

# SENCOR®

## SPR 4000BK



## EN ■ Pressure cooker

*Translation of the original manual*

### READ CAREFULLY AND STORE FOR FUTURE USE.

#### GENERAL WARNINGS

- This appliance may not be used by children. Keep the appliance and its power cord away from children.
- The appliance may be used by persons with reduced physical, sensory or mental capabilities or with a lack of experience and knowledge, if they are supervised or have been instructed to use the appliance in a safe manner and understand the potential dangers.
- Children must not play with the appliance.
- In the event that the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.
- This appliance is designed for domestic use and similar locations such as:
  - kitchens in stores; offices and other workplaces;
  - in agriculture;
  - for guests of hotels, motels and other similar locations;
  - in bed and breakfast establishments.
- Never open the pressure cooker by force. Never open the pressure cooker until you have ascertained that its inner pressure has fallen completely. See “User’s manual”.
- This pressure cooker must be used only in accordance with the instructions contained in this user’s manual. Please read and follow these instructions.
- The pressure cooker must not be left without supervision while in operation. In particular, do not leave children in the vicinity of the pressure cooker while it is in operation.
- Do not place the pressure cooker into a hot oven.
- When the pressure cooker is under pressure, handle it extremely carefully.
- Do not use pressure cookers for any other purposes than those for which they have been designed.
- This cooker cooks under pressure. The incorrect use of this pressure cooker may cause scalding. Check that the pressure cooker is properly closed before heating. See chapter CORRECTLY HANDLING THE LID
- Never use the pressure cooker for frying food under pressure. Never use a pressure cooker without water. This could seriously damage it.
- Do not overfill the removable inner pot above the maximum ingredients mark. When cooking foods that expand during the cooking process such as rice or dehydrated vegetables, do not fill the inner pot past half its volume.

- After cooking meat with skin, e.g. beef tongue, which may increase in volume, do not puncture the meat if the skin is swollen as this could result in scalding.
- When cooking pasta, gently shake the pressure cooker before opening it to prevent ejecting food out of it.
- Before every use, check that the valves are not clogged or soiled.
- Do not tamper with any of the pressure cooker's safety systems beyond the instructions specified in this user's manual.
- Only use spare parts from the manufacturer for the corresponding model. Always use the inner pot and lid from the same manufacturer, which is designated as compatible.

#### ELECTRICAL SAFETY

- Before connecting this appliance to a power socket, make sure that the voltage stated on its rating label corresponds to the voltage in your power socket
- Connect the appliance only to a properly grounded socket. Do not use an extension cord.
- Never connect the appliance to a power socket until it is properly assembled.
- Fully unwind the power cord before using it.
- Do not connect and disconnect the power cord to and from the power socket with wet hands.
- Ensure that the power plug contacts do not come into contact with water or moisture.
- To prevent the risk of injury by electrical shock, never submerge the pressure cooker unit, the power cord or the power plug in water or any other liquid.
- Make sure that no water or any other liquid splashes on the power plug or the power socket, and that the hot steam emitted from the appliance is also kept away.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling on the plug of the power cord.
- Do not place heavy items on the power cord. Make sure the power cord does not hang over the edge of a table or that it is not touching a hot surface or sharp objects.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.
- Always turn off the appliance and disconnect it from the power socket when you have finished using it.

#### SAFETY DURING USE

- This pressure cooker is intended for cooking meals such as soups, rice, stewed meals, goulash and all other meals that can be cooked in standard pressure cookers or in stew pots. Do not use it for purposes other than those for which it was designed.
- This pressure cooker is designed for use in indoor areas only. Never use it in an outdoor or industrial environment.
- Only use the pressure cooker on an even, dry, clean, stable and heat-resistant surface. Do not use the pressure cooker on the drainboard of the kitchen sink.
- Do not place the pressure cooker on the edge of a table, on unstable, inclining or uneven surfaces, on an electric or gas stove and other sources of heat, or in their vicinity.
- When cooking, do not place the pressure cooker directly on surfaces that are sensitive to heat, for example stone countertops. This type of countertop is sensitive to uneven heat, and when heated in a single point it may crack. In the event that you wish to use this pressure cooker on a heat sensitive countertop, place a cutting board or a similar heat resistant material underneath it.
- Never carry the pressure cooker by the swivel handle, always carry it using the carry handle on the pressure cooker.
- Only use the removable inner pot that is supplied with this pressure cooker. Never use any other pot.
- Do not use a cracked, dented or otherwise damaged removable inner pot. A damaged inner pot must be replaced with new pot of the original type.
- Before inserting the removable inner pot into the built-in outer pot, check that the outer surface and the inside of the built-in outer pot is completely clean and dry. To prevent damaging the built-in outer pot, there must be no dried on food remains, etc. on the outer surface of the pot and the surface of the heating element.
- Do not use the pressure cooker with an empty removable inner pot. This could seriously damage it.
- Always open the lid according to the instructions in chapter CORRECTLY HANDLING THE LID.
- Do not use the pressure cooker when it is not functioning correctly or after it has fallen on the floor, been submerged in water or is damaged in any other way. Hand it over to an authorised service centre for inspection or repair.
- Before connecting the pressure cooker to a power socket, make sure that the removable inner pot is properly seated in the built-in outer pot and that it is filled with water and ingredients and that the lid is correctly positioned in place.
- Do not connect the pressure cooker to a power socket or turn it on without the removable inner pot located inside the built-in outer pot.



#### Warning:

Do not pour water or place any food into the built-in outer pot. Food and water are to be put only into the removable inner pot.

- Only use the pressure cooker with the original accessories that came with it.

**Attention:**

Using non-original accessories may result in a dangerous situation arising.

