

CUCINA
by Giani

IM-GCRMC-M90E20102014



Multi Cooker

Instruction Manual

Model Reference: GCRMC-M90E

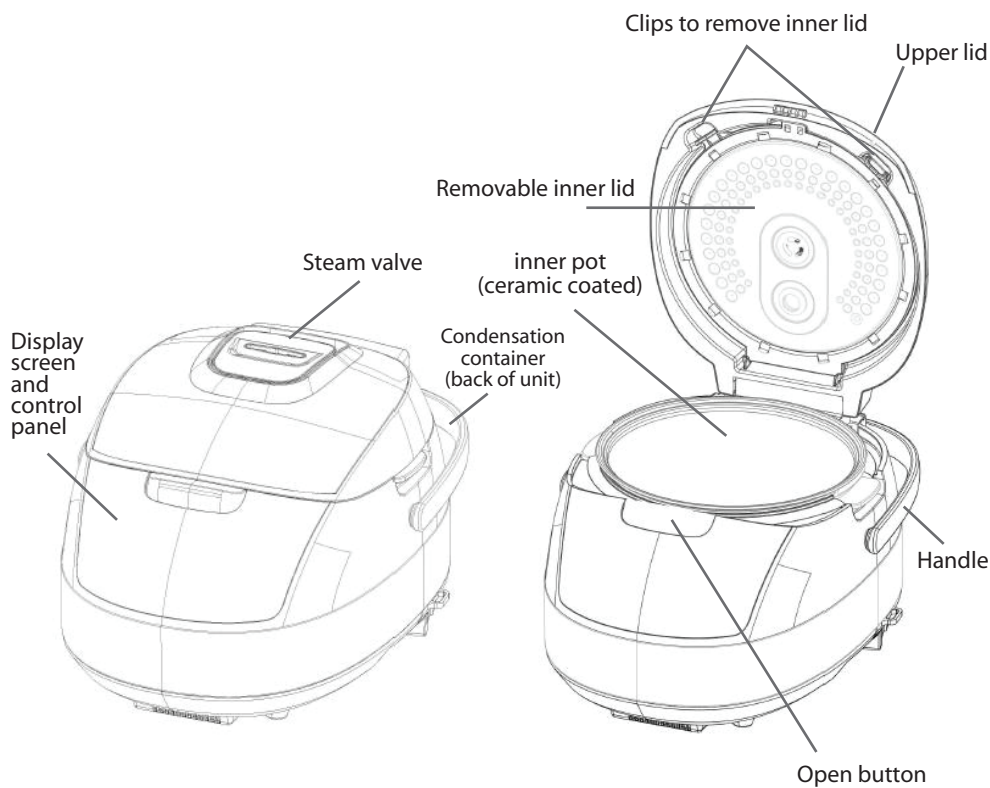
Introduction

Thank you for choosing the Cucina 50 in 1 Multi Cooker. Before use, please read this manual. It gives important instructions about safety, use and maintenance of your appliance. Please keep for future reference.

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Product Overview



Spoon



Ladle



Measuring Cup



Steamer



Instruction manual



Recipe Booklet



Features

1. Micro computer control
2. Large LED screen display and multiple cooking modes
3. Sealing performance to lock in nutrition
4. Automatic heat insulation
5. Intelligent control to stimulate the heating process providing delicious food
6. Multi functions to enable all types of cooking methods
7. Ceramic Coated inner pot is scratch free and has excellent non-stick and thermal conductivity qualities.
8. 24 hour pre set timer
9. Overheat protection
10. 1.8L max rice capacity / 5L max water capacity
11. Product life time: 5 years
12. Noise level: (waiting details from china)

This modern multi cooker, with a temperature adjustment range from 35 Degrees up to 170 Degrees, makes cooking so much easier.

Cook meat, fish, poultry, vegetables and seafood. Bake and fry, make oatmeal, soup, pasta, rice dishes, dough, yoghurt, desserts and much more. With 3D heating the multi cooker evenly distributes heat and helps preserve vitamins and minerals in food.

