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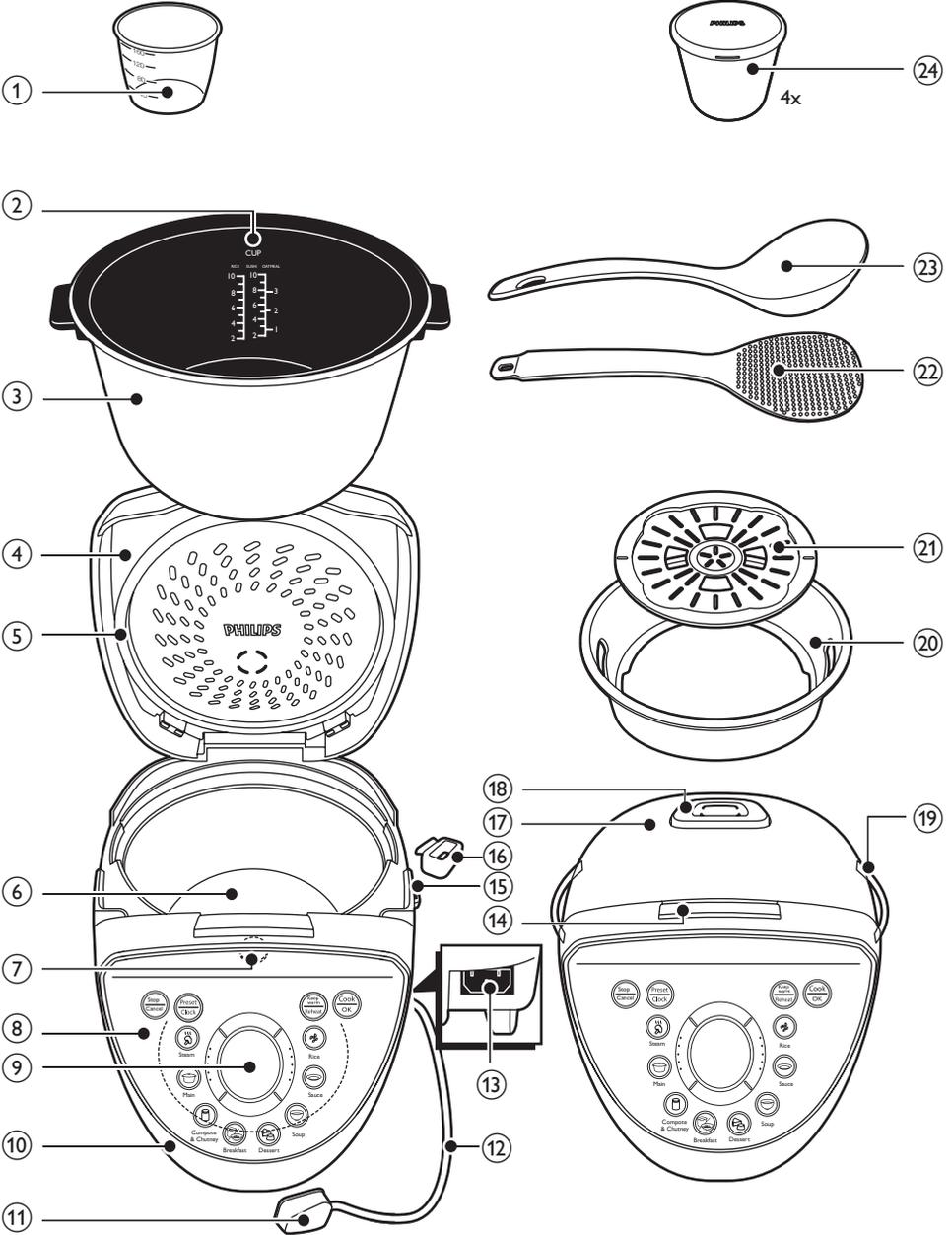
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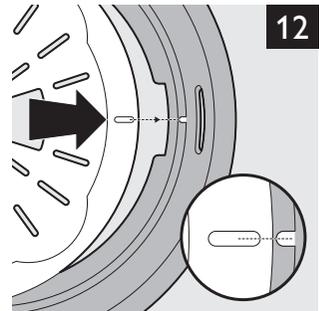
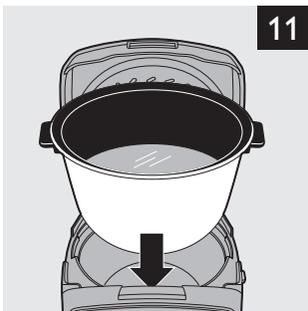
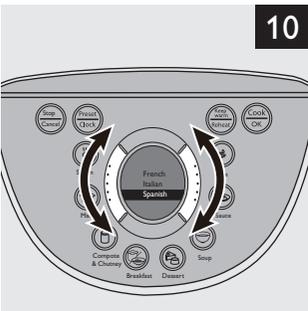
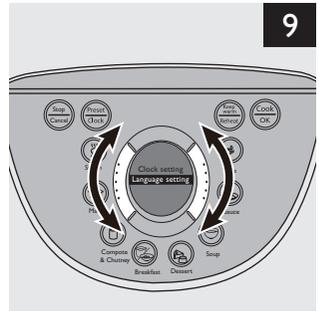
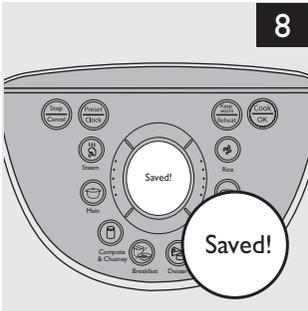
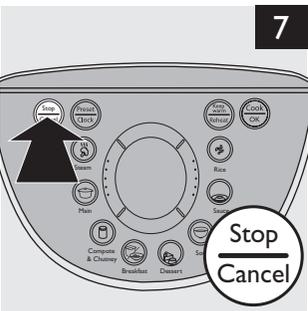
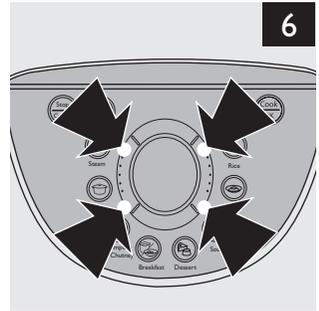
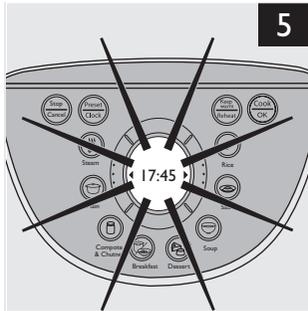
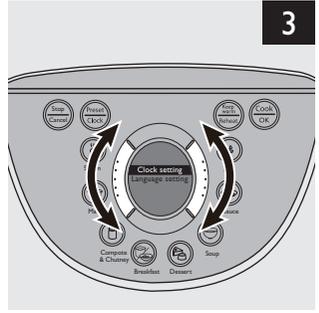
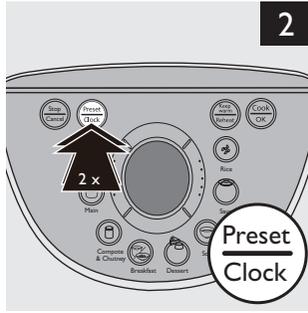
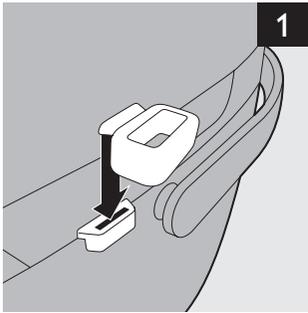


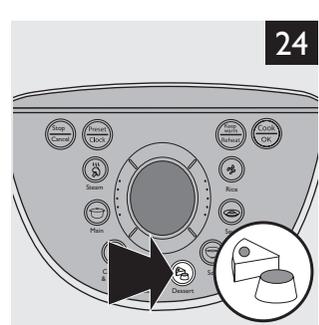
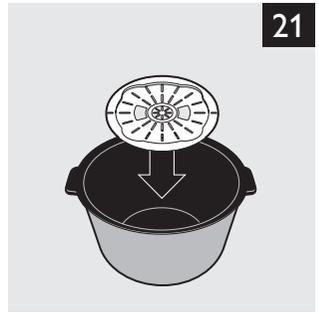
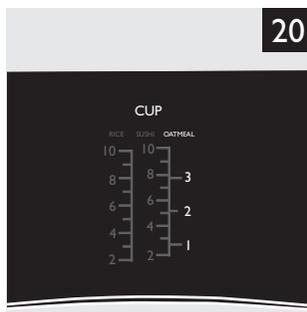
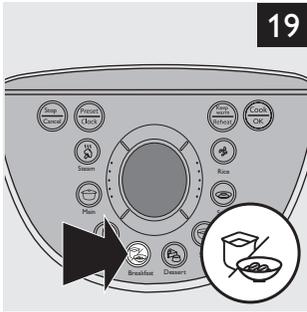
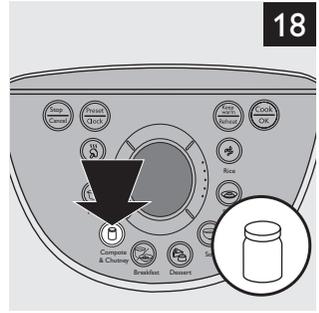
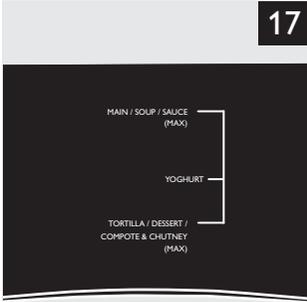
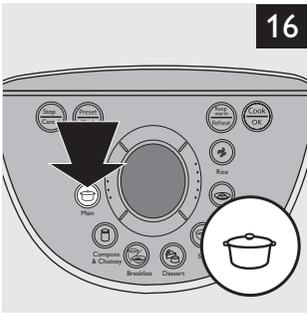
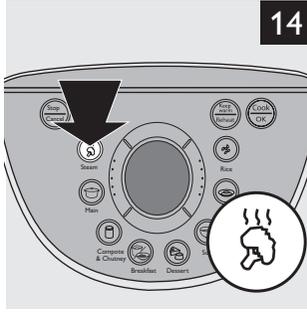
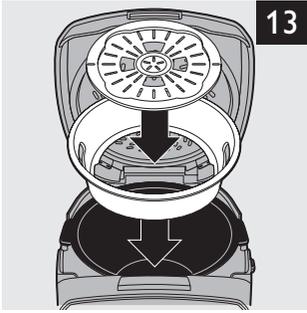
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EN User manual

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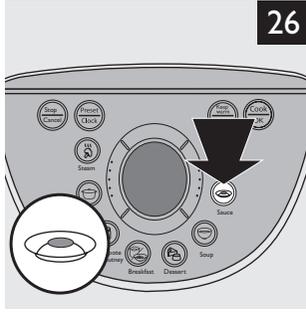




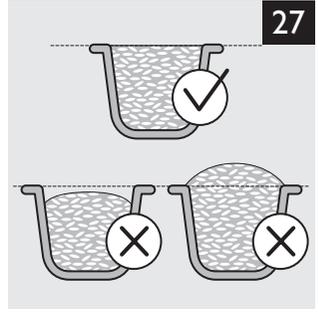
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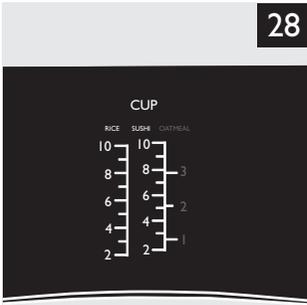
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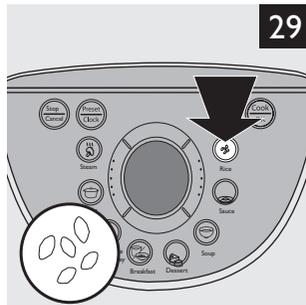
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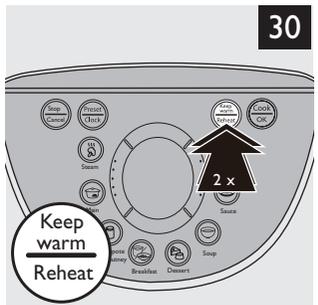
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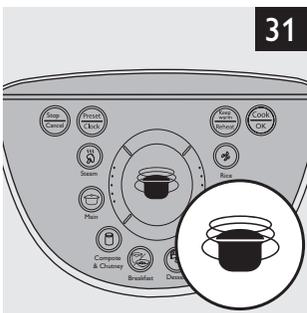
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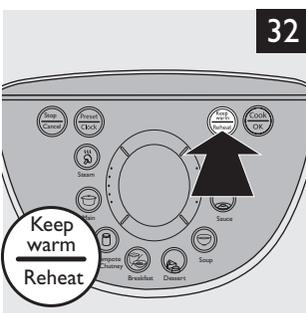
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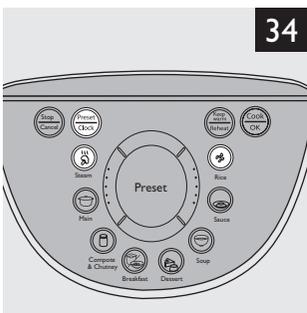
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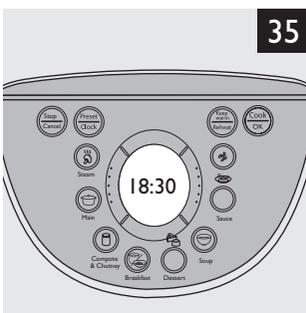
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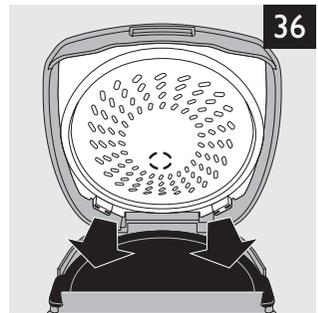
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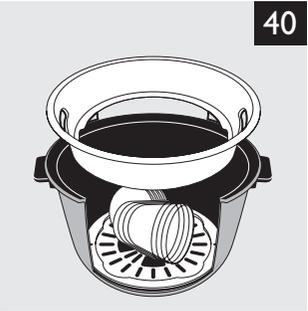
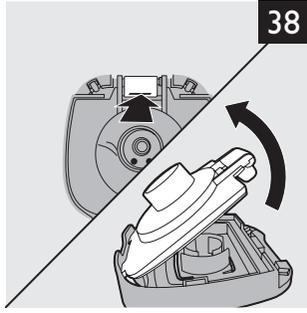
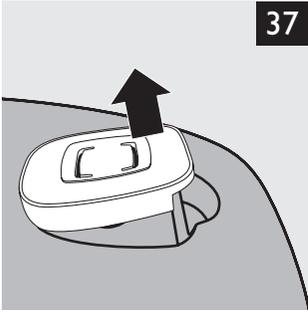


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36





Menu/Menu/Menu/Menu	Submenu	Submenú	Sous-menu	Sottomenu
[Steam] / [Vapor]	---	---	---	---
[Vapeur] / [Vapore]				
[Main]	[Mushroom Risotto]	[Risotto con setas]	[Risotto aux champignons]	[Risotto ai funghi]
[Primeros]				
[Plat ppal]	[Paella]	[Paella]	[Paella]	[Paella]
[Piatto princip.]	[Beef Bourguignon]	[Ternera a la Bourguignon]	[Boeuf bourguignon]	[Bourguignon di manzo]
	[Goulash]	[Gulash]	[Goulash]	[Goulash]
	[Ratatouille]	[Ratatouille]	[Ratatouille]	[Ratatouille]
	[Poulet Basquaise]	[Pollo a la vasca]	[Poulet basquaise]	[Poulet Basquaise]
	[Spezzatino di carne]	[Ragù de carne]	[Spezzatino di carne (Ragoût de viande)]	[Spezzatino di carne]
	[Tortilla]	[Tortilla]	[Tortilla]	[Tortilla]
	[Stew]	[Estofado]	[Ragoût]	[Stufato]
[Compote & Chutney]	[Sweet Fruits Compote]	[Compota de frutas dulce]	[Compote de fruits]	[Marmellata di frutta dolce]
[Compotas y conservas]	[Spicy Apple Chutney]	[Chatni de manzana picante]	[Chutney de pommes aux épices]	[Chutney speziato alle mele]
[Compote et chutney]				
[Marmellata/Confettura]				
[Breakfast]	[Oatmeal]	[Gachas]	[Porridge]	[Porridge]
[Desayuno]	[Yoghurt]	[Yogur]	[Yaourt]	[Yogurt]
[Petit-déj.]				
[Colazione]				

