REDMOND

Multicooker

RMC-M4502E

WARRANTY
•25•
MONTHS

USER MANUAL

www.redmond-ig.com

DEAR CUSTOMER!

Thank you for choosing REDMOND household appliance.

REDMOND stands for quality, reliability, and customer satisfaction. We hope you will consider purchasing other products from REDMOND in the future.

Multicooker **REDMOND RMC-M4502E** is a modern and multifunctional kitchen appliance combining both — most innovative techniques and the concept of eating healthy. This device meets the demands of the most discerning customer and corresponds to the highest level of modern lifestyle.

REDMOND RMC-M4502E will introduce you to healthy foods. A wide range of most refined and healthy meals will enrich your diet and liven your life. **Multicooker REDMOND RMC-M4502E** has a variety of new features allowing you to cook any meal of your choice, using almost any cooking method existing.

The cooking process is fully automated. 16 automatic programs will enable you to cook meat, fish, seafood, vegetables, porridges, soups, side dishes, pasta, and various rice dishes. Bake and fry, make yogurt, fondue, jams, compotes and many other meals. The method of 3-D bowl heating allows the heat to spread evenly, preserving vitamin and mineral content of a product. The multicooker has two additional features —**"Preset"** and **"Keep Warm"** function.

REDMOND RMC-M4502E now features a new program called **"MULTI-COOK"**, offering a wide range of manual time and temperature settings, which favorably distinguishes it from other similar products available on the market.

Multicooker **REDMOND RMC-M4502E** will replace oven, stove, steamer, bread machine, and many other kitchen appliances, saving you money and space in the kitchen. There is a colorful book of 120 recipes included, adapted for this particular model, which will become your best kitchen assistant.

REDMOND RMC-M4502E has already been appreciated and recommended for use by professional chefs.

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III. HELPING MOMS
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TECHNICAL SPECIFICATIONS

Model #	RMC-M4502E
Power Input	860 W
Supply Voltage	220-230 V
Maximum capacity of a bowl	5 L
Bowl coating	DuPont Teflon® non-stick coating
Removable steam valve	yes
LCD display	yes

PROGRAMS:

"STEAMING VEGETABLES"	yes
"STEAMING MEAT"	yes
"STEAMING FISH"	yes
"FRYING VEGETABLES"	yes
"FRYING MEAT"	yes
"FRYING FISH"	yes
"STEWING"	yes
"COOKING MODE — QUICK COOK"	yes
"COOKING MODE — COOK"	yes
"COOKING MODE — OATMEAL"	yes
"PASTA"	yes
"SOUP"	yes
"CAKE"	yes
"MULTI-COOK"	yes
Keeping cooked meal warm (**"Keep Warm"**)	yes, up to 24 hours
Meal reheating function (**"Reheating"**)	yes, up to 24 hours
Setting cooking temperature	yes
"Preset" function	yes, 2 timers

PACKAGING ARRANGEMENT

Multicooker with a removable bowl	1
Steaming container	1
Deep frying basket	1
Bowl extraction tongs	1
Measuring cup	1
Serving spoon	1
Stirring paddle	1
Serving spoon/Stirring paddle holder	1
User manual	1
Service book (warranty)	1
Power cord	1
"120 recipes" book	1

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DEVICE ASSEMBLY
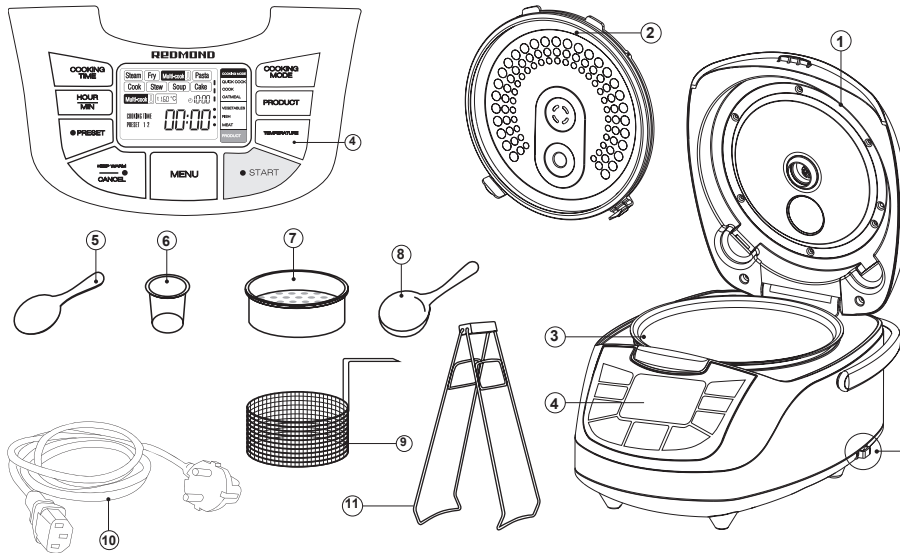
1. Upper lid
2. Inner aluminum lid
3. Removable bowl
4. LCD display control panel
5. Stirring paddle
6. Measuring cup

7. Steaming container
8. Serving spoon
9. Frying basket
10. Power cord
11. Bowl extraction tongs
12. Serving spoon/Stirring paddle holder

Serving spoon/ Stirring paddle holder

Set or remove the holder, according to the scheme, given below.

Furrow   ⑫ Holder
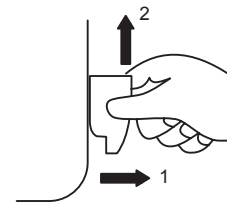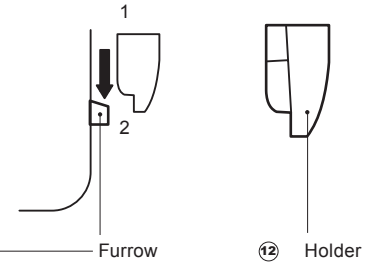
CONTROL PANEL

1. **"Cooking Time"**: used to set time (hours/min) when setting current time, **"Preset"** function and cooking time of a program.
2. **"Hour/Min"**: used to choose hour/minute indicator when setting current time, cooking time or **"Preset"** function.
3. **"Preset"**: used to enter the time setting mode and choose one of the two timers of **"Preset"** function.
4. **"Keep Warm/Cancel"**: used to switch the **"Keep Warm"** function off and to cancel all the programs and settings, except current time. It is also a manual on/off button for **"Reheating"** function.
5. **"Menu"**: used to set the cooking program.
6. **"Cooking Mode"**: used to choose the cooking mode in **"COOKING"** program.
7. **"Product"**: used to choose the product in **"STEAMING"**, **"FRYING"** and **"MULTI-COOK"** programs.
8. **"Temperature"**: changes the cooking temperature in **"MULTI-COOK"**.
9. **"Start"**: starts chosen cooking program.
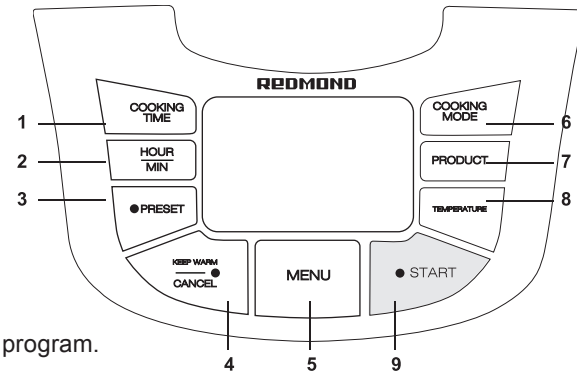
DISPLAY

1. Indicates chosen cooking program.
2. Indicates current time.
3. Indicates cooking time.
4. Indicates **"Preset"** timers 1 and 2.
5. Indicates the product in **"STEAMING"**, **"FRYING"** and **"MULTI-COOK"** programs.
6. Indicates subprograms in **"COOKING"** program.
7. Indicates cooking temperature in **"MULTI-COOK"** program.
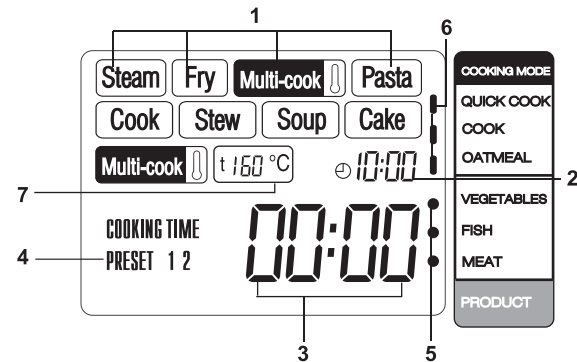
I. BEFORE OPERATING

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 has been designed for household use only and the company is not responsible for use in any other installation.

• Use the device for the designated purposes only. Using this appliance for other than its intended use, will be an infringement of service regulations.

• Before installing the appliance, refer to rating plate or technical data for voltage and check that the device voltage corresponds with the supply voltage in your home.

• 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 other 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 electrical shock.

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

• Never handle plug with wet hands. Do not pull power cord to disconnect from outlet; instead, grasp plug and pull to disconnect. Careless handling may result in an injury. Always unplug the device after use, before cleaning or moving.

