

cookeo

cuisinez vite et bien en vous laissant guider
kook snel en goed met de gegeven instructies
schnell und lecker kochen: mit anleitungen zur hilfe
cocina bien y rápido con instrucciones para guiarte
cozinhe rápido e bem, com a ajuda das nossas instruções
seguì le nostre istruzioni per cucinare in modo rapido e gustoso
cook fast and well with instructions to guide you

multicuisineur intelligent
intelligente multicooker
intelligenter küchenmultikocher
robot de cocina
robot de cozinha inteligente multifunções
multicooker intelligente
intelligent multicooker



Moulinex®

FR

P. 005-006	- AVANT UTILISATION
P. 007-008	- UTILISATION ET MISE EN FONCTIONNEMENT
P. 009-010	- MENU RÉGLAGES
P. 011	- MENU ON/OFF
P. 013-018	- MENU MANUEL
P. 019-020	- MENU INGRÉDIENTS
P. 021-022	- MENU RECETTES
P. 023	- BIBLIOTHÈQUE
P. 025-026	- INGRÉDIENTS - LISTE DES RECETTES
P. 027-030	- MENU FAVORIS
P. 031-034	- NETTOYAGE ENTRETIEN
P. 035	- RÉOLUTION DES PROBLÈMES
P. 037 - 038	- SÉCURITÉS

NL

P. 039-040	- VOOR INGEBRUIKNAME
P. 041-042	- GEBRUIK EN WERKING
P. 043-044	- INSTELMENU'S
P. 045	- AAN/UIT-MENU
P. 047-052	- HANDMATIG MENU
P. 053-054	- INGREDIËNTENMENU
P. 055-056	- RECEPTENMENU
P. 057	- BIBLIOTHEEK
P. 059-060	- INGREDIËNTEN - RECEPTENLIJST
P. 061-064	- FAVORIETENMENU
P. 065-068	- REINIGING ONDERHOUD
P. 069	- PROBLEEMOPLOSSING
P. 071-072	- BEVEILIGINGEN

DE

S. 073 – 074	- VORBEREITUNG
S. 075 – 076	- BETRIEB UND FUNKTIONSWEISE
S. 077 – 078	- MENÜ EINSTELLUNGEN
S. 079	- MENÜ AN/AUS
S. 081 – 086	- MENÜ MANUELL
S. 087 – 088	- MENÜ ZUTATEN
S. 089 – 090	- MENÜ REZEPTE
S. 091 – 092	- BIBLIOTHEK
S. 093 – 094	- ZUTATEN - ZUTATENLISTE
S. 095 – 098	- MENÜ FAVORITEN
S. 099 – 102	- REINIGUNG UND INSTANDHALTUNG
S. 103	- PROBLEMBEHANDLUNG
S. 105 – 106	- SICHERHEITSFUNKTIONEN

ES

P. 107-108	- ANTES DE USAR
P. 109-110	- MANEJO Y MODO DE EMPLEO
P. 111-112	- MENÚ DE AJUSTES
P. 113	- MENÚ ON/OFF
P. 115-120	- MENÚ MANUAL
P. 121-122	- MENÚ DE INGREDIENTES
P. 123-124	- MENÚ DE RECETAS
P. 125-126	- BIBLIOTECA
P. 127-128	- INGREDIENTES - LISTA DE RECETAS
P. 129-132	- MENÚ DE FAVORITAS
P. 133-136	- LIMPIEZA Y MANTENIMIENTO
P. 137	- RESOLUCIÓN DE PROBLEMAS
P. 139-140	- ELEMENTOS DE SEGURIDAD

PT

- PÁGS. 141-142 - ANTES DE UTILIZAR
- PÁGS. 143-144 - FUNCIONAMENTO E UTILIZAÇÃO
- PÁGS. 145-146 - MENUS DE CONFIGURAÇÃO
- PÁG. 147 - MENU DE LIGAR E DESLIGAR
- PÁGS. 149-154 - MENU MANUAL
- PÁGS. 155-156 - MENU DOS INGREDIENTES
- PÁGS. 157-158 - MENU DAS RECEITAS
- PÁGS. 159-160 - LIVRO DE RECEITAS
- PÁGS. 161-162 - INGREDIENTES - LISTA DAS RECEITAS
- PÁGS. 163-166 - MENU DOS FAVORITOS
- PÁGS. 167-170 - LIMPEZA E MANUTENÇÃO
- PÁGS. 171 - RESOLUÇÃO DE PROBLEMAS
- PÁGS. 173-174 - SEGURANÇAS

