, this information is then displayed on the label of the appliance or in the technical data of the operating instructions.
- Other characteristics of the domestic operating environment (mechanical stress - vibrations and vibrations, occurrence of plant, animals, weather effects ...) are negligible in terms of effect on the correct and safe use of electrical equipment.

## 1.3 Electrical safety

- Before connecting the appliance to the power supply for the first time, make sure that the voltage on the appliance label corresponds to that of the household electrical outlet.
- The electric appliance is designed to power from 1 / N / PE ~ 230 V 50 Hz.
- The electrical safety of the appliance is guaranteed only if it is properly connected to the mains.
- Electrical protection class I equipment is equipped with a protection against electric shock by means of protective earthing of inanimate parts, which can become dangerous when the device is malfunctioning. Always connect such devices to properly installed mains sockets that are equipped with earthing conductors and have a properly grounded earthing conductor.  
All electrical equipment is equipped with a three-wire power supply.
- Class II electrical equipment is protected against electric shock by double insulation or by enhanced insulation of hazardous live electrical parts. Device of protection class II it must not be equipped with means to connect protective earthing.  
All electrical equipment is equipped with two-wire power supply.
- Class III electrical equipment is a device that is powered by a small safe voltage source (battery or accumulator) and does not present any danger to the user from electrical shock.

- In order to provide increased safety against the risk of electric shock due to the use of electrical appliances by laypersons, it is recommended to install the power supply circuit for sockets with a rated current not exceeding 20 A RCD with a rated operating current not exceeding 30 mA.  
To ensure the safety and correctness of the electrical installation, consult a qualified electrician.
- Only use a power cord with a plug (mains lead) supplied with the device and compatible with a wall socket. Using another cable may result in fire or electric shock.
- Always connect an electrical appliance to an easily accessible mains socket. In the event of an operating fault, the appliance must be switched off as soon as possible and disconnected from mains supply.
- The power cord and mains plug must always be easily accessible for safe disconnection of the electrical appliance from the power supply.
- Do not pull off the power cord by pulling the cable. Disconnect the power cord by pulling the plug behind the power cord plug.
- If you use an extension cord, make sure that the total rated power of all devices connected to the extension cord does not exceed the max. current load on the extension cable.
- If you need to use an extension cord or power supply block, make sure that the extension cord or power pack is plugged into a power socket, and not to another extension cord or power supply. The extension power cord or power supply block must be designed for grounded electrical plugs and connected to a properly grounded electrical socket.
- The power plug of the appliance must be compatible with the mains socket. Never use any adapters or modify the socket in any other way. Do not use inappropriate or damaged drawers!
- To avoid electrical shock, plug the power cables into properly grounded electrical sockets. If the device is equipped with a 3-pole plug, do not use adapters that do not have a grounding element or remove the grounding element from the plug or adapter.
- Do not bend, crush or otherwise expose the power cord of the appliance to mechanical stress or external heat sources. Damage to the power cord may result in electric shock.
- When the power cord is damaged, disconnect the appliance from the mains and do not use it again.
- If the power cord is damaged, it must be replaced by the manufacturer, its service department or a similarly qualified person to avoid the risk of electric shock.
- Regularly check and maintain the electrical appliance as well as the power cord and power socket. Disconnect the power plug regularly and clean it if necessary. Pollution by dust or other substances may cause disruption of the insulating state and consequently fire.
- Do not expose the appliance to water or moisture. The ingress of water into the appliance increases the risk of electric shock.  
If the power cord is wet or the water has penetrated the water, disconnect it immediately from the mains. If the appliance is plugged into a mains socket and if possible, turn off the power circuit before attempting  
unplug the power. If you are pulling wet wires from a live power source, be very careful.
- If the electrical equipment is installed (connecting) the protective covers are dismantled, the electrical parts must not be accessible to the user when the installation is finished.

## 1.4 Safety of persons

- This appliance is intended for use and operation by persons without electrotechnical qualification - lay people, according to the instructions specified by the manufacturer.
- Device operation includes activities such as switching on and off, user manipulation and setting of operating parameters, visual or auditory inspection of the equipment, and user cleaning and maintenance.
- This appliance can be used by children under the age of 8 and persons with reduced physical, sensory or mental capabilities or lack of experience or knowledge when supervised or instructed to use the appliance safely and understand the dangers involved.
- Children may not play with the appliance.
- Cleaning and maintenance for users may not be performed by children unattended.
- Always keep the appliance out of reach of children during use and operation. Be sure to download the appliance even for a freely accessible power cord.
- Always be careful when operating the electric appliance! Do not use an electric appliance if you are overly tired, under the influence of medication or narcotic drugs that reduce attention and focus.
- Inattention during operation may result in serious injury.

## 1.5 Cleaning, maintenance and repairs

- Observe the normal user cleaning and maintenance of the appliance in the recommended way. Do not use solvents or harsh cleaners for cleaning. Pollution and visible stains from finger contact, respectively. The hands can be cleaned using detergent detergents specially designed to clean household appliances.
- If you do not use the appliance, clean it or disconnect the appliance from the power supply when the appliance is faulty.
- Electrical appliances that are cleaned after use and are not intended to be completely or partly immersed in water or other liquid, protect against the effects of dripping and / or splashing water and before immersion.
- Electric household appliances, like all other technical devices, are subject to the surrounding environment and natural wear. Since the legal framework of regular maintenance is not laid down for lay-in electrical household appliances, the manufacturer recommends that the user have the appliance checked and cleaned at least once a year by a specialist workshop.
- By doing so, it is possible to achieve safety, operational reliability and increased service life.
- Do not disassemble the electric appliance! The appliance works with a dangerous voltage. For this reason, always switch off the appliance and disconnect it from the mains supply during user maintenance. In the event of a fault, please have the repair serviced by an authorized service center.
- Before calling a service:
  1. Verify that you are unable to remedy the malfunction yourself according to the procedure described in the chapter „Remedy of operating faults“.
  2. Turn the appliance off and on to make sure the fault reappears.
  3. If the malfunction of the appliance still persists after these operations, call the nearest specialist service center.
- Never repair the electric appliance yourself!
- Unauthorized, unqualified and improper use of an electric appliance may result in electric shock or other serious injury.
- Only carry out the warranty or post-warranty repair of an electrical appliance to an authorized qualified person <sup>(\*)</sup>.

(\*) Competent qualified expert: the sales department of the manufacturer or importer or the person qualified and authorized to carry out this type of activity with the ability to avoid all risks.

## 2. Special safety instructions. Read carefully!

The electrical equipment shall be designed and manufactured in such a way as to permit safe operation and use by persons without professional qualifications. Despite all precautions taken by the manufacturer for safe use, operation and use entails certain residual risks and the associated potential hazards.

The following symbols and their meanings have been used on the device and in the accompanying documentation to indicate potential hazards:



This symbol alerts users that the device is operating with hazardous electrical voltages. Do not remove the protective covers on the device. Failure to follow the safety instructions while using and operating the equipment may result in:  
Risk of electric shock! Risk of serious injury or death!



This symbol warns the user that if the safety instructions for using and operating the device are not followed, there is a risk of: serious injury or death!  
Risk of equipment damage or other property damage!



This symbol warns the user that there is a risk of not following the safety instructions when using and operating the machine: Risk of burns from hot surfaces!



This symbol warns the user that there is a risk of fire or fire if the safety instructions for using and operating the device are not followed!



This symbol warns users that the device should be cleaned after use and is not intended to be partially or completely immersed in liquid.  
Do not immerse in any liquid!

### Transportation/Transfer

- During transport and use take care when moving the truck to prevent the machine from toppling over.
- Only transport/carry the equipment after thoroughly inspecting the area and routes, which must be clear of obstructions.
- Never carry the machine while it is in operation. Do not carry the device while it is connected to a power outlet.
- Carry the device firmly with both hands on the bottom edge of the base or solid body parts.
- When carrying, ensure that your hands and equipment are not damp or slippery.
- For added safety (with respect to dimensions and weight), carry the device only with qualified and physically fit persons.  
Risk of serious injury or death! Risk of equipment damage!

### Unpacking/Packaging

- Unpack and discard all parts and accessories of packaging materials, and labels before operating the machine. Keep all packaging materials in a safe place or keep them away from children and incapacitated persons.  
Risk of serious injury! There is a risk of suffocation!

