	ENGLISH
Bread is slack-baked in the	Using much liquid and liquid ingredients (for example, yoghurt)
middle	Excessive quantity of liquid ingredients
	No salt
Coarse crumb	Water is too hot
	Excessive quantity of dough
	Excessive quantity of flour (especially when you are making wheat bread)
Bread surface is slack-	Excessive quantity of yeast or lack of salt
baked	Excessive quantity of sugar
	Other sweet ingredients besides sugar are used
Crumb of cut bread pieces is grainy and non-uniform	You have not cooled the bread down before cutting (excessive moisture did not have time to evaporate)

ADDITIONAL FUNCTIONS Wait till the unit cools down. Clean the unit body (5) and lid (9) with a In case of emergency power cutoff during the slightly damp cloth, and then wipe dry. operation process the memory function with - Wash all removable parts with warm water and the duration of up to 7 minutes is activated. a neutral detergent. - If the power supply is restored within 7 min- **Note:** If the paddle (4) can not be removed from utes unit will continue to perform the pre- the axle, fill the form (2) with warm water and wait set program from the moment it has been for about 30 minutes. Dry removable parts thoroughly, after that you stopped at. - If there is no power for more than 7 minutes it can install them in the process chamber. is necessary to load the ingredients again and — Do not immerse the unit body, power cord and plug into the water or other liquids. program the unit.

**CLEANING AND CARE** - At the end of operation, switch the unit off, unplug - Before storage clean the bread maker and the power cord from the mains socket and disconnect the power cord from the connector (16), - Keep the unit in a dry cool place out of reach of children and disabled persons. located on the multi-cooker body (5).

TROUBLESHOOTING PROBLEM Symbols «E01» appeared on The unit has not cooled down Unplug the unit, take the form the display, accompanied by after the previous baking out, let the unit cool down at room repeated sound signals Symbols «Err» on the display, Switch the unit off, open the lid, Improper placement of the place the baking form and turn it accompanied by repeated baking form (2) sound signals clockwise until it is fixed. Symbols «Err» on the display, Switch the unit off and contact Temperature sensor breaking the authorized service center accompanied by repeated sound signals Symbols «HHH» on the display, Temperature sensor is not Switch the unit off and contact accompanied by repeated working because of short the authorized service center

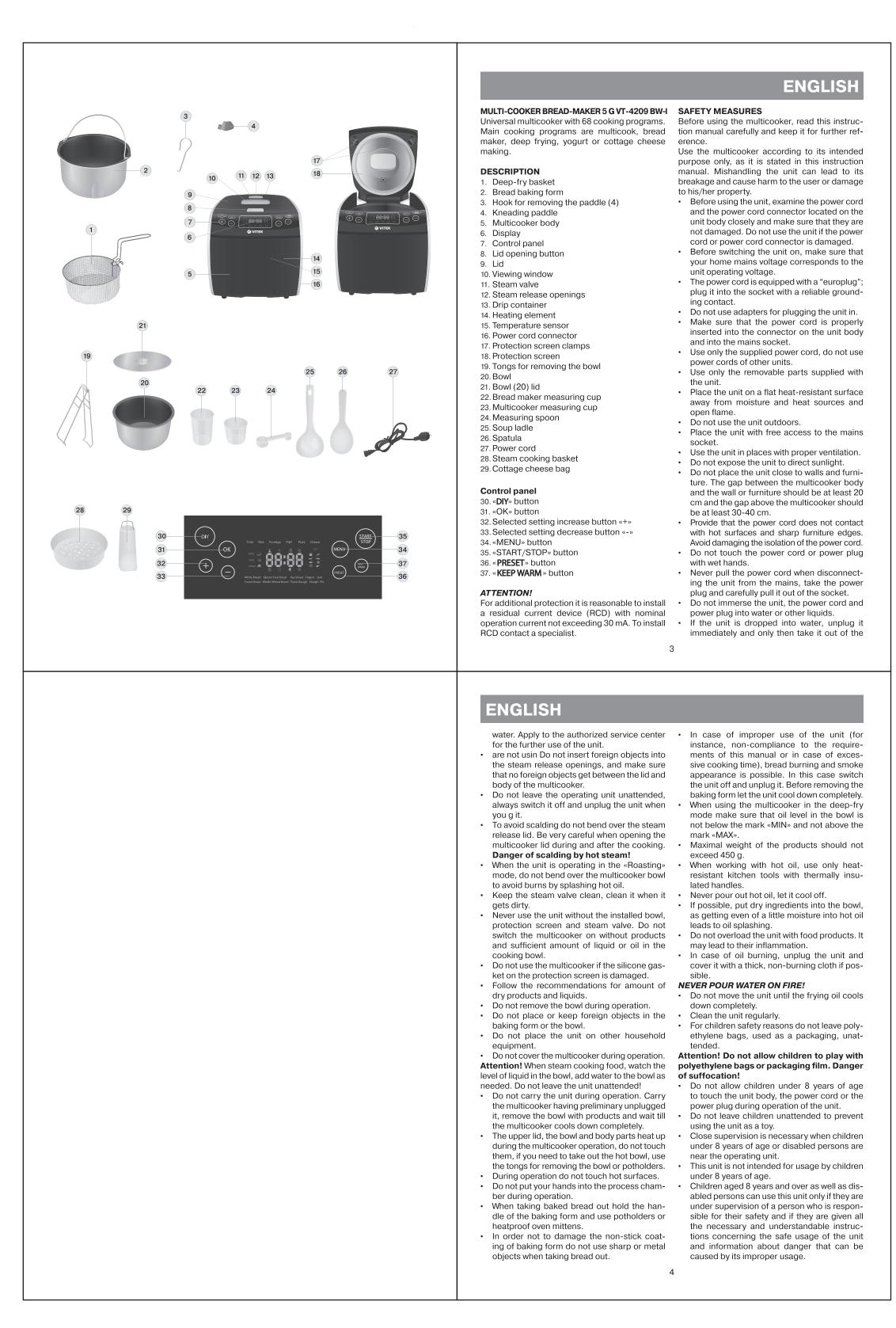
sound signals

**VITEK** 

VT-4209 BW-I Multi-cooker bread-maker 5G

INSTRUCTION MANUAL

PROBLEM	CAUSE		Solution		
Smoke from the ventilation openings	Ingredients got onto the heating element		Switch the unit off by unplugging the power cord plug from the socket. Take the form out, let the unit cool down. Wipe the walls of the process chamber and the heating element with a wet cloth.		
The baked bread dropped, the bottom part of the bread is damp	The bread was kept in the bread maker for too long after baking		When making bread according to this recipe switch the unit off righ after the bread is ready		
The bread has stuck to the walls of the baking form	o the walls The bottom part of has stuck to the kn paddle		Grease the paddles with oil before assembly		
	Wrong mode is selected		View the available baking programs, select another program by pressing the «Menu» button repeatedly		
The bread structure is not	Frequent opening o during the operation		Open the lid only upon the request of the program in order to add supplementary ingredients.		
homogeneous or the bread went wrong	A long power cutoff during		Load all necessary ingredients again and start the baking process from the very beginning		
	The paddles movement is blocked		Take the form out and check if the drive is rotating. In case of any defect contact the authorized service center		
DELIVERY SET  Multicooker - 1 pc. Deep-fry basket - 1 pc. Baking form - 1 pc. Hook for removing the paddle - 1 Kneading paddle - 1 pc. Fongs for the bowl - 1 pc. Bowl - 1 pc. Bowl lid - 1 pc. Bread-maker measuring cup - 1 p Measuring spoon - 1 pc.	pc. ch pr  Ui  cc. Gi cc. De ob	ode: 800 Wombined pole manufange the eliminary rinit operational pole and the eliminary rinit operational policies and the eliminary rinit operat	ted input power in the bread maker  wower: 1700 W acturer preserves the right is specifications of the unit without notification.  ing life is 3 years  rding guarantee conditions can be method the dealer from whom the appl urchased. The bill of sale or receip		
Soup ladle – 1 pc. Spatula – 1 pc. Steam cooking basket – 1 pc. Cottage cheese bag – 1 pc.	m	ust be prod e terms of	duced when making any claim under this guarantee.  The product conforms to the EMC		
FECHNICAL SPECIFICATIONS Power supply: 220-240 V ~ 50 Hz Maximum rated input power in the mode: 900 W	e multicooker	€ Req	uirements as laid down by the Counc ctive 2004/108/EC and to the Lo age Regulation (2006/95/EC)		