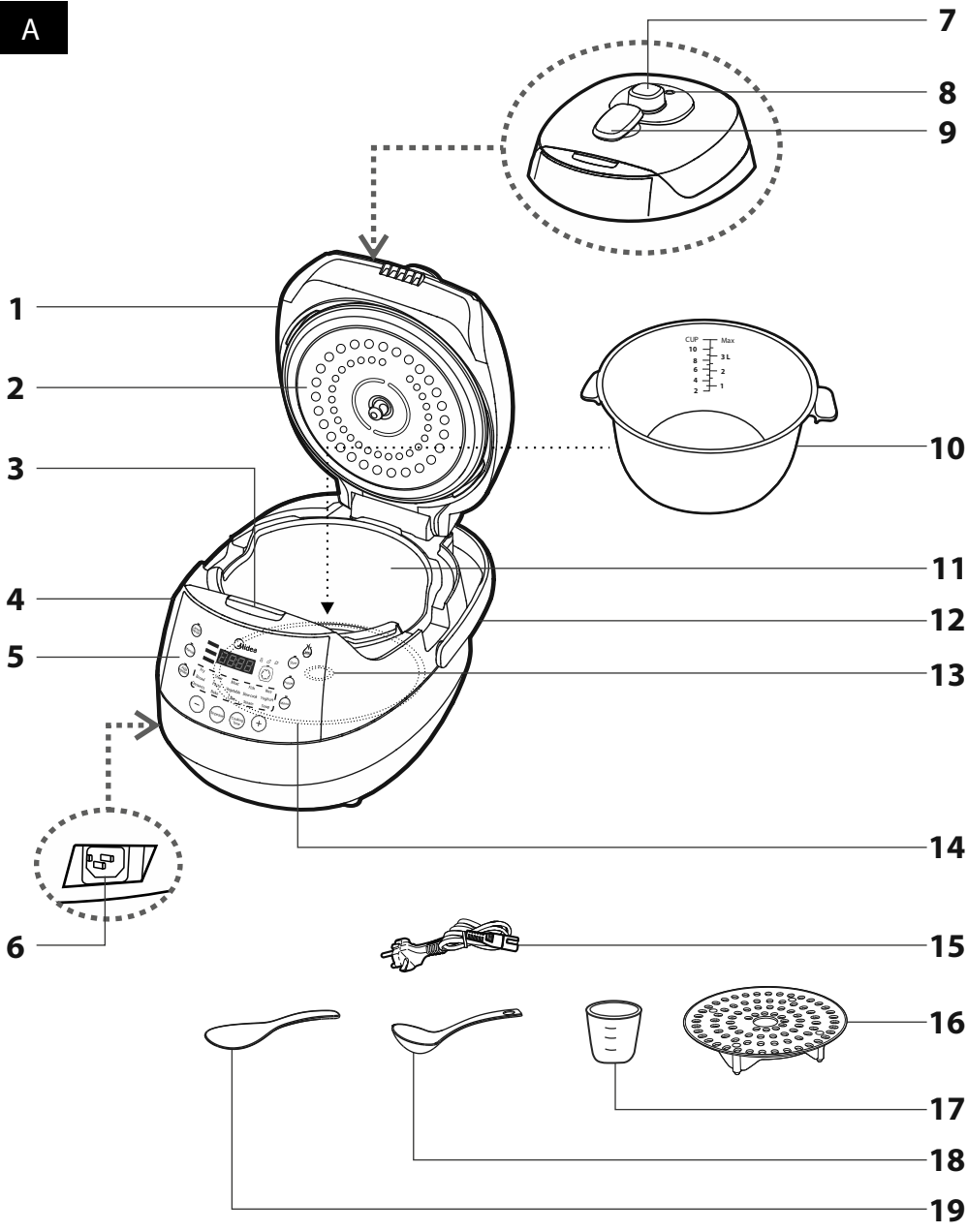
- When operating the pressure cooker, the lid must be tilted down and properly closed. Do not place any items on to the lid.
- During operation, there needs to be sufficient area for air circulation above the pressure cooker and around it.
- Do not use the pressure cooker in the vicinity of heat sensitive materials. Do not cover the pressure cooker or block its vents.
- Ensure that the current of steam escaping through the pressure control valve and the safety float valve is not directed at heat sensitive materials or at you or other people. Hot steam may cause serious scalding.
- When using the KEEP WARM function, do not leave any spoons or ladles or any other kitchen utensils inside the removable inner pot.
- When handling the pressure cooker after finishing cooking, it is necessary to be very careful not to touch the outer surface of the pressure cooker or any other parts of the pressure cooker because they may still be hot as a result of residual heat.
- Do not touch the hot surfaces of the pressure cooker. After turning off and disconnecting the pressure cooker from the power socket, use the carry handle to lift and carry the appliance. For reasons of increased safety, we recommend using kitchen gloves.
- Use kitchen gloves when removing the inner pot after you have finished cooking.
- Water from the lid may only drip into the removable inner pot, it must not drip into the built-in outer pot.
- Do not place the hot lid on heat sensitive surfaces.
- Always turn off and disconnect the pressure cooker from the mains power socket when not using it, when leaving it without supervision, before removing the inner pot, steamer insert or metal insert, before cleaning, before performing maintenance or moving it. Never move the pressure cooker during operation.
- It is necessary to pay exceptional care when moving the pressure cooker filled with hot food or liquids.
- Always allow the pressure cooker to fully cool down before removing the inner pot and before cleaning.
- Regularly clean the pressure cooker after each use according to the instructions in chapter Maintenance and cleaning. Do not perform any maintenance on the pressure cooker apart from the maintenance procedure described in chapter Maintenance and cleaning.
- Only clean surfaces that are intended for coming into contact with food according to the instructions in this user's manual.

