



SIGURO SGR-MP-X600S Multifunction Pressure Cooker Instruction Manual

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SIGURO

SIGURO SGR-MP-X600S Multifunction Pressure Cooker



Translation of the operating instructions from the original language

- Thank you for purchasing a SIGURO appliance. We thank you for your trust and are proud to introduce on the following pages the device, its functions and uses.
- We believe in a fair and responsible company, and therefore we only work with suppliers who meet our strict criteria of protecting the interests of their employees, preventing their abuse and providing fair working conditions.
- If you need help with extensive maintenance or repair of the product, which requires intervention in its internal parts, our authorized service is available at the email address siguro@alza.cz or operators at the seller's info line. For your convenience in solving any problems with the product, we have unified these contact points and the above contacts can be used in the event of any complaints or post-warranty service.

SAFETY INFORMATION

Please read this manual carefully before use and keep it for future reference.

1. This appliance is not intended for use by children. Keep the appliance and its power cord out of the reach of children.
2. This appliance is intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, provided they have been given supervision or instruction concerning use of the appliance in a safe manner and understand the potential hazards.
3. Children must not play with the device.
4. Cleaning and user maintenance must not be done by children.
5. If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a dangerous situation.
6. Do not immerse the appliance, power cord or plug in water or other liquids.
7. Wash the inner pot in warm water with a little kitchen detergent. Rinse and wipe dry.
8. This appliance is intended for domestic and indoor use. This appliance is not suitable for outdoor use.
9. Check the power cord regularly for signs of damage and the appliance must not be used if it is damaged.

10. This appliance is not intended for operation via an external timer or remote control.
11. This appliance is designed for home and light commercial use, including:
 1. kitchenettes in stores, offices and other workplaces; - appliances used in agriculture;
 2. guest use in hotels, motels and other residential environments;
 3. appliances used in bed and breakfast establishments.
12. Place the appliance in a stable position with the handles positioned to prevent hot liquids from spilling.
13. Lines in the pressure regulator that allow steam to escape should be checked regularly to ensure that they are not blocked.
14. Follow the instructions in this manual to open the cooker safely.
15. The cooker must not be opened until the pressure has been sufficiently reduced.
16. **WARNING:** Do not pour water on the plug.
17. **WARNING:** There is a risk of injury if used incorrectly.
18. The surface of the heating element contains residual heat after use.
19. Before connecting the plug to the electrical outlet, make sure that the voltage indicated on the type plate of the appliance corresponds to the voltage in your power outlet.
20. Plug the power cord into a properly grounded electrical outlet. We recommend connecting the appliance to a separate electrical circuit. Do not use extension cables.
21. Place the appliance on a flat, dry, firm and heat-resistant surface. Do not place the appliance near fire or other heat sources. Place the appliance away from heat – sensitive surfaces or objects.
22. Do not let the power cord hang over the edge of the counter or table. Do not let the power cord touch the electric or gas plate or any hot surface.
23. Use the appliance only with the supplied accessories. The use of accessories that are not intended for this appliance or are not specified by the manufacturer as suitable may cause a dangerous situation.
24. Always make sure that the appliance is properly assembled before connecting it to the power supply.
25. Do not touch the appliance or the power supply with wet or damp hands.
26. Clean the appliance after each use. Always allow the appliance to cool completely before cleaning it.
27. Always switch off the appliance and unplug the power cord from the mains when you are not using the appliance, if you leave it unattended, before cleaning, moving, folding or unfolding it.
28. Do not cover the appliance while it is in operation.
29. Do not leave the appliance unattended while it is in operation.
30. Always disconnect the power cord by grasping the plug, not by pulling on the power cord.
31. Do not use the appliance if there are any signs of damage, the inner pot or seal is damaged, the power cord or plug is damaged. Contact an authorized service center if the appliance needs to be repaired, adjusted or serviced that cannot be performed by the user.
32. Do not use the appliance in conditions other than those for which it was designed.
33. This appliance is intended for food preparation. Do not use it for purposes other than those for which it is intended.
34. This appliance is not intended for sterilizing containers.
35. Do not use this appliance empty, without the inner pot or without liquid in the pot.
36. Always observe the minimum and maximum lines when filling the inner pot. Never fill the inner pot above the maximum line. Follow the instructions in this manual.
37. This appliance cooks food under pressure. There is a risk of burns or scalding if used incorrectly.
38. The appliance heats up when in use. Do not touch the lid or external walls. There is a risk of burns.

