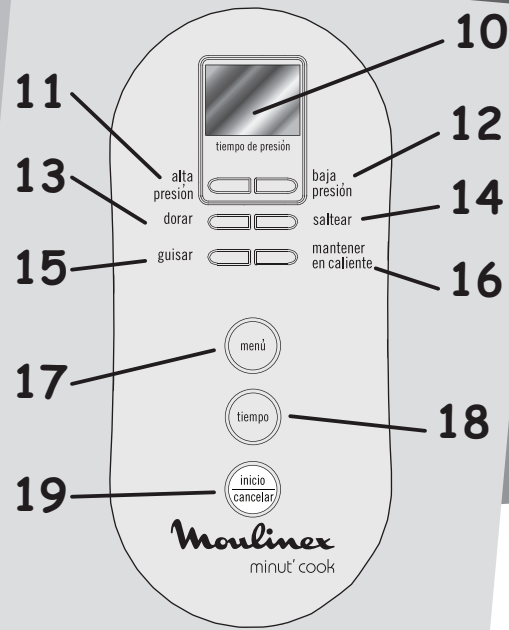
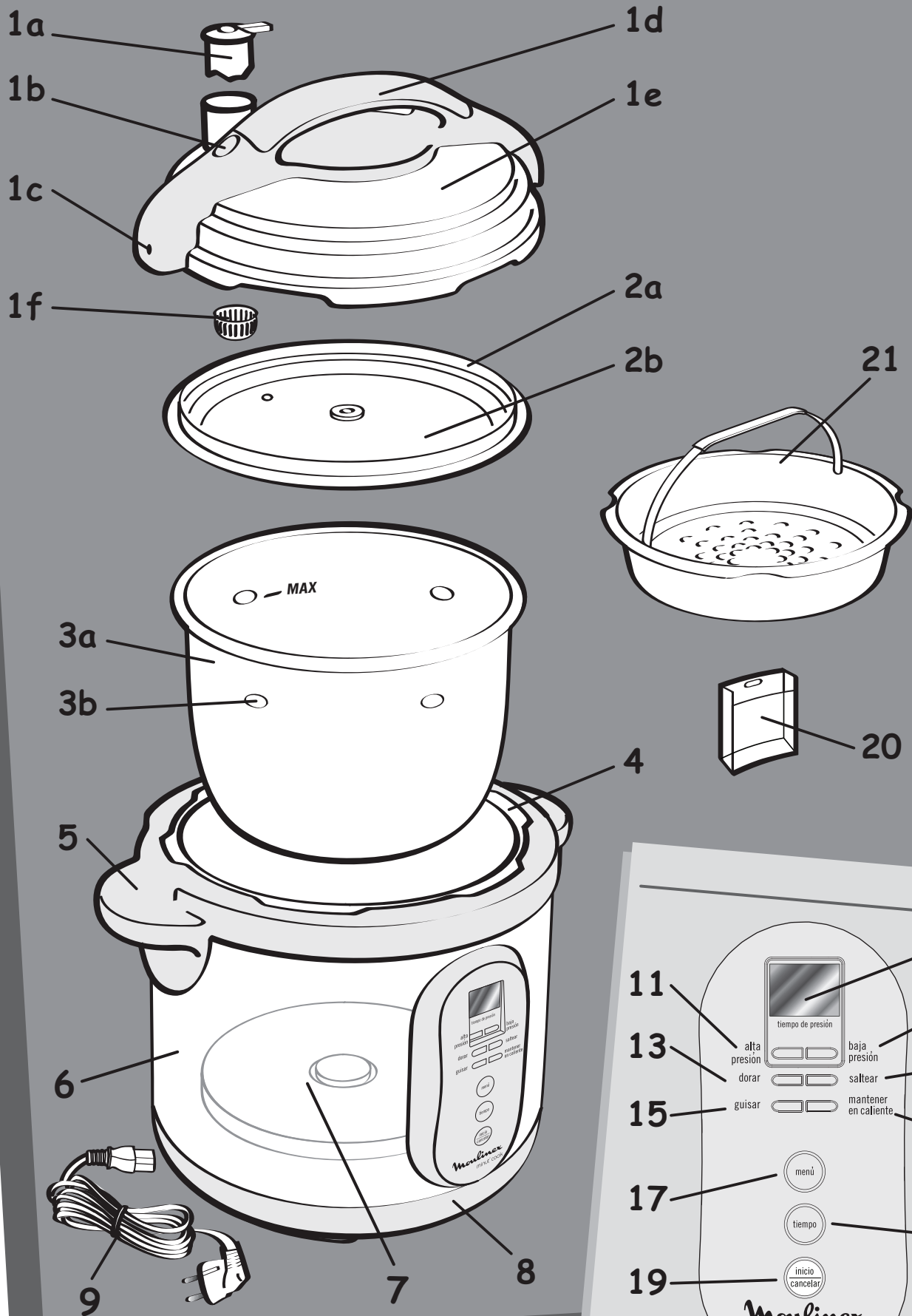
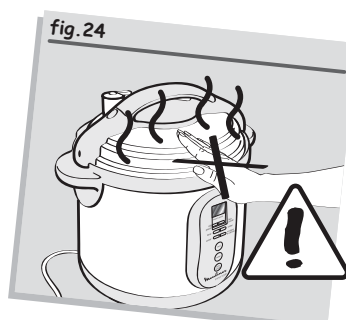
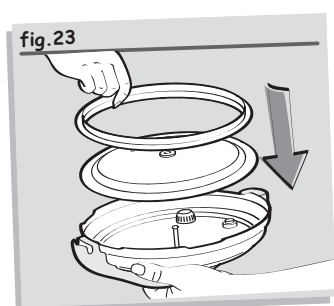
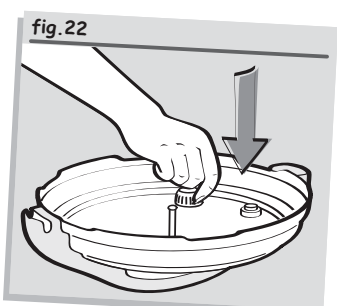
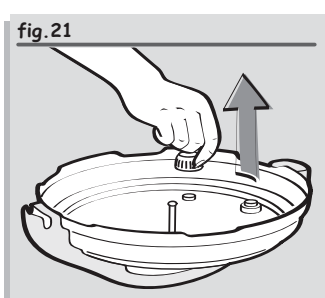
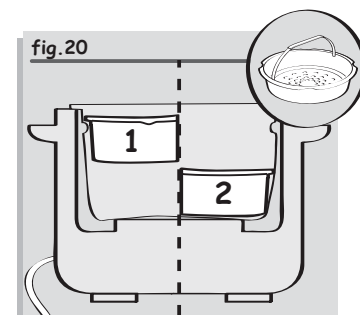
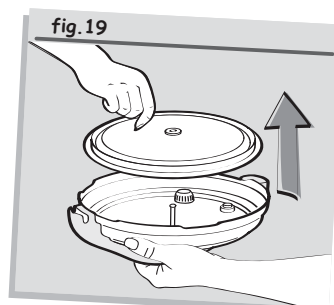
