

# mellerware®

makes life easier

## **JUNO 900W Pressure cooker**



complies with  
INTERNATIONAL  
IEC60335  
SAFETY SPECIFICATIONS

**m**  
900W

**2 YEAR  
WARRANTY**

Model:  
27400A

**2YEAR  
WARRANTY**  
**1YEAR RETAIL &  
1YEAR EXTENDED**

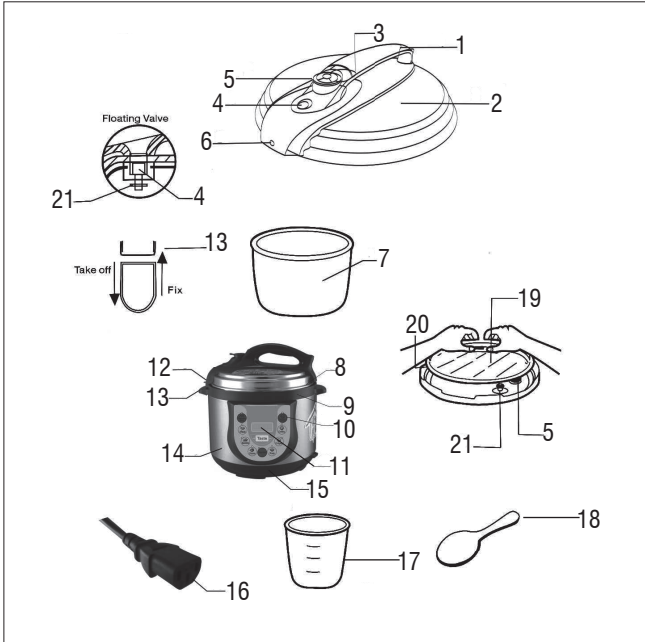


Register online: [www.mellerware.co.za](http://www.mellerware.co.za)

**Dear customer,**

Thank you for choosing to purchase a Mellerware brand product. Thanks to its technology, design and operation and the fact that it exceeds the strictest quality standards, a fully satisfactory use and long product life can be assured.

**1. Parts Description**



- 1. Handle
- 2. Lid
- 3. Steam release handle
- 4. Floating valve
- 5. Steam vent valve
- 6. Auto bolt
- 7. Inner pot
- 8. Exterior pot
- 9. External cover
- 10. Control panel
- 11. LED panel
- 12. Water collection container
- 13. Cool touch handles
- 14. Stainless steel accented body
- 15. Lower base
- 16. Removable power cable
- 17. Measuring cup
- 18. Measuring Spoon
- 19. Inside cover
- 20. Lid seal
- 21. Sealant washer



## 2. Safety advice and warnings!

Read these instructions carefully before switching on the appliance and keep them for future reference. Failure to follow and observe these instructions could lead to an accident. Clean all the parts of the product that will be in contact with food, as indicated in the cleaning section, before use.

### 2.1. Use or working environment:

- 2.1.1. Keep the working area clean and well lit. Cluttered and dark areas invite accidents.
- 2.1.2. Use the appliance in a well ventilated area.
- 2.1.3. Do not place the appliance on hot surfaces, such as cooking plates, gas burners, ovens or similar items.
- 2.1.4. Keep children and bystanders away when using this appliance.
- 2.1.5. Place the appliance on a horizontal, flat, stable surface suitable for withstanding high temperatures and away from other heat sources and contact with water.
- 2.1.6. Keep the appliance away from flammable material such as textiles, curtains, cardboard or paper, etc.
- 2.1.7. Do not place flammable material near the appliance.
- 2.1.8. Do not use the appliance in association with a programmer, timer or other device that automatically switches it on.
- 2.1.9. Do not use the appliance if the cable or plug is damaged.
- 2.1.10. Ensure that the voltage indicated on the rating label matches the mains power supply voltage before plugging in the appliance.
- 2.2.11. Connect the appliance to the mains power supply with an earth socket withstanding a minimum of 10 amperes.
- 2.1.12. The appliance's plug must fit into the mains power supply socket properly. Do not alter the plug.
- 2.1.13. If using a multi plug check ratings carefully as the current used by several appliances could easily exceed the rating of the multi plug.
- 2.1.14. If any of the appliance casings breaks, immediately disconnect the appliance from the mains power supply to prevent the possibility of an electric shock.
- 2.1.15. Do not use the appliance if it has fallen on the floor or if there are visible signs of damage.
- 2.1.16. Do not force the power cord. Never use the power cord to lift up, carry or unplug the appliance.
- 2.1.17. Do not wrap the power cord around the appliance.

- 2.1.18. Do not clip or crease the power cord.
- 2.1.19. Do not allow the power cord to hang or to come into contact with the hot surfaces of the appliance.
- 2.1.20. Check the state of the power cord. Damaged or tangled cables increase the risk of electric shock.
- 2.1.21. The appliance is not suitable for outdoor use.
- 2.1.22. Power cord should be regularly examined for signs of damage, and if the cord is damaged, the appliance must not be used.
- 2.1.23. Do not touch the plug with wet hands.

### 2.2. Personal safety:

- 2.2.1. **CAUTION:** Do not leave the appliance unattended during use as there is a risk of an accident.
- 2.2.2. Do not touch the heated parts of the appliance, as it may cause serious burns.
- 2.2.3. This appliance is only for domestic use, not for industrial or professional use. It is not intended to be used by guests in hospitality environments such as bed and breakfast, hotels, motels, and other types of residential environments, even in farm houses, areas of the kitchen staff in shops, offices and other work environments.
- 2.2.4. 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.
- 2.2.5. This appliance is not a toy. Children should be supervised to ensure that they do not play with the appliance.

### 2.3. Use and care:

- 2.3.1. Fully unroll the appliance's power cable before each use.
- 2.3.2. Do not use the appliance if the parts or accessories are not properly fitted.
- 2.3.3. Do not use the appliance when empty.
- 2.3.4. Do not turn the appliance over while it is in use or connected to the mains power supply.
- 2.3.5. Do not cover the cooking surface or food with aluminium foil and other similar materials.
- 2.3.6. Unplug the appliance from the mains power supply when not in use and before undertaking any cleaning task.
- 2.3.7. This appliance should be stored out of reach of children.
- 2.3.8. Do not store the appliance if it is still hot.

2.3.9. Never leave the appliance unattended when in use and keep out of the reach of children.

2.3.10. If, for some reason, the appliance were to catch fire, disconnect the appliance from the mains power supply and **DO NOT USE WATER TO PUT THE FIRE OUT.**

## 2.4. Service:

2.4.1. Make sure that the appliance is serviced only by suitably qualified technician, and that only original spare parts or accessories are used to replace existing parts/accessories.

2.4.2. If the power cord is damaged, the manufacturer or its service agent or a similarly qualified person must replace it in order to avoid a hazard.

2.4.3. Any misuse or failure to follow the instructions for use renders the guarantee and the manufacturer's liability null and void.

## 3. Instructions for use

### 3.1. Before use:

3.1.1. Remove the appliance's protective film (if applicable).

3.1.2. Before using the product for the first time, clean the parts that will come into contact with food in the manner described in the cleaning section.

3.1.3. Attach the water collection container to the appliance, simply slide it into place (refer to diagram) The water collection container will collect any access liquid generated by the steam.

### 3.2. Use and care:

3.2.1. Unroll the power cord completely before plugging it in.

3.2.2. Place your appliance on a flat, dry, stable surface.

3.2.3. Connect the power cord securely to the pressure cooker to prevent arcing and unit failure.

3.2.4. Connect the appliance to the mains power supply.

### 3.3 Browning / Sealing:

3.3.1. Before cooking meat in the Juno pressure cooker, it is important that the meat is sealed / browned first.

3.2.2. Cook meat slightly in a frying pan or pot with a little oil before starting the pressure cooking process ( make sure the meat is only slightly browned on the

outside and still raw on the inside).

### 3.4 Use:

3.4.1. Remove the cooking pot, add ingredients (ensure meat is browned beforehand and water, never fill the cooking pot to more than 80% of its capacity.

3.4.2. Insert the cooking pot into the appliance ensuring the external surface of the cooking pot is dry and clean.

3.4.3. Turn the cooking pot slightly once inside the appliance to ensure even contact with the cooking plate.

3.4.4. Then secure the lid to the appliance and seal it as follows:

a. Check that the sealing ring is correctly in place on the lid.

b. Place the lid on the appliance in the "open" position, then turn the lid anti-clockwise to the "Sealed" position. Ensure that the lid is securely closed.

3.4.5. Once the lid is closed securely use the "selection dial" to choose the appropriate food type you are cooking.

Preset function	Preset cooking time	Adjustable	
		Min	Max
Soup	25min	10min	40min
Chicken	15min	12min	30min
Vegetable	8min	5min	15min
Beans	30min	10min	50min
Meat	20min	10min	30min
Rice	12min	8min	18min

**NB: Please note that all cooking times are just a guideline.**

3.4.6. The pressure cooker will take a few minutes to build up pressure, once the required pressure is reached the time will begin to count down.

3.4.7. The cooking time is indicated with a "P" followed by the remaining cooking time.  
i.e. "P15" for chicken.

3.4.8. The cooking time is adjustable in increments of 1 min between 3 - 60 minutes, depending on the function selected.

### PLEASE NOTE:

During initial use, you may notice a slight odour due to the burning off of manufacturing residue. This is completely normal, it does not affect the food being cooked and will disappear after a few uses.

## NOTE:

Ensure that the steam release valve is in the “sealed” position before the appliance starts the cooking process otherwise the unit will not be able to build up pressure.

### 3.5 Delay Time:

3.5.1. The Juno pressure cooker has a delay timer you can set, to start cooking at a later stage. This feature is optional. Set your timer after you have selected you desired cooking function. The delay timer can be adjusted in increments of 30 minutes. Maximum delay time is 24 hours.

3.5.2. Press the delay timer button once for every 30 minutes to delay the cooking process. For example, to set a 90 minute delay time, press the button three times. The delay time will be displayed on the screen.

3.5.3. Please note that once the cooking time has counted down, the time may not be adjusted. If more or less cooking time is required, the cooking process must be cancelled and the timing must be reset to the required/desired time.

3.5.4. During set up or while cooking the “Keep warm/cancel” button can be pressed to cancel cooking.

3.5.5. After cooking the unit will automatically engage “Keep Warm” mode and the letters “bb” will be displayed on the screen. The “Keep warm/Cancel” button can be pressed to cancel keep warm mode.

3.5.6. Once the unit has completed the cooking cycle or the LCD display has turned off before opening and removing the lid, turn the pressure release valve to the “vent” position as indicated by the label on the lid. Ensure that your face and hands are away from the opening of the pressure release valve to ensure that you do not get burnt or injured; the steam is very hot therefore extreme caution must be exercised when steam is being released.

3.5.7. When cooking liquid foods such as soup or porridge wait for the unit to cool down before the pressure is released.

3.5.8. Switch off the appliance at the wall socket and remove the plug from the wall socket.

3.5.9. Once all pressure has been released and the plug has been removed from the wall socket and there is no longer any steam escaping from the pressure release valve, the lid may be turned clockwise to be unlocked.

3.5.10. When removing the lid, remove it in such a manner that the steam is directed away from you. Do this by allowing the top of the lid to face your direction, the steam will deflect against the inner surface of the

lid. Ensure you are positioned to the side of the unit without your face or hands over it. Use an oven glove when removing the lid to reduce the chance of being burnt by steam.

3.5.11. Only use not-stick utensils to serve from the cooking pot as any hard utensils made from stainless steel or similar materials could damage the non-stick surface of the inner cooking pot.

### 3.6 Once you have finished using the appliance:

3.6.1. Allow the appliance to cool down.

3.6.2. Unplug the appliance from the mains power supply.

3.6.3. Clean the appliance as described in the cleaning section.

## 4. Cleaning

4.1. Disconnect the appliance from the mains power supply and allow it to cool completely before undertaking any cleaning task.

4.2. Remove the water collection container from the unit and wash under warm water with a mild detergent, then rinse and dry completely before attaching it to the unit.

4.3. Clean the outer parts of the appliance with a damp cloth with a few drops of washing-up liquid and then dry. **CAUTION!** Do not immerse electrical parts of the appliance in any liquid.

4.4. Use water and a damp cloth to clean the cooker lid, ensure that all the parts of the lid are dried completely before storing or re-use.

4.5. Clean the non-stick cooking pot with warm water and a mild detergent, use a soft cloth to clean it, do not use any abrasive materials to clean the pot as it will scratch the non-stick coating. Ensure the pot is completely dry before storing or re-use.

4.6. Do not use solvents, or products with an acid or base pH such as bleach, or abrasive products, for cleaning the appliance.

4.7. Never submerge the appliance in water or any other liquid or place it under running water.

4.8. **NOTE:** It is advised that you check that the steam vent valve and floating valve are in good working order and free of debris after each use. Always check the steam release valve, float valve and anti-block shield for clogging before use.

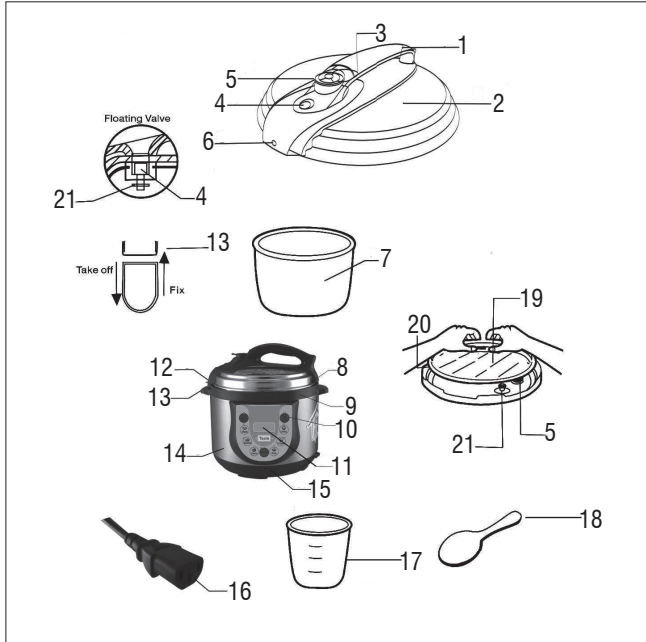
## 5. Anomalies and repair

5.1. Take the appliance to an authorised support centre

## Geagte Klient,

Baie dankie vir u keuse om 'n Mellerware handelsmerk produk te koop. Danksy die tegnologie, ontwerp end werking en die feit dat dit voldoen aan die strengste gehalte standaarde, is u verseker van 'n volle bevredigende gebruik en lang produklewe

### 1. Beskrywing



1. Handvatsel
2. Desksel
3. Stoom vrylating handvatsel
4. Swaai klep
5. Uitlaatklep
6. Auto grendel
7. Innerlike pot
8. Buite pot
9. Buite dekking
10. Beheer paneel
11. LED paneel
12. Water versameling houer
13. Koel touch handvatsels
14. Vlekvye staal buitenste liggaam
15. Laer basis
16. Verwyderbare kragkabel
17. Maat beker
18. Maat lepel
19. Binne dekking
20. Deksel seël
21. Seëlaar wasser



## Belangrike veiligheids voorsorg:

Voor die toestel vir die eerste keer gebruik word maak alle parte skoon wat met kos in aanraking kom soos voorgeskryf in skoonmaak artikel.

### 2.1. Gebruik en werksomgewing:

- 2.1.1 Hou die werk oppervlak skoon en helder verlig. Ongelukke gebeur in donker areas
- 2.1.2. Gebruik die produk in n goed geventileerde area
- 2.1.2. Gebruik die produk in n goed geventileerde area
- 2.1.3 Moenie die toestel naby n warm gas of elektriese brander of qn warm oond plaas nie.
- 2.1.4.Streng toesig is nodig as die toestel naby of deur kinders gebruik word
- 2.1.5.Plaas toestel op n stabiele area en weg van water
- 2.1.6 n Brand mag ontstaan as die rooster bedek is of aan vlambare material raak, insluitende gordyne as dit in werking is
- 2.1.7 .Moenie naby vlambare material plaas nie
- 2.1.8.Die toestel is nie geskik om op aan n tydsbeheer toestel te Koppel nie
- 2.1.9.Moenie die toestel gebruik as die koord of prop beskadig is.
- 2.1.10.Maak seker die spanning soos aangedui op die gradering etiket kom ooreen met die hoofspanning
- 2.2.11.prop in elektriese uitlaat
- 2.1.12.die toestel prop moet in die hoof prop pas en Moenie die prop verander
- 2.1.13 Indien n multi prop gebruik word maak seker die toestel se strome oorskryf nie die gradering van die multi prop
- 2.1.14 Moenie die toestel gebruik as die prop of koord beskadig isnie of enige sigbare skade aan die omhulsel is nie
- 2.1.15.Moenie die toestel gebruik as dit op die vloer geval het en daar is sigbare skade.
- 2.1.16 Moenie die koord gebruik om die toestel te dra, op te tel of van diemuurprop te ontkoppel nie
- 2.1.17.Die koord mag nooit om die toestel gedraai word nie.
- 2.1.18.moenie die koord plooi nie
- 2.1.19. Die koord Moenie oor die kant van die tafel of toonbank hang of aan warm oppervlaktes raak nie.
- 2.1.20.Maak seker die koord is nie beskadig of verstrengel nie.
- 2.1.21 Die toestel moet nie buite gebruik word nie
- 2.1.22. Moenie die prop met nat hande hanteer nie

### 2.2. Persoonlike veiligheid:

- 2.2.1. LET WEL: Moenie die toestel sonder toesig laat nie
- 2.2.2. Moenie warm oppervlaktes aanraak nie gebruik handvatsels of knoppe want dit kan lei tot ernstige brandwonde
- 2.2.3 Die toestel is nie geskik vir industriële gebruik soos kantore,hotelle motelle en gastehuisse
- 2.2.4. Die toestel is nie geskik vir gebruik deur vermindered fisiese verstandelike vermoens of gebrek aan ervaring of kennis tensy hulle opleiding gehad het
- 2.2.5. Die toestel is nie n speelding and kinders moet altyd toesig he om te verhoed dat hulle met die toestel speel

### 2.3. Gebruik en sorg:

- 2.3.1. Die kabel moet ten volle afgewikkel word voor gebruik
- 2.3.2. Die toestel moet nie gebruik word as die parte of bykomstighede nie behoorlik pas
- 2. 3. 3 Die toestel moet nooit leeg gebruik word nie.
- 2. 3. 4 Die Toestel moet nooit gedraai word terwyl dit in werking is of in die muurprop gekoppel is
- 2. 3. 6. Ontkoppel die toestel van die hooftoevoer as dit nie in gebruik is nie en laat dit heeltemal afkoel voordat dit skoongemaak word. As dele afgehaal word of toegevoeg word,moet die toestel nie in werking wees nie.
- 2. 3. 7.Die toestel moet buite bereik van kinders gestoor word
- 2. 3. 8.Die toestel moet heeltemal afkoel voor dit gestoor word
- 2. 3. 9 Die toestel moet altyd onder toesig wees wanneer in gebruik en moet buite bereik van kinders gehou word.
- 2. 3. 10 As die toestel aan die brand slaan ontkoppel van die muursok en gooi n kombuis vadoek oor MOET NOOIT WATER GEBRUIK!!!

