

REDMOND

Multicooker
RMC-M222S-A

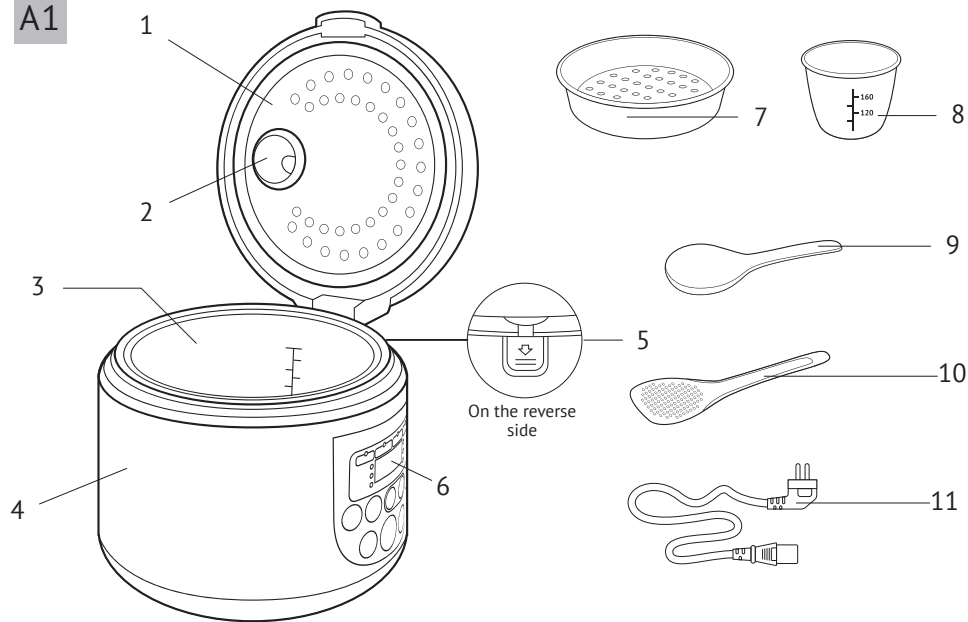
User manual

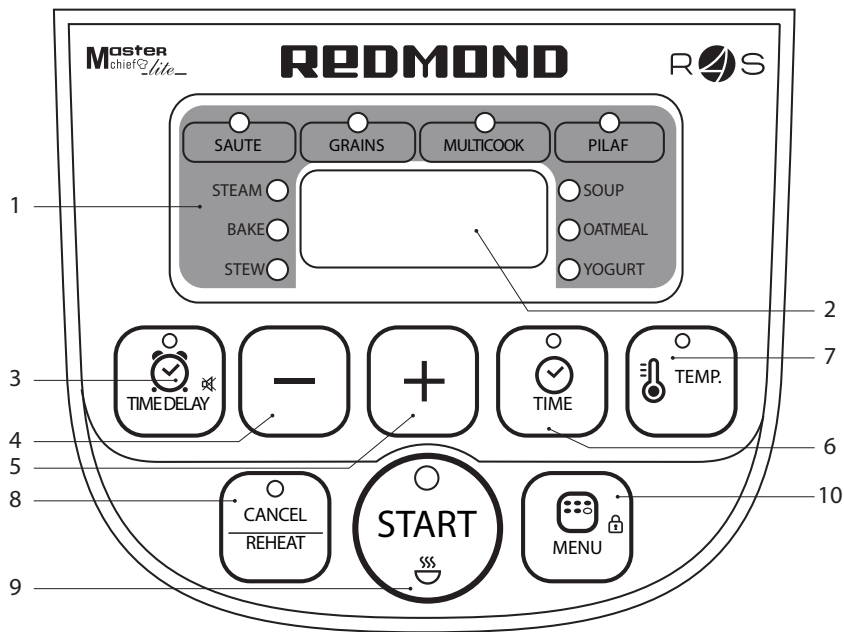


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A1







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

NOTE:

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.

This device complies with Part 15 of the FCC Rules and Industry Canada licence-exempt RSS standard(s). Operation is subject to the following two conditions: (1) this device may not cause interference, and (2) this device must accept any interference, including interference that may cause undesired operation of the device.

