

AREBOS

Food preserver with timer and thermostat

AR-HE-EA28TTW / AR-HE-EA28TTR



Please follow all security measures in this user's manual to ensure a secure use.



Thank you for trusting AREBOS.



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Thank you for purchasing our product. Please read the operating instructions carefully before using the product for the first time. If you give the product to a third party, this manual must be handed over with it. Keep the instruction manual for future reference. The drawings in this manual may not match the physical objects. Please refer to the physical objects.

1. Safety instructions

1.1 Explanation of symbols



By means of a CE marking, it can be recognized that a product complies with the legal requirements of European legal standards and therefore may be traded within the European Community.



This product has been tested and certified by SGS. The symbol "GS" stands for tested safety. Products marked with this symbol comply with the requirements of the German Product Safety Act (ProdSG).



This product **must not** be disposed of with household waste!



Warning! Hot surface!



Warning! Not suitable for dishwashers!

1.2 General safety instructions

- This device may only be used by children 8 years of age or older and by persons with reduced physical, sensory or mental abilities or lack of experience and knowledge if they have been supervised or instructed in the safe use of the device. The user must be aware of the resulting hazards. Children must not play with the device. Cleaning and user maintenance by children must also not be carried out unattended.
- Children are not aware of the dangers that can arise when handling electrical equipment. Therefore, keep electrical appliances away from children or inspect them during use. In any case, appropriate prior instruction is necessary.
- Before commissioning, check the complete device including any accessories for defects that could impair the functional safety of the device.
- Check the connecting cables regularly for damage. In the event of damage, the device must not be used.
- Please note that the device may only be connected to a properly installed household socket which corresponds to the information on the type plate on the device.
- Before cleaning and if the appliance is not to be used for a longer period of time, unplug the appliance from the mains supply.
- Also unplug the unit when disassembling or assembling it.
- Do not unplug the appliance from the wall outlet by touching the power cord.
- If the device is operated incorrectly or used for a purpose other than that for which it was intended, no liability can be accepted for any damage that may occur.
- Use the unit only for its intended purpose.
- The device is intended exclusively for use in households, commercial use is excluded.
- Repairs must be carried out by a specialist, otherwise the warranty expires.

1.3 Device overview



Part no.	Description
1	ON/OFF switch
2	Heating indicator
3	Keep warm indicator
4	Drain tap
5	Lever
6	Thermostat
7	Container
8	Handles
9	Lid cover
10	Lid cover handle
11	RESET button (on the underside of the unit)
12	Timer

2. Method

2.1 Bringing water to the boil

- Fill the container with cold water. The maximum level is marked on the inside of the tank - do not fill the tank more than this mark. Make sure that the ambient temperature is between approx. 10-38 degrees Celsius and no more than 90% humidity.
- Plug in the device that corresponds to the specifications on the nameplate. Place the cover on the unit. Turn the unit on by turning the power button to "ON". The heating lamp indicators will now light up. Set the temperature controller to the desired temperature and the appliance will start heating the water.
- When the desired water temperature is reached, the auto thermostat turns off the large heating element and turns on the small one, which keeps the water at the correct temperature. If there are still approx. 3 cups of liquid (approx. 600 ml) in the container, switch off the appliance and disconnect it from the socket.

Please note:

- The outlet tap must be closed.
- Do not fill the device above the maximum level marked on the inside of the container.
- It is recommended not to use the device if the liquid level is too low.
- Do not leave the liquid in the container for long periods of time.

2.2 Overheating protection

- If there is too little content in the machine, the built-in heat protection becomes active and the machine switches itself off automatically as soon as it gets too hot. If this is the case, unplug the appliance and let it cool down. To use the machine again, plug it back into the wall socket as usual and switch it on with the ON/OFF button. Since the overheating protection deactivates the thermostat, it must be manually activated again. To do this, press the RESET button on the underside of the device and then set the desired temperature on the temperature controller. The unit will now function properly again

2.3 Thermostat

- The device is equipped with a thermostat. The device switches itself off as soon as it has reached the set temperature. The control lamp for keeping the appliance warm continues to light up. If the temperature drops, the appliance heats up again to the set temperature.

