

SALENTE Ario 8595683200301

SALENTE Ario 11-in-1 Electric Pressure Cooker & Air Fryer Instruction Manual

Model: Ario 8595683200301

1. INTRODUCTION

Thank you for purchasing the SALENTE Ario 11-in-1 Electric Pressure Cooker and Air Fryer. This versatile appliance is designed to simplify your cooking experience by combining multiple functions into one compact unit. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.

The SALENTE Ario offers a wide range of cooking methods, including pressure cooking, air frying, slow cooking, steaming, and more, all within a 6-liter stainless steel pot. Its intuitive LCD display and pre-set programs make cooking a variety of dishes convenient and efficient.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury. This appliance is equipped with 9 protective safety elements and is GS certified for safe cooking.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the cord, plugs, or 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.
- Do not use outdoors.
- Do not let the cord hang over the edge of a 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 the appliance for other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.
- Never force open the pressure cooker. Do not open until the unit has cooled and internal pressure has been released.
- Never use the pressure cooker without adding water or liquid to the inner pot.

3. PRODUCT COMPONENTS

The SALENTE Ario comes with several components and accessories to enhance your cooking experience.



Figure 1: SALENTE Ario Multi-Cooker with Pressure Cooker Lid, Air Fryer Lid, Inner Pot, and various accessories.

- **Main Unit:** The base of the appliance containing the heating element and control panel.
- **Pressure Cooker Lid:** For pressure cooking, slow cooking, steaming, and other functions requiring a sealed environment. Features a lock lid mechanism.
- **Air Fryer Lid:** For air frying, roasting, and toasting functions.
- **Inner Pot (6-liter, Stainless Steel):** The removable cooking pot, dishwasher safe.
- **Measuring Cup:** For precise ingredient measurements.
- **Spoon:** For serving or stirring.
- **Frying Basket:** Used with the air fryer lid for crisping foods.
- **Steam Rack/Holder:** For steaming vegetables, fish, or other items.
- **Glass Lid:** (Optional, if included) For non-pressure cooking functions or keeping food warm.

4. SETUP

4.1 Unpacking and Initial Cleaning

1. Carefully remove all components from the packaging.
2. Wash the inner pot, measuring cup, spoon, frying basket, and steam rack with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the main unit and both lids with a damp cloth. Do not immerse the main unit or lids in

water.

4. Ensure all parts are dry before assembly.

4.2 Assembling the Appliance

1. Place the main unit on a stable, level, heat-resistant surface, away from walls and flammable materials.
2. Insert the clean and dry inner pot into the main unit. Ensure it sits properly and is level.



Figure 2: Correct placement of the inner pot into the main unit.



Figure 3: The 6-liter stainless steel inner pot with internal measurement markings.

- Depending on your desired cooking method, select either the Pressure Cooker Lid or the Air Fryer Lid.
- Ensure the sealing ring is properly seated in the pressure cooker lid before use.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

The SALENTE Ario features a large, clear backlit LCD display and touch controls for easy operation.



Figure 4: The intuitive LCD control panel with various program buttons and a central adjustment knob.

- **LCD Display:** Shows cooking time, pressure level, mode, and program status.
- **Program Buttons:** Dedicated buttons for various cooking functions (e.g., Rice, Soup, Eggs, Meat/Stew, Bean/Chili, Poultry, Multigrain, Yogurt, Slow Cook, Pressure Level, Keep Warm/Cancel, Sauté, Delay Start, Adjust, Start).
- **Adjust Knob:** Used to modify cooking time, temperature, or delay start settings.

5.2 Cooking Functions (11-in-1)

The SALENTE Ario offers over 40 pre-set cooking programs across its 11 main functions:

- **Pressure Cooker:** For fast cooking of various dishes like porridge, soup, poultry, beans, chili, rice, meat, and desserts.
- **Air Fryer:** Use with the air fryer lid for crispy results without excessive oil. Ideal for roasting, toasting, and frying. Features 12 roasting/baking programs.
- **Slow Cooker:** For tender, flavorful meals cooked over a longer period.
- **Rice Cooker:** Perfectly cooks various types of rice.
- **Yogurt Maker:** Prepare homemade yogurt.
- **Egg Cooker:** For boiling eggs to your desired consistency.
- **Food Warmer:** Keeps food warm after cooking.
- **Roaster/Toaster:** For browning and crisping food.
- **Steamer:** For healthy steaming of vegetables, fish, and more.
- **Sterilizer:** Can be used for sterilizing baby bottles or other items.
- **Meat Steamer:** Specifically designed for steaming meat.

