



# cecotec Olla programmable GM Modelo H Deluxe Programmable Cooker Instruction Manual

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**cecotec Olla programmable GM Modelo H Deluxe Programmable Cooker**



## Product Information

- **Product Name:** OLLA GM MODELO H OVAL
- **Product Type:** Programmable Cooker
- **Model Number:** H OVAL

## Product Usage Instructions

### Safety Instructions

- Read the instructions in this manual carefully.
- Visit the Ollas GM cookers YouTube channel for recommendations for use.
- Visit the website [www.storeollasgm.com](http://www.storeollasgm.com) for general terms and conditions and information regarding changes, returns, or repairs.
- Do not immerse any electrical parts of your programmable cooker Olla GM in water or other liquids.
- This cooking pot should not be used by children.
- Do not switch on the cooker if it is damaged.
- The included accessories may only be used with this programmable cooker; otherwise, irreparable damage may occur.
- Do not expose to sun or weather elements.
- Do not use the programmable cooker on or near heat sources. Please note that the provided text extract from the user manual does not contain detailed product information or usage instructions related to the OLLA GM MODELO H OVAL programmable cooker.
- It is recommended to refer to the complete user manual or visit the official website for comprehensive product information and detailed usage instructions.

## SAFETY INSTRUCTIONS

Read the instructions in this manual carefully.

- We suggest you visit the Ollas GM cookers YouTube channel for recommendations for use.

- Visit our website [www.storeollasgm.com](http://www.storeollasgm.com) for general terms and conditions and information regarding changes, returns or repairs.
- Do not immerse any electrical parts of your programmable cooker Olla GM in water or other liquids.
- This cooking pot should not be used by children.
- Do not switch on the cooker if it is damaged.
- The included accessories may only be used with this programmable cooker, otherwise irreparable damage may occur.
- Do not expose to sun or weather elements.
- Do not use the programmable cooker on or near heat sources such as ovens, stoves, ceramic or induction hobs , otherwise it may be damaged.
- Use the cooker for cooking only.
- The steam expelled from the valve reaches very high temperatures; keep away to avoid burns.
- Do not put food above the maximum quantity mark on the inner pot.
- Never place the cooker in the oven.
- If you are cooking under pressure, avoid moving the cooker as much as possible or move it carefully.
- Make sure the cooker is tightly closed when pressure cooking.
- The cooker has its own heat source, do not add external heat under any circumstances, unless you are using accessories exclusive to Ollas GM cookers.
- Before each use, check that the steam and safety valves are properly installed and not blocked.
- Do not change the safety systems.
- To ensure the durability of the product, we advise you to use only Ollas GM cookers accessories.
- Check that the mains voltage matches the voltage indicated on the label on the back of the appliance before using the cooker.
- Do not touch the metal surface during or immediately after use, you could burn yourself.
- Do not place the cooker on the edge of the workpot.
- Keep the cooker at least 20 cm away from any textiles.
- Do not put the cooker in the sink.
- Do not use any other element as a lid, unless indicated as compatible with Ollas GM cookers.
- Do not lift the entire cooker with the lid handle, it is intended only for lifting the lid.
- Make sure that the base of the cooker and the place where you place it are dry.
- Avoid using damaged inner pots.
- Do not put food or liquids inside the cooker without the inner pot.
- Do not touch the valve during use.
- Do not use abrasive products to clean the cooker or the inner pot.
- Avoid metal utensils such as knives, forks, etc. from coming into contact with the inner pot to preserve its non-stick qualities.
- Check the power cord regularly for visible damage. If the cord is damaged, it must be replaced by the official Technical Support Service of Cecotec in order to avoid any type of danger.
- Keep this manual for future reference.

## **OBLIGATIONS ARISING FROM SPANISH REGULATIONS FOR USERS OF PRESSURE COOKERS**

As a user of this product, you shall, by virtue of the applicable regulations:

- Know and apply the instructions in this manual regarding the use, safety measures and maintenance of the

product.

- Do not put the product into service or prevent it from operating unless the requirements of this manual are complied with.
- Use the product within the operating limits provided for in this manual and take it out of service if it no longer meets the necessary safety requirements.
- Maintain the product in accordance with the operating conditions and these operating instructions and inspect it at least once a year.

