

REDMOND

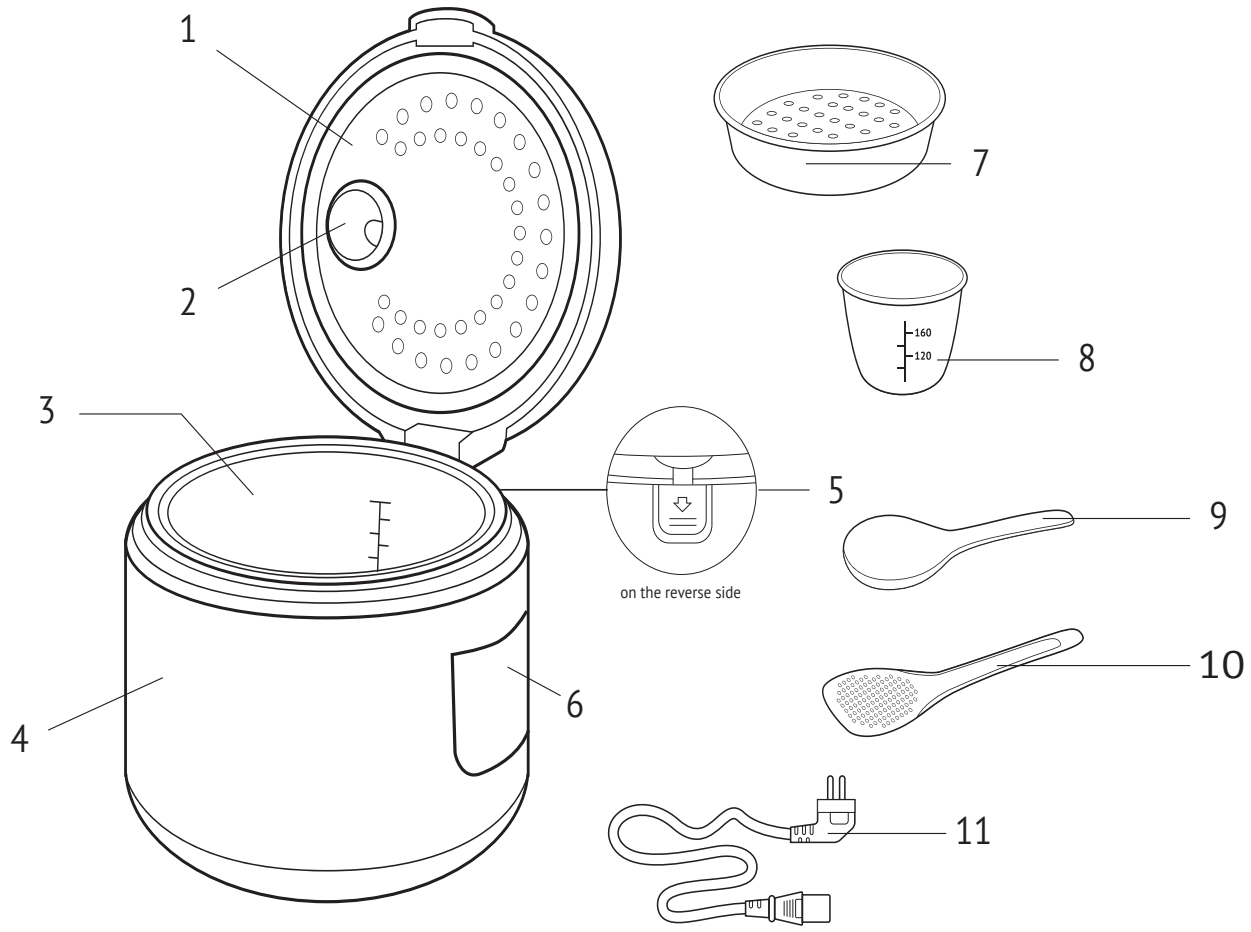
Multicooker
SkyCooker
RMC-M225S

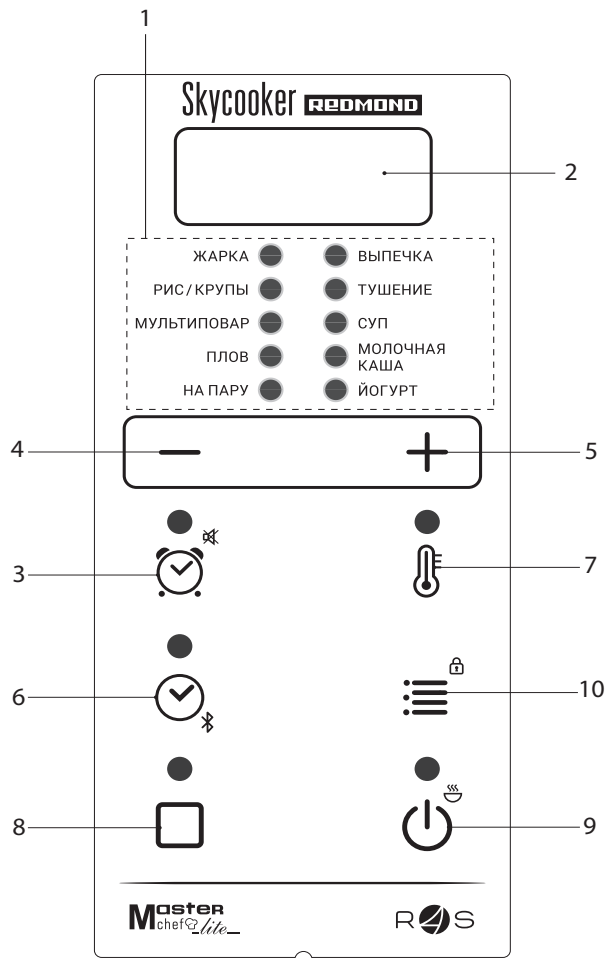


User manual

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 Carefully read all instructions before operating and save them for future reference. By carefully following these instructions you can considerably prolong the service life of your appliance.


The safety measures and instructions contained in this manual do not cover all possible situations that may arise during the operation of the appliance. When operating the device the user should be guided by common sense, be cautious and attentive.

IMPORTANT SAFEGUARDS

- The manufacturer is not responsible for any failures arising from the use of this product in a manner inconsistent with the technical or safety standards.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- Before installing the appliance, check that the device voltage corresponds with the supply voltage in your home (refer to the rating plate or technical data).
- While using the extension cord, make sure that its voltage is the same as specified on the device. Using different voltage may result in a fire or another accident, causing appliance damage or short circuit.
- The appliance must be grounded. Connect only to a properly installed wall socket. Failure to do so may result in the risk of an electrical shock. Use only grounded extension cords.

 **CAUTION!** During use the appliance becomes hot! Care should be taken to avoid touching the housing, the bowl, or any other metal parts while operating. Make sure your hands are protected before handling the device. To avoid possible burns, do not lean above the open appliance.

- Always unplug the device after use, before cleaning or moving. Never handle the plug with wet hands. Do not pull the power cord to disconnect from an outlet; instead, grasp the plug and pull to disconnect.
- Keep the power cord away from hot surfaces (gas or electric ovens) or sharp edges. Do not let the cord hang over the edge of a table or a counter.

 **REMEMBER:** damaging the cord may lead to a failure that will not be covered by the warranty. If the cable is damaged or requires replacement, contact an authorized service centre only to avoid all risks.

- Never place the device on soft surfaces to keep ventilation slots clear of any obstruction.
- Do not operate the appliance outdoors, to prevent water or any foreign object or an insect from getting into the device. Doing so may result in a serious damage of the appliance.
