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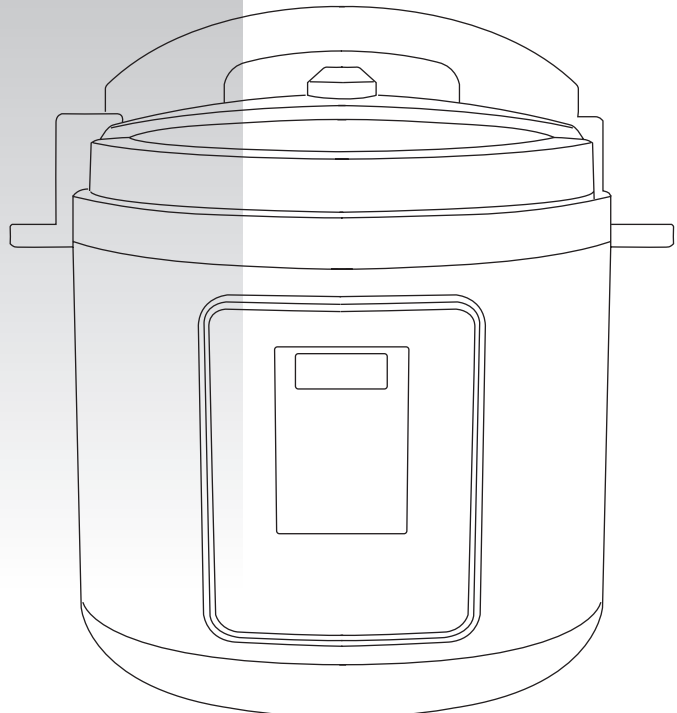
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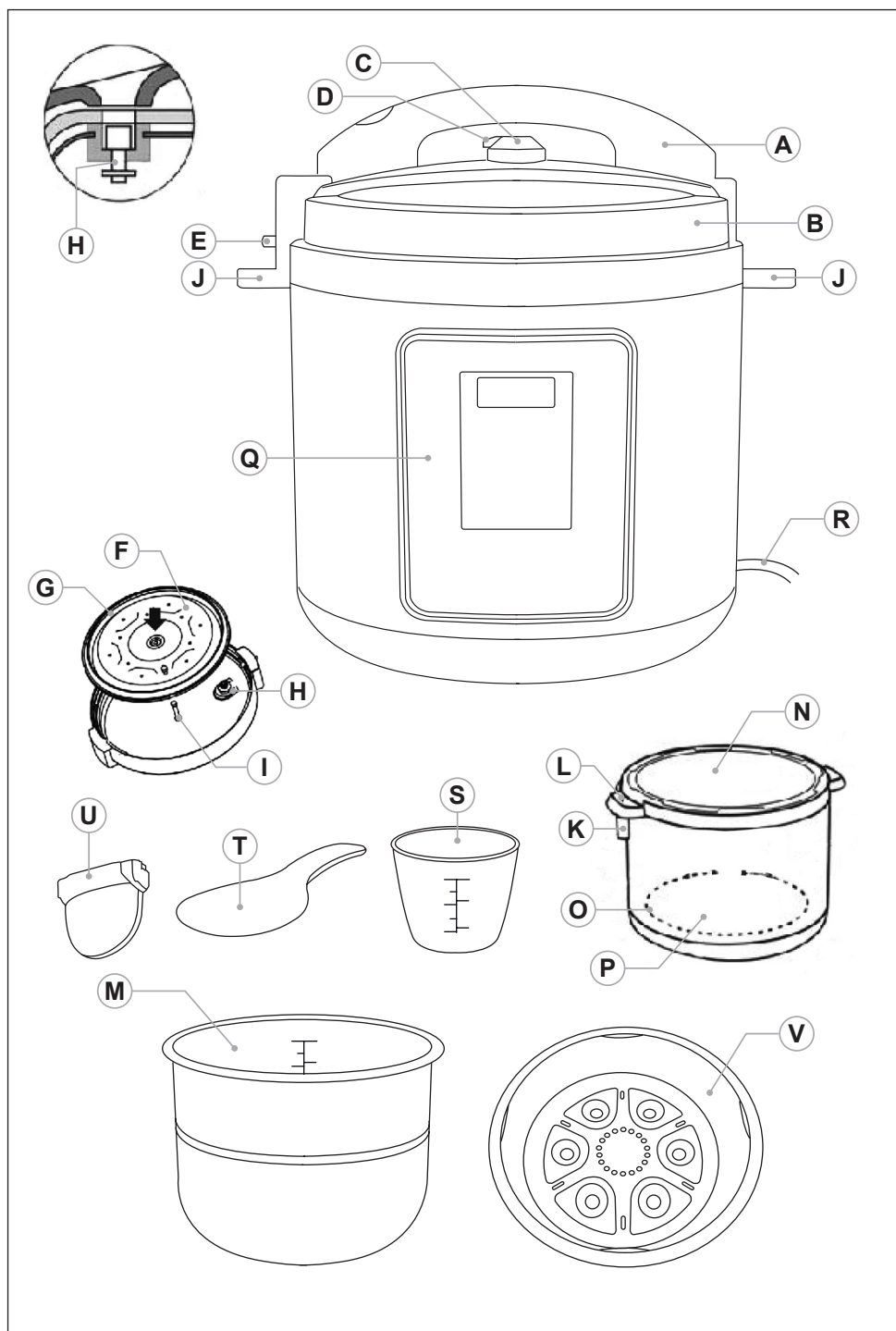
