

## Gastroback 42526

# Gastroback 42526 Design Multicook Plus Instruction Manual

Model: 42526

## 1. INTRODUCTION

Thank you for choosing the Gastroback 42526 Design Multicook Plus. This appliance is designed to simplify your cooking experience by combining multiple functions into one versatile unit. Please read this instruction manual carefully before first use to ensure safe and optimal operation, and retain it for future reference.

The Gastroback 42526 Design Multicook Plus functions as a steamer, fryer, slow cooker, bread maker, rice cooker, and yogurt maker, offering 20 different cooking programs for a wide range of dishes.

## 2. SAFETY INSTRUCTIONS

Always observe basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and personal injury.

- Read all instructions thoroughly before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse the cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Ensure unit is properly closed

before operating.

- Do not fill the inner pot above the MAX fill line.
- Always ensure the steam release valve is clear before use.

### **3. PRODUCT OVERVIEW**

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#### **3.1 Main Unit and Components**

The Gastroback 42526 Design Multicook Plus consists of a main housing, a removable inner pot, and a hinged lid with a steam release valve.



Image 1: Gastroback 42526 Design Multicook Plus with the lid open, showing the inner pot and control panel.



Image 2: Front view of the Gastroback 42526 Design Multicook Plus with the lid closed, highlighting the control panel.

### 3.2 Included Accessories

The following accessories are included with your Multicook Plus:

- **Steamer Basket:** For steaming vegetables, fish, and other foods.
- **Frying Basket:** For deep-frying various ingredients.
- **Measuring Cup:** For precise measurement of ingredients, especially rice and water.
- **Serving Spoon:** A non-scratch spoon suitable for use with the ceramic-coated inner pot.
- **Yogurt Cups:** Individual containers for preparing homemade yogurt.



Image 3: Included accessories: steamer basket, frying basket, measuring cup, serving spoon, and yogurt cups.

### 3.3 Control Panel

The control panel features a digital display and various buttons for program selection and time adjustment.

- **Digital Display:** Shows temperature, cooking time, and selected program icons.
- **HOURL / MIN Buttons:** Adjust cooking time.
- **PRESET Button:** Cycles through available cooking programs.
- **CANCEL / KEEP WARM Button:** Stops the current program or activates/deactivates the Keep Warm function.
- **TIME +/- Buttons:** Adjusts time or temperature settings.
- **START / STOP Button:** Initiates or pauses a selected program.

## 4. SETUP

1. **Unpack:** Carefully remove the Multicook Plus and all accessories from the packaging. Retain packaging for storage or transport.
2. **Initial Cleaning:** Before first use, wash the inner pot, lid, and all accessories with warm soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the appliance on a stable, level, and heat-resistant surface, away from walls and other appliances to allow for proper ventilation. Ensure there is sufficient space above the unit for steam release.
4. **Power Connection:** Ensure the voltage indicated on the appliance matches your local power supply. Plug the power cord into a grounded electrical outlet.

## 5. OPERATING INSTRUCTIONS

### 5.1 General Operation

1. **Power On:** Plug the appliance into a power outlet. The display will illuminate.
2. **Select Program:** Press the **PRESET** button repeatedly to cycle through the available cooking programs. The selected program icon will be highlighted on the display.
3. **Adjust Time/Temperature:** For some programs, you can adjust the cooking time using the **HOURL** and **MIN** buttons, or temperature using the **TIME +/-** buttons. Refer to specific program guidelines.
4. **Start Cooking:** Press the **START / STOP** button to begin the selected program. The appliance will start heating and the timer will count down.
5. **Pause/Stop:** To pause a program, press **START / STOP**. To stop a program completely, press **CANCEL / KEEP WARM**.
6. **Keep Warm Function:** After most cooking programs complete, the appliance will automatically switch to Keep Warm mode. To manually activate or deactivate Keep Warm, press the **CANCEL / KEEP WARM** button when no program is running.

### 5.2 Cooking Programs

The Multicook Plus offers 20 pre-set programs. Below is a general guide for some common functions:

- **Rice:** Ideal for various types of rice. Add rice and water according to package instructions.
- **Steam:** Use the steamer basket for vegetables, fish, or dumplings. Add water to the inner pot below the basket.
- **Fry / Deep Fry:** Add oil to the inner pot (or use the frying basket for deep fry). Ensure oil does not exceed the MAX fill line.
- **Slow Cook:** For stews, soups, and tenderizing meats over extended periods.
- **Bake / Cake:** Suitable for baking cakes, bread, or other baked goods directly in the inner pot.

- **Yogurt:** For preparing homemade yogurt. Use the included yogurt cups.
- **Soup:** For preparing various soups and broths.
- **Porridge / Milk Porridge:** For cooking oatmeal, rice porridge, or other grain-based porridges.
- **Stew:** For braising and stewing dishes.
- **Bread:** Specific program for baking bread.
- **Jam / Jelly:** For making preserves.
- **Autoclean:** A self-cleaning function to help maintain the inner pot.

