

MANUAL

Salente

MODEL

VERSION / DATE

Ario

III. / 3. 1. 2023



EN

IMPORTANT NOTICE!

BEFORE USING, preheat the appliance without food for 10 minutes.



Do not place the attachment container on the heating pad



Use the garnish container only with the inner pot.

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INSTRUCTIONS FOR USE - PRESSURE COOKER SECTION

IMPORTANT SAFETY PRECAUTIONS

Basic safety precautions should always be observed when using pressure cookers:

1. Read all instructions before use.
2. Do not leave the appliance unattended during operation.
3. Do not touch hot surfaces. Use pot handles or guards.
4. Exercise extra caution when the pressure cooker is used around children.
5. DO NOT allow children to handle the appliance under any circumstances.
6. Do not place the pressure cooker in a heated oven.
7. Extra care must be taken when handling a pressure cooker containing hot liquids.
8. Do not use the pressure cooker for any purpose other than its intended use.
9. Never immerse the product in water or other liquids.
10. This appliance cooks under pressure. Improper use can result in scalding injuries.
11. Check that the appliance is properly sealed before use.
12. Do not fill the appliance above 2/3 of its capacity. When cooking food that increases in volume during cooking, such as rice or pulses, do not fill the appliance above 1/2 of its capacity. Overfilling can increase the risk of clogging the vent, resulting in excessive pressure in the appliance. Failure to follow this procedure may result in personal injury and/or damage to the appliance.
13. Be aware that some foods such as applesauce, cranberries, croup, oatmeal or other cereals, peas, noodles, macaroni, rhubarb or spaghetti may foam and crack, thus clogging the pressure relief device (vent). These foods should not be cooked in the pressure cooker or only under supervision.
14. When pressure cooking, always have plenty of liquid in the pot.
15. Always check the pressure relief device for blockages before use.

16. Do not open the pressure cooker until it has cooled down and all internal pressure has been released. If the handle is difficult to release, it means the pot is still under pressure - do not force it open. Any pressure in the pot can be dangerous. See Operating Instructions. Str. 16
17. Do not use this pressure cooker for frying with oil, only for oil frying.
18. DO NOT expose the product to flammable materials and DO NOT use it in a humid environment.
19. DO NOT damage the sealing rubber and DO NOT replace it with anything other than the replacement rubber designed for this appliance.
20. DO NOT manipulate the steel ring in the lid (2) with any tools or external forces. If the steel ring is damaged, stop using the appliance immediately and replace the lid.
21. Clean the filter (17) regularly to keep your pot clean.
22. NEVER load the pressure relief valve (3) with anything or replace it with anything not designed for use with this appliance.
23. The contact surface of the inner pot (6) and the electronic heater (14) must always be clean. DO NOT use the indoor pot with other heat sources. DO NOT replace the inner pot with any other pot that is not recommended by the manufacturer.
24. Food should not be kept warm for more than 4 hours to preserve its freshness. The pressure cooker should not be used continuously for more than 6 hours - unless otherwise indicated on the program - e.g. the Yogurt program. Serious injury and/or damage can occur if safety precautions are not followed.
25. If steam is released around the lid (2) during cooking, immediately unplug the appliance, allow to cool, remove the contents and return to the manufacturer for replacement or repair. The pressure relief device has been activated. This is a safety measure to alert the user that the pressure relief device is not working properly
26. If the pressure cooker malfunctions in any way during cooking, stop using the appliance and return it to the manufacturer for replacement or repair.
27. Do not let the cable hang over the edge of a table or counter or touch hot

surfaces.

28. Unplug the appliance before cleaning and when not in use. Allow to cool before fitting or removing parts.

29. Do not use this appliance with a damaged cord or plug, or with a malfunction or damage of any kind. Contact a qualified technician for inspection, repair or electrical or mechanical adjustment. DO NOT REUSE the product or replace parts with parts not intended for this appliance.

30. First connect the plug to the appliance, then plug the cable into the wall socket. To disconnect the appliance, switch off all controls and then pull the plug from the wall socket.

31. Do not use the appliance in the open air where there is a risk of the appliance getting wet.

32. Do not place the appliance on or near a hot gas or electric hob or in a heated oven.

33. Any operation other than the normal operation described in the manual should be carried out by an authorised service representative.

34. Use of accessories not recommended by the appliance manufacturer may cause injury.

OBSERVE THESE INSTRUCTIONS FOR USE

GROUNDING INSTRUCTIONS: This appliance must be grounded. The plug must be plugged into an outlet that is properly installed and grounded.

Warning: Improper use of a grounded cable can lead to electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying the plug.

A short power cord is available to reduce the danger of getting tangled or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned so that it does not extend over the counter or table top where children could pull on it or trip over it.

Use only an extension cable of sufficient cross-section approved for the area of use.

The marked value of the extension cord must be equal to or greater than the value of this appliance. The electrical output is shown on the underside of this appliance

ABOUT YOUR PRESSURE COOKER

This pressure cooker uses advanced technology so you and your family can enjoy the benefits of better, faster and healthier cooking. Your pressure cooker seals ingredients in the steam and cooks hotter and faster while preserving important nutrients for healthier meals. Fast cooking with less water saves important natural resources and energy! This is the simplest pressure cooker on the market. It may seem like a complicated appliance, but rest assured that this pressure cooker is easy to use, prepares meals quickly and easily, and saves you money overall! Please accept our thanks for purchasing our pressure cooker and enjoy your cooking!

SAFETY NOTICE: If the product is not used according to the instructions, there is a risk of fire, electric shock or personal injury. Protection against electric shock is only ensured if the main power cord is connected to a properly earthed 220 - 240 V |50 Hz power socket.

- This product must only be used in an INDOOR DRY environment and is NOT intended for commercial use.

- All parts and accessories of this appliance must be used properly according to the instructions. All parts and accessories must be original as supplied by the manufacturer. All other parts or accessories not intended for this appliance are strictly prohibited.

- The use of an extension cord, power adapter or other electrical devices is not recommended.

LED ERROR INDICATOR:

If any of the error codes below appear on the pressure cooker display, disconnect the power cord and reconnect it after 10 minutes. If the error code remains displayed, contact the manufacturer and request a replacement part.

Error code	Problems/Causes	Solution
E1	Open Sensor Circuit	Contact Customer Support
E2	Sensor short circuit	Contact Customer Support
E3	Overheating	Switch the appliance off/on and if it still displays an error, contact customer support
EY	Signal switch failure	Contact Customer Support
P0t	Missing inner pot	Insert the inner pot
Lid	Missing lid	Close the pot with the lid

IDENTIFICATION OF PARTS

1. Handle

2. Lid

3. Pressure limiting valve

4. Safety valve (external view)

5. Safety valve (internal view)

6. Inner pot

7. Outer pot

8. Handles of the main body of the pot

9. Upper ring

10. Control panel

11. Power cable

12. Condensation vessel

13. Main body of the pot

14. Heating plate

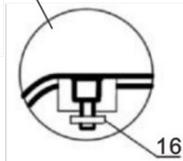
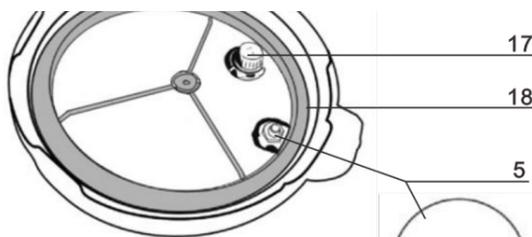
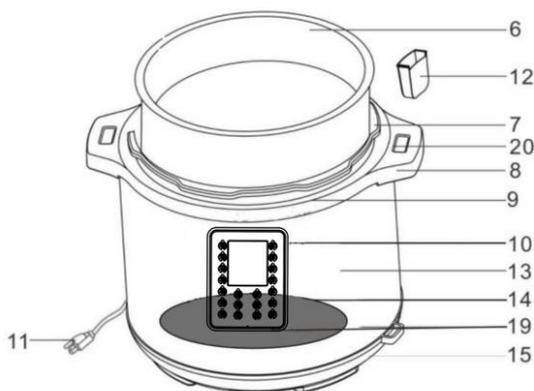
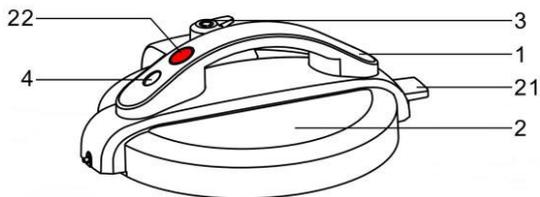
15. Bottom ring

16. Sealing ring for safety valve

17. Filter

18. Rubber sealing ring

19. Sensor



20. Lid support (lid latch)

on both side handles)