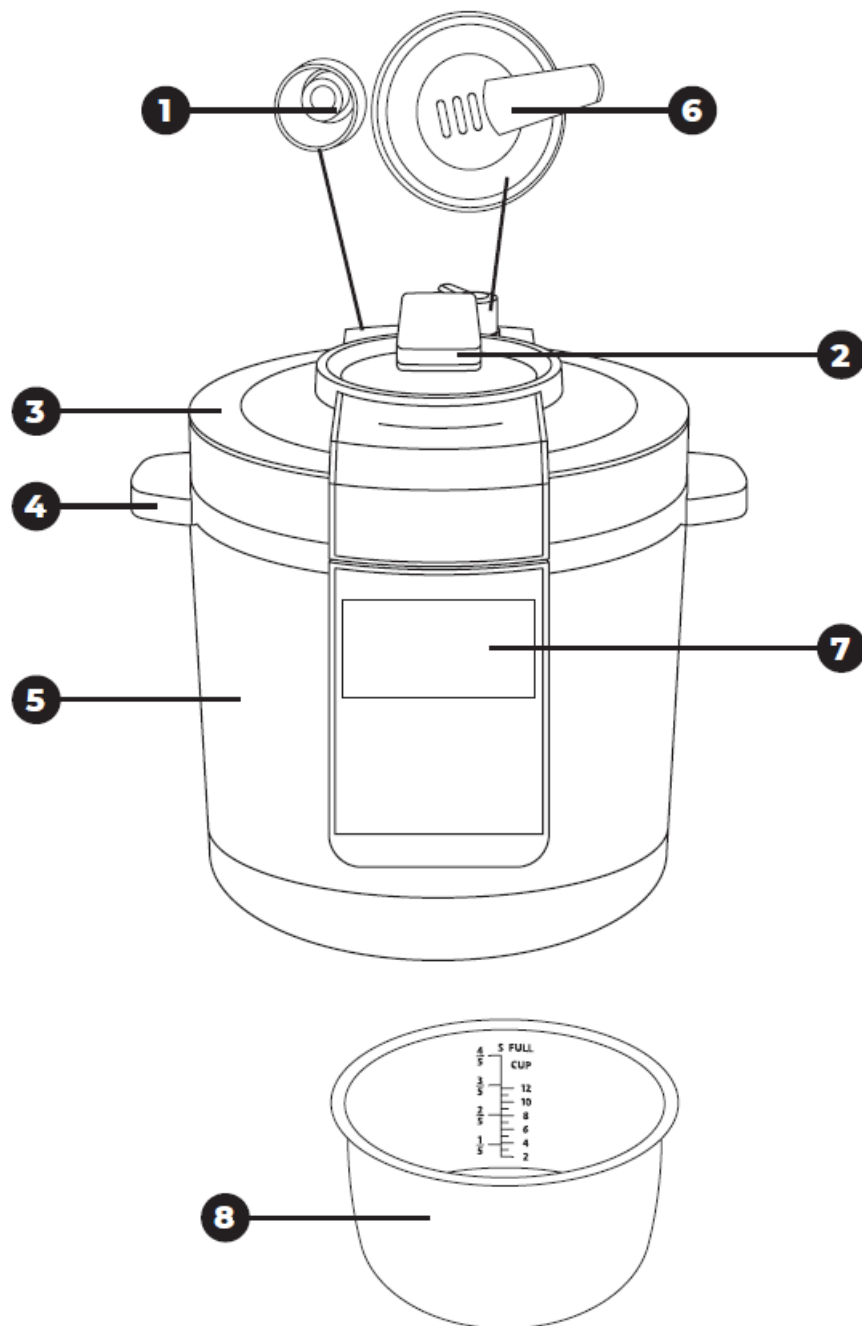
39. Make sure that the safety valve and pressure valve are clean, dry and working properly before each use.
40. Do not insert any objects into the safety or pressure valve. It is forbidden to manipulate the valves, to touch them while the appliance is in operation. There is a risk of serious injury.
41. Always use heat-insulated handles and grip when handling the appliance. Do not use the lid handle to carry the appliance.
42. Do not place any objects between the lid and the rim of the appliance. Make sure that the lid seal is fitted correctly.
43. Open the lid so that the steam is directed from your face or hands. The steam is hot and there is a risk of serious scalding if handled incorrectly.
44. Never open the lid while the appliance is in operation. Never force the lid open. Always wait until the pressure inside the appliance drops.
45. Do not place any objects on the lid.
46. Keep your hands and face away from the appliance when releasing steam.
47. Do not heat the inner pot in an oven or other heat source. Do not use the inner pot with another appliance. Do not use other than the supplied inner pot with appliance.
48. The inner pot has a non-stick surface finish. Use therefore wooden or plastic utensils. Metal utensils can damage the finish.
49. Always pierce food with rind, skin or membrane before cooking. Such foods may swell during cooking. If this happens, never pierce them immediately after cooking.
50. Gently shake the appliance before opening the lid if you are cooking food of a denser consistency (e.g. legumes) to relieve the pressure in the food.
51. If steam accumulates significantly at the rim of the lid, immediately disconnect the plug from the power supply and wait for the pressure inside the pot to drop before opening the lid.