• Keep the power cord away from hot surfaces (gas or electric ovens) or sharp edges. Do not let cord hang over edge of table or counter. Damaging the cord may lead to a failure that will not be covered by the warranty.

• 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 objects from getting into the device. Doing so may result in serious damage of the appliance.

• Never cover the device with a towel, tissue or any other material while operating. Do not use the device for any type of storage.

• Always unplug the device before cleaning. Do not use abrasive liquids to clean.

• To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children. Do not leave your children unattended with the appliance while operating.

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

BEFORE THE FIRST USE

Carefully unpack the device, remove all packaging materials and stickers. Wipe all interior and exterior surfaces of the unit with a soft, damp cloth. Wash the bowl in warm soapy water. Rinse and dry thoroughly. Odor on first use of the appliance is normal. In such case, clean the device *(see "Cleaning and general maintenance", p.38).*

ATTENTION! DO NOT OPERATE THE AP-PLIANCE IN CASE OF ANY MALFUNC-TIONS. THE MANUFACTURER IS NOT RESPONSIBLE FOR ANY DAMAGES ARIS-ING FROM THE USE OF THIS PRODUCT IN A MANNER INCONSISTENT WITH THE TECHNICAL OR SAFETY STANDARDS.

II. OPERATION

PRIOR TO FIRST USE

Place the device on a flat, stable and hard surface away from any objects or cabinets that could be damaged by steam, humidity or high temperatures.

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

SETTING THE CLOCK

1. Plug in the device. Hold the **"Preset"** button until the minute indicator will flash.
2. Press **"Cooking Time"** button to set the minutes. The setting interval is **1 minute**. Hold button down to scroll through the digits. After setting, press **"Hour/Min"** button. The hour indicator will flash.
3. Press **"Cooking Time"** button to change the hour. The setting interval is **1 hour**. Hold button down to scroll through the digits.
4. When the time is set, press**"Keep Warm/Cancel"** button or wait for a few seconds. The flashing will stop and your settings will be saved.
5. In case you need to change time settings repeat the procedure, starting from step 1.

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Multicooker REDMOND RMC-M4502E has an option to manually change cooking time, set by default for each program. Setting interval and the range of cooking time settings depend on the program of cooking chosen. To set:

1. Press **"Hour/Min"** button. The minute indicator will flash. Press **"Cooking Time"** button repeatedly to change the minute setting. Hold the button down for approximately 3 seconds to scroll through the digits.

2. Press **"Hour/Min"** button and the hour indicator will flash. Press **"Cooking Time"** button repeatedly to change the hour setting. Hold the button down for approximately 3 seconds to scroll through the digits.

3. If you need to set the cooking time of less than 1 hour press **"Cooking Time"** repeatedly in the time setting mode until the hour indicator is no longer displayed. Press **"Hour/Min"** button and the minute indicator will flash. Press **"Cooking Time"** button repeatedly to set the minutes.

4. After setting the time, proceed to the next stage in accordance with the program chosen. To cancel previous settings press **"KeepWarm/Cancel"** and enter new settings for the program.

IMPORTANT!

- **Manually changing the cooking time, consider the setting time range and setting interval of a chosen program, according to the table of factory settings (*see p.50*).**

- **In "STEAMING", "FRYING" and "MULTI-COOK" programs the countdown starts only when the set temperature has been reached. E.g. if you put cold water and set the "STEAMING" program on 5 minutes, the countdown will begin only after water starts boiling providing enough steam.**

- **In "PASTA" program, the countdown begins only after water starts boiling and "Start" button is being pressed again *(see "PASTA program", p.24).***

REDMOND RMC-M4502E features a non-volatile memory which means your settings (including **"Preset"**) will not be lost if the power goes out for up to 10 minutes.

"PRESET" FUNCTION

This function allows setting a cooking program by certain time of the day. Cooking time may be delayed for a period **from 10 min to 24 hours with 10 minute setting intervals**. There are 2 independent timers, featuring the most frequent cooking time setting recall function.

It is not recommended to use **"Preset"** function if dairy and other perishable products are being used (eggs, milk, meat, cheese etc.).

SETTING THE TIMER

After choosing an automatic cooking program or entering your own time and temperature settings, you may set multicooker to finish cooking at a specific time (up to 24 hours). To set:

1. Choose automatic cooking program.
2. Press **"Preset"** button to choose **"TIMER 1"** or **"TIMER 2"**.
3. Press **"Hour/Min"** button to enter the time setting mode of a timer, the hour indicator will flash.
4. Press **"Cooking Time"** button to set hours. Setting interval is **1 hour**.
5. Press **"Hour/Min"** to enter the time setting mode of a timer, the minute indicator will flash.
6. Press **"Cooking Time"** button to set minutes. Setting interval is **10 minutes**.
7. When the time is set, press **"Start"** button.
8. Your meal will be ready by the time set. Once cooking time has expired, the device will automatically switch to "**Keep Warm**".

"Preset" feature is available for all programs except **"FRYING"** and **"PASTA"**.

TIMER 1 may be used to set cooking time for early hours.
TIMER 2 for later hours.

Using **"Preset"** function remember that in some programs countdown only starts when the set temperature has been reached.

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Function is being switched on automatically by choosing one of the cooking programs. Once the program is finished, the temperature of the meal **(70-75°C)** is being maintained for a period of **24 hours**. **"Keep Warm/Cancel"** button glows telling you that the function is on; **"KeepWarm"** countdown is displayed.
Press **"Keep Warm/Cancel"** button to manually switch the program off.
To switch the operating **"Keep Warm"** program off, press **"Keep Warm/Cancel"** button. **"Keep Warm/Cancel"** indicator stops glowing and the countdown is no longer displayed.

FUNCTION OF REHEATING THE MEAL ("REHEATING")

REDMOND RMC-M4502E can be used for heating up cold meals. Simply place the bowl with the meal into the device, close the lid, press and hold **"Keep Warm/Cancel"** button until the audible sound is produced. The meal will be warmed up to **70-75°C** and will stay warm for the next **24 hours**.
"Keep Warm" function may operate for a period of 24 hours, however, we do not recommend leaving your meal on the **"Keep Warm"** mode for too long because that may sometimes affect its flavor characteristics.

GENERAL COOKING RECOMMENDATIONS

In order to get better cooking results, we recommend you consult our **"120 recipes"** cookbook provided.

This book comes as a result of a hard and long-term work of our team of chefs. All the recipes have been adapted for this particular model, all the dishes prepared in **RMC-M4502E** and the ingredients bought in a regular grocery store.

The amount and proportions of the ingredients, given in our recipes, as well as the cooking time and temperature settings are based on the kind and weight of the products used and technical characteristics of **REDMOND RMC-M4502E**.

The book offers a number of cooking tips from our chefs, which you might find useful.

In case you did not manage to achieve desired results, using automatic programs try a new one called **"MULTI-COOK"**, featured by **REDMOND RMC-M4502E**. It offers a wide range of manual settings, giving you endless possibilities for experiment. Now you can choose your own time and temperature settings and use a big variety of additional functions available.

This manual will provide you with all the information necessary to use **"MULTI-COOK"** program.

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This program is recommended for steaming vegetables, preparing vegetarian and children's meals. The cooking time settings range **from 5 minutes to 1 hour with 1 minute intervals**.

1. Pour 600-1000 ml of water into the bowl. Place the steaming container in.
2. Measure the ingredients following the recipe provided, wash and cut the vegetables into pieces. Place them into steaming container. Make sure that the bowl and the heating element fit tightly.
3. Close the lid until it clicks into place and plug in the device.
4. Press **"Menu"** button and set **"STEAMING"** program.
5. Repeatedly press **"Product"** to choose **"VEGETABLES"**.
6. Press **"Hour/Min"** and **"Cooking Time"** buttons to set the cooking time *(see "Setting the cooking time", p.10)*, or keep the default settings. Program's default setting is **10 minutes**.
7. Press **"Start"**. The **"Start"** button indicator starts glowing.The cooking starts and the countdown begins once the set temperature has been reached.
8. When cooking time expires, the device makes an audible sound and automatically switches to **"Keep Warm"**.
9. To interrupt cooking process at any stage and cancel program settings or **"Keep Warm"** function press **"Keep Warm/Cancel"**.

"Preset" function is available *(p.11)*.
If you chose not to use default settings for the program, consult the table of recommended steaming time settings for various products *(p.49)*.

If you did not manage to accomplish the desired result, please consult the "Cooking Tips" chapter to receive necessary recommendations on cooking *(p.40).*

"STEAMING MEAT" PROGRAM

This program is recommended for cooking meat, dumplings and other low-fat meals using steam. Manual cooking time setting is available. Cooking time settings range **from 5 minutes to 1 hour with 1 minute intervals**.

