



## EN ■ Preserving boiler

*Translation of the original manual*

### READ CAREFULLY AND STORE THEM FOR FUTURE USE

- This appliance may be used by children 8 years of age and older and by persons with physical or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use the product in a safe manner and understand the potential dangers.
- Children must not play with the appliance.
- Cleaning and maintenance performed by the user must not be performed by unsupervised children.
- If the power cord is damaged, it must be replaced by an authorised service centre or by another similarly qualified person, this will prevent the creation of a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.
- This appliance may not be used by children. Keep the appliance and its power cord away from children.
- The appliance is designed for household use only. It is not intended for use in locations such as:
  - staff kitchens in stores, offices and other workplaces;
  - hotel or motel rooms and other living areas; agricultural farms;
  - bed and breakfast establishments
- As a result of residual heat, accessible surfaces of the appliance are hot during its use and afterwards. Do not touch the hot surface. Use the thermally insulated handles to handle the appliance.
- Do not submerge the appliance in water or wash it under a current of running water.
- Wipe the surface that comes into contact with food using a soft sponge lightly dampened in clean warm water and then wipe dry using a clean wiping cloth.



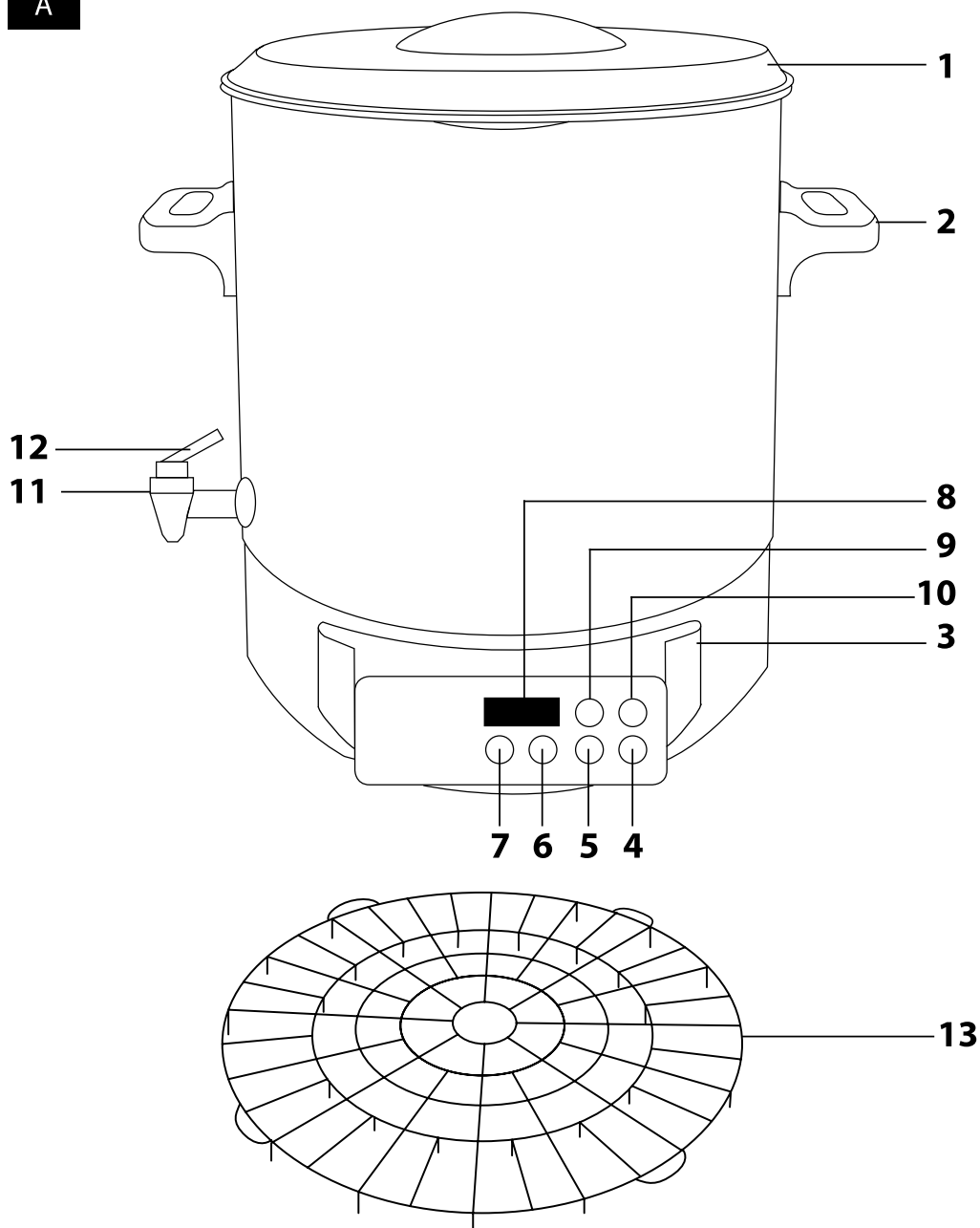
#### **Warning:**

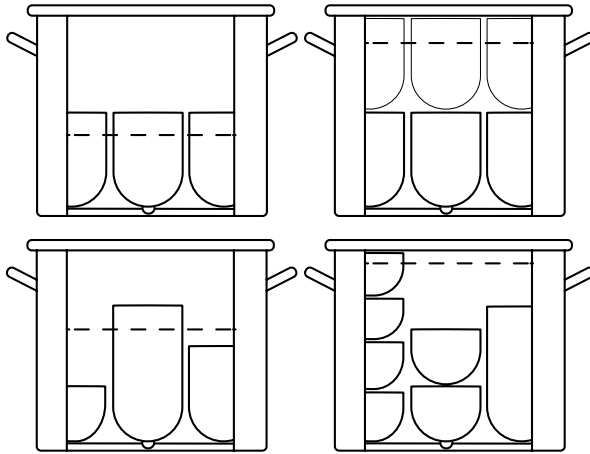
Incorrect use may lead to injuries.

- This appliance is used for canning fruit and vegetables, for preparing hot beverages, soups and sauces and for blanching fruit and vegetables, etc. Do not use it for purposes other than those for which it is intended.
- Do not use the appliance in an industrial environment or outdoors.
- Before connecting this appliance to a power socket, make sure the rated voltage stated on its rating label corresponds to the voltage in your power socket.
- Connect the appliance only to a properly grounded power socket. Do not use an extension cord or a multi-socket adapter. If necessary, use an extension cord with a power rating appropriate for this appliance.
- Do not place the appliance on an electric or gas stove or in its vicinity, on a drainboard, edge of a table, on unstable or uneven surfaces. Always position the appliance on a horizontal, dry and stable surface. There needs to be sufficient clearance above the appliance enabling it to be filled safely.
