MULTI COOKER
Instruction Manual

After Sales Support
Now you have purchased a Delta® product you can rest assured in the knowledge that as well as your 3 year parts and labour warranty you have the added peace of mind of dedicated helplines and web support:

AFTER SALES SUPPORT
UK / N.IRELAND HELPLINE NO 0161 831 7879
REP. IRELAND HELPLINE NO (+44) 161 831 7879
WEB SUPPORT www.europasonic.com

MODEL NUMBER: SDA56
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Congratulations!

You have made an excellent choice with the purchase of this quality Delta® product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of Aldi.

We want you to be completely satisfied with your purchase so this Delta® product is backed by a comprehensive manufacturer’s 3 year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 3 year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your till receipt safe!). This does not affect your statutory rights. However, be aware that the warranty will become null and void if the product is found to have been deliberately damaged, misused or disassembled.
General Information and Safety Instructions

CAUTION: Hot steam - Hot steam may be released from the multi cooker during use.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
Children shall not play with the appliance.
Cleaning and user maintenance shall not be made by children without supervision.

Safety Instructions

1. Read and familiarise yourself with all operating instructions before attempting to use the Multi Cooker.
2. Keep the appliance out of the reach of children.
3. As all cooking times vary do not leave the appliance unattended while switched on.
4. Always disconnect the plug from the mains before cleaning. Wipe clean only, do not immerse unit, plug or cord in water or any other liquid.
5. Always allow the unit to cool down before storage or cleaning.
7. There are no user serviceable parts, if the unit fails, consult a qualified electrician a repair center or contact the supplier if the unit is still under warranty.
8. Children should be supervised to ensure that they do not play with the appliance.
9. This appliance is not intended to be operated by means of an external timer or separate remote-control system.
10. For indoor use only.
11. Keep away from splashes of water or damp conditions.
12. If the supply cord is damaged, it must be replaced by manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
13. This appliance is intended to be used in household and similar applications such as:
   - staff kitchen areas in shops, offices and other working environments;
   - farm houses;
   - by clients in hotels, motels and other residential type environments;
   - bed and breakfast type environments.
Product Features

This digitally controlled and automatic pressure cooker is an invention of our company using latest technologies. It is basically a kitchen utensil which combined the functions and counterbalanced the weaknesses of different cookers such as pressure cooker, rice cooker and braising cooker. It is a idea cooker for nowadays modern families as it possesses computer / controlled pressure (temperature) circuit, advanced structure, and chic design. It is the best replacement to conventional pressure cooker, rice cooker and braising cooker. This product has the uniqueness as follow:

1. Multi-function: easy operate
   *Multi-function: cooking of rice, porridge and soup; stewing; steaming;
   *Just a soft press on the menu button, the utensil will work automatically. A reminder ring will be heard after cooking finished and the cooker will start heat preservation automatically.

2. Fast cooking: time saving and use of energy efficient
   *Fast cooking in high pressure: save much more time and energy;
   *Save more cooking time and energy compared to conventional electric cooker in cooking porridge, soup or braising food;
   *Saving much more cooking time and energy compared with conventional cooking; also available in highland area;

3. Retains nutrition: more delicious and healthy;
   *Airproof cooking: conserve nutrition and ensure more delicious food;
   *Cooking with high temperature (110°C~116°C): More healthy;

4. Patented inner structure: much more safe operation than any other similar products
   *Safety set for opening or closing lid;
   When the lid fails to fit the inner pot well, the inner pot cannot get to high pressure; if there is pressure inside, the lid cannot be opened.
   *Safety pressure regulator
   If pressure (temperature) control is out of work, and the pressure inside over maximum working pressure, the relief valve will exhaust automatically for safety.
   *Safety pressure release set
   If pressure regulator is out of work, and the pressure inside over the maximum working pressure, the pressure release set will release pressure from the edge of the lid to avoid burst.
   *Safety temperature-limiting set
   In case the inner pot is empty or over-temperature in cooking, the power will be automatically cut off.
   *Safety over-temperature set
   In case of over temperature, the power will be automatically cut off.
How To Use This Product

1. Open the lid.
   Hold the handle firmly, turn it clockwise to the clamping position and then lift it. (See Figure 1.)

2. Take out the inner pot and place and water in. The amount of food and water shall not exceed 4/5 of the height of inner pot. For food that will expand in water, the level should not exceed 3/5 of the inner pot. The minimum allowable level would be 1/5 of the inner pot. (See Figure 2.)

