



## Manual





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## Introduction/ Security

### Before use

Read the user manual carefully. It contains important information about the use, safety and maintenance of the device. Keep the instructions carefully.

If necessary, pass them on to third parties or subsequent users. The device may only be used for its intended purpose, in accordance with this user manual.

**Follow safety instructions when using.**

### Designed for use

**The device is suitable for:** •canning •

for heating sausages etc. • Making drinks •  
Preparing food (constantly stir thick liquid foods such  
as soups so they don't burn to the bottom) • Juicing

(juicing attachment is not part of the delivery  
set)

• The device is not intended for commercial use  
for use.



**Caution: Read all safety warnings  
and instructions.**

**Failure to follow safety information and  
instructions may result in electric shock,  
fire and/ or serious injury.**



**Caution: Risk of injury or burns! During use,  
hot surfaces are created, which are dangerous  
even after the device is switched off.  
Remember this when touching the  
device!**

**Watch for hot steam escaping during  
preparation and when lifting the lid.**

• Keep away from children under 8 years of age  
always away from equipment and power cords.

• Children over 8 years of age and people who lack  
the knowledge or experience to use the  
device or who have limited physical,  
sensory or mental capabilities must not  
use the device  
without being responsible for their safety  
without the person's supervision or guidance. .  
Do not leave the device unattended.

## Technical specifications

Nominal voltage: 220-230 V- 50 Hz Nominal power:  
1800 watts Protection class: I Contents: 27  
liters in normal mode 23 liters in cooking mode  
(corresponds to filling up to 4 cm below the edge of the  
device) 6.05 kg



- Children must be supervised so that they do not play with the device.

Do not use an external timer or stand alone remote control system.

- Before each start-up

Check the condition of the device and accessories, it must not be used if it has been dropped or has visible damage.

In this case, disconnect the device from the mains and have it serviced by a qualified electrician to check.

- Do not use the device near heat sources (stove, gas flame, etc.) or in an explosive atmosphere, containing flammable liquids or gases. Unobstructed air circulation must be ensured. • Do not expose the device to heat

ensure a permanent, stable and flat work surface. Leave enough space on all sides of the device to prevent damage from heat or steam and enable unhindered work.

- The liquid level must not be exceeded maximum 4cm below the top

the edge. Overfilling may cause hot liquid to spew out. • Never use the device without liquid. • If your device should ever boil dry, prevents

additional protection against overheating.

In this case, let the device cool down properly before filling it with water again, otherwise there is a risk of

scalding due to the generation of steam, and the surface of the enameled devices may also be damaged.

- Do not use sharp or scraping objects to mix, as they can damage the enamel (depending on the type of device). • The device must be completely cooled down before it can be cleaned or transported. • Always hold the device by the side handles when transporting.

- Unplug the device after each use to ensure safe shutdown. • To disconnect the device from the mains, pull only

from the plug, not the wire!

- Do not store the device in place outdoors or in damp rooms.

**Notes on use:**

- Never immerse the device, power cable and plug in water for cleaning.
- When installing the power cable, make sure so that no one can get caught in it or trip over it to avoid accidentally pulling down the device. • Keep the power cord away

from hot surfaces, sharp edges and mechanical loads.

Check the power cord regularly for damage and wear.

Damaged or tangled power cords increase the risk of electric shock.

- This electrical device complies with established safety requirements. If the device

or the power supply unit is damaged, unplug the power cord immediately.

Repairs may only be carried out by authorized specialist companies or our factory's customer service. Improper repair can result in significant danger to the user. •

Improper use and disregarding the user manual will void the warranty.

**Turn on the device**

**Before first use**

- Clean before first use device and cover thoroughly
- Complete automatic storage pot with about 5 liters of water and boil.

**Note.** When using a new device for the first time

in commissioning

a slight odor may occur. It's on the technical side reasons and is nothing to worry about.

- Always unwind the cable completely.

- Make sure the power cord is connected and does not come into contact with hot equipment during operation.

**Danger!** Fill the device with liquid no more than 4 cm below the edge (equivalent to 23 liters in cooking mode) and close the lid. Otherwise, there is a risk of burning while cooking.

- Close the lid only after connecting

plug the device into the mains.