- Do not use the appliance in the direct vicinity of a bath, shower or pool, etc. or in locations where splashing water may be present.
- Use the appliance at an ambient temperature range from 5 to 35 °C.
- Only use the appliance with the original accessories that came with it.
- Always make sure that the appliance is properly assembled before putting it into operation and filling it with liquid.
- The minimum amount of liquid used to fill the boiler is approximately 5 litres. Do not fill the boiler up the edge. Fill it to no more than 5 cm below the top edge of the boiler. In the event of overfilling, there exists a risk of hot liquid splashing out.
- Be especially careful when handling hot liquids and foods. Hot steam or splashing hot foods and liquids may cause scalding.
- Steam may be released from around the lid during use. Pay increased attention to avoid scalding.
- Do not turn on the appliance when it is empty. Incorrect use may negatively affect its lifetime. For the event that it is accidentally started, the appliance is equipped with a thermal fuse that will turn it off in the case of overheating in order to prevent its damage. It is necessary to allow the appliance to cool down for at least 30 minutes before using it again. Do not pour liquids into the boiler immediately after it was turned off.
- Do not pour icy cold water into the appliance when it is hot. Otherwise, the enamelled surface of the boiler could crack.

- Always turn off and disconnect the appliance from the power socket when not using it, and when leaving it without supervision, before moving and cleaning it. Allow the appliance to cool down before moving or cleaning it.
- Do not move the appliance when it is hot or filled with hot liquid or canning jars.
- Keep the appliance clean. Clean it according to the instructions in chapter Cleaning and maintenance.
- Ensure that the power plug contacts do not come into contact with water or moisture. Do not place heavy items on the power cord. Make sure that the power cord does not hang over the edge of a table or that it is not touching a hot surface.
- Disconnect the appliance from the power socket by gently pulling the plug of the power cord, and not the power cord itself. Otherwise, this could damage the power cord or the socket.
- Do not use the appliance when it is not functioning properly or showing any signs of damage. In order to prevent a hazardous situation arising, do not repair the appliance yourself or modify it in any way. Have all repairs performed at an authorised service centre. By tampering with the appliance, you risk voiding your legal rights arising from unsatisfactory performance or quality warranty.