- Always unplug the device and let it cool down before cleaning. Follow cleaning and general maintenance guidelines when cleaning the unit.

 **DO NOT immerse the device in water or wash it under running water!**

- The appliance must not be immersed: avoid spillage on the connector, the heating element surface is subject to residual heat after use.
- This appliance shall not be used by children from 0 year to 8 years. This appliance can be used by children aged from 8 years and above. If they are continuously supervised. This appliance can be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge. If they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children.
- Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- Keep packaging (film, foam plastic and other) out of reach of children as they may choke on them.

- Any modifications or adjustments to the product are not allowed. All the repairs should be carried out by an authorized service centre. Failure to do so may result in device and property damage or injury.

STOP *CAUTION! Do not use the appliance in case of any malfunctions.*

Specification

Model	SkyCooker RMC-M225S-E
Power.....	860 W
Voltage.....	220-240 V, 50/60 Hz
Protection against electric shock.....	class I
Bowl volume	5 l
Bowl coating	non-stick by Daikin®
Display.....	LED, digital
Steam valve.....	removable
Type of control.....	electronic, remote (Ready for Sky)
Data transmission standard.....	Bluetooth v4.0
Operating system support.....	iOS, Android
Dimensions	290 × 270 × 295 mm
Net weight	2.4 kg

Programs

- | | | |
|----------------------------|--------------------|----------------------------|
| 1. МУЛЬТИПОВАР (MULTICOOK) | 5. НА ПАРУ (STEAM) | 9. МОЛОЧНАЯ КАША (OATMEAL) |
| 2. ЖАРКА (FRY) | 6. ВЫПЕЧКА (BAKE) | 10. ЙОГУРТ (YOGURT/DOUGH) |
| 3. РИС/КРУПЫ (RICE/GRAIN) | 7. ТУШЕНИЕ (STEW) | 11. ЭКСПРЕСС (EXPRESS) |
| 4. ПЛОВ (PILAF) | 8. СУП (SOUP) | |

Functions

Ready for Sky (remote control of the appliance with a smartphone or tablet).....	available
MASTERCHEF LITE (change of temperature and cooking time while the program is running).....	available
Keep ready meals warm (automatic heating).....	up to 12 hours
Preliminary disabling the Keep Warm (automatic heating).....	available
Heating dishes.....	up to 12 hours
Time delay	up to 24 hours

Delivery package

Multicooker with the bowl installed inside	1 pc.
Steam container	1 pc.
Ladle.....	1 pc.
Flat spoon	1 pc.
Measuring cup	1 pc.
Power cord	1 pc.
Recipe book	1 pc.
User manual	1 pc.
Service book.....	1 pc.

