# REDMOND

Multicooker
SkyCooker RMC-M92S-A

User manual

A1
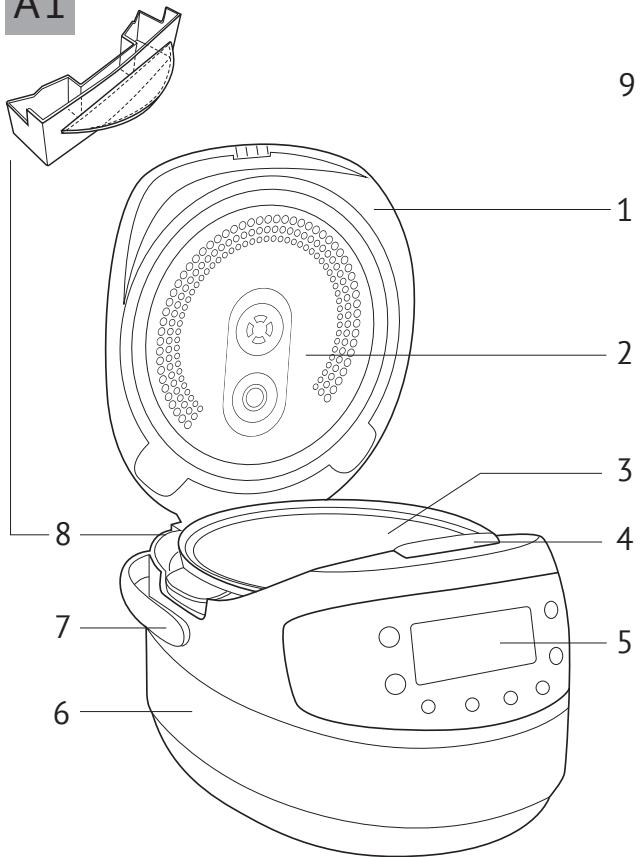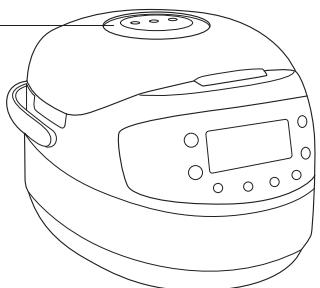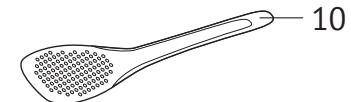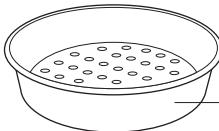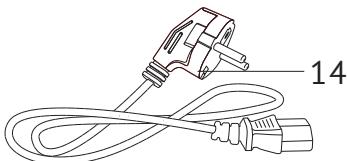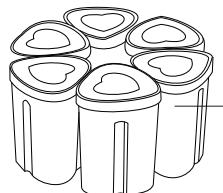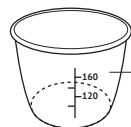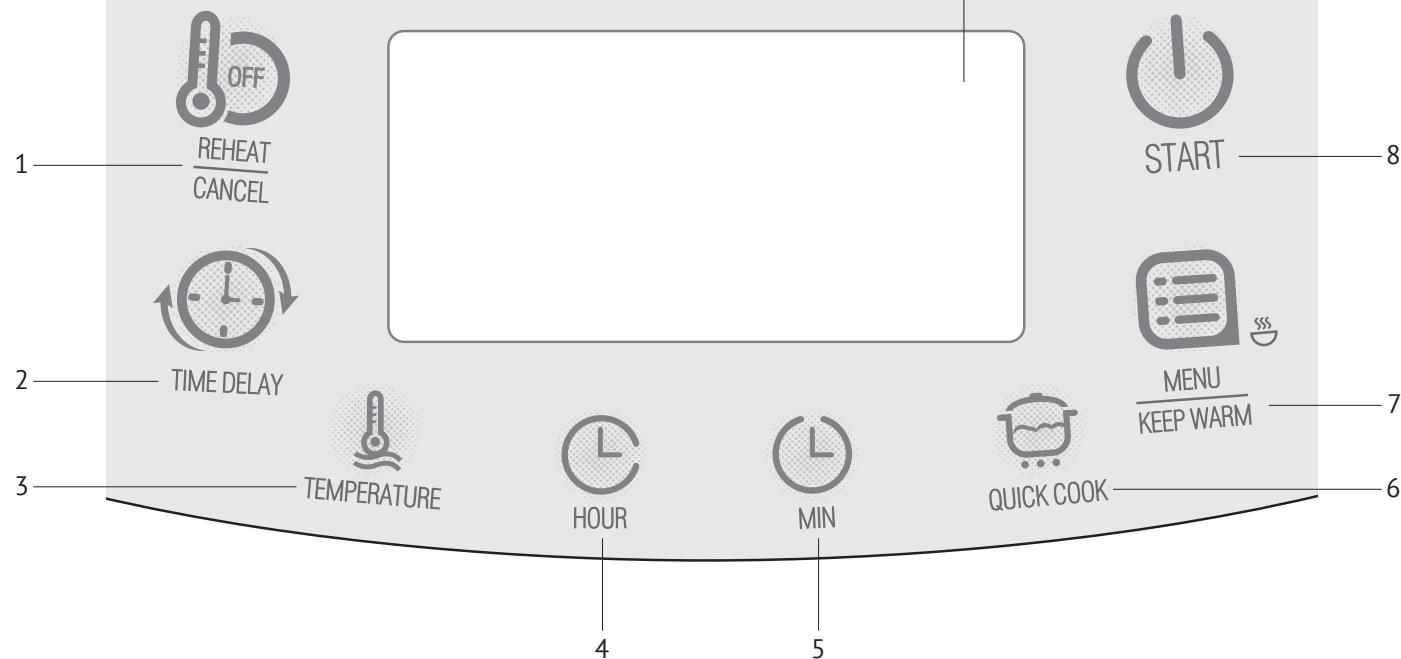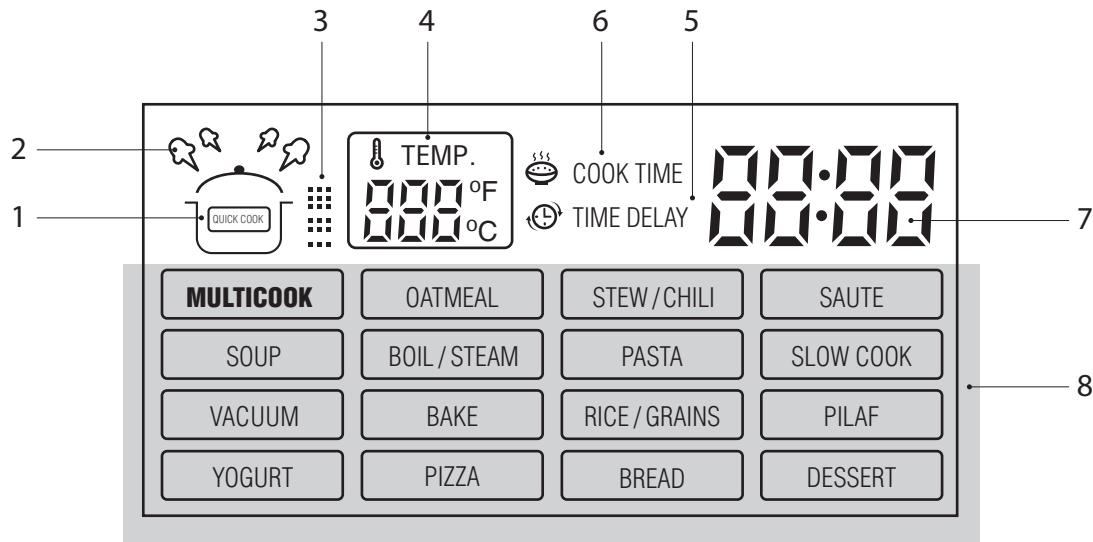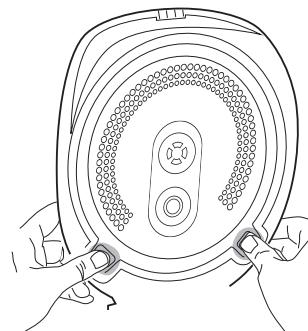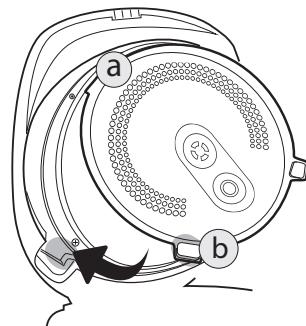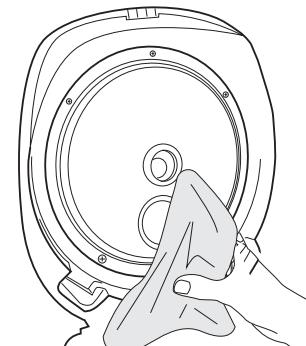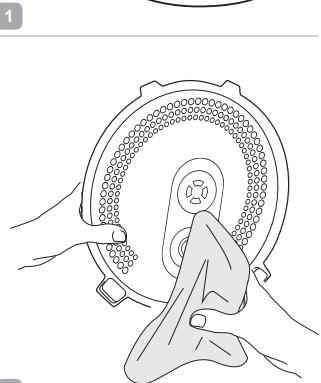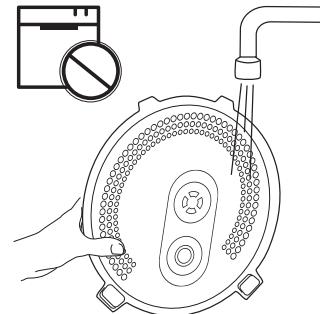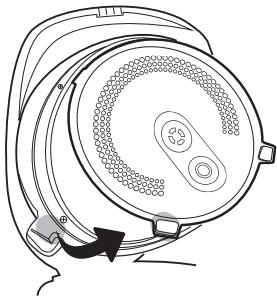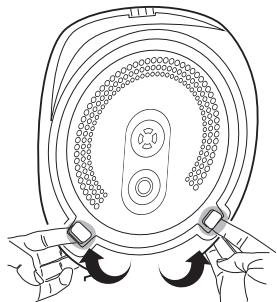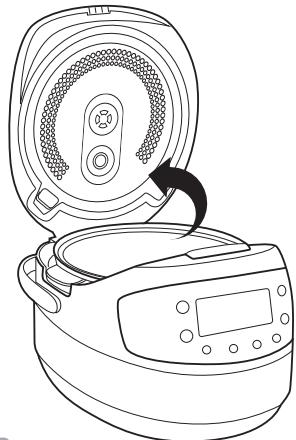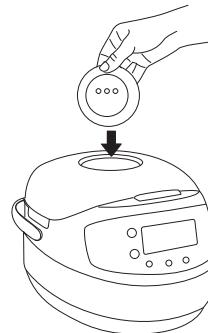