21. Holder for lid support

22. Button to release the lid

23. Stainless steel basket

24. Tempered glass lids

25. Measuring cup

26. Spoons

27. Stand

28. Frying basket / steam rack

29. Baking rack

MEMBERSHIP



23



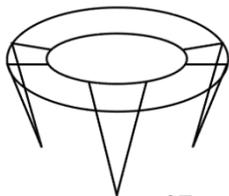
24



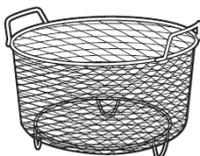
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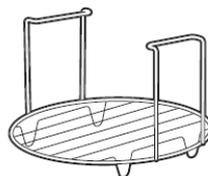
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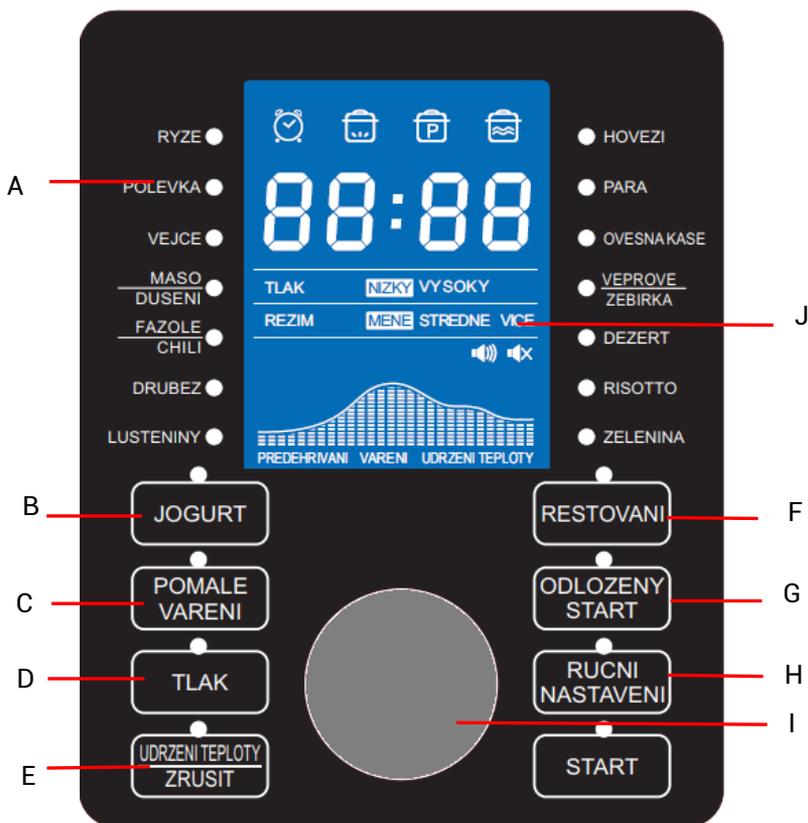


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HOW TO USE THE CONTROL PANEL



A-MENU OF DISHES: Use the control knob to select the Food Menu function, press the START button to start the cooking cycle.

B-FUNCTION YOGURT: It consists of two steps - Pasteurization and Cultivation. More on page 22

C-SLOW COOKING BUTTON: Press this button to select the Slow Cooker programme. More on page 23

D-BUTTON PRESSURE: This button is used to select the level of cooking pressure, Low Pressure or High Pressure.

E-BUTTON FOR TEMPERATURE HOLD/CANCEL: This button is used to maintain the temperature in the pressure cooker. After cooking, the pressure cooker automatically switches to temperature maintenance mode. Pressing this button also cancels ANY function.

F-BUTTON FOR REHEATING: Press this button to select the Restart program. More on page 21

G-BUTTON FOR DELAYED START: Delayed start cooking in 30-minute increments; press to increase the delay time. More on page 23

H-HAND SETTING: Press to adjust the amount of ingredients; switch between Less, Medium and More modes. COMMENT: The cooking time depends on the amount of ingredients. Use the knob to set the cooking time.

I-CONTROL KNOB: Rotate to set cooking preferences or adjust cooking time. Press to set the time of the selected preset

J-LCD DISPLAY

The LCD display uses icons, words and numbers to show time, pressure levels, modes, cooking progress and messages.

1) Delayed Start Icon 2) Preheat Icon 3) Pressurize Icon 4) Maintain Temperature Icon

1 2 3 4

Display time and messages

Pressure level indicator

Mode indicator

Progress indicator



Sound indicator: shows whether the sound is on or off, Safety alerts are always on. When everything is switched off and 00 00 is lit:

Turning off the sound: Press the KEEP HEAT/CANCEL button for at least 3 seconds until the icon changes to the icon

Turning on the sound: Press the KEEP HEAT/CANCEL button for at least 3 seconds until the icon changes to the icon

Common messages

OFF

On

00:00

Hot

HOT

Yogt

YOGT -JOGURT

boil

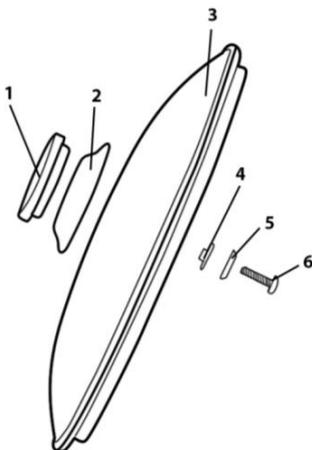
BOIL - COOKING

Lid

LID

-

ASSEMBLY OF THE GLASS LID



Your pressure cooker is equipped with a tempered glass lid that can be used with the SLOW COOK and HEAT CONSERVATION functions. Do not use this glass lid with other functions of this pressure cooker.

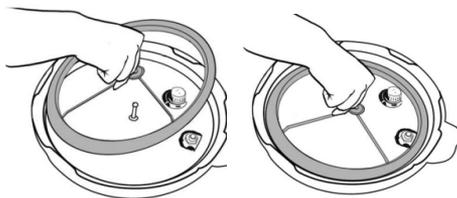
Installation of the knob on the glass lid will require a screwdriver (not included).

Using the diagram on the left, assemble the knob on the glass lid.

1. Handle
2. Handle base
3. Glass lid body
4. Silicone gasket
5. Seals
6. Šroub M4

INSTALLATION OF THE RUBBER SEALING RING

Always make sure that the rubber sealing ring (18) is securely fastened to the Y-shaped metal ring on the inside of the lid (2). Make sure that the groove in the rubber sealing ring (18) fits with the outer edge of the Y-shaped ring all the way around.



Pictures 1-2

Then insert the Y-ring and rubber seal ring (18) back into the lid (2), making sure that the hole in the center of the Y-ring cross-section is aligned with the metal pin in the center of the lid (2). Push down firmly until the Y-ring is fixed on the lid (2) (Figures 1-2).

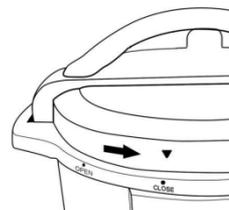


Figure 3

MARKS ON THE LID OF THE PRESSURE COOKER

Pay attention to the marks "LOCK OPEN" and "LOCK CLOSED" on the edge of the pressure cooker body (13) and ▼ on the edge of the lid (2). To properly close and secure the pressure cooker lid (2), always align the "CLOSE" marks on the top ring (9)

and ▼ on the edge of the lid (2) (Figure 3).

INSTALLATION OF THE CONDENSING VESSEL

The condensation container is a clear plastic piece that fits into the back of the pressure cooker as shown in Figure 4. Place the condensation container in the back of the appliance until it clicks into place; this is part 12 in the diagram on page 8.

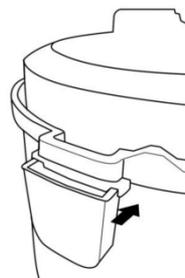


Figure 4

WARNING REGARDING THE PRESSURE RELIEF VALVE

WARNING: Avoid serious injury. Always use tongs or a long kitchen tool to adjust the valve to the "VENTING" position (Figure 5).

BEWARE HOT STEAM: KEEP YOUR HANDS AND FACE AWAY FROM THE PRESSURE RELIEF VALVE WHEN SETTING IT TO THE "VENTING" POSITION.



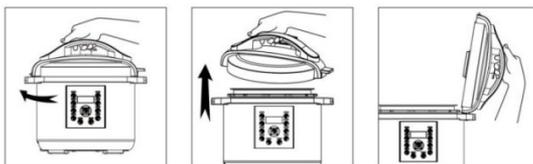
Figure 5

BEFORE FIRST USE

1. Remove packaging materials such as cardboard, plastic or polystyrene and dispose of properly.
2. Clean all parts with a soft damp cloth or sponge and dry thoroughly.
3. Wash the cooking pot thoroughly in the dishwasher or with warm, soapy water. Rinse, wipe or allow to dry and place in a pressure cooker.

ASSEMBLY OF THE COVER:

1. How to open the lid: Hold the handle (1) firmly and press the red button to release the lid (22), turn the lid (2) clockwise until it releases and lift the lid (2) vertically then lift off and remove (Figure 8).



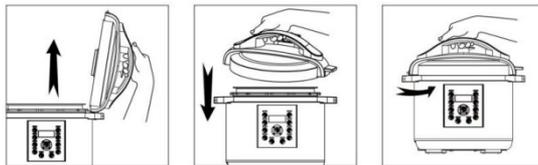
Figures 6-8

Remark: On new units, the lid seal (2) may be slightly thicker than normal and the lid may therefore be difficult to release. Once the lid (2) has been opened and closed several times, the seal will loosen.

2. How to close the lid: Check the rubber sealing ring (18) inside the lid (2) and

make sure it is properly seated on the lid all the way around.

(Warning: If the rubber sealing ring is damaged, do not use the pressure cooker. Contact customer service and have it repaired or replaced).



Figures 9-11

To lock the lid (2), remove food debris from the edge of the top ring (9) of the pot to ensure a proper seal. Remove the lid (2) from the lid support (20) (Figure 9), hold the handle (1) and place the lid downwards in the open position (Figure 10). Turn counterclockwise until you reach the closed lid position (Figure 11). (You will hear a locking sound).