## 1. PARTS AND COMPONENTS

Parts of the Olla GM cooker

**Fig.1**



Fig./Img./Abb./Afb./ Rys./Obr. 1

1. Pressure valve
2. Lid
3. Silicone sealing ring
4. Inner pot
5. Main body

6. LED display
7. Control panel
8. Base
9. Heating plate
10. Connector

## Accessories

Fig.2



Fig./Img./Abb./Afb./ Rys./Obr. 2

1. **Basket:** used for frying and also as a baking tray.
2. **Rack:** used for baking. It is placed inside the inner pot and the food to be baked is placed on pot of it. It is also used for steaming; in this case, it is placed inside the inner pot with at least 2 measures of water and the food is placed on the rack.
3. **Spoon:** made of a non-corrosive material ideal for working on non-stick surfaces. Do not use corrosive utensils on the non-stick surfaces of the cooker.
4. **Measuring cup:** measurement reference for recipes. When a recipe indicates a measure, it refers to this measuring cup.
5. Power cord.

## Control panel

Fig.3



Fig./Img./Abb./Afb./ Rys./Obr. 3

1. GM button

2. Knob
3. Menu button
4. ECO mode button
5. Pressure button
6. Set time button
7. Temperature button
8. Clean button
9. Turbo menu
10. Pressure menu
11. Steam menu
12. Stew menu
13. Low heat menu
14. Poach menu
15. Comfit menu
16. Ferment menu
17. Bread menu
18. Dessert menu
19. Rice menu
20. Pasta menu
21. Griddle menu
22. Stir-fry menu
23. Fry menu
24. Oven bake menu
25. Cooking in progress indicator
26. Schedule indicator
27. Schedule completed indicator

## **BEFORE USE**

Follow the steps below to check for proper operation and carry out the first cleaning:

1. Remove all packaging materials present (both the stickers on the inner pot and valve as well as the heating element cover located between the inner pot and the cooker).
2. Check the contents of the packaging and make sure nothing is missing.
3. Add half a litre of water in the inner pot and a few slices of lemon. Lemon helps to eliminate odours.
4. Check the back cover and the safety valve are correctly placed before every use.
5. Close the lid firmly and press it lightly into place (this is very important, as in many cases it looks as if the lid is completely closed, but it is not).
6. Place the valve in the closed position. Fig.4
7. Connect the cooker to the mains and press the Clean button; immediately after that, the process will start, which lasts 9 minutes.
8. Do not touch the lid during the entire process.
9. Once the process is complete, open the valve to depressurise the cooker. Avoid direct skin contact with the steam. Turn the cover clockwise to remove it.

10. If the cooker has not given any error during this process, it works properly.

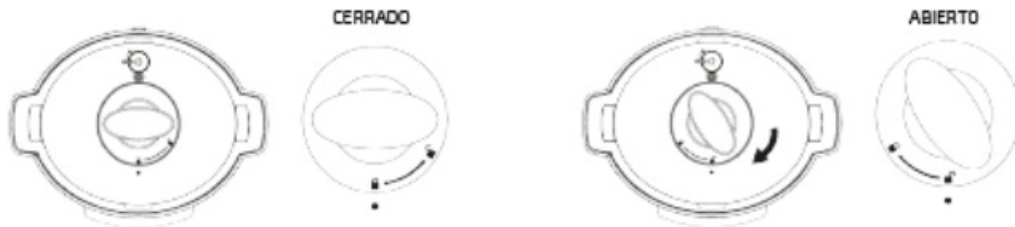


Fig./Img./Abb./Afb./ Rys./Obr. 4

## CONTROL PANEL

### Set time

Press the clock icon (button 6 in Fig.3) to set the time you want the meal to be ready; turn the knob to set the time and press the GM button to establish the time, turn the knob again to set the minutes and press the Menu button to select the menu to be performed. It is not advisable to schedule less than 3 hours. After setting the time, press this button and navigate with the knob to select the desired menu.

### Knob

Turn the knob to navigate through the different menus, increase the minutes and hours (clockwise) and decrease them (counterclockwise). Tip: if you do not want to set the time, turn the knob and choose the desired menu, so you do not have to press the Menu button.

### Temperature (T)

Once the menu has been selected, press the temperature button (button 7 in Fig. 3) to set the temperature; choose the temperature based on the ingredients, menus and recipes. There are menus in which pressure and temperature can be set and in others only pressure or temperature can be set. Only the cooking time can be set in the Poach, Confit and Ferment menus.