Safety instructions

DO NOT CARRY the pot by the lid handle. Use the pot handles to carry the pot.

DO NOT PUT your hands or face near the pressure valve, especially if steam is venting. DO NOT FORCE the lid open until the lid is automatically released when the pressure is fully equalized.

The body of the appliance



1. Safety valve
2. Lid handle
3. Lid
4. Pressure cooker handles (located on both sides)
5. Pressure cooker body
6. Pressure valve
7. Control panel and display
8. Inner pot
9. Removable power cord (not shown)
10. Rice spoon (included, not shown)
11. Measuring cup (included, not shown)

Overview of the buttons on the control panel



- **WARM/CANCEL**

Used to start heating (WARM) and to cancel cooking, a program, or program settings (CANCEL)



- **PRODUCT SELECTION**

used to select the type of food being cooked: MEAT (meat) – FISH (fish) – VEGE-TABLES (vegetables)



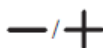
- **DELAYED START**

Used to set the delayed start function



- **MENU**

Used to select cooking programs



- **+/- buttons**

Used to set the temperature, cooking time, delayed start time, etc.



START

- **START**

Used to start the cooking process



TIME
TEMPERATURE

- **TIME/TEMPERATURE**

Switches between cooking time and temperature to allow their editing.



CHEF

- **CHEF**

Allows editing of preset cooking programs.

Cooking Modes List

MULTICOOK

- MULTICOOK cooking pro-gram

FRYING

- FRYING cooking program: suitable for frying

CAKE

- CAKE cooking program: suitable for making cakes

SLOWSTEW

- Cooking program SLOW-STEW: suitable for slow cooking

JAM

- JAM cooking program: suitable for preparations of jams and marmalades

YOGHURT

- YOGHURT cooking pro-gram: suitable for making yogurt

Pressure Cooking Modes List

SOUP

- SOUP cooking program: suitable for making soups; option to choose the type of cooked food: MEAT (meat) – FISH (fish) – VEGE-TABLES (vegetables)

STEW

- STEW cooking program: suitable for preparing stews; option to choose the type of prepared food: MEAT (meat) – FISH (fish) – VEGETABLES (vegetables)

