

oursson[®]



bon appétit

Instruction manual
with a warranty card



Multicooker
MP5010PSD



Congratulations on purchasing your new electric kettle!

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INTRUDUCTION

SAFETY INSTRUCTIONS



Danger symbol

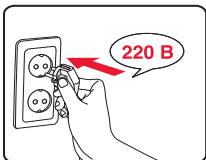
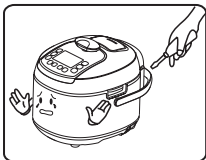
A reminder to user about high voltage.



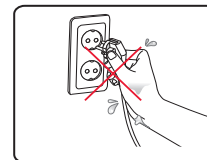
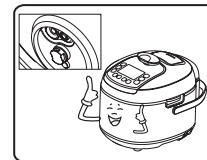
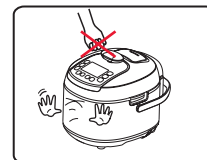
Warning symbol

A reminder to user about the necessity of operating exactly according to the instructions.

- Use the device according to the following instructions manual.
- Do not use the device in places where the air can contain vapors of flammable substances.
- Use only the tools, which are included in the product set.
- To protect against risk of electrical shock do not put the cord in water or other liquid. If for some reason the water got into the unit, contact an authorized service center (ASC) OURSSON AG.
- Never attempt to open the device by yourself – it could possibly be the reason of an electrical shock can lead to product malfunction and will invalidate the manufacturer's warranty.
- For repair and maintenance, contact only authorized service centers meant for repair of products under the trademark OURSSON.
- For power supply, use a power grid with proper characteristics.
- Do not expose this device to high levels of direct sunlight, high-humidity or wet conditions. Avoid sudden changes in temperature and humidity.

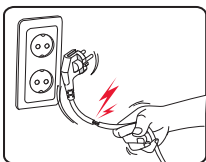
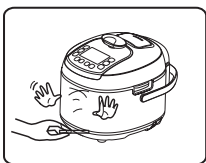
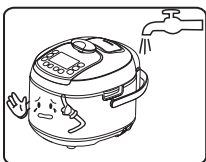
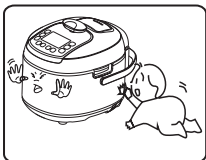


- When moved from a cool to a warm place and vice versa unpack it before use and wait 1-2 hours without turning it on.
- Install the device on a stable surface.
- Do not move or lift the multicooker when it is working.
- Do not place on the device foreign objects.
- Keep the device from bumps, falls, vibration and other mechanical influences.
- **Keep in mind that display of the device is fragile and can be damaged even with a little effort.**
- When cleaning the device do not use abrasives and organic cleaners (alcohol, gasoline, etc.).
- When cleaning the body of the device it is allowed to use a small amount of neutral detergent.
- Do not cover the ventilation holes or set the device in places where normal cooling of the device is impossible.
- **Regularly check the controllers and pressure block regulator, designed for steam exhaust, to make sure they are not blocked..**
- For power supply, use a power grid with proper characteristics.
- In order to prevent electrical shock do not immerse the entire product or the wires into the water.
- Do not leave children unattended near a working multicooker.
- Do not allow children to play with the product.



INTRUDUCTION

- Make sure to disconnect the device from the power grid before cleaning it.
- After use, make sure to disconnect the device from the power grid.
- Do not install the device near gas and electric stoves and ovens.
- Do not use the multicooker if the cord is damaged, or if there is a malfunction in its operation or it was dropped or damaged in any other ways.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge. They can only use the device under the supervision of the person responsible for their safety or after instruction on the safe use of the device.
- The power cord is specially made relatively short in order to avoid the risk of injury.
- Do not connect this device to a grid, which is overloaded with other appliances: it can lead to the fact that the device will not function properly.
- Do not use the device outdoors.
- This product is intended only for use in domestic purposes.
- When disconnecting the device from the socket, hold the plug, do not pull the cord - it can damage the cord or socket and cause a short circuit.
- Do not allow the cord to hang over the sharp edge of the table or touch hot surfaces.

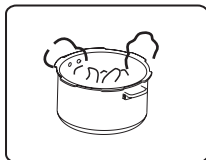



RECOMMENDATIONS FOR THE INSTALLATION, OPERATION, MAINTENANCE AND STORAGE

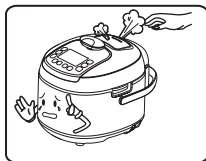
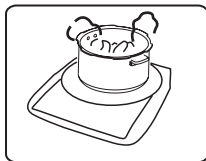
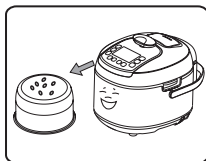
- **Please read the instruction manual before using the device. Keep the manual after reading for further use.**
- **All illustrations in this manual are schematic representations of real objects, which may differ from the actual images.**
- Never use the multicooker to prepare flammable substances.
- The device is not intended for heating places, utilizing in industrial or laboratory purposes.
- Unpack the multicooker and remove all packing material. Wipe the body and inner surface with a clean dry cloth do not use abrasive cleaners.
- If there is smoke coming from the multicooker, unplug it and do not open the lid, to prevent fire from spreading.
- Do not store food in the multicooker.
- Do not use the device as a timer.
- Pour water only in the cooking pot.
- This device must be grounded. In case of an electrical short circuit, grounding reduces the risk of electric shock.
- If the power cord is damaged, to avoid danger, it must be replaced by a specialist from the authorized service center (ASC) OURSSON AG.
- Multicooker must not be in a closet when operating.
- To avoid burns, do not touch the hot parts of the device with bare hands for as long as they are completely cooled.
- Use only the tools, which are included in the product set.
- Cooking pot must be in touch with hot plate. Make sure that hot plate and cooking plate's bottom are dry and clean. Do not replace the cooking pot with other containers.
- Do not use the cooking pot for heating food on gas or electric ovens and cookers.
- Do not open the lid when the multicooker is operating and do not place on it any foreign objects.

