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Book Descriptions:

bravetti platinum pro electric pressure cooker manual

Laurent, QC H4S 1A7 Tel. Page 2 Model MC665H ONE 1 YEAR LIMITED WARRANTY EUROPRO Operating LLC warrants this product to be free from defects in material and workmanship for a period of one 1 year from the date of the original purchase, when utilized for normal household use, subject to the following conditions, exclusions and exceptions. If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to U.S. Page 3 IMPORTANT SAFETY INSTRUCTIONS Troubleshooting When using your Multi Cooker basic safety precautions should always be observed, including the following TROUBLESHOOTING PROBLEM Buttons will not work when pressed POSSIBLE CAUSE 1. The electronic memory is not cleared. 2. Unit is not plugged in correctly. Multi cooker suddenly fails 1. The heating plate is dirty impeding contact with cooking pot. Steam leaking 1. Steamer vent is not installed properly. 2. Water collector full. Page 4 IMPORTANT SAFETY INSTRUCTIONS WARNING Danger of Scalding. Please use caution when using the multi cooker. The steam emitted from this appliance is very hot. GROUNDING INSTRUCTIONS This appliance must be grounded. If it should malfunction or breakdown, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. This appliance is equipped with a cord having an equipmentgrounding conductor and grounding plug. Page 5 RECIPES Parts and Components Breakfast Casserole 3 Tbs vegetable oil. Press the function button to select the pasta function. Add the oil. When the oil is hot, add the onion, potatoes, salt and paprika. Cook, stirring often, until the cooker beeps. Page 6 RECIPES Features of Your Multi Cooker Cooking with your new Multi Cooker is simple and easy to use. The electronic controls allow you to select the function required for your cooking needs. Potato Leek Soup Vichyssoise 0000
1. <http://alate.org/admin/fckeditor/editor/craftsman-garage-door-opener-user-manual.xml>

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Start Button Press this button to begin the cooking process of the selected function. 2. Start Light The “Start” light will remain lit while the appliance is still “ON”. 3. Stop Button Press this button to stop the cooking process or to cancel a selected function 10. Page 7 RECIPES Operating Instructions 3. Place the food that you want to cook inside the cooking pot. 4. Press down on the cover until it clicks into place. 5. Plug the detachable cord into the rear of the unit and then plug the cord into a groundedtype 120V AC electrical wall outlet. This means the minutes can be set for the steaming time required. 8. Press the adjust button to increase the minutes required for steaming. The minutes can be adjusted up to 59 minutes. Choose the steaming time required based on type of steaming and amount. 9. Page 9 Operating Instructions 10. If rice or other grains are found on the heating plate inside the main unit, they must be removed to avoid inadequate cooking. Use a damp sponge to wipe the surface of the heating plate clean. Do not use any detergent on the heating plate. Note Do not use metal utensils or sharp metal objects such as a knife to remove food particles, this will damage the nonstick surfaces of the unit. Cleaning and Maintenance The multi cooker should be cleaned thoroughly after every use 1. Page 10 Operating Instructions 16. Note Allow the unit to cool completely before cleaning. 17. Empty the water collector after each use. If the document preview does not load in the window, due to manuals file size, it can still be downloaded using the link, below. Share Learn how your comment data is processed. You may not rely on any information and

opinions expressed on this website for any other purpose. In all instances, it is your responsibility to evaluate the accuracy, timeliness, completeness, safety, or usefulness of the information. <http://alamansyria.com/userfiles/craftsman-garage-door-opener-user-manual-pdf.xml>

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Page 9 7 Operating Instructions Operating Instructions Using the Pasta Function When using the pasta function do not go beyond the max line, in the cooking pot as the water will boil over and leak out of the pot. The maximum level of water is 1.6 qt 1.8L. Page 10 8 Operating Instructions Using the Bake Function Use the baking function for cake mixes, bread mixes, or light deserts. Do not fill the cooking pot past the "max" line with batter or below the "min." line. This could result in the mixture being undercooked or burnt. We should do this for several simple reasons First of all view first pages of the manual, you can find above. You should find there the most important technical data Bravetti PLATINUM PRO MC665H thus you can check whether the hardware meets your expectations. When delving into next pages of the user manual, Bravetti PLATINUM PRO MC665H you will learn all the available features of the product, as well as information on its operation. The information that you get Bravetti PLATINUM PRO MC665H will certainly help you make a decision on the purchase. You will learn then if you properly used the available features, and whether you have not made any mistakes, which can shorten the lifetime Bravetti PLATINUM PRO MC665H. Almost always you will find there Troubleshooting, which are the most frequently occurring failures and malfunctions of the device Bravetti PLATINUM PRO MC665H along with tips on how to solve them. Please note, that for the same model of Electric Pressure Cooker device are often available several types of documentation. User manuals Bravetti are sorted by the product category. Locate the category that interests you, and then the device made by Bravetti. Plattsburgh, NY 12901. Tel. 800 7987398 Convection Toaster Oven. Do not touch hot surfaces.

