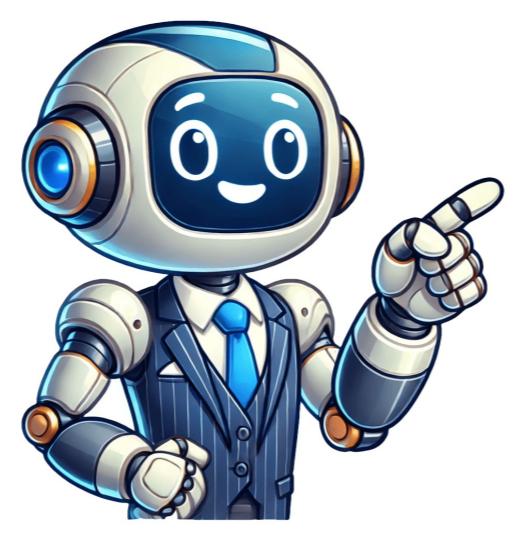


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Notice d'utilisation Bedienungsanleitung Manual de instrucciones Manual de instrus Manuale di istruzioni Gebruiksaanwijzing Bruksanvisning Ohjeet Betjeningsvejledning Instrukcja obsugi Uivatelsk pruka Nvod na pouitie Hasznlati utasts Manual de utilizare Prirunuk za upotrebu CSC051XSpecialistsinOne-Cooking - Since 1970 -Crock-Pot Express Multi-CookerPage 2Page 3Page 4Page 5Page 662. During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating BlueFuse3APage 7Page 888. The pressure cooking functions require liquid to work. If the inside of the Cooking Pot does not have enough liquid, an NOTE: The timer can be selected for all programs and can be changed at any time during cooking by pressing START/Page 99 Note: For Pressure Cooking functions, the average pre-heat time can vary depending on the volume and temperature 8. This Multi-Cooker allows you to delay the start of your cooking so that cooking finishes when you need it. See page 9 WARM setting. The Display Screen will then change from the cook time to a new timer that will count up to 4:00 (4 hours) 11. When finished, unplug the Multi-Cooker and wait for it to cool completely before attempting to clean. CAUTION: The Cooking Pot and Heating Base will get very hot while using this Multi-Cooker. Do not touch hot Note: The DELAY TIMER function is not available on the BROWN/SAUT, KEEP WARM, or YOGURT settings. Note: Do not use the DELAY TIMER function when the recipe has perishable ingredients such as meat, fish, eggs, or dairy. The pre-set function (if unchanged) will cook for 30 minutes at HIGH pressure. Time to gain pressure varies according to humidity and water temperature, but let's assume it takes 15 minutes to gain pressure. Therefore total time is 45 minutes. 232113MAXPage 1010Pressure cooking is an ideal way to create quick, flavorful meals. Pressure cooking is a method of cooking food in liquid (water, stock, wine, etc.) in a sealed Cooking Pot. The sealed Multi-Cooker retains steam and builds pressure, raising the temperature of the liquid inside the pot above boiling point. The increased temperature of the liquid and the steam results in LOW Pressure Setting is 3.3 - 6.5 PSI (23 - 45 kPa). It is more suited to delicate foods like chicken fillet, fish and some setting to prevent overcooking and to keep your cooked food warm until serving - perfect for busy families, those on the run and those who need flexible meal times. This setting is not hot enough to cook and should only be used to keep warm, Ideal Meals to Pressure Cook: Soups, stocks, casseroles, sauces (e.g. pasta sauces), meat, rice, firm vegetables (beetroot, Capacity: Never fill the Cooking Pot above the MAX line. Foods that expand during cooking should never go above the This function allows the user to select their own pressure cooking time ranging from 1 minute to 2 hours, with a temperature selection of Low or High. This is particularly suitable for those users who would like to pressure cook food items not covered by our other cooking functions. This also gives the user greater scope for sourcing recipes from a wide range of sources. Note: See the Cooking Guide on page 182 to find the possible time and pressure adjustments2. If the lid is not shut correctly or if the Steam Release Valve is not in the Seal position, the Multi-Cooker cannot gain Page 1111Note: The Multi-Cooker cannot pressure cook without liquid. Ensure a minimum of 250ml of liquid is used inside the Multi-Cooker, so when lifting the lid use an oven glove to protect your A. Natural Pressure Release Method: After cooking cycle is complete, let Multi-Cooker naturally release pressure utensil, such as a lid or a lid lifter. If the lid is stuck, use a soft cloth to gently tap the lid until it releases. If the lid is still stuck, use a wooden spoon or a similar tool to carefully lift the lid. If the lid is still stuck, use a wooden spoon or a similar tool to carefully lift the lid. If the lid is still stuck, use a wooden spoon or a similar tool to carefully lift the lid. If the lid is still stuck, use a wooden spoon or a similar tool to carefully lift the lid.