**Warning:**

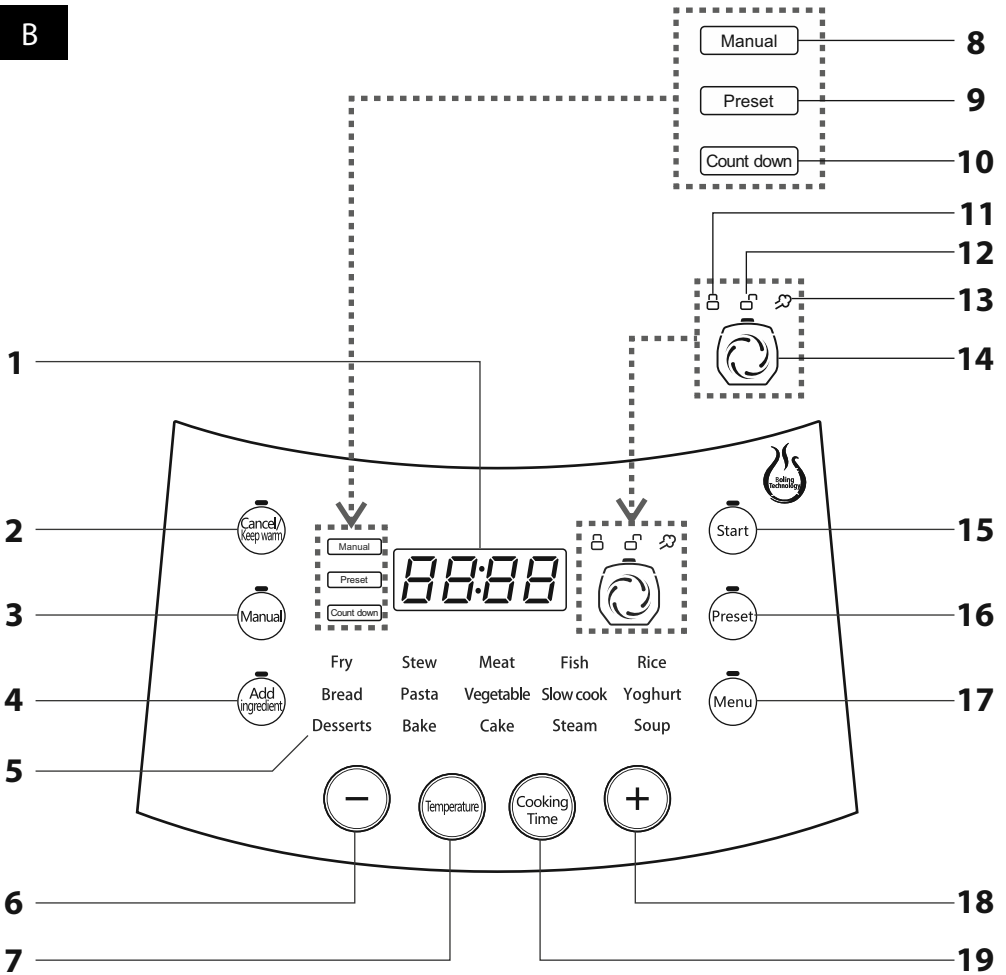
Incorrect use may lead to injuries.

- The temperature of accessible surfaces on the pressure cooker is high when the pressure cooker is in operation and for a certain time afterwards. Likewise, also the surface of the heating element retains residual heat after use.
- To prevent scratching the non-stick surface inside the removable inner pot when cleaning it, always use wooden, silicone or plastic utensils.
- Apart from the removable inner pot, no part of this pressure cooker is intended for washing in a dishwasher.

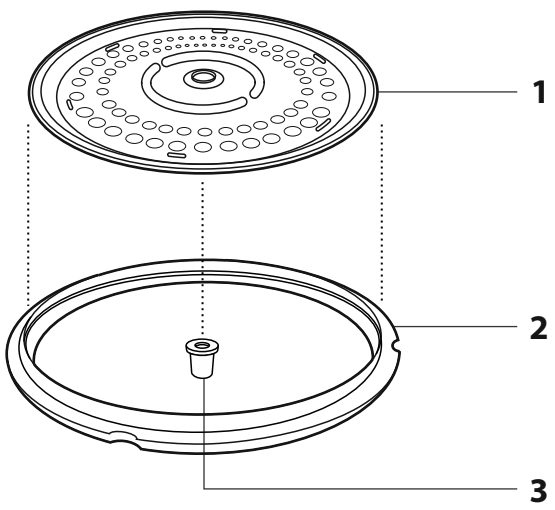
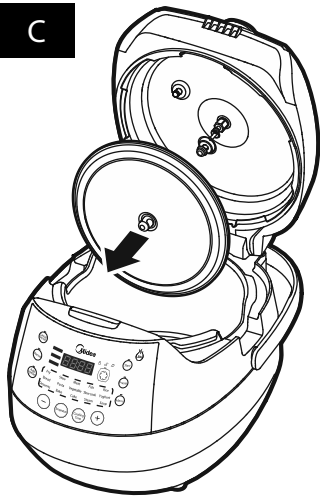
**A**