IT

- P. 175-176 - PRIMA DELL'USO
- P. 177-178 - USO E FUNZIONAMENTO
- P. 179-180 - MENU IMPOSTAZIONI
- P. 181 - MENU ON/OFF
- P. 183-188 - MENU MANUALE
- P. 189-190 - MENU INGREDIENTI
- P. 191-192 - MENU RICETTE
- P. 193-194 - RICETTARIO
- P. 195-196 - INGREDIENTI - ELENCO RICETTE
- P. 197-200 - MENU PREFERITI
- P. 201-204 - PULIZIA E MANUTENZIONE
- P. 205 - RISOLUZIONE DEI PROBLEMI
- P. 207-208 -DISPOSITIVI DI SICUREZZA

EN

- P. 209-210 - BEFORE USE
- P. 211-212 - USE AND OPERATION
- P. 213-214 - SETTINGS MENUS
- P. 215 - ON/OFF MENU
- P. 217-222 - MANUAL MENU
- P. 223-224 - INGREDIENTS MENU
- P. 225-226 - RECIPE MENU
- P. 227-228 - LIBRARY
- P. 229-230 - INGREDIENTS - RECIPE LIST
- P. 231-234 - FAVOURITES MENU
- P. 235-238 - CLEANING MAINTENANCE
- P. 239 - TROUBLESHOOTING
- P. 241-242 - SAFETY FEATURES

Poignée d'ouverture / fermeture du couvercle
 Deksel open / dicht-handvat
 Griff zum Öffnen/Schließen des Deckels
 Asa de abertura/cierre de la tapa
 Pega de abrir e fechar a tampa
 Impugnatura di apertura/chiusura del coperchio
 Lid open / close handle

Bouton annuler
 Annuleringknop
 Knopf Abbrechen
 Botón de cancelación
 Botão de cancelar
 Pulsante Annulla
 Return button

Bouton d'utilisation principal
 Hoofdwerkingsknop
 Hauptnavigationsknopf
 Botón principal de operaciones
 Botão principal de funcionamento
 Pulsante di funzionamento principale
 Main operation button

Panneau de commande
 Bedieningspaneel
 Bedieneinheit
 Panel de control
 Painel de controlo
 Pannello di controllo
 Control panel

Valve silencieuse
 Dempingsklep
 Dampfventil
 Válvula silenciadora
 Válvula silenciadora
 Valvola silenziatrice
 Silencing valve

Repère visuel d'indication d'ouverture / fermeture
 Open / dicht-controlelampje
 Kennzeichnung Offen/Geschlossen
 Marca de abertura/cierre
 Símbolos de Aberto / fechado
 Simbolo di apertura/chiusura
 Open / closed marking

Cuve de cuisson
 Kookpan
 Kochbehälter
 Olla
 Cuba de cozedura
 Pentola di cottura
 Cooking pot



FR

SERIE EPC03

Basse pression 40kPa (109°C) / Haute pression : 70kPa (115°C)

Capacité produit : 6L / capacité utile : 4L

Chauffage intégré

La pression de régulation est atteinte 10 minutes après le bip sonore.

NL

SERIE EPC03

Lage druk: 40kPa (109°C) / Hoge druk: 70kPa (115°C)

Inhoud van product: 6L / Bruikbare inhoud: 4L

Geïntegreerde verwarming

De stuurdruk wordt 10 minuten na het geluidssignaal bereikt.

DE

SERIE EPC03

Geringer Druck: 40 kPa (109 °C) / Hoher Druck: 70 kPa (115 °C)

Produktvolumen: 6 l / Nutzvolumen: 4 l

Integriertes Heizelement

Der Betriebsdruck wird 10 Minuten nach dem akustischen Signal erreicht.

ES

SERIE EPC03

Baja presión: 40 kPa (109 °C) / Alta presión: 70 kPa (115 °C)

Capacidad del producto: 6 L / Capacidad útil: 4 L

Sistema de calentamiento integrado

La presión de regulación se alcanza 10 minutos después del pitido.

PT

SERIE EPC03

Baixa pressão 40 kPa (109 °C) / Alta pressão: 70 kPa (115 °C)

Capacidade do produto: 6L / Capacidade útil: 4L

Aquecimento integrado

A pressão de regulação é atingida 10 minutos após o aviso sonoro.

IT

SERIE EPC03

Bassa pressione: 40 kPa (109°C) / Alta pressione: 70 kPa (115°C)

Capacità totale: 6 L / Capacità utile: 4 L

Riscaldamento integrato

La pressione di regolazione viene raggiunta 10 minuti dopo il segnale acustico.

EN

SERIE EPC03

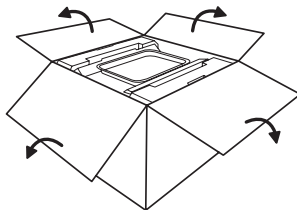
Low pressure 40kPa (109°C) / High pressure: 70kPa (115°C)

Product capacity: 6L / Useful capacity: 4L

Built-in heating

The operational pressure is achieved 10 minutes after the beep.

before
use



Remove the appliance from its packaging and read the instructions carefully before using the product for the first time.



To open the appliance, turn the open/close handle on top of the lid, until the marking is in line with the open padlock.