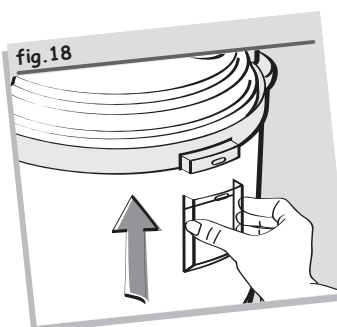
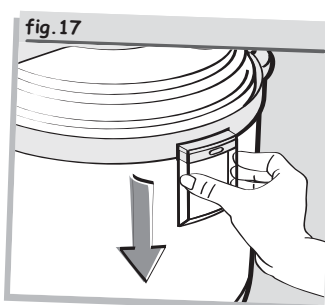
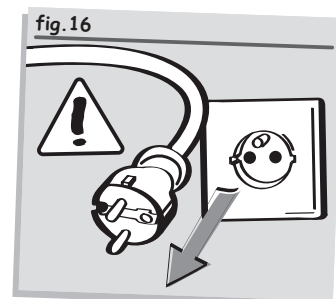
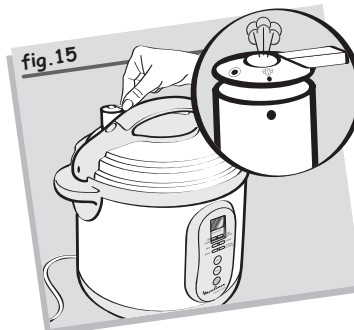
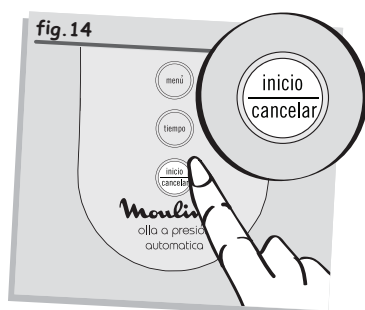
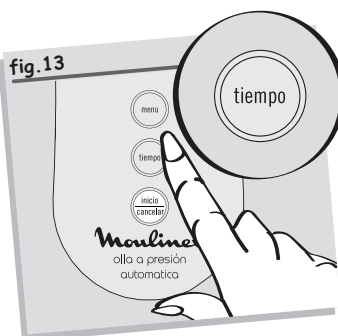
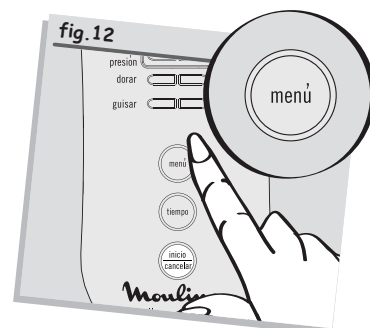
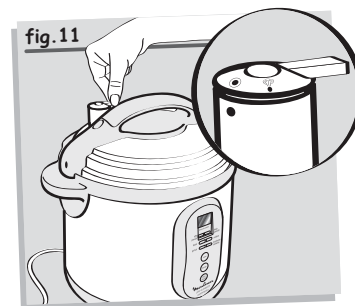
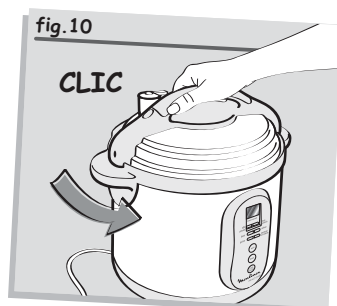