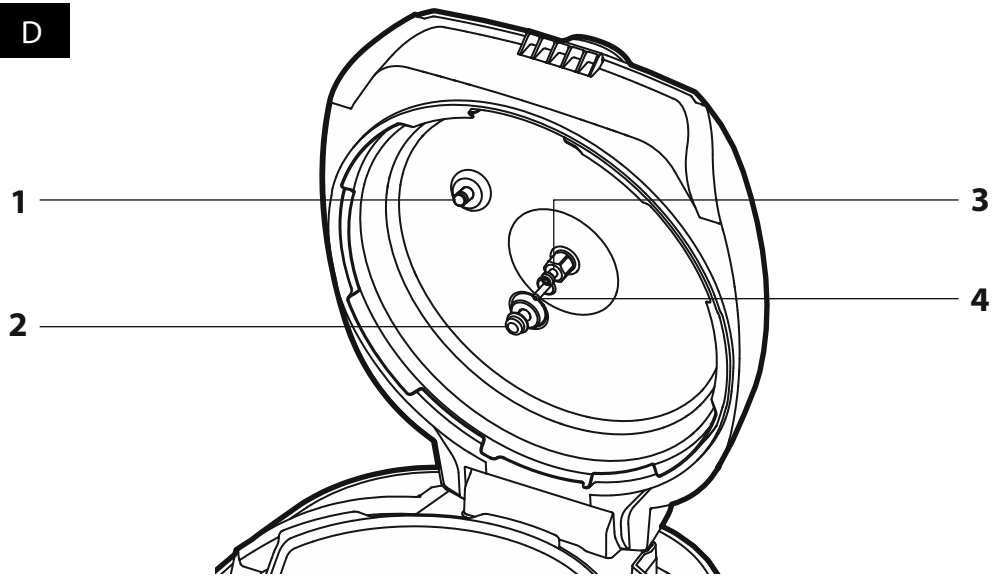
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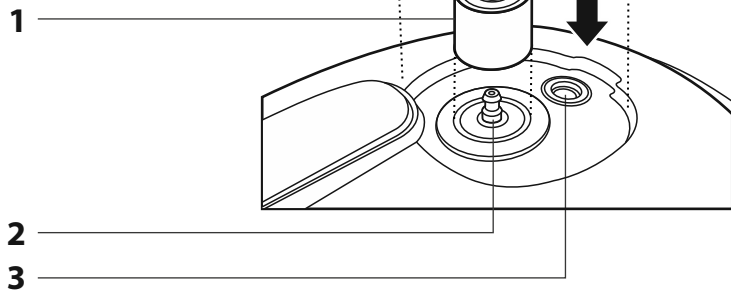
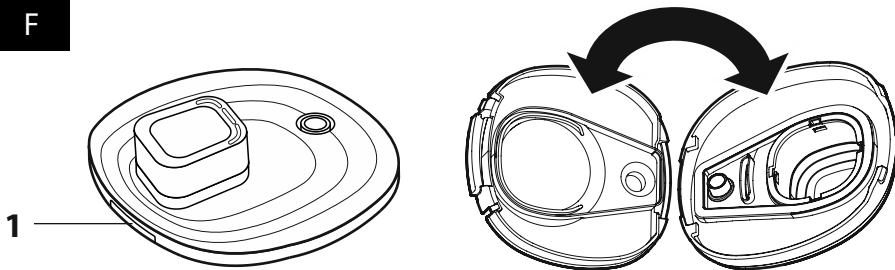
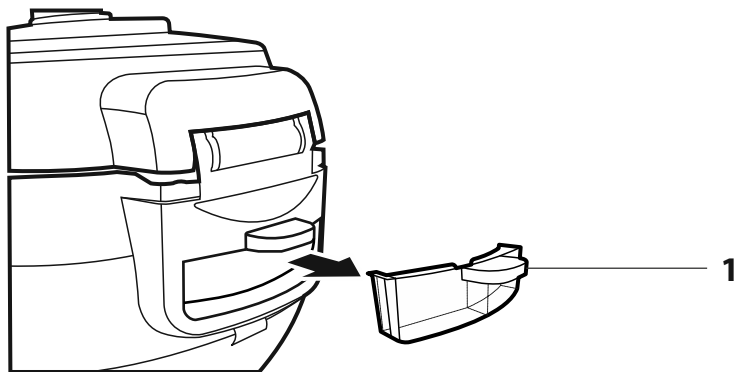


**C**



**D**



**E****F****G**



- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use. In the event that you hand this appliance over to somebody else, make sure to also include this user's manual.
- Carefully unpack the appliance and take care not to throw away any part of the packaging before you find all its parts. We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

### DESCRIPTION OF THE PRESSURE COOKER

- |  |   |
|--|---|
| <b>A1</b> Pressure cooker unit lid   | <b>A9</b> Swivel handle   |
| <b>A2</b> Inner pot lid  | <b>A10</b> Removable inner pot  |
| <b>A3</b> Open lid button  | <b>A11</b> Built-in outer pot   |
| <b>A4</b> Pressure cooker unit   | <b>A12</b> Carry handle   |
| <b>A5</b> Control panel with display   | <b>A13</b> Temperature sensor (inside the built-in outer pot)                                   |
| <b>A6</b> Pressure cooker socket   | It monitors the internal temperature and based on it automatically regulates heating intensity. |
| <b>A7</b> Steam release valve cover  | <b>A14</b> Hotplate (inside the built-in outer pot)   |
| <b>A8</b> Safety float valve indicator   | <b>A15</b> Power cord   |
| When the temperature and pressure inside the pressure cooker reaches a certain level, the steam will push the valve into a hole in the lid, which will subsequently push out the indicator. At the same time, the mechanism that locks the lid in place is activated and prevents the lid from being opened. | <b>A16</b> Steamer insert   |
|  | <b>A17</b> Measuring cup  |
|  | <b>A18</b> Ladle  |
|  | <b>A19</b> Spoon  |
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|---|--|
| <b>B1</b> Display   | <b>B9</b> Delayed cooking function indicator   |
| <b>B2</b> Cancel / Keep Warm  | <b>B10</b> Countdown indicator   |
| Cancels the last performed action / keeps food at an ideal temperature for up to 24 hours to be served later                                  | <b>B11</b> Locked lid indicator  |
| <b>B3</b> Manual (Custom setting)   | <b>B12</b> Unlocked lid indicator  |
| Enables custom cooking time and temperature settings.   | <b>B13</b> Pressure inside cooker indicator  |
| <b>B4</b> Add ingredient  | Indicates pressure inside the cooker, which prevents the lid from being opened.              |
| Serves to release all steam to enable the lid to be opened safely during the cooking process and the food inside the inner pot to be handled. | <b>B14</b> Heating element activity indicator  |
| <b>B5</b> Cooking programs menu   | <b>B15</b> Start   |
| <b>B6</b> Minus (-) button  | It serves to start the cooking process.  |
| Serves to lower the time or temperature value and to scroll through the cooking programs.   | <b>B16</b> Preset  |
| <b>B7</b> Temperature   | Serves to activate the delayed cooking function.   |
| In the manual setting mode, it enables the required cooking time to be set in the range from 30 to 160 °C in 5 °C increments.                 | <b>B17</b> Cooking program selection button  |
| <b>B8</b> Manual cooking mode indicator   | Press this button to select a preset cooking program.  |
|   | <b>B18</b> Plus (+) button   |
|   | Serves to increase the time or temperature value and to scroll through the cooking programs. |
|   | <b>B19</b> Cooking time  |
|   | Serves to set a custom cooking time.   |

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|-----------------------|-----------------------------|
| <b>C1</b> Lid body    | <b>C3</b> Steam valve cover |
| <b>C2</b> Gasket seal |                             |

- |                                |   |
|--------------------------------|---|
| <b>D1</b> Magnetic float valve | <b>D3</b> Steam release valve, inner part |
| <b>D2</b> Float valve          | <b>D4</b> Temperature sensor              |

- |   |                            |
|---|----------------------------|
| <b>E1</b> Steam release valve cover       | <b>E3</b> Float valve hole |
| <b>E2</b> Steam release valve, outer part |                            |

- |   |  |
|---|--|
| <b>F1</b> Steam release valve cover latch |  |
|---|--|

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|---------------------------------|--|
| <b>G1</b> Water condensate tank |  |
|---------------------------------|--|

### PURPOSE OF USE

- The electric pressure cooker is intended for cooking meals at high pressure, which enables the cooking time to be reduced by more than half, whilst retaining flavours and aromas of the cooked meal.
- The pressure cooker can be used for cooking meals such as soups, rice, stewed meals, goulash and all other meals that can be cooked in standard pressure cookers or in stew pots. Furthermore, it enables the cooking of legumes (beans, chickpeas, etc.) without pre-soaking and it is also suitable for cooking healthier meals.
- The pressure cooker can be used either in automatic mode by selecting one of 15 preset programs without having to perform any other settings or in manual mode where the cooking time and temperature can be set based on your needs and experience.
- A further function of the cooker is delayed cooking; an automatic or manually set function for keeping a meal warm after it has finished cooking; or cooking with the lid open.