### Pressure

This button is used to adjust the pressure once the menu is selected. Select the pressure (button 5 in Fig. 3) according to the recipe. For spoon dishes, select very high pressure; for hard meat stews such as veal, select high pressure; for more delicate meat stews such as chicken or vegetables, medium pressure; and for dry dishes, low pressure. Do not select pressure when using the cooker with oven, griddle or grill function.

### GM button

The main function of this button (button 1 in Fig.3) is to confirm each step. In addition to this, it also serves to initiate the keep warm and reheat functions; press the button once or twice respectively to activate them. Finally, press and hold for more than one second to change the cooking time or programming at any time and restart the process.

### ECO mode

With the ECO mode you can save up to 50 % electricity when cooking. In addition, it evenly distributes the temperature in the inner pot, which increases its non-stick properties and prevents food from sticking to increase its durability. It can be used with any menu, as long as the temperature does not exceed 140 °C. If this is not the case, it is advisable to activate the ECO mode after preheating has finished and cooking time has started. Using the ECO mode for preheating in menus with temperatures above 140°C will significantly increase the preheating time.



Fig./Img./Abb./Afb./ Rys./Obr. 3

### Menu indicators

This model has 16 different menus so you can cook all the dishes you can imagine. Each menu is extensively developed in the book recipe and in the 16 video-recipes that you can check by accessing our website [www.storeollasgm.com](http://www.storeollasgm.com). Once the menu has been selected, set, if possible, the desired temperature, pressure and cooking time or established in the recipe and press the GM button to confirm and start the cooking process.

### Voice navigation

This cooker has voice control to guide you through every step. 6 languages are available: Spanish, English, French, German, Italian and Portuguese. The default language is Spanish, if you want to change it, press the ECO button for about 3 seconds and select the language with the knob. Confirm by pressing the GM button. If you want to deactivate the voice control, press the temperature button for about 5 seconds and confirm by pressing the GM button. Repeat this process to reactivate it.

## IMPORTANT INFORMATION ON PRESSURE COOKING

Pressure diffuser cap: place it on the pressure valve whenever you are cooking. Turn it clockwise to place it and counterclockwise to remove it.

### Inner pot capacity

- Always put the right amount of food/liquids in the inner pot.
- Never exceed the maximum capacity levels of the inner pot. The inner pot has internal indications to show the amount of liquid it has.
- For foods that expand (rice, legumes, cereals, etc.), do not exceed half their capacity.
- Make sure to always fill the inner pot at least half its capacity to avoid thermal damage. Fig.5

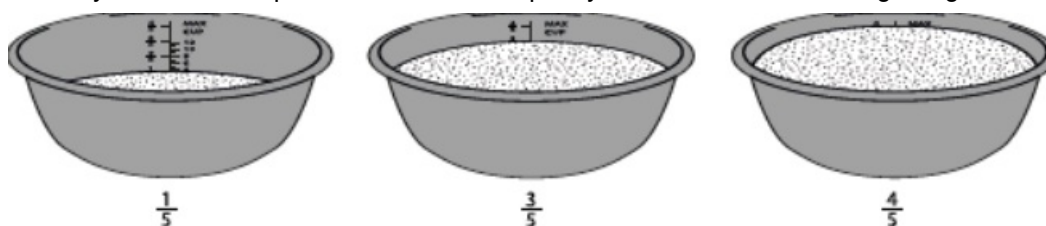


Fig./Img./Abb./Afb./ Rys./Obr. 5

**Do not force the lid when closing**



1. Make sure the silicone ring is correctly placed in the back cover.
2. Turn the lid to open and close it, do not force it. It must close and fit into place effortlessly.
3. If the electric cooker contains hot food, you may need to press it slightly for the lid to close due to pressure.
4. When cleaning the safety valve rubber, be specially careful when placing it back.

Check the explanatory video on our Ollas GM YouTube channel.

### Do not force the lid when opening it

After high-pressure cooking, open the valve with a cloth or a kitchen utensil, avoiding direct contact with the steam before opening the lid. Otherwise, you will not be able to open it. It is opened clockwise. Fig.6  
The lid has a safety system that prevents it from being opened if there is any pressure left inside. If you are unable to open the lid, do not force it open, as there may be a small amount of pressure inside that has not yet been removed. As soon as it has been removed, the lid will open effortlessly.