## Inspection/Commissioning

- The appliance is intended for food preparation. Therefore, clean all parts according to the instructions in the section before commissioning „Start-up“ resp. „Cleaning“.
- Never clean the device (body with electrical parts and control panel) and the power cord with plug under running water or immersion, as this may cause liquid to enter the device.
- Clean these parts only with a slightly damp cloth and wipe them dry or allow to dry.
- Only clean the unit when it is turned off and unplugged and adequately cooled.
- We recommend performing initial and subsequent regular inspections of the equipment. It is very important that the (glazed) lid of the device closes well and is not damaged. Do not attempt to interfere in any way with the design or adjustment of the components of the device.
- Never use the appliance if it is incomplete, damaged or any part of it has been damaged during use. Have the device repaired by a specialist garage.  
Risk of serious injury!

## Location/Installation

- Only place the appliance on flat, firm and stable bases - on kitchen desks and furniture parts suitable for placing kitchen appliances.
- Always make sure that the area where you want to place the device has sufficient space, stability, mechanical strength, and adequate lighting.
- Do not place any objects or containers of liquids on the unit when not in use.

### Warning!

Do not place the device:

- for unstable tables or inappropriate parts of furniture,
- uneven and dirty surfaces,
- on the tight edge of tables or furniture parts,
- in the vicinity of containers containing water or other liquids.
- Do not partially cover the device. Do not place any objects on the device. Do not insert or allow foreign bodies to enter the openings of the machine's covers.
- Do not block the air vents of the covers. Air ventilation ensures reliable and safe operation of the device.
- From a fire safety and safety point of view, the unit may also be placed on a workbench or similar surface as long as a safe distance from flammable surfaces or surfaces is maintained. materials:  
not less than 500 mm in the direction of the main radiant heat, and  
- at least 100 mm in other directions. Risk of fire!

### Warning!

- Place the device in a place where children cannot reach freely. Worksurface and furniture should not be lower than 85 cm.
- Do not allow children to manipulate (play) the device. The device may topple over and cause serious injury. Mechanical damage (breakage or breakage of parts and covers) of the device can cause serious injury.  
Risk of serious injury!  
There is a risk of damage to the equipment or other property damage!
- Do not place or use this product near containers containing water. Do not remove the device if it falls into water. Unplug the power cord from the wall outlet before removing the machine from the water. In such cases, take the equipment to a professional service center to check that it is safe and working properly.  
Risk of electric shock! Risk of electric short circuit!



## **Operation/Supervision**

### **Caution!**

- Use the machine only with the original parts and the supplied accessories.
- For safe and reliable use of the device, use only the original power cord with the appropriate connector (plug) - disconnectable power supply.
- This requirement applies to all types of equipment that include a detachable power supply.

### **Warning!**

- Only connect the machine to the mains in such a way that you first connect the power cord plug to the power outlet (socket) on the machine and then connect the power plug to the power outlet.
- Do not disconnect the power plug from the machine while the power plug is plugged into an electrical outlet.
- The power supply connector is under dangerous voltage when the power supply plug is connected to the mains.
- Do not insert any objects into the power supply connector.

### **Danger!**

- When cooking food by frying or deep-frying, the oil used will heat up. Be very careful when operating the machine.
- The oil used is very hot!
- Be very careful when placing cold (frozen) food (food that contains residual amounts of cold or cold water) in hot oil. In such a case, the hot oil is rapidly cooled and sprayed into the space.
- Before placing frozen or wet food in hot oil, clear the food from ice or residual water.
- Avoid pouring cold water directly into hot oil!
- Avoid overheating and ignition of the oil.
- Do not use old or unsuitable oil or grease cartridges as they may catch fire.
- Never ignite hot oil with water if hot oil ignites! The use of water causes an increase in the volume of the drop more than 1700 times for each drop, when it falls into the hot oil, already at 100 ° C, and subsequent ejection of the burning oil into the environment.
- The increase in flame volume has a “deflagration (explosion first phase - rapid ignition)” character and can reach up to 8 meters in open space. Risk of fire or fire! Risk of serious injury!
- Always keep the unit under supervision during use and operation!
- This equipment is not intended to be operated by a programmer, external timer or remote control, as there is a risk of fire if the equipment is covered or improperly positioned.
- Do not leave the device unattended during operation, especially if there are children, incapacitated persons or animals near them.
- Do not use this product near flammable materials or objects such as. curtains, drapes, decorative fabrics, etc.



- Do not use the appliance for heating various kinds of liquids, for drying food, for heating rooms, for drying clothes, shoes or any other objects!  
Risk of fire!
- Make sure that the controller is set to “0” “OFF” before connecting the machine to the mains.
- Do not turn the device on or off by plugging in or unplugging the power cord from the wall outlet.
- In normal use, always connect the device to the power outlet first and then turn it on with the main power switch.
- After use, turn the power switch off with the main power switch, then unplug the power cord from the wall outlet.
- Do not use the unit if the main power switch is not working.
- The equipment is under dangerous voltage when the AC power is connected.  
Risk of electric shock!
- The appliance contains parts and surfaces that become very hot during operation - the appliance covers, workspace surfaces, and the cooker.

### **Warning!**

- Do not touch heated covers, surfaces or parts! Use only handles and handles!
- Use kitchen towels or potholders to open the lid of the container and handle the container.
- For handling eg. use the basket handle only when the appliance is in operation!
- Slowly and carefully open the appliance lid during operation. Sudden opening may cause hot air to escape from the work area.

### **Warning!**

- Warm surfaces remain hot for some time after the unit is turned off. Always wait until the hot surfaces have cooled down completely before any further manipulation - cleaning and storing.  
Risk of burns from hot surfaces!  
Risk of scalding from hot air!
- The power outlet and power cord must remain easily accessible to safely disconnect the equipment from the power supply.
- Never leave the appliance unattended and freely accessible with a free-hanging power cord. Children, incapacitated persons, or animals could pull the device off the power cord.
- Do not store the device with the power cord wrapped around its body. Fold the power cord in the same way as it was put in the original packaging from the manufacturer.  
Risk of serious injury!
- Never overload the device beyond the limits specified in the technical data!
- Use only with original parts and accessories provided by the manufacturer.

- Only use a container intended for food preparation.
- Only operate the machine when it is filled with the required amount of oil or grease.
- The oil level must always be within the MIN range. and MAX. indicated on the inner wall of the container.
- Do not place excessive food items and unsuitable containers in the machine.
- Observe the operating mode of the device according to the operating and use instructions.
- If you notice any abnormal effects (sounds, odors, smoke, ...) while using the unit, turn off the unit immediately and unplug it from the wall outlet. Have the device checked by a specialist garage.
- Always clean the appliance thoroughly of food, grease and burns after use. Failure to properly maintain the equipment will reduce its safety and practical life.
- Never put this part/component out of operation if any safety part/component (mechanical, electrical) is included! if it is safety part/component damaged or inoperative, do not use the device!
- Children under 3 years of age must be prevented from accessing the appliance unless they are constantly supervised.
- Children aged 3 years and under 8 years must not plug the appliance in, regulate or clean the appliance, or perform maintenance by the user.

## **WARNING!**

- Some parts of this product may become very hot and cause burns. Pay special attention when vulnerable persons or children are present.
- Never underestimate possible dangers and be careful !!!

### **Instructions for cleaning surfaces of equipment or parts intended to come into contact with food or oil**

- When using the appliance, it must not adversely affect the quality and properties of the food, so regular and thorough cleaning of all surfaces that come into contact with the food and oil to be processed is necessary.
- Always clean all parts of the appliance from food residues after use. It is important to thoroughly clean the surfaces of any grease and grease deposits.
- Do the following:
  - Disassemble the appliance (as instructed) into parts that are individually washable either directly under running hot water or can be immersed in warm water to which suitable detergent has been added and parts that are cleaned exclusively by wiping. Wiping cleans those parts of the machine that contain electrical components and circuits.
  - Thoroughly clear all parts of the appliance from visible food residues. A suitable method is to wipe all surfaces with a dry paper towel.
  - Immerse the individual washable parts in a kitchen sink (or suitable container) with warm water and a small amount of detergent concentrate. Let the cleaning solution act for a few minutes.
  - Subsequently contaminated surfaces with adequate pressure but thoroughly wipe with a soft cleaning sponge and remove any food residue.
  - Then clean the surfaces of parts of the machine parts with clean warm water using a soft sponge or cloth.  
Repeat this procedure as necessary to remove any residual detergent.
  - Always wipe cleaned and washed surfaces thoroughly with a soft cloth or paper towel, or let them dry.  
Thoroughness is important when cleaning equipment (parts and components intended to come into contact with foodstuffs), as food residues tend to be digested and thus contaminate safe food during their subsequent processing.