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- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use.
- We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

### DESCRIPTION OF THE APPLIANCE

- |                                                                     |                                                                        |
|---------------------------------------------------------------------|------------------------------------------------------------------------|
| <b>A1</b> Removable lid                                             | <b>A9</b> button to start the operation of the boiler                  |
| <b>A2</b> Thermally insulated handles                               | <b>A10</b> to cancel the operation of the boiler                       |
| <b>A3</b> Power cord storage compartment                            | <b>A11</b> Drain tap                                                   |
| <b>A4</b> - button for lowering the temperature or operating time   | <b>A12</b> Tap lever                                                   |
| <b>A5</b> + button for increasing the temperature or operating time | <b>A13</b> Canning rack                                                |
| <b>A6</b> button for setting the minutes (MIN)                      | <b>A14</b> "M" maximum water level mark (inside the boiler, not shown) |
| <b>A7</b> button for setting the temperature (°C)                   | <b>A15</b> "O" minimum water level mark (inside the boiler, not shown) |
| <b>A8</b> Display                                                   |                                                                        |

### BEFORE FIRST USE

- Before first use, take the appliance and its accessories out of the packaging material and remove all promotional labels and stickers. Check that neither the appliance nor any of its parts is damaged.

#### Installing the drain tap

- Unless it is already installed at the factory, it is necessary to install the drain tap **A11** before using the appliance.
- Drain tap **A11** consists of the drain tap, two gasket washers and a fastening nut.
- First fit one of the gasket washers on to the drain tap **A11** and then insert it into the hole in the boiler. Now fit the second gasket washer and secure in place using the nut. Make sure that the nut is properly tightened so that no liquid leaks out during use. Pour some water into the boiler and check for any leaks. If the water leaks, it is necessary to tighten the nut. If necessary, you may use a wrench or key corresponding to the size of the nut. Nevertheless, be careful not to scratch the inner surface of the boiler.

#### Using for the first time

- Wipe the inner surface of the boiler with a dampened cloth. Fill it with approximately 5 litres of clean water and allow the water to boil in it for approximately 10 minutes. Then allow the appliance to cool down. Then place a container underneath the tap **A11** and drain the water into it. Detailed instructions for operating the appliance are provided in chapter "Operating the appliance".



#### Note:

When first turned on, a slight odour may be noticed. This is an entirely normal event, which will disappear in a short time.

- Now the appliance is ready for operation.

### OPERATING THE APPLIANCE

#### 1. CANNING

1. Place the appliance on a horizontal, dry and stable surface and fully unwind the power cord.
2. Fill the boiler with the required amount of water or another liquid. Always remain between the minimum and maximum level marks.
3. If you wish to use the appliance for canning, first place the canning rack **A13** on the bottom of the boiler. Never place canning jars directly on the bottom of the preserving boiler. Canning jars may come in various heights and shapes, and should be submerged in water up to  $\frac{2}{3}$  to  $\frac{3}{4}$  of their height. In the event that you stack the jars on top of each other in two or more levels, the jars in the top row should be submerged up to  $\frac{3}{4}$  of their height, see figure B.
4. Close the boiler with the lid **A1** and plug the power cord into a power socket. The indicator light **A10** will start flashing and the time "00:00" will be shown on the display **A8**.
5. Press the button **A6** to set the operating time and the default operating time "02:00" (2 hours) will appear on the display **A8**. The minutes will start flashing. Use the + / - buttons to set the minutes. Hold down the + or - button to speed up the setting process.
6. Then press the button **A6** again and the hours will start flashing. Use the + / - buttons to set the hours. Hold down the + or - button to speed up the setting process.
7. Press the button **A7** to set the temperature. The default temperature "100" is shown on the display **A8**. Use the + / - button to set the desired temperature. Hold down the + or - button to speed up the setting process.



#### Note:

It is possible to first set the temperature and then the operating time. It will have no effect on the operation of the boiler.