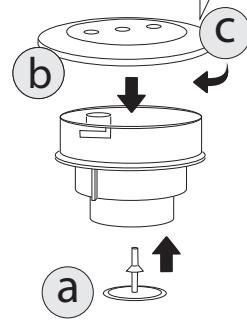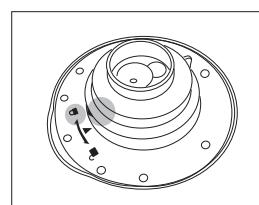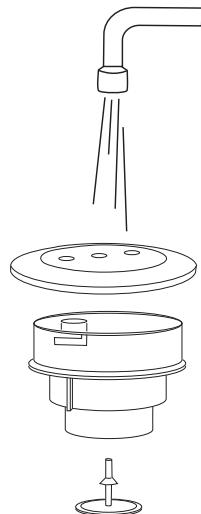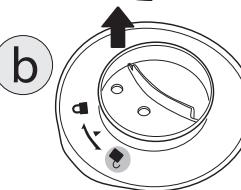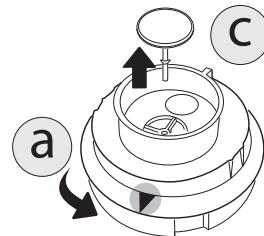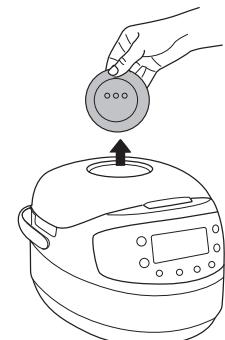
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REDMOND

OFF
REHEAT
CANCEL

1

TIME DELAY

2

TEMPERATURE

3

HOUR

4

MIN

5

QUICK COOK

6

MENU
KEEP WARM

7

START

8

A3

TEMP. °F °C

COOK TIME

TIME DELAY

QUICK COOK

MULTICOOK	OATMEAL	STEW / CHILI	SAUTE
SOUP	BOIL / STEAM	PASTA	SLOW COOK
VACUUM	BAKE	RICE / GRAINS	PILAF
YOGURT	PIZZA	BREAD	DESSERT

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2

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NOTE:

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.