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Always use Close supervision is necessary when any To protect against electric shock, do not Do not let cord hang over edge of table or Do not operate appliance with damaged EUROPRO Operating LLC for The use of accessory attachments not Do not place on or near a hot gas or When operating the oven, keep at least four Unplug from outlet when not in use and To disconnect, turn the time control button Always hold Extreme caution must be used when Do not cover crumb tray or any part of

theThis may cause theUse extreme caution when removing theDo not clean the inside of the oven withThis unit has a short power supply cord to ReduceAn extension cord mayIf your appliance fails to operate properly while in use under normal household conditions within theEUOPRO Operating LLC, 94 Main Mill Street, Door 16, Plattsburgh, N.Y. 12901. If the appliance is found to be defective in material or workmanship, EUOPRO Operating LLCThe liability of EUOPRO Operating LLC is limited solely to the cost of the repair or replacementThis warranty does not cover normal wear of parts and does not apply toThis limited warranty doesThe responsibility of EUOPRO Operating LLC if any, is limited to theIn no event is. EUOPRO Operating LLC liable for incidental or consequential damages of any natureThis warranty gives you specific legal rights, and you may also have other rights which vary fromBe sure to include proof ofWe recommend you insure the package as damage inMark the outside of your package "ATTENTION. CUSTOMER SERVICE". We are constantly striving to improve our products, therefore theRETURN TO EUOPRO Operating LLC, 94 Main Mill Street, Door 16, Plattsburgh, N.Y. 12901Date purchased. Name of store. Owner's name. WARNING To reduce the risk of electric shock, this appliance has a polarized plugThis plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact aDo not modify the plug in any way.City. State.

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Printed in ChinaYour oven features a continuous clean coating that automatically cleansAny spattering that occurs while cookingIf desired, wipe the walls with a damp sponge, clothClean the outside with a damp sponge. DOTemperature Control. Function Control. Power ON Light. Timer. Upper Heating Element. Rack Support Guides. Lower Heating Element. Glass Door. Crumb Tray. Wire Rack x2. Baking Pan. Technical Specifications. Voltage. PowerRead all the sections of this booklet and follow all the instructions carefully. Before Using Your Convection Toaster OvenPlug oven intoThis will also remove all traces of odor initially present. Please Note. Initial startup operation may result in minimal smell andThis is normal and harmless. It is due to burning of the protective substance applied toConvection Cooking. Convection cooking combines hot air movement by means of a fan with theConvection cooking providesIt produces more even temperature all around the foodConvection air is superheated and it circulates around the food so it cooks foodUsing Your Convection Toaster Oven. Please familiarize yourself with the following oven functions and accessoriesKeep Warm To keep cooked food warm for up to 30 minutes.To activate the timerThis function also has a bell that rings at the end of the programmed time.Operation. Support Guide or Middle Rack Support Guide depending on theKeep Warm. Keep cooked food warm for up to 30 minutes. Longer periods of time areOperation. CAUTION Always use oven mitts when removingLarge capacity oven allows for toasting 4 to 6 slices of bread, 6 muffins,When toasting only 1 or 2 items, placeUsing Your Convection Toaster OvenOperation. Note Wire Rack should be positioned in the middle of the oven with theToast Settings. LightMedium 7 min. DarkCAUTION When toasting, do not leave food in for longer periods of timeToasting for longer thanThe top heating elements cycle on and off to maintain maximumFor best results, the oven should beOperation.

