

GENERAL



SAUTÉ/BROWN



SLOW COOK



IMPORTANT BEFORE USING THIS QUICK START GUIDE, READ AND FOLLOW ALL OF THE IMPORTANT SAFETY WARNINGS IN THE USER INSTRUCTION MANUAL

TO CHANGE THE TEMPERATURE SETTING:

Use the increase/decrease temperature buttons .

TO CHANGE THE COOKING TIME:

Use the increase/decrease timer buttons .

TO STOP COOKING:

Press the Start/Stop button .

TO SWITCH YOUR MULTI-COOKER OFF:

Press the standby button then unplug the unit from the supply socket.

SAUTÉ/BROWN

Setting the timer is optional.

SLOW COOK

Fill the cooking bowl between $\frac{1}{2}$ and $\frac{3}{4}$ full. Always fit the lid.

ROAST

Use the 2-way rack in the HIGH or LOW position as required. Always fit the lid.

BAKE

Use the 2-way rack in the HIGH or LOW position as required. Always use a separate baking tin if you are baking a recipe which has a high sugar or fat content. Always fit the lid.

STEAM

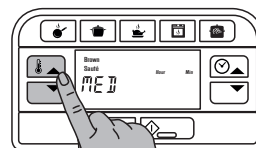
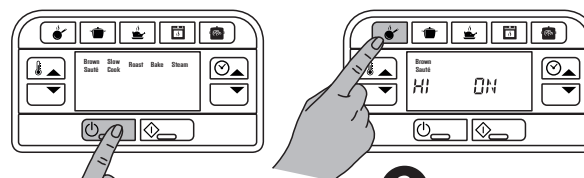
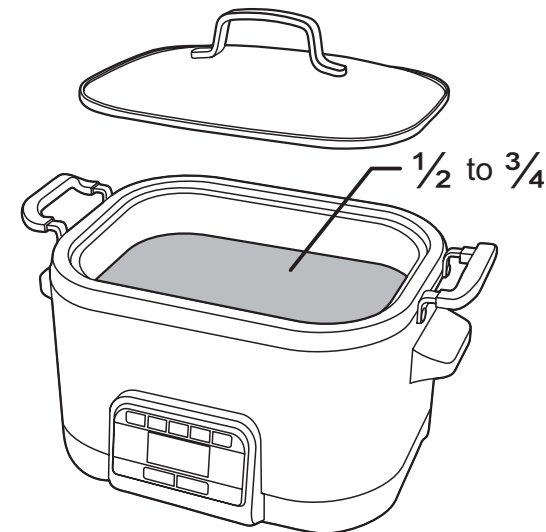
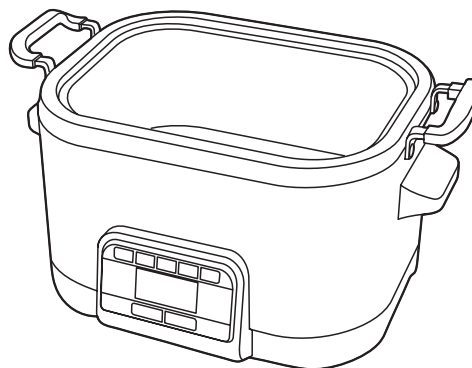
With the rack in the low position, a maximum of 180ml of water can be added. For more information refer to the table on page 8 of the user instructions.

The rack is not used if you are steaming rice.

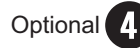
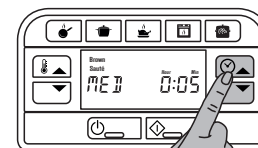
Always fit the lid during steaming.

Setting the timer is optional.

Water	Approximate steaming time
300ml	15 minutes
600ml	30 minutes
1200ml	45 minutes



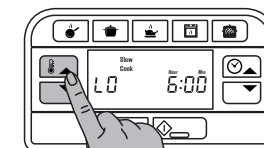
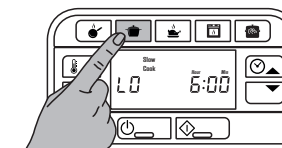
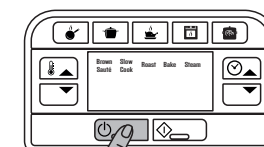
HI, M HI, MED, M LO, LO



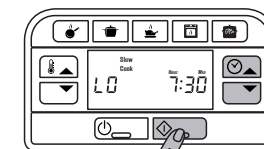
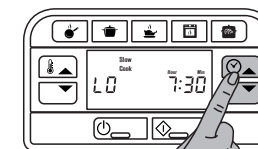
Once preheated, add the food to the bowl and sauté as required.



Add the food to the bowl and fit the lid.



