

SECURITY WARNINGS

Read all the Instructions Carefully Before Utilising the Device. Keep these Instructions for Use.

- If the power cord is damaged, it must be replaced by the manufacturer or the manufacturer's Customer Services in order to avoid all risks.
- Never immerse the appliance in water.
- When in operation, the door and accessible external surfaces could become very hot. Always use the handgrip, handles and buttons. Use oven gloves if necessary.
- This electrical appliance operates at high temperatures that could cause burns.
- This appliance shall not be used by children from 0 year to 8 years. This appliance can be used by children aged from 8 years and above if they are continuously supervised. This appliance can be used by 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. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children.
- Do not preheat the appliance when empty.
- Do not use the appliance without food. You might damage it.
- This is a household appliance only. It is

not intended to be used in: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

- This appliance must not be operated by a timer or a separate remote control system.



Danger!

Failure to observe the warning may result in life threatening injury by electric shock.

- Before using the appliance, check that the voltage of the main power supply corresponds to the value indicated on the appliance rating plate.
- Connect the appliance to an earthed power supply and sockets with a minimum current rating of 10 A only. The manufacturer declines all liability in the event that this important accident-prevention rule is not respected.



Danger of burns!

Failure to observe the warnings could result in scalds or burns.

- While in operation, the appliance becomes hot. DO NOT LEAVE WITHIN REACH OF CHILDREN.
- Move the appliance by the handles only. Never move the appliance using the bowl handgrip.
- Never leave the power cord hanging from the edge of the surface the appliance is resting on where it could be grasped by a child or get in the way of the user.
- Hot steam may come out of the vents. Take great care!



Important!

Failure to observe the warnings may result in life threatening injury or damage to the appliance.

- Never placed the appliance near sources of heat.
- The bowl fits automatically onto the central pin. To avoid damage, never rotate it manually to find the right position.
- Never insert anything into the ventilation openings. Make sure they are unobstructed.
- Do not fill the bowl with liquid above the MAX level (E).
- Do not fill the bowl with quantities of oil in excess of the maximum level marked on the oil measure (level 5).



Please note:

This symbol identifies important advice or information for the user.

- Before setting up the appliance, remove any paper and other material inside the appliance such as protective cardboard, booklets, plastic bags, etc.
- Before using the appliance for the first time, thoroughly wash the bowl, the paddle and the lid in hot water and washing up liquid. At the end of operation, dry all components thoroughly and remove any water left in the bottom of the bowl.
- It is normal for the appliance to give off a “new” smell when used for the first time. Ventilate the room.
- The appliance must be kept at a distance of at least 20 cm from the mains power socket to which it is connected.
- **During some cooking programmes, steam may leak from the lid. It should not therefore be positioned under kitchen cupboards or furniture (fig. 12).**

TECHNICAL DATA

size (DxLxH): 405x325x290 mm

weight: 6.3kg

For further information, see the rating plate on the appliance.

The appliance complies with the following EC directives:
European Standby Regulation 1275/2008.



This appliance conforms to EC Regulation 1935/2004 on materials and articles intended to come into contact with food.

DISPOSAL



The appliance must not be disposed of with household waste but taken to an authorised waste separation and recycling centre.

DESCRIPTION OF APPLIANCE

- A Lid
- B Hot air discharge grille (ventilation)
- C Viewing window release buttons
- D Removable viewing window
- E Maximum level MAX
- F Power cord
- G Condensate tray
- H Main ON/OFF button
- I Paddle
- J Ceramic coated bowl (with paddle pin)
- K Handle slide
- L Bowl handgrip
- M Oil measure (level from 1 to 5)

- N Illuminated power level bar
- O Power level button
- P Timer button + (increases time)
- Q Display
- R Timer button - (decreases time)
- S Cooking programme selector dial
- T Illuminated programme start/stop button
- U Appliance body
- V Handle for lifting the appliance
- W Lid open button
- X Condensate channel
- Y Grid
- Z Teflon coated bowl

COOKING PROGRAMMES


Automatic programmes: when one of the following programmes is selected, the default cooking time and optimum power levels are displayed.

These can, however, be changed according to the recipe or your personal requirements.



CASSEROLE RISOTTO: this programme is ideal for cooking all types of risotto and casserole.

For this type of cooking, use the bowl with the paddle pin (J).

In this programme, the power level is set by default at  and cooking time at 60 minutes. YOU CAN, however, modify the degree of cooking by using the power level button (O) and the cooking time by pressing the timer buttons + (P) and - (R) depending on your recipe.


When the lid is opened (A), cooking is NOT interrupted and the remaining cooking time is still shown on the display (Q).



CAKE: this programme is ideal for cooking all types of cakes, muffins and biscuits.

For this type of cooking, use the bowl (Z) especially intended for sweets and cakes.