## Operating environment safety

- Never leave the appliance unattended during the cooking phase when it is under pressure.
- Always check the pressure valve for clogging before using the device.
- Before using a pressurized device, make sure that the device is properly closed.
- This appliance is intended for domestic use only. This is not a professional device.
- Do not place the appliance in a heated oven.
- Do not move the device when it is under pressure. During relocation, the equipment could fall and cause serious injury.
- Use the device only for its intended purpose.
- Do not use the device without water, it may be seriously damaged.
- Do not overfill the device beyond its maximum capacity.
- The appliance must be filled with at least  $\frac{1}{4}$  l of water to allow evaporation.
- If steam does not start to escape from the working valve at the beginning of cooking as usual, switch it off immediately. Check the valve and whether there is too little or too much water in the pot.
- This device is operating under pressure. Improper use of the device can result in serious injury.
- Do not try to open the device by force. Before opening the device, make sure that the pressure has dropped. If there is a problem opening the cover, it means that the device is still under pressure. Do not try to open it under any circumstances! Any pressure in the device can be dangerous.
- The device generates extreme steam and heat. Be very careful and cautious when using.
- Keep your hands, head and body out of the reach of steam when releasing steam. Be careful not to come into contact with hot steam.
- To protect against electric shock, the power cord must not come into contact with water. Do not use the appliance if your hands or feet are wet.
- Do not use the device outdoors.
- Do not use the device in extremely hot, dusty, or humid environments.
- Use only recommended accessories with the device.
- Cook only in the original container designed for this model.
- Do not touch the hot surfaces of the device.
- Keep the device away from flammable substances.
- Do not use the device to fry oil under pressure! There is a risk of burns!

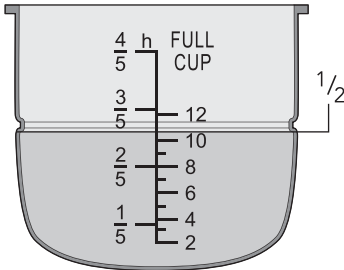
- Do not use pressure to cook apples, cranberries, rhubarb, pasta, sliced peas and dried soup mixes. These foods tend to foam, and foaming and splashing can block the vent hole or the ventilation / air cover lock.
- Always plug the device into a power outlet. Do not use extension cords.
- If the appliance shows any signs of damage or if it starts to show signs of malfunction during use, unplug it immediately. Do not attempt to repair the device at home. It may only be repaired by an authorized certified service center.
- If the device has a damaged rubber seal or cover, do not use it but send it immediately to an authorized service center for inspection.
- After cooking meat that has an outer layer of skin, do not pierce the skin after cooking, as you may get burned. Pierce it before cooking.
- After cooking food with a coarser texture than chickpeas, rhubarb, etc. Shake the appliance gently before opening to make sure that the food or juice does not splash out of the cooking.
- Anyone who has not read or understood the operating instructions is not authorized to use the device! Improper use can result in serious injury or death!

# Special safety instructions

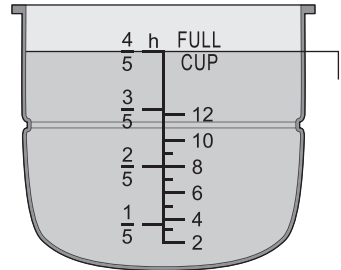
- Keep the device under constant supervision during operation! (Risk of fire!)
- Metal parts become very hot. RISK OF BURNS!
- Do not use the appliance near flammable objects (eg curtains, wood, etc.)
- **WARNING! YOU ARE WORKING WITH HOT LIQUIDS!**

## Before cooking

- ALWAYS make sure the INNER CONTAINER is in place before cooking.
- Food with rind / skin (eg sausages, chicken and fruit) MUST be pierced before cooking. Failure to pierce the skin may result in food rupture and burns to hot food contents.
- Do not overfill the inner container.

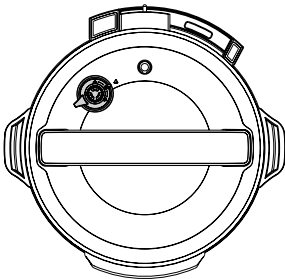


Beans, rice, pasta, pulses and porridge

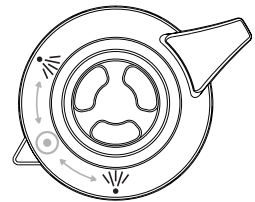


Other food products

- The lid must be completely closed before selecting the cooking function. Gently lower the lid and turn it counterclockwise until it clicks into place.
- Make sure that the pressure relief valve is in the closed position (pressure cooking functions only) and check that it is correctly seated to seal the opening.



OPENED



CLOSED

## Methods of releasing pressure

- When the program is finished and you want to start releasing the pressure, press the „**Keep Warm/Cancel**“ button to cancel the **Keep Warm** function.
- When releasing the pressure valve, always use suitable tools (pliers) and put on kitchen gloves to turn the pressure valve to the open position. This protects against hot steam. The valve lifts slightly and the steam is released. The lid will not open until the steam and pressure are released.
- Food will be hot when opening the lid, always wear gloves and an apron to prevent splashing of hot food.

## Quick release

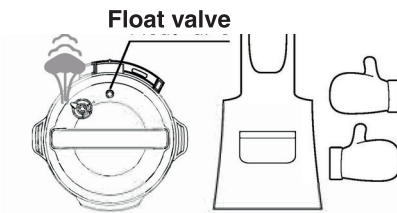
### Recommended for:

Quick recipes for cooking and steaming, including vegetables and seafood.

After canceling the **Keep Warm** function, move the pressure relief valve to the open position and try to open the lid only when all the steam is released and the float valve drops down.

### Let the pressure cooker stand for 1-2 minutes.

The lid can now be opened. If the lid still does not open, wait a few more minutes and try again. Never try to open the lid forcibly, as the secured lid is a sign that the device is still under pressure.



**Wait at least 1-2 minutes**

## Slow release

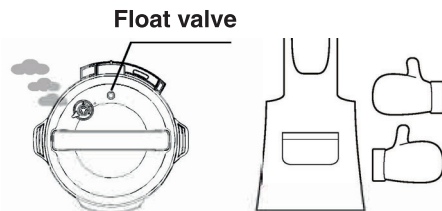
### Recommended for:

Peeled/skinned foods (eg sausages, chicken and fruit) and foods with a high liquid or high starch content (such as mash, soup, pasta, rice, fruit and cereals as well as delicate foods such as meat and potatoes) can absorb air and cause foaming and an increase in the volume of food, which can cause hot food to splash out when the lid is removed.

To prevent splashing, leave the pressure relief valve in the closed position after canceling the Keep Warm function and allow the pressure to release naturally. This may take 15 minutes or more. It depends on the recipe. When the float valve drops, slide the pressure relief valve to open to ensure that all pressure is released.

The lid can now be opened. If the lid still does not open, wait a few more minutes and try again. Never try to open the lid forcibly, as the secured lid is a sign that the device is still under pressure.





**Wait at least 15 minutes**

In both methods, gently shake the unit several times before opening the lid, holding the handles of the base unit to release residual steam. Steam may still be present in the food with an intact surface. Without a gentle shake, this vapor could be released from the food a few seconds after the lid is opened.

**NEVER OPEN THE LID!**

- This appliance cooks under pressure. Improper use can cause scalding. Prior to operation, make sure that the device is properly closed. Always follow the instructions.
- Never fill the device above the MAX line in the inner container. When using foods that increase in volume during cooking, such as rice or dried beans, follow the recipe for „pressure cooking“ of these products and, as a rule, do not fill the appliance above the „half“ mark. Overfilling can cause blockages, which will cause excessive pressure to develop.
- Be aware that certain foods such as apple sauce, cranberries, pearl barley, oatmeal or other cereals, peas, noodles, macaroni, rhubarb and spaghetti, can cause boiling, foaming, splashing and clogging of the pressure relief port (steam port). Recipes for the preparation of such foods must be followed carefully to avoid problems.
- Always check that the pressure relief holes are not blocked before use
- Do not open the pressure cooker until the appliance has cooled down and all internal pressure has been released. If the lid is difficult to open, it means that the appliance is still under pressure
  - Don't open it by force. Any pressure in the device is dangerous. Follow these instructions.
- Do not use this pressure cooker for pressure frying with oil.
- The pressure cooker generates extreme heat and steam during operation. All necessary measures must be taken during operation to prevent fire, burns and other injuries.
- NEVER open the pressure cooker by force. If you need to open the pressure cooker, press the **CANCEL** button and carefully use pliers or kitchen utensils to carefully turn the pressure valve to the **OPEN** position to completely release the pressure inside the appliance. Wait for the device and its contents to cool slightly. Make sure that all steam has escaped from the device. Carefully turn the handle clockwise to release the lid. Always open the lid away from each other to prevent skin contact with residual heat or steam.
- **CAUTION HOT SURFACE!** This appliance produces heat and escaping steam during use. Appropriate measures must be taken to avoid the risk of personal injury, fire and property damage.
- Never leave the device unattended while it is in operation.