1. Pour 800-1000 ml of water in a bowl. Place the steaming container in.
2. Measure ingredients following the recipe provided, wash, cut into pieces and put the product into the container. Place the bowl inside the device. Make sure that the bowl fits tightly with the heating element.
3. Close the lid until it clicks into place and plug in the unit.
4. Press **"Menu"** button to set **"STEAMING"** program.
5. Press **"Product"** to choose **"MEAT"**.
6. Press **"Hour/Min"** and **"Cooking Time"** buttons to set the desired cooking time *(see "Setting the cooking time", p.10)* or keep the default settings. Program's default setting is **40 minutes**.
7. Press **"Start"** button. The indicator of **"Start"** button will glow. The cooking starts and the countdown begins once the set temperature has been reached.
8. When cooking time expires, the device makes an audible sound and automatically switches to **"Keep Warm"**.
9. To interrupt cooking process at any stage and cancel set program or **"Keep Warm"** function press **"Keep Warm/Cancel"** button.

"Preset" function is available *(p.11)*.
If you chose not to use default settings for this program, please consult the table of recommended time settings for various products *(p.49)*.

If you did not manage to accomplish the desired result, please consult the "Cooking Tips" chapter to receive necessary recommendations on cooking *(p.40)*.

REDMOND

The following program is recommended for steaming fish, shrimp, calamari and other seafood products. Manual cooking time setting is available. The cooking time settings range **from 5 minuts to 1 hour with 1 minute intervals**.

1. Pour 700-1000 ml of water in the bowl. Place the steaming container in.
2. Measure the ingredients following the recipe provided, wash, cut into pieces and put into the container. Place the bowl inside the device. Make sure that the bowl fits tightly with the heating element.
3. Close the lid until it clicks into place and plug in the device.
4. Press **"Menu"** button to set **"STEAMING"** program.
5. Press **"Product"** to choose **"FISH"**.
6. Press **"Hour/Min"** and **"Cooking Time"** buttons to set the desired cooking time *(see "Setting the cooking time", p.10)* or keep default settings. Program's default setting is **15 minutes**.
7. Press **"Start"** button. **"Start"** indicator will glow. The cooking starts and the countdown begins once the set temperature has been reached.
8. When cooking time expires, the device makes an audible sound and automatically switches to **"Keep Warm"**.
9. To interrupt cooking process at any stage and cancel set program or **"Keep Warm"** function press **"Keep Warm/Cancel"**.

"Preset" function is available *(p.11)*.
If you chose not to use default settings for the program, consult the table of recommended time settings for various products *(p.49)*.

If you did not manage to accomplish the desired result, please consult the "Cooking Tips" chapter to receive necessary recommendations on cooking *(p.40)*.

"FRYING VEGETABLES "PROGRAM

The program is recommended for frying vegetables. Manual time setting is available. Cooking time settings range **from 5 minutes to 1 hour with 1 minute intervals**.

1. Measure ingredients following the recipe provided, wash, cut into pieces and put into the bowl. Place the bowl inside the device. Make sure that the bowl fits tightly with the heating element. Add oil.
2. Plug in the device.
3. Press **"Menu"** button to set **"FRYING"** program.
4. Press **"Product"** to choose **"VEGETABLES"**.
5. Press **"Hour/Min"** and **"Cooking Time"** buttons to set the cooking time *(see "Setting the cooking time", p.10)* or keep the default settings. Program's default setting is **10 minutes**.
6. Press **"Start"** button. The indicators of **"Start"** and **"Keep Warm/Cancel"** buttons will glow. The cooking starts and the countdown begins once the set temperature has been reached.
7. When cooking time expires, the device makes an audible sound and automatically switches to **"Keep Warm"**.
8. To interrupt cooking process at any stage and cancel set program or "Keep Warm" function press **"Keep Warm/Cancel"**.

To avoid your food getting burned we recommend you stir the ingredients every once in a while and follow instructions given in our recipe book. Frying vegetables with the open lid gives them a golden crust.

If you did not manage to accomplish the desired result, please consult the "Cooking Tips" chapter to receive necessary recommendations on cooking *(p.40).*

REDMOND

This program is recommended for frying meat and various meat products. Manual time setting is available. Cooking time settings range **from 5 minutes to 1 hour with 1 minute intervals**.

1. Measure ingredients following the recipe provided, wash, cut into pieces and put into the bowl. Place the bowl inside the device. Make sure that the bowl fits tightly with the heating element. Add oil.
2. Plug in the device.
3. Press **"Menu"** button to set **"FRYING"** program.
4. Press **"Product"** to choose **"MEAT"**.
5. Press **"Hour/Min"** and **"Cooking Time"** buttons to set the cooking time *(see "Setting the cooking time", p.10)* or keep the default settings. Program's default setting is **40 minutes**.
6. Press **"Start"** button. The indicators of **"Start"** and **"Keep Warm/Cancel"** buttons will glow. The cooking starts and the countdown begins once the set temperature has been reached.
7. When cooking time expires, the device makes an audible sound and automatically switches to **"Keep Warm"**.
8. To interrupt cooking process at any stage and cancel set program or **"Keep Warm"** function press **"Keep Warm/Cancel"**.

To avoid your food getting burned we recommend you stir the ingredients every once in a while and follow instructions given in our recipe book.
Frying ingredients with the open lid gives them a golden crust.

If you did not manage to accomplish the desired result, please consult "Cooking Tips" chapter to receive necessary recommendations on cooking *(p. 40).*

"FRYING FISH" PROGRAM

This program is recommended for frying fish and seafood. Manual time setting is available. Cooking time settings range **from 5 minutes to 1 hour with 1 minute intervals**.

1. Measure ingredients following the recipe provided, wash, cut into pieces and put the product into the bowl. Place the bowl inside the device. Make sure that the bowl fits tightly with the heating element. Add oil.
2. Plug in the device.
3. Press **"Menu"** button to set **"FRYING"** program.
4. Press **"Product"** to choose **"FISH"**.
5. Press **"Hour/Min"** and **"Cooking Time"** buttons to set cooking time *(see "Setting the cooking time", p.10)* or keep the default settings. Program's default setting is **15 minutes**.
6. Press **"Start"** button. The indicators of **"Start"** and **"Keep Warm/Cancel"** buttons will glow. The cooking starts and the countdown begins once the set temperature has been reached.
7. When cooking time expires, the device makes an audible sound and automatically switches to **"Keep Warm"**.
8. To interrupt cooking process at any stage and cancel set program or **"Keep Warm"** function press **"Keep Warm/Cancel"**.

To avoid your food getting burned we recommend you stir the ingredients every once in a while and follow the instructions given in our recipe book.
Frying ingredients with the open lid gives them a golden crust.

If you did not manage to accomplish the desired result, please consult "Cooking Tips" chapter to receive necessary recommendations on cooking *(p. 40).*

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This program is recommended for cooking various meats and other time consuming meals. Manual time setting is available. Cooking time settings range **from 10 minutes to 12 hours with 5 minute intervals**.

1. Measure the ingredients and place them in a bowl. Make sure that all the ingredients (liquids included) are below the scale mark indicating maximum capacity.
2. Place the bowl inside the device. The bowl and the heating element must fit tightly. Close the lid until it clicks into place.
3. Plug in the device.
4. Press **"Menu"** button to set **"STEWING"** program.
5. Press **"Hour/Min"** and **"Cooking Time"** to set the time *(see" Setting the cooking time", p.10)* or keep the default settings. Program's default setting is **1 hour**.
6. Press **"Start"** button. The button indicator will glow. Set program starts running and the countdown begins.
7. Once cooking time has expired, the device makes an audible sound and automatically switches to **"Keep Warm"**.
8. To interrupt cooking process at any stage and cancel set program press **"Keep Warm/Cancel"**.

"Preset" function is available for this program *(p.11)*.

If you did not manage to accomplish the desired result, please consult "Cooking Tips"chapter to receive necessary recommendations on cooking *(p.40)*.

"COOKING MODE — QUICK COOK" PROGRAM

This program is recommended for cooking rice and other grains. Manual time setting is available. Cooking time settings range **from 5 minutes to 1,5 hours with 1 minute intervals**.

1. Measure the ingredients and place them in a bowl. Make sure that all the ingredients (liquids included) are below the scale mark indicating maximum capacity.
2. Place the bowl inside the device. The bowl and the heating element must fit tightly. Close the lid until it clicks into place.
3. Plug in the device.
4. Press **"Menu"** button to set the program.
5. Press **"Cooking Mode"** to choose **"QUICK COOK"**.
6. Press **"Hour/Min"** and **"Cooking Time"** buttons to set the cooking time *(see "Setting the cooking time", p.10)* or keep the default settings. Program's default setting is **25 minutes**.
7. Press **"Start"** button. **"Start"** indicator will glow. Set program starts running and the countdown begins.
8. Once cooking time has expired, the device makes an audible sound and automatically switches to **"Keep Warm"**.
9. To interrupt cooking process at any stage and cancel set program or **"Keep Warm"** function press **"Keep Warm/Cancel"**.

"Preset" function is available for this program *(p.11)*.

If you did not manage to accomplish the desired result, please consult "Cooking Tips" chapter to receive necessary recommendations on cooking *(p.40)*.

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This program is recommended for cooking pilaf. Manual time setting is available. Cooking time settings range **from 30 minutes to 2 hours with 5 minute intervals**.