INTRODUCTION

NOTE! Protect your face and hands from steam, which is coming out from the steam valve to avoid **burns**.



- Evaporation of large quantity of steam in the cooking process is not normal. If this occurs, immediately unplug the device and contact OURSSON AG service center.
- Cooking programs differ from each other by the level of pressure, steam evaporation speed, temperature and preparation time. When the preparation is ready, you will see on the display «**READY**» sign.
- Do not use metallic objects for stirring, this may damage the cooking pot.
- Make sure the multicooker is unplugged and all its parts are cooled, before cleaning it. Store the multicooker with closed lid.
- Steaming Rack Stand must be set inside the cooking pot. During the cooking process water does not evaporates, so it is enough to pour 1 measuring cup.
- When you are preparing meals in two stages, it is required to reclose the lid when the device is still hot. For reclosing the lid, it is necessary to close the lid and hold  button simultaneously turning the knob up to the «**CLOSED**» mark.



NOTE! Throughout the cooking process, the steam automatically comes out through the steam valve.

NOTE! The Lid must be opened after complete depressurization. Before opening the lid make sure that the pressure level indicator is at zero.




PURPOSE

The multicooker is intended for baking, boiling, frying and steaming foods.

NOTE! Under the influence of steam and moisture, the coating may change color, but this will not affect its performance.

INTRODUCTION

USEFUL TIPS

- After loading the ingredients in the cooking pot, move the multicooker from the edge of the table to avoid falling off during the cooking process.
- Failing to follow the ingredients loading recommendations, the cooking process may be interrupted. This can also cause damage to the mechanism of the multicooker.
- To prevent the device from overheating you should not place the device closer than 10 inches from the wall.
- Do not place the device near furniture, because steam evaporation may cause discoloration or deformation of the objects.
- Always use kitchen gloves when working with hot cooking pot.
- Be careful when using the cooking pot.
- If you want to stop the cooking process before completion, press  button to turn off the device, and then press  to clear the steam pressure. After you hear a sound signal, turn off the «HEAT» mode, if it is present in current program. Multicooker will go into a standby mode.
- When the cooking process is over, press the  button to turn off the «HEAT» mode, unplug the device and let it cool completely. Then remove the dirt with a damp sponge or cloth.
- The cooking pot must be removed only by its handles, straight up, do not turn or shake it. If for some reason the cooking pot was damaged, the temperature sensors may not work correctly.

NOTE! Do not exceed the recommended limit of loaded products.

SPECIAL FEATURES

- Timer of preparation completion in programs **PORRIDGE, SOUP, SLOW-COOK, STEAM COOKER, STEW, RICE, BEANS, MEAT, FISH, CHICKEN**. You can set the cooking time from 2 hours up to 24 hours.
- Keeping food warm mode. Multicooker can keep cooked dishes warm up to 24 hours. The cooked dishes are automatically kept warm up to 24 hours after completion of the cooking process, if they are not removed from the multicooker.
- Steam cooking. Thanks to a special steaming rack stand, you can faster prepare food under high steam pressure.
- Easy cooking process control due to a friendly interface and a clear display.
- Widest range of cooking possibilities.
- Choose one of the seven levels of high pressure.
- Adjust the level of preparedness with a single button.

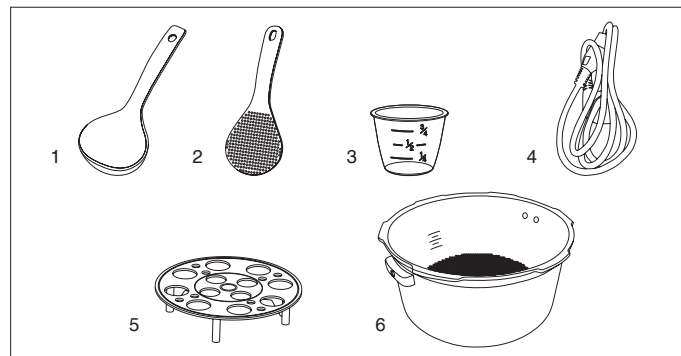
INTRODUCTION

FEATURES

- Digital control
- Informational LED-display
- Operation completed sound signal
- Automatic cooking programs: **PORRIDGE, SOUP, ROAST, SLOW-COOK, STEAM COOKER, STEW, BAKE, OMELETE, RICE, BEANS, MEAT, FISH, CHICKEN, YOGURT.**
- Fast preparation under high steam pressure.
- Seven levels of steam pressure adjustment.
- Temperature preparation automatic control
- Temperature preparation automatic control in «RICE» program.
- 7 levels of safety
- Maximum volume of prepared dish – 3 L.
- Colors:
 - MP5010PSD/IV – ivory
 - MP5010PSD/RD – red
 - MP5010PSD/GA – green apple
 - MP5010PSD/OR – orange
 - MP5010PSD/DC – dark cherry.