- Do not turn on the device without water, otherwise you may damage the enamel and grate.



If this should happen despite being careful, you must wait until the device has cooled down before filling with water, otherwise the unexpected steam may cause

injuries.

- When removing the cover, allow the condensate to drain into the device to flow.

Avoid transporting a filled pot. In this state, it is very difficult - risk of injury. Drain or remove liquid before transporting.

- After use, always unplug the device and let it cool down.

- After use, use the one below the device cable reel and socket.



### **Control and use of the Delux LCD device: Switching**

on or operating mode: After switching on the device by pressing the on-off button, all LCD segments (liquid crystal display) light up for a second. Time display 1-120 minutes and -- = continuous operation

**Control/button control:** Minus button: Temperature counter countdown; if you press the button briefly, the counter will count down until 30°C (the lowest possible temperature setting) is reached.

### **Time setting mode Press**

"Temp./ Time" twice The time symbol (min) flashes and the last set time is displayed and can be changed by "minus" or "plus" button respectively. If no input is made within 5 seconds after starting the time setting mode or after changing the time using the "Minus" or "Plus" button, the time setting mode will be left and the device will return to the working mode. When the set temperature (nominal temperature) is reached, the last set time is counted down). Minus button Countdown time; if you press the button briefly, the counter will be started by numbers; (1 minute = lowest possible setting). If you hold down the button, the countdown will take place quickly. If the device was set to continuous operation before selecting the time setting mode (displayed time: -- min), the display will switch from -- continuous operation to 120 minutes and then start counting down to 0 minutes.

Time: -- = continuous operation mode Device. heats up until the set temperature is reached and works in continuous mode until the 'On/ Off' button is pressed again.

"Plus" button Time countdown; if you press the button briefly, the time is counted by numbers; (120 minutes / -- continuous operation = maximum setting). If you hold down the button, the countdown will take place quickly. To switch back to continuous operation mode, the time setting mode must be set to -- continuous operation. Even while the time is counting down, it is possible to change the temperature and time.

**Temperature/time:** Selection switch Temperature display 30°-100°C. The screen is on. Button: press once:

**Temperature setting mode:** Plus. Press the Temp/ Time button once. The temperature symbol (°C) will flash and the digits will light up permanently if the set temperature has not been reached. Minus. Using the device.

The digits of the temperature display flash if the measured temperature of the boiler differs from the set temperature (nominal temperature). When the set temperature is reached, the digits will light continuously.

"Plus" button Temperature counting; if you press the button briefly, the temperature will count down digit by digit until 100°C is reached (the highest possible temperature setting). If you hold down the button, the countdown will take place quickly. If no input is made within 5 seconds after starting the temperature setting mode and changing the temperature using the "Minus" or "Plus" button, the temperature setting mode will be left and the device will return to the working mode.

### **Switching off the device**

Switch off by pressing the 'On/ Off' button. The device can be turned off at any time. Time settings made in time setting mode are not saved. The last temperature setting is saved and displayed again after the boiler is restarted, even if the device was unplugged in the meantime. After switching off the device, the plug must be pulled out of the socket.

**Notes:** Use only the shelf designed for this unit (see accessories).

Galvanized screen and bar inserts are not suitable as lack of circulation under the spacers will cause faulty circuits.

Fill with water until the upper glasses are about 3/4 full. When staying in two layers, the lower panes must be tightly closed with clamps to prevent water from entering.

**Setting the storage temperature:** •Set the storage temperature. To do this, turn the temperature regulator to the desired temperature.

Note that the heating time is not included in the storage time. If the device is full, you can take up to 90 minutes to warm up.