	ENGLISH							
Pour the content of the bowl (20) into the cot-	18. After finishing cooking products, unplug the	Note:				that serves as	a good source	e of albumen. But
tage cheese bag (29) and hang it above the	·				program that	there is a group	of people with	genetic predispo-
kitchen sink or the container for quark whey. When the quark whey drains away (approxi-	connector (16) on the multicooker body (5).  19. Open the lid (9) and let the unit cool down.				symbol « <b>①</b> » you will hear			liacia, quite a rare this disease it is
mately after 3-4 hours), remove the prepared		repeating	ı sound sig	gnals. Press	and hold the	necessary to e	eliminate gluten-	-containing foods
cottage cheese from the bag (29).	pour out the oil from the bowl and clean the				seconds and	from the diet. '	You can bake g	luten-free dietary
Deep fryer» cooking program	bowl. Note:		the selecte gram setti		(see chapter		ead maker (usu Ir or special bak	ually of rice, corn, ing mixes).
Open the lid (9) by pressing the button (8) and		- To pause	the user	program pr	ess the but-	3. Rye		
place the bowl (20) into the process chamber.	viewing window (10) or slightly opened lid (9).				nbol «••)» will		bread of rye flou	ır.
Pour vegetable oil into the bowl (20). The oil level must not be below the «MIN» mark and	Be careful not to get scalded by hot steam or splashing oil.		n the displa be flashing		e time indica-	4. Yogurt	ioet natural vo	gurt of milk and
above the «MAX» mark.	- To avoid scalding by hot steam do not bend				ress the but-			s as a leaven. See
Close the lid (9).	over the unit and don't place your hands				the symbol	the details in th		
Select «DEEP FRYER» program and select	above the bowl (20) or steam release open-		he display (	(6) will go out	t and the dots	5. Jam		
the type of product you will cook (see «Multicooker mode»).	ings (12) in the steam valve (11).	will blink. – To switch	the user p	rogram off pi	ress and hold	Use this progra		ide jam. Chop the
After finishing the program setting, press the	TIPS				or 3 seconds.	6. Baguette (		
button (35) «START/STOP». The unit will be	Oil	«BREAD MA	KED			Bread making	takes more tim	ne, the bread has
switched to the oil heating mode, the flashing symbol /// will appear on the display.	Use high quality refined vegetable oil (for instance, sunflower seed or corn oil).				the unit, and	0 1	rumb and crispy	crust.
Once the oil reaches the required tempera-	<ul> <li>Pour oil into the bowl (20) before switching</li> </ul>				is switched on	7. Wholegrain		crude flour. It is not
ture, there will be 5 sound signals and the	the unit on.				n the display.	recommended t	o use the delay fu	unction when mak-
symbol W will go out. The unit is ready for	<ul> <li>Filter oil after each usage.</li> </ul>	Programs				ing this bread as	that may cause u	undesirable effects.
use.	Perform filtration of oil in the following way: <ul> <li>After deep frying products unplug the unit and</li> </ul>	1. Bread (b			read making:	8. Dough 2 (p		
Grip the handle of the basket (1) and install it into the holders on the basket (1).	let the oil cool down completely.	dough knea			read making.			easta; add tomato dough additional
Put the necessary quantity of products into	5 . 60	2. Gluten f		arra barargi		color and arom		dough additional
the basket (1) not exceeding 400 g, the prod-	metal sieve or a strainer and filter the oil.				d in the seeds		ough kneading	
ucts should be dry, if the products are frozen,	<ul><li>Do not mix up different types of oil.</li><li>At long intervals between cooking of product</li></ul>				and oats are			dough for home-
then try to shake off as much ice from them as possible.	portions, switch the deep fryer off.		especially rich in it) and determining such char- acteristics of dough as elasticity and springiness. With the help of digestive enzyme most people				oies, pizza, etc.)	•
Carefully open the lid (9).	<ul> <li>It is better to fry products with high content of</li> </ul>	With the he						unit as an ordinary
. To avoid burns by splattering hot oil, put on		_		-	eak up gluten	electric oven. L	Jse it for baking	from ready-made
potholders, take the basket (1) by the handle and carefully immerse the basket (1) into the		DURATION	OF BAKIN	G PROGRAI	VIS		1	tional browning.
bowl (20).	- After frying of a food portion, remove the	<sub>P</sub>	Crust	Weight,	Baking time	Adding	Keep warm	The delayed
. Grip the handle of the basket (1) and discon-	remaining products from the oil immediately, this way you can prolong the oil life.	Program	color	g.	in hours	ingredients time in hours	mode in hours	start time in hours
nect it from the basket.  Close the lid (9) tightly.	this way you can prolong the oil life.  - Regularly change oil (approximately after			500	3:05	2:09	1:00	15:00
. Close the lid (9) tightly. . Press the «START/STOP» button (35), you'll	8-12 uses).		Light	750	3:10	2:14	1:00	15:00
hear a sound signal and the unit will continue	Oil should be changed if it starts bubbling while     hasting if it has uppleasant tests or adar, as			1000	3:15	2:19	1:00	15:00
operation.	heating, if it has unpleasant taste or odor, as well as if it darkened or became dense.			500	3:10	2:14	1:00	15:00
When the products are ready, open the lid (9). Put on the potholders, grip the handle of the	16 11 15 16	Bread	Mediun		3:15	2:19	1:00	15:00
basket (1) and install it into the holders on the	store oil or fat in closed plastic or glass con-			1000	3:20	2:24	1:00	15:00
basket (1).	tainers in a cool place (preferably in a fridge).			500	3:20	2:24	1:00	15:00
. Hold the basket (1) by the handle, drain the	<ul> <li>Do not store the oil in the bowl (20).</li> </ul>		Dark	750	3:25	2:29	1:00	15:00
oil and put the ready products into the corresponding cookware.	Cooking recommendations			1000	3:30	2:34	1:00	15:00
. Before cooking the next portion of products	<ul> <li>When frying several types of products, put</li> </ul>	1 01 1 1	e Mediun		2:35	2:14	1:00	-
		Gluten fre						
let the unit heat up (the indicator <b>////</b> is off).	products requiring lower processing temper-		i i	500	3:30	2:49	1:00	15:00
		Rye	Light	500 750	3:35 1	2:54	1:00	15:00
	products requiring lower processing temperature first.		Light		3:35	2:54	1	
ENGLISH	products requiring lower processing temperature first.  9	Rye	Light		3:35	2:54	1:00	15:00
	products requiring lower processing temperature first.  9  for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the	Rye ENGI	Light  Light  Crust	750	3:35	2:54	1:00	The delayed
ENGLISH  As a rule, heat treated products require higher	products requiring lower processing temperature first.  9  for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.	Rye	Light	750	3:35	2:54	1:00	15:00
ENGLISH  As a rule, heat treated products require higher frying temperature and less cooking time than raw products.	products requiring lower processing temperature first.  9  for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34)	Rye ENGI	Light  Light  Crust	750	3:35	2:54  Adding ingredients	1:00  Keep warm mode in	The delayed start time in
ENGLISH  As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  ULTICOOK DIY» mode	products requiring lower processing temperature first.  9  for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number	Rye ENGI	Light  Light  Crust color	Weight, g. 1000 500	3:35	Adding ingredients time in hours 2:59 2:54	Keep warm mode in hours	The delayed start time in hours
ENGLISH  As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  IULTICOOK DIY» mode  e MULTICOOK DIY mode supports 45 programs h user settings. Due to this mode you can set	for «convection»), <b>100</b> ° is the temperature on the corresponding cooking step, <b>0:00</b> is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.	ENGI Program	Light  Light  Crust color	Weight, g. 1000 500 750	3:35 Baking time in hours 3:40 3:35 3:40	Adding ingredients time in hours 2:59 2:54 2:59	1:00  Keep warm mode in hours 1:00 1:00 1:00	The delayed start time in hours 15:00 15:00 15:00
ENGLISH  As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  ULTICOOK DIY' mode  MULTICOOK DIY mode supports 45 programs in user settings. Due to this mode you can set cooking temperature and duration and heat-	for «convection»), <b>100</b> ° is the temperature on the corresponding cooking step, <b>0:00</b> is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "–" select the number of the user program («PO1», «PO2» «P45») that you want to set.  3. To set the user program press the button (30)	Rye ENGI	Light  Crust color Light	Weight, g. 1000 500 750 1000	3:35 Baking time in hours 3:40 3:35 3:40 3:45	Adding ingredients time in hours 2:59 2:54 2:59 3:04	1:00  Keep warm mode in hours  1:00  1:00  1:00  1:00	The delayed start time in hours 15:00 15:00 15:00 15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  IULTICOOK DIY's mode  e MULTICOOK DIY mode supports 45 programs h user settings. Due to this mode you can set e cooking temperature and duration and heat-ptype: lower heating element or «convection»	for «convection»), <b>100</b> ° is the temperature on the corresponding cooking step, <b>0:00</b> is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.	ENGI Program	Light  Crust color Light  Medium	Weight, g. 1000 500 750 1000 500	3:35 Baking time in hours 3:40 3:45 3:45	Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04	Keep warm mode in hours 1:00 1:00 1:00 1:00 1:00 1:00	The delayed start time in hours 15:00 15:00 15:00 15:00 15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  **NULTICOOK DIY** mode**  e MULTICOOK DIY** mode supports 45 programs the user settings. Due to this mode you can set be cooking temperature and duration and heating type: lower heating element or "convection" multaneous operation of lower and side heating elements).	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («PO1», «PO2» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower	ENGI Program	Light  Crust color Light	Weight, g.  1000 500 750 1000 500 750 750	3:35 Baking time in hours 3:40 3:35 3:40 3:45 3:45 3:45 3:50	Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09	1:00  Keep warm mode in hours  1:00  1:00  1:00  1:00  1:00  1:00  1:00	The delayed start time in hours 15:00 15:00 15:00 15:00 15:00 15:00 15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  ULTICOOK DIY's mode  MULTICOOK DIY's mode supports 45 programs in user settings. Due to this mode you can set cooking temperature and duration and heat-type: lower heating element or "convection" multaneous operation of lower and side heat-elements).  Isser program is divided into 4 steps, each of	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).	ENGI Program	Light  Crust color Light  Medium	Weight, g. 1000 500 750 1000 500	3:35 Baking time in hours 3:40 3:35 3:40 3:45 3:45 3:50 3:55	Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04	Keep warm mode in hours 1:00 1:00 1:00 1:00 1:00 1:00	The delayed start time in hours 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  ULTICOOK DIY's mode  MULTICOOK DIY's mode supports 45 programs in user settings. Due to this mode you can set cooking temperature and duration and heat-type: lower heating element or "convection" inultaneous operation of lower and side heat-elements).  Ser program is divided into 4 steps, each of m may take up to 4 hours (240 minutes). Set	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button "+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).	ENGI Program  Rye  Yogurt	Light  Crust color Light  Medium	Weight, g.  1000 500 750 1000 500 750 750	3:35 Baking time in hours 3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00	Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09	1:00  Keep warm mode in hours  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00	The delayed start time in hours 15:00 15:00 15:00 15:00 15:00 15:00 15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  **IULTICOOK DIY" mode**  e MULTICOOK DIY" mode supports 45 programs huser settings. Due to this mode you can set a cooking temperature and duration and heater type: lower heating element or "convection" multaneous operation of lower and side heater elements).  Justic program is divided into 4 steps, each of the may take up to 4 hours (240 minutes). Set the heating temperature for every cooking step. Wer heating element temperature (marked with	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button "+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).	ENGI Program	Light  Crust color Light  Medium	Weight, g.  1000 500 750 1000 500 750 1000	3:35 Baking time in hours 3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00	Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09	1:00  Keep warm mode in hours  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00	The delayed start time in hours 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  ULTICOOK DIY's mode  MULTICOOK DIY's mode supports 45 programs in user settings. Due to this mode you can set cooking temperature and duration and heat-type: lower heating element or "convection" inultaneous operation of lower and side heat-elements).  Ser program is divided into 4 steps, each of m may take up to 4 hours (240 minutes). Set heating temperature for every cooking step. Wer heating element temperature (marked with symbol "d") is set within the range from 40" to	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button "+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings	ENGI Program  Rye  Yogurt	Light  Crust color  Light  Medium  Dark  -	Weight, g.  1000 500 750 1000 500 750 1000 500	3:35  Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:00	Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09	1:00  Keep warm mode in hours  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00	The delayed start time in hours 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  ULTICOOK DIY's mode  MULTICOOK DIY's mode supports 45 programs in user settings. Due to this mode you can set cooking temperature and duration and heat-type: lower heating element or "convection" nultaneous operation of lower and side heat-elements).  ser program is divided into 4 steps, each of im may take up to 4 hours (240 minutes). Set heating temperature for every cooking step. Wer heating element temperature (marked with symbol "c", is set within the range from 40" to 1"C, for convection mode (symbol "c") select	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY », the symbol	ENGI Program  Rye  Yogurt	Light  Crust color Light  Medium	Weight, g.  1000 500 750 1000 500 750 1000 500 750 750	3:35  Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:00 4:05	Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09	1:00  Keep warm mode in hours  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00	The delayed start time in hours 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  ULTICOOK DIY's mode  MULTICOOK DIY's mode supports 45 programs in user settings. Due to this mode you can set cooking temperature and duration and heat-type: lower heating element or "convection" nultaneous operation of lower and side heat-elements). Set program is divided into 4 steps, each of im may take up to 4 hours (240 minutes). Set heating temperature for every cooking step. wer heating element temperature (marked with symbol "d") is set within the range from 40" to 10"C, for convection mode (symbol "c") select temperature within the range from 70" to 10"C.	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button "+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings	ENGI Program  Rye  Yogurt	Light  Crust color  Light  Medium  Dark	Weight, g.  1000 500 750 1000 500 750 1000 500	3:35  Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:00	Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09	1:00  Keep warm mode in hours  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00	The delayed start time in hours 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  ULTICOOK DIY» mode  MULTICOOK DIY» mode supports 45 programs in user settings. Due to this mode you can set cooking temperature and duration and heat-type: lower heating element or «convection» nultaneous operation of lower and side heat-elements).  