However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

IMPORTANT SAFEGUARDS

- When using electrical appliances, basic safety precautions should always be taken including the following:

READ ALL INSTRUCTIONS

- Do not use the appliance for other than intended use or specified purposes. Failure to follow product instructions may result in damage that will not be covered by the warranty. The manufacturer is not responsible for the consequences of improper use.
- Before installing the appliance, ensure that its voltage corresponds with the supply voltage in your home (refer to the specifications on the appliance rating plate or technical data). Using a different voltage may result in fire, accident or damage to the appliance.
- When using the extension cord, ensure that its voltage is the same as specified on the appliance. The appliance must be grounded. Ensure that it is connected to a properly grounded power outlet. Failing to do so may result in electric shock. Use only grounded extension cords.
- Cook only in the bowl.
- During use, the appliance becomes hot! Do not touch hot surfaces. To avoid an injury, do not lean over the open appliance. Do not lift or move the unit while it is operating.
- Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before putting on or taking off parts. Never handle the plug with wet hands. Do not pull power cord to disconnect from the outlet; instead, grasp the plug and pull to disconnect.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not let cord hang over edge of table or counter, or touch hot surfaces. Damaged cord may cause a shock, fire, or lead to a failure that will not be covered by the warranty.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has

been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment. Any kinds of modifications or adjustments to the product are not allowed. All the repairs should be carried out by an authorized service repair center.

- Never operate the appliance on soft surfaces.
- Do not cover the unit with any cloth or material during operation. Failure to do so may result in overheating or malfunction.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Use handle to carry the appliance only with an empty inner bowl.
- Do not use outdoors.
- Follow cleaning and general maintenance guidelines when cleaning the unit.
- To protect against electrical shock do not immerse cord, plugs, or appliance in water or

other liquids. Do not wash the device under running water.

- Close supervision is necessary when any appliance is used by or near children.
- This appliance can be used by children aged 8 years and older and 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. Children shall not play with the appliance. Keep the appliance, its cord, and all packaging materials out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children without supervision.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not place the appliance on or near a hot gas, an electric burner, or in a heated oven.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

CAUTION!

- A short detachable power-supply cord should be used to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a longer detachable power-supply cord or extension cord is used:
- The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance. Using different voltage may result in a fire or other accident, causing the device damage or shorting the circuit.
- The cord should be arranged so that it will not drape over the countertop or tabletop where it can

be pulled on by children or tripped over unintentionally.

- If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

WARNING!

- Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

Technical specifications

Model.....	RMC-M222S-A
Power.....	800 W
Voltage.....	120 V, 60 Hz
Electric shock protection	class I
Bowl capacity.....	5.25 Qt / 5 L
Bowl coating	ceramic
Display.....	digital LED
Steam valve.....	removable
Type of control.....	electronic, remote (Ready for Sky)
Data transfer protocol.....	Bluetooth v4.0
Supported operating systems.....	iOS, Android
Net weight.....	5.3 lb (2.4 kg) ± 3%

Functions

Keep Warm.....	up to 12 h
Keep Warm disabled in advance	yes
Time Delay.....	up to 24 h
Reheat.....	up to 12 h
"MASTERCHIEF LITE"	yes

Programs

1. MULTICOOK	7. STEW
2. SAUTE	8. SOUP
3. GRAINS	9. OATMEAL
4. PILAF	10. YOGURT
5. STEAM	11. QUICK COOK
6. BAKE	

Package includes

Multicooker.....	1 pc.	Stirring paddle.....	1 pc.
Bowl.....	1 pc.	Cookbook.....	1 pc.
Steaming container.....	1 pc.	Power cord.....	1 pc.
Measuring cup	1 pc.	User manual	1 pc.
Serving spoon.....	1 pc.	Service booklet.....	1 pc.

In accordance with the policy of continuous improvement, the manufacturer reserves the right to make any modifications to design, packaging arrangement, or technical specifications of the product without prior notice.