- Be careful when opening the lid due to the risk of scalding from the steam coming out of the appliance. First, open the lid very slightly so that the steam can escape gently.
- If the silicone seal or inner container is damaged in any way, **DO NOT USE** the equipment and contact your dealer or service center for replacement.
- Before putting the device into operation during which pressure will be applied, make sure that it is properly closed (follow the instructions).
- Do not use the appliance empty, without an inner container or without liquid in the inner container. This could cause serious damage to the device.
- After cooking meat that has an outer layer of skin (such as beef tongue, bacon, chicken, etc.) that could swell, do not pierce the skin after cooking if it appears swollen due to the pressure under the skin: you could burn/scald. Always pierce the skin **BEFORE** cooking.
- When cooking densely structured food (chickpeas, rhubarb, compotes, etc.), shake the appliance gently before opening the lid so that food or juice does not come out of the cooking when opened.
- Be aware that rapid pressure relief after cooking is not suitable for foods with a large volume of liquid or a high starch content (eg porridge, porridge, sticky liquids, soup, etc.). The contents of the food can be ejected from the pressure relief valve. Instead, use the natural release method - allow the device to cool naturally until the float valve drops down. It can take up to 15 to 20 minutes.
- This appliance is intended for use in households and similar establishments, such as:
  - kitchen areas for employees in shops, offices and other work environments;
  - farm houses;
  - clients in hotels, motels and other residential environments;
  - Bed and breakfast environment.
- The surface of the heating element is exposed to residual heat after use. Therefore, be careful.
- **THE LID MUST BE FULLY CLOSED BEFORE SELECTING THE PRESSURE FUNCTION.**
- **AFTER THE PRESSURE VALVE DECREASES, LEAVE THE COOKED FOOD STILL AT AT LEAST TWO MINUTES.**
- **AVOID LIQUID SPILL ON THE CONNECTOR.**
- **AFTER OPENING THE FLOAT VALVE, ALWAYS SHAKE THE EQUIPMENT BEFORE OPENING THE LID.**

# Characteristic properties

The multifunction pot is not an ordinary frypot. It is a universal device with multiple functions.

The multifunctional pot handles pressure cooking like conventional pressure cookers as well as the following cooking modes:

1. **Meat Stew**
2. **Soup Broth (Soups/Broth)**
3. **Poultry**
4. **Fry**
5. **Rice Porridge (Rice/Porridge)**
6. **Yogurt**
7. **Slow cook Absolutely perfect for „extra slow“ cooking.**

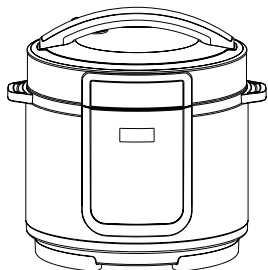
The device also manages food heating, frying meat, cheese, vegetables, etc.

- The pot has the ability to cook under pressure thanks to a safety lid with a pressure relief valve.
- The outer walls are heat resistant.
- The appliance has a safety lid and a glass cover for normal cooking.
- Both the glass lid and the inner container can be removed for easy cleaning.
- The device has a control panel with backlit controls for setting the mode, time and temperature, a button for switching time and temperature and a display.

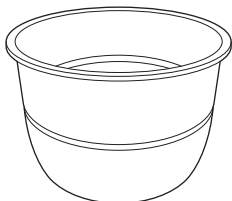
## Security features and functions

- The pressure relief valve automatically drains and reduces the pressure.
- If the pressure relief valve fails, the lid releases the pressure. In this case, the pressure relief valve is faulty and must be replaced.
- The device is equipped with a safety heating cut-out. If the temperature rises excessively, the heating will not be switched off and on again until the temperature is normal.
- If this function fails, the pressure cooker will switch off and not restart, it will need to be repaired or replaced.
- The lid cannot be opened if there is high pressure inside.

# Package Contents/Parts Description



Equipment



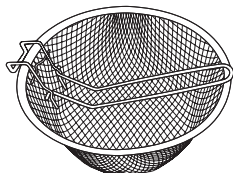
Removable inner container with non-stick surface



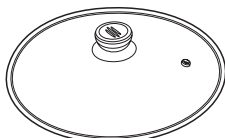
Measuring cup



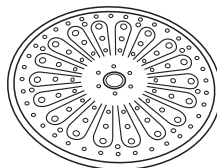
Spoon



Fryer basket



Glass cover with handle



Steamer plate

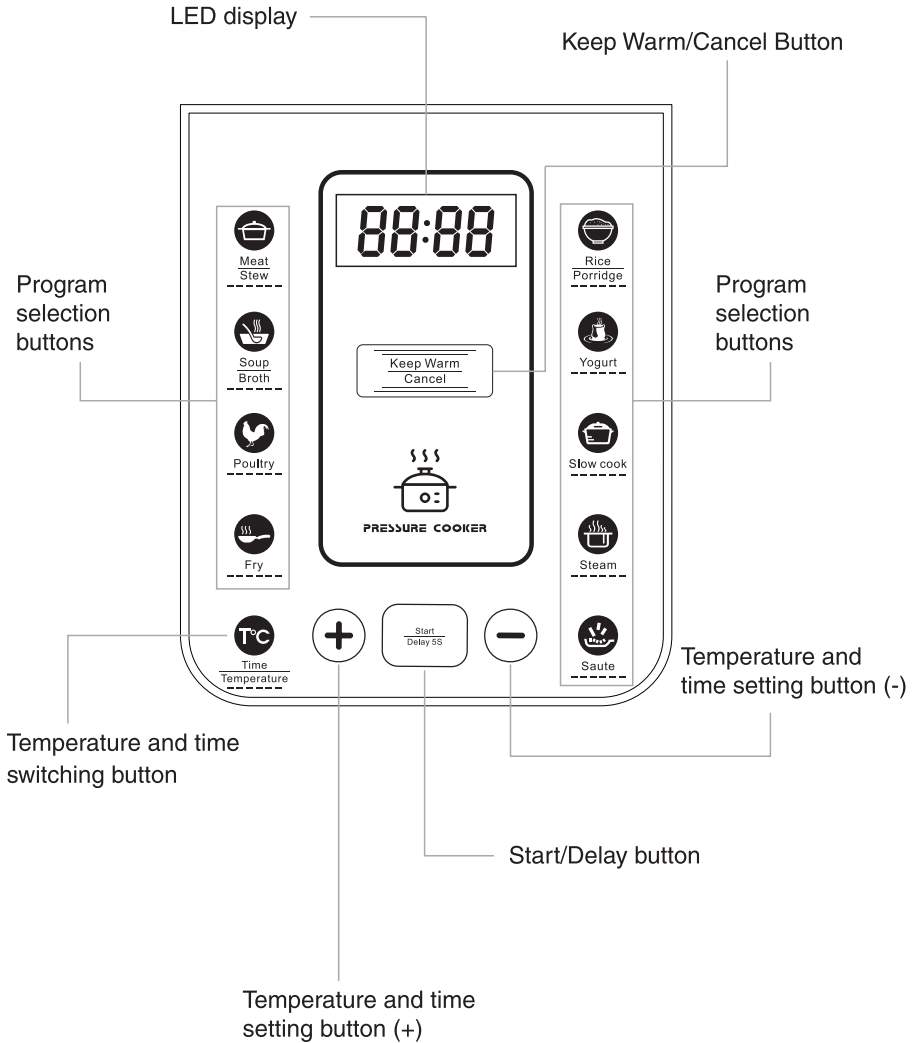


Power cord



Yogurt containers

# Description of the control panel



## **Control panel**

Cooking program (mode) selection buttons Press the appropriate button to select the desired mode:

- 1. Meat Stew**
- 2. Soup Broth** (Soups/Broth)
- 3. Poultry**
- 4. Fry** (Frying)
- 5. Rice Porridge** (Rice / Porridge)
- 6. Yogurt**
- 7. Slow cook** Absolutely perfect for „extra slow“ cooking.
- 8. Steam** (healthy way to cook vegetables, etc.)
- 9. Saute** (Toasting) Saute preparation, etc.

## **LED display**

The LED display shows the time and temperature settings for the cooking modes.

## **Temperature and time toggle button**

Switch between time and temperature setting.

