IMPORTANT SAFEGUARDS

When using electric appliances, always follow basic safety precautions, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug or appliance in water or any other liquid. If the unit accidentally falls or gets immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
4. Close supervision is necessary when any appliance is used near children.
5. This multi pot is not intended for use by children.
6. Unplug from electrical outlet when not in use and before cleaning. Allow cooling before putting on or taking off parts. If the multi pot begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair it.
7. Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions or has been damaged in any manner. Contact Fissler customer service at cs@fisslerusa.com.
8. The use of accessory attachments that are not recommended by the appliance manufacturer may cause injuries.
9. Always operate this appliance on a stable surface.
10. Do not use outdoors. Household use only.
11. Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Extreme caution must be used when moving an appliance containing hot oil or any other hot liquid.
14. Never immerse the housing or base in water.
15. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to off, then remove the plug from the wall outlet.
16. Do not use the appliance for anything other than its intended use.
17. CAUTION: Risk of electric shock. Cook only in the removable cooking pot.
18. This appliance cooks under pressure. Improper use may result in scalding injury. Make sure that unit is properly closed before operating. See “General Operating Instructions.”
19. Do not fill the unit over “Max line” marked in the removable cooking pot. When cooking foods that expand during cooking such as rice, beans or dried vegetables, do not fill unit over 1/2 (half) full. See “General Operating Instructions”. Overfilling the pressure cooker may cause clogging, which builds up excess pressure inside and may be dangerous.
20. We do not recommend cooking certain foods with a closed lid, such as applesauce, cranberries, pearl barley, split peas, noodles, macaroni, rhubarb or spaghetti. These foods tend to foam, froth and sputter and may block the pressure exhaust vent. Recipes that use any of these ingredients must be carefully followed to avoid problems
21. Always check the pressure release valve for clogging before use. Always make sure that the exhaust valve is installed correctly before use. Incorrect assembly may prevent the multi pot from building up pressure or allowing steam to come out from the sides of the lid.
22. Do not use this multi pot for pressure frying with oil.
23. Do not open the multi pot until all internal pressure has been released. If difficult to open, this indicates that the multi pot is still pressurized.
24. Never force the multi pot open. Any pressure built up in the cooker can be hazardous. Refer to the instructions in section “Open the lid” and follow them carefully. Always and most importantly, when opening the lid, protect your skin from any contact with escaping steam. Once all the pressure has been released, lift lid carefully away from you to avoid skin contact with any the remaining heat or steam.
25. This multi pot generates heat and escaping steam during use. CAUTION, HOT SURFACES: All necessary precautions should be followed to avoid fire, burns, or other personal injury during its operation. Never use or place the unit near flammable materials such as dish towels, paper plates, napkins, curtains, paper towels, etc. Allow sufficient space around all sides of the unit, including top and bottom, to ensure proper airflow.
26. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is not intended for use by children. Children should be supervised to ensure that they do not play with the appliance. Any person who has not fully read and understood all operating and safety instructions contained in this user manual is not qualified to operate or clean this multi pot.
27. Never use your multi pot without adding water into the pot, this would seriously damage it. The only functions allowed without any additional water usage are: Chicken, Cake, Baking, Fermenting, Sterilize & Yogurt.
28. When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.
29. The heating plate is subject to residual heat after use.
30. The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
31. Do not spill any liquids on the power cable, power connectors or any other electronic parts of the device.
32. Always wipe the surfaces with a dry towel. Do not use cleaning liquids on the product.
33. WARNING: Serious injuries can happen from misuse of the product.
34. If the supply cord/ power cord is damaged, it must be replaced by a special cord. Please contact Fissler customer service at 704-842-9608 or cs@fisslerusa.com.
35. If you have any questions, contact Fissler customer service via text / call at 704-842-9608 or cs@fisslerusa.com.
SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

Cord Options:

A short cord is provided to reduce safety hazards of entanglement or tripping over a longer cord. Longer cords and extension cords are available and may be used, if the marked electrical rating of the longer cord is taken to arrange the longer cord so that it will not drape over the countertop or table where it can be pulled on by children or tripped over accidentally. The cord set or extension cord should be a grounding-type-3-wire cord.

Precautions:

• Before each use, make sure to check the anti-block shield, float valve and pressure release valve for obstructions; wipe the surface of the removable cooking pot and heating plate to confirm they are clean, and make sure the pressure release valve is in the sealing position.
• After cooking, release the pressure using the pressure release valve. Use extreme caution when opening the lid. Serious burns can result from steam inside the unit.
• If a part such as a wire or plug is damaged, stop using it immediately and contact Fissler customer service. If the multi pot malfunctions, consult the Troubleshooting and Warranty Service sections on pages 19-20.
• Insert the plug into the socket firmly. Incomplete insertion may cause electric shock or short circuit.
• Any dirt or water attached to the removable cooking pot shall be removed as it may cause fire. When not in use, unplug the cord from the power outlet.
• Care must be taken on the rubber gasket to avoid deformation. Fail to do so may prevent the multi pot from working properly.