2.4 Preserving / boiling down

- Fill the boiler with at least 7 l of water. Place the sealed jars filled with fruit or vegetables in the cauldron and put on the lid.
- Connect the appliance.
- Preselect the temperature according to the "Preserve table". Control lamp lights up. The appliance starts to heat.
- After the wrap-up, return the thermostat to its original position and pull the mains plug. Remove glasses (caution: danger of burns!), place on a cloth and cover with another cloth. If clamps are used to fix the lids, please leave them on the glasses until they have cooled down completely. When tins are being canned, place them in cold water afterwards.

- Do not reduce the time for the preserving process; in case of doubt, use higher values.

Please note:

- The boiling time only begins when the preset temperature has been reached. Please take this into account when setting the boiling time.

Preparing the food to be cooked:

- Fruit and vegetables should be well washed and drained without crushing. Green beans and peas are more durable if they are blanched before being cooked.

Preparing the jars and closures:

- Clean glasses, bottles, cans and closures with hot rinsing water, rinse thoroughly and drain on a clean cloth. Check containers for residues and damage.
- Leave closures in clear water until use. Do not use porous, damaged or overstretched rubber rings and caps.
- Fill containers up to 2 cm below the edge. In the case of mushy food to be cooked (e.g. applesauce) leave 3-4 cm of the rim, in the case of sausages of all kinds only fill containers $\frac{3}{4}$. Tightly close the containers with screw, tension or clamp closures.

After the preserving:

- The same water can be used for several successive preserving processes. Do not place cold glasses in hot water, but preheat the glasses. Do not empty the automatic canning machine or hot drink dispenser completely immediately, but always leave some water inside to cool down, so that the floor is just covered. Close the bottles immediately after the sterilisation period has ended. It is advisable to label the jars and cans according to date and contents. Store preserves in a dry, cool and dark place.

Tips for preserving and boiling:

- Cleanliness during preparation is the top priority for durability reasons. Fruit and vegetables should be of good quality.
- When inserting the glasses, the water and glass temperatures should be about the same. Do not place a cloth between the bottom of the bowl and the glasses. The highest glass must be surrounded by water at approx. $\frac{3}{4}$. With double occupancy, the lower layer is therefore flooded. Only operate the automatic canning machine or hot beverage dispenser with lid on.
- **This device has a practical outlet tap for removing thin liquids (e.g. mulled wine). This device can therefore also be used as a hot beverage dispenser.**

Preserving table:

Fruits, vegetables, meats	Setting temperature controller (degrees Celsius)
Apricot	80
Applesauce	90
Pears	90
Strawberries	80
Blueberries	85
Raspberries	80
Currants	90
Mirabelle plums	80
Plums/damsons	90
Peaches	80
Greengage	80
Sour or sweet cherries	80
Gooseberries (unripe)	80
Cauliflower	Cook
Beans	Cook
Peas	Cook
Cucumbers	80
Turnip cabbage	Cook
Asparagus	Cook
Spinach	Cook
Pumpkin	90
Tomatos (whole)	90
Roast in one piece	100
Beef broth	100
Goulash well fried	100
Minced meat sausage mass (raw)	100

2.5 Sample recipe: Cherry jam

- **Ingredients:**
 - 1 kg cherries
 - 0,5 kg gelling sugar
 - 1 shot of lemon juice
- **Preparation:**
 - Cut the washed and pitted cherries in half and put them in a pot, add the gelling sugar, mash the fruit lightly and bring to the boil.
 - Add a shot of lemon juice and cook for about 3-5 minutes, stirring frequently.
 - Strain them mixture through a small sieve, fill into glasses immediately and close well.

3. Cleaning and care

3.1 General cleaning instructions

- Always disconnect the mains plug before cleaning.
- Allow the unit to cool down completely before cleaning.
- Clean the bottom of the pot with a soft brush or a damp cloth. Never use sharp or hard objects to avoid damaging the surface.
- Wipe the case with a damp, soft cloth. Then wipe with a dry cloth.
- Never use rough sponges, corrosive detergents, steel wool sponges or metal objects to clean the interior and exterior parts of the unit.