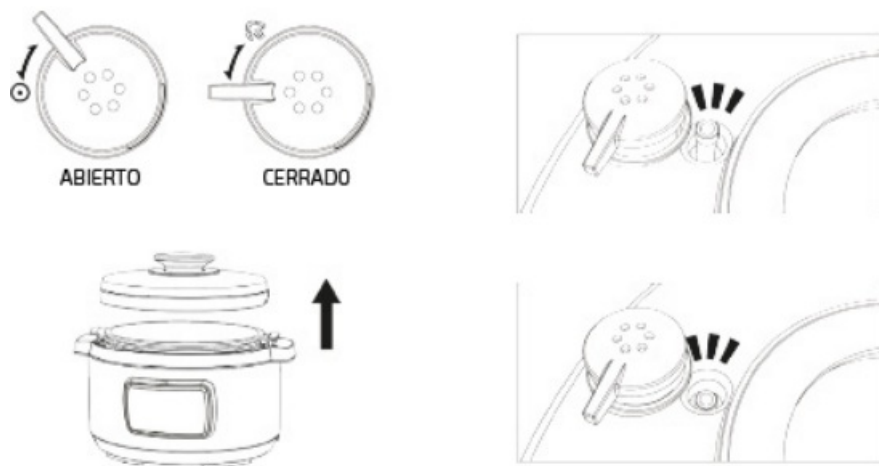


Fig./Img./Abb./Afb./ Rys./Obr. 6

### Preparation of the model H Oval

1. Open the lid by turning it clockwise.
2. Wash the lid and the silicone ring with hot soapy water and dry afterwards.
3. The silicone ring is reversible, make sure it is placed in the right position.
4. The lid has only one position and must be placed in the correct position. If it was not properly closed, it could become pressurised and the food would overflow out of the sides of the cooker.
5. Clean the inner pot and make sure that everything makes proper contact.
6. Check that the residual water tank at the back of the cooker is in place.
7. Connect the cooker to the mains. The cooker will start, set the settings according to your preference.

### OPERATING

- Open the lid by turning it clockwise until it spots, then it will lift.
- Then put all the ingredients in the cooker and, if necessary, some of the accessories, as indicated in the recipe book.
- There are marks on the inside of the inner pot which, in case of pressure (especially high pressure), must not be exceeded at their maximum line by any kind of liquid, and must reach the minimum limit to avoid thermal damage. If the lid is used, check that it is properly closed before starting to cook.

- Then select the menu according to the recipe book. Once the menu has been selected, set the cooking time (specified in the recipe book for each recipe). To do this, use the knob, which increases the cooking time in 1-minute intervals by turning it clockwise, and decreases the time by turning it counterclockwise. For a good result we recommend that you follow the times indicated in the recipe book and in case they are not completely to your liking, increase or decrease the time to make the meal to your liking. If you get confused during these processes, just hold down the GM button and start again.
- Once you have selected the cooking time, you must select the type of pressure at which you want the programmable cooker to cook. In the Oven, Low heat, Fry, Stir-fry, Dessert, Bread, Ferment, Confit, Poach and Griddle menus, pressure cooking is not possible, so you cannot select it, but you can set the temperature to your liking. It is advisable in these menus to leave the valve or even the lid open for best results.
- Then, as suggested by the voice guidance, press the temperature button to adjust the temperature if possible. The temperature can be adjusted at any time during the cooking process. If you can only adjust the pressure, you can do so by pressing the pressure button during cooking.
- Once you have selected the menu, time, pressure and temperature (if necessary), press the GM button to start the cooking process and your programmable cooker will start cooking for you. The first phase is preheating, as it is the actual cooking time that you select.
- During the heating process, a series of moving dashes will appear on the display, as soon as this process has been completed, the selected cooking time will be displayed and a countdown will be performed, with each elapsed minute being deducted from the originally programmed minute. Fig.7 and 8
- You will know that the Olla GM cooker has finished cooking because you will be alerted by voice: “the food is made”. From this moment on, as long as you have chosen a menu with a cooking temperature higher than 80°C, the hot function will be switched on indefinitely (except in Ferment, Confit and Poach) and you will be warned when you hear the phrase: “food is kept warm”. Your cooker will keep the food warm until the moment you decide to eat it. (Fig.9). In addition, you can activate this function whenever you want by pressing the GM button at any time, it will only be cancelled by pressing the GM button for more than 1 second (Fig.10).
- You can also reheat without overcooking by pressing the GM button twice. Fig.11
- To open the lid, you must ensure that there is no pressure inside the cooker by moving the pressure valve to the open position using the position knob (otherwise you will not be able to open the lid). The cooker will release all the steam inside. Never touch the metal parts of the cooker while cooking or just after cooking.