This device complies with Part 15 of the FCC Rules and Industry Canada licence-exempt RSS standard(s). Operation is subject to the following two conditions: (1) this device may not cause interference, and (2) this device must accept any interference, including interference that may cause undesired operation of the device.

However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

IMPORTANT SAFEGUARDS

- When using electrical appliances, basic safety precautions should always be taken including the following:

READ ALL INSTRUCTIONS

- Do not use the appliance for other than intended use or specified purposes. Failure to follow product instructions may result in damage that will not be covered by the warranty. The manufacturer is not responsible for the consequences of improper use.
- Before installing the appliance, ensure that its voltage corresponds with the supply voltage in your home (refer to the specifications on the appliance rating plate or technical data). Using a different voltage may result in fire, accident or damage to the appliance.
- When using the extension cord, ensure that its voltage is the same as specified on the appliance. The appliance must be grounded. Ensure that it is connected to a properly grounded power outlet. Failing to do so may result in electric shock. Use only grounded extension cords.
- Cook only in the bowl.
- During use, the appliance becomes hot! Do not touch hot surfaces. To avoid an injury, do not lean over the open appliance. Do not lift or move the unit while it is operating.
- Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before putting on or taking off parts. Never handle the plug with wet hands. Do not pull power cord to disconnect from the outlet; instead, grasp the plug and pull to disconnect.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not let cord hang over edge of table or counter, or touch hot surfaces. Damaged cord may cause a shock, fire, or lead to a failure that will not be covered by the warranty.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance

to the nearest authorized service facility for examination, repair, or adjustment. Any kinds of modifications or adjustments to the product are not allowed. All the repairs should be carried out by an authorized service repair center.

- Never operate the appliance on soft surfaces.
- Do not cover the unit with any cloth or material during operation. Failure to do so may result in overheating or malfunction.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Use handle to carry the appliance only with an empty inner bowl.
- Do not use outdoors.
- Follow cleaning and general maintenance guidelines when cleaning the unit.
- To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquids. Do not wash the device under running water.
- Close supervision is necessary when any appliance is used by or near children.
- This appliance can be used by children aged 8 years and older and people 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. Keep the appliance, its cord, and all packaging materials out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children without supervision.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not place the appliance on or near a hot gas, an electric burner, or in a heated oven.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

CAUTION!
- A short detachable power-supply cord should be used to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a longer detachable power-supply cord or extension cord is used:
- The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance. Using different voltage may result in a fire or other accident, causing the device damage or shorting the circuit.
- The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

WARNING!
- Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

Technical specifications

Model.. SkyCooker RMC-M92S-A
Power.. 860 W
Voltage.. 120 V, 60 Hz
Electric shock protection ....class I
Bowl capacity...5.25 Qt / 5 L
Bowl coating...ceramic
Display..digital LED
Steam valve .... removable
Type of control... electronic, remote (Ready for Sky)
Data transfer protocol .... Bluetooth v4.0
Supported operating systems ....iOS, Android
Net weight ....2.4 kg ± 3%

Programs

1. MULTICOOK	7. PASTA	13. YOGURT
2. OATMEAL	8. SLOW COOK	14. PIZZA
3. STEW/CHILI	9. VACUUM	15. BREAD
4. SAUTE	10. BAKE	16. DESSERT
5. SOUP	11. RICE/GRAINS	17. QUICK COOK
6. BOIL/STEAM	12. PILAF	

Functions

The Ready for Sky technology (remote control)................. yes
Keep Warm function...up to 24 hours
Disabling "Keep Warm" in advance .... yes

Reheat function ....up to 24 hours
Time Delay function...up to 24 hours

Package includes

Multicooker...1 pc.
Bowl...1 pc.
Steaming container ....1 pc.
Measuring cup ....1 pc.
Serving spoon ....1 pc.
Stirring paddle...1 pc.

Spoon/paddle holder..1 pc.
Yogurt jars..6 pcs.
Cookbook..1 pc.
User manual ....1 pc.
Service booklet...1 pc.
Power cord ....1 pc.

In accordance with the policy of continuous improvement, the manufacturer reserves the right to make any modifications to design, packaging arrangement, or technical specifications of the product without prior notice.

WARNING: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

Multicooker parts (scheme A1, p. 2)

1. Main lid	7. Carrying handle	13. Steaming container
2. Removable inner lid	8. Condensate container	14. Power cord
3. Bowl	9. Removable steam valve	15. Yogurt jars
4. Lid release button	10. Stirring paddle	16. Spoon/paddle holder
5. Control panel with display	11. Serving spoon	
6. Housing	12. Measuring cup	

Control panel (scheme A2, p. 3)

1. "Reheat/Cancel" button disables/reactivates the Reheat function, interrupts the program and cancels all settings.
2. "Time Delay" button is used to enter the time setting mode in Time Delay function, to enable / disable Bluetooth function.
3. "Temperature" button is used to adjust the temperature, to set the temperature measurement units.
4. "Hour" button is used to adjust the hours.
5. "Min" button is used to adjust the minutes in time setting Time Delay modes.
6. "QUICK COOK" button starts "QUICK COOK" program.
7. "Menu / Keep Warm" button is used to select an automatic cooking program and to disable the Keep Warm function in advance.

8. "Start" button starts the cooking program.
9. Display.

Display (scheme A3, p. 4)

1. "QUICK COOK" program indicator
2. Operating program/Reheat function indicator
3. Cooking stage indicator
4. "MULTICOOK" temperature indicator

5. "Time Delay" indicator
6. Cooking program operation indicator.
7. Time value indicator.
8. Cooking program indicators.