Ser program is divided into 4 steps, each of im may take up to 4 hours (240 minutes). Set heating temperature for every cooking step. Wer heating element temperature (marked with symbol «d») is set within the range from 40° to 1°C, for convection mode (symbol «c») select temperature within the range from 70° to 1°C.  Open the lid (9) by pressing the button (8) and	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY », the symbol «d» will be shown on the display (6).  7. Press the button (34) «MENU» the symbol () and the set temperature for this cooking step	ENGI Program  Rye  Yogurt	Light  Crust color  Light  Medium  Dark	Weight, g.  1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500	3:35  Baking time in hours  3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:00 4:05 4:10	Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09	1:00  Keep warm mode in hours  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00	The delayed start time in hours 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  ULTICOOK DIY's mode  MULTICOOK DIY's mode supports 45 programs in user settings. Due to this mode you can set cooking temperature and duration and heat-type: lower heating element or "convection" multaneous operation of lower and side heat-elements). ser program is divided into 4 steps, each of m may take up to 4 hours (240 minutes). Set heating temperature for every cooking step. wer heating element temperature (marked with symbol "d"s) is set within the range from 40" to 0"C, for convection mode (symbol "c"s) select temperature within the range from 70" to 0"C.  Open the lid (9) by pressing the button (8) and place the bowl (20) into the process chamber.	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY », the symbol «d» will be shown on the display (6).  7. Press the button (34) «MENU» the symbol () and the set temperature for this cooking step will be shown on the display (6).	ENGI Program  Rye  Yogurt Jam	Light  Crust color Light  Medium  Dark  Light	Weight, g.  1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500	3:35  Baking time in hours  3:40 3:35 3:45 3:45 3:45 3:50 3:55 6:00 1:00 4:00 4:05 4:10 4:05	Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09	1:00  Keep warm mode in hours  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00	The delayed start time in hours 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  **DULTICOOK DIY** mode**  **MULTICOOK DIY** mode**  **MULTICOOK DIY** mode supports 45 programs in user settings. Due to this mode you can set cooking temperature and duration and heat-type: lower heating element or "convection" nultaneous operation of lower and side heat-elements). See program is divided into 4 steps, each of imm may take up to 4 hours (240 minutes). Set heating temperature for every cooking step. Wer heating element temperature (marked with symbol "d") is set within the range from 40" to "C", for convection mode (symbol "c") select temperature within the range from 70" to "C".  **Open the lid (9) by pressing the button (8) and place the bowl (20) into the process chamber. Put the food into the bowl (20) following the recommendations given in the recipe (see	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY », the symbol «d» will be shown on the display (6).  7. Press the button (34) «MENU» the symbol (\(\frac{1}{2}\)) and the set temperature for this cooking step will be shown on the display (6).  8. Use the buttons (32) «+» and (33) «-» to set	ENGI Program  Rye  Yogurt Jam	Light  Crust color Light  Medium  Dark  Light	Weight, g.  1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 750 1000 750 1000 750	3:35  Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:55 6:00 1:00 4:00 4:05 4:10 4:05 4:10	2:54  Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09 3:14	1:00  Keep warm mode in hours  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00	The delayed start time in hours 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00 15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  **BULTICOOK DIY** mode**  e MULTICOOK DIY** mode supports 45 programs the user settings. Due to this mode you can set be cooking temperature and duration and heating type: lower heating element or "convection" multaneous operation of lower and side heating elements).  **User program** is divided into 4 steps, each of the may take up to 4 hours (240 minutes). Set the heating temperature for every cooking step. Were heating element temperature (marked with the symbol "d") is set within the range from 40" to 0"C, for convection mode (symbol "c") select the temperature within the range from 70" to 0"C.  Open the lid (9) by pressing the button (8) and place the bowl (20) into the process chamber. Put the food into the bowl (20) following the recommendations given in the recipe (see "Recipe book").	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («PO1», «PO2» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY », the symbol «d» will be shown on the display (6).  7. Press the button (34) «MENU» the symbol \(\frac{\cappa}{\cappa}\) and the set temperature for this cooking step will be shown on the display (6).  8. Use the buttons (32) «+» and (33) «-» to set the required heating temperature.  9. Press the button (34) «MENU», the symbol \(\frac{\cappa}{\cappa}\)	ENGI Program  Rye  Yogurt Jam	Light  Crust color Light  Medium  Dark  Light	Weight, g.  1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 750 1000	3:35  Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:00 4:05 4:10 4:05 4:10 4:15	2:54  Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:09 3:14	1:00  Keep warm mode in hours  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00  1:00	The delayed start time in hours  15:00  15:00  15:00  15:00  15:00  15:00  15:00  15:00  15:00  15:00  15:00  15:00  15:00  15:00  15:00  15:00  15:00  15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  **IULTICOOK DIY** mode**  e MULTICOOK DIY** mode supports 45 programs the user settings. Due to this mode you can set be cooking temperature and duration and heater the cooking temperature and duration and heater the set in the set	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («PO1», «PO2» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY », the symbol «d» will be shown on the display (6).  7. Press the button (34) «MENU» the symbol (%) and the set temperature for this cooking step will be shown on the display (6).  8. Use the buttons (32) «+» and (33) «-» to set the required heating temperature.  9. Press the button (34) «MENU», the symbol (X) and the preset cooking duration will be shown	ENGI Program  Rye  Yogurt Jam	Light  Crust color  Light  Medium  Dark  Light  Medium	Weight, g.  1000 500 750 1000 500 750 1000 - 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000	3:35  Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:00 4:05 4:10 4:05 4:10 4:15 4:15 4:15 4:20 4:25	2:54  Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09 3:14	1:00  Keep warm mode in hours  1:00	The delayed start time in hours 15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  **IULTICOOK DIY** mode**  BY MULTICOOK DIY** mode**  BY MULTICOOK DIY** mode supports 45 programs h user settings. Due to this mode you can set be cooking temperature and duration and heating type: lower heating element or "convection" multaneous operation of lower and side heating elements).  BY BY MICHIGOOK DIY**  BY WE HEALTH STORMAN STORMA	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY », the symbol «d» will be shown on the display (6).  7. Press the button (34) «MENU» the symbol (**) and the set temperature for this cooking step will be shown on the display (6).  8. Use the buttons (32) «+» and (33) «-» to set the required heating temperature.  9. Press the button (34) «MENU», the symbol (**) and the preset cooking duration will be shown on the display.	ENGI Program  Rye  Yogurt Jam	Light  Crust color Light  Medium  Dark  - Light  Medium  Dark	Weight, g.  1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750	3:35  Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:00 4:05 4:10 4:05 4:10 4:15 4:15 4:15 4:20 4:25 3:45	2:54  Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09 3:14	1:00  Keep warm mode in hours  1:00	The delayed start time in hours 15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  **DULTICOOK DIY** mode**  Be MULTICOOK DIY** mode supports 45 programs h user settings. Due to this mode you can set e cooking temperature and duration and heating type: lower heating element or "convection" multaneous operation of lower and side heating elements).  User program is divided into 4 steps, each of the may take up to 4 hours (240 minutes). Set the heating element temperature (marked with elements) were heating element temperature (marked with elements) is set within the range from 40° to 0°C, for convection mode (symbol "co") select the temperature within the range from 70° to 0°C.  Open the lid (9) by pressing the button (8) and place the bowl (20) into the process chamber. Put the food into the bowl (20) following the recommendations given in the recipe (see "Recipe book").  The Make sure that the products and lights level does not exceed the level of maximal mark "10" and is not lower than the level minimal mark "2". The maximal level mark	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY », the symbol «d» will be shown on the display (6).  7. Press the button (34) «MENU» the symbol (%) and the set temperature for this cooking step will be shown on the display (6).  8. Use the buttons (32) «+» and (33) «-» to set the required heating temperature.  9. Press the button (34) «MENU», the symbol (%) and the preset cooking duration will be shown on the display.  10. Set the cooking step duration with the buttons (32) «+» and (33) «-».	ENGI Program  Rye  Yogurt Jam	Light  Crust color  Light  Medium  Dark  Light  Medium	Weight, g.  1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750	3:35  Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:00 4:05 4:10 4:05 4:10 4:15 4:15 4:20 4:25 3:45 3:50	2:54  Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09 3:14	1:00  Keep warm mode in hours  1:00	The delayed start time in hours 15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  **ULTICOOK DIY** mode**  BY MULTICOOK DIY** mode supports 45 programs in user settings. Due to this mode you can set a cooking temperature and duration and heat-type: lower heating element or "convection" multaneous operation of lower and side heat-elements).  It is program is divided into 4 steps, each of the may take up to 4 hours (240 minutes). Set the heating temperature for every cooking step. Were heating element temperature (marked with symbol "d") is set within the range from 40" to 0"C. For convection mode (symbol "c") select temperature within the range from 70" to 0"C.  **Open the lid (9) by pressing the button (8) and place the bowl (20) into the process chamber. Put the food into the bowl (20) following the recommendations given in the recipe (see "Recipe book").  **The Make sure that the products and liquitarial mark "10" and is not lower than the level minimal mark "2". The maximal level mark to porridges (except rice) is "8".	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY », the symbol «d» will be shown on the display (6).  7. Press the button (34) «MENU» the symbol (\(\frac{1}{2}\)) and the set temperature for this cooking step will be shown on the display (6).  8. Use the buttons (32) «+» and (33) «-» to set the required heating temperature.  9. Press the button (34) «MENU», the symbol and the preset cooking duration will be shown on the display.  10. Set the cooking step duration with the buttons (32) «+» and (33) «-».  11. Press the button (34) «MENU», the next cook-	Rye  ENGI  Program  Rye  Yogurt Jam  Baguette	Light  Crust color Light  Medium  Dark  Light  Medium  Dark  Light	Weight, g.  1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000	3:35  Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:55 6:00 1:00 4:00 4:05 4:10 4:05 4:10 4:15 4:15 4:20 4:25 3:45 3:50 3:55	2:54  Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09 3:14	1:00  Keep warm mode in hours  1:00	The delayed start time in hours  15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  **ULTICOOK DIY** mode**  **MULTICOOK DIY** mode**  **MULTICOOK DIY** mode supports 45 programs in user settings. Due to this mode you can set cooking temperature and duration and heat-type: lower heating element or "convection" multaneous operation of lower and side heat-elements).  **Seer program** is divided into 4 steps, each of immay take up to 4 hours (240 minutes). Set heating temperature for every cooking step. Wer heating element temperature (marked with symbol "d") is set within the range from 40" to 0"C. For convection mode (symbol "c") select temperature within the range from 70" to 0"C.  **Open the lid (9) by pressing the button (8) and place the bowl (20) into the process chamber. Put the food into the bowl (20) following the recommendations given in the recipe (see "Recipe book").  **The Make sure that the products and liquis level does not exceed the level of maximumark "10" and is not lower than the level minimal mark "2". The maximal level mark "porridges (except rice) is "8".  **Place the bowl (20) in the process chamber.	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY», the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY», the symbol «d» will be shown on the display (6).  7. Press the button (34) «MENU» the symbol (%) and the set temperature for this cooking step will be shown on the display (6).  8. Use the buttons (32) «+» and (33) «-» to set the required heating temperature.  9. Press the button (34) «MENU», the symbol and the preset cooking duration will be shown on the display.  10. Set the cooking step duration with the buttons (32) «+» and (33) «-».  11. Press the button (34) «MENU», the next cooking step symbol will appear on the display.	ENGI Program  Rye  Yogurt Jam	Light  Crust color  Light  Medium  Dark  Light  Medium  Dark  Light  Light	Weight, g.  1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750	3:35  Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:00 4:05 4:10 4:05 4:10 4:15 4:15 4:20 4:25 3:45 3:50 3:55 3:50 3:55	2:54  Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09 3:14	1:00  Keep warm mode in hours  1:00	The delayed start time in hours  15:00