You should always grease and flour the bowl (Z) before inserting a cake. When cooking foods that can be turned during cooking such as brioche or biscuits, use grease-proof paper.

In this programme, the power level is set by default at  and cooking time at 40 minutes. You can, however, modify the degree of cooking by using the power level button (O) and the cooking time by pressing the timer buttons + (P) and - (R) depending on your recipe.

This cooking programme uses much less energy than a traditional oven as it does not require pre-heating.

When the lid is opened (A), cooking and the time set on the display (Q) are interrupted and will start again automatically when the lid is closed.



PIZZA: this programme is ideal for making crunchy pizzas in the best Italian tradition.

For this type of cooking, use the bowl (Z).

When cooking home-made pizzas, you should always oil the bottom of the bowl (Z), while to cook frozen pizzas, it is sufficient to use greaseproof paper.

In this programme, the power level is set by default at and cooking time at 30 minutes. YOU CAN, however, modify the degree of cooking by using the power level button (O) and the cooking time by pressing the timer buttons + (P) and - (R) depending on your recipe.

When the lid is opened (A), cooking and the time set on the display (Q) are interrupted and will start again automatically when the lid is closed.



POTATOES: this programme is particularly suitable for cooking any type of fresh or frozen potatoes, chips or croquettes.

For this type of cooking, use the bowl (Z) with the paddle pin (J).

In this programme, the power level is set by default at and cooking time at 32 minutes. YOU CAN, however, modify the degree of cooking by using the power level button (O) and the cooking time by pressing the timer buttons + (P) and - (R) depending on your recipe.

When the lid is opened (A), cooking and the time set on the display (Q) are interrupted and will start again automatically when the lid is closed.



GRILL: this programme is ideal for making all types of grilled food.

For this type of cooking, always use the grid (Y) inserted on the bottom of the bowl (Z).

In this programme, the power level is set by default at and cooking time at 50 minutes. YOU CAN, however, modify the degree of cooking by using the power level button (O) and the cooking time by pressing the timer buttons + (P) and - (R) depending on your recipe.

When the lid is opened (A), cooking and the time set on the display (Q) are interrupted and will start again automatically when the lid is closed.

Semiautomatic programmes: when one of the following programmes is selected, the default cooking times and basic power levels are displayed. These can then be modified accord-

ing to the recipe and your personal requirements.



OVEN: this programme is ideal for cooking excellent crunchy fried foods such as scampi, cutlets, croquettes, etc. coated in breadcrumbs before cooking.

It can also be used for roast meats, baked fish, bread and roast vegetables, with or without the paddle (I). Consequently, for this type of cooking both bowls can be utilised.

This cooking programme saves considerable energy as it does not require pre-heating.

In this programme, the power level is set by default at and cooking time at 60 minutes. YOU CAN, however, modify the degree of cooking by using the power level button (O) and the cooking time by pressing the timer buttons + (P) and - (R) depending on your recipe.

When the lid is opened (A), cooking and the time set on the display (Q) are interrupted and will start again automatically when the lid is closed.



AIRGRILL: this programme is recommended for cooking grilled meat, fish and vegetables. It is also excellent to complete cooking for foods that must be baked then browned.

For this type of cooking, it is recommended to utilise the bowl (Z).

In this programme, the power level is set by default at and cooking time at 40 minutes. YOU CAN, however, modify the degree of cooking by using the power level button (O) and the cooking time by pressing the timer buttons + (P) and - (R) depending on your recipe.

When the lid is opened (A), cooking and the time set on the display (Q) are interrupted and will start again automatically when the lid is closed.



PAN: This programme cooks in much the same way as a saucepan, with the advantage of the paddle that automatically mixes the food. It is excellent for soups, jams, braised foods, sauces, fruit drinks, boiled foods and lightly frying the ingredients for making meat and fish balls. For this type of cooking, use the bowl with the paddle pin.(J).

In this programme, the power level is set by default at and cooking time at 40 minutes. YOU CAN, however, modify the degree of cooking by using the power level button (O) and the cooking time by pressing the timer buttons + (P) and - (R) depending on your recipe.

When the lid is opened (A), cooking is NOT interrupted and the remaining cooking time is still shown on the

display (Q).

USE



Please note: Before using the appliance for the first time, thoroughly wash the bowl (J) and (Z), paddle (I), grid (Y) and removable viewing window (D) in hot water and neutral washing up liquid.