#### Attention:


This appliance is not intended to be operated using an external timer switch or a remote control system.

### BEFORE FIRST USE

- Open the lid **A1** as described in chapter OPENING THE LID OF A COLD PRESSURE COOKER. Take out the inner pot **A10** and, together with accessories **A16** to **A19**, thoroughly wash in warm water using neutral kitchen detergent. Then rinse them with clean water and dry them thoroughly with a fine wiping cloth. The inner pot can also be washed in a dishwasher.
- Wipe the inside of the built-in outer pot **A11** with a lightly dampened, soft wiping cloth and then wipe dry using a dry, clean wiping cloth.

### CORRECTLY HANDLING THE LID

#### OPENING THE LID OF A COLD PRESSURE COOKER

- Rotate the handle **A9** anticlockwise all the way to the symbol  and then press button **A3**. If the pressure cooker is connected to the mains power supply and in stand-by mode, the melody for "OPEN" is played and the open lid indicator **B12** is lit.

#### OPENING THE LID DURING AND AFTER COOKING

- When cooking and after finishing cooking, it is only possible to open the lid once the steam is released from inside the pressure cooker. When it is not possible to rotate the handle **A9** (the steam symbol **B13** is lit or flashing), it means that there is still steam inside the pressure cooker, the temperature of which still presents a danger to you. If this happens, hold down button **B4** (Add ingredients). Steam will be continuously emitted from the steam valve **A7** and indicator **B13** will flash. When indicator **B13** turns off, four dashes will be shown on the display. The lid can now be opened.

**Warning:**


When releasing steam, keep away from the escaping steam to avoid being scalded. Never place your hands, arms or face in the vicinity of the steam release valve **A7** when it is releasing steam.

**Attention:**

When cooking food such as porridge or edible seaweed, never release the steam by pressing button **B4** (Add ingredients), but rather allow the pressure cooker to automatically release the pressure itself.

- When all the steam has been released, first visually check the position of the safety float valve indicator **A8**, see chapter FUNCTION OF THE SAFETY FLOAT VALVE. If the safety float valve indicator **A8** is level with the hole in the cover, open the lid in the same way as on a cold pressure cooker.

**CLOSING THE LID**

- Before closing the lid **A1** always first check whether the lid **A2** of the inner pot is seated in position including the gasket **C2** and the steam valve cover **C3**. All these parts must be clean.
- Push the lid down. A properly closed lid is indicated by an audible click sound. Rotate the handle **A9** clockwise all the way to the symbol . If the pressure cooker is connected to the mains power supply and in stand-by mode, the melody for "closed" is played, four dashes appear on the display and the closed lid indicator **B11** is lit.

**FUNCTION OF THE SAFETY FLOAT VALVE**

- When the temperature and pressure inside the pressure cooker reaches a certain value during the cooking process, the steam will push the safety float valve **D2** out the hole in the lid **E3**. The valve will then push the indicator **A8** out of the hole in the cover **A7**. At the same time, the mechanism that locks the lid in place is activated and prevents the lid from being opened. Thereby, the valve serves as a safety mechanism that prevents the lid from being opened during the cooking process and the indicator serves as a visual guide that there is pressure inside the closed pressure cooker.
- Before opening the lid **A1**, always first visually check the position of the indicator **A8**. If the indicator is extended out of the hole in the lid, then there is still pressure inside the pressure cooker. Wait until the indicator retracts into the hole of the valve cover **A7**. Only then may the lid be opened.

**Warning:**

When the indicator **A8** is extended out of the hole in the lid, never handle the pressure cooker or move it around, rather always wait until

**Note:**

In the event that the indicator and thereby the safety float valve does not retract into the hole in the lid even after a very long time. (e.g. an hour or more) from the time that the pressure cooker is turned off and steam has been released and the pressure cooker unit is already cold, then it is possible that the valve may have jammed, e.g. by the effect of jammed food or due to the valve sticking to the lid with food. If this occurs, then carefully open the lid in the same way as with a cold pressure cooker. When opening the lid, as a precaution, stand in such a way that no part of your body may be scalded.

**OTHER SAFETY ELEMENTS OF THE PRESSURE COOKER**

- As soon as the pressure inside exceeds 110 kPa, the pressure cooker will automatically release steam through the valve **D3**. At the same time, the valve is protected against being soiled by food by means of the cover **C3**.
- If the pressure inside the pressure cooker is high and is unsafe for the user, it will not be possible to open the lid.
- If the lid is not properly closed, the pressure cooker will not permit the cooking process to start. The only exception are programs Fry or Pasta, which enable cooking with the lid open.
- If the removable inner pot **A10** is not inserted, it will not be possible to start the cooking process.

- The temperature sensor **D4** monitors the temperature inside the pressure cooker and automatically adjusts the temperature of the cooking process. If for any reason the temperature inside the pressure cooker were to exceed a certain limit, the pressure cooker will automatically disconnect the power supply and will not permit cooking to continue.
- In the event of overvoltage from the mains power supply, a fuse will disengage the circuit and thereby protect the electrical system of the pressure cooker against damage.

