



EN ■ Preserving Boiler

READ CAREFULLY AND STORE 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. Cleaning and user maintenance must not be performed by children unless they are older than 8 years of age and under supervision. Keep this appliance out of reach of children that are younger than 8 years of age. Children must not play with the appliance.
- 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.
- This appliance is used for canning fruit, vegetables, etc., for preparing hot beverages, for heating soups and sauces and for blanching fruit, vegetables, etc. Do not use it for purposes other than those for which it is intended.



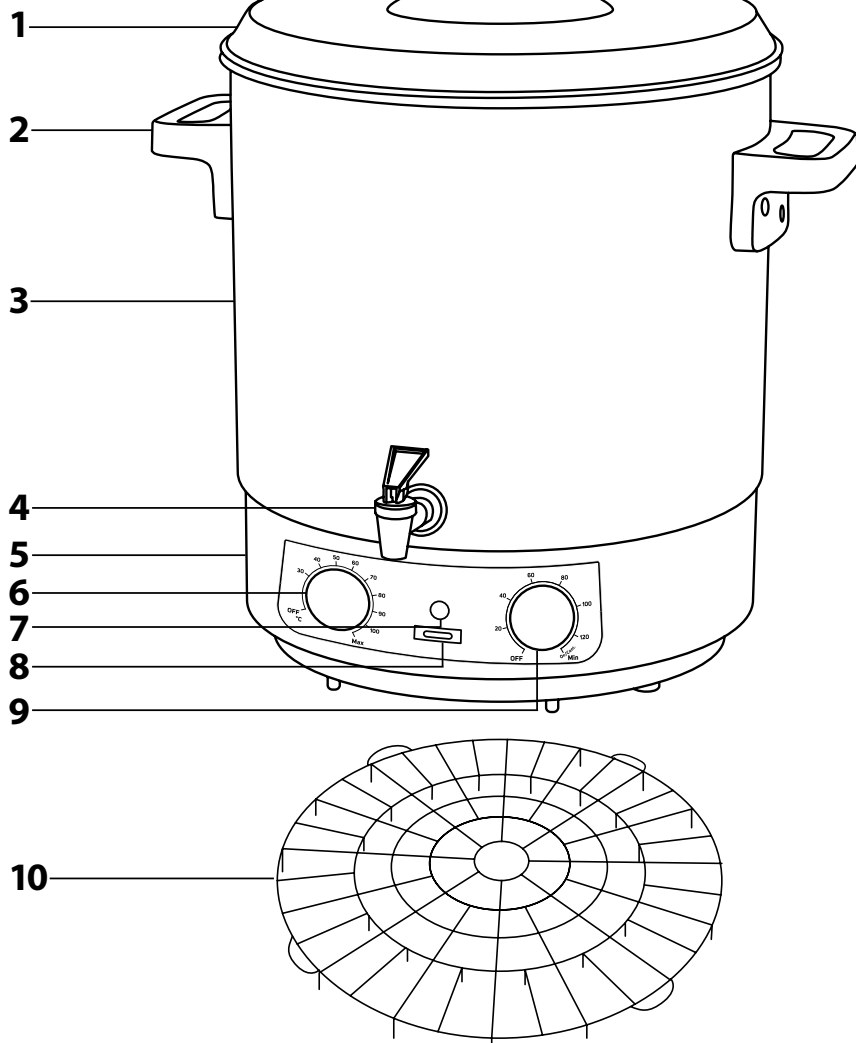
Warning:

Incorrect use may lead to injuries.

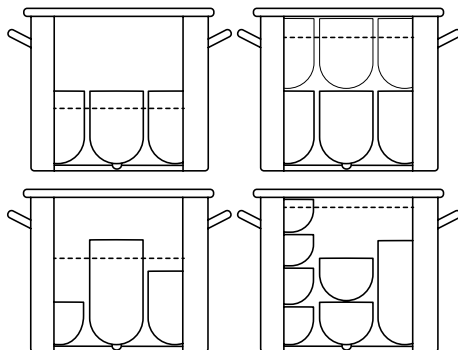
- Do not use the appliance in an industrial environment or outdoors.
- Before connecting this appliance to a power socket, make sure the rated voltage stated on its rating label corresponds to the voltage in your power socket.
- Connect the appliance only to a grounded power socket. Do not use an extension 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 an 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 and filled with liquid before putting it into operation.
- 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. In the event of overfilling, there exists a risk of hot liquid splashing out.