Product Specifications:

Modell number: 035-200-06-000/0 Power supply: 120v 60Hz
Power: 1000w Volume: 6qt
Working pressure: 0-11.6 psi (0-80kpa)
Steam release pressure limit: 13.05-15.22psi (90-105kpA)
Working temperature at full pressure in F and C: 0-329°F, 0-165°C Maximum Keep Warm function: 24hours
Maximum Slow Cook function: 10 hours
Temperature for the Sauté function: 165°C
Maximum yogurt function (time) and working temperature: Max time: 12 hours, working temperature: 40°C

Before First Use:

• Before first use, please remove all accessories from packaging and read this user manual carefully. Pay attention to operational instructions and cautions to avoid any injury or property damage.
• Prior to each use, inspect to make sure the rubber gasket and anti-block shield are mounted in the lid. After use, remove and thoroughly clean the rubber gasket and anti-block shield.
• Keep clean to avoid odors.
• Never pull the rubber gasket by force, since deforming its shape may affect proper sealing and pressure. A damaged rubber gasket should not be used and should returned for replacement. Contact Fissler customer service.
Getting Started:

Step 1: Remove the foil from the front panel.
Step 2: Remove the safety sticker from the pressure release valve. Refer to the chart on page 8 for identification of all product features.
Step 3: Please check if the pre-installed condensation collector is in place. If not, please install the condensation collector.
Step 4: Plug in the power cord.
Step 5: Make sure the anti-block shield is correctly assembled.
Step 6: Insert the removable cooking pot into multi pot.

We recommend boiling water before first-time use:
1. Place the removable cooking pot in the multi pot.
2. Fill the removable cooking pot with 6 cups of water, or up to the 2qt line inside, and put the lid on top. Close the lid completely in a counter-clockwise direction.
3. Turn the pressure release valve to the Seal position.
4. Press Soup/Broth button on the front panel and wait a few minutes until the left circular motion LED turns into a zero.
5. Press the Instant Pressure Release Button for a few seconds to release the first hot steam.
6. Once the steam stops releasing, turn the pressure release valve to the release position.
7. Turn off the multi pot by pressing Cancel, and then wait until it has cooled off.
8. Your Souspreme multi pot is now ready to use.
Product Features

Sous Vide
Sauté
Steaming
Slow Cooking
Soup/Broth
Meat/Stew
Rice
Keep Warm
Cancel
Eggs
Oatmeal
Multigrain
Bean/Chili
Cooking Mode
Yogurt
Ferment
Sterilize
Cake
Baking
Chicken
Cooking Time
Lock
Preset

Instant Pressure Release Button
Floating Valve
Pressure Release Valve
Anti-Block Shield
Rubber Gasket
Removable Cooking Pot
Stationary Pot
Pot Handle
Front Panel
Power Cord
Heating Plate
Housing
Base
Push Rod
Condensation Collector
Measuring cup
Spoon
Safe Lid Opening Instructions

1. Disconnect the power or the power plug.
2. Release pressure by pressing the pressure release valve. Wait until the floating valve drops down to indicate that pressure has been released before opening the lid.
3. Open the lid: Hold the lid handle, turn the lid clockwise to the unlock position, and carefully lift the lid to open.

Caution:
- Do not open the lid until the pressure inside the pot is completely released.
- Never pull the pressure release valve when it is releasing pressure.
- For fluid foods (thin, thick and sticky liquids), do not slide the pressure release valve for releasing pressure when cooking has just finished. If you do that, the hot food fluid may spill from the pressure release valve and may cause burns. Be sure to disconnect the power supply.
- When a large quantity of food is cooked, do not try to release the pressure immediately after cooking. Let the multi pot cool first.
- We recommend letting the food cool down for a while before releasing the pressure.

WARNING:
Do not hold the pressure release valve. Hot steam/liquid may be ejected. Keep hands and face away from steam, use pot holders when removing the removable cooking pot or touching any hot items, and never force the lid open. The lid will only open once the pressure is released. Remove the lid by lifting it away from you to avoid being burned by the steam.

Operating Instructions

1. Open the lid: Hold the lid handle, turn the lid clockwise to the unlock position and carefully lift the lid up to open.
2. Take out the removable cooking pot, put food and water in it. NEVER fill cooker more than 4/5 or less than 1/5 full. This is indicated on the upper line on the inside of the cooker identified with the word “FULL”. For rice and vegetables that expand during cooking, DO NOT fill over the MAX RICE line.
3. Make sure to dry the removable cooking pot and heating plate before putting the cooking pot into the stationary pot. Do not put anything except the removable cooking pot into the stationary pot and heating plate. Please rotate the cooking pot slightly to ensure good contact with the heating plate.
4. Close the lid: Make sure the silicone gasket is completely seated properly inside the lid. Hold the lid handle and put the lid on the cooker; rotate the lid counter-clockwise approximately 30 degrees until the lid is aligned with the “CLOSED” mark on the pot handle.
5. Make sure the condensation collector is installed.
6. Put the pressure release valve into position; set it to the “Seal” position and make sure the float valve is in the down position before heating.
7. Connect to the power. The LED display shows “00:00” and switches to standby mode.
8. Choose the corresponding button according to your food recipe. A light will confirm your choice.
Connect the power cord. To ensure safety, we recommend connecting the power cord to the cooker first and then connect the plug to the power outlet.
Cooking Instructions

1. Lock
2. Preset (delay start)
3. Reduce cooking time
4. Add cooking time
5. Cooking Programs (sous vide, meat/stew, soup/broth, slow cooking, steaming, sauté, rice, bean/chili, multigrain, oatmeal, eggs, keep warm)
6. Cooking Mode (to active the Yogurt, Ferment or Sterilize program)
7. Cooking Mode (to active the Caking, Baking or Chicken program)
8. Cooking Time (time presets)
General Cooking Instructions:

1. Connect the power cord. To ensure safety, it is recommended to connect to the power cord to the stationary pot first and then connect the plug to the power outlet.
2. Select a cooking program function key. Once a function key is pressed, the indicator of the corresponding function will show the default pressure time (e.g. rice function shows 00:12). Cooking and cooling time may vary depending on the different cooking program selections. Cooking time may vary slightly with the quantity of food and liquid and textures of food. The cooking timetable (SPECIFICATION) below is for reference only.
3. Cooking will start 3 seconds after the selection of a pre-programmed function.

