



## Menuett 006783 Multicooker Instruction Manual

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006783

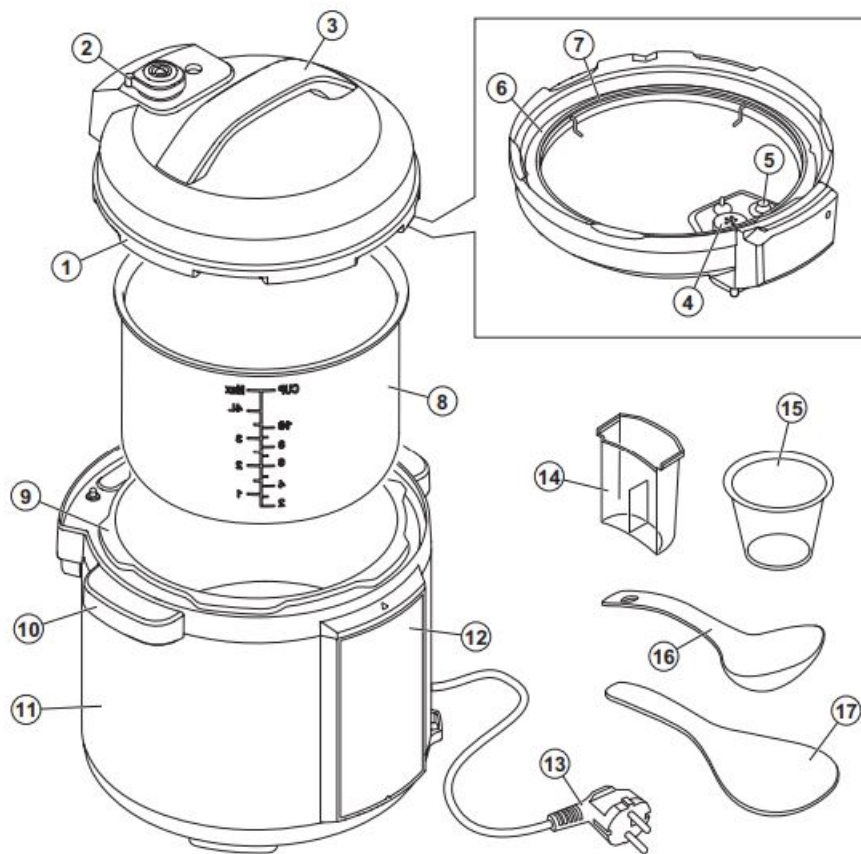


# MULTICOOKER

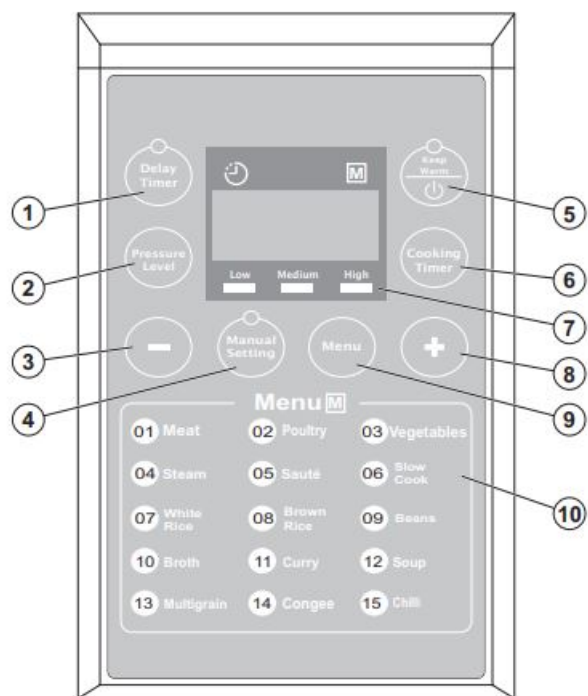
## MULTICOOKER OPERATING INSTRUCTIONS Original instructions