Technical Information

Model Ref:	KF-C50
Size:	380 x 290 x 270 mm
Voltage:	220V – 50 Hz
Power:	860w
Capacity:	5L
Heating:	3D

Important Safeguards

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



Giani Ltd are not responsible for any failures arising from the use of this product in a manner inconsistent with the technical and safety standards.

When using an electrical appliance, basic safety precautions should always be followed, including the following:

Before installing the appliance, check that the voltage in your home corresponds to the voltage stated on the rating plate (the rating plate can be located underneath the base of the appliance)

Do not let the cord hang over the edge of the table or counter or allow it to touch any hot surfaces or sharp edges.

Do not place near hot gas, electric burners or other heated ovens.

Place the appliance securely in the centre of your work space.

Do not operate on a non-heat resistant glass, wood cooking surface, or a table cloth.

Do not operate the appliance without the inner pot, this will damage the appliance.

Always make sure the appliance lid is closed properly before cooking. Poor sealing will effect the performance of the multi cooker.

Before starting your cooking program, turn the inner pot around inside the multi cooker, this will make sure the inner pot has full contact with the heating element. If the inner pot is not placed correctly the cooking process will be jeopardised.

Note the appliance will give off a slight odour when first used, this is normal and will disappear quickly.



CAUTION! During use the appliance becomes hot! Take care and pay attention when touching the appliance whilst operating. Make sure your hands are protected when handling the device.



Caution! Hot Steam will immerse from the outlet during operation. Take extreme care. **DO NOT** cover the steam outlet during operation.

Use the handle to manoeuvre the appliance to avoid touching any surfaces that may become hot during use.

Do not allow children to use this appliance. It should only be used by responsible adults.

Close adult supervision must be provided when this appliance is used near children. The use of accessory attachments that are NOT recommended by the appliance manufacturer may cause injuries.

Important Safeguards

Do not operate the appliance with a damaged cord or plug. It must be replaced by a qualified electrician.

Never pull the power cord when disconnecting the unit, take the plug and carefully pull from the mains socket.

In the unlikely case this appliance malfunctions or becomes damaged, it **MUST** be assessed by a qualified electrician.

Unplug this appliance from the outlet when not in use and before cleaning and ensure it has been allowed to cool first.

Do not clean the appliance with a metal scrubbing pad. Pieces can break off the pad creating a big risk of an electrical shock and will also damage the appliance.

Always switch off the appliance before removing the Inner pot.

This appliance is intended for household use only. Do not use outdoors.

To protect against electrical shock, do not handle the plug with wet hands, do not immerse the plug, cord or Multi Cooker pot base in to water or any other liquid.

ATTENTION! To protect against electric shock, cook only with the included ceramic heating pan.

Do not use this appliance for anything other than its intended use.

Never pour cold water in to the ceramic pot when it is hot.

Never add water to hot oil.

Store in a cool dry place.

Prior to First Use

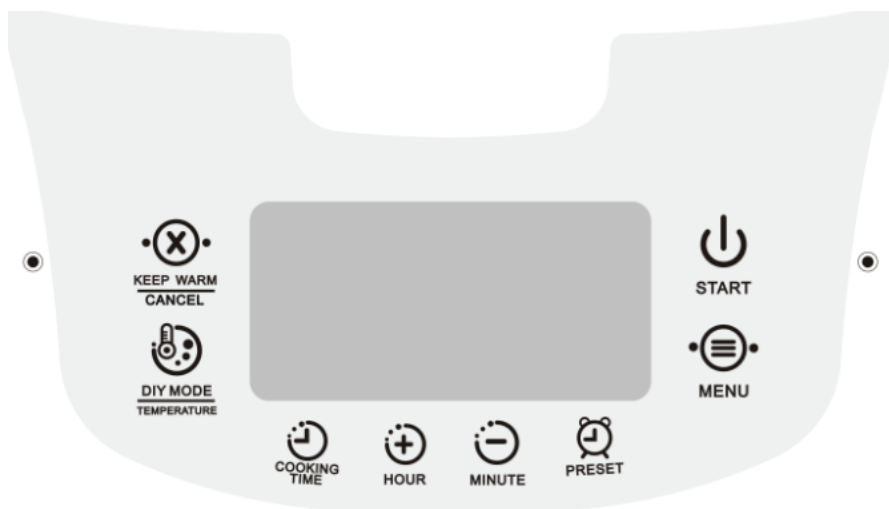
Carefully unpack your appliance. Remove all packaging materials and keep for storage purposes or dispose of accordingly.