Fig.12

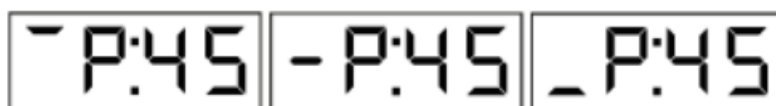


Fig./Img./Abb./Afb./ Rys./Obr. 7

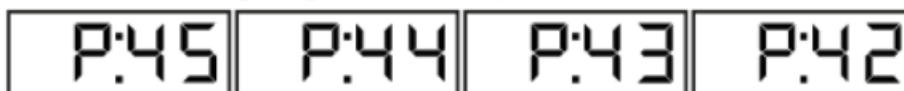


Fig./Img./Abb./Afb./ Rys./Obr. 8

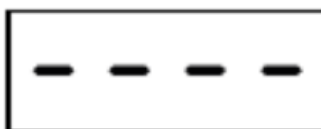


Fig./Img./Abb./Afb./ Rys./Obr. 9



Fig./Img./Abb./Afb./ Rys./Obr. 10



Fig./Img./Abb./Afb./ Rys./Obr. 11



Fig./Img./Abb./Afb./ Rys./Obr. 12

### How to schedule a meal for a certain time

- Whenever you turn on the cooker, the voice control will suggest you to choose a menu to cook on the spot or to set the eating time for later. The eating time is adjusted differently from previous models. First of all, once the clock button is pressed, we will select within how many hours we want the meal to be ready and press the GM button to confirm. If we also want to set the minutes, you will select them once the hours have been set, to do so, will turn the knob adjusting from minute to minute, up to a limit of 24 hours.
- Then set the menu, cooking time, temperature and pressure as described in the previous section. Finally, press the GM button to set your schedule.
- The cooker automatically calculates when to start so that the food is freshly cooked at the set time. In case the cooking time is longer than the time until the set eating time, your cooker will automatically start the cooking process to get as close as possible to the preset time.
- If I set the cooker for less than 3 hours from now, I would start cooking immediately and keep the food warm until eating time, preserving all its properties and preserving its flavour. The Model H has an EPROM memory, if during cooking or standby there is a power failure the cooker will remember its programming and as soon as the power comes back on it will continue the cooking process.

### CLEANING AND MAINTENANCE

- All parts and components of the product that come into contact with food must be washed after each use.
- Remove the pressure valve and the safety valve next to it and clean the cover carefully.
- Use a damp cloth, soap and water to clean the inside of the product and then rinse it.
- Dry it thoroughly with a cloth.
- Do not attempt to repair it by yourself. Contact the official Technical Support Service of Cecotec.
- Clean the silicone sealing ring after each use. To do this, remove it from the lid and wash it separately with soap and water. Then rinse it with water and dry it with a dry cloth.
- Remove the inner pot and wash it with soap and water. Then rinse it with water and dry it with a dry cloth.

**Warning**

The inner pot is dishwasher safe, but it is recommended to wash it by hand to keep the coating in better condition for a longer period of time.

- Use a soft, damp cloth to clean the product's outside surface.
- Do not use abrasive cleaners or scouring pads to clean the product.
- Do not immerse the main body of the product or the power cord in water or any other liquid.
- Clean the base of the product with a wet soft cloth.

**After cleaning**

- Make sure to place the silicone sealing ring correctly back into position.
- Check pressure and valves and make sure they are working properly.
- Make sure that all components are correctly installed in position and completely dry before using the product again.

**Safety**

The programmable cooker has 14 interlocking safety systems that operate simultaneously. The exclusive safety valve system prevents your cooker from opening as long as there is pressure inside, therefore, in order to open or close your cooker, it is essential that we remove the steam inside by placing the pressure valve in the open position.

