

BRAYER BR2402 Multicooker Instruction Manual



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Instruction manual









Multicooker BR2402



MULTICOOKER BR2402

Multicooker BR2402 with inductive heating of the bowl is a modern multifunctional electrical appliance for household cooking.

DESCRIPTION

1. Body
2. Control panel
3. Lid lock button
4. Lid
5. Removable steam valve
6. Carrying handle
7. Power cord connection socket
8. Bowl
9. Cooking temperature setting button «»
10. Rice and fluffy porridge cooking program «»
11. Heating on/off, cooking stop, reset button «»
12. Delayed start setting button «»
13. Display
14. Cooking time setting button «»
15. Cooking program start, auto-heating on/off button «»
16. Parameter value increase, cooking program selection, control panel lock button «+»
17. Parameter value reduce, cooking program selection, sound signal off button «-»
18. Cooking programs
19. Auto heating/reheating button «»
20. Delayed start indicator «»
21. Automatic program indicator «Rice/Cereals»
22. Automatic program indicator «Frying/Deep frying»
23. Automatic program indicator «Ragout»
24. Automatic program indicator «Milk porridge»
25. Automatic program indicator «Pilaf»
26. Automatic program indicator «Bread»
27. Automatic program indicator «Steam cooking»
28. Automatic program indicator «Baking»
29. Automatic program indicator «Multicook»

30. Automatic program indicator «Soup»
31. Steam cooking basket
32. Grid for steam cooking
33. Measuring cup
34. Flat spoon
35. Power cord

ATTENTION!

For additional protection it is reasonable to install a residual current device (RCD) with nominal operation current not exceeding 30 mA into the mains. To install RCD, contact a specialist.

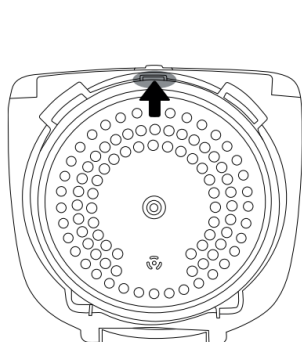
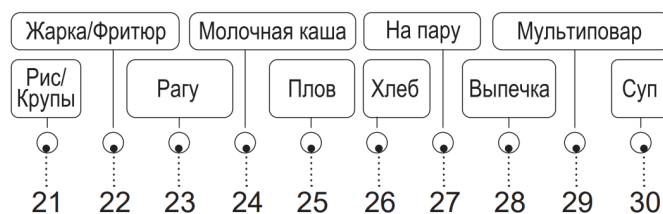
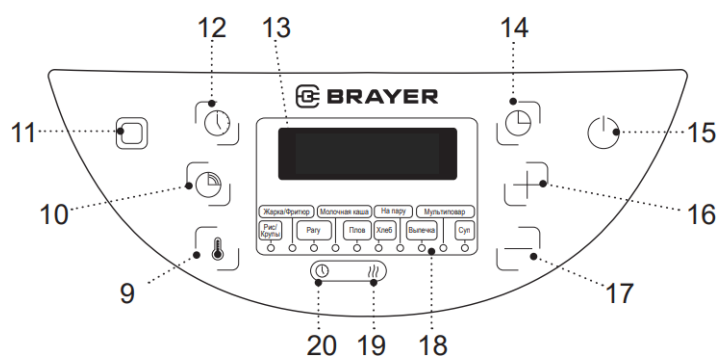
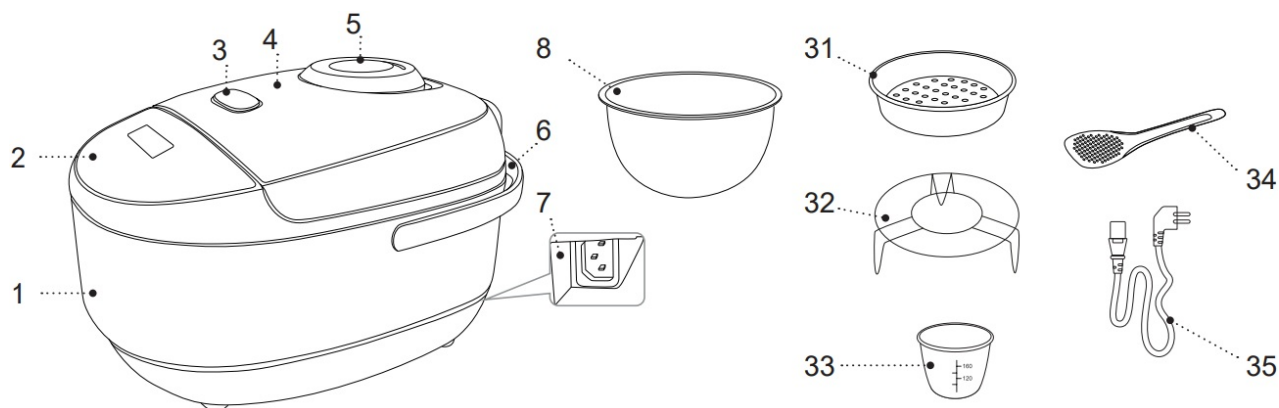