RICE

- RICE cooking program: suitable for cooking rice or legumes

RISOTTO

- RISOTTO cooking program: suitable for preparing risotto

MILK PORRIDGE

- MILK PORRIDGE cooking program: suitable for cooking milk porridge

STEAM

- STEAM cooking program: suitable for steaming food; option to choose the type of prepared food: FISH (fish) – VEGETABLES (veg-etables)

OMELET

- OMELET cooking program: suitable for making egg omelets

NOODLES

- NOODLES cooking program: suitable for cooking noodles or pasta

Display Icons & Meanings List



- Buttons mute sound icon



- The HEAT icon indicates heating to operating temperature



- The COOKING icon indicates cooking in the pot



- The WARM icon indicates that the food is kept warm after cooking

t°C



- The FISH icon indicates the food type “fish”; available for SOUP, STEAM and STEW cooking programs



- The MEAT icon indicates the food type “meat”; available for SOUP and STEW cooking programs



- The VEGETABLES icon indicates the food type “vegetables”; available for SOUP, STEAM and STEW cooking programs



- Cooking time / delayed start icon



- Numerical display

Power	220–240 V~, 50/60 Hz
Input power	1000 W
Maximum volume	6 l
Operating pressure	0–70 kPa
Maximum pressure	90 kPa
Allowable pressure	1.05 bar
Temperature of the keep warm function	60–80 °C
Dimensions	32 × 33.5 × 33.5 cm
Weight	5.2 kg

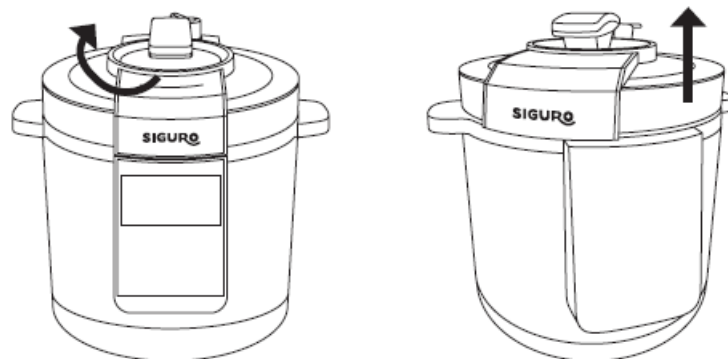
USE

Before First Use

- Remove the appliance and its accessories from the packaging. Before disposing of the packaging, be sure to remove all components. Check the appliance and accessories for damage.
- Wipe the outside of the appliance, the inside of the appliance and the lid with a soft sponge slightly moistened with warm water. Wipe dry with a clean cloth.
- Wash the inner pot in warm water with a little kitchen detergent. Rinse and wipe dry. Make sure that all parts of the appliance are dry before use.

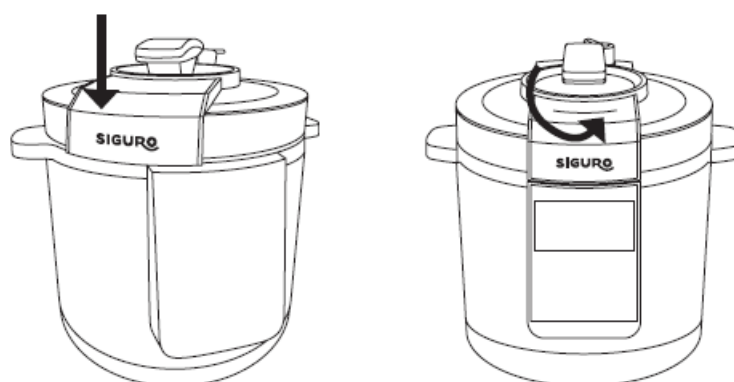
Opening and Closing the Lid

Opening the lid (Figures A)

A

Turn the lid handle clockwise until the symbol aligns with the symbol on the pot handle. Then carefully lift the lid (see Figure A).

Closing the lid (Figures B)

B

Put the lid on the pot so that the grooves on the inside of the lid slot into the slots in the pot rim and the symbol aligns with the symbol on the pot handle.