★ In case of cooking rice, the maximum amount of rice allowed 12 cups.
★ Normally one cup of rice will need one cup of water for cooking rice. But this can be changed according to the taste of different individuals.
3. Clean the inner pot and heating plate before cooking; be sure there are no sundries left inside the outer pot or on the surface of heating plate; turn the inner pot slightly to fit it well with the heating plate. (See Figure 3.)

4. Close the lid
* Make sure the seal belt fitted onto the Aluminium lid;
* Move the seal belt to make sure it fit snugly in place in the lid;
* Close the lid and turn the handle counter-clockwise till a sound of clamping is heard. (See Figure 4.)

5. Fix the pressure relief valve in place; turn it to ‘Airproof’ position and check whether the floater has fallen down (the floater should be down in place before heating) (See Figure 5.)
How To Use This Product

6. Switch the power on, a beep will be heard, display lights up then clears off, the unit is now ready for use.

Functions:

Manual Cook

This is a delay timer, each press will delay the cooking by 30 minutes, so if you want the cooking to start after 1 hour press manual cook for 2 times then select the program you wish to use.

Rice

This is set to approximate 12 minutes pressure time, this can be increased or decreased by pressing up/down button. since the rice is cooked under pressure, less water will be required for the rice to cook. A few trials will let you balance the amount of water required. This unit has a sensor which allows it to calculate exact amount of time needed for it to cook. At the end of the cycle, there will be pressure built up so wait until the pressure has subsided before attempting to open cooker lid.

Cake

This program is set to approx 25 minutes of pressure time, however this could be increased or decreased by pressing up/down button.

Chicken

This program is set to approx 20 minutes of pressure time, however this could be increased or decreased by pressing up/down button.

Meat

This program is set to approx 30 minutes of pressure time, however this could be increased or decreased by pressing up/down button.

Soup

This program is set to approx 25 minutes of pressure time, however this could be increased or decreased by pressing up/down button.
How To Use This Product

Off / Keep Warm

Press to cancel any running program, pressing again will turn it into "Keep Warm" mode green, LED will start flashing.

* TAKE OUT THE FOOD
a) When the cooking process are over, the product will "Beep" 3 times and the display will be on continual warm function.
b) Press "OFF / KEEP WARM" button to stop keeping warm.
c) Turn the pressure relief valve to "EXHAUST" position to release steam till the floating valve is down in place. (See Figure 6.)

![Diagram showing Exhaust position](6)

Airproof

Exhaust

Exhaust position

* For liquid food (Porridge, Soup and etc.), the pressure relief valve cannot be moved to "EXHAUST" position to release pressure. This is to avoid the liquid of food to spurt out from the vent hold. User should wait for the temperature to drop and Floater to sink in order to take out the food. Wet towel can be placed on the lid to increase the speed of cooling down.

d) Unplug the power supply.
e) Hold the handle firmly, turn it clockwise to the clamping position and then lift it. (See Figure 1.)
## Cooking Guide

### PRESSURE COOKING GUIDE

<table>
<thead>
<tr>
<th>Food/Functions</th>
<th>Cooking Time</th>
<th>Default Time</th>
<th>Maximum</th>
</tr>
</thead>
<tbody>
<tr>
<td>RICE</td>
<td></td>
<td>12</td>
<td>15</td>
</tr>
<tr>
<td>CAKE</td>
<td></td>
<td>25</td>
<td>99</td>
</tr>
<tr>
<td>CHICKEN</td>
<td></td>
<td>20</td>
<td>40</td>
</tr>
<tr>
<td>MEAT</td>
<td></td>
<td>30</td>
<td>50</td>
</tr>
<tr>
<td>SOUP</td>
<td></td>
<td>25</td>
<td>40</td>
</tr>
</tbody>
</table>
How To Clean