Рис. 1

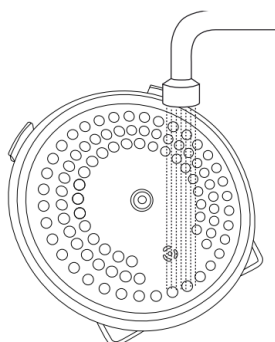


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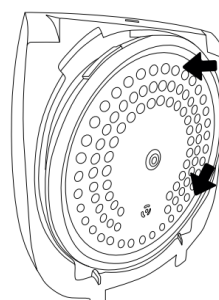
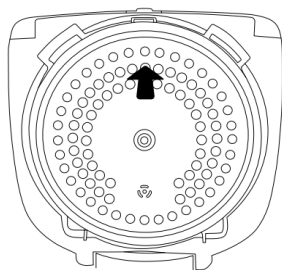
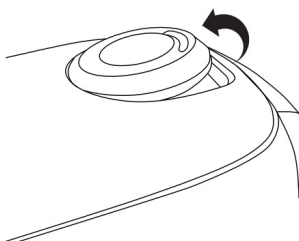


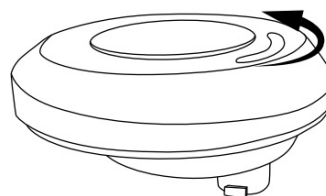
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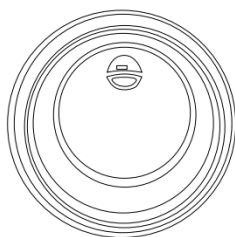
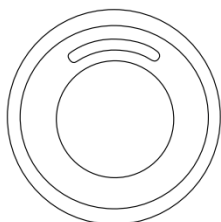
Pic. 4



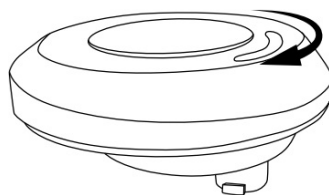
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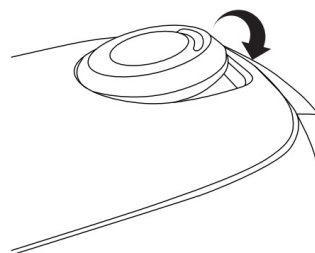
Pic. 6



Pic. 7



Pic. 8



Pic. 9

SAFETY MEASURES AND OPERATION RECOMMENDATIONS

Read the operation instruction carefully before using the multicooker-pressure cooker and keep it for future reference.

- Use the Multicooker for its intended purpose only, as it is stated in this manual.
- Mishandling the Multicooker can lead to its breakage and cause harm to the user or damage to his/her property and it is not covered by warranty.
- Make sure that operating voltage of the Multicooker indicated on the label corresponds to your home mains voltage.
- The power plug is equipped with a grounding contact, plug it into the socket with reliable grounding contact. In case of short circuit the grounding reduces the risk of electric shock.
- Contact an electrical technician, if you are not sure that your sockets are installed properly and grounded.
- To prevent fire do not use adapters designed for connecting the plug to the mains socket without grounding contact.
- In case of sparking in the mains socket and occurrence of smell of burning, unplug the unit and apply to the organization maintaining your home mains.
- If smoke appears from the body of the Multicooker, unplug the unit and take measures to prevent fire spreading.
- Do not use the Multicooker outdoors.
- It is not recommended to use the unit during lightning storms.
- Protect the unit from impacts, falling, vibrations and other mechanical stress.
- Do not place the Multicooker next to the walls or close to the kitchen furniture.
- Place the Multicooker keeping at least 20 cm gap between the Multicooker body and the wall and at least 50 cm gap above the Multicooker.

- Before turning the multicooker on, always check the condition of the silicone gasket on the inner lid, do not use the multicooker if the silicone gasket is damaged.
- Before installing the cooking bowl, always check the mobility of the temperature sensor located in the center of the heating element.
- Do not turn the multicooker on without the installed cooking bowl, always make sure there is enough liquid in the cooking bowl. Follow the recommendations for amount of dry food and required volume of liquid.
- Do not remove the cooking bowl while the multicooker is operating.
- Make sure that the cooking bowl is always in direct contact with the heating element. Foreign objects or food pieces falling between the bowl and the heating element will disrupt the correct operation of the multicooker.
- Before cooking, for example, meat with an outer layer of skin, pierce the skin before cooking.
- Never leave the plugged-in Multicooker unattended.
- Do not use the Multicooker in proximity to kitchen sink, in bathrooms, near swimming pools or other containers filled with water.
- If the multicooker is dropped into water, unplug it immediately, and only then you can take the unit out of water. Apply to the service center for testing and repairing the multicooker.
- Do not use the Multicooker near heating appliances, heat sources or open flame.
- Do not use the Multicooker in places where aerosols are used or sprayed, and in proximity to inflammable liquids.
- Place the Multicooker on a flat stable surface; do not place it on the edge of a table. Do not let the power cord hang from the edge of the table and make sure it does not touch hot surfaces or sharp edges of furniture.
- During the operation do not touch hot surfaces of the Multicooker.
- To avoid burns by hot steam, do not bend over the steam valve.
- When using the multicooker, leave the lid open only when frying food.
- «Frying/Deep frying» program allows only frying and deep frying of food products. Be careful when frying and deep-frying food to avoid burns from splashing hot oil when adding food to the bowl.
- Do not move the hot multicooker, turn it off, unplug it, remove the bowl with food and wait until it cools down completely. Move and carry the multicooker by holding the handles on the body, do not use the handle on the lid to carry the multicooker.
- To avoid getting burned by hot steam, be very careful when opening the multicooker lid.
- When taking the cooking bowl out, use heat-resistant kitchen potholders.
- To avoid damage of the non-stick coating of the cooking bowl, when removing food, do not use metal objects, use only kitchen tools intended for cookware with non-stick coating. Do not cut food directly in the cooking bowl.
- Before cleaning the multicooker, remove the cooking bowl and wait until the multicooker cools down completely.
- Unplug the Multicooker before cleaning or when you are not using it. When unplugging the Multicooker hold only the power cord plug and carefully remove it from the mains socket, do not pull the power cord — this can lead to damage of the power cord or the socket or cause short circuit.
- To avoid electric shock do not immerse the Multicooker into water or any other liquids.
- Do not wash the Multicooker in a dishwashing machine.
- For children safety reasons do not leave polyethylene bags, used as a packaging, unattended.