Menu/Menú/ Menu/Menu	Submenu	Submenú	Sous-menu	Sottomenu
[Dessert]	[Cheese Cake]	[Tarta de queso]	[Cheese cake]	[Cheese Cake]
[Postre]	[Chocolate Cake]	[Tarta de chocolate]	[Gâteau au chocolat]	[Torta al cioccolato]
[Dessert]	[Creme Caramel]	[Flan]	[Crème caramel]	[Creme Caramel]
[Dessert]				
[Soup]	[Vegetable Soup]	[Sopa de verduras]	[Soupe de légumes]	[Zuppa di verdure]
[Sopa]	[Creme of Mushroom]	[Crema de setas]	[Crème de champignons]	[Crema di funghi]
[Soupe]	[Minestrone]	[Minestrone]	[Minestrone]	[Minestrone]
[Zuppa]	[Seafood Chowder]	[Sopa de marisco]	[Soupe de fruits de mer]	[Chowder ai frutti di mare]
	[Tom Yum Goong]	[Tom Yum Goong]	[Tom Yum Goong]	[Tom Yum Goong]
[Sauce]	[Mushroom & Chicken]	[Setas con pollo]	[Champignons et poulet]	[Funghi e pollo]
[Salsa]	[Bolognese]	[Boloñesa]	[Bolognaise]	[Ragù alla bolognese]
[Sauce]	[Seafood Gumbo]	[Gumbo de marisco]	[Gumbo aux fruits de mer]	[Gumbo di frutti di mare]
[Salsa]				
[Rice]	[Saffron]	[Azafrán]	[Safran]	[Zafferano]
[Arroz]	[Basmati]	[Basmati]	[Basmati]	[Basmati]
[Riz]	[Plain]	[Normal]	[Nature]	[Normale]
[Riso]	[Sushi]	[Sushi]	[Sushi]	[Sushi]
	[Small portion Plain]	[Peque. porción Arroz]	[Petite portion Nature]	[Porz. picc. in bianco]

# Contents

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<b>1</b>	<b>Introduction</b>	10
	Product Overview	10

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<b>2</b>	<b>Important</b>	10
	Danger	10
	Warning	10
	Caution	11
	Electromagnetic fields (EMF)	12
	Power failure backup function	12
	Environment	12
	Guarantee and service	12

---

<b>3</b>	<b>Preparing for use</b>	13
	Before first use	13
	Setting the clock time	13
	Setting the display language	13
	Control panel and display	14

---

<b>4</b>	<b>Using the appliance</b>	15
	Before Cooking Start	15
	Menu Function	15
	Other Functions	34

---

<b>5</b>	<b>After use the appliance</b>	36
	Cleaning	36
	Storage	36

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<b>6</b>	<b>Troubleshooting</b>	36
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<b>7</b>	<b>Recipes</b>	39
	Mushroom Risotto	39
	Paella	40
	Beef Bourguignon	41
	Goulash	42
	Ratatouille	43
	Poulet Basquaise	44
	Spezzatino di carne	46
	Tortilla	46
	Stew	47
	Sweet Fruits Compote	48
	Spicy Apple Chutney	49
	Oatmeal	50
	Yoghurt	51
	Cheese Cake	52
	Chocolate Cake	53
	Creme Caramel	54
	Vegetable Soup	55
	Creme of Mushroom Soup	56
	Minestrone	57
	Seafood Chowder	58
	Tom Yum Goong	59
	Mushroom and Chicken Sauce	60
	Bolognese Sauce	61
	Seafood Gumbo	62
	Saffron Rice	64
	Sushi Rice	64
	Steaming	65

# 1 Introduction

Congratulations on your purchase, and welcome to Philips! To fully benefit from the support that Philips offers, register your product at [www.philips.com/welcome](http://www.philips.com/welcome).

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## Product Overview

- |                                 |                                    |
|---------------------------------|------------------------------------|
| ① Measuring cup                 | ⑬ Socket for mains plug            |
| ② Water level indications       | ⑭ Lid release button               |
| ③ Inner pot with handles        | ⑮ Mounting bracket of scoop holder |
| ④ Detachable inner lid          | ⑯ Scoop holder                     |
| ⑤ Sealing ring                  | ⑰ Outer lid                        |
| ⑥ Heating element               | ⑱ Detachable steam vent cap        |
| ⑦ Temperature sensor            | ⑲ Variety Cooker handle            |
| ⑧ Touch control panel           | ⑳ Steam basket                     |
| ⑨ Display with +/- control ring | ㉑ Detachable steam tray            |
| ⑩ Main body                     | ㉒ Rice scoop                       |
| ⑪ Mains plug                    | ㉓ Soup ladle                       |
| ⑫ Detachable mains cord         | ㉔ Resealable cups                  |

## 2 Important

Read this user manual carefully before you use the appliance and save it for future reference.

---

### Danger

- Never immerse the main body of the Variety Cooker in water, nor rinse it under the tap.

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### Warning

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted firmly into the wall socket.

- Do not use the appliance if the plug, the mains cord, the inner pot, the sealing ring or the main body is damaged.
- If the mains cord is damaged, it must be replaced by Philips, a service centre authorised by Philips or similarly qualified persons in order to avoid a hazard.
- 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.
- Keep the mains cord out of the reach of children. Do not let the mains cord hang over the edge of the table or worktop on which the appliance stands.
- Make sure the heating element, the temperature sensor and the outside of the inner pot are clean and dry before you put the plug in the wall socket.
- Do not plug in the appliance or press any of the buttons on the control panel with wet hands.
- Never connect this appliance to an external timer switch in order to avoid a hazardous situation.

---

## Caution

- Never use any accessories or parts from other manufacturers or that Philips does not specifically recommend. If you use such accessories or parts, your guarantee becomes invalid.
- Do not expose the appliance to high temperatures, nor place it on a working or still hot stove or cooker.
- Do not expose the appliance to direct sunlight.
- Place the appliance on a stable, horizontal and level surface.
- Always insert the inner pot before you put the plug in the wall socket and switch on the Variety Cooker.
- Do not place the inner pot directly over an open fire to cook rice.
- Do not use the inner pot if it is deformed.
- Extreme caution must be used when cooking the recipes that require heating the oil or butter with the ingredients, as it would reach the high temperature level like a stove or oven.
- The accessible surfaces may become hot when the appliance is operating. Only touch the control panel.
- Beware of hot steam coming out of the steam vent during cooking or out of the Variety Cooker when you open the lid. Keep hands and face away from the Variety Cooker to avoid the steam.
- Be careful with the inner pot, steam basket and resealable cups when you handle them during and after the cooking process, as they may be hot and heavy.
- Do not lift and move the Variety Cooker by its handle while it is operating.
- Do not exceed the maximum water level indicated in the inner pot to prevent overflows.
- Do not place the cooking utensils inside the pot while cooking, keeping warm or reheating rice.
- Only use the cooking utensils provided. Avoid using sharp utensils.
- Do not use the cooking utensils provided for cooking on open flame.
- To avoid scratches, it is not recommended to cook ingredients with crustaceans and shellfish. Remove the hard shells before cooking.
- Do not insert metallic objects or alien substances into the steam vent.
- Do not place a magnetic substance on the lid. Do not use the appliance near a magnetic substance.
- Always let the appliance cool down before you clean or move it.
- Always clean the appliance after use. Do not clean the appliance in the dishwasher.
- Always unplug the appliance if not used for a longer period of time.

- This appliance is intended to be used in household and similar applications such as:
  - ↳ Staff kitchen areas in shops, offices and other working environments;
  - ↳ Farm houses;
  - ↳ By clients in hotels, motels and other residential type environments;
  - ↳ Bed and breakfast type environments.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in this user manual, the guarantee becomes invalid and Philips refuses liability for any damage caused.

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## Electromagnetic fields (EMF)

This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

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## Power failure backup function

This appliance has a backup function that remembers the status before a power failure, provided the power supply is resumed within 2 hours. If the power failure occurs during a cooking process, the countdown of the cooking time continues where it left off when the power supply resumes.

If the power failure lasts longer than 2 hours and the failure occurs during a cooking process, the appliance automatically resets to standby mode when the power supply resumes. Open the Variety Cooker, remove its contents and start all over again.

If you have set the timer and the preset cooking process has not yet started when a power failure occurs, the process starts when the power supply resumes, provided it resumes within 12 hours.

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## Environment

Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.



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## Guarantee and service

If you need service or information or if you have a problem, please visit the Philips website at [www.philips.com](http://www.philips.com) or contact the Philips Customer Care Centre in your country (you find its phone number in the worldwide guarantee leaflet). If there is no Consumer Care Centre in your country, go to your local Philips dealer.

## 3 Preparing for use

### Before first use

- 1 Remove the sheet between the inner pot and the heating element.
- 2 Clean the parts of the Variety Cooker thoroughly before you use the appliance for the first time (see 'Cleaning' section).
- 3 Dry all parts thoroughly before you start to use the appliance.
- 4 Attach the scoop holder to the body of the Variety Cooker (Fig. 1).

### Setting the clock time

**Note:** You cannot adjust the clock time during a cooking process or when the appliance is in keep-warm mode.

- 1 Put the plug in the wall socket and switch on the mains.
  - ↳ The greeting message appears on the display screen ([**Good Morning**], [**Good Afternoon**] or [**Good Evening**]).
- 2 Press the [**Preset**]/[**Clock**] button twice (Fig. 2).
- 3 Move your finger up/down on the left/right side of the control ring to select [**Clock setting**] (Fig. 3).
- 4 Press the [**Cook**]/[**OK**] button (Fig. 4).
  - ↳ The time flashes on the display. Arrows appear on the left and right sides of the display to tell you to use the control ring to set the time (Fig. 5).
- 5 Move your finger up/down on the left/right side of the control ring to set the clock (24-hour time notation). Press and hold one of the 4 points to move the time forward or backward quickly (Fig. 6).
- 6 Press the [**Cook**]/[**OK**] button to confirm the time (Fig. 4).
  - Note:** If you want to cancel the change, press the [**Stop**]/[**Cancel**] button (Fig. 7).
  - ↳ The message [**Saved!**] is shown on the display (Fig. 8).
  - ↳ The time stops flashing and the display shows the set clock time.

**Note:** The clock time is confirmed automatically if you do not press the [**Cook**]/[**OK**] button within 30 seconds.

**Note:** The display only shows the clock time when the appliance is plugged into the wall socket.

### Setting the display language

You can select one of the 4 languages: [**English**], [**French**], [**Italian**] or [**Spanish**].

- 1 Press the [**Preset**]/[**Clock**] button twice (Fig. 2).
- 2 Move your finger up/down on the left/right side of the control ring to select [**Language setting**] (Fig. 9).
- 3 Press the [**Cook**]/[**OK**] button (Fig. 4).
- 4 Select the desired language by moving your finger up/down on the left/right side of the control ring (Fig. 10).
- 5 Press the [**Cook**]/[**OK**] button to confirm the language (Fig. 4).
  - Note:** If you want to cancel the change, press the [**Stop**]/[**Cancel**] button (Fig. 7).
  - ↳ The message [**Saved!**] is shown on the display (Fig. 8).

# Control panel and display

The appliance is easy to operate with the control panel which consists of 12 touch buttons.

The colored LCD display shows the clock and timer and gives information on the selected process.

White display is indicating the appliance is in standby mode or at the stage of selecting the cooking programs.

Red display is indicating cooking or reheating mode and the light will goes off after 10 minutes.

Green display is in keep-warm mode and the light will goes off after 10 minutes.

## General Buttons

- **[Stop]/[Cancel]** – To cancel incorrect operation, unnecessary setting, to stop a cooking process immediately or to stop a present timer.
- **[Preset]/[Clock]** – To preset the desired time to start steaming and rice cooking.
- **[Keep warm]/[Reheat]** – To allow keeping food warm or to reheat it (Not recommend for reheating the leftover that come from the fridge).
- **[Cook]/[OK]** – To confirm the program selection or to start cooking.

## Menu Buttons

- 8 Menu buttons (**[Steam]**, **[Main]**, **[Compote & Chutney]**, **[Breakfast]**, **[Dessert]**, **[Soup]**, **[Sauce]** and **[Rice]**) are located on the control panel. You can press these buttons to select the cooking function and using the control ring for the corresponding submenus listed in the table below.
- After the selection of submenu, text and animations are shown on the display to guide you through the cooking process. Steam function that does not have the submenu, will have the first instruction appears on the display.
- A flashing button appears on the control panel indicates that you can press this button to go to the next step.

Menu	Submenu	Menu	Submenu
[Steam]	---	[Dessert]	[Cheese Cake]
[Main]	[Mushroom Risotto]		[Chocolate Cake]
	[Paella]		[Creme Caramel]
	[Beef Bourguignon]	[Soup]	[Vegetable Soup]
	[Goulash]		[Creme of Mushroom]
	[Ratatouille]		[Minestrone]
	[Poulet Basquaise]		[Seafood Chowder]
	[Spezzatino di carne]		[Tom Yum Goong]
	[Tortilla]	[Sauce]	[Mushroom & Chicken]
[Stew]	[Bolognese]		
[Compote & Chutney]	[Sweet Fruits Compote]		[Seafood Gumbo]
	[Spicy Apple Chutney]	[Rice]	[Saffron]
[Breakfast]	[Oatmeal]		[Basmati]
	[Yoghurt]		[Plain]
			[Sushi]
			[Small portion Plain]

### Control Ring

- To set the Clock, Timer for delayed cooking, Cooking Time and choose the desired Menu and Submenu.  
You can move your finger up or down on the left or right side of the control ring to adjust settings (e.g. the clock, the timer for delayed cooking and the cooking time) or to select the desired menu.  
Press and hold one of the 4 points to move the settings forward or backward quickly (Fig. 6).
- A flashing button appears on the control panel indicates that you can press this button to go to the next step.

## 4 Using the appliance

### Before Cooking Start

- 1 Install the detachable steam vent cap and make sure it is well positioned.
- 2 Press the lid release button to open the lid. Add the required ingredients and/or water to the inner pot then place pot in Variety Cooker (Fig 11).
  - Make sure the pot is placed properly and handles of the pot are aligned with the grooves in the main body.
  - Make sure the heating element and outside of inner pot are clean and dry. If the pot is returned to cooker when wet or when debris is present it will damage the appliance, causing it to malfunction.
- 3 Close the lid of the Variety Cooker and make sure the "click" sound is heard.
  - Do not close the lid with force. If the lid does not close properly, check if inner pot is placed correctly.
- 4 Put the plug in wall socket and switch on the mains.
  - Make sure body plug and power plug are well positioned.
  - To prevent breakdown, do not start cooking program when inner pot is empty.

### Menu Function

#### Steam Cooking Menu

##### Preparation

- 1 Measure 3 cups of water with measuring cup provided and pour them into inner pot.
  - It takes approx. 8 minutes for 3 cups of water to come to the boil. The table below is a steaming guide for reference; cooking time may vary depending on the temperature, quality and amount of the ingredients.  
**Note:** The amount of water required is determined by the amount of food to be steamed. Please readjust the water volume accordingly.
- 2 Put steam tray in steam basket. The line on steam tray has to point to the mark on steam basket. (Fig. 12)
- 3 Put the assembled steam basket with steam tray in inner pot (Fig. 13).
- 4 Put the food for steaming in the steam basket.  
**Note:** To ensure even steaming, spread out the food evenly and do not pile it up.

- 5 Follow the “**Before Cooking Start**” section to handle the inner pot and the Variety Cooker properly.

### Choose Steam

- 1 Press the [Steam] button to select the Steam function (Fig. 14)  
↳ The first instruction “Fill inner pot with water, put food on steam tray,” appears on the display.

### Set the Cooking Time

- 1 Press [Cook]/[OK] button to adjust cooking time. It will also automatically display the adjustable cooking time after 30 seconds if you do not press any button.  
↳ The default cooking time of 30 minutes appears on the display.
- 2 Use control ring to adjust cooking time if necessary (see “**Control panel and display**” section).
- The timer can be adjusted by unit of 1 minute and the cooking time can be set from 1 to 60 minutes.
  - Preset timer is available up to 24 hours. Follow “**Setting the ready time**” section to set the desired start time for steaming.
- Not recommend to delay cooking time for more than 1 hour for any food with the exception of raw vegetables.**  
Most fresh perishable foods, especially raw poultry, meat, and fish cannot safely be left at room temperature and cooking of these foods should never be delayed for more than 1 hour.

### Begin Steaming

- 1 Press the [Cook]/[OK] button to start cooking process.  
↳ [Cook]/[OK] indication is on and the cooking animation appears on the display.
- 2 The display counts down the cooking time in minutes.

### Finish Steaming

- 1 At the end of the cooking process, the appliance beeps and the message [Done!] appears on the display.
- 2 Press lid release button to open the lid (Fig.15). **Be caution when opening lid as steam escaping will be extremely hot.**
- 3 Remove steam basket and check food to ensure it has been thoroughly cooked. **Be caution when removing steam basket, as it will be hot.**
- 4 Press the [Stop]/[Cancel] button to go to standby mode or unplug the Variety Cooker to switch it off.