Remark: To ensure proper closure of the lid (2), align the LOCK OPEN and arrow and LOCK CLOSED and arrow marks on the lid (2) and main body (13).

WATER TEST

To check that the rubber sealing ring (18) is fitted correctly for the first time, we recommend that you read the following instructions and fill the inner pot (6) with water to 2/3 of its capacity and program the pot to the program - Beans/Chilli - cooking for 30 minutes. When finished, pour off the water. Rinse and wipe dry the inner pot (6). The pressure cooker is now ready for use.

SAFETY LID LOCK

Remark: This appliance has a built-in safety feature that prevents all functions from being activated if the lid (2) is not properly locked.

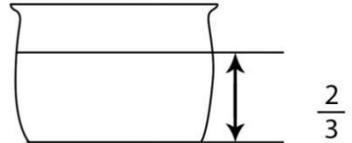
The cooking function cannot be selected if the lid (2) is not properly locked. The display will show "LID" and beep continuously until the lid (2) is properly locked. You will not be able to select the cooking function. This prevents the appliance from cooking without properly securing the lid. The REST and SLOW COOK functions will still work as this function does not use the lid (2).

INSTRUCTIONS FOR USE

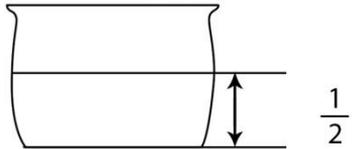
MARKS ON THE COOKING POT

Inside the removable cooking pot there are two sets of markers. One side is marked "2/3 MAX PRESSURE COOK" which indicates the maximum filling when cooking any food in the pressure cooker except rice. The second brand is MAX RICE CUP (MAX FOR RICE) and is used when cooking rice. When pressure cooking rice, never fill the pressure cooker with water above this mark.

1. Open the lid, remove the cooking pot from the pressure cooker and add the food and liquids.



COMMENT: The total volume of food and liquid must not exceed 2/3 of the capacity of the cooking pot (Figure 12). For foods such as dried vegetables and beans, or rice and cereals, the total volume must not exceed 1/2 of the capacity (Figure 13).



Overfilling can clog the pressure relief valve, which can cause excessive pressure.

Figure 12 - 13

Always use at least ½ cup of liquid when pressure cooking.

WARNING: To avoid serious burn injury when cooking foods other than rice, never exceed the 2/3 MAX PRESSURE COOK mark of the combined liquid and food volume shown in Figure 12 - 13.

Ensure that the inner pot where the heating plate (14) is located is clean and dry before inserting the inner pot (6) into the pressure cooker and level the pot to ensure optimum contact between the inner pot and the heating plate (14) (Figure 14)

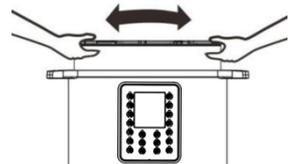


Figure 14

3. Close and lock the lid.

4. Set the pressure relief valve (3) to the "Sealing" position and make sure that the safety valve (4) drops.

5. When setting the pressure relief valve (3) to the "Sealing" or "Venting" position, align the mark on the pressure relief valve (3) with the arrow on the handle (1) as shown in Figure 15.

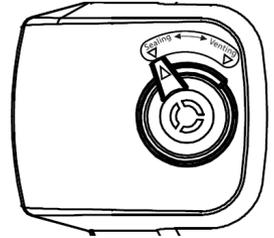


Figure 15

6. Plug the power cord into the pressure cooker and then into the wall outlet. The LCD display will show 00:00 (OFF).

OPERATING INSTRUCTIONS

With the lid securely fastened, the appliance switched on and the LCD display showing, select the button for the desired cooking function as follows.

15 menu functions are programmed for your pressure cooker. They are Porridge, Soup/Soup, Poultry, Yoghurt, Eggs, Beans/Chilli, Rice, Pressure Cooking, Meat/Stewing, Dessert, Slow Cooking, Steaming, Roasting, Pulses and Boiling. Default times are programmed for quick and easy cooking for small portions of food less than 1.4 kg. When cooking food over 1.4 kg, use the custom manual setting function. Each of the default times is programmed to detect the weight of the food being cooked and the amount of liquid inside the pot during the cooking cycle. The appliance will automatically pressurise, cook the food and enter the Temperature Hold mode when cooking is complete.

MENU	Temperature °C	COOKING TIME RANGE
Oatmeal porridge	165°C	1-99 MIN
Soup/broth	165°C	1-99 MIN
Poultry	165°C	1-99 MIN
Jogurt	35°C - 83°C	8-24 HOURS
Eggs	165°C	1-99 MIN
Beans/Chilli	165°C	1-99 MIN
Rice	165°C	1-99 MIN
Pressure cooking	165°C	1-99 MIN
Meat/Drying	165°C	1-99 MIN
Dessert	135°C	1-99 MIN
Slow cooking	60°C - 95°C	0.5-9.5 HOURS
Steam	165°C	1-99 MIN
Restoration	100°C-140°C	1-30 MIN
Legumes	165°C	1-99 MIN
Cooking	165°C	1-99 MIN

AFTER SELECTING THE FOOD MENU PROGRAMME

1. The display will show the default cooking time for the selected selection. For example, when Rice is selected, the display will show 00:12.
2. Press the START button.

The Preheat icon lights up. 

3. As the heat rises, the pressure increases, the safety valve pops. The amount of

liquid and other ingredients in the pressure cooker determines the length of time required to pressurize the cooker - generally 5 to 40 minutes.

4. For example, when cooking rice, the LCD display will show ON when pressure is built up. When pressure cooking begins, the Pressure Cooker icon  will light up. The LCD display shows 00: 12 and the countdown begins.

5. The safety valve is raised to indicate that the appliance is cooking under pressure. The lid is now closed and cannot be opened.

! NEVER ATTEMPT TO OPEN THE LID DURING PRESSURE COOKING !

AFTER SELECTING THE PRESSURE LEVEL

The PRESS button is used in combination with the Food Menu programmes.

The default operating pressure is High Pressure, the "PRESSURE" button switches the pressure setting between "High Pressure" (50-60 kPa) and "Low Pressure" (30-40 kPa) for pressure cooking functions. For example, for Soup, first select Soup and set the pressure cooking time, the Soup indicator will flash and the High Pressure indicator will be highlighted, press TLAK once, the Low Pressure indicator will light up. The operating pressure will be high if you press the Pressure Level button twice.

Follow steps 3-5 in the section AFTER SELECTING THE COVERAGE BUTTON

AUTOMATIC TEMPERATURE HOLD FUNCTION

When cooking is complete, the pressure cooker beeps and automatically enters the Maintain Temperature mode. Temperature Hold indicator and Temperature Hold icon  lights up and "66" appears on the display. After 24 hours, the cooker automatically switches off.

COMMENT: The Temperature Hold setting should not be used continuously for more than 4 hours. The quality and texture of the food will start to change after 1 hour when set to Maintain Temperature. A small amount of condensation in the

top ring during the Temperature Hold setting is normal.

TO RESET OR CANCEL

The user can reset or cancel any function at any time by pressing the Hold Temperature/Cancel button until 00:00 (Off) appears on the display.

REMOVAL OF THE LID AFTER PRESSURE COOKING

When the pressure cooking cycle is complete, the appliance automatically switches to the Maintain Temperature mode. At this point, you can release the pressure in one of two ways - Natural Pressure Release or Quick Pressure Release.

1. Natural relaxation: After pressure cooking, leave the appliance in Temperature Hold mode. The pressure starts to drop - the time for the pressure to drop depends on the amount of liquid in the pot and the length of time the pressure has been maintained. Natural relaxation can take 15 to 30 minutes.

During this time the cooking continues, so it is recommended for some cuts of meat, soups, rice and some desserts. When the pressure is completely released, the safety valve (4) drops (Figure 16) and the lid unlocks to open. The lid will not open unless all pressure is released. Do not force the lid open. If the lid feels too tight, allow the pressure to release completely before trying to open the lid.



Figure 16

Quick release (recommended for foods that should be Lightly cooked or Medium cooked). After pressure cooking, the pot will beep and go into the Maintain Temperature mode. Press the Hold Temperature/Cancel button and the display will show 00:00 (Off). Using a kitchen glove or long utensil, carefully turn the pressure relief valve (3) to the "Venting" position to release the pressure until the safety valve (4) drops.

COMMENT: The pressure limiting valve cannot be set to the "Venting" position

immediately after cooking if you are using functions such as porridge or soup. It is IMPORTANT that the safety valve (5) drops before attempting to open the lid (Figure 14).

BEWARE OF HOT STEAM - RISK OF SCALDING: USE PLIERS OR LONG TOOLS TO TURN THE VALVE. KEEP HANDS AND FACE AWAY FROM THE PRESSURE RELIEF VALVE (3)

HOW TO USE THE RESTART FUNCTION

This setting allows cooking at high temperature, without a lid, before pressure cooking. Before pressure cooking, most dishes will benefit from roasting as they will gain a golden colour, richer and juicier flavour. To roast meat or vegetables before pressure cooking:

1. Remove the lid (2) from the appliance.
2. Add oil or butter according to recipe.
3. Press the RESTORE button. Press the + and - buttons to set the cooking time. There is no need to press any other button, after 10 seconds the program starts. The LCD display will show ON.
4. Press the RESET button repeatedly to select the mode and temperature according to the table.
5. After preheating, the LCD display will show HOT, then place the food in the inner pot.
6. Stir or turn the dish as needed until you reach the desired color and consistency.
7. If you want to cancel the REST function before the timer countdown is complete, press the RESTORE HEAT/CANCEL button.