ATTENTION! Do not allow children to play with polyethylene bags or packaging film. **Danger of suffocation!**

- The Multicooker is not intended for usage by children.
- Do not leave children unattended to prevent using the unit as a toy.
- Do not allow children to touch the unit and the power cord during the Multicooker operation.
- Place the unit out of reach of children during the operation and cooling down.
- This unit is not intended for usage by physically or mentally disabled persons (including children) or by persons lacking experience or knowledge if they are not under supervision of a person who is responsible for their safety or if they are not instructed by this person on the usage of the unit.
- Check the integrity of the power cord, the power plug and the Multicooker body periodically.
- If the power cord is damaged, it should be replaced by the manufacturer, a maintenance service or similar qualified personnel to avoid danger.
- If the power cord is damaged, it should be replaced with a power cord received from the manufacture or service.
- Transport the Multicooker in the original package.
- Keep the unit out of reach of children and disabled persons.

MULTICOOKER IS INTENDED FOR HOUSEHOLD USE ONLY, DO NOT USE THE COFFEE MAKER FOR COMMERCIAL OR LABORATORY PURPOSES.

BEFORE USING THE MULTICOOKER

After unit transportation or storage at low temperature keep it for at least 3 hours at room temperature before switching on.

- Unpack the Multicooker and remove all the packaging materials.
- Keep the original package.
- Read the safety measures and operating recommendations.
- Check the delivery set.
- Examine the Multicooker for damages, in case of damage do not plug it into the mains.
- Make sure that the specifications of power supply voltage specified on the label correspond to the specifications of your mains.
- Press the button (3) and open the lid (4).
- Remove the bowl (8).
- Press on the lock and remove the inner lid (pic. 1), remove the gasket.
- Wash the inner lid and the gasket (pic. 2).
- Put the gasket on the inner lid.
- Install the inner lid back to its place (pic. 3).
- Press on the inner lid until the lock clicking (pic. 4).
- Wash the bowl (8), the measuring cup (33), the flat spoon (34), the steam cooking basket (31) and the grid for steam cooking (32) with warm water and neutral detergent, rinse them under running water and dry.
- Wipe the multicooker body (1) and the lid (4) with a damp cloth, then wipe it dry.
- Place the multicooker on a flat, hard, dry horizontal surface so that the steam escaping from the steam valve (5) does not fall on walls, decorative coatings, electronic devices and other objects or materials that may be affected by high humidity and temperature.
- Minimal distance between the multicooker and walls or furniture should be at least 20 cm, and free space above the multicooker should be at least 50 cm.

- Do not switch the multicooker on without the installed bowl (8) or with an empty bowl (8) – if you accidentally start the cooking program, this will lead to critical overheating of the unit or damage to the non-stick coating of the bowl (8).
- Add some vegetable or sunflower oil into the bowl (8) before frying products.

COOKING TIPS

General recommendations

- To steam vegetables or other foods, fill the bowl (8) with water and install the grid (32), place the steam basket (31) on the grid (32). Measure and prepare the food according to the recipe, put them evenly in the basket (31). Follow the instructions in the recipe book.
- For cooking milk porridges, use pasteurized low-fat milk, when using whole milk, dilute it with drinking water in a ratio of 1: 1. Butter the bowl (8) before cooking.
- Thoroughly rinse all whole grains (rice, cereals, millet, etc.) until water is clean. Strictly follow the proportions from the recipe book included. Reduce or increase the amount of ingredients only proportionally.
- When baking bread or other pastries, make sure that the original ingredients take up no more than half the capacity of the bowl (8). It is not recommended to use the «Delay start» function, as this may affect the quality of baking. Remove the ready product from the multicooker immediately after cooking so that it does not become wet.
- If this is not possible, it is allowed to leave the product in the slow cooker for a short time
- with the auto-heating function on.
- Do not open the lid (4) of the multicooker during proofing! It can affect the quality of the baked product.
- When deep-frying food, place the food basket (not supplied and sold separately) in the oil that is already hot. Use only refined vegetable oil for deep frying. Cook with the lid (4) open. Remember that the oil is very hot! To avoid burns, use oven mitts and do not bend over the bowl (8). Do not cook products in the same oil twice.
- Let the multicooker cool down before using the «Frying/ Deep-Frying» program again.

USING THE MULTICOOKER










Switching sound signals off

- To switch sound signals off, press and hold the button (17) «-» in standby mode, you will hear a sound signal.
- To switch sound signals on, press and hold the button (17) «-» in standby mode, you will hear a sound signal.