Wipe all interior and exterior surfaces of the unit with a soft, damp cloth. **DO NOT** use any abrasive materials as with will damage the appliance.

Remove the internal pot and wash with warm soapy water **ONLY**. Rinse and dry thoroughly.

Control Panel

Equipped with a touch control panel with colour LED multifunction display.



Functions



Start

Starts the cooking program selected



Keep Warm / Cancel

The keep warm function is automatically activated at the end of each cooking program. When the program finishes it will keep warm (degrees?) for 24 hours.

To disable the keep warm function simply press and hold until the keep warm function light goes out. You can cancel a program at anytime, simply press the cancel button once.



DIY Mode / Temperature

This function allows you to custom set your program. Plus to select Stew, Steam, Fry and Bake methods for beef, Lamb, Chicken, Fish, Pork and Vegetables. For example to select Fry Chicken, press DIY, press Menu until Fry function is illuminated, and then press the DIY button again until the chicken is illuminated.

Functions



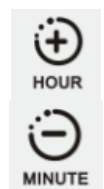
Menu

This allows you to select the automatic program required. It will scroll through the programs on each press. Plus when using together with DIY you can scroll through the Steam, Bake, Fry, Stew methods, as mentioned above.



Cooking Time

This allows you to adjust the cooking time.



Hour +

This is used to adjust the hours in cooking time setting and pre-set modes



Minute -

This is used to adjust the minutes in cooking time setting and pre-set modes



Pre-set

This function allows you to pre-set the cooking time. The cooking time can be delayed from 10 minutes to 24 hours (10 minute intervals). When using Pre-set, always take the cooking time of the program being used into consideration. The time should be longer than the cooking program selected, otherwise the program will start running as soon as you press start.

To use Pre-set:

1. Select the automatic program required (clicking the menu button until the required program is illuminated)
2. Press the pre set button. The selected program will flash, adjust the hour / minutes to the time you require the program to start.
3. Press the start button. The program selected will be illuminated and the time will count down in accordance to the time delay you have entered.
4. The time delay can be cancelled at any time by pressing the cancel button.

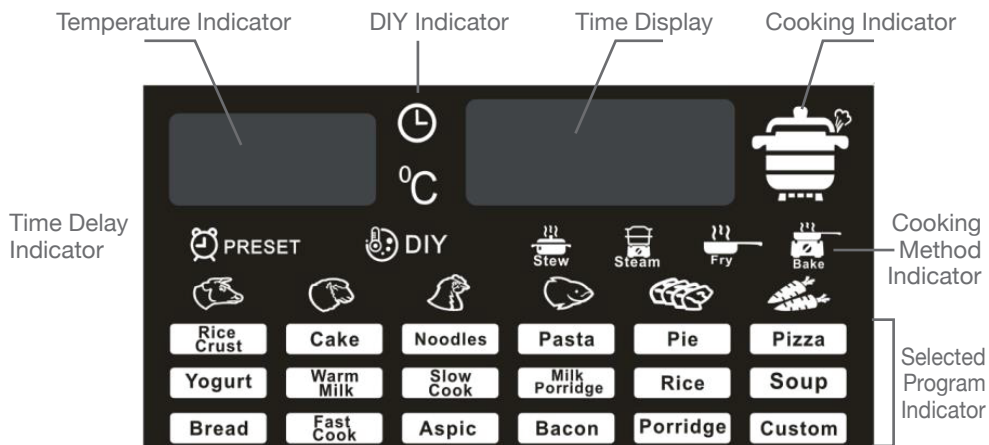
Note: the time delay is available in all programs. It is not recommended to use the time delay if dairy and other perishable products are being used, such as eggs, fresh milk, meat, cheese, etc.

