



Continental Edison CEMC860IN Multi Function Cooker Instruction Manual

[Home](#) » [Continental Edison](#) » Continental Edison CEMC860IN Multi Function Cooker Instruction Manual 

Contents

- 1 Continental Edison CEMC860IN Multi-Function Cooker
- 2 IMPORTA NT SAFEGUARDS
- 3 BEFORE FIRST USE
- 4 DESCRIPTION
- 5 OPERATION
- 6 COOKING / FAST COOKING FUNCTION
- 7 PORRIDGE/CONGEE FUNCTIONS
- 8 SOUP/STEW FUNCTIONS
- 9 YOGURT FUNCTION
- 10 CAKE MAKING FUNCTION
- 11 PASTA/STEAM FUNCTION
- 12 KEEP WARM FUNCTION
- 13 RECIPES
- 14 HONEY-GLAZED PORK
- 15 SPECIFICATIONS
- 16 CLEANING AND MAINTENANCE
- 17 correct DISPOSAL OF THIS PRODUCT
- 18 Documents / Resources
- 19 Related Posts

Continental

Continental Edison CEMC860IN Multi-Function Cooker

1. This appliance may be used by children aged 8 years and above if they have been given supervision or instruction on how to use it safely, and understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
2. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
3. Children should be supervised to ensure that they do not play with the appliance.
4. The appliance must not be immersed. Avoid spillage on the connector.
5. Use the appliance according to this instruction, any misuse may cause electric shock or other hazards.
6. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
7. Cooking appliances should be positioned in a stable situation with the handle (if any) positioned to avoid spillage of the hot liquids.
8. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
9. This appliance is intended to be used in household and similar applications.
10. About how to clean surfaces in contact with food, please refer to the section “CLEANING AND MAINTENANCE”.

Before connecting the appliance to the mains supply, please check if the voltage indicated on the appliance corresponds with the main voltage in your home. The input voltage of the appliance is 220-240V~ 50-60Hz. Do not operate the unit if the electric cord or plug is damaged. If the appliance is not working properly, has been dropped or damaged, left outdoors or submerged in water, discontinue use immediately and contact our customer service. Keep this appliance away from all hot surfaces. Do not place it on hot plates such as gas and electric stoves etc. Always place and operate the appliance on a flat, solid, clean, and dry surface. Do not operate the appliance if damaged, after an appliance malfunction or it has been damaged in any manner, return to the customer service department for repair. Keep the power cord away from hot surfaces, open flames, and sharp edges. Ensure that the mains lead does not overhang the worktop surface. Use the appliance out of children reach. Prevent them from pulling the main cord or knocking the appliance over. While in operation, do not cover the appliance or position it near flammable materials including curtains, draperies, walls, and fabric upholstered furniture. Danger of electric shock! Never immerse the appliance or power cord into water or any other liquid. Do not allow liquid to penetrate the electrical parts of the appliance. Always position the appliance in such a way that the plug is easily accessible and can be pulled in case of emergency. Never block the ventilation openings at the bottom of the appliance. Do not use the appliance if it is damaged. To avoid hazards, defective components must be replaced by qualified electrical person only. Never operate this appliance with wet hands or when standing on a wet floor. Only use original accessories supplied with the product. The use of accessories other than those supplied with the product can result in fire, electric shock or injury. Always cook in the removable cooking pot of the Multicooker. Never cover or block the steam vent with anything. After cooking, use extreme caution when opening the lid. Serious burns can result from residual steam escaping from inside the unit. Lift the lid facing away from you and allow the drops of water to trickle back from the lid into the appliance. Always unplug and let cool before cleaning and removing parts. Never attempt to unplug the unit by pulling on the power cable. Keep unplugged when not in use. Before cleaning the appliance disconnect it from the power supply and wait until it was cooled down. Do not leave the appliance unattended when in use. Do not move the appliance while it is in use. Never operate this appliance when empty.

WARNING! The heating element surface is subjected to residual heat after use.