### Food Steaming Guide

Ingredients	Amount	Steaming time (min)	Suggested herbs/spices for better taste
Asparagus	500g	15-20	Thyme, basil, lemon
Baby corn	200g	15-20	Chives, chili, paprika
Broccoli	400g	15-20	Garlic, crushed red chili, tarragon
Green beans	500g	15-20	Parsley, lemon, garlic
Carrots	500g	20-25	Parsley, dry mustard, chives
Cauliflower florets	400g	15-20	Rosemary, basil, tarragon
Courgette	500g	15-20	Dill, sage, rosemary
Potatoes	400g	35-40	Parsley, chives, garlic
Chicken fillet	250g	30-35	Black pepper, lemon, paprika
Eggs	6 pcs	18-25	---

Ingredients	Amount	Steaming time (min)	Suggested herbs/spices for better taste
Prawns	200g	25-30	Saffron, lemon
Salmon	450g	20-25	Dill, parsley, basil
White fish	450g	18-25	Dry mustard, allspice, marjoram

### Tips for steaming food

- Do not steam food larger than 1½ inch thick. It may hit the inner lid and may not cook well.
- Cut off thick stems from cauliflower, broccoli and cabbage.
- Do not thaw frozen vegetables before you steam them.
- Never steam frozen meat, poultry or seafood. Always let frozen meat, poultry or seafood thaw completely before you put it in the steamer.
- Wash meat properly and pat it dry, so that as little juice as possible drips out.
- Tender pieces of meat with a little fat are most suitable for steaming.
- Wrap fish and meat in aluminum foil to prevent them from sticking to steaming basket. Wrapping also provides moister cooking.
- Puncture eggs before steaming to prevent shells cracking.
- Always keep the lid closed during the entire steaming process. Opening the lid causes a loss of heat and steam, resulting in a slower cooking time.
- Make sure the food is well done before you eat it. If the food is not done, set a longer steaming time. You may need to put some more water in the inner pot.

## Main Cooking Menu

The Main Cooking Menu of this appliance consists of 9 submenus that allow you to cook different types of nutritious and delicious main dishes. The Stew cooking program is ideal for preparing delicious homemade meals with your favorite ingredients such as beef, pork, poultry, etc.

### Preparation

- 1 Follow the recipe to prepare the ingredients.
- 2 Follow the "**Before Cooking Start**" section to handle the inner pot and the Variety Cooker properly.

### Choose Main

- 1 Press the **[Main]** button (Fig. 16). Then select the submenu by moving your finger up/down on the left/right side of the control ring.
- 2 Press **[Cook]/[OK]** button.
  - ↳ The first instruction appears on the display.  
**Make sure to put the ingredients in pot and mix well before starting the cooking program. Do not exceed the maximum water level of [MAIN] as indicated on the inside of the inner pot (Fig. 17). Make sure you use the right water level for [TORTILLA].**
  - ↳ The step-by-step cooking guidance has been outlined in the table below for your quick reference and they will also appear on the display throughout the cooking process.

### Set the Cooking Time

- 1 Press the **[Cook]/[OK]** button to adjust the cooking time. It will also automatically display the adjustable cooking time after 30 seconds if you do not press the button.
  - ↳ The default cooking time appears on the display.

- 2 Use control ring to adjust cooking time if necessary (see “**Control panel and display**” section).
- Preset timer is available up to 12 hours for **[Stew]** only. Follow “**Setting the Ready Time**” section to set the desired start time for stewing. Not recommend to delay cooking time for more than 1 hour for any food with the exception of raw vegetables. Most fresh perishable foods, especially raw poultry, meat and fish cannot safely be left at room temperature and cooking of these foods should never be delayed for more than 1 hour.

Submenu	Default Cooking Time	Time Adjustment	Adjustable Cooking Time	Remark
<b>[Mushroom Risotto]</b>	25 minutes	Every 1 minute	20 minutes – 50 minutes	Adjustable cooking time only affect the 3rd cooking step
<b>[Paella]</b>	22 minutes	Every 1 minute	20 minutes – 50 minutes	Adjustable cooking time only affect the 3rd cooking step
<b>[Beef Bourguignon]</b>	3 hours	Every 5 minutes	2 hours – 4 hours 30 minutes	Adjustable cooking time only affect the 3rd cooking step
<b>[Goulash]</b>	2 hours 15 minutes	Every 5 minutes	1 hour 30 minutes - 4 hours	Adjustable cooking time only affect the 3rd cooking step
<b>[Ratatouille]</b>	25 minutes	Every 1 minute	20 minutes – 40 minutes	Adjustable cooking time only affect the 3rd cooking step
<b>[Poulet Basquaise]</b>	1 hour 10 minutes	Every 5 minutes	45 minutes – 1 hour 45 minutes	Adjustable cooking time only affect the 3rd cooking step
<b>[Spezzatino di carne]</b>	2 hours 25 minutes	Every 5 minutes	1 hour 30 minutes – 3 hours 30 minutes	Adjustable cooking time only affect the 3rd cooking step
<b>[Tortilla]</b>	38 minutes	Every 1 minute	30 minutes – 55 minutes	Adjustable cooking time only affect the 1st cooking step
<b>[Stew]</b>	45 minutes	Every 5 minutes	30 minutes – 4 hours	N/A

**Note:** Optimal cooking time is based on the amounts and ingredients listed in the provided recipes. Each of them are tested to perfection to ensure to achieve culinary success.

- The adjustable cooking time gives flexibility to alter the cooking time according to need.
- When scaling a recipe, you will generally have to experiment the correct cooking time for your adjusted recipes.

### Begin Cooking

- 1 Press the **[Cook]/[OK]** button to start cooking process.  
↳ **[Cook]/[OK]** indication is on and the cooking animation appears on the display.
- 2 The display counts down the cooking time in minutes.

### Finish Cooking

- 1 At the end of the cooking process, the appliance beeps and the message **[Done!]** appears on the display.
- 2 The appliance beeps and the **[Keep warm]/[Reheat]** light goes on to indicate that the appliance has switched to keep-warm mode. The display counts up the keep-warm time in hours (12 hours max).  
**Tip:** Auto keep warm function is available for Beef Bourguignon, Poulet Basquaise, Spezzatino di carne and Stew submenus.
- 3 Press the **[Stop]/[Cancel]** button (Fig. 7) to cancel the keep-warm mode.

- 4** Press lid release button to open the lid (Fig. 15). **Be caution when opening lid as steam escaping will be extremely hot.**
- 5** Press the **[Stop]/[Cancel]** button to go to standby mode or unplug the Variety Cooker to switch it off.

Submenu	Cooking Instruction	Action	Cooking Time
[Mushroom Risotto]	1.[Add butter, shallot, leek, garlic & mushroom, MIX WELL.]	Press <b>[Cook]/[OK]</b> and set the cooking time or it will auto switch to cooking time after 30 seconds. Press <b>[Cook]/[OK]</b> to confirm the total cooking time and start cooking.	5 minutes (fixed)
	2.[Add rice & oil, MIX WELL.]	Press / or the process will auto start after 30 seconds.	5 minutes (fixed)
	3.[Add wine & HOT stock gradually, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	15 minutes (adjustable)
	4.[Add cheese, parsley, truffle oil & seasonings.]	Press <b>[Cook]/[OK]</b> or the instruction message will disappear after 5 minutes.	---
[Paella]	1.[Add oil, chorizo, onion, garlic & bell pepper, MIX WELL.]	Press <b>[Cook]/[OK]</b> and set the cooking time or it will auto switch to cooking time after 30 seconds. Press <b>[Cook]/[OK]</b> to confirm the total cooking time and start cooking.	5 minutes (fixed)
	2.[Add paprika, saffron & rice, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	2 minutes (fixed)
	3.[Add wine & HOT stock gradually, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	15 minutes (adjustable)
	4.[Add remaining ingredients, MIX WELL.] (add the ingredients in the last 10 minutes before the cooking end)	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	10 minutes (fixed)
[Beef Bourguignon]	1.[Add oil & bacon, MIX WELL.]	Press <b>[Cook]/[OK]</b> and set the cooking time or it will auto switch to cooking time after 30 seconds. Press <b>[Cook]/[OK]</b> to confirm the total cooking time and start cooking.	5 minutes (fixed)
	2.[Add beef, salt & pepper, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	5 minutes (fixed)

Submenu	Cooking Instruction	Action	Cooking Time
[Beef Bourguignon]	3.[Add Flour, MIX WELL. Add wine, HOT stock, tomato paste & herbs, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	2 hour 20 minutes (adjustable)
	4.[Add remaining ingredients, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	30 minutes (fixed)
	5.[Remove herbs. Add butter, seasoning & parsley.]	Press <b>[Cook]/[OK]</b> or the instruction message will disappear after 5 minutes.	---
[Goulash]	1.[Add butter & onion, MIX WELL.]	Press <b>[Cook]/[OK]</b> and set the cooking time or it will auto switch to cooking time after 30 seconds. Press <b>[Cook]/[OK]</b> to confirm the total cooking time and start cooking.	5 minutes (fixed)
	2.[Add beef, paprika & salt, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	20 minutes (fixed)
	3.[Add bay leaf, pepper, HOT stock & wine, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	1 hour 30 minutes (adjustable)
	4.[Add potato, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	20 minutes (fixed)
[Ratatouille]	1. [Add oil, garlic, onion & tomato paste, MIX WELL.]	Press <b>[Cook]/[OK]</b> and set the cooking time or it will auto switch to cooking time after 30 seconds. Press <b>[Cook]/[OK]</b> to confirm the total cooking time and start cooking.	5 minutes (fixed)
	2. [Add HOT stock & passata, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	5 minutes (fixed)
	3. [Add remaining ingredients, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	15 minutes (adjustable)
	4. [Add basil & seasoning.]	Press <b>[Cook]/[OK]</b> or the instruction message will disappear after 5 minutes.	---
[Poulet Basquaise]	1.[Add oil, onion, fennel, garlic & bell pepper, MIX WELL.]	Press <b>[Cook]/[OK]</b> and set the cooking time or it will auto switch to cooking time after 30 seconds. Press <b>[Cook]/[OK]</b> to confirm the total cooking time and start cooking.	5 minutes (fixed)
	2.[Add chicken, bay leaf & saffron, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	5 minutes (fixed)

Submenu	Cooking Instruction	Action	Cooking Time
[Poulet Basquaise]	3.[Add wine & HOT stock gradually, MIX WELL.]	Press [Cook]/[OK] or the process will auto start after 30 seconds.	45 minutes (adjustable)
	4.[Add tomato & potato, MIX WELL.]	Press [Cook]/[OK] or the process will auto start after 30 seconds.	15 minutes (fixed)
	5.[Garnish with parsley.]	Press [Cook]/[OK] or the instruction message will disappear after 5 minutes.	---
[Spezzatino di carne]	1.[Add butter, garlic & beef, MIX WELL.]	Press [Cook]/[OK] and set the cooking time or it will auto switch to cooking time after 30 seconds. Press [Cook]/[OK] to confirm the total cooking time and start cooking.	10 minutes (fixed)
	2.[Add wine, MIX WELL.]	Press [Cook]/[OK] or the process will auto start after 30 seconds.	5 minutes (fixed)
	3.[Add remaining ingredients, MIX WELL.]	Press [Cook]/[OK] or the process will auto start after 30 seconds.	2 hours 10 minutes (adjustable)
[Tortilla]	1.[Add oil, potato & onion, MIX WELL.]	Press [Cook]/[OK] and set the cooking time or it will auto switch to cooking time after 30 seconds. Press [Cook]/[OK] to confirm the total cooking time and start cooking.	15 minutes (fixed)
	2.[Add egg mixture, MIX WELL.]	Press [Cook]/[OK] or the cooking program will auto stop after 1 hour.	23 minutes (adjustable)
	3.[Cool in pot 5 min then flip onto plate.]	Press [Cook]/[OK] or the instruction message will disappear after 5 minutes.	---
[Stew]	1.[Add all ingredients, MIX WELL.]	Press [Cook]/[OK] and set the cooking time or it will auto switch to cooking time after 30 seconds. Press [Cook]/[OK] to confirm the total cooking time and start cooking.	45 minutes (adjustable)

## Compote & Chutney Cooking Menu

The Compote & Chutney Cooking Menu of this appliance consists of 2 submenus that allow you to cook different types of accompaniment for a dessert plate or main dish.

### Preparation

- 1 Follow the recipe to prepare the ingredients.
- 2 Follow the "Before Cooking Start" section to handle the inner pot and the Variety Cooker properly.

### Choose Compote & Chutney

- 3 Press the [Compote & Chutney] button (Fig. 18). Then select the submenu by moving your finger up/down on the left/right side of the control ring.
- 4 Press [Cook]/[OK] button.

- ↳ The first instruction appears on the display.  
**Make sure to put the ingredients in pot and mix well before starting the cooking program. Do not exceed the maximum water level of [COMPOTE & CHUTNEY] as indicated on the inside of the inner pot.** (Fig. 17)
- ↳ The step-by-step cooking guidance has been outlined in the table below for your quick reference and they will also appear on the display throughout the cooking process.

### Set the Cooking Time

- 1 Press the [Cook]/[OK] button to adjust the cooking time. It will also automatically display the adjustable cooking time after 30 seconds if you do not press the button.
  - ↳ The default cooking time appears on the display.
- 2 Use control ring to adjust cooking time if necessary (see “Control panel and display” section).
  - Preset timer is unavailable for Compote & Chutney Cooking Menu.

Submenu	Default Cooking Time	Time Adjustment	Adjustable Cooking Time	Remark
[Sweet Fruits Compote]	25 minutes	Every 1 minute	15 – 40 minutes	N/A
[Spicy Apple Chutney]	2 hours	Every 5 minutes	1 hours 30 minutes – 3 hours 30 minutes	Adjustable cooking time only affect the 2nd cooking step

**Note:** The default time is the optimal cooking time based on the amounts and ingredients listed in the provided recipes. Each of them are tested to perfection to ensure to achieve culinary success.

- The adjustable cooking time gives flexibility to alter the cooking time according to need.
- When scaling a recipe, you will generally have to experiment the correct cooking time for your adjusted recipes.

### Begin Cooking

- 1 Press the [Cook]/[OK] button to start cooking process.
  - ↳ [Cook]/[OK] indication is on and the cooking animation appears on the display.
- 2 The display counts down the cooking time in minutes.

### Finish Cooking

- 1 At the end of the cooking process, the appliance beeps and the message [Done!] appears on the display.
- 2 Press lid release button to open the lid (Fig. 15). **Be caution when opening lid as steam escaping will be extremely hot.**
- 3 Press the [Stop]/[Cancel] button to go to standby mode or unplug the Variety Cooker to switch it off.
- 4 Remove the inner pot from the Variety Cooker and allow to cool in room temperature.

Submenu	Cooking Instruction	Action	Cooking Time
[Sweet Fruits Compote]	1. [Add all ingredients, MIX WELL.]	Press [Cook]/[OK] and set the cooking time or it will auto switch to cooking time after 30 seconds. Press [Cook]/[OK] to confirm the total cooking time and start cooking.	25 minutes (adjustable)

Submenu	Cooking Instruction	Action	Cooking Time
[Spicy Apple Chutney]	1. [Add apple, vinegar & brandy, MIX WELL.]	Press [Cook]/[OK] and set the cooking time or it will auto switch to cooking time after 30 seconds. Press [Cook]/[OK] to confirm the total cooking time and start cooking.	30 minutes (fixed)
	2. [Add remaining ingredients, MIX WELL.]	Press [Cook]/[OK] or the process will auto start after 30 seconds.	1 hour 30 minutes (adjustable)

## Breakfast Cooking Menu

The Breakfast Cooking Menu of this appliance consists of 2 submenus that allow you to prepare a well-balanced meal at the start of the day.

### Submenu: Oatmeal

#### Preparation

- 1 Follow the [Oatmeal] recipe to prepare the ingredients.
- 2 Follow the "Before Cooking Start" section to handle the inner pot and the Variety Cooker properly.

#### Choose Breakfast

- 1 Press the [Breakfast] button (Fig. 19). Then select the submenu by moving your finger up/down on the left/right side of the control ring. Choose [Oatmeal].
- 2 Press [Cook]/[OK] button.
  - ↳ The first instruction "Add water and oat." appears on the display.  
**Make sure to put the ingredients in pot and mix well before starting the cooking program. Do not exceed the maximum water level of [OATMEAL] as indicated on the inside of the inner pot.** (Fig. 20)

#### Set the Cooking Time

- 1 Press the [Cook]/[OK] button to adjust the cooking time. It will also automatically display the adjustable cooking time after 10 seconds if you do not press the button.
  - ↳ The default cooking time of 20 minutes appears on the display.
- 2 Use control ring to adjust cooking time if necessary (see "Control panel and display" section).
  - The timer can be adjusted by unit of 1 minute and the cooking time can be set from 10 to 30 minutes.
  - Preset timer is unavailable for Oatmeal Cooking Menu.

**Note:** The default time is the optimal cooking time based on the ingredients for 3-4 servings.

#### Begin Cooking

- 1 Press the [Cook]/[OK] button to start cooking process.
  - ↳ [Cook]/[OK] indication is on and the cooking animation appears on the display.
- 2 The display counts down the cooking time in minutes.

#### Finish Cooking

- 1 At the end of the cooking process, the appliance beeps and the message [Done!] appears on the display.
- 2 Press lid release button to open the lid (Fig. 15). **Be caution when opening lid as steam escaping will be extremely hot.**

- 3 Press the **[Stop]/[Cancel]** button to go to standby mode or unplug the Variety Cooker to switch it off.

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## Submenu:Yoghurt

### Preparation

- 1 Follow the Yoghurt recipe to prepare the ingredients.
- 2 Follow the **"Before Cooking Start"** section to handle the inner pot and the Variety Cooker properly.
- 3 Pour warm milk (40°C) and yoghurt mixture into the resealable cups.
- 4 Put the steam tray in the inner pot (Fig. 21)
- 5 Fill the inner pot with water (Fig. 22)  
**Make sure the filled resealable cups and water do not exceed the maximum water level on the scale for [YOGHURT] indicated on the inside of the inner pot.** (Fig. 17)
- 6 Put the resealable cups on the steam tray (Fig. 23)

### Choose Breakfast

- 1 Press the **[Breakfast]** button (Fig. 19). Then select the submenu by moving your finger up/down on the left/right side of the control ring. Choose **[Yoghurt]**.
- 2 Press **[Cook]/[OK]** button.  
↳ The first instruction "Pour warm milk (40°C) and yoghurt mixture into resealable cups, fill inner pot with water:" appears on the display.