## **Temperature and time setting buttons + and -**

Setting the desired temperature and time.

## **Keep Warm/Cancel Button**

Activating the keep warm function / Canceling the current function

## **Start/Delay button**

Start cooking or postpone the start of cooking for the desired time

# **Preparation before use**

Do not connect the device to the mains during preparation.

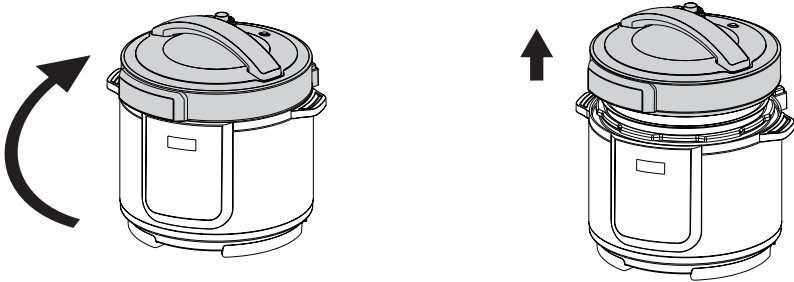
Select accessories (grill grate, etc.), pressure lid, inner container, lid. Rinse them in lukewarm water. Fill a removable container with a non-stick surface with a little water and wash it thoroughly.

Do not immerse the body of the device in water! Clean the surface with a cloth dampened in water. Dry all parts thoroughly.

# Preparation of the device for operation

Prepare the device for operation as follows.

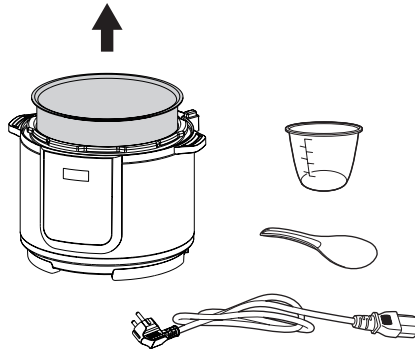
After unpacking, make sure you've received all the items shown in the previous image.



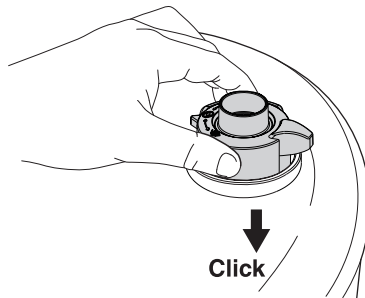
- 1 Turn the upper handle clockwise as far as it will go to open the lid.
- 2 Lift the lid off the pressure cooker.

Remove the inner container.

Remove all items from the inner container.

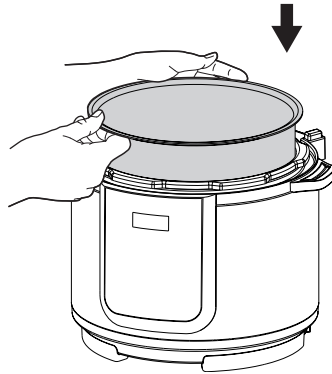


Insert the pressure valve into the large hole in the top of the pressure cooker lid.  
Push the pressure valve down until it clicks into place.



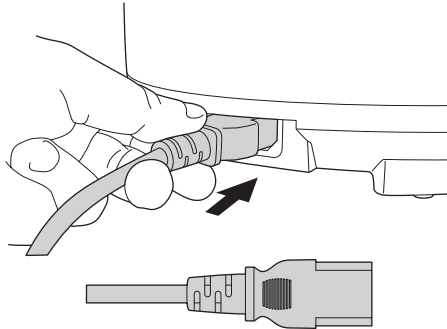


Place the inner container in the body (base) of the pressure cooker.



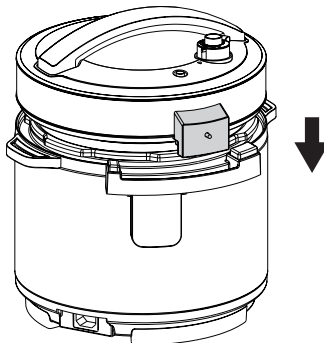
Plug the power cord connector into the connector on the back of the pressure cooker as shown.

Plug the power cord into an electrical outlet.

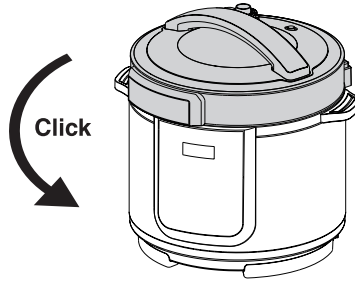


Put the lid back on the pressure cooker.

Make sure that the latch on the back of the lid fits into the groove on the back of the pressure cooker.



Turn the lid counterclockwise until it clicks.



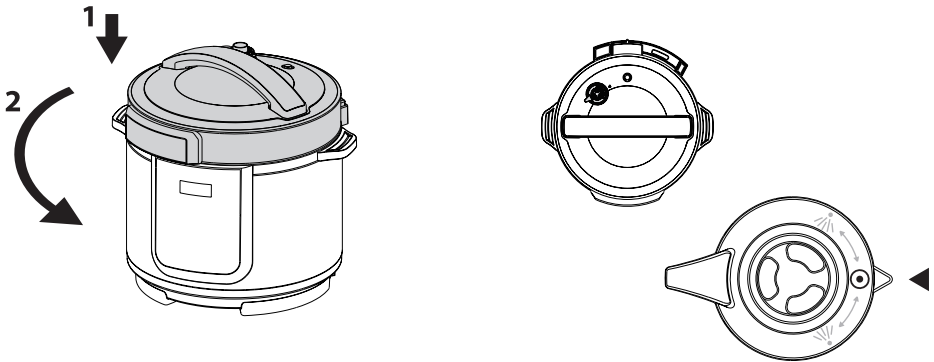
The pressure cooker is thus ready for pressure cleaning.

**Important Notice:**

Before using the pressure cooker for the first time, it is necessary to wash the inner container, the steaming pad, the spoon and the measuring cup in water with a detergent solution, rinse and then dry thoroughly. Never use metal scrapers for cleaning, as this will damage the surfaces

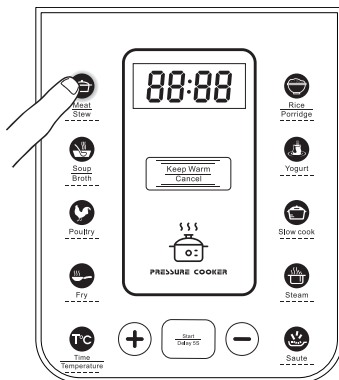
## Before first use

Open and fold the lid and pour about 2 liters of clean water into the inner container. Replace the cover (1) and secure it by turning it counterclockwise (2) until it clicks. Plug the pressure cooker into an electrical outlet.

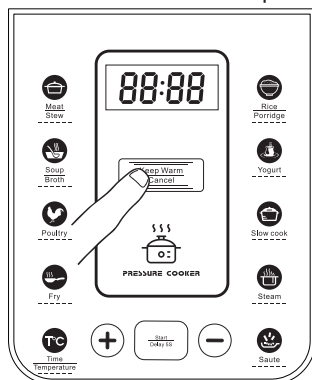


Turn the pressure relief valve to the closed position (marking the dot in the circle).


Press the **Meat/Stew** button on the panel. Use the + and - buttons to adjust the program time and hold down the **Start/Delay** button for 5 seconds to set a delayed start time.

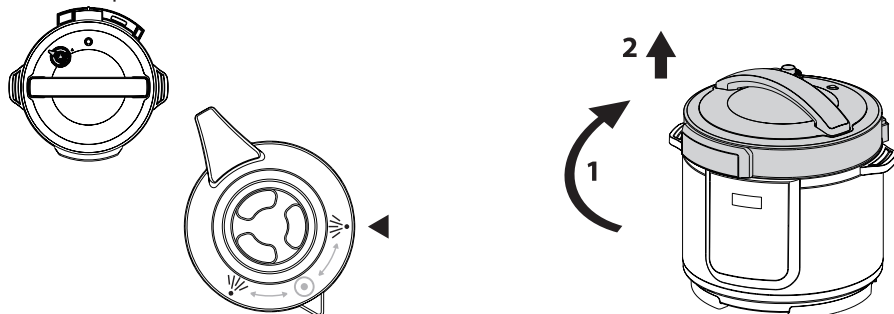


At the end of the program, the pressure cooker „beeps“. Press the **Keep Warm/Cancel** button to cancel the keep warm function.