5.3 General Operation Steps

1. **Prepare Ingredients:** Place your ingredients into the inner pot. Do not exceed the MAX fill line.
2. **Select Lid:** Choose the appropriate lid (Pressure Cooker Lid or Air Fryer Lid) for your desired cooking function.
3. **Secure Lid:** For pressure cooking, ensure the lid is properly closed and locked. For air frying, ensure the air fryer lid is securely placed.
4. **Plug In:** Connect the power cord to a 230V electrical outlet.
5. **Select Program:** Press the corresponding program button on the control panel (e.g., RICE, SOUP, AIR FRY).
6. **Adjust Settings (Optional):** Use the ADJUST knob to modify cooking time or pressure level if needed.
7. **Delayed Start (Optional):** Press the DELAY START button and use the ADJUST knob to set a delayed start time.
8. **Start Cooking:** Press the START button to begin the cooking process.
9. **Pressure Release (for Pressure Cooking):** Once pressure cooking is complete, allow natural pressure release or use the quick release method as per recipe instructions. Always exercise caution when releasing pressure.
10. **Serve:** Carefully remove the lid and serve your cooked meal.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your SALENTE Ario.

- Always unplug the appliance and allow it to cool completely before cleaning.
- **Inner Pot:** The stainless steel inner pot is dishwasher safe. Alternatively, wash with warm, soapy water and a non-abrasive sponge. Rinse and dry thoroughly.
- **Lids:** Wipe both the pressure cooker lid and air fryer lid with a damp cloth. For the pressure cooker lid, remove the sealing ring and wash it separately. Ensure all parts are dry before reassembling.
- **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water or any other liquid.
- **Accessories:** Wash the measuring cup, spoon, frying basket, and steam rack with warm, soapy water. They are generally dishwasher safe.
- **Storage:** Store the appliance and its accessories in a dry place when not in use.

7. TROUBLESHOOTING

If you encounter issues with your SALENTE Ario, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; damaged cord.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If the cord is damaged, contact customer support.
Pressure cooker lid won't seal.	Sealing ring improperly installed or damaged; food debris on rim; lid not aligned correctly.	Check that the sealing ring is properly seated. Clean any food debris from the lid and inner pot rim. Ensure the lid is aligned and rotated to the locked position.

Problem	Possible Cause	Solution
Food not cooking properly.	Incorrect program selected; insufficient liquid (for pressure cooking); wrong cooking time/temperature.	Verify the selected program and adjust settings if necessary. Ensure adequate liquid is added for pressure cooking. Refer to recipes for recommended times.
Steam leaking from pressure cooker lid.	Sealing ring not in place or damaged; float valve stuck; pressure release valve not closed.	Check and reposition the sealing ring. Clean the float valve. Ensure the pressure release valve is in the sealed position.

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

8. TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	SALENTE
Model Number	8595683200301
Capacity	6 Liters
Material	Stainless Steel
Color	Black
Power	1000W (Pot) / 1500W (Air Fryer)
Voltage	230V
Item Weight	11.83 kg
Control Method	Touch (Push Button)
Operating Mode	Automatic
Special Features	Lock Lid, 9 Safety Elements, LCD Display
Dishwasher Safe Parts	Inner Pot
Manufacturer	Abacus Electric, s.r.o.

9. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation provided at the time of purchase or contact your retailer. Keep your proof of purchase for any warranty claims.

For technical support, troubleshooting assistance beyond this manual, or to inquire about replacement parts, please contact SALENTE customer service. Contact details can typically be found on the manufacturer's website or on the product packaging.



© 2024 SALENTE. All rights reserved.