Locking the control panel

- For additional protection, the appliance has a control panel lock feature that prevents accidental button presses.
- To lock the control panel in any mode, except setting before
- start, press and hold the button (16) «+», you will hear a sound signal. The
- display (13) will show the symbols «[]». If you press any button in the blocking mode, the display (13) will show the symbols «[]».
- To unlock the control panel, press and hold the button (16) «+» again, you will hear a sound signal and the display (13) will show the symbols «[]».

IMPORTANT! If you are using the appliance to boil water (e.g. when cooking food), **DO NOT** set the cooking temperature above 100 °C. This can lead to overheating and damage to the multicooker. For the same reason, **DO NOT** use the «Frying/Deep-Frying», «Bread» or «Bake» programs to boil water.

1. Prepare (measure) the required ingredients.
 2. Put the ingredients in the bowl (8) following the instructions in the recipe book or cooking program table (if you are cooking your own recipe). Make sure that all ingredients, including liquid, do not exceed the maximal mark on the inner surface of the bowl (8). Make sure that the bowl (8) is placed evenly and has a tight contact with the heating element.
 3. Close the multicooker lid (4). In some programs it is possible to cook with the lid (4) open, follow the instructions in the recipe book.
ATTENTION! If you cook at high temperature with a lot of vegetable oil, always leave the multicooker lid (4) open.
 4. Insert the power cord (35) jack into the socket (7).
 5. You will hear a sound signal, and the multicooker will switch to the standby mode, the display (13) will show the symbols «- - -».
 6. Select the desired cooking program by pressing the button (16) «+» or (17) «-». The programs are switched on a loop, while the display (13) will show the digital symbols of the cooking time set by default (see “Automatic cooking program table”), one of the indicators of the automatic cooking program (21-30) will light up (except for the cooking program for rice and fluffy porridges with water (10) «»), the indicator of the button for turning on the cooking program, automatic heating on/off (15) «» will flash.
 7. If necessary, you can change the default cooking time (see section «Setting the cooking time»). When you select the «Multicook» program, you can also change the cooking temperature (see section «Setting the cooking temperature in the Multicook program»).
 8. If necessary, set the delayed start time (see the chapter «Delayed start»).
- When you set the cooking parameters, changed digital values will be flashing on the display (13).
If you didn't make any additional settings in 5 seconds, the changed program settings will be saved automatically.
- Pressing the heating on/off, cooking stop, reset (11) «», while setting the cooking program parameters before automatic saving, will switch the multicooker to the automatic cooking programs selection mode.
Press the heating on/off, cooking stop, reset (11) «» again to switch the multicooker to the standby mode.
After 1 minute of inactivity during setting the cooking program, the multicooker will switch to the standby mode.
At any stage of the setting, pressing the cooking program start, auto-heating on/off (15) «» will start the cooking program with the current settings. Unchanged parameters will stay with default settings.
9. To start the cooking program, press and hold the cooking program start, auto-heating on/off button (15) «».
- During the program operation the selected program (21-30) indicator and the buttons (11) «» and (15) «» indicators will be glowing.
- If the auto-heating function is active, the indicator (19) «» will glow. Depending on the selected cooking program, the minute-by-minute countdown of the cooking time on the display (13) will start immediately or when the required temperature in the bowl (8) is reached.



In some automatic programs the countdown of the preset cooking time will start only after the unit reaches the preset operation parameters. It is accompanied with a sound signal. For instance, in the «Steam cooking» program the countdown will only start after the water has boiled and there is enough steam in the bowl (8).

10. After the cooking/auto-heating program is finished, the display (13) will show “End” for a few seconds, then the multicooker will switch to the standby mode.





To cancel the set program or stop the cooking/auto-heating process, press the button (11) «».

Table of automatic cooking program default settings (factory settings) (page 12)

Program	Recommendations on using	Cooking time	Cooking time adjustment range / Setting step	Waiting to reach operating parameters	Standby	Auto-heating
Multicook	Cooking various dishes with the option to set the temperature and cooking time. If the set temperature is above 150 °C, the cooking time will be limited to 2 hours.	0:30	1 min – 12 h / 1 min If the temperature is above 150 °C : 1 min – 2 h / 1 min		+	+
Frying/Deep Frying	Frying of vegetables, meat, fish and poultry, deep-frying of various products. After the unit reaches the operating parameters, you will hear 2 short sound signals.	0:18	1 min – 1 h / 1 min	+		+
Milk porridge	Cooking porridges with low-fat pasteurized milk	0:25	1 min – 4 h / 1 min		+	+
Steam cooking	Steam cooking and boiling of meat, fish, vegetables and other products For steam cooking use a special basket (supplied with the unit). If you do not use the automatic time settings in this program, refer to the table «Recommended cooking time for various steamed foods».	0:20	1 min – 2 h / 1 min	+	+	+
Rice/Cereals	Cooking various cereals and side dishes.	0:25	1 min – 2 h / 1 min	+	+	+
Ragout	Stewing meat, poultry, fish, vegetables, side dishes and multi-component dishes, cooking jelly and aspic.	1:00	1 min – 12 h / 1 min		+	+
Pilaf	Cooking various types of pilaf.	1:00	1 min – 4 h / 1 min		+	+


Bread	Making bread of rye and wheat flour. Keep in mind that during the first hour of the program, the proofing of the dough takes place, and then the baking itself. If you set cooking time less than 1 hour, the baking process will start after you start the program. Auto-heating time is limited to 2 hours.	3:00	1 min – 4 h / 1 min		+	+
Baking	Baking cakes, biscuits, yeast dough and puff pastry pies, casseroles.	1:00	1 min – 4 h / 1 min		+	+
Soup	Cooking broths, sautéed, vegetable and cold soups.	1:00	1 min – 8 h / 1 min		+	+
Cooking rice and water fluffy porridges	The program is intended for cooking rice and water porridges. The program includes automatic shutdown after the water has completely boiled away. Press the button «  » to start the program. During the program operation the display shows the symbol «  ».					

