

REGISTER YOUR MELLERWARE WARRANTY

Thank you for purchasing a Mellerware product. Mellerware guarantees that your product has been thoroughly inspected and tested before being dispatched and is free from mechanical or electrical defects and complies with the applicable safety standards. With every Mellerware product purchased you will receive up to a 3 year warranty as detailed in the terms and conditions below.

FIRST YEAR – 1 YEAR RETAIL WARRANTY

Should defects due to faulty parts or workmanship develop, under normal domestic use, within 12 months from the original date of purchase please return the product to the store from where it was purchased for a refund or replacement at the discretion of the brand. Mellerware appliances are intended for domestic use only and not for industrial or professional use. The Warranty, if the product is used outside of domestic use or used in a commercial environment reduced to 3 months with no extended warranty available on all other terms and conditions applicable.

SECOND YEAR – OPTIONAL 1 YEAR ADDITIONAL EXTENDED ONLINE WARRANTY

Mellerware takes pride in its product quality and therefore offer an extended 12 month warranty over and above the 1 Year Retail Warranty. Should defects due to faulty material or workmanship develop, under normal domestic use, after the initial 12 month period and within 24 months from the original date of purchase, please return the product to Mellerware for repair. Mellerware will assess and repair the product free of charge should it be found to be a valid warranty claim and will return it to you directly. Mellerware will replace a product with a similar product in the same or better condition if the repair cannot be conducted for whatever reason. Should the product fall outside of the warranty, Mellerware will produce a repair and delivery quotation for your approval.

NB: Registration should be completed at [www.creativehousewares.co.za](http://www.creativehousewares.co.za). Should you experience any technical difficulties you are welcome to contact our customer service line on 086 111 5006 and one of our consultants will gladly assist with the online warranty registration. Should you not register the product within the 12 months of purchase, you will automatically forfeit this extended warranty.

THIRD YEAR – OPTIONAL 1 YEAR ADDITIONAL EXTENDED COMMUNICATION OPT-IN WARRANTY

Mellerware takes pride in its product quality and therefore offer an additional 12 month warranty over and above the 1 Year Retail and 1 year online registration warranty. Should defects due to faulty material or workmanship develop, under normal domestic use, after the initial 12 month period and within 36 months from the original date of purchase, please return the product to Mellerware for repair. Mellerware will assess and repair the product free of charge should it be found to be a valid warranty claim and will return it to you directly. Mellerware will replace a product with a similar product in the same or better condition, if the repair cannot be conducted for whatever reason. Should the product fall outside of the warranty, Mellerware will produce a repair and delivery quotation for your approval.

NB: Registration should be completed at [www.creativehousewares.co.za](http://www.creativehousewares.co.za). Should you experience any technical difficulties you are welcome to contact our customer service line on 086 111 5006 and one of our consultants will gladly assist with the online warranty registration and opt-in email communication. Should you wish to qualify for the additional third year extended warranty, you would need to have registered your warranty within the first 12 months from date of purchase and subscribed to receive brand communication. The extended warranty is conditional upon these requirements. Please note that you are however free to opt out at any stage in accordance with the POPI act, which will however result in you forfeiting this additional extended "communication opt in" warranty from the recorded opt-out date.

For any service, enquiries and complaints, please contact our Customer Care on 086 111 5006, e-mail [help@chwsa.co.za](mailto:help@chwsa.co.za) or WhatsApp on +27 63 014 0457 from 08h00 to 15h00 Monday to Friday excluding public holidays.

Please also note that the company is normally closed for 2 weeks around Christmas and New Year. Please send all products to one of the listed service centres.

ONLINE WARRANTY REGISTRATION

WHY REGISTER YOUR WARRANTY?

Mellerware pride ourselves on bringing premium quality appliances to market, and as a commitment to this level of quality we offer up to a 3 year warranty (1 Year Retail + 1 Year Extended Online warranty registration + 1 Year Extended opt-in communication warranty) on all of our products. To take advantage of the Free Extended Warranty options you will need to register your warranty online within the first year of purchase in order to make a valid claim. Now you can register your product, upload your warranty online and never have to worry about losing your receipt again. Enjoy the benefit of up to 3 years' warranty.