1. Measure the ingredients and place them in a bowl. Make sure that all the ingredients (liquids included) are below the scale mark indicating maximum capacity.
2. Place the bowl inside the device. The bowl and the heating element must fit tightly. Close the lid until it clicks into place.
3. Plug in the device.
4. Press **"Menu"** button to set **"COOKING"** program.
5. Press **"Cooking Mode"** to choose **"COOK"**.
6. Press **"Hour/Min"** and **"Cooking Time"** to set the cooking time *(see "Setting the cooking time", p.10)* or keep the default settings. Program's default setting is **1 hour**.
7. Press **"Start"** button. **"Start"** indicator will glow. Set program starts running and the countdown begins.
8. Once cooking time has expired, the device makes an audible sound and automatically switches to **"Keep Warm"**.
9. To interrupt cooking process at any stage and cancel set program or **"Keep Warm"** function press **"Keep Warm/Cancel"**.

"Preset" function is available for this program *(p.11)*.

If you did not manage to accomplish the desired result, please consult "Cooking Tips" chapter to receive necessary recommendations on cooking *(p.40)*.

"COOKING MODE — OATMEAL" PROGRAM

This program is recommended for cooking various porridges. Manual time setting is available. Cooking time settings range **from 5 minutes to 1,5 hours with 1 minute intervals**.

1. Measure the ingredients and place them in a bowl. Make sure that all the ingredients (liquids included) are below the scale mark indicating maximum capacity.

2. Place the bowl inside the device. The bowl and the heating element must fit tightly. Close the lid until it clicks into place.

3. Plug in the device.

4. Press **"Menu"** button to set **"COOKING"** program.

5. Press **"Cooking Mode"** to choose **"OATMEAL"**.

6. Press **"Hour/Min"** and **"Cooking Time"** buttons to set the cooking time *(see "Setting the cooking time", p.10)* or use the factory settings. Program's default setting is **10 minutes**.

7. Press **"Start"** button. **"Start"** and **"Keep Warm/Cancel"** button indicators will glow. Set program starts running and the countdown begins.

8. Once cooking time has expired, the device makes an audible sound and automatically switches to **"Keep Warm"**.

9. To interrupt cooking process at any stage and cancel set program or "Keep Warm" function press **"Keep Warm/Cancel"**.

"Preset" function is available for this program *(p.11)*.

GENERAL RECOMMENDATIONS ON COOKING OATMEAL IN MULTICOOKER

"OATMEAL" program is recommended for cooking various oat porridges using pasteurized low fat milk or water. To avoid boiling away, we recommend you do the following:

a. rinse grain thoroughly before cooking;

b. grease the sides of the bowl with butter;

c. follow the proportions suggested in the recipe book. Increase or reduce amount of ingredients proportionally;

d. using whole milk dilute it by half with water.

Cooking results may vary depending on the place of origin and the manufacturer of the products used. If you did not manage to accomplish the desired result, please consult the "Cooking Tips" chapter to receive necessary recommendations on cooking *(p.40)* or use "MULTI-COOK" program. Recommended cooking temperature for the program is 100°C. Measuring ingredients and setting the cooking time, follow the recipe of your choice.

"PASTA" PROGRAM

This program is recommended for cooking pasta, dumplings, eggs, sausages etc. Manual time setting is available. Cooking time settings range **from 2 to 20 minutes with 1 minute intervals**. Once the water starts boiling, the device produces an audible sound telling you to put the ingredients in. Press **"Start"** to begin cooking.

1. Measure the ingredients; add water in a bowl, making sure it does not go above the scale mark indicating maximum capacity. Place the bowl inside the device. The bowl and the heating element must fit tightly. Close the lid until it clicks into place.

2. Plug in the device.

3. Press **"Menu"** button to set **"PASTA"** program.

4. Press **"Hour/Min"** and **"Cooking Time"** buttons to set the cooking time *(see "Setting the cooking time", p.10)* or use the factory settings. Program's default setting is **8 minutes**.

5. Press **"Start"** button. Once the water is brought to a boil, the audible sound is being produced and repeated every 30 seconds telling you to put the ingredients in. Carefully open the lid, place the product into the boiling water, close the lid until it clicks into place and press **"Start"**. **"Start"** and **"Keep Warm/Cancel"** button indicators will glow. Set program starts running and the countdown begins.

6. Once cooking time has expired, the device makes an audible sound and automatically switches to **"Keep Warm"**.

7. To interrupt cooking process at any stage and cancel set program press **"Keep Warm/Cancel"**.

When preparing certain products (pasta, dumplings etc.), the foam might arise. To avoid foam boiling over, we recommend you cook with an open lid.

If you did not manage to accomplish the desired result, please consult "Cooking Tips" chapter to receive necessary recommendations on cooking *(p.40).*

"SOUP" PROGRAM

This program is recommended for cooking soups (chunky, cream, fish, bisque soups etc.) and various drinks. Manual time setting is available. Cooking time settings range **from 10 minutes to 8 hours with 5 minute intervals**.

1. Measure the ingredients and place them in a bowl. Make sure that all the ingredients are below the scale mark indicating maximum capacity.
2. Place the bowl inside the device. Make sure that the bowl fits tightly with the heating element. Close the lid until it clicks into place.
3. Plug in the device.
4. Press **"Menu"** button to set **"SOUP"** program.
5. Press **"Hour/Min"** and **"Cooking Time"** buttons to set the cooking time *(see "Setting the cooking time", p.10)* or use the factory settings. Program's default setting is **1 hour**.
6. Press **"Start"** button. **"Start"** indicators will glow. Set program starts running and the countdown begins once the set temperature is reached.
7. Once cooking time has expired, the device makes an audible sound and automatically switches to **"Keep Warm"**.
8. To interrupt cooking process at any stage and cancel set program or **"Keep Warm"** function press **"Keep Warm/Cancel"**.

"Preset" function is available for this program *(p.11)*.

| **If you did not manage to accomplish the desired result, please consult "Cooking Tips" chapter to receive necessary recommendations on cooking** *(p.40).*

"CAKE" PROGRAM

This program is recommended for baking cakes, biscuits, pies etc. Manual time setting is available. Cooking time settings range **from 30 minutes to 4 hours with 5 minute intervals**.

1. Measure the ingredients and place them in a bowl. Make sure that all the ingredients are below the scale mark indicating maximum capacity.
2. Place the bowl inside the device. The bowl and the heating element must fit tightly. Close the lid until it clicks into place.
3. Plug in the device.
4. Press **"Menu"** button to set **"CAKE"** program.
5. Press **"Hour/Min"** and **"Cooking Time"** buttons to set the cooking time *(see "Setting the cooking time", p.10)* or use the factory settings. Program's default setting is **1 hour**.
6. Press **"Start"** button. **"Start"** indicators will glow. Set program starts running and the countdown begins once the set temperature has been reached.
7. Once cooking time has expired, the device makes an audible sound and automatically switches to **"Keep Warm"**.
8. To interrupt cooking process at any stage and cancel set program or **"Keep Warm"** function press **"Keep Warm/Cancel"**.

"Preset" function is available for this program *(p.11)*.
The readiness of a biscuit may be checked with a toothpick. Insert a toothpick in and if it comes out dry, your biscuit is ready.

If you did not manage to accomplish the desired result, please consult "Cooking Tips" chapter to receive necessary recommendations on cooking *(p.40).*

REDMOND

This program can be used to cook any meal with your personal time and temperature settings. **REDMOND RMC-M4502E**, featuring **"MULTI-COOK"** program will be able to replace oven, stove, pressure cooker, deep fryer and many other kitchen appliances. Program features default cooking time settings for the products (vegetables, fish, and meat).
Temperature settings range **from 40 to 160°C with 20°C intervals**.
Cooking time settings range **from 5 minutes to 12 hours with the following intervals**:

5 min — 1 hour/1 minute;
1 hour — 12 hours/5 minutes.

1. Measure the ingredients and put them in a bowl. Place the bowl inside the device. Make sure that the bowl fits tightly with the heating element. Close the lid until it clicks into place.
2. Plug in the device.
3. Press **"Menu"** button to set **"MULTI-COOK"**.
4. Press **"Temperature"** button to choose cooking temperature of your choice or the one specified in the recipe. Program's default setting is **160°C**.
5. Press **"Product"** button to choose the default cooking time setting: **"VEGETABLES"**— 15 min, "**FISH"** — 20 min, **"MEAT"**— 40 min (**"MULTI-COOK"** default setting — 15 min).
6. Press **"Hour/Min"** and **"Cooking Time"** buttons to set the cooking time *(see "Setting the cooking time, p.10)*.
7. Press **"Start"** button. **"Start"** indicators will glow. The countdown starts and the program begins when the set temperature has been reached.
8. Once cooking time has expired, the device makes an audible sound and automatically switches to **"Keep Warm"**.
9. To interrupt cooking process at any stage and cancel set program or **"Keep Warm"** function press **"Keep Warm/Cancel"**.

"Preset" function is available for this program *(p.11)*.

Program "MULTI-COOK" can be used for preparing various foods from all over the world. Please, consult our "120 recipes" book included or the recommended coking temperatures table *(p.40).*

DOUGH PROOFING

The process of dough proofing is one of the most important stages in preparing dough. The dough may be under or over proofed, being baked at this point would result in a bread with poor structure. During fermentation, carbon dioxide gas is being produced, making the dough rise. Dough normally grows up to 50-70% from its original size. Now, **REDMOND RMC-M4502E**, featuring **"MULTI-COOK"** will be able to replace a special proofing equipment, encouraging proper fermentation of dough through warm temperatures and controlled humidity.