Setting the cooking time

- You can set the cooking time for each program except «Rice and fluffy porridges cooking program» «». The setting step and the possible time setting range depend on the selected cooking program (see the Automatic cooking program table).
- To set the cooking time after selecting the program, press the cooking time setting button (14) «», the display (13) will show the flashing digital values of the time in «hours».
 - Set the desired time in «hours» by pressing the buttons (16) «+» and (17) «-». To quickly change the readings, press and hold the necessary button (16 or 17).
 - To save the changes and switch to setting the minutes, press the button (14) «».
 - Set the time in «minutes» in similar fashion. Do not press the buttons on the control panel (2) for a few seconds, the changes will be saved automatically, the digital symbols on the display (13) will glow constantly.
 - To return to setting time in «hours», press again the button (14) «».





COOKING PROGRAMS

«Multicook» program: setting the cooking temperature before the program start






- In the «Multicook» program you can set not only cooking time but the cooking temperature as well, before the program start. Possible temperature range is from 35 °C to 180 °C with the step 5 °C.
- After selecting the «Multicook» program press the button (9) «». Default digital temperature value will be flashing on the display (13).
 - Set the desired temperature by pressing the buttons (16) «+» or (17) «-». To quickly change the value press and hold the corresponding button (16) «+» or (17) «-».
 - Do not press any buttons on the control panels for a few seconds, the changes will be saved automatically, and the digital temperature symbols will glow constantly on the display (13).

Note: to prevent the multicooker from overheating, the maximal operation time of cooking programs at the temperature exceeding 150°C will be limited to 2 hours.

Setting the delayed start time

- The «delayed start» function allows to set the cooking program start time.
- 1. After selecting the cooking program, press the button (12) «», while the delayed start indicator (20) «» will light up, the digital symbols of the time «hours» will flash on the display (13).
- 2. Set the desired time in «hours» by pressing the buttons (16) «+» and (17) «-». To quickly change the readings, press and hold the necessary button (16 or 17).
- 3. To save the changes and switch to the minutes setting, press the button (12) «».
- 4. Set the time in «minutes» in similar fashion. Do not press the buttons on the control panel (2) for a few seconds, the changes will be saved automatically, the digital symbols on the display (13) will glow constantly.
- 5. To return to the «hours» setting, press again the button (12) «».


Note: the delayed start function is not available in some programs (see the Automatic cooking program table).

- During the «delayed start» function operation the following indicators glow: – delayed star (20) «», selected cooking program (21-30), the buttons (11) «» and (15) «». If the auto-heating function is active, the indicator (19) « » glows.
- During the «delayed start» function operation the delayed start time is shown on the display (13). Press the button (12) «», the display (13) will be showing the cooking program operation time for 5 seconds.
- At the end of the «delayed start» function, the indicator (20) «» will go out, the cooking program will start.
- Do not use the «delayed start» function, if the recipe contains
- perishable foods (eggs, fresh milk, meat, cheese etc.).

Changing the temperature and time during the cooking program operation

- Using this function, you can change the cooking program settings during cooking.
- Soup or milk porridge boils over? Steamed vegetables take too long? Change the temperature or cooking time without interrupting the program, as if you are cooking on the stove or in the oven.
- You can change the cooking time and temperature during any automatic cooking program, except for the «rice and fluffy porridges» program.




Changing the temperature during the cooking program operation

- You can change the cooking temperature within the range from 35°C to 180°C with the step 5°C.
1. During the cooking program operation press the button (9) «», the display (13) will show flashing digital symbols of the default temperature.
 2. Set the desired temperature by pressing the buttons (16) «+» or (17) «-». To quickly change the value press and hold the corresponding button (16) «+» or (17) «-».




3. Do not press any buttons on the control panels for a few seconds, the changes will be saved automatically, and the digital temperature symbols will glow constantly on the display (13).

Note: to prevent the multicooker from overheating, the maximal operation time of cooking programs at the temperature exceeding 150°C will be limited to 2 hours.




Changing the time during the cooking program operation

- The range and the setting step for changing the cooking time depend on the selected cooking program (see the Automatic cooking program table).
1. During the program operation press the button (14) «», the digital time values in «hours» will be flashing on the display (13).
 2. Set the desired time in «hours» by pressing the buttons (16) «+» and (17) «-». To quickly change the readings, press and hold the necessary button (16 or 17).
 3. To save the changes and switch to setting the minutes, press the button (14) «».
 4. Set the time in «minutes» in similar fashion. Do not press the buttons on the control panel (2) for a few seconds, the changes will be saved automatically, the digital symbols on the display (13) will glow constantly.
 5. To return to the «hours» setting, press again the button (14) «».
 6. If you set the cooking time «00:00», the program operation will be stopped.
 - During the «delayed start» and «rice and fluffy porridges» program operation the time and temperature changing functions are not available.
 - If you change the temperature or the cooking time during reaching the operating parameters (if it is provided by the factory settings), the pre-heating process will be interrupted, the countdown of the program time will begin.