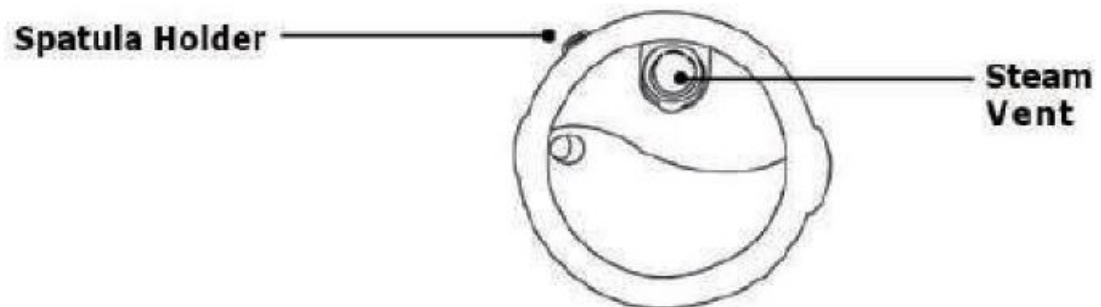
BEFORE FIRST USE

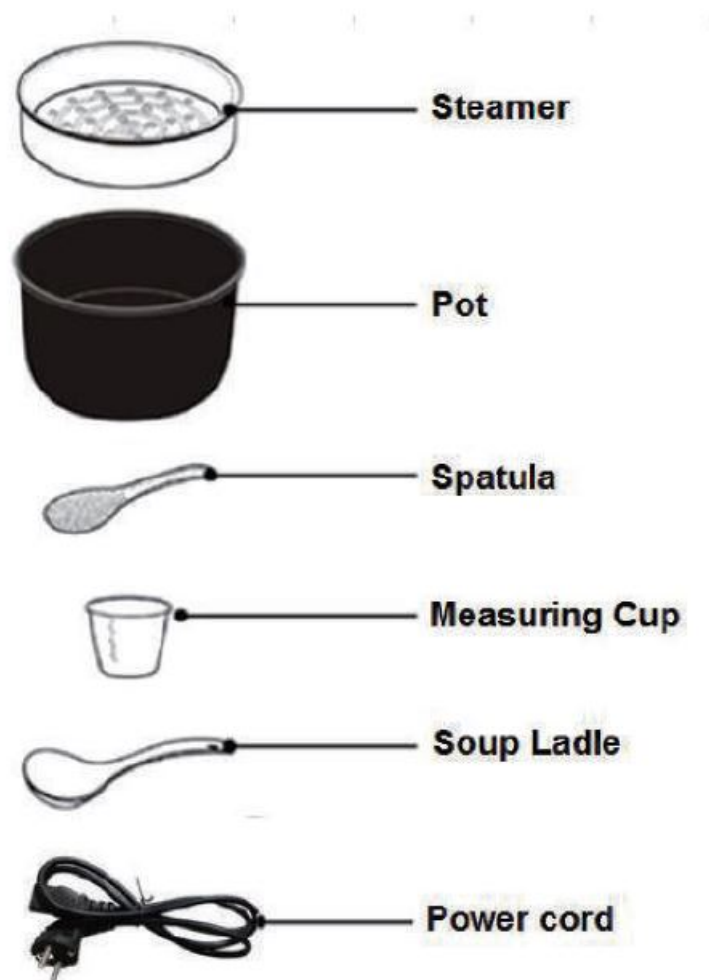
Before first use, please check carefully if all the parts of the appliance are in good condition. If not, please contact the supplier or manufacturer.

1. Remove all parts of the Multicooker from the packaging.
2. Wash the inner pot and lid with warm water and mild detergent.
3. Completely dry the inner pot before placing into the main unit.
4. Please the Multicooker on a flat, level surface.