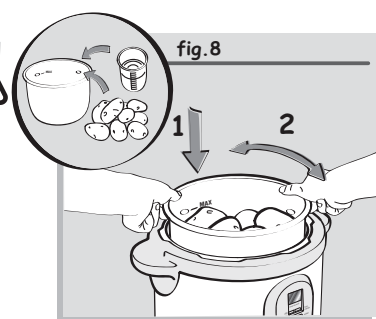
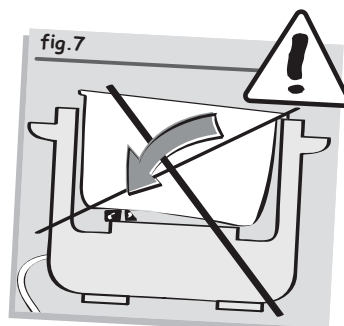
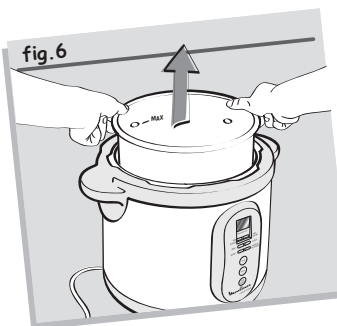
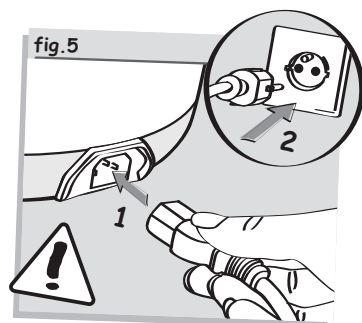
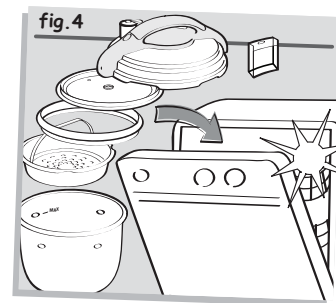
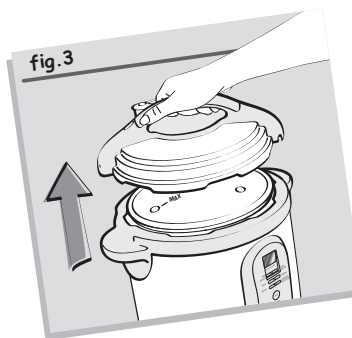
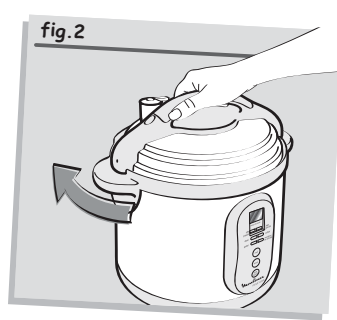
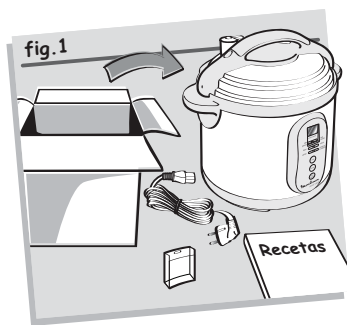