Install the appliance on a flat, dry and cold surface. Remove all the packaging, stickers or different accessories inside and outside the appliance.



CLEAN THE DIFFERENT COMPONENTS

- 1 Cooking pot
- 2 Metal lid
- 3 Valve cover
- 4 Condensation collector
- 5 Steam basket
- 6 Decompression ball

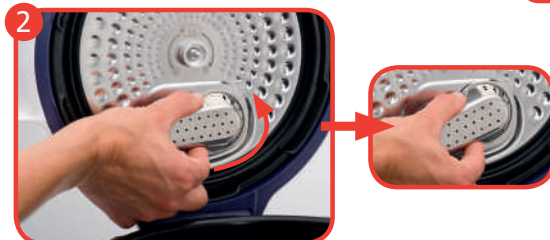
before
use

HOW TO DISMANTLE AND REASSEMBLE THE LID



HOW TO REMOVE THE METAL PLATE:

Grip the lid sub-assembly holding it by the seal, and unscrew the central nut in an anticlockwise direction. Remove the nut then the lid.






HOW TO TAKE THE VALVE COVER OFF:

Clasp the valve cover by its middle part (as shown); then turn it slightly to unclip it. Clean the valve cover, paying special attention to the inside (check that there is no left over food).



ACCESSING THE DECOMPRESSION BALL:

When the lid is completely cool, turn the ball cover, anti-clockwise, so as to bring the **I** marker into position . Lift the cover up. remove the ball, and gently clean it, along with its cover, with water and some washing-up liquid. Dry the ball using a soft cloth, then put it back in position. Put the ball cover back in place, and the marker **I** in position . Lock it by turning the ball cover so that the marker is opposite the pictogram "closed" .

Note: The metal decompression ball may still be hot even when the lid has cooled.



PUTTING THE METAL PLATE BACK IN PLACE:

Grip the metal plate by the seal as shown in the picture. Line up the metal plate with the central screw spindle and press it flat against the underside of the lid. Put the nut back on with the flat side facing the metal plate and turn it clockwise, tightening it as far as it will go.

Note: The notches on the rotating inner part of the lid must be correctly aligned with the notches on the rim of the bowl otherwise the lid will not lock when closed.



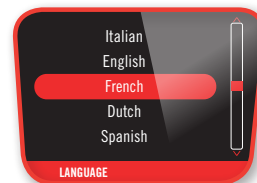
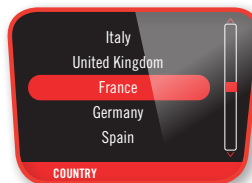
PUTTING THE VALVE COVER BACK:

Take the valve cover as shown in the picture (gripping the middle). Line up the interior circular shape with the three hooks and then push so that the valve cover clips on (you should hear a "clip" sound). The valve cover must be right up against the inside of the lid.



operation

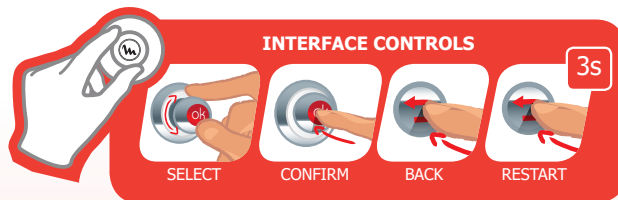
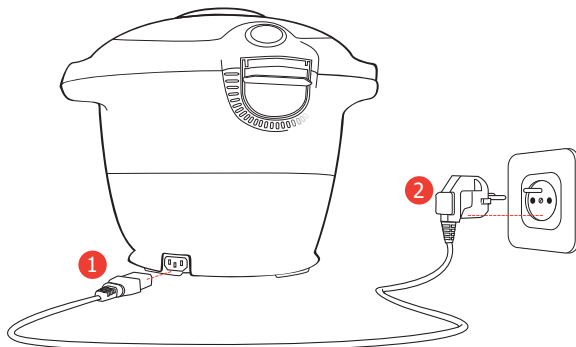
When turning on for the first time, you will access the settings menu:



Select your country



Select your language



use

Never use the appliance without the cooking pot.



OPENING THE LID:

To open the appliance, turn the open/close handle so that the marking is in line with the open padlock. Never try to force the lid to open if it is stuck.



**INSTALLING THE
CONDENSATION TRAP:**

Check that the condensation collector is empty then install it behind the appliance.

When using your appliance for the first time, the pot can release a slight odour. This is normal.



**INSTALLING THE STAND UNDER
THE STEAM BASKET:**

Pinch the stand between your thumb and index finger to install under the steam basket.



**POSITIONING THE POT IN THE
APPLIANCE:**

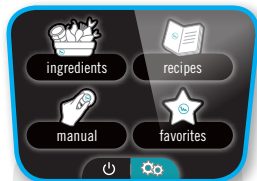
Wipe the bottom of the cooking pot. Make sure there are no food remains or liquid under the bowl or on the heating plate.