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JCS (Europe) undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person control by JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial communal use.If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. E-mail us at UKPage 20Page 21Page 22Page 2323Retirez tout emballage, papier et carton (y compris le carton plac entre la cuve de cuisson et la base chauffante). Lisez et 1. Placez les ingrдients requis dans la cuve de cuisson. Placez le couvercle sur le multicuiseur et alignez les symboles et . Pour verrouiller le couvercle, tournez-le dans le sens antihoraire en alignant les symboles et .ABCDEFIGHJKLMNPQRSTUVWXYZPage 2424ADJUST. (Vous trouverez dans le tableau du Guide de cuisson, page 182, les dures et les tempratures de cuisson Remarque: en ce qui concerne les fonctions de cuisson sous pression, la dure de prchauffage moyenne 8. Ce multicuiseur vous permet de diffrr le dbut de la cuisson afin que le plat soit prt lheure qui vous convient. 11. Lorsque l'utilisation du multicuiseur est termine, dbranchez-le et attendez quil refroidisse compltement avant de le ATTENTION : la cuve de cuisson et la base chauffante sont extrmement chauds lorsque le multicuiseur est en marche. Remarque : la fonction DELAY TIMER nest pas disponible pour les programmes BROWN/SAUT, KEEP WARM ou Remarque : nutilisez pas la fonction DELAY TIMER si la recette contient des ingrдients prissables tels que la viande, le fonction de dpart diffrr est termine. Le mot HEAt apparat sur lcran daffichage du multicuiseur jusqu ce que la Placez le multicuiseur sur une surface horizontale et plane. Placez la cuve de cuisson dans la base chauffante. Branchez le multicuiseur sur une prise murale. Il met un signal sonore et quatre tirets (- - -) apparaissent sur lcran daffichage .Page 2525 Remarque : vous trouverez dans le tableau du Guide de cuisson, page 182, les ajustements de dure et de pression Remarque : le multicuiseur ne peut pas fonctionner en mode sous pression sans liquide. Assurez-vous que la cuve de ATTENTION : pendant la cuisson, la pression va saccumuler dans le multicuiseur. Veillez utiliser des gants de cuisine ou A. Mthode dvacuation naturelle de la pression : une fois le cycle de cuisson termin, le multicuiseur vacue B. Mthode dvacuation rapide de la vapeur : laide dun ustensile de cuisine, placez le pousoir de la souape en liquide tel quun ragot, un bouillon ou un potage. Nutilisez pas non plus cette mthode si vous faites cuire du riz, 2. Pendant la cuisson, la pression va saccumuler dans le multicuiseur. Veillez utiliser des gants de cuisine ou des Page 2626lappareil en cours de cuisson. Si vous utilisez cette fonction, assurez-vous que la souape dvacuation de la vapeur est en position ouverte. Remarque: fonction produit des rsultats similaires ceux dune mijoteuse standard, une temprature plus Placez le multicuiseur sur une surface plane et horizontale. Placez la cuve de cuisson dans la base chauffante. Branchez le multicuiseur sur une prise murale. Il met un signal sonore et quatre tirets (- - -) apparaissent sur lcran daffichage. 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Vrifiez que le .Instruction manual Notice utilisation Bedienungsanleitung Manual de instrucciones Manual de instrucoes Manuale di istruzioni Bruksanvisning Bruksanwijzing Ohjeet Betjeningsvejledning Instruksjonshndbok Instrukcja obsugi Uivatelsk pruka Nvod na pouitie Hasznlati utasts Manual de utilizare Prirunik za upotrebu CSC051XSpecialistsinOne-potCooking - Since 1970 -Crock-Pot Express Multi-CookerPage 2Page 3Page 4Page 5Page 662. During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating BlueFuse3APage 7Page 888. The pressure cooking functions require liquid to work. If the inside of the Cooking Pot does not have enough liquid, an NOTE: The timer can be selected for all programs and can be changed at any time during cooking by pressing START/Page 99 Note: For Pressure Cooking functions, the average pre-heat time can vary depending on the volume and temperature. 