Moulinex
minut' cook








SAFETY RECOMMENDATIONS

Take the time to read all the instructions.

For your safety, this appliance conforms with applicable standards and regulations (Directives on low voltage, electromagnetic compatibility, materials in contact with foodstuffs, environment ...)

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
-  • Children should be supervised to ensure that they do not play with the appliance.
- As with any cooking appliance, supervise cooking closely if using the Pressure Cooker with children nearby or certain handicapped persons.
- Do not put your Pressure Cooker into a hot oven.
- When the Pressure Cooker is under pressure, take great care when moving it. Do not touch the hot surfaces. Use the handles and knobs, and wear gloves if necessary. Never use the lid knob to carry your pressure cooker.
- Do not use your Pressure Cooker for any use other than that for which it is designed.
- Your Pressure Cooker cooks under pressure. Burns could result from boiling over if not used properly. Make sure that the Pressure Cooker is properly closed before bringing it up to pressure. (see Using).

- Never force the Pressure Cooker open. Make sure that the inside pressure has returned to normal. See the instructions for use.
- Never use your Pressure Cooker without liquid: this could cause serious damage.
- Do not fill your Pressure Cooker more than 2/3 full. For food that expands considerably during cooking, such as rice, dehydrated vegetables or compotes, ... do not fill the Pressure Cooker more than half full.
- After cooking meat which has an outer layer of skin (such as ox tongue), which could swell due to the effects of pressure, do not pierce the skin after cooking if it appears swollen: you could get burnt. Pierce it before cooking.
- When cooking food with a thick texture (chick peas, rhubarb, compotes, etc.) the Pressure Cooker should be shaken slightly before opening to ensure that the food does not spurt out.
- Always check that valves are clear before use. (see Cleaning and Maintenance).
- Do not use the Pressure Cooker to fry under pressure using oil.
- Leave the safety systems alone, except for cleaning and maintenance in accordance with instructions.
- Use only the appropriate MOULINEX spare parts for your model. Particularly, only the MOULINEX pan, lid and sealing gasket.
- SAVE THESE INSTRUCTIONS.