DESCRIPTION

PRODUCT





FUNCTIONS



The multi-function cooker has 11 programs: Cook, Fast cook, Porridge, Congee, Soup, Stew, Brown Rice, Yoghurt, Cake, Pasta, and Keep warm.

MENU

Press this button to select the desired program function

KEEP WARM/CANCEL

Press this button to start Keep Warm function or turn off any Menu functions. Display show “66” means keep warm function is working. Display show “—” means the cooking has been canceled and the appliance is in standby mode.

START

Press START to start or cancel any cooking function.

TIMER

After selecting the function, you can press this button to adjust the cooking time.

PRESET

If you wish to set the function to start at a specific time, press this button and then press “TIMER” to set the required time to start the cooking. You can set it from 30 minutes to 24 hours. Each time you press this button, it will add 30 minutes.

NOTE: The preset function is available for COOK, PORRIDGE, CONGEE, SOUP, STEW, RICE and PASTA/STEAM only.

COOKING TIMES & TEMPERATURES

Serial No.	Programs	Default Temperature in °C (cannot be adjusted)	cooking time adjustment (min/h) per step
1	Cook●	105	Cooking time is not adjustable. A countdown is displayed during the last 6 min of cooking.
2	Fast Cook●☺	105	Cooking time is not adjustable. A countdown is displayed during the last 4 min of cooking.
3	Porridge	100	50min-2h You can add 5min for each press default time: 45min
4	Congee	95-98	1h-4h You can add 5min for each press default time: 1h
5	Soup	95	1h-4h You can add 5min for each press default time: 1h
6	Stew	100	2h -12h You can add 5min for each press default time: 2h
7	Rice	105	1h -2h You can add 5min for each press default time: 1h30
8	Yogurt▲★☺	35-40	6h-12h You can add 5min for each press default time: 8h
9	Cake★☺	140	50m-1h10 You can add 1min for each press default time: 50min
10	Pasta/Steam★	120	8min-20min You can add 1min for each press default time: 8min
11	Keep Warm	60-65	
	Remarks:	No working time adjustment with “●” No overheat protection with “★” No keep warm function with “▲” No preset function with “☺” RICE function, the first half hour of heating is the rice water absorption process In standby mode, you cannot use the preset function	

OPERATION

1. Select the set cooking function.
2. Set the desired cooking time and temperature.
3. Press START to begin cooking.
4. To turn off the unit at any time during cooking, press “KEEP WARM/CANCEL” button.

NOTE: The unit is hot. Always use handle during and after cooking, and always lift the lid away from you.

CAUTION: RISK OF SCALDING!

Never place your hand on the lid during cooking

- Do not touch the heating element when the product is plugged or after cooking.
- Do not carry the appliance during use or immediately after cooking.

Switching functions during cooking is not advised. If you wish to change the cooking setting, press “KEEP WARM / CANCEL” button to stop the program, then press the function menu to the desired new cooking function. The unit will adjust to the default settings of your selection. Set your desired time and temperature as needed. Press the START button to begin cooking.

COOKING RICE

1. Measure the desired amount of rice with the measuring cup provided. Rinse the rice several times until the water in the bowl shows relatively clear. Do not rinse rice in the pot, if the pot is used for washing rice, the non-stick coating may be deformed which will result in poor conduction because it cannot contact heating plate properly.
2. Put the washed rice into the pot and add water to the corresponding level. Add or reduce the amount of water depending on your personal preference. Do not over add water and exceed the “4.0L” water mark.
3. Wipe the water outside the pot, place the pot into the appliance, turn it slightly left to right, ensure that the pot contacts with the heating plate properly, level the rice inside the pot.
4. Close the lid. Push it in securely until the lock clicks.

If the lid is not closed properly, the cooking efficiency will be affected. Make sure the lid is closed and locked before moving the appliance.

5. When it is ready to cook, connect the power supply cord between the appliance and the wall socket.
6. After switching on the appliance, the display shows “- - - -”. Press “MENU” to select “RICE” and press “START” to begin the cooking process.