- 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.
- Steam may be released from around the lid during use. Pay increased attention to avoid scalding.
- Be especially careful when handling hot liquids and foodstuffs. Hot steam or splashing hot foods and liquids may cause 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 filled with hot liquid or canning jars.
- Keep the appliance clean. Clean it according to the instructions in chapter Cleaning and maintenance. Do not submerge the appliance in water or wash it under a current of running water.
- 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.
- 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.
- 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.

A



B



Preserving Boiler

User's manual

- 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

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|---|--|
| A1 Removable lid | A7 Indicator light signals that the set temperature is being maintained. |
| A2 Thermally insulated handles | A8 Switch for activating and deactivating the sound signal |
| A3 Boiler, 27-litre capacity
Capacity for up to fourteen 1-litre canning jars. | A9 Timer enables the setting of the automatic shut off time in the range from 20 to 120 minutes or to set continuous operation. |
| A4 Tap | A10 Canning rack, Ø 31 cm |
| A5 Base unit fitted with a power cord. | |
| A6 Temperature control knob enables variable temperature setting in the range from 30 to 100 °C (±5 °C). | |

PURPOSE OF USE

- The preserving boiler is used for canning fruit, vegetables, etc., or also for making and bottling hot beverages such as mulled wine, punch, tea, etc., for heating soups and sauces and for blanching fruit, vegetables, etc.

BEFORE FIRST USE

- Remove all packaging materials, including promotional tags and labels from the appliance and its accessories.
- Wipe the inner surface of the boiler **A3** 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 **A4** and drain the water into it. Detailed operating instructions for the appliance are provided in the following chapter.



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

- Place the appliance on a horizontal, dry and stable surface and fully unwind the power cord.
- Fill the boiler **A3** with the required amount of water or other liquid, i.e. at least 5 litres but no more than 5 cm below the top edge of the boiler **A3**.
- If you wish to use the appliance for canning, first place the canning rack **A10** on the bottom of the boiler **A3**. Place the canning jars on to the canning rack **A10** and then fill up with the required amount of water. Never place canning jars directly on the bottom of the preserving boiler **A3**. Canning jars may come in various heights and shapes, and should be submerged in water up to ¾ to ¾ of their height. In the event that you stack them on top of each other in two or more levels, the canning jars in the top row should be submerged up to ¾ of their height, see figure B.
- Close the boiler **A3** with a lid **A1** and plug the power cord into a power socket. Set switch **A8** to position  and select the desired canning temperature using the temperature control knob **A6**. Set the timer **A9** to position "On/Cont." (continuous operation). The heating up process is now started. The indicator light **A7** will turn on. This signals that the appliance is heating up to the desired temperature. When the set temperature is reached, an acoustic signal will be made and the indicator light **A7** will turn off.
- When the appliance is heated to the desired temperature, set the switch **A8** to the position marked by symbol  and use the timer **A9** to set the desired canning time. The indicator light **A7** will turn on and off during operation. This signals that the set temperature is being maintained.
- After setting the timer **A9**, do not change the temperature control knob **A6** setting. Otherwise, a countdown error may occur and the timer **A9** will need to be set again. At the end of the set time a sound is made and the appliance turns off automatically.
- When you have finished canning, allow the contents in the boiler **A3** to cool down for a while. Drain the water through the tap **A4**, however not completely. Keep the bottom of the boiler **A3** covered with water until it cools down completely. Water can be drained from the boiler **A3** in two ways, either by pushing the tap lever **A4** down or by lifting the lever up. When lifted up, the lever locks in place and does not need to be held. Water will continue to drain as long as you keep the lever pushed

down or as long as it remains locked in the lifted position. For draining greater amounts of water, the second method is recommended, i.e. lifting the lever up. After draining the water, carefully take out the canning jars using canning tongs or kitchen gloves. Allow the jars to cool down naturally turned upside down on a wiping cloth. Submerge tin cans into cold water.