Setting the Cooking Time

You can adjust the cooking time, set by default for each program. The time adjustment range depends on the program of cooking selected, to set:

1. Select the cooking program. Press the 'Hour' button repeatedly to adjust the hours. Hold down the button to scroll through the digits.
2. Press the 'Minute' button repeatedly to adjust the minutes. Hold the button down to scroll through the digits.
3. To set the cooking time to less than 1 hour, press the 'Hour' button repeatedly to reset to zero. Adjust the minutes by pressing the 'Minute' button.
4. When the time is set (the display will keep flashing) proceed to the next stage in accordance with the program selected. To cancel all settings press the 'Cancel' button and reset. Note: When manually adjusting the cooking time, consider the time adjustment range and interval of the selected program, given in the table of default settings, on page ?? . For your convenience the cooking time range in all programs is set to the minimum setting, enabling you to prolong the operating time of the program ,if the dish is undercooked. In certain program settings, the cooking time starts only when the device reaches its operating temperature. For example, if you set select the STEAM program for 5 minutes, the program only begins when the water comes to a full boil providing enough steam to enable the program to proceed with cooking. In the PASTA program, the cooking time only begins after the water has started to boil.

Display



Beef



Fish



Lamb



Pork



Chicken



Vegetables

Standard Operating Procedure

Before operating make sure the outer and inner parts of the multi cooker are not damaged. There should not be any obstructions between the heating element and the inner pot.

1. Measure the ingredients according to the recipe.
2. Place them into the inner pot. Make sure all the ingredients including the liquid are below the maximum scale mark indicated on the inner pot.
3. Turn the inner pot to ensure it has full contact with the heating element.
4. Close the lid until it clicks and is sealed shut.
5. Plug the unit into the mains socket.
6. Repeatedly press the menu button until the required program is illuminated.
7. Use the 'Hour and 'Min' buttons to adjust the cooking time set by the default program if required.
8. If required, press the pre-set button to delay the start of the cooking process.
9. Press the start button .
10. The cooking process will begin. The time displayed will show the time left – it will count down.
11. When the cooking process has finished, the appliance will beep 5 times. It will then automatically go into keep warm function (unless it has been disabled).

Cooking Table

Function	Default Cooking Time	Adjust Cooking Time	First Step Point Temperature (C)	Holding Temperature	Keep Warm	Pre-Set Timer
Stew	Beef - 90mins Lamb - 80mins Chicken - 60mins Fish - 50mins Pork - 70mins Vegetables - 35mins	5mins / 2hr 55mins	Top 85	Top 95-98	YES	YES
Steam	Beef - 40mins Lamb - 35mins Chicken - 20mins Fish - 25mins Pork - 30mins Vegetables - 15mins	5mins / 2hr 55mins	Top 85	Top 95-99	YES	YES
Fry	Beef - 30mins Lamb - 30mins Chicken - 20mins Fish - 20mins Pork - 25mins Vegetables - 10mins	5mins / 2hr 55mins	Bottom 140	Bottom 155-160	NO	YES
Bake	Beef - 60mins Lamb - 55mins Chicken - 40mins Fish - 45mins Pork - 50mins Vegetables - 25mins	5mins / 2hr 55mins	Bottom 140	Bottom 155-160	YES	YES
Rice Crust	1 hour	5mins/2hr 55mins	Bottom 120	Bottom 155-160	YES	YES
Cake	50mins	5mins/2hr 55mins	Bottom 135	Bottom 130-135	YES	YES
Noodles	35mins	5mins/2hr 55mins	Top 85	Top 95-99	YES	YES
Pasta	30mins	5mins/2hr 55mins	Top 85	Top 95-100	YES	YES
Pie	45mins	5mins/2hr 55mins	Bottom 140	Bottom 155-160	YES	YES
Pizza	35mins	5mins/2hr 55mins	Bottom 140	Bottom 155-160	YES	YES
Yogurt	8 hours	6hrs / 12hrs		Bottom 35-38	NO	NO
Warm Milk	5mins	5mins/2hr 55mins		Bottom 65-70	YES	YES
Slow Cook	4 hours	5mins/9hr 55mins	Top 85	Top 90-95	YES	YES
Milk Porridge	40mins	5mins/2hr 55mins	Top 85	Top 90-93	YES	YES
Rice	45mins	5mins/2hr 55mins	Top 85	Bottom 115-130	YES	YES
Soup	20mins	5mins/2hr 55mins	Top 85	Top 93-97	YES	YES
Bread	55mins	5mins/2hr 55mins	Bottom 140	Bottom 115-160	YES	YES
Fast Cooker	30mins	5mins/2hr 55mins	Top 85	Top 95-98	YES	YES
Aspic	3 hours	5mins/9hr 55mins	Bottom 115 Top 85	Bottom 95-100	YES	YES
Bacon	50mins	5mins/2hr 55mins	Bottom 140	Bottom 155-160	YES	YES
Porridge	60mins	5mins/2hr 55mins	Top 85	Top 93-96	YES	YES
Custom	10mins	5mins/9hr 55mins		35-160 adjustment	YES	YES