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As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  **ULTICOOK DIY** mode**  **MULTICOOK DIY** mode**  **MULTICOOK DIY** mode supports 45 programs in user settings. Due to this mode you can set ecooking temperature and duration and heat-type: lower heating element or "convection" multaneous operation of lower and side heat-elements). Set heating temperature for every cooking step. Wer heating element temperature (marked with exymbol "d") is set within the range from 40" to 0"C, for convection mode (symbol "c") select temperature within the range from 70" to 0"C.  Open the lid (9) by pressing the button (8) and place the bowl (20) into the process chamber. Put the food into the bowl (20) following the recommendations given in the recipe (see "Recipe book").  **Recipe book**).*  **te: Make sure that the products and ligital light of the process chamber. The maximal mark "10" and is not lower than the level minimal mark "2". The maximal level mark "porridges (except rice) is "8".  **Place the bowl (20) in the process chamber. Make sure that the outer surface of the bowl is clean and dry, and the bowl itself is placed evenly and is in secure contact with the surface of the heating element (14).  If you steam products, pour water into the bowl (20) so that boiling water doesn't reach the bottom of the basket (28). Put the food into the basket (28) and place it on the bowl (20).	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY », the symbol «d» will be shown on the display (6).  7. Press the button (34) «MENU» the symbol (%) and the set temperature for this cooking step will be shown on the display (6).  8. Use the buttons (32) «+» and (33) «-» to set the required heating temperature.  9. Press the button (34) «MENU», the symbol and the preset cooking duration will be shown on the display.  10. Set the cooking step duration with the buttons (32) «+» and (33) «-».  11. Press the button (34) «MENU», the next cooking step symbol will appear on the display.  12. Repeat the user program setting steps for other operation steps.  13. To save the settings press and hold during 3 seconds the button (31) «OK».  Note: If you do not want to save the program settings, press the button (31) "OK" without holding.  14. To start cooking press the button (35) «START/	Rye  Program  Rye  Yogurt Jam  Baguette  Wholegrai	Light  Crust color  Light  Medium  Dark  Light  Medium  Dark  Light  Medium  Dark	Weight, g.  1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 750 1000 500 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000	3:35  Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:00 4:05 4:10 4:15 4:15 4:20 4:25 3:45 3:50 3:55 3:50 3:55 3:50 3:55 4:00 4:00 4:05 4:10 0:14	2:54  Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09 3:14	Keep warm mode in hours   1:00   1:	The delayed start time in hours  15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  **PULTICOOK DIY** mode**  **BOULTICOOK DIY** mode**  **BOULTICOOK DIY** mode supports 45 programs huser settings. Due to this mode you can set a cooking temperature and duration and heaturype: lower heating element or "convection" multaneous operation of lower and side heaturelements).  **BOULTICOOK DIY**  **DIY**  **DIY**  **INCOOK DIY**  **MODE TO	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY», the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY», the symbol «d» will be shown on the display (6).  7. Press the button (34) «MENU» the symbol ((34) and the set temperature for this cooking step will be shown on the display (6).  8. Use the buttons (32) «+» and (33) «-» to set the required heating temperature.  9. Press the button (34) «MENU», the symbol and the preset cooking duration will be shown on the display.  10. Set the cooking step duration with the buttons (32) «+» and (33) «-».  11. Press the button (34) «MENU», the next cooking step symbol will appear on the display.  12. Repeat the user program setting steps for other operation steps.  13. To save the settings press and hold during 3 seconds the button (31) «OK».  Note: If you do not want to save the program settings, press the button (31) "OK" without holding.  14. To start cooking press the button (35) «START/ STOP», the cooking time will be shown on the	Rye  Program  Rye  Yogurt Jam  Baguette  Wholegrai	Light  Crust color  Light  Medium  Dark  Light  Medium  Dark  Light  Medium  Dark	Weight, g.  1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 750 1000 500 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000	3:35  Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:00 4:05 4:10 4:15 4:15 4:20 4:25 3:45 3:50 3:55 3:50 3:55 3:50 3:55 4:00 4:00 4:00 4:00 4:01 4:02	2:54  Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09 3:14	1:00  Keep warm mode in hours  1:00	The delayed start time in hours  15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  MULTICOOK DIY» mode  MULTICOOK DIY» mode supports 45 programs the user settings. Due to this mode you can set to cooking temperature and duration and heatgrype: lower heating element or "convection" multaneous operation of lower and side heatgreements).  Muser program is divided into 4 steps, each of the may take up to 4 hours (240 minutes). Set the heating temperature for every cooking step. Were heating element temperature (marked with the symbol "d") is set within the range from 40" to 0"C, for convection mode (symbol "c") select the temperature within the range from 70" to 0"C.  Open the lid (9) by pressing the button (8) and place the bowl (20) into the process chamber. Put the food into the bowl (20) following the recommendations given in the recipe (see "Recipe book").  Mote: Make sure that the products and liquital mark "10" and is not lower than the level minimal mark «2". The maximal level mark reportinges (except rice) is "8".  Place the bowl (20) in the process chamber. Make sure that the outer surface of the bowl is clean and dry, and the bowl itself is placed evenly and is in secure contact with the surface of the heating element (14).  If you steam products, pour water into the bowl (20) so that boiling water doesn't reach the bottom of the basket (28). Put the food into the basket (28) and place it on the bowl (20). Close the lid (9).	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY», The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY», the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY», the symbol «d» will be shown on the display (6).  7. Press the button (34) «MENU» the symbol ((34) and the set temperature for this cooking step will be shown on the display (6).  8. Use the buttons (32) «+» and (33) «-» to set the required heating temperature.  9. Press the button (34) «MENU», the symbol and the preset cooking duration will be shown on the display (6).  10. Set the cooking step duration with the buttons (32) «+» and (33) «-».  11. Press the button (34) «MENU», the next cooking step symbol will appear on the display.  12. Repeat the user program setting steps for other operation steps.  13. To save the settings press and hold during 3 seconds the button (31) «OK».  Note: If you do not want to save the program settings, press the button (31) "OK" without holding.  14. To start cooking press the button (35) «START/ STOP», the cooking time will be shown on the display (6) and the dots will blink.	Rye  Program  Rye  Yogurt Jam  Baguette  Wholegrai	Light  Crust color  Light  Medium  Dark  Light  Medium  Dark  Light  Medium  Dark	Weight, g.  1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 750 1000 500 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000	3:35  Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:00 4:05 4:10 4:15 4:15 4:20 4:25 3:45 3:50 3:55 3:50 3:55 3:50 3:55 4:00 4:00 4:05 4:10 0:14	2:54  Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09 3:14	Keep warm mode in hours   1:00   1:	The delayed start time in hours  15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  **IULTICOOK DIY** mode**  BULTICOOK DIY** mode**  BULTICOOK DIY** mode**  BULTICOOK DIY** mode**  BULTICOOK DIY**  BULTICOOK DIY*  BULTICOOK DIY**  BULTICOOK DIY*  BULTICOOK DIY*  BULTICOOK DIY*  BULTICOOK DIY*  BULTICOO	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY », the symbol «d» will be shown on the display (6).  7. Press the button (34) «MENU» the symbol (2) and the set temperature for this cooking step will be shown on the display (6).  8. Use the buttons (32) «+» and (33) «-» to set the required heating temperature.  9. Press the button (34) «MENU», the symbol and the preset cooking duration will be shown on the display.  10. Set the cooking step duration with the buttons (32) «+» and (33) «-».  11. Press the button (34) «MENU», the next cooking step symbol will appear on the display.  12. Repeat the user program setting steps for other operation steps.  13. To save the settings press and hold during 3 seconds the button (31) «OK».  Note: If you do not want to save the program settings, press the button (31) "OK" without holding.  14. To start cooking press the button (35) «START/ STOP», the cooking step is finished, you will hear sound signals and the next cooking step	Rye  Program  Rye  Yogurt Jam  Baguette  Wholegrai	Light  Crust color Light  Medium  Dark  Light  Medium  Dark  Light  Medium  Dark	Weight, g.  1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 750 1000 500 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000	3:35  Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:00 4:05 4:10 4:15 4:15 4:20 4:25 3:45 3:50 3:55 3:50 3:55 3:50 3:55 4:00 4:00 4:00 4:00 4:01 4:01 4:02	2:54  Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09 3:14	1:00  Keep warm mode in hours  1:00	The delayed start time in hours  15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  **BULTICOOK DIY** mode**  e MULTICOOK DIY** mode**  e MULTICOOK DIY** mode supports 45 programs the user settings. Due to this mode you can set a cooking temperature and duration and heating type: lower heating element or "convection" multaneous operation of lower and side heating elements).  Set en heating temperature for every cooking step, were heating element temperature (marked with elements) is set within the range from 40° to 0°C, for convection mode (symbol "C") select the temperature within the range from 70° to 0°C.  Open the lid (9) by pressing the button (8) and place the bowl (20) into the process chamber. Put the food into the bowl (20) following the recommendations given in the recipe (see "Recipe book").  **The Make sure that the products and ligital mark "10" and is not lower than the level minimal mark "2". The maximal level mark "porridges (except rice) is "8".  Place the bowl (20) in the process chamber. Make sure that the outer surface of the bowl is clean and dry, and the bowl itself is placed evenly and is in secure contact with the surface of the heating element (14).  If you steam products, pour water into the bowl (20) so that boiling water doesn't reach the bottom of the basket (28). Put the food into the basket (28) and place it on the bowl (20).  Close the lid (9).  Insert the power cord jack into the connector (16) and the power cord plug into the socket. You will hear a sound signal, the flashing "Soup" program symbol and the time	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button "+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  7. Press the button (34) «MENU» the symbol ((3) and the set temperature for this cooking step will be shown on the display (6).  8. Use the buttons (32) «+» and (33) «-» to set the required heating temperature.  9. Press the button (34) «MENU», the symbol and the preset cooking duration will be shown on the display.  10. Set the cooking step duration with the buttons (32) «+» and (33) «-».  11. Press the button (34) «MENU», the next cooking step symbol will appear on the display.  12. Repeat the user program setting steps for other operation steps.  13. To save the settings press and hold during 3 seconds the button (31) «OK».  Note: If you do not want to save the program settings, press the button (31) "OK" without holding.  14. To start cooking press the button (35) «START/ STOP», the cooking time will be shown on the display (6) and the dots will blink.  15. After the first cooking step is finished, you will hear sound signals and the next cooking step will switch on automatically.	Rye  ENGI  Program  Rye  Yogurt Jam  Baguette  Wholegrai  Dough 2 Dough 1 Pie  COOKING S Stage	Light  Crust color  Light  Medium  Dark	Weight, g.  1000 500 750 1000	3:35  Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:00 4:05 4:10 4:15 4:15 4:20 4:25 3:45 3:50 3:55 3:50 3:55 3:50 3:55 4:00 4:00 4:00 4:00 4:01 4:01 4:02	2:54  Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09 3:14	1:00  Keep warm mode in hours  1:00	The delayed start time in hours  15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  **MULTICOOK DIY** mode**  The MULTICOOK DIY** mode supports 45 programs the user settings. Due to this mode you can set be cooking temperature and duration and heating type: lower heating element or "convection" imultaneous operation of lower and side heating elements).  The user program is divided into 4 steps, each of the may take up to 4 hours (240 minutes). Set be heating temperature for every cooking steps, where heating element temperature (marked with the symbol "d") is set within the range from 40" to 10"C, for convection mode (symbol "c") select the temperature within the range from 70" to 10"C.  Open the lid (9) by pressing the button (8) and place the bowl (20) into the process chamber. Put the food into the bowl (20) following the recommendations given in the recipe (see "Recipe book").  The Make sure that the products and ligical level does not exceed the level of maximal mark "10" and is not lower than the level iminimal mark "2". The maximal level mark reportinges (except rice) is "8".  Place the bowl (20) in the process chamber. Make sure that the outer surface of the bowl is clean and dry, and the bowl itself is placed evenly and is in secure contact with the surface of the heating element (14).  If you steam products, pour water into the bowl (20) so that boiling water doesn't reach the bottom of the basket (28). Put the food into the basket (28) and place it on the bowl (20). Close the lid (9).  Insert the power cord jack into the connec-	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY », the symbol «d» will be shown on the display (6).  7. Press the button (34) «MENU» the symbol \{\cappa \text{and} the set temperature for this cooking step will be shown on the display (6).  8. Use the buttons (32) «+» and (33) «-» to set the required heating temperature.  9. Press the button (34) «MENU», the symbol \{\sum and the preset cooking duration will be shown on the display.  10. Set the cooking step duration with the buttons (32) «+» and (33) «-».  11. Press the button (34) «MENU», the next cooking step symbol will appear on the display.  12. Repeat the user program setting steps for other operation steps.  13. To save the settings press and hold during 3 seconds the button (31) «OK».  Note: If you do not want to save the program settings, press the button (31) "OK" without holding.  14. To start cooking press the button (35) «START/ STOP», the cooking time will be shown on the display (6) and the dots will blink.  15. After the first cooking step is finished, you will hear sound signals and the next cooking step will switch on automatically.  16. When the user program is finished, the multi-	Rye  ENGI  Program  Rye  Yogurt Jam  Baguette  Wholegrai  Dough 2 Dough 1 Pie  COOKING S Stage number	Light  Crust color  Light  Medium  Dark  Dark  Dark  Dark  Dark  Dark	Weight, g.  1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 500 750 1000 750 1000 500 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000 750 1000	3:35  Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:00 4:05 4:10 4:15 4:15 4:20 4:25 3:45 3:50 3:55 3:50 3:55 3:50 3:55 4:00 4:00 4:00 4:00 4:01 4:01 4:02	2:54  Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09 3:14	1:00  Keep warm mode in hours  1:00	The delayed start time in hours  15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  **ULTICOOK DIY** mode**  **MULTICOOK DIY**  **MULT	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-"select the number of the user program («PO1», «PO2» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY », the symbol «d» will be shown on the display (6).  7. Press the button (34) «MENU» the symbol \(\frac{2}{2}\) and the set temperature for this cooking step will be shown on the display (6).  8. Use the buttons (32) «+» and (33) «-» to set the required heating temperature.  9. Press the button (34) «MENU», the symbol \(\frac{2}{2}\) and the preset cooking duration will be shown on the display (6).  8. Use the cooking step duration with the buttons (32) «+» and (33) «-».  10. Set the cooking step duration with the buttons (32) «+» and (33) «-».  