

VITINNITM

1.8L Multi Cooker

PLEASE READ AND KEEP THESE INSTRUCTIONS FOR FUTURE USE

SAP Code: JF07591000

For further assistance, other products and more, join us at:

Website: www.vitinni.co.uk

Instagram: [@vitinniuk](https://www.instagram.com/vitinniuk)

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Thank you for choosing our Vitinni 1.8L Multi Cooker. Please read this user manual carefully and keep it for future reference. The manufacturer and importer do not accept any liability if the information in these operation instructions is not complied with. If you need any assistance, please contact our customer service team on the details provided on the back page of this manual.

SAFETY INSTRUCTIONS

This appliance is for indoor use only.

This appliance is for domestic use only and should not be used for commercial purposes.

Check that the voltage on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge providing they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Cleaning and user maintenance shall not be undertaken by children unless they are older than 8 years and supervised.

This is not a toy - children should be supervised to ensure they do not play with the appliance. Keep the appliance and its cord out of reach of children less than 8 years.

If the appliance, power supply cord and plug are malfunctioning or they have been dropped or damaged switch off the appliance and discontinue use immediately.

This appliance contains no user serviceable parts. Repairs should only be undertaken by the manufacturer, its service agent or a similar qualified person.

If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similar qualified person in order to avoid a hazard.

Keep the power supply cord away from sharp edges and parts of the appliance that may become hot during use. Do not allow the power supply cord to overhang the worktop.

Do not use this appliance with an extension lead or multiple socket adaptor.

Do not use this appliance near an open flame or in moist or damp conditions.

Allow sufficient space around the product for ventilation and heat dissipation. Place on a flat, stable, heat resistant surface a minimum distance of 5 to 10 cm from walls and other items.

This appliance will begin to heat as soon as the mains power supply is connected.

Do not leave the appliance unattended whilst connected to the mains power supply. Switch off the mains power supply and remove the plug by hand when not in use.

Always disconnect the appliance from the power supply before assembling, disassembling or performing cleaning or maintenance.

Do not immerse the product, power supply cord or plug in water. Care should be taken to avoid spillage on the electrical components, power cord and plug. Do not operate the appliance with wet hands.

Do not use any accessories or attachments with the appliance that have not been supplied or recommended by the manufacturer.

Caution: Misuse of the appliance could cause injury – do not use the appliance for anything other than its intended use



Caution: Hot surface. To avoid injury do not touch the hot or heated surfaces of the Multi Cooker. The heated surfaces and heating element may contain residual heat and still be hot after use. Allow the Multi Cooker to cool fully before moving or handling.

Do not overfill the Multi Cooker past the maximum mark. If the Multi Cooker is overfilled, boiling water may be ejected

Boiling Water and Steam can be released from the Multi Cooker and steam vent during use and can cause serious injury, scalds and burns. Allow vigorous boiling and steam production to subside before removing the lid from the Multi Cooker. Exercise caution when handling the Multi Cooker.

Do not cover the steam vent.

CLEANING AND MAINTENANCE

Unplug the product from the mains power supply and allow to cool fully before performing any cleaning or maintenance.

Remove the Lid, Steamer and Inner Pot from the main body and wash them in warm, soapy water. The rice spoon and measuring cup should also be washed in warm soapy water.

Wipe the inside of the pot body and the heating plate with a wrung out and damp cloth. Remove all food residue from the inside of the Multi Cooker.

Wipe the outside of the Multi Cooker with a soft, damp cloth.

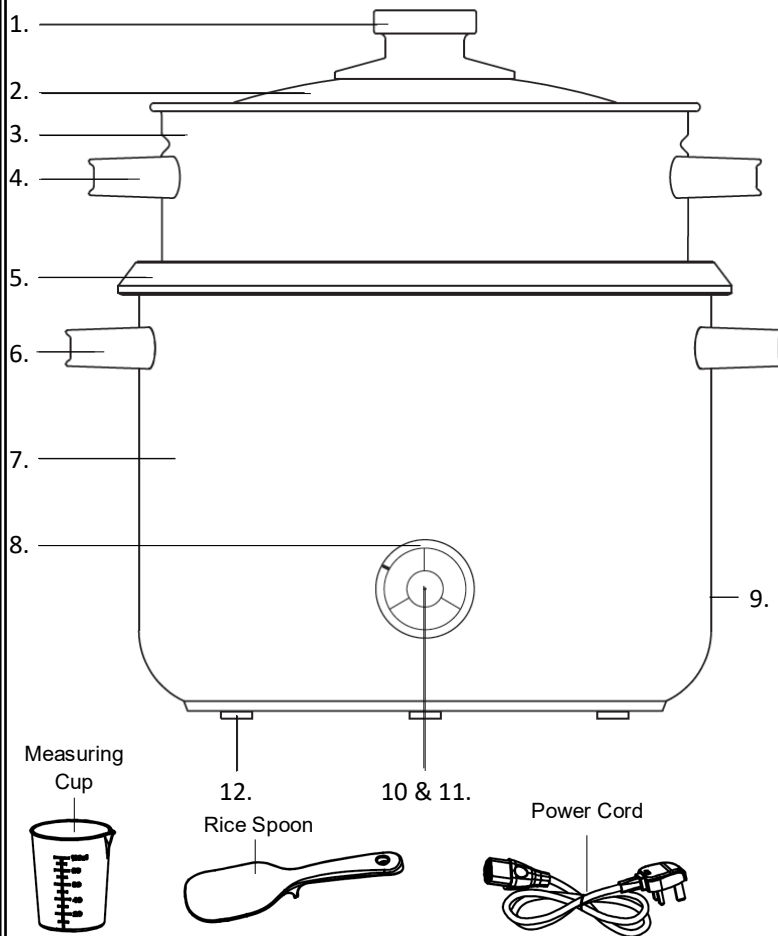
Only use a soft and dry cloth to wipe the control panel. Remove any food residue around the control panel.