Proceed as follows:

- Open the lid (A) by pressing the button (W) (fig. 1).
- Release the removable viewing window (D) by pressing the two buttons (C) (fig. 2).
- Lift the bowl handgrip (L) until you hear a “click” (fig. 3).
- Extract the bowl (J) by pulling upwards (fig. 4).
- Extract the paddle (I) from its housing (fig. 4).
- Wash the bowl (J) and (Z), paddle (I), grid (Y) and removable viewing window (D) (fig. 6).
- At the end of the operation, dry all components thoroughly and remove any water left in the bottom of the bowl (J) and (Z).
- Put the bowl (J) or (Z) (based on the desirable recipe) back in the appliance (U), making sure it is correctly positioned.
- Lower the bowl handgrip (L) using the slide (K) (fig. 7).
- If required by the recipe, insert the paddle (I), making sure it is correctly positioned on the pin at the bottom of the bowl (J) (fig. 4).

Cooking with the programme GRILL, always utilise the grid (Y) positioned on the bottom of the bowl (Z) (fig. 5).

- Place the ingredients to be cooked in the bowl (J) or (Z), respecting the quantities given in the cooking tables/recipes.
- If required by the cooking procedure, add oil, referring to the quantities indicated in the cooking tables/recipes and using the measure (M).
- Close the lid (A).
- Plug the appliance into the mains socket.
- Turn the appliance on by pressing the main ON/OFF button (H).
- Turn the cooking programme selector dial (S) to the required position (fig. 8) (see cooking tables/recipes).
- Adjust the required degree of cooking by pressing the power level button (O) (fig. 9) (see cooking tables/recipes).
- Adjust the required cooking time by pressing the timer buttons + (P) and- (R) (fig. 10). The minutes set appear on the display (Q).
- Press the programme start/stop button (T). The light comes on (fig. 11).
- Cooking begins.
- At the end of the cooking time, the appliance emits two series of beeps. To turn the beeps off, press and hold the programme start/stop button (T).

- Turn the appliance off by pressing the ON/OFF button (H).
- Open the lid (A) and remove the bowl (J) or (Z) containing the cooked food.
- Leave the lid (A) open to cool the appliance down more rapidly.



Please note: During cooking, you can lift up the lid (A) to add ingredients or check cooking progress. The display flashes and ventilation stops briefly, then starts again when you close the lid. In functions without ventilation, cooking is not interrupted.



Please note: If the programme start/stop button (T) has been pressed, extracting the bowl turns the appliance off. It starts functioning again when the bowl is reinserted.



Please note: During cooking, pressing the program start/stop button (T) puts the appliance in pause. Holding the button down for at least 2 seconds interrupts cooking and the function returns to the default parameters.

CLEANING AND MAINTENANCE



Danger! Before cleaning the appliance, always unplug from the mains socket and allow to cool. Never immerse the appliance in water and never place under running tap water. If water gets into the appliance, it could cause electric shock.

- Before using the appliance for the first time, thoroughly wash the bowl (J) and (Z), paddle (I), grid (Y) and removable viewing window (D) in hot water and neutral washing up liquid. The bowl is dishwasher safe. Frequent washing could reduce the properties of the ceramic coating.
- Clean the hot air discharge grille (B) with a abrasive sponges, without removing it.
- Check and empty the condensate tray (G) regularly, particularly if there is abundant steam.






























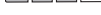
Please note: Never use abrasive objects or detergents to clean the bowl (J) and (Z). Clean with a soft cloth and neutral detergent only.

TROUBLESHOOTING

Fault	Cause/solution
The appliance does not heat up	The thermal cutout may have tripped. Contact Customer Experience, see enclosed guarantee or visit the Delonghi website (the device must be replaced)
The bowl is not positioned correctly and the appliance does not work	Position the bowl correctly
The lid is not properly closed and the appliance does not work	Close the lid properly
E1 is displayed and the appliance emits a series of 3 “beeps”	Turn the appliance off and allow to cool down, then check whether the appliance has been operated without food. If the fault persists, contact Customer Experience
E3 is displayed and the appliance emits a series of 5 “beeps”	Turn the appliance off and allow to cool down, then check whether the appliance has been operated without food. If the fault persists, contact Customer Experience, see enclosed guarantee or visit the Delonghi website
E5 is displayed and the appliance emits a series of 7 “beeps”	Contact Customer Experience, see enclosed guarantee or visit the Delonghi website
E6 is displayed and the appliance emits a series of 7 “beeps”	Contact Customer Experience, see enclosed guarantee or visit the Delonghi website









COOKING TABLES

Potatoes























Recipe	Type	Quantity	Oil	Cooking time (min)	Paddle	Cooking programmes	Power level	Tips
Standard potatoes 10x10	Fresh	1700 gr (*)	level 5	40-43	YES			-
		1500 gr (*)	level 4	37-40	YES			-
		1250 gr (*)	level 3	35-37	YES			-
		1000 gr (*)	level 2	28-31	YES			-
		750 gr (*)	level 1	23-26	YES			-
	Frozen	1500 gr	without	32-34	YES			-
		1250 gr	without	30-32	YES			-
		1000 gr	without	28-30	YES			-
		750 gr	without	26-28	YES			-
		500 gr	without	24-26	YES			-
Roast potatoes	Fresh	1700 gr	level 3	40-43	YES			-
Potato wedges	Frozen	1000 gr	without	30-32	YES			-
New potatoes	Frozen	1200 gr	without	35-40	YES			-
Baked croquettes	Frozen	750 gr	without	20-25	NO			turn 2-3 times