ADDED BENEFITS

- In addition to providing you with an online profile of your registered products we will also provide a host of value added benefits:
- Discount voucher on product warranty registration
- Incentives and Competitions for registered users
- New recipes or ideas for your registered products
- New product developments - be the first to get the latest appliances
- Special offers on promotional items

How to Register your Online Warranty?



- Open your internet browser and visit [www.mellerware.co.za](http://www.mellerware.co.za)
- Click on the "Register" link and create your username and password. Or if you have done this already login with your username and password.
- Click on "Register your Warranty" and follow the easy instructions.
- Scan and upload your receipt.
- Open your internet browser and visit [www.creativehousewares.co.za](http://www.creativehousewares.co.za)
- Click on the "Register" link and create your username and password. Or if you have done this already login with your username and password.
- Click on "Register your Warranty" and follow the easy instructions.
- Scan and upload your receipt.

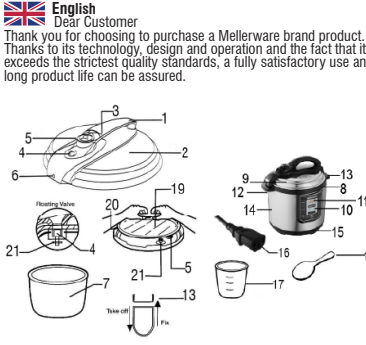
Notes:

- The online warranty system is a safe storage facility for your receipt.
- You will be required to register on the Mellerware or Creative Housewares website. You will receive a username and password once registered. This will give you access to your profile.
- From your profile you will be able to load products that you have purchased. In order to successfully register your warranty you will need to scan and upload your receipt to us.
- All instructions on how to load your products are available inside your profile.
- Please note that you must check that your receipt has been uploaded correctly. Creative Housewares cannot be held responsible for faxes or files not received.
- For assistance with registration please email: [help@chwsa.co.za](mailto:help@chwsa.co.za)

National Service Centre: 086 111 5006  
e-mail: [help@chwsa.co.za](mailto:help@chwsa.co.za)  
[www.creativehousewares.co.za](http://www.creativehousewares.co.za)

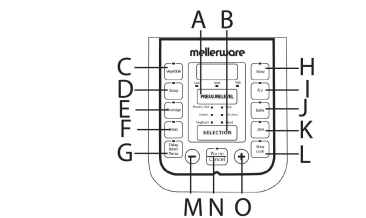
Durban  
2423 Percy Osborn Road  
Morningside, Durban, 4001, RSA  
+27 31 303 3465

Johannesburg  
25 & 26 San Croy Office Park  
Agora Road, Croydon, 1619, RSA  
+27 11 392 5652



1. Handle
2. Lid
3. Steam release handle
4. Floating valve
5. Steam vent valve
6. Auto bolt
7. Inner pot
8. Exterior pot
9. External cover
10. Control panel
11. LED panel
12. Water collection container
13. Cool touch handles
14. Stainless steel accented body
15. Lower base
16. Removable power cable
17. Measuring cup
18. Measuring Spoon
19. Inside cover
20. Lid seal
21. Sealant washer

1.2. Button description



- A. Pressure level
- B. Selection
- C. Vegetable
- D. Soup
- E. Porridge
- F. Bean
- G. Delay timer/ temperature
- H. Slow
- I. Fry
- J. Bake
- K. Jam
- L. Slow cook
- M. Decrease

N. Warm/ Cancel  
O. Increase

2. Safety advice and warnings!

Read these instructions carefully before switching on the appliance and keep them for future reference. Failure to follow and observe these instructions could lead to an accident. Clean all the parts of the product that will be in contact with food, as indicated in the cleaning section, before use.