8. Once you have set the operating time and temperature, press the button **A9** to start the boiler. A sound is made. The current temperature and set operating time will intermittently be shown on the display **A8**.
9. Once the temperature of the water inside the boiler reaches the set temperature, the appliance will beep and the operating time will start counting down on the display **A8**. The set temperature and remaining operating time will intermittently be displayed on the display **A8**.
10. When the operating time elapses, the appliance will beep. The boiler will switch to the stand-by mode and "00:00" will be shown on the display **A8**.



#### Note:

If you only set the temperature and then press the button **A9**, the boiler will automatically set the default operating time, i.e. "02:00" (2 hours). You can cancel operation at any time by pressing the button **A10**. The display **A8** will show "00:00" and the boiler will switch to the stand-by mode. If you make a mistake while setting the temperature or operating time, press the button **A10**. The setting process will be cancelled and you can perform new settings.

11. When you have finished canning, allow the contents in the boiler to cool down for a while. Drain the water through the tap **A11**, however not completely. Keep the bottom of the boiler covered with water until it cools down completely. After draining the water, carefully remove the jars using tongs or kitchen gloves, and allow them to cool down naturally upside down on a wiping cloth. Cans should be submerged in cold water after being taken out.
12. After finishing using the appliance, disconnect it from the power socket. Allow the appliance to cool down before handling it again.

#### 2. Heating

The appliance can likewise be used for heating soups, sauces and other viscous liquids, for making mulled wine, punch, hot tea, etc. In such a case, make sure that the canning rack **A13** is removed from the boiler. Set the temperature and the operating time according to the instructions in section "Canning", steps 5 – 7.



#### Note:

If you are unsure what operating time to set, use the default time, i.e. 2 hours.

- Press the button **A9** to start the boiler. A sound is made. The current temperature and set operating time will intermittently be shown on the display **A8**.
- Once the temperature of the water inside the boiler reaches the set temperature, the appliance will beep and you can start pouring out the heated liquid.
- The tap **A11** is suitable for draining liquids with a low viscosity, such as mulled wine, punch, hot tea, etc. Do not use it to drain soups, sauces, etc. To take sauces, soups, etc. out of the preserving boiler, it is appropriate to use a ladle.



#### Note:

Viscous liquids need to be stirred constantly during the heating up phase to prevent them from burning. Regular stirring is also required when they are being kept warm.

### CANNING INSTRUCTIONS

- For canning, only use good quality, fresh and ripe ingredients. Thoroughly wash the ingredients in lukewarm water and allow them to dry naturally before canning them.
- Canning containers (jars, tin cans, etc.) must be sterilised before being filled. This applies also to their lids. Do not touch sterilised containers or their lids from the inside. Do not use damaged containers or lids.
- Fill jars to no more than 2 cm below the top edge. When canning blended foods, pulps, ketchup, etc., fill the canning jars to no more than 3 to 4 cm below the top edge.
- When canning meat or smoked goods (hot dogs, etc.), fill the containers only to  $\frac{3}{4}$  of their capacity.
- Always firmly close the canning jars after filling them.
- The canning time starts only after the target temperature has been reached.
- An economical canning method is steam sterilisation. The boiler is filled with water only to approximately 15 cm in depth and the jars are placed on the canning rack **A13**. In the event that the water partially evaporates, top it up and at the same time extend the canning time by the time required to again reach the desired temperature.
- When you have finished canning, allow the jars to cool down naturally turned upside down on a wiping cloth. Cans should be submerged in cold water after being taken out.
- It is appropriate to mark the contents and canning date on the jars and cans. Ideally, store canned goods in a cold, dark place.
- Canned goods have a very long shelf life, however not unlimited. Therefore, check the canned goods once in a while and consume them regularly.
- More precise procedures and tips for canning can be found in professional literature or on the internet.