PRODUCT SET

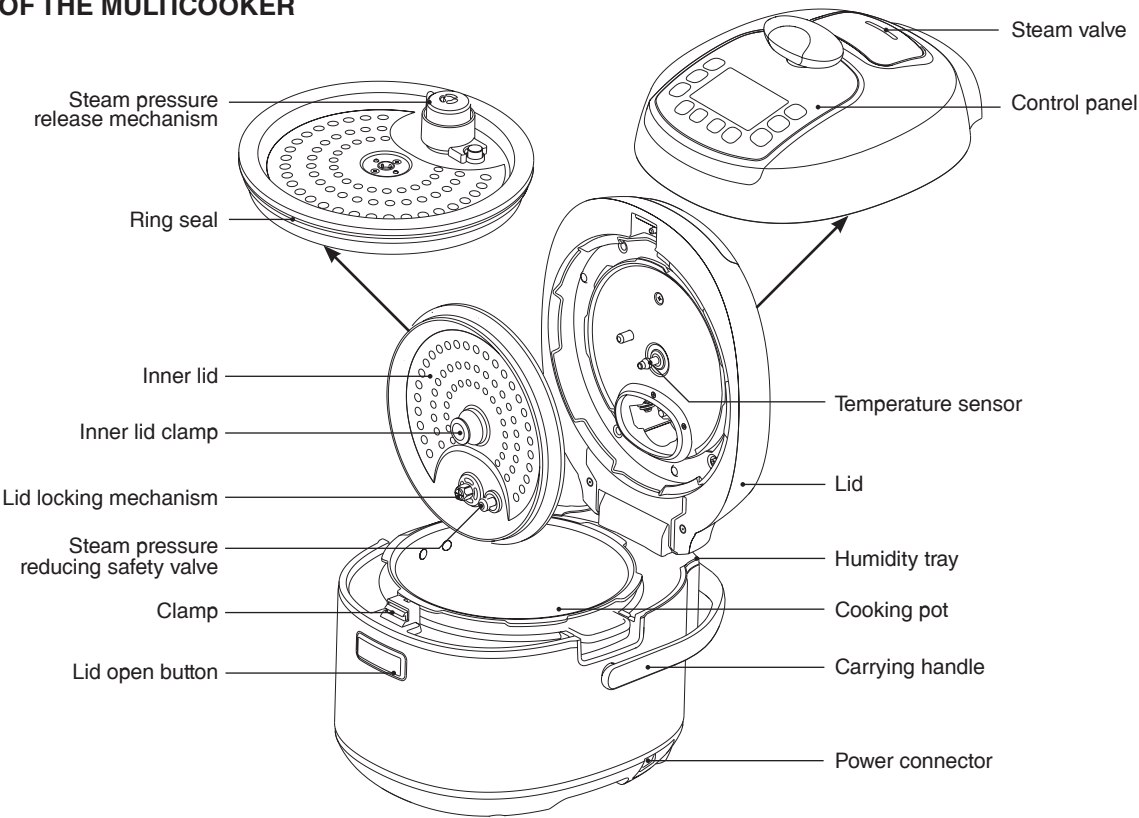
- Multicooker 1 pcs.
- Cooking pot (6) 1 pcs.
- Stirring spoon (1) 1 pcs.
- Spatula (2) 1 pcs.
- Steaming Rack Stand (5)..... 1 pcs.
- Measuring cup 160ml (3)..... 1 pcs.
- Cord, (4)..... 1 pcs.
- Manual with warranty card..... 1 pcs.
- Recipe book..... 1 pcs.



NOTE! Cooking pot must be used only with this multicooker. Do not use the cooking pot for heating food on gas or electric ovens and cookers. Steaming rack stand must be used only with this multicooker.

INTRUCTION

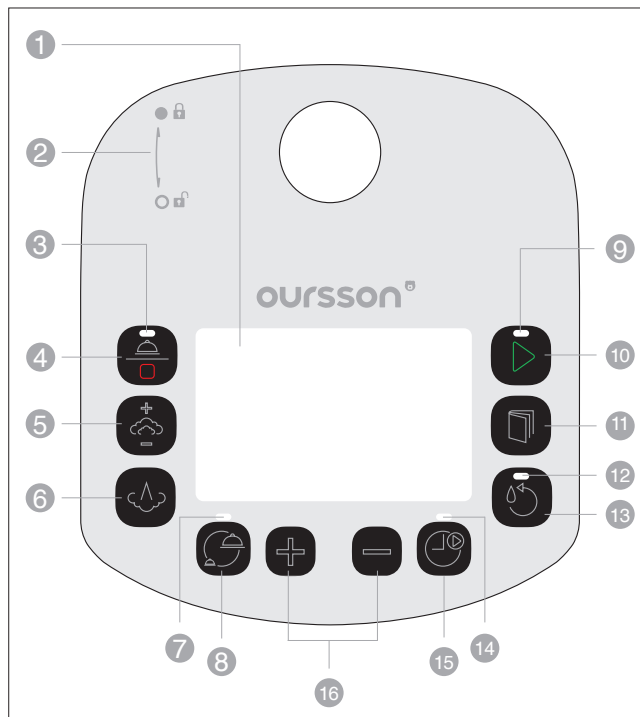
DESIGN OF THE MULTICOOKER



INTRODUCTION

CONTROL PANEL

1. Informational LED-display
2. OPEN/CLOSED mark
3. **HEAT** mode indicator
4. **HEAT/CANCEL** button
5. **PRESSURE** button
6. **PRESSURE RELEASE** button
7. **LEVEL OF READINESS** mode indicator
8. **TASTE** button
9. **PREPARATION** mode indicator
10. **START** button
11. **MENU** button
12. **SELF-CLEANING** mode indicator
13. **SELF-CLEANING** button
14. **DELAYED START** mode indicator
15. **DELAYED START** button
16. Preparation time setting buttons



INTRUDUCTION

Informational LED-display

Displays the selected program, the cooking time (countdown timer), pressure release, the end of the cooking process.