Cleaning & Maintenance

Before cleaning your multi cooker, make sure that it has cooled down and is plugged from the mains socket. Use a soft cloth with warm soapy water.

We recommend you clean your multi cooker after each use.



DO NOT use abrasive materials, solvents or cleaning methods as this will damage the multi cooker.

DO NOT immerse the multi cooker in water or wash under running water.

The steam valve, inner aluminium lid and inner pot **MUST** be cleaned after each use. To clean the inner lid:

1. Open the lid
2. Press the 2 plastic holders on the inner side of the lid pointing towards the centre until open.
3. Gently pull the inner lid towards you to release for the upper lid.
4. Wipe the surfaces on both sides with a damp cloth and warm soapy water. Use a clean cloth the rinse and dry thoroughly.
5. Replace back into the upper lid (reverse procedure for removing) The steam valve is located on the top lid of the multi cooker. See the product overview page which highlights the location.

The steam valve consists of 2 parts: the cover and the main part. To clean the steam valve:

1. Take the cover of the steam valve off by pulling it gently up and towards you.
2. Inside the removed cover, turn the main part of the steam valve anti-clockwise. Lock and unlock are illustrated on the valve.
3. Take the rubber sealing ring out, wash all parts with warm soapy water, dry thoroughly and assemble back together, following the removing procedure but in reverse.



DO NOT twist or stretch the rubber sealing ring to avoid deformation

Condensation may accumulate in the cavity around the bowl and in the condensation container at the back of the multi cooker.

1. Open the lid and remove the inner pot. Lift the front of the multi cooker, if required, this will enable the condensation to flow down to the container.
2. Pull out the container and pour out the fluid.
3. Rinse the container and dry thoroughly before putting back into place.
4. Remove the condensation from the cavity around the inner pot by using a dry cloth.

Cooking Tips

Practical tips and solutions to common problems when first using your multi cooker.

The dish is undercooked

Possible Causes	Solving the Problem
The lid of the device was either open or was not closed properly.	<ul style="list-style-type: none">• Try to avoid opening the lid while cooking.• Close the lid until it clicks into place. Make sure that the rubber sealing ring located on the inner side of the lid is not deformed or damaged in any way.
Cooking temperature was not observed because the bowl and the heating element did not fit tightly.	<ul style="list-style-type: none">• There should not be any foreign objects between the lid and the housing of the device, remove if any.• Always make sure that the heating element is clean and fits tightly with the bowl before cooking.
<ul style="list-style-type: none">• Wrong ingredients or settings were chosen.• General proportions were not observed, the size of the ingredients was too large.• Wrong time settings.• Chosen recipe is not appropriate for the device.	<ul style="list-style-type: none">• We recommend using recipes adjusted for the device. Choose proven recipes only.• Set the time and cooking program, choose ingredients, proportions, and the size of ingredients according to the recipe.
Steaming: the amount of water in the bowl is too little to provide enough steam.	Use the amount of water recommended. If in doubt, check the water level while steaming.
Frying: Too Much oil was added.	<ul style="list-style-type: none">• Frying ingredients add an amount of oil enough just to cover the bottom of the bowl.• Follow recommendations given in the recipe while deep frying.
Frying: Too much moisture inside the bowl.	Do not close the lid of the device while frying unless specified in the recipe. Using frozen ingredients, always defrost and drain before frying.
Cooking: the water boiled away during preparation of foods with high acidity.	Certain products need to be processed before cooking: washed, browned, etc. Follow recommendations given in the recipe.
Baking (dough did not bake through) Too much dough in the bowl. Proofed dough has reached the inner lid and covered the steam valve.	<ul style="list-style-type: none">• Use a smaller amount of dough.• Take the baked product out of the unit, turn it over and place back. Bake until ready.• Next time use smaller amounts of dough.