### Set the Cooking Time

- 1 Press the **[Cook]/[OK]** button to adjust the cooking time. It will also automatically display the adjustable cooking time after 30 seconds if you do not press the button.  
↳ The default cooking time of 4 hours appears on the display.
- 2 Use control ring to adjust cooking time if necessary (see **"Control panel and display"** section).
  - The timer can be adjusted by unit of 5 minutes and the cooking time can be set from 3 to 6 hours.
  - Preset timer is unavailable for Youghurt Cooking Menu.  
**Note:** The default time is the optimal cooking time for 4 servings of Yoghurt.

### Begin Cooking

- 1 Press the **[Cook]/[OK]** button to start cooking process.  
↳ **[Cook]/[OK]** indication is on and the cooking animation appears on the display.
- 2 The display counts down the cooking time in minutes.

### Finish Cooking

- 1 At the end of the cooking process, the appliance beeps and the message **[Done!]** appears on the display.
- 2 Press lid release button to open the lid (Fig. 15). **Be caution when opening lid as steam escaping will be extremely hot.**
- 3 Remove the resealable cups from the Variety Cooker.
- 4 Press the **[Stop]/[Cancel]** button to go to standby mode or unplug the Variety Cooker to switch it off.

## Dessert Cooking Menu

The Dessert Cooking Menu of this appliance consists of 3 submenus that allow you to prepare different delicious desserts to indulge your sweet tooth.

### Submenu: Cheese Cake/Chocolate Cake

#### Preparation

- 1 Follow the recipe to prepare the ingredients.
- 2 Follow the **"Before Cooking Start"** section to handle the inner pot and the Variety Cooker properly.

#### Choose Dessert

- 1 Press the **[Dessert]** button (Fig. 24). Then select the submenu by moving your finger up/down on the left/right side of the control ring.
- 2 Press **[Cook]/[OK]** button.
  - ↳ The first instruction appears on the display.  
**Make sure to grease the inner pot with margarine or softened butter then pour the cake batter before starting the cooking program.**  
**Do not exceed the maximum water level of [DESSERT] as indicated on the inside of the inner pot.** (Fig. 17)
  - ↳ The step-by-step cooking guidance has been outlined in the table below for your quick reference and they will also appear on the display throughout the cooking process.

#### Begin Cooking

- 1 Press the **[Cook]/[OK]** button to start cooking process. If you do not press this button, the cooking process starts automatically after 10 seconds.
  - ↳ The default cooking time of 1 hour 5 minutes for Cheese Cake or 40 minutes for Chocolate Cake appears on the display.
  - Cooking time is fixed and not adjustable.
  - Preset timer is unavailable for Cheese Cake and Chocolate Cake Cooking Menu.
  - ↳ **[Cook]/[OK]** indication is on and the cooking animation appears on the display.  
**Note:** The default time is the optimal cooking time based on the amounts and ingredients listed in the provided recipes. Each of them are tested to perfection to ensure to achieve culinary success.  
**Do not scale the recipe or the cake will not cook properly.**
- 2 The display counts down the cooking time in minutes.

#### Finish Cooking

- 1 At the end of the cooking process, the appliance beeps and the message **[Done!]** appears on the display.
- 2 Press lid release button to open the lid (Fig. 15). **Be caution when opening lid as steam escaping will be extremely hot.**
- 3 Remove the inner pot from the Variety Cooker.
- 4 Follow the last cooking instruction to let the cake cool down in pot for 15 minutes. Then turn the inner pot upside down to flip cake onto a plate.
- 5 Press the **[Stop]/[Cancel]** button to go to standby mode or unplug the Variety Cooker to switch it off.

Submenu	Cooking Instructions	Action	Cooking Time
[Cheese Cake]	1. [Put cake batter into the inner pot.]	Press [Cook]/[OK] to start the cooking process or it will auto start after 10 seconds.	1 hour 5 minutes (fixed)
	2. [Cool in pot 15 min then flip onto plate.]	Press [Cook]/[OK] or the instruction message will disappear after 5 minutes.	---
[Chocolate Cake]	1. [Put cake batter into the inner pot.]	Press [Cook]/[OK] to start the cooking process or it will auto start after 10 seconds.	40 minutes (fixed)
	2. [Cool in pot 15 min then flip onto plate.]	Press [Cook]/[OK] or the instruction message will disappear after 5 minutes.	---

## Submenu: Creme Caramel

### Preparation

- 1 Follow the [Creme Caramel] recipe to prepare the ingredients.
- 2 Follow the "Before Cooking Start" section to handle the inner pot and the Variety Cooker properly.
- 3 Pour caramel sauce and vanilla custard into the resealable cups.
- 4 Put the steam tray in the inner pot (Fig. 21)
- 5 Fill the inner pot with water (Fig. 22)

**Make sure the filled resealable cups and water do not exceed the maximum water level on the scale for [DESSERT] indicated on the inside of the inner pot.** (Fig. 17)

### Choose Dessert

- 1 Press the [Dessert] button (Fig. 24). Then select the submenu by moving your finger up/down on the left/right side of the control ring. Choose [Creme Caramel].
- 2 Press [Cook]/[OK] button.
  - ↳ The first instruction appears on the display.
- 3 Put steam tray in the inner pot, add water up to the level indication for [DESSERT]. Then put the resealable cups on the steam tray before starting the cooking program (Fig. 23).
  - ↳ The step-by-step cooking guidance has been outlined in the table below for your quick reference and they will also appear on the display throughout the cooking process.

### Set the Cooking Time

- 1 Press the [Cook]/[OK] button to adjust the cooking time. It will also automatically display the adjustable cooking time after 30 seconds if you do not press the button.
  - ↳ The default cooking time of 25 minutes appears on the display.
- 2 Use control ring to adjust cooking time if necessary (see "Control panel and display" section).
  - The timer can be adjusted by unit of 1 minutes and the cooking time can be set from 20 to 45 minutes.
  - Preset timer is unavailable for Creme Caramel.

**Note:** Optimal cooking time based on the amounts and ingredients listed in the provided recipes. Each of them are tested to perfection to ensure to achieve culinary success.

**Do not scale the recipe or change the cooking utensils (resealable cups), the Creme Caramel will not cook properly.**

## Begin Cooking

- 1 Press the **[Cook]/[OK]** button to start cooking process.  
↳ **[Cook]/[OK]** indication is on and the cooking animation appears on the display.
- 2 The display counts down the cooking time in minutes.

## Finish Cooking

- 1 At the end of the cooking process, the appliance beeps and the message **[Done!]** appears on the display.
- 2 Press lid release button to open the lid (Fig. 15). **Be caution when opening lid as steam escaping will be extremely hot.**
- 3 Remove the inner pot from the Variety Cooker.
- 4 Follow the last cooking instruction to let the Creme Caramel cool down in pot for 5 minutes. Then remove the resealable cups and keep them in the fridge for 3 hours or until firm.
- 5 Press the **[Stop]/[Cancel]** button to go to standby mode or unplug the Variety Cooker to switch it off.

Submenu	Cooking Instruction	Action	Cooking Time
[Creme Caramel]	1. [Put detachable steam tray & fill the inner pot with water. Place covered cups on top.]	Press <b>[Cook]/[OK]</b> and set the cooking time or it will auto switch to cooking time after 30 seconds. Press <b>[Cook]/[OK]</b> to confirm the total cooking time and start cooking.	25 minutes (adjustable)
	2. [Cool in pot 5 min then keep cups in fridge > 3 hours]	Press <b>[Cook]/[OK]</b> or the instruction message will disappear after 5 minutes.	---

## Soup Cooking Menu

The Soup Cooking Menu of this appliance consists of 5 submenus that allow you to prepare hearty homemade soup supper. The Vegetable Soup cooking program is ideal for preparing soup with your favorite ingredients.

### Preparation

- 1 Follow the recipe to prepare the ingredients.
- 2 Follow the **"Before Cooking Start"** section to handle the inner pot and the Variety Cooker properly.

### Choose Soup

- 1 Press the **[Soup]** button (Fig. 25). Then select the submenu by moving your finger up/down on the left/right side of the control ring.
- 2 Press **[Cook]/[OK]** button. The first instruction appears on the display. Make sure to put the ingredients in pot and mix well before starting the cooking program.  
**Do not exceed the maximum water level of [SOUP] as indicated on the inside of the inner pot.** (Fig. 17)  
↳ The step-by-step cooking guidance has been outlined in the table below for your quick reference and they will also appear on the display throughout the cooking process.

## Set the Cooking Time

- 1 Press the **[Cook]/[OK]** button to adjust the cooking time. It will also automatically display the adjustable cooking time after 30 seconds if you do not press the button.  
↳ The default cooking time appears on the display.
- 2 Use control ring to adjust cooking time if necessary (see “**Control panel and display**” section).
  - Adjustable cooking time is unavailable for Tom Yum Goong.
  - Preset timer is available up to 12 hours for **[Vegetable Soup]** only. Follow “Setting the ready time” section to set the desired start time for Vegetable Soup. Not recommend to delay cooking time for more than 1 hours for any food with the exception of raw vegetables. Most fresh perishable foods, especially raw poultry, meat, and fish cannot safety be left at room temperature and cooking of these foods should never be delayed for more than 1 hour.

Submenu	Default Cooking Time	Time Adjustment	Adjustable Cooking Time	Remark
<b>[Vegetable Soup]</b>	50 minutes	Every 5 minutes	30 minutes – 2 hours	N/A
<b>[Creme of Mushroom]</b>	33 minutes	Every 1 minute	20 - 40 minutes	Adjustable cooking time only affect the 4th cooking step
<b>[Minestrone]</b>	25 minutes	Every 1 minute	25 - 50 minutes	Adjustable cooking time only affect the 2nd cooking step
<b>[Seafood Chowder]</b>	28 minutes	Every 1 minute	20 – 40 minutes	Adjustable cooking time only affect the 3rd cooking step
<b>[Tom Yum Goong]</b>	30 minutes	N/A	N/A	N/A

**Note:** The default time is the optimal cooking time based on the amounts and ingredients listed in the provided recipes. Each of them are tested to perfection to ensure to achieve culinary success.

- The adjustable cooking time gives flexibility to alter the cooking time according to need.
- When scaling a recipe, you will generally have to experiment the correct cooking time for your adjusted recipes.

## Begin Cooking

- 1 Press the **[Cook]/[OK]** button to start cooking process.  
↳ **[Cook]/[OK]** indication is on and the cooking animation appears on the display.
- 2 The display counts down the cooking time in minutes.

## Finish Cooking

- 1 At the end of the cooking process, the appliance beeps and the message **[Done!]** appears on the display.  
↳ The appliance beeps and the **[Keep warm]/[Reheat]** light goes on to indicate that the appliance has switched to keep-warm mode.
- 2 The display counts up the Keep-warm time in hours (12 hours max).
- 3 Press the **[Stop]/[Cancel]** button (Fig. 7) to cancel the keep-warm mode.
- 4 Press lid release button to open the lid (Fig. 15). **Be caution when opening lid as steam escaping will be extremely hot.**
- 5 Unplug the Variety Cooker to switch it off.

Submenu	Cooking Instruction	Action	Cooking Time
[Vegetable Soup]	1. [Add all ingredients, MIX WELL.]	Press <b>[Cook]/[OK]</b> and set the cooking time or it will auto switch to cooking time after 30 seconds. Press <b>[Cook]/[OK]</b> to confirm the total cooking time and start cooking.	50 minutes (adjustable)
	2. [Add seasonings.]	Press <b>[Cook]/[OK]</b> or the instruction message will disappear after 5 minutes.	---
[Creme of Mushroom]	1. [Add butter & onion, MIX WELL.]	Press <b>[Cook]/[OK]</b> and set the cooking time or it will auto switch to cooking time after 30 seconds. Press <b>[Cook]/[OK]</b> to confirm the total cooking time and start cooking.	5 minutes (fixed)
	2. [Add mushroom, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	5 minutes (fixed)
	3. [Add flour, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	1 minutes (fixed)
	4. [Add HOT stock, bay leaf, salt & pepper, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	20 minutes (adjustable)
	5. [Add half & half, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	2 minutes (fixed)
[Minestrone]	1. [Add garlic, beans, vegetables, tomato sauce, herbs, HOT stock & water, MIX WELL.]	Press <b>[Cook]/[OK]</b> and set the cooking time or it will auto switch to cooking time after 30 seconds. Press <b>[Cook]/[OK]</b> to confirm the total cooking time and start cooking.	15 minutes (fixed)
	2. [Add pasta, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	10 minutes (adjustable)
[Seafood Chowder]	1. [Add butter, bacon, celery & onion, MIX WELL.]	Press <b>[Cook]/[OK]</b> and set the cooking time or it will auto switch to cooking time after 30 seconds. Press <b>[Cook]/[OK]</b> to confirm the total cooking time and start cooking.	5 minutes (fixed)
	2. [Add Flour, MIX WELL. Add Wine, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	1 minute (fixed)
	3. [Add HOT stock, water, clam juice & potato, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	15 minutes (adjustable)
	4. [Add herbs & seafood, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	5 minutes (fixed)
	5. [Add cream, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	2 minutes (fixed)
	6. [Add seasonings, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the instruction message will disappear after 5 minutes.	---

Submenu	Cooking Instruction	Action	Cooking Time
[Tom Yum Goong]	1. [Add broth, mushroom, tomato, kaffir lime leaves, galangal, lemongrass & water.]	Press [Cook]/[OK] to start the cooking process or it will auto start process after 10 seconds.	30 minutes
	2. [Add shrimp/ meat.] (add the ingredients in the last 5 minutes before the cooking end)	Press [Cook]/[OK] or the process will auto start after 30 seconds.	5 minutes (fixed)
	3. [Add chili paste & other seasoning.]	Press [Cook]/[OK] or the instruction message will disappear after 5 minutes.	---

## Sauce Cooking Menu

The Sauce Cooking Menu of this appliance consists of 5 submenus that allow you to prepare a perfect pasta or rice meal.

### Preparation

- 1 Follow the recipe to prepare the ingredients.
- 2 Follow the “**Before Cooking Start**” section to handle the inner pot and the Variety Cooker properly.

### Choose Sauce

- 1 Press the [Sauce] button (Fig. 26). Then select the submenu by moving your finger up/down on the left/right side of the control ring.
- 2 Press [Cook]/[OK] button.
  - ↳ The first instruction appears on the display.  
**Make sure to put the ingredients in pot and mix well before starting the cooking program. Do not exceed the maximum water level of [SAUCE] as indicated on the inside of the inner pot.** (Fig. 17)
  - ↳ The step-by-step cooking guidance has been outlined in the table below for your quick reference and they will also appear on the display throughout the cooking process.

### Set the Cooking Time

- 1 Press the [Cook]/[OK] button to adjust the cooking time. It will also automatically display the adjustable cooking time after 30 seconds if you do not press the button.
  - ↳ The default cooking time appears on the display.
- 2 Use control ring to adjust cooking time if necessary (see “**Control panel and display**” section).
  - Preset timer is unavailable for Sauce Cooking Menu.

Submenu	Default Cooking Time	Time Adjustment	Adjustable Cooking Time	Remark
[Mushroom & Chicken]	30 minutes	Every 1 minute	25 - 45 minutes	Adjustable cooking time only affect the 3rd cooking step
[Bolognese]	50 minutes	Every 5 minutes	40 minutes – 1 hour 45 minutes	Adjustable cooking time only affect the 5th cooking step
[Seafood Gumbo]	51 minutes	Every 5 minutes	40 minutes – 2 hour 30 minutes	Adjustable cooking time only affect the 3rd cooking step

**Note:** The default time is the optimal cooking time based on the amounts and ingredients listed in the provided recipes. Each of them are tested to perfection to ensure to achieve culinary success.

- The adjustable cooking time gives flexibility to alter the cooking time according to need.
- When scaling a recipe, you will generally have to experiment the correct cooking time for your adjusted recipes.

### Begin Cooking

- 1 Press the **[Cook]/[OK]** button to start cooking process.  
↳ **[Cook]/[OK]** indication is on and the cooking animation appears on the display.
- 2 The display counts down the cooking time in minutes.

### Finish Cooking

- 1 At the end of the cooking process, the appliance beeps and the message **[Done!]** appears on the display.
- 2 The appliance beeps and the **[Keep warm]/[Reheat]** light goes on to indicate that the appliance has switched to keep-warm mode. The display counts up the Keep-warm time in hours (12 hours max).
- 3 Press the **[Stop]/[Cancel]** button (Fig. 7) to cancel the keep-warm mode.
- 4 Press lid release button to open the lid (Fig. 15). **Be caution when opening lid as steam escaping will be extremely hot.**
- 5 Unplug the Variety Cooker to switch it off.