HEAT/CANCEL button

Used for turning on the HEAT mode or to cancel the current program.

PRESSURE button

Used to set the required pressure level.

PRESSURE RELEASE button

Allows to release the steam pressure when necessary.

DELAYED START button

Allows to set a delayed time for cooking.

Preparation time setting buttons

Used to set required time for preparation.

TASTE button

Used for choosing the degree of readiness of dishes, depending on the structure of chosen ingredients: SOFT, MIDDLE, HARD.

SELF-CLEANING button

Starts the self-cleaning program.

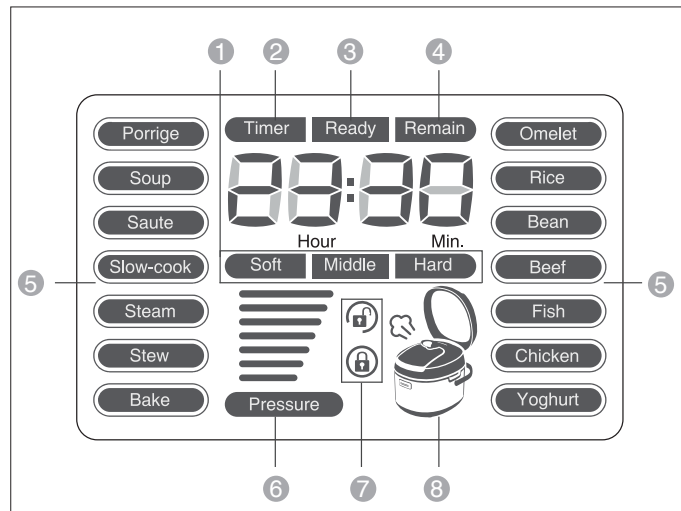
MENU button

Select one of the cooking programs: **PORRIDGE, SOUP, ROAST, STEAM COOKER, STEW, BAKE, OMELETE, RICE, BEANS, MEAT, FISH, CHICKEN, YOGURT.**

START button

Starts the selected cooking programs.

LED-display



1. Displays the degree of readiness of the dishes
2. Delayed Start mode indication
3. Displays the readiness of the dish
4. Cooking time indicator
5. Cooking programs indicator
6. Pressure level indicator
7. Lid lock indicator
8. Operation indicator

THE BASICS

PURPOSE OF THE COOKING PROGRAMS

Program	Purpose
PORRIDGE	Suitable for cooking various dishes from grains (buckwheat, millet, bulgur, rice), and porridge with fresh and frozen vegetables, pieces of meat, fish, chicken, meat balls, etc.
SOUP	Allows you to cook soups, filling soups, stewed fruits, drinks and other meals from a recipe book.
ROAST	Program for preparation of roast meat, chicken meat, vegetables, fried potatoes, pancakes, chops, meat balls, steaks, vegetables for gravies, soups and other dishes from a recipe book.
SLOW-COOK	This program is designed for preparation of baked or condensed milk, aspic, jellies and other slow-cooked dishes.
STEAM	Used for steam cooking.
STEW	Used for cooking stewed dishes from meat (including hard), poultry, and stuffed peppers, cabbage rolls, meatballs, vegetable ragout, and more.
BAKE	Program for baking pies, biscuits, cakes, casseroles.
RICE	Used of cooking porridge out of rice, buckwheat, millet, bulgur, etc.
BEANS	Used for preparation of beans, peas, lentils, etc.
OMELETE	Suitable for making omelets (from 1 to 10 servings),
MEAT	For preparation of meat dishes.
FISH	For preparation of fish dishes, (whole fish, fish steaks, filet, with vegetables and sauces.)
CHICKEN	For preparation of chicken, duck, quail, grouse, etc.
YOGURT	For preparation of yogurt, sour milk, sour cream, etc.

THE BASICS

DESCRIPTION OF THE COOKING PROGRAMS

Program	Default cooking time	Set	Time Change by	DELAYED START mode	Уровень давления по умолчанию	Set Pressure level	Approximate temperature level °C
PORRIDGE	30 min	From 30 to 60 min	Change by	From 2 to 24 hours	2	From 1 to 7	106
SOUP	35 min	From 10 to 60 min	START mode		3	From 1 to 7	110
ROAST	20 min	From 20 to 60 min	Pressure	-	-	-	160
SLOW-COOK	4 hours	From 2 to 10 hours	level	-	-	-	95
STEAM	10 min	From 1 to 60 min	Pressure	From 2 to 24 hours	4	From 2 to 7	110
STEW	60 min	From 1 to 10 hours	level		-	-	105
BAKE	30 min	From 20 to 90 min	1 min	-	-	-	130
OMELETE	20 min	From 10 to 50 min	5 min	-	-	-	120
RICE	13-17 min	-	-	From 2 to 24 hours	3	From 1 to 7	106
BEANS	90 min	From 60 min to 4 hours	30 min		6	From 3 to 7	101
MEAT	60 min	From 1 to 4 hours	5 min		4	From 2 to 7	110
FISH	10 min	From 10 to 50 min	1 min		-	-	120
CHICKEN	25 min	From 25 to 60 min	5 min		3	From 1 to 7	110
YOGURT	8 hours	-			-	-	42

THE BASICS


STEP BY STEP ACTIONS FOR PREPARATION

Open the lid by turning the knob to the «**OPEN**» mark and press the button. Put into the cooking pot the required ingredients. Make sure there are no foreign objects between the cooking pot and heating element.