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Ianual de utilizare Prirunik za upotrebu CSC051XSpecialistsinOne-potCooking - Si n c e 1 9 7 0 -Crock-Pot Express Multi-Cooker English 4Franais/French 20Deutsch/German 30Espaol/Spanish 40Portugus/Portuguese 50Italiano/Italian 60Nederlands/Dutch 70Svenska/Swedish 80Suomi/Finnish 90Dansk/Norwegian 110Polski/Polish 20 esky/Czech 130 Slovenina/Slovakian 140 Magyar/Hungarian 150 Romn/Romanian 160/Bulgarian 170 CDEBAGFKJHMANUALLMPQNORS Als je hulp nodig hebt met Crock-Pot Express CSC051X stel dan hieronder een vraag en andere gebruikers zullen je antwoorden Instruction manual Notice utilisation Bedienungsanleitung Manual de instrucciones Manual de instrucciones Manuale di istruzioni Gebruiksaanwijzing Bruksanvisning Ohjeet Betjeningsvejledning Instruksjonshndbok Instrukcja obsugi Uivatelsk pruka Nvod na pouitie Prirunik za upotrebu CSC051XSpecialistsinOne-potCooking - Since 1970 -Crock-Pot Express Multi-CookerPage 2Page Page 4Page 5Page 662. During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating BlueFuse3APage 7Page 888. The pressure cooking functions require liquid to work. If the inside of the Cooking Pot does not have enough liquid, an NOTE: The timer can be selected for all programs and can be changed at any time during cooking by pressing START/Page 99 Note: For Pressure Cooking functions, the average pre-heat time can vary depending on the volume and temperature 8. This Multi-Cooker allows you to delay the start of your cooking so that cooking finishes when you need it. See page 9 WARM setting. The Display Screen will then change from the cook time to a new timer that will count up to 4:00 (4 hours) 11. When finished, unplug the Multi-Cooker and wait for it to cool completely before attempting to clean. CAUTION: The Cooking Pot and Heating Base will get very hot while using this Multi-Cooker. Do not touch hot Note: The DELAY TIMER function is not available on the BROWN/SAUT, KEEP WARM, or YOGURT settings. Note: Do not use the DELAY TIMER function when the recipe has perishable ingredients such as meat, fish, eggs, or dairy. The pre-set function (if unchanged) will cook for 30 minutes at HIGH pressure. Time to gain pressure varies according to humidity and water temperature, but lets assume it takes 15 minutes to gain pressure. Therefore total time is 45 minutes. 232113MAXPage 1010Pressure cooking is an ideal way to create quick, flavorful meals. Pressure cooking is a method of cooking food in liquid (water, stock, wine, etc.) in a sealed Cooking Pot. The sealed Multi-Cooker retains steam and builds pressure, raising the temperature of the liquid above boiling point. The increased temperature of the liquid and the steam results in LOW Pressure Setting is 3.3 - 6.5 PSI (23 - 45 kPa). It is more suited to delicate foods like chicken fillet, fish and some setting to prevent overcooking and to keep your cooked food warm until serving - perfect for busy families, those on the run

those who need flexible meal times. This setting is not hot enough to cook and should only be used to keep warm, Ideal Meals to Pressure Cook: Soups, stocks, casseroles, sauces (e.g. pasta sauces), meat, rice, firm vegetables (beetroot, Capacity: Never fill the Cooking Pot above the MAX line. Foods that expand during cooking should never go above the This function allows the user to select their own pressure cooking time ranging from 1 minute to 2 hours, with a temperature selection of Low or High. This is particularly suitable for those users who would like to pressure cook food items not covered by our other cooking functions. This also gives the user greater scope for sourcing recipes from a wide range of sources. Note: See the Cooking Guide on page 182 to find the possible time and pressure adjustments2. If the lid is not shut correctly or if the Steam Release Valve is not in the Seal position, the Multi-Cooker cannot gain Page 1111Note: The Multi-Cooker cannot pressure cook without liquid. Ensure a minimum of 250ml of liquid is used inside the Caution: During cooking, steam will build up in the Multi-Cooker, so when lifting the lid use an oven glove to protect your A. Natural Pressure Release Method: After cooking cycle is complete, let Multi-Cooker naturally release pressure utensil, gradually flick the tab on the Steam Release Valve to the Release position (see Figure 2). Do not place B. Quick Pressure release method should be used with caution: Using a kitchen utensil, gradually flick the tab on 2. During cooking, steam will build up in the Multi-Cooker, so when lifting the Lid use a kitchen glove or mitt to protect setting to prevent overcooking and to keep your cooked food warm until serving - perfect for busy families, those on the