Then install the pot in the appliance by positioning the bowl handles into the slots.



settings menu

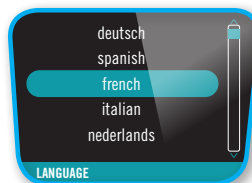


N.B.: each confirmation
takes you back to the
main menu.

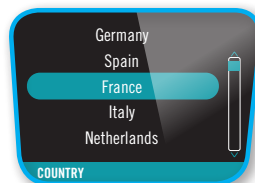
N.B.: even if the sound
is deactivated, the alert
sounds remain active.



Select
«language / country»

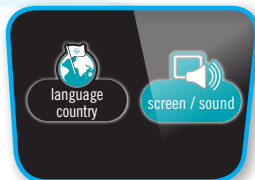


Select your
language

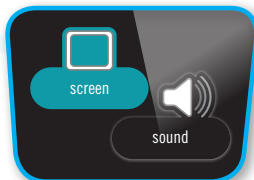


Select your
country

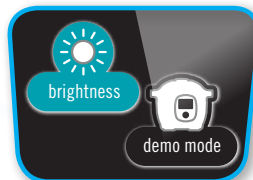




Select
«screen/sound»



Select «screen»



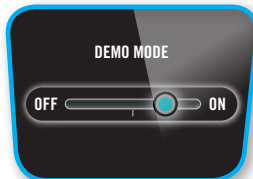
Select «brightness»



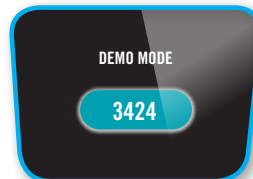
Adjust the light



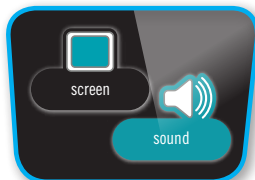
Select «demo mode»



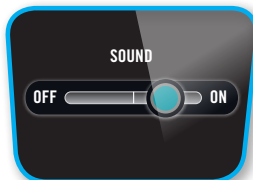
To activate or deactivate the demo mode,
please enter the code: 3424



N.B.: DEMO mode
allows you to operate
the product without
heating or
pressurising it.



Select «sound»



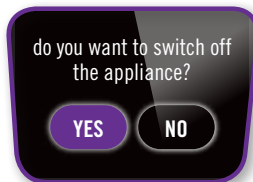
Adjust the volume



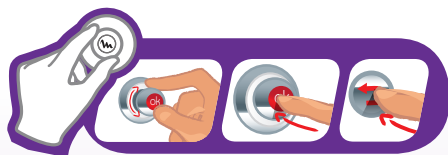
menu
on /off



Select and confirm



Pressing ON/OFF will allow you to switch the appliance on and off





PRESSURE

MANUAL MENU:

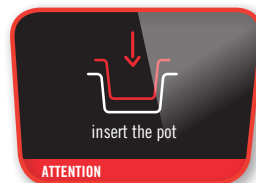
With the manual menu, it is you that guides the cooking. Select the cooking mode: **pressure cooking**, **regular cooking** (slow cook, simmer, brown), **reheat** or **keep warm**.



Select the
«manual» menu



Select
«Pressure cooking» mode



Insert the pot then
add the ingredients



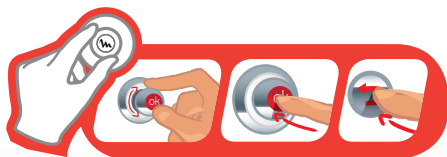
Set the cooking time



Select immediate or
delayed start (p.222)

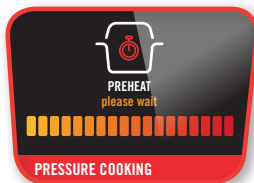


Close and lock the lid





PRESSURE



The preheating time will vary between 3-10 minutes depending on the quantity of food, the quantity of liquid and whether the food is fresh or frozen



Cooking has started (the cooking time counts up)



Cooking has finished



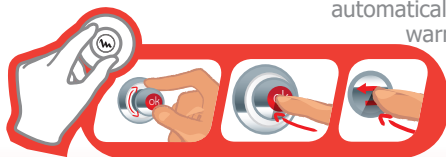
Its ready to eat! The appliance automatically goes to keep warm mode



Note: 4 litre max and 200 ml min capacity for quick cooking.



Do not touch the hot appliance during cooking.



manual menu cooking mode

REGULAR

With regular cooking mode, you can:

-  **cook slowly**
-  **simmer**
-  **brown**

depending on the desired result. The lid remains open for these types of cooking.

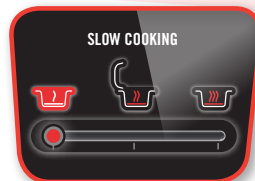
N.B.: The operation is the same, only the temperature is different.