Auto-heating (maintaining the temperature of cooked dishes)

- This function switches on automatically right after the cooking program is finished
- and can maintain the temperature of the ready dish within the range 70-75° up to 12 hours. When the auto-heating function is operating, the indicator (19) «» and the button (11) «» indicator glow, the display (13) shows the minute-by-minute countdown of the operating time in this mode.
- To switch the auto-heating function off, press and hold the button (11) «», the multicooker will switch to the standby mode.
- The auto-heating function is disabled in some cooking programs (see the Automatic cooking program table).

Preliminary disabling of auto-heating

- Switching the auto-heating function on at the end of the cooking program is not always desirable, taking this into account, the multicooker allows to preliminary disable the auto-heating function.
- To switch the auto-heating off, press the button (15) «» during the cooking program operation, the indicator (19) «» will go out. To switch the auto-heating on again, press the button (15) «» again.
- If the cooking temperature is set below 80°C, auto-heating will be automatically disabled, if during the setting of the cooking program, the cooking temperature is set above 80°C, auto-heating will automatically switch on.

Reheating ready dishes

- You can use the multicooker to reheat ready dishes.
1. Put the food products in the bowl (8), install it in the multicooker.
 2. Close the lid (4) and connect the unit to the mains.
 3. Press and hold the button (11) «» for several seconds. The indicator (19) «» and the button (11) «» indicator will light up and the display (13) will show a minute-by-minute countdown of the operating time in this mode.
 4. When the temperature reaches 70°C, you will hear a sound signal and the dish will be kept hot for 12 hours.
 5. To deactivate the reheating function, press again and hold the button (11) «», the multicooker will switch to the standby mode.

Note: auto-heating and reheating functions can keep food hot for up to 12 hours, but it is not recommended to leave the food hot for more than two or three hours, as this may change the taste.

COOKING MISTAKES AND WAYS TO FIX THEM

- The table contains typical mistakes made when cooking food in multicookers, the possible causes and ways to eliminate the mistakes.

THE DISH IS UNDERCOOKED

Possible causes and troubles	Ways to eliminate the mistakes
The lid of the multicooker was not closed or was not closed tightly, so the cooking temperature of the food was lower than the set temperature.	Do not open the multicooker lid during cooking, if it is not necessary. Close the lid until the lock clicks. Make sure that there are no foreign objects or food residues between the lid and the multicooker body. Keep the gasket on the inner lid clean and in good condition.
Poor contact between the bowl and the heating element, so the cooking temperature was lower than the set temperature.	The bowl must be installed in the multicooker evenly and is in full contact with the heating element. Make sure that there are no foreign objects in the process chamber of the multicooker. Keep the heating element clean. Check the mobility of the temperature sensor which is located in the center of the heating element.
Poor choice of the ingredients of the dish. These ingredients are not suitable for the cooking method you have chosen, or the wrong cooking program has been selected. The ingredients are cut too large, the general proportions of the product loading are violated. The food cooking time was insufficient.	Use proven (adapted for this multicooker model) recipes. Use trustworthy recipes. The choice of ingredients, the method of cutting, the loading proportions, the choice of program and cooking time must correspond to the selected recipe.

For steam cooking: there is not enough water in the bowl to ensure normal steam formation.	Pour water into the bowl in the amount recommended by the recipe. If in doubt, check the water level during cooking.	
During frying	Too much vegetable oil in the bowl.	For normal frying, a thin layer of oil covering the bottom of the bowl is enough. For deep frying, follow the corresponding recipe.
	Too much moisture in the bowl.	Do not close the lid of the multicooker when frying, unless it is prescribed in the recipe. Defrost freshly frozen food and dry with a paper towel before frying.
During boiling: broth boils over when cooking foods with high acidity.		Some foods require special treatment before they can be cooked: rinsing, sautéing etc. Follow the recommendations of the recipe of your choice.
During baking (the dough is not fully baked).	During the proofing process, the dough stuck to the inner lid and blocked the steam valve.	Put a smaller amount of dough into the bowl.
	Too much dough in the bowl.	Remove the baked goods from the bowl, turn them over and place them back in the bowl, then continue cooking. Further, when baking, put a smaller amount of dough into the bowl.

THE DISH IS OVERCOOKED

The ingredients are too small or the cooking time is too long.	Refer to the proven (adapted for this model of multicooker) recipe. The choice of ingredients, the method of cutting, the loading proportions, the choice of program and cooking time must correspond to the recipe recommendations.
After cooking, the cooked dish stayed too long inside the multicooker with the auto-heating function on.	Prolonged use of the auto-heating function is not recommended. Use the auto-heating deactivation function.

THE PRODUCT BOILS OVER DURING BOILING

Milk boils over during cooking of milk porridge.	Quality of milk depends on the place and conditions of production. It is recommended to use only ultra pasteurized milk up to 2.5% fat. If necessary, you can dilute milk with drinking water.
Ingredients have not been processed before cooking, or have not been processed correctly (poorly washed, etc.). The proportions of ingredients are not correct or the product type is wrong.	Refer to the proven (adapted for this model of multicooker) recipe. The choice of ingredients, the way of preprocessing, the loading proportions must correspond to the recipe recommendations. Always rinse whole grains, meat, fish and seafood thoroughly.
The product forms a foam.	It is recommended to rinse the product thoroughly, remove the steam valve or cook with the lid open.