The manufacturer has the right to make changes in the design, configuration, as well as in the specification of the product in the course of improving its products without further notice of these changes. The specification allows an error of ±10%.

List of parts (diagram A1, p. 3)

- | | |
|-------------------------------|--------------------|
| 1. Lid with handle to open | 7. Steam container |
| 2. Removable Steam valve | 8. Measuring cup |
| 3. Bowl | 9. Ladle |
| 4. Appliance body | 10. Flat spoon |
| 5. Condensate collector | 11. Power cord |
| 6. Control panel with display | |

Control panel (diagram A2, p. 4)

- Automatic program progress indicators.
- Display.
- Button – is used to enable the time delay setting mode.
- Button “-” – is used to reduce the value of hours and minutes in the modes of setting the cooking time and time delay; to reduce the temperature value in automatic programs.
- Button “+” – is used to increase the value of hours and minutes in the modes of setting the cooking time and time delay; increase the temperature value in automatic programs.
- Button – is used to turn on the cooking time setting mode, to enable/disable Bluetooth function..
- Button – is used to turn on the cooking temperature setting mode.
- Button – is used to enable / disable the heating function, interrupt the cooking program, reset the settings.
- Button – is used to enable the preset cooking program, preliminary disable the Keep Warm function, enable the ЭКСПИЕСС program in the standby mode (with the default parameters of the cooking time and temperature).
- Button – is used to select the automatic cooking program.

I. PRIOR TO THE FIRST USE

Carefully remove the unit and its accessories from the packaging. Dispose of all packaging materials and promotional stickers.

Keep all warning labels, warning stickers (if any), and the serial number identification label located on the housing.

After transportation or storage at low temperature allow the appliance to stay at room temperature for at least 2 hours before use.

Wipe the housing with a damp cloth, rinse the bowl with warm water, and let dry. To eliminate unwanted odour during the first use thoroughly clean the appliance following the procedure outlined in the “Cleaning and Maintenance” section of this manual.

Place the appliance on a flat, stable, and horizontal surface away from wallpaper, decorative coatings, electronic appliances, or any other objects or cabinets that could be damaged by Steam, humidity, or high temperature.

Before operating, make sure that the outer and inner parts of the pressure multicooker have no dents, cracks or any other visible damages. There should not be any obstructions between the heating element and the bowl.

Do not switch the device on without the inside of the bowl or empty bowl – in case of accidental start of the cooking program it will lead to a critical overheating of the device or damage the non-stick coating. Before frying products, pour a little vegetable or sunflower oil into the bowl.

IMPORTANT! Do not lift the appliance by the handle on the lid.

II. OPERATION AND MAINTENANCE

Remote control of the appliance via the Ready for Sky application

The Ready for Sky application allows you to control the appliance remotely in the near area using your smartphone or tablet.

- Download the Ready for Sky application from the App Store or Google Play (depending on the operating system of your device) to your smartphone or tablet.

Check the minimum supported version of the operating system on the official website of www.redmond.company or in the description of the application in the App Store and Google Play.

- Launch the Ready for Sky application, create an account, and follow the on-screen prompts.
- Enable the Bluetooth function on the appliance. To do this, press and hold down the button, and the button indicator will come on. The appliance should be in the standby mode.

The remote control of SkyCooker RMC-M225S-E is only possible when the Bluetooth function is on (the button indicator in standby mode is always on).

- When the appliance is in the standby mode, press and hold the button “+” for up to three short beeps. During the connection, the display of the multicooker will show the changing symbols and . After the connection is established, the appliance will give three short beeps and enter the standby mode.

If the Bluetooth function is disabled or the connection is not established within 30 seconds, the appliance will produce two short beeps and enter the standby mode.


- To disable the remote control capability in the standby mode, press and hold the button “-” until a long beep sounds. The indicator flashes.
- To turn off the Bluetooth function, in the standby mode of the appliance press and hold down the button, the button indicator will go off.


To ensure a stable connection, the mobile device should be no more than 15 meters from the Multicooker.

Appliance control via the wireless network. Instruction on the R4S Gateway application installation is available through the link: www.readyforsky.com/r4sgateway

Control panel lock

For added safety, the appliance has a control panel lock function to prevent accidental button presses.

To activate the control panel lock in any mode other than setting up the program before the start and connecting to a mobile device through the Ready for Sky application, press and hold the button  the symbol [] will appear on the display.

To deactivate the lock, press and hold the button , again and the symbol [] will appear on the display.

-  When the buttons are pressed while the control panel lock is on, the symbol [] will appear on the display.

Disabling the beeps

Press and hold the button  to turn on/off the beeps in the standby mode. Its indicator will blink.

-  When the beeps are switched on again, the appliance will supply a short beep.


