

PROFESSIONAL CHEF IN YOUR KITCHEN!

Multicooker RMC-M4510E





RMC-M4510E is a multi-cooker featuring touch control, 13 automatic programs and manual setting ability. With the RMC-M4510E multi-cooker, cooking becomes faster and easier — you don't need to control the process, just put the ingredients in the bowl and make a couple of clicks..



Saving

- Time: the multicooker automates the process of cooking
- Space: the multifunctional device replaces a number of kitchen appliances
- Money: home-cooked meals that are both cheaper and more useful than semi-finished or finished purchased food

Safety

- Multilevel security system
- Automatic cooking process control
- Thermally insulated housing

Convenience

- No need for continuous control over the preparation
- Cookbook with 100 recipes and mobile application
- Easy operation for quick and precise adjustment
- Bright LED display



MULTIFUNCTIONALITY



Delayed start

Any program up to 24 hours will allow you to prepare a dish exactly to the right time: family breakfast or dinner, visit of guests.



Automatic heating up to 12 hours

Turns on automatically at the end of some programs and keeps the dish warm if you do not have time to sit down at the table immediately after cooking.



Preliminary disabling the Keep Warm mode

Allows you to deactivate the automatic Keep Warm function if you do not plan to use it and want to reduce energy consumption.



Reheating of ready meals up to 12 hours

Multicooker can warm up for you a chilled dish and keep it warm for so long, as needed.



3D-heating

It allows you to heat dishes evenly from all sides, improving the quality of cooking a dish.





Poultry



Omlette



Dessert



Meat



Cream soup



Soup



Ragout



Steam dishes



Jam



Rice



Pastry



Milk porridge



Bean

COOK THE RULES YOU CHOSE!

MULTICOOK function

The updated MULTICOOK program allows you to set the parameters of cooking in a multicooker and prepare meals according to any recipes found in the cookbook or the Internet. Temperature setting range is from 35 °C to 170 °C (in 5 °C intervals) and time –from 5 minutes to 12 hours in 1 minute intervals (for intervals of up to 1 hour) and 5 minutes (for an interval of more than 1 hour).

With MULTICOOK function, you can prepare meals in special vacuum bags using sous-vide technology (FR. sous-vide, "under vacuum") by maintaining a relatively low temperature for a long time. Gentle cooking conditions allow you to save maximum nutrients and vitamins, as well as — natural texture and juiciness of meat, fish, poultry, fruits and vegetables.



MASTERCHEF LITE – YOUR VERSATILE OPPORTUNITIES!

The brand or kind of products that you are cooking may influence the process. For example, pasta of a new brand is cooked faster than you expect on an automatic program. Or defrozen meat requires longer stewing than cooled one. MASTERCHEF lite function allows you to change the temperature and/or cooking time directly in the process of cooking program without returning to the menu and setting up the program again. The way your multicooker makes food depends on you!



Masterchef *lite*



Removable valve

Redmond multicooker RMC-M4510E features a steam valve that controls the pressure inside the appliance during the cooking.

Bright informative display

Allows you to easily configure and monitor the operation of the multicooker.

Convenient handle

Makes it easy to move the multicooker in the kitchen or carry with you in the transport.