### 2.4. Diens:

- 2.4.1.Die toestel moet deur n gekwalifiseerde tegnikus gediens word
- 2.4.2 As die koord beskadig word moet dit deur die diensagent of n gekwalifiseerde person vervang word om brandgevaar te verhoed
- 2.4.3.Enige misbruik en mislukking om instruksies te volg lewer die waarborg nul en van gener waarde

### 3. Instruksies vir gebruik

#### 3.1. Voor gebruik:

3.1.1. Verwyder alle verpakking materiaal voor gebruik

3.1.2. Voor die toestel vir die eerste keer gebruik word maak alle parte skoon wat met kos in aanraking kom soos voorgeskryf in skoonmaak artikel

3.1.3. Heg lekbak aan die toestel soos verwys in diagram. Die lekbak sal al die vloeistof opvang wat deur die stoom gegeneer word.

#### 3.2. Gebruik en sorg:

3.2.1. Die kabel moet ten volle afgewikkel word voor gebruik.

3.2.2. Plaas toestel op 'n stabiele area en weg van waterl.

3.2.3. prop in elektriese uitlaat.

#### 3.3 Verbruining/Seel:

3.3.1. Voor kookproses begin is dit belangrik om vleis te seel en te verbruin

3.2.2. Kook vleis effens in a braaipan of pot voor druk kook begin

( Maak seker die vleis is effens verbruin aan die buitekant en nog rou binne).

#### Gebruik:

3.4.1. Verwyder pot, voeg bestandelel by (maak seker die vleis is eers verbruin) voeg water by en moet nooit die pot meer as 80% van die kapasiteit vul nie

3.4.2. Plaas die pot terug in die toestel en verseker die buitekant van pot is skoon en droog.

3.4.3. Draai pot effens om te verseker dit maak kontak met plaat.

3.4.4. Plaas deksel op en seel soos volg:

a. Maak seker die seelring is reg in plek op die deksel

b. Plaas deksel in oop posisie en draai antikloksgewys na toe posisie

3.4.5. As deksel stewig toe is gebruik die beheer paneel.

3.4.6. Wanneer die kos tipe wat gekook word verskyn druk die knop om proses te begin.

3.4.7. Die druk koker sal 'n paar minute vat om druk op te bou en wanneer die druk bereik is sal die tyd begin aftel.

3.4.8. Die kooktyd word aangedui met 'n "P" gevolg deur die oorblywende kooktyd.

bv. "P15" vir hoender.

3.4.9. Die kooktyd is verstelbaar in inkremente van 1

min tussen 3 – 60 min, na gelang van funksie wat is gekies is.

Voorafbepaalde funksie	Voorafbepaalde kooktyd		Verstelbaar
	Min	Max	
Sop	25min	10min	40min
Hoender	15min	12min	30min
Groente	8min	5min	15min
Boontjies	30min	10min	60min
Vleis	20min	10min	30min
Rys	12min	8min	18min

**NB: Neem asseblief kennis dat alle kook tye is net 'n riglyn.**

#### NEEM KENNIS:

Tydens gebruik sal 'n ligte reuk bespeur word wat net die brand van vervaardigers oorskot is. Dit is normal en het geen invloed op die voedsel en sal verdwyn na 'n paar gebruike.

#### BELANGRIK:

Verseker die stoomklep is in die "sealed" posisie voor die kookproses begin anders sal die toestel nie druk opbou nie

#### 3.5 Vertraging tyd:

3.5.1. Voor kook funksie gekies word druk "time" sleutel om vertraging kooktyd by te voeg. Die vertraging timer kan verstel word in inkremente van 30 min. Maximum vertraagtyd is 24 uur. Druk aanhoudend tot gewenste tyd bereik is. Die tyd tot kook proses gaan begin word vertoon op die skerm.

3.5.2. wanneer vertraging gekies is gebruik knop op panel om gewenste kook funksie te kies (bv. Rys, hoender, sop ens) druk dan die knop op funksie te selekteer. Die kook proses sal begin wanneer vertraag tyd om is.

3.5.3. Neem kennis dat wanneer kooktyd begin kan die tyd nie verstel word nie. Die kook proses moet gekanselleer word en die tyd moet herstel word na gewenste tyd (PO8 verwys na 8 min kooktyd oor.

3.5.4. Tydens opstel of gedurende kooktyd kan die Keep warm/cancel knoppie gedruk word om funksie te kanselleer

3.5.5. No kook sal die toestel automaties na "keep warm" funksie toe gaan en die letters "bb" sal op die skerm verskyn. Die "Keep warm/Cancel" knoppie kan gedruk word om keep warm te kanselleer.

3.5.6. Wanneer die toestel die kook siklus voltooi het of die skerm is af draai die klep na "vent" soos aangedui op die deksel om die druk uit te laat. Moenie naby die toestel staan nie en hande en gesig moet weg wees van die klep om te verseker dat jy nie brand. STOOM IS



## BAIE WARM EN KAN BRAND

3.5.7. Wanneer dun voedsel gekook word sop en pap wag vir die toestel om heeltemal koud te word voor die klep oopgedraai word om die druk uit te kry.

3.5.8. Skakel toestel af en verwyder prop van muursok.

3.5.9. As al die druk vrygestel is en die prop is uit die muursok en daar kom geen stoom meer uit nie kan die deksel kloksgewys gedraai word om oop te maak.

3.5.10. Wanneer die deksel afgehaal word verwyder sodat die stoom weg van jou af is. Om te verhoed dat stoom in jou gesig kom die bokant van die deksel moet na jou toe wys. Gebruik `n oond handskoen om die deksel af te haal.

3.5.11. Gebruik net gereedskap wat nie die kookpot sal bekadig nie want dit is `n oppervlakte wat nie laat kos vassit nie.

### 3.6 Na gebruik:

3.6.1. Laat toestel afkoel.

3.6.2. Ontkoppel die toestel van hoof krag toevoer

3.6.3 Maak skoon soos in skoonmaak seksie.

### 4. Skoonmaak:

4.1. Ontkoppel die toestel van hoof krag toevoer en laat afkoel voor skoonmaak begin.

4.2. Verwyder lekbak van toestel en was met warm water en maak deeglik droog voor dit weer gebruik word.

4.3. Maak die buitekant van die toestel met n klam lap skoon en moet glad nie in water gedruk word nie

4.4. Maak deksel met sagte klam lap skoon en moet heeltemal droog wees voor gebruik.

4.5. Maak die pot met warm water skoon en `n ligte wasmiddel. Geen skuur produkte mag gebruik word nie wat dit sal die oppervlakte van die pot beskadig.

4.6. Die toestel mag nie onder lopende water gewas word nie.

4.7. **OPMERKING:** Dit word aanbeveel dat u na elke gebruik seker maak dat die stoomuitlaatklep en drywende klep in 'n goeie werkende toestand is en sonder puin is. Kontroleer altyd dat die stoomuitlaatklep, die vlotteklep en die blokkeringskerm verstop is voor gebruik.

### 5. Anomalies and herstel

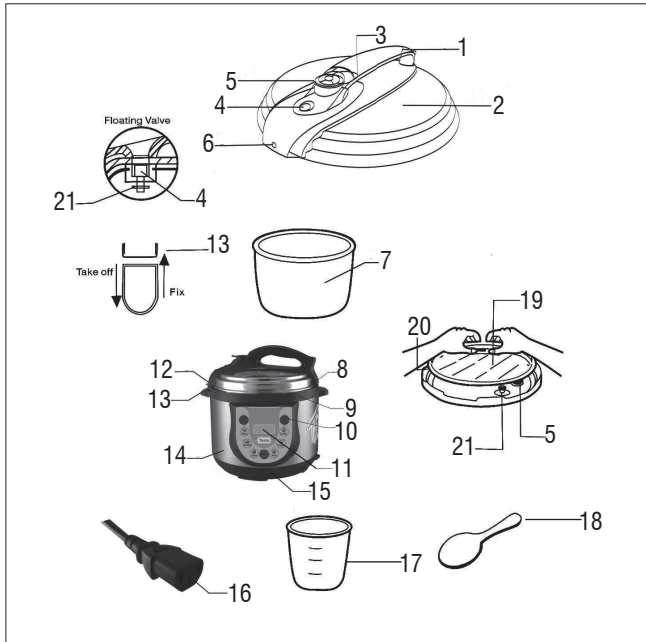
5.1. Neem die toestel na gemagtigde tegniese sentrum as toestel beskadig is of probleme ontstaan.

5.2 As koneksie na die muurprop beskadig is moet die toestel vervang word volgens waarborg

## Estimado cliente,

Gracias por elegir comprar un producto de la marca Mellerware. Gracias a su tecnología, diseño y funcionamiento, y al hecho de que supera los más estrictos estándares de calidad, puede garantizarse un uso totalmente satisfactorio y una larga vida del producto.

### 1. Descripción de piezas



1. Mango
2. Tapa
3. Mango de liberación del vapor
4. Válvula flotante
5. Válvula de purga de vapor
6. Tornillo automático
7. Maceta interna
8. Olla Exterior
9. Cubierta externa
10. Panel de control
11. Panel LED
12. Contenedor de recogida
13. Manijas táctiles frescas
14. Cuerpo acentuado en acero inoxidable
15. Base inferior
16. Cable de alimentación extraíble
17. Taza de medir
18. Cuchara Medida
19. cubierta interior
20. Sello de la tapa
21. Arandela selladora



### 2. Consejos y advertencias de seguridad!

Lea atentamente estas instrucciones antes de encender el aparato y guárdelas para futuras consultas. El incumplimiento y el cumplimiento de estas instruc-

ciones pueden provocar un accidente. Limpie todas las partes del producto que estarán en contacto con los alimentos, como se indica en la sección de limpieza, antes de usarlas.

2.1. Uso o ambiente de trabajo:

2.1.1. Mantenga el área de trabajo limpia y bien iluminada. Las áreas obstruidas y oscuras invitan a accidentes.

2.1.2. Utilice el aparato en un lugar bien ventilado.

2.1.3. No coloque el aparato sobre superficies calientes, tales como placas de cocción, quemadores de gas, hornos o artículos similares.

2.1.4. Mantenga alejados a los niños y transeúntes cuando utilice este aparato.

2.1.5. Coloque el aparato sobre una superficie horizontal, plana y estable, adecuada para soportar altas temperaturas y lejos de otras fuentes de calor y en contacto con el agua.

2.1.6. Mantenga el aparato alejado de materiales inflamables como textiles, cortinas, cartón o papel, etc.

2.1.7. No coloque material inflamable cerca de la aplicación.

2.1.8. No utilice el aparato en combinación con un programador, temporizador u otro dispositivo que lo encienda automáticamente.

2.1.9. No utilice el aparato si el cable o el enchufe están dañados.

2.1.10. Asegúrese de que la tensión indicada en la etiqueta de características coincide con la tensión de red antes de enchufar el aparato.

2.2.11. Conecte el aparato a la red eléctrica con un enchufe de tierra de un mínimo de 10 amperios.

2.1.12. El enchufe del aparato debe encajar correctamente en la toma de corriente. No altere el enchufe.

2.1.13. Si se utiliza un multi enchufe comprobar las calificaciones con cuidado como la corriente utilizada por varios aparatos podría fácilmente exceder la clasificación de la multi-enchufe.

2.1.14. Si se rompe alguna de las cubiertas del aparato, desconecte inmediatamente el aparato de la red eléctrica para evitar la posibilidad de una descarga eléctrica.

2.1.15. No utilice el aparato si ha caído en el suelo o si hay signos visibles de daños.

2.1.16. No fuerce el cable de alimentación. Nunca utilice el cable de alimentación para levantar, transportar o desenchufar el aparato.

2.1.17. No envuelva el cable de alimentación alrededor de la aplicación.

2.1.18. No sujete ni doble el cable de alimentación.

2.1.19. No permita que el cable de alimentación cuelgue o entre en contacto con las superficies calientes

del aparato.

2.1.20. Compruebe el estado del cable de alimentación. Los cables dañados o enredados aumentan el riesgo de descarga eléctrica.

2.1.21. El aparato no es adecuado para uso en exteriores.

2.1.22. El cable de alimentación debe ser examinado regularmente para detectar signos de daño, y si el cable está dañado, la aplicación no debe utilizarse.

2.1.23. No toque el enchufe con las manos mojadas.

2.2. Seguridad personal:

2.2.1. **PRECAUCIÓN:** No deje el aparato desatendido durante el uso, ya que existe el riesgo de un accidente.

2.2.2. No toque las partes calientes del aparato, ya que puede causar quemaduras graves.

2.2.3. Este aparato es sólo para uso doméstico, no para uso industrial o profesional. No está destinada a ser utilizada por los huéspedes en ambientes de hospitalidad como bed and breakfast, hoteles, moteles y otros tipos de ambientes residenciales, incluso en casas de granja, áreas del personal de cocina en tiendas, oficinas y otros ambientes de trabajo.

2.2.4. Este aparato no está destinado a ser utilizado por personas (incluyendo niños) con capacidades físicas, sensoriales o mentales reducidas, o por falta de experiencia y conocimiento, a menos que hayan recibido supervisión o instrucciones sobre el uso del aparato por una persona responsable de su uso la seguridad.

2.2.5. Este aparato no es un juguete. Los niños deben ser supervisados para asegurarse de que no juegan con el aparato.

### 2.3. Uso y cuidado:

2.3.1. Desenrolle completamente el cable de alimentación del aparato antes de cada uso.

2.3.2. No utilice el aparato si las piezas o los accesorios no están bien colocados.

2.3.3. No utilice el aparato cuando esté vacío.

2.3.4. No encienda el aparato mientras esté en uso o conectado a la red eléctrica.

2.3.5. No cubra la superficie o los alimentos con papel de aluminio y otros materiales similares.

2.3.6. Desconecte el aparato de la red eléctrica cuando no esté en uso y antes de realizar cualquier tarea de limpieza.

2.3.7. Este aparato debe guardarse fuera del alcance de los niños.

2.3.8. No guarde el aparato si todavía está caliente.

2.3.9. Nunca deje el aparato desatendido cuando esté en uso y manténgalo fuera del alcance de los niños.

2.3.10. Si, por alguna razón, el aparato se incendia, desconecte el aparato de la red eléctrica y NO USE AGUA PARA DESCONECTAR EL FUEGO.

## 2.4. Servicio:

2.4.1. Asegúrese de que el aparato sea reparado únicamente por un técnico cualificado y que sólo se utilicen piezas de repuesto o accesorios originales para sustituir las piezas / accesorios existentes.

2.4.2. Si el cable de alimentación está dañado, el fabricante o su agente de servicio o una persona cualificada debe reemplazarlo para evitar un peligro.

2.4.3. Cualquier mal uso o incumplimiento de las instrucciones de uso hace nula la garantía y la responsabilidad del fabricante.

## 3. Instrucciones de uso

### 3.1. Antes de usar:

3.1.1. Retire la película protectora del aparato (si es posible).

3.1.2. Antes de utilizar el producto por primera vez, limpie las piezas que entrarán en contacto con los alimentos de la manera descrita en la sección de limpieza.

3.1.3. Conecte el recipiente de recolección de agua a la aplicación, simplemente deslícelo en su lugar (consulte el diagrama), el recipiente de recogida de agua recogerá cualquier líquido de acceso generado por el vapor.

### 3.2. Uso y cuidado:

3.2.1.1. Desenrolle completamente el cable de alimentación antes de enchufarlo.

3.2.2. Coloque el aparato sobre una superficie plana, seca y estable.

3.2.3. Conecte el cable de alimentación de forma segura a la olla a presión para evitar la formación de arcos y el fallo de la unidad.

3.2.4. Conectar el aparato a la red eléctrica

### 3.3 Bronceado / sellado:

3.3.1. Antes de cocinar la carne en la olla a presión Juno, es importante que la carne se selle / se dorne primero.

3.2.2. Cocine ligeramente la carne en una sartén o una olla con un poco de aceite antes de iniciar el proceso de cocción a presión (asegúrese de que la carne esté ligeramente dorada en el exterior y todavía cruda por dentro).

### 3.4 Uso:

3.4.2. Inserte la olla en el aparato asegurando que la superficie externa de la olla esté seca y limpia.

3.4.3. Gire la olla una vez dentro del aparato para asegurar un contacto uniforme con la placa de cocción.

3.4.4. A continuación, sujete la tapa al aparato y séllela como sigue:

a. Compruebe que el anillo de estanqueidad esté correctamente colocado en la tapa. Segundo. Coloque la tapa en el aparato en posición "abierta", luego gire la tapa en sentido anti horario hasta la posición "Sellado". Asegúrese de que la tapa esté bien cerrada.

3.4.5. Una vez que la tapa esté cerrada, utilice el "selector de selección" para elegir el tipo de alimento que está cocinando.