MASTERCHEF LITE function

Open even more opportunities for culinary creativity with the new MASTERCHEF LITE feature! If the МУЛЬТИПОВАР program allows you to set the parameters of the program before it starts, then using the MASTERCHEF LITE function, you can change the settings directly in the cooking process.


You can always configure the work of any program so that it corresponds to your wishes. Does the soup boil away? Does the milk porridge "run away"? Are the steamed vegetables cooked for too long? Change the temperature or cooking time without interrupting the program, as if you were cooking on the stove or in the oven.

-  The MASTERCHEF LITE function is not available when using the ЭКСПРЕСС program.

Temperature change when using the MASTERCHEF LITE function is possible in the range from 35 to 180°C in increments of 1°C. The minimum cooking time is 1 minute, the maximum cooking time depends on the selected program, the installation step is 1 minute.

-  The MASTERCHEF LITE function can be especially useful if you prepare dishes according to complex recipes that require a combination of different cooking programs (for example, when preparing cabbage rolls, beef Stroganoff, soups and pasta according to different recipes, jam, etc.).



To change the cooking temperature

1. While the cooking program is running, press the button . The temperature indicator on the display flashes.
2. Set the desired temperature. To increase, press the button "+", to decrease – the button "-". Press and hold the desired button to make a quick change. When the maximum (minimum) value is reached, the setting will continue from the beginning of the range.

3. Do not press the buttons on the control panel for 5 seconds. The changes will be saved automatically.

-  To protect against overheating when the cooking temperature is set above 150°C, the maximum time of the program is limited to 2 hours.





Changing the cooking time

1. While the cooking program is running, press the button . The hour value indicator on the time display will blink.
2. Set the desired cooking time. To increase the hour value, press the button "+", to decrease – the button "-".
3. Press the button  again and set the minutes using the buttons "+" and "-". Changes in the values of hours and minutes occur independently of each other. When the maximum value is reached, the setting will continue from the beginning of the range. To quickly change the value, press and hold the desired button.
4. Do not press the buttons on the control panel for 5 seconds. The changes will be saved automatically.

-  If you set the cooking time to 00:00, the program will stop.

Time Delay function

This function allows you to set the time after which the selected cooking program will start, ranging from 1 minute to 24 hours in 1 minute increments.


1. Press the button  to select the desired cooking program.
2. Press the button . The Time Delay indicator (on the display) will blink.
3. Press the button "+" or "-" to change the time value. When you press the button "+", the time value will increase, when you press the button "-", it will decrease. To quickly change the value, press and hold the desired button. When the maximum value is reached, the time setting will continue from the beginning of the range.
4. Press the button . The countdown to the start of the cooking program will begin.
5. To cancel the settings, press the button , after which you will need to enter the entire cooking program again.

-  It is not recommended to use a delay start if the recipe contains perishable products (eggs, fresh milk, meat, cheese, etc.).

In the ЖАРКА and ЭКСПРЕСС programs the Time Delay function is not available.





When setting the time in the Time Delay function, it should be considered that the countdown in the НА ПАРУ, ЖАРКА, РИС/КРУПЫ and СУП programs begins only after the device reaches the operating parameters.

Keep Warm function for ready meals (automatic heating)

It turns on automatically when the cooking program is completed and can maintain the temperature of the finished dish in the range of 70-75°C for 12 hours. The display shows the direct time of operation in this mode. If necessary, automatic heating can be turned off by pressing the button  (the button indicator will turn off).

i The automatic heating function is not available when using the *ЙОГУРТ, ЭКСПРЕСС* programs.



Preliminary disabling the Keep Warm (automatic heating)

REDMOND SkyCooker RMC-M225S-E multicooker provides the ability to disable the automatic heating function (Keep Warm) in advance after starting the main cooking program. To do this, after starting the program, press the button , until the indicator of the button  turns off. To turn on the automatic heating again, press the button , again, the indicator of the button  will come on.

i For your convenience, in case of cooking at temperatures up to 80°C, the automatic heating function will be disabled by default.

Dish heating function




The multicooker can be used to heat cold dishes. For this:

- Put the food into the bowl, place it in the body of the appliance. Make sure it is in close contact with the heating element.
- Close the lid until it clicks, connect the Multicooker to the mains.
- Press the button . The corresponding indicator on the display will come on and the heating will start. The timer will display a direct countdown of the appliance in this mode. The dish will be heated to 70-75°C. This temperature can be maintained for 12 hours.
- If necessary, the heating can be turned off by pressing the button . The indicators on the display and the button will go off.

⚠ Despite the fact that the multicooker can keep the product in a heated state up to 12 hours, it is not recommended to leave the dish heated for more than two or three hours, as sometimes this can lead to a change in its taste.

General procedure when using the automatic programmes





⚠ **IMPORTANT!** If you use the appliance to boil water (for example, when cooking food), do NOT set the cooking temperature above 100°C. This may cause the appliance to overheat and break down. For the same reason, do not use the *ВЫПЕЧКА, ЖАРКА* programs for boiling water.