<table>
<thead>
<tr>
<th>Cooking Program</th>
<th>default time</th>
<th>Preset Cooking Time</th>
<th>Time Adjustment</th>
<th>Temperature (F)</th>
<th>Pressure (PSI)</th>
<th>Delay Start (Preset)</th>
</tr>
</thead>
<tbody>
<tr>
<td>SousVide</td>
<td>4 &gt;Hour</td>
<td>No Preset Cooking Time To Choose</td>
<td>1-24 H</td>
<td>113°-194°</td>
<td>No Pressure</td>
<td>no</td>
</tr>
<tr>
<td>Meat/Stew</td>
<td>30 Min.</td>
<td>25 Min. 30 Min. 35 Min.</td>
<td>1-59 Min.</td>
<td>329°</td>
<td>7,25-8,70</td>
<td>Yes 1-24 hours</td>
</tr>
<tr>
<td>Soup/Broth</td>
<td>25 Min.</td>
<td>20 Min. 25 Min. 30 Min.</td>
<td>1-59 Min.</td>
<td>329°</td>
<td>7,25-8,70</td>
<td>Yes 1-24 hours</td>
</tr>
<tr>
<td>Slow Cooking</td>
<td>4 Hour</td>
<td>No Preset Cooking Time To Choose</td>
<td>2-10 H</td>
<td>212°</td>
<td>No Pressure</td>
<td>Yes 1-24 hours</td>
</tr>
<tr>
<td>Steaming</td>
<td>10 Min.</td>
<td>5 Min. 10 Min. 15 Min.</td>
<td>1-59 Min.</td>
<td>329°</td>
<td>7,25-8,70</td>
<td>Yes 1-24 hours</td>
</tr>
<tr>
<td>Saute</td>
<td>15 Min.</td>
<td>No Preset Cooking Time To Choose</td>
<td>1-59 Min.</td>
<td>329°</td>
<td>7,25-8,70</td>
<td>no</td>
</tr>
<tr>
<td>Rice</td>
<td>12 Min.</td>
<td>10 Min. 12 Min. 15 Min.</td>
<td>1-59 Min.</td>
<td>329°</td>
<td>7,25-8,70</td>
<td>Yes 1-24 hours</td>
</tr>
<tr>
<td>Bean/Chili</td>
<td>35 Min.</td>
<td>30 Min. 35 Min. 40 Min.</td>
<td>1-59 Min.</td>
<td>329°</td>
<td>7,25-8,70</td>
<td>Yes 1-24 hours</td>
</tr>
<tr>
<td>Multigrain</td>
<td>20 Min.</td>
<td>15 Min. 20 Min. 25 Min.</td>
<td>1-59 Min.</td>
<td>329°</td>
<td>7,25-8,70</td>
<td>Yes 1-24 hours</td>
</tr>
<tr>
<td>Oatmeal</td>
<td>2 Min.</td>
<td>No Preset Cooking Time To Choose</td>
<td>1-59 Min.</td>
<td>329°</td>
<td>7,25-8,70</td>
<td>Yes 1-24 hours</td>
</tr>
<tr>
<td>Eggs</td>
<td>15 Min.</td>
<td>No Preset Cooking Time To Choose</td>
<td>1-59 Min.</td>
<td>194°</td>
<td>No Pressure</td>
<td>Yes 1-24 hours</td>
</tr>
<tr>
<td>Yogurt</td>
<td>10 Hour</td>
<td>No Preset Cooking Time To Choose</td>
<td>6-12 H</td>
<td>104°</td>
<td>No Pressure</td>
<td>no</td>
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<tr>
<td>Ferment</td>
<td>3 Hour</td>
<td>No Preset Cooking Time To Choose</td>
<td>2-7 H</td>
<td>104°</td>
<td>No Pressure</td>
<td>no</td>
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<tr>
<td>Sterilize</td>
<td>2 Min.</td>
<td>No Preset Cooking Time To Choose</td>
<td>1-59 Min.</td>
<td>329°</td>
<td>No Pressure</td>
<td>Yes 1-24 hours</td>
</tr>
<tr>
<td>Cake</td>
<td>48 Min.</td>
<td>No Preset Cooking Time To Choose</td>
<td>1-59 Min.</td>
<td>329°</td>
<td>No Pressure</td>
<td>Yes 1-24 hours</td>
</tr>
<tr>
<td>Baking</td>
<td>30 Min.</td>
<td>No Preset Cooking Time To Choose</td>
<td>1-59 Min.</td>
<td>329°</td>
<td>No Pressure</td>
<td>Yes 1-24 hours</td>
</tr>
<tr>
<td>Chicken</td>
<td>13 Min.</td>
<td>No Preset Cooking Time To Choose</td>
<td>1-59 Min.</td>
<td>329°</td>
<td>No Pressure</td>
<td>Yes 1-24 hours</td>
</tr>
<tr>
<td>Keep Warm</td>
<td>24 Hour</td>
<td>No Preset Cooking Time To Choose</td>
<td>No</td>
<td>140°</td>
<td>No Pressure</td>
<td>Yes 1-24 hours</td>
</tr>
</tbody>
</table>
• For the next 3 seconds after pressing a program function key, you can select other function keys to adjust the cooking time (and temperature within the sous-vide program). The cooking process will start 3 seconds after the final selection.
• Within the 3 seconds you can choose between various pre-defined cooking times. Press Cooking Time after the selection of a program function key and choose between short, medium and long. You can always adjust by pressing the “+” or “-“ key.
• During the operation, you can cancel current cooking program in progress and return to standby model by pressing the “Keep Warm/Cancel” key.
• Within 3 seconds, a long audible beep will sound to indicate the cooking process has started. A circular motion LED display indicates the pre-heating is in progress.
• As the pressure increases inside the cooker, the floating valve will pop up.
• Once the pressure/temperature inside the cooker reaches the desired level, the circular display on LED panel will change to the cooking time display. The cooking time counts down to indicate the remaining time in minutes.
• While the cooking is in progress, you can cancel the current cooking program and return to standby mode by pressing the “Keep Warm/Cancel” key.
• During operation, the pot may make low clicking sound. This is a normal operation of the unit controlling the power cycle.
• When cooking with a small quantity of food, the removable cooking pot may appear to be stuck on the lid by pressure when the lid is opened. In this case, shake the lid slightly, and then remove the lid after the removable cooking pot falls back into its position.
• When cooking is complete, the corresponding function indicator goes out and the cooker will make an audible beep. The cooker starts the keep warm function automatically.
• The “Keep Warm” indicator is on to show the cooker is in the keeping warm function. It is not recommended to leave the cooked rice in “Keep Warm” state for too long as it may affect the cooking result.