!!! After canceling the REST function, allow the appliance to rest for 2-3 minutes before starting pressure cooking. If the appliance does not start pressure cooking, allow it to cool for a longer period of time after REST before selecting another

function.

TEMPERATURE AND TIME SETTING FOR ROASTING

- Press the RESET button, the display will show MEDIUM and the default time of 0:20 will flash
- Press the MANUAL SETUP button and change the mode from MEDIUM to LESS or MORE. These modes correspond to the temperatures in the table below

RESTORATION V2	
Settings	Temperature
Less	100°C
Medium	120°C
Read more	140°C

- Set the length of the REST mode time with the round rotary knob
- Press the START button. The display will show ON.
- To cancel the REST function before the timer countdown is complete, press the RESTORE HEAT/CANCEL button.
- For slow cooking, you can use a glass lid.



HOW TO USE THE YOGHURT FUNCTION

Making yoghurt with a pressure cooker is simple and fun. All you need is milk and some yoghurt with active culture! The process consists of two parts: Pasteurisation of milk and cultivation of yoghurt. To make yoghurt, follow the steps below:

PASTERIZATION

1. Place the steel pot in the base and plug in the pressure cooker. The LCD display will show 00:00 - off.
2. Pour the milk into the steel pot according to your recipe.
3. Lock the lid and move the pressure relief valve to the Sealing position.
4. Select the Yoghurt function. Press the Manual Settings button to go to the More menu; the LCD display will light up with Boil.
5. Press the START button
6. When cooking is complete, the pressure cooker will beep and the LCD display will show Yogt (Yogurt).
7. Remove the steel pot with the milk, place it on a wire rack and allow it to cool until the milk reaches a temperature of 43 °C.

CULTIVATION

Mix the active culture into the warm milk according to your recipe. Return the steel pot to the pressure cooker base.

1. Lock the lid. The pressure limiting valve can be set to either the Sealing or Venting position.
2. Select the Yoghurt function; press Manual Settings until the LCD display reads CENTER with an 8-hour timer. Use the control knob to set the cooking time.
3. Press START and the timer will appear on the LCD display (the yogurt timer will start and count down).
4. When cooking is complete, the pressure cooker will beep several times and the LCD display will show Yogt (Yogurt). Transfer yogurt to containers and

refrigerate according to your recipe instructions.

HOW TO USE THE SLOW COOKING FUNCTION:

1. Prepare the desired dish and place it in the inner pot (6).

2. For slow cooking, use a glass lid on the appliance.

COMMENT: Slow cooking function cooks without pressure.

3. Select the SLOW COOK function and the display will show the default Slow Cooker time of 06:00. Press the + and - buttons to adjust the cooking time.

COMMENT: The maximum time allowed for the SLOW COOK mode is 9.5 hours.

4. Press the SLOW COOK button repeatedly to select the mode and temperature according to the table

5. After 10 seconds, the pressure cooker beeps three times and the LCD display shows ON, indicating that the pressure cooker is preheating.

6. It can take 5 to 20 minutes for the appliance to reach the required temperature before the countdown starts.

7. When cooking is complete, the pressure cooker beeps and automatically enters the HEAT SAVE mode. The display will show 0000 during the HEAT CONSERVATION mode.

8. The THERMAL CONSERVATION icon will light up, press the THERMAL CONSERVATION/CANCEL button to end the operation.

TEMPERATURE AND TIME SETTINGS FOR SLOW COOKING

- Select the SLOW COOK function, the display will show MEDIUM mode and the default mode time of 06:00
- Press the MANUAL SETUP button and change the mode from MEDIUM to LESS or MORE. These modes correspond to the temperatures in the table below

SLOW COOKING V2	
Settings	Temperature
Less	60°C
Medium	70°C
Read more	80-95°C

- Adjust the length of time of the SLOW COOK mode with the round rotary knob. The maximum time allowed in Slow Cook mode is 9.5 hours
- Press the START button. The display will show ON
- To cancel the SLOW COOK function before the timer has finished counting down, press the CONTINUE HEAT/CANCEL button.
- When cooking is complete, the pressure cooker beeps and automatically enters the HEAT SAVE mode. The display will show 66 while in HEAT CONSERVATION mode. The HEAT CONSERVATION icon will light up. To end the operation, press the KEEP HEAT / CANCEL button
- For slow cooking, you can use a glass lid.
- Slow cooking function is pressure-free

ATTENTION! When removing the glass lid, never place your face or hands directly over the pressure cooker, the escaping steam can cause serious burns.

HOW TO USE THE DELAYED START FUNCTION

If you wish to program your pressure cooker to automatically cook prepared food later, you can program it to delay cooking for up to 24 hours.

ATTENTION: It is not recommended to use the DELAY START function to cook food that may spoil. Leaving raw food in the pressure cooker for long periods of time before cooking can result in food spoilage. Cook foods that can be left at room temperature such as rice, beans, cereals or other foods that will not spoil. This setting is used in combination with the Food Menu and Manual Settings functions.

1. Prepare the desired dish and place it in the cooking pot.
2. Place the lid (2) on the appliance and turn it anti-clockwise to lock it.

3. Make sure the Pressure Relief Valve is in the "Sealing" position.
4. Plug the power cord into a 220 - 240V socket.
5. The LCD display will show 00 00 (OFF).
6. Press the Delayed Start button, the Delayed Start icon  the light will come on. The LCD display will show 00:30, which equals 30 minutes of delay. Press the Delay Start button to set the delay time in half-hour increments and hold the button to quickly increase the value. The maximum postponement period is 24 hours. (The time displayed on the LCD screen shows how long the appliance should wait before starting the cooking process.)
7. For example: If you wish to program the pressure cooker to switch on automatically in 3 hours, press the Delay Start button until the display shows 03:00).
8. Once the Delayed Start time has been programmed, select the Meal menus function.

SAFETY FEATURES

To ensure reliability, nine safety devices are installed in the pressure cooker (Figure 17).

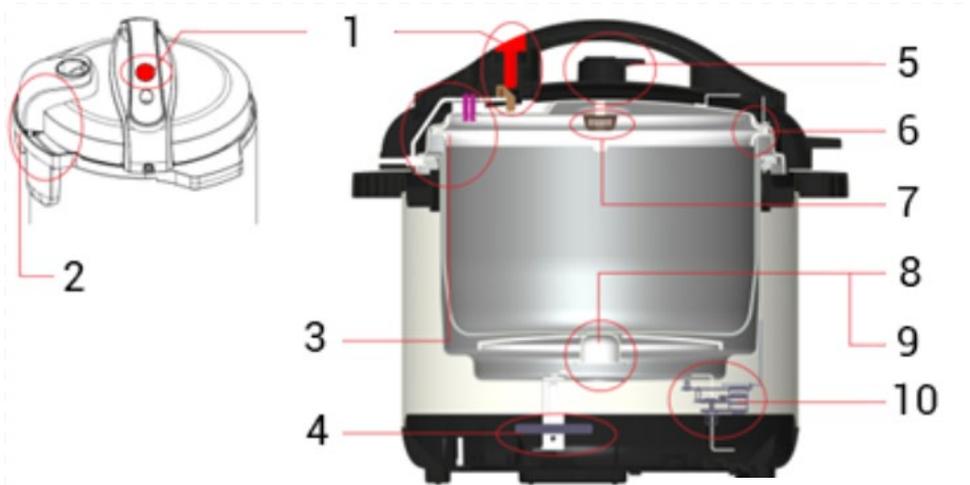


Figure 17

1. Safety lid lock
2. Lid safety switch
3. Safety device for opening and closing the lid
4. Thermal fuse
5. Pressure limiting valve
6. Pressure relief device
7. Anti-locking cover
8. Automatic temperature control
9. High temperature warning
10. Pressure control equipment

1. Safety device for opening and closing the lid

The lid cannot be opened if the appliance is filled with pressure.

2. Pressure control equipment

The correct pressure level is automatically maintained during the cooking cycle.

3. Pressure limiting valve

The pressure limiting valve automatically releases the air when the pressure inside exceeds the set temperature.

COMMENT: Overfilling the pressure cooker (see Instructions for Use) can clog the pressure relief valve, causing excessive pressure.

4. Anti-locking cover

Prevents food from blocking the pressure relief valve (3).

5. Pressure relief device

When the pressure cooker reaches the maximum allowable pressure and temperature, the cooking pot slides down until the lid separates from the sealing ring, releasing the air pressure.

6. Thermostat

The power automatically shuts off when the temperature of the pressure cooker reaches a preset value or the pressure cooker heats up without enough liquid inside.

7. Thermal fuse

The circuit opens when the pressure cooker reaches its maximum temperature.

8. Lid safety switch

The pressure cooker will not work if the lid is not properly secured.

9. Lid safety button

The lid cannot be opened unless the button is pressed and held.