### Steam release

When finished, the steam release valve must be opened. Put baking gloves on your hands and use a suitable tool (pliers) to turn the valve to one of the steam release  positions. Then let the pressure cooker cool down for 15 minutes.



Open the lid by turning it clockwise (1) and then fold it down (2). Remove and empty the inner container using kitchen gloves. The inner valves and lid of your pressure cooker are now thoroughly cleaned.

# Operation

Insert the inner container into the device.

Never use the device without the inner container inserted!

For frying, we recommend using a suitable frying oil of suitable quality or high-quality solid vegetable fat. However, never mix oil with fat.

## **Warning!**

Frying may only be carried out with a glass cover. It must not be performed under pressure. There is a risk of splashing and burns from hot oil.

## Basic operations

### **1. Switch on the device and select the program**

Press the desired program (mode) button. The backlight of the display controls will light up and the selected program will be executed.

### **2. Start normal cooking**

Press and hold the **Start/Delay** button. Cooking will start and the time on the display will indicate operation.

### **3. Start delayed cooking**

Press the **Start/Delay** button with the + and - buttons you can set a delayed start. You can set a delayed start from 10 minutes to 24 hours. After pressing the Start / Delay button, the set delayed start will count down. After the set time has elapsed, cooking will start and the indicators on the side of the display will start operation.

### **4. Time setting**

Select the time setting with the temperature and time switching button and set the desired time by pressing the temperature and time setting buttons + or - (maximum time is 12 hours, depending on the selected cooking mode).

### **5. Temperature setting**

Select the temperature setting with the temperature and time switching button and set the desired temperature by pressing the temperature and time setting buttons + or - (minimum temperature is 30 °, maximum temperature is 180 °).

Temperature setting is only possible in FRY and SAUTE modes.

### **6. Turn off the device**

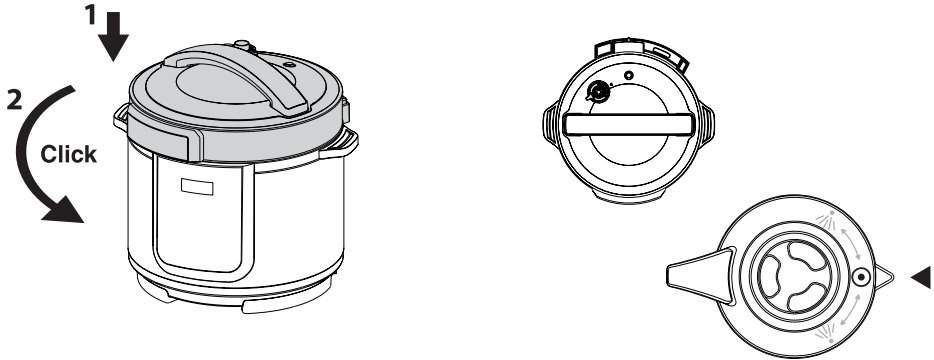
**Press the Keep Warm/Cancel button.**

## **Warning!**

The correct temperature and cooking time depend on many factors, such as the weight of the portions, their size and shape, and so on

# Using the appliance/pressure cooker

Replace the cover (1) and close it by turning it counterclockwise until it clicks (2).



## Pressure relief valve (steam release valve)

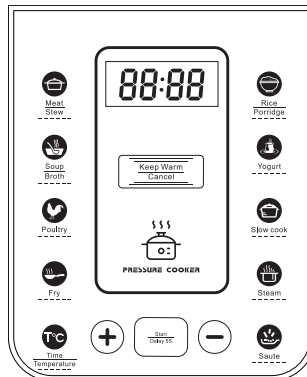
If you want to cook under pressure, you **MUST** turn the pressure relief valve to the closed position (marking the dot in the circle).

## Cooking program selection

Select the cooking program you want to use. The programs are described in more detail later in this guide. If this option is available, after selecting the program, press the temperature and time toggle button to select the time setting and press the temperature and time setting buttons + or - to set the desired time other than the default. The same can be done with temperature.

### Warning:

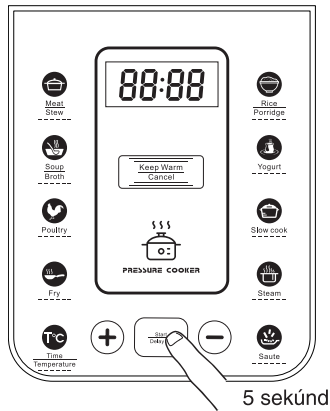
The time and temperature cannot be adjusted for all programs.



## Delayed startup settings

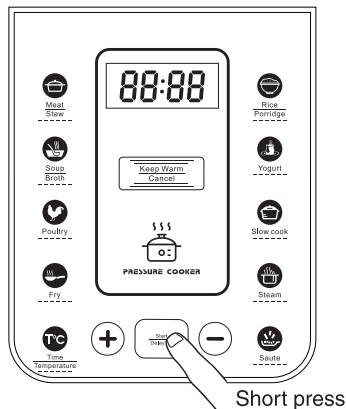
If you want cooking to start later.

Press and hold the **Start/Delay** button for 5 seconds to activate the delayed start function. Then press the + or - buttons to set the time you want to delay the start of cooking. Once set, this time will be saved automatically. You can set a delayed start from 10 minutes to 24 hours.



## Start the cooking program

To start cooking (delayed start), briefly press the **Start/Delay** button. The delayed timer countdown is activated or, if not set, cooking starts. The indicators on the side of the display will begin to move, indicating that the pressure cooker is in operation.



### Important Notice:

Before starting, make sure that the inside of the pressure cooker and the inner container are clean and free of food residue.

## Filling the inner container

NEVER put food or liquids directly in the pressure cooker. Always use the inner container to cook food.

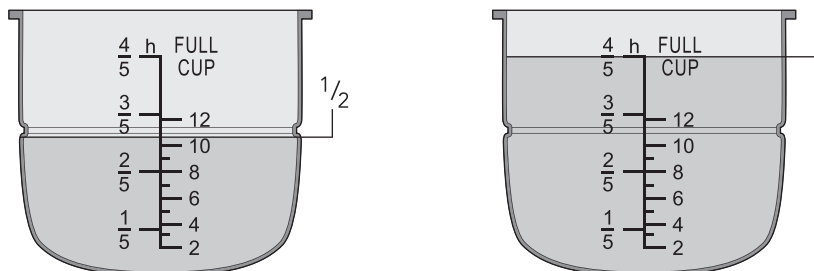
Remove the inner pot from the pressure cooker and fill it with the ingredients needed according to the recipe.

Fill the inner container with liquid.

Important notices:

Liquid and additives should always be only between the MAX and MIN marks on the inside of the inner container.

When cooking ingredients that increase in volume during cooking, we recommend filling the inner container only halfway between the MAX and MIN marks.

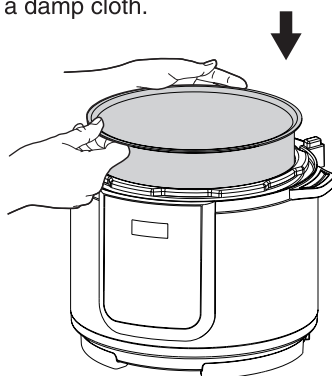


### WARNING:

Always use liquids in the inner container when using the appliance as a pressure cooker. The fluid must always reach the MIN mark.

Insert the inner pot into the pressure cooker.


Be careful not to spill liquid when placing the pot in the pressure cooker. If the liquid accidentally spills, clean it with a damp cloth.

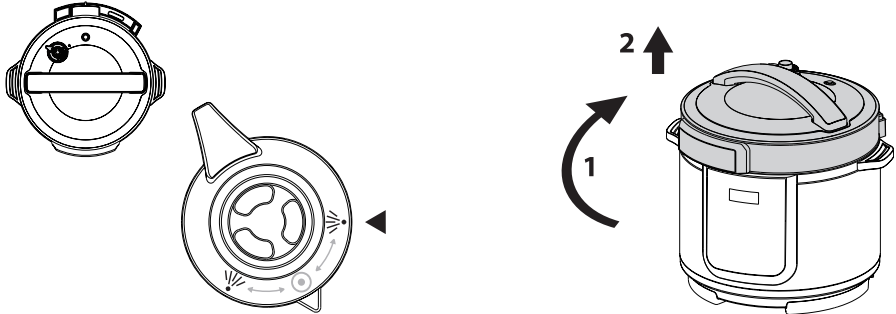


In both methods, gently shake the appliance holding the handle on the base several times before opening the lid to release residual steam. There may still be steam under food that still has an intact surface. Without a gentle shake, this vapor could be released to the surface a few seconds after the lid is opened.