11. Press the button (34) «MENU», the next cooking step symbol will appear on the display.  12. Repeat the user program setting steps for other operation steps.  13. To save the settings press and hold during 3 seconds the button (31) «OK».  Note: If you do not want to save the program settings, press the button (31) "OK" without holding.  14. To start cooking press the button (35) «START/ STOP», the cooking time will be shown on the display (6) and the dots will blink.  15. After the first cooking step is finished, you will hear sound signals and the next cooking step will switch on automatically.  16. When the user program is finished, the multicooker will be switched off, you will hear sound signals and the person of the display of the program is finished, the multicooker will be switched off, you will appea	Rye  ENGI  Program  Rye  Yogurt Jam  Baguette  Wholegrai  Dough 2 Dough 1 Pie  COOKING S Stage number	Light  Crust color  Light  Medium  Dark  Light  Medium  Dark  Light  Medium  Dark  Light  Tight  Medium  Dark  Light  Medium  Dark  Light  Dark  Dark  Dark  Dark  Dark  Dark  Dark	Weight, g.  1000 500 750 1000	3:35  Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:00 4:05 4:10 4:15 4:15 4:20 4:25 3:45 3:50 3:55 3:50 3:55 3:50 3:55 4:00 4:00 4:00 4:00 4:01 4:01 4:02	2:54  Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09 3:14	1:00  Keep warm mode in hours  1:00	The delayed start time in hours  15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  ULTICOOK DIY's mode  MULTICOOK DIY's mode supports 45 programs in user settings. Due to this mode you can set cooking temperature and duration and heat-type: lower heating element or "convection" multaneous operation of lower and side heat-elements).  Is program is divided into 4 steps, each of m may take up to 4 hours (240 minutes). Set heating element temperature (marked with symbol "d") is set within the range from 40" to 0"C, for convection mode (symbol "c") select temperature within the range from 70" to 0"C.  Open the lid (9) by pressing the button (8) and place the bowl (20) into the process chamber. Put the food into the bowl (20) following the recommendations given in the recipe (see "Recipe book").  It is level does not exceed the level of maxilimark "10" and is not lower than the level minimal mark "2". The maximal level mark porridges (except rice) is "8".  Place the bowl (20) in the process chamber. Make sure that the outer surface of the bowl is clean and dry, and the bowl itself is placed evenly and is in secure contact with the surface of the heating element (14).  If you steam products, pour water into the bowl (20) so that boiling water doesn't reach the bottom of the basket (28). Put the food into the basket (28) and place it on the bowl (20). Close the lid (9).  Insert the power cord jack into the connector (16) and the power cord plug into the socket. You will hear a sound signal, the flashing "Soup" program symbol and the time symbols «0:30" will appear on the display.	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY », the symbol «d» will be shown on the display (6).  7. Press the button (34) «MENU» the symbol \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	Rye  ENGI  Program  Rye  Yogurt Jam  Baguette  Wholegrai  Dough 2 Dough 1 Pie  COOKING S Stage number s 1	Light  Crust color  Light  Medium  Dark  Dark	Weight, g.   1000   500   750   1000   750	3:35  Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:00 4:05 4:10 4:15 4:15 4:20 4:25 3:45 3:50 3:55 3:50 3:55 3:50 3:55 4:00 4:00 4:00 4:00 4:01 4:01 4:02	2:54  Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09 3:14	1:00  Keep warm mode in hours  1:00	The delayed start time in hours  15:00
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  ULTICOOK DIY» mode  MULTICOOK DIY» mode  MULTICOOK DIY» mode supports 45 programs on user settings. Due to this mode you can set cooking temperature and duration and heat-type: lower heating element or "convection" nultaneous operation of lower and side heat-elements). See program is divided into 4 steps, each of m may take up to 4 hours (240 minutes). Set heating temperature for every cooking step. For convection mode (symbol "C"), for convection mode (symbol "C") select temperature within the range from 40" to "C".  Open the lid (9) by pressing the button (8) and place the bowl (20) into the process chamber. Put the food into the bowl (20) following the recommendations given in the recipe (see "Recipe book").  The: Make sure that the products and lights level does not exceed the level of maximal level mark porridges (except rice) is "8".  Place the bowl (20) in the process chamber. Make sure that the outer surface of the bowl sclean and dry, and the bowl itself is placed evenly and is in secure contact with the surface of the heating element (14).  They steam products, pour water into the bowl (20) so that boiling water doesn't reach the poster of the basket (28) and place it on the bowl (20). Close the lid (9).  Insert the power cord jack into the connector (16) and the power cord plug into the basket (28) and place it on the bowl (20). Close the lid (9).  Insert the power cord jack into the connector (16) and the power cord plug into the socket. You will hear a sound signal, the flashing "Soup" program symbol and the time symbols "O". MULTICOOK", the symbol "O" and the first user program indication and the first user program indication and the first user program indication.	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button "" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY», the symbol «d» will be shown on the display (6).  7. Press the button (34) «MENU» the symbol ((3) and the set temperature for this cooking step will be shown on the display (6).  8. Use the buttons (32) «+» and (33) «-» to set the required heating temperature.  9. Press the button (34) «MENU», the symbol and the preset cooking duration will be shown on the display.  10. Set the cooking step duration with the buttons (32) «+» and (33) «-».  11. Press the button (34) «MENU», the next cooking step symbol will appear on the display.  12. Repeat the user program setting steps for other operation steps.  13. To save the settings press and hold during 3 seconds the button (31) «OK».  Note: If you do not want to save the program settings, press the button (31) "OK».  Note: If you do not want to save the program settings, press the button (31) "OK» without holding.  14. To start cooking press the button (35) «START/ STOP», the cooking itsep signished, you will hear sound signals and the next cooking step will switch on automatically.  16. When the user program is finished, the multicooker will be switched off, you will appear on the display; switch the multicooker off, unplug it and disconnect the power cord from the con-	Rye  ENGI  Program  Rye  Yogurt Jam  Baguette  Wholegrai  Dough 2 Dough 1 Pie  COOKING S Stage number s 1 (2)	Light  Crust color  Light  Medium  Dark  Light  Medium	750   Weight, g.   1000   500   750   1000   750   1000   1000   1000   1000   1000   1000   1000   1000   1000   1000   1000   1000   1000   1000   1000   1000   1000   1000   1000	Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:00 4:05 4:10 4:15 4:15 4:20 4:25 3:45 3:50 3:55 3:50 3:55 3:50 3:55 4:00 4:00 4:00 4:00 4:00 4:00 4:00 4	Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:09 3:14	Keep warm mode in hours	The delayed start time in hours   15:00   15
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  DULTICOOK DIY» mode  MULTICOOK DIY» mode  MULTICOOK DIY» mode  MULTICOOK DIY» mode supports 45 programs on user settings. Due to this mode you can set cooking temperature and duration and heat-type: lower heating element or «convection» nultaneous operation of lower and side heat-elements).  Ser program is divided into 4 steps, each of m may take up to 4 hours (240 minutes). Set heating temperature for every cooking step. ver heating element temperature (marked with symbol «d») is set within the range from 40° to "C, for convection mode (symbol «c») select temperature within the range from 70° to "C.  Depen the lid (9) by pressing the button (8) and place the bowl (20) into the process chamber. Put the food into the bowl (20) following the recommendations given in the recipe (see "Recipe book").  The Make sure that the products and ligits level does not exceed the level of maximal mark «2». The maximal level mark porridges (except rice) is «8».  Place the bowl (20) in the process chamber. Make sure that the outer surface of the bowl so clean and dry, and the bowl itself is placed evenly and is in secure contact with the surface of the heating element (14).  If you steam products, pour water into the bowl (20) so that boiling water doesn't reach the bottom of the basket (28). Put the food into the basket (28) and place it on the bowl (20). Close the lid (9).  Insert the power cord jack into the connector (16) and the power cord plug into the booker. You will hear a sound signal, the flashing «Soup» program symbol and the time symbols «0:30» will appear on the display.  Perpogram setting  Press the button (30) «MULTICOOK», the symbol sound appear on the display.  Program setting  Press the button (30) «MULTICOOK», the symbol sound setting the user program indication of the user program settings data will be	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY », the symbol «d» will be shown on the display (6).  7. Press the button (34) «MENU» the symbol (%) and the set temperature for this cooking step will be shown on the display (6).  8. Use the buttons (32) «+» and (33) «-» to set the required heating temperature.  9. Press the button (34) «MENU», the symbol and the preset cooking duration will be shown on the display.  10. Set the cooking step duration with the buttons (32) «+» and (33) «-».  11. Press the button (34) «MENU», the next cooking step symbol will appear on the display.  12. Repeat the user program setting steps for other operation steps.  13. To save the settings press and hold during 3 seconds the button (31) «OK».  Note: If you do not want to save the program settings, press the button (31) «OK».  Note: If you do not want to save the program settings, press the button (31) "OK" without holding.  14. To start cooking press the button (35) «START/ STOP», the cooking time will be shown on the display (6) and the dots will blink.  15. After the first cooking step is finished, you will hear sound signals and the next cooking step will switch on automatically.  16. When the user program is finished, the multicooker will be switched off, you will appear on the display; switch the multicooker off, unplug it and disconnect the power cord from the connector (16) on the multicooker forf form the conne	Rye  ENGI  Program  Rye  Yogurt Jam  Baguette  Wholegrai  Dough 2 Dough 1 Pie  COOKING S Stage number s 1	Light  Crust color  Light  Medium  Dark	Veight, g.   1000   500   750   1000   750   1000   750   1000   750   1000   750   1000   750   1000   750   1000   750   1000	Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:05 4:10 4:05 4:10 4:15 4:15 4:15 4:20 4:25 3:45 3:50 3:55 3:50 3:55 4:00 4:00 4:05 4:10 0:14 1:30 0:30	2:54  Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09 3:14	Keep warm mode in hours	The delayed start time in hours   15:00   15
As a rule, heat treated products require higher frying temperature and less cooking time than raw products.  **PULTICOOK DIY** mode**  **e MULTICOOK DIY** mode**  **e MULTICOOK DIY** mode**  **e MULTICOOK DIY** mode supports 45 programs h user settings. Due to this mode you can set to cooking temperature and duration and heatilitype: lower heating element or "convection" multaneous operation of lower and side heatilitype: lower heating element or "convection" multaneous operation of lower and side heatilitype: lower heating element to the symbol step. Wer heating temperature for every cooking step. Wer heating element temperature (marked with exymbol "d") is set within the range from 40" to 0"C. For convection mode (symbol "c") select the temperature within the range from 70" to 0"C.  **Open the lid (9) by pressing the button (8) and place the bowl (20) into the process chamber. Put the food into the bowl (20) following the recommendations given in the recipe (see "Recipe book").  **Recipe book").*  **Recipe book").*  **Recipe book").*  **Recipe book").*  **Recipe book").*  **Place the bowl (20) in the process chamber. Make sure that the products and liquinarial mark "2". The maximal level mark "porridges (except rice) is "8".  **Place the bowl (20) in the process chamber. Make sure that the outer surface of the bowl is clean and dry, and the bowl itself is placed evenly and is in secure contact with the surface of the heating element (14).  If you steam products, pour water into the bowl (20) so that boiling water doesn't reach the bottom of the basket (28). Put the food into the basket (28) and place it on the bowl (20).  Close the lid (9).  Insert the power cord jack into the connector (16) and the power cord plug into the socket. You will hear a sound signal, the flashing "Soup" program symbol and the time	for «convection»), 100° is the temperature on the corresponding cooking step, 0:00 is the step duration.  2. Consequently pressing the button (34) «MENU» or the button"+" "-" select the number of the user program («P01», «P02» «P45») that you want to set.  3. To set the user program press the button (30) « DIY ». The first cooking step symbol «d1» will appear on the display (6).  4. You can select the heating type («d» - lower heating element or «c» - «convection»).  5. To switch to «convection» mode settings press the button (30) « DIY », the symbol «c» will appear on the display (6).  6. To switch to lower heating element settings press the button (30) « DIY », the symbol «d» will be shown on the display (6).  7. Press the button (34) «MENU» the symbol (2) and the set temperature for this cooking step will be shown on the display (6).  8. Use the buttons (32) «+» and (33) «-» to set the required heating temperature.  9. Press the button (34) «MENU», the symbol and the preset cooking duration will be shown on the display.  10. Set the cooking step duration with the buttons (32) «+» and (33) «-».  11. Press the button (34) «MENU», the next cooking step symbol will appear on the display.  12. Repeat the user program setting steps for other operation steps.  13. To save the settings press and hold during 3 seconds the button (31) «OK».  Note: If you do not want to save the program settings, press the button (31) "OK" without holding.  14. To start cooking press the button (35) «START/ STOP», the cooking time will be shown on the display (6) and the dots will blink.  15. After the first cooking step is finished, you will hear sound signals and the next cooking step will switch on automatically.  16. When the user program is finished, the multicooker will be switched off, you will hear sound signals and the symbol «O» will appear on the display; switch the multicooker form the connector (16) on the multicooker body (5).	Rye  ENGI  Program  Rye  Yogurt Jam  Baguette  Wholegrai  Dough 2 Dough 1 Pie  COOKING S Stage number s 1	Light Crust color Light Medium Dark Light Medium Dark  Light Medium Dark  Light Medium Dark  Light Medium Dark  Light Medium Dark  Risplay Medium Dark  Risplay Medium Dark  Risplay Medium Dark Risplay Medium Dark Risplay Medium Dark Risplay Medium Risplay Mediu	Weight, g.     1000     500     750     1000     750     750	Baking time in hours  3:40 3:35 3:40 3:45 3:45 3:50 3:55 6:00 1:00 4:00 4:05 4:10 4:15 4:15 4:15 4:20 4:25 3:45 3:50 3:55 3:50 3:55 3:50 3:55 4:00 4:00 4:00 4:00 4:00 4:00 4:00 4	Adding ingredients time in hours 2:59 2:54 2:59 3:04 3:04 3:09 3:14	Keep warm mode in hours   1:00   1:	The delayed start time in hours   15:00   15