Do not use strong detergent, sharp objects, harsh abrasives or scourers to clean the product body and accessories as this could cause damage to the finish. Do not immerse the main unit in water. All parts are not dishwasher safe.

SPECIFICATION

Rated Voltage	Frequency	Rated Power	Capacity
220V-240V	50-60Hz	900W	1.8L

DESCRIPTION OF PARTS



1.	Lid Handle
2.	Glass Lid
3.	Steamer Basket
4.	Steamer Handle
5.	Inner Pot
6.	Main Body Handle
7.	Main Body
8.	Power Select Knob
9.	Power Socket (on side)
10.	Indicator Light
11.	Reset Button
12.	Pot Feet

BEFORE FIRST USE

Before use, remove all packaging materials. Check all accessories are complete and that the equipment is not damaged. The product should be cleaned according to the instructions in the Cleaning and Maintenance section. The product should be run through an operational cycle before it is used for the first time.

When using the product for the first time a slight odour may be emitted. This is normal and will soon subside.

INSTRUCTIONS FOR USE

This Multi Cooker is a versatile Kitchen Appliance which can produce a wide range of tasty and nutritious foods. We have provided some ideas here to get started with. Try using the Multi Cooker as a Cooker to make a hearty stew, a Steamer for cooking fish and vegetables, a Slow Cooker for making Pulled Pork and other tender meats, a Rice Cooker for excellent rice and grains or to make Porridge or Congee for a filling family breakfast.

Preparing the Multi Cooker for use

1. Place the Multi Cooker on a flat, stable and heat resistant surface.
2. Ensure that the Power Select Knob is set to the central (Keep Warm) position.
3. Remove the Lid and Steamer by lifting them off the Inner Pot. The Multi Cooker is now ready for use in one of the ways described below.

Using the Multi Cooker as a Steamer

4. Fill the Inner Pot with water, stock or other liquid which will be used to steam the food. Around 1.0L of liquid should be sufficient for most steaming needs.
5. Place the Steamer on top of the inner pot and add the food to be steamed into the steamer.
6. Place the Lid onto the Steamer. The Multi Cooker is now ready to cook.

Using the Multi Cooker as a Cooker or Slow Cooker

7. Add the ingredients to be cooked into the inner pot making sure not to exceed the maximum mark of 2.2L.
8. Place the Lid onto the Inner Pot. The Multi Cooker is now ready to cook.

Using the Multi Cooker to cook porridge, rice or congee

9. Using the measuring cup add porridge oats or rice to the Inner Pot. Distribute the porridge oats or rice evenly around the Inner Pot to prevent sticking and then add a sufficient quantity of water.
10. Place the Lid onto the Inner Pot. The Multi Cooker is now ready to cook.

Cooking with the Multi Cooker

11. Connect the power cord to the Multi Cooker by inserting the connector into the power socket on the side of the Multi Cooker.
12. Plug in and switch on the Multi Cooker at the mains power supply. The Multi Cooker will begin heating as soon as the mains power supply is turned on.
13. With the Power Select Knob in the central position the indicator light will shine blue to show the Multi Cooker is in Keep Warm mode and the Multi Cooker will begin heating gently.
14. **When using as a Steamer or Cooker:** turn the Power Select Knob to the “high” position to begin the cooking process. The Multi Cooker will keep cooking until either manually switched to Keep Warm Mode, automatically switched to Keep Warm Mode when the liquid is boiled off or the power is disconnected.

When using as a Slow Cooker: turn the Power Select Knob to the “low” position to begin the cooking process. The Multi Cooker will keep cooking until either manually switched to Keep Warm Mode, automatically switched to Keep Warm Mode when the liquid is evaporates off or the power is disconnected.