2.1. Use or working environment.

- 2.1.1. Keep the working area clean and well lit. Cluttered and dark areas invite accidents.
- 2.1.2. Use the appliance in a well ventilated area.
- 2.1.3. Do not place the appliance on hot surfaces, such as cooking plates, gas burners, ovens or similar items.
- 2.1.4. Keep children and bystanders away when using this appliance.
- 2.1.5. Place the appliance on a horizontal, flat, stable surface suitable for withstanding high temperatures and away from other heat sources and contact with water.
- 2.1.6. Keep the appliance away from flammable material such as textiles, curtains, cardboard or paper, etc.
- 2.1.7. Do not place flammable material near the appliance.
- 2.1.8. Do not use the appliance in association with a programmer, timer or other device that automatically switches it on.
- 2.1.9. Do not use the appliance if the cable or plug is damaged.
- 2.1.10. Ensure that the voltage indicated on the rating label matches the mains power supply voltage before plugging in the appliance.
- 2.2.1. Connect the appliance to the mains power supply with an earth socket with a minimum of 10 amperes.
- 2.1.12. The appliance's plug must fit into the mains power supply socket properly. Do not alter the plug.
- 2.1.13. If using a multi-plug check ratings carefully as the current rating of several appliances could easily exceed the rating of the multi-plug.
- 2.1.14. If any of the appliance casings breaks, immediately disconnect the appliance from the mains power supply to prevent the possibility of an electric shock.
- 2.1.15. Do not use the appliance if it has fallen on the floor or if there are visible signs of damage.
- 2.1.16. Do not force the power cord. Never use the power cord to lift up, carry or unplug the appliance.
- 2.1.17. Do not wrap the power cord around the appliance.
- 2.1.18. Do not clip or crease the power cord.
- 2.1.19. Do not allow the power cord to hang or to come into contact with the hot surfaces of the appliance.
- 2.1.20. Check the state of the power cord. Damaged or tangled cables increase the risk of electric shock.
- 2.1.21. The appliance is not suitable for outdoor use.
- 2.1.22. Power cord should be regularly examined for signs of damage, and if the cord is damaged, the appliance must not be used.
- 2.1.23. Do not touch the plug with wet hands.

2.2. Personal safety:

- 2.2.1. **CAUTION:** Do not leave the appliance unattended during use as there is a risk of an accident.
- 2.2.2. Do not touch the heated parts of the appliance, as it may cause serious burns.
- 2.2.3. This appliance is only for domestic use, not for industrial or professional use. It is not intended to be used by guests in hospital environments such as bed and breakfast, hotels, motels, and other types of residential environments, even in farm houses, areas of the kitchen staff in shops, offices and other work environments.
- 2.2.4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 2.2.5. This appliance is not a toy. Children should be supervised to ensure that they do not play with the appliance.

2.3. Use and care:

- 2.3.1. Fully unroll the appliance's power cable before each use.
- 2.3.2. Do not use the appliance if the parts or accessories are not properly fitted.
- 2.3.3. Do not use the appliance when empty.
- 2.3.4. Do not turn the appliance over while it is in use or connected to the mains power supply.
- 2.3.5. Do not cover the cooking surface or food with aluminium foil

and other similar materials.

- 2.3.6. Unplug the appliance from the mains power supply when not in use and before undertaking any cleaning task.
- 2.3.7. The appliance should be stored out of reach of children.
- 2.3.8. Do not store the appliance if it is still hot.
- 2.3.9. Never leave the appliance unattended when in use and keep out of the reach of children.
- 2.3.10. If, for some reason, the appliance were to catch fire, disconnect the appliance from the mains power supply and DO NOT USE WATER TO PUT THE FIRE OUT.

2.4. Service:

- 2.4.1. Make sure that the appliance is serviced only by suitably qualified technician, and that only original spare parts or accessories are used to replace existing parts/accessories.
- 2.4.2. If the appliance or its components are damaged, the manufacturer or its service agent or a similarly qualified person must replace it in order to avoid a hazard.
- 2.4.3. Any misuse or failure to follow the instructions for use renders the guarantee and the manufacturer's liability null and void.