I. PRIOR TO FIRST USE

Carefully remove the multicooker and its accessories from the packaging. Dispose of all packaging materials.

⚠ *Keep all warning labels, including the serial number identification label located on the housing. The absence of the serial number will deprive you of your warranty benefits!*

After transportation or storage at low temperatures allow the appliance to stay at room temperature for at least 2 hours before using.

Place the device on a flat, stable, and hard surface away from any objects or cabinets that could be damaged by steam, humidity, or high temperatures.

Before operating, make sure that the outer and inner parts of the multicooker have no dents, cracks or any other visible damages. There should not be any obstructions between the heating element and the bowl.

II. OPERATION

The Ready for Sky technology

The Ready for Sky technology enables to use the software app of the same name to control the appliance remotely from a smartphone or tablet.

1. Download the software from the App Store or Google Play (depending on your operating system) onto your smartphone or tablet.
2. Open the Ready for Sky app, create an account, and follow the prompts that appear on the screen.
3. Enable the Bluetooth function on the multicooker. To do this, press and hold down the "Time Delay" button, the beep will be supplied, and the button indicator will come on. The appliance should be in the standby mode (the display is not illuminated).

⚠ *The remote control of the multicooker SkyCooker RMC-M92S-A is only possible when the Bluetooth function is on (the Time Delay button indicator in standby mode is always on).*

4. Press and hold down the "Hour" button for 5 seconds on the control panel of the multicooker.
5. The changing symbols and will be displayed during connection on the multicooker display. After the connection is made an audible signal will be heard and appliance will switch to the standby mode.
6. To disable the multicooker from the mobile device press and hold down the "Min" button until an audible signal is heard, when the multicooker is in the standby mode.

ⓘ *To provide stable connection the mobile device should be located within no more than 15 metres from the appliance.*

Setting the Temperature Measurement Units

In the multicooker SkyCooker RMC-M92S-A you can choose one of two temperature units: Fahrenheit (°F) and Celsius (°C) degrees. By default, the temperature measurement unit is set to Fahrenheit (°F).

To configure the temperature units, follow the following steps:

1. In standby mode (the display is not illuminated), press and hold down the "Temperature" button, the display will show the value of 212°F.
2. Press shortly the "Temperature" button to select the desired temperature units: 100°C or 212°F will flash on the display, switching is performed in a circle.
3. Do not press the buttons on the control panel for a few seconds. Wait until the selected value on the display goes off.
4. Next time you turn on the multicooker, it will display the temperature in the selected measurement units.

Setting The Cooking Time

The multicooker allows manually adjusting the cooking time, set by default for each program (except "QUICK COOK"). Time adjustment range and interval depend on the program of cooking selected.

The time indicator will start flashing when the cooking program is selected. To increase the hour value press the "Hour" button, to increase the minute value – the "Min" button. Press and hold the corresponding button down to scroll through the digits.

ℹ️ *In certain automatic programs countdown starts only when the device reaches its operating temperature. E.g. If you set "BOIL/ STEAM" program on 5 minutes, the countdown of the program begins only when the water comes to a full boil providing enough steam. In "PASTA" program, the countdown begins after water starts boiling and "Start" button is being repressed.*

Time Delay Function

This function allows setting the program to finish by certain time. Cooking time may be delayed for a period from 10 minutes to 24 hours with 10 minute intervals. Setting Time Delay function, take the cooking time of the program into consideration. The time of a delay should be longer than the cooking time of the program selected; otherwise the program starts running right after you press "Start".

To set the time of delay press the "Time delay" button after the program selection. To increase the hour value press the "Hour" button, to increase the minute value – the "Min" button. Press and hold the corresponding button down to scroll through the digits.

ℹ️ *Time Delay function is available in all automatic programs except "SAUTE", "PASTA" and "QUICK COOK".*

It is not recommended to use Time Delay function if dairy and other perishable products are being used (eggs, fresh milk, meat, cheese etc.).

Keep Warm Function

Function is being automatically activated at the end of the cooking program. When the program finishes, the temperature of the meal 160-170°F (70–75°C) is being maintained for a period of time up to 24 hours. The "Reheat/Cancel" indicator is lit with the enabled Keep Warm, the direct counting of the program time in this mode is displayed.

Keep Warm may be disabled if necessary by pressing and holding the "Reheat/Cancel" button until an audible signal is heard.

ℹ️ *The function is not applicable in "PASTA", "YOGURT" and "QUICK COOK" programs.*

When setting the cooking temperature below 175°F (80°C) in the "MULTICOOK" program the Keep Warm function will be disabled by default. To enable Keep Warm press and hold down the "Menu / Keep Warm" button during program operation.

Disabling The "Keep Warm" In Advance

Automatic activation of the Keep Warm function at the end of the program may sometimes be undesirable. The multicooker allows disabling the function in advance, while setting the program or during its operation. Press and hold down the "Menu / Keep Warm" button to cancel the function. "Reheat/Cancel" button indicator goes off. To reactivate the function, repress and hold down the "Menu / Keep Warm" button ("Reheat/Cancel" button indicator goes off).

Reheat Function

The multicooker can be used for warming up cold meals. To reheat:
- Put the products into the bowl. Place the bowl inside the device.
- Close the lid until it clicks into place and plug in the unit.
- Press and hold down "Reheat/Cancel" button for a few seconds until an audible sound is produced. Corresponding indicators light up and "reheating" process begins. The timer starts its countdown.

The meal will be warmed up to 160-170°F (70–75°C) and the temperature will be maintained for the next 24 hours. To cancel the function press and hold down "Reheat/Cancel" button. Corresponding indicators go off.

ℹ️ *The function may operate for a period of 24 hours, however, we recommend using it moderately, because a prolonged thermal exposure may sometimes affect flavor characteristics of the meal.*

Standard Operating Procedure for Automatic Programs

1. Measure the ingredients according to the recipe.
2. Put them into the bowl. Make sure that all the ingredients including liquid are below the scale mark indicating maximum capacity. Place the bowl inside the device. The bowl and the heating element must fit tightly.
3. Close the lid until it clicks into place. Plug in the unit.
4. Repeatedly press "Menu / Keep Warm" button to select the program (corresponding indicator lights up).