Sous Vide

1. Fill the removable cooking pot with a minimum 3qt of water and place it in the multi pot.
2. Close the lid, then secure it by turning it counter-clockwise to lock it in place. Turn the Pressure Release Valve (see Product Features) to RELEASE.
3. On the multi pot, press the Sous Vide button. It starts out at a temperature of 122 F. Press the Sous Vide button again within 3 seconds to set a different temperature. Each time you press the button, the temperature setting will increase by one degree. You can set the temperature anywhere from 113 F to 194 F (45 C to 90 C). Sous Vide steps will be determined and based on Celsius. So please refer to the table on the next page. The steps in Fahrenheit are predetermined and cannot be changed.
4. Then, press the plus and minus buttons (+/-) to set the cooking time. Each time you press the (+) or (-) buttons, the cooking time will increase by one minute. Hold buttons down to increase or decrease the cooking time by 10 minutes. You can set the cooking time anywhere from 1 minute to 24 hours.
5. When the water has reached the desired temperature, the multi pot will beep 3 times. You can now open the lid and place your food in the water. Do not forget to close the lid turn it counter-clockwise to lock it in place and set the Pressure Release Valve (see Product Features) to RELEASE.
<table>
<thead>
<tr>
<th></th>
<th>Rare</th>
<th>Medium Rare</th>
<th>Medium</th>
<th>Medium Well</th>
<th>Well Done</th>
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<th>Medium</th>
<th>Medium Well</th>
<th>Well Done</th>
</tr>
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<tbody>
<tr>
<td>Rib Eye, Sirloin &amp; Porterhouse Steak</td>
<td>122°F</td>
<td>129°F</td>
<td>140°F</td>
<td>151°F</td>
<td>156°F</td>
<td>129°F</td>
<td>140°F</td>
<td>151°F</td>
<td>156°F</td>
<td>129°F</td>
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<tr>
<td>Tenderloin Steak (Filet Mignon)</td>
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<tr>
<td>Prime Rib Roast</td>
<td>Medium Rare</td>
<td>129°F</td>
<td>136°F</td>
<td>144°F</td>
<td>167°F</td>
<td>129°F</td>
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<tr>
<td>Tenderloin Roast</td>
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<td>131°F</td>
<td>131°F</td>
<td>131°F</td>
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<td>131°F</td>
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<tr>
<td>Brisket</td>
<td>Medium Rare</td>
<td>140°F</td>
<td>140°F</td>
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**Conversion Table**

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<th>Celcius</th>
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<tbody>
<tr>
<td>45°</td>
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</table>
Meat/Stew

1. Prepare your recipe. Then, place the food in the removable cooking pot and place the pot in the multi pot.
2. Close the lid, then secure it by turning it counter-clockwise to lock it in place. Turn the Pressure Release Valve (see Product Features) to Seal.
3. Press the MEAT/STEW button on the multi pot. P30 (30 minutes) will show on the LED display. Press the plus and minus buttons (+) and (-) or the Cooking Time button to set the cooking time. Each time you press the (+) or (-) buttons, the cooking time will increase by one minute. Hold buttons down to increase or decrease the cooking time by 10 minutes.
4. When cooking is complete, the multi pot will beep. You can either wait to let the pressure release on its own, or you may press the Instant Pressure Release Button for a quick release. Do not hold the Pressure Release Valve (see Product Features) open.
   Safety Note: Using the quick release method will release extremely hot steam into the air. This can cause burns. Please use oven mitts to protect your hands and arms, and keep all body parts, including the face, away from the steam vent.
5. Once the steam is released, carefully turn the lid clockwise to unlock it. Remove the removable cooking pot using oven mitts for safety.
   Safety Note: Never force the lid open. The lid will only release when the pressure is fully released.
6. If you do not remove the lid, the multi pot will automatically switch to KEEP WARM (66). You can press the CANCEL button to turn the multi pot off.