WARNING: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

Parts of the Appliance (scheme A1, p. 4)

- | | |
|-------------------------------|-----------------------|
| 1. Lid with opening handle | 7. Steaming container |
| 2. Removable steam valve | 8. Measuring cup |
| 3. Bowl | 9. Serving spoon |
| 4. Housing | 10. Stirring paddle |
| 5. Condensate container | 11. Power cord |
| 6. Control panel with display | |

Control panel (scheme A2, p. 5)

- Automatic program indicators.
- Display.
- "Time delay" button – to enable the Time Delay setting mode.
- "–" button – to decrease the hour and minute value in cooking time and Time Delay setting modes; to decrease the temperature value in automatic programs.
- "+" button – to increase the hour and minute values in cooking time and Time Delay setting modes; to increase the temperature value in automatic programs.
- "Time" button – to enable the cooking time setting mode, to enable / disable Bluetooth function
- "Temp." button – to enable the cooking temperature setting mode, to set the temperature measurement units
- "Cancel/Reheat" button – to enable/disable the Reheat function, to interrupt the cooking program operation, to reset the settings made.
- "Start" button – to enable the adjusted cooking program, to preliminary disable the Keep Warm function, enable the

"QUICK COOK" program in the standby mode (with default cooking time and temperature parameters).

10. "Menu" button is used to select an automatic cooking program.

I. PRIOR TO FIRST USE

Carefully remove the multicooker and its accessories from the packaging. Dispose of all packaging materials.



Keep all warning labels, including the serial number identification label located on the housing. The absence of the serial number will deprive you of your warranty benefits!

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

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.



NOTE! *DO NOT operate the device without the bowl installed. It may lead to its breakage.*

IMPORTANT! *DO NOT lift the device with the filled bowl using the handle.*

II. OPERATION

Ready for Sky Technology

The Ready for Sky technology enables to use the software app of the same name to control the appliance remotely from a smartphone or tablet.

1. Download the software from the App Store or Google Play (depending on your operating system) onto your smartphone or tablet.



For the minimum supported OS version, see the company's official website www.redmond.company or the application description at the App Store and Google Play.

2. Start the Ready for Sky app, create an account, and follow the prompts appearing on the screen.
3. Enable the Bluetooth function on the multicooker. To do this, press and hold down the "Time" button, the beep will be supplied, the button indicator will come on. The appliance should be in the standby mode (the display shows ---).



The remote control of the multicooker RMC-M222S-A is only possible when the Bluetooth function is on (the "Time" button indicator in standby mode is always on).

4. When the appliance is in the standby mode, press and hold "+" button until three short audible signals are heard. 0⁰ and 0⁰

changing symbols will be displayed during the connection process. After the connection is made three short audible signals will be heard and the appliance will switch to the standby mode.

i *If the connection isn't made within 30 seconds, the appliance will make two short audible signals and switch to the standby mode.*

- To disable the remote control feature in the standby mode press and hold down “-” button until the long audible signal is heard .

i *To provide a stable connection, your mobile device should be located no more than 15 meters away from the appliance.*

Setting the Temperature Measurement Units

In the multicooker RMC-M222S-A you can choose one of two temperature units: Fahrenheit (°F) and Celsius (°C) degrees. By default, the temperature measurement unit is set to Fahrenheit (°F).

To configure the temperature units, follow the following steps:

- In standby mode (the display shows ---), press and hold down the “Temp.” button, the display will show the value of 212°F.
- Press shortly the “Temp.” button to select the desired temperature units: 100°C or 212°F will flash on the display, switching is performed in a circle.
- Do not press the buttons on the control panel for a few seconds. Wait until the selected value on the display goes off.
- Next time you turn on the multicooker, it will display the temperature in the selected measurement units.

Control panel lock

To provide extra safety the appliance is equipped with the control panel lock, which prevents the accidental button pressing.

To enable the control panel lock in any mode, except program setting prior to the start and connecting to the mobile device via the Ready for Sky app, press and hold the “Menu” button, [] symbol will appear on display.