Select the «manual» menu



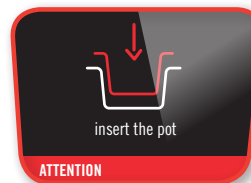
Select the «regular» function



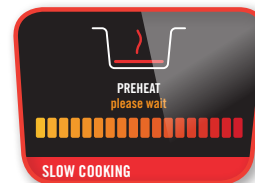
Select the desired function



Open the lid



Insert the pot



The appliance is preheating



SLOW COOKING



SLOW COOKING



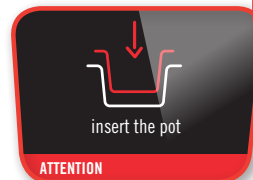
You have the option to completely stop cooking or proceed to pressure cooking.



Select the
«manual» menu



Select the
«reheat» mode



Insert the pot

REHEAT



Close and lock the lid

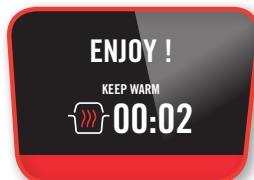


Reheating has started



Press return to interrupt

Do you want to stop
reheat? To stop reheating
select yes.
Ensure food is piping
hot before serving



Its ready to try!



**N.B.: Reheating
starts and the time
increases.**



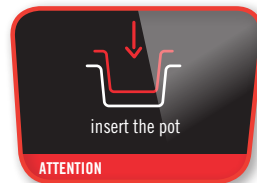
KEEP WARM



Select the
«manual» menu

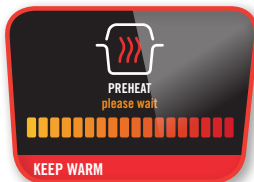


Select the
«keep warm» function



Insert the pot

N.B.: The Keep Warm function starts, and the time increases.



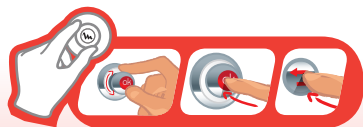
The appliance
is preheating



The keeping warm
function has started



To stop the keep warm
function, press the
«back» button and
select «yes»





manual menu cooking mode

DELAYED START (PRESSURE COOKING MODE)

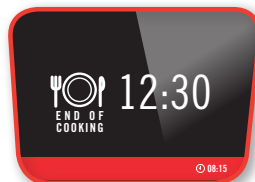


Do not use delayed start for recipes containing meat, chicken, fish, milk or eggs as these foods can deteriorate if left at room temperature before cooking.

The cooking end time may vary according to the volume contained in the product.



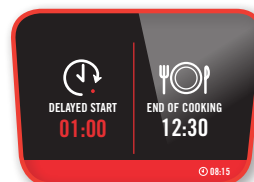
Select
«delayed start»



Select the end
of cooking



Select the current time
(using the 24 hour clock)



Delayed start
is programmed

NB: Delayed start is also possible in the "Ingredients" menu (depending on the type of ingredients).



ingredients menu

INGREDIENTS MENU:

With the ingredients menu, cook single ingredients without having to program the cooking mode or time: Cookeo provides you with instructions for different weights and types of ingredients: meat, fish, vegetables, fruit and finally cereals.

Note: The weights displayed on the Cookeo are the prepared weight of the ingredients



Select the
«ingredients» menu



Select
the vegetables



Select ingredients



Select the quantity of
ingredients



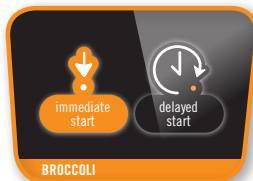
Start the recipe



Follow the instructions



The recommended cooking time is displayed. You can adjust the cooking time to your personal taste by turning the OK button



Select
«immediate start»



Follow the instructions



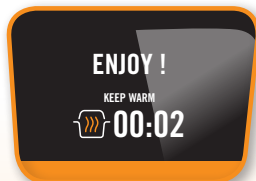
The appliance is preheating
Note: depending on the type of ingredient and the quantity the preheating time will take between 3-10 minutes



Start cooking



End of cooking



It's ready to eat! The appliance automatically goes to keep warm mode

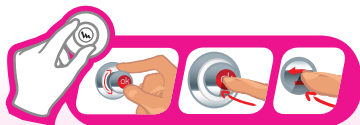


beef bourguignon recipe

RECIPE MENU:

With the recipes menu, choose from the many savoury or sweet recipes divided into **four** categories: **starters & sides/ main dishes / desserts / express recipes.**

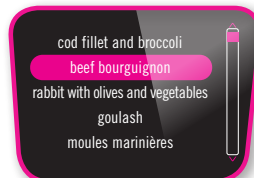
You can go back to the initial menu by pressing the return button for 3 seconds, or back one step by pressing the return button once.