**Note.** The retention time starts when the indicator light goes out for the first time.

storage		
Fruits	Temperature °C	time in minutes
Apples soft/hard	85	30/40
applesauce	90	30
apricots	85	30
Pears soft/hard	90	30/80
strawberries, blackberries	80	25
blueberries	85	25
raspberries, gooseberries,	80	30
currants, cranberry	90	25
cherries	80	30
mirabelle, Reineclauden	80	30
peaches	85	30
plums, plums	90	30
quinces	95	30
Rhubarb	95	30

Vegetables	Temperature °C	time in minutes
cauliflower	100	90
oad	100	120
Peas	100	120
cornichonid	85	30
Kohlrabi	100	95
pumpkin	90	30
carrots, carrots	100	90
Mushrooms	100	110
Brussel sprouts, red cabbage	100	110
	100	110
asparagus	100	120
tomatoes, tomato paste	100	120

Meat	Temperature °C	time in minutes
Roasted in one piece, well done	100	85
Meat soup	100	60
Goulash, well done	100	75
Roast game meat	100	75
mass of sausage, Minced meat, raw	100	110

## Cleaning and maintenance

- Always unplug the power cord before cleaning.
- Never submerge the device in water.

Rinse the inside of the device.  
Only clean the outside of the device with a damp cloth. Do not use harsh and abrasive cleaning agents.

- Treat the device regularly with a commercially available descaling agent.

Follow the manufacturer's instructions for use.

Scale deposits at the bottom of the device cause energy losses and can affect the life of the device.

After descaling, rinse the device thoroughly with clean water. •Use a cable winder under the bottom of the device

- To avoid hazards, turn off the device repair or replace a damaged power cord only by the manufacturer, him at customer service or

a person with similar qualifications.

**The warranty repair is carried out by the manufacturer's representative - Cider Mill OÜ.**

**Authorized dealer and warranty service: Cider Mill OÜ Tel. +372 53516054**

lao 8-26, Pärnu 80010 Estonia E-mail: [info@cidermill.eu](mailto:info@cidermill.eu)  
[www.cidermill.eu](http://www.cidermill.eu)

## Disposal

The packaging and packaging material consist exclusively of environmentally friendly material They can be thrown at locals into containers.



DE47609277

According to electrical and electronic equipment The law does not allow this product to expire when finished,

throw it away with normal household waste. Therefore, please give it to a municipal collection point free of charge (e.g.

recycling center) for recycling electrical and electronic equipment. You

the municipal or city government will inform you disposal options.

### Declaration of conformity CE

We, Merten & Storck GmbH, Am Ladestrand 1, 48317 Drensteinfurt, hereby declare that this product complies with the following standards btw. normative documents.

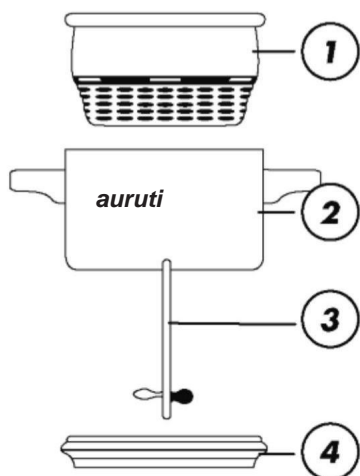
**Low voltage directive: 73/23/EEC IN 600335-1**

IN 60335-2-15

We provide a two-year warranty on the electrical components of this storage machine **after the date of purchase.** **The device will be repaired free of charge, excluding further claims if it is successful due to manufacturing or material defects.** **The device and the warranty card (invoice) with the purchase date and signature must be sent to us. All warranty claims expire if the device has been previously opened.**



## Accessories



### Steamer set

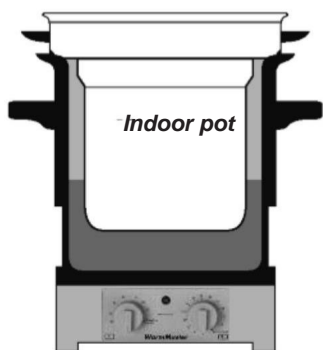
Suitable for all Kochstar

for automatic pots

Consists of:

Fruit basket

Juice collection pot Spout fitting Measuring ring Enamel in matching color glaze: Order no. 1



### Indoor

pot Enameled **steel** pot in matching color glaze. Content 20 l.

Two heat-resistant plastic side handles.

For gentle heating and preparation of food and drinks, e.g. soups and stews

The food stays warm and does not burn.

Nickel-free, neutral taste and hygienic.

Instructions for use: put some water and place

Keedupotti.

The heat can be gradually set up to 100°C.

Order no. 99003035



### Rack

For placing jars on the rack instead of directly on the bottom of the appliance.

Order no. 99007032