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Top Rack Support Guide or Middle Rack Support. Guide depending on the thickness of the food thatTop Heating Element without touching it. Broiling Guide. Cooking results may vary, adjust these times to your individualBaking with Convection. Convection baking is very consistent and even. The oven heats quickly, soThe fan circulates the hot air aroundBake your favorite cookies, cakes, pies, brownies, etc. The bakeware that willWe do not recommend the use ofNever use plastic,Note Position the wire rack in the lowest Support Guide. OperationPositioning of the Wire Rack. Cookies Use bottom and middle Support Guides. Layer Cakes Use bottom Support Guide only bake one at a time. Pies Use bottom Support Guide. Baking Cookies. For baking cookies, we suggest adjusting

baking temperature and using parchment paper on a cookie sheets, baking times and temperatures may differ from Note Convection air is superheated and it circulates around the food, so it Check the baked goods Baking Guide. Follow the package or recipe instructions for baking times and temperature. Note All broiling times are based on meats at refrigerator Therefore, use of a meat thermometer is highly. The part that holds the slicing blade broke and I also need a. Hiya Dawn! You can order a replacement bowl from the manufacturer HERE.. I have Bravetti Platinum Pro Deep Fryer model EP65 but my heating element was damaged, I debating to sell parts or try to find a new heating I have been searching online and am. I got this from HSN a little while back; now they don't carry that brand anymore. I live in FL and went through several hurricanes in a short period of time and that's why I. The blender need was not on the processor properly and the little plastic gear was stripped. I need to replace this. Can you advise sorry, no. I went to my parts The upper elements appear to be burned out or at least no longer heating up Fixya does not sell replacement heating elements. Try.

Answer questions, earn points and help others. Just add ingredients to the pot and cover it with the locking lid; when heated, the pressure cooker raises the boiling point of water and traps steam inside, which is how it decreases cook time by up to 70%. When cooking's finished, you can release the steam inside quickly via the manual pressure release valve or let it drop on its own. Newer electric pressure cookers also come fully stacked with safety features. In addition to having the built-in pressure release valve, they also offer locking lids and smart auto-shutoff sensors. In other words, these versatile, user-friendly plug-in appliances are definitely not your grandmothers pressure cooker. That being said, stovetop models cook at a higher pressure than electric pressure cookers and therefore get hotter, so if you're choosing between the two types, just take note that an electric cooker may take a bit longer to heat up and cook than their stovetop counterparts don't worry, it'll still shave hours off your cook time. Our experts in the Good Housekeeping Institute Kitchen Appliances and Technology Lab evaluated electric pressure cookers for how well they could pressure cook and slow cook a beef stew. We also evaluated their ability to evenly brown meat and make rice, and noted how quickly they came up to pressure and released pressure both quickly and naturally. We also checked each model's ease of use, including how intuitive and easy to read the controls were, the variety of settings offered, how easy it was to clean the cooking insert, and the clarity of the owners manual. Bottom line If you're into the idea of making stews, soups, and one-pot dishes in a third of the time it would take you in the oven or on the stove using traditional cookware, we think you'll appreciate owning an electric pressure cooker. They're also great for novice cooks, since you can have a full meal on the table in under an hour with very minimal prep work.

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These six models are the best for making set-and-forget meals that will seriously slash your prep time. In our tests, it earned high scores in nearly every test and it was one of the few we looked at that made rice that was well-cooked, not mushy. It aced our pressure-cooking and slow-cooking stew tests; controls are highly intuitive. Settings for making soup, meat, stew, beans, poultry, rice, yogurt and more are included. When pressure cooked and slow cooked, stew meat came out melt-in-your-mouth tender and vegetables held their shape. New features include altitude adjustment you'll be grateful for this if you live above 3,000 feet, a manual steam release button, and preprogrammed settings for sterilizing, making cake, or cooking eggs. The dial and large LED screen streamline the user interface. It came up to pressure in less than 32 minutes, fastest in our test and excelled at making rice and evenly browning meat. It offers tons of customizable cooking settings you can control the precise temperature, pressure level from 1.5 to 12 psi, and choose between auto-quick, auto-pulse or natural pressure release. The sophisticated knob controls and LCD display make the interface a delight to use. Settings are included for vegetables, rice, soup,

meat, bonein meat, chili, stew, dessert and more. It excelled particularly at slow cooking beef stew in our test, so if youre curious to try pressure cooking but still consider yourself a slow cooker at heart, we promise you wont regret clearing your oldscool slow cooker off your counter to make room for this more versatile newbie. You may be able to find more information about this and similar content at piano.io You may be able to find more information on their web site. Then learn to can and freeze! We have collected all of the manuals that are presently available online All you need to view or print the manuals is And while you may need directions about how to The recipes are separate from the instruction It uses ice and salt.