To disable the lock repress and hold the “Menu” button, [] symbol will appear on display.

i *When pressing the buttons with the enabled control panel lock [] symbol will appear on display.*

Disabling audible signals

To enable/disable the audible signals in the standby mode press and hold down the “Time Delay” button. Its indicator will blink.

i *When re-enabling the audible signals the appliance will make a short audible signal.*

“MASTERCHIEF LITE” Function

i *The function is not applicable for “QUICK COOK” programs.*

The cooking temperature can be adjusted between 95°F (35°C) and 360°F (180°C) in 1°F (1°C) increments. The minimum cooking time – 1 minute, the maximum cooking time depends on the selected program, the adjustment range – 1 minute.

To Adjust Cooking Temperature

- Press the “Temp.” button during a cooking cycle. The temperature value indicator on the display will begin to flash.

- Adjust the temperature. Use the "+" button to increase and "-" to reduce the temperature. Press and hold the corresponding button down to scroll through the digits. After the maximum (minimum) value is reached the adjustment starts from the beginning.
- To save the adjustments do not press any button for 5 seconds.

i For overheat protection when the temperature is set above 300°F (150°C) the maximum operating time of the program is limited to 2 hours.

To Adjust Cooking Time

- Press the "Time" button during a cooking cycle. The time value indicator on the display will begin to flash.
- Adjust the time. Use the "+" button to increase and "-" to reduce the time.
- Repress the "Time" button and set the minute value using "+" and "-" buttons. Hour and minute value increase irrespective from each other. Press and hold the corresponding button down to scroll through the digits. After the maximum (minimum) value is reached the adjustment starts from the beginning.
- To save the adjustments do not press any button for 5 seconds.

i If the time value is set to 00:00, the program operation will be stopped.

Time Delay Function

The Time Delay function enables programming the appliance to start cooking at a specific time. A cooking cycle can be delayed between 1 minute and 24 hours in 1 minute increments.

- Press "Menu" button repeatedly to select the program.
- Press "Time Delay" button. Time indicator starts blinking.
- Use the "+" and "-" buttons to adjust the hour value (press the "+" to increase and "-" to reduce the value). Press and hold the corresponding button down to scroll through the digits. After the maximum value is reached the adjustment starts from the minimum value.
- Press the "Start" button. The time left before the start of the cooking program will start to count down.
- To cancel the adjustments press the "Cancel/Reheat" and start over.

i It is not recommended to use Time Delay function if dairy and other perishable products are being used (eggs, fresh milk, meat, cheese etc.). Time Delay function is available in all automatic programs except "SAUTE", and "QUICK COOK".

When adjusting Time Delay, please note that the "STEAM", "SAUTE", "GRAIN" u "SOUP" program countdown begins only upon reaching the operating temperature.

Keep Warm Function

Function is being automatically activated at the end of the cooking program. When the program finishes, the temperature of the meal 160-170°F (70-75°C) is being maintained for a period of time up to 12 hours. Keep Warm countdown is displayed. Press "Cancel/Reheat" button to disable the function. "KEEP WARM" indicator goes off.

i Keep Warm function is available in all automatic programs except "YOGURT" and "QUICK COOK".

Disabling The “Keep Warm” In Advance

To disable “Keep Warm” in the beginning of cooking cycle press and hold down the “Start” button until the “Cancel/Reheat” button indicator goes off. To reactivate the function repress the “Start” button, the “Cancel/Reheat” button indicator lights up.

 *When cooking dishes at the temperature up to 175°F (80°C), the Keep Warm function will be disabled by default for your convenience.*

Reheat function

The multicooker can be used for warming up cold meals. To reheat:

1. Put the products into the bowl. Place the bowl inside the device.
2. Close the lid until it clicks into place and plug in the unit.
3. Press “Cancel/Reheat” button. The corresponding indicator will be lit on display and the Reheat will be enabled. The timer will display the direct countdown of the operation time in this mode.

The meal will be warmed up to 160-170°F (70-75°C) and the temperature will be maintained for the next 12 hours. To cancel the function press “Cancel/Reheat” button. Corresponding indicators go off.

 *The function may operate for a period of 12 hours, however, we recommend using it moderately, because a prolonged thermal exposure may sometimes affect flavor characteristics of the meal.*

Standard Operating Procedure for Automatic Programs

1. Measure the ingredients according to the recipe.
2. Put them into the bowl. Make sure that all the ingredients including liquid are below the scale mark indicating

maximum capacity. Place the bowl inside the device. The bowl and the heating element must fit tightly.