1. Remove the plug before cleaning
2. Clean the lid, including seal belt, pressure relief valve, filter, vent, floater, floating valve and wipe it with towel.
3. Clean the body with soft towel. Never soak it in water for cleaning or spay water over it.
4. Take off the water collector and clean it with a wet towel.
5. Clean the inner pot with a sponge or non-metal soft brush, and then dry it with towel.
6. Clean the pressure relief valve and the holes with soft brush to ensure smooth flow of steam during the cooking process.
Warnings

1. Never use the utensil along with inflammable products or in a humid location.
2. Never damage the seal belt or replace it with other rubber belt or tension belt.
3. Never twist the inner steel ring with hand or other tools with force. If the steel ring slips off place, do stop using and replace a new lid.
4. Clean the anti-blocking case regularly.
5. The instructions for pressure cookers shall state that the ducts in the pressure regulator allowing the escape of steam should be checked regularly to ensure that they are not blocked. They shall also give details of how to open the container safely and state that the container must not be opened until the pressure has decreased sufficiently.
6. Never attempt to open the lid with force until the floating valve falls down.
7. Never put any weight on the pressure relief valve or replace it with other substitutes.
8. The bottom of inner pot and heating plate surface should be kept clean. Never heat the inner pot on other thermal sources or have it replaced with other cookers.
9. The inner pot is covered with anti-sticking coating. To avoid scratch, wooden or plastic ladles are recommended.
10. The maximum period for heat preservation is 24 hours. However, the duration less than 6 hours is recommended to ensure delicious taste.
11. It is abnormal if there is large amount of steam escaping from the edge of lid during cooking. Remove the plug immediately and send the utensil to authorized service station for maintenance.
12. During cooking, if an alarm sound is heard and the following malfunction code is displayed, stop using immediately and send the utensil to authorized service station for maintenance.
13. In transit, it is recommended to hold the ears instead of the handles for safety.
14. Never disassemble the multi cooker by yourself or replace parts and accessories other than the originals.
15. Always refer any servicing or repairs to a qualified electrician.

<table>
<thead>
<tr>
<th>Malfunction Code</th>
<th>Problems / Causes</th>
</tr>
</thead>
<tbody>
<tr>
<td>E1</td>
<td>Open circuit of the sensor</td>
</tr>
<tr>
<td>E2</td>
<td>Short circuit of the sensor</td>
</tr>
<tr>
<td>E3</td>
<td>Overheating</td>
</tr>
<tr>
<td>E4</td>
<td>Signal switch malfunction</td>
</tr>
</tbody>
</table>
Disposal information

Separate collection.
This symbol means the product must not be discarded with the general household waste. There is a separate collection system for these products.

Should you want to dispose of this item please do not put it with the household waste. Used electrical and electronic equipment and batteries must be made available for separate collection.
Private households may return their used electrical and electronic equipment to designated collection facilities free of charge. Identify where your local collection points are and return the product there. (Facilities are usually available at the municipal waste site, your electrical retailer, or your local authority may provide separate collection from the household.)
By disposing of this product correctly you will be providing Positive help to the environment.

Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Voltage</th>
<th>Power</th>
<th>Capacity</th>
<th>Diameter</th>
<th>Working Pressure</th>
<th>Maximum Pressure</th>
<th>Warm TEMP</th>
<th>Preset Timer</th>
</tr>
</thead>
<tbody>
<tr>
<td>SDA56</td>
<td>230V~50Hz</td>
<td>1000W</td>
<td>6 L</td>
<td>22 CM</td>
<td>0~70kPa</td>
<td>90kPa</td>
<td>60-80 °C</td>
<td>24 Hours</td>
</tr>
</tbody>
</table>