Submenu	Cooking Instruction	Action	Cooking Time
[Mushroom & Chicken]	1. [Add butter, onion, bell pepper & bacon, MIX WELL.]	Press <b>[Cook]/[OK]</b> and set the cooking time or it will auto switch to cooking time after 30 seconds. Press <b>[Cook]/[OK]</b> to confirm the total cooking time and start cooking.	5 minutes (fixed)
	2. [Add mushroom & chicken, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	10 minutes (fixed)
	3. [Add flour, MIX WELL. Add HOT stock, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	12 minutes (adjustable)
	4. [Add milk & cream, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	3 minutes (fixed)
[Bolognese]	1. [Add oil, onion, celery, carrot & garlic, MIX WELL.]	Press <b>[Cook]/[OK]</b> and set the cooking time or it will auto switch to cooking time after 30 seconds. Press <b>[Cook]/[OK]</b> to confirm the total cooking time and start cooking.	5 minutes (fixed)
	2. [Add bacon, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	5 minutes (fixed)
	3. [Add mince meat, MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	10 minutes (fixed)
	4. [Add wine, HOT stock, tomato paste MIX WELL.]	Press <b>[Cook]/[OK]</b> or the process will auto start after 30 seconds.	10 minutes (fixed)

Submenu	Cooking Instruction	Action	Cooking Time
[Bolognese]	5. [Add remaining ingredients, MIX WELL.]	Press [Cook]/[OK] or the process will auto start after 30 seconds.	20 minutes (adjustable)
[Seafood Gumbo]	1. [Add oil, onion, celery, garlic & bell pepper, MIX WELL.]	Press [Cook]/[OK] and set the cooking time or it will auto switch to cooking time after 30 seconds. Press [Cook]/[OK] to confirm the total cooking time and start cooking.	10 minutes (fixed)
	2. [Add hot sauce & herbs, MIX WELL. Add flour, MIX WELL.]	Press [Cook]/[OK] or the process will auto start after 30 seconds.	1 minute (fixed)
	3. [Add tomato sauce & HOT stock, MIX WELL.]	Press [Cook]/[OK] or the process will auto start after 30 seconds.	30 minutes (adjustable)
	4. [Add seafood, salt & pepper to taste, MIX WELL.]	Press [Cook]/[OK] or the process will auto start after 30 seconds.	10 minutes (fixed)

## Rice Cooking Menu

The Rice Cooking Menu of this appliance consists of 5 submenus that allow you to cook different types of rice recipe.

The Variety Cooker automatically makes adjustments to temperature and heating time to cook perfect rice every time.

Submenu	Quantity of rice (cups)	Approximate cooking time
[Saffron]	2 - 10	40 – 50 minutes
[Basmati]	2 - 10	40 – 50 minutes
[Plain]	2 - 10	40 – 50 minutes
[Sushi]	2 - 10	40 – 50 minutes
[Small portion Plain]*	2 - 6	30 – 40 minutes

**Note:** The above table is the approximate cooking time. The actual cooking time may vary, depending on the voltage, room temperature, humidity and amount of water used.

\*[Small portion Plain] requires less cooking time than other submenus and is advised to cook not more than 6 cups of plain rice for optimal result.

### Preparation

- 1 Measure the rice with the measuring cup provided (Fig. 27)
  - Each cup of uncooked rice normally gives 2 servings of cooked rice. Do not exceed the quantities indicated on the inside of the inner pot.
  - The provided measuring cup is approx. 180mL.  
**Tip:** The inner pot capacity is 5.0L; maximum capacity for cups of rice is 1.8L.
- 2 Rinse rice to remove excess bran & starch.
- 3 Put the pre-washed rice in the inner pot.

- 4 Add water to the level indicated on the scale inside the inner pot that corresponds to the number of cups and type of rice used. Then smooth the surface of the rice.

**Note:** If you cook 4 cups of Plain rice, add water up to the 4-cup level for rice indicated on the scale (Fig. 28).

- Saffron rice need to add butter, cinnamon, cardamom pods & peppercorns together with the rice and water at this stage.
- The level marked inside the inner pot is just an indication; you can always adjust the water level for different types of rice and your own preference. However, if you add too much water (much higher than the appropriate level for the amount of rice used), bubbling water may come out of the steam vent cap.
- Pay attention to water levels indicator on the inner pot. Sushi rice requires slightly more water as other rice type. Make sure you use the right water level for Sushi rice.
- Small portion Plain can be used to shorten cooking time. The rice may be slightly harder than normal.
- Do not open the lid while cooking rice. Rice will not cook properly.
- Rice pre-soaked in water may turn out slightly softer.

- 5 Follow the **"Before Cooking Start"** section to handle the inner pot and the Variety Cooker properly.

### Choose Rice

- 1 Press the **[Rice]** button (Fig. 29). Then select the rice type by moving your finger up or down on the left or right side of the control ring.
- Preset timer is available up to 24 hours. Follow **"Setting the ready time"** section to set the desired start time for rice cooking.

### Begin Cooking

- 1 Press the **[Cook]/[OK]** button to start cooking process.
- ↳ The **[Cook]/[OK]** light goes on and the cooking animation appears on the display.
  - ↳ The display counts down in minutes (10, 9, 8 etc.) during the last 10 minutes of the cooking process.

### Finish Cooking

- 1 At the end of the cooking process, the appliance beeps and the **[Keep warm]/[Reheat]** light goes on to indicate that the appliance has switched to keep-warm mode.
- 2 The display counts up the Keep-warm time in hours (12 hours max).
- Note:** The Variety Cooker automatically keep rice at the perfect serving temperature for maximum 12 hours. Saffron and Basmati will only keep rice warm for maximum 3 hours to preserve the taste and aroma.
- 3 Press the **[Stop]/[Cancel]** button (Fig. 7) to cancel the keep-warm mode.
- If you want to continue the keep-warm mode again, press the **[Keep warm]/[Reheat]** button again.
- 4 Press lid release button to open the lid (Fig. 15). **Be caution when opening lid as steam escaping will be extremely hot.**
- 5 Stir the rice to loosen it.
- 6 Press the **[Stop]/[Cancel]** button (Fig. 7) to go to standby mode or unplug the Variety Cooker to switch it off.

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## Other Functions

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### Reheating

You can use the reheat mode to warm up rice that has cooled down.

**Note:** Do not use the reheat function when the amount of rice is over "RICE" water level 4 as the rice may not be warmed adequately.

- Do not reheat cooled rice more than once.

- 1** Loosen the cooled rice and evenly distribute it in the inner pot.
- 2** Pour water onto the rice to prevent it from becoming too dry. The amount of water to be added depends on the amount of rice being reheated.  
**Tip:** Add ½ cup (with the measuring cup supplied) of water to reheat the amount of rice up to "RICE" water level 4.
  - If the rice starts scorching, add more water.
- 3** Follow the "**Before Cooking Start**" section to handle the inner pot and the Variety Cooker properly.
- 4** Press the **[Keep warm]/[Reheat]** button twice to start the reheating process. (Fig. 30)  
↳ The **[Keep warm]/[Reheat]** light goes on and the reheat animation and the remaining reheat time appear on the display (Fig. 31).  
**Note:**The default reheat time is 23 minutes.
- 5** When the reheating process is finished, you hear a beep and the message **[Done!]** is shown on the display.
- 6** Press the lid release button to open the lid (Fig. 15).
- 7** Press the **[Stop]/[Cancel]** button (Fig. 7) to go to standby mode or unplug the Variety Cooker to switch it off.

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### Keep warm

The keep-warm mode allows you to keep your rice or cooked food warm for a longer period of time. It is not meant as a cooking function.

**Tip:** Do not keep your rice or food warm for more than 12 hours to preserve its taste.

- 1** Press the **[Keep warm]/[Reheat]** button once to activate the keep-warm mode (Fig. 32).  
↳ The **[Keep warm]/[Reheat]** light is on continuously.  
↳ During the keep-warm process, the display shows the time in hours from 0 to 11 (0HR, 1HR ... 11HR).
- 2** After 12 hours, the keep-warm mode automatically ends and the Variety Cooker beeps 10 times.
- 3** The display switches to clock time.

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### Timer for Delayed Cooking

Steam and Rice menu allow you to preset timer for delayed cooking from 1 to 24 hours, and 1 to 12 hours for Stew and Vegetable Soup submenus.

Steam menu, Stew and Vegetable Soup submenus can even allow you to set both the timer and the cooking time.

You can set the timer first and then the cooking time, vice versa.

**Not recommend to delay cooking time for more than 1 hour for any food with the exception of raw vegetables.**

**Note:** Most fresh perishable foods, especially raw poultry, meat, fish and butter or margarine, cannot safely be left at room temperature and cooking of these foods should never be delayed for more than 1 hour:

- Soaking the rice before cooking produces a softer texture.

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## Setting the ready time with the Preset/Clock button

- 1 Press the **[Preset]/[Clock]** button (Fig. 33).  
↳ The lights of the available menu buttons (**[Steam]** and **[Rice]**) go on. (Fig. 34)
- 2 Press the button of the menu you want to use and, if necessary, select the desired submenu with the control ring. Then press the **[Cook]/[OK]** button.  
**Note:** Do not use this function to delay cooking time for meat, fish, frozen or fresh perishable foods.
- 3 To set the ready time, move your finger up/down on the left/right side of the control ring. Press and hold one of the 4 points to move the time forward or backward quickly (Fig. 6).  
Tip: For example, you can use the **[Preset]/[Clock]** button to set the ready time at 18:30 (Fig. 35).
- 4 Press the **[Cook]/[OK]** button to start the timer.  
↳ The message **[Saved!]** appears on the display.  
↳ The **[Cook]/[OK]** light goes on and the text **[Saved!]** and the preset ready time for the selected menu appear on the display.
- 5 When the cooking process starts, the cooking animation and the remaining cooking time appear on the display.
  - **The time difference between the present time and preset ready time must be longer than the default cooking time.**
  - **If the time difference between the present time and preset ready time is shorter than the default cooking time, the preset function is not valid.**

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## Setting the ready time with the menu buttons

Do not use this function for preparing meat, fish, frozen or other fresh perishable ingredients.

- 1 Press the button of the menu (Steam and Rice) you want to use and, if necessary, select the desired submenu with the control ring. Then press the **[Preset]/[Clock]** button.  
**Note:** You can also press the preset button in the submenu screen, the first step-by-step screen or the cooking time screen.
- 2 To set the ready time, move your finger up/down on the left/right side of the control ring. Press and hold one of the 4 points to move the time forward or backward quickly (Fig. 6).  
**Note:** For example, you can use the **[Preset]/[Clock]** button to set the ready time at 18:30 (Fig. 35).
- 3 Press the **[Cook]/[OK]** button to start the timer.  
↳ The **[Cook]/[OK]** light goes on and the text **[Saved!]** and the preset ready time for the selected menu appear on the display.
- 4 When the cooking process starts, the cooking animation and the remaining cooking time appear on the display.

# 5 After use the appliance

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## Cleaning

**Warning: Unplug the Variety Cooker before you clean it. Wait until the Variety Cooker has cooled down sufficiently before you clean it.**

To protect the non-stick coating of the inner pot, do not:

- use the inner pot for washing dishes;
- put vinegar into the pot;

- 1** Take the steam basket with tray, resealable cups and the inner pot out of the body of the appliance.
- 2** Detach the inner lid from the outer lid by pressing the lid release tabs and pulling the inner lid outward and downwards (Fig. 36).
  - To reattach the inner lid, slot the top end of the inner lid into the outer lid and push the release tabs firmly home ('click').
- 3** Detach the steam vent cap from the outer lid by pulling it upwards (Fig. 37).
  - To remove the bottom cover of the steam vent cap, press the locking tab to the open position and detach the cover from the hinge. (Fig. 38)
  - To reattach the bottom cover of the steam vent cap, insert the projections of the bottom cover into the slots of the cap, push the bottom cover against the cap (1) and push the locking tab to the closed position (2) ('click'). (Fig. 39)
  - To put the steam vent cap back into the vent hole of the outer lid, insert it into the hole and push it down firmly.
- 4** Clean the inner lid, inner pot, steam basket with tray, resealable cups, cooking utensils and steam vent cap with a sponge or a cloth in hot water with some washing-up liquid.

**Do not use abrasive cleaning agents, scourers or metal utensils to clean the inner pot as these damage the non-stick coating.**

- 5** Use only a damp cloth to wipe the inside and outside of the body of the Variety Cooker.

**Never immerse the body of the Variety Cooker in water, nor rinse it under the tap.**

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## Storage

- 1** You can store all accessories inside the appliance in the following way: (Fig. 40)
  - Put the measuring cup and the resealable cups in the inner pot.
  - Put the steam tray in the inner pot.
- 2** Store the appliance in a safe, dry place.

# 6 Troubleshooting

If your Variety Cooker does not function properly or if the cooking quality is insufficient, consult the table below. If you are unable to solve the problem, please contact the Philips Consumer Care Centre in your country.

Problem	Possible cause	Solution
The light in the <b>[Cook]/[OK]</b> button does not go on.	There is a connection problem.	Check if the mains cord is connected to the Variety Cooker properly and if the plug is inserted firmly into the wall socket.
	The light is defective.	Take the appliance to your Philips dealer or a service centre authorised by Philips.
The <b>[Keep warm]/[Reheat]</b> light does not go on when the cooking process is finished.	The light is defective.	Take the appliance to your Philips dealer or a service centre authorised by Philips.
	You have been reheating Mushroom Risotto, Paella, Ratatouille, Tortilla, all Compote & Chutney, Breakfast and Dessert Cooking Menus.	The automatic keep-warm mode only applies to 5 submenus in Main Cooking Menu (Beef Bourguignon, Goulash, Poulet Basquaise, Spezzatino di carne, Stew), all Soup, Sauce and Rice Cooking Menus.
The display does not function.	The appliance is not plugged in.	If the appliance is not plugged in, the power failure backup function does not work and the display will not function.
The rice is not cooked.	Not enough water has been added.	Add water according to the scale on the inside of the inner pot (see chapter 'Using the appliance').
	The cooking process has not started.	You did not press the <b>[Cook]/[OK]</b> button.
	The inner pot is not properly in contact with the heating element.	Make sure that there is no foreign residue on the heating element.
	The heating element is damaged.	Take the appliance to your Philips dealer or a service centre authorised by Philips.
	The inner pot is deformed.	Take the inner pot to your Philips dealer or a service centre authorised by Philips.
The cake is not properly baked.	The quantity of ingredients was too large.	Check the quantities mentioned in the cake recipe table in the section 'Baking cake'. Do not change recipe in proportion.
	You have accidentally melted the butter that you was softening for making Chocolate Cake.	Remove the melted butter as it cannot be used for making Chocolate Cake even if it re-solidifies. To make softened butter, it is either allow the butter to stand to room temperature or cut butter into 1-inch chunks and placed between sheets of wax paper and pound with a rolling pin once on each side.

<b>Problem</b>	<b>Possible cause</b>	<b>Solution</b>
The rice is too hard or too soft.	Not enough or too much water was added.	Add water according to the scale on the inside of the inner pot (see chapter 'Using the appliance').
	You selected the incorrect menu.	Select the required menu (see chapter 'Using the appliance').
The <b>[Preset]/[Clock]</b> light does not go on when I set the timer.	The light is defective.	Take the appliance to your Philips dealer or a service centre authorised by Philips.
The rice is scorched.	You have not rinsed the rice properly.	Rinse the rice until the water runs clear.
The Variety Cooker does not switch to keep-warm mode automatically.	You have been reheating Mushroom Risotto, Paella, Ratatouille, Tortilla, all Compote & Chutney, Breakfast and Dessert Cooking Menus.	The automatic keep-warm mode only applies to 5 submenus in Main Cooking Menu (Beef Bourguignon, Goulash, Poulet Basquaise, Spezzatino di carne, Stew), all Soup, Sauce and Rice Cooking Menus.
	The temperature control is defective.	Take the appliance to your Philips dealer or a service centre authorised by Philips.
The yoghurt is not firm enough or does not form at all.	You have warmed the milk to over 40°C, which has destroyed the bacteria in the yoghurt culture.	Do not warm the milk too long in order to keep the bacteria alive in the yoghurt culture. For smoother and firmer yoghurt, you can add 60g milk powder to the milk and then warm it.
Error message E1, E2, E3 or E4 appears on the display.	There is a technical failure.	Take the appliance to your Philips dealer or a service centre authorised by Philips.
Error message E5 appears on the display.	There has been a power failure during cooking that lasted longer than 2 hours.	When the power supply resumes, press the <b>[Stop]/[Cancel]</b> button to reset the appliance.

# 7 Recipes

## Mushroom Risotto

Serving size: 4-6 persons

Preparation Time: 15 minutes

Total Cooking Time: 25 minutes

Ingredients	Preparation Method
35g Butter	---
100g Shallots	Diced
50g Leeks	Trim, discarded tough green leaves and diced
25g Garlic	Finely chopped
200g Mushroom	Thinly sliced
400g Arborio Rice	---
2 Tablespoon Olive Oil	---
100mL White Wine	---
650ml(roughly) HOT Mushroom Stock	---
150g Mascapone	---
125g Parmesan Cheese	Grated
25g Fresh Parsley	Finely chopped
1mL White Truffle Oil	---
A pinch of Salt	---

### Cooking Instructions

**Note:** Follow "Main Cooking Menu" section for details operating procedure of the Variety Cooker:

- 1 Put butter, shallot, leek, garlic and mushroom in the inner pot, mix well. Press the **[Main]** button to select the **[Mushroom Risotto]** submenu, close the lid and set the cooking time to 25 minutes.
  - Press the **[Cook]/[OK]** button to start the cooking program. Cook for 5 minutes and stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 2 When the Variety Cooker beeps, put the rice and oil in the inner pot, mix well, close the lid and cook for 5 minutes. Stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 3 After the second step and the Variety Cooker beeps, put the wine and hot stock gradually, mix well, close the lid and cook for 15 minutes.
- 4 When the Mushroom Risotto cooking process is finished, add the cheese, parsley, truffle oil and seasonings and then stir well.