3. Instructions for use:

- 3.1. **Before use:**
  - 3.1.1. Remove the appliance's protective film (if applicable).
  - 3.1.2. Before using the product for the first time, clean in the manner described in the cleaning section.
  - 3.1.3. Attach the water collection container to the appliance, simply insert the place holder diagram in the water collection container, will collect any access liquid generated by the steam.
- 3.2. **Use and care:**
  - 3.2.1. Fully unroll the power cord before plugging it in.
  - 3.2.2 Place the appliance on a flat, dry, stable, and heat-resistant surface.
  - 3.2.3 Connect the power cord securely to the pressure cooker to prevent arcing or malfunction.
  - 3.2.4 Connect the appliance to the mains power supply.

3.3. Browning / Sealing:

- 3.3.1. Before cooking meat in the Juno pressure cooker, it is important to brown or seal the meat first.
- 3.3.2. Slightly cook the meat in a frying pan or pot with a little oil before starting the pressure cooking process. Alternatively, sear meat or braise onions in a frying pan on the pressure cooker. The meat should be lightly browned on the outside but still raw on the inside.

3.4. Use:

- 3.4.1 Press the button on the left or right side panel to select a menu. The display will show the default pressure time (P) and a number. The number is the amount of minutes) and flash. After 3 seconds, the unit will start cooking automatically.
- 3.4.2 Press the button on the left or right side panel to select a menu. The display will flash the default pressure time. Use the - and + buttons to adjust the pressure time. The pressure time will increase or decrease in increments of 5.
- 3.4.3 Press the button on the left or right side panel to select a menu. The display will flash the default pressure time. Press the Pressure Level button to select the pressure.

Press once: Low Pressure

Press twice: Medium Pressure

Press three times: High Pressure

- After 3 seconds, the unit will start cooking automatically.
- 3.4.4 Press the button on the left or right side panel to select a menu. Press the Delay Start/Temp button. The Delay Timer indicator will light. Use the - and + buttons to set the desired delay time. After 3 seconds, the unit will start setting automatically.
- 3.4.5 Press the button on the left or right side panel to select a menu. Press the Delay Start/Temp button twice. The default cooking temperature will flash. Use the - and + buttons to set the desired temperature. After 3 seconds, the unit will confirm the setting automatically.
- 3.4.6 Press the Selection button in the middle of the panel to choose a program. The corresponding program indicator will light. After 3 seconds, the unit will confirm the selection automatically.
- 3.4.7 Press the Warm/Cancel button to cancel an incorrect operation.

N. Verwarm/ Kanselleer  
O. Verhoog

2. Veiligheidsadvies en waarskunjings!

Lees hierdie instruksies sorgvuldig voordat u die toestel aan- skakel en hou dit vir toekomstige verwysing. Versuim om hierdie instruksies te volg en op te let kan lei tot 'n ongeluk. Maak al die dele van die produk wat met voedsel in aanraking kom, soos aangedui in die skoonmaakafdeling, voer gebruik.