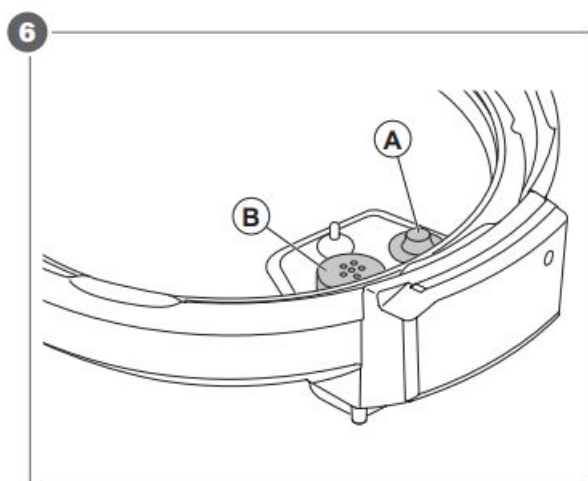
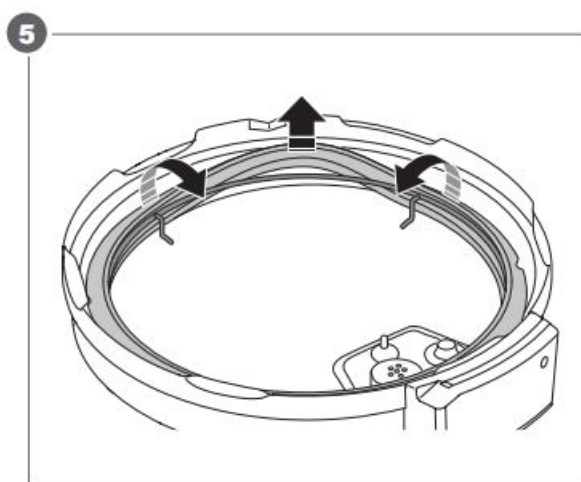
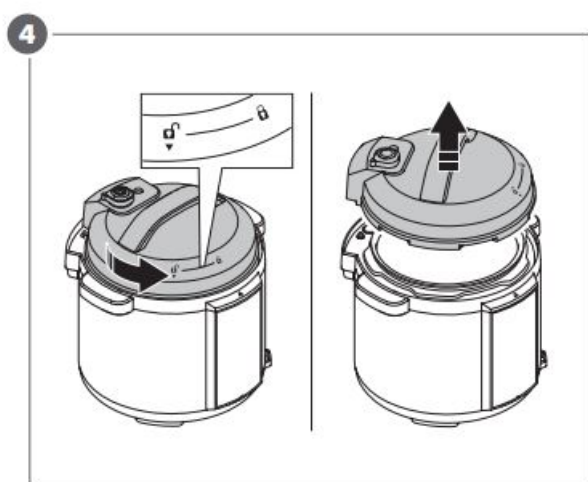
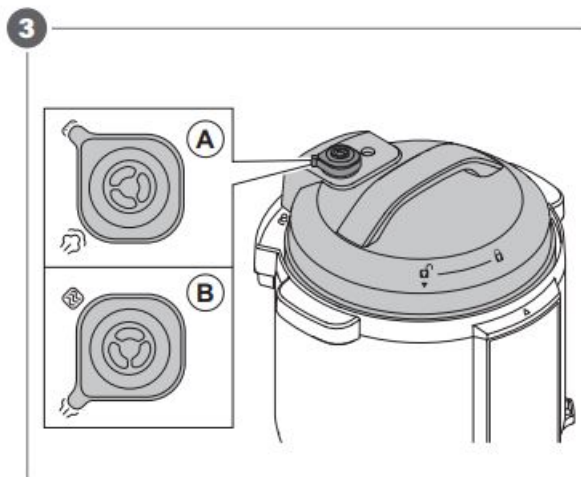
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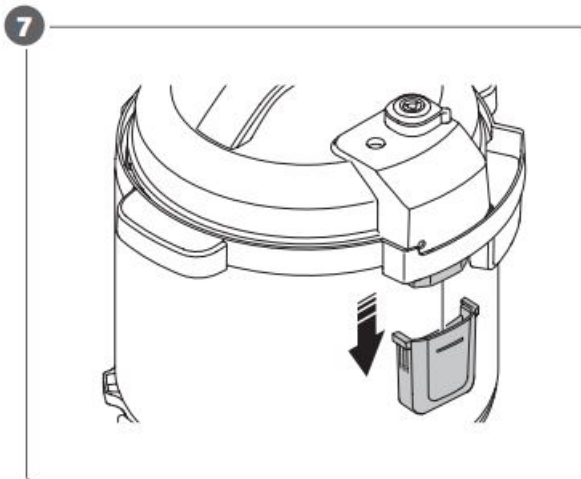
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# Introduction