### Perfect Mushroom Risotto Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.

- Use only Italian short-grain rice (e.g. Arborio, Carnaroli, Vialone) for better tasting risotto. NEVER wash the rice. Every bit of the rice starch helps make risotto creamy.
- It is important to add hot stock, not cold, to the rice during the cooking process for better cooking result.
- The quantity of liquid suggested in the recipes is always approximate. In actual cooking, you should be prepared to use more, or sometimes less, as the risotto itself requires. Use hot water if the stock has been used up before the rice is fully cooked.
- Perfectly cooked risotto should not be hard and stick to the serving spoon, nor should it be so liquid that it runs off your plate. The texture should be supple and fluid, with a creamy, slightly soupy consistency, but with body.

## Paella

Serving size: 4-6 persons

Preparation Time: 20 minutes

Total Cooking Time: 22 minutes

Ingredients	Preparation Method
50mL Olive Oil	---
80g Chorizo Pampelona	Finely diced
75g Onion	Finely diced
20g Garlic	Minced
150g Red Bell Pepper	Trimmed, seeded and diced
5g Smoked Paprika	---
0.05g Saffron thread	---
400g Spanish medium-grain rice	---
100mL White Wine	---
650ml (roughly) HOT Chicken Stock	---
80g Courgette	Quarter it lengthwise then slice into ¼ segments
75g Pea	Defrosted
140g Plum Tomato	Cut into quarters and de-seeded
4 - 6 pieces Mussel	Defrosted and de-shelled
8 - 10 pieces Clam	Defrosted and de-shelled
4 - 6 pieces Prawn	Defrosted, peeled and deveined



### Cooking Instructions

**Note:** Follow "Main Cooking Menu" section for details operating procedure of the Variety Cooker.

- 1 Put oil, chorizo pampelona, onion, garlic and red bell pepper in the inner pot, mix well. Press the **[Main]** button to select the **[Paella]** submenu, close the lid and set the cooking time for 22 minutes.

- Press the **[Cook]/[OK]** button to start the cooking program. Cook for 5 minutes and stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 2 When the Variety Cooker beeps, put the paprika, saffron and rice in the inner pot, mix well, close the lid and cook for 2 minutes.
  - 3 After the second step and the Variety Cooker beeps, add wine and mix well with ingredients. Immediately add in the hot stock gradually, mix well, close the lid and cook for 15 minutes.
  - 4 10 minutes before the end of the cooking process, add courgette, pea, plum tomato, mussel, clam and prawn, close the lid and continue to cook.
  - 5 The Variety Cooker beeps to indicate that the cooking process is finished. Ready to serve.

#### Perfect Paella Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.
- Use Arborio rice as a substitute.
- It is important to add hot stock, not cold, to the rice during the cooking process for better cooking result.
- The quantity of liquid suggested in the recipes is always approximate. In actual cooking, you should be prepared to use more, or sometimes less, as the risotto itself requires. Use hot water if the stock has been used up before the rice is fully cooked.
- Use saffron for a nice yellow color as well as a subtle background flavor to the rice.
- Perfectly cooked Paella should be al dente, with a tiny white dot in the centre. The rice should be dry and separate when done, not creamy like risotto.

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## Beef Bourguignon

Serving size: 4-6 persons

Preparation Time: 40 minutes

Total Cooking Time: 3 hours

Ingredients	Preparation Method
FOR COOKING	
1 Tablespoon Olive Oil	---
50g Smoked Bacon	Cut into strips
700g Stew Beef	Cut into 2 cm x 2 cm cubes
A pinch of Salt	---
A pinch of Black Pepper	---
26g All Purpose Flour	---
375mL Dry Red Wine	---
125mL HOT Beef Broth	---
1 Tablespoon Tomato Paste	---
1/2 spring Fresh Rosemary	Tied together with other herbs in cheesecloth (Herb Bouquet)
4 spring Fresh thyme	Tied together with other herbs in cheesecloth (Herb Bouquet)
1 Bay leaf	Tied together with other herbs in cheesecloth (Herb Bouquet)

Ingredients	Preparation Method
2 Garlic cloves	Peeled and finely chopped
200g Pearl Onion	Trimmed and peeled
250g White Mushrooms	Stems trimmed, sliced
250g Carrots	Peeled and diced
A pinch of Sugar	---
FOR GARNISH	
1 Tablespoon Unsalted Butter	Allow to come to the room temperature
Few springs Fresh Parsley	Chopped the flat leaf, seasonings to taste

### Cooking Instructions

**Note:** Follow "Main Cooking Menu" section for details operating procedure of the Variety Cooker:

- 1** Put oil and bacon in the inner pot, mix well. Press the **[Main]** button to select the **[Beef Bourguignon]** submenu, close the lid and set the cooking time to 3 hours.
  - Press the **[Cook]/[OK]** button and start the cooking program. Cook for 5 minutes and stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 2** When the Variety Cooker beeps, put the beef, salt and pepper in the inner pot, mix well, close the lid and cook for 5 minutes. Stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 3** After the second step and the Variety Cooker beeps, stir in flour and continuous mixing until no lumps. Immediately add in wine, hot stock, tomato paste and herbs, mix well, close the lid and cook for 2 hour 20 minutes.
- 4** When the Variety Cooker beeps, put garlic, pearl onion, white mushroom, carrot and sugar, mix well, close the lid and cook for 30 minutes.
- 5** When the Beef Bourguignon cooking process is finished, remove the herbs, add butter, seasoning and parsley then stir well. Ready to serve.

### Perfect Beef Bourguignon Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.
- Choose well-marbled stewing cut for perfect long slow cooking Beef Bourguignon.
- Pick Point Noir when choosing the Red Wine for perfect result.
- Serve over mashed potatoes to complete the meals.

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## Goulash

Serving size: 4-6 persons

Preparation Time: 20 minutes

Total Cooking Time: 2 hour 15 minutes

Ingredients	Preparation Method
50g Butter	---
200g Onion	Peeled, cut into strips
700g Stew Beef	Cut into 2cm x 2cm cubes

Ingredients	Preparation Method
10g Hungarian Paprika	---
10g Salt	---
2 Bay leaves	---
8g Ground Black Pepper	---
650ml HOT Beef Stock	---
250mL Dry Red Wine	---
400g Potato	Peeled, cut into 2cm x 2cm cubes

### Cooking Instructions

**Note:** Follow "Main Cooking Menu" section for details operating procedure of the Variety Cooker.

- 1** Put butter and onion in the inner pot, mix well. Press the **[Main]** button to select the **[Goulash]** submenu, close the lid and set the cooking time to 2 hours 15 minutes.
  - Press the **[Cook]/[OK]** button and start the cooking program. Cook for 5 minutes and stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 2** When the Variety Cooker beeps, put the beef, paprika and salt in the inner pot, mix well, close the lid and cook for 20 minutes. Stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 3** After the second step and the Variety Cooker beeps, add bay leaf, pepper, hot beef stock and wine, mix well, close the lid and cook for 1 hour 30 minutes.
- 4** When the Variety Cooker beeps, put potato, mix well, close the lid and cook for 20 minutes.
- 5** The Variety Cooker beeps to indicate that the cooking process is finished. Ready to serve.

### Perfect Goulash Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.
- Choose well-marbled stewing cut for perfect Goulash.
- Pick Point Noir when choosing the Red Wine for perfect result.
- Use Sweet Hungarian Paprika to give a rich and delicious classic Hungarian Goulash.
- Serve with sour cream on top or stir in sour cream and serve over rice or eat it as a soup and a simple green salad alongside, to complete the meal.

## Ratatouille

Serving size: 4-6 persons

Preparation Time: 15 minutes

Total Cooking Time: 25 minutes

Ingredients	Preparation Method
FOR COOKING	
2 Tablespoon Olive Oil	---
3 Garlic cloves	Finely Chopped
100g Onion	Finely Chopped
1/2 Tablespoon Tomato Paste	---
100mL HOT Vegetable Stock	---



Ingredients	Preparation Method
100ml Pre-packaged Tomato Passata	---
250g Courgette	Quarter it lengthwise then slice into ¼ segments
250g Aubergine	Quarter it lengthwise then slice into ¼ segments
50g Red Bell Pepper	Trimmed, seeded and diced
50g Yellow Bell Pepper	Trimmed, seeded and diced
FOR GARNISH	
1 Bunch Fresh Basil	Chopped, seasonings to taste

### Cooking Instructions

**Note:** Follow "Main Cooking Menu" section for details operating procedure of the Variety Cooker.

- 1 Put oil, garlic, onion and tomato paste in the inner pot, mix well. Press the **[Main]** button to select the **[Ratatouille]** submenu, close the lid and set the cooking time to 25 minutes.
  - Press the **[Cook]/[OK]** button and start the cooking program. Cook for 5 minutes and stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 2 When the Variety Cooker beeps, add hot vegetable stock and passata, mix well, close the lid and cook for 5 minutes.
- 3 Add courgette, aubergine and red & yellow bell pepper, mix well, and close the lid. Cook for 15 minutes.
- 4 When the Ratatouille cooking process is finished, add basil & seasonings and then stir well. Ready to serve.

### Perfect Ratatouille Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.
- Use prepackaged tomato passata for perfect Ratatouille.
- Serve over rice or eat it alone as a nutritious super.
- Good serve over pasta, rice, couscous or crusty Italian bread and top with Parmesan to turn this into a satisfying meal.

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## Poulet Basquaise

Serving size: 4-6 persons

Preparation Time: 30 minutes

Total Cooking Time: 1 hour 10 minutes

Ingredients	Preparation Method
FOR MARINATE	
600g Boneless chicken thigh filets	Cut into 2 cm x 2 cm cubes
3g Tablespoon Rock Salt	---
6g Whole Black Peppercorn	---
1 Bay leaf	Chopped finely
2 Tablespoon Sugar	---

Ingredients	Preparation Method
FOR COOKING	
3 Teaspoon Olive Oil	---
30g Spanish Onion	Peeled, Cut into strips
75g Fennel	Diced
10g Garlic	Crushed and flattened
50g Red Bell Pepper	Cut into strips
50g Yellow Bell Pepper	Cut into strips
1 Bay leaf	---
0.05g Saffron Thread	---
50mL White Wine	---
500mL HOT Chicken Stock	---
100g Plum Tomato	Peeled, seeded and diced
200g New Potato	Peeled, cut into 2cm x 2 cm cubes
FOR GARNISH	
50g Fresh Parsley	Finely chopped

### Marinate Instructions

- 1 Place the chicken into a dish, mix & cover with the salt, whole black pepper corns, bay leaf and sugar. Marinate for at least 1 hour.
- 2 Wash off the excess of salt mixture from the chicken; Keep it on a Kitchen Towel and pat dry.

### Cooking Instructions

**Note:** Follow "Main Cooking Menu" section for details operating procedure of the Variety Cooker.

- 1 Put oil, onion, fennel, garlic, red and yellow bell pepper in the inner pot, mix well. Press the **[Main]** button to select the **[Poulet Basquaise]** submenu, close the lid and set the cooking time to 1 hour 10 minutes.
  - Press the **[Cook]/[OK]** button to start the cooking program. Cook for 5 minutes and stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 2 When the Variety Cooker beeps, put the chicken, bay leaf and saffron, mix well, close the lid and cook for 5 minutes. Stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 3 After the second step and the Variety Cooker beeps, add white wine and hot stock, mix well, close the lid and cook for 45 minutes.
- 4 When the 3rd cooking step is finished, add tomato and potato mix well, close the lid and cook for 15 minutes.
- 5 When the Poulet Basquaise cooking process is finished, garnish with parsley. Ready to serve.

### Perfect Poulet Basquaise Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.
- Use saffron for a nice yellow color as well as a subtle background flavor to this classic dish.
- Serve hot along with a light, red wine and turn this into a satisfying meal.

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## Spezzatino di carne

Serving size: 4-6 persons

Preparation Time: 30 minutes

Total Cooking Time: 2 hour 25 minutes

Ingredients	Preparation Method
10g Butter	---
1 Teaspoon Mashed Garlic	---
700g Stew Beef	Cut into 2cm x 2 cm cubes
½ Cup Dry White Wine	---
250g Prepackaged Tomato Passata	---
1 Spring Fresh Basil	Finely chopped
120g Celery	Trimmed, finely chopped
25g Fresh Parsley	Finely chopped
¼ Teaspoon Dried Oregano	---
1 Spring Fresh Rosemary	---
A pinch of Salt	---
A pinch of Ground Black Pepper	---

### Cooking Instructions

**Note:** Follow "Main Cooking Menu" section for details operating procedure of the Variety Cooker.

- 1 Put butter, garlic and beef in the inner pot, mix well. Press the **[Main]** button to select the **[Spezzatino di carne]** submenu, close the lid and set the cooking time to 2 hours 25 minutes.
  - Press the **[Cook]/[OK]** button and start the cooking program. Cook for 10 minutes and stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 2 When the Variety Cooker beeps, put wine, mix well, close the lid and cook for 5 minutes. Stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 3 After the second step and the Variety Cooker beeps, add passata, basil, celery, fresh parsley, dried oregano, rosemary, salt and black pepper, mix well, close the lid and cook for 2 hours.
- 4 When the Variety Cooker beeps to indicate that the cooking process is finished. Ready to serve.

### Perfect Spezzatino di carne Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.
- Arrange Spezzatino di carne on a platter surrounded with potatoes, noodles, or rice, and decorate with parsley for great tasting homemade meals.

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## Tortilla

Serving size: 4-6 persons

Preparation Time: 10 minutes

Total Cooking Time: 38 minutes

Ingredients	Preparation Method
25mL Olive Oil	---
400g Potato	Peeled and chopped
130g Onion	Chopped
A pinch of Salt	---
A pinch of Ground Black Pepper	---
6 Large Eggs	Beat the eggs with salt and the pepper with a fork until blended

### Cooking Instructions

**Note:** Follow “Main Cooking Menu” section for details operating procedure of the Variety Cooker.

- 1** Put oil, potato and onion in the inner pot, mix well. Press the **[Main]** button to select the **[Tortilla]** submenu, close the lid and set the cooking time to 38 minutes.
  - Press the **[Cook]/[OK]** button to start the cooking program to cook for 15 minutes. Stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 2** When the Variety Cooker beeps, pour egg mixture to cover the potato, close the lid and cook for 23 minutes.
- 3** The Variety Cooker beeps to indicate that the cooking process is finished. Remove the inner pot from the Variety Cooker. Let the Tortilla cool down in the inner pot for 5 minutes. Then turn the inner pot upside down to flip the Tortilla onto a plate. Ready to serve.

### Perfect Tortilla Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.
- Slice a Spanish chorizo sausage and cook with the potato and onion in the inner pot to enrich the taste.
- Carefully flip the tortilla onto a plate! To serve as a main course, slice it into 6-8 pieces like a pie. Serve sliced French bread on the side.

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## Stew

**Note:** Follow “Main Cooking Menu” section for details operating procedure of the Variety Cooker.

### Tips & Hints:

- Brown/ sear meats in a skillet, prior to adding to Variety Cooker. This will create greater depth of flavor to any dish as well as melt out fat that can be poured off before stewing.
- To ensure the food is safe, as well as tender, it is recommended to use an instant read thermometer to ensure food temperature reach well above 74°C (165°F).
- Raw beans must be soaked and boiled for at least 10 minutes prior to stewing to avoid poisoning; canned beans do not require this.

### Recipe Suggestion - Lemongrass Chicken

Serving size: 4-6 persons

Preparation Time: 30 minutes

Total Cooking Time: approximate 50 minutes

Ingredients	Preparation Method
2 Teaspoon Olive Oil	---
600g Boneless chicken thigh filets	Cut into 4 cm x 4 cm cubes
100g Onion	Finely chopped
2 Stick Lemongrass	Sliced
2 Teaspoon Fish Sauce	---
2 Tablespoon Dried Ground Cumin	---
2 Slice Fresh Ginger	Finely sliced
½ Cup Water	---
2 Teaspoon Chili Powder	---
FOR GARNISH	
2 Spring Fresh Spring Onion	Finely chopped
4 Teaspoon Lemon juice	---

### Cooking Instructions

- 1 Preheat oil in large sauce-pan, add in chicken and onion and sear for around 5 minutes or until the outside brown. Transfer the content to the inner pot of the Variety Cooker.
- 2 Add lemongrass, fish sauce, dried ground cumin, fresh ginger, water, chili powder, mix well. Press the **[Main]** button to select the **[Stew]** submenu, close the lid and set the cooking time to 45 minutes.
  - Press the **[Cook]/[OK]** button to start the cooking program. Cook for 10 minutes and stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 3 When the Variety Cooker beeps to indicate that the cooking process is finished. Garnish with fresh spring onion and lemon juice before serving.