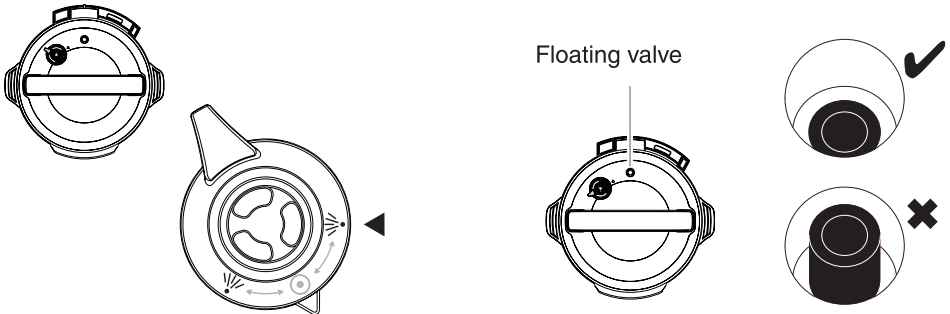
## Steam release

When finished, the steam release valve must be opened. Put baking gloves on your hands and use a suitable tool (pliers) to turn the valve to one of the steam release  positions. Then let the pressure cooker cool down for 15 minutes.



Open the lid by turning it clockwise (1) and then fold it down (2). Remove and empty the inner container using kitchen gloves.

When the steam stops being released from the pressure relief valve (steam drain valve), check that the float valve has dropped before opening the pressure cooker lid.



You can now open the lid of the pressure cooker by turning it clockwise (1) and lift (2). Remove the inner container using the cooking gloves. After use, clean the pressure cooker according to the Cleaning and Maintenance section of this manual.

**NEVER TOUCH THE FLOAT VALVE DURING COOKING OR IMMEDIATELY AFTER COOKING.**

### WARNING:

After cooking, the lid (or glass lid), the inside of the base body, the inner container will be very hot. They must be handled with care.

### Important Notice:

After each use of the pressure cooker, you must clean any food residue or moisture from all components.

# Main cooking functions

## Automatic Cooking Programs

### Meat/Stew

This function is programmed to cook different types of meat.

You can stew lamb, beef, tendons ... You can cook for a shorter or longer time ... Put all the ingredients and liquid in the inner container.

Close the lid securely until you hear a „click“. After selecting the program, you can use the time and temperature and + or - buttons to adjust the cooking time.

Switch the valve to the „seal“ position (pressure cooker).

### Rice/Porridge

This setting adjusts the cooking time and pressure cooker to optimize the pressure cooking of rice, porridge, wheat and other grains. You can cook for a shorter or longer time.

Close the lid securely until you hear a „click“. After selecting the program, you can use the time and temperature toggle buttons + or - to adjust the cooking time.

Switch the valve to the „seal“ position (pressure cooker).

### Soup/Broth

This function is programmed to cook a wide range of soups and broths. Add all ingredients and liquid to the inner container. Put all ingredients and liquid in the inner container.

Close the lid securely until you hear a „click“. After selecting the program, you can use the time and temperature toggle buttons + or - to adjust the cooking time.

Switch the valve to the „seal“ position (pressure cooker).

### Sauté

This function is programmed to prepare for softening and caramelizing garlic, onions and smaller pieces of food and meat (sauté) before pressure or slow cooking.

It can also be used to preheat the container to get other functions running faster. Do not use the cover or lid during this program.

After selecting the program, you can use the time and temperature toggle buttons + or - to adjust the cooking time.

When the temperature is reached, add butter or oil, chopped vegetables or meat to the pot. Cook according to your personal preferences and mix well with the spoon provided.

To stop the operation at any time, press **Keep Warm/Cancel**.

### Steam (Greens, fish, eggs)

This function is programmed to steam vegetables, fish fillets, dumplings, eggs, pasta and heating.

Place the supplied steaming tray in the inner container and place the food to be cooked on it.

You can use the lid of a pressure cooker or even a glass lid for steaming.

Cook according to your preferences, broccoli / cauliflower 8-10 minutes, green bean pods about 8 minutes, eggs, pasta about 10 minutes, fish about 12 minutes.

Pour water into the inner container so that its level does not exceed the steaming pad.

## **Yogurt**

This function is programmed to make yoghurts.

Pour the milk into the supplied yoghurt containers and add the necessary ingredients.

Insert the containers into the appliance and close the lid until you hear a „click“.

Switch the valve to the „seal“ position (pressure cooker).

## **Poultry**

This function is programmed for poultry preparation. Add all ingredients and liquids to the inner container.

Close the lid firmly until you hear a „click“. After selecting the program, you can use the time and temperature and + or - buttons to adjust the cooking time.

Switch the valve to the „seal“ position (pressure cooker).

## **Slow cook (Slow cooking/Mild boiling)**

The capacity of the container makes it ideal to cook for the whole family. When cooking is completed, the appliance automatically switches to the temperature maintenance mode after cooking to keep the food warm.

Do not exceed the upper limit of the container when filling the container with food. Boiling may occur.

The best results are obtained with longer and slow cooking at a moderate temperature, if you want to cook faster, use a different cooking mode.

This function is programmed to prepare for long cooking times at lower temperatures.

It is ideal for cooking hard pieces of meat or vegetables that soften after long and slow cooking.

Used in conjunction with timer mode and / or delayed start of cooking. The user determines the cooking time based on what is being prepared.

It is better to use a glass lid for slow cooking.

Press **Slow cook**. The display shows the preset cooking time 2:00.

After selecting the program, you can use the time and temperature and + or - buttons to adjust the cooking time.

If you use a lid, set the valve to the „blow“ open position.

## **Fry**

This function is programmed for frying and deep frying. Pour the required amount of oil into the inner container.

Put the food in the supplied frying basket and immerse the food basket in oil and fry when the frying temperature is reached.

Do not use the lid of the pressure cooker for this function. After selecting a program, you can use the time and temperature and + or - buttons to adjust the cooking time or cooking temperature.

Function	Default time	Time adjustment	Default temperature	Temperature adjustment	Odložené spustenie
Meat/Stew	30 min	1 min – 2 h	150 °C	Not	24 h
Soup/Broth	25 min	1 – 40 min	150 °C	Not	24 h
Poultry	13 min	1 – 60 min	150 °C	Not	24 h
Fry	30 min	1 – 60 min	160 °C	30 – 180 °C	24 h
Rice/ Porridge	12 min	1 – 20 min	150 °C	Not	24 h
Yogurt	8 h	6 – 12 h	40 °C	Not	24 h
Slow cook	2 h	30 min – 24 h	95 °C	Not	24 h
Steam	10 min	1 – 25 min	150 °C	Not	24 h
Saute	10 min	1 – 60 min	150 °C	30 – 180 °C	24 h

### Automatic shutdown

After cooking, in some programs the appliance switches to automatic temperature maintenance mode for up to 12 hours. After 12 hours, the device switches off automatically.

### Cooking tips:

- Always cook at least according to the minimum times indicated in the recipe.
- Try the food when finished. If necessary, continue cooking, the longer you cook, the finer the prepared food will be.
- To maintain the required temperature and humidity, we do not recommend opening the cover too often.
- Make sure there is enough water in the container (to cover the cooked food).
- Cook long enough. This mode is sensitive, so it will not spoil the food for a long time.
- It is not necessary to fry the food before cooking, unless you want to get rid of excess fat. However, if you want to pre-fry the food, do so in another container and then continue cooking.
- Cooking some fresh vegetables (carrots, celery, etc.) can sometimes take longer than cooking certain types of meat. Follow the information in the recipes.
- When cooking sauces, soups, stews, etc. Do not fill the container more than approx. 3 cm below the top edge.
- Seafood, fish, rice, pasta and other snacks cook quickly. So add them to the cooked food later.
- Cooking times always vary according to many factors. Follow the given recipes and especially find out the times by practice.
- When cooking slowly, the ideal temperature is used to prepare eggs (creams, etc.). Use a wooden or heat-resistant plastic tray for mixing. **DO NOT USE METAL TOOLS!**

### WARNING:

Be careful when handling hot food.

### WARNING:

When handling the cover/lid, be careful not to scald it when it is opened.

## Tips for using the device

- Always use suitable food.
- Before setting the temperature, check the amount of food being processed. Pre-cooked foods are processed at a higher temperature than raw foods.
- Do not use the appliance under kitchen shelves, which may prevent tampering with the cover/lid.
- Fry carefully. The food should be golden brown, otherwise it may be raw.
- Store the device cool, empty and clean. This way it will always be ready for operation.
- Each food contains a certain amount of water. Steam is formed when immersed in hot oil. The steam leaves when the cover is exposed, so be careful not to get scalded.