3. Close the lid until it clicks into place. Plug in the unit.
4. Select the cooking program by pressing the “Menu” button several times until the selected program indicator is displayed.
5. Press the “Time” button to switch to the cooking time setting mode. The cooking program indicator (on display) will be flashing. Take into the account the possible time range and the adjustment interval, provided for the selected cooking program. Use the “+” button to increase and “-” to reduce the time. Press and hold the corresponding button down to scroll through the digits. After the maximum (minimum) value is reached the adjustment starts from the beginning.
6. Press the “Start” button. The cooking process and program operation countdown will start. The running program and the “Start” button indicators are lit up.



The countdown of the preset cooking time in the “STEAM”, “SAUTE”, “GRAIN” u “SOUP” programmes will start only after the device reaches the preset operating parameters.

7. After the cooking cycle is complete, 3 audible signals is heard, the corresponding program indicator and the “Start” button indicator will go off. Depending on the current settings the appliance will either switch to the “Keep Warm” mode, or to the standby mode.
8. To interrupt the cooking process at any stage, cancel the entered programme or disable Keep Warm press “Cancel/Reheat”.

Cooking programs summary (default settings)

Program	Recommendations for use	Default cooking Time/ Temperature	Time range/ interval	Waiting to access to operating parameters	Time Delay, h	Keep Warm, h
MULTI COOK	Adjust temperature to your needs to cook any dish of your choice within the range 95-356°F (35-180°C) in 1°F (1°C) interval	30 min / 212°F (100°C)	2 min - 12 h / 1 min		✓	12 h
PILAF	Cooking different types of pilaf	1 h / 230°F (110°C)	5 min - 2 h / 1 min		✓	12 h
SAUTE	Frying meat, fish, vegetables, etc. After the appliance reaches the operational parameters two short signals will be heard, the time will start to count down. Fry foods with an open lid.	15 min / 300°F (150°C)	5 min - 1 h 30 min / 1 min	✓		12 h
OATMEAL	Cooking porridges using milk, deserts	30 min / 212°F (100°C)	5 min - 1 h 30 min / 1 min		✓	12 h
YOGURT	Making yogurt, yeast-ed dough proofing	8 h / 100°F (40°C)	5 min - 12 h / 5 min		✓	
BAKE	Baking cakes, biscuits, puddings, puff pastry and yeast dough pies	1 h / 280°F (140°C)	5 min - 4 h / 1 min		✓	4 h

Program	Recommendations for use	Default cooking Time/ Temperature	Time range/ interval	Waiting to access to operating parameters	Time Delay, h	Keep Warm, h
STEW	Stewing meat, fish, vegetables, etc.	1 h / 212°F (100°C)	5 min - 12 h / 1 min		✓	12 h
GRAIN	Cooking grains and other side dishes. After the appliance reaches the operational parameters two short signals will be heard, the time will start to count down.	25 min / 212°F (100°C)	5 min - 2 h / 1 min	✓	✓	12 h
SOUP	Making broth, different types of soup, making compotes, bean products. After the appliance reaches the operational parameters two short signals will be heard, the time will start to count down.	1 h / 212°F (100°C)	5 min - 8 h / 1 min	✓	✓	12 h
STEAM	Steaming meat, fish, vegetables, making baby food. After the appliance reaches the operational parameters two short signals will be heard, the time will start to count down.	25 min / 212°F (100°C)	5 min - 2 h / 5 min	✓	✓	12 h

Program	Recommendations for use	Default cooking Time/ Temperature	Time range/ Interval	Waiting to access to operating parameters	Time Delay, h	Keep Warm, h
QUICK COOK	Quick cooking rice, fluffy water porridge. Press "Start" in the standby mode to start the program. During program     The program is automatically disabled after complete boil-off.					