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## Product description

The product is a multi cooker that can be used as pressure cooker, slow cooker and rice cooker.

**Symbols**

	Read the operating instructions carefully and make sure that you understand the instructions before you use the product. Save the instructions for future reference.
	This product complies with applicable EU directives and regulations.
	Recycle as electrical waste

**Product overview**

(Figure 1)

- 1. Lid
- 2. Handle for pressure relief valve
- 3. Lid handle
- 4. Float valve
- 5. Pressure relief valve
- 6. Outlet seal
- 7. Seal holder
- 8. Container
- 9. Pan
- 10. Handle
- 11. Cooker
- 12. Control panel
- 13. Connection for power cord
- 14. Water collection container
- 15. Measuring cup
- 16. Spoon
- 17. Ladle

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## Control panel overview

(Figure 2)

1. Delay timer
2. Setting the pressure
3. Reduce set value
4. Manual setting
5. Keep warm/Power switch
6. Cooking time
7. Display
8. Increase set value
9. Menu button
10. Program button

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## Safety

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### Safety definitions



**Warning!** If you do not obey these instructions, there is a risk of death or injury.



**Caution!** If you do not obey these instructions, there is a risk of damage to the product, other materials or the adjacent area.

Note! Information that is necessary in a given situation

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### Safety instructions for operation

- This appliance must not be used by children. Keep the appliance and its cord out of reach of children. Do not let children near the appliance when in use.
- The product is only intended for household use. Do not use the product outdoors.
- Do not let children younger than 8 years operate the product.
- Do not let persons with physical, sensorial or mental disabilities operate the product without supervision.
- Do not let persons who do not have the required experience, knowledge or training operate the product without training or supervision.
- A damaged power cord or plug must be replaced by an authorized service center or other qualified personnel to ensure safe use.
- Keep children under supervision to make sure they do not play with the product.

- Do not use any accessories other than those recommended by the appliance manufacturer – risk of personal injury.
- Switch off the product and pull out the plug before cleaning and maintenance, before moving the product, and when the product is not in use.
- Do not allow the power cord to hang over the edge of a table or worktop, or to come into contact with hot surfaces. Handle the product with care when there is hot food or hot liquid in it.
- Never use the product for anything other than the purpose it was designed for.
- The product gets hot when in use.
- Never immerse the power cord, plug or product in water or any other liquid – risk of electric shock.
- Never open the pan before the pressure has been released.
- The product is not intended to be controlled by an external timer or a separate remote control.
- Always put the product on a stable surface with the handles turned, to avoid spilling hot liquid when in use.
- Note that the product will still be hot after it is switched off – risk of burn injury.
- The lid must be closed for pressure to build up in the pan. The lid cannot be opened when there is a lot of pressure in the pan.
- The pan is pressurized. Incorrect use can result in the risk of scalding. Do not switch on the product if the lid is not properly closed.
- Never switch on the product without any water or food in the pan (except when using saute mode), this can ruin the pan.
- Do not fill the pan to more than 2/3 full. When cooking food that expands during the cooking, such as rice or dry vegetables, do not fill the pan to more than 1/2 full.
- Never attempt to heat the pan with a source of heat other than described in these instructions.
- When cooking meat with skin (e.g. ox tongue) the pressure can cause the skin to expand. In which case, do not puncture the skin – risk of scalding.
- When cooking food that swells up, carefully shake the pan before taking off the lid otherwise the hot food could burst out.
- Always check before use that the valves are not blocked.
- Do not use the product in pressurized mode to fry or deep-fry.
- Only use parts and accessories recommended by the manufacturer.
- The pressure regulator allowing the escape of steam should be checked regularly to ensure that it is not blocked.
- Do not put the appliance into a heated oven.
- Move the appliance under pressure with the greatest care. Do not touch hot surfaces. Use the handles and knobs. If necessary, use protection.
- Do not tamper with any of the safety systems beyond the maintenance instructions specified in the instructions for use.
- Keep your hands and face away from the steam outlet and lid when the product is in use – risk of scalding.
- Pull out the plug before taking the food out of the product.
- Do not touch the lid during cooking or keeping warm.
- Never modify or block the locking mechanism – risk of serious personal injury and/or material damage.
- Never attempt to open the lid when the float valve is moving or the pan is pressurized.
- Hot water can run out from the pressure relief valve when the lid is opened – risk of scalding.