(*) un-peeled potato weight



















First courses

Recipe	Type	Quantity	Oil	Cooking time (min)	Paddle	Cooking programmes	Power level
Risotto	Fresh	480 gr	level 5	15-18	YES		
Meat sauce	Fresh	1000 gr	level 5	60-65	YES		
Paella	Frozen	600 gr	without	13-15	YES		
Cannelloni	Fresh	1500 gr	without	40-45	NO		









Meat - poultry

Recipe	Type	Quantity	Oil	Cooking time (min)	Paddle	Cooking programmes	Power level	Tips
Chicken nuggets	Frozen	750 gr	without	15-18	YES			-
Roast chicken drumsticks	Fresh	1000 gr	without	45-50	NO			turn 2-3 times
Casseroled chicken drumsticks	Fresh	1000 gr	without	70-80	NO			turn 2-3 times
Veal stew	Fresh	600 gr	level 2	30-35	YES			-
Veal cutlets	Fresh	3pz	without	20-25	NO			turn after 15 min
Roast	Fresh	1000 gr	without	80-90	NO			turn 2-3 times
Meat skewers	Fresh	800 gr	without	20-25	NO			turn 2-3 times
Hamburger	Fresh	4pz	without	15-20	NO			turn after 15 min
Meatballs	Fresh	450 gr	without	25-28	YES			-
Lamb chops	Fresh	600 gr	without	12-15	NO			utilise the grid and turn after 10 minutes
Chicken nuggets	Fresh	500 gr	without	20-25	NO			utilise the grid and turn after 13-15 minutes















Fish - Shellfish

Recipe	Type	Quantity	Oil	Cooking time (min)	Paddle	Cooking programmes	Power level	Tips
Fish fingers	Frozen	18pz	without	20-23	NO			-
Slice of salmon	Fresh	400 gr	without	20-25	NO			-
Fillet of salmon	Fresh	350 gr	without	20-25	NO			-
Scallops	Fresh	4 pz	without	15-17	NO			-
Cuttlefish	Fresh	8 pz	level 1	15-20	NO			-
Tiger prawns	Fresh	600 gr	level 1	13-18	YES			-
Prawns	Fresh	800 gr	level 1	15-20	YES			-
Gilthead sea bream	Fresh	2pz	without	20-25	NO			utilise the grid and turn after 13-15 minutes
Fish skewer	Fresh	300 gr	without	12-15	NO			utilise the grid and turn after 10 minutes









Vegetables

Recipe	Type	Quantity	Oil	Cooking time (min)	Paddle	Cooking programme	Power level
Courgettes	Fresh	800 gr	level 5	25-30	YES		
Aubergines	Fresh	1000 gr	level 3	25-30	YES		
Mushrooms	Fresh	1000 gr	level 5	20-25	YES		
Artichokes	Frozen	800 gr	level 3	35-40	YES		

Snacks

Recipe	Type	Quantity	Oil	Cooking time (min)	Paddle	Cooking programme	Power level	Tips
Pizza	Fresh	300 gr	level 1	30	NO			oil the pan and turn 180° after 20 min
	Frozen	450 gr	without	20-25	NO			turn 180° after 15 min
Savoury pies and quiches	Fresh	600 gr	without	20-23	NO			use greaseproof paper and turn 180° after 15 min
	Frozen	700 gr	without	45-50	NO			use greaseproof paper and turn 180° after 30 min
Mini-pizzas	Frozen	14 pz	without	20-25	NO			use greaseproof paper
Mini-savouries	Frozen	14 pz	without	20-25	NO			use greaseproof paper
Onion rings	Frozen	12/15 pz	without	10-15	NO			spread evenly on the bottom of the bowl

Desserts, cakes and pastries



Recipe	Type	Quantity	Oil	Cooking time (min)	Paddle	Cooking programme	Power level	Tips
Tart	Fresh	700 gr	without	45-50	NO			-
Brioches	Frozen	4 pz	without	25-30	NO			use greaseproof paper and turn 180° after 12-13 min
Biscuits	Fresh	8 pz	without	12-15	NO			use greaseproof paper and turn 180° after 15 min
Strudel	Fresh	400 gr	without	20-25	NO			-

FRENCH FRIES

Ingredients:

Fresh potatoes (to peel)	1750 g
Fine salt	to taste
Peanut oil	level 5

Serves	8
Preparation time	10 min
Cooking time	40 min



1. Insert the paddle in the bowl.
2. Peel the potatoes and cut them into chips of about 1 cm per side.
3. Put the chipped potatoes under running water for a few minutes and rinse thoroughly.
4. Drain and dry thoroughly with paper towel.
5. Add the potatoes and the right amount of oil to the bowl.
6. Close the lid, select the  "POTATOES" program, select the power level , set the cooking time to 40 minutes and press the program start/stop button.
7. When finished cooking, sprinkle with salt and serve.