CLEANING THE PRESSURE COOKER

1. Always make sure the pressure cooker is unplugged, depressurised and completely cooled before disassembly.
 2. Use a non-abrasive sponge or damp cloth to clean the outer body (13). NEVER immerse the outer body (13) in any liquid or pour liquid into it.
 3. Remove the condensation container (12), rinse thoroughly and leave to dry. Clean the inner main body (13) and the upper ring (9) with a damp sponge or cloth.
 4. Remove the pressure relief valve (3) by grasping and pulling firmly upwards. Rinse with warm water and pat dry.
 5. Clean the lid (2) with warm soapy water, including the rubber sealing ring (18), filter (17), valve, safety valve (4) and allow to dry thoroughly.
 6. There is a small metal filter (17) on the underside of the lid below the pressure relief valve (3) that can be easily removed for cleaning (Figure 18).
 7. Allow the parts to dry completely before reassembling.
 8. Wash the inner pot (6), the grid (20) and the tempered glass lid (21) with a non-abrasive sponge and allow to air dry or use a cloth.
 9. Store the inner pot inside the pressure cooker. Store the pressure cooker in a cool, dry place.
 10. Do not store the pressure cooker with the lid attached. This reduces seal wear.
 11. COMMENT: Any other action should be carried out by an authorised service representative or by the manufacturer or distributor.
- How to clean the filter:
- Remove the filter (17) by pulling vertically and clean it. To reattach the filter, simply put the filter (17) on and push down to secure it (Figure 18).

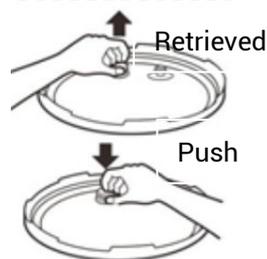


Figure 18

SOLVING THE PROBLEMS

PROBLEM	SOLUTION
1. Should the pressure relief valve (3) on the lid (2) be loose?	Yes, even if it's loose, it's secure. It turns 360 degrees. However, when the pressure is increased and the valve is correctly set to the "Sealing" position, it will resemble a bobbing head on a spring.
2. When I select the Food Menu program (e.g. SOUP), I put START, nothing happens. What happened?	Nothing happened. Make sure the pressure relief valve (3) is set to the Sealing position and the lid (2) is securely locked. Once you have selected the Food Menu programme, give START, let the appliance start heating and generating pressure. Once the appliance has built up enough pressure, the display will show a countdown timer that represents the cooking time you want for the selected Meal Menu button. The appliance will now start cooking food. Pressurizing can take from 5 to 40 minutes depending on the amount and weight of the food you are cooking.
3. As soon as I set the pressure cooker, it starts to heat up, but after about 5 minutes the appliance beeps three times and goes into Hold Temperature mode	The appliance detects that not enough liquid has been added to your food. The pressure cooker has an automatic overheat protection sensor that automatically switches the appliance to 00:00 - Off or Maintain Temperature mode when it detects that it does not contain enough liquid to prevent overheating. Making sure all pressure is released, open the lid and add liquid 1/2 cup at a time until the appliance begins to generate pressure and cook properly.

<p>and my food doesn't fully cook. What's going on?</p>	<p>The appliance detects pressure leaks and improper sealing. Press firmly on the lid to form a seal or release all pressure and remove the lid securely to inspect the appliance thoroughly. Make sure the rubber sealing ring is in place, the lid is securely locked and the valve on the top of the lid is in the "Sealing" position. Reset the appliance by disconnecting it. Wait 10 seconds and reconnect it. Program the appliance again.</p>
<p>4. During pressurisation, steam is released around the edge of the lid. How can I solve this problem?</p>	<p>Both of the above solutions will cause a certain amount of liquid to evaporate, so it is recommended to add back the same amount that has evaporated, otherwise you will continue to experience this problem or the pressure cooker will not function properly.</p> <p>Please note that steam escaping from the valve (3) or around the lid is normal during the pressurization process during the first 5 minutes. If this phenomenon continues for more than 10 minutes or steam continues to be released even after the timer has started counting down, it may indicate that the rubber sealing ring (18) did not form a proper seal when the lid (2) was locked. This can happen with brand new units. Try pressing firmly on the lid (2). This should allow the rubber sealing ring (18) to seal tightly and stop further steam release.</p> <p>If this does not solve the problem, press the HEAT CONSERVATION/CANCEL button and follow the instructions to release all pressure before removing the lid and checking the red safety valve (4) or rubber seal ring (18). See page 7 for fitting the rubber sealing</p>

	ring (18). Wipe it with a wet cloth to keep it clean and smooth, free of food residue. Note that the red safety valve (4) is properly assembled and can easily be pulled up and down by grasping the safety valve sealing ring (16). Replace the lid on the appliance and lock it. Start the cooking process again.
5. During pressurization, steam is released from the pressure relief valve (3). How can I solve this problem?	This can occur during the initial start of the pressurization cycle and is common. If the problem continues for more than 10 minutes, it is possible that the valve (3) is not properly positioned. Simply use a pair of pliers or similar tools and kitchen gloves to gently reposition the valve by gently tapping it from side to side until it seals properly. If steam continues to be released, you may need to press the KEEP HEAT/CANCEL button. Follow the instructions to release all pressure before opening the lid and removing the pressure relief valve and check the thin wire spring at its base. Make sure it is not bent or loose. If steam is still leaking, the valve may be defective and replacement or repair may be necessary.
6. During pressurisation, steam is released from the safety valve area (4). How can I solve this problem?	This can occur during the initial start of the pressurization cycle and is common. If the problem continues for more than 10 minutes, simply use pliers or similar tools and kitchen gloves to carefully position the valve properly. This will help to properly seat the lid and all valves. The pressure will quickly pressurize the safety valve and properly seal the appliance to complete the pressurization.
7. My food is ready	Press the HEAT CONSERVATION/CANCEL button and

<p>and all the pressure is released, but I can't unlock and open the lid. What's stuck?</p>	<p>make sure that all pressure and steam have been completely released. Also make sure that the red safety valve (4) is no longer in the upper position. It may be stuck in the top position, gently tap the lid to get it down. Then turn the lid clockwise to unlock it. If it is still stuck, disconnecting the device may help.</p>
<p>8. What is the clear plastic part that came with my pressure cooker?</p>	<p>It's a condensation vessel: See part (12) on pages 5 and 8 and the connection of the condensation container to the back of the pressure cooker.</p>
<p>9. I've programmed the pressure cooker to cook, but nothing's happening.</p>	<p>The appliance is still generating pressure. This can take 5-40 minutes depending on the amount and weight of food in the pressure cooker.</p>
<p>10. The appliance does NOT work or is NOT powered.</p>	<p>The fuse in the appliance has been shorted. This will happen if the food in the inner pot is cooked without enough liquid or if too much electricity flows into the pot. Please contact customer service for a replacement policy.</p>
<p>11. The LED display shows error E4.</p>	<p>Unplug the power cord from the wall outlet. Wait approximately 15 minutes. Plug the power cord back into the wall outlet. Press the KEEP HEAT/CANCEL button on the pressure cooker. To start cooking, select the cooking process.</p>
<p>12. My food is burnt at the bottom of the inner pot.</p>	<p>There is not enough liquid in the inner pot. Add more liquid to the contents of your inner pot.</p>

13. I'm having trouble closing the lid.	Incorrectly fitted sealing ring.	Reinstall the sealing ring.
13. I'm having trouble closing the lid.	The safety valve is in the upper position.	Gently push the safety valve down.
14. I'm having trouble opening the lid	The pressure has not been completely relieved. The safety valve is in the upper position.	Gently turn the pressure relief valve to the VENTING position and release the remaining pressure. Gently push the safety valve down.
15. During cooking, a lot of steam is released from the valve.	The valve is in the VENTING position.	Move the pressure relief valve to the SEALING position.
16. The display shows E3.	Overheating is detected.	Press the KEEP HEAT/CANCEL button to stop cooking. Check that the food in the bottom of the inner pot is not burnt.
17. After plugging in the power cord, the display is blank.	Bad power supply or no power supply. The electrical	Check the power cable from the pressure cooker to the wall socket and ensure a good connection.

	fuse is blown.	Contact customer service for a replacement policy.
18. The rice is only partially cooked or too hard.	Not enough water was used. The lid was opened too soon.	Adjust the rice to water ratio according to the recipe. Once the cooking cycle is complete, leave the lid on the appliance for another 5 minutes.
19. Rice is mushy or watery.	Too much water was used.	Adjust the rice to water ratio according to the recipe.

If any of the error codes below appear on the pressure cooker display, **unplug the power cord** and check that the pressure cooker is properly assembled, that the food in the cooker is properly and evenly distributed, and that there is enough liquid in the cooker. Then let the appliance cool for at least 10 minutes, plug it back into the socket and switch it on.