- The silicone ring is not a safety device.
- Incorrect fitting can result in a risk of personal injury. Make sure to fit it correctly.
- Connect the product to a 230 V outlet, otherwise there is a risk of fire and/or electric shock.
- Connect the product to a separate outlet.
- Connect the product to an earthed outlet with a fuse of at least 10 A. If other appliances are connected to the same power circuit there is a risk of overheating that can cause a fire.
- Do not plug in the power cord if the cord, plug and/or the outlet are damaged – risk of fire and/or electric shock.
- Avoid spilling on the power cord and plug.
- Only use the supplied lid. Never use any other lid than the one supplied with the product – risk of electric shock, scalding and/or personal injury.
- Do not insert foreign objects into or short circuit the terminals. Never allow metal objects to come into contact with the terminals – risk of electric shock and/or personal injury.
- Keep your hands and face away from the outlet opening when the product is in use.
- Never cover the outlet with a cloth or any other object. Do not touch the lid when the product is in use.

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## Operation



**Warning!** Do not use the product in the places that follow:

- On an unstable surface.
- Near water or an open flame.
- Near walls or furniture.
- Near hot fat or in direct sunlight.
- Near sources of heat.



**Caution!** Do not heat the pan when it is empty. This can deform or discolour the pan.



**Caution!** Do not leave sour or alkaline substances, or food, in the pan for long periods.



**Caution!** Do not soak the pan for a long time.

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## Functions

### Manual setting

Use the manual setting to activate pressure, cooking time and delay timer functions.

### Pressure function

Set the required pressure with the pressure button in manual mode.

### Cooking time

Set the required pressure with the +/- buttons in manual mode.

### Timer for delayed start

Set the time for the cooking to finish with the +/- buttons.

### Keep warm

When the cooking is finished the pressure cooker goes automatically into keep warm mode and the status light for keep warm goes on.

Keep warm mode can also be enabled from standby mode with the keep warm button. The keep warm temperature is 60 to 80°C.

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## To open the lid

### To open the lid on a pressurized cooker



**Warning!** Do not open the lid until the pressure in the pan is fully relieved. Do not force the lid.



**Warning!** Do not open the pressure relief valve immediately after cooking a large amount of food. Leave the pressure cooker in keep warm mode for a short while before opening the lid.

1. Switch off the pressure cooker and disconnect the plug.
  2. Do 1 of the procedures that follow.
- Turn the pressure relief valve to the open position (A) to relieve the pressure until the float sinks (for non-liquid flood). (Figure 3)



**Warning!** Keep your hands and face away from the steam outlet – risk of scalding, serious personal injury

- Allow the pressure cooker to cool until the float sinks. Turn the lid handle counterclockwise 30°, so that the marking on the edge of the lid is in line with the marking on the container (A). (Figure 4)

### To open the lid on a cooker without pressure/before use

1. Turn the lid handle counterclockwise 30°, so that the marking on the edge of the lid is in line with the marking on the container lid.
2. Remove the lid.