- Prepare the ingredients according to the recipe, put into the bowl. Make sure that all ingredients (including liquid) are below the maximum scale mark on the inside of the bowl.
- Put the bowl into the body of the appliance, turn it slightly, make sure it is in close contact with the heating element. Close the lid until it clicks. Connect the appliance to the mains.
- Select the cooking program by pressing the button  repeatedly until the selected program indicator appears on the display.
- Press the button  to enter the cooking time setting mode. The hour value indicator on the time display will blink. Set the desired cooking time. To increase the hour value, press the button "+", to decrease the button "-". Press the button  again and set the minutes using the buttons "+", and "-". Changes in the values of hours and minutes occur independently of each other. When the maximum value is reached, the setting will continue from the beginning of the range. To quickly change the value, press and hold the desired

button. Do not press the buttons on the control panel for 5 seconds. The changes will be saved automatically.

⚠ **ATTENTION!** If you cook at high temperatures using a large amount of vegetable oil, always leave the lid of the appliance open.

i The countdown of the set cooking time in the *НА ПАРУ, ЖАРКА* and *РИС/КРУТЫ* begins only after the device reaches the specified operating parameters.

- Press the button . The cooking process and the countdown of the program will begin. The program indicator and the indicator of the button  are on.
- When the cooking program is complete, the cooking program indicator and the indicator of the button , will go off and three short beeps will sound. Depending on the settings, the appliance will enter the automatic heating mode (the display will show a direct countdown of the automatic heating time) or standby mode.
- To interrupt the cooking process at any stage, cancel the entered program or turn off the automatic heating, press the button .

📖 To obtain a high-quality result, you are suggested using recipes for cooking from the cookbook attached to the Multicooker designed specifically for this model. Relevant recipes can also be found on the website www.redmond.company.

Summary table of cooking programs (factory settings)

Program	Recommendations for the use	Default cooking time / temperature	Cooking time range / setting step	Waiting for the output to the operating parameters	Time delay	Automatic heating
МУЛЬТИ-ПОВАР	Preparation of various dishes with the possibility of setting the temperature in the range of 35-180°C in increments of 1°C	30 min / 100°C	2 min – 12 h / 1 min		✓	12 h
ПЛОВ	Preparation of various types of pilaf (with meat, fish, poultry, vegetables)	1 h / 110°C	5 min – 2 h / 1 min		✓	12 h
ЖАРКА	Frying meat, fish, vegetables and dishes including many components. After the appliance reaches the operating parameters, two short beeps will sound, the countdown of the cooking time will begin. Frying with the lid open is allowed	15 min / 150°C	5 min – 1 h 30 min / 1 min	✓		12 h
МОЛОЧНАЯ КАША	Preparation of cereals with milk, various desserts	30 min / 100°C	5 min – 1 h 30 min / 1 min		✓	12 h

Program	Recommendations for the use	Default cooking time / temperature	Cooking time range / setting step	Waiting for the output to the operating parameters	Time delay	Automatic heating
ЙОГУРТ	Preparation of traditional yogurt, proofing dough	8 h / 40°C	5 min – 12 h / 5 min		✓	
ВЫПЕЧКА	Baking biscuits, casseroles, cakes of yeast and puff pastry, homemade bread	1 h / 140°C	5 min – 4 h / 1 min		✓	4 h
ТУШЕНИЕ	Stewing meat, fish, vegetables and multicomponent dishes, cooking jelly	1 h / 100°C	5 min – 12 h / 1 min		✓	12 h
РИС/КРУПЫ*	Cooking porridge on water, cereal-based side dishes	25 min / 100°C	5 min – 2 h / 1 min	✓	✓	12 h
СУП	Preparation of broths, filling, vegetable and cold soups, cooking compotes, legumes. After the device reaches the operating parameters, two short beeps will sound, the countdown of the cooking time will begin	1 h / 100°C	5 min – 8 h / 1 min	✓	✓	12 h
НА ПАРУ	Preparation of meat, fish, vegetables and multicomponent dishes, baby food. After the device reaches the operating parameters, two short beeps will sound, the countdown of the cooking time will begin	25 min / 100°C	5 min – 2 h / 1 min	✓	✓	12 h
ЭКСПРЕСС	Quick cooking of rice, crumbly porridge on the water. To start the program in the standby mode, press the button . During operation, the indicator is displayed. The program provides automatic shutdown after complete boiling of water	The program provides automatic shutdown after complete boiling of water				

* The function of automatic shutdown of the program after boiling of water for preparation of crumbly groats is realized in the ЭКСПРЕСС program.



If you use the МУЛЬТИПОВАР program for boiling the water (for example, when cooking products), it is FORBIDDEN to set the cooking temperature above 100°C.

III. COOKING TIPS

Possible Causes for the Problems Arising and Ways of Solving Them

This chapter familiarizes you with the practical tips and solutions to some common problems you may experience when using the multicooker.