ℹ️ *To start the "QUICK COOK" program from the standby mode press and hold down the "QUICK COOK" button, until the "QUICK COOK" indicator lights up on display. During this program operation the program countdown is not displayed.*

5. The "MULTICOOK" program provides the cooking temperature adjustment before the start of the program (default temperature is 210°F (100°C)). Set the desired value by pressing the "Temperature" button.
6. You can adjust cooking time value.
7. Set time of delay if necessary.
8. Press and hold for several seconds the "Start" button to begin cooking cycle. "Start" and "Reheat/Cancel" indicators will light up solid. Depending on the selected cooking program the countdown will start immediately or after water in the bowl comes to the boil.

ℹ️ *When using the "PASTA" program an audible signal will inform you of water boiling and the necessity of adding the ingredients. The time starts to countdown after repressing "Start".*

9. To preliminarily disable the Keep Warm function, press and hold down the "Menu / Keep Warm" button (the ("Reheat/ Cancel" button indicator will go out). You may reenable this function by repressing the "Menu / Keep Warm" button.
10. An audible signal will be produced to indicate that cooking cycle is complete. Depending on selected programme or current settings the appliance will either enter Keep Warm ("Reheat/Cancel" is lit on the display) or Standby mode "Start" button indicator is flashing).

ℹ️ *To interrupt cooking process at any stage, to cancel set program or the Keep Warm function press and hold down "Reheat/ Cancel" button.*

"MULTICOOK" Program

This program can be used to cook any meal with your personal time and temperature settings. REDMOND SkyCooker RMC-M92S-A, featuring "MULTICOOK" program will be able to replace a big number of kitchen appliances. Now any recipe, either from your family cookbook or Internet, can be adjusted for your multicooker.

For your convenience, the device does not switch to "Keep Warm" automatically by the end of the program if the cooking temperature was less than 175°F (80°C). It may be manually reactivated by pressing and holding down the "Menu / Keep Warm" button right after the program starts running. "Reheat/Cancel" button indicator lights up.

Program's default temperature is 210°F (100°C), default time is 15 minutes. Temperature adjustment range (use "Temperature" button to adjust) is from 95°F (35°C) to 340°F (170°C) with 34°F (1°C) intervals. Cooking time adjustment range is from 2 minutes to 15 hours with the following intervals: less than 1 hour – 1 minute, over an hour – 5 minutes.

📖 *A big number of various dishes can be prepared with the help of "MULTICOOK". Follow recommendations of our chefs given in the recipe book and the table of recommended temperature settings.*

"OATMEAL" Program

This program is recommended for cooking various porridges using milk. Program's default time is 10 minutes. Manual time adjustment is available. Time adjustment range is from 5 minutes to 1.5 hours with 1 minute intervals.

"OATMEAL" program is recommended for cooking various oat porridges using pasteurized low fat milk. To avoid boiling away, we recommend you do the following:
- rinse grain thoroughly before cooking;
- grease the sides of the bowl with butter;
- follow proportions suggested in the recipe book. Increase or reduce amount of ingredients proportionally;
- using whole milk dilute it by half with water.

Cooking results may vary depending on the place of origin and the manufacturer of the products used.

If you did not manage to achieve the desired result, please consult the chapter "Cooking Tips" to receive necessary recommendations on cooking or use the multifunctional program "MULTICOOK". Set the temperature of 200°F (95°C). Follow the proportions and cooking time settings given in the recipe.

"STEW/CHILI" Program

This program is recommended for stewing vegetables, meat, fish, poultry, and seafood. Program's default time is 1 hour. Manual time adjustment is available. Time adjustment range is from 20 minutes to 12 hours with 5 minute intervals.

"SAUTE" Program

This program is recommended for sauteing meat, vegetables, poultry, and seafood. Program's default time is 15 minutes. Manual time adjustment is available. Cooking time adjustment range is from 5 minutes to 1.5 hours with 1 minute intervals. Time Delay function is not available in this program.

ℹ️ *To prevent food from burning follow instructions given in the recipe book and stir ingredients thoroughly while sauteing.*

"SOUP" Program
This program is recommended for cooking various broths, soups (chunky, bisque, cream soup etc.) and making fruit and berry drinks. Program's default time is 1 hour. Manual time adjustment is available. Cooking time adjustment range is from 20 minutes to 8 hours with 5 minute intervals.

"BOIL/STEAM" Program
This program is recommended for boiling/steaming meat, fish, vegetablese and children meals. Program's default time is 15 minutes. Manual time adjustment is available. Cooking time adjustment range is from 5 minutes to 2 hours with 5 minute intervals. Use the steaming container provided to steam the foods.
1. Pour 600–1000 ml of water into the bowl. Place the steaming container in.
2. Measure the ingredients and put them into the container. Place the bowl inside the device. The bowl and the heating element must fit tightly.
3. Follow steps 3 to 10 given in "Standard operating procedure for automatic programs".

Countdown of the program does not start until the device reaches its operating temperature (water comes to a full boil).

If you want to adjust the default settings of the program we advise consulting the table of recommended steaming time settings for various products.

"PASTA" Program
This program is recommended for cooking pasta, sausages, eggs, etc. Program's default time is 8 minutes. Manual time adjustment is available. Cooking time adjustment range is from 2 minutes to 20 minutes with 1 minute intervals. Cooking time of the program covers the period of time needed to bring water to a boil and to cook the ingredients. The device produces an audible sound upon boiling alarming you to put ingredients inside the bowl. Repress the "Start" button to begin the countdown. Time Delay function is not available in this program.

During preparation of certain products (pasta, etc.), foam might arise. To avoid foam boiling over, we recommend you to open the lid a few minutes after the products have been added into boiling water.

"SLOW COOK" Program
This program is recommended for making slow cooked dishes. Program's default time is 3 hours. Manual time adjustment is available. Cooking time adjustment range is from 30 minutes to 12 hours with 10 minute intervals.

"VACUUM" Program
This program is recommended for cooking vacuum sealed products. Program's default time is 2 hours 30 minutes. Manual time adjustment is available. Cooking time adjustment range is from 10 minutes to 12 hours with 5 minute intervals. Keep Warm function is not available in this program.