**PREPARING FOR COOKING**

- Place the pressure cooker on an even, rigid surface. Do not place the pressure cooker on metal underlays.
- Open the lid **A1** as described in chapter CORRECT HANDLING OF THE LID.
- Make sure that the inside of the built-in outer pot **A11** including the hotplate **A13** is clean and free of any food remains.
- Place the removable pot **A10** into the built-in outer pot **A11** and gently turn it to both sides to ensure that it is seated on the hotplate.
- Place the ingredients and water if necessary into the removable pot **A10** so that the entire contents do not go over the **MAX** mark shown on the inside of the pot. To ensure its proper operation and prevent its damage, the pot must be filled up to at least the bottom mark on the scale. In the event that the edges or the outer parts of the built-in outer pot **A11** or the inner pot **A10** are soiled, clean them thoroughly.
- Close the lid as described in chapter CLOSING THE LID.

**TURNING ON THE PRESSURE COOKER**

- Insert the plug of the power cord **A15** all the way into the connection socket **A6** on the side of the pressure cooker. Connect the power cord plug to a power socket. The pressure cooker will play a melody and switch to stand-by mode.

**STAND-BY MODE**

- The stand-by mode means that the pressure cooker is ready for use. If the lid is locked, the display will show four dashes and the locked lid indicator **B11** will be lit. If the lid is unlocked, the display will show the text "OPEN" and the unlocked lid indicator **B12** will be lit.
- Set the pressure cooker to stand-by mode after connecting it to the power supply or by pressing button **B2** (Cancel/Keep Warm) at any time while the pressure cooker is running.

**COOKING****Attention:**

Before and during cooking, always check that the steam valve cover **A7** is not covered, e.g. by a wiping cloth.

**AUTOMATIC COOKING USING PRESET PROGRAMS**

- The electric pressure cooker has 15 smart cooking programs. Each of them has its predefined cooking time, temperature and pressure level to enable you to easily achieve the best possible results.

Overview of the programs:

PROGRAM	TITLE	APPLICATION	COOKING TIME*
Fry	FRYING	This program substitutes for a frying pan. You can fry with the lid closed or without using the lid. It is also used for adding colour, sautéing and even gently cooking ingredients.	0:30
Stew	STEWING	This program is used for cooking juicy meals similar to those cooked in a standard pressure cooker. It is not necessary to add water. The program is ideal for stewing meat, livers, fish or vegetables.	0:15

Meat	MEAT	It is used for cooking all types of meat.	0:15
Fish	FISH	It is used to cook fish.	0:10
Rice	RICE	It is used for cooking standard or pre-cooked rice.	0:12
Bread	BREAD	It is used for baking bread.	1:45
Pasta	PASTA	It is used for cooking all types of pasta.	0:05
Vegetables	VEGETABLES	It is used for cooking vegetables.	0:05
Slow cook	SLOW COOKING	This program is suitable for cooking foods that require a longer cooking time. This program is suitable for making yoghurt. Before selecting it, first heat the milk in steam for two minutes or use pasteurised milk. Then add the yoghurt culture into the milk and select the YOGHURT program. The program has a preset ideal temperature and time for making perfect yoghurt and therefore does not enable adjustment. After the yoghurt making process is finished and it has cooled down, place the yoghurt into a refrigerator to help it thicken further.) Note: The yoghurt culture can be commercial unflavoured yoghurt, yoghurt made earlier, yoghurt powder mixture available in supermarkets or a yoghurt culture from a health food store.	1:00
Yoghurt	YOGHURT		8:00
Desserts	DESSERTS	It is used for making desserts.	0:15
Bake	BAKING	This program is suitable for baking pies, cupcakes, biscuits and other sweet foods as well as baked meats, fish and vegetables.	0:15
Cake	CAKE	This program is used for baking various types of cakes or pies, including sponge cake.	0:45
Steam	STEAM COOKING	This program is for cooking meals in steam, whereby vitamins and the natural flavour of the food is retained. This program can also be used for heating up cold or frozen foods. The program utilises the full power of the pressure cooker, therefore, always use it with the steamer insert <b>A16</b> , which will ensure that the food is not touching the bottom of the removable inner pot <b>A10</b> . When the program has finished, we recommend that the steam is manually released as soon as possible using button <b>B4</b> so as to prevent the food inside the pressure cooker from overcooking.	0:10
Soup	SOUPS	This program is suitable for making soups.	0:15

\* The cooking time does not include the automatic preheating time, which always differs depending on the type and amount of ingredients in the pot **A10**.

- Select the individual programs by pressing button **B17** (Menu). The first program to be activated is always Fry (frying), the other programs follow cyclically in rows from left to right. You can also use buttons **B6** (minus) and **B18** (plus) to select programs. Each time that button **B6** (minus) is pressed you will go back one program, and pressing button **B18** (plus) will move you forward by one program. The activation of the individual programs is accompanied by a beep and the flashing name of the respective program.
- Once you have selected a program, press button **B15** (Start). The pressure cooker will play a melody and the cooking process will start.



**Note:**

If you do not press button **B15** (Start) within 10 seconds of selecting a cooking program, the pressure cooker will start cooking automatically.

- First, the pressure cooker is automatically preheated to the required temperature and pressure, which is signalled by the heating element activity indicator **B14** and a dashed rectangle running on the display. Once the correct temperature is reached, the countdown indicator **B10** will be lit on the display and the actual cooking program will start, during which the time will start counting down on the display.



**Note:**

The automatic cooking process can be interrupted at any time by pressing button **B2** (Cancel/Keep Warm).

- When the timer reaches zero, the cooking process will end. The pressure cooker will play the end of cooking melody and will switch to the keep warm mode. This is the end of the program.

#### MODIFYING THE COOKING PROGRAMS

- The cooking time can be arbitrarily changed on all the preset programs. Select a program, press button **B19** (Cooking Time) and use buttons **B6** (minus) or **B18** (plus) to adjust the time as required.
- After making this adjustment, start the cooking process by pressing button **B15** (Start). The cooking process will run in the same way as with automatic cooking.

#### MANUAL COOKING

- The electric pressure cooker also enables custom cooking parameters to be set based on recipes, amounts of ingredients and your personal preferences. Thus, you can set both the cooking time and temperature.
- Press button **B3** (Manual).
  - To set a custom cooking time, press button **B19** (Cooking Time). The hours indicator will start flashing. Use buttons **B6** (minus) or **B18** (plus) to adjust the value. After pressing button **B19** (Cooking Time) again, the minutes value will start flashing; set this value using buttons **B6** (minus) or **B18** (plus). The time can be set in the range from 00:01 to 24:00.
  - To set a custom temperature, press button **B7** (Temperature). The temperature indicator will start flashing. Use buttons **B6** (minus) or **B18** (plus) to adjust the temperature value as required. The temperature can be set in the range from 30 to 160 °C in 5 °C increments.
- To start cooking, press button **B15** (Start). The cooking process will run in the same way as with automatic cooking.