2.1. Gebruik of werksomgewing:

- 2.1.1. Hou die werkarea skoon en goed belig. Roërie en donker gebiede veroorsaak ongelukke.
- 2.1.2. Gebruik die apparaat in 'n goed geventileerde area.
- 2.1.3. Plaas die apparaat nie op warm oppervlaktes soos kookplaat, gasbranders, oonde of soortgelyke items nie.
- 2.1.4. Hou kinders en omstanders weg wanneer u hierdie toestel gebruik.
- 2.1.5. Plaas die apparaat op 'n horisontale, plat, stabiele oppervlak wat geskik is vir die weerstaan van hoë temperatuur en weg van ander hittebronne en kontak met water.
- 2.1.6. Hou die apparaat weg van vlambare materiaal soos tekstiele, gordyne, karton of papier, ens.
- 2.1.7. Moenie vlambare materiaal naby die toestel plaas nie.
- 2.1.8. Moenie die toestel in kombinasie met 'n programmeerder, timer of ander toestel gebruik wat dit outomaties aanskakel nie.
- 2.1.9. Moenie die toestel gebruik as die kabel of stekker beskadig is nie.
- 2.1.10. Maak seker dat die spanning wat op die graderingsstetik aangedui word, ooreenstem met die spanning van die spanning voordat u die toestel.
- 2.1.11. Sluit die toestel aan op die netspanning met 'n aardkrag wat 'n minimum van 10 behels amperes.
- 2.1.12. Die stekker van die apparaat moet in die netspanning van die stekker gepas wees. Moenie die prop verander nie.
- 2.1.13. As 'n fluplig gebruik word, moet die graderings noukeurig nagegaan word, aangesien die stroom wat deur verskeie toestelle gebruik word, maklik oorskry kan word.
- 2.1.14. As enige van die toestel breek, skakel die toestel onmiddellik uit die stroomtoevoer om die moontlikheid van 'n elektriese skok te voorkom.
- 2.1.15. Moenie die toestel gebruik as dit op die vloer geval het of as daar sigbare tekens van skade is nie.
- 2.1.16. Moenie die netsnoer dwing nie. Moet nooit die krag-toevoer gebruik om die toestel op te hef of te dra nie.
- 2.1.17. Moet nie die netsnoer om die toestel draai nie.
- 2.1.18. Moenie die kragtoevoer sny of vou nie.
- 2.1.19. Moenie toelaat dat die kragtoevoer van of met die warm oppervlaktes van die toestel in aanraking kom nie.
- 2.1.20. Kontroleer die toestand van die netsnoer. Beskadigde of verstrengelde kables verhoog die risiko van elektriese skok.
- 2.1.21. Die toestel is nie geskik vir buite gebruik nie.
- 2.1.22. Die kragtoevoer moet gereeld ondersoek word vir tekens van skade, en as die tou beskadig is, moet die toestel nie gebruik word nie.
- 2.1.23. Moenie die prop met nat hande aanraak nie.

2.2. Persoonlike veiligheid:

- 2.2.1. **LET WEL:** Moenie die toestel onbewaak maak tydens gebruik nie, aangesien daar 'n ongeluk gevaar is.
- 2.2.2. Moenie aan die verhitte dele van die apparaat raak nie, aangesien dit ernstige brandwonde kan veroorsaak.
- 2.2.3. Hierdie toestel is slegs vir huishoudelike gebruik, nie vir industriële of professionele gebruik nie. Dit is nie bedoel om gaste in gasverhysingsomgewings soos bed en ontbyt, hotelle, motels en ander tipes woongeboue te gebruik nie, selfs in plaashuise, areas van kombisuipersoneel in winkels, kantore en ander werksomgewings.
- 2.2.4. Hierdie toestel is nie bedoel vir gebruik deur persone (insluitend kinders) met verminderde fisiese, sensoriese of geestelike vermoëns, of gebrek aan onderrinding en kennis, tensy hulle toegang tot instruksies aangaande die gebruik van die toestel deur 'n persoon wat vir hul veiligheid verantwoordelik is, gegee is.
- 2.2.5. Hierdie toestel is nie 'n speelgoed nie. Kinders moet toesig gehou word en verseker dat hulle nie met die toestel speel nie.