THE DISH BURNS

The bowl was poorly cleaned after previous cooking. Non-stick bowl coating is damaged.	Before you start cooking, make sure the bowl is well washed and the non-stick coating is not damaged.
The total amount of product is less than the recommended amount in the recipe.	Refer to the proven (adapted for this model of multicooker) recipe.
Cooking time is too long.	Reduce the cooking time or follow the instructions of the recipe adapted to this model of multicooker.
During frying: there is no oil in the bowl, the food was rarely stirred or flipped.	For regular frying, pour a little vegetable oil into a bowl so that it covers the bottom of the bowl with a thin layer. For even frying, the food in the bowl should be periodically stirred or flipped every 5-7 minutes.
During stewing: there is not enough liquid in the bowl.	Add more liquid into the bowl. Do not open the multicooker lid during cooking, if it is not necessary.
During boiling: there is too little liquid in the bowl (the proportions of ingredients are not correct).	Keep the correct ratio of liquid to solid ingredients.
During baking: the inner surface of the bowl has not been greased with oil before cooking.	Before pouring the dough, grease the bottom and walls of the bowl with butter or vegetable oil (do not pour oil into the bowl!)

THE PRODUCT LOST ITS SHAPE

The products were stirred too often.	During regular frying stir the dish no more often than every 5-7 minutes.
Cooking time is too long.	Reduce cooking time, use recipes adapted for this model of multicooker.

READY PASTRY IS MOIST

Inappropriate ingredients have been used that give excess moisture (juicy vegetables or fruit, frozen berries, sour cream, etc.).	Choose the ingredients according to the baking recipe. Try to use ingredients that contain too much moisture in minimal amounts.
The ready baked goods have been in the closed multicooker for too long.	Try to take baked goods out of the multicooker as soon as they are ready. If necessary, you can leave the product in the multicooker for a short time with the auto-heating function on.

THE PASTRY DIDN'T RISE

The eggs and sugar were poorly beaten.	Refer to the proven (adapted for this model of multicooker) recipe. The choice of ingredients, the way of preprocessing, the loading proportions must correspond to the recipe recommendations.
The dough stayed too long with the leavening agent.	
The flour was not sifted or the dough was poorly kneaded.	
The ingredients were not loaded properly.	

Note: in the programs «Ragout» and «Soup», in case of lack of liquid in the bowl (8) the multicooker overheating protection system switches on, the cooking program stops and the multicooker switches to the auto-heating mode.

RECOMMENDED STEAM COOKING TIME FOR VARIOUS PRODUCTS

Product	Weight, g / Amount, pcs.	Amount of water, ml	Cooking time, min
Pork/beef fillet (1.5-2 cm cubes)	500	800	30/40
Lamb fillet (1.5-2 cm cubes)	500	800	40
Chicken fillet (1.5-2 cm cubes)	500	800	20
Meatballs/cutlets	500	800	25/40
Fish (fillet)	300	800	15
Seafood cocktail (frozen)	300	800	5
Manti/khinkali	5 pc.	800	25/30
Potatoes (cut into 4)	500	800	20
Carrot (1.5-2 cm cubes)	500	800	35
Beetroot (cut into 4)	500	1500	90
Vegetables (frozen)	500	800	5
Chicken egg	5 pc.	800	10

Note: the data given in this table are given for reference, the actual cooking time may differ from the recommended values depending on the properties of the particular product, as well as on your taste preferences.

Operation temperature, °C	Recommendations on using
35	Dough proofing and making of vinegar
40	Yogurt making
45	Ferment
50	Fermentation
55	Fudge making
60	Green tea brewing or baby food making
65	Meat sous vide cooking
70	Punch making
75	Pasteurization or white tea brewing
80	Mulled wine making
85	Making cottage cheese or dishes that require a long cooking time
90	Red tea making
95	Milk porridge cooking
100	Making meringue or jam
105	Jelly cooking
110	Sterilization
115	Making sugar syrup
120	Ham hock cooking
125	Cooking of meat stew
130	Casserole cooking
135	Frying cooked food to give it a crispy crust
140	Curing
145	Roasting of vegetables and fish (in foil)
150	Roasting of meat (in foil)
155	Baking products from yeast dough
160	Frying of poultry
165	Steak frying
170	Cooking in batter
175	Making chicken nuggets
180	Making French fries

MULTICOOKER MAINTENANCE AND CLEANING

ATTENTION! Before cleaning the multicooker make sure that it is unplugged and cooled down completely!

General rules and recommendations

- To remove the smell of food after cooking, it is recommended to put half a lemon into the bowl (8), add a small amount of water and switch the “Steam cooking” program on for 15 minutes.
- Do not leave the bowl (8) with food in the multicooker for more than 24 hours. You can store the bowl (8) with the ready dish in the refrigerator and, if necessary, heat up the food in the multicooker using the reheating function.
- If you don't use the multicooker for a long period of time, unplug it.
- The process chamber, the heating element, the bowl (8), the drip container located on the back of the multicooker body and the removable steam valve must be clean and dry.

DO NOT immerse the multicooker body (1) and the power cord (35) into water or rinse them under a water jet! **DO NOT** use coarse napkins or any abrasives for cleaning the multicooker. Do not use chemicals that are not recommended for use on items that come into contact with food for cleaning the multicooker.

- Be careful when cleaning the gasket on the inner lid of the multicooker, damage to the gasket will cause the multicooker to malfunction.