"BAKE" Program
This program is recommended for baking cakes, puddings, pies, puff, and yeast pastry. Program's default time is 1 hour. Manual time adjustment is available. Cooking time adjustment range is from 20 minutes to 8 hours with 5 minute intervals.

The readiness of the cake may be checked with a toothpick. Insert a toothpick in and if it comes out dry, your cake is ready.

We recommend disabling the Keep Warm function when baking.

"RICE/GRAINS" Program
This program is recommended for cooking rice and other grains. Program's default time is 35 minutes. Manual time adjustment is available. Cooking time adjustment range is from 5 minutes to 4 hours with 5 minute intervals.

"PILAF" Program
This program is recommended for cooking different pilafs, paella or risotto. Program's default time is 1 hour. Manual time adjustment is available. Cooking time adjustment range is from 20 minutes to 1.5 hours with 10 minute intervals.

"YOGURT" Program
This program is recommended for making healthy and delicious homemade yogurts. Default time is 8 hours. Manual time adjustment is available. Cooking time adjustment range is from 10 minutes to 12 hours with 10 minute intervals. Keep Warm function is not available in this program. Adding ingredients into the bowl make sure that it is filled only to half of its size.

"PIZZA" Program
This program is recommended for making pizza. Default time is 25 minutes. Manual time adjustment is available. Cooking time adjustment range is from 10 minutes to 1 hour with 5 minute intervals.

"BREAD" Program
This program is recommended for baking white and wheat-rye breads. The program includes complete baking cycle starting from the process of proofing the dough and up until the moment you take the freshly baked product out. Default time is 3 hours. Manual time adjustment is available. Cooking time adjustment range is from 1 to 6 hours with 10 minute intervals. Keep Warm function is not available in this program. Adding ingredients into the bowl make sure that it is filled only to half of its size.

Remember, that the baking starts one hour after the beginning of the program when the dough has proofed.

- Before using baking flour, we advise you sift it, removing any impurities and adding to it some air.
- It is not recommended to use "Time Delay" function because this may affect the quality of pastry.
- Do not open the lid until the program finishes!
- In order to minimize the cooking time and to simplify the process of baking we advise using baking flour mixes.

"DESSERT" Program
This program is recommended for making various desserts using fruits and berries. Default time is 1 hour. Manual time adjustment is available. Cooking time adjustment range is from 5 minutes to 4 hours with 5 minute intervals.

"QUICK COOK" Program
This program is recommended for quick cooking rice and other grains. Manual time adjustment and Time Delay function are not available in this program.

III. ADDITIONAL FEATURES
- Proofing Dough
- Making Fondue
- Making Cheese, Cottage Cheese
- Deep sauteing
- Making khalvah
- Sterilizing tableware
- Pasteurizing liquid foods
- Baby food heating

You may find recipes of the dishes, indicated in the section in the cookbook or on website www.redmond.company.

IV. COOKING TIPS
Common Cooking Mistakes and Ways of Solving Them
This table familiarizes you with the practical tips and solutions to some common problems you may experience when using the multicooker.

THE DISH IS UNDERCOOKED

Possible causes	Solutions
The lid of the device was open or was not closed properly, so the cooking temperature was not high enough	Try to avoid opening the lid while cooking. Close the lid until it clicks into place. Make sure that the rubber sealing ring located on the inner side of the lid is not deformed or damaged in any way
Cooking temperature was not observed because the bowl and the heating element did not fit tightly	There should not be any foreign objects between the lid and the housing of the device, remove if any. Always make sure that the heating element is clean and fits tightly with the bowl before cooking
Wrong ingredients or settings were chosen. General proportions were not observed, the foods were cut into pieces that are a bit too big. Wrong time settings. Chosen recipe is not appropriate for the appliance	We recommend that you use recipes adapted for the device. Choose proven recipes only. Set the time and cooking programme, choose ingredients, proportions, and the size of pieces according to the recipe
Steaming: the amount of water in the bowl is not enough to provide enough steam density	Use the amount of water recommended. If in doubt, check the water level while steaming
Sauteing	Too much vegetable oil was added	For regular sauteing add an amount of vegetable oil just enough to cover the bottom of the bowl. Follow recommendations given in the recipe while deep sauteing

Possible causes		Solutions
Sauteing	Too much liquid inside the bowl	Do not close the lid of the device while sauteing unless specified in the recipe. Defrost and let drain the ingredients before sauteing
Boilng: the broth boiled away while cooking acidic foods		Certain foods need to be washed or sautéed before cooking. Follow recommendations given in the recipe
Baking (dough failed to bake through)	While proving the dough has reached the inner lid and covered the steam valve	Use a smaller amount of dough
	Too much dough in the bowl	Take the product out of the bowl, turn it over and place back. Bake until ready, next time use smaller amount of dough

THE DISH IS OVERCOOKED

Wrong ingredients or time settings, the foods were cut into pieces that are a bit too small	We recommend that you use the recipes adapted for your model. Set the time and cooking programme, choose ingredients, proportions and the size of the pieces according to the recipe
The dish was in the bowl on the Keep Warm function for too long after being cooked	We recommend that you use the Keep Warm function mode moderately. If your device enables you to switch "Keep Warm" off in advance, use it to avoid the problem

LIQUID BOILS AWAY WHILE COOKING

Milk boils away	Depending on both quality and properties of the milk used, it may boil away. To avoid this, we recommend that you use only ultra-pasteurized skimmed milk. Mix the milk with some water if needed
Foods were not properly processed (were not rinsed well, etc.). Wrong general proportions or ingredients	We recommend that you use the recipes adapted for the device. Try choosing proven recipes only. Set the time and cooking programme, choose ingredients, proportions, and the size of the pieces according to the recipe. Whole grains, meat, fish, and seafood need to be thoroughly rinsed before cooking
he product froths	T We recommend you to rinse the product thoroughly, to remove the steam valve, or to cook with the lid open