ATTENTION!
Dough proofing program is not automatic. "Keep Warm" function needs to be switched off manually by the end of the program.

1. Place the bowl inside the device. Make sure that the bowl fits tightly with the heating element.
2. Knead dough, following the recipe from **"120 recipes"** cookbook. Put the dough in a bowl.
3. Close the lid until it clicks into place. Plug in the device.
4. Press **"Menu"** button to set **"MULTI-COOK"** program. Press **"Temperature"** button to set the cooking temperature recommended in the recipe. Program's default setting is **160°C**.
5. Set the time by pressing **"Hour/Min"** button, time indicator will start flashing. By pressing **"Cooking Time"** button set the desired cooking time *(see "Setting the cooking time", p.10)* following our cookbook recommendations. Program's default setting is **10 minutes**.
6. Press **"Start"** button. **"Start"** indicators will glow. The cooking starts and the countdown begins once the set temperature has been reached.
7. In the end of the program the device makes an audible sound. Press **"Keep Warm/Cancel"** button to switch the **"Keep Warm"** function off.
8. To interrupt cooking process at any stage and cancel set program or **"Keep Warm"** function press **"Keep Warm/Cancel"**.

Program "MULTI-COOK" can be used for preparing various foods from all over the world. Please, consult our "120 recipes" book included or the recommended coking temperatures table *(p.40).*

Proofing the dough, remember, that it gets double in size. To make sure it does not over rise, fill the bowl only to half of its size. Remember that temperature and humidity must be controlled so we recommend you keep the lid closed while dough proofing. **"Preset"** function is available for this program *(p.11).*

REDMOND

Yogurt is a healthy cultured milk product, popular all over the world. **REDMOND RMC-M4502E**, featuring program **"MULTI-COOK"** will help you to prepare various healthy and tasty homemade yogurts.

ATTENTION!
Yogurt program is not automatic. "Keep Warm" function needs to be switched off manually by the end of the program.

1. Prepare ingredients, following recommendations given in **"120 recipes"** book.
2. Place the bowl into the appliance, making sure it fits tightly with the heating element.
3. Place containers into the bowl, or use the bowl itself as a container. Close the lid until it clicks into place.
4. Plug in the device.
5. Press **"Menu"** button to set **"MULTI-COOK"** program. Set the temperature, given in the recipe book using **"Temperature"** button. Program's default setting is **160°C**.
6. Press **"Hour/Min"** to set cooking time, time indicator will flash. Then, pressing **"Cooking Time"** button, set the desired time *(see "Setting the cooking time", p.10)*. Program's default setting is **15 minutes**.
7. Press **"Start"** button. Indicators of **"Start"** and **"Keep Warm/Cancel"** buttons will glow. The countdown starts and the program begins when the set temperature has been reached.
8. In the end of the program the device makes an audible sound. Switch the **"Keep Warm"** function off by pressing **"Keep Warm/Cancel"** button.
9. To interrupt cooking process at any stage and cancel set program or **"Keep Warm"** function press **"Keep Warm/Cancel"**.

Program "MULTI-COOK" can be used for preparing various foods from all over the world. Please, consult our "120 recipes" book included or the recommended cooking temperatures table *(p.40).*

Preparing yogurt use yogurt jar set **REDMOND RAM-G1** (to be purchased separately).
"Preset" function is available for this program *(p.11)*.

MAKING FONDUE

Fondue originally comes from Swiss cuisine. Fondue is being cooked on the open fire in special heat-resistant utensils, called *caquelon*, translated as "melted" from French. Fondue is usually being seasoned with garlic and nutmeg. Pieces of bread, potatoes or other product (gherkin, olive etc.) are being dipped into hot paste. There are a few kinds of fondue; the most popular ones are Swiss, French, Italian and Chinese. Follow the recipes given in the book when making fondue.

1. Place the bowl in, making sure it fits tightly with the heating element.
2. Prepare a fondue paste, following the recipe from the book provided and pour it into the bowl. Close the lid until it clicks into place.
3. Plug in the device.
4. Press **"Menu"** button to set **"MULTI-COOK"** program. Set the temperature, given in the recipe book using **"Temperature"** button. Program's default setting is **160°C**.
5. Press **"Hour/Min"** to set cooking time, time indicator will flash. Then, press **"Cooking Time"** button, to set the desired time *(see "Setting the cooking time", p.10)*. Program's default setting is **15 minutes**.
6. Press **"Start"** button. Indicators of **"Start"** and **"Keep Warm/Cancel"** buttons will glow.
7. The countdown starts and the program begins once the set temperature has been reached.
8. To interrupt cooking process at any stage and cancel set program or **"Keep Warm"** function press **"Keep Warm/Cancel"**.

Program "MULTI-COOK" can be used for preparing various foods from all over the world. Please, consult our "120 recipes" book included or the recommended cooking temperatures table *(p.49).*

"Preset" function is available for this program (p.11).

REDMOND

Deep frying is frying in oil at the approximate temperature of 130-200°C. Deep frying various products is a cooking method well known all over the world. **REDMOND** multicooker **RMC-M4502E** features a function of deep frying various products. Use frying basket provided while deep frying your meal.

Using the frying basket:

1. Place the bowl into the device, making sure it fits tightly with the heating element. Pour oil into the bowl (approximately 1,5 L). Close the lid until it clicks into place.

2. Plug in the device.

3. Press **"Menu"** button to set **"MULTI-COOK"** program. Set the temperature, given in a recipe book, by pressing **"Temperature"** button. Program's default setting is **160°C**.

4. Press **"Hour/Min"** to set cooking time, time indicator will flash. Then, pressing **"Cooking Time"** button, set the desired time *(see "Setting the cooking time", p.10)*. Program's default setting is **15 minutes**.

5. Press **"Start"** button.

6. Squeeze the frying baskets handle in order to push it into the slot of a basket. Weaken the pressure to get the handle fixed in the slot.

7. Place the products in the basket.

8. Once the oil reaches set temperature and the countdown starts, gently open the lid. Be careful — the oil is very hot!

9. Place the frying basket with products into the bowl. Holding the handle in your hand, squeeze it and remove from the frying basket, leaving the basket in a bowl. Close the lid.

10. Once cooking time has expired, open the lid and repeat step 5.

11. Lift frying basket and fix it at the edge of the bowl, using the hook provided. Let excess oil drain.

12. To interrupt cooking process at any stage and cancel set program or **"Keep Warm"** function press **"Keep Warm/Cancel"**.

ATTENTION! Oil is very hot! Handling frying basket, use kitchen mitts. Cooking with the open lid is allowed.

Program "MULTI-COOK" can be used for preparing various foods from all over the world. Please, consult our "120 recipes" book included or the recommended coking temperatures table *(p.49)*.

REDMONDRMC-M4502E is a multifunctional kitchen appliance and it does not guarantee providing the same cooking results as a professional deep fryer.

BREAD BAKING

Several cooking programs combined in **REDMOND RMC-M4502E**, allow a wider range of possibilities. Now you can bake tasty homemade bread.

ATTENTION!
Baking program is not automatic. "Keep Warm" function needs to be switched off manually by the end of the program.

1. Knead dough, following the recipe given in **"120 recipes"** cookbook.
2. Place the bowl inside the device. Make sure that the bowl fits tightly with the heating element. Put the dough into the bowl.
3. Close the lid until it clicks into place. Plug in the device.
4. Press **"Menu"** button to set the **"MULTI-COOK"** program. Set the cooking temperature given in the recipe by pressing **"Temperature"** button. Program's default setting is **160°C**.
5. Press **"Hour/Min"** button, time indicator will flash. Then, using **"Cooking Time"** button *(see "Setting the cooking time", p.10)* set the desired time, following the recipe. Program's default setting is **15 minutes**.
6. Press **"Start"** button, the indicators of **"Start"** and **"Keep Warm/Cancel"** buttons will glow. The cooking starts and the countdown begins once the set temperature has been reached.
7. Once the time has expired the device makes an audible sound. Switch the **"Keep Warm"** function off by pressing **"Keep Warm/Cancel"** button.
8. Press **"Menu"** button to set **"CAKE"** program.
9. Press **"Hour/Min"** to set the cooking time, time indicator will flash, then, pressing **"Cooking Time"** button, set the desired time, following the recipe.
10. Repeat steps 6 and 7.
11. Once cooking time has expired, gently open the lid, take the bread out, turn it upside down and carefully place it back.
12. Close the lid and, press **"Menu"** to set **"CAKE"** program. Repeat steps 6, 7 and 9.
13. To interrupt cooking process at any stage and cancel set program or **"Keep Warm"** function press **"Keep Warm/Cancel"**.

Before using baking flour, we recommend you sift it, removing any impurities and adding to it some air.
In order to minimize the cooking time and to simplify the process of baking we recommend using baking flour mixes.