POTATOES WITH PAPRIKA

Ingredients:

Fresh potatoes	1000 g
Sweet paprika	1 tablespoon
Salt	to taste
Peanut oil	level 3

Serves	8
Preparation time	15 min
Cooking time	35 min

1. Insert the paddle in the bowl.
2. Peel the potatoes, cut into wedges and place in cold water.
3. Dry them well and put them in the bowl along with the oil.
4. Close the lid, select the  "POTATOES" program, select the power level , set the cooking time to 35 minutes and press the program start/stop button.
5. After about 20 minutes, add the paprika and salt and finish cooking.

GROUND BEEF KEBABS WITH YOGURT SAUCE AND PITA BREAD

Ingredients:

Ground meat	450 g
Parsley	to taste
Minced garlic	1 tablespoon
Ground coriander	2 tablespoons

Caraway seeds	1 tablespoon
Fine salt	1 tablespoon
Pepper	1/2 tablespoon
Pita bread	4 tablespoons
Water	200 ml



Ingredients for the yogurt sauce:

Greek yogurt	125 g
Tahini (sesame seed paste)	125 g
Fresh coriander	to taste
Lemon zest	3 tablespoons
Olive oil	2 tablespoons
Salt	1 pinch

Ingredients for the filling

Diced cucumber	1
Tomatoes cut in 4	150 g
Minced red onion	1
Salt	to taste

Serves	4
Preparation time	15 min
Cooking time	20 min



1. Prepare 4 hamburgers by mixing ground meat together with all the spices and herbs.
2. In the meantime prepare the yogurt sauce; mix all the ingredients together until you get the desired texture.
3. Remove the paddle from the bowl and insert the grid.
4. Pour water in the bowl to avoid unpleasant odours during the cooking.
5. Put the hamburgers directly on the grid. Close the lid, select the "GRILL" program , select the power level , set the cooking time to 20 minutes and press the program start/stop button.
6. Turn the hamburgers after about 12 minutes and cook for the remaining amount of time.
7. At the end open the pita bread, add the beef kebabs, some filling and sauce to taste. Serve hot.

FRESH PIZZA

Ingredients:

Water	70 ml
Olive oil	13 ml
All-purpose flour (00)	125 g
Salt	3 g
Fresh yeast	7 g
Tomatoes	100 g
Mozzarella	100 g
Salt	to taste
Oregano	to taste

Serves	1
Preparation time	10 min
Cooking time	30 min

1. Put the flour in a mixing bowl, make a well in the centre and add all of the other ingredients.
2. Knead thoroughly by hand until the dough is smooth and soft, shape it into a ball and let it rise in a bowl with flour sprinkled on the bottom.
3. Cover with a clean cloth and set in a warm location, away from air currents. After it has risen for about 1 hour, roll out the pizza.
4. Remove the paddle from the bowl.
5. Oil the bottom and roll the pizza dough on top. Spread with tomato sauce, a pinch of salt and oregano.
6. Close the lid, select the "PIZZA"  program, select the power level , set the cooking time to 30 minutes and press the program start/stop button.
7. After it has been cooking for 15 minutes, add the diced mozzarella.
8. Excellent when served sprinkled with rocket.

SAVOURY PIE



Ingredients:

Puff pastry	1 roll
Sautéed mushrooms	200 g
Mozzarella	1
Eggs	2
Parmesan cheese	10 g
Milk	100 ml
Salt	to taste
Pepper	to taste

Serves	4
Preparation time	10 min
Cooking time	23 min

1. Beat the eggs, the Parmesan cheese, and milk in a bowl

with a little salt and pepper.



2. Remove the paddle from the bowl.
3. Roll out the puff pastry with the greaseproof paper underneath it and prick the bottom with the tines of a fork.
4. Put the mushrooms and diced mozzarella in the bottom; pour the egg mixture on top, distributing it evenly.
5. Roll the edges of the dough towards the middle and, using a pair of scissors, cut off the excess greaseproof paper (it is a good idea to leave a few parts for turning the savoury pie and removing it).
6. Close the lid, select the "OVEN"  program, select the power level , set the cooking time to 23 minutes and press the program start/stop button.
7. For more uniform cooking, after about 15 min turn the pie 180° using the greaseproof paper.