Soup/Broth

1. Prepare your recipe. Then, place the food in the removable cooking pot and place the pot in the multi pot.
2. Close the lid, then secure it by turning it counter-clockwise to lock it in place. Turn the Pressure Release Valve (see Product Features) to SEAL on the multi pot.
3. Press the SOUP/BROTH button on the multi pot when the indicator light is flashing. P25 (25 minutes) will show on the LED display. Press the plus and minus buttons (+) and (-) to set the cooking time. Each time you press the (+) or (-) buttons, the cooking time will increase by one minute. Hold buttons down to increase or decrease the cooking time by 10 minutes.
4. When cooking is complete, the multi pot will beep. You can either wait to let the pressure release on its own, or you may press the Instant Pressure Release Button for a quick release. Do not hold the Pressure Release Valve (see Product Features) open.
   Safety Note: Using the quick release method will release extremely hot steam into the air. This can cause burns. Please use oven mitts to protect your hands and arms, and keep all body parts, including the face, away from the steam vent.
5. Once the steam is released, carefully turn the lid clockwise to unlock it. Remove the cooking pot using oven mitts for safety.
   Safety Note: Never force the lid open. The lid will only release when the pressure is fully released.
6. If you do not remove the lid, the multi pot will automatically switch to KEEP WARM (66). You can press the CANCEL button to turn the multi pot off.

Slow Cooking

1. Prepare your recipe. Then, place the food in the removable cooking pot and place the pot in the multi pot.
2. Close the lid, then secure it by turning it counter-clockwise to lock it in place. Turn the Pressure Release Valve (see Product Features) to SEAL.
3. Press the SLOW COOKING button on the multi pot. 04:00 (4 hours) will show on the LED display. Press the plus and minus buttons (+) and (-) to set the cooking time. Each time you press the (+) or (-) buttons, the cooking time will increase by 0.5 hours. Maximum cooking time: 10 hours.
4. When cooking is complete, the multi pot will beep.
   Note: Slow Cooking is limited to one temperature preset.

**Steaming**

1. Prepare your recipe. Fill your removable cooking pot with minimum 4 cups of water or until the integrated measurements scale is filled up until 1 quarts of water.
2. Place your food into a stainless-steel steaming basket (not included) and place it into the removable cooking pot. Close the lid, then secure it by turning it counter-clockwise to lock it in place. Turn the Pressure Release Valve (see Product Features) to SEAL.
3. Press the STEAMING button on the multi pot. P10 (10 minutes) will show on the LED display. Press the plus and minus buttons (+) and (-) to set the cooking time. Each time you press the (+) or (-) buttons, the cooking time will increase by one minute. Hold buttons down to increase or decrease the cooking time by 10 minutes.
4. When cooking is complete, the multi pot will beep. You can either wait to let the pressure release on its own, or you may press the Instant Pressure Release Button for a quick release. Do not hold the Pressure Release Valve (see Product Features) open.
   Safety Note: Using the quick release method will release extremely hot steam into the air. This can cause burns. Please use oven mitts to protect your hands and arms, and keep all body parts, including the face, away from the steam vent.
5. Once the steam is released, carefully turn the lid clockwise to unlock it. Remove the removable cooking pot or the optional used steaming insert with oven mitts for safety.
   Safety Note: Never force the lid open. The lid will only release when the pressure is fully released.
6. If you do not remove the lid, the multi pot will automatically switch to KEEP WARM (66). You can press the CANCEL button to turn the multi pot off.

**Sauté**

1. Place the removable cooking pot in the multi pot. Do not close the lid.
2. Press the SAUTÉ button when the indicator light is flashing. P15 (minutes) will show on the LED display. Press the plus and minus buttons (+) and (-) to change the time setting. The multi pot will beep 3 times when it has reached the desired temperature setting.
3. Once the multi pot has reached the correct temperature and has beeped 3 times, place the food into the removable cooking pot. Now, the timer will start counting down.

**Rice**

1. Measure the rice and water and place into the cooking pot. The maximum cooking capacity is 4 cups of rice with 4 cups of water. Do not exceed this amount.
2. Close the lid, then secure it by turning it counter-clockwise to lock it in place. Turn the Pressure Release Valve (see Product Features) to SEAL.
3. Press the RICE button. P12 (12 minutes) will show on the LED display. Press the plus and minus buttons (+) and (-) to change the time setting. Then, wait 3 seconds. It will start cooking and the time will start counting down.
4. When cooking is complete, the multi pot will beep. You can either wait to let the pressure release on its own, or you may press the Instant Pressure Release Button for a quick release. Do not hold the Pressure Release Valve (see Product Features) open.
   Safety Note: Using the quick release method will release extremely hot steam into the air. This can cause burns. Please use oven mitts to protect your hands and arms, and keep all body parts, including the face, away from the steam vent.
5. Once the steam is released, carefully turn the lid clockwise to unlock it. Remove the cooking pot using oven mitts for safety.
   Safety Note: Never force the lid open. The lid will only release when the pressure is fully released.
6. If you do not remove the lid, the multi pot will automatically switch to KEEP WARM (66). You can press the CANCEL button to turn the multi pot off.