### Perfect Lemongrass Chicken Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.
- Purchase lemongrass with firm stalks (not soft or rubbery, which means it's too old) for perfect result.
- You can serve this dish with rice vermicelli, jasmine rice or toasted French bread.

## Sweet Fruits Compote

Serving size: 4-6 persons

Preparation Time: 10 minutes

Total Cooking Time: 25 minutes

Ingredients	Preparation Method
5 Gala Apples	Peeled, cored and cut into 8 cubes
25g Sugar	---
1 Vanilla Pod	Scrape seeds from vanilla pod
1 Medium size Lemon	Squeeze the juice



## Cooking Instructions

**Note:** Follow “**Compote & Chutney Cooking Menu**” section for details operating procedure of the Variety Cooker.

- 1 Put gala apple, sugar, vanilla seed and lemon juice in the inner pot, mix well. Press the [**Compote & Chutney**] button to select the [**Sweet Fruits Compote**] submenu, close the lid and set the cooking time to 25 minutes.
  - Press the [**Cook**]/[**OK**] button to start the cooking program. Stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 2 When the Variety Cooker beeps to indicate that the cooking process is finished, serve hot with poultry and meat as a side dish or let it cool down and portion into sterilized jars. The compote should keep sealed, refrigerated and then serve cold.

### Perfect Sweet Fruits Compote Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.
- Variation in this recipe includes using pears to add the taste.
- Ginger, cinnamon goes well with the fruits to enrich the compote.
- Compote can be prepared ahead of time and stored, covered in the refrigerator. Spoon over oatmeal, yoghurt or ice-cream for an easy weeknight dessert. This is a delicious way to add more fruit serving to your day.
- When potting into jars, make sure there are no air spaces in the compote, as this impairs its keeping qualities. Get rid of them by stirring with a spoon. The compote can be kept in the refrigerator up to 2-3 days.

## Spicy Apple Chutney

Serving size: 4-6 persons

Preparation Time: 10 minutes

Total Cooking Time: 2 hours

Ingredients	Preparation Method
5 Granny Smith Apple	Peeled, cored and cut into 8 cubes
50mL Balsamic Vinegar	---
100mL Brandy	---
10g Demerara Sugar	---
A pinch of Salt	---
10g Mixed Spice Ground	---
10g Ground Cinnamon	---
10g Fresh Ginger	Grounded

## Cooking Instructions

**Note:** Follow “**Compote & Chutney Cooking Menu**” section for details operating procedure of the Variety Cooker.

- 1 Put apple, vinegar and brandy, mix well. Press the [**Compote & Chutney**] button to select the [**Spicy Apple Chutney**] submenu, close the lid and set the cooking time to 2 hours.
  - Press the [**Cook**]/[**OK**] button to start the cooking program. Cook for 30 minutes.

- 2 When the Variety Cooker beeps, put demerara sugar, salt, mixed spice, cinnamon and fresh ginger, mix well, close the lid and cook for 1 hour 30 minutes.
- 3 When the Variety Cooker beeps to indicate that the cooking process is finished, serve hot with poultry and meat as a side dish or let it cool down and portion into sterilized jars. The chutney should keep sealed, refrigerated and then serve cold.

#### Perfect Spicy Apple Chutney Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.
- Pick better quality balsamic vinegar to let the taste of the chutney come through better.
- Replace half of the vinegar by water to lighten the taste of chutney. You can always add more vinegar later.
- This is a spicy condiment for meat and poultry, this chutney is also tempting serving along with sour cream.
- Chutney can be prepared ahead of time and stored, covered in the refrigerator. Spoon over yoghurt or ice-cream for an easy weeknight dessert. This is a delicious way to add more fruit serving to your day.
- When potting into jars, make sure there are no air spaces in the chutney, as this impairs its keeping qualities. Get rid of them by stirring with a spoon. The chutney can be kept in the refrigerator up to 2-3 days.

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## Oatmeal

Serving size: 1-6 persons

Preparation Time: 5 minutes

Total Cooking Time: 10-20 minutes

Ingredients	Preparation Method
Oatmeal	(80g Oatmeal for 1 – 2 persons) (160g Oatmeal for 3 – 4 persons) (240g Oatmeal for 5 - 6 persons)
Water	---



#### Cooking Instructions

**Note:** Follow “**Breakfast Cooking Menu**” section for details operating procedure of the Variety Cooker.

- 1 Put the oatmeal into the inner pot. Add water up to the level indicator for oatmeal according to the amount of oatmeal you have added. Press the **[Breakfast]** button to select the **[Oatmeal]** submenu, close the lid and set the cooking time according to the following reference.

Oatmeal	Cooking Time
80g	10 min
160g	15 min
240g	20 min

- Press the **[Cook]/[OK]** button to start the cooking program.
- 2 When the oatmeal cooking process is finished, add some fruits or honey on top and serve.

### Perfect Oatmeal Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.
- Oatmeal is high in fiber and, when made properly, a delicious breakfast choice. It's best to follow the recipe provided above, milk is not recommended to cook in the Variety Cooker.
- Add a small handful of dark raisins or currants to the oatmeal when serving. This is a delicious way to add more fruit serving to your day.
- Be careful when biting into oatmeal, it retains heat very well and remains piping hot for a long time.

## Yoghurt

Serving size: 4 persons

Preparation Time: 15 minutes

Total Cooking Time: 4 hours

Ingredients	Preparation Method
500ml Milk	---
100ml Plain live yoghurt	---



### Cooking Instructions

**Note:** Follow “**Breakfast Cooking Menu**” section for details operating procedure of the Variety Cooker.

**1** Place the yoghurt in room temperature a few minutes before cooking to warm up the yoghurt culture. Warm the milk to around 40°C. Mix the yoghurt with the warm milk rapidly in a separate big pot and pour the mixture into the resealable cups. Cover the cups with the lids.

**Note:** It takes only a few seconds to warm the milk to 40°C. If the milk reaches a too high temperature, it will destroy the bacteria in the yoghurt.

**2** Put the steam tray in the inner pot. Add water up to the level indication for yoghurt. Then put the cups on the steam tray.

- Press the **[Breakfast]** button to select the **[Yoghurt]** submenu, close the lid and set the cooking time to 4 hours.
- Press the **[Cook]/[OK]** button to start the cooking program.

**Tip:** If you want a more sour taste, you can set to a longer cooking time.

**3** When the yoghurt cooking process is finished, remove the cups from the inner pot, add some fruits or honey on top of the yoghurt and serve warm. Or you can let the yoghurt cool down and put it into the fridge overnight and then serve cold.

### Perfect Yoghurt Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.
- For smoother and firmer yoghurt, you can add 60g milk powder to the milk and then warm it. Then follow the above steps.

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# Cheese Cake

Serving size: 6 persons

Preparation Time: 35 minutes

Total Cooking Time: 1 hour 5 minutes

Ingredients	Preparation Method
250g Cream Cheese	Cut into 1-inch chucks and allow to soften at room temperature
60g + 40g Sugar	Measure into separate containers
4 Large Eggs	Separate egg white and yolk into different bowl
40g All Purpose Flour	---
55mL Whipping Cream	---
1.5 Tablespoon Lemon Juice	---
A dash of Vanilla Essence	---
25g Butter	Melted
Margarine/Softened Butter	Grease the inner pot with a soft brush

## Preparing cake batter

- 1 Allow the cream cheese to soften at the room temperature.
- 2 In a mixing bowl, beat the cream cheese and sugar (60g) with an Electric Hand Mixer using medium speed until the sugar dissolved. Scrap the sides of the bowl with spatula to ensure the ingredients are incorporated during mixing.
- 3 Add egg yolks one at a time in the batter; then follow by plain flour; whipping cream, lemon juice, vanilla essence and melted butter and mix till combine with Electric Hand Mixer using medium speed. Scrap the side of the bowl with spatula to ensure the ingredients are incorporated during mixing.
- 4 Separately in a mixing bowl, beat egg white with Electric Hand Mixer until foaming, gradually add in sugar (40g) and beat until stiff peaks form.
- 5 Gently fold in egg white and sugar mixture into the cream cheese mixture. Do not overmix.

## Cooking Instructions

**Note:** Follow "Dessert Cooking Menu" section for details operating procedure of the Variety Cooker:

- 1 Grease the inner pot with margarine/softened butter and then pour the cake mixture into it.
  - Press the **[Dessert]** button to select the **[Cheese Cake]** submenu, close the lid and press the **[Cook]/[OK]** button to cook for 1 hour 5 minutes.
- 2 The Variety Cooker beeps to indicate that the cooking process is finished. Remove the inner pot from the Variety Cooker. Let the cake cool down in the inner pot for 15 minutes. Then turn the inner pot upside down to flip the cake onto a plate. Ready to serve. Or you can chill the cheese cake overnight and then serve cold with fruits, compote.

## Perfect Cheese Cake Hints and Tips

- Prepare the cake batter in advance of cooking.
- Always bring the ingredients to room temperature before mixing.
- To soften cream cheese in the microwave: place unwrapped cream cheese in a microwavable plate and microwave on high for 15 seconds.

- Garnish the cheese cake with berries sauces, compote, or even place a small amount of sour cream of the side to make a rich and delicious indulgent dessert.

## Chocolate Cake

Serving size: 6 persons

Preparation Time: 35 minutes

Total Cooking Time: 40 minutes

Ingredients	Preparation Method
125g Butter	Cut into 1-inch chunks and allow to soften at room temperature
125g Sugar	---
100g Plain Flour	Sieve well with cocoa powder
25g Cocoa Powder	Sieve well with plain flour
4 Large Eggs	---
Margarine/Softened Butter	Grease the inner pot with a soft brush

### Preparing cake batter

- 1 Allow the butter to soften at room temperature.
- 2 In a mixing bowl, cream the butter and sugar with an Electric Hand Mixer until light and fluffy (high speed for approximately 5 minutes). Scrap the sides of the bowl with spatula to ensure the ingredients are incorporated during mixing.
- 3 Continue high speed, add in flour, cocoa powder, and mix till combine. Scrap the sides of the bowl with spatula to ensure the ingredients are incorporated during mixing.
- 4 Continue high speed, add eggs (one at a time) through the mixture, and mix only until combined. Do not overmix. Scraping the side of the bowl to make sure all the ingredients are incorporated.

### Cooking Instructions

**Note:** Follow "Dessert Cooking Menu" section for details operating procedure of the Variety Cooker:

- 1 Grease the inner pot with margarine/softened butter and then pour the cake mixture into it.
  - Press the **[Dessert]** button to select the **[Chocolate Cake]** submenu, close the lid and press the **[Cook]/[OK]** button to cook for 40 minutes.
- 2 The Variety Cooker beeps to indicate that the cooking process is finished. Remove the inner pot from the Variety Cooker. Let the cake cool down in the inner pot for 15 minutes. Then turn the inner pot upside down to flip the cake onto a plate. Ready to serve. Or you can chill the chocolate cake overnight and then serve cold with fruits, compote.

### Perfect Chocolate Cake Hints and Tips

- Prepare the cake batter in advance of cooking.
- Always bring the ingredients to room temperature before mixing.
- To soften the butter quickly: cut butter into 1-inch chunks between 2 large pieces of wax paper and smash through with a rolling pin. When the butter is about  $\frac{1}{8}$  to  $\frac{1}{4}$  inch thick, lift out wax paper and peel away the butter (before it gets too soft to peel).
- Do not replace butter with margarine, shortening or part-butter products, or the cake will not raise properly.

- Do not replace cocoa power with drinking chocolate powder, or the cake will not raise properly and will give sweeter taste and less natural cocoa aroma.
- Garnish the chocolate cake with a scoop of vanilla ice cream on the side and top both with warm chocolate fudge or caramel sauce and use whipped cream to decorate. Sprinkle with your favorite toasted nuts and topped with berries.
- Create your own Black Forest style dessert by topping this cake with cherry sauce and whip cream.
- Cake will not raise beautifully if you replace the butter with margarine that need in the recipe.

### Alternative way - Using ready-made cake mix

Ingredients	Preparation Method
250g Ready-made Chocolate cake mix	---
100mL Water or Milk	---
65g Softened Butter or Margarine	---
1 Large Egg	---

### Preparing cake batter

- 1 Mix the cake mix, water or milk, butter and egg in a large bowl. Whisk with an electric mixer at low speed for 1 minute and then at medium speed for another 3 minutes.

### Cooking Instructions

**Note:** Follow “Dessert Cooking Menu” section for details operating procedure of the Variety Cooker:

- 1 Grease the inner pot with some butter and then pour the cake mixture into it.
  - Press the **[Dessert]** button to select the **[Chocolate Cake]** submenu, close the lid and press the **[Cook]/[OK]** button to cook for 40 minutes.
- 2 The Variety Cooker beeps to indicate that the cooking process is finished. Remove the inner pot from the Variety Cooker. Let the cake cool down in the inner pot for 15 minutes. Then turn the inner pot upside down to flip the cake onto a plate. Ready to serve. Or you can chill the chocolate cake overnight and then serve cold with fruits, compote.

## Creme Caramel

Serving size: 4 persons

Preparation Time: 35 minutes

Total Cooking Time: 25 minutes

Ingredients	Preparation Method
FOR CARAMEL SAUCE	
¼ cup Sugar	---
25mL Water	---
FOR VANILLA CUSTARD	
400mL Whole Fat Milk	---
1 Vanilla Pod	Scrape seeds from vanilla pod into milk and stir to combine
1 Whole Egg	Allow to come to room temperature



Ingredients	Preparation Method
5 Egg Yolks	Allow to come to room temperature
60g Sugar	---

### Preparing Caramel Sauce

- 1 Pour sugar, water into a clean saucepan.
- 2 Bring to a boil over medium-high heat and cook until the sugar starts to color around the edges.
- 3 Gently swirl the pan to even out the color and continue to cook the mixture until it turns medium amber.
- 4 Immediately pour the hot caramel into the bottom of the resealable cup, dividing it evenly among them.
- 5 Carefully tilt and turn the cups to coat the sides and bottom with the caramel.

**Warning:** Caramel, at the saucepan stage, is very, very hot; be extremely careful around it.

- When the sugar has begun to caramelize, watch it carefully. Caramel burns quickly, and burnt caramel never taste good.
- Do not use the cooking utensils provided for cooking on open flame. It may be softened and deformed.

**Alternative way** – use ready-made caramel sauce

### Preparing Vanilla Custard

- 1 Bring the milk and vanilla pod to the boiling point.
  - 2 In a mixing bowl, separately mix egg, egg yolk and sugar.
  - 3 Gently stir in milk over the egg mixture using a whisk and be careful not to produce any foam.
- ↳ Foam would lead to bubbles in the creme caramel later.
- 1 Pour the mixture through a fine sieve to the mark of the resealable cup.
  - 2 Use a tablespoon to skim the surface to remove any visible air bubbles. Covered the resealable cups.

### Cooking Instructions

**Note:** Follow “**Dessert Cooking Menu**” section for details operating procedure of the Variety Cooker.

- 1 Put the steam tray in the inner pot. Add water up to the level indication for dessert. Then put the resealable cups on the steam tray. Press the **[Dessert]** button to select the **[Creme Caramel]** submenu, close the lid and set the cooking time to 25 minutes.
  - Press the **[Cook]/[OK]** button to start the cooking program.
- 2 The Variety Cooker beeps to indicate that the cooking process is finished. Let the creme caramel cool in pot for 5 minutes. Then remove the resealable cups and keep them in the fridge for three hours or until firm.

## Vegetable Soup

**Note:** Follow “**Soup Cooking Menu**” section for details operating procedure of the Variety Cooker.

### Hints and Tips

- This cooking program is unsuitable to cook thick and creamy soup as they are tend to over heat easily and spill over, which may damage your Variety Cooker.

## Recipe Suggestion - Pearl Barley Soup

Serving size: 4-6 persons

Preparation Time: 25 minutes

Total Cooking Time: 50 minutes

Ingredients	Preparation Method
FOR COOKING	
100g Pearl Barley	Soak in cold water for few hours/overnight
2 Tablespoon Olive Oil	---
75g Carrot	Roughly chopped
50g Red Onion	Peeled and coarsely chopped
50g Celery leaf	Coarsely chopped
200g Swiss Chard	Shredded leaves and roughly chopped the stalks
200g Plum Tomato	Roughly chopped
1L HOT Chicken Stock or water	---
A pinch of Salt	---
A pinch of Pepper	---
FOR GARNISH	
25g Parmesan	Freshly grated
25g Fresh Parsley	Finely chopped
Few spring Fresh Thyme	Roughly chopped
1 Tablespoon Olive Oil	---

### Cooking Instructions

- 1 Put all ingredients in the inner pot, mix well. Press the **[Soup]** button to select the **[Vegetable Soup]** submenu, close the lid and set the cooking time to 50 minutes.
  - Press the **[Cook]/[OK]** button to start the cooking program.
- 2 When the Variety Cooker beeps to indicate that the cooking process is finished, garnish with parmesan, parsley, thyme and oil before serving.