WARRANTY

- This product has been designed for domestic use only. Any professional use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.
- Read the instructions for use carefully before using your appliance for the first time: any use which does not conform to these instructions will absolve Moulinex from any liability.

ENVIRONMENT

- In accordance with current regulations, before disposing of an appliance no longer needed, the appliance must be rendered inoperative (by unplugging it and cutting off the supply cord).



Environment protection first!

- ① Your appliance contains valuable materials which can be recovered or recycled.
- ➡ Leave it at a local civic waste collection point.

DESCRIPTION

- | | |
|---|---|
| 1a pressure limit valve | 11 high pressure light |
| 1b float valve | 12 low pressure light |
| 1c push rod (safety opening system) | 13 browning light |
| 1d lid handle | 14 sauté light |
| 1e lid | 15 simmer light |
| 1f pressure limit valve protecting cover | 16 keep warm light |
| 2a sealing gasket (ref. XA500033) | 17 menu : press to select a cooking menu |
| 2b gasket supporting cover | 18 timer selection : |
| 3a cooking pot of 6L | 1 minute increments up to 40 min |
| 3b integrated basket supports | 5 minute increments from 40 to 99 min |
| 4 upper ring | 19 start / cancel |
| 5 carrying handles | |
| 6 stainless steel housing | Accessories |
| 7 heating plate with temperature sensor | 20 dew collector |
| 8 base | 21 steam basket |
| 9 removable power cord | |
| Control panel | |
| 10 digital timer : remaining cooking time | |

BEFORE USING FOR THE FIRST TIME

1. REMOVE PACKAGING

- Take your appliance out of its packaging. Keep your warranty card and carefully read the operating instructions before using your appliance for the first time - **fig. 1**.
- Install your appliance on a stable surface. Remove all plastic bags, accessories (steam basket & dew collector) & plug from the appliance - **fig. 1**.

2. REMOVE THE LID

- Take hold of the lid handle and turn clockwise to the position limit, and then carry the lid upward - **fig. 2 + 3**.

3. CLEANING

- Clean the cooking pot, the lid, the dew collector, the steam basket, the sealing gasket and gasket supporting cover in the dishwasher - **fig. 4**.

4. USING YOUR APPLIANCE FOR THE FIRST TIME

- Unroll the power cord, connect it to the appliance (1) then to an earthed socket (2) - **fig. 5**.


USING


1. REMOVE THE LID


- Take hold of the lid handle and turn clockwise to the position limit, and then carry the lid upward - **fig. 2 + 3.**

2. TAKE THE COOKING POT OUT AND ADD THE INGREDIENTS

- Take the cooking pot out - **fig. 6.**
- For steam cooking, pour water into the cooking pot and place the steam basket onto the integrated basket supports (1) or into the bottom of the appliance (2) - **fig. 20.**
- You can simultaneously cook food at the bottom of the cooker and in the steam basket placed on the basket supports. **The foodstuffs placed in the steam basket must not touch the lid.**
- Put the ingredients in the cooking pot - **fig. 7.**

When pressure cooking, note the total volume of food and liquid must not exceed the marking level: MAX .

Inflatable food must not exceed 60% capacity of the cooking pot .

The minimum of the volume of food and water should not be less than 20% capacity of the cooking pot .


3. PLACE THE COOKING POT INTO THE APPLIANCE

- **Wipe up & clean the foreign objects on both cooking pot and heating plate if there is any** - **fig 7.** Then place the cooking pot into the appliance - **fig 8.**


4. CLOSE AND LOCK THE LID

- Check whether the sealing gasket is well installed on the gasket supporting cover.
- Slightly rotate the sealing gasket in both directions in order to ensure that it is installed in a balance position.
- Take hold of the lid handle and put it on the side of position limit level, then turn it counter-clockwise to the lock position. A sound 'CLIC' indicates the lid is locked - **fig. 9 + 10.**

5. PLACE THE PRESSURE LIMIT VALVE

- Place the pressure limit valve properly (lower position) and ensure that it is on the . Then check whether the float is down (the float should be down for sealing before pressure cooking) - **fig. 11.**

6. PLUG IN THE POWER CORD

- Plug in the power cord - **fig. 5** the LED display will show . **Make sure the plug is well connected to both appliance and the earthed socket.**





7. PRESSURE COOKER SETTINGS

Please, refer to the notice board next page.