III. COOKING TIPS

General Guidelines

- For steaming meat, fish, poultry, vegetables and multicomponent dishes fill the bowl with 600-1000 ml of water. Position the steaming container inside the appliance. Measure and prepare ingredients according to the recipe directions and evenly distribute them inside the container. Position the bowl inside the appliance. Ensure that it makes full contact with the heating element. Follow the instructions indicated in cookbook.
- For cooking porridges with pasteurized low fat milk we recommend you do the following:
 - rinse grain thoroughly before cooking;
 - grease the sides of the bowl with butter;

- follow the proportions suggested in the recipe book, increase or reduce amount of ingredients proportionally;
 - using whole milk dilute it by half with water.
- When cooking some dishes (e.g. pasta, ravioli, etc.) some foam can be formed. Open the lid several minutes after adding ingredients into boiling water to prevent its possible leakage outside the bowl.

Common Cooking Mistakes and Ways of Solving Them

This table 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	Solutions
The lid of the device was opened or was not closed properly, so the cooking temperature was not high enough	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 foods were cut into pieces that are a bit too big. Wrong time settings. Chosen recipe is not appropriate for the appliance	We recommend that you use recipes adapted for the device. Choose proven recipes only. Set the time and cooking program, choose ingredients, proportions, and the size of pieces according to the recipe
Steaming: the amount of water in the bowl is not enough to provide enough steam density	Use the amount of water recommended. If in doubt, check the water level while steaming

Possible causes		Solutions
frying	Too much vegetable oil was added	For regular frying add an amount of vegetable oil just enough to cover the bottom of the bowl. Follow recommendations given in the recipe while deep frying
	Too much liquid inside the bowl	Do not close the lid of the device while frying unless specified in the recipe. Defrost and let drain the ingredients before frying
Boiling: the broth boiled away while cooking acidic foods		Certain foods need to be washed or sautéed before cooking. Follow recommendations given in the recipe
Baking (dough failed to bake through)	While proving the 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 product out of the bowl, turn it over and place back. Bake until ready. Next time use smaller amount of dough

THE DISH IS OVERCOOKED

Wrong ingredients or time settings, the foods were cut into pieces that are a bit too small	We recommend that you use the recipes adapted for your model. Set the time and cooking program, choose ingredients, proportions and the size of the pieces according to the recipe
The dish was in the bowl on "Keep Warm" mode for too long after being cooked	We recommend that you use "Keep Warm" mode moderately. If your device enables you to switch "Keep Warm" off in advance, use it to avoid the problem

LIQUID BOILS AWAY WHILE COOKING

Milk boils away	Depending on both quality and properties of the milk used, it may boil away. To avoid this, we recommend that you use only ultra-pasteurized skimmed milk. Mix the milk with some water if needed
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Foods were not properly processed (were not rinsed well, etc.) Wrong general proportions or ingredients	We recommend that you use the recipes adapted for the device. Try choosing proven recipes only. Set the time and cooking program, choose ingredients, proportions, and the size of the pieces according to the recipe. Whole grains, meat, fish, and seafood need to be thoroughly rinsed 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 GETS BURNT

The bowl was not properly washed before cooking Non-stick coating is damaged	Before cooking ensure that the bowl is clean and has no coating defects
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	For regular frying add an amount of vegetable oil just enough to cover the bottom of the bowl For proper frying stir or turn the ingredients occasionally in the bowl while cooking
Stewing: not enough liquid	Add more liquid. Avoid opening the lid while cooking
Boiling: not enough liquid in the bowl (proportions were not observed)	Follow recommended amounts of liquids and solids while cooking
Baking: the bowl was not greased before baking	Grease the bottom and sides of the bowl with butter or vegetable oil before baking (do not pour oil inside)

INGREDIENTS LOSE THEIR SHAPE WHEN COOKED

The ingredients have been stirred a bit too often	While frying foods, it is enough to stir the ingredients every 5-7 minutes
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Cooking time was too long	Reduce cooking time or follow recommendations given in the recipe adapted for the device
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PASTRY IS DAMP

Improper ingredients were used (juicy fruit or vegetables, frozen berries, sour cream, etc.)	Use ingredients according to the recipe. Avoid using ingredients that contain excess moisture or use them in smaller amounts
The baked product has been left in the multicooker with the closed lid for too long	We recommend that you take the baked product out of the bowl right after the baking cycle is over or leave it on "Keep Warm" mode for a short period of time only