NOTE! Remember that the volume of the water and ingredients must not exceed MAX mark of the cooking pot.

Carefully close the lid till a clicking sound, and turn the lock knob clockwise till the «**CLOSED**» mark. Plug the multicooker, you will hear a sound signal and see on the display ---- , and «**START**» indicator will begin flashing, that means that the multicooker is in standby mode. Push «**MENU**» button a few times, to select the desired cooking program. The display will show the cooking time and pressure level, default for each program. For more information on cooking time and pressure level of each program, see the table on page 23 (DESCRIPTION OF THE COOKING PROGRAMS). Push «**START**» button to begin cooking.

NOTE! The ROAST mode allows you to cook with open lid. In necessary, the lid may be closed till a click sound, but turning the knob to the «**CLOSED**» mark, will end the program.

Multicooker will switch to set the pressure and temperature to a desired level mode, the display indicate .

After setting the desired level of pressure, cooking countdown will start. If the chosen program does not provide a pressure set, the countdown will start immediately. At the end of cooking time, the multicooker automatically will begin to drop the steam pressure. You can lower the pressure level manually, by pressing the «**PRESSURE RELEASE**» button.

At the end of the cooking process, you will hear a sound signal, the display will show «**READY**» and multicooker switches to «**HEAT**» mode.

Heat indicator will light up on the control panel. To disable the «**HEAT**» mode, push the «**HEAT/CANCEL**» button.

NOTE! If you want to change the default cooking time or pressure level, then refer to the sections «**SETTING THE PRESSURE LEVEL**».

THE BASICS

SOUP PREPARATION EXAMPLE:

1. Put the required ingredients in the cooking pot, according to the recipe book.
2. Open the lid and set the cooking pot in the multicooker.
3. Close the lid till a click sound and turn the lock knob clockwise to «**CLOSED**» mark.
4. Plug in the multicooker.
5. With the help of «**MENU**» button chose the **SOUP** program.
6. On the display, you will see default cooking time – 35 and pressure level – 3.
7. Push «**START**» button.

CHANGING THE COOKING TIME

In the **PORRIDGE, SOUP, SLOW-COOK, STEAM COOKER, STEW, RICE, BEANS, MEAT, FISH, CHICKEN** programs it is possible to manually adjust the cooking time. After you placed the required ingredients according to the recipe book, close the lid till a click sound and turn the lock knob clockwise to «**CLOSED**» mark. With the help of «**MENU**» button chose the desired program, on the display, you will see default cooking time. To change the cooking time, use \oplus and \ominus buttons.

For more information on cooking time and pressure level of each program, see the table on page 23 (DESCRIPTION OF THE COOKING PROGRAMS).

After setting the required time, press «**START**» button to begin cooking.

NOTE! Cooking countdown in **SOUP** and **STEAM** modes begins after the boiling of water. Cooking time in **RICE** mode regulates automatically, thanks to the build-in vaporization sensor.

NOTE! Remember that the preparation time does not include the time of steam pressure increase in the multicooker. The preparation time countdown will be shown on the display after steam pressure increases to a necessary level.

THE BASICS

SETTING THE DELAYED START

Delayed Start allows you to delay the start of cooking, specifying the time at which the dish should be ready.

Cooking will start automatically and will be ready in that period of time that was set by timer.

Once you have put the necessary ingredients into the cooking pot, according to the recipe, close the lid by turning the knob clockwise to «**CLOSED**» mark.

NOTE! Do not use the DELAYED START if the recipe includes highly perishable ingredients.

Select the required program by pushing the «**MENU**» button. For setting the delayed start you must press the «**DELAYED START**» button.

Set the required time after which you want to get the dish prepared using the \oplus and \ominus buttons.

After setting the required time, press «**START**» button to begin cooking.

NOTE! In programs **ROAST, SLOW-COOK, BAKE, OMELETE and YOGURT**, «**DELAYED START**» mode is unavailable.

SETTING THE PRESSURE LEVEL

In the **PORRIDGE, SOUP, STEAM COOKER, RICE, BEANS, MEAT** and **CHICKEN** programs, it is possible to manually adjust the pressure level.

After you placed the required ingredients according to the recipe book, close the lid till a click sound and turn the lock knob clockwise to «**CLOSED**» mark. With the help of «**MENU**» button chose the desired program, on the display, you will see default pressure level.

To set the required pressure level, press the «**PRESSURE**» button. When reaching the maximum pressure level of a given program, the indicator on the display will automatically drop to the minimum.

For more information on pressure level of each program, see the table on page 23 (DESCRIPTION OF THE COOKING PROGRAMS).

After setting the required pressure level press «**START**» button to begin cooking.

NOTE! In the process of heating or cooling the food, the pressure in the multicooker may reach 2-nd level. To drop the pressure faster, press the «**PRESSURE RELEASE**» button.

THE BASICS

SOUP PREPARATION EXAMPLE

(Using the delayed start mode, changed cooking time and pressure level):

1. Put the required ingredients in the cooking pot, according to the recipe book.
2. Open the lid and set the cooking pot in the multicooker.
3. Close the lid till a click sound and turn the lock knob clockwise to «**CLOSED**» mark.
4. Plug in the multicooker.
5. With the help of «**MENU**» button chose the **SOUP** program.
6. On the display, you will see default cooking time – 35 and pressure level – 3.
7. To change the cooking time, use \oplus and \ominus buttons. Set the required cooking time, for example 45 min.
8. For setting the delayed start, you must press the «**DELAYED START**» button. Set the required time after which you want to get the dish prepared using the \oplus and \ominus buttons.
9. To set the required pressure level, press the «**PRESSURE**» button.
10. Push «**START**» button.