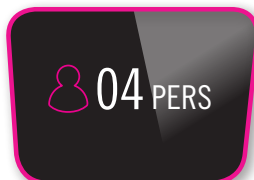
Select the
recipe menu



Select the
type of recipe



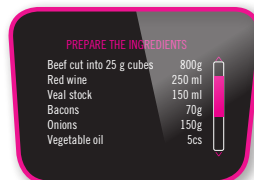
Select
a recipe



Select the number
of servings



Show recipe



Prepare the ingredients

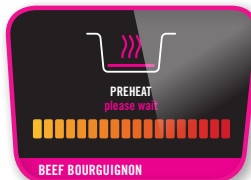


recipe menu

RECIPE MENU: (CONTINUATION)



Start the recipe



Preheating



Follow the instructions



Stop browning



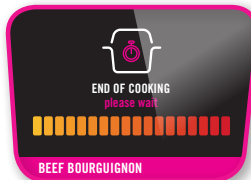
Follow the instructions



Start the cooking



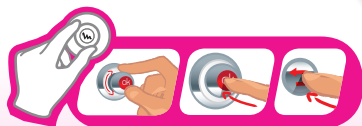
Cooking time



Preheating



Its ready to try!





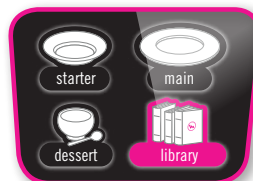
library

TO ACCESS YOUR FAVOURITE RECIPES

N.B.: For more information
on making recipes, see
Recipes Menu section p. 226.



Select the
recipe menu



Select the
«library» sub-menu



Select the desired theme
or quick recipes



ingredients*



meat

beef
lamb
pork
poultry
rabbit
veal



fish & shellfish

fish
mussels
scallops
shrimps/prawns



rice & cereals

barley
brown rice
buckwheat
bulgur
quinoa
wheat
white rice



vegetables / fruits

apples
artichokes
asparagus
aubergines
beetroot
broccoli
brussel sprouts
carrots
cauliflower/romanesco broccoli
celeriac
chard stalks
chicory
courgettes
fennel
green beans
green cabbage
kale
leeks
lentils
pears
potatoes
spinach
sweet potato
turnip

* Depending on national specificities
Based on model

recipe list *

www.moulinex.uk



starters

Broccoli with almonds
Carrot carbonara
Glazed carrots
Aubergine caviar
Greek-style mushrooms
Mushrooms and cheese
Vegetable chowder
Vegetarian pumpkin
Courgette tart with parmesan
Foie gras with fig confit
Saffron and tomato gnocchi
Houmous
Minestrone soup
Baked eggs with artichokes
Salmon loaf with lychees
Mashed potato
Puree with herbs and lemon
Salmon rillettes with wasabi
Pea and mint risotto
Three bean salad
Salmon and bean salad
Chinese style soup
Lentil and smoked bacon soup
Split pea soup
Crab and corn soup
Miso soup
Creamy pumpkin soup



mains

Andouillettes with white wine
Blanquette of veal
Catalan-style beef stew
Beef bourguignon
Salt cod puree
Cod with lentil dal
Squid with tomato
Duck with citrus fruit
Chili con carne
Hake and little shrimps
Pot-au-feu cockerel with star anise
Macaroni with vegetables
Shrimp with coriander
Shrimp courtbouillon
Chicken curry
Turkey with mustard
Pork shoulder with sherry
Mince pork with peppers
Swordfish and scallops
Hungarian goulash
Rabbit with beer
Rabbit with olives
Rabbit with prunes
American-style monkfish
Monkfish with chermoula
Chicken mafé
Miso mackerel
Hake courtbouillon
Pork tenderloin with papaya
Moules marinières
Spring lamb stew
Scrambled eggs
Osso-bucco with grapes
Beef chuck with beer
Tomato chicken wings
Vegetarian style chickpeas
Chinese style pork
Pork with shrimps
Chicken green curry
Chicken and rice
Chicken with balsamic vinegar
Dumplings with Roquefort sauce
Pumpkin risotto
Japanese style rice
Indian rice with chicken
Roastbeef with mustard
Veal roast with vegetables
Salmon with saffron
Salmon, corn and peas
Prawn soup
Beef tacos
Lamb tagine with dates
Ham tortellini and parmesan
Vol au vent
Chicken, semolina and courgettes



desserts

Pineapple with syrup
Bread and butter pudding
Traditional cheesecake
Fruit compote
Pear and banana compote
Dulce de Leche cream
Vanilla pudding
Light chocolate cream
Sweet polenta
Coconut milk flan
Chocolate fondant
Steamed apricot halves
Spiced pears
Chocolate pots de creme
Chestnut pudding
Coconut milk and fruits soup
Terrine of pears and spices



favourites menu

SAVE A RECIPE AS A FAVOURITE

FAVOURITE MENU:

With the favourites menu, create a link to your favourite recipes in the recipe menu.