Beans/Chili

1. Prepare your recipe. Then, place the food in the removable cooking pot and place the pot in the multi pot.
2. Close the lid, then secure it by turning it counter-clockwise to lock it in place. Turn the Pressure Release Valve (see Product Features) to SEAL.
3. Press the BEANS/CHILI button. P35 (35 minutes) will show on the LED display. Press the plus and minus buttons (+) and (-) to change the time setting. Then, wait 3 seconds. It will start cooking and the time will start counting down.
   Safety Note: Using the quick release method will release extremely hot steam into the air. This can cause burns. Please use oven mitts to protect your hands and arms, and keep all body parts, including the face, away from the steam vent.
5. Once the steam is released, carefully turn the lid clockwise to unlock it. Remove the cooking pot using oven mitts for safety.
4. When cooking is complete, the multi pot will beep. You can either wait to let the pressure release on its own, or you may press the Instant Pressure Release Button for a quick release. Do not hold the vent knob open.
   Safety Note: Remember to never force the lid open. The lid will only release when the pressure is fully released.
6. If you do not remove the lid, the multi pot will automatically switch to KEEP WARM (66). You can press the CANCEL button to turn the multi pot off.

Multigrain

1. Prepare your recipe. Then, place the food in the removable cooking pot and place the pot in the multi pot.
2. Close the lid, then secure it by turning it counter-clockwise to lock it in place. Turn the Pressure Release Valve (see Product Features) to Seal.
3. Press the MULTIGRAIN button. P20 (20 minutes) will show on the LED display. Press the plus and minus buttons (+) and (-) or the Cooking Time button to change the time setting. Then, wait 3 seconds. It will start cooking and the time will start counting down.
4. When cooking is complete, the multi pot will beep. You can either wait to let the pressure release on its own, or you may press the Instant Pressure Release Button for a quick release. Do not hold the Pressure Release Valve (see Product Features) open.
   Safety Note: Using the quick release method will release extremely hot steam into the air. This can cause burns. Please use oven mitts to protect your hands and arms, and keep all body parts, including the face, away from the steam vent.
5. Once the steam is released, carefully turn the lid clockwise to unlock it. Remove the cooking pot using oven mitts for safety.
   Safety Note: Remember to never force the lid open. The lid will only release when the pressure is fully released.
6. If you do not remove the lid, the multi pot will automatically switch to KEEP WARM (66). You can press the CANCEL button to turn the multi pot off.
**Oatmeal**

1. Add water to the removable cooking pot and place the pot in the multi pot. Do not close the lid.
2. Press the OATMEAL button. 00:05 (5 minutes) will show on the LED display. Press the plus and minus buttons (+) and (-) to change the time setting. Then, wait 3 seconds. It will start warming up and the time will start counting down.
3. Place the dry oatmeal into the cooking pot.
4. When cooking is complete, the multi pot will beep.

**Eggs**

1. If you are boiling the eggs, fill the removable cooking pot with enough water to immerse the eggs and place the eggs in the water. Or, if desired, you can steam the eggs by placing them on a stainless steel steaming basket with approximately one inch of water in the bottom of the cooking pot. Then, place the pot in the multi pot.
2. Close the lid, then secure it by turning it counter-clockwise to lock it in place. Turn the Pressure Release Valve (see Product Features) to Seal.
3. Press the EGGS button. 00:15 (15 minutes) will show on the LED display. Press the plus and minus buttons (+) and (-) to change the time setting. Then, wait 3 seconds. It will start cooking and the time will start counting down. A cooking time of 15 minutes will result in hard boiled eggs if you prefer soft-boiled eggs please set the time to 8 minutes.
4. When cooking is complete, the multi pot will beep. You can either wait to let the pressure release on its own, or you may press the Instant Pressure Release Button for a quick release. Do not hold the Pressure Release Valve (see Product Features) open.
   Safety Note: Using the quick release method will release extremely hot steam into the air. This can cause burns. Please use oven mitts to protect your hands and arms, and keep all body parts, including the face, away from the steam vent.
5. Once the steam is released, carefully turn the lid clockwise to unlock it. Remove the cooking pot using oven mitts for safety.
   Safety Note: Remember to never force the lid open. The lid will only release when the pressure is fully released.
6. If you do not remove the lid, the multi pot will automatically switch to KEEP WARM (66). You can press the CANCEL button to turn the multi pot off.

**Yogurt**

1. Prepare your yogurt recipe in the removable cooking pot, or in yogurt cups and place the pot in the pressure cooker.
2. Secure the lid onto the unit, turn it anti-clockwise to lock it properly in place. Turn the Pressure Release Valve (see Product Features) to SEAL. Press the COOKING MODE button until the YOGURT function is selected. 10:00 will show on the LED display to indicate 10 hours. You may press the (+) and (-) button to reach the desired time. After 3 seconds, it will start the program. It will start counting down after the target temperature has been reached.
   NOTE: This function can only be used to make Yogurt

**Ferment**

1. Prepare the dough and put it in the removable cooking pot and place it in the multi pot.
2. Secure the lid onto the unit, turn it anti-clockwise to lock it properly in place. Turn the Pressure Release Valve (see Product Features) to RELEASE.
3. Press the COOKING MODE button until the FERMENT function is selected. 3:00 will show on the LED display to indicate 3 hours. After 3 seconds, it will start fermenting. It will start counting down after the target temperature has been reached.
NOTE: This function can only be used to ferment dough, kimchi, and sauerkraut.