SETTING THE READINESS OF THE DISH

The multicooker has a function for setting the three degrees of readiness of the dishes depending on the structure of the ingredients used – **SOFT**, **MEDIUM**, and **HARD**. This function allows, with just one button, to set the desired readiness, depending on the type of ingredients, using the preset values of the cooking time.

EXPLANATION:

Use the **SOFT** degree for preparing soft ingredients, porridge with vegetable, chicken fillet, veal, etc.

Use the **MEDIUM** degree for ingredients with the medium structure: lentils, chicken, loin, etc.

Use **HARD** degree for ingredients with hard structure: lamb, beef, bean mixture, beans, etc.

To use the readiness of the dish mode, depending on the structure of ingredients, placed the required ingredients according to the recipe book, close the lid till a click sound and turn the lock knob clockwise to «**CLOSED**» mark. With the help of «**MENU**» button chose the desired program.

Next, press a few times the «**TASTE**» button, choosing one of three degrees of readiness of the dish: **SOFT**, **MEDIUM**, **HARD**.

For more information about the cooking time in various degrees of readiness, see the table below.

After selecting the required degree of readiness, the display will show the automatically set cooking time.

Press «**START**» button to begin cooking.

THE BASICS

SOUP PREPARATION EXAMPLE

(Using the delayed start mode, changed cooking time and pressure level):

1. Put the required ingredients in the cooking pot, according to the recipe book.
2. Open the lid and set the cooking pot in the multicooker.
3. Close the lid till a click sound and turn the lock knob clockwise to «**CLOSED**» mark.
4. Plug in the multicooker.
5. With the help of «**MENU**» button chose the SOUP program. On the display, you will see default cooking time – 35 and pressure level – 3.
6. To select the degree of readiness, push the «**TASTE**» button. Select «**HARD**» degree of readiness. The cooking time will set automatically to 60 min.
7. If necessary set the pressure level and delayed start.
8. Push «**START**» button.

COOKING TIME DEPENDING ON THE READINESS OF DISH

Program	SOFT	MEDIUM	HARD
PORRIDGE	-	-	-
SOUP	10 min	35 min	60 min
ROAST	-	-	-
SLOW-COOK	-	-	-
STEAM	-	-	-
STEW	1 hour	4 hours	8 hours
BAKE	-	-	-
OMELETE	-	-	-
RICE	-	-	-
BEANS	60 min	2 hours	3 hours
MEAT	1 hour	2 hours	3 hours
FISH	10 min	30 min	40 min
CHICKEN	25 min	35 min	50 min
YOGURT	-	-	-

THE BASICS

HEAT MODE

At the end of the cooking process, the multicooker automatically switches to «**HEAT**» mode and a heat indicator will light up on the control panel.

«**HEAT**» mode can be turned on manually, by pressing the «**HEAT/CANCEL**» button.

To turn off the «**HEAT**» mode, press again the «**HEAT/CANCEL**» button.

After 24 hours in the «**HEAT**» mode, the multicooker automatically goes into standby mode, the indicator will light up and a symbol ---- will be shown on the display.

NOTE! If you frequently open the lid in the «**HEAT**» mode, the water tray will be filled with water. Be careful and pour it as it fills.

NOTE! The «**HEAT**» mode is unavailable in **YOGURT** and **ROAST** modes.

NOTE! Do not use the «**HEAT**» mode for reheating the food! Despite the fact that «**HEAT**» mode is designed for 24 hours it is not recommended to leave cooked meals for a long time in this mode, because it can lead to over drying and discoloration of the food.

SELF-CLEANING MODE

Self-cleaning mode allows to ease the cleaning of pressure release mechanism and remove dirt from the cooking pot's surface.

Fill the cooking pot with 2 measuring cups of water, close the lid till a click sound and turn the lock knob clockwise to «**CLOSED**» mark.

NOTE! Use only clean water. Do not add any detergents or chemicals into the water.

To start the program, press «**SELF-CLEANING**» button. After 20 minutes, the program will automatically turn off and the multicooker goes into a standby mode.

NOTE! While «**SELF-CLEANING**», the pressure level goes to maximum, and then the steam releases. Be sure to follow all necessary precautions.

NOTE! Please check possible causes before you contact an authorized OURSSON AG service center.

Problems	Possible cause	Solutions
The lid doesn't close tightly	<ul style="list-style-type: none">• Perhaps the food stuck to the seal ring and prevents from closing	<ul style="list-style-type: none">• Check the device for dirt and foreign objects
The lid doesn't opens	<ul style="list-style-type: none">• There is a high pressure in the device.• Pressure release mechanism doesn't work properly	<ul style="list-style-type: none">• Press «PRESSURE RELEASE» button.• Push down the pressure release mechanism ball
Liquid comes from under the lid	<ul style="list-style-type: none">• Perhaps the pressure release mechanism is dirty	<ul style="list-style-type: none">• Check the pressure release mechanism for dirt
The dish isn't cooked completely	<ul style="list-style-type: none">• The proportions of water and ingredients are not followed	<ul style="list-style-type: none">• Follow the proportions according to the recipe• Check the quality of the ingredients• Raise the cooking time
The heating element isn't working	<ul style="list-style-type: none">• Perhaps the lid isn't properly closed• Perhaps the heating element has broken down	<ul style="list-style-type: none">• Check if the lid is properly closed• Contact an authorized OURSSON service center