Turn the lid handle counterclockwise until it will turn no further and the symbol aligns with the symbol on the pot handle

Basic Use

1. Place the pot on a dry, level and firm surface at a sufficient distance from the mains socket.
2. Open the lid and remove the inner pot.
3. Put the ingredients you want to cook in the pot. When filling the container, the level of the liquid with food must not exceed the level 4/5, which represents the maximum possible level and is marked on the inner wall of the pot. When preparing foods that gain in volume during cooking, the pot may not be filled to more than 3/5 of its height. When filling the pot, also observe the minimum line, 1/5.

Warning:

Always follow the maximum and minimum food with liquid levels. Failure to do so may result in damage to the appliance, property damage or serious injury

4. Wipe the bottom of the container with a dry cloth to remove water and dirt, then place the filled inner pot in the outer pot.
5. Insert and lock the lid Make sure that the lid is properly closed.
6. Check that the valves – safety and pressure, are clean and fully functional. The safety valve should move freely.
7. When using a pressure cooking program (SOUP, MILK PORRIDGE, STEW, STEAM, RICE, OMELET,

RISOTTO, NOODLES), turn the pressure valve to the position.

8. For MULTICOOK, SLOWSTEW, FRYING, JAM, CAKE, and YOGHURT programs, turn the pressure valve to the position.
9. Insert the power plug into the socket on the back of the cooker and plug the plug into the mains socket.
10. Select the required cooking program, set cooking time and temperature to your liking, then press START to begin cooking.
11. Icons and information about the ongoing preparation will appear on the display one after the other. The lid HEAT icon means that the water is heating up and building up pressure inside the pressure cooker. The lit COOKING icon means that the pressure inside the pot has reached operating value and the cooking process starts. A lit WARM icon means that the cooking process has ended and the cooker switched to keep food warm mode.
12. If you want to cancel the cooking, press the WARM/CANCEL button.
13. Pressure cooking: Once you are done cooking, turn the pressure valve to the position to vent the steam. As the steam is released from the pot, the pressure in it will drop. As soon as the pressure drops sufficiently, the safety valve drops, which means that the lid can be opened safely

Warning:

Keep your hands and face away from the appliance when releasing steam.

14. Remove the plug from the mains socket and the plug from the socket at the back of the pot.
15. Open the lid and remove the pot. We recommend using kitchen gloves when handling the hot pot. Place the hot pot on a heat-resistant surface at a sufficient distance from heat and steam sensitive materials.

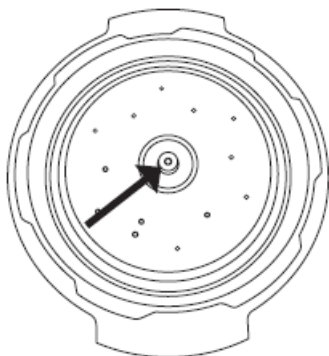
Warning:

Be careful not to get scalded by the accumulated steam when opening the lid. Not all steam in the pot is removed during steam release.

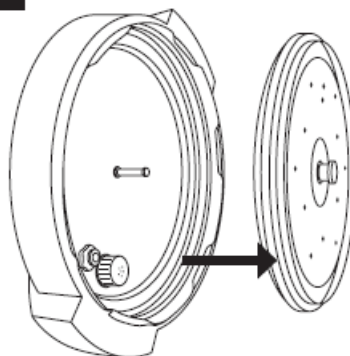
16. Allow the container and pot to cool down and clean them according to the instructions in the "Cleaning and maintenance" section.

Setting the Temperature and Cooking Time

C1



C2



Repeatedly press MENU to select a cooking program to edit cooking time and temperature: MULTICOOK, SLOWSTEW, FRYING, JAM, CAKE, or YOGHURT. Cooking time can be edited for any program, while temperature can only be edited for MULTICOOK.