PASTRY WON'T RISE

Eggs and sugar were not whisked well	Use proven recipes adapted for the device. Choose, measure and process the ingredients according to the recommendations given in the recipe.
The dough sat for too long before being baked	
The flour wasn't sifted or the dough was not kneaded well	
Wrong ingredients	
Wrong recipe	

i Certain REDMOND multicookers feature an overheat protection in "STEW" and "SOUP" cooking programs. In case there is no liquid in the bowl the device automatically interrupts the program and switches to "Keep Warm".

Recommended steaming time

Foods	Weight, g/pcs	Water, ml	Cooking time, min
Pork/beef fillet (cut into 1.5-2 cm cubes)	500	500	20/30

Mutton fillet (cut into 1.5-2 cm cubes)	500	500	25
Chicken fillet (cut into 1.5-2 cm cubes)	500	500	15
Meatballs/cutlets	180 (6 pcs.) / 450 (3 pcs.)	500	10/15
Fish (fillet)	500	500	10
Seafood mix (frozen)	500	500	5
Dumplings	4 pcs	500	15
Potatoes (cut into 4 pieces)	500	500	15
Carrots (cut into 1.5-2 cm cubes)	500	500	35
Beet (cut into 4 pieces)	500	500	1 h 10 min
Vegetables (frozen)	500	500	10
Eggs	3 pcs.	500	10



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

Recommended Temperatures in "MULTICOOK"

Temperature, °C	Recommendations for use
95°F (35°C)	Proofing dough, cooking vinegar
100°F (40°C)	Making yogurts
110°F (45°C)	Starter
120°F (50°C)	Fermentation
130°F (55°C)	Cooking vacuum sealed fish and seafood, making fondant

Temperature, °C	Recommendations for use
140°F (60°C)	Cooking vacuum sealed chicken, making green tea or baby food
150°F (65°C)	Cooking vacuum sealed meat
160°F (70°C)	Making punch
170°F (75°C)	Pasteurizing, making white tea
175°F (80°C)	Making mulled wine
180°F (85°C)	Making cottage cheese and other dishes, requiring long cooking times
190°F (90°C)	Making red tea
200°F (95°C)	Making milk porridge, meat jelly
210°F (100°C)	Cooking soup, meringues or jam, stewing or boiling vegetables and meat
220°F (105°C)	Making pilaf
230°F (110°C)	Sterilization
240°F (115°C)	Making sugar syrup
250°F (120°C)	Making knuckle
260°F (125°C)	Making floor sautéing for soup and sauce dressing
270°F (130°C)	Making pudding
275°F (135°C)	Browning cooked foods
280°F (140°C)	Smoking foods
290°F (145°C)	Baking vegetables and fish in foil
300°F (150°C)	Baking meat in foil
310°F (155°C)	Baking pizza
320°F (160°C)	Frying poultry
330°F (165°C)	Frying steaks
340°F (170°C)	Deep frying

Temperature, °C	Recommendations for use
350°F (175°C)	Making nuggets
360°F (180°C)	Making chips



Also see the attached cookbook.

IV. ADDITIONAL FEATURES

- | | |
|--------------------------|-----------------------------|
| • Baking bread | Cheese |
| • Proofing Dough | • Sterilizing tableware |
| • Making Fondue | • Pasteurizing liquid foods |
| • Making Cheese, Cottage | • Baby food heating |



You may find recipes of the dishes, indicated in the section in the cookbook or on website www.redmond.company.

V. CLEANING AND MAINTENANCE

General Guidelines

- Prior to first use or in order to remove the odor after cooking steam half a lemon for 15 minutes using the "STEAM" program.
- Do not leave cooking bowl with foods or liquids inside closed multicooker for over 24 hours. Store cooked foods in refrigerator and reheat when required, using Reheat function.
- If not in use for an extended period of time, unplug the appliance. Cooking chamber, heating disc, cooking bowl, inner lid and steam valve 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 which are not recommended for cleaning items that come into contact with food.