Cleaning the multicooker body

- Clean the multicooker (1) body with a soft, slightly damp cloth as it gets dirty. You can use a small amount of neutral detergent, then wipe the body with a damp cloth and dry it.

Cleaning the removable inner lid

- It is recommended to clean the removable inner lid and the gasket after every use of the multicooker.
- Press the button (3) and open the lid (4).
- Press on the lock and remove the inner lid (pic. 1), remove the gasket.
- Wash the inner lid and the gasket (pic. 2).
- Put the gasket on the inner lid.
- Install the inner lid back to its place (pic. 3).
- Press on the inner lid until the lock clicking (pic. 4).

ATTENTION! Be careful when cleaning the gasket, its deformation will lead to failure of the device.

Cleaning the removable steam valve

- Wash the removable steam valve after every use.

1. Remove the steam valve (5) (pic. 5).
2. Disassemble the steam valve (5) (pic. 6, 7). Rinse the valve parts under running water, dry the parts before reassembling.
3. Assemble the valve (5) (pic. 8).

4. Install the steam valve (5) back to its place (pic. 9).

Cleaning the bowl

- Clean the bowl (8) after every use. You can wash the bowl by hand using a soft sponge and neutral detergent, or in the dishwasher (according to the manufacturer's recommendations).
- If the bowl (8) is very dirty, pour some warm water into the bowl and leave it to soak for some time, then clean it.
- Always wipe the outer surface of the bowl (8) dry before installing it back into the multicooker.
- With regular use of the bowl (8), a complete or partial discoloration of
- its inner non-stick coating is possible, it is not covered by warranty.

Cleaning the process chamber

- Avoid getting liquid, food particles or foreign objects into the process chamber of the multicooker, in order to avoid improper operation or breakage of the multicooker.
- If the process chamber or heating element has nevertheless become dirty, it is necessary to clean the inner surface of the process chamber and the heating element.
- Clean the surface of the heating element and the temperature sensor, which is located in the middle of the heating element, with a slightly damp cloth or sponge, then wipe the heating element dry. When using detergent, it is necessary to carefully remove its residues in order to exclude the appearance of an undesirable odor during subsequent cooking.
- Always monitor the mobility of the temperature sensor, if foreign bodies get in, carefully remove them with tweezers, do not press hard on the temperature sensor casing.

STORAGE

- Before taking the multicooker away for long storage, unplug it and let the unit cool down.
- Clean the multicooker.
- Keep the multicooker out of reach of children and disabled persons.

BEFORE APPLYING TO THE SERVICE CENTER

Malfunction	Possible causes		Solution
A system error message has appeared on the display: E*.	System error, possible failure of the control board or heating element.		Unplug the unit from the mains and let it cool down. Connect the unit to the mains again.
The multicooker is not switched on.	The multicooker is not connected to the socket.		Make sure that the multicooker is connected to an operating socket.
	The mains socket is malfunctioning or there is no voltage in the mains.		
The food cooking takes too long.	A foreign object or particles (garbage, cereals, pieces of food) have gotten between the bowl and the heating element.		Unplug the multicooker and let it cool down. Remove the foreign object or particles from the heating element.
	The bowl is not installed properly in the unit body.		Install the bowl evenly.
During cooking steam is released from under the lid.	The tightness of the connection of the bowl and the lid of the multicooker is broken.	The bowl is installed unevenly in the multicooker body.	Install the bowl evenly.
		The lid is not closed tightly or a foreign object has gotten under the lid.	Check if there are any foreign objects (garbage, cereals, pieces of food) between the lid and the unit body, remove them. Close the lid until bumping.
		The gasket on the inner lid is heavily soiled, severely deformed or damaged.	Check the condition of the gasket on the inner lid of the multicooker, it may need to be replaced.

DELIVERY SET

- Multicooker – 1 pc.
- Bowl – 1 pc.
- Steam cooking basket – 1 pc.
- Grid for steam cooking – 1 pc.
- Measuring cup – 1 pc.
- Flat spoon – 1 pc.
- Power cord – 1 pc.
- Instruction manual – 1 pc.
- Recipe book – 1 pc.

TECHNICAL SPECIFICATIONS

- Power supply – 220-240 V, 50 Hz
- Rated input power – 1250 W
- Protection against electric shock – class I
- Heating element type – inductive
- Bowl capacity – 4 L
- Bowl coating – non-stick

- Dimensions – 350 x 270 x 260 mm
- Net weight – 4.7 kg ± 3%

RECYCLING



To prevent possible damage to the environment or harm to the health of people by uncontrolled waste disposal, after expiration of the service life of the unit or the batteries (if included), do not discard them with usual household waste, take the unit and the batteries to specialized stations for further recycling.

The waste generated during the disposal of products is subject to mandatory collection and consequent disposal in the prescribed manner.

For further information about recycling of this product apply to a local municipal administration, a household waste disposal service or to the shop where you purchased this product.

The manufacturer reserves the right to change the design, structure and specifications not affecting general operation principles of the unit, without prior notice.

The unit operating life is 3 years

The manufacturing date is specified in the serial number.

In case of any malfunctions, it is necessary to apply promptly to the authorized service center.

Produced for «Ruste GmbH»,
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Documents / Resources

	<p>BRAYER BR2402 Multicooker [pdf] Instruction Manual BR2402 Multicooker, BR2402, Multicooker</p>
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References

-  [BRAYER](http://brayer.ru) - официальный сайт австрийского бренда бытовой техники