1. Short-press TIME/TEMPERATURE ; the t°C icon will appear on the display.
2. Use the +/- buttons to set the desired temperature. To change the setting faster, hold the + or – button. You can set the temperature from 30 ° C to 160 ° C. The temperature can only be adjusted in the MULTICOOK

program.

3. Short-press TIME/TEMPERATURE again to set the cooking time.
4. Use the +/- buttons to set the desired cooking time. To change the setting faster, hold the + or – button.
Cooking time can be set from 1 to 12 hours, depending on the program. For details, see the program list in this manual. To set the minutes part of the timer (only for programs allowing cooking time to be set to more than 60 minutes), wait for the hours display to stop flashing; the minutes display will begin flashing instead.
5. Press the START button to begin the cooking process.

Pressure Cooking Modes

1. Use the MENU button to select a cooking program.
2. Press repeatedly the MENU button to select a cooking program. Each program has a preset cooking time and additional functions – more in the table below.
3. For the SOUP, STEW, and NOODLES programs, you may further select the type of food from MEAT, FISH, or VEGETABLES. Select the type of food by repeatedly pressing the PRODUCT SELECTION button.
4. If you need to adjust the preset cooking time, press the CHEF button. Use the +/- buttons to set the desired cooking time. To change the setting faster, hold the + or – button. Cooking time can be set from 1 to 3 hours, depending on the program. For details, see the program list in this manual. To set the minutes part of the timer, wait for the hours display to stop flashing; the minutes display will begin flashing instead.
5. Press START to start the cooking process

Delayed start










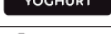




The delayed start function allows you to start the pressure cooker at a time of your choosing. Delayed start is only available for some cooking programs. For details, see the program list in this manual.















1. Prepare the ingredients, put them in the pot and select the cooking program, or adjust the cooking time.
2. Short-press DELAYED START, then use the +/- buttons to set the time after which the pot will start automatically. To change the setting faster, hold the + or – button.
You can set a delayed start time from 1 to 24 hours. To set the minutes part of the timer, wait for the hours display to stop flashing; the minutes display will begin flashing instead.
3. Press START to begin counting down to the set time.
4. Once the set time has elapsed, the pot will turn on automatically.

Note:

Do not set a long delayed start time for perishable foods, such as eggs, dairy products, fresh meat, fish, etc. There is a risk of spoiling the food being cooked and possibly food poisoning

Cooking programs table

Cooking program		Default cooking time	Adjustment of cooking time 	Default temperature	Temperature adjustment t°C	Icon	Cooking in pressure cooker	Delayed start	Keeping warm	Lid position   		
MULTICOOK		10 min	10 minutes to 12 hours	30 °C	30 °C to 160 °C		No	Yes	No	Yes	Yes	Yes
SLOWSTEW (slow cooking)		2 hours	1 to 12 hours	95 °C	--		No	Yes	Yes	Yes	No	No
FRYING (frying)		10 min	1 to 60 minutes	160 °C	--		No	No	No	No	No	Yes
JAM (jam)		30 min	1 to 60 minutes	100 °C	--		No	Yes	No	No	Yes	No
CAKE (cake)		25 min	1 to 3 hours	140 °C	--		No	No	No	Yes	No	No
YOGHURT (yoghurt)		1 hours	1 to 12 hours	40 °C	--		No	No	No	Yes	No	No
SOUP (soup)	MEAT	45 min	1 to 3 hours	155 °C	--	 SOUP MEAT	Yes	Yes	Yes	Yes	No	No
	FISH	30 min				 SOUP FISH						
	VEGETABLES	25 min				 SOUP VEGETABLES						
MILK PORRIDGE (milk porridge)		5 min	1 to 60 minutes	155 °C	--		Yes	Yes	Yes	Yes	No	No