RATATOUILLE

Ingredients:

Aubergines	350 g
Courgettes	350 g
Red peppers	450 g
Onions	200 g
Vine tomatoes	400 g
Garlic	1
Salt	to taste
Pepper	to taste
Thyme	to taste
Bay leaf	to taste
Olive oil	level 5
Stock	150 ml

Serves	8
Preparation time	15 min
Cooking time	60 min





1. Wash and cut all the vegetables into large squares (except the shallots or onions and tomatoes) to a thickness of about 2 cm. Put the tomatoes in boiling water for a few seconds, then peel and cut into pieces. Slice the shallot or onion.
2. Insert the paddle in the bowl.
3. Spread the sliced shallot or onion over the base and add the oil.
4. Close the lid, select the "POT"  program, select the power level , set the cooking time to 60 minutes and press the program start/stop button.
5. Sauté the onion for 4-5 minutes, then add the peppers and some of the stock and cook for another 6-8 min.
6. Then add the rest of the vegetables, stock, salt and pepper and finish cooking.

CROSTINI BREAD WITH ROASTED PEPPERS AND BACON

Ingredients:

Red peppers	2
Olive oil	level 5
Garlic	1 clove
Salt	to taste
Baguette bread	1
Parmigiano cheese slices	100 gr
Minced basil	1 bunch

Serves	6
Preparation time	10 min
Cooking time	35 min



1. Remove the paddle from the bowl and insert the grid.
2. Wash and cut the peppers in half, put them directly on the grid turned upside down. Close the lid, select the "GRILL"  program, select the power level , set the cooking time to 25 minutes and press the program start/stop button.
3. When cooking is complete, put the peppers in a bowl and cover with a plastic wrap for 10-15 min in order to release the juices, then peel them.
4. Cut the pulp in slices, then put it in a bowl together with oil, garlic, minced basil and salt.
5. Cut the bread in slices, spread them on the grid and oil them. Close the lid, select the "GRILL"  program, select the power level , set the cooking time to 10 minutes and press the program start/stop button.
6. When cooking is complete, mix the Parmesan cheese with peppers. Arrange it on bread and serve.

RICE WITH PORCINI MUSHROOMS

Ingredients:

Vialone nano rice	480 g
Frozen porcini mushrooms	300 g
Hot (chicken) stock	1500 ml
Garlic	1 clove
Parsley	to taste
Parmesan cheese	to taste
Butter	to taste
Olive oil	level 3

Serves	6
Preparation time	5 min
Cooking time	30 min



1. Insert the paddle in the bowl.
2. Pour in the oil and add the garlic clove. Close the lid, select the "STEW RICE"  program, select the power level , set the cooking time to 30 minutes and press the program start/stop button.
3. Sauté for 2 minutes.
4. Remove the garlic, add the sliced porcini mushrooms and cook for about another 8 minutes adding stock if it gets too dry.
5. Add the rice and a little stock and continue cooking, adding the remaining stock little by little. When cooking is complete (the cooking time may vary according to personal preference), salt if needed, add chopped parsley and stir in the butter and Parmesan cheese.
6. Serve.

CREAMY PEA SOUP WITH MINT

Ingredients:

Frozen peas	750 g
Fresh potatoes	250 g
Shallots	1
Water	1000 ml
Salt	to taste
Pepper	to taste
Sunflower oil	level 5
Fresh mint leaves	6

Serves	6
Preparation time	10 min
Cooking time	40 min



1. Insert the paddle in the bowl.
2. Peel the potatoes, wash them and cut in large pieces; chop the shallot.
3. Put the shallot in the bowl along with the oil, close the lid, select the "POT"  program, select the power level , set the cooking time to 45 minutes and press the program start/stop button.
4. Sauté for 2 minutes, then add the potatoes and frozen peas.
5. Cook for another 15 minutes, then add the water.
6. Finish cooking, adding the salt and pepper at the end.
7. Pour the creamy soup in a bowl, add the fresh mint and blend everything together with a stick blender until the mixture is creamy and uniform.
8. Pour into individual serving bowls and drizzle with oil.
9. It can also be served warm paired with fresh cheese (Stracchino, Robiola).

VEAL NUGGETS WITH ARTICHOKE

Ingredients:

Lean veal	600 g
Frozen artichokes	200 g
Stock	200 g
Shallots	1
Salt	to taste
Pepper	to taste

Serves	6
Preparation time	10 min
Cooking time	35 min

1. Insert the paddle in the bowl.
2. Chop the shallots and spread evenly inside the bowl, add the oil.
3. Aside from preparing the rest of the ingredients, cut the lean veal into small pieces and the artichokes into slices.
4. Close the lid, select the  "STEW RICE" program, select the power level , set the cooking time to 35 minutes and press the program start/stop button.
5. Cook the shallots for 2-3 minutes then add the meat and cook for another 7 minutes.
6. Add the sliced artichokes, stock, salt and pepper and cook until the time has expired or until all of the water has cooked off.