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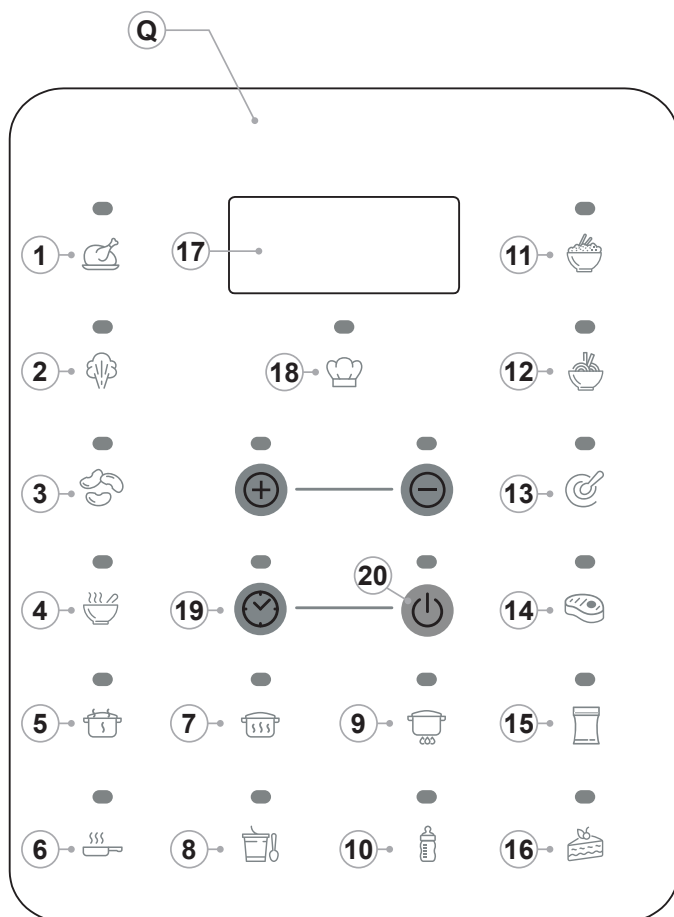
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Мультиварка Tasty Multipot