INSTRUCTIONS FOR USE - HOT AIR FRYER SECTION

NOTICE

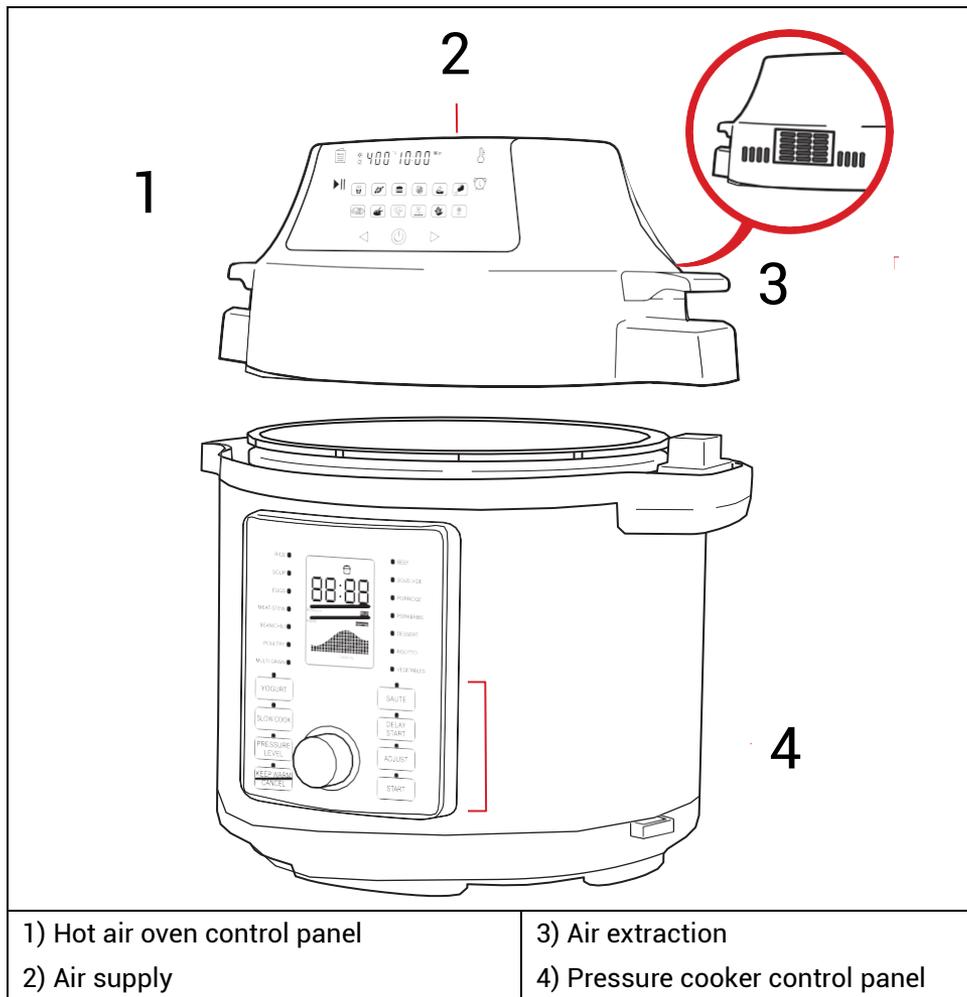
- To avoid damage to the appliance or personal injury, observe all safety instructions and warnings.
- Do not allow children to operate this appliance. Keep the appliance out of the reach of children.
- Place the appliance on a stable and level surface.
- The appliance is intended for indoor, domestic use only.
- DO NOT use this appliance if you have a pacemaker, hearing aids or similar medical devices. Consult a medical professional before using this appliance.
- Switch off and unplug the appliance if left unattended or before adding/removing accessories and cleaning.
- Make sure your voltage matches the specifications.
- A short detachable power cord is provided to prevent tangling or tripping.
- The use of an extension cord is not recommended as it may overheat and cause a fire hazard.
- If an extension cord is used, make sure that the electrical power is compatible with the appliance, the plug is grounded, and it is placed so that it cannot be inadvertently tripped over.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental abilities or lack of experience and knowledge, unless they have been given supervision or instructions on the use of the appliance by a person responsible for their safety.
- If any parts are missing, broken, damaged, or worn, discontinue use of this product until repairs have been made and/or replacement parts have been installed by the manufacturer.
- Do not use this appliance in a manner contrary to the manufacturer's instructions, as this could void the product warranty.
- Improper handling or manipulation can lead to damage to property or persons.

- Make sure that the appliance is placed in a well-ventilated area well away from hot surfaces, flammable materials (e.g. curtains and tablecloths) and damp environments.
- Do not place the appliance on the hob surface.
- Do not handle the power cable over sharp edges/corners or hot surfaces.
- Do not pull or carry the appliance by the power cord.
- Do not place the power cord near the air vents when the appliance is in operation.
- Do not touch or be near the vent of this appliance when it is in operation.
- Do not block the air inlet or outlet when the appliance is in operation.
- Never cover the appliance with other objects.
- Do not use the appliance if the plug, the main cable or the appliance itself is damaged.
- Do not expose the plug or cable to high temperatures during operation.
- If the cable becomes hot, stop operation of this appliance.
- Do not immerse this appliance in water, rinse under running water, spray with water, or store in a wet/damp environment (this does not apply to accessories).
- Do not pour water on electrical components or connectors.
- Do not pull the plug if your hands are wet.
- Do not move or shake the appliance during operation.
- Do not touch hot surfaces/interior of the appliance during operation.
- Do not touch the accessories during or immediately after cooking. Always use kitchen gloves to move potentially hot accessories.
- Do not insert metal or other conductive materials into the vents as there is a risk of electric shock.
- Do not use any accessories or equipment other than original accessories and equipment.
- Do not use this appliance with an external timer or remote control system.
- Do not insert flammable objects such as paper (baking paper only under supervision) or plastic into the appliance.
- Do not operate the appliance unless the plug is properly plugged into a wall socket.

- Do not use this product if you encounter any problems during operation.
- Do not share the socket with other appliances as there is a risk of damaging the socket or causing a fire.
- This appliance has a polarized plug (one pin wider than the other), so the plug must be properly oriented to fit the appliance plug.
- When using the appliance and removing food, be careful of hot steam and air escaping from the appliance.
- If you see smoke coming from the appliance, immediately unplug the plug from the socket.
- When this appliance is no longer in use, make sure that the appliance is switched off and disconnected from the mains.
- Allow the appliance to cool for 30 minutes before disassembling or cleaning.
- Overheating protection: The appliance will not operate if the overheating protection is activated. Unplug the appliance from the socket and wait until it has cooled down completely before restarting.

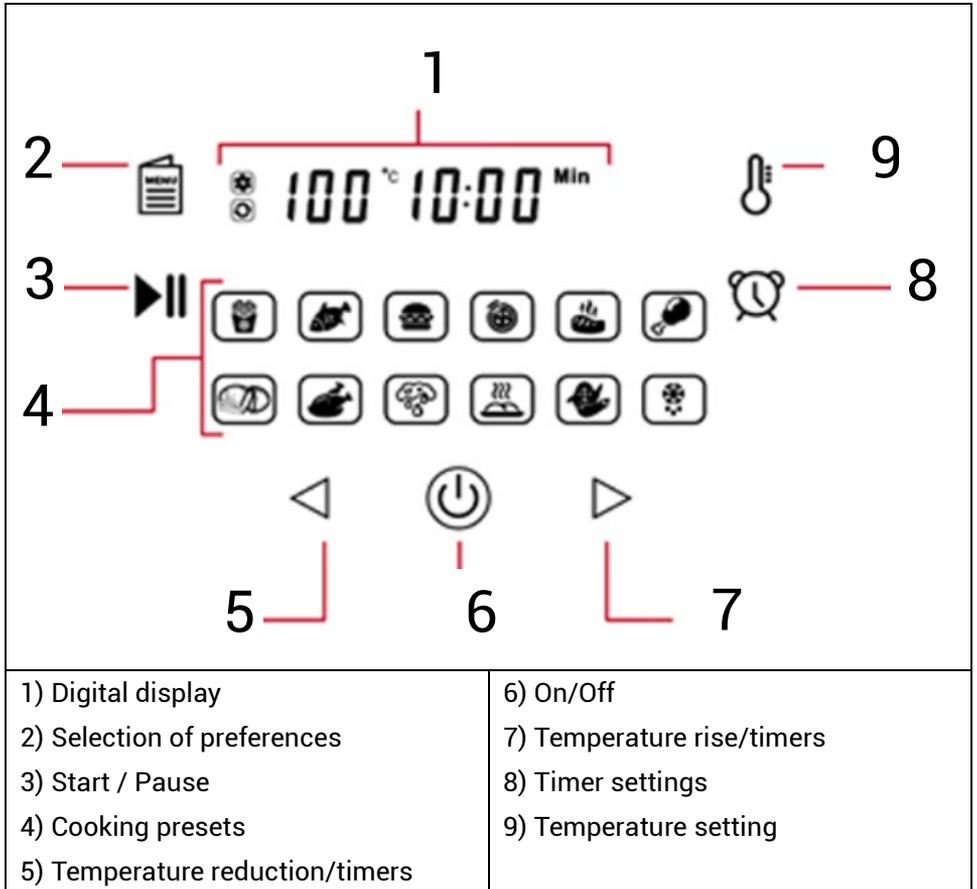
MAIN SCHEME

HOT AIR OVEN LID



CONTROL PANEL

- **ON/OFF:** Press to switch on/off; default setting is 180 °C and 15 minutes
- **SELECTION OF PREFERENCES:** Press to switch cooking preferences
- **DIGITAL DISPLAY:** Displays temperature and time



COOKING PRESET		TEMPERATURE (°C)	MINUTES
	Frozen chips	200	15
	Fish	160	15
	Hamburger	185	13
	Pizza	185	15
	Steak	175	25
	Chicken thighs	200	22
	Fresh chips	160	30
	Chicken	180	40
	Drying	80	2 hours
	Grilling	160	10
	Vegetables	180	15
	Defrost	50	5