### Sterilize

**HIGH TEMPERATURE STERILIZATION (WITHOUT WATER)**

**IMPORTANT NOTE:** This function is limited only for all stainless-steel cutlery or tableware. (NO PLASTICS OR SILICONE)

1. Place the items you want to sterilize in the removable cooking pot and place it into the multi pot.
2. Close the lid, then secure it by turning it counter-clockwise to lock it in place. Turn the Pressure Release Valve (see Product Features) to SEAL.
3. Press the COOKING MODE button until the STERILIZE function is selected. P02 (2 minutes) will show on the LED display. Press the plus and minus buttons (+) and (-) to change the time setting. After 3 seconds, it will start heating up and the time will start counting down when the target temperature is reached (120°C (248°F)).
**NOTE:** THIS IS HIGH TEMPERATURE STERILIZATION. DO NOT PUT WATER DURING THIS PROCESS. DO NOT STERILIZE MATERIALS OTHER THAN STAINLESS STEEL INCLUDING BUT NOT LIMITED TO: PLASTIC, WOOD OR SILICONE. THIS PROGRAM DOES NOT MEET THE STANDARDS FOR MEDICAL STERILIZATION.
4. When the sterilization process is complete, the multi pot will beep. Do not hold the Pressure Release Valve (see Product Features) open.
5. Once the temperature falls, carefully turn the lid clockwise to unlock it. Remove the cooking pot using oven gloves to protect hands, arms, face and other body parts against high heat.
Safety Note: Remember to never force the lid open.
6. If you do not remove the lid, the multi pot will automatically switch to KEEP WARM (66). You can press the CANCEL button to switch the multi pot off.

### Cake

1. Prepare your cake recipe and place it in the removable cooking pot. Place the cooking pot in the multi pot.
2. Close the lid, then turn it counter-clockwise to lock it in place. Turn the Pressure Release Valve (see Product Features) to SEAL.
3. Press the COOKING MODE button until the CAKE function is selected. P48 (48 minutes) will show on the LED display. Press the plus and minus buttons (+) and (-) to change the time setting. After 3 seconds, it will start heating up and once the target temperature is reached, time will start counting down.
4. When the cake is done baking, the multi pot will beep.
**NOTE:** This function can only be used with well-mixed batters.

### Baking

1. Prepare your baking recipe and place it in the removable cooking pot. Place the pot in the multi pot.
2. Close the lid, then turn it counter-clockwise to lock it in place. Turn the Pressure Release Valve (see Product Features) to SEAL.
3. Press the COOKING MODE button until the BAKING function is selected. P30 (30 minutes) will show on the LED display. Press the plus and minus buttons (+) and (-) to change the time setting. After 3 seconds, it will start heating up and once the target temperature is reached, the time will start counting down.
4. When baking is completed, the multi pot will beep.
**NOTE:** This function can only be used with well-mixed batters.
Chicken

IMPORTANT NOTE: DO NOT USE THIS PROGRAM WITH EXCESSIVE LIQUIDS

1. This is a fast and easy way to bake chicken. Prepare your recipe and place it in the removable cooking pot. Place the removable cooking pot in the multi pot.
2. Close the lid, then turn it counter-clockwise to lock it in place. Turn the Pressure Release Valve (see Product Features) to SEAL.
3. Press the COOKING MODE button until the CHICKEN function is selected. P13 (13 minutes) will show on the LED display. Press the plus and minus buttons (+) and (-) to change the time setting. After 3 seconds. It will start cooking and once the target temperature is reached, the time will start counting down.
4. When cooking is complete, the multi pot will beep
   Safety Note: Please use oven mitts to protect your hands and arms, and keep all body parts, including the face, away from the steam vent.
5. Once the steam is released, carefully turn the lid clockwise to unlock it. Remove the cooking pot using oven mitts for safety.
6. If you do not remove the lid, the multi pot will automatically switch to KEEP WARM (66). You can press the CANCEL button to turn the multi pot off.

Delay Time Setting Instructions “PRESET BUTTON”

The multi pot has a delay timer function of up to 24 hours. Timer is recommended to be set to less than 12 hours. In case of a longer programmed delay time, perishable foods may not stay fresh.
1. This function can be used to delay the start of the cooking time from 1/2 hour to 24 hours by repeatedly pressing the “+” / “-” buttons to adjust the preset time.
2. Example: If you wish to switch on the multi pot automatically in 3 hours, press the PRESET button, pressing “+” until the LEC screen displays 03:00. The time interval is 0.5 hour. The maximum delay time is 24 hours.
3. Once the timer and program are selected, waiting for 3 seconds, the program button will illuminate, and the unit will start counting down.

CAUTION: Perishable foods such as meat, poultry, fish, cheese and other dairy products cannot be left at room temperature for more than 2 hours or no longer than 1 hour if the room temperature is above 89°F (32°C).