Función de preajuste	Tiempo de cocción predefinido	Ajustable	
		Min	Max
Sopa	25min	10min	40min
Pollo	15min	12min	30min
Vegetal	8min	5min	15min
Frijoles	30min	10min	50min
Carne	20min	10min	30min
Arroz	12min	8min	18min

**NB: Tenga en cuenta que todos los tiempos de cocción son sólo una pauta.**

3.4.6. La olla a presión tardará unos minutos en acumular presión; Una vez que se alcanza la presión requerida el tiempo comenzará a contar hacia abajo.

3.4.7. El tiempo de cocción se indica con un "P" seguido del tiempo de cocción restante. "P:15" para el pollo.

3.4.8. El tiempo de cocción es ajustable en incrementos de 1 min entre 3 - 60 minutos, dependiendo de la función seleccionada.

#### TENGA EN CUENTA:

Durante el uso inicial, puede notar un ligero olor debido a la quema de los residuos de fabricación. Esto es completamente normal, no afecta a la comida que se está cocinando y desaparecerá después de unos pocos usos.

#### NOTA:

Asegúrese de que la válvula de liberación de vapor esté en la posición "sellada" antes de que el aparato comience el proceso de cocción, de lo contrario la unidad no podrá aumentar la presión.

### 3.5 Tiempo de Retardo:

3.5.1. La olla a presión Juno tiene un temporizador de retardo que puede ajustar, para iniciar la cocción en

una etapa posterior. Esta función es opcional. Ajuste el temporizador después de seleccionar la función de cocción deseada. El temporizador de retardo se puede ajustar en incrementos de 30 minutos. El tiempo de retardo máximo es de 24 horas.

3.5.2. Presione el botón del temporizador de retardo una vez cada 30 minutos para retrasar el proceso de cocción. Por ejemplo, para ajustar un tiempo de retardo de 90 minutos, presione el botón tres veces. El tiempo de retardo se mostrará en la pantalla.

3.5.3. Tenga en cuenta que una vez que haya transcurrido el tiempo de cocción, es posible que no se ajuste el tiempo. Si se requiere más o menos tiempo de cocción, el proceso de cocción debe ser cancelado y el tiempo debe ser restablecido al tiempo deseado / deseado.

3.5.4. Durante la configuración o durante la cocción, se puede presionar el botón "Mantener caliente / cancelar" para cancelar la cocción.

3.5.5. Después de cocinar, la unidad se activará automáticamente en el modo "Keep Warm" y las letras "bb" aparecerán en la pantalla. El botón "Mantener caliente / Cancelar" se puede presionar para cancelar el modo de mantener caliente.

3.5.6. Una vez que la unidad ha completado el ciclo de cocción o la pantalla LCD se ha apagado antes de abrir y retirar la tapa, gire la válvula de liberación de presión a la posición de "ventilación" como se indica en la etiqueta de la tapa. Asegúrese de que su cara y las manos están lejos de la apertura de la válvula de liberación de presión para asegurarse de que no se queman o heridos; El vapor es muy caliente, por lo tanto, se debe tener extrema precaución cuando se libera vapor.

3.5.7. Al cocinar comidas líquidas tales como sopa o manteca, espere a que la unidad se enfríe antes de que se libere la presión.

3.5.8. Desconecte el aparato de la toma de corriente y desenchúfelo de la toma de corriente.

3.5.9. Una vez que se ha liberado toda la presión y se ha retirado el tapón de la toma de pared y ya no hay ningún vapor que escape de la válvula de liberación de presión, la tapa se puede girar en el sentido de las agujas del reloj para desbloquearse.

3.5.10. Al retirar la tapa, extráigala de tal manera que el vapor se aleje de usted. Hacer esto permitiendo que la tapa de la tapa haga frente a su dirección, el vapor se desviará contra la superficie interna de la tapa.

Asegúrese de que está colocado al lado de la unidad sin la cara o las manos sobre él. Use un guante de horno cuando quite la tapa para reducir la posibilidad de ser quemado por el vapor.

3.5.11. Utilice solamente utensilios antiadherentes para servir de la olla, ya que cualquier utensilio duro hecho de acero inoxidable o materiales similares podría dañar la superficie antiadherente de la olla interna.

## 3.6 Una vez que haya terminado de utilizar el aparato:

3.6.1. Deje que el aparato se enfríe.

3.6.2. Desconecte el aparato de la red eléctrica.

3.6.3. Limpie el aparato como se describe en la sección de limpieza.

## 4. Limpieza

4.1. Desconecte el aparato de la red eléctrica y deje que se enfríe completamente antes de realizar cualquier tarea de limpieza.

4.2. Retire el recipiente de recogida de agua de la unidad y lave bajo agua tibia con un detergente suave, luego enjuague y seque completamente antes de conectarlo a la unidad.

4.3. Limpie las partes exteriores del aparato con un paño húmedo con unas gotas de detergente y luego seque. **¡PRECAUCIÓN!** No sumerja las partes eléctricas del aparato en ningún líquido.

4.4. Utilice agua y un paño húmedo para limpiar la tapa de la cocina, asegúrese de que todas las partes de la tapa se sequen completamente antes de almacenar o reutilizar.

4.5. Limpie la olla de cocinar antiadherente con agua tibia y un detergente suave, use un paño suave para limpiarlo, no use ningún material abrasivo para limpiar la olla, ya que rayará el revestimiento antiadherente. Asegúrese de que la olla esté completamente seca antes de guardarla o volverla a usar.

4.6. No utilice disolventes, ni productos con un pH ácido o base, tales como lejía, o productos abrasivos, para limpiar el aparato.

4.6.7. Nunca sumerja el aparato en agua o cualquier otro líquido o colóquelo bajo agua corriente.

4.8 **NOTA:** Se recomienda que verifique que la válvula de ventilación de vapor y la válvula flotante estén en buen estado de funcionamiento y libres de residuos después de cada uso. Siempre verifique que la válvula de liberación de vapor, la válvula de flotador y el protector antibloqueo no estén obstruidos antes de usar.

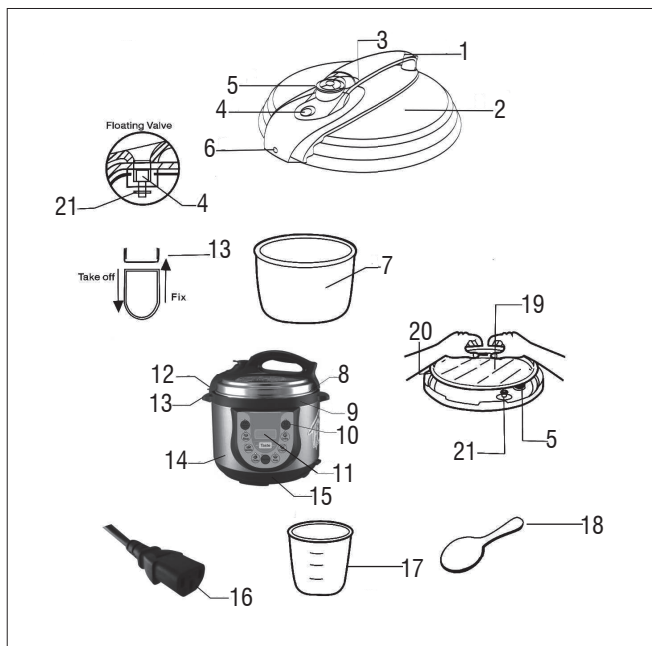
## 5. Anomalías y reparación

5.1. Lleve el aparato a un centro de asistencia autorizado si el producto está dañado o si surgen otros

## Cher client,

Merci d'avoir choisi d'acheter un produit de marque Mellerware. Grâce à sa technologie, sa conception et son fonctionnement et le fait qu'elle dépasse les normes de qualité les plus strictes, une utilisation parfaitement satisfaisante et une longue durée de vie du produit peuvent être assurées.

### 1. Description des pieces



1. Poignée
2. Couvercle
3. Poignée de dégagement de vapeur
4. Vanne flottante
5. Vanne d'évacuation de vapeur
6. Boulon automatique
7. Pot intérieur
8. Pot Extérieur
9. Couvercle externe
10. Panneau de commande
11. Panneau de témoin lumineux
12. Conteneur de collecte d'eau
13. Poignées fraîches
14. Corps accentué en acier inoxydable
15. Base inférieure
16. Câble d'alimentation amovible
17. Tasse de mesure
18. Cuillère de mesure
19. Couverture intérieure
20. Joint d'étanchéité
21. Lave-glace



## 2. Conseils et avertissements de sécurité!

Lisez attentivement ces instructions avant d'allumer l'appareil et conservez-les pour référence ultérieure. Le non-respect et observation de ces instructions peuvent entraîner un accident. Nettoyez toutes les parties du produit qui seront en contact avec les aliments, comme indiqué dans la section de nettoyage, avant utilisation.

### 2.1. Environnement d'utilisation ou de travail:

2.1.1. Gardez la zone de travail propre et bien éclairée. Les zones obsolètes et obscures invitent des accidents.

2.1.2. Utilisez l'appareil dans un endroit bien ventilé.

2.1.3. Ne placez pas l'appareil sur des surfaces chaudes, telles que des plaques de cuisson, des brûleurs à gaz, des fours ou des articles similaires.

2.1.4. Gardez à l'écart les enfants et les personnes présentes lorsque vous utilisez cet appareil.

2.1.5. Placez l'appareil sur une surface horizontale, plate et stable, apte à supporter des températures élevées et à l'écart des autres sources de chaleur et au contact de l'eau.

2.1.6. Gardez l'appareil à l'écart des matériaux inflammables tels que les textiles, les rideaux, le carton ou le papier, etc.

2.1.7. Ne placez pas de matière inflammable près de l'appareil.

2.1.8. N'utilisez pas l'appareil en association avec un programmeur, une minuterie ou un autre appareil qui l'allume automatiquement.

2.1.9. N'utilisez pas l'appareil si le câble ou la fiche est endommagé.

2.1.10. Assurez-vous que la tension indiquée sur l'étiquette d'évaluation correspond à la tension d'alimentation secteur avant de brancher l'appareil.

2.2.11. Connectez l'appareil à l'alimentation secteur avec une prise de terre résistant à un minimum de 10 ampères.

2.1.12. La fiche de l'appareil doit s'adapter correctement à la prise secteur. Ne modifiez pas la fiche.

2.1.13. Si vous utilisez une prise multiple, vérifiez bien les notes car le courant utilisé par plusieurs appareils pourrait facilement dépasser la note de la prise multiple.

2.1.14. Si l'une des enveloppes de l'appareil est en panne, débranchez immédiatement l'appareil de l'alimentation électrique afin d'éviter tout risque de choc électrique.

2.1.15. N'utilisez pas l'appareil s'il tombe sur le sol ou s'il y a des signes visibles de dégâts.

2.1.16. Ne forcez pas le cordon d'alimentation.

N'utilisez jamais le cordon d'alimentation pour soulever,

transporter ou débrancher l'appareil.

2.1.17. Ne pas enrouler le cordon d'alimentation autour de l'appareil.

2.1.18. Ne pas couper ni plier le cordon d'alimentation.

2.1.19. Ne laissez pas le cordon d'alimentation s'accrocher ou entrer en contact avec les surfaces chaudes de l'appareil.

2.1.20. Vérifiez l'état du cordon d'alimentation. Les câbles endommagés ou enchevillés augmentent le risque de choc électrique.

2.1.21. L'appareil ne convient pas pour l'utilisation à l'extérieur.

2.1.22. Le cordon d'alimentation doit être régulièrement examiné pour détecter les signes de dommages et si le cordon est endommagé, l'appareil ne doit pas être utilisé.

2.1.23. Ne pas toucher la fiche avec les mains mouillées.

## 2.2. Sécurité personnelle:

2.2.1. **ATTENTION:** Ne laissez pas l'appareil sans surveillance lors de l'utilisation car il y a risque d'accident.

2.2.2. Ne pas toucher les parties chauffantes de l'appareil, car cela pourrait provoquer des brûlures graves.

2.2.3. Cet appareil n'est utilisé qu'à usage domestique et non à usage industriel ou professionnel. Il n'est pas destiné à être utilisé par des invités dans des environnements d'hôtellerie tels que des chambres d'hôtes, des hôtels, des motels et d'autres types d'environnements résidentiels, même dans les maisons de ferme, les domaines du personnel de cuisine dans les magasins, les bureaux et autres environnements de travail.

2.2.4. Cet appareil n'est pas destiné à être utilisé par des personnes (y compris des enfants) avec des capacités physiques, sensorielles ou mentales réduites, ou un manque d'expérience et de connaissances, à moins d'avoir reçu une supervision ou des instructions concernant l'utilisation de l'appareil par une personne responsable de leur sécurité.

2.2.5. Cet appareil n'est pas un jouet. Les enfants devraient être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.

## 2.3. Utilisation et soin:

2.3.1. Déroulez entièrement le câble d'alimentation de l'appareil avant chaque utilisation.

2.3.2. N'utilisez pas l'appareil si les pièces ou les accessoires ne sont pas correctement installés.

2.3.3. N'utilisez pas l'appareil lorsqu'il est vide.  
 2.3.4. Ne rallumez pas l'appareil lorsqu'il est utilisé ou connecté à l'alimentation secteur.  
 2.3.5. Ne couvrez pas la surface de cuisson ou les aliments avec du papier d'aluminium et d'autres matériaux similaires.  
 2.3.6. Débranchez l'appareil de l'alimentation secteur lorsqu'il n'est pas utilisé et avant toute tâche de nettoyage.  
 2.3.7. Cet appareil doit être stocké hors de portée des enfants.  
 2.3.8. Ne rangez pas l'appareil s'il est encore chaud.  
 2.3.9. Ne laissez jamais l'appareil sans surveillance lorsque vous l'utilisez et gardez-vous hors de portée des enfants.  
 2.3.10. Si, pour une raison ou pour une autre, l'appareil devait prendre feu, débrancher l'appareil de l'alimentation secteur et NE PAS UTILISER D'EAU POUR ETEINDRE LE FEU.

## 2.4. Entretien:

2.4.1. Assurez-vous que l'appareil n'est entretenu que par un technicien qualifié et que seules les pièces de rechange d'origine ou les accessoires sont utilisés pour remplacer les pièces / accessoires existants.  
 2.4.2. Si le cordon d'alimentation est endommagé, le fabricant ou son agent d'entretien ou une personne qualifiée doit le remplacer afin d'éviter tout danger.  
 2.4.3. Toute utilisation abusive ou le non-respect des instructions d'utilisation rend la garantie et la responsabilité du fabricant nulle et non avenue.

## 3. Instructions d'utilisation

### 3.1. Avant utilisation:

3.1.1. Retirez le film de protection de l'appareil (le cas échéant).  
 3.1.2. Avant d'utiliser le produit pour la première fois, nettoyez les pièces qui entreront en contact avec les aliments de la manière décrite dans la section de nettoyage.  
 3.1.3. Fixez le récipient de collecte d'eau à l'appareil, faites-le glisser simplement dans l'endroit (voir diagramme). Le récipient collecteur d'eau collectera tout liquide d'accès généré par la vapeur.

### 3.2. Utilisation et soin:

3.2.1. Déroule le cordon d'alimentation complètement avant de le brancher.  
 3.2.2. Placez votre appareil sur une surface plane,

sèche et stable.

3.2.3. Connectez le cordon d'alimentation en toute sécurité à l'autocuiseur afin d'éviter les arcs et les pannes de l'unité. 3.2.4. Connectez l'appareil à l'alimentation secteur.

### 3.3 Brunissage / étanchéité:

3.3.1. Avant de cuire de la viande dans l'autocuiseur Juno, il est important que la viande soit scellée / dorée d'abord.  
 3.2.2. Cuire légèrement la viande dans une poêle ou un pot avec un peu d'huile avant de commencer la cuisson sous pression (assurez-vous que la viande est légèrement dorée à l'extérieur et encore crue à l'intérieur).

### 3.4 Utilisation:

3.4.1. Retirez le pot de cuisson, ajoutez des ingrédients (assurez-vous que la viande est dorée au préalable et à l'eau, ne jamais remplir la cuisinière à plus de 80% de sa capacité).  
 3.4.2. Insérez le pot de cuisson dans l'appareil en assurant que la surface extérieure de la cuisinière est sèche et propre.  
 3.4.3. Mettez le pot de cuisson légèrement une fois à l'intérieur de l'appareil pour assurer un contact uniforme avec la plaque de cuisson.  
 3.4.4. Ensuite, protégez le couvercle de l'appareil et scellez-le comme suit:  
**a.** Vérifiez que la bague d'étanchéité est correctement installée sur le couvercle.  
**b.** Placez le couvercle sur l'appareil en position «ouverte», puis tournez le couvercle dans le sens inverse des aiguilles d'une montre jusqu'à la position «scellé». Assurez-vous que le couvercle est bien fermé.  
 3.4.5. Une fois que le couvercle est fermé, utilisez la "selection dail" pour choisir le type de nourriture approprié que vous cuisinez.

Fonction pré-réglée	Temps de cuisson pré-défini	Adjustable	
		Min	Max
La Soupe	25min	10min	40min
Le poulet	15min	12min	30min
Légume	8min	5min	15min
les haricots	30min	10min	50min
La viande	20min	10min	30min
Le riz	12min	8min	18min



**NB: Veuillez noter que tous les temps de cuisson ne sont qu'une directive.**

3.4.6. L'autocuiseur prend quelques minutes pour augmenter la pression, une fois que la pression requise est atteinte, le temps commencera à décompter.

3.4.7. Le temps de cuisson est indiqué avec un "P" suivi du temps de cuisson restant. C'est-à-dire «P.15» pour le poulet.

3.4.8. Le temps de cuisson est réglable par incréments de 1 minute entre 3 et 60 minutes, selon la fonction sélectionnée.

### **NOTEZ S'IL VOUS PLAÎT:**

Pendant l'utilisation initiale, vous pouvez remarquer une légère odeur due à la combustion des résidus de fabrication. Ceci est tout à fait normal, cela n'affecte pas les aliments cuits et disparaîtra après quelques utilisations.