POSSIBLE PROBLEMS AND SOLUTIONS

Problems	Possible cause	Solutions
Multicooker stopped working, there is C1 on the display, control panel buttons do not work.	Further operation of the device is not possible. Contact an authorized OURSSON service center.	
Multicooker stopped working, there is C3 on the display, control panel buttons do not work.		
Multicooker stopped working, there is C4 on the display, control panel buttons do not work.		
Multicooker stopped working, there is open lid sign displayed and « START » button isn't working	<ul style="list-style-type: none"> Perhaps the lid isn't properly closed 	<ul style="list-style-type: none"> Check the seal ring for dirt. Carefully close the lid and turn the knob clockwise to «CLOSED» mark.

OTHER

SPECIFICATIONS

MODEL	MP5010SD
Power consumption, W	1100
Rated voltage	220V; 50 Hz
Level of protection	I
Storage and transportation temperature from	-25°C to +35°C
Operating temperature from	+5°C to +35°C
Humidity Requirements	15-75%
Capacity, L	3
Dimensions	370x320x310
Weight, kg	6,1

Working steam pressure							
Pressure level	1	2	3	4	5	6	7
Working pressure, kPa	15	20	30	40	45	50	55
Temperature, °C	103	104,5	107	109	110	111	112

CLEANING AND MAINTENANCE

Before cleaning the multicooker, unplug it and wait until it cools completely.

Cooking pot. Open the lid and take out the cooking pot. Wash it with warm water using gentle detergents. Then rinse it and wipe it with clean dry cloth.

Cleaning the pressure release mechanism. While the lid is open, turn the knob to the «CLOSED» mark. Detach the inner safety lid. Remove the protective of the pressure release mechanism and rinse it under warm water. Then attach it to its original place.

NOTE! To ease the cleaning of the pressure release mechanism and removing the dirt from the cooking pot, use the «**SELF-CLEANING**» mode.

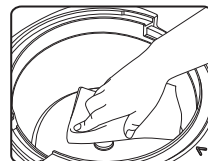
Cleaning the lid locking mechanism. If the lid locking mechanism is dirty, carefully remove the inner safety lid and then the mechanism. Wipe it with clean dry cloth then attach it to its original place.

NOTE! To get rid of the smell, pour 1 measuring cup of water into the cooking pot and add a slice of lemon. Turn on the «**STEAM**» program for 3 minutes.

Cleaning the inner body. Clean the inner body with clean dry cloth, adding some gentle detergents.

Cleaning the humidity tray. When humidity tray is filled, drain the water, wipe it dry and gently put it to its original place.

NOTE! Do not use metallic objects to clean the inner body, it may cause scratches.



Cleaning the outer body. Clean the outer body with a damp soft cloth, adding some gentle detergents, and then wipe it dry. The control panel must be cleaned with clean dry cloth, without adding detergent.



SERVICING

Company OURSSON AG expresses great appreciation to you for choosing our products.

We have done everything possible so that this meets your needs, and the quality corresponds to the best world standards. If your OURSSON branded product will need maintenance, please contact one of the authorized service center (hereinafter - ASC). A complete list of ASC and their exact addresses can be found on the website www.oursson.ru, as well as by calling free hotline number OURSSON AG.

If you have questions or problems with OURSSON AG products, please contact in writing form the organization authorized to accept and meet the demands for the products of poor quality, – «BBK Service Center», 109202, Moscow, Fraser Highway, 17A , 1A or email info@oursson.ru.

Warranty obligations OURSSON AG:

- 1. Warranty obligations OURSSON AG, provided ASC OURSSON AG, apply only to models designed OURSSON AG for the production or supply and sale within the country where the warranty service is provided, purchased in this country, certified for compliance with the standards of this country, and also marked the with official marks of conformity.
- 2. Warranty obligations OURSSON AG operate within the law on protection of consumer rights and are regulated by the laws of the country in which they are provided, and only when the product is used exclusively for personal, family or household purposes. Warranty obligations OURSSON AG shall not apply to uses of goods for business purposes or in connection with the acquisition of goods to meet the needs of enterprises, institutions and organizations.
- 3. OURSSON AG sets for its products the following terms of use and warranty periods:

Product name	Terms of use	Warranty Period
Microwave ovens breadmakers, induction hobs	60	12
Multicookers, kitchen processors, electric kettles, electric grills, hand blenders, hand mixers, meat grinders, blenders, toasters, airpots, toasters, juicers, steamers, coffee makers, choppers	36	12
Kitchen scales	24	12