TASTY MULTIPOT







- 1 Poultry – Aves (pollo, pavo...)
- 2 Steam – Cocción al vapor
- 3 Bean/Chili – Legumbres/Chili
- 4 Soup/Broth – Sopas/Caldos
- 5 Slow Cook – Cocción lenta
- 6 Sauté – Sofritos
- 7 Reheat – Recalentar
- 8 Yogurt – Yogur
- 9 Keep warm – mantener caliente
- 10 Sterilize – Esterilizar

- 11 Rice – Arroz
- 12 Multigrain – Cereales
- 13 Porridge – Papillas
- 14 Meat/Stew – Carne/Estofados
- 15 Sous vide – Cocción a baja temperatura
- 16 Dessert – Postres
- 17 Pantalla
- 18 DIY – Función manual
- 19 Delay/Start – Retrasar tiempo
- 20 Start/Cancel – Comenzar/Cancelar

Fig. 1

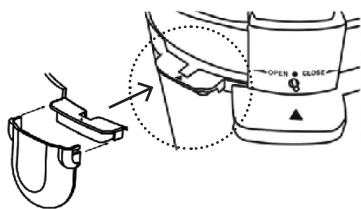


Fig. 2

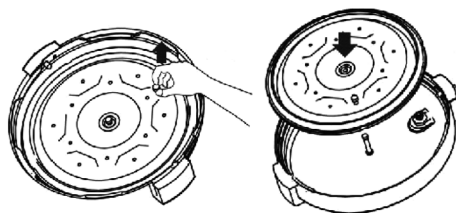


Fig. 3

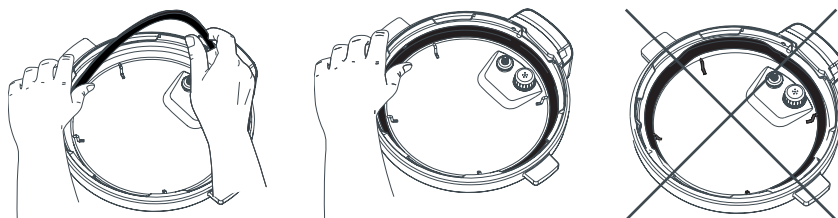


Fig. 4

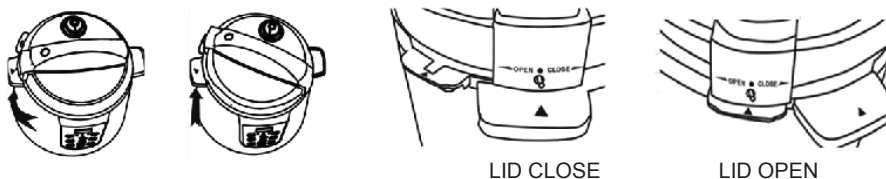


Fig. 5

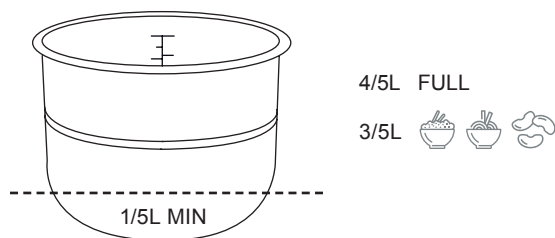


Fig. 6

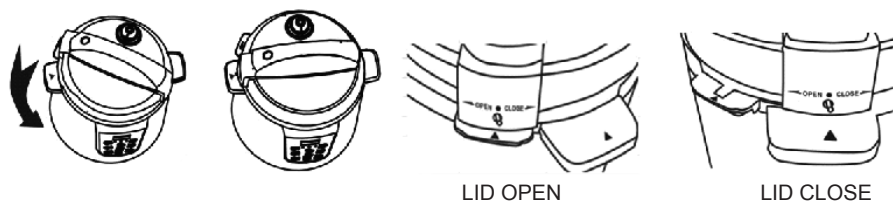
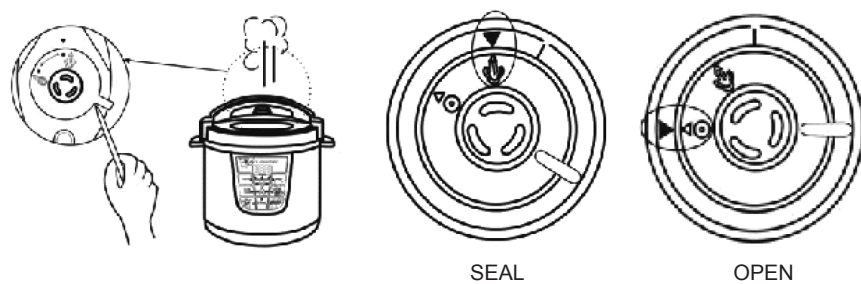


Fig. 7



English

ELECTRIC PRESSURE COOKER TASTY MULTIPOT

DESCRIPTION

LID

- A Lid handle
- B Lid
- C Steam release valve
- D Lock indicator
- E Lid sealing collar
- F Inner cover
- G Cover sealing gasket
- H Floating valve
- I Cover insert