### Perfect Pearl Barley Soup Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.

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## Creme of Mushroom Soup

Serving size: 4-6 persons

Preparation Time: 20 minutes

Total Cooking Time: 33 minutes

Ingredients	Preparation Method
FOR COOKING	
2 Tablespoon Butter	---

Ingredients	Preparation Method
200g Onion	Peeled and finely diced
500g Botton Mushroom	Thinly sliced
35g All Purpose Flour	---
500ml HOT Mushroom Stock	---
1 Bay leaf	Coarsely chopped
A pinch of Salt	Shredded leaves and roughly chopped the stalks
A pinch of Pepper	Roughly chopped
FOR FINISHING	
800ml Half and Half	---

### Cooking Instructions

**Note:** Follow "Soup Cooking Menu" section for details operating procedure of the Variety Cooker.

- 1 Put butter and onion in the inner pot, mix well. Press the **[Soup]** button to select the **[Creme of Mushroom]** submenu, close the lid and set the cooking time to 33 minutes.
  - Press the **[Cook]/[OK]** button to start the cooking program. Cook for 5 minutes and stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 2 When the Variety Cooker beeps, add mushroom, mix well, close the lid. Cook for 5 minutes and stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 3 After the second step and the Variety Cooker beeps, stir in flour and continuous mixing until no lumps.
- 4 When the Variety Cooker beeps, immediately add in hot mushroom stock after the Variety Cooker beeps, then add bay leaf, salt and pepper, mix well, close the lid. Cook for another 20 minutes.
- 5 When the Variety Cooker beeps, add half and half, mix well, and cook for 2 minutes.
- 6 The Variety Cooker beeps to indicate that the cooking process is finished. Ready to serve.

### Perfect Creme of Mushroom Soup Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.
- Replace half & half with 1/3 of whipping cream and 2/3 of Milk if half and half is unavailable.
- Always bring the half & half to room temperature before mixing; it will dissolve beautifully with just a little stirring.

## Minestrone

Serving size: 4-6 persons

Preparation Time: 20 minutes

Total Cooking Time: 25 minutes

Ingredients	Preparation Method
2 Garlic cloves	Peeled and minced
430g Canned Kidney beans	Drained and rinsed
30g Peas	---
60g Onion	Finely chopped



Ingredients	Preparation Method
60g Celery	Finely chopped
70g Carrots	Finely chopped
200g Tomato	Peeled and diced
60g Cabbage	Chopped
125mL Tomato Sauce	---
1.5 teaspoon Dried Parsley	---
¼ teaspoon Dried Oregano	---
¼ teaspoon Dried Basil	---
1L HOT Vegetable Stock	---
250mL Water	---
100g Ditalini Pasta	---

### Cooking Instructions

**Note:** Follow "Soup Cooking Menu" section for details operating procedure of the Variety Cooker.

- Put garlic, kidney beans, peas, onions, celery, carrots, tomato, cabbage, tomato sauce, parsley, oregano, basil, hot vegetable stock and water in the inner pot, mix well. Press the **[Soup]** button to select the **[Minestrone]** submenu, close the lid and set the cooking time to 25 minutes.
  - Press the **[Cook]/[OK]** button to start the cooking program. Cook for 15 minutes.
- When the Variety Cooker beeps, add pasta, mix well, close the lid. Cook for 10 minutes.

### Perfect Minestrone Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.
- Small pasta match with this classic Minestrone, choose the small pasta such as Stelle, tripolini, tubetti, conchigliette are the best alternatives for thin pasta soup.

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## Seafood Chowder

Serving size: 4-6 persons

Preparation Time: 30 minutes

Total Cooking Time: 28 minutes

Ingredients	Preparation Method
20g Butter	---
100g Smoked Bacon	Diced
100g Celery	Sliced
100g Onion	Peeled and diced
40g All Purpose Flour	---
200ml Dry White Wine	---
250ml HOT Fish Stock	---
250ml HOT Water	---
250ml Clam Juice	---
200g Potato	Peeled and diced
1 teaspoon Thyme	---

Ingredients	Preparation Method
2 Tablespoon Dried Parsley	---
100g Shrimp	Peeled and deveined
80g Scallops	---
140g Salmon	Diced
140g White fish	Diced
300ml Cream	---
A pinch of salt	---
A pinch of Pepper	---

### Cooking Instructions

**Note:** Follow "Soup Cooking Menu" section for details operating procedure of the Variety Cooker.

- 1 Put butter, bacon, celery and onion in the inner pot, mix well.
  - Press the **[Soup]** button to select the **[Seafood Chowder]** submenu, close the lid and set the cooking time to 28 minutes.
  - Press the **[Cook]/[OK]** button to start the cooking program. Cook for 5 minutes and stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 2 When the Variety Cooker beeps, add flour and continuous mixing until no lumps. Immediately add in white wine and stir to mix well, close the lid. Cook for 1 minutes.
- 3 After the second step, add hot fish stock, water, clam juice and potato, mix well, close the lid and cook for 15 minutes.
- 4 Add thyme, parsley, shrimp, scallops, salmon and white fish, mix well, close the lid and cook for 5 minutes.
- 5 Add cream, mix well, close the lid and cook for 2 minutes.
- 6 When the Variety Cooker beeps to indicate that the cooking process is finished, add seasoning and mix well before serving.

### Perfect Seafood Chowder Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.
- Serve with warm crusty bread and a fresh salad to complete the meal.

## Tom Yum Goong

Serving size: 4-6 persons

Preparation Time: 30 minutes

Total Cooking Time: 30 minutes

Ingredients	Preparation Method
FOR COOKING	
1200mL HOT Chicken Stock	---
400g Oyster Mushroom	Sliced
1 Tomato	Quartered
6 Kaffir Lime Leaves	---
2 Tablespoon Galangal	Coarsely chopped



Ingredients	Preparation Method
4 Spring Lemongrass	Crushed and cut into smaller sections
16 Pieces Shrimps	Peeled and deveined, leaving the tail intact
Water	---
2 Tablespoons "prik pao" roasted chile in oil	---
8 Fresh Bird's Eye Chillies	---
4 Tablespoon Fresh Lime Juice	---
4 Tablespoon Fish Sauce	---
FOR GARNISH	
Coriander Leaves	---

### Cooking Instructions

**Note:** Follow "Soup Cooking Menu" section for details operating procedure of the Variety Cooker.

- 1 Put the hot chicken stock, mushroom, tomato, kaffir lime leaves, galangal and lemongrass in the inner pot. Add water according to the level for **[Soup]** indicated in the inner pot, mix well.
  - Press the **[Soup]** button to select the **[Tom Yum Goong]** submenu, close the lid and set the cooking time to 30 minutes.
  - Press the **[Cook]/[OK]** button to start the cooking program.
- 2 When the Variety Cooker beeps, put the shrimps in the inner pot and cook for 5 minutes.
- 3 When the Tom Yum Goong soup cooking process is finished, add the chili paste, fresh chillies, lime juice and fish sauce and then stir well. Garnish with coriander leaves before serving.

### Perfect Tom Yum Goong Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.
- Purchase lemongrass with firm stalks (not soft or rubbery, which means it's too old) for perfect result.
- Tom Yum Goong is a hot and sour Thai soup that is great as an appetizer or as a main dish when served with rice. Its robust fragrance is sure to tempt your tastebuds.

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## Mushroom and Chicken Sauce

Serving size: 4-6 persons

Preparation Time: 25 minutes

Total Cooking Time: 30 minutes

Ingredients	Preparation Method
40g Butter	---
100g Onion	Finely chopped
100g Red Bell Peppers	Finely chopped
100g Green Bell Peppers	Finely chopped
100g Smoked Bacon	Finely diced
200g Mushroom	Finely sliced

Ingredients	Preparation Method
600g Chicken Breast	Diced into 1 cm x 1 cm cube
85g All Purpose Flour	---
500mL HOT Chicken Stock	---
100mL Whipping Cream	Mix with milk before adding to the soup
200mL Milk	Mix with cream before adding to the soup

### Cooking Instructions

**Note:** Follow “**SauceCooking Menu**” section for details operating procedure of the Variety Cooker.

- 1** Put butter, onion, bell pepper and bacon in the inner pot, mix well.
  - Press the **[Sauce]** button to select the **[Mushroom & Chicken]** submenu, close the lid and set the cooking time to 30 minutes.
  - Press the **[Cook]/[OK]** button to start the cooking program. Cook for 5 minutes and stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 2** When the Variety Cooker beeps, put mushroom and chicken, mix well and close the lid. Cook for 10 minutes and stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 3** When the Variety Cooker beeps, stir in flour and continuous mixing until no lumps. Immediately add hot chicken stock and stir to mix well, close the lid. Cook for 12 minutes and stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 4** When the Variety Cooker beeps, add cream and milk, mix well and close the lid. Cook for 3 minutes.
- 5** When the Mushroom and Chicken Sauce cooking process is finished, pour over pasta and ready to serve.

### Perfect Mushroom and Chicken Sauce Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.
- Serve with rice, pasta for a easy and tasty meal.

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## Bolognese Sauce

Serving size: 4-6 persons

Preparation Time: 40 minutes

Total Cooking Time: 50 minutes

Ingredients	Preparation Method
2 Tablespoon Olive Oil	---
150g Onion	Finely chopped
150g Celery ribs	Finely chopped
60g Carrots	Finely chopped
2 Garlic cloves	Peeled and thinly sliced
200g Smoked Bacon	Diced
300g Minced Pork	---

Ingredients	Preparation Method
300g Minced Veal	---
200mL Red Wine	---
250mL HOT Beef Stock	---
170g Tomato Paste	---
400g Prepackaged Tomato Passata	---
A pinch of Dried Thyme	---
A pinch of Dried Oregano	---
A pinch of Salt	---
A pinch of Pepper	---

### Cooking Instructions

**Note:** Follow "SauceCooking Menu" section for details operating procedure of the Variety Cooker.

- 1 Put oil, onion, celery, carrot & garlic in the inner pot, mix well.
  - Press the **[Sauce]** button to select the **[Bolognese]** submenu, close the lid and set the cooking time to 50 minutes.
  - Press the **[Cook]/[OK]** button to start the cooking program. Cook for 5 minutes and stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 2 When the Variety Cooker beeps, put bacon, mix well and close the lid. Cook for 5 minutes and stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 3 When the Variety Cooker beeps, add minced pork and veal and continuous stirring until no lumps. Close the lid and cook for 10 minutes.
- 4 Immediately add wine, hot beef stock, tomato paste, stir to mix well, close the lid. Cook for 10 minutes.
- 5 When the Variety Cooker beeps, add prepackaged tomato passata, thyme, oregano, salt and pepper, mix well and close the lid. Cook for 20 minutes.
  - When the cooking process is finished, pour over pasta and ready to serve.

### Perfect Bolognese Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.
- Use prepackaged tomato passata for perfect result.
- Serve with salad and warm bread for sopping up sauce or plate the Bolognese Sauce over fresh pasta and cover with parmesan to enjoy your meal.

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## Seafood Gumbo

Serving size: 4-6 persons

Preparation Time: 40 minutes

Total Cooking Time: 51 minutes

Ingredients	Preparation Method
¼ cup Olive Oil	---
250g Onion	Chopped
280g Celery	Chopped

Ingredients	Preparation Method
1 Garlic cloves	Peeled and minced
300g Green Bell Pepper	Chopped
2 teaspoons hot pepper sauce	---
½ teaspoon Ground Dried Cayene Pepper	Combine all spices and herbs together in a bowl, set aside
½ teaspoon Ground White Pepper	Combine all spices and herbs together in a bowl, set aside
½ teaspoon Ground Black Pepper	Combine all spices and herbs together in a bowl, set aside
1.5 teaspoon Paprika	Combine all spices and herbs together in a bowl, set aside
½ teaspoon Dried Thyme	Combine all spices and herbs together in a bowl, set aside
½ teaspoon Dried Oregano	Combine all spices and herbs together in a bowl, set aside
1 Crushed Bay leaf	Combine all spices and herbs together in a bowl, set aside
35g All Purpose Flour	---
250g Tomato Sauce	---
650mL Fish Stock	---
100g Fresh Salmon	Diced
1 cup Crabmeat	---
250g Small Shrimp	Peeled and deveined
100g White Fish	Defrosted, diced
1 teaspoon Salt	---
A pinch of Pepper	---

## Cooking Instructions

**Note:** Follow "SauceCooking Menu" section for details operating procedure of the Variety Cooker.

- 1 Put oil, onion, celery, garlic & bell pepper in the inner pot, mix well.
  - Press the **[Sauce]** button to select the **[Seafood Gumbo]** submenu, close the lid and set the cooking time to 51 minutes.
  - Press the **[Cook]/[OK]** button to start the cooking program. Cook for 10 minutes and stir the ingredients for a few seconds in the middle of the cooking process for even cooking.
- 2 When the Variety Cooker beeps, put hot sauce and combined herbs, mix well. Immediately stir in flour and continuous mixing until no lumps.
- 3 When the Variety Cooker beeps, add tomato sauce and hot stock, mix well and close the lid. Cook for 30 minutes.
- 4 When the Variety Cooker beeps, add salmon, crabmeat, shrimp, white fish, salt and pepper to taste, mix well and close the lid. Cook for 10 minutes.
- 5 When the Seafood Gumbo cooking process is finished, pour over rice and ready to serve.

## Perfect Seafood Gumbo Hints and Tips

- Prepare all ingredients in advance of cooking. Put them close to the Variety Cooker before you begin.
- Serve over rice in soup bowls or with crackers or rolls and salad.

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## Saffron Rice

Serving size: 4-6 persons

Preparation Time: 10 minutes

Total Cooking Time: auto sensing by the appliance

Basmati Rice (cup)	2	4	6	8	10
Butter (Tablespoon)	0.5	1	1.5	2	2.5
Cinnamon Stick	¼	½	¾	1	1¼
Whole Black Peppercorn (pcs)	1	2	3	4	5
Saffron Thread (g)	0.025	0.05	0.075	0.1	0.125

Salt: A pinch

Water: According to the water measurement for **[RICE]**

### Cooking Instructions

**Note:** Follow “Rice Cooking Menu” section for details operating procedure of the Variety Cooker.

- 1 Add washed rice and water to the water level indicated for **[RICE]** on the inner pot. Add butter, cinnamon stick, whole black peppercorns and saffron thread, mix well, then close the lid.
  - Press the **[Rice]** button to select the **[Saffron]** submenu.
  - Press the **[Cook]/[OK]** button to start the cooking program.
- 2 The Variety Cooker beeps to indicate that the cooking process is finished.

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## Sushi Rice

Serving size: 4-6 persons

Preparation Time: 10 minutes

Total Cooking Time: auto sensing by the appliance

Ingredients	Preparation Method
FOR PREPARING RICE	
3 cups Sushi Rice	---
Water (according to the water measurement for SUSHI)	---
FOR MAKING SUSHI	
½ cup Sushi Vinegar (Japanese Rice Vinegar)	---
1 Tablespoon Sugar	---
A pinch of Salt	---



## Cooking Instructions

**Note:** Follow “RiceCooking Menu” section for details operating procedure of the Variety Cooker.

- 1 Add washed rice and water to the water level indicated for [SUSHI] on the inner pot. Mix well then close the lid.
  - Press the [Rice] button to select the [Sushi] submenu.
  - Press the [Cook]/[OK] button to start the cooking program.
- 2 When the Variety Cooker beeps to indicate that the cooking process is finished, immediately add Sushi Vinegar, sugar and salt in the rice and gently mix well and let it cool.
- 3 Add your favorite ingredients (seaweed, cucumber, crab roe and salmon sashimi) to make different sushi or rice rolls.

## Steaming

Ingredients	Amount	Steaming time (min)	Suggested herbs/spices for better taste
Asparagus	500g	15-20	Thyme, basil, lemon
Baby corn	200g	15-20	Chives, chili, paprika
Broccoli	400g	15-20	Garlic, crushed red chili, tarragon
Green beans	500g	15-20	Parsley, lemon, garlic
Carrots	500g	20-25	Parsley, dry mustard, chives
Cauliflower florets	400g	15-20	Rosemary, basil, tarragon
Courgette	500g	15-20	Dill, sage, rosemary
Potatoes	400g	35-40	Parsley, chives, garlic
Chicken fillet	250g	30-35	Black pepper, lemon, paprika
Eggs	6 pcs	18-25	---
Prawns	200g	25-30	Saffron, lemon
Salmon	450g	20-25	Dill, parsley, basil
White fish	450g	18-25	Dry mustard, allspice, marjoram

**Note:** Follow “Steam Cooking Menu” section for details operating procedure of the Variety Cooker.

### Tips for steaming food

- Do not steam food larger than 1½ inch thick. It may hit the inner lid and may not cook well.
- Cut off thick stems from cauliflower, broccoli and cabbage.
- Do not thaw frozen vegetables before you steam them.
- Never steam frozen meat, poultry or seafood. Always let frozen meat, poultry or seafood thaw completely before you put it in the steamer.
- Wash meat properly and pat it dry, so that as little juice as possible drips out.
- Tender pieces of meat with a little fat are most suitable for steaming.
- Wrap fish and meat in aluminum foil to prevent them from sticking to steaming basket. Wrapping also provides moister cooking.
- Puncture eggs before steaming to prevent shells cracking.
- Always keep the lid closed during the entire steaming process. Opening the lid causes a loss of heat and steam, resulting in a slower cooking time.
- Make sure the food is well done before you eat it. If the food is not done, set a longer steaming time. You may need to put some more water in the inner pot.