Cooking menu	Features	Recipes	Comments
low pressure 40kpa	It allows a better preservation of vitamins while cooking fish and vegetables in water or in the steam basket.	Mortreau sausage with lentils, Creamy rice pudding with coconut milk, mango & fruit passion, Cream caramel...	Work only with lid closed.
high pressure 70kpa	The high pressure mode allows a faster cooking of meats, poultry and frozen food.	Pork roast with paprika & green peas, Salmon with an herbal broth, Mashed potato with olive oil...	Work only with lid closed.
browning browning	Used to fry quickly & to brown meats, vegetables in a small amount of fat.	Lamb with chestnut, almonds & spices, Red onion soup with comte, Goulasch...	Work with open lid. Before cooking under pressure. Temperature of 180°C.
sauté sauté	Used to quickly soften vegetables in a small amount of fat or liquid without browning.	Risotto, Mashed, Compote...	Work with open lid. Before cooking under pressure. Temperature of 140°C.
simmer simmer	To cook liquids or dishes at a lower temperature. Primarily used to finish cooking or to add ingredients at the end of cooking cycle.	Fish, Miso soup, Farfalle pasta with tuna...	Work with open lid.
keep warm keep warm	Automatic at the end of cooking, up to 12H. Keep warm light will turn on and unit will beep to indicate you, cooking is complete.	All recipes.	Recommended not to use the keep warm function too long when cooking fragile food because texture may change.


COOKING GUIDANCE

1. TIMING COOKING

- Timer is only used for high & low pressure cooking menus.
- In the original state, press  button, to select menu - **fig. 12**. Then press  button - **fig. 13**, to set up when the cooking cycle should complete.
- Then press  button to start cooking - **fig. 14**. The menu light stops flashing.
- The led displays shows the countdown. For example :  means the cooking will finish in 10 min.
- The timing range is from 1 to 99 min:
 - Time increases by 1 min. increments up to 40 min.
 - From 40 min to 99 min, time increases by 5 min. increments.


2. DIRECT COOKING

- Browning, Simmer, Sauté with lid removed.
- In the original state, the led display shows . Press the  button, to select desired menu - **fig. 12**. In the meanwhile, the corresponding menu light will flash. Then press  button to start cooking - **fig. 14**. The menu light stops flashing. The appliance is under cooking cycle and led

display shows , with right dot flashing. The led will stop flashing when temperature or pressure is reached.

A slight odour may be given off when used for the first time.



3. CANCEL BUTTON

- Users can reset the function or cancel the timing setup anytime by pressing the  button during cooking or operation - **fig. 14**.

4. COOKING UNDER PRESSURE


- When cooking under pressure, float valve rise. The lid is double locked and cannot be opened. Never attempt to open the lid while pressure cooking.
- **Steam cooking is only possible with high & low pressure cooking menus.**

5. KEEP WARM

- After the cooking cycle, the appliance will automatically switch to the keep warm function.
- Maximum keep warm timing is 12h.
- In the keep warm mode , it is normal if there is a little dew in the upper ring.
- After 12h, keep warm function stops and led display shows .

- In order to avoid any risk of food poisoning linked to a bacteriological proliferation, do not use the "Keep warm" function with food that can not be stored at ambient air (meat, fish, dairy products, eggs...).

6. REMOVING THE LID

- Place the pressure limit valve on  to exhaust the air - **fig. 15. Do not leave your**

hands above the pressure limit valve while steam releasing.