Stage Display number symbol Description				8. The time scope adjusted for no. 5 are as shown in the following table:					
6		Baking. Do not open the lid dudelelated dough will not rise.	uring the bread temperature processing as	Type PREH KND1	rest KND4	RISE1 BAKE War		Delay	
7			is not available for all baking programs	Home         0M         0M           Made         0-60M         0-10M	0M 0M 0-30M 0-30M	0M         0M         0           0-4H         0-4H         0-60		15:00	
his progra aking stan ng, proofin ne proces emperatu ough pro- rom 20° to ange from	ges indepen ng, etc.) and as chamber of ure in the pooring can be to 50°C, and an 70° to 160°C	ne user to set the time of all adently (preheating, kneadd to set the temperature in of the unit while baking. process chamber during e regulated within the range during baking - within the	<ul> <li>Open the lid (9) by pressing the button (8), if the bowl (20) is placed in the process chamber, then remove it.</li> <li>Take the form (2) by the handle, put it into the process chamber and turn it clockwise until bumping.</li> <li>Note: In the heating element (14) there is a temperature sensor (15). Make sure that the movement of the sensor is not limited.</li> <li>Close the lid (9).</li> <li>Insert the power cord jack into the connec-</li> </ul>	9. HomeMade menu can b the condition of Homemad can press the button < <pr "+"="" "-"="" 10.="" <<star="" a="" after="" button="" finished,="" p="" press="" setting="" stop="" the="" to="">&gt; to switch IMPORTANT RECOMMEN Ingredients Flour The characteristics of flour</pr>	e menu displayed, ESET>>, and then appoint. ress the button a baking on.  DATIONS  are determined not	tire pereruing or electric	tributes to the and sugar a swth. Add frest east powder. In warm liquid acting yeast iminary activity the recomment to the following the following and the following the sugar the following the sugar the following and sugar the sugar the following the sugar	e formation of re a nutritional sh compressed Dissolve fresh d (water, milk, to the flour (it ation, i.e. add- mendations on ng proportions:	
Display	Name	Available settings	tor (16) and the power cord plug into the socket. You will hear a sound signal, the flash-	only by the sort but also by the cultivation, processing mether			0,		
symbol	Preheating		ing «BREAD» program symbol and the time	to bake bread using flour o turers and grades and find		Store yeast in a refri	gerator. Yeas	t is destructed	
<u>"</u> 5	Dough	1-10 minutes.	symbols «3:30» will appear on the display.  - Select the necessary program by pressing the «MENU» button (34) consequently. The	ing to your needs. The basic are wheat and rye flour. Whe					
) ၁	kneading Proofing	1-30 minutes.	symbol of the corresponding program will be flashing, and the display will show the dura-	widely, it is because bread pleasant taste and has high		Salt gives bread add slows down the yeas		,	
	Dough kneading	1-30 minutes.	tion of the program as set by default (see the «Baking programs duration» table).	Bread flour		sive quantities of salt. one can damage the			
- - 5	Proofing	1-120 minutes.	<ul> <li>Confirm the selection of the program by pressing the "OK" button (31), the symbol of</li> </ul>	Bread (refined) flour made only, contains the maximal	gluten quantity that	Eggs			
	Baking	1-90 minutes.	the program will be lighting constantly.  Choose the weight of the product (500, 750,	provides the crumb elasticity dropping. Pastry made of br		Eggs improve the st pastry, give addition			
<b>b</b>	Reheat	1-60 minutes.	or 1000 grams) by repeatedly pressing the	Whole-wheat flour (whole	meal)	whipped carefully be	fore adding to	o the dough.	
JSING TH- Install k baking Note: Bei exis, lubric etable oil, baddle (4) Put the the seq the ingr 1. liqui 2. dry i 3. yeas Note: Yea	HE BREAD Not contained the axis this will fact the axis this thin the axis this thin the axis this this thin the axis this this this this this this this th	MAKER  ddle (4) on the axis into the  mg the paddle (4) on the s with a few drops of veg- cilitate the removal of the booked bread.  into the baking form (2) in wribed in the recipe. Usually added in the following order:  (sugar, salt, flour),	<ul> <li>"MENU" button (34), the indications of the selected weight will be flashing.</li> <li>Press the "OK" button (31), the weight of the product will be lighting constantly.</li> <li>Select the type of crust (light "A"), medium "S" or dark "A") by pressing the "MENU" button (34) repeatedly, the symbol of the corresponding crust type will flash.</li> </ul>	Whole-wheat flour (whole Whole-wheat (wholemeal) grinding whole wheat grain membrane. This sort of flou its enhanced nutrition value is usually smaller in size. In consumer properties of bre is often mixed with bread flour In order to improve the breational flavor properties mix we corn or oatmeal one.  Sugar Sugar enriches the pastry and gives bread golden co	flour is obtained by as together with the ris distinguished for Whole-wheat bread order to improve the ad whole-grain flour ur.  ad texture and additheat or rye flour with in additional flavors	Animal and vegetable and increase its stora cubes or let it melt a Baking powder and Soda and baking potime necessary for sary to mix soda with beforehand (5 g of acid and 12 g of flou der (20 g) is rated fo vinegar for soda slalless homogeneous a (leaven) is just to be	e fats make the gelife. Cut be little before a soda bowder (leaver dough rising a baking soda r). This amour 500 g of floking, it will mend damper. Epoured into the	utter into small dding it.  n) shorten the g. It is necesnd a little flour int of the powner. Do not use ake the crumb Baking powder	
a cavity in veast there will be will b	The flour wire. The crumbled om the form the finished the mode operate the keep was the fourtent (35) 'oking programaining cool current cool the course of the fourtent cool the fourtent the keep warm fur	lay, when the cooking proedisplay will show the keep tion time. You can switch de on both during the oper-	<ul> <li>Note: Delayed start function is not available for the programs "Gluten free", "Jam" and "Dough 2".</li> <li>To switch the keep warm mode on, press the button «KEEP WARM» (37), the symbol «⑤» will</li> <li>Barriag up the products.</li> <li>At the end of the baking program, unplug the power cord from the mains socket and disconnect the power cord from the connector (16), located on the multi-cooker body (5).</li> <li>Open the lid (9) by pressing the button (8).</li> <li>Put on thermal protective potholders, take the form (2) by the handle, turn it counter-clockwise and remove it.</li> <li>Let the form cool down for 10 minutes.</li> <li>Separate the pastry from the form (2) walls and bottom using a spatula with non-stick coating.</li> <li>To remove the bread baked turn the form (2) upside down and shake it carefully.</li> </ul>	tional medium for yeast gr not only refined but brown s der as well.  ENGLISH  Water  Water temperature plays the making process. Optimal v 20-25°C, you may as well water or enrich bread flavor ral juice.  Dairy foods Diary foods improve the nutr of the bread. The crumb be tiful and savory. Use fresh dered milk.  Fruit and berries Use only fresh and quality jam making.	e crucial role in bread vater temperature is use milk instead of by using some natu- ition value and flavor ecomes more beau- diary foods or pow-	- Do not compact dry them into the meast - It is important to sor suring to saturate the best baking que removed with a knife  INGREDIENTS LOAI - The following ord recommended (un in the recipe): liqui eggs, etc.). are pe baking form, dry wards, yeast power - See that flour do wet, put yeast in	reen the flour it with air, tality. The heads.  DING er of ingredienless otherwids (water, minured on the ingredients der is added les not becordry flour only	before mea- his provides ap should be ents loading is se is specified lk, oil, whipped bottom of the are fed after- ast. me completely v. Yeast should	
appear gram is warm r the kee ation ar Press the coother ren of the steps.)  Note: Kee or ograms  Note: If you have the dispete will be will head the unit ton (35 the ball until it is 70 switten.	the flour wire. The crumbled om the form the stinished the mode operate warm modern the keep warm the keep warm the keep warm full go out. The foliation (35) to bking programating cool current cool current cool current cool the foliation of the unit starts out.  The warm full the unit starts out.  The warm form the succession of the s	Iday, when the cooking proedisplay will show the keep thion time. You can switch de on both during the operation time. You can switch de on both during the operation time. You can switch de on both during the operation time. You can switch de on both during the operation of the symbol with the symbol of the symbol with the symbol with the symbol with the symbol of the delayed start functured in the symbol of the symbol	<ul> <li>Note: Delayed start function is not available for the programs "Gluten free", "Jam" and "Dough 2".</li> <li>To switch the keep warm mode on, press the button «KEEP WARM» (37), the symbol «(b)» will</li> <li>Button «KEEP WARM» (37), the symbol «(b)» will</li> <li>At the end of the baking program, unplug the power cord from the mains socket and disconnect the power cord from the connector (16), located on the multi-cooker body (5).</li> <li>Open the lid (9) by pressing the button (8).</li> <li>Put on thermal protective potholders, take the form (2) by the handle, turn it counter-clockwise and remove it.</li> <li>Let the form cool down for 10 minutes.</li> <li>Separate the pastry from the form (2) walls and bottom using a spatula with non-stick coating.</li> <li>To remove the bread baked turn the form (2) upside down and shake it carefully.</li> <li>Remove the paddles (4) out of bread with the hook (3) and let it cool down for 10 minutes.</li> <li>Cut the bread with a sharp bread knife.</li> <li>"DIY" mode for bread-maker setting</li> <li>1. At the condition of bread maker menu displayed, press the button (30) &lt;<diy>&gt; , enter the bread HomeMade mode.</diy></li> <li>2. The symbol of " and the first user mode "bp1" will appear on the display. The time of menu "bp1" will appear also. And "bp1" and "0:00" will appear circularly.</li> <li>3. Press the button (34) &lt;<menu>&gt; or button (32)"+ " (33) "-" to select the program of Home</menu></li> </ul>	tional medium for yeast gr not only refined but brown s der as well.  Water Water temperature plays the making process. Optimal v 20-25°C, you may as well water or enrich bread flavor ral juice.  Dairy foods Diary foods improve the nutr of the bread. The crumb be tiful and savory. Use fresh dered milk.  Fruit and berries Use only fresh and quality jam making.  DOSAGE The secret of good bread lie ity of ingredients but also in their proportions.  - Use a kitchen scale or th and spoon (24), includer in a flat surface.  Fill the measuring cup (appropriate mark. Check cup (22) on a flat surface.  Clean the cup (22) careful another type of liquid.  PROBLEMS DURING BRE	e crucial role in bread vater temperature is use milk instead of by using some natuition value and flavor ecomes more beaudiary foods or powfruit and berries for s not only in the quality precise abidance to emeasuring cup (22) d in the delivery set. (22) with liquid to the codosage, placing the edit.	- Do not compact dry them into the measuring to saturate the best baking quaremoved with a knife.  INGREDIENTS LOAI  The following ord recommended (uring the recipe): liquidegs, etc.). are pubaking form, dry wards, yeast power.  See that flour dowet, put yeast in not come in conta as salt reduces years when using the designable foods — for — into the form (2).  Attention!  All recipes are to be tions as the requirement on local peculiarities above sea level.	uring cup (22 reen the flour it with air, tality. The heads.  DING er of ingredienless otherwids (water, miloured on the ingredients der is added les not becordry flour only ct with salt be ast capacity. Play function or example, example	before mea- his provides p should be ents loading is se is specified lk, oil, whipped bottom of the are fed after- ast. me completely Yeast should efore kneading do not put per- ggs, fruit, milk  ecommenda- and propor- ry depending d and altitude	
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Put on thermal protective potholders, take the form (2) by the handle, turn it counter-clockwise and remove it.  Let the form cool down for 10 minutes.  Separate the pastry from the form (2) walls and bottom using a spatula with non-stick coating.  To remove the bread baked turn the form (2) upside down and shake it carefully.  Remove the paddles (4) out of bread with the hook (3) and let it cool down for 10 minutes.  Cut the bread with a sharp bread knife.  "DIY" mode for bread-maker setting  1. At the condition of bread maker menu displayed, press the button (30) < <diy>&gt; , enter the bread HomeMade mode.  2. The symbol of "♥ and the first user mode "bp1" will appear on the display. The time of menu "bp1" will appear also. And "bp1" and "0:00" will appear circularly.  3. Press the button (34) &lt;<menu>&gt; or button (32)"+ " (33) "-" to select the program of Home Made, (such as:bp1 or bp2 orbp5)  4. 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Corresponding symbol as shown: will be setted button "+" "-" or setting finished, press in the button &lt;<men-u>&gt;, and temperature adjusted by pressing the button &lt;<men-u>&gt;, and temperature adjusted by pressing the button &lt;<men-u>&gt;, and temperature adjusted by pressing the button "+" "-" 7. Setting finished, press and hold the button <td>tional medium for yeast gr not only refined but brown s der as well.  ENGLISH  Water  Water temperature plays the making process. Optimal v 20-25°C, you may as well water or enrich bread flavor ral juice.  Dairy foods  Diary foods improve the nutrof the bread. The crumb be tiful and savory. Use fresh dered milk.  Fruit and berries Use only fresh and quality jam making.  DOSAGE  The secret of good bread lie ity of ingredients but also in their proportions.  - Use a kitchen scale or the and spoon (24), included.  - Fill the measuring cup (appropriate mark. 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Yeast should efore kneading do not put per- ggs, fruit, milk  ecommenda- and propor- ry depending d and altitude  y of salt  ore kneading</td></men-u></men-u></men-u></menu></diy>	tional medium for yeast gr not only refined but brown s der as well.  ENGLISH  Water  Water temperature plays the making process. Optimal v 20-25°C, you may as well water or enrich bread flavor ral juice.  Dairy foods  Diary foods improve the nutrof the bread. The crumb be tiful and savory. Use fresh dered milk.  Fruit and berries Use only fresh and quality jam making.  DOSAGE  The secret of good bread lie ity of ingredients but also in their proportions.  - Use a kitchen scale or the and spoon (24), included.  - Fill the measuring cup (appropriate mark. Checle cup (22) on a flat surface.  - Clean the cup (22) carefinanother type of liquid.  PROBLEMS DURING BRE  The dough rises too quickly.  The bread won't rise  Intensive dough rising, dough gets out of the baking form  Bread dropped in the	ecrucial role in bread vater temperature is use milk instead of by using some natudiary foods or powdiary foods or powdi	- Do not compact dry them into the meast a lt is important to scr suring to saturate the best baking quaremoved with a knife.  INGREDIENTS LOAI - The following ord recommended (un in the recipe): liquid eggs, etc.). are pubaking form, dry wards, yeast power of See that flour dowet, put yeast in not come in contal as salt reduces year of when using the designable foods - for into the form (2)  Attention!  Attention!  Attention!  Attention!  All recipes are to be tions as the requirations of the ingrediction on local peculiarities above sea level.  By of yeast, flour or insuffict ast intact with liquid ingredier of flour sort, or flour is of recommended on more active yeast grown yof yeast or flour  By of dough our because of high temps yor of flour or lack of liquid	uring cup (22 reen the flour it with air, tality. The heads.  DING  er of ingredientes otherwids (water, mioured on the ingredients der is added I less not becord flour only ct with salt be ast capacity. Play function or example, entered amount rents may varies of the food in the food in the ingredients of the food in the ingredients of the food in the ingredients of the food in the ingredients may varies of the food in the ingredients of the in	before mea- his provides ap should be ents loading is se is specified lk, oil, whipped bottom of the are fed after- ast. me completely v. Yeast should efore kneading do not put per- ggs, fruit, milk  ecommenda- and propor- ry depending d and altitude  y of salt  ore kneading	
appear gram is warm re ation ar Press to the cood the ren of the	the flour wire. The crumbled om the form the finished the mode operate on the keep warm mode on the keep warm fure. The foliation of the finished the with the keep warm fure. The finished the unit starts out.  The finished the mode operate on the finished the finished form the finished food in the finished food in the finished food the finished the food the finished	lay, when the cooking proedisplay will show the keep thion time. You can switch de on both during the operation time. You can switch de on both during the operation time. You can switch de on both during the operation time. You can switch de on both during the operation of the symbol will show king time and the symbol will show king time and the symbol will show king stage (see "Cooking anction is not available for "Dough 2" and "Yogurt".  The display distributed in the symbol of the sing and holding the butter. The symbol of the sing and holding the butter. The symbol of the symbol	Note: Delayed start function is not available for the programs "Gluten free", "Jam" and "Dough 2".  To switch the keep warm mode on, press the button «KEEPWARM» (37), the symbol «⑤» will symbol «⑥» will symbol s	tional medium for yeast grot only refined but brown sider as well.  ENGLISH  Water  Water temperature plays the making process. Optimal vice.  Dairy foods  Diary foods improve the nutrof the bread. The crumb be tiful and savory. Use fresh dered milk.  Fruit and berries  Use only fresh and quality jam making.  DOSAGE  The secret of good bread lie ity of ingredients but also in their proportions.  - Use a kitchen scale or the and spoon (24), included.  - Fill the measuring cup (appropriate mark. Check cup (22) on a flat surface.  - Clean the cup (22) carefinanther type of liquid.  PROBLEMS DURING BRE  The dough rises too quickly.  The bread won't rise  Intensive dough rising, dough gets out of the baking form  Bread dropped in the middle	ecrucial role in bread vater temperature is use milk instead of by using some natudition value and flavor ecomes more beaudiary foods or powdiary foods or p	- Do not compact dry them into the measure it is important to sersuring to saturate the best baking quaremoved with a knife.  INGREDIENTS LOAI - The following ord recommended (unin the recipe): liquid eggs, etc.). are pubaking form, dry wards, yeast power of See that flour dowet, put yeast in not come in contain as salt reduces ye with the word of the interest of saturation.  Attention!  All recipes are to be tions as the requiritions of the ingredies on local peculiarities above sea level.  The following ord recommended (unin the recipe): liquid is as the requirities as the requirities above sea level.  The following ord recommended (unin the recipe): liquid in the recipes are to be ishable foods - for a local peculiarities above sea level.  The following ord recommended (unin the recipe): liquid in the recipes are to be ishable foods - for a local peculiarities above sea level.  The following ord recommended (unin the recipe): liquid in the recipe): liquid in the recipes are to be ishable foods - for a local peculiarities above sea level.  The following ord recommended (unin the recipe): liquid in the recipes are to be ishable foods - for a local peculiarities above sea level.  The following ord recommended (unin the recipe): liquid in the recipe): liquid in the recipes are to be ishable foods - for a local peculiarities above sea level.  The following ord recommended (unin the recipe): liquid in the recipe): liquid in the recipes are to be ishable foods - for a local peculiarities above sea level.  The following ord recommended (unin the recipe): liquid in the recipes are to be ishable foods - for a local peculiarities above sea level.	uring cup (22 reen the flour it with air, tality. The heads.  DING er of ingredienless otherwids (water, miloured on the ingredients added the ingredients added the ingredients added to ast capacity. Play function of example, ender	before mea- his provides ap should be sents loading is see is specified lik, oil, whipped bottom of the are fed after- ast. me completely a Yeast should before kneading do not put per- ggs, fruit, milk secommenda- and propor- ry depending d and altitude sy of salt second or its second or its	
appear gram is warm retakee ation are Press to the cood the remost the dispersion of the ball until it is. To switch when the will pool of the ball until it is. To switch to (35 the ball until it is. To switch when the will pool of the ball until it is. To switch button 3 second fruits, of the ball until it is.	the flour wire. The crumbled on the form the finds on the display will show the will go out. The foliation of the warm fund the will go out. The foliation of the warm fund the unit starts out.  The warm fund the will show the will show the succession of the succession of the form the foliation of the warm funds.  The warm funds the warm form the succession of the succession of the succession of the warm funds.  The warm funds the foliation of the warm funds the foliation of the warm funds the foliation of the warm funds th	dingredients or spilled liq- (2) surface.  Italy, when the cooking pro- edisplay will show the keep tion time. You can switch de on both during the oper- by mode.  RM* button (37) again to arm mode off, the symbol  "START / STOP" to switch mon. The display will show king time and the symbol king stage (see «Cooking mction is not available for «Dough 2» and «Yogurt».  ed the delayed start func- ll also show the symbol \(\text{\text	Note: Delayed start function is not available for the programs "Gluten free", "Jam" and "Dough 2".  To switch the keep warm mode on, press the button «KEEPWARM» (37), the symbol «ᠿ» will symbol «ᠿ» will symbol «ᠿ» will symbol «ᠿ» will symbol » will symb	tional medium for yeast gr not only refined but brown s der as well.  ENGLISH  Water  Water temperature plays the making process. Optimal v 20-25°C, you may as well water or enrich bread flavor ral juice.  Dairy foods  Diary foods improve the nutrof the bread. The crumb be tiful and savory. Use fresh dered milk.  Fruit and berries Use only fresh and quality jam making.  DOSAGE  The secret of good bread lie ity of ingredients but also in their proportions.  - Use a kitchen scale or the and spoon (24), included.  - Fill the measuring cup (appropriate mark. Checle cup (22) on a flat surface.  - Clean the cup (22) carefinanother type of liquid.  PROBLEMS DURING BRE  The dough rises too quickly.  The bread won't rise  Intensive dough rising, dough gets out of the baking form  Bread dropped in the	ecrucial role in bread vater temperature is use milk instead of by using some natudition value and flavor ecomes more beaudiary foods or powdiary foods or p	- Do not compact dry them into the meast It is important to scr suring to saturate the best baking quaremoved with a knife.  INGREDIENTS LOAI - The following ord recommended (urin the recipe): liquid eggs, etc.). are pubaking form, dry wards, yeast power - See that flour dowet, put yeast in not come in conta as salt reduces ye - When using the decishable foods - for into the form (2)  Attention!  All recipes are to be tions as the requirations of the ingredictions of	uring cup (22 reen the flour it with air, tality. The heads.  DING er of ingredienless otherwids (water, miloured on the ingredients added the ingredients added the ingredients added to ast capacity. Play function of example, ender	before mea- his provides ap should be sents loading is see is specified lik, oil, whipped bottom of the are fed after- ast. me completely a Yeast should before kneading do not put per- ggs, fruit, milk secommenda- and propor- ry depending d and altitude sy of salt second or its second or its	