Cooking program		Default cooking time	Adjustment of cooking time 	Default temperature	Temperature adjustment t°C	Icon	Cooking in pressure cooker	Delayed start	Keeping warm	Lid position   		
STEW (stew)	MEAT	30 min	1 to 3 hours	155 °C	--	 STEW MEAT	Yes	Yes	Yes	Yes	No	No
	FISH	20 min				 STEW FISH						
	VEGETABLES	15 min				 STEW VEGETABLES						
STEAM (steam)		5 min	1 to 3 hours	155 °C	--		Yes	Yes	Yes	Yes	No	No
RICE (rice)		15 min	1 to 60 minutes	155 °C	--		Yes	Yes	Yes	Yes	No	No
OMELET (omelette)		20 min	1 to 60 minutes	155 °C	--		Yes	Yes	Yes	Yes	No	Yes
RISOTTO (risotto)		30 min	1 to 60 minutes	155 °C	--		Yes	Yes	Yes	Yes	No	No
NOODLES (noodles)	MEAT	20 min	1 to 3 hours	155 °C	--	 NOODLES MEAT	Yes	Yes	Yes	Yes	No	No
	FISH	10 min				 NOODLES FISH						
	VEGETABLES	5 min				 NOODLES VEGETABLES						

WARM/CANCEL button

While the pot is on standby (no program set, display lit), press WARM/CANCEL to begin heating.

If you press the WARM/CANCEL button while the cooker is in operation or you are setting functions, the cooking or actions you performed are cancelled and the cooker switches to standby mode.

Note:

After a brief time of inactivity, the display will turn off, and a chime will sound. To reactivate the display, press any

key.

Child Lock

Child Lock allows you to lock all the buttons on the control panel to prevent accidental setting changes.

Press and hold DELAYED START for about 3 seconds, until the display shows “LOC” (locked).

To cancel Child Lock, press and hold DELAYED START for about 3 seconds; the control panel buttons will reactivate.

Mute the buttons

Each press of the button on the control panel is accompanied by a chime. To turn off the chiming, press the +/- buttons simultaneously and hold until begins flashing. To reactivate chiming, press the +/- buttons simultaneously and hold until stops flashing and glows steadily.

CLEANING AND MAINTENANCE

Before cleaning or any maintenance, always switch off the appliance, unplug the power cord from the outlet and allow it to cool down completely.

Clean the pressure cooker after each use.

Warning:

Never immerse the appliance, the power cord or the plug of the power cord in water or any other liquid.

Do not use plastic or metal scrapers, harsh cleaners, chemicals, petrol, solvents or other similar substances to clean any parts of the appliance. The surface finish could be seriously damaged.

Outer surface

Wipe the outside of the appliance and the inside of the appliance with a soft sponge slightly moistened with warm water. Wipe dry with a clean cloth.

Inner pot

Wash the inner pot in warm water with a little kitchen detergent. Rinse and wipe dry.

Lid

- The lid should be thoroughly cleaned after each use. The lid has three parts – the outer lid, the inner lid, and the seal.
- To remove the inner lid and seal, turn the outer lid upside down and grab the pin in the center – see Figure C1. Carefully pull the pin to release the inner lid, then remove the inner lid
- Carefully remove the silicone seal band from the inner lid edge.

Warning:

Check the silicone seal regularly. If it is damaged or worn, it must be re-placed with a new one. It is forbidden to use the appliance with a damaged or worn silicone seal. Contact an authorized service center.

Storage

Before storing, make sure that the appliance and its accessories are cool and clean. Store the appliance and its accessories in a dry and well-ventilated place out of the reach of children or pets.
Do not place any objects on the appliance.

TROUBLESHOOTING

Problem	Cause	Solution
It is difficult to close the lid.	The silicone seal is inserted incorrectly.	Install the silicone seal correctly.
	The safety valve is jammed.	Push on it gently to release it.
It is difficult to open the lid.	The safety valve did not drop yet after the steam was released.	Carefully push the safety valve with a longer skewer or a Chinese chop stick.
Steam or water leaks from the lid.	The silicone seal is not installed correctly or is entirely missing.	Install the silicone seal correctly.
	The silicone seal is dirty and has food residue on it.	Clean the silicone seal. It must be cleaned after each use.
	The silicone seal is worn.	Replace the silicone seal.
Steam or water leaks from the safety valve.	The safety valve seal is dirty.	Clean the safety valve seal.
	The safety valve seal is worn.	Replace the seal.
The safety valve does not rise to the top position.	There is not enough food and water inside the pot.	Make sure there is at least a minimum amount of ingredients and water in the pot.
	The safety valve is damaged or worn.	Contact an authorized service center.
EO error message.	The lid is not properly closed.	Fit the lid correctly and secure it.
Error message E1.	Internal circuit damage.	Contact an authorized service center.