**Attention:**

When using custom settings and cooking without the lid **A1**, do not fill the inner pot **A10** up to the **MAX** mark and under no condition leave the pressure cooker without supervision. Never use a lid from a different pot, always use only the supplied lid and accessories.

#### ADJUSTING INGREDIENTS DURING THE COOKING PROCESS

- If you wish to adjust the amounts of ingredients during the cooking process, hold down button **B4** (Add ingredient). The button's indicator will be lit, the display will show the letter "P", the internal pressure indicator **B13** will start flashing and the pressure cooker will start to automatically release steam. Once the steam is released and the internal pressure is reduced, indicator **B13** and button **B4** will turn



off and four dashes will be shown on the display. Now it is possible to open the lid and add or remove ingredients, etc.



**Note:**

This function is available for the Stew, Meat and Soup programs.

### COOKING WITH AN OPEN LID

- Rotate the handle **A9** to symbol  and open the lid using button **A3**. The display will show "OPEN" and the unlocked lid indicator **B12** will be lit.
- On the open lid, rotate the handle **A9** towards the symbol . The display will show four dashes and the unlocked lid indicator **B12** will be lit.
- Select a cooking program using button **B17** (Menu).
- To set the temperature, press button **B3** (Manual), then **B7** (Temperature) and use buttons **B6** (minus) and **B18** (plus) to set the desired value.
- To set the time, press button **B19** (Cooking Time) and use buttons **B6** (minus) and **B18** (plus) to set the desired value.
- Press button **B15** (Start). The cooking process will start even with the lid open.

### DELAYED COOKING FUNCTION

- The delayed cooking function enables you to start cooking at a time of your choosing. The minimum delay time is 10 minutes and the maximum delay time is 24 hours.



**Note:**

This function is not available for the programs FRY, YOGHURT, DESSERTS and CAKE.

- Select a cooking program and press button **B16** (Preset). The minutes indicator will start flashing. Using buttons **B6** (minus) and **B18** (plus) set the minute value for delayed cooking.
- To set the hours, again press button **B16** (Preset) and use buttons **B6** (minus) and **B18** (plus) to set the hours value.
- Press button **B15** (Start) to start the countdown. Indicators **B8** (Manual), **B9** (Preset) and **B10** (Countdown) will be lit. As soon as the time you set elapses, the pressure cooker will start the cooking process.

### KEEP WARM FUNCTION

- The Keep warm function will keep food warm at a preset temperature for up to 24 hours.
- The function will start automatically when the pressure cooker finishes the cooking process. The display will show the time 00:00 and the timer will start counting up in minutes.
- The function can be started at any time by pressing button **B2** (Cancel/Keep warm).

### TURNING OFF THE PRESSURE COOKER

- To completely turn off the pressure cooker, disconnect the power cord **A15** from the power socket.

### CLEANING AND MAINTENANCE



**Attention:**

Apart from the removable pot **A10**, no part of the pressure cooker is intended to be washed in a dishwasher.

The pressure cooker unit **A4** is not intended to be washed under a water tap. Do not spray the pressure cooker unit or the power cord with water or any another liquid, or submerge it in water or another liquid.

**Attention:**

Never use chemicals, cookware scrubbers, steel wool, or abrasive cleaning agents to clean the outside of the pressure cooker unit **A4** or the inside of the inner pot **A11** as this could damage the surface of the pressure cooker unit or the inner pot.



- Before cleaning, always disconnect the power cord **A15** of the pressure cooker from the mains power supply and pull it out of the socket of the pressure cooker. Before removing the lid **A1** and taking out the inner pot **A10**, always leave the pressure cooker to cool down completely.

### REMOVABLE INNER POT AND ACCESSORIES

- Wash the removable inner pot **A10** in hot water with detergent, rinse it and dry it thoroughly. If there are baked on food remains inside the inner pot, then first allow it to soak for 20-30 minutes in hot water with detergent. The food remains can then be easily removed using a soft kitchen brush. The pot can also be washed in a dishwasher.



**Note:**

The colour of the inside surface of the inner pot **A10** may change during use. This is normal and in no way changes the properties of the surface.

- Wash the accessories **A16** to **A19** in hot water with detergent, rinse them and dry them thoroughly.

### PRESSURE COOKER UNIT AND THE BUILT-IN OUTER POT

- Clean the outer surface of the pressure cooker unit **A4** using a soft, damp cloth and wipe it dry using a dry wiping cloth.
- Wipe the inside of the built-in outer pot **A11** with a lightly dampened, soft wiping cloth and then wipe it dry using a dry, clean wiping cloth.
- Wipe the display using a soft sponge lightly dampened in warm water. A dry sponge or cleaning agents could scratch the surface.
- Carefully pull out the water condensate tank **G1**. Wash it in warm water with a small amount of kitchen detergent. Rinse it with clean water, wipe it dry and put it back in its place.

### LID OF THE REMOVABLE POT

- Pull on the steam valve cover **C3** to remove the lid of the removable pot out of the pressure cooker unit. Push the cover out of the hole of the lid body **C1**.
- Gently pull the gasket **C2** around the entire perimeter to remove it from the lid body.
- Wash the lid body in hot water with standard detergent, remove any food remains using a fine brush, rinse with clean water and wipe it dry. Carefully wash the gasket and the cover in warm water with a small amount of kitchen detergent. Rinse with clean water and wipe thoroughly until dry. Return the gasket and the cover back in their place in reverse sequence.
- If the gasket or the cover are worn out or damaged, contact the supplier, who will order the respective part for you.

### INNER PARTS OF THE PRESSURE COOKER LID

- After removing the lid of the removable pot, also clean the bottom (inner) part of the pressure cooker lid. Clean the surfaces of the lid using a soft damp cloth or suitable soft brush.
- Check the valves **D1**, **D2** and **D3** and the temperature sensor **D4** for soiling and if necessary carefully clean these parts using a soft brush. Carefully pull the gaskets off the valves **D1** and **D2** and wash them in hot water with detergent, rinse and dry them thoroughly. Return both gaskets to their place.