3.2 Descaling the unit

- Hard water can cause precipitation inside the tank and damage the unit.
- The frequency of decalcification depends on the hardness of the water and the frequency of use of the unit. Only use generally available descaling agents.
- Fill the tank with water and the appropriate amount of decalcifying agent.
- Now the solution is cooked in the tank.
- The tank should then be washed and boiled twice with water to remove all residues of the decalcifying agent.

3.3 Storage

- Before parking the appliance at the storage location, always make sure that the appliance is disconnected from the mains socket and has cooled down completely.
- The appliance must be stored in a cool, clean and dry place.

4. Technical data

Model	AR-HE-EA28TTW AR-HE-EA28TTR
Manufacturer's number	4260627420070 4260627420094
Power	1800 W
Capacity	28 Liter
Dimensions (LxWxH)	49 x 42,5 x 42,5 cm
Temperature settings	30 – 110 °C
Material	Stainless steel with scratch-resistant coating
Spannung	220 – 240 V/50 Hz
Voltage	20-120 minutes
Weight	4,3 kg
Special features	Water outlet for easy emptying, canning pot and grid insert included

5. Error correction

Problem	Possible causes	Solution
The machine is connected to the power source, but the indicator light is not lit.	The plug is not correctly connected to the power source. and/or The control lamp for the heating process is damaged.	Check correct connection. and/or Contact the manufacturer.
The machine does not heat up, but the heating indicator lamp lights up.	The temperature controller is damaged. and/or The heating element is damaged.	In both cases, contact the manufacturer.

6. Environmentally friendly disposal

Warning Danger of suffocation! Packaging material is dangerous for children. Never let children play with packaging material.

6.1 Disposal and packaging

- The packaging of your unit consists of materials that are necessary to guarantee effective protection during transport. These materials are fully recyclable and therefore reduce the environmental impact. Dispose of the packaging in a bin for recyclable materials.

6.2 Disposal of old equipment

- Old appliances must be disposed of in accordance with the guidelines and regulations of the local waste disposal authority. Check with your local administration for the address of the nearest recycling centre and deliver your appliance there.



The symbol of the crossed-out dustbin on a Waste electrical or electronic equipment indicates that it must not be disposed of with household waste at the end of its life. Collection points for waste electrical and electronic equipment are available free of charge in your area. You can obtain the addresses from your city or local government. You can find out about other return options created by us on our website www.arebos.de.



The separate collection of Waste electrical or electronic equipment is intended to enable the reuse, recycling or other forms of recovery of Waste electrical or electronic equipment and to avoid the negative consequences of disposal on the environment and human health.

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You can find the **return address** in the imprint: <https://www.arebos.de/impressum/>

7. Revocation/Return

- Check the product for transport damage. Immediately report any damage to the transport company that delivered the product.
- **Revocation/Return:** Please note that the full purchase price can only be refunded if the returned goods are unused, new and in their original packaging.

EU Declaration of Conformity

We, the

Canbolat Vertriebs GmbH, Gneisenaustraße 10-11, 97074 Würzburg, Germany,

hereby declare that the equipment described below, by virtue of its design and construction and in the versions placed on the market by us, complies with the relevant essential health and safety requirements of the EU directives.

Product name: AREBOS Food preserver with timer and thermostat

Model number: AR-HE-EA28TTW / AR-HE-EA28TTR

Article number: 4260627420070 / 4260627420094

Should the appliance be modified without our consent, this declaration of conformity will lose its validity.

Directives

This device complies with the following EU/EC directives:

2014/35/ EU Low Voltage Directive

2014/30/ EU EMC Directive

2011/65/ & 2015/863/ EU RoHS Directive

Date/Signature Manufacturer/Place:

Würzburg, February 10, 2022



Signature:

Dipl.-Inform. (Univ.) Korhan Canbolat, Managing Director

Representative of these instructions for use/technical data:

Dipl.-Inform. (Univ.) Korhan Canbolat, Managing Director

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Return address can be found in the imprint: <https://www.arebos.de/impressum/>

VAT identification number: DE 263752326

Court of the Commercial Register is Würzburg, HRB 10082

WEEE Reg.-No. DE 61617071