THE DISH IS UNDERCOOKED

Possible Causes	Solving the Problem
The lid of the device was either open or was not closed properly.	Try to avoid opening the lid while cooking. Close the lid until it clicks into place. Make sure that the rubber sealing ring located on the inner side of the lid is not deformed or damaged in any way.
Cooking temperature was not observed because the bowl and the heating element did not fit tightly.	There should not be any foreign objects between the lid and the housing of the device, remove if any. Always make sure that the heating element is clean and fits tightly with the bowl before cooking.
Wrong ingredients or settings were chosen. General proportions were not observed, the size of the ingredients was too large. Wrong time settings. Chosen recipe is not appropriate for the device.	We recommend using recipes adapted for the device. Choose proven recipes only. Set the time and cooking programme, choose ingredients, proportions, and their size according to the recipe.
Steaming: the amount of water in the bowl is too little to provide enough steam.	Use the amount of water recommended. If in doubt, check the water level while steaming.
Frying:	Too much oil was added. Frying ingredients add an amount of oil enough just to cover the bottom of the bowl. Follow recommendations given in the recipe while deep frying.
	Too much moisture inside the bowl. Do not close the lid of the device while frying unless specified in the recipe. Using frozen ingredients defrost and drain before frying.
Cooking: the broth boiled away during preparation of foods with high acidity.	Certain products need to be processed before cooking: washed, browned, etc. Follow recommendations given in the recipe.
Baking (dough did not bake through):	Proofed dough has reached the inner lid and covered the steam valve. Use a smaller amount of dough.
	Too much dough in the bowl. Take the baked product out of the unit, turn it over and place back. Bake until ready. Next time use smaller amount of dough.

THE DISH IS OVERCOOKED

Wrong ingredients, wrong size of ingredients, wrong time settings.	We recommend using the recipes adapted for your model. Choose proven recipes only. Set the time and cooking programme, choose ingredients, proportions, and the size of ingredients according to the recipe.
The dish remained in the unit with the "Keep Warm" on for too long after it's been cooked.	We recommend using the "Keep Warm" function moderately. If your device features the function of disabling the "Keep Warm" in advance, use it to avoid the problem.

LIQUID BOILS AWAY DURING COOKING

Milk boils away.	Depending on the quality of milk used, it may boil away. To avoid this, we recommend using only ultra-pasteurized milk with the fat content of 2.5% or less. Dilute milk with water if needed.
Ingredients were not properly processed (washed poorly, etc.) Wrong general proportions or ingredients.	We recommend using the recipes adapted for the device. Try choosing proven recipes only. Set the time and cooking mode, choose ingredients, proportions, and the size of ingredients according to the recipe. Whole grains, meat, fish, and seafood need to be rinsed thoroughly before cooking.
The product froths	We recommend you to rinse the product thoroughly, to remove the steam valve, or to cook with the lid open

THE DISH IS BURNT

The bowl was not properly washed after last use. Non-stick coating is damaged.	Make sure that the bowl is clean and has no coating defects before cooking.
General amount of ingredients is smaller than recommended.	Use proven recipes, adapted for the device.
Cooking time was too long.	Reduce the cooking time or follow recommendations given in the recipe adapted for your model.
Frying: oil was not added; the ingredients have not been stirred or turned over.	Frying products add amount of oil enough just to cover the bottom of the bowl. Stir ingredients thoroughly while frying or turn over as required.
Stewing: not enough liquid.	Add more liquid. Avoid opening the lid while stewing.
Cooking: not enough liquid (proportions were not observed).	Follow recommended ratio of liquids to solids while cooking.
Baking: the bowl was not greased before baking.	Grease the bottom and sides of the bowl with butter or oil before baking (do not pour oil inside).

INGREDIENTS LOOSE THEIR SHAPE WHEN COOKED

Ingredients have been over stirred.	Frying foods, do not stir the ingredients more often than every 5-7 minutes.
Cooking time was too long.	Reduce cooking time or follow recommendations given in the recipe adapted for the device.

BAKED GOODS ARE OVERLY MOIST

Improper ingredients causing excess moisture have been used (juicy fruits or vegetables, frozen berries, sour cream, etc.)	Use ingredients according to the recipe. Try to avoid using ingredients causing excess moisture or use them in smaller amounts.
Baked product has been left in the unit with the lid closed for too long.	We recommend taking baked product out of the unit right after the baking cycle finishes or leaving it on the Keep Warm for a short period of time only.

BAKED GOODS DO NOT RISE

Eggs and sugar were poorly whipped.	Use proven recipes adapted for the device. Choosing, measuring, and processing ingredients follow recommendations given in the recipe.
The dough stayed for too long before being baked.	
The flour wasn't sifted or the dough was poorly kneaded.	
Wrong ingredients.	
Wrong recipe.	

i Certain REDMOND multicookers feature an overheat protection in ТУШЕНИЕ and СУП programmes. In case there is no liquid in the bowl, the device automatically interrupts the programme and switches to Keep Warm mode.