### **REMARQUE**

Assurez-vous que la soupape de dégagement de vapeur est en position "scellée" avant que l'appareil ne démarre le processus de cuisson, sinon l'appareil ne pourra pas augmenter la pression.

### **3.5 Temps de délai:**

3.5.1. L'autocuiseur Juno a une minuterie de retardement que vous pouvez régler, pour commencer à cuire à un stade ultérieur. Cette fonctionnalité est facultative. Réglez votre minuterie après avoir sélectionné la fonction de cuisson souhaitée. La minuterie de retard peut être ajustée par incréments de 30 minutes. Le délai de retard maximal est de 24 heures.

3.5.2. Appuyez sur le bouton de temporisation de retard une fois toutes les 30 minutes pour retarder le processus de cuisson. Par exemple, pour régler un délai de 90 minutes, appuyez trois fois sur le bouton. Le temps de retard s'affiche à l'écran.

3.5.3. Veuillez noter qu'une fois que le temps de cuisson a été compté, l'heure peut ne pas être réglée. Si plus ou moins de temps de cuisson est nécessaire, le processus de cuisson doit être annulé et la synchronisation doit être réinitialisée à l'heure souhaitée.

3.5.4. Pendant la mise en place ou pendant la cuisson, le bouton "Keep warm / Cancel" peut être pressé pour annuler la cuisson.

3.5.5. Après la cuisson, l'appareil s'engage automatiquement dans le mode "Keep Warm" et les lettres "bb" seront affichées sur l'écran. Le bouton "Keep warm / Cancel" peut être pressé pour annuler le mode de maintien en mode chaud.

3.5.6. Une fois que l'appareil a terminé le cycle de cuisson ou que l'écran LCD a été éteint avant d'ouvrir et de retirer le couvercle, tournez la soupape de dégagement de pression dans la position "vent" comme indiqué par l'étiquette sur le couvercle. Assurez-vous que votre visage et vos mains sont éloignés de l'ouverture de la soupape de pression afin de ne pas être brûlé ou blessés; La vapeur est très chaude donc une extrême prudence doit être exercée lorsque la vapeur est relâchée.

3.5.7. Lors de la cuisson des aliments liquides tels que la soupe ou la porcelaine, attendez que l'appareil refroidisse avant que la pression ne soit relâchée.

3.5.8. Éteignez l'appareil sur la prise murale et retirez la fiche de la prise murale.

3.5.9. Une fois que toutes les pressions ont été relâchées et que la fiche a été retirée de la prise murale et qu'il n'y a plus de vapeur s'échappant de la soupape de dégagement de pression, le couvercle peut être tourné dans le sens des aiguilles d'une montre pour être déverrouillé.

3.5.10. Lorsque vous retirez le couvercle, retirez-le de telle manière que la vapeur soit éloignée de vous. Faites cela en permettant au haut du couvercle de faire face à votre direction, la vapeur évoluera contre la surface intérieure du couvercle. Assurez-vous que vous êtes placé sur le côté de l'unité sans votre visage ni la relève. Utilisez un gant de four lorsque vous retirez le couvercle pour réduire le risque de brûlure par la vapeur.

3.5.11. N'utilisez que des ustensiles anti-adhésifs pour servir à partir du pot de cuisson car tous les ustensiles en acier inoxydable ou similaires peuvent endommager la surface antiadhésive de la cuvette intérieure.

### **3.6 Une fois que vous avez terminé l'utilisation de l'appareil:**

3.6.1. Laissez l'appareil refroidir.

3.6.2. Débranchez l'appareil de l'alimentation secteur.

3.6.3. Nettoyez l'appareil comme décrit dans la section de nettoyage.

### **4. Nettoyage**

4.1. Débranchez l'appareil de l'alimentation secteur et laissez-le refroidir complètement avant d'entreprendre une tâche de nettoyage.

4.2. Retirez le récipient de récupération d'eau de l'appareil et lavez-les sous l'eau tiède avec un détergent doux, puis rincez et séchez complètement avant de l'attacher à l'unité.



4.3. **REMARQUE:** Il est conseillé de vérifier que la soupape de purge de vapeur et la soupape flottante sont en bon état de fonctionnement et exemptes de débris après chaque utilisation. Vérifiez toujours la soupape de décharge de vapeur, la soupape à flotteur et le bouclier antiblocage pour colmatage avant utilisation.

## 5. Anomalies et réparation

5.1. Amenez l'appareil dans un centre d'assistance autorisé si le produit est endommagé ou d'autres problèmes apparaissent.

5.2. Si la connexion au secteur a été endommagée, elle doit être remplacée et vous devez procéder comme vous le feriez en cas de dommage.

4.3. Nettoyez les parties extérieures de l'appareil avec un chiffon humide avec quelques gouttes de liquide vaisselle puis séchez.

**MISE EN GARDE!** Ne pas immerger les pièces électriques de l'appareil dans un liquide quelconque.

4.4. Utilisez de l'eau et un chiffon humide pour nettoyer le couvercle de cuisson, assurez-vous que toutes les parties du couvercle sont complètement séchées avant de les ranger ou de les réutiliser.

4.5. Nettoyez le pot anti-adhésif avec de l'eau tiède et un détergent doux, utilisez un chiffon doux pour nettoyer le pot car il risquera de rayer le revêtement antiadhésif. Assurez-vous que le pot est complètement sec avant de le ranger ou de le réutiliser.

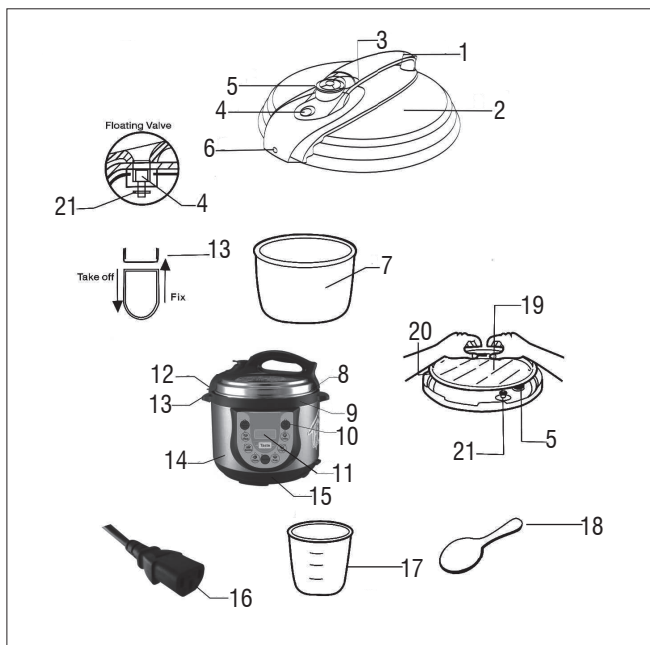
4.6. N'utilisez pas de solvants ou de produits avec pH ou a base acide ou de base tel que l'eau de javel ou des produits abrasifs pour nettoyer l'appareil.

4.7. Ne jamais immerger l'appareil dans de l'eau ou tout autre liquide ou le placer sous l'eau courante.

## Estimado cliente,

Obrigado por escolher comprar um produto da marca Mellerware. Graças à sua tecnologia, design e operação e ao facto de exceder os padrões de qualidade mais rigorosos, pode ser assegurado um uso totalmente satisfatório e uma longa vida útil do produto.

### 1. Descrição das Peças



1. Alça
2. Tampa
3. Punho de libertação do vapor
4. Válvula flutuante
5. Válvula de ventilação do vapor
6. Parafuso auto
7. Pote interior
8. Exterior pote
9. Cobertura externa
10. Painel de controle
11. Painel LED
12. Recipiente de recolha de água
13. Pegas de toque frescas
14. Corpo acentuado em aço inoxidável
15. Base inferior
16. Cabo de alimentação removível
17. Copo de medição
18. Colher de medição
19. dentro da tampa
20. Vedação da tampa
21. Anilha de vedação



## 2. Conselhos e avisos de segurança!

Leia atentamente estas instruções antes de ligar o aparelho e guarde - as para referência futura. A falha em seguir e observar estas instruções pode levar a um acidente. Limpe todas as peças do produto que estarão em contacto com os alimentos, conforme indicado na seção de limpeza, antes de usar.

2.1. Utilização ou ambiente de trabalho:

2.1.1. Mantenha a área de trabalho limpa e bem iluminada. As áreas obstruídas e escuras convidam acidentes.

2.1.2. Utilize o aparelho numa área bem ventilada.

2.1.3. Não coloque o aparelho sobre superfícies quentes, tais como placas de cozinhar, queimadores a gás, fornos ou artigos semelhantes.

2.1.4. Mantenha as crianças e os espectadores afastados quando utilizar este aparelho.

2.1.5. Coloque o aparelho numa superfície horizontal, plana e estável, adequada para suportar altas temperaturas e longe de outras fontes de calor e contacto com a água.

2.1.6. Mantenha o aparelho afastado de materiais inflamáveis, como têxteis, cortinas, papelão ou papel, etc.

2.1.7. Não coloque material inflamável perto do aparelho.

2.1.8. Não utilize o aparelho em associação com um programador, temporizador ou outro dispositivo que o ligue automaticamente.

2.1.9. Não utilize o aparelho se o cabo ou a ficha estiverem danificados.

2.1.10. Certifique-se de que a tensão indicada na etiqueta de identificação corresponde à tensão da rede antes de ligar o aparelho.

2.2.11. Ligue o aparelho à alimentação eléctrica com uma tomada de terra com um mínimo de 10 amperes.

2.1.12. A ficha do aparelho deve encaixar-se correctamente na tomada de alimentação. Não altere a ficha.

2.1.13. Se estiver usando um multi plug verificar avaliações cuidadosamente como a corrente utilizada por vários aparelhos poderia facilmente exceder a classificação do multi plug.

2.1.14. Se qualquer um dos invólucros do aparelho quebrar, desligue imediatamente o aparelho da corrente eléctrica para evitar a possibilidade de choque eléctrico.

2.1.15. Não utilize o aparelho se cair no chão ou se houver sinais visíveis de danos.

2.1.16. Não force o cabo de alimentação. Nunca utilize o cabo de alimentação para levantar, transportar ou desligar o aparelho.

2.1.17. Não enrole o cabo de alimentação ao redor do aparelho.

2.1.18. Não prenda nem dobre o cabo de alimentação.

2.1.19. Não permita que o cabo de alimentação fique pendurado ou entre em contacto com as superfícies quentes do aparelho.

2.1.20. Verifique o estado do cabo de alimentação. Cabos danificados ou emaranhados aumentam o risco de choque eléctrico.

2.1.21. O aparelho não é adequado para utilização no exterior.

2.1.22. O cabo de alimentação deve ser examinado regularmente quanto a sinais de danos e, se o cabo estiver danificado, o aparelho não deve ser utilizado.

2.1.23. Não toque na ficha com as mãos molhadas.

## 2.2. Segurança pessoal:

2.2.1. **CUIDADO:** Não deixe o aparelho sem vigilância durante o uso, pois existe o risco de acidente.

2.2.2. Não toque nas partes aquecidas do aparelho, pois pode provocar queimaduras graves.

2.2.3. Este aparelho é apenas para uso doméstico, não para uso industrial ou profissional. Não se destina a ser utilizado por hóspedes em ambientes de hospitalidade, tais como bed and breakfast, hotéis, motéis e outros tipos de ambientes residenciais, mesmo em casas de fazenda, áreas do pessoal de cozinha em lojas, escritórios e outros ambientes de trabalho.

2.2.4. Este aparelho não deve ser utilizado por pessoas (incluindo crianças) com capacidades físicas, sensoriais ou mentais reduzidas, ou com falta de experiência e conhecimento, a não ser que tenham recebido supervisão ou instruções sobre a utilização do aparelho por uma pessoa responsável por segurança.

2.2.5. Este aparelho não é um brinquedo. As crianças devem ser supervisionadas para garantir que não brincam com o aparelho.

2.3. Uso e cuidados:

2.3.1. Desenrolar completamente o cabo de alimentação do aparelho antes de cada utilização.

2.3.2. Não utilize o aparelho se as peças ou acessórios não estiverem correctamente montados.

2.3.3. Não utilize o aparelho quando estiver vazio.

2.3.4. Não ligue o aparelho enquanto estiver a ser utilizado ou ligado à rede eléctrica.

2.3.5. Não cubra a superfície de cozedura ou alimentos com folha de alumínio e outros materiais semelhantes.

2.3.6. Desconecte o aparelho da rede de alimentação quando não estiver em uso e antes de realizar qualquer tarefa de limpeza.

2.3.7. Este aparelho deve ser guardado fora do alcance

das crianças.

2.3.8. Não guarde o aparelho se ainda estiver quente.

2.3.9. Nunca deixe o aparelho sem vigilância quando estiver a ser utilizado e mantenha-os fora do alcance das crianças.

2.3.10. Se, por algum motivo, o aparelho se incendiar, desligue o aparelho da rede e NÃO USE ÁGUA PARA DESLIGAR.

## 2.4. Serviço:

2.4.1. Certifique-se de que o aparelho é reparado apenas por um técnico devidamente qualificado e que apenas peças sobresselentes ou acessórios originais são utilizados para substituir peças / acessórios existentes.

2.4.2. Se o cabo de alimentação estiver danificado, o fabricante ou o seu agente de assistência ou uma pessoa com qualificações semelhantes devem substituí-lo para evitar um perigo.

2.4.3. Qualquer mau uso ou falha em seguir as instruções de uso torna a garantia e a responsabilidade do fabricante nula e sem efeito.

## 3. Instruções de utilização

### 3.1. Antes de usar:

3.1.1. Remova a película protetora do aparelho (se possível).

3.1.2. Antes de utilizar o produto pela primeira vez, limpe as peças que entrarão em contacto com os alimentos da forma descrita na secção de limpeza.

3.1.3. Conecte o recipiente de coleta de água à válvula, basta deslizar para o lugar (consulte o diagrama), o recipiente de coleta de água irá coletar qualquer líquido de acesso gerado pelo vapor.

### 3.2. Uso e cuidados

3.2.1. Desenrole completamente o cabo de alimentação antes de ligá-lo.

3.2.2. Coloque o aparelho sobre uma superfície plana, seca e estável.

3.2.3. Conecte o cabo de alimentação firmemente à panela de pressão para evitar arcos e falhas da unidade.

3.2.4. Ligar o aparelho à alimentação eléctrica

### 3.3 Branqueamento / Vedação:

3.3.1. Antes de cozinhar a carne na panela de pressão Juno, é importante que a carne seja selada / dourada

primeiro.

3.2.2. Cozinhe a carne ligeiramente em uma frigideira ou panela com um pouco de óleo antes de iniciar o processo de cozimento a pressão (certifique-se de que a carne está apenas ligeiramente dourada no exterior e ainda cru por dentro).

### 3.4 Utilização:

3.4.1. Retire a panela, adicione os ingredientes (a carne é envelhecida previamente e água, nunca encha a panela para mais de 80% da sua capacidade.

3.4.2. Insira a panela no aparelho assegurando que a superfície externa da panela esteja seca e limpa.

3.4.3. Vire a panela ligeiramente dentro do aparelho para assegurar um contacto uniforme com a placa de cozedura.

3.4.4. Em seguida, fixe a tampa no aparelho e feche-a da seguinte forma:

uma. Verifique se o anel de vedação está correctamente colocado na tampa.

B. Coloque a tampa no aparelho na posição "aberta" e rode a tampa no sentido anti-horário para a posição "Selada". Certifique-se de que a tampa está bem fechada.

3.4.5. Uma vez que a tampa esteja fechada, use o "select-dial dial" para escolher o tipo de alimento que você está cozinhando.

Função predefinida	Tempo de cozimento predefinido	Regulável	
		Min	Max
Sopa	25min	10min	40min
Franco	15min	12min	30min
Vegetal	8min	5min	15min
Feijões	30min	10min	50min
Carne	20min	10min	30min
Arroz	12min	8min	18min

**NB: Por favor, note que todos os tempos de cozimento são apenas uma orientação.**

3.4.6. A panela de pressão levará alguns minutos para acumular pressão; Uma vez que a pressão necessária é atingida o tempo começará a contar para baixo.

3.4.7. O tempo de cozedura é indicado com um "P" seguido pelo tempo de cozimento restante. "P:15" para frango.

3.4.8. O tempo de cozedura é ajustável em incrementos de 1 min entre 3 - 60 minutos, dependendo da função selecionada.

OBSERVE:

Durante o uso inicial, você pode notar um ligeiro odor devido à queima de resíduos de fabricação. Isso é completamente normal, não afeta a comida sendo

cozida e desaparecerá após alguns usos.

#### NOTA:

Certifique-se de que a válvula de liberação de vapor está na posição “selada” antes do aparelho iniciar o processo de cozimento, caso contrário a unidade não será capaz de aumentar a pressão.

#### 3.5 Tempo de Retardo:

3.5.1. A panela de pressão Juno tem um temporizador de atraso que você pode definir, para começar a cozinhar em uma fase posterior. Este recurso é opcional. Defina o temporizador depois de ter seleccionado a função de cozedura desejada. O temporizador de atraso pode ser ajustado em incrementos de 30 minutos. O tempo máximo de atraso é de 24 horas.

3.5.2. Pressione o botão temporizador de retardo uma vez por cada 30 minutos para atrasar o processo de cozimento. Por exemplo, para definir um tempo de atraso de 90 minutos, pressione o botão três vezes. O tempo de atraso será exibido na tela.

3.5.3. Por favor, note que uma vez que o tempo de cozimento tenha contado para baixo, o tempo não pode ser ajustado. Se for necessário mais ou menos tempo de cozedura, o processo de cozedura deve ser cancelado eo tempo deve ser repostado para o tempo desejado / desejado.

3.5.4. Durante a configuração ou durante a cozedura, o botão “Manter quente / cancelar” pode ser pressionado para cancelar a cozedura.

3.5.5. Depois de cozinhar, a unidade entrará automaticamente no modo “Keep Warm” e as letras “bb” serão exibidas na tela. O botão “Manter quente / Cancelar” pode ser pressionado para cancelar o modo de manter quente.