**TROUBLESHOOTING**

Abnormal operation	Solution
<p>The cooker does not reach pressure Remarks: Ollas G M cookers can work with pressure as long as the conditions require it. This depends on several factors, amount of liquids, solids, oil in the tank, as well as room temperature and temperature of the contents. Do not confuse pressure build-up with the fact that it cooks and works properly. If the cooker has heated up and cooked within the selected time, it functions correctly and no error can be determined.</p>	<ul style="list-style-type: none"> <li>– Check that the back cover and the silicone ring are correctly positioned.</li> <li>– Check that the pressure valve is in the closed position.</li> <li>– Check that the safety valve is correctly positioned.</li> <li>– Press down hard on the lid after turning to close.</li> <li>– Add 1 litre of water, select the Pressure menu, 20 minutes, medium pressure, 200 °C and cook. Do this also with the Steam and Pressure menus. If the pressure builds up, the cooker works properly.</li> <li>– In order for the cooker to come to pressure, the selected temperature must be above 130°C and contain enough liquid in the inner pot.</li> <li>– The rubbers are in bad condition, replace them.</li> </ul>
The cooker doesn't turn on	<ul style="list-style-type: none"> <li>– Check that the power cord is securely attached to the cooker.</li> <li>– Try another socket.</li> <li>– Try another cable (desktop computers have the same cable).</li> </ul>
Can the cooker be opened while cooking?	As long as the cooker has not reached pressure, although it is not advisable because it loses steam.
E1 error on the digital display	Circuit fault. Contact the Technical Support Service.
The cooker does not speak	See point 3 and verify the setting. If the problem persists, contact the Technical Support Service.

The cooker deducts the time as soon as it is programmed (+ 3 hours) or as soon as the menu is selected.	See point 6 and verify the configuration. If the problem persists, contact the Technical Support Service.
The cooker does not heat up	Add 1 litre of water and select the Oven menu at 200 °C, 10 minutes.
E4 error on the digital display	<ul style="list-style-type: none"> <li>– See point 5 and check the cooking states of the cooker.</li> <li>– Pressure switch fails. Contact the Technical Support Service.</li> </ul>
E3 error on the digital display	<ul style="list-style-type: none"> <li>– Overheating. Leave the cooker unused for at least 24 hours to cool.</li> <li>– Always add liquid above the minimum mark in the inner pot and select a menu.</li> <li>– If the error appears as soon as the machine is connected to the mains, contact the SAT.</li> </ul>
E2 error on the digital display	Contact the Technical Support Service.

## TECHNICAL SPECIFICATIONS

- **Model:** Olla GM cooker Model H Ovall
- **Product reference:** 02034
- **Power:** 1000 W
- **Voltage and frequency:** 200-240 V~ 50/60 Hz, IP XO Working pressure: 70 kPa
- **Maximum allowable pressure:** 125 kPa

Manufactured in China | Designed in Spain

## DISPOSAL OF OLD ELECTRICAL APPLIANCES

The European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE) specifies that old household electrical appliances must not be disposed of with the normal unsorted municipal waste. This symbol indicates that, according to the applicable regulations, the product and/or battery must be disposed of separately from household waste. When this product reaches the end of its useful life, you should remove the batteries/accumulators and take it to a collection point designated by the local authorities.

For detailed information on the most appropriate way to dispose of your Electrical and Electronic Equipment and/or batteries, the consumer should contact their local authorities.

Compliance with the above guidelines will help to protect the environment.

## TECHNICAL SUPPORT AND WARRANTY

- This product is under warranty for 2 years from the date of purchase, as long as the proof of purchase is submitted, the product is in perfect physical condition, and it has been given proper use, as explained in this

instruction manual.

- The warranty will not cover the following situations:
- The product has been used for purposes other than those intended for it, misused, beaten, exposed to moisture, immersed in liquid or corrosive substances, as well as any other fault attributable to the customer.
- If the product has been disassembled, modified, or repaired by persons not authorised by the Cecotec official Technical Support Service.
- Faults deriving from the normal wear and tear of its parts, due to use.
- The warranty service covers every manufacturing defect of your appliance for 2 years, based on current legislation, except consumable parts. In the event of misuse, the warranty will not apply.
- If at any moment you detect any problem with your product or have any doubt, do not hesitate to contact Cecotec official Technical Support Service at +34 963 210 728.

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[www.cecotec.es](http://www.cecotec.es)

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## Documents / Resources

	<p><a href="#">cecotec Olla programable GM Modelo H Deluxe Programmable Cooker</a> [pdf] Instruction Manual</p> <p>Olla programable GM Modelo H Deluxe Programmable Cooker, Olla programable GM Modelo H, Deluxe Programmable Cooker, Programmable Cooker, Cooker</p>
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## References

- [Ollas GM Cecotec Tienda Oficial | Envío Gratis](#)
- [Cecotec Tienda Oficial | Envío Gratis | Mejor Precio](#)
- [Ollas GM Cecotec Tienda Oficial | Envío Gratis](#)
- [User Manual](#)