Recommended steaming time values for different products

No.	Product	Weight, g / q-ty, pcs.	Water, ml	Cooking time, min
1	Pork / beef fillet (cut into 1.5–2 cm cubes)	500	500	20/30
2	Lamb fillet (cut into 1.5–2 cm cubes)	500	500	25
3	Chicken fillet (cut into 1.5–2 cm cubes)	500	500	15
4	Meatballs/cutlets	180 (6 pcs.) / 450 (3 pcs.)	500	10
5	Fish (fillet)	500	500	10
6	Shrimps (frozen)	500	500	5
7	Dumplings	4 pcs.	500	15
8	Potatoes (cut into 1.5 × 1.5 cm cubes)	500	500	15
9	Carrot (cut into 1.5 × 1.5 cm cubes)	500	500	35
10	Beet (cut into 1.5 × 1.5 cm cubes)	500	1500	70
11	Vegetables (frozen)	500	500	10
12	Eggs	3 pcs.	500	10

i Please note that these are only approximate guidelines. Steam times may vary, depending on the quality of foods and your personal preferences.


Recommended temperature for the МУЛЬТИПОВАР programme

Operating temperature, °C	Recommendations for use (you may also refer to the recipe book)
35	Proofing dough, making vinegar
40	Making yogurt

Operating temperature, °C	Recommendations for use (you may also refer to the recipe book)
45	Leavening
50	Fermentation
55	Fondant
60	Making green tea and preparing baby food
65	Cooking vacuum sealed meat
70	Making punch
75	Pasteurizing, making white tea
80	Preparing mulled wine
85	Making cottage cheese and other dishes requiring long cooking time
90	Making red tea
95	Cooking porridges using milk
100	Cooking meringues and jams
105	Cooking jellied meat
110	Sterilisation
115	Making sugar syrup
120	Cooking foreshank
125	Stewing meat
130	Making puddings
135	Browning cooked foods
140	Smoking foods
145	Baking fish and vegetables (in foil)
150	Baking meat (in foil)
155	Baking yeast dough
160	Frying poultry
165	Frying steaks
170	Frying in batter
175	Cooking chicken nuggets
180	Cooking French fries

IV. ADDITIONAL CAPABILITIES


- Proofing the dough
- Cooking fondue
- Deep-fried cooking
- Making cottage cheese, cheese
- Making halva
- Making baby food
- Sterilization of dishes, cutlery
- Pasteurization of products

 Recipes listed in the section of dishes can be found in the recipe book or on the website www.redmond.company.

V. CLEANING AND MAINTENANCE

General Guidelines

- Prior to the first use or in order to remove the odour after cooking steam half a lemon for 15 minutes using the HA ΠΑΡΥ programme.
- Do not leave the cooking bowl with meals or liquids inside a closed multicooker for over 24 hours. Store cooked meals in a refrigerator and reheat them when required, using the Reheat function.
- If not in use for long time, unplug the appliance. The cooking chamber, heating disc, cooking bowl, inner lid, steam valve, safety valve, and condensation collector must be dry and clean.
- Before you start cleaning the appliance, make sure that it is unplugged and has completely cooled down. Use soft cloth and mild soap to clean.

 **DO NOT use a sponge or tissue with hard or abrasive surface or abrasive pastes. Do not use any chemically aggressive substances or any other agents that are not recommended for cleaning items that contact food.**

DO NOT immerse the appliance in water or wash under running water!

- Be careful when cleaning silicone parts of the multicooker, because damaged or deformed parts may lead to malfunction of the unit.


Clean the housing when necessary. The cooking bowl, inner lid, removable steam valve, and safety valve need to be cleaned after each use. Condensate, accumulating during cooking, needs to be removed after each use. Clean the interior of the cooking chamber when necessary.

Cleaning the body

Clean the product body with a soft, damp kitchen cloth or sponge. It is possible to use a delicate cleaning agent. In order to avoid the appearance of water stains and stains on the body, we recommend wiping its surface dry.

Cleaning the bowl

You can clean the bowl by hand, using a soft sponge and dishwashing detergent, or in the dishwasher (according to the manufacturer's recommendations). If heavily dirty, fill the bowl with warm water and leave to soak for a while, then clean. For more effective soaking, the bowl filled with cold water (not higher than the maximum permissible level) can be put into the multicooker, close the lid and turn on the heating for 30-40 minutes. Be sure to clean the outer surface of the bowl is dry before you put it in the body of the multicooker.

 *When the bowl is used regularly, it is possible to completely or partially change the color of the internal non-stick coating. This in itself is not a sign of a defect.*

Cleaning the steam valve

1. Gently pull the steam valve up and toward you.
2. Turn the inner lid counterclockwise until it stops and remove it.
3. If necessary, carefully remove the valve rubber. Flush all parts of the valve.
4. Assemble it in the reverse order: install the rubber seal into the place, align the grooves of the main part of the valve with the corresponding protrusions on the inner casing and turn clockwise. Install the steam valve firmly into the pocket on the appliance lid.

Condensate removal

The condensate collector on the appliance body should be cleaned after each use of the multicooker. Grasp the sides of the container, pull it slightly towards you, remove it. Pour out the condensate; wash the container and replace it.

Sometimes excess condensate can accumulate in a special recess around the bowl on the appliance body. Use kitchen wipes or a towel to remove it.