**Attention:**

Never use the pressure cooker without the float valve gaskets or if the gaskets are damaged.

### OUTER PARTS OF THE PRESSURE COOKER LID

- Clean the outer parts of the pressure cooker lid using a soft, damp cloth and wipe it dry using a dry wiping cloth.
- Pull upwards to remove the cover **A8** and cover **E1** of the outer part of the steam release valve **E2**.
- Use a damp wiping cloth to clean the contact surfaces of the cover **A8** including the hole **E3**. Use a soft brush to clean the outer parts of the steam release valve **E2** and dry it using a dry wiping cloth. Slide the cover **E1** back on to the outer part of the valve.

- Press the latch **F1** of the steam release valve cover and open up the cover. Wash both parts of the cover, including the safety float valve indicator **A8** in warm water with detergent, rinse and dry them thoroughly. Assemble the cover and return it back into the pressure cooker lid.



**Attention:**

Before connecting the power cord into a power socket and into the pressure cooker and before turning the pressure cooker on again, allow all surfaces to cool down completely.

PROBLEM	POSSIBLE CAUSE	REMEDY
The pressure cooker cannot be turned on.	The power is not connected	Check the connection of the power cord, plug and the power socket.
The pressure cooker lid cannot be closed and locked	The gasket of the inner pot lid is not seated correctly.	Check the correct position of the gasket.
	The safety float valve indicator or the safety valve itself is in the up position.	Using a suitable tool (e.g. skewer) push the indicator and/or the valve into the down position.
The lid of the pressure cooker cannot be opened.	There is still pressure inside the pressure cooker.	Release the pressure from inside the pressure cooker using button <b>B4</b> (Add ingredients).
The pressure cooker lid cannot be opened after the steam has been fully released.	The safety float valve is still in the up position.	Using a suitable tool (e.g. skewer) push the valve into the down position.
A large amount of steam is escaping around the edge of the pressure cooker.	The pressure cooker lid is not properly closed.	Check the correct installation of the gasket in the lid.
	The inner pot lid gasket is not in its place or is soiled by food remains.	Position the gasket correctly on the lid or clean it.
	The inner pot lid gasket is worn out or damaged	Replace the damaged gasket with a new one of the same type.
	The inner pot lid is damaged or deformed (e.g. by falling on the floor).	Contact the service department.
A large amount of steam is escaping from the safety float valve <b>A5</b> .	There are food remains on the inner pot lid gasket.	Remove the gasket from the lid and clean it
	The inner pot lid gasket is worn out or damaged	Replace the damaged gasket with a new one of the same type.
Steam is continuously escaping from the steam valve.	Steam valve fault.	Contact the service department.
The hotplate is not heating.	The pressure cooker lid is not properly closed.	Close the lid in the proper manner.
	The hotplate is faulty or the power circuit is defective.	Contact the service department.
Code <b>E1</b> is lit on the display.	Faulty bottom sensor.	Contact the service department.
Code <b>E2</b> is lit on the display.	The temperature of the bottom sensor is too high.	Disconnect the power supply and after the pressure cooker cools down, reconnect it. If the fault does not go away, contact the service department.

Code <b>E2</b> is lit on the display.	Interrupted circuit of the bottom sensor.	Contact the service department.
Code <b>E6</b> is lit on the display.	Interrupted circuit of the pressure cooker lid sensor.	Contact the service department.
Code <b>C1</b> is lit on the display.	Overheating protection was engaged.	Check whether there is a sufficient amount of food and water inside the pot and fill it up if necessary. Then press <b>B2</b> (Cancel/Keep warm). If the code does not disappear even after this, disconnect the power supply and after the pressure cooker cools down, turn it on again. If the malfunction persists, contact the service department.
Code <b>E8</b> is lit on the display.	The pressure switch circuit is interrupted.	Contact the service department.
Rice or food is half cooked or too hard.	Not enough water.	Add water.
	The pressure cooker lid was opened prematurely.	When the cooking cycle has finished, leave the lid closed for 5 minutes or more.
	Frozen food was placed into the inner pot.	Allow frozen food to defrost before cooking it.
Rice is too soft.	Too much water.	Reduce the amount of water.
There is water behind the pressure cooker.	The condensate tank is full or condensate water is dripping down the surface of the pressure cooker unit.	Empty out the condensate tank or select a different location for the pressure cooker so that steam has more space above itself. Wipe away the water.
The pressure cooker is emitting an unpleasant odour.	There are food remains or other materials on the outer surface of the inner pot or on the hotplate.	Check and if necessary clean the contact surfaces of the inner pot and the hotplate.

**STORAGE**

- Before storing it, the pressure cooker must be completely cool, clean and dry.
- Disconnect the plug of the power cord from the socket of the pressure cooker.
- Insert the removable inner pot **A10** into the built-in outer pot **A11**. The accessories **A16** to **A19** can be placed inside the inner pot **A10**.
- If your storage space permits, it is recommended to keep the lid **A1** open to enable the inside of the pressure cooker to ventilate.
- Place the pressure cooker in a clean, dry place out of reach of children.



**Attention:**

Keep the stored pressure cooker away from extreme temperatures, direct sunlight and excessive humidity and do not store it in an overly dusty environment. Do not place anything on to the pressure cooker.

**TECHNICAL SPECIFICATIONS**

Rated voltage range.....	220–240 V AC
Rated frequency.....	50/60 Hz
Power output.....	1 100 W
Capacity of the pressure cooker.....	4 l
Pot dimensions.....	310 x 285 x 450 mm
Operating pressure.....	70 kPa
Temperature range.....	30–160 °C
Weight.....	6.7 kg
Protection class.....	IPX0

## EXPLANATION OF TECHNICAL TERMINOLOGY

### Safety class for electrical shock protection:

**IPX0** – The appliance is not protected against dangerous contact or against the damaging effects of water, which could enter inside the appliance.

Amendments to text and technical parameters are reserved.

## INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

## DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance. Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.



This product meets all the basic requirements of EU directives related to it.

### For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

### Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.