## Problem solving

If a problem occurs and an error message appears on the display, see this overview.

### The display shows E1, E2, E3 or E4

A system error has occurred - unplug the appliance and let it cool down, then close the lid and try to switch it on again.

E1: Sensor disconnection

E2: Sensor short circuit

E3: Excessive temperature (overheating)

E4: Signal switch fault

<b>Lid did not close properly</b>	Check that the inner lid and seal are in place.
<b>The lid cannot be opened</b>	The float valve has not dropped. Make sure that the pressure has dropped to normal. <b>NEVER OPEN THE FORCE LID.</b>
<b>Steam escapes under the lid during operation</b>	Make sure that the seal is fitted correctly and is not worn. Make sure that all food residue is removed from the seal.
<b>Float valve not raised</b>	There is not enough food or liquid in the inner container.

# Equipment cleaning and maintenance

## Important Notice:

After each use of the pressure cooker, you must clean any food residue or moisture from all components.

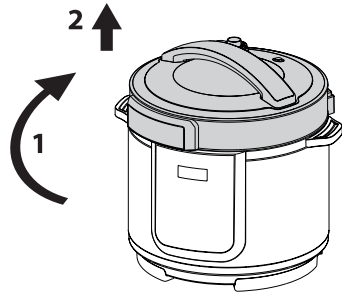
Before cleaning, unplug the power cord and allow the appliance to cool down completely

## Lid opening:

You will need to open the lid before cleaning the pressure cooker.

Turn the lid clockwise as far as it will go (1).

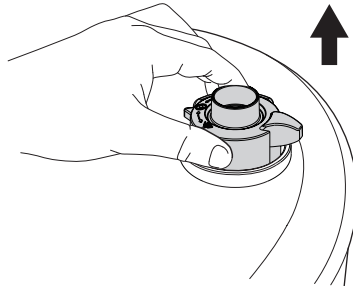
Lift the lid upwards and remove it from the pressure cooker (2).



## Disassembly of the pressure relief valve:

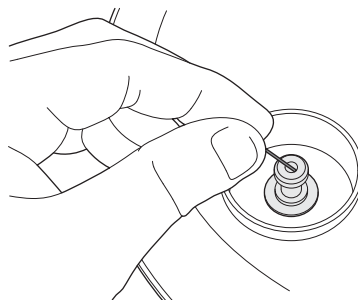
Grasp the sides of the pressure relief valve and pull upwards until it removes from the lid. Use a pointed object (eg clip, pin) to remove any blockages in the valve. Before removing, always make sure that there is no pressure in the device.

Insert the valve back by pushing it back into the hole until it clicks



Use a pointed object (eg clip, pin) to remove any blockages inside or around the valve.

Replace the pressure relief valve by pushing it back into the hole until it clicks. Push it down until it clicks into place.

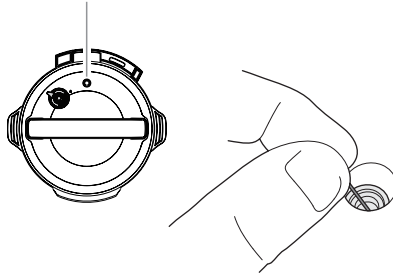


**Float valve cleaning:**

Clean the float valve with a pointed object (eg clip, pin) to make sure that no dirt is trapped inside or around it.

Check that the valve can be raised and freely drops back down without sticking.

Float valve

**Removing the inner cover:**

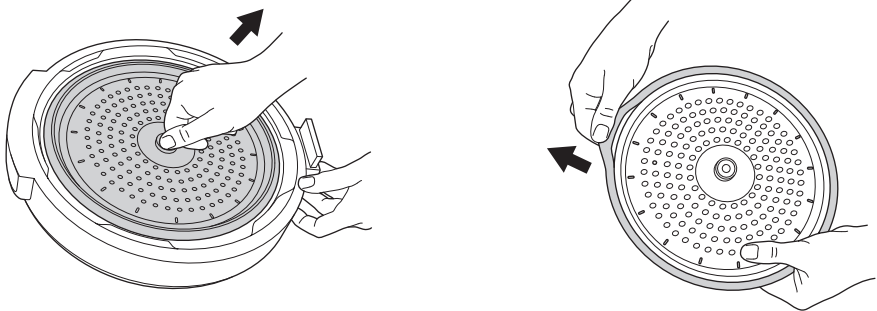
Grasp the rubber element in the center of the inner cover and pull the cover out. Clean the inner cover in warm water with detergent solution.

Clean the entire lid in warm water with detergent solution. Never use harsh cleaning agents. They can damage the surface.

**Seal removal:**

Pull the rubber seal out of the edge of the inner cover. Wash the seal in warm water with detergent solution.

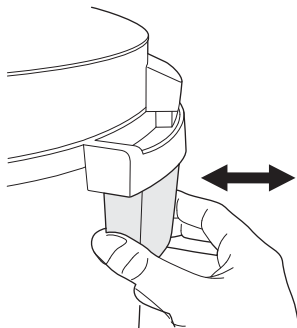
Refit the gasket around the edge of the inner cover. Put the rubber element back on the protrusion on the inner cover. Put the inner cover back on the protrusion in the middle of the lid.



### Condensate tank:

There is a condensate tank at the back of the appliance under the hinge. Pull the tank out of the holder under the hinge.

Wash the tank in warm water with detergent solution and then dry with a soft cloth. Put the condensate tank back on the underside of the hinge.



### Cleaning the device base/device surface:

Use only a slightly damp cloth to clean the surface of the device and controls.

After cleaning, wipe the outer body (base) with a damp cloth and then dry thoroughly with a soft, dry cloth. Do not use any solvents or harsh cleaners. They can damage the surface.

### Cleaning the glass cover

Clean the lid regularly with water like ordinary glassware. Do not use any solvents or harsh cleaners.

You can wash it in the dishwasher, but it is prone to breakage, so we do not recommend it.

### Cleaning the frypot, steaming pad, yoghurt pans, spoons and non-stick cooking pots

Clean these accessories with water and a mild detergent solution.

Dry the accessories thoroughly after cleaning.

Fill the inner container with warm water and clean it (removed from the appliance).

Do not scratch its surface finish!

Do not use any solvents or harsh cleaners.

### Notes

- Make sure that the float valve on the lid of the pressure cooker is not blocked and can move freely up and down, wipe it if necessary.
- The inner container, lid, frying pan, steaming pad, yoghurt containers, spoon can be completely immersed in water during cleaning. After cleaning, rinse them under warm running water. Use only a mild detergent and a soft cloth or sponge.
- Do not use abrasive powders, baking soda or bleach. Never use wire rods.
- Wipe the base unit with a soft damp cloth and make sure that greasy food residue has been removed.
- **DO NOT SUBMERGE THE BASE IN WATER OR ANY LIQUID!**



# Technical specifications

<b>Power supply:</b>	220 - 240 V ~ 50/60 Hz
<b>Power consumption:</b>	1 000 W
<b>Capacity (volume): approx.</b>	6 l
<b>Weight (net):</b>	5,8 kg
<b>Dimensions (W x D x H)</b>	32 x 31.5 x 33.5 cm

We reserve the right to make changes!

**Producer:**

ORAVA retail 1, a.s.  
Seberíniho 2  
821 03 Bratislava  
Slovenská republika

**Importer:**

ORAVA retail 1, a.s. Seberíniho 2 821 03 Bratislava Slovenská republika	ORAVA distribution CZ, s.r.o. Ostravská 494 739 25 Sviadnov Česká republika
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**INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING**

Dispose of used packaging material at a municipal waste disposal site.

**DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT**



This symbol on the products or in the accompanying documents means that used electrical and electronic products should not be mixed with general household waste. For proper disposal, recovery and recycling, please return these products to designated collection points. Alternatively, in some countries of the European Union or other European countries, you may return your products to your local retailer when purchasing an equivalent new product. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment natural resources and help prevent potential negative effects on environment and human health, which could be the consequences of improper disposal waste. Contact your local authority or nearest office for more detailscollection point. Improper disposal of this type of waste may result in penalties in accordance with national regulations.

**For business entities in the countries of the European Union**

If you wish to discard electrical and electronic equipment, please request the necessary information from your seller or supplier.

**Disposal in other countries outside the European Union**

This symbol is valid in the European Union. If you wish to discard this product, please request obtain the necessary information on the correct method of disposal from the local authorities or from the your supplier.



This product meets all the essential requirements of the EU directives that apply to it.