3.5.6. Quando a unidade tiver concluído o ciclo de cozedura ou se o visor LCD tiver sido desligado antes de abrir e retirar a tampa, rode a válvula de liberação de pressão para a posição de “ventilação” conforme indicado pela etiqueta na tampa. Certifique-se de que seu rosto e as mãos estão longe da abertura da válvula de liberação de pressão para garantir que você não fique queimado ou ferido; O vapor é muito quente, portanto, extrema cautela deve ser exercida quando o vapor está sendo liberado.

3.5.7. Quando cozinhar alimentos líquidos, tais como sopa ou por-ridge aguardar a unidade para arrefecer antes da pressão é liberada.

3.5.8. Desligue o aparelho na tomada de parede e retire a ficha da tomada.

3.5.9. Uma vez que toda a pressão tenha sido libertada e o plugue tenha sido removido da tomada de parede e não haja mais qualquer vapor que escapa da válvula de liberação de pressão, a tampa pode ser rodada

no sentido dos ponteiros do relógio para ser desbloqueada.

3.5.10. Ao remover a tampa, remova-a de tal forma que o vapor seja dirigido para longe de você. Faça isso permitindo que o topo da tampa para enfrentar sua direção, o vapor irá deflectir contra a superfície interna da tampa. Certifique-se de que você está posicionado para o lado da unidade sem o rosto ou as mãos sobre ele. Use uma luva de forno ao remover a tampa para reduzir a chance de ser queimado pelo vapor.

3.5.11. Utilize apenas utensílios não-stick para servir a partir da panela de cozinha, como qualquer utensílios duros feitos de aço inoxidável ou materiais semelhantes pode danificar a superfície antiaderente da panela interna.

3.6 Depois de terminar de usar o aparelho:

3.6.1. Deixe o aparelho arrefecer.

3.6.2. Desligue o aparelho da rede eléctrica.

3.6.3. Limpe o aparelho conforme descrito na secção de limpeza.

## 4. Limpeza

4.1. Desligue o aparelho da rede de alimentação e deixe-o arrefecer completamente antes de realizar qualquer tarefa de limpeza.

4.2. Retire o recipiente de recolha de água da unidade e lave com água morna com um detergente suave, em seguida, enxágüe e secar completamente antes de ligá-lo à unidade.

4.3. Limpe as partes exteriores do aparelho com um pano húmido com algumas gotas de detergente e depois seque. **CUIDADO!** Não mergulhe as partes eléctricas do aparelho em qualquer líquido.

4.4. Use água e um pano úmido para limpar a tampa do fogão, certifique-se de que todas as partes da tampa são completamente secas antes de armazenar ou reutilizar.

4.5. Limpe a panela antiaderente com água morna e um detergente suave, use um pano macio para limpá-lo, não use qualquer material abrasivo para limpar o pote, pois ele vai arranhar o revestimento antiaderente. Certifique-se de que o pote está completamente seco antes de armazená-lo ou reutilizá-lo.

4.6. Não utilize solventes, nem produtos com pH ácido ou básico, tais como lixívia ou produtos abrasivos, para a limpeza do aparelho.

4.6.7. Nunca submergir o aparelho em água ou qualquer outro líquido ou colocá-lo sob água corrente.



**4.8. NOTA:** É recomendável que você verifique se o vapor válvula de ventilação e válvula flutuante estão em boas condições de funcionamento e livre de detritos após cada uso. Sempre verifique o válvula de liberação de vapor, válvula de bóia e blindagem antibloqueio para entupir antes de usar.

## **5. Anomalias e reparos**

5.1. Leve o aparelho a um centro de assistência autorizado caso o produto esteja danificado ou surjam outros problemas.

5.2. Se a conexão à rede elétrica tiver sido danificada, ela deve ser substituída e você deve proceder como faria em caso de danos.





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## Beef stock recipe:

6 cups.

- 1 tablespoon (15 ml) olive oil
- 900 g stewing beef, such as shanks, mm cubes
- 450 g beef bones
- 8 cups water
- 1 medium onion, coarsely chopped
- 1 large carrot, scraped and coarsely chopped
- 1 bay leaf
- Salt to taste
- 6 peppercorns or 1/4 teaspoon ground black pepper
- 1 celery stalk, coarsely chopped
- 2 sprigs parsley
- 1/2 teaspoon thyme

Makes about

cut in 25

chopped

## Directions:

Brown the meat in a little oil in a pot or frying pan (the meat should still be raw in the middle). Remove and place on a platter. Drain off any excess fat. Add the meat and remaining ingredients to the Mellerware pressure cooker. Lock the lid in place, select soup setting and adjust time (see below). When cooking is complete, remove the lid and strain by pouring it through a strainer which has been lined with a couple of layers of damp cheesecloth. Press with the back of a wooden spoon to extract as much liquid as possible. Cool, then refrigerate overnight and remove any congealed fat that has collected on the surface.

Suggested time: 40 minutes

Suggested setting: soup

## Beef Stroganoff

Serves 4

- 900 g beef stew meat or round steak, cut into 25 mm cubes
- 3 tablespoons vegetable oil
- 2 tablespoons flour
- 1 large onion, chopped
- 1 teaspoon garlic
- 1 cup beef broth
- 125 g fresh mushrooms, sliced
- 2 tablespoons tomato paste
- 1 tablespoon Worcestershire sauce
- 1 cup sour cream
- Salt and pepper to taste
- 1 package egg noodles, cooked

## Directions:

Brown the meat in a little oil in a pot or frying pan (the meat should still be raw in the middle). Add the contents of the pot and the flour to the Mellerware pressure cooker and mix well. Stir in onion, garlic powder, mushrooms, tomato paste, and Worcestershire sauce. Blend thoroughly. Lock the lid in place and select the correct setting and adjust time (see below). Once cooked, release pressure and open lid. Stir in sour cream and blend well. Serve over hot egg noodles.

Suggested time: 25 minutes

Suggested setting: meat



## Chicken paprika

Serves 4

- 1 tablespoon olive oil
- 1.3-1.6 kg chicken, cut in serving pieces
- Salt and freshly ground pepper
- 1/2 teaspoon paprika
- 1/2 teaspoon marjoram
- 1/2 cup duck sauce
- 1/4 cup white wine
- 1/4 cup chicken stock

### Directions:

Brown the chicken lightly in hot oil in a pot or frying pan before starting the cooking process (the meat should still be raw in the middle). Remove chicken and reserve on a warm platter. Sprinkle with salt, pepper, paprika and marjoram. Add the chicken to the Mellerware pressure cooker, mix in the wine and stock. Arrange the chicken on top. Brush with duck sauce. Lock the lid in place and select the correct setting and adjust cooking time (see below). Once cooked, release pressure by opening the pressure valve and remove lid. Remove the chicken to a warm platter and serve, spooning sauce over the chicken.

Suggested time: 12 minutes

Suggested setting: chicken

## Chicken Stock

Makes about 6 cups

- 900 g chicken parts, primarily backs, but also including gizzards, necks, hearts and wings
- 1 medium onion, peeled and halved
- 1 celery stalk, cut into several pieces
- 1 large carrot, scraped and cut into several pieces
- 2 sprigs parsley
- 1/4 teaspoon ground black pepper
- 1 teaspoon thyme
- 2 bay leaves
- Salt to taste
- 6 cups water

### Directions:

Combine all ingredients in the Mellerware pressure cooker. Lock the lid in place and adjust to suggested setting and time. Once cooked release pressure by opening the pressure valve, remove the lid and strain by pouring it through a strainer which has been lined with a couple of layers of damp cheesecloth, damp kitchen towel or damp paper towels. Press with the back of a wooden spoon to extract as much liquid as possible. Cool, then refrigerate overnight and remove any congealed fat that has collected on the surface.

Suggested time: 30 minutes

Suggested setting: soup



## Fish Stock

Makes about 6 cups

- 900 g fish and shellfish meat, bones, heads and shells
- 1 celery stalk, cut into several pieces
- 1 carrot, scraped and cut into several pieces
- 1 bay leaf
- 1 teaspoon thyme
- 4 peppercorns
- 2 sprigs parsley
- 1 onion, peeled and sliced
- Salt to taste
- 6 cups water

### Directions:

Combine all ingredients in the Mellerware pressure cooker. Lock the lid in place and set to suggested setting and adjust time (see below). Once finished release pressure by opening the pressure valve, remove the lid. Cool, then strain, and refrigerate or freeze until ready to use.

Suggested time: 25 minutes

Suggested setting: soup

## Vegetable Stock

Makes about 6 cups

- 8 cups boiling water
- 8 cups miscellaneous vegetables (see alongside), washed and coarsely chopped
- 2 medium onions, peeled and quartered
- 1 to 2 garlic cloves, chopped
- 3 carrots, cut into chunks
- 4 celery ribs, cut into chunks
- 1 to 2 parsnips, cut into chunks
- 2 bay leaves
- 3 to 4 sprigs parsley
- 2 sprigs of fresh thyme or oregano
- Salt to taste

### Directions:

Add boiling water to the Mellerware pressure cooker. Add all the ingredients, except salt. Lock the lid in place and set to suggested setting and adjust time. Once finished release pressure by opening pressure valve and remove the lid. Allow the stock to cool slightly, then strain, pressing the vegetables against the sides of the strainer to extract all of the liquid. Add salt if desired. Cool and refrigerate for up to 3 days, or freeze for up to 3 months. Suggested vegetables for stock: asparagus stalks, broccoli stalks, baby marrows, corn cobs, celery, parsnip, carrot, leek greens, peeled winter squash, peeled turnips, potatoes, sweet potatoes. Note: skins of potatoes, parsnip, carrots, onion, garlic may be included. **Avoid using:** turnip skins, waxed squash peels, cabbage, brussel sprouts, green peppers, eggplant and collards.

Suggested time: 10 minutes

Suggested setting: soup

## Potato, Leek and Pea Soup (V)

Serves 4

- 2 tablespoons canola or olive oil
- 1 medium onion, finely chopped
- 4 leeks, well washed and finely chopped
- 500g potatoes, cubed
- 1 cup peas
- 2 tablespoons minced parsley
- 1 cup milk
- 4 cups chicken or vegetable stock or water
- Salt and pepper to taste
- Croutons (optional)

### Directions:

Sauté leeks and onions in oil in a pot or frying pan until softened and add to the pressure cooker. Now add potatoes, peas and parsley. Stir in the milk and stock and season with salt and pepper. Lock the lid in place and set to suggested setting and adjust time. Allow pressure to drop by releasing the pressure valve, remove the lid and allow to cool slightly. Place ingredients into a blender or food processor. Puree until smooth. Serve hot or cold, sprinkled with croutons.

Suggested time: 10 minutes

Suggested setting: soup



## French Onion Soup

Makes about 6 cups

- 5 medium onions, thinly sliced
- 2 tablespoons (30 ml) dry white wine
- 4 tablespoons (60 ml) butter
- 6 cups (1.4 l) beef or chicken stock, or a mixture of both
- 1/4 teaspoons (1 ml) freshly ground pepper or 1 tablespoon (15 ml) dry sherry
- 6 slices French or Italian bread, lightly toasted
- 1/2 cup (125 ml) grated parmesan cheese

### Directions:

Melt the butter in a pot, add the onion slices and cook very slowly for about 20 minutes until golden. Add the pot's contents, stock, pepper and wine to the Mellerware pressure cooker. Lock the lid in place and set to the suggested setting and adjust time (see below). Allow pressure to drop by releasing the pressure valve, and remove the lid. Serve in soup bowls with a slice of toasted bread on top and sprinkled with cheese.

Suggested time: 15 minutes

Suggested setting: soup

## French-Canadian Split Pea Soup -

Serves 4-6

- 450g yellow split peas
- 225g smoked pork hock
- 3 medium carrots, diced
- 1/4 teaspoon (1 ml) thyme
- 1/4 teaspoon (1 ml) basil
- 1/4 teaspoon (1 ml) oregano
- 1 large potato, peeled and diced
- 1 stalk celery, finely chopped
- Salt and pepper to taste
- 6 cups (1.4 l) water

### Directions:

Add all the ingredients (except the salt and pepper) and 6 cups (1.4 l) of water into the Mellerware pressure cooker. Lock the lid in place and set suggested setting and adjust time. When cooking is complete, allow pressure to drop by releasing the pressure valve, then remove the lid. Remove pork hock from the soup. Remove the meat from the bone, cut into chunks and return the meat to the soup. Remove the bay leaf. Season with salt and pepper.

Suggested time: 40 minutes

Suggested setting: soup

## Chickpea and Spinach Soup (V) -

Serves 6

- 2 cups (500 ml) (about 450 g) dried chickpeas
- 2 medium potatoes, quartered
- 3 large cloves garlic
- 2 medium onions, quartered
- 225g spinach
- Water or chicken or vegetable stock
- 1/4 cup (60 ml) canola or olive oil
- Salt and pepper to taste

### Directions:

Soak chickpeas in water for at least four hours (or start soaking before work in the morning so they are ready by the evening). After soaking, dispose the soaking water and rinse chickpeas. Place chickpeas in the Mellerware pressure cooker. Add potatoes, garlic cloves and onions. Add water or stock. Lock the lid in place and select the suggested setting and adjust time. Allow pressure to drop by releasing the pressure valve and remove the lid. Scoop out about 1 1/2 cups (350 ml) of chickpeas and set aside. Using a blender or potato masher, blend the soup until you have a creamy puree. Add more liquid if necessary. Add spinach and the oil. Lock the lid in place and cook for an additional 5 minutes.

Suggested time: 15 minutes

Suggested setting: soup

## Spiced Italian Chicken Soup

Serves 6-8

- 225g Italian sausage, casing removed, crumbled
- 3/4 cup (175 ml) diced onion
- 1/2 cup (125 ml) pearl barley
- 3 cloves garlic
- 12 cups (2.8 l) chicken stock
- 1 chicken breast, split with bone
- 1/2 cup (125 ml) parsley, chopped
- 2 cups (500 ml) chickpeas, including juice
- 225 to 450g fresh or frozen spinach
- 1 cup (250 ml) mild to medium salsa
- 2 tablespoons (30 ml) canola or olive oil
- 1 cup (250 ml) lentils

### Directions:

Place 1 tablespoon (15 ml) canola or olive oil in a pot. Cook sausage, drain, and set aside. Add 1 tablespoon (15 ml) canola or olive oil to a pot and sauté onion and garlic. Do not brown. Add barley to the pot and mix for 1 minute. Add contents of pot, browned sausage, lentils, chicken breast and barley to the Mellerware

pressure cooker. Then add enough chicken stock to cover ingredients in the Mellerware pressure cooker. Lock the lid in place and set to the suggested setting and adjust time. Release pressure by adjusting release valve. Open the Mellerware pressure cooker. Remove chicken, shred meat and return to cooker. Add remaining chicken stock, beans, spinach and salsa to soup mixture and heat for 10 min.

Suggested time: 10 min  
Suggested setting: soup

## Moroccan Lentil Soup (V)

Serves 4

- 2/3 cup (150 ml) brown lentils, washed
- 2 teaspoons (10 ml) olive oil
- 1 medium onion, chopped
- 3 garlic cloves, minced
- 1 bell pepper, chopped
- 1 tomato, chopped
- 2 carrots, chopped
- 1 teaspoon (5 ml) ginger
- 1/2 teaspoon (2 ml) ground cumin
- 1/2 teaspoon (2 ml) ground coriander
- 1/2 teaspoon (2 ml) pepper
- 1/2 teaspoon (2 ml) cinnamon
- 1/2 teaspoon (2 ml) pepper flakes or chili powder
- salt and pepper, to taste
- lime juice

### Directions:

Heat the oil in a pot or frying pan and sauté the onion and garlic for a minute (onion should be soft but not brown). Add the spices and sauté for another minute. Add the contents of the pot to the Mellerware pressure cooker. Add the bell pepper, carrot, tomato and lentils. Add enough water to completely cover the lentils. Lock the lid in place and set to the suggested setting and adjust time (see below). Once cooked, allow pressure to drop by releasing the pressure valve and remove the lid. Add salt as necessary. Serve in bowls, with a squeeze of lime juice on top, and bread on the side.

Suggested time: 10 min  
Setting: soup

## Greek Tomato Soup

Serves 4

- 900g piece of beef suitable for soup, such as chuck
- 2 beef knuckle bones
- 4 cups (1 l) water
- Salt and freshly ground pepper, to taste
- 3 cups (750 ml) crushed tomatoes
- 1 celery stalk
- 2 large carrots, peeled
- 1 leek, very well washed
- 2 sprigs parsley
- 4 very small red waxy potatoes, well-scrubbed with skin still on
- 2 cups (about 150g) very fine noodles
- Grated parmesan cheese

### Directions:

Place the beef (in one piece) and the beef bones in the Mellerware pressure cooker. Pour in the water, season with salt and pepper. Lock the lid in place and set to suggested setting and adjust time. Once cooked, allow pressure to drop by releasing the pressure valve and remove the lid. Add all the remaining ingredients except the noodles and cheese (remove the bones if the Mellerware pressure cooker is too full). Lock the lid in place and then cook for an additional 10 minutes. Allow pressure to drop by releasing the pressure valve and remove the lid. Meanwhile, bring salted water to a boil in a pot. Add the noodles. Cook briefly until done. Drain and reserve. Transfer the meat, potatoes, carrots, leek and celery from the Mellerware pressure cooker onto a warm platter. Discard the bones. Strain the remaining liquid, pressing with the back of a wooden spoon to extract as much liquid as possible. Discard what remains in a sieve. Mix the noodles into the soup and served with grated cheese. In individual dishes, arrange portions of the meat and vegetables, and serve at the same time as the soup. A hearty mustard is excellent for the meat and vegetables.