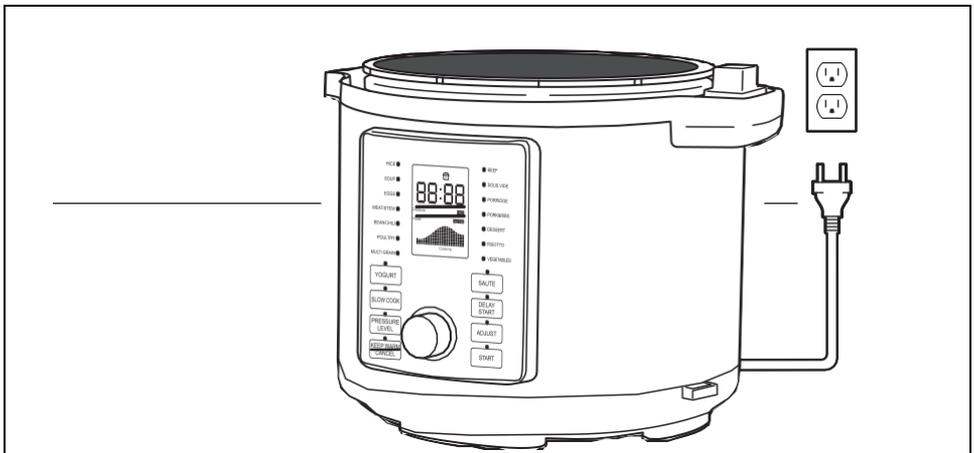
FOOD	MIN-MAX QUANTITY (g)	TIME (MIN.)	TEMPERATURE (°C)	ADDITIONAL INFORMATION
POTATOES AND CHIPS				
Thin frozen fries	350 - 600	15-16	200	
Thick frozen chips	350 - 600	15-20	200	
Homemade fries	350 - 600	10-16	200	Add 1/2 tablespoon of oil
Homemade potato wedges	350 - 600	10 -24	180	Add 1/2 tablespoon of oil
Homemade potato cubes	350 - 600	10-24	180	Add 1/2 tablespoon of oil
Potato patties	200	15-18	180	
Gratinated potatoes	450	15-18	200	
MEAT AND DRINK				
Steak	100 - 500	8-12	180	
Pork chops	100 - 500	10 -14	180	
Hamburger	100 - 500	7-14	180	
Roll with sausage	100 - 500	13-15	200	

Chicken thighs	100 - 500	18- 22	180	
Chicken breast	100 - 500	10 -15	180	
SNACKY				
Spring rolls	100 - 300	15-20	200	Use the semi-finished product
Frozen chicken nuggets	100 - 500	4-17,5	200	Use the semi-finished product
Frozen fish fingers	100 - 500	6-10	200	Use the semi-finished product
Frozen mozzarella sticks	100 - 500	8-10	180	Use the semi-finished product
Frozen onion rings	450	15	200	Use the semi-finished product
Stuffed vegetables	100 - 500	10	160	

BAKING				
Cake	250	20-25	160	
Quiche	350	20-22	180	
Muffins	250	15-18	200	
Sweet delicacies	350	20	160	

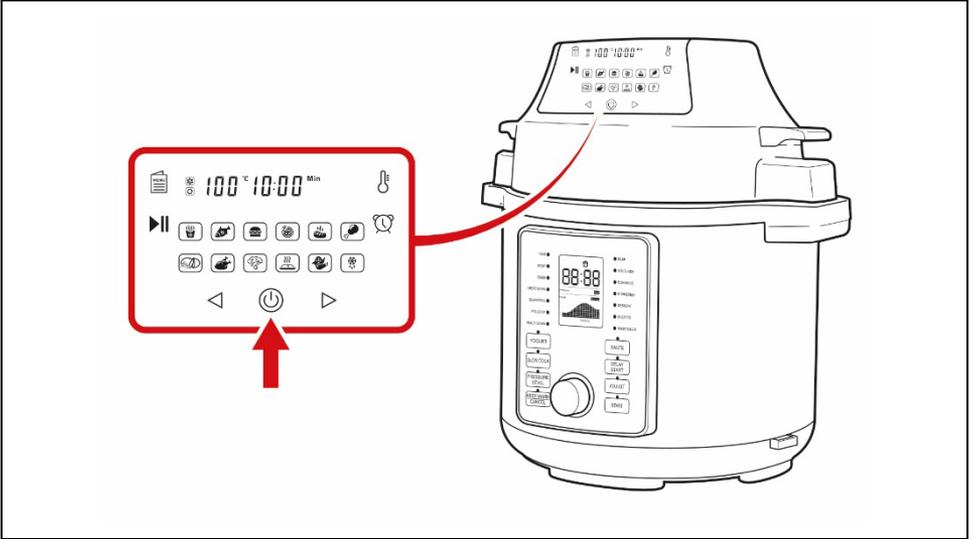
PREPARATION

- 1) Place the appliance on a stable and level surface and plug it into the wall socket.
- Leave at least 13 cm of clearance around the appliance during operation.
 - Make sure that the power cord is long enough to be comfortably inserted into the socket.

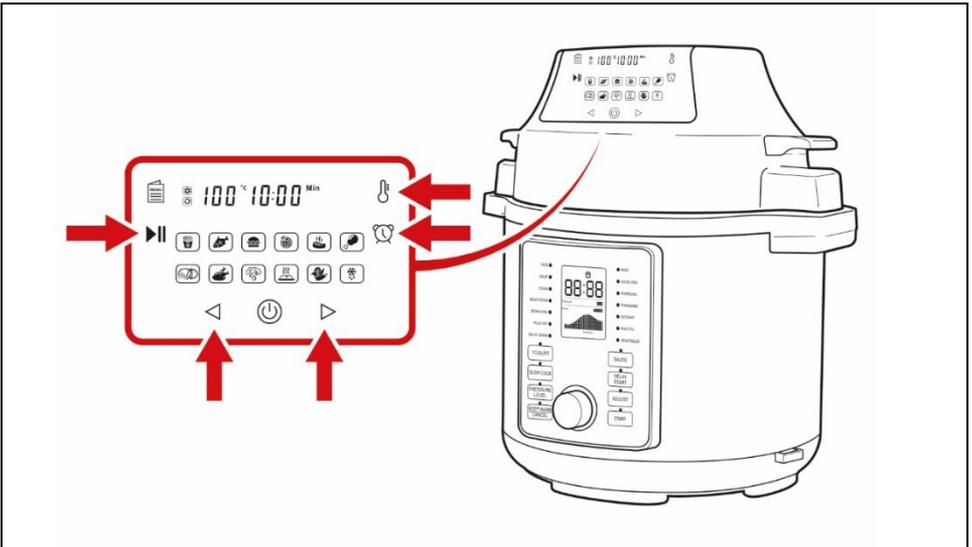


COMMENT: Before first use, clean the accessories with hot water, soap and a non-abrasive sponge. Wipe the inside and outside of the appliance with a clean, dry cloth. Check that all stickers and labels have been removed from the appliance packaging.

2) Hot air oven: Set the desired temperature and timer for 10 minutes. Press the Start button to preheat the appliance



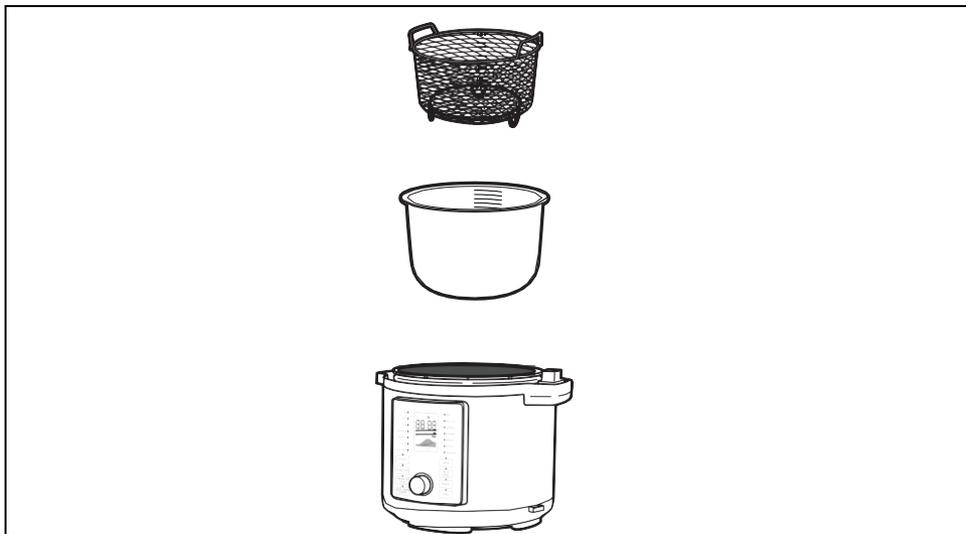
3) Hot air oven: Set the desired temperature and timer.
Press the Start button.



COOKING

1. Place the ingredients in the desired accessories and then in the inner pot.

- Do not overfill the accessories or the pot
- Use kitchen gloves to insert the accessories/pot into the appliance.