This manual is the instructions only, I also have scans of the Crofton Ice Cream Here are the manuals for each Note this is actually a yogurt This is an Italian manufacturer. Click here for the DAK manual. There is also a pretty Sold in the late 80s or early 90s. Just choose With its own This is the company that made Gelato Chef The instructions on your site are for If you have Oster apparently doesnt make any ice cream But you might still These recipes will work with other Originally sold by Sears and Roebuck. Richmond Cedar Works Otherwise, eBay may be a good place to look. Otherwise, eBay may be a good place to look. Otherwise, eBay may be a good place to look. This is also the manual for This includes models 8200 and 8210. Here is another version that came with an 8401. This ice cream maker was sold in It ought to work for other Here is the GC5000 manual which includes most European languages. This ice cream maker I looked at the Salton Or freeze half of the recipe, clean it, You can also use our If you have one and can scan the You can find If you have either one and can scan the If you have one and can scan the If you have one and can scan the manual This is sold in Australia. If you have one I would like to make them If you have one and can scan the A visitor writes on May 12, Thought that may help some If you have an instruction manual and If you have one and can scan the Until then; There is only the onoff compressor switch on the side and the timer setting and the. If you move the unit, wait Also, dont Wait at least 10 minutes.

Last Apparently, you plug it in where the If you have a manual and can scan or mail January 1, 1978 by North American Folks are looking If you have the Folks are looking for them, so if you Folks are looking for them, so if If you have one and can scan the manual to Folks are looking for them, so if I found out that Salton has bought I looked at the Salton Or freeze half of the recipe, clean it, The Wilton website says they no Heres what they say about their ice cream maker No salt, no ice, Its fun for the whole family, even kids The ingredient Window The double liquidfilled walls The dual purpose Presentation Bowl Discover the best ice cream youve ever If youd like to make a Just click the button Those copying content from this website and publishing it will be vigorously legally prosecuted. By continuing to use this site you consent to the use of cookies on your device as described in our cookie policy unless you have disabled them. By chatting and providing personal info, you understand and agree to our Terms of Service and Privacy Policy. Appliance Need appliance repair help. Ask an Expert Home Improvement Questions Appliance Repair I just bought a Bravetti Pressure cooker Model PC104 . Customer Question I just bought a Bravetti. I just bought a Bravetti Pressure cooker Model PC104 . Where can I get a user manual and a new gasket. Submitted 4 years ago. Rating me will does not affect what you agreed to pay for the question and will not have any affect on what you have already been billed for unless you request a phone call. Feel free to get back to me with any questions you may have but in the meantime I would appreciate you going ahead and rating the answer as this is the only way I get compensated for my time, thanks. I am just a technician on the site that is here to help assist you and have nothing to do with billing. Typing I give you a 5 star rating in a message does absolutely nothing to help me you have to click on the rating system. Thank You!

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it. I have a picture of it. I found that it can be DYB350 model. The trouble shooting section in our owners manual Samsung. The trouble shooting section in our owners manual for our new refrigerator is in French. Where can I purchase I have a Bravetti blender, Model BB301. My I bought a Bravetti platinum pro for christmas last year. My wife passed away january 5 of this year. I have a Bravetti Multi Cooker Rice I hope you can help me. I have a Bravetti Multi Cooker Rice Cooker, Model Number MC665H. It is brand new, never used and I just found it in a box packed up some time ago. Where can I get the manual. I cannot get it to restart. I have a new Mirro pressure cooker with a new gasket, but the steam will not build up on my flat top stove. Posts are for general information, are not intended to substitute for informed professional advice medical, legal, veterinary, financial, etc., or to establish a professional client relationship. JustAnswer is not intended or designed for EMERGENCY questions which should be directed immediately by telephone or in person to qualified professionals. JustAnswer in the News Askadoc Web sites If youve got a quick question, you can try to get an answer from sites that say they have various specialists on hand to give quick answers. Justanswer.com. JustAnswer.com has seen a spike since October in legal questions from readers about layoffs, unemployment and severance. Traffic on JustAnswer rose 14 percent and had nearly 400,000 page views in 30 days. Inquiries related to stress, high blood pressure, drinking and heart pain jumped 33 percent. Tory Johnson, GMA Workplace Contributor, discusses work from home jobs, such as JustAnswer in which verified Experts answer people's questions. I will tell you that.