Cleaning the working chamber

If the instructions in this manual are strictly followed, the risk of liquid, food particles or debris entering the working chamber of the appliance is minimal. If significant contamination does occur, the surfaces of the working chamber should be cleaned to avoid incorrect operation or damage to the appliance.

STOP Before you clean the working chamber of the multicooker, make sure that the device is disconnected from the mains and completely cooled down!

The side walls of the working chamber, the surface of the heating disc and the casing of the central temperature sensor (located in the middle of the heating disc) can be cleaned with a moistened (not wet!) sponge or napkin. If you use detergent, it is necessary to carefully remove its residues to eliminate the appearance of an undesirable smell during subsequent cooking. If foreign bodies get into the recess around the central temperature sensor, carefully remove them with tweezers, without pressing on the sensor housing. If the surface of the heating disc is dirty, it is permissible to use a moistened sponge of medium hardness or a synthetic brush.

i With regular use of the appliance over time, a complete or partial change in the color of the heating disc is possible. In itself, this is not a sign of a malfunction of the appliance and does not affect the correctness of its operation.

Transportation and Storage

Before repeated operation or storage completely dry all parts of the appliance. Store the assembled appliance in a dry, ventilated place away from heating appliances and direct sunlight. During transportation and storage, do not expose the device to mechanical stress, that may lead to damage of the device and/or violation of the package integrity.

Keep the device package away from water and other liquids.

VI. OPTIONAL ACCESSORY

Additional accessories are not included in the delivery package of the multicooker. You can buy them, as well as learn about new products from REDMOND on the website www.redmond.com or in the shops of official dealers.

VII. BEFORE CONTACTING THE SERVICE CENTER

Problem	Possible cause	Solution	
The error message E1–E4 appeared on the display	System error (possible failure of the electronic board or thermal sensors) or loosely closed lid	Close the lid tightly. If the problem persists, contact an authorized service center	
The error message E5 appeared on the display	Automatic overheating protection has been activated	Do not operate the appliance with an empty bowl! Disconnect the appliance from the mains, let it cool for 10-15 minutes, then add water (broth) to the bowl and continue cooking. If the problem persists, contact an authorized service center	
Appliance does not switch on	Power cord is not connected to the appliance and/or socket	Ensure that the power cord is connected to the corresponding inlet on the housing of the appliance and to the socket	
	Wall socket is not working properly	Connect to a properly working wall socket	
	Power supply failure	Check the power supply. If not available, contact local electricity supply company	
Dish is taking too long to cook	Power supply interruption (power supply is unstable/underrated)	Ensure that the power supply is stable. If unstable / underrated, contact local electricity supply company	
	There is a foreign object between the bowl and the heating element (grain, food particles, debris, etc.)	Unplug the appliance and let cool down. Remove foreign object or objects	
	The bowl is not properly positioned	Properly position the bowl into place	
Hot steam escapes from under lid during cooking	Heating disk is dirty	Unplug the appliance and let cool down. Clean heating disk	
	Inner lid and cooking bowl fail to seal hermetically	The bowl is not properly positioned	Properly position the bowl into place
		The lid is not closed properly; foreign object under lid	Remove foreign objects (grain, food particles, debris, etc.) from under the rim, if any. Always close the lid until it clicks into place
Sealing ring is dirty, deformed, or damaged in any way		Check the sealing ring. Replace, if necessary	
The attempt of synchronization or transferring the data from the appliance to the mobile device failed (error message will be displayed).	Bluetooth function on the mobile device is disabled	Enable Bluetooth function on the mobile device	
	Ready for Sky app on the mobile device is deactivated	Run the Ready for Sky app on the mobile device	
	The multicooker and mobile device are far away from each other or there are strays for the radio signal.	Ensure the distance between devices does not exceed 15 metres and there are no strays for transmission of radio signal.	

i *NOTE! In case any failure occur in the operation of the Ready for Sky app, it is not obligatory to apply to the service centre. Apply to REDMOND technical support service and obtain the consultation of our specialists on error elimination and/or failure in Ready for Sky operation. Your comments and suggestions concerning application operation will be taken into account upon successive update. Contact data of user support service of REDMOND appliances can be found in your country on the website www.redmond.company. You may also obtain the help, filling the contact form provided on the website. In case you didn't manage to eliminate the defects, please, refer to the authorized service centre.*

In case you didn't manage to eliminate the defects, please, refer to the authorized service centre.



Environmentally friendly disposal (WEEE)

The packaging, user manual and the device itself shall be taken to the applicable collection point for the recycling of electrical and electronic equipment. Do not throw away the electronic waste to help protect the environment.

Old appliances must not be disposed with other household waste but must be collected separately. Municipal disposal of recyclable wastes is free of charge. The owners of old appliances are required to bring it to a waste facility centre. With this little extra effort, you can help to ensure that valuable raw materials are recycled and pollutants are treated as appropriate.

This appliance is labelled in accordance with European Directive 2012/19/EU – concerning used electrical and electronic appliances (waste electrical and electronic equipment WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout the EU.

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