For detailed information, refer to “GUIDE TO COOK/FAST COOK”.

7. The default cooking time is 1 hour 30 minutes. However, you may adjust the cooking time before starting the cooking. Press the “TIMER” button several times until reaching the desired cooking time. The cooking time varies between 1 to 2 hours in 5-minute increments.
8. When the rice is cooked, a beeping sound will be heard. Thereafter, the “KEEP WARM” Indicator Light will light up.

Once the cooking cycle ends, keep the lid closed for about 10 minutes. By doing it, the rice can be cooked and water can be vaporized completely; the rice will be more fluffy and tasty.

After the rice is fully steamed, remove the lid and stir the rice well, the cooked rice can then be served immediately or it will be kept warm automatically.

9. Unplug the cord before serving the rice.
10. Only use the spatula supplied with the appliance. Do not use a metal scoop so as to avoid scratching non-stick coating pot.

TIPS TO COOK FLUFFY & TASTY RICE

1. Measure the rice accurately.

- Use the measuring cup provided.
2. Rinse, wash and rinse the rice.
 - Do not wash the rice in the pot provided.
 3. Adjust the amount of water accordingly.
 - . When cooking 1 cup of rice, add 1 cup of water.
 4. Stir and loosen rice immediately after cooking has completed. . Loosen the rice within 10 minutes after cooking completes.

COOKING / FAST COOKING FUNCTION

The COOK function allows you to cook rice normally. The FAST COOK function allows you to cook rice in shorter time.

1. Fill the pot with ingredients.
2. Press “MENU” to select “COOK” or “FAST COOK”
3. Start cooking
 - To start cooking immediately, press “START”. The perforated line on the display start to move in cycle indicating that the unit is cooking.
 - (For COOK only) To start with a delay, press “PRESET” and then press “TIMER” to set the desired delay time. The delay time can be adjusted with the range of 30 minutes – 24 hours, in 30 minute increments. After the timer setting, press “START” to begin the preset timer countdown. The symbol “:” on the display start to flicker.

TIPS: Press and hold “TIMER” to quickly adjust in 30-minute increments.
4. During cooking
 - The perforated line on the display moves in cycle.
 - A countdown is displayed during the last 6 minutes of cooking for the COOK function and the last 4 minutes for the FAST COOK. To cancel the function at any time, press “KEEP WARM/CANCEL”.
5. After cooking
 - Once the cooking cycle ends, the unit will automatically switch to Keep Warm function. The unit will remain on Keep Warm for up to 24 hours. When the Keep Warm time expires, the unit will turn off automatically.
 - To cancel the Keep Warm function at any time, press “KEEP WARM/CANCEL”.

PORRIDGE/CONGEE FUNCTIONS

These functions allow you to cook porridge or congee.

1. Fill the pot with ingredients.
2. Press “MENU” to select “PORRIDGE” or “CONGEE”.
3. Start cooking
 - The default cooking time is 45 minutes for PORRIDGE or 1 hour for CONGEE. However, you may adjust the cooking time before the cooking starts.
 - To adjust the cooking time, press “TIMER” repeated to the desired cooking time. (PORRIDGE) The cooking time range from 50 to 120 minutes, in 5 minutes increments.

- (CONGEE) The cooking time range from 1 to 4 hours, in 5-minute increments.
 - To start cooking immediately, press “START” to start the cooking process.
 - To start cooking with a delay, press “PRESET” and then press “TIMER” to set the desired delay time.
- After the timer setting, press “START” to begin the preset timer countdown.

4. During cooking

- To cancel the function at any time, press “KEEP WARM/CANCEL”.

5. After cooking

- Once the cooking cycle ends, the unit will automatically switch to Keep Warm function. The unit will remain on Keep Warm for up to 24 hours. When the Keep Warm time expires, the unit will turn off automatically.
- To cancel the Keep Warm function at any time, press “KEEP WARM/CANCEL”.

SOUP/STEW FUNCTIONS

These functions allow you to cook soup or stew.