- 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 **A10** is removed from the boiler **A3**.
- To heat up liquids to the desired temperature, set switch **A8** to position  and use the temperature control knob **A6** to set the temperature. Set the timer **A9** to position "On/Cont." (continuous operation). When the set temperature is reached, an acoustic signal will be made and the indicator light **A7** will turn off. Set the switch **A8** to the position marked by the  symbol. Use the timer **A9** to set the time for which you wish to heat the liquids or keep them warm at the set temperature. If you need to adjust the temperature setting during operation, also set the timer **A9** again. An example of this may be, when you wish to boil liquids for a certain time and then to keep them warm. Set the timer **A9** to the position "On/Cont.", the appliance will continuously heat the liquids and it will not turn off automatically.
- 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.
- The tap **A4** 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 out sauces, soups, etc. from the preserving boiler **A3**, it is appropriate to use a ladle.
- After you have finished using the appliance, set the temperature control knob **A6** and timer **A9** to the OFF position and disconnect the appliance from the power socket. Allow the appliance to cool down before handling it again in any way.

ADVICE AND TIPS FOR CANNING

- 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, ketchups, etc., fill the canning jars to no more than 3 to 4 cm below the top edge.
- When canning meat or smoked goods (frankfurters, etc.), fill the containers only to ¾ of their capacity. Remove any bones from meat before canning it. Put it in jars while it is still warm and, if necessary, pour some gravy, etc. over it. Leave the canned meat to stand until the next day and then can it again for 1 hour.
- Do not can foods containing cream or flour. These ingredients are only added when the food is later heated for consumption.
- 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 **A3** is filled with water only to approximately 15 cm in depth and the jars are placed on the canning rack **A10**. 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.
- 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 them and consume regularly. In the event that an opened jar exhibits any signs of spoilage (odour, film on the surface, etc.), never consume its contents.
- This user's manual includes basic canning advice and tips, and not precise procedures. You will find recipes for preparing brines and exact canning procedures in educational literature.

QUICK GUIDE TO CANNING

INGREDIENTS	SETTING THE TEMPERATURE	RECOMMENDED CANNING TIME
Fruit		
Apricots	90 °C	30 min
Peaches	90 °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
Raspberry	80 °C	25 min
Vegetables		
Cauliflower	100 °C	90 min
White or red cabbage	90 °C	120 min
Peas	100 °C	130 min
Pickling cucumbers	90 °C	30 min
Asparagus	100 °C	100 min

Meat

Meat heat treated by boiling, stewing or baking	100 °C	90 + 60 min (canning 1 st + 2 nd day)
Finished goulash	100 °C	60 min
Frankfurters	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. Always adhere to the times specified in given recipes.

CLEANING AND MAINTENANCE

1. STANDARD CLEANING

- Before cleaning, turn off the appliance, disconnect it from the power socket and allow it to cool down.
- Pour the remaining contents out of the boiler **A3** or drain them using the tap **A4** into a suitable container. Rinse out the inner surface of the boiler **A3** 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.
- For easier cleaning, the tap **A4** can be disassembled. Screw the lever off the tap **A4** and thoroughly rinse it under clean running water with the addition of a small amount of neutral dishwashing detergent. Material lodged inside the tap **A4** can be cleaned out using water and a small brush with fine bristles. After cleaning it, screw the lever back on. Finally, rinse out the tap **A4** by filling the boiler **A3** with clean water and then draining it through the tap **A4** 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.
- Do not wash or submerge the appliance or its power cord in water or any other liquids. Do not use solvents, cleaning products with an abrasive effect, etc. to clean the appliance. Otherwise the surface coat of the appliance may be damaged.

2. 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 into the boiler **A3**, heat it up to approximately 80 °C and allow it to act for 30 to 60 minutes. Then drain the solution through the tap **A4** or pour it out. Thoroughly rinse out the boiler **A3** and boil clean water in it before using it again.

STORAGE

- When not using the appliance, store it in a dry place out of children's reach. The power cord can be wound up into the underside of the base unit **A5**.

TECHNICAL SPECIFICATIONS

Rated voltage range.....220–240 V
Rated frequency.....50/60 Hz
Rated power input.....1 800 W

Changes to text and technical parameters are reserved.

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.