THE DISH GETS BURNT

The bowl was not properly washed before cooking. Non-stick coating is damaged	Before cooking ensure that the bowl is clean and has no coating defects
General amount of ingredients is smaller than recommended	Use proven recipes adapted for the device
Cooking time was too long	Reduce the cooking time or follow recommendations given in the recipe adapted for your model
Sauteing: oil was not added; the ingredients have not been stirred or turned over	For regular sauteing add an amount of vegetable oil just enough to cover the bottom of the bowl. For proper sauteing stir or turn the ingredients occasionally in the bowl while cooking
Stewing: not enough liquid	Add more liquid. Avoid opening the lid while cooking
Boiling: not enough liquid in the bowl (proportions were not observed)	Follow recommended amounts of liquids and solids while cooking
Baking: the bowl was not greased before baking	Grease the bottom and sides of the bowl with butter or vegetable oil before baking (do not pour oil inside)

INGREDIENTS LOSE THEIR SHAPE WHEN COOKED

The ingredients have been stirred a bit too often	While sauteing foods, it is enough to stir the ingredients every 5-7 minutes

Cooking time was too long	Reduce cooking time or follow recommendations given in the recipe adapted for the device

PASTRY IS DAMP

Improper ingredients were used (juicy fruit or vegetables, frozen berries, sour cream, etc.)	Use ingredients according to the recipe. Avoid using ingredients that contain excess moisture or use them in smaller amounts
The baked product has been left in the multicooker with the closed lid for too long	We recommend that you take the baked product out of the bowl right after the baking cycle is over or leave it on "Keep Warm" mode for a short period of time only

PASTRY WON'T RISE

Eggs and sugar were not whisked well	Use proven recipes adapted for the device. Choose, measure and process the ingredients according to the recommendations given in the recipe
The dough sat for too long before being baked	
The flour wasn't sifted or the dough was not kneaded well	
Wrong ingredients	
Wrong recipe	

> ℹ️ *Certain REDMOND multicookers feature overheat protection in the "STEW/CHILI" and "SOUP" programmemes. In case there is not enough liquid in the bowl, the appliance activates overheat protection, automatically interrupts the programmeme, and switches to the Keep Warm.*

Table of Default Settings

Program	Recommendations for use	Waiting to access to operating parameters	Default cooking Time	Time range/interval	Time Delay, h	Keep Warm, h
MULTICOOK	Cooking various meals with your personal time and temperature settings		30 min	1 min – 12 h / 1 min	24	12
OATMEAL	Cooking porridges using milk		45 min	1 min – 4 h / 1 min	24	12
STEW/CHILI	Stewing meat, fish, vegetables, etc.		1 h	1 min – 12 h / 1 min	24	12
SAUTE	Sauteing meat, fish, vegetables, etc.	✓	18 min	1 min – 2 h / 1 min	–	12
SOUP	Making various soups and broths		1 h	1 min – 8 h / 1 min	24	12
BOIL/STEAM	Boiling/steaming meat, fish, vegetables, etc.	✓	35 min	1 min – 2 h / 1 min	24	12
PASTA	Cooking pasta, sausages and other semi-finished products	✓	8 min	1 min – 1 h / 1 min	–	–
SLOW COOK	Making slow cooked dishes		3 h	1 min – 12 h / 1 min	24	12
VACUUM	Cooking vacuum sealed products		2 h 30 min	10 min – 12 h / 5 min	24	–
BAKE	Baking cakes, puddings, pies, puff and yeast pastry		1 h	20 min – 8 h / 5 min	24	4
RICE/GRAINS	Cooking rice and other grains	✓	20 min	1 min – 4 h / 1 min	24	12

Program	Recommendations for use	Waiting to access to operating parameters	Default cooking Time	Time range/interval	Time Delay, h	Keep Warm, h
PILAF	Making meat, fish, poultry and seafood pilafs		1 h	1 min – 2 h / 1 min	24	12
YOGURT	Making different kinds of yogurt; proofing dough		8 h	5 min – 12 h / 5 min	24	–
PIZZA	Making pizza		20 min	1 min – 4 h / 1 min	24	4
BREAD	Baking white and wheat-rye breads including the proofing cycle		3 h	10 min – 4 h / 1 min	24	3
DESSERT	Making desserts using fresh fruits and berries		40 min	1 min – 8 h / 1 min	24	12
QUICK COOK	Quick cooking rice and other grains		–	–	–	–

Recommended Steaming Time Settings For Various Products
(for 500 g of product with the volume of water 600 - 1000 ml)

Product	Cooking time, min	Product	Cooking time, min
Pork/beef fillet (cut into 1.5 cm cubes)	20/30	Dumplings/Khinkali	20
Mutton fillet (cut into 1.5 cm cubes)	30	Potatoes (cut into 1.5 cm cubes)	20
Chicken fillet (cut into 1.5 cm cubes)	15	Carrots (cut into 1.5 cm cubes)	30
Meatballs/cutlets	15/20	Beet (cut into 1.5 cm cubes)	80
Fish fillet	10	Frozen vegetables	15
Shrimps (cooked, peeled, frozen)	5	Egg	10

ℹ️ *Please note that these are only approximate guidelines. Steaming times may vary, depending on the quality of foods and your personal preferences.*

Recommended Temperatures in "MULTICOOK"

Temperature, °F (°C)	Recommendations for use	Temperature, °F (°C)	Recommendations for use
95°F (35°C)	Proofing dough, cooking vinegar	220°F (105°C)	Making pilaf
100°F (40°C)	Making yogurts	230°F (110°C)	Sterilization
110°F (45°C)	Starter	240°F (115°C)	Making sugar syrup
120°F (50°C)	Fermentation	250°F (120°C)	Making knuckle
130°F (55°C)	Cooking vacuum sealed fish and seafood, making fondant	260°F (125°C)	Making floor sauteing for soup and sauce dressing
140°F (60°C)	Cooking vacuum sealed chicken, making green tea or baby food	270°F (130°C)	Making pudding
150°F (65°C)	Cooking vacuum sealed meat	275°F (135°C)	Browning cooked foods
160°F (70°C)	Making punch	280°F (140°C)	Smoking foods
170°F (75°C)	Pasteurizing, making white tea	290°F (145°C)	Baking vegetables and fish in foil