	ENGLISH					ENGLISH
o not use the unit outdoors. o avoid damages, transport the unit in origi- al package only.	BEFORE THE FIRST USE In case of unit transportation or storage at low temperature, do not switch it on, let it	<b>Note:</b> - The delayed start for «Roasting» and	d «Deep Fryer»	ot available programs.		RM» button (37) again tarm mode off, the symbol
ever pull the power cord when disconnect- ing the unit from the mains, take the power lug and carefully remove it from the mains bocket. ever use the unit if the power cord or the	<ul> <li>warm up to room temperature.</li> <li>Unpack the unit, remove all package materials and any stickers that can prevent multicooker operation.</li> <li>Place the multicooker on a flat, heat-resis-</li> </ul>	12. In order to start the button (35) «Sing cooking time w (6) (except for «Riwill blink.	START/STOP». T vill be shown on	he remain- the display nd the dots	Cheese», «Boiling Fryer» programs.	ot available in «Cottag », «Roasting» and «Dee duration for «Pizza» pro
wer plug is damaged, if the unit works properly or after it was dropped. Do not to repair the unit by yourself. Contact authorized service center for all repair ues.	tant surface away from all heat sources (such as a gas cooker, electric cooker or cooking unit).  • Place the multicooker keeping at least 20 cm gap between the unit body and the wall and	13. If you have activat tion, the delayed s on the display (6), cooking mode the <b>Note:</b>	tart symbol «🔀» , after sw <u>itc</u> hing	will appear 1 the unit to	vated preliminarily elapses you will h	mode has not been act , after the cooking tim ear 4 sound signals, an will appear on the dis
ep the unit out of reach of children and disled persons.	<ul> <li>30-40 cm gap above the unit.</li> <li>Do not place the multicooker close to the objects that can be damaged by the released</li> </ul>	<ul> <li>To pause the cook ton (35) «START/S appear on the dis</li> </ul>	STOP», the symb	ool «💽» will 🛮 🖡	play (6). <b>Note:</b>	eeps the ready dish warr
UNIT IS INTENDED FOR HOUSEHOLD GEONLY	steam of high temperature.  Attention! Do not place the unit near bath tubs, kitchen sinks or other containers filled	time indications wi - To resume the co button (35) «STAF	ill be flashing. ooking program RT/STOP» again	n press the n, the sym-	for 24 hours, it is n the cooked food in because this may	ot recommended to leave the bowl for a long time spoil the food.
IG OF THE BOWL (20) THE BAKING FORM (2) se the multicooker and its removable parts or the intended purposes only.	<ul> <li>with water.</li> <li>Open the lid (9) by pressing the button (8) and remove the bowl (20).</li> <li>Wash all removable parts and accessories in</li> </ul>	bol «	he cooking prog	gram press -	ing up the products Watch the food dui	ep warm function for hea s. ring cooking and, if neces ucts with the plastic sou
o not place the bowl (20) on heating units or boking surfaces. o not use other containers instead of the bowl (20) or the baking form (2). I ways make sure that the heating element	warm water with a neutral detergent: the deep fry basket (1), the baking form (2), the hook (3), the kneading paddle (4), the tongs for removing the bowl (19), the bowl (20), meaning cure (22, 23), the meaning capacity	3 seconds.  14. To switch the keep button « <b>KEEP WARM</b> » appear on the disp gram is finished the	(37), the symbolay, when the co	ol «⑤» will ooking pro-	cord from the concooker body (5).	a (26).  nd disconnect the power  nector (16) on the mult  pressing the button (8).
4) surface and the bottom of the bowl (20) d the form (2) are clean and dry. order not to damage the non-stick coat-	suring cups (22, 23), the measuring spoon (24), the soup ladle (25), the spatula (26) and the steam cooking basket (28), then rinse them under running water and dry.  • Clean the unit body (5) with a damp cloth,	warm mode opera the keep warm mo ation and in standb	ation time. You de on both durin	can switch 1 ng the oper-		20) using the tongs (19)
of baking form do not use sharp or metal jects when taking bread out. not chop products in the bowl (20) to avoid	<ul> <li>Clean the unit body (5) with a damp cloth, then wipe it dry.</li> <li>Remove the steam valve (11) and wash it with</li> </ul>	COOKING PROGRA	MS AND THEIR	DURATION		
mage of the non-stick coating. ver leave or keep any foreign objects in the wl (20) or in the baking form (2).	warm water and neutral detergent, dry it thoroughly and set back to its place.  Remove the protection screen (18) by press-	Program	Duration (in hours)	Default time (in hours)	Delayed start (maximal time)	Keep warm mode
r the products in the bowl (20) only with the up ladle (25) or spatula (26). You can also	ing and pulling the locks (17). Wash the pro- tection screen (18) with warm water and	Soup	0:05 – 2:00	0:30	24.:00	24.:00
e wooden, plastic or silicon kitchen acces-	neutral detergent, dry it and set back to its	Rice	-	-	24.:00	24.:00
ries. not stir products in the bowl (20) with metal	place: insert the bottom part of the protection screen (18) into the grooves on the lid (9),	Porridge	0:05 – 2:00	0:20	24.:00	24.:00
ects which can scratch the non-stick coat-	press on the upper part of the screen until the	Pilau	0:05 – 2:00	0:30	24.:00	24.:00
g of the bowl (20). is recommended to wash the bowl (20)	locks (17) click.  • The lid (9) will not close if the protection	Pizza	0:05 – 2:00	00:30	1:00	1:00
mediately after cooking dishes with spices d seasonings.	screen is not installed to its place.	Cottage cheese  Boiling	4:00 - 6:00	4:00	24:00	not available
avoid damage of the non-stick coating do t put the bowl (20) and the baking form (2) o cold water right after cooking; let them	USAGE Control panel • Every pressing of the control panel buttons is	Vegetables Fish	0:05 – 1:00 0:05 – 2:00	0:20	24:00	not available
9			0:05 – 5:00	0:30		
ol down first.	accompanied by a sound signal.  Triple sound signal indicates that you pressed	Meat 🖎				
ol down first. o not wash the bowl (20) and the baking rm (2) in a dishwashing machine.	Triple sound signal indicates that you pressed the wrong button.	Meat (**) Chicken (**)	0:05 – 2:00	0:25	-	
ol down first.  not wash the bowl (20) and the baking rm (2) in a dishwashing machine.	Triple sound signal indicates that you pressed					
ol down first. In not wash the bowl (20) and the baking rm (2) in a dishwashing machine.  STATICOOKER» mode tion!	Triple sound signal indicates that you pressed the wrong button.  Wipe the outer surface and the bottom of the bowl (20) dry before use.	Chicken	Duration	0:25 7	Delayed start (maximal time)	Keep warm mode
ol down first. o not wash the bowl (20) and the baking rm (2) in a dishwashing machine.  NGLISH TICOOKER» mode tition! ever leave the operating unit unattended, avoid scalding be very careful when the lid (9), do not bend over the	Triple sound signal indicates that you pressed the wrong button.  Wipe the outer surface and the bottom of the bowl (20) dry before use.  In the middle of the heating element (14) there is a temperature sensor (15). Make sure that the movement of the sensor is	ENGLISH  Program  Roasting		0:25	Delayed start (maximal time)	Keep warm mode
ol down first. In not wash the bowl (20) and the baking rm (2) in a dishwashing machine.  INGLISH  TICOOKER» mode attion! Ever leave the operating unit unattended. It is avoid scalding be very careful when the pening the lid (9), do not bend over the ever release openings (12) during unit the teration and do not place open parts of our body above the bowl (20) and the bak-	<ul> <li>Triple sound signal indicates that you pressed the wrong button.</li> <li>Wipe the outer surface and the bottom of the bowl (20) dry before use.</li> <li>In the middle of the heating element (14) there is a temperature sensor (15). Make sure that the movement of the sensor is not limited.</li> <li>If you steam products, pour water into the bowl (20) so that boiling water doesn't reach</li> </ul>	ENGLISH  Program	Duration	0:25 7 Default time (in hours) 0:20 0:25		Keep warm mode
NGLISH  TICOOKER» mode tion!  avoid scalding be very careful when ening the lid (9), do not bend over the earn release openings (12) during unit eration and do not place open parts of ur body above the bowl (20) and the bak- grorn (2)! ering the first operation of the multi- oker, some foreign smell from the heat-	<ul> <li>Triple sound signal indicates that you pressed the wrong button.</li> <li>Wipe the outer surface and the bottom of the bowl (20) dry before use.</li> <li>In the middle of the heating element (14) there is a temperature sensor (15). Make sure that the movement of the sensor is not limited.</li> <li>If you steam products, pour water into the bowl (20) so that boiling water doesn't reach the bottom of the basket (28). Put the food into the basket (28) and place it on the bowl (20).</li> </ul>	ENGLISH  Program  Roasting  Vegetables  Fish  Meat  Chicken	Duration (in hours)	0:25 7  Default time (in hours) 0:20 0:25 0:30 0:25	(maximal time)	
Idown first. Inot wash the bowl (20) and the baking in (2) in a dishwashing machine.  ICOOKER» mode fion! I'er leave the operating unit unattended, avoid scalding be very careful when ening the lid (9), do not bend over the am release openings (12) during unit teration and do not place open parts of the body above the bowl (20) and the bakform (2)! I'ing the first operation of the multipleker, some foreign smell from the heat-element can appear. It is normal.	<ul> <li>Triple sound signal indicates that you pressed the wrong button.</li> <li>Wipe the outer surface and the bottom of the bowl (20) dry before use.</li> <li>In the middle of the heating element (14) there is a temperature sensor (15). Make sure that the movement of the sensor is not limited.</li> <li>If you steam products, pour water into the bowl (20) so that boiling water doesn't reach the bottom of the basket (28). Put the food into the basket (28) and place it on the bowl</li> </ul>	ENGLISH  Program  Roasting  Vegetables  Fish  Meat  Chicken  Stewing	Duration (in hours)	0:25 7 Default time (in hours) 0:20 0:25 0:30	(maximal time)	
ool down first.  o not wash the bowl (20) and the baking  orm (2) in a dishwashing machine.	<ul> <li>Triple sound signal indicates that you pressed the wrong button.</li> <li>Wipe the outer surface and the bottom of the bowl (20) dry before use.</li> <li>In the middle of the heating element (14) there is a temperature sensor (15). Make sure that the movement of the sensor is not limited.</li> <li>If you steam products, pour water into the bowl (20) so that boiling water doesn't reach the bottom of the basket (28). Put the food into the basket (28) and place it on the bowl (20).</li> <li>Close the lid (9) until click.</li> </ul>	ENGLISH  Program  Roasting  Vegetables  Fish  Meat  Chicken	Duration (in hours)	0:25 7  Default time (in hours) 0:20 0:25 0:30 0:25	(maximal time)	