4. Warranty obligations OURSSON AG shall not apply to the following products, if their replacement is assumed and is not connected with disassembling products:
- Batteries.
 - Cases, straps, cords for carrying, mounting accessories, tools, documentation that came with the product.
5. Warranty does not cover defects caused due to violations of the rules of consumer use, storage or transportation of the goods, actions of third parties or force majeure, including but not limited to the following cases:
- If the defect was a result of careless handling, used for other purposes, violations of conditions and rules of operation set forth in the instruction manual, including as a result of exposure to high or low temperatures, high humidity or dust, traces of opening the device independently and/ or self-repair, mismatch state standards for power grids, getting liquids, insects or other foreign objects, substances inside the device, as well as long-term use of the product in extreme operational modes.
 - If the defect of the product was a result of unauthorized attempts to test the product or make any changes in its construction or software programs, including repair or maintenance in unauthorized service centers.
 - If the defect of the product was a result of use of non-standard and/or low quality equipment, accessories, spare parts, batteries.
 - If the defect of the product is associated with its use in conjunction with additional equipment (accessories), other than additional equipment recommended by OURSSON AG for use with this product.
- OURSSON AG is not responsible for the quality of the additional equipment (accessories) manufactured by third parties, for the quality of its products together with such equipment, as well as the quality of the work of the additional equipment of OURSSON AG together with the products of other manufacturers.
6. Product defects detected during the lifetime of the product are eliminated by the authorized service centers (ASC). During the warranty period, elimination of defects is free of charge with the presentation of the original certificate of guarantee and documents that confirm the fact and date of the contract of retail purchase. In the absence of such documents, warranty period is calculated from the date of manufacture of goods. It should be taken into account:
- Setup and Installation (assembly, the connection, etc.) of the product described in the documentation attached to it, does not enter the scope of warranty OURSSON AG and can be performed by the user as well as the specialists of most authorized service centers on a paid basis.
 - Work upon maintenance of products (cleaning and lubricating the moving parts, replacement of consumables and supplies, etc.) are made on a paid basis.
7. OURSSON AG is not responsible for any damage directly or indirectly caused by their products to people, pets, property, if it occurred as a result of non-observance of the rules and conditions of use, storage, transportation or installation of the product, intentional or negligent actions of consumer or third parties.

8. Under no circumstances, OURSSON AG is not responsible for any special, incidental, indirect or consequential loss or damage, including but not limited to: lost profits, damages caused by interruptions in the commercial, industrial or other activities, arising from the use of or inability to use the product.
9. Due to continuous product improvement, design elements and some technical specifications are subject to change without prior notice from the manufacturer.

Using the product when after the terms of use (lifetime):

1. Lifetime set by OURSSON AG for this product applies only when the product is used exclusively for personal, family or household needs, as well as the consumer observes the correct operation, storage and transportation of products. Under the condition of careful handling of the product and compliance with the rules of operation the actual life may exceed the lifetime set by OURSSON AG.
2. At the end of the product lifetime, you should contact an authorized service center for to conduct a preventive maintenance of the product and determine the suitability for further use. Work on conducting a preventive maintenance of the products is also made in service centers on paid basis.
3. OURSSON AG does not recommend the use of this product after the end of its lifetime without its preventive maintenance by the authorized service center, since in this case, the product can be dangerous to the life, health or property of the consumer.

Product Recycling and Disposal

After the expiration of the lifetime, the product cannot be disposed with another household waste. Instead, it shall be deposited in the appropriate recycling collection point for electrical and electronic equipment for proper treatment and disposal in accordance with federal or local law. By disposing correctly this product, you will help to conserve natural resources and preventing the product from damaging the environment and human health. For more information on the collection point and recycling of this product, please contact your local municipal authorities or the enterprise for household waste disposal.



Date of manufacture

Each product has a unique serial number in the form of alphanumeric row and is duplicated with a barcode that contains the following information: name of the product group, date of manufacture, serial number of the product.

Serial number is located on the rear of the product, on the package and the warranty card.

- ❶ The first two letters- correspondence to the product group (multicooker– MP).
- ❷ The first two digits – year of manufacture.
- ❸ The second two digits – week of manufacture.
- ❹ The last two digits – serial number of product.



Note! To avoid misunderstandings, we highly recommend you to read carefully the instruction manual and the warranty obligations. Check the correctness of the warranty card. Warranty card is valid only if the following are correctly and clearly stated: model, serial number, date of purchase, clear stamps, buyer's signature. The serial number and the model of the device must be the same as in the warranty card. If these conditions are not fulfilled or the data specified in the warranty card was changed, the warranty card is invalid.



OURSSON AG hotline provides complete information about the company's activity in Russia, CIS and Baltic countries. Professional operators quickly answer to any question. You can contact the unified center for service support, for recommendations about the setup and connection, to get information about local sales, with questions about the promotions and yearly drawings conducted by the company, as well as with any other questions about the company's activities on the territory of Russia,

CIS and Baltic countries.

Any questions? Call us, we can help!

Hotline OURSSON AG (free calls from fixed phones)

8 800 100 8708.

The hotline work schedule is: Monday-Friday from 9:00 to 20:00 (Moscow time). Saturday, Sunday and public holidays are rest days.

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Contact information:

Manufacturer of goods – OURSSON AG (Orson AG) Utokvay 39, 8008 Zurich, Switzerland.

Organization authorized to accept and meet the demands for the goods of poor quality, – «Management Service Company», 109202, Moscow, Fraser Highway 17A, 1A. Ukraine LLC «Universal Distribution Company», 03065, Kyiv, blvd. I.Lepse / Academica Kablukova, 51/16.

Certification information product available on the website www.oursson.com.

Importers of products OURSSON AG: Russia: OOO «Orson», 125171, Russia, Moscow, Leningrad Highway 16A, 2. Republica Moldova: S.C. «PLAI VERDE» S.R.L. MD-2002, str. Muncești highway., 271/A, Chișinău. Ukraine: TOV «Universal Distribution Company», 03065, Kyiv, blvd. I.Lepse / Akademika Kablukova, 51/16.

Product Suppliers OURSSON AG:

Belarus: «Nikita plus», 220094, Minsk, 2nd Cycle lane., 30, office 603.

OURSSON AG
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