REDMOND

III. HELPING MOMS

PREPARING BABY FOOD

When baby comes in a family, a large number of new responsibilities arise, taking all of your time. **REDMOND RMC-M4502E** will solve most of your daily problems concerning baby food preparation on different stages of your child growth.
"120 recipes" included will provide you with a wide range of kids cooking recipes starting from weaning and up until the preschool age. This book comes as a result of a long-term work of our team of chefs. All of the recipes suggested, were adapted for this particular model.

WEANING — is a process of gradually introducing an infant to what will be its adult diet, withdrawing the supply of its mother's milk. Depending on the age, it can be various purees, porridges, yogurts, broth, grated meat and fish. Our cookbook introduces you to over 40 recipes for children of different ages.

4-6 months	fruit and vegetable single component purees out of marrow, cauliflower, apples, pears and various juices
6-8 months	fruit and vegetable purees out of cabbage, pumpkin, carrot, beet with the addition of grated meat or fish, fruit purees, cottage cheese, yogurts and porridges
8-12 months	fruit and vegetable multicomponent purees out of potatoes, tomatoes, green pea with the addition of grated meat or fish, fruit purees, cottage cheese, yogurts, porridges and vegetable broths

VEGETABLE AND FRUIT PUREES

There are single component (made out of one ingredient) and multicomponent (of several ingredients) purees. The proper way to start with is a single component puree.

MILK AND WATER BASED PORRIDGES

Porridge is considered to be one of the healthiest meals for a child. Nutritive value of porridge depends on the kind of grain and manufacturing techniques used. Oatmeal contains most fiber, proteins, fats, vitamins and mineral salts out of all grains.

YOGURTS

Yogurt is a healthy cultured milk product popular all over the world. Yogurts are suitable for babies starting from the age of 6 months. **REDMOND RMC-M4502E**, featuring **"MULTI-COOK"** program will help you in preparation of various homemade yogurts *(p.30)*.

SOUPS

Eating soups and broths is very beneficial for child's health. They are very well digested, rich in vitamins and have a great energy value. Soups are suitable for babies starting from the age of 8 months. Our recipe book will introduce you to a large number of soup recipes for kids.

IMPORTANT! Information, given above is purely informative. It is necessary to consult your doctor or nutritionist before introducing baby food to your child and choosing the products for baby's menu!

STERILIZATION

Before your child develops a strong immune system, it is important to use sterilization to protect him from any kind of bacteria. Sterilizations by steaming and boiling are considered to be the most effective ones. **REDMOND RMC-M4502E** features both sterilization types.Sterilizing by steaming or boiling is fast, simple and effective.

BOTTLES AND BIG OBJECTS STERILIZATION (STERILIZATION BY BOILING, USING THE PRINCIPLE OF AUTOCLAVE OPERATION)

1. Fill the feeding bottles with water, seal them and place in a bowl.
2. Fill the bowl with water until the scale mark, indicating maximum capacity. Place the bowl into the device, making sure that the bowl and the heating element fit tightly.
3. Close the lid until it clicks into place and plug in the device.
4. Press **"Menu"** button to set **"STEAMING"** program.
5. Press **"Product"** button to choose **"MEAT"**. Program's default setting is **40 minutes**.
6. Press **"Start"** button. The indicators of **"Start"** will flash. The program starts and the countdown begins once the set temperature has been reached.
7. Once operating time has expired, the device makes an audible sound and automatically switches to **"Keep Warm"**.

8. To interrupt or to cancel the cooking process or the **"Keep Warm"** function press **"Keep Warm/Cancel"**.

9. By the end of the program, take the bottles out of the bowl and leave them sealed. The bottles will remain sterile for the next 12 hours. Pour the water out and use the bottles as needed.

PACIFIERS AND SMALL OBJECTS (STERILIZATION BY STEAMING)

1. Place small objects (pacifiers, cutlery, teething rings etc.) into steaming container.
2. Place container into the bowl.
3. Pour 500 ml of water, place the bowl into the device, making sure that the bowl and the heating element fit tightly.
4. Close the lid until it clicks into place and plug in the device.
5. Press **"Menu"** button to set **"STEAMING"** program.
6. Press **"Product"** to choose **"FISH"**. Program's default setting is **15 minutes**.
7. Press **"Start"** button. **"Start"** indicator will glow. The operating starts and the countdown begins once the set temperature has been reached.
8. Once cooking time has expired, the device makes an audible sound and automatically switches to **"Keep Warm"**.
9. To interrupt or to cancel the cooking process or the **"Keep Warm"** function press **"Keep Warm/Cancel"**.

By the end of the program, everything placed into steaming container will be sterilized.

PASTEURIZATION

Pasteurization is a process of heating liquid products for a period of 1 hour at a temperature of 60°C or 30 minutes at 70-80°C. This process is used for decontamination of products to slow down its decay. Pasteurized product keeps its nutritive value, taste, vitamins and ferments. After pasteurizing, make sure you keep the product at a low temperature for a maximum period of 24 hours.

Use **"MULTI-COOK"** program to pasteurize.

1. Pour the product into the bowl, making sure that it is below the scale mark, indicating maximum capacity.
2. Place the bowl into the device. The bowl and the heating element must fit tightly.
3. Close the lid until it clicks into place and plug in the device.
4. Press **"Menu"** button to set **"MULTI-COOK"** program.

5. Press **"Temperature"** button to set the temperature at **80°C**.

6. Press **"Hour/Min"** button. Time indicator will flash. Press **"Cooking Time"** button to set pasteurization time — **30 minutes** *(see "Setting the cooking time", p.10)*.

7. Press **"Start"** button. The program starts and the countdown begins once the set temperature has been reached.

8. Once time has expired, the device makes an audible sound and automatically switches to **"Keep Warm"**. **"Start"** button indicator goes off.

9. To interrupt cooking process at any stage or to cancel it, press **"Keep Warm/Cancel"**.

10. By the end of the program, take the pasteurized product out of the device, let it cool down and keep in a cold place.

WARMING UP BABY FOOD

Multicooker **REDMOND RMC-M4502E** may be also used as a water bath. This is a safe and fast way of evenly warming up baby's food to the desired temperature.

1. Pour 2 l of water in a bowl and put food containers in.

2. Place the bowl into the device, making sure it fits tightly with the heating element.

3. Close the lid until it clicks into place and plug in the device.

4. Press **"Menu"** button to set **"MULTI-COOK"** program.

5. Press **"Temperature"** button to set the temperature at **40°C**.

6. Press **"Hour/Min"** and **"Cooking Time"** buttons, to set the operating time of **12 hours** *(see "Setting the cooking time", p.10)*.

7. Press **"Start"** button. **"Start"** indicator will flash. The countdown starts and the program begins once the set temperature has been reached.

8. Minimum time needed to heat a product up to **37-39°C** is **20 minutes**. Press **"Keep Warm/Cancel"** to interrupt the program.

9. To interrupt cooking process at any stage or to cancel it, press **"Keep Warm/Cancel"** .

"Keep Warm" function may operate for a period of 24 hours, however, we do not recommend leaving your meal on the **"Keep Warm"** mode for too long because that may sometimes affect its flavor characteristics.

Shake well before use!

Attention: using a microwave for heating up milk or baby food is not recommended. The heat may spread unevenly, destroying some vitamins and causing possible burns during feeding.

REDMOND

IV. GENERAL MAINTENANCE GUIDELINES

CLEANING AND GENERAL MAINTENANCE

Before you start cleaning the device, make sure that it is unplugged and has cooled down. Use soft cloth and mild soap to clean.We recommend you clean the appliance right after cooking. Before first use or in order to remove the odor, boil half a lemon using **"STEAMING FISH"** program.

DO NOT use a sponge with a hard or abrasive surface; solvent and abrasive cleaning methods (gasoline, acetone) are not allowed.

CLEANING THE HOUSING

Clean the housing as needed, following cleaning and general maintenance guidelines provided.

CLEANING THE BOWL

It is recommended to clean the bowl after each use, following cleaning and general maintenance guidelines provided. The bowl is dishwasher safe. By the end of cleaning, wipe the bowl dry.

CLEANING THE INNER ALUMINUM LID

Open the lid.

1. Press 2 plastic holders (1) on the inner side of the lid pointing towards the center until open.
2. Gently pull the inner aluminum lid towards yourself and down (2) to get it separated from the main lid.
3. Wipe the surfaces of both lids with a wet cloth or tissue, use mild soap if needed
4. Carry out the assembly in return sequence. Slide the aluminum lid into upper groves overlapping it with the main lid. Gently push the holders until they click into place. Make sure that the inner aluminum lid fits tightly.
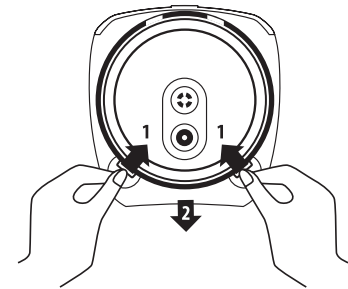
CLEANING THE STEAM VALVE

The steam valve is located on the top lid of the device.