Cooking Tips

The dish is Overcooked

Possible Causes	Solving the Problem
Wrong ingredients, wrong size of ingredients or time settings.	<ul style="list-style-type: none">• We recommend using the recipes adjusted for your model. Try choosing proven recipes only.• Set the time and cooking program, choose ingredients, proportions, and the size of ingredients according to the recipe.
The dish remained in the unit with the “Keep Warm” on for too long after it’s been cooked.	We recommend using the “Keep Warm” function moderately. If your device features the function of disabling the “Keep Warm” in advance, use it to avoid the problem.

Liquid Boils Away During Cooking

Possible Causes	Solving the Problem
Milk boils away	Depending on the quality of milk used, it may boil away. To avoid this, we recommend using only ultra pasteurized milk with the fat content of 2.5% or less. Dilute milk with water if needed.
<ul style="list-style-type: none">• Ingredients were not properly processed (washed poorly, etc.)• Wrong general proportions or ingredients.	<ul style="list-style-type: none">• We recommend using the recipes adjusted for the device. Try choosing proven recipes only. Set the time and cooking program, choose ingredients, proportions, and the size of ingredients according to the recipe.• Whole grains, meat, fish, and seafood need to be rinsed thoroughly before cooking.

Cooking Tips

The Dish is Burnt

Possible Causes

<ul style="list-style-type: none">• The bowl was not properly washed after last use.• Non-stick coating is damaged.	Make sure that the bowl is clean and has no coating defects before cooking.
General amount of ingredients is smaller than recommended.	Use proven recipes, adjusted for the device.
Cooking time was too long.	Reduce the cooking time or follow recommendations given in the recipe adjusted for your model.
Frying: oil was not added; the ingredients have not been stirred or turned over.	Frying products add amount of oil enough just to cover the bottom of the bowl. Stir ingredients thoroughly while frying or turn over as required.
Stewing: not enough liquid.	Add more liquid. Avoid opening the lid while stewing.
Cooking: not enough liquid (proportions were not observed).	Follow recommended ratio of liquids to solids while cooking
Baking: the bowl was not greased before baking.	Grease the bottom and sides of the bowl with butter or oil before baking (do not pour oil inside).

Ingredients loose their shape when cooked

Possible Causes

Solving the Problem

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

Cooking Tips

Baked Foods are Overly Moist

Possible Causes

Improper ingredients causing excess moisture have been used (juicy fruits or vegetables, frozen berries, sour cream, etc.).

Use ingredients according to the recipe. Try to avoid using ingredients causing excess moisture or use them in smaller amounts.

Baked product has been left in the unit with the closed lid for too long.

We recommend taking baked product out of the unit right after the baking cycle finishes or leaving it on the “Keep Warm” for a short period of time only.

Baked Foods do not Rise

Possible Causes

Eggs and sugar were poorly whipped.

The dough stayed for too long before being baked.

The flour wasn't sifted or the dough was poorly kneaded.

Wrong ingredients.

Wrong recipe.

Use proven recipes adjusted for the device. Choosing, measuring, and processing ingredients follow recommendations given in the recipe.

Cooking Tips

Here are a few temperature adjustment guide examples.

Note: These are guides only, cooking times may vary from the recommended one, depending on the quality / quantity of the product used and your personal preferences.

Temperature	Use
35 Degrees	Proofing dough
40 Degrees	Making Yoghurt
55 Degrees	Fondant
60 Degrees	Preparing baby food
80 Degrees	Preparing mulled wine
95 Degrees	Making porridge using milk
100 Degrees	Cooking jams and meringues
110 Degrees	Sterilization
125 Degrees	Stewing meat
130 Degrees	Making puddings
135 Degrees	Browning cooked foods
145 Degrees	Baking Fish & Veg in foil
150 Degrees	Baking Meat in foil
160 Degrees	Frying Poultry
165 Degrees	Frying Steak
170 Degrees	Deep Frying French Fries & Chicken nuggets