Note: When slow cooking, the ideal fill level for your ingredients is between the 1/2 and 2/3 marks. Never fill the Cooking Page 1212similarly to standard slow cookers, using lower temperatures and longer cooking times to achieve tender, flavorful meals.Note: See the Cooking Guide on page 182 to find the possible time and temperature adjustments.setting. The Display Screen will therefore change from the cook time to a new timer that will count up to 4:00 (4 hours) CAUTION: During slow cooking, steam may build up in the Multi-Cooker, so when lifting the Lid use a kitchen glove or mitt Capacity: When the Multi-Cooker is used with the STEAM function, the maximum capacity of liquid should be just under the Note: The unit cannot pressure cook without liquid. Ensure a minimum of 250ml of liquid is used inside the removable setting. The Display Screen will therefore change from the cook time to a new timer that will count up to 4:00 (4 hours) or Page 1313CAUTION: During cooking, steam will build up in the Multi-Cooker, so when lifting the Lid use a kitchen glove or mitt to This setting does not cook under pressure. It works similarly to standard cooking, requiring dry heat, and therefore does not Capacity: When the Multi-Cooker is used to brown or saut it may be best to cook in batches to ensure the food is evenly When cooking rice, use the

Multi-Cooker, so when lifting the Lid use a kitchen glove or mitt to this setting does not cook under pressure. It works similarly to standard cooking, requiring dry heat, and therefore does not capacity. When the Multi-Cooker is used to brown or sauté it may be best to cook in batches to ensure the food is evenly cooked. When cooking rice, use the RICE/RISOTTO function. This is suitable for all types of rice, including white and/or brown rice. Capacity: Since rice expands during cooking, do not fill Cooking Pot above the 1/2 mark when using the RICE/RISOTTO Note: 1 cup uncooked white rice = 2 cups of cooked white rice (approximately). 1 cup uncooked brown rice = 2 cups of cooked brown rice (approximately). Place the rashed rice in the Cooking Pot. Add the quantity of water needed for your recipe (Standard ratio -- 1 cup of rice : 2 cups of water). As rice grains can be delicate, at the end of cooking wait until the pressure releases naturally. Do not use the Quick CAUTION: During cooking, steam will build up in the Multi-Cooker, so when lifting the Lid use a kitchen glove or mitt to Screen, and the selected function will also flash. Select the desired time, pressure, and/or temperature. Press the START/If food sticks or burns to the surface of the Cooking Pot, then fill it with hot soapy water and let it soak before cleaning. Use If white spots form on surface of Cooking Pot, then soak it in a solution of vinegar or lemon juice and warm water for 30 minutes. Note: Never use metal utensils or cleaning devices on the Cooking Pot, as this may result in scratching and damaging the when cleaning. Only use a soft cloth and mild detergent. Never immerse the heating base, or power cord and plug in water thoroughly, and replace Sealing Gasket in Lid before use. Leave the Lid upturned for storage, as this will also extend the Multi-Cooker. To clean, carefully pull the cover off and clean using warm, soapy water. Press the cover back into its place Page 16162. Always make sure that each component (pot, valves, gasket, etc.) is completely dry before you put back into the Multi-foodPage 17Page 1818all vegetables to a similar small size. Meat can be cut into larger chunks because if it is cut too small, it will break up. These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the If the appliance will still not operate, return it to the place it was purchased for a replacement. To return the appliance to the 4. If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt). Page 1919During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, the rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. JCS (Europe) undertakes within the guarantee period to repair or replace the appliance, or any part of the appliance found to be faulty, or damage, misuse, abuse, repair or alteration by a person other than a person authorised by JCS (Europe), or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use. If your appliance includes a country-specific guarantee, please refer to the guarantee provided by the local distributor.