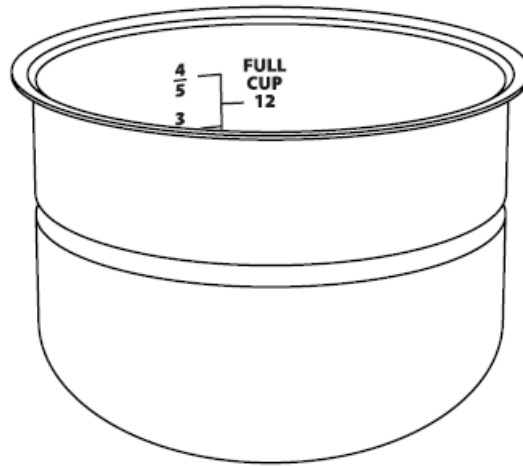
Problem	Cause	Solution
Error message E2.	Internal circuit damage.	Contact an authorized service center.
Error message E3.	The inner pot temperature is too high.	Allow the inner pot to cool.
Error message E4.	Low pressure switch error.	Contact an authorized service center.
Error message E5.	High pressure switch error.	Contact an authorized service center.

If a problem is not listed in the table above or if it persists, switch off the appliance, unplug it from the mains, and contact an authorized service center.

RELATED PRODUCTS

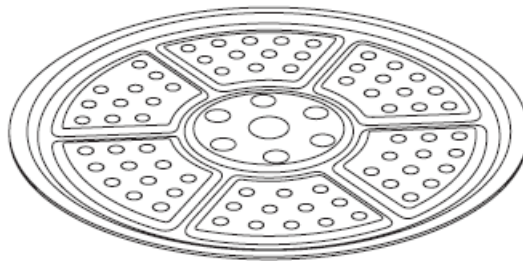
- **SGR-MP-X001**

Stainless steel pressure vessel



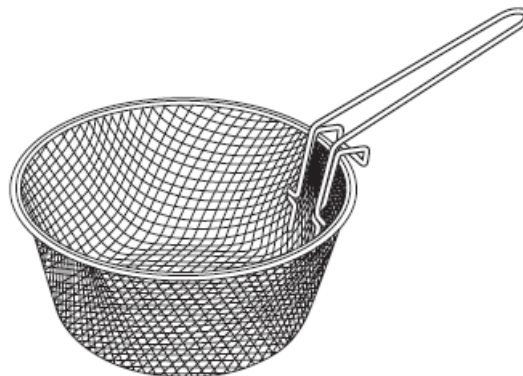
- **SGR-MP-X002**

Steaming attachment



- **SGR-MP-X003**


Frying basket



DISPOSAL

- The use of the WEEE Symbol indicates that this product should not be treated as household waste. By ensuring this product is disposed of correctly, you will help protect the environment. For more detailed information about the recycling of this product, please contact your local authority, your household waste disposal service provider, or the shop where you purchased the item.
- This product meets all of the related basic EU regulation requirements. The EU declaration of conformity is available on www.alzashop.com/doc.
- This product sold in the European Union meet the requirements of Directive 2011/65/EU on the restriction of the use of certain hazardous substances in electrical and electronic equipment (RoHS).

Documents / Resources

	<p>SIGURO SGR-MP-X600S Multifunction Pressure Cooker [pdf] Instruction Manual SGR-MP-X600S, Multifunction Pressure Cooker, SGR-MP-X600S Multifunction Pressure Cooker, Pressure Cooker, Cooker</p>
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