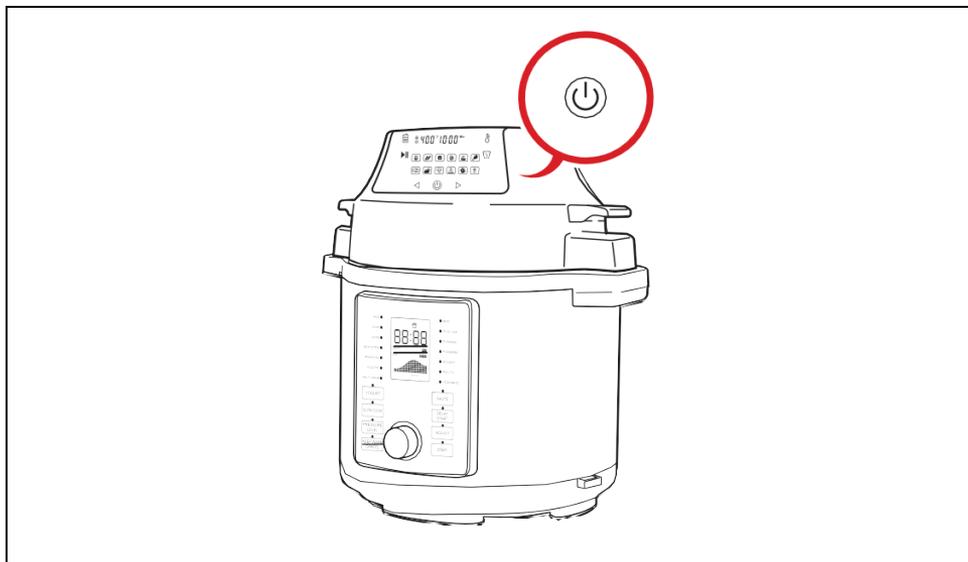


2. Select the lid to use the appliance as a hot-air oven.



- Place the oven lid on the appliance and the controls will light up.

3. Press the On/Off button.



4. Select a cooking preset and/or manually select a cooking setting



5. Press the Start button to start cooking.

- If necessary, suspend cooking and add/remove ingredients.

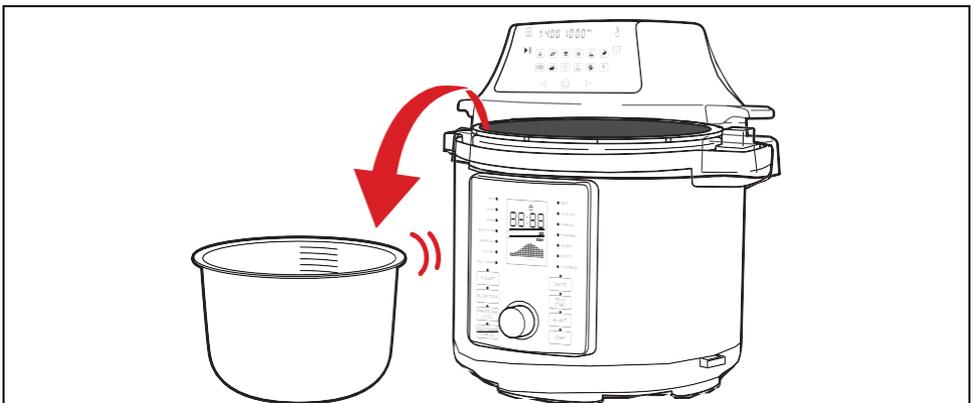


6. Cook the food evenly as follows:

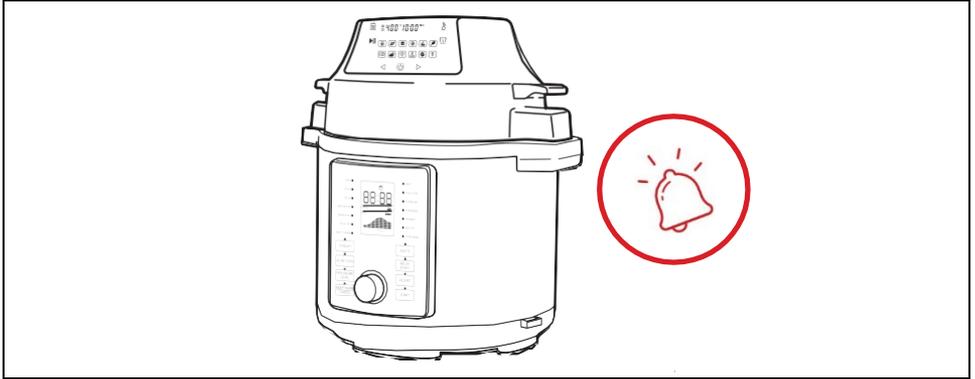
- Shake or turn the dish

- Use oven gloves to remove the pot from the appliance and shake/turn the food.

- Return the pot to the appliance and continue cooking.



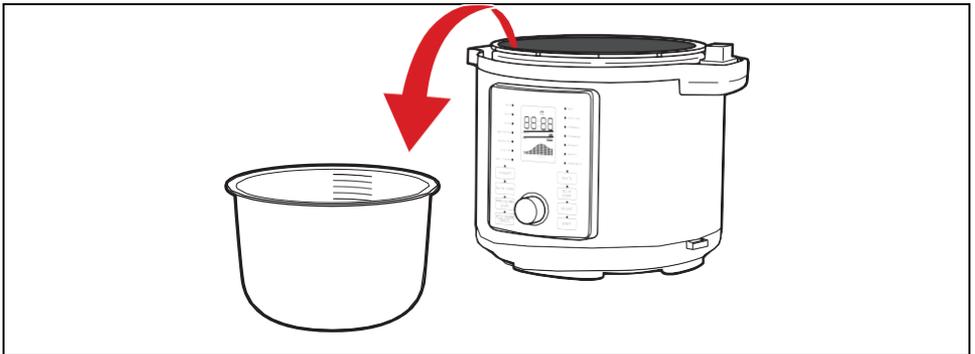
7. Cooking is finished when the timer reaches 0. The appliance will make a sound and turn off or keep the food warm.



8. Use kitchen gloves to remove the accessories/pot and remove the food.

COMMENT: Be sure to place the accessory/heater on a stable surface away from flammable objects.

When you have finished cooking, switch off the appliance and disconnect it from the mains. Do not move or store the appliance until it has cooled completely.



Cooking tips

- Always use kitchen gloves to move potentially hot accessories.
- Do not overfill the accessories or the appliance.
- Do not put food into the appliance during preheating.
- Smaller ingredients require slightly less cooking time than larger ingredients.
- Shaking or turning food during cooking can help prevent uneven cooking.
- Set the timer for halfway through the cooking time so that the appliance tells you when it is time to shake or turn the food.
- Do not boil or burn food.
- Do not eat burnt food. Remove all residues of burnt food.
- You can use a small amount of oil to add crunch, but do not add excessive amounts.
- The finished dough requires less cooking time than homemade dough.

Tips for cleaning and storage

- Disconnect the appliance and allow to cool for 30 minutes before disassembling or cleaning.
- Clean the appliance, removable parts and accessories after each use.
- Wipe the outside and inside of the appliance with a soft cloth and warm water.
- Clean the accessories with warm water, mild detergent and a non-abrasive sponge or cloth. If necessary, soak the parts in hot water.
- Only the accessories and the inner pot are dishwasher safe. Never immerse the appliance in water or other liquids.
- Do not use strong, corrosive cleaning agents to clean the appliance.
- Do not clean the appliance with metal utensils or abrasive cleaners.
- Once the parts are completely dry, reassemble and store the appliance in a cool, dry place.

Rated voltage	220 - 240 V
Rated frequency	50 Hz
Performance of the hot air fryer	1500 W

PROBLEM	CAUSE	SOLUTION
Appliance not working	Appliance is not connected correctly	Plug into a grounded socket
	Timer not set	Set the timer
	The lid is not closed	Close the lid completely
Fried ingredients are not ready	Too many ingredients	Put smaller batches in the accessory/pot
	Temperature set too low, cooking time too short	Increase temperature, increase cooking time
Ingredients are fried unevenly	The batch of ingredients is too big and the ingredients are lying on top of each other	Remove some ingredients or shake/turn the dish halfway through cooking
	Ingredients are not fresh or not prepared correctly	Make sure you use fresh ingredients and prepare them properly for frying (add oil, etc.)
Fried food is not crispy	Certain ingredients are better for use in a	Use fresh ingredients or ready-made snacks

	hot air fryer	(semi-finished products)
	A little oil is needed	Lightly brush the ingredients with a little oil
	The ingredients are moist	Dry the ingredients before cooking
White smoke coming from the appliance	The food in the fryer is greasy	A small amount of white smoke is normal, wipe food to remove excess oil
	Accessories still contain grease residue from previous use	Clean the accessories properly



Disposal: The crossed-out container symbol on the product, in the accompanying documentation or on the packaging means that in EU countries, all electrical and electronic equipment, batteries and accumulators must be disposed of separately at the end of their useful life as separated waste. Do not dispose of these products in unsorted municipal waste.



DECLARATION OF CONFORMITY

Abacus Electric, s.r.o. hereby declares that the SALENTE Ario product meets the requirements of the standards and regulations that are relevant for the type of equipment. Meets the Notification of Dangerous Substances Directive (PED) 2014/68/EU

The full text of the Declaration of Conformity can be found at
<http://ftp.salente.cz/ce/>

Importer:

Abacus Electric, s.r.o.

Planá 2, 370 01, Czech Republic

Producer / Producer / Manufacturer / Gyártó

Manufacturer:

Naxya Limited

No.5, 17/F, Strand 50, 50 Bonham Strand, Sheung Wan, Hong Kong

Made in China

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