The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use. If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. E-mail us at UKPage 20Page 21Page 22Page 23Page Retirez tout emballage, papier et carton (y compris le carton plac entre la cuve de cuisson et la base chauffante). Lisez et 1. Placez les ingrédients requis dans la cuve de cuisson. Placez le couvercle sur le multicuiseur et alignez les symboles et . Pour verrouiller le couvercle, tournez-le dans le sens antihoraire en alignant les symboles et . ABCDEFGHIJKLMNOPQRSTUVWXYZ. (Vous trouverez dans le tableau du Guide de cuisson, page 182, les températures et les températures de cuisson) Remarque: en ce qui concerne les fonctions de cuisson sous pression, la durée de préchauffage moyenne 8. Ce multicuiseur vous permet de différer le début de la cuisson afin que le plat soit prêt à l'heure qui vous convient. 11. Lorsque l'utilisation du multicuiseur est terminée, débranchez-le et attendez qu'il refroidisse complètement avant de le utiliser. Remarque : la fonction DELAY TIMER n'est pas disponible pour les programmes BROWN/SAUT, KEEP WARM ou Remarque : n'utilisez pas la fonction DELAY TIMER si la recette contient des ingrédients grillables tels que la viande, le fonctionnement différé est terminé. Le mot HEAT apparaît sur l'écran d'affichage du multicuiseur jusqu'à ce que la cuisson commence. Placez la cuve de cuisson dans la base chauffante. Branchez le multicuiseur sur une prise murale. Il met un signal sonore et quatre tirets (- - - -) apparaissent sur l'écran d'affichage. Page 25/25 Remarque : vous trouverez dans le tableau du Guide de cuisson, page 182, les ajustements de durée et de pression) Remarque : le multicuiseur ne peut pas fonctionner en mode sous pression sans liquide. Assurez-vous que la cuve de cuisson est vide. ATTENTION : pendant la cuisson, la pression va s'accumuler dans le multicuiseur. Veuillez utiliser des gants de cuisine ou A. Méthode d'évacuation naturelle de la pression : une fois le cycle de cuisson terminé, le multicuiseur devient vide. B. Méthode d'évacuation rapide de la vapeur : placez le poussoir de la soupape en plastique tel qu'un ragoût, un bouillon ou un potage. N'utilisez pas non plus cette fonction si vous faites cuire du riz. 2. Pendant la cuisson, la pression va s'accumuler dans le multicuiseur. Veuillez utiliser des gants de cuisine ou des ustensiles de cuisine. Si vous utilisez cette fonction, assurez-vous que la soupape d'évacuation de la vapeur est en position ouverte. Cette fonction produit des résultats similaires ceux d'une

nijoteuse standard, une temprature plus Placez le multicuiseur sur une surface plane et horizontale. Placez la cuve de cuisson dans la base chauffante. Branchez le multicuiseur sur une prise murale. Il met un signal sonore et quatre tirets (---) apparaissent sur lcran daffichage. Remarque: bien que ce programme nutilise pas de pression pendant le processus de cuisson, elle peut saccumuler Remarque: vous trouverez dans le Guide de cuisson, page 182, les ajustements de dure et de pression recommands.Placez le multicuiseur sur une surface plane et horizontale.Placez la cuve de cuisson dans la base chauffante. Branchez le multicuiseur sur une prise murale. Il met un signal sonore et quatre tirets (---) apparaissent sur lcran daffichage.1. Versez 250 ml deau au fond de la cuve de cuisson amovible et mettez en place le panier de cuisson. Vrifiez que le .

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