Cooking Time Setting Instructions

The cooking time is the amount of time the pot cooks the food after the inside pressure reaches the desired level. The “Cooking Time” button offers you the option to further customize the cook time depending on the quantity of food and fluid in the pot. The cooking time can also be set based on your own preference for the desirable texture and the tenderness of the food. Generally, the more quantity of food and fluid are put in the pot, the more time it requires to fully cook.
1. Follow the steps listed in Operating Instructions.
2. Press the “Cooking Time” button to set the cooking time. Every time the “+” or “-” button is pressed, the cooking time is increased or decreased by 1 minute. Repeatedly press the “+” or “-” button until it reaches the desirable amount of time in minutes.
   If the delayed time function is required, press the “Preset” button to set the delay time value within 5 seconds of the last time the button was pressed. Refer to delay time instructions for setting the delay time.
3. Cooking completed. There is an audible beep when cooking is completed, the red “Cooking Time” indicator light comes off, and the yellow indicator light on the “Keep Warm” button comes on. The cooker automatically goes into keep warm state. If keep warm is not needed, press the “Keep Warm/Cancel” button to cancel the “Keep Warm” function. Open the lid according to the Safe Lid Opening Instructions. Refer to Safe Lid Opening Instructions.
“Keep Warm” Function

After cooking, the selected cooking function indicator light (red) will come off and the cooker will give an audible beep. The yellow “Keep Warm” indicator light will turn on to indicate that the cooker started the “Keep Warm” function. In standby mode, the “Keep Warm” function can be started by pressing the “Keep Warm/Cancel” button. The “Keep-Warm” state temperature is 140-176°F (60-80°C). Keeping the food warm for a long time is not recommended, as it may negatively affect the texture or the taste of the food.

Lock Function

Use this function to lock all buttons to prevent children from using the multi pot. Press the LOCK button one time to lock it. Unlock by holding down the LOCK button for 3 seconds.

Cleaning and Maintenance

1. Unplug the power cord before cleaning.
2. Clean the outer body with a soft cloth such as a paper towel or microfiber cloth. Do not immerse the outer body in water or pour water into it.
3. Remove and clean the condensation collector, then re-install it. Clean the center ring with a wet towel.
4. Rinse the underside of the lid with water including the rubber gasket, pressure release valve, anti-block shield, air escape, and float valve. Dry completely.
5. To clean the cooking pot by hand, use a sponge or a soft non-metal brush and wipe. Regular care or maintenance is essential in ensuring that this product is safe for use.

Warranty

Fissler customer service is happy to answer any product usage or warranty questions:
E-mail: cs@fisslerusa.com or text/call (704) 842-9608.
Please reach out to us first before contacting your retailer/store where you bought the product.
Fissler America, Inc.
Tel: 704 842-9608
Email: cs@fisslerusa.com
Limited 12 Month Warranty: Household use only

Validity

The Warranty does not cover damage to the product resulting from accident, alteration, abuse, or misuse. The warranty will be considered invalid if:
Product has not been well:
• any attachments not recommended by the manufacturer have been used on the product.
• product is used for other than family household use or subjected to any voltage and waveform other than 120V/60Hz.
## Troubleshooting

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<th>Reasons</th>
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<tr>
<td>E1</td>
<td>Broken circuit of the sensor</td>
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<tr>
<td>E2</td>
<td>Short circuit of the sensor</td>
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<tr>
<td>E3</td>
<td>Over heating</td>
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<tr>
<td>E4</td>
<td>Pressure switch malfunction</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>S/N</th>
<th>Symptom</th>
<th>Possible Reasons</th>
<th>Solutions</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Lid does not lock</td>
<td>The rubber gasket is not properly installed</td>
<td>Reinstall the rubber gasket</td>
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<td></td>
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<td>The Floating Valve is seized by the push rod</td>
<td>Push the rod with your hands</td>
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<tr>
<td>2</td>
<td>Cannot open the lid after air exhaust</td>
<td>The Floating Valve is still open</td>
<td>Press the Floating Valve down</td>
</tr>
<tr>
<td>3</td>
<td>Air escapes from the rim of the lid</td>
<td>rubber gasket was not installed</td>
<td>Install the rubber gasket</td>
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<td>Food residue on rubber gasket</td>
<td>Clean the rubber gasket</td>
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<td></td>
<td>Rubber gasket worn out</td>
<td>Replace the rubber gasket</td>
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<tr>
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<td>Lid not locked properly</td>
<td>Rotate the lid fully</td>
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<tr>
<td>4</td>
<td>Air escapes from the float valve</td>
<td>Food stuck on the rubber gasket of the float valve</td>
<td>Clean the rubber gasket</td>
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<tr>
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<td></td>
<td>The rubber gasket on the float valve worn out</td>
<td>Replace the rubber gasket</td>
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<tr>
<td>5</td>
<td>The float will not rise</td>
<td>Not enough food and water</td>
<td>Check recipe for proper quantity</td>
</tr>
<tr>
<td></td>
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<td>Air escaping from the rim of the lid and the pressure limit valve</td>
<td>Call the Consumer Service Center</td>
</tr>
</tbody>
</table>

When the following circumstances take place

<table>
<thead>
<tr>
<th>Solutions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power cord and plug suffer from expansion, deformation, discoloration, damages, etc.</td>
</tr>
<tr>
<td>A portion of power cord or the plug gets hotter than usual.</td>
</tr>
<tr>
<td>Electric pressure cooker heats abnormally, emitting a burnt smell.</td>
</tr>
<tr>
<td>Power cord and plug suffer from expansion, deformation, discoloration, damages, etc.</td>
</tr>
<tr>
<td>There is dust or dirt on the plug or socket.</td>
</tr>
</tbody>
</table>

**Warning:** Any other servicing should be performed by an authorized service