Deep fryer 🖱

Vegetables 🧀

Fish 🐲

Meat 🖎

Chicken 🕶

Cookware

0:05 – 1:00

- For steam cooking use the «Boiling» program. **Storage life** 

watch the cooking process.

«COTTAGE CHEESE» cooking program

in «Pizza» program.

comes in contact with food.

bowl (20) dry before use.

Preparation time

4 to 6 hours.

not available

- Watch the cooking process, switch the unit off temperature of the kefir used for making cottage

- In the «Roasting» program, the unit operates Storage life of ready fermented milk products

similarly to a kitchen stove, it is necessary to depends on the raw products quality, fermenta-

(supplied with the unit). All recipes are to be 1. Place the bowl (20) in the multicooker pro-

amount and proportions of the ingredients 2. Open the multicooker lid (9) by pressing the

may vary depending on local peculiarities of button (8). Place the bowl (20) in the multi-

All the cookware used for cottage cheese mak- «COTTAGE CHEESE» program 6 hours (see

Average cottage cheese preparation time is from 7. Open the lid (9), remove the bowl (20) from

when the food is ready. Do not leave the unit cheese can increase the preparation time.

Close the lid during the multicooker operation etc.) and storage conditions.

the food and altitude above sea level. cooker process chamber.

taken as recommendations as the required cess chamber.

ing should be sterile. Scald all the cookware that «Multicooker» mode).

Wipe the outer surface and the bottom of the during cooking.

- **See recipes of dishes in the recipe book** cheese is no longer than 7 days.

Extremely low temperature in the room or low

tion conditions (cleanness of the cookware used

Average storage life of the prepared cottage

3. Pour the required amount of kefir (or natural

4. Close the lid (9) and set the cooking time for

Do not move the unit and do not stir the food

6. After the cooking ends unplug the unit and

the process chamber using the tongs (19).

tor (16) on the multicooker body (5).

disconnect the power cord from the connec-

yogurt free of additives) in the bowl (20).

button (8). Place the bowl (20) in the multi-symbols «0:30» will appear on the display.

2. Load the products into the bowl (20) accord- the «MENU» button (34) consequently. The

**Note:** Make sure that the products and liquids ing, the operation time set by default also will

level in the bowl (20) does not exceed the level of be shown on the display (see «Cooking pro-

General example of loading products and water (as an example rice is considered)

- Measure rice with the measuring cup (23) of the products: vegetables «✓✓», fish «✓✓»,

- Water level required for certain amount of product intended for cooking, the flashing

rice (measured in cups «CUP») is given in the program operation time symbols will appear

rice, pour water till the mark «4 CUP». 10. If necessary, you can change the cooking

- For thin milk porridges the recommended program operation time by pressing the but-

3. Place the bowl (20) in the process chamber. ing time by pressing the button (31) «OK», the

Make sure that the outer surface of the bowl time indications will glow constantly on the

- Do not use the bowl (20) for washing cere- 11. Set the delayed start function, if necessary.

als and do not chop products in it, this can

To do this press the button (36) «DELAYED

Make sure that there are no foreign «-» to set the cooking end time (from 30 min-

objects, dirt or moisture in the process utes to 24 hours). Press the «OK» button (31)

**chamber and on the bottom of the bowl** to confirm the set time. If you want to start

(one measuring cup is equal to approximately meat «🖎» or chicken «📂». Confirm your

Maximal level mark for porridges (except «START/STOP» to start cooking.

160 g of rice), wash it and place the rice in the choice with the «OK» button (31).

maximal mark «10» and is not lower than the level grams» table).

**Example**: After putting four measuring cups of programs» table).

is clean and dry, and the bowl is placed evenly display (6).

and is in secure contact with the surface of the **Note:** 

ing to the recipe (see the recipe book). corresponding program symbol will be flash-

7. Select the necessary program by pressing

8. After selecting the program, press the button(35)

Note: In «Boiling \*, «Roasting \*, «Stewing \*, «Stewing \*,

9. After selecting the cooking program or the

on the display (6), the operation time of the

program is set by default (see the «Cooking

tons (32) «+» and (33) «-», confirm the cook-

Setting of cooking time is not available for the

START» and use the buttons (32) «+» and (33)

cooking immediately, skip this step.

«Rice» program.

cooker process chamber.

scale inside the bowl (20).

heating element (14).

Pour water up to the corresponding mark.

proportion of rice and water is 1:3.

damage the non-stick coating;

of minimal mark «2».

rice) is «8».