1. Take the cover of the steam valve off by pulling it gently by its ledge up and towards yourself as shown below.
2. Inside the removed cover, firmly turn the steam valve holder anticlockwise (in direction of *OPEN*) to get the steam valve open.
3. Gently remove the valve's elastic band out of the holder and wash the valve, the holder and the cover following general maintenance and cleaning guidelines. **ATTENTION!** Do not twist or extend the elastic band in order to avoid its deformation.
4. Carry out the assembly of the steam valve in return sequence. Place the elastic band back into the holder, overlap the holder groves with the corresponding ledges on the inside of the cover of the valve and turn the holder clockwise (in direction of *CLOSE)*. Install the cover of the steam valve back into the lid of a device, with the extraction ledge facing the back.
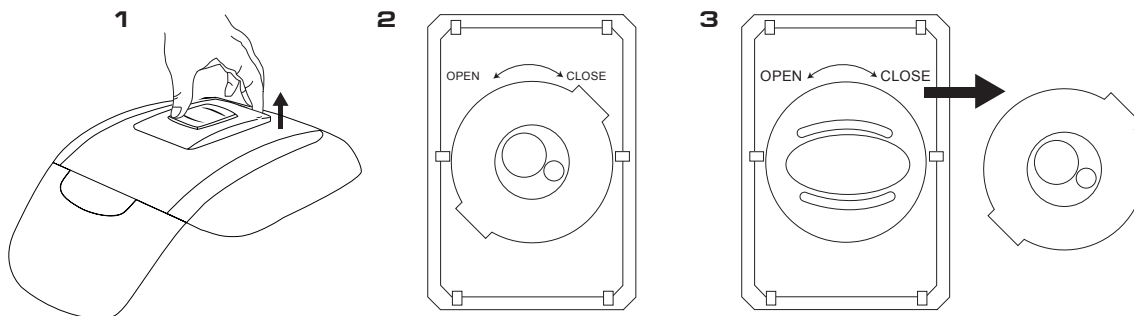
REMOVING CONDENSATION

Condensation may accumulate in the special cavity around the bowl during cooking. It can be easily removed with a soft cloth.

We recommend cleaning inner aluminum lid and a steam valve after each use.

REDMOND

V. COOKING TIPS

This chapter will inform you about the most common mistakes made by those using multicookers. Such mistakes may often lead to poor cooking results. We are going to give you possible causes for the problems arising and ways of solving them.

STEAMING

PRODUCT IS UNDERCOOKED (RAW)	
POSSIBLE CAUSES	**SOLVING THE PROBLEM**
Cooking temperature was not observed. The lid of a device was either open or was not closed properly.	Make sure there are no foreign objects between the lid and the housing of a device, remove them if necessary. Opening the lid while steaming is not recommended.
Cooking temperature was not observed. The bowl and the heating element did not fit tightly.	Make sure there are no foreign objects between the lid and the housing of a device, remove them if necessary. Always make sure that the bowl and the heating element fit tightly.
Wrong time settings.	Follow time setting recommendations given in the table on *p.49* or in the recipe book. Cooking time specified in the recipes, was recommended by our chefs depending on the amount and kind of ingredients used and individual features of the model.
Wrong ingredients.	Use the ingredients according to chosen recipe or follow time setting recommendations for various products given in the table on *p.49*.
Size of the ingredients is bigger than specified in the recipe.	Follow recommendations on size of the ingredients given in the recipe book. Cooking time depends on the size of the product and the way it's been cut.
Not enough liquid.	We recommend you initially use the amount of water specified in the recipe. Check the water level while cooking.

PRODUCT IS OVERCOOKED	
POSSIBLE CAUSES	**SOLVING THE PROBLEM**
Wrong product.	Use the ingredients in accordance with the recipe chosen or follow time setting recommendations given in the table on *p.49*.
Size of the ingredients is smaller than specified in the recipe.	Follow recommendations on size and cutting of the products given in the recipe book. Cooking time depends on the size of the product and the way it's been cut.
Wrong cooking time setting.	Follow cooking time setting recommendations given in the table on *p.49* or the recipe book. Cooking time specified in the recipes, was carefully chosen by our chefs depending on the amount and kind of ingredients used and individual features of the model.

REDMOND

FRYING

PRODUCT IS BURNT	
POSSIBLE CAUSES	**SOLVING THE PROBLEM**
Ingredients haven't been stirred.	Be sure to carefully follow the recipe instructions when cooking.
The bowl hasn't been greased or no oil was added.	
The amount of the product cooked is smaller than specified in the recipe.	
Perhaps, the bowl had some food remains on or coating defects were present.	Make sure the bowl is clean and has no coating defects before cooking.
PRODUCT IS UNDERCOOKED (RAW)	
POSSIBLE CAUSES	**SOLVING THE PROBLEM**
Cooking temperature was not observed. The bowl and the heating element did not fit tightly.	Make sure there are no foreign objects between the lid and the housing of a device, remove them if necessary. Always make sure that the bowl and the heating element fit tightly before you start cooking.
Big general proportions of the products used, excess oil.	Follow cooking time setting recommendations given in the recipe book. Cooking time specified in the recipes, was carefully chosen by our chefs depending on the amount and kind of ingredients used and individual features of the model.
Excess moisture.	Follow recommendations given in the recipe book. Frying products make sure you keep the lid open, unless specified in the recipe.
PRODUCT LOST ITS CUTTING SHAPE	
POSSIBLE CAUSES	**SOLVING THE PROBLEM**
Frequent stirring.	Be sure to carefully follow the recipe instructions when cooking.
Excess moisture.	Follow recommendations given in the recipe book. Frying products make sure you keep the lid open, unless specified in the recipe.
Recommended ingredient proportions have not been observed.	Follow recommendations given in the recipe book.

STEWING

PRODUCT IS BURNT	
POSSIBLE CAUSES	**SOLVING THE PROBLEM**
The amount of the product used is smaller than specified in the recipe.	Be sure to carefully follow the recipe instructions when cooking.
Not enough water.	It is important to add more water. If you are following the recipe, set recommended cooking time. Do not open the lid while stewing.
Wrong time setting.	Reduce cooking time. If you are following the recipe, set recommended cooking time.
Perhaps, the bowl had some food remains on or coating defects were present.	Make sure the bowl is clean and has no coating defects before cooking.
PRODUCT IS UNDERCOOKED (RAW)	
POSSIBLE CAUSES	**SOLVING THE PROBLEM**
Low cooking temperature. The lid was left open or not closed properly.	Make sure there are no foreign objects between the lid and the housing of a device, remove them if necessary. Opening the lid while operating is not recommended.
Cooking temperature was not observed. The bowl and the heating element did not fit tightly.	Make sure there are no foreign objects between the lid and the housing of a device, remove them if necessary. Always make sure that the bowl and the heating element fit tightly before you start cooking.
Big general proportions of the products used.	Follow cooking time setting recommendations given in the recipe book. Cooking time specified in the recipes, is recommended by our chefs depending on the amount and kind of ingredients used and individual features of the model.
The product is not appropriate for stewing.	Only use the ingredients, given in a recipe.
Wrong cooking time setting.	Increase cooking time. Following the recipe set the time suggested.

REDMOND

| PRODUCT LOST ITS CUTTING SHAPE ||
POSSIBLE CAUSES	**SOLVING THE PROBLEM**
Frequent stirring.	Be sure to carefully follow the recipe instructions when cooking.
Excess water.	Add less water. Following the recipe, do not violate proportions of the ingredients used.
Wrong cooking time setting.	Reduce cooking time. Following the recipe, set the program on the time suggested.
Wrong product.	Only use ingredients suggested in the recipe.
Product proportions were not observed.	Follow cooking recommendations from our recipe book.

COOKING

PRODUCT BOILS AWAY	
POSSIBLE CAUSES	**SOLVING THE PROBLEM**
Milk boils away during preparation of milk based porridge.	Depending on the quality of milk used, it may boil away. To avoid this, we recommend you use only ultra-pasteurized milk with the fat content of 2,5% or less. Dilute milk with water if needed.
If you did not manage to cook porridge using **"COOKING"** program, try **"MULTI-COOK"** with the temperature setting of **100°C**.	
Ingredients were not processed or processed poorly before cooking (poorly washed etc.).	Follow our tips and recommendations on food processing, given in the recipe book.
Proportions were not observed.	Use only proven recipes. Follow instructions given in the recipe book.
Wrong product.	Use ingredients, suggested in the recipe of your choice.
PRODUCT IS UNDERCOOKED (RAW)	
POSSIBLE CAUSES	**SOLVING THE PROBLEM**
Low cooking temperature. The lid was left open or not closed properly.	Make sure there are no foreign objects between the lid and the housing of a device, remove them if necessary. Opening the lid while operating is not recommended.
Low cooking temperature. The bowl and the heating element did not fit tightly.	Make sure there are no foreign objects between the lid and the housing of a device, remove them if necessary. Always make sure that the bowl and the heating element fit tightly before you start cooking.
High acidity of a product; ingredients were not properly processed (washed poorly, not browned etc.).	Follow tips and recommendations on processing the products and observe the cooking procedure suggested.
Insufficient cooking time; proportions bigger than recommended.	Follow cooking time setting recommendations given in the recipe book. Cooking time specified in the recipes, was carefully chosen by our chefs depending on the amount and kind of ingredients used and individual features of the model.