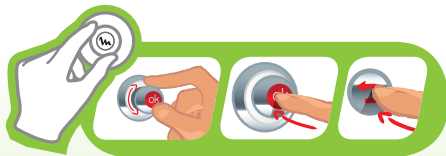
Select the
«favourites» menu



Select «add»

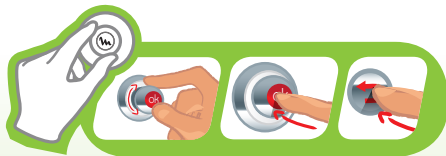


Select the recipe you want
to appear as a favourite



favourites menu

N.B.: «Change» function allows you to adjust the cooking time and the number of people for a recipe already saved in the favourites.



02 PERS



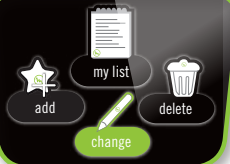
Select the number of servings

00:10
COOK

RECOMMENDED TIME: 10 MIN



Select the required cooking time



Select the «change» menu

04 PERS

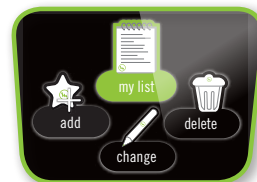


Change the number of people

favourites menu



Select the
«favourites» menu



Select «my list»

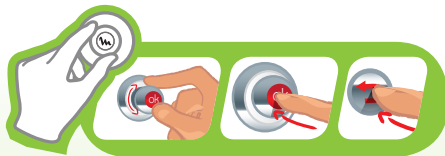


Select the recipe that
you want to prepare



Follow the instructions
as for a normal recipe

**PREPARE
A RECIPE ALREADY
SAVED AS A
FAVOURITE**

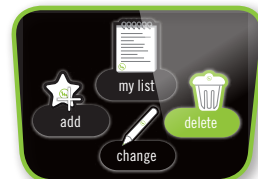


favourites menu

DELETE A RECIPE FROM THE FAVOURITES MENU



Select the
«favourites» menu



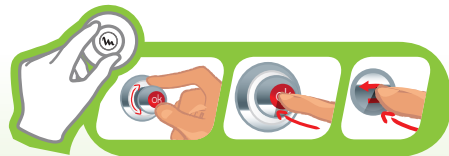
Select «delete»



Select the recipe
you want to delete

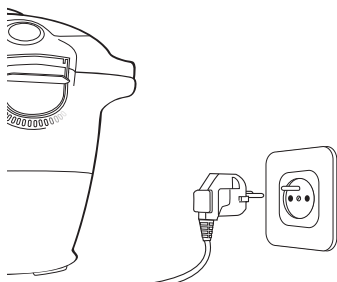


Follow the instructions



cleaning maintenance

Note: To ensure the correct operation of your Coo-keo, follow these cleaning and maintenance instructions after each use.



Once you have finished cooking your dish, disconnect the appliance to clean. Clean the appliance after each use.



You can wash the cooking pot and steam basket in soapy hot water or in the dishwasher. Clean the body of the appliance using a damp cloth.

after several times in the dishwasher, the exterior of the tank may become discoloured.

cleaning maintenance



After each use, remove the condensation collector and wash carefully in soapy water or in the dishwasher. Take care to dry well. Return to its original position.



To clean the metal lid, by hand or in the dishwasher, you need to remove the valve cover.

- 1 Unscrew the screw at the centre of the metal lid and keep it in a safe place
- 2 Take off the metal lid
- 3 Remove the valve cover



CLEANING IN THE DISHWASHER:

You can place the metal lid in the dishwasher, without removing the valves. After placing in the dishwasher, remove the decompression ball and blow in the pipe to check that it is not blocked. Dry the ball and its support carefully using a soft cloth.



CLEANING BY HAND:

You can clean the metal lid using soapy hot water. Firstly, remove the ball then clean completely. Dry the ball and its support using a soft cloth.

cleaning maintenance



**DO NOT CLEAN ANY PART
OF THE COOKEO WITH
ABRASIVE SPONGES OR
WIRE WOOL.**



DO NOT CLEAN ANY PART
OF THE COOKEO WITH
ABRASIVE SPONGES OR
WIRE WOOL.



Before reinstalling the ball, check that the pipe is not blocked by blowing into it.



Press on the internal part of the safety valve spring to check that it is not clogged.



Before removing the internal lid, clean the upper part of the cooking pot. Clean the inside of the appliance's metal lid using a damp sponge and check that the manometric rod is not blocked and correctly positioned.

Rinse under water and check the mobility of the safety pin.



Replace the watertight seal at least every three years. This operation can only be performed in an Approved Service Centre.



Do not store the appliance with the lid closed. Leave open or slightly ajar. This will prevent unpleasant odours.



- In the event of accidental immersion of the appliance or if water is spilt directly on the heating element when the pot is not in position, take the appliance to an Approved Service Centre.



Transport the appliance using the two side handles. For greater safety, check that the handle is in the closed position. For greater safety, check that the lid is locked.



Clean the outside of the appliance's lid using a damp sponge. Clean the silencing valve at the back of the lid.