1. Fill the pot with ingredients.

2. Press “MENU” to select “SOUP” or “STEW”.

3. Start cooking

- The default cooking time is 1 hour for SOUP or 2 hours for STEW. However, you may adjust the cooking time before the cooking starts.
 - To adjust the cooking time, press “TIMER” repeated to the desired cooking time. (SOUP) The cooking time range from 1 to 4 hours, in 5 minutes increments.
 - (STEW) The cooking time range from 2 to 12 hours, in 5-minute increments.
 - To start cooking immediately, press “START”.
 - To start cooking with a delay, press “PRESET” and then press “TIMER” to set the desired delay time.
- After the timer setting, press “START” to begin the preset timer countdown.

4. During cooking

- To cancel the function at any time, press “KEEP WARM/CANCEL”.

5. After cooking

- Once the cooking cycle ends, the unit will automatically switch to Keep Warm function. The unit will remain on Keep Warm for up to 24 hours. When the Keep Warm time expires, the unit will turn off automatically.
- To cancel the Keep Warm function at any time, press “KEEP WARM/CANCEL”.

YOGURT FUNCTION

This function allows you to make yogurt.

1. Sterilization

- Fill the pot with 1L of water.
- Press “MENU” to select “PASTA/STEAM”.
- Press “START” to start the cooking process.
- Once the cooking cycle ends, pour the water out of the pot and let it cool down to room temperature.

- Wipe the pot and inner lid dry with care.
2. Fill the pot with milk and yogurt. Mix them thoroughly.
 3. Press “MENU” to select “YOGURT”.
 4. Start cooking
 - The default cooking time is 8 hours. However, you may adjust the cooking time before the cooking starts.
 - To adjust the cooking time, press “TIMER” repeated to the desired cooking time. The cooking time range from 6 to 12 hours, in 5 minutes increments.
 - To start cooking immediately, press “START” to start the cooking process.
 5. During cooking
 - To cancel the Yogurt function at any time, press WARM/CANCEL”.
 6. After cooking
 - Once the cooking cycle ends, the yogurt is ready to be served.
TIPS: Add some fruits or honey to the yogurt before serving.
NOTE: To serve the yogurt cold, put it in the fridge only after it has cooled down.

CAKE MAKING FUNCTION

This function allows you to make cake.

1. Grease the pot.
2. Pour the cake mixture into the pot.
3. Press “MENU” to select “CAKE”.
4. Start cooking
 - The default cooking time is 50 minutes. However, you may adjust the cooking time before the cooking starts.
 - To adjust the cooking time, press “TIMER” repeated to the desired cooking time. The cooking time range from 50 minutes to 1 hour and 10 minutes, in 1 minute increments.
 - To start cooking immediately, press “START”.
5. During cooking
 - To turn off the unit at any time, press “KEEP WARM/CANCEL”.
6. After cooking
 - Once the cooking cycle ends, the unit will automatically switch to Keep Warm function. The unit will remain on Keep Warm for up to 24 hours. When the Keep Warm time expires, the unit will turn off automatically.
 - To cancel the Keep Warm function at any time, press “KEEP WARM/CANCEL”.

PASTA/STEAM FUNCTION

This function allows you to cook pasta or steam food.

1. Fill the pot with water. The amount of water will depend on the ingredient to cook or the amount of food to be steamed.
 - (For STEAM only) Place the food inside the steamer and then place the steamer inside the pot.
2. Press “MENU” to select “PASTA/STEAM”.

3. Start cooking

- The default cooking time is 8 minutes. However, you may adjust the cooking time before the cooking starts.
- To adjust the cooking time, press “TIMER” repeated to the desired cooking time. The cooking time range from 8 to 20 minutes, in 1 minute increments.
- To start cooking immediately, press “START”.
- To start cooking with a delay, press “PRESET” and then press “TIMER” to set the desired delay time. After the timer setting, press “START” to begin the preset timer countdown.