LO, HI, WARM





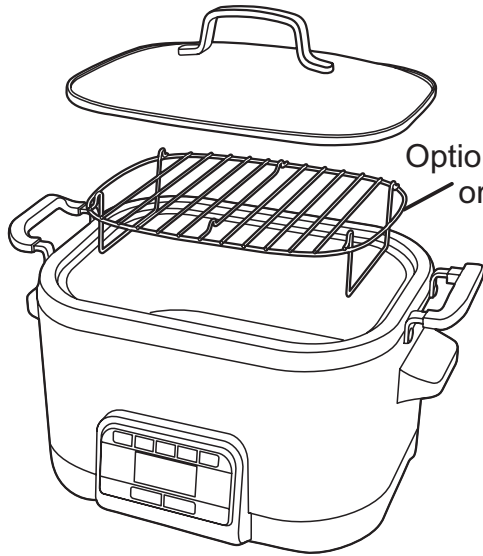
ROAST



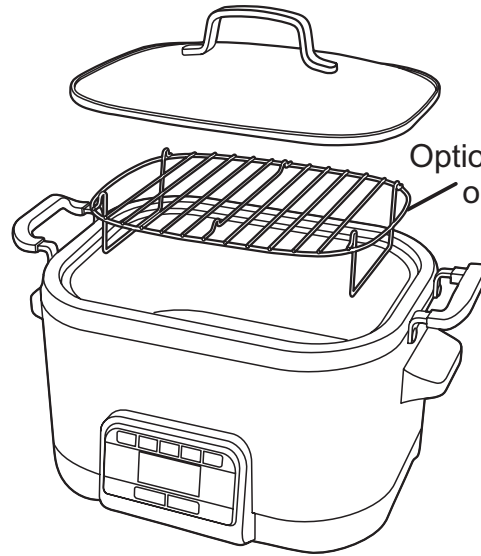
BAKE



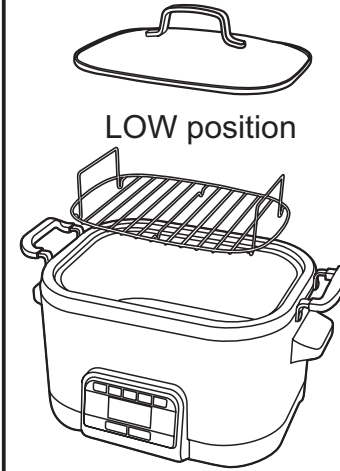
STEAM



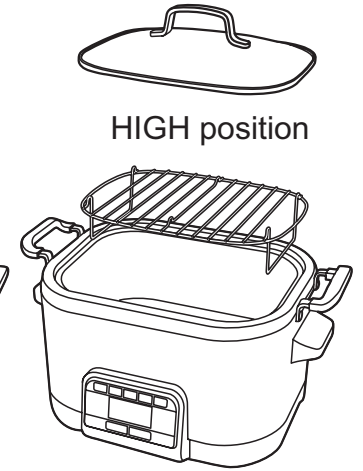
Optional, HIGH or LOW



Optional, HIGH or LOW



LOW position



HIGH position

Add 180ml water

Add up to 1200ml water



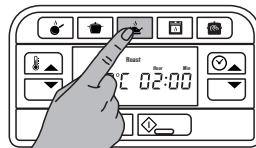
5-6 mins cooking time



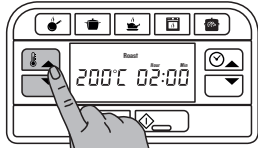
45 mins cooking time



1

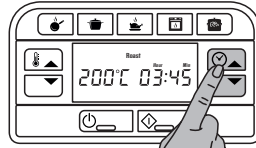


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3

65°C to 230°C



4

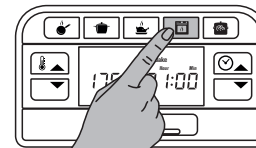
The timer starts counting down as soon as preheating has finished. Add the food to the bowl and refit the lid.



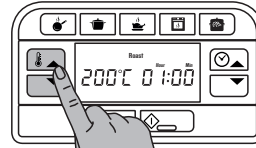
5



1

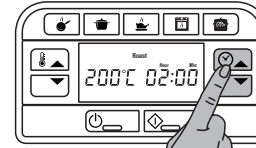


2



3

65°C to 230°C

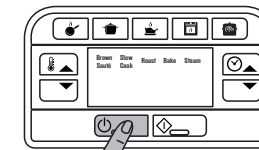


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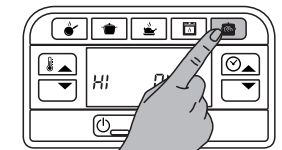


5

The timer starts counting down as soon as preheating has finished. Add the food to the bowl and refit the lid.



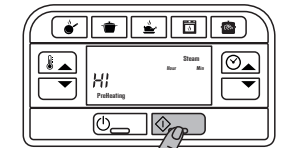
1



2



Optional 3



4

The timer starts counting down as soon as preheating has finished. Place the food on the rack and refit the lid.