2.3. Gebruik en versorging:

- 2.3.1. Voltooi die toestel se kragkabel voerheen uit elek gebruik.
- 2.3.2. Moenie die toestel gebruik as die dele of toestelle nie behoorlik toeges is nie.
- 2.3.3. Moenie die toestel gebruik as dit leeg is nie.

| Menu       | Default pres-<br>sure time | Pressure level |           |
|------------|----------------------------|----------------|-----------|
|            |                            | Min(low)       | Max(high) |
| Vegetable  | 6min                       | 2min           | 12min     |
| Soup       | 25min                      | 18min          | 25min     |
| Porridge   | 12min                      | 8min           | 15min     |
| Beans      | 40min                      | 10min          | 40min     |
| Stew       | 45min                      | 30min          | 59min     |
| Deep fry   | 10min                      | 5min           | 15min     |
| Bake       | 35min                      | 25min          | 45min     |
| Jam        | 15min                      | 10min          | 30min     |
| Slow cook  | 2hrs                       | 1hr            | 5hrs      |
| Brown rice | 20min                      | 10min          | 30min     |
| Steam      | 10min                      | 5min           | 15min     |
| Yoghurt    | 8hrs                       | 7hrs           | 9hrs      |
| Fish       | 5min                       | 2min           | 10min     |
| Chicken    | 30min                      | 10min          | 45min     |
| Meat       | 25min                      | 15min          | 59min     |

NB: Please note that all cooking times are just a guideline.

NOTE:

During initial use, you may notice a slight odour due to the burning off of manufacturing residue. This is completely normal, it does not affect the food being cooked and will disappear after a few uses.

NOTE:

Ensure that the steam release valve is in the "sealed" position before the appliance starts the cooking process otherwise the unit will not be able to build up pressure.

3.5 Delay Time:

- 3.5.1. The Juno pressure cooker has a delay timer you can set, to start cooking at a later stage. This feature is optional. Set your timer after you have selected your desired cooking function. The delay timer can be adjusted in increments of 10 minutes. Maximum delay time is 24 hours.
- 3.5.2. Press the delay timer button once for every 30 minutes to delay the cooking process. For example, to set a 90 minute delay time, press the button three times. The delay time will be displayed on the screen.
- 3.5.3. Please note that once the cooking time has counted down, the time may not be adjusted. If more or less cooking time is required, the cooking process must be cancelled and the timing must be reset to the required desired time.
- 3.5.4. During set up or while cooking the "Keep warm/cancel" button can be pressed to cancel cooking.
- 3.5.5. After cooking the unit will automatically engage "Keep Warm" mode and the letters "bb" will be displayed on the screen. The "Keep warm/Cancel" button can be pressed to cancel keep warm mode.
- 3.5.6. Once the unit has completed the cooking cycle or the LCD display has turned off before opening and removing the lid, turn the pressure release valve to the "vent" position as indicated by the label on the lid. Ensure that your face and hands are away from the opening of the pressure release valve to ensure that you do not get scalded or injured; the steam is very hot therefore extreme caution must be exercised when steam is being released.
- 3.5.7. When cooking liquid foods such as soup or porridge wait for the unit to cool down before the pressure is released.
- 3.5.8. Switch off the appliance at the wall socket and remove the plug from the wall socket.
- 3.5.9. Once all pressure has been released and the plug has been

- 2.3.4. Moenie die toestel oorskakel terwyl dit gebruik word nie of verbind met die kragtoevoer.
- 2.3.5. Moet nie die kookoppervlak of kos bedek nie aluminium foelie en ander soortgelyke materiale.
- 2.3.6. Skakel die toestel uit die kragtoevoer indien nie in gebruik en voordat u enige skoonmaaktaak onderneem.
- 2.3.7. Hierdie toestel moet buite bereik gebere word van kinders.
- 2.3.8. Moenie die toestel sloot as dit nog warm is nie.
- 2.3.9. Moet nooit die dele van die toestel wat met voedsel in aanraking kom, soos aangedui in die skoonmaakafdeling, voer gebruik.
- 2.3.10. As die toestel om een of ander rede brand, moet die toestel van die kragtoevoer verwyder word en GEEN WATER GEBRUIK OM DIE VUUR UIT TE STIK NIE.