MOTOR BODY

- J Cool touch handles
- K Condensation collector slot
- E Lid close area
- M Removable pot
- N Static inner pot
- O Heating plate
- P Temperature sensor
- Q Control panel
- R Extractable power cable

ACCESSORIES

- S Measuring jug
- T Spoon
- U Condensation collector
- V Steaming basket

CONTROL PANEL (Q)

- Poultry – Aves (chicken, turkey...)
- Steam – Cocción al vapor
- Bean/Chilli – Legumbres/Chili
- Soup/Broth – Sopas/Caldos
- Slow Cook – Cocción lenta
- Sauté – Sofritos
- Reheat – Recalentar
- Yoghurt – Yogur
- Keep warm – mantener caliente
- Sterilis – Esterilizar
- Rice – Arroz
- Multigrain – Cereales
- Porridge – Papillas
- Meat/Stew – Carne/Estofados
- Sous vide – Cocción a baja temperatura
- Dessert – Postres
- Display
- DIY – Función manual
- Delay/Start – Retrasar tiempo
- Start/Cancel – Comenzar/Cancelar

USE AND CARE:

- Fully unroll the appliance's power cable before each use.
- Do not use the appliance if its accessories are not properly fitted.
- Do not use the appliance when empty.
- Do not use the appliance if the ON/OFF switch does not work.
- Do not move the appliance while in use.
- Use the appliance handle/s to lift or move it.
- Do not tip the appliance over while it is in use or connected to the mains.
- To keep the non-stick coating in good condition, do not use metal or pointed utensils on it.
- Do not exceed the appliance's work capacity.
- Disconnect the appliance from the mains when not in use and before undertaking any cleaning task.
- Store this appliance out of reach of children and/or those with reduced physical, sensorial or mental abilities or who are unfamiliar with its use
- Do not put the appliance away if it is still hot.

INSTRUCTIONS

BEFORE USE:

- Make sure that all the product's packaging material has been removed.
- Before using the product for the first time, clean the parts that will come into contact with food in the manner described in the cleaning section.
- Prepare the appliance according to the function you wish to use.
- Fitting the condensation collector:
- Fit the condensation collector into the corresponding slot. (Fig. 1)
- Fitting and removing the cover and the sealing gasket:
- Make sure that the cover and the sealing gasket are positioned correctly on the inside of the lid
- To remove, pull metal part up to separate the bottom from the lid. (Fig. 2)
- To refit it, place the bottom cover on the lid's central insert and press down until it clicks into place. (Fig. 2)

- The cover has a sealing gasket around it. Make sure that the gasket is properly seated on the cover before each use. (Fig. 3)

USE:

- Unroll the cable completely before plugging it in.
- Connect the power cable to the pressure cooker.
- To open the lid, hold the handle and turn clockwise to the indicated close area and pull up to remove the lid. (Fig. 4)
- Take out the removable pot, add the ingredients that you want. The ingredients should never exceed the maximum capacity marked on the pot (4/5 - FULL). (Fig. 5)
- Ingredients such as rice, cereals, legumes, etc. should not exceed 3/5 of the pot's capacity. (Fig. 5)
- Always fill the removable pot above 1/5 capacity. (Fig. 5)
- Insert the pot into the appliance making sure that the outer surface of the pot is dry and clean. Rotate the pot to the left and right to ensure that it fits well for even contact with the heating plate.
- Close the lid by turning it anticlockwise. Make sure that the lid is firmly closed. (Fig. 6)
- Set the steam release valve to the SEAL position for pressure cooking or to the OPEN position to release the steam for dry or steam cooking. (Fig. 7)
- **IMPORTANT:** Make sure the steam release valve is in the "SEAL/SELLAR" position, before the appliance begins the cooking process, otherwise the appliance will not be able to increase the pressure.
- Connect the appliance to the mains.
- The pilot lamp will light up displaying "OFF" and it will make a "beep".
- Use the control panel to select the function that you want the appliance to perform based on the type of food you want to cook (FUNCTION TABLE).
- Select the desired cooking time. You now have 10 seconds in which to set (+ or -) the cooking time, based on the ranges stated in the enclosed table. If after 10 seconds no function has been confirmed by pressing START, then the function will be cancelled.
- Cooking time is adjustable in steps of 1 minute between 3 minutes - 24 hours, depending on the selected function.