- Unplug the power cord - **fig. 16.**
- Take hold of the lid handle and turn the lid clockwise to the position limit, then carry the lid upward - **fig. 2 + 3.**



CLEANING AND MAINTENANCE

- Once cooking is finished, unplug the power cord before cleaning - **fig. 16.** Clean the appliance after each use.
- Clean the housing with cloth. Do not immerse the housing in water nor pour water into it.
- Remove the dew collector and clean it under water then puts it in its original position - **fig. 17 + 18.**
- Clean the upper ring with a damp cloth.
- Rinse the underside of lid including the sealing gasket, pressure limit valve, protecting float valve cover, air escape and float valve, then dry them off.
- Clean the cooking pot, the accessories & the whole lid in the dishwasher - **fig. 4. Do not use a metallic brush not to damage the inner coating.**
- To clean the gasket supporting cover: take hold the lid handle and separate the gasket supporting cover from the lid . Pull the sealing gasket upward. After the cleaning, put the sealing gasket & the gasket supporting cover back - **fig. 19 + 23.**
- For the protecting float valve cover cleaning, pull the cover outward, clean it, and then place it back - **fig. 21 + 22.**
- For the float valve cleaning, move the float gently, and rinse the food off from the float valve and the sealing gasket of the float valve.
- For the pressure limit valve cleaning, take it out and rinse it with water, then place it back in its place.




IMPORTANT

- Please follow this instruction book correctly. Do not place the appliance near inflammable object nor moist environment.
- The volume of the food and water should strictly accords to the operation « 2. TAKE THE COOKING POT OUT AND ADD THE INGREDIENTS ».
- Do not damage the sealing gasket, nor use other rubber gaskets instead.
- Always keep the protecting float valve cover clean, and keep the pressure limit valve and the float valve clear.
- Do not open the lid until the float is down.
- Do not leave any foreign objects on the top of the pressure limit valve, nor replace the valve.
- Do not leave cloth in the closing section between the lid and the outer pot.
- Keep the bottom of the inner pot and the heating plate clean. Do not heat up the inner pot in other thermal energy nor replace it with other pot.
- Use wooden or plastic spoon in order not to damage the coating of the inner pot.
- During cooking & steam release, the appliance gives out heat and steam. Keep your face and hands away. Do not touch the lid during cooking - **fig. 24.**
- It is an abnormal atmosphere if a great deal of air escapes from the rim of the lid. Unplug the power cord at once, and send the appliance to our service center to repair.
- Please suspend using the appliance if the alarm is on for 1 minute. Move the appliance with its handles on the body instead of the lid handles.

- Must not take the appliance apart or replace any components.
- Do not replace the power cord with other cords.
- Keep out of the reach of children.
- Do not use the cooking pot on other stovetops nor in other appliances.
- If pressure is releasing continuously during more than 1 minute while pressure cooking, send the appliance to our service center to repair it.



TROUBLES & TREATMENTS

Trouble	Possible Reasons	Treatment
Cannot lock the lid	<ul style="list-style-type: none"> • The sealing gasket is not installed properly • The float is seized by the push rod 	<ul style="list-style-type: none"> • Reinstall the sealing gasket • Push the push rod with hands
Cannot open the lid after air exhaust	<ul style="list-style-type: none"> • The float is still up 	<ul style="list-style-type: none"> • Press the float down with chopsticks
Air escape from the rim of the lid	<ul style="list-style-type: none"> • No sealing gasket • Food stick on sealing gasket • sealing gasket wear out • Lid not locked properly 	<ul style="list-style-type: none"> • Install the sealing gasket (ref: XA500033) • Clean up the sealing gasket • Replace the sealing gasket • Lock the lid again
Air escape from the float valve	<ul style="list-style-type: none"> • Food stick on the sealing gasket of the float valve • The sealing gasket on the float wear out 	<ul style="list-style-type: none"> • Clean up the sealing gasket • Replace the sealing gasket • Change the sealing gasket every two years
The float cannot rise up	<ul style="list-style-type: none"> • The pressure limit valve is not placed properly • Not enough food and water • Air escape from the rim of the lid and the pressure limit valve 	<ul style="list-style-type: none"> • Place the device to  • Put enough food and water in the inner pot • Sent the product to our service center for repair