4. During cooking

- (For PASTA only) Once the water boiled, put the ingredient into the pot. Keep the lid open during the cooking progress.
- To cancel the function at any time, press “KEEP WARM/CANCEL”.

5. After cooking

- Once the cooking cycle ends, the unit will automatically switch to Keep Warm function. The unit will remain on Keep Warm for up to 24 hours. When the Keep Warm time expires, the unit will turn off automatically.
- To cancel the Keep Warm function at any time, press “KEEP WARM/CANCEL”.

KEEP WARM FUNCTION

The KEEP WARM function allows you to keep the rice or food warm for a longer period of time.

NOTE: It is recommended not to keep warm the rice or food for more than 12 hours so as to preserve its taste.

- In standby mode (display shows “— —”), press “KEEP WARM/CANCEL” to activate the Keep Warm mode. The keep warm light turns on. During the keep warm process, the display counts up.
- To cancel the Keep Warm mode at any time, press “KEEP WARM/CANCEL”.

RECIPES

LENTIL AND TOMATO SOUP

INGREDIENTS	
170 g	Red lentils
150 g	Carrot
100g	Tomato paste
80g	Onion
15 g	Brown sugar
10g	Parsley
9g	Garlic salt
3g	Thyme
3g	Dill
3g	Tarragon
10ml	White vinegar
900ml	Water
	Salt
	Pepper

CREAMY PUMPKIN SOUP

INGREDIENTS	
800g	Pumpkin
300g	Unpeeled oranges
100g	Onion
lg	Curry
600 ml	Light cream
30ml	Vegetable oil
600 ml	Water
	Salt

- Preparation: 10 minutes
- Cook time: 1 hour
- Servings: 5

DIRECTIONS

1. Cut the carrot into thin slices. Chop the onion and greens. Put all the ingredients into the bowl, cover with water, add all the ingredients and mix well. Close the lid. Select SOUP, set the timer for 1 hour. Press START and cook until the program ends.

- Preparation: 10 minutes
- Cooking time: 1 hour
- Servings: 3-4

DIRECTIONS

1. Squeeze the juice from the oranges, peel the pumpkin and cut into 3/4- inch (2 cm) cubes. Chop the onion. Put all the ingredients (except for the cream) into the bowl.
2. Select SOUP, set the timer for 1 hour and press START. Cook until the program ends. Add the cream and blend until smooth.

HONEY-GLAZED PORK

INGREDIENTS	
800g	Boneless pork loin Honey Garlic powder Jalapeno pepper powdered Pepper Soy sauce Canola oil Balsamic vinegar Sesame oil Salt
100g	
3g 3g	
3g 30 ml	
15 ml	
15 ml 6ml	

CHICKEN WITH CITRUS SALSA

INGREDIENTS	
600g	Boneless skinless chicken breast Gra pefruits Oranges Lemon Spices for chicken Honey Lemon peel Cayenne pepper Lime juice
600g	
300g	
100g	
15 g	
15 g 6g 3g 50 ml	

CHOCOLATE CAKE

INGREDIENTS	
110g	Wheat flour

- Preparation: 15 minutes
- Cooking time: 1 hour
- Servings: 4

DIRECTIONS

1. Rub the pork with the garlic powder, pepper, salt, and jalapeno pepper, oil with canola oil and put the meat into the bowl.
2. Mix the honey, soy sauce, vinegar, and sesame oil in a separate container, then pour the mixture over the meat. Close the lid.
3. Select CAKE and set the timer for 1 hour. Press START. Open the lid and pour the mixture over the meat every 15 minutes. Cook until the end of the program.
 - Preparation: 20 minutes
 - Cooking time: 1 hour
 - Servings: 3-4