- **NOTE:** these cooking times are merely for guideline purposes.

- Before cooking meat in the pressure cooker, it is important to brown/seal the meat beforehand.
- Slightly cook the meat in a pan before starting the pressure cooking process. Make sure that the meat is lightly browned on the outside and raw on the inside.
- Press the START button to begin cooking.
- The appliance may take 5-30 minutes to build up pressure, depending on the amount of ingredients. After reaching the required pressure, the time will start to count down.
- Once the food is cooked to your liking, remove it from the appliance using a wooden spatula or similar heat-resistant utensil. Do not use utensils that might damage the non-stick coating.
- Once the appliance has completed the cooking time, before opening the lid turn the pressure release valve to the "OPEN" position in the direction indicated on the label.
- Pressure and steam must be fully released before opening the lid.
- **CAUTION:** To avoid scalds or injuries, keep your face and hands away from the valve opening. Exercise extreme caution when releasing the steam, the escaping steam is very hot.
- Once the cooking process has finished, the KEEP WARM function automatically switches on to keep the pot warm.
- To stop the KEEP WARM function, press the CANCEL button.

DELAY TIME FUNCTION:

- The appliance has a function to delay the start time.
- Set the timer after selecting the desired cooking function.
- This function can be adjusted in steps of 30 minutes, up to a maximum of 24 hours.
- Each time the "+" button is pressed the delay time increases by 30 minutes. The total delay time is shown on the screen

KEEP WARM FUNCTION:

- The "Keep Warm" function automatically switches on when cooking has finished. The light for this function lights up on the control panel.

- Press the "Cancel" button if you want to cancel this function.

ONCE YOU HAVE FINISHED USING THE APPLIANCE:

- Let the appliance cool down before releasing the pressure, especially when cooking liquid foods such as soups.
- Once the appliance has completed the cooking time, before opening the lid turn the pressure release valve to the "OPEN" position in the direction indicated on the label.
- To avoid scalds or injuries, keep your face and hands away from the valve opening. Exercise extreme caution when releasing the steam, the escaping steam is very hot.
- Unplug the appliance from the mains.
- Once all pressure has been released and steam stops coming out through the valve, remove the lid by turning it clockwise.
- To avoid possible scalding, wear an oven mitt when removing the lid.
- Wind up the mains cable and unplug it from the appliance.
- Clean the appliance, following the instructions in the corresponding section.

CARRY HANDLE/S:

- This appliance has side handles which facilitate comfortable transport

SAFETY THERMAL PROTECTOR

- The appliance has a safety device, which protects the appliance from overheating.
- If the appliance turns itself off and does not switch itself on again, unplug it from the mains supply and wait approximately 15 minutes before reconnecting it. If it fails to switch on again, take it to one of the authorised technical assistance services.

CLEANING

- Unplug the appliance from the mains and let it cool before performing any cleaning task.
- Clean the equipment using a damp cloth with a few drops of washing-up liquid and then dry.
- Do not use solvents, or products with an acid or base pH such as bleach, or abrasive products, for cleaning the appliance.
- Do not let water or any other liquid get into the air vents to avoid damage to the inner parts of the appliance.

- Do not immerse the appliance in water or any other liquid, or place it under a running tap.
- It is advisable to clean the appliance after each use and remove any food remains.
- Take out the removable pot and use soap and water to wash it by hand.
- Carefully remove the inner cover and sealing gasket from the lid and wash with warm soapy water.
- To ensure optimum performance, the heating plate and temperature sensor should be cleaned after each use. Wipe with a damp cloth and then dry thoroughly.
- To clean the steam release valve, gently pull on valve to remove it. Make sure none of holes are blocked and proceed to wash the valve.
- The following parts can be cleaned in hot soapy water or in a dishwasher (using a gentle wash program):
 - Measuring jug
 - Spoon
 - Condensation collector
 - Steamer basket
- Next, dry all the parts before fitting them together and storing.