the things you have to go through to be an Expert are quite rigorous. What Customers are Saying Thank you for the expeditious answer. Its good to know youre out there and awake in the wee hours when I finally have time to ask questions about my Jenn Air. Jean Riverhead, NY You did one super job of explaining to me everything there is to know about this fridge. Im looking forward to asking you questions in the future. Jimmy Bagley, IA Wonderful service, prompt, efficient, and accurate. Couldnt have asked for more. I cannot thank you enough for your help. Mary C. Freshfield, Liverpool, UK This expert is wonderful. They truly know what they are talking about, and they actually care about you. They really helped put my nerves at ease. Thank you so much!!!! Alex Los Angeles, CA Thank you for all your help. It is nice to know that this service is here for people like myself, who need answers fast and are not sure who to consult. GP Hesperia, CA I couldnt be more satisfied. This is the site I will always come to when I need a second opinion. Justin Kernersville, NC Just let me say that this encounter has been entirely professional and most helpful. I liked that I could ask additional questions and get answered in a very short turn around. Tom Goellner Home Appliance Technician 1,885 satisfied customers 32 yrs. Kelly Appliance Technician 26,086 satisfied customers Highly accurate diagnostician with over 30 years experience. Show More Show Less How it works Login Contact Us Ask Your Question Send It. Page Count 5 To avoid the risk of electric shock, do not disassemble or attempt to repair the mixer. Return the appliance to EUROPRO Corporation see warranty for examination and repair. 8. Close supervision is necessary for any appliance being used by or near children. Do not leave the mixer unattended while connected. 9. The use of attachments not recommended or sold by EUROPRO Operating LLC may cause fire, electric shock or injury. 10. Do not use outdoors. 11.

Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove. 12. To avoid injury by accidentally switching on the appliance when inserting the dough hooks, beaters, chopper and hand blender attachment, always set the switch to position "0" and unplug the appliance before assembling or disassembling. Remove beaters, dough hooks, whisk, hand blender and chopper attachments from mixer before cleaning. 13. DO NOT USE THIS APPLIANCE ON A STOVE. 14. When mixing liquids, especially hot liquids, use a tall container or make small quantities at a time to reduce spillage. 15. Keep hands and utensils out of the container while blending to prevent possibility of severe injury to persons or damage to the unit. A spatula may be used but must be used ONLY when the unit is not running. 16. WARNING! Blades are sharp.

Handle carefully. When handling the chopper blade, always hold it by the spindle. 17. Make sure that the chopper bowl is securely locked in place before operating appliance. 18. Do not attempt to alter the chopper cover interlock mechanism. 19. The unit is designed for intermittent use. Do not press the switch down or tamper with the switch to fix it down over 1 minute for blender or 15 seconds for chopper to prevent overheating the unit. 20. The beaker may be used only with the hand blender for processing small quantities. It should not be used with the beaters, whisk or dough hooks. 21. To avoid burns, place blender attachment first in the food to be beaten or chopped before pressing the switch button. Always release the button before removing the blender from the food. 22. Do not place containers in the microwave. 23. Remove beaters, whisk or dough hooks from mixer before washing. **IMPORTANT NOTICE** This appliance has a polarized plug one blade is wider than the other. To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way.

If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

1 Main Components 1. Main Stand 2. Main Unit 3. Retractable Power Cord 4. Cord Rewind Button 5. Speed Control Switch 6. Beater Release Button 7. Blender Switch 8. Gear Box 9. Chopping Bowl With Cover 10. Chopper Blade 11. Stick Blender 12. Beaker and Cover 13. Power 550 Watts

Congratulations. Bravetti Platinum Pro products are engineered to meet the highest quality standards and are designed to offer the ultimate in ease of operation and convenience.

17 To insert whisk There is only one whisk provided. Hold whisk at stem end and insert into one of the holes until it clicks into place. **DO NOT PUSH WHISK IN FROM THE WIRE END AS WIRES MAY BE DAMAGED.**

3 OPERATING INSTRUCTIONS Before using your Bravetti Platinum Pro MultiUse Mixer for the first time, wash the beaters, dough hooks, whisk and containers in warm, sudsy water. **Warning** The unit is designed for intermittent use. The maximum operating time on settings "0Max" is 5 minutes nonstop with beaters, dough hooks, or whisk. Maximum running time with the chopper is 3 minutes and with the hand blender 2 minutes. **Beaters, Dough Hooks, Whisk** Select the attachment according to the type of mixing required. **Beaters** Use for liquid mixes such as creams, eggwhites, confectionery doughs, etc. Insert the beater with the metal ring in the larger of the two holes. The metal ring on the beater must sit below the surface of the mixer housing. To ease the inserting of the beaters, a slight twisting motion will aid in engaging the beater drive tabs. Install the second beater in the same manner as above. If there is no ring on one of your beaters, either beater can be inserted into either hole of the mixer. **Dough hooks** Use for light doughs. Insert dough hooks in the same way as beaters above. See installing instructions for beaters above. Always use both dough hooks.

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