LAMB CHOPS WITH ORANGE MARINADE

Ingredients:

Lamb chops	600 g
Orange	1
Fresh thyme	1 sprig
Fresh rosemary	1 sprig
Olive oil	level 5
Coarse salt	to taste
Black pepper	to taste
Water	200 ml

Serves	4
Preparation time	10 min
Cooking time	15 min

1. Prepare the marinade: scrape the orange peel and squeeze out the juice, add the chopped thyme and rosemary sprigs and pepper, finally add the lamb chops. Let them marinate for 2-3 hours.
2. Remove the paddle from the bowl and insert the grid.
3. Pour water in the bowl to avoid unpleasant odours during the cooking.
4. When the marinating time is complete, put the lamb

chops directly on the grid. Close the lid, select the "STEW RICE"  program, select the power level , set the cooking time to 15 minutes and press the program start/stop button.



5. Turn the chops after about 10 minutes and cook for the remaining amount of time.

STEWED CHICKEN AND POTATOES

Ingredients:

Chicken thighs	1000 g
Potatoes	500 g
Celery stalk	1
Carrots	1
Onions	1/2
Salt	to taste
Pepper	to taste
Tomatoes	250 g
Sunflower oil	level 5
Olives	10-15

Serves	6
Preparation time	15 min
Cooking time	80 min



1. Remove the paddle from the bowl.
2. Peel the potatoes, wash and cut into cubes. Chop the onion, celery and carrot.
3. Put the onion, celery and carrot in the bowl along with the oil, close the lid, select the  "STEW RICE" program, select the power level , set the cooking time to 80 minutes and press the program start/stop button.
4. Sauté for 3 minutes then add the chicken, salt and pepper.
5. Cook the chicken for 15 minutes, turning after about 10 minutes.
6. Add the potatoes, tomato, 200 ml of water and olives and finish cooking (if the sauce is too dry, add water or lower the power level).
7. Stir the potatoes and chicken periodically for uniform cooking.

FRIED LAMB CHOPS

Ingredients:

Lamb chops	600 g
Eggs	3
Flour	to taste
Breadcrumbs	to taste
Salt	to taste
Oil	level 5

Serves	4
Preparation time	15 min
Cooking time	15 min



1. Dredge each chop in flour, then dip in the egg beaten with salt and finally dredge in bread crumbs. When finished, dip again in egg and dredge in bread crumbs once more for a double breading.
2. Remove the paddle from the bowl.
3. Pour the oil in the bowl and add the chops. Close the lid, select the  "OVEN" program, select the power level , set the cooking time to 15 minutes and press the program start/stop button.
4. Turn the chops 1-2 times during cooking for uniform surface browning.

CHICKEN WINGS IN BARBEQUE SAUCE

Ingredients:

Chicken wings	500 g
Barbaque sauce	100 gr
Water	200 ml

Serves	4
Preparation time	10 min
Cooking time	25 min







1. Marinade the chicken wings with the barbeque sauce for about 1 hour.
2. Remove the paddle from the bowl and insert the grid.
3. Pour water in the bowl to avoid unpleasant odours during cooking.
4. When the marinating time is complete, put the chicken wings directly on the grid. Close the lid, select the "POT"  program, select the power level , set the cooking time to 25 minutes and press the program start/stop button.
5. Turn the wings after about 13-15 minutes and cook for the remaining amount of time.

SALMON AND SPINACH IN PASTRY

Ingredients:

Fillet of salmon	350 g
Spinach (already boiled)	200 g
Pine nuts	20 g
Sheet of puff pastry	2
Butter	20 g
Garlic	1 clove
Salt	to taste
Pepper	to taste
Eggs	1

Serves	6
Preparation time	20 min
Cooking time	50 min



1. Remove the paddle from the bowl.
2. Put the salted and peppered salmon fillet inside (skin side down).
3. Close the lid, select the "OVEN"  program, select the power level , set the cooking time to 15 minutes and press the program start/stop button. Once cooked, remove from the bowl and let cool.
4. In the same bowl, set the paddle and add the butter, a clove of garlic, the previously boiled spinach, pine nuts, salt and pepper. Select the  "POT" program, select the power level , set the cooking time to 10 minutes and cook adding water if it starts to dry out too much.
5. Roll out the puff pastry (with the greaseproof paper underneath) on a work surface. Arrange the salmon in the centre (removing the skin once it has cooled) and cover with spinach and pine nuts.
6. Brush all 4 sides of the puff pastry with beaten egg and lay the other sheet on top to make a strudel. Press the sides together well and cut off the excess pastry.
7. Make small cuts in the pastry for steam to escape during cooking and brush with egg.
8. Put the strudel with the greaseproof paper underneath it in the bowl (without the paddle), close the lid, select the  "OVEN" program, select the power level , set the cooking time to 25 minutes and press the program start/stop button.
9. Let cool a little before slicing.