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### To close the lid

1. Turn the lid handle clockwise 30°, so that the padlock marking on the edge of the lid is in line with the marking on the container. (B)
2. Turn the pressure relief valve to closed position (B).

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### To do a check of the seal

1. Remove the lid. Refer to “3.2.2 To open the lid on a cooker without pressure/before use” on page 29
2. Pull out the seal. (Figure 5)

**Note!** Handle the seal with care. If the seal becomes damaged or deformed, it will seal poorly and the pressure in the cooker will be reduced.

- 3 Inspect the seal for damage.



**Caution!** Do not use the pressure cooker if the seal is damaged. Contact the retailer for a new seal.

- 4 Install the seal in the opposite sequence.

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### To do a check of the float valve and the pressure relief valve

1. Remove the lid. Refer to “3.2.2 To open the lid on a cooker without pressure/before use” on page 29
2. Make sure that the float valve (A) and the pressure relief valve (B) are not blocked and that they can move freely. (Figure 6)



**Warning!** The pressure relief valve must not be replaced or pressed down with a heavy object.

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## To remove the water collection container

1. Remove the water collection container. Make sure that it is clean and undamaged.
2. Install in the opposite sequence. (Figure 7)

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## To use the product

### To prepare for cooking

- Remove the lid. Refer to [“3.2.2 To open the lid on a cooker without pressure/before use” on page 29](#)
- Do a check of the seal. Refer to [“3.4 To do a check of the seal” on page 29.](#)
- Do a check of the float valve and the pressure relief valve. Refer to [“3.5 To do a check of the float valve and the pressure relief valve” on page 29.](#)
- Lift out the container and put the food and water in it.



**Caution!** Do not fill the container over the Max marking. If the Max marking is exceeded it can cause a malfunction or prevent the food from being properly cooked.

- Clean the outside of the container and put the container in the pressure cooker. Twist the container from side to side to make sure it has contact with the hot plate.



**Caution!** Make sure that the hot plate and the bottom of the container are clean and free from objects, – risk of overheating and/or malfunction.

- Close the lid and the pressure relief valve. Refer to [“3.3 To close the lid” on page 29.](#)

### 3.7.2 To start the product

- Prepare the pressure cooker and the food. Refer to [“3.7.1 To prepare for cooking” on page 29.](#)
- Switch on the pressure cooker. If the button does not operate correctly, make sure that the lid is properly closed. Refer to [“3.3 To close the lid” on page 29.](#)

**Note!** When the pressure cooker is switched on it goes into standby mode and (–) flashes in the display.

- Push the menu button.
- Use the +/-buttons to navigate and select the required menu program. The corresponding program is selected after 10 seconds and the pressure cooker starts after another 10 seconds. The cooking is finished when the following occurs:

- The status light for the menu program goes off.
- The status light for keep warm goes on.
- A sound is given.

**Note!** Different menu programs have different cooking times and larger amounts of food require longer cooking times. Refer to "3.8 Program menu" on page 30.

**Note!** The cooking can be stopped at any time with the keep warm button/power switch. The pressure cooker goes into standby mode.

**Note!** Do not let the product stay in keep warm mode for more than 2 hours

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## Program menu

1. Meat
2. Poultry
3. Vegetables
4. Steam
5. Sauté
6. Slow cook
7. White rice
8. Brown rice
9. Beans
10. Broth
11. Curry
12. Soup
13. Multigrain
14. Congee
15. Chili

## To use a program

1. Push the menu button.
2. Use the +/-buttons to navigate and select the required menu program, P01–P15. The corresponding program is selected after 10 seconds and the product starts after another 10 seconds.

**Note!** The countdown in the display starts when the pressure increases in the product.

**Note!** Push the power switch at any time to end a program.

## To use a program with delayed start

1. Push the menu button.

2. Use the +/- buttons to navigate and select the required menu program, P01–P15.
3. Push the delay timer button within 10 seconds after you select a program. The status light Delay Timer and the time flashes in the display.
4. Set the required time with the +/- buttons. Each push on the buttons increases or decreases time with 10 minutes. After 10 seconds the total cooking time will show on the display and the countdown starts.