For detailed instructions on each program, including specific ingredient ratios and cooking times, please refer to the recipe book that may be included with your appliance or consult the manufacturer's website.

## 6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your Multicook Plus.

### 6.1 Daily Cleaning

- **Inner Pot:** The ceramic-coated inner pot should be washed by hand with warm soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely. Do not use metal scouring pads or harsh detergents.
- **Lid:** The lid can be removed for thorough cleaning. Wash with warm soapy water, rinse, and dry. Ensure the steam release valve and gasket are clean and free of food debris.
- **Accessories:** Wash all included accessories (steamer basket, frying basket, measuring cup, spoon, yogurt cups) with warm soapy water, rinse, and dry.
- **Exterior:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

### 6.2 Autoclean Program

If your appliance features an "Autoclean" program, follow these steps:

1. Fill the inner pot with water up to the recommended level (refer to appliance markings or specific instructions).
2. Select the "Autoclean" program.
3. Start the program.
4. Once complete, unplug the appliance, allow it to cool, and then empty and dry the inner pot.

### 6.3 Storage

Ensure the appliance is clean and completely dry before storing. Store in a cool, dry place, away from direct sunlight and moisture. Do not place heavy objects on top of the appliance.

## 7. TROUBLESHOOTING

If you encounter issues with your Gastroback 42526 Design Multicook Plus, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not power on.	Not plugged in; power outlet malfunction; damaged cord.	Check power cord connection. Test outlet with another appliance. Inspect cord for damage.
Program does not start.	START/STOP button not pressed; lid not properly closed; inner pot not correctly placed.	Ensure START/STOP is pressed. Check that the lid is securely closed. Verify the inner pot is seated correctly.

Problem	Possible Cause	Solution
Steam leaks from lid.	Lid not properly sealed; gasket dirty or damaged; steam release valve blocked.	Ensure lid is closed correctly. Clean or replace gasket if necessary. Clear any blockages from the steam release valve.
Food is undercooked/overcooked.	Incorrect program selected; incorrect cooking time/temperature; insufficient/excessive liquid.	Verify program and settings. Adjust time/temperature as needed. Ensure correct ingredient ratios.

If the problem persists after attempting these solutions, please contact Gastroback customer support.

## 8. SPECIFICATIONS

Feature	Specification
Model Number	42526
Brand	Gastroback
Power	950 Watts
Voltage	240 Volts
Capacity	5 Liters
Dimensions (L x W x H)	32 x 39.5 x 24 cm
Weight	4.7 kg
Material	Metal (housing), Aluminum with ceramic coating (inner pot)
Special Features	BPA-free







## 9. WARRANTY AND SUPPORT

For information regarding the warranty period and terms for your Gastroback 42526 Design Multicook Plus, please refer to the warranty card included with your purchase or the retailer's policy. Keep your proof of purchase for warranty claims.

Should you require technical assistance, spare parts, or have any questions not covered in this manual, please contact Gastroback customer support through their official website or the contact details provided in your product documentation.





	<p><a href="#">Gastroback Design Multicook Plus 42526 User Manual</a></p> <p>User manual for the Gastroback Design Multicook Plus 42526, detailing its features, operation, safety instructions, and troubleshooting.</p>
	<p><a href="#">GASTROBACK® 2021/2022 Handbuch: Premium Küchengeräte</a></p> <p>Entdecken Sie das GASTROBACK® 2021/2022 Handbuch mit einer umfassenden Auswahl an hochwertigen Küchengeräten, von Espressomaschinen bis zu Grills und mehr, konzipiert für ein verbessertes Kocherlebnis.</p>
	<p><a href="#">GASTROBACK Design Reiskocher 42507 User Manual</a></p> <p>Comprehensive user manual for the GASTROBACK Design Reiskocher (Model 42507), providing detailed instructions on operation, safety, cooking rice, porridge, steaming vegetables, cleaning, and warranty information.</p>
	<p><a href="#">GASTROBACK Fondue MultiCook 4-in-1 &amp; Hot Plate User Manual (Model 42568)</a></p> <p>This document provides comprehensive instructions for the GASTROBACK Fondue MultiCook 4-in-1 &amp; Hot Plate (Model 42568), including safety warnings, operating procedures, cleaning, maintenance, and recipes for various fondue types.</p>
	<p><a href="#">GASTROBACK Design Rice Cooker 42507 - User Manual and Operating Instructions</a></p> <p>Comprehensive user manual and safety guide for the GASTROBACK Design Rice Cooker (Model 42507). Learn how to operate, clean, and maintain your appliance safely and effectively.</p>
	<p><a href="#">GASTROBACK Design Rice Cooker Premium Edition 3L - User Manual &amp; Instructions</a></p> <p>Comprehensive user manual and instructions for the GASTROBACK Design Rice Cooker Premium Edition 3L (Model 42507_S). Learn about operation, safety warnings, cooking rice, porridge, steaming, cleaning, and maintenance.</p>