USB caution:

No water in USB port

* depending on model



Clean the upper part of the cooking pot using a damp cloth. Clean the condensation collector using a damp cloth. Rinse the condensation collector and replace. Check that the manometric rod can move around.

Clean the seal on the metal lid using a damp cloth then rinse thoroughly. Do not use sharp objects.

PROBLEMS	POSSIBLE CAUSES	SOLUTION
The lid does not close	There are foreign bodies between the pot and the heating plate	Remove the pot, check that the heating plate, central element and under the pot are clean. Also check that the central element can move around
	The lid open handle is not correctly positioned	Check that the open handle is completely open
	The metal lid and/or the tightening screw are not properly installed or fully tightened	Check that the nut is fully tightened and that the notches on the rotating inner part of the lid are correctly aligned with the notches on the rim of the bowl and then try locking the lid closed. The nut must be fitted with the flat side facing the metal plate
The product does not decompress	The ball cover is not in place	Let the product cool completely and then remove the metal lid and correctly position the ball cover (fixed in the lock position)
The lid does not open once the steam is released	The manometric rod is still in the high position	After ensuring that no more steam is released and that the appliance is completely cold, insert a fine metal skewer into the hole located between the open handle and the silencing valve. Be careful of hot steam being released once the skewer is pushed in. When no more steam is released, try to open the appliance
The appliance does not become pressurised	Check that the seal, purple safety valve and manometric rod are clean	Clean your appliance by following the cleaning and maintenance instructions in this book
	Check that the lid is locked and the marking is properly aligned with the closed padlock. Check that the manometric rod can move around and if it needs cleaning	Check that the manometric rod can move around and if it needs cleaning
	The decompression ball is not positioned correctly or dirty	Check that the ball is correctly positioned and that the cover is in the locked position. Clean and dry the ball and its support
ERROR CODES	Code 24: the pressure decreases while pressure cooking Code 21 and 26: pressure fails to raise	Add liquid to your recipe (water, stock or a liquid sauce) 50-100ml at a time and re-start the recipe
Steam is released from the sides of the lid during cooking (leaks)	The seal of the metal lid and/or the edges of the pot are dirty	Clean the sides of the pot and seal using a damp cloth. Do not use any sharp instruments
	Wear, cuts and deformation of the seal	The seal must be changed at least every 3 years. Take your appliance to an Approved Service Centre
	Pot edges damaged	Take your appliance to an approved service centre
	The metal lid nut was not tightened enough	Fully tighten the nut so the metal plate is correctly positioned. The nut must be fitted with the flat side facing the metal plate
Water flows behind the appliance	The condensation collector is not in position or is overflowing	Make sure that the condensation collector is properly positioned behind the appliance and that the flow channel is not blocked. The nut must be fitted with the flat side facing the metal plate
	The safety valves and/or openings are obstructed	Check that the bowl is not too full with food or that foods have been cooked which expand (see Safety Instructions pages)
The indicator is not flashing or does not come on	The LED is no longer working or the lid is not completely locked	Check that the appliance is completely locked. Take your appliance to an Approved Service Centre if the problem continues
The control panel does not light up	The appliance is not connected or is on standby	Check that the power lead is connected both to the appliance and the mains. Check that the appliance is not on standby by pressing the «OK» button
	The appliance is damaged	Take your appliance to an Approved Service Centre
The metal lid can not be removed, it is blocked	The metal lid ball cover was not well positioned	Unscrew the nut on the metal plate, then press the spring loaded screw spindle to release the metalplate. Check that the ball cover and decompression ball are correctly positioned and re-fit if necessary



safety features

Your pressure cooker contains several safety features:

Safety When Opening:

- If your pressure cooker is under pressure, the manometric rod is in the upper locking position, which prevents the cover from opening. Never try to force open your pressure cooker.
- It is especially important not to apply pressure to the manometric rod.
- Ensure that the internal pressure has fallen (additional steam escaping from the safety valve) prior to trying to open the cover.

Two Overpressure Safety Features:

- First device: the safety valve releases the pressure – see chapter on Cleaning and Maintenance, page 237.
- Second device : the joint let off steam on the back of the cover.

If one of the overpressure safety features is triggered:

Turn off your appliance.

Let your pressure cooker completely cool down.

Open it.

Check and clean the safety valve, decompression ball and gasket. See chapter on Cleaning and Maintenance.

If your appliance leaks or is no longer operational after having performed these checks and cleaning, take it to an Authorised Service Centre.

Regulating your appliance:

The pressure can be regulated by switching the heating element on or off.

To minimise the effects of thermal inertia and improve regulation accuracy, the decompression ball can be automatically triggered to briefly release steam from time to time.



cookeo

multicuisineur intelligent
intelligente multicooker
intelligenter küchenmultikocher
robot de cocina
robot de cozinha inteligente multifunções
multicooker intelligente
intelligent multicooker