PRODUCT IS BURNT	
POSSIBLE CAUSES	**SOLVING THE PROBLEM**
Not enough liquid (proportions not observed).	Use recommended proportions, suggested in a recipe.
Amount of the product is smaller than suggested in the recipe.	
Perhaps, the bowl had some food remains on or coating defects were present.	Make sure the bowl is clean and has no coating defects before cooking.
PRODUCT IS OVERCOOKED	
POSSIBLE CAUSES	**SOLVING THE PROBLEM**
Wrong cooking time settings or proportions are smaller than recommended.	Follow cooking time setting recommendations given in the table on *p.10* and the recipe book. Cooking time specified in the recipes, was recommended by our chefs depending on the amount and kind of ingredients used and individual features of the model.
Cooked meal has been left with the **"Keep Warm"** function on for too long.	Follow cooking tips and recommendations, suggested for your recipe.

CAKE

PRODUCT IS BURNT (DOUGH STICKS TO THE BOTTOM OF THE BOWL)	
POSSIBLE CAUSES	**SOLVING THE PROBLEM**
Amount of the product is less than suggested in the recipe.	Follow cooking recommendations from our recipe book throughout the whole cooking process.
Cooking time set for too long.	
The bowl was not greased.	Be sure to carefully follow the recipe instructions when cooking.
Wrong cooking time setting.	Reduce cooking time. Following the recipe use time settings suggested.
Perhaps, the bowl had some remains of food on or coating defects were present.	Make sure the bowl is clean and has no coating defects before cooking.
PRODUCT IS MOIST	
POSSIBLE CAUSES	**SOLVING THE PROBLEM**
Wrong ingredients.	Additional ingredients may cause excess moisture, make sure you only use ingredients suggested.
The product stayed in the unit for too long after it's been cooked.	We recommend you take the freshly baked product out of the device when ready or leave it for short period with the **"Keep Warm"** function on.
DOUGH DID NOT BAKE THROUGH	
POSSIBLE CAUSES	**SOLVING THE PROBLEM**
The amount of the product is bigger than suggested in the recipe.	Only use products recommended. Follow the proportions and observe the cooking procedure suggested in the recipe.
Wrong product preparation and cooking procedure.	
Wrong ingredients.	
Low cooking temperature; heating element and the bowl do not fit tightly.	Always make sure that the bowl and the heating element fit tightly before you start cooking.
Wrong product.	Use only ingredients suggested in a recipe.

REDMOND

Wrong proportions of the ingredients.	Follow cooking recommendations given in the recipe book.
BAKING DID NOT RISE	
POSSIBLE CAUSES	**SOLVING THE PROBLEM**
Eggs and sugar were poorly whipped.	Follow the proportions and observe the cooking procedure suggested in the recipe. Use only products recommended. Additional ingredients may cause excess moisture.
The dough stayed for too long before being baked.	
The flour wasn't sifted.	
The dough was poorly kneaded.	
Wrong ingredients.	
Wrong recipe.	

TABLE OF RECOMMENDED STEAMING TIME SETTINGS FOR VARIOUS PRODUCTS*

500 g of a product on 500-1000 ml of water

PRODUCT	TIME, MIN	PRODUCT	TIME, MIN
Veal fillet (fresh)	**30**	All-purpose potato	**30-40**
Chicken fillet	**30**	New potato	**20-30**
Meat soufflé	**30**	Carrot	**30-40**
Meatballs	**20**	Beet	**40-50**
Chicken cutlets	**25-30**	Frozen broccoli	**15-20**
Steamed dumplings	**35-40**	Cottage cheese pudding (600 g)	**40-50**
Fish fillet (fresh)	**20**		

*Remember, that these are general recommendations only. In reality, cooking time may vary from the recommended one, depending on the quality of the product used and on your personal preferences.

TEMPERATURE SETTING RECOMMENDATIONS FOR "MULTI-COOK"*

#	TEMPERATURE, °C	RECOMMENDATIONS FOR USE (SEE THE RECIPE BOOK)
1	40	Recommended for making yogurts and proofing dough.
2	60	Recommended for pasteurization, preparing green tea and baby food.
3	80	Recommended for making cottage cheese and mulled wine.
4	100	Recommended for cooking meringues and jams.
5	120	Recommended for stewing meat and preparing brisket.
6	140	Recommended for smoking various products and browning cooked meals to get a golden crust.
7	160	Recommended for deep frying potatoes.

*The above given table is merely a recommendation.

TABLE OF COOKING SETTINGS (SET BY DEFAULT)

		RECOMMENDATIONS FOR USE		TEMPERATURE SETTING, °C	FACTORY SET COOKING TIME	TIME SETTING RANGE/ SETTING INTERVAL	"PRESET", HOUR	STANDBY MODE	"KEEP WARM"
STEAMING	Steaming vegetables			115-120	10 min	5 min – 1 hour/1 min	24	+	+
	Steaming meat, dumplings				40 min				
	Steaming fish				15 min				
FRYING	Frying vegetables			150-155	10 min	5 min – 1 hour/1 min	-	+	+
	Frying meat				40 min				
	Frying fish				15 min				
STEWING	Stewing meat and other time consuming products			90	1 hour	10 min – 12 hours/5 min	24	-	+
MULTI-COOK	Cooking a meal using your own time and temperature settings	Vegetables		Ranges from 40 to 60°C, 20°C setting interval	15 min	5 min – 1 hour/1 min	24	+	+
		Fish			20 min	1 hour- 12 hours/5 min			
		Meat			40 min				
PASTA	Cooking pasta, dumplings, sausages, eggs etc.			118-120	8 min	2 min – 20 min/1 min	-	-	+
QUICK COOK	Cooking rice and other grains			110	25 min	5 min – 1,5 hours/1 min	24	-	+
COOK	Making pilaf			120-125	1 hour	30 min – 2 hours/5 min	24	-	+
OATMEAL	Cooking porridges, vegetables			90	10 min	5 min – 1,5 hours/1 min	24	-	+
SOUP	Making soups (chunky, bisque, cream soup etc.)			90	1 hour	10 min – 8 hours/5 min	24	+	+
CAKE	Baking cakes, biscuits and puddings			118-122	1 hour	30 min – 4 hours/5 min	24	+	+

ACCESSORIES (NOT INCLUDED)

REDMOND RAM-CL1. Bowl extraction Tongs.

Use tongs for convenient extraction of a bowl out of the device. The tongs may be used with multicookers from other manufacturers.

REDMOND RAM-G1. Date labeled Yogurt jar set (4 pieces).

Use the set to prepare various yogurts. The jars have date labels on, allowing you to control expiration dates. The set may be used with multicookers from other manufacturers.

RB-A2. Bowl with a non-stick Teflon™ coating from "DuPont®".

The bowl features excellent non-stick and thermal conductivity qualities. It may be used out of the unit for product storage and for cooking food in the oven at a maximum temperature of 260°C. The bowl is dishwasher safe. Capacity of the bowl is 5 l.

RB-C2. Bowl with a ceramic non-stick coating, by "Anato®" (Korea).

The bowl is scratch-free, has excellent non-stick and thermal conductivity qualities. Your food will not stick, and will fry and stew evenly throughout the whole cooking process. This bowl was especially designed to achieve better results in baking, frying and making porridges. Bowl may be used for product storage out of the device and for preparing meals in the oven. The bowl is dishwasher safe. Capacity of the bowl is 5 l.

RB-S2. Steel bowl.

The bowl is scratch free, which allows using various kitchen appliances (blender, mixer etc.) when preparing purees, cream soups and other meals. The bowl is also recommended for making various jams and compotes. The bowl is dishwasher safe. Capacity of the bowl is 5 L.

REDMOND

VI. BEFORE CALLING FOR SERVICE

ERROR CODE	ERROR DESCRIPTION	ERROR HANDLING
E1-E3	System error; system board or heating element malfunction.	Close the lid tightly. If this does not eliminate the error, address the authorized service center.

PROBLEM	POSSIBLE CAUSE	SOLVING THE PROBLEM
The device does not switch on.	Voltage supply failure.	Check the voltage supply.
The meal is taking too long to cook.	Voltage supply interruption.	Check the voltage supply.
	There is a foreign object between the bowl and the heating element.	Remove the foreign object.
	The bowl was installed with a distortion.	Install the bowl evenly, without any distortion.
	The heating element is dirty.	Unplug the device and let it cool down. Clean the heating element.

VII. PRODUCT WARRANTY

We warrant this product to be free from defects for a period of 25 months from the date of purchase. If the appliance fails to operate properly within the warranty period and is found to be defective in material or workmanship, we will repair or replace it free of charge. This warranty comes into force only in case an original warranty service coupon with a serial article number and an accurate impress of the company of the seller proves the purchase date. This limited warranty does not cover damage caused by the failure to use this product for its normal purpose or in accordance with the instructions on the proper use and maintenance of the product or any kind of repair works. Do not disassemble the device and keep all package contents. This warranty does not cover normal wear of the device and its parts (filters, bulbs, ceramic and Teflon coating, rubber parts etc.).

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.