MEDITERRANEAN SEA BREAM

Ingredients:

Sea bream	2
Cherry tomatoes	200 g
Black olives	100 g
Garlic clove	1
Thyme	to taste
Salt	to taste
Pepper	to taste
Oil	level 5

Serves	2
Preparation time	15 min
Cooking time	25 min

1. First remove the scales from the sea bream, wash and dress. Salt and pepper inside the belly, add a clove of garlic and two sprigs of thyme.
2. Remove the paddle from the bowl.
3. Pour the oil inside the bowl and arrange the two sea bream on top.
4. Cut the cherry tomatoes in half and put them inside the bowl along with the black olives and capers then sprinkle everything with salt.
5. Close the lid, select the "AIRGRILL"  program, select the power level , set the cooking time to 25 minutes and press the program start/stop button.

SWORDFISH WITH AROMATIC SAUCE

Ingredients:

Swordfish	250 g
Water	200 ml



Ingredients for the sauce:

Lemon zest	1
Olive oil	3 tablespoons
Parsley	1 sprig
Oregano	to taste
Salt	to taste
Pepper	to taste

Serves	2
Preparation time	10 min
Cooking time	25 min

1. Prepare the aromatic sauce by mixing olive oil with lemon zest, oregano and a pinch of salt and pepper. Immerse the swordfish slices and let them marinate for about 1 hour.
2. Remove the paddle from the bowl and insert the grid.
3. Pour water in the bowl to avoid unpleasant odours during

cooking.



4. When the marinating time is complete, put the slices directly on the grid. Close the lid, select the "STEW RICE"  program, select the power level , set the cooking time to 25 minutes and press the program start/stop button.
5. Turn the fish after about 13-15 minutes and cook for the remaining amount of time.

FRIED PRAWN TAILS

Ingredients:

Prawn tails	12 pc
Eggs	2
Flour	to taste
Breadcrumbs	to taste
Oil	level 5



Serves	6
Preparation time	10 min
Cooking time	12 min

1. Remove the head from the prawn and peel well.
2. Dredge first in flour, then in the beaten egg and then in bread crumbs.
3. Remove the paddle from the bowl.
4. Pour the oil in the bowl, close the lid, select the  "OVEN" program, select the power level , set the cooking time to 12 minutes and press the program start/stop button.
5. Heat the oil for 1 minute.
6. Add the prawns and cook, turning them 2-3 times during cooking for uniform browning.
7. Serve with yoghurt sauce or mayonnaise.

APPLE YOGHURT CAKE

Ingredients:

Flour	240 g
Sugar	250 g
Eggs	3
Low-fat yoghurt	125 g
Packet of baking powder	1
Sunflower oil	60 g
Lemon zest	1
Apples	1
Serves	12
Preparation time	15 min
Cooking time	35 min

1. Remove the paddle from the bowl.
2. Beat the eggs and sugar in an electric mixer until the mixture is nice and frothy. Add the sifted flour, baking powder, yoghurt, lemon zest and oil and beat for a few minutes until the mixture is creamy and uniform. At this point, add the apple cut into pieces and mix well.
3. Butter and flour the bowl and pour the batter in the centre, making sure it is level.
4. Close the lid, select the "CAKE"  program, select the power level , set the cooking time to 35 minutes and press the program start/stop button.
5. Allow to cool before serving.



CHOCOLATE MUFFINS

Ingredients for 20 muffins:

All-purpose flour (00)	300 g
Sugar	300 g
Butter	150 g
Cocoa powder	70 g
Baking powder	6 g
Whole fresh milk	180 ml
Salt	1 g
Eggs	4
Baking soda	2 g
Dark chocolate	100 g
Vanilla pod	1
Serves	10
Preparation time	20 min
Cooking time	25 min

1. Beat the softened butter and sugar in a food processor and add the seeds from a vanilla pod.
2. When the mixture is light and airy, add the eggs (brought

to room temperature) one at a time. Process all of the ingredients for a few minutes and then add the flour, cocoa powder, baking powder, baking soda and salt that have been sifted together, alternating additions with room-temperature milk.

3. At the end add the grated dark chocolate.
4. Remove the paddle from the bowl.
5. Fill the ramekins with the dough and put them inside the bowl (7-8 at a time).
6. Close the lid, select the "CAKE"  program, select the power level , set the cooking time to 25 minutes and press the program start/stop button.
7. When finished cooking, let cool. They can be dusted with icing sugar if desired.