When using to cook rice: turn the Power Select Knob to the “high” position to begin cooking. The Multi Cooker will cook the rice and automatically switch to Keep Warm mode when the rice is ready.

When using to cook porridge or congee: turn the Power Select Knob to the “low” position to begin cooking. The Multi Cooker will cook the porridge and automatically switch to Keep Warm mode when the porridge is ready.

The indicator light will shine red to show that cooking is in progress. The indicator light will shine blue to show Keep Warm mode is active.

15. When the Multi Cooker is being used as a cooker the lid can be removed at any time to stir the contents to prevent sticking.

When steaming food the lid should not be removed until the cooking process has been completed.

16. The Multi Cooker will automatically change to Keep Warm mode when all of the liquid in the Inner Pot evaporates/boils off.

The Multi Cooker will remain in Keep Warm Mode even if the Power Select Knob is moved to a new position. To restart cooking, select either “High” or “Low” with the Power Select Knob and press the centre of the Power Select Knob (Reset Button) to Reset the Multi Cooker.

NOTE: If the temperature of the Inner Pot is too high the Multi Cooker will not resume cooking if the Reset Button is pressed. Allow the Multi Cooker to cool for a few minutes in Keep Warm Mode and add some more liquid to the Inner Pot if required before trying again.

17. When the food is cooked turn the function selector knob to the Keep Warm position. Allow a few minutes for any steam to dissipate and boiling/simmering to subside.
18. Switch off and remove the plug from the mains power supply. Remove the lid by the handle. The steamer can be lifted off by the steamer handles. Use the rice scoop or non-metal utensils to serve from the inner pot. Using metal utensils will scratching the coating of the inner pot and reduce the effectiveness of the inner pot coating.

TIPS FOR COOKING RICE

The cooking time will vary depending on the ratio of rice to water and the quantity being made. Typical cooking time for two servings of rice is around 25 minutes.

Do not serve the cooked rice immediately after cooking has finished. Let the rice simmer in Keep Warm mode for another 10 minutes before eating.

The water level line marked on the Inner Pot is for reference. The rice to water ratio can be modified according to different rice varieties and personal preferences. The quantity of rice and water should not exceed the maximum amount indicated in the Inner Pot to avoid overflowing.

TIPS FOR COOKING PORRIDGE OR CONGEE

The cooking time is around 30 to 120 minutes and will depend on the ratio of oats/rice to water/milk and the quantity being made.

The Multi Cooker will automatically switch to keep warm mode when the porridge or congee is ready. This will produce quite thick porridge or congee.

If a more runny texture is desired the Multi Cooker will need to be switched to Keep Warm mode manually.


TIPS FOR STEAMING FOOD

When cooking rice or other food in the Inner Pot, the steamer can be placed on top of the Inner Pot and covered with the lid to steam food simultaneously.

Other liquids such as meat/vegetable stock, wine etc. can be used in place of water in the Inner Pot to infuse the ingredients while steaming is in progress and enhance the taste.

WEEE INFORMATION



The symbol  on this product or its packaging means that this product may not be treated as household waste. It should be handed to an appropriate collection point for the recycling of electrical and electronic equipment. Contact your local council or household waste disposal service for further information.

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

Guarantee

Our products are guaranteed for a period of 2 years from the date of purchase. Products that develop a fault within this period are covered by our warranty and we will replace defective parts, or where not available the whole product. The warranty does not apply to any defect in the goods arising from fair wear and tear, wilful damage, accident, negligence by you or any third party, use otherwise than as recommended by us, failure to follow our instructions, any alteration or repair carried out without our approval or has been the subject of commercial use. Your statutory rights remain unaffected, in particular any rights you have under the Consumer Rights Act 2015.

If you have a problem with your product within this warranty period please contact our customer services team.

In the event of changes to the specification of a product and we are not able to replace parts, we will replace the whole product within the 2 year guarantee period

For products that fall outside of the 2 year guarantee, we will endeavor to provide spare parts to purchase for as many of the replaceable parts as possible, but cannot foresee specification changes or upgrades to products or parts outside of the initial 2 year period.

Customer Services:

If you would like further advice or information on your product, ensure you have the SAP code ready and please get in touch with us at Vitinni on the contact options below:

SAP Code: JF07591000

Phone: 0330 002 1202 (Mon – Fri 9am to 5pm)

Email: support@vitinni.co.uk

UK Address: Vitinni, Vale Mill (Rochdale) Ltd, Robinson Street, Rochdale, OL16 1TA, UK

EU Address: Vitinni, Delu-Ako Minky GmbH, Hauptstraße 103, 53619, Rheinbreitbach, Germany