2.4. Diens:

- 2.4.1. Maak seker dat die toestel slegs deur 'n toepaslike gekwalifiseerde persoon gebruik word en dat slegs oorspronklike onderdele of toebehore gebruik word om bestaande dele/toebehore te vervang.
- 2.4.2. As die kragtoevoer beskadig is, moet die vervaardiger of sy diensagent of 'n soortgelyke gekwalifiseerde persoon vervang dit om 'n gevaar te vermy.
- 2.4.3. Enige misbruik of versuim om die gebruiksaanswyings te volg, maak die waarborg en die aanspreeklikheid van die vervaardiger ongeldig.

3. Instruksies vir gebruik:

3.1. Voor gebruik:

- 3.1.1. Verwyder die beskermende film van die toestel (indien van toepassing).
- 3.1.2. Voordat u die produk vir die eerste keer gebruik, maak die dele wat met voedsel in aanraking kom, skoon soos op die skoonmaakafdeling beskryf.
- 3.1.3. Heg lekak aan die toestel soos verwyis in diagram. Die lekak sal al die vloeistof opvang wat deur die stoom genereer word.

3.2. Gebruik en sorg:

- 3.2.1 Rol die kragkabel heftemaal uit voordat jy dit inprop.
- 3.2.2 Plaas die toestel op 'n plat, droe, stabiele en hittebestande oppervlak.
- 3.2.3 Koppel die kragkabel stegweg aan die drukkoer om vonke of watfunksie te voorkom.
- 3.2.4 Koppel die toestel aan die hoofkragtoevoer.

3.3. Bruinmaak / Verseëling:

- 3.3.1 Voordat jy vleis in die Juno-drukkoer gaarmaak, is dit belangrik om die vleis eers bin of verskeie te maak.
- 3.3.2 Braai die vleis liggies in 'n braaipan of pot met 'n bietjie olie voordat jy met die drukkoerproses begin. Alternatiewelik, skroei die vleis of braai die vleis Braai-kook op die drukkoer te kies. Die vleis moet ligbruin aan die buitekant wees, maar steeds rou aan die binnekant.

3.4. Gebruik:

- 3.4.1 Druk die knoppie op die linker- of regterkantpaneel om 'n spyskaart te kies. Die skerm sal die standaard druktyd (P) en 'n nommer wys. Die nommer is die hoeveelheid minute) en flikker. Na 3 sekondes sal die eenheid outomaties begin kook.
- 3.4.2 Druk die knoppie op die linker- of regterkantpaneel om 'n spyskaart te kies. Die skerm sal die standaard druktyd flikker. Gebruik die - en + knoppies om die druktyd aan te pas. Die druktyd sal toeneem of afneem in inkremte van 5.
- 3.4.3 Druk die knoppie op die linker- of regterkantpaneel om 'n spyskaart te kies. Druk die Vertraagde Begin/Temp-knoppie. Die vertraagde begin tyd sal begin. Gebruik die - en + knoppies om die verlangde vertraagings tyd in te stel. Na 3 sekondes sal die eenheid die instelling outomaties bevestig.
- 3.4.5 Druk die knoppie op die linker- of regterkantpaneel om 'n spyskaart te kies. Druk die Vertraagde Begin/Temp-knoppie twee keer. Die standaard kooktemperatuur sal flikker. Gebruik die - en +

Druk twee keer: Medium Druk

Druk drie keer: Hoë Druk

Na 3 sekondes sal die eenheid outomaties begin kook.

3.4.4 Druk die knoppie op die linker- of regterkantpaneel om 'n spyskaart te kies. Druk die Vertraagde Begin/Temp-knoppie. Die vertraagde begin tyd sal begin. Gebruik die - en + knoppies om die verlangde vertraagings tyd in te stel. Na 3 sekondes sal die eenheid die instelling outomaties bevestig.

3.4.5 Druk die knoppie op die linker- of regterkantpaneel om 'n spyskaart te kies. Druk die Vertraagde Begin/Temp-knoppie twee keer. Die standaard kooktemperatuur sal flikker. Gebruik die - en +

removed from the wall socket and there is no longer any steam escaping from the pressure release valve, the lid may be turned clockwise to be unlocked.