Suggested time: 10+10 minutes  
Suggested setting: soup

## Humus (V)

- 3/4 cup (175 ml) dried chickpeas
- 1/3 cup (75 ml) canola oil
- 1/3 cup (75 ml) extra virgin olive oil
- 1/3 cup (75 ml) tahini
- 1/3 cup (75 ml) water
- 4 tablespoons (60 ml) lemon juice
- 2 garlic cloves, minced
- 1/2 teaspoon (2.5 ml) cumin
- Salt to taste

## Directions:

Soak chickpeas in water for at least four hours (or start soaking before work in the morning so they are ready by the evening). After soaking, dispose the soaking water and rinse chickpeas. Place the soaked chickpeas in the Mellerware pressure cooker with 3 1/2 cups (825 ml) of water. Lock the lid set to the suggested setting and adjust time. Once cooked allow the pressure to drop by releasing the pressure valve. In a blender, mix cooked chickpeas and other ingredients. Blend until creamy.

Suggested time: 15 minutes

## Tomato Pasta Sauce

- 3 tablespoons (45 ml) canola oil
- 1/2 cup (125 ml) onion, finely chopped
- 3/4 cup (175 ml) carrot, finely chopped
- 3/4 cup (175 ml) celery, finely chopped
- 2 garlic cloves, minced
- 800 ml crushed canned tomatoes
- 1/4 cup (60 ml) tomato paste
- 3 teaspoons (15 ml) dried basil
- 2 teaspoons (10 ml) dried oregano
- 1 teaspoon (5 ml) dried parsley
- 1 or 2 bay leaves
- 1/4 cup (60 ml) dry red or white wine
- 1/2 cup (125 ml) water
- Salt and freshly ground pepper, to taste

## Directions:

Heat the oil in a pot and sauté the onion, carrot, celery and garlic until soft. (If you prefer a meat sauce, add 225 grams ground beef to the sautéed vegetables and cook until it loses its colour). Then add the tomatoes and all other ingredients. Lock the lid in place and set to the suggested setting and adjust time (see below). Once cooked, allow pressure to drop by releasing the pressure valve and remove the lid. Reduce the sauce if it is not thick enough.

Suggested time: 10 minutes

Suggested setting: soup

## Fresh Vegetable Mélange

Serves 4

- 1 medium onion, chopped
- 1/2 cup (125 ml) canola oil
- 3/4 cup (175 ml) red split lentils
- 1 garlic clove, chopped
- 1/4 cup (60 ml) parsley, diced in small pieces
- 1/4 cup (60 ml) fresh dill, diced in small pieces or 1 teaspoon (5 ml) dried dill
- 1 teaspoon (5 ml) fresh chopped basil
- 1 cup (250 ml) chicken or vegetable stock
- 3 large tomatoes, cut in small chunks, seeds removed
- 2 x courgettes, cut in large chunks
- 4 medium potatoes, skinned, cut in 10 mm slices
- 2 large carrots, cut in 10 mm slices
- 1 green pepper, seeds removed, cut in 5 ml slices
- 3 stalks celery, cut in 5 mm slices
- 2 cups (500 ml) frozen peas, thawed
- Salt and pepper to taste

## Directions:

Sauté onion in hot oil in a pot or frying pan for 2 minutes. Stir in garlic, parsley and dill and cook for 1 minute. Stir in stock, red split lentils, vegetables and salt and pepper. Add contents of pot or frying pan to the Mellerware pressure cooker, lock the lid in place and set to suggested setting and adjust time. Once cooked allow pressure to drop by releasing the pressure valve and remove the lid. Stir vegetables and drain any excess liquid.

Suggested time: 10 minutes

Suggested setting: Soup

## Potato and Green Bean Casserole -

Serves 4

- 3 potatoes, peeled and cut in 25 mm cubes
- 350g green beans
- 1 tablespoon (15 ml) olive oil
- 1 medium onion, minced
- 1 garlic clove, minced
- 1 green pepper, diced
- 1 tablespoon (15 ml) minced parsley
- Salt and freshly ground pepper
- 1/2 cup (125 ml) chicken stock

## Directions:

In the Mellerware pressure cooker, mix together all the ingredients. Lock the lid in place set to the suggested setting and adjust time. Once cooked, allow pressure to drop by releasing the pressure valve and remove the lid.

Suggested time: 5 minutes

Suggested setting: soup

## Country Style Potatoes

Serves 4

- 1 tablespoon (15 ml) olive oil
- Salt and freshly ground pepper, to taste
- 125g fresh mushrooms, stems trimmed, sliced
- 1/2 cup (125 ml) onion, finely chopped
- 1/2 cup (125 ml) chicken stock or water
- 4 cups (1 l) potatoes in 10 mm slices
- 2 tablespoons (30 ml) minced parsley

## Directions:

In a pot or frying pan, heat the oil and sauté the mushrooms and onions until the onions are wilted. Add the contents of the pot / frying pan to the Mellerware pressure cooker and add the remaining ingredients. Lock the lid in place and set to the suggested setting and adjust time (see below). Once cooked allow pressure to drop by releasing the pressure valve and remove the lid.

Suggested time: 10 minutes

Suggested setting: soup

## Aaloo Mutter

Serves 4-6

- 5-6 large potatoes, peeled and cut into 8-10 pieces each
- 1 cup (250 ml) frozen peas
- 2 tablespoons (30 ml) canola oil
- 1 teaspoon (5 ml) cumin seeds
- 2 green chillies, slit
- 1 large onion, diced
- 2 large tomatoes, diced
- 1 teaspoon (5 ml) garlic paste
- 1 teaspoon (5 ml) ginger paste
- 2 teaspoons (10 ml) coriander powder
- 1 teaspoon (5 ml) cumin powder
- 1 teaspoon (5 ml) red chili powder
- 1/2 teaspoon (2 ml) turmeric powder
- 1 teaspoon (5 ml) dry mango powder
- Salt, to taste
- 1 teaspoon (5 ml) garam masala
- 2 tablespoons (30 ml) fresh coriander, finely chopped
- 1/2 cup (125 ml) water

## Directions:

Heat the oil in a pot or frying pan and add the cumin seeds. Add the green chillies, and then a minute or so later, add the onions. Sauté the onions until they turn soft. Add the ginger and garlic paste, and sauté for one minute. Add the tomatoes, coriander, cumin, turmeric, chili powder, mango powder, and sauté for one minute. Add the contents of the pot to the Mellerware pressure cooker. Then add the potatoes, peas and half a cup of water. Add salt to taste. Lock the lid in place and set to the suggested setting and adjust time (see below). Once cooked, allow pressure to drop by releasing the pressure valve and remove the lid. Sprinkle the garam masala over the dish and cover for a few minutes. Garnish with coriander leaves and serve (can be served with rice).

Suggested time: cook for 10 minutes

Suggested setting: soup

## Wild Mushroom Risotto

- 225 g fresh mushrooms
- 2 cups (500 ml) Arborio rice
- 4 cups (1 l) chicken or vegetable stock
- 1/4 cup (60 ml) dry vermouth or cooking wine
- 2 tablespoons (30 ml) shallots
- 1/4 cup (60 ml) grated Parmesan cheese
- 3 tablespoons (45 ml) olive oil
- Salt and pepper to taste

## Directions:

Coarsely chop mushrooms and shallots. In a pot simmer shallots in hot olive oil for three minutes, stirring often. Do not brown. Add mushrooms and Arborio rice, and stir constantly for an additional minute. Add stock and cooking wine; then stir. Add contents of pot to the Mellerware pressure cooker, lock the lid in place heat and set to the suggested setting and adjust time. Once cooked allow pressure to drop by releasing pressure valve and remove the lid. Thoroughly stir, adding grated parmesan cheese and salt and pepper, if desired.

Suggested time: 10 minutes

Suggested setting: soup

## Risotto with Peas

- 2 tablespoons (30 ml) canola oil
- 1 small onion, finely chopped
- 1 cup (250 ml) Arborio rice or other short-grain rice
- 1 cup (250 ml) frozen peas (or other favourite vegetables)\*
- 2 1/4 cups (525 ml) chicken or vegetable stock
- 1/3 cup (75 ml) Parmesan cheese
- 1/8 teaspoon (0.5 ml) pepper

## Directions:

In a pot, heat 2 tablespoons (30 ml) of oil over medium heat. Sauté onion for 4-5 minutes, until soft. Stir frequently so onion does not brown. Add rice, and sauté until light brown. Add peas and chicken or vegetable stock; stir well. Add contents of pot to Mellerware pressure cooker, Lock the lid in place and set to the suggested setting and adjust time. Allow pressure to drop by releasing the pressure valve and remove the lid. Stir in parmesan cheese until it melts. Stir thoroughly and serve.

Suggested time: 10 minutes

Suggested setting: soup

\*Hint: We recommend cooking the vegetables separately and mixing them into the risotto at the end.

## Beef Stew (Sweet)

Serves 2

- 450 g stewing beef
- 2 tablespoons (30 ml) canola oil
- 1 large onion, minced
- 2 cloves garlic, minced
- 5 medium carrots, 15 mm pieces
- 1 large potato, 15 mm cubed
- 1 large parsnip, 25 mm pieces
- 2 cups (500 ml) frozen peas
- 1 sweet potato, 25 mm pieces
- 1/2 cup (125 ml) tomato sauce
- 1/2 cup (125 ml) dry red or white wine
- 2 bay leaves
- 1 teaspoon (5 ml) dried thyme
- 1 teaspoon (5 ml) Worcestershire sauce
- 1/2 cup (125 ml) water
- salt and pepper to taste

## Directions:

Heat the oil in a pot and sauté the onion and garlic. Add meat and brown well on all sides lifting meat frequently with a long wooden spoon to prevent sticking—about 2 to 3 minutes per side. Add extra oil as needed. Add the rest of ingredients and stir. Add contents of pot to Mellerware pressure cooker and lock lid into place and set to the suggested setting and adjust time. Allow pressure to drop by releasing the pressure valve and remove the lid. Stir while adding the frozen peas.

Suggested time: 30 minutes

Suggested setting: meat



## Lemony Garlic Lamb Stew

Serves 4

- 2 tablespoons (30 ml) olive oil
- 1.4 kg lamb stew meat (with some bone) cut in 50 mm slices
- Salt and freshly ground pepper
- 3 garlic cloves
- 6 tablespoons (90 ml) freshly squeezed lemon juice
- 6 tablespoons (90 ml) chicken stock

### Directions:

Heat the oil in a pot, add as much meat that will comfortably fit at one time and brown well. Season with salt and pepper, and stir in the garlic. Add the lemon juice and stock. Add contents of the pot to the Mellerware pressure cooker, lock lid into place and set to suggested setting and adjust time (see below). Once cooked, allow pressure to drop by releasing the pressure valve and remove the lid. Serve with noodles or other pasta sprinkled with grated cheese and a green vegetable.

Suggested time: 20 minutes

Suggested setting: meat

## Spicy South of the Border Chili -

Serves 6

- 2 tablespoons (30 ml) olive oil
- 2 medium onions, chopped
- 3 garlic cloves, minced
- 700g ground beef
- 2 teaspoons (10 ml) ground cumin
- 2 tablespoons (30 ml) chili powder, or to taste
- 1 1/2 teaspoons (7.5 ml) oregano
- 1 bay leaf
- 2 teaspoons (10 ml) celery seed
- Salt to taste
- 1 tablespoon (15 ml) flour
- 1 1/2 cups (375 ml) crushed tomato
- 1 cup (250 ml) beef stock
- 1 1/2 cups (375 ml) cooked pinto or red kidney beans

### Garnishes:

Grated cheddar

Finely chopped onion

Shredded lettuce

### Directions:

Heat the oil in a pot and sauté the onion and garlic until the onion has wilted. Add the beef and cook until it is browned. Mix the cumin, chili powder, oregano, bay leaf, celery seed, salt and flour. Stir in the crushed tomato and beef stock. Add contents of the pot to the Mellerware pressure cooker, lock the lid in place and set to the suggested setting and adjust time (see below). Once cooked allow pressure to drop by releasing the pressure valve and remove the lid, then add the beans. Cook uncovered for 5 minutes. Serve in bowls with garnish on the side.

Suggested time: 15 minutes

Suggested setting: meat.

## Suggeste Beef Stroganoff

Serves 4

- 900 g beef stew meat or round steak, cut into 25 mm cubes
- 3 tablespoons (45 ml) vegetable oil
- 2 tablespoons (30 ml) flour
- 1 large onion, chopped
- 1 teaspoon (5 ml) garlic
- 1 cup (250 ml) beef broth
- 125 g fresh mushrooms, sliced
- 2 tablespoons (30 ml) tomato paste
- 1 tablespoon (15 ml) Worcestershire sauce
- 1 cup (250 ml) sour cream
- Salt and pepper to taste
- 1 package egg noodles, cooked

### Browning:

Heat oil in a pot, add meat and flour to the pot and mix well. Stir in onion, garlic powder, mushrooms, tomato paste, and Worcestershire sauce. Blend thoroughly. Add contents of pot to the Mellerware pressure cooker, lock the lid in place and set to the suggested setting and adjust time (see below). Once cooked allow pressure to drop by releasing pressure valve and open the lid. Stir in sour cream and blend well. Serve over hot egg noodles.

Suggested time: 25 minutes

Suggested setting: meat

## Hungarian Goulash

Serves 4

- 225 g lean beef, cut into small pieces
- 1/2 cup (140 g) bacon, finely diced
- 1 1/2 cups (255 g) onion, chopped
- 2 potatoes, chopped
- 1/2 teaspoon (2 ml) paprika
- 2 garlic cloves, minced (optional)
- 1/4 teaspoon (1 ml) marjoram
- 1/4 teaspoon (1 ml) crushed caraway seeds
- Salt, to taste
- 1 package egg noodles, cooked

### Directions:

Sauté bacon and onion in a pot. Add garlic, if desired. Stir in paprika and 1 1/4 cup (300 ml) water. Add beef, potatoes, salt, marjoram and crushed caraway seeds. Add the contents of the pot to Mellerware pressure cooker. Lock the lid in place and set to the suggested setting and adjust time. Allow pressure to drop by releasing the pressure valve and remove the lid. Serve over hot egg noodles.

Suggested time: 15 minutes

Suggested setting: meat

## Easy Beef Pot Roast

Serves 2-3

- 3 tablespoons (45 ml) canola oil
- 700 g pot roast
- Salt and pepper
- 1 onion, chopped
- 1 bay leaf
- 1 1/2 cups (375 ml) water or beef stock

### Directions:

Place canola oil and roast in a pot and brown on all sides. Then place roast on a trivet in the Mellerware pressure cooker. Season roast with salt and pepper. Add chopped onion, bay leaf, and water. Lock the lid in place and select the suggested setting and adjust time (see below). Once cooked, allow pressure to drop by releasing the pressure valve and remove the lid.

Suggested time: 35 minutes

Suggested setting: meat

If not sufficiently tender, lock the lid back in place and cook for an additional 5 minutes

## Stuffed Cabbage Hungarian Style

Serves 4

- 1 head cabbage, separated into leaves
- 1 cup (250 ml) tomato sauce
- 1 cup (250 ml) water
- Salt and freshly ground pepper
- 225g tin sauerkraut, rinsed and well drained
- 450 g chopped beef, or a mixture of beef, veal and pork
- 1 onion, finely chopped
- 1/4 cup (60 ml) rice
- 1 tablespoon (15 ml) minced parsley
- 2 tablespoons (30 ml) chicken stock
- Sour cream or yogurt (optional)

### Directions:

Fill a pot halfway with water and bring to a boil. Add several cabbage leaves at a time and cook briefly until they are softened. Drain on paper towels. Then add the tomato sauce, water, salt, pepper and sauerkraut, and mix well. In a bowl, combine the chopped meat, onion, rice, parsley, and chicken stock, and season with salt and pepper. Place about 2 tablespoons (30 ml) of this mixture in each cabbage leaf, fold the sides, then roll. Add contents of pot to the Mellerware pressure cooker and arrange the cabbage rolls inside the cooker, over the sauerkraut mixture. Lock the lid in place and set to the suggested setting and adjust time (see below). Once cooked allow pressure to drop by releasing the pressure valve and remove the lid. Serve with sour cream or yogurt on the side.

Suggested time: 35 minutes

Suggested setting: meat

## Jambalaya

Serves 4-6

- 1 tablespoon (15 ml) vegetable oil
- 225 g boneless skinless chicken breasts cut into 2.5cm pieces
- 225 g fully cooked andouille or Italian sausage, sliced
- 225 g uncooked shrimp, peeled and deveined
- 2 teaspoons (10 ml) Creole seasoning
- 1 teaspoon (5 ml) dried thyme leaves
- 1/8 teaspoon (0.5 ml) cayenne pepper
- 1 onion, chopped
- 3 garlic cloves, minced
- 1 green bell pepper, chopped
- 3 stalks celery, sliced
- 1 cup (250 ml) long grain rice

- 475 ml canned chopped tomatoes, undrained
- 1 cup (250 ml) chicken stock
- 3 tablespoons (45 ml) fresh parsley, minced

## Directions:

Heat oil in a pot over medium/high heat. Add chicken, sausage and shrimp. Sprinkle meats with half of the Creole seasoning, half the thyme and half the cayenne. Cook for 5 minutes uncovered, stirring frequently, until chicken and shrimp are thoroughly cooked. Remove chicken, sausage and shrimp with a slotted spoon and set aside. Add contents of the pot, onion, bell pepper, celery and remaining Creole seasoning, thyme and cayenne to the Mellerware pressure cooker, stirring frequently. Add rice, tomatoes with their juice and stock. Lock the lid in place and set to the suggested setting and adjust time. Once cooked allow pressure to drop by releasing the pressure valve and remove the lid. Stir in chicken, sausage, shrimp and parsley. Cover tightly and let it stand for 5 minutes before serving.