FAULTS AND REPAIR:

- If a fault is detected, check the following table:

Fault	Possible cause	Solution
Lid difficult to close	The cover's sealing gasket is not properly seated.	Fit the sealing gasket correctly.
	The safety valve is sticking out.	Press the safety valve down gently so that it stays inside.
	The cover's sealing collar is not fitted correctly.	Turn the cover so that the collar faces outward.
Lid difficult to open	There is pressure inside the pot.	Use the steam release valve to reduce the internal pressure. Open the lid once all pressure has been released.
	The safety valve is jammed sticking out.	Press the safety valve down gently so that it stays inside.
Steam escaping from the edge of the lid	The cover's sealing gasket has not been fitted.	Fit the cover's sealing gasket.
	The sealing gasket is damaged.	Replace the sealing gasket. Contact the Technical Support Service.
	There are food remains on the cover's sealing gasket.	Clean the sealing gasket.
	The lid has not been closed correctly.	Open the lid and close it again.
Steam escaping through the safety valve	There are food remains on the safety valve's silicone seal.	Clean the silicone seal.
	The safety valve's silicone seal is worn.	Replace the safety valve's silicone seal. Contact the Technical Support Service.
The safety valve does not rise	There is not enough food or water inside the removable pot.	Add water or food depending on the recipe.
	The lid's locking catch is blocking the safety valve. The lid has not been closed correctly.	Close the lid fully.
Steam continuously escaping through the release valve	The steam release valve knob is not in the 'Seal' position.	Turn the knob to the 'Seal' position.
	Pressure control failure.	Contact the Technical Support Service.
The display shows the message "Lid"	The lid is open or not in the correct position for the selected program.	Close the lid in order to cook.
The display shows the message "E1"	The lower temperature sensor is damaged.	Contact the Technical Support Service.
The display shows the message "E2"	Temperature sensor short circuited.	Contact the Technical Support Service.
The display shows the message "E3"	Temperature sensor overheated. Temperature above 200°C.	Contact the Technical Support Service.
The display shows the message "E4"	Faulty pressure switch, the temperature is below 80°C.	Contact the Technical Support Service.

FUNCTIONS TABLES

Functions	Default settings				Delay Time programming	Keep Warm programming	
	Time	Adjustable time range	Temperature	Pressure (kPa)		Time	Temperature
Poultry Aves	15 min	10-25 min	110-125°C	50~60	0.5-24 h	12 hours	60-80°C
Steam Vapor	10 min	3-15 min	110-125°C	50~60	0.5-24 h	12 hours	60-80°C
Bean / Chilli Legumbres / Chilli	40 min	30-60 min	110-125°C	50~60	0.5-24 h	12 hours	60-80°C
Soups / Broth Sopas / Caldos	25 min	20-60 min	110-125°C	50~60	0.5-24 h	12 hours	60-80°C
Rice Arroz	12 min	8-15 min	110-125°C	50~60	0.5-24 h	12 hours	60-80°C
Multigrain Cereales	40 min	20-60 min	110-125°C	50~60	0.5-24 h	12 hours	60-80°C
Porridge Papillas / Gachas	12 min	5-20 min	110-125°C	50~60	0.5-24 h	12 hours	60-80°C
Meat / Stew Carne / Estofado	35 min	20-45 min	110-125°C	50~60	0.5-24 h	12 hours	60-80°C
Reheat Reheat	5 min	3-8 min	110-125°C	50~60	0.5-24 h	12 hours	60-80°C
Sterilise Esterilizar	30 min	00:01-04:00 hours	110-125°C	50~60	-	-	-
Dessert Postres	40 min	25-50 min	133 °C	50~60	0.5-24 h	12 hours	60-80°C
DIY	30 min	00:01-04:00 hours	110-125°C	50~60	0.5-24 h	12 hours	60-80°C
Slow cook Cocción lenta	4 hours	2-10 hours	89-95 °C	-	0.5-24 h	12 hours	60-80°C
Sauté Saltear / Sofreír	30 min	-	180°C (±5)	-	-	-	-
Yoghurt	12 hours	8-24 hours	38-43 °C	-	-	-	-
Sous vide Cocción a baja temperatura	2 hours	2-6 hours	58°C (±5)	-	0.5-24 h	-	-
Keep warm Mantener caliente	2 hours	00:01-12:00 hours	-	-	-	-	60-80°C

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