3.5.10. Allow the appliance to cool down before opening and removing the lid. Remove it in such a manner that the steam is directed away from you. Do this by allowing the top of the lid to face your direction, the steam will deflect against the inner surface of the lid. Ensure you are positioned to the side of the unit without your face or hands over it. Use an oven glove when removing the lid to reduce the chance of being burnt by steam.

3.5.11. Only use non-stick utensils to serve from the cooking pot as any hard items made from materials made of similar materials could damage the non-stick surface of the inner cooking pot.

3.6. Once you have finished using the appliance:

- 3.6.1. Unplug the appliance from the mains power supply.
- 3.6.2. Unplug the appliance from the mains power supply.
- 3.6.3. Clean the appliance as described in the cleaning section.
4. **Cleaning**
  - 4.1. Disconnect the appliance from the mains power supply and allow it to cool completely before undertaking any cleaning task.
  - 4.2. Remove the water collection container from the unit and wash under warm water with a mild detergent, then rinse and dry completely before attaching it to the unit.
  - 4.3. Clean the outer parts of the appliance with a damp cloth with a few drops of washing-up liquid and then dry. CAUTION! Do not immerse electrical parts of the appliance in any liquid.
  - 4.4. Use water and a damp cloth to clean the cooker lid, ensure that all the parts of the lid are dried completely before storing or re-use.
  - 4.5. Clean the non-stick cooking pot with warm water and a mild detergent, use a soft cloth to clean it, do not use any abrasive materials to clean the pot as it will scratch the non-stick coating. Ensure the pot is completely dry before storing or re-use.
  - 4.6. Do not use solvents, or products with an acid or base pH such as bleach, or abrasive products, for cleaning the appliance.
  - 4.7. Never submerge the appliance in water or any other liquid or place it under running water.

5. Anomalies and repair:

5.1. Take the appliance to an authorised support centre if product is damaged or other problems arise.

- 5.2. If the connection to the mains has been damaged, it must be replaced, and you should proceed as you would in the case of damage.
6. **Recycling**
  - 6.1. These electrical products, cables, batteries, packaging, and the manual, should not be mixed with general household waste. For proper recycling, please take these products to your nearest Creative Housewares office where they will be accepted for recycling free of charge.
  - 6.2. Alternatively, please contact your local authority or household waste disposal service for further details of your nearest designated collection point. Correct product disposal saves resources and prevents negative effects on human health and the environment.

knoppies om die verlangte temperatuur in te stel. Na 3 sekondes sal die eenheid die instelling outomaties bevestig.

3.4.6 Druk die Keuse-knoppie in die middel van die paneel om 'n program te kies. Die ooreenstemmende program-aanwyser sal brand.

Na 3 sekondes sal die eenheid die keuse outomaties bevestig.

3.4.7 Druk die Warm/Kanselleer-knoppie om 'n verkeerde bewerk- ing te kanselleer.

| Spyskaart    | Standaard druk tyd | Druk vlak |           |
|--------------|--------------------|-----------|-----------|
|              |                    | Min(laag) | Max(hoeg) |
| Groente      | 6min               | 2min      | 12min     |
| Sop          | 25min              | 18min     | 25min     |
| Happie       | 12min              | 8min      | 15min     |
| Bone         | 40min              | 10min     | 40min     |
| Brediebraai  | 45min              | 30min     | 59min     |
| Diepbraai    | 10min              | 5min      | 15min     |
| Bak          | 35min              | 25min     | 45min     |
| Konfyt       | 15min              | 10min     | 30min     |
| Stadig kook  | 2hrs               | 1hr       | 5hrs      |
| Gekookte rys | 20min              | 10min     | 30min     |
| Stoom        | 10min              | 5min      | 15min     |
| Jogurt       | 8hrs               | 7hrs      | 9hrs      |
| Vis          | 5min               | 2min      | 10min     |
| Hoender      | 30min              | 10min     | 45min     |
| Vleis        | 25min              | 15min     | 59min     |