Suggested time: 10 minutes

Suggested setting: chicken

## Beef Bourguignon

Serves 8-10

- 2 tablespoons (30 ml) olive oil
- 1.8 kg beef stew meat, cubed
- 1 tablespoon (15 ml) sugar
- 1 tablespoon (15 ml) red wine vinegar
- 3/4 cup (175 ml) dry red wine
- 1 1/4 cups (300 ml) beef broth
- 1 1/2 teaspoon (7.5 ml) salt
- Pepper, to taste
- 2 large onions, diced
- 12 small pearl onions, peeled
- 1/4 cup (60 ml) butter
- 900 g mushrooms, quartered
- 1 teaspoon (5 ml) lemon juice

## Directions:

In a separate skillet, sauté the onion until translucent. Then in a pot, heat oil and brown meat. Move the beef to one side and add sugar. When it begins to caramelize, add vinegar and stir. Add the wine, beef broth, salt and pepper. Add onions to beef mixture. Then add contents of the pot to the Mellerware pressure cooker, lock lid into place and select the suggested setting and adjust time (see below). Place peeled onions in water until tender. In the skillet where onions were sautéed, heat butter and sauté mushrooms. Add peeled onions and sauté until onions are glazed. When meat has finished

cooking, allow pressure to drop by releasing the pressure valve and remove the lid. Add mushroom/onion mixture. Then add contents of the pot and skillet to the Mellerware pressure cooker, close the lid and cook for 5 mins. Allow pressure to drop again by releasing the pressure valve and remove the lid. Serve over egg noodles or rice.

Suggested time: 40+5 minutes

Suggested setting: meat

## Herbed Pork Roast

Serves 4

- 700 g boneless pork loin
- 1 tablespoon (15 ml) olive oil
- 3 medium potatoes, peeled and cut into 25 mm cubes
- 1 clove garlic, lightly crushed and peeled
- 1 teaspoon (5 ml) thyme
- 1 teaspoon (5 ml) crushed rosemary
- 1/2 teaspoon (2.5 ml) basil
- 1/2 teaspoon (2.5 ml) marjoram
- 1/2 cup (125 ml) chicken stock or water
- Salt and pepper

## Directions:

Sprinkle the pork with salt and pepper. Heat the oil in a pot and brown the potatoes over high heat until golden. Remove to a warm platter. In the same pot brown the pork roast on all sides. Place the pork roast in the Mellerware pressure cooker. Add the crushed garlic and cook for a minute, then sprinkle all the herbs over the pork. Pour the broth around the meat. Lock lid into place and set to the suggested setting and adjust time (see below). Once cooked allow pressure to drop by releasing the pressure valve and remove the lid. Add the potatoes, lock lid into place and cook again for an additional 5 minutes.

Suggested time: cook for 14+5 minutes

Suggested setting: meat

## Pork Chop and Potato Casserole -

Serves 4

- 2 tablespoons (30 ml) olive oil
- 4 pork chops, 25 mm thick
- Salt and freshly ground pepper
- 1/4 cup (60 ml) chicken stock
- 3 medium potatoes, peeled and cut into 3 mm slices
- 1 medium onion
- 3/4 cup (175 ml) dry white wine
- 3 bay leaves
- 1/2 teaspoon (2.5 ml) nutmeg

## Directions:

Heat the oil in a pot, sprinkle the chops with salt and pepper and brown as many chops as will comfortably fit at one time. Remove to a warm platter. Add the stock to the Mellerware pressure cooker, scraping up any stuck particles. Layer half of the potato and onion slices in the Mellerware pressure cooker, sprinkling with salt, pepper and nutmeg. Place a bay leaf on top. Arrange the chops over the potatoes and onions and add another bay leaf. Cover the chops with another layer of potato and onion, again season with salt, pepper and nutmeg. Pour in the wine and add the remaining bay leaf. Lock the lid into place and set to the suggested setting and adjust time (see below). Once cooked allow pressure to drop by releasing the pressure valve and remove the lid. Discard the bay leaves.

Suggested time: 14+5 minutes

Suggested setting: meat

## Chicken Bouillabaisse

Serves 4-6

- 1 tablespoon (15 ml) olive oil
- 1 tablespoon (15 ml) garlic, coarsely chopped
- 1/2 teaspoon (2 ml) saffron threads
- 1 teaspoon (5 ml) grated lemon or orange zest
- 3/4 teaspoon (4 ml) salt
- 1/2 teaspoon (2 ml) pepper
- 1/4 teaspoon (1 ml) fennel seeds
- 1/4 teaspoon (1 ml) herbes de Provence
- 1/2 cup (125 ml) onion, chopped
- 1/4 cup (60 ml) celery, chopped
- 1/4 cup (60 ml) carrot, peeled and chopped
- 4 chicken thighs (about 800g), skin and fat removed
- 1 cup (250 ml) diced tomatoes
- 1/2 cup (125 ml) dry white wine
- 3/4 cup (175 ml) water
- 5 red potatoes, peeled and quartered
- 300 g kolbassa sausage, cut into 25mm chunks

## Directions:

In a large bowl, mix the olive oil, garlic, saffron, lemon zest, salt, pepper, fennel seeds, herbes de Provence, onion, celery and carrot. Add the chicken to the bowl and coat with oil mixture. Note: the chicken can be combined with the oil mixture and allowed to sit in the bowl, covered and in the refrigerator for up to 8 hours in advance.

Transfer ingredients in the bowl to the Mellerware pressure cooker. Add tomatoes, wine, water and potatoes. Lock the lid in place and set to the suggested setting and adjust time (see below) to ten minutes. Once finished allow pressure to drop by releasing the pressure valve and remove the lid. Add the sausage to the Mellerware pressure cooker. Lock the lid in place again and cook for a further 2 minutes. Once finished allow pressure to drop by releasing the pressure valve and remove the lid.

Suggested time: 10+2 minutes

Suggested setting: chicken

## Chicken Salad

Serves 6

- 900 g boneless chicken breast, cubed
- 2 cups (500 ml) chicken broth
- 1 bay leaf
- 1 onion, quartered
- 450 g celery, diced
- 1 carrot, diced into 10 mm pieces
- 1/4 cup (60 ml) chopped parsley
- 1 bunch scallions, diced
- 1 cup (250 ml) toasted slivered almonds
- 1 cup (250 ml) pineapple chunks, chopped in 1/2
- 2 cups (500 ml) mayonnaise
- 1 tablespoon (15 ml) lemon juice
- 1 teaspoon (5 ml) curry powder

## Directions:

Place chicken, water, onion, 1/2 cup (125 ml) celery, carrot and parsley into the Mellerware pressure cooker. Lock the lid in place and set to the suggested setting and adjust time. Once finished allow pressure to drop by releasing the pressure valve and remove the lid. Take the chicken out of the cooker and discard the liquid. Cool the chicken and add remaining diced celery, scallions, almonds and pineapple. In a separate bowl, mix together mayonnaise, lemon juice, and curry powder. Add dressing to chicken mixture, enough just to moisten.

Suggested time: 15 minutes

Suggested setting: chicken

## Chicken and Rice

Serves 4-6

- 1.3 kg chicken, skin removed and cut, into 8 pieces
- 3 tablespoons (45 ml) olive oil
- 1 chorizo sausage, thinly sliced (optional)
- 1/2 cup (125 ml) white wine
- 1 small onion, diced
- 2 garlic cloves, minced
- 1 red bell pepper, cored, seeded and diced
- 1 large ripe tomato peeled, or 2 canned plum tomatoes, seeded and chopped
- 1 cup (250 ml) uncooked long-grain white rice
- 1/2 cup (125 ml) frozen peas
- 3 cups (750 ml) chicken stock or broth
- 1 teaspoon (5 ml) salt

### Directions:

Salt and pepper the chicken pieces. Heat 2 tablespoons of olive oil in a pot. Add the onion, garlic, red bell pepper and tomato. Cook until the onion is soft. Add the rice and cook for 1 minute. Add the peas, stock, salt, chicken pieces, and chorizo sausage, with any accumulated juices. Stir well, then add contents of the pot into the Mellerware pressure cooker, lock the lid in place and select the suggested setting and adjust time. Once finished allow pressure to drop by releasing the pressure valve and remove the lid.

Suggested time: 10 minutes

Suggested setting: chicken

## Chicken Curry

Serves 4

- 1 cup (250 ml) brown rice
- 1 tablespoon (15 ml) canola oil
- 450 g boneless, skinless chicken breasts, cut into 20 mm pieces
- 4 large onions, cut into thin wedges
- 1 1/4 cups (300 ml) water
- 4 garlic cloves, minced
- 1 teaspoon (5 ml) peanut oil
- 1 tablespoon (15 ml) low-sodium soy sauce
- 1 teaspoon (5 ml) chili powder
- 1 teaspoon (5 ml) curry powder
- 1/4 teaspoon (1 ml) turmeric
- 1 teaspoon (5 ml) ground ginger
- 2 tablespoons (30 ml) fresh parsley, chopped

## Directions:

Cook rice and set aside. In a pot, heat oil and sauté chicken and onions over medium-high heat until chicken is lightly browned. Add in the water, garlic, oil and soy sauce, then stir in the chili powder, curry powder, turmeric and ginger. Add contents of the pot to the Mellerware pressure cooker, lock the lid in place select the suggested setting and adjust time (see below). Once finished allow pressure to drop by releasing the pressure valve and remove the lid. Stir in parsley and serve over warm rice.

Suggested time: 5 minutes

Suggested setting: chicken

## Lemon Chicken

Serves 4

- 1.6 kg chicken, cut in serving pieces
- 1/4 cup (60 ml) plus 2 tablespoons (30 ml) olive oil
- 1/4 cup (60 ml) lemon juice
- 2 teaspoons (10 ml) oregano
- Salt and freshly ground pepper to taste
- 1/2 cup (125 ml) chicken stock

### Directions:

In a small bowl, mix together 1/4 cup (60ml) oil, lemon juice, oregano, salt and pepper. Pour over the chicken and marinate for several hours, or overnight. Dry the chicken well on paper towels and sprinkle with salt and pepper. Reserve the marinade. Heat the remaining 2 tablespoons (30 ml) of oil in a pot and brown the chicken pieces on all sides. Reserve chicken pieces on warm platter.

Pour off the fat and add contents of the pot to the Mellerware pressure

• Cooker, also add the reserved marinade and the chicken stock. Lock the lid in place and select the suggested setting and adjust time (see below). Once finished allow pressure to drop by releasing the pressure valve and remove the lid. Serve the chicken with the sauce spooned over it.

Suggested time: 10 minutes

Suggested setting: chicken

## Chicken Cacciatore (Boneless) -

Serves 4

- 900 g boneless chicken breast, cut into 50 mm cubes
- 3 tablespoons (45 ml) canola oil
- 1/4 cup (60 ml) chicken stock
- 1 cup (250 ml) white cooking wine

- 400 g sliced mushrooms
- 1 large onion, minced
- 2 teaspoons (10 ml) garlic powder
- 1 small bunch fresh basil
- 1 small can (156 ml) tomato paste
- 1/2 teaspoon (2 ml) thyme

## Directions:

In a pot, add canola oil and brown chicken breast for approximately 5 minutes, then add the rest of the ingredients. Transfer the content of the pot to the Mellerware pressure cooker. Lock the lid in place and select the suggested setting and adjust time. Once finished allow pressure to drop by releasing the pressure valve and remove the lid. Serve with pasta, preferably spaghetti.

Suggested time: 10 minutes  
Suggested setting: chicken

## Herb "Roasted" Chicken

Serves 4

- 3 tablespoons (45 ml) canola oil
- 1.4 kg chicken, cut into pieces
- 3 medium tomatoes, sliced
- 1/4 cup (60 ml) parsley, chopped
- 1 1/4 cup (300 ml) chicken stock
- 1 tablespoon (15 ml) fresh rosemary
- 1 tablespoon (15 ml) fresh sage, chopped
- Cooked brown or white rice
- Parsley, chopped
- Salt and pepper to taste

## Directions:

Add canola oil to a pot and brown chicken on all sides. Remove chicken and sauté onions until golden brown. Add tomatoes, parsley, chicken stock, salt and pepper. Add chicken and herbs followed by all the contents of the pot to the Mellerware pressure cooker, lock the lid in place and select suggested setting and adjust time. Once finished allow pressure to drop by releasing the pressure valve and remove the lid. Serve with either brown or white rice.

Suggested time: 15 minutes  
Suggested setting: chicken

## Chicken in Casserole

Serves 4

- 3 medium potatoes
- 1.3-1.6 kg chicken, cut in serving pieces
- Salt to taste
- 2 slices of bacon, cut in 25 mm pieces
- 100 g fresh mushrooms
- 12 very small pearl onions, peeled
- 1 teaspoon (5 ml) flour
- 1 tablespoon (15 ml) brandy
- 1/4 cup (60 ml) dry white wine
- 1/4 cup (60 ml) chicken stock
- Truffle bits or slices for garnish (optional)

## Directions:

Peel the potatoes and cut them with a melon scoop into small balls. Sprinkle the pieces of chicken with salt. Place bacon in a pan and slowly sauté until it has rendered its fat. Remove the bacon and reserve, leaving the fat in the pan. Add the potatoes and quickly sauté until they are lightly golden. Remove the potatoes and reserve. Add the chicken pieces - as many at a time as fit comfortably - and brown on all sides. Remove from the pan and add the mushrooms and onions to the Mellerware pressure cooker and sauté for a minute. Sprinkle in the flour, then stir in the brandy, wine and stock. Add the chicken, bacon and potatoes to the Mellerware pressure cooker. Lock the lid in place and select the suggested setting and adjust time (see below). Once finished allow the pressure to drop by releasing the pressure valve and remove the lid. Serve the chicken garnished with truffle pieces.

Suggested time: 10 minutes  
Suggested setting: chicken

## Coq Au Vin

Serves 4

- 1.4-1.6 kg chicken, cut into serving pieces
- Flour for dusting
- 2 tablespoons (30 ml) canola oil
- 3 slices bacon, minced
- 1 large onion, chopped
- 2 cloves garlic, minced
- 1 carrot, scraped and diced
- 1 tablespoon (15 ml) flour
- 1 cup (250 ml) dry red wine
- 1/2 teaspoon (2 ml) thyme
- 2 tablespoons (30 ml) parsley, minced
- 1 bay leaf
- 100 g fresh mushrooms, cleaned and sliced

- Salt and pepper to taste

## Directions:

Dust the chicken parts with flour and place in a pot, add canola oil and heat the oil until very hot and brown the chicken pieces. Remove the chicken to a warm platter. Add the bacon to the pot with onion, garlic and carrot, and sauté until the onion has wilted. Stir in the 15 ml (1 tablespoon) of flour, then gradually add the wine and stir until thickened and smooth. Add the thyme, parsley, bay leaf, salt and pepper, then add the chicken to the Mellerware pressure cooker. Lock the lid in place and select the suggested setting and adjust time (see below). Once finished allow the pressure to drop by releasing the pressure valve and remove the lid. Add the mushrooms and cook in the Mellerware pressure cooker, uncovered for 3 minutes. Discard the bay leaf.

Suggested time: 10 minutes

Suggested setting: chicken

## Mandarin Chicken

Serves 4

- 350 g boneless, skinless chicken breasts
- 1 tablespoon (15 ml) balsamic vinegar
- 500 ml (2 cups) chicken stock or broth
- 1 onion, cut into thin wedges
- 1 teaspoon (5 ml) dried tarragon
- 1 x 210g tin mandarin oranges, drained
- 1 tablespoon (15 ml) honey
- 1 tablespoon (15 ml) low-sodium soy sauce
- 4 tablespoons (60 ml) cornstarch
- 225 g Chinese wheat noodles
- 1/4 cup (60 ml) water
- Freshly ground pepper, to taste

## Directions:

In the Mellerware pressure cooker, combine chicken, vinegar, stock and onions. Lock the lid in place and select the suggested setting and adjust time (see below). Once finished allow pressure to drop by releasing the pressure valve and remove the lid. Transfer chicken to a platter and keep warm. Leave the stock mixture in the Mellerware pressure cooker, and stir in tarragon, oranges, honey and soy sauce. Combine the cornstarch and water. Stir into the stock mixture, and set keep warm function for 5 min.

Serve the chicken over cooked noodles. Add freshly ground pepper to taste.

Suggested time: 5 minutes

Suggested setting: chicken

## Spicy Chicken with Noodles - Serves 4

- 450 g boneless, skinless chicken breasts, 20 mm pieces
- 1 cup (250 ml) chicken stock or broth
- 4 garlic cloves, minced
- 1 sweet red pepper, cut into thin strips
- 1 1/2 cups (375 ml) scallions
- 1 tablespoon (15 ml) minced ginger
- 1/2 teaspoon (2 ml) crushed red pepper flakes
- 2 tablespoons (30 ml) peanut butter
- 4 tablespoons (60 ml) cornstarch
- 1 tablespoon (15 ml) low-sodium soy sauce
- 280 g angel-hair pasta, vermicelli or spaghetti
- 2 tablespoons (30 ml) unsalted peanuts, chopped
- 2 tablespoons (30 ml) fresh parsley, chopped

## Directions:

In the Mellerware pressure cooker, combine chicken, chicken stock and garlic. Lock the lid in place and select the suggested setting and adjust time. Once finished allow pressure to drop by releasing the pressure valve and remove the lid. Stir in red pepper, scallions, ginger and red pepper flakes. Set keep warm function for 5 more minutes (do not lock lid). Combine the peanut butter and soy sauce in a bowl, then stir into the chicken mixture. Heat, uncovered for 5 minutes. Serve the chicken over cooked noodles, and top with the peanuts and parsley.

Suggested time: 10 minutes

Suggested setting: chicken

## Chicken Fajitas with a Scottish Twist

- Serves 4

- 1 tablespoon (15 ml) canola oil
- 450 g boneless, skinless chicken breasts, cut into 1 cm pieces
- 2 large onions, chopped
- 8 garlic cloves, minced
- 1 sweet red pepper, cut into thin strips
- 440 ml can diced tomatoes
- 1/2 cup (125 ml) raisins
- 1 sweet red pepper, finely chopped
- 1 mild chili pepper, seeded and finely



chopped

- 1 stick cinnamon
- 1/4 teaspoon (1 ml) crushed red pepper flakes
- 6 black olives, sliced (optional)
- 8 corn tortillas, warmed

## Directions:

In a pot, heat oil and sauté chicken, onions and garlic over medium-high heat until chicken is lightly browned. Stir in the tomatoes, raisins, sweet peppers, chilli pepper, and cinnamon. Then add the pot's contents to the Mellerware pressure cooker, lock the lid in place and select the suggested setting and adjust time. Once finished allow pressure to drop by releasing the pressure valve, then remove the lid. Discard the cinnamon. Stir in the flour, red pepper flakes, and olives (if using). Heat the mixture until thickened (2-5 minutes). Spoon chicken mixture onto warm tortillas, roll and serve.