- DO NOT immerse the appliance in water or wash under running water!
- Be careful when cleaning rubber parts of the multicooker, because damaged or deformed parts may lead to malfunction of the unit.
- Clean the housing when necessary. Cooking bowl, inner lid and removable steam 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.

To Clean the Housing

Use soft damp cloth or sponge to clean the housing. If necessary, use a mild soap solution and wipe the surface dry to remove soap residue and water spots.

To Clean the Bowl

Wash the bowl by hand, using soft sponge and mild soap, or in a dishwasher (following its manufacturer's recommendations). If necessary fill the bowl with warm water, let soak and clean. For more efficient soaking fix the bowl filled with cold water (not higher than the maximum allowable level) in the multicooker, close the lid and enable Reheat for 30-40 minutes. Wipe the outer surface of the bowl dry before positioning it back inside the multicooker.

When the multicooker is used on a regular basis, inner non-stick coating of the bowl may partially or completely change color, which does not indicate a defect.

To Clean the Steam Valve

1. Carefully pull the steam valve upwards.
2. Turn the inner casing of the steam valve counter-clockwise until tight to remove.
3. Carefully remove the valve rubber if necessary. Rinse all parts of the steam valve.
4. Reassemble the valve in the reverse order to disassembly: fix the rubber to its place, align the slots of the main part of the valve with the corresponding projections in the inner casing and turn clockwise. Tightly fix the steam valve into the slot on the lid of the appliance.



NOTE! To avoid deformation of the valve rubber do not twist or stretch it when removing, cleaning and adjusting.

To Remove Condensate

Condensate accumulates in the special cavity on the housing around the bowl and flows into a special container in the back of the appliance. To clean the container rinse it under running water, following above mentioned rules. Remove the remaining condensate using a kitchen cloth.

To Clean Cooking Chamber

Compliance with the user manual guidelines minimizes the risk of food particles or liquids accumulating inside the cooking chamber. However, if the inside of the chamber gets dirty, clean it to prevent improper operation or malfunction of the unit.



Before cleaning cooking chamber ensure, that the multicooker is unplugged and has completely cooled down!

Walls of the cooking chamber, surface of the heating disk, and the casing of central thermal sensor (located in the middle of the heating disk) can be cleaned with a damp (not wet!) sponge or cloth. Remove any traces of soap or detergent if using any to prevent unwanted odors during cooking.

If there is a foreign object in the cavity around central thermal sensor, carefully remove it using tweezers, trying to avoid pressing on the casing of the sensor. Clean heating disk with a damp medium-hard sponge or synthetic brush, if necessary.

i *When the multicooker is used on a regular basis, heating disk may partially or completely change color, which does not indicate a defect and does not affect proper operation of the unit.*

Storage and transportation

If the appliance is not used for a long time, be sure to unplug it. The working chamber, including the heating disk, bowl, inner lid and steam valve must be dry and clean.

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. ADDITIONAL ACCESSORIES

Additional accessories for the multicooker and information on the innovations are available through www.redmond.company and our authorized dealers.

VII. BEFORE CONTACTING SERVICE CENTRE

Problem	Possible cause	Solution
Display shows the error code: E1 – E5	System error, device overheating, failure of control board or heating element are possible	Unplug the device and let cool down. Check the presence of the bowl in the device and sufficient volume of the product in it, close the lid tightly. Plug in the appliance and restart the program. 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
Dish is taking too long to cook	Power supply failure	Check the power supply. If not available, contact local electricity supply company
	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

Problem	Possible cause		Solution
Hot steam escapes from under lid during cooking	Inner lid and cooking bowl fail to seal hermetically	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 obstructions for the radio signal.		Ensure the distance between devices does not exceed 15 metres and there are no obstructions for transmission of radio signal.

The packaging, user manual and the device itself may not be treated as household waste. Instead, it shall be taken to the applicable collection point for the recycling of electrical and electronic equipment.

Bluetooth is the registered trademark of Bluetooth SIG, Inc.

App Store is the service mark of Apple Inc., registered in the USA and other countries.

Google Play is the registered trademark of Google Inc.

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