### **To use the manual setting**

1. Push the button for manual setting. The status lights for Manual setting and High comes on. The display shows the number 30.
2. Push the button for cooking time.
3. Set the time with the +/- buttons. Each push on the buttons increases or decreases time with 10 minutes. If no other button is pushed, the product starts after 10 seconds.

Note! The countdown in the display starts when the pressure increases in the product.

### **To use the manual setting with delay**

1. Push the button for manual setting. The status lights for Manual setting and High comes on. The display shows the number 30.
2. Push the delay timer button. The status light Delay Timer and the time flashes in the display.
3. Set the required time with the +/- buttons. Each push on the buttons increases or decreases time with 10 minutes. After 10 seconds the total cooking time will show on the display and the countdown starts.

### **To set the pressure for manual setting**

1. Push the button for manual setting. The status lights for Manual setting and High comes on. The display shows the number 30.
2. Push the pressure setting button. The status light for High goes off and the light for Low comes on. Push the button 1 more time to select Medium pressure. If no other button is pushed, the product starts after 10seconds.

Note! The countdown in the display starts when the pressure increases in the product.

## **4 Maintenance**

- Keep the pan clean for best functionality and lifespan. Clean the pressure cooker often and remove any grease and scraps.
- Clean the pan with hot water and a mild detergent.
- Do not use metal utensils, abrasive or scratching utensils when cleaning, they can damage the surface of the pan.
- Store the pressure cooker at least 30 cm from other kitchen appliances.

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# Maintenance

- Keep the pan clean for best functionality and lifespan. Clean the pressure cooker often and remove any grease and scraps.
- Clean the pan with hot water and a mild detergent.
- Do not use metal utensils, abrasive or scratching utensils when cleaning, they can damage the surface of the pan.
- Store the pressure cooker at least 30 cm from other kitchen appliances.

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## To clean the pressure relief valve

**Note!** Clean the pressure relief valve once every month.

1. Pull the pressure relief valve out of the lid.
2. Clean the inside and outside of the pressure relief valve with a brush or cloth.

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## To clean the seal holder for pressure relief valve

Note! Clean the seal holder every other month.

1. Clean the seal holder with hot water, washing-up liquid and a brush.
2. Remove all residue.

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## To clean the container

**Note!** Clean the container after each use.

- Empty the container and wipe dry with a clean cloth.

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## To clean the water collection container

**Note!** Clean the water collection container after each use.

- Empty the container and wipe dry with a clean cloth.

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# Disposal



**To discard the product**

Make sure that you follow local regulations when you discard the product. Do not burn the product.



**Technical data**

Technical data	
Rated voltage	230 V ~ 50 Hz
Output	1000 W
Volume	5.5 l
Pan diameter	220 mm
Operating pressure	1.6 bar/160 kPa
Warming temperature	60–800C



**Pressure guide**

Pressure guide	
Meat	80 kPa
Poultry	80 kPa
Vegetables	80 kPa
Steam	80 kPa




Saute	0 kPa
Slow cook	0 kPa
White rice	80 kPa
Brown rice	80 kPa
Beans	80 kPa
Broth	80 kPa
Curry	80 kPa
Soup	80 kPa
Multigrain	80 kPa
Congee	80 kPa
Chili	80 kPa



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## Documents / Resources

 <p>MULTICOOKER</p> <p>• 12 cooking programs • 24h timer • Keep warm function • Pressure cooking • Steam cooking • Slow cooking • Rice cooking • Soup cooking • Meat cooking • Bean cooking • Porridge cooking • Sterilization</p>	<p><a href="#">Menuett 006783 Multicooker</a> [pdf] Instruction Manual 006783, Multicooker, Cooker</p>
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## References

-  [Jula – products for home and garden](#)