QUICK GUIDE TO CANNING

| INGREDIENTS                    | SETTING THE TEMPERATURE | RECOMMENDED CANNING TIME |
|--------------------------------|-------------------------|--------------------------|
| <b>Fruit</b>                   |                         |                          |
| Apple purée                    | 90 °C                   | 30 min                   |
| Apples (soft / hard)           | 85 °C                   | 30 / 40 min              |
| Apricots                       | 80 °C                   | 30 min                   |
| Pears (soft)                   | 90 °C                   | 30 min                   |
| Pears (hard)                   | 90 °C                   | 50 min                   |
| Strawberries                   | 80 °C                   | 25 min                   |
| Bilberries                     | 85 °C                   | 30 min                   |
| Raspberries                    | 80 °C                   | 25 min                   |
| <b>Vegetables</b>              |                         |                          |
| Cauliflower                    | 100 °C                  | 90 min                   |
| Beans                          | 100 °C                  | 120 min                  |
| Peas                           | 100 °C                  | 130 min                  |
| Pickling cucumbers             | 80 °C                   | 30 min                   |
| Kohlrabi                       | 100 °C                  | 120 min                  |
| Asparagus                      | 100 °C                  | 100 min                  |
| <b>Meat</b>                    |                         |                          |
| Raw meat cut into pieces       | 100 °C                  | 120 min                  |
| Pieces of roasted meat         | 100 °C                  | 90 min                   |
| Pieces of roasted chicken meat | 100 °C                  | 65 min                   |
| Finished goulash               | 100 °C                  | 60 min                   |
| Raw minced meat                | 100 °C                  | 120 min                  |
| Hot dogs                       | 100 °C                  | 120 min                  |



**Note:**  
The above specified times are only indicative and do not include the time required for achieving the target temperature. The actual canning time may differ depending on the size of the ingredients.

Protective thermal fuse

- The boiler is equipped with a protective thermal fuse that protects it against damage.
- The thermal fuse may be activated when the boiler overheats, for example when there is a small amount of water in the boiler (under the minimum level mark) or water has evaporated during operation. When the fuse is activated, the appliance will turn off automatically. We recommend that you disconnect the power cord from the power socket and allow the boiler to cool down. Then you may continue using the boiler again. In the event that the problem persists, stop using the boiler and contact an authorised service centre.

CLEANING AND MAINTENANCE

- Disconnect the power plug from the power socket and allow the appliance to cool down before cleaning it.
- For cleaning, do not use cleaning products with an abrasive effect, solvents, etc. that could damage the appliance. No part of this appliance is intended for washing in a dishwasher.



**Warning:**  
To prevent the risk of injury by electrical shock, do not submerge the appliance, power cord or power plug in water or any another liquid.

- Pour the remaining contents out of the boiler or drain them using the tap **A11** into a suitable container. Rinse out the inner surface of the boiler with clean warm water. If necessary, wipe it out with a dampened cloth with the addition of a small amount of neutral kitchen detergent. After applying the detergent, rinse it out thoroughly using clean water.
- You can wash the canning rack **A13** in warm water with a small amount of kitchen detergent. Rinse it in clean water and wipe thoroughly until dry.
- For easier cleaning, the tap **A11** can be disassembled. Screw the lever **A12** off the tap **A11** and thoroughly rinse it under clean running water with the addition of a small amount of neutral dishwashing detergent. Material lodged inside the tap **A11** can be cleaned out using water and a small brush with fine bristles. After cleaning it, screw the lever **A12** back on. Finally, rinse out the tap **A11** by filling the boiler with clean water and then draining it through the tap **A11** into a suitable container.
- To clean the outer surface of the appliance, use a cloth lightly dipped in a weak detergent solution. After applying the detergent, wipe the surface with a cloth lightly dampened in clean water and then wipe dry.

REMOVING LIMESCALE DEPOSITS

- To remove limescale deposits, a solution made from water and vinegar or citric acid may be used. The recommended water to vinegar solution ratio is 1:1. The recommended citric acid solution is approximately two teaspoons per half a litre of water.
- Pour the prepared descaling solution and set the temperature to 80 °C. Start the boiler using the  button **A9** and once the temperature reaches the set temperature, allow it to sit for 30 to 60 minutes. Then drain the solution through the tap **A11** or pour it out. Thoroughly rinse out the boiler and boil clean water in it before using it again.

Storage

- When not using the appliance for an extended period of time, disconnect the power plug from the power socket, allow the appliance to cool down and clean it according to the instructions provided above.
- Put the canning rack **A13** into the boiler and wind the power cord around the base of the boiler.
- Store the appliance in a dry, clean and well-ventilated location not exposed to extreme temperatures and out of children's reach.

TECHNICAL SPECIFICATIONS

|                           |              |
|---------------------------|--------------|
| Rated voltage range.....  | 220 – 240 V~ |
| Rated frequency.....      | 50/60 Hz     |
| Rated power input.....    | 1800 W       |
| Boiler capacity.....      | approx. 27 l |
| Temperature settings..... | 30 – 100 °C  |

We reserve the right to change text and technical specifications.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance.

Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details.

In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.