Temperature, °F (°C)	Recommendations for use	Temperature, °F (°C)	Recommendations for use
175°F (80°C)	Making mulled wine	300°F (150°C)	Baking meat in foil
180°F (85°C)	Making cottage cheese and other dishes, re-quiring long cooking times	310°F (155°C)	Baking pizza
190°F (90°C)	Making red tea	320°F (160°C)	Sauteing poultry
200°F (95°C)	Making milk porridge, meat jelly	330°F (165°C)	Sauteing steaks
210°F (100°C)	Cooking soup, meringues or jam, stewing or boiling vegetables and meat	340°F (170°C)	Deep sauteing

V. CLEANING AND MAINTENANCE

General Guidelines

• Prior to first use or in order to remove the odor after cooking steam half a lemon for 15 minutes using the "BOIL/STEAM" programme.
• Do not leave cooking bowl with foods or liquids inside closed multicooker for over 24 hours. Store cooked foods in re-frigerator and reheat when required, using Reheat function.
• If not in use for an extended period of time, unplug the appliance. Cooking chamber, heating disc, cooking bowl, inner lid and steam valve must be dry and clean.
• Before you start cleaning the appliance, make sure that it is unplugged and has completely cooled down. Use soft cloth and mild soap to clean.

⚠️ *DO NOT use a sponge or tissue with hard or abrasive surface or abrasive pastes. DO NOT use any chemically aggressive substances or any other agents which are not recommended for cleaning items that come into contact with food.*

🛑 *DO NOT immerse the appliance in water or wash under running water!*

• Be careful when cleaning rubber parts of the multicooker, because damaged or deformed parts may lead to malfunction of the unit.
• Clean the housing when necessary. Cooking bowl, inner lid and removable steam valve need to be cleaned after each use. Condensate, accumulating during cooking, needs to be removed after each use. Clean the interior of the cooking chamber when necessary.

To Clean the Housing
Use soft damp cloth or sponge to clean the housing. If necessary, use a mild soap solution and wipe the surface dry to remove soap residue and water spots.

To Clean the Bowl
Wash the bowl by hand, using soft sponge and mild soap, or in a dishwasher (following its manufacturer's recommendations). If necessary fill the bowl with warm water, let soak and clean. Wipe the outer surface of the bowl dry before positioning it back inside the multicooker. When the multicooker is used on a regular basis, inner non-stick coating of the bowl may partially or completely change color, which does not indicate a defect.

To Clean Inner lid
To see the order of removal and adjustment of the inner lid ref to the scheme A4 (p. 5). To clean the main and removable inner lids use a damp kitchen cloth or a sponge. Before adjusting the inner lid wipe the surfaces of both lids dry.

To Clean Removable Steam Valve
Steam valve is located in the special slot on the inner surface of the lid. To see the cleaning order ref to the scheme A5 (p. 6).

🛑 *CAUTION! Do not twist or stretch sealing insert to avoid its deformation.*

To Remove Condensate
Condensate accumulates in the special cavity on the housing around the bowl and flows into a special container in the back of the appliance. To clean the container rinse it under running water, following above mentioned rules. Remove the remaining condensate using a kitchen cloth.

To Clean Cooking Chamber

Compliance with the user manual guidelines minimizes the risk of food particles or liquids accumulating inside the cooking chamber. However, if the inside of the chamber gets dirty, clean it to prevent improper operation or malfunction of the unit.

STOP *Before cleaning cooking chamber ensure, that the multicooker is unplugged and has completely cooled down!*

Walls of the cooking chamber, surface of the heating disk, and the casing of central thermal sensor (located in the middle of the heating disk) can be cleaned with a damp (not wet!) sponge or cloth. Remove any traces of soap or detergent if using any to prevent unwanted odors during cooking. If there is a foreign object in the cavity around central thermal sensor, carefully remove it using tweezers, trying to avoid pressing on the casing of the sensor. Clean heating disk with a damp medium-hard sponge or synthetic brush, if necessary.

ⓘ *When the multicooker is used on a regular basis, heating disk may partially or completely change color, which does not indicate a defect and does not affect proper operation of the unit.*

VI. ADDITIONAL ACCESSORIES

Additional accessories for the multicooker and information on the innovations are available through www.redmond.company and our authorized dealers.

VII. BEFORE CONTACTING SERVICE CENTER

Problem	Possible cause	Solution
Display shows the error code: E1 – E5	System error, device overheating, failure of control board or heating element are possible	Unplug the device and let cool down. Check the presence of the bowl in the device and sufficient volume of the product in it, close the lid tightly. Plug in the appliance and restart the program. If the problem persists, contact an authorized service center
Appliance does not switch on	Power cord is not connected to the appliance and/or socket	Ensure that the power cord is connected to the corresponding inlet on the housing of the appliance and to the socket
	Wall socket is not working properly	Connect to a properly working wall socket
	Power supply failure	Check the power supply. If not available, contact local electricity supply company
Dish is taking too long to cook	Power supply interruption (power supply is unstable/underrated)	Ensure that the power supply is stable. If unstable /underrated, contact local electricity supply company
	There is a foreign object between the bowl and the heating element (grain, food particles, debris, etc.)	Unplug the appliance and let cool down. Remove foreign object or objects
	The bowl is not properly positioned	Properly position the bowl into place
	Heating disk is dirty	Unplug the appliance and let cool down. Clean heating disk
Hot steam escapes from under lid during cooking	Inner lid and cooking bowl fail to seal hermetically	The bowl is not properly positioned — Properly position the bowl into place
		The lid is not closed properly; foreign object under lid — Remove foreign objects (grain, food particles, debris, etc.) from under the rim, if any. Always close the lid until it clicks into place
		Sealing ring is dirty, deformed, or damaged in any way — Check the sealing ring. Replace, if necessary

Problem	Possible cause	Solution
The attempt of synchronization or transferring the data from the appliance to the mobile device failed (error message will be displayed).	Bluetooth function on the mobile device is disabled	Enable Bluetooth function on the mobile device
	Ready for Sky app on the mobile device is deactivated	Run the Ready for Sky app on the mobile device
	The multicooker and mobile device are far away from each other or there are strays for the radio signal.	Ensure the distance between devices does not exceed 15 metres and there are no strays for transmission of radio signal.
	Bluetooth function on the multicooker is disabled	Enable Bluetooth function on the multicooker

The packaging, user manual and the device itself may not be treated as household waste. Instead, it shall be taken to the applicable collection point for the recycling of electrical and electronic equipment.

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