Suggested time: 5 minutes

Suggested setting: chicken

In a pot, mix together the wine, water, sugar, cinnamon stick and lemon slices. Bring to a boil, then simmer until the sugar dissolves. Add the fruits and contents of the pot to the Mellerware pressure cooker, lock the lid in place and select the suggested setting and adjust time.

Serve warm or at room temperature, with, if you wish, liquid or whipped heavy cream.

Suggested time: 5 minutes

Suggested setting: soup

## Cinnamon-Flavoured Stewed Fruits

Serves 6

- 1 cup (250 ml) red wine
- 1 cup (250 ml) water
- 3/4 cup (175 ml) packed brown sugar
- 1 cinnamon stick
- 2 lemon slices
- 450 g mixed dried fruits, such as prunes, figs, apples, etc.

## Directions:





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makes life easier



Thank you for purchasing a Mellerware product. Mellerware guarantees that your product has been thoroughly inspected and tested before being dispatched and is free from mechanical and electrical defects and complies with the applicable safety standards. With every Mellerware product purchased you get a 2 year warranty as detailed in the terms and conditions below.

### First Year – 1 Year Retail Warranty:

Should defects due to faulty parts or workmanship develop, under normal use, within 12 months from the original purchase date, please return the product to the store from where it was purchased for repair free of charge. However, for the customer's convenience we will replace products where the purchase price is equal to or less than R750 incl. VAT

### Second Year – 1 Year Extended Warranty

Mellerware takes pride in their product quality and therefore offer an extended 12 month warranty over and above the 1 Year Retail Warranty. Should defects due to faulty material or workmanship develop, under normal domestic use, after the 12 month period and within 24 months from the original date of purchase, please return the product postage pre-paid to Mellerware for repair. Mellerware will repair the product free of charge and return it to you directly. Mellerware will replace a product with a similar product in the same or better condition, if the repair cannot be conducted for whatever reason.

NB: The 1 Year Extended Warranty is only valid for customers who have registered their warranty online at [www.mellerware.co.za](http://www.mellerware.co.za) within the first year after making their purchase. See overleaf for details and instructions.

### Before returning your product, check the following:

- Your household mains supply socket is in good condition, working and switched on.
- The mains supply circuit is not overloaded (White trip switch on your DB board is off).
- You have read the trouble shooting guide in your Instructions for Use.
- All accessories and parts are present.

### The following conditions apply:

1. Please ensure you retain your original receipt as this must be presented when making a claim under the terms of the warranty. It is impossible to determine the warranty period without your original proof of purchase, so please keep this in a safe place. (NB. Your warranty can be scanned onto the Mellerware web site for safe storage – see reverse side for details.)
2. If a refund or exchange is required the product must be complete with all accessories, parts and packaging. Missing parts will render the warranty void.
3. Upon receipt of your appliance, check it for any transport damage to ensure it is safe for use. Return it to the store as soon as possible for exchange if damaged. The warranty is void if products are damaged after use, so please do not use the damaged product.
4. Your product is designed for normal domestic

household use. Failure to read and comply with the instructions for use, cleaning and maintenance will render your warranty void, so please read these instructions carefully to ensure your safety, and to get the most effective use from the product. (e.g. not removing lime scale; water deposits; insect infestation, and/or burnt products)

5. Any abuse, negligent, improper or accidental use or care will render the warranty void and Creative Housewares (Pty) Ltd will not be liable for any loss or damage.
6. Any attempted repair, or replacement of unauthorised parts will render the warranty void, so please contact an authorised service centre or service agent for any service or repair requirements.
7. NB: The warranty on replaced products will be from the original date of purchase and not from when the date replacement was made.
8. All repairs carry a 3 month warranty even if this falls outside of the 2 year warranty period.
9. Mellerware will attempt to conduct repairs within reasonable time in line with industry standards but cannot be held responsible or liable for any circumstances not under our control.
10. Terms and Conditions are subject to change without prior notice.

### Repairs Out of the Warranty Period

If service or repair becomes necessary outside the warranty period, this service is still available however all transport/postage, spares and labour costs will be for the customers' account. All chargeable repairs will require the customers' written acceptance of the quote. Once the go-ahead has been received Mellerware will undertake to conduct the repair within a reasonable time and maintain the condition of the product as received. All repairs are warranted for 3 months from the date of the repair.

For any service, enquiries and complaints please contact our Customer Care on 086 111 5006 or e-mail [help@chwsa.co.za](mailto:help@chwsa.co.za) from 08h00 to 15h00 Monday to Friday excluding public holidays. Please also note that the company is normally closed for 2 weeks around Christmas and New Year.

Please send all products for repair postage pre-paid to one of the service centres listed on the back of this page.

# ONLINE WARRANTY REGISTRATION

## Why register your warranty?

We at Mellerware pride ourselves on bringing premium quality appliances to market, and as a commitment to this level of quality we offer a 2 year warranty (1 Year Retail + 1 Year Extended) on all of our products. We often hear that our customers lose their receipts and can therefore no longer claim if they have a problem. To take advantage of the 1 Year Extended Warranty you will need to register your warranty online within the first year of purchase in order to make a valid claim. Now you can register your product, upload your warranty online, never have to worry about losing your receipt again and enjoy the benefit of your 2 year warranty.

## Added Benefits

In addition to providing you with an online profile of your registered products we will also provide a host of value added benefits:

- Incentives and Competitions for registered users
- New recipes or ideas for your products
- New product developments – be the first to get the latest appliances
- Special offers on promotional items

## How to Register your Online Warranty?

### STEP 1 Create your user profile:

If you haven't done so already, simply visit [www.mellerware.co.za](http://www.mellerware.co.za), click on the "Product Registration" link and follow the easy instructions. You will receive a user-name and password once registered. This will give you access to your user profile.



### STEP 2 Pick a registration method:



#### DESKTOP/ LAPTOP

- Open your internet browser and visit [www.mellerware.co.za](http://www.mellerware.co.za)
- Click on the "Registration" link and login using your user name and password.
- Click on "Register your products and upload receipts" and follow the easy instructions.
- Scan and upload your receipt



#### SMART PHONE/ TABLET

- Scan the QR code above or visit [www.mellerware.co.za](http://www.mellerware.co.za)
- Click on the "Registration" link and login using your user name and password.
- Click on "Register your products and upload receipts" and follow the easy instructions.
- Scan or take a photo and upload your receipt.



#### FAX

- Fax the following to 021 931 4058
- First Name and Surname
- Contact telephone and fax number.
- Product Model number and Type.
- Traceability Code (found on a label on the product)
- A clear and legible copy of your receipt.

## Notes:

1. The online warranty system is a safe storage facility for your receipt.
2. You will be required to register on the Mellerware website. You will receive a username and password once registered. This will give you access to your profile.
3. From your profile you will be able to load products that you have purchased. In order to successfully register your warranty you will need to either scan and upload, or fax through your receipt to us.
4. All instructions on how to load your products are available

inside your profile.

5. Please note that you must check that your receipt has been uploaded correctly. Creative Housewares cannot be held responsible for faxes or files not received.
6. For assistance with registration please email: [marketing@chwsa.co.za](mailto:marketing@chwsa.co.za)

**NB:** Your 1 year extended warranty is only valid if your product is registered online within the first year after purchasing your Mellerware product. Failure to register your product on-line within the first year will render the extended warranty as void.

## creative housewares

National Service Centre: 086 111 5006  
e-mail: [help@chwsa.co.za](mailto:help@chwsa.co.za)  
[www.creativehousewares.co.za](http://www.creativehousewares.co.za)

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### Durban

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### Johannesburg

Unit 25 & 26 San Croy Office Park  
Die Agora Road, Croydon, 1619  
Tel: +27 11 392 5652  
Fax: +27 11 392 1694

# mellerware®

makes life easier

Dankie vir die aankoop van 'n Mellerware produk. Mellerware waarborg dat u produk deeglik geïnspekteer en getoets word voordat dit versend word en is vry van meganiese en elektriese gebreke en voldoen aan die toepaslike veiligheidsstandaarde. Met elke Mellerware produk wat gekoop word kry u 'n 2 jaar waarborg soos uiteengesit in die terme en voorwaardes hieronder.



## Eerste Jaar - 1 Jaar Kleinhandelswaarborg:

Indien defekte as gevolg van foutiewe onderdele of vakmanskap binne 12 maande onder normale huishoudelike gebruik ontwikkel, binne die 12 maande vanaf die oorspronklike datum van aankoop, neem asseblief die produk na die winkel van waar dit gekoop is vir 'n terugbetaling of vervanging.

## Tweede Jaar - 1 Jaar Uitgebreide Waarborg

Mellerware is trots op die kwaliteit van die produk en bied dus 'n uitgebreide 12 maande waarborg bo en behalwe die 1 Jaar kleinhandelswaarborg. Indien defekte as gevolg van foutiewe materiaal of vakmanskap ontwikkel, onder normale huishoudelike gebruik, na die 12 maande tydperk en binne 24 maande vanaf die oorspronklike datum van aankoop, stuur die produk terug met posgeld betaal na Mellerware vir herstel. Mellerware sal die produk gratis herstel en dit direk aan u terugstuur. Mellerware sal die produk vervang met 'n soortgelyke produk in dieselfde of beter toestand, as die herstel nie uitgevoer kan word vir watter rede ookal nie.

NB: Die 1 Jaar Uitgebreide waarborg is slegs geldig vir kliënte wat hul waarborg geregistreer het op ons webtuiste by [www.mellerware.co.za](http://www.mellerware.co.za) binne die eerste jaar nadat hulle dit aangekoop het. Sien keersy vir besonderhede en instruksies.

## Voordat u die produk terug stuur, maak seker van die volgende:

- U huishoudelike geleidingsrok is in 'n goeie toestand, werk en aangeskakel is,
- Die geleidingsrok is nie oorlaai nie (Wit uitskop skakelaar op u DB bord af is),
- U het die moeilikheid steuringsgids gelees in u instruksies vir gebruik,
- Alle bykomstighede en dele teenwoordig is.

## Die volgende voorwaardes geld:

1. Maak seker dat jou oorspronklike kwitansie behoue is, dit moet aangebied word wanneer 'n eis gemaak word onder die voorwaardes van die waarborg. Dit is onmoontlik om die waarborg tydperk te bepaal sonder die bewys van aankoop, so hou dit asseblief in 'n veilige plek. (NB. Jou oorspronklike waarborg kan opgeskandeer word na die Mellerware webtuiste vir veilige bewaring - sien keersy vir meer inligting.)
2. Indien 'n terugbetaling of omruiling van die produk nodig is moet die produk volledig wees met al die bykomstighede, onderdele en verpakking. Toebehore wat weg is sal die waarborg nietig maak.
3. Met ontvangs van u toestel, gaan dit na vir enige vervoer skade om te verseker dat dit veilig is vir gebruik. Stuur dit

so gou as moontlik terug na die winkel om die beskadigde toestel te vervang. Die waarborg is nietig indien die beskadigde produk gebruik word na die tyd, so moet asseblief nie die beskadigde produk gebruik nie.

4. U produk is ontwerp vir normale huishoudelike gebruik. Deur te versuim om die instruksies te lees en te voldoen aan die terme van gebruik, die skoonmaak en instandhouding van die produk maak u waarborg ongeldig, so lees asseblief hierdie instruksies versigtig om u veiligheid te verseker, en om die beste uit die gebruik van die produk te kry. (bv nie die verwydering van kalk skaal; water neerslag; insek besmetting, en / of verbrande produkte)
5. Enige misbruik, nalatige, onbehoorlike of toevallige beskadiging of sorg van die produk word die waarborg nietig en Creative Housewares (Pty) Ltd, sal nie aanspreeklik wees vir enige verlies of skade nie.
6. Enige poging tot herstel, of vervanging met ongemagtigde onderdele sal die waarborg nietig maak, so kontak 'n gemagtigde dienssentrum of diensagent vir enige diens of herstelwerk.
7. NB: Die waarborg op die vervangingsproduk sal by die oorspronklike datum van aankoop bly en nie van die datum wanneer dit vervang is nie.
8. Alle herstelwerk dra 'n 3 maande waarborg selfs al val dit buite die 2-jaar waarborg tydperk.
9. Mellerware sal probeer om die herstelwerk te doen binne 'n redelike tyd in lyn met die industrie standaarde, maar kan nie verantwoordelik gehou word of aanspreeklik wees vir enige omstandighede nie onder ons beheer nie.

## Herstelwerk buite die waarborg tydperk

As diens of herstelwerk benodig word buite die waarborg tydperk, is hierdie diens steeds beskikbaar, maar is alle vervoer / posgeld, onderdele en arbeidskoste op die kliënt se onkoste. Alle betaalbare herstelwerk sal skriftelike aanvaarding van die kwotasie vereis van die kliënt. Sodra Mellerware die groen lig ontvang sal ons onderneem om die herstel binne 'n redelike tyd en in dieselfde toestand te hou as wat die produk ontvang is. Alle herstelwerk is gewaarborg vir 3 maande vanaf die datum van die herstel.

Vir enige diens, navrae en klagtes kontak ons kliënt diens op 086 111 5006 of e-pos [help@chwsa.co.za](mailto:help@chwsa.co.za) vanaf 08h00 tot 15h00, Maandag tot Vrydag, openbare vakansiedae uitgesluit. Let asseblief ook daarop dat die maatskappy gewoonlik gesluit is vir 2 weke gedurende Kersfees en Nuwejaar.

Stuur asseblief alle produkte vir herstel met posgeld vooruit betaal aan een van die dienssentrusse wat op die agterkant van hierdie bladsy verskyn.

# AANLYN WAARBORG REGISTRASIE

## Hoekom moet u die waarborg moet registreer?

Ons by Mellerware is trots om premium gehalte toestelle op die mark te bring, en as 'n verbintenis tot die vlak van gehalte bied ons 'n 2 jaar waarborg (1 Jaar Kleinhandel + 1 Jaar Uitgebreide) op al ons produkte. Ons hoor dikwels dat ons kliënte hul kwitansies verloor en kan dus nie meer eis as hulle 'n probleem het nie. Om voordeel te trek van die 1 Jaar Uitgebreide waarborg sal u nodig hê om u waarborg aanlyn te registreer binne die eerste jaar van aankoop om 'n geldige eis te maak. Nou kan u die produk aanlyn registreer, laai u waarborg en hoef u nooit te bekommer dat u die kwitansie sal verloor nie en die voordeel van u 2-jaar waarborg geniet.

## Bygevoegde Voordele

Bykomend tot die verskaffing van 'n aanlyn profiel van u geregistreerde produkte bied ons ook vele ander toegevoegde waarde voordele:

- aansporings en kompetisies vir geregistreerde gebruikers
- nuwe resepte of idees vir u produkte
- nuwe produk ontwikkelings - die eerste wees om die nuutste toestelle te kry
- spesiale aanbiedings op promosie-items

## Hoe om u Aanlyn Waarborg te Registreer?

### STAP 1 Skep u gebruikersprofiel:

As u dit nie reeds gedoen het nie, besoek [www.mellerware.co.za](http://www.mellerware.co.za), klik op die "Product Registration" skakel en volg die maklike instruksies. U sal 'n gebruikersnaam en wagwoord ontvang sodra u geregistreer het. Dit sal u toegang tot u profiel gee.



### STAP 2 Kies 'n registrasie metode:



#### REKENAAR/ SKOOTREK- ENAAR

- Maak u internet snuffelgids oop en besoek [www.mellerware.co.za](http://www.mellerware.co.za)
- Klik op die "Registrasie" skakel en teken in met u gebruikersnaam en wagwoord.
- Klik op "Register your products" en laai kwitansies en volg die maklike instruksies.
- Skandeer en laai u strokie



#### SMART- FOON / TABLET

- Skandeer die QR-kode bo of besoek [www.mellerware.co.za](http://www.mellerware.co.za)
- Klik op die "Registration" skakel en teken aan met u verbruikersnaam en wagwoord.
- Klik op "Register your products" en laai u kwitansie en volg die maklike instruksies.
- Skandeer of neem 'n foto en laai u strokie.



#### FAKS

- Faks die volgende na 021 931 4058
- Naam en Van
- Kontak telefoon en faksnommer.
- Produk model nommer en tipe.
- Traceability Code (wat op die Waarborgkaart of op 'n etiket op die produk gevind kan word)
- 'n Duidelike en leesbare afskrif van u ontvangs.

## Notas:

1. Die aanlyn waarborg stelsel is 'n veilige stoor fasiliteit vir u strokies.
2. U sal gevra word om op die Mellerware webtuiste te registreer. U sal 'n gebruikersnaam en wagwoord ontvang. Dit sal u toegang gee tot u profiel.
3. Van u profiel u sal in staat wees om produkte te laai wat u gekoop het. Om u waarborg suksesvol te registreer sal u nodig hê om te skandeer en oplaai, of faks u strokie deur na ons.
4. Alle instruksies oor hoe om u produkte te laai is beskikbaar binne in u profiel.
5. Let daarop dat u moet seker maak dat u kwitansie korrek op-

gelaai is. Creative Housewares kan nie verantwoordelik gehou word vir faksse of lêers nie ontvang nie.  
6. Vir hulp met registrasie e-pos asseblief: [marketing@chwsa.co.za](mailto:marketing@chwsa.co.za)

**NB:** U 1 jaar verlengde waarborg is slegs geldig indien u produk aanlyn geregistreer is binne die eerste jaar na die aankoop van u Mellerware produk. Indien u produk nie aanlyn geregistreer word binne die eerste jaar nie sal dit die verlengde waarborg niegtig maak.

creative housewares

National Service Centre: 086 111 5006

e-mail: [help@chwsa.co.za](mailto:help@chwsa.co.za) [www.creativehousewares.co.za](http://www.creativehousewares.co.za)

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