DIRECTIONS

1. Peel and seed the fruits, cut the pulp into 1/3-inch (1 cm) cubes. Mix the lime juice, honey, lemon peel and cayenne pepper in a separate container, add the citrus pulp and mix properly. Rub the breast with the spices.
 2. Lay the parchment paper in the bowl and put in the breast. Close the lid. Select CAKE and set the time for 1 hour. Press START. Cook until the end of the program. Serve with the citrus topping.
- Preparation: 20 minutes
 - Cooking time: 1 hour
 - Servings: 4

DIRECTIONS

Finely grate the chocolate, soften 1/3 lb (150 g) of the butter. Beat the eggs with sugar in a separate container until stable foam. Continuing to beat, gradually add the softened butter, flour, baking powder and grated chocolate and beat until well blended. Grease the bowl with 1/3 tbsp of the butter and place the dough inside. Close the lid and remove the steam valve. Select BAKE and set the timer for 1 hour. Press START and cook until the end of the program.

150 g	Butter
4	Eggs
150g	Sugar
60 g	Bittersweet chocolate
2g	Baking powder

APPLE CAKE

INGREDIENTS	
180g	Wheat flour
300g	Apples
5	Eggs
200g	Sugar
10 g	Butter
2g	Baking powder
2g	Cinnamon

GATEAU TRICOLORE

INGREDIENTS	
150 g	Flour
3 pcs.	Eggs
150 g + tsp to grease the cake	Butter
pan	Sugar
150 g	Baking powder
1 tsp . so g so g	Bitter chocolate Ground walnuts Cream
3 t bs.	Orange liqueur
1 tbs.	Saffron
1 tb s.	Breadcrumbs
1 t bs.	

- Preparation: 15 minutes
- Cooking time: 1 hour
- Servings: 4

DIRECTIONS

1. Core, seed and cut the apples into 1/3-inch {1 cm} cubes. Whisk the eggs with sugar until stable foam in a separate container. Add the flour, baking powder, and cinnamon, while whisking, and properly Stir until smooth. Grease the bowl with the butter and put some dough into the bowl. Add the apples and cover with the rest of the dough. Close the lid and remove the steam valve. Select BAKE and set the timer for 1 hour. Press START and cook until the end of the program.

- Preparation: 10 minutes

- Cooking time: 1 hour
- Servings: 5

DIRECTIONS

1. Soften and mash butter. Separate yolks from whites. Blend the yolks and 100 g sugar with the butter. Mix flour with baking powder, sieve this onto the buttery mass. Beat the egg whites with sugar, carefully add them to the dough, stirring constantly. Divide the dough into three equal parts. Add melted chocolate to one part of the dough. Add cream and ground walnuts to the second part of the dough. Blend liqueur with saffron and add the mixture to the third part of the dough. Grease the Multicooker bowl with butter and powder it with breadcrumbs. Put the dough layer by layer into the Multicooker bowl. Start "Baking" program. After the program ends, let the cake stay in the Multicooker for 20 minutes at "Keep warm" mode, then take the cake out.

SPECIFICATIONS

CLEANING AND MAINTENANCE

1. Unplug the appliance and let it cool down before cleaning.
2. Clean the appliance after every use.
3. Remove the inner pot. Wash it in warm soapy water with a non-abrasive sponge. Rinse and dry thoroughly. Replace it into the base unit after cleaning.
4. Clean the lid with detergent and rinse with fresh water. Wipe all parts dry with a soft cloth. Wipe the housing with a moistened cloth. Ensure that no water can enter the housing. Wipe the housing dry with a soft cloth.

CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

STORAGE

1. Always unplug the removable power cord and allow the unit to cool down before storage.
2. Place the accessories inside the inner pot.
3. Always store the Multicooker in an upright position.
4. Do not place anything on top of the Multicooker.

correct DISPOSAL OF THIS PRODUCT

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Documents / Resources



CEMC860IN
Multi Function Cooker
Cooker of Continental Edison - Instruction booklet

[Continental Edison CEMC860IN Multi Function Cooker](#) [pdf] Instruction Manual CEMC860IN, Multi Function Cooker, CEMC860IN Multi Function Cooker, Cooker