ALL NECESSARY ACCESSORIES IN THE SET



MEASURING
CUP

COOKBOOK WITH
100 RECIPES

5-L BOWL

BOWL REMOVAL
TONGS

LADDLE AND
SPOON

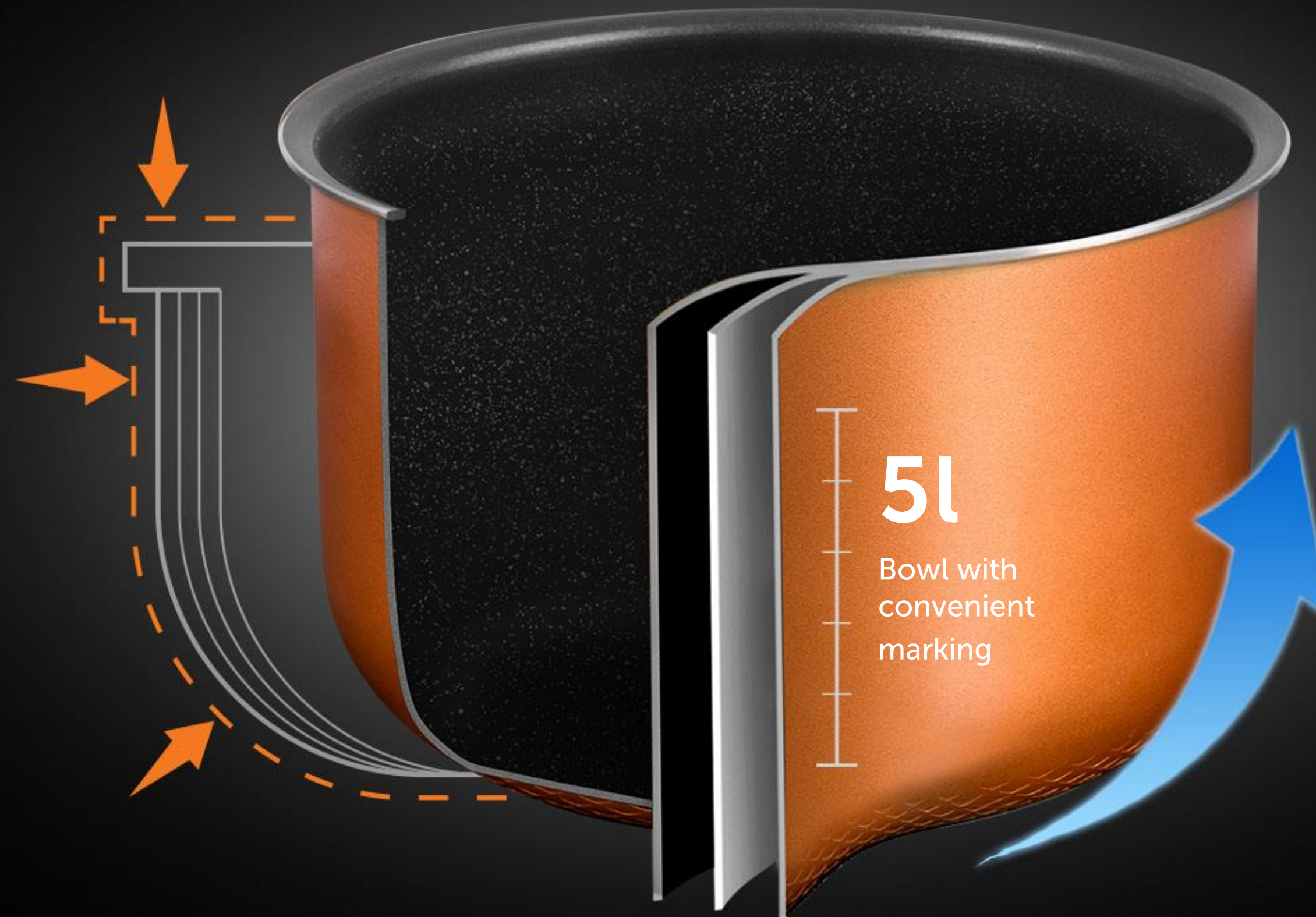
STEAM CONTAINER

BOWL WITH COATING ANATO®



Japanese non-stick coating DAIKIN® is resistant to high temperatures, high strength, and insensitive to the natural acids contained in the products.

In the bowl with DAIKIN® coating, you can cook almost without oil, which will make baked, stewed and slow-cooked dishes more diet.



3D heating provided in the multi-cooker speeds up the cooking process and at the same time allows you to keep a maximum of vitamins and minerals in the products.

The bowl can be easily cleaned with a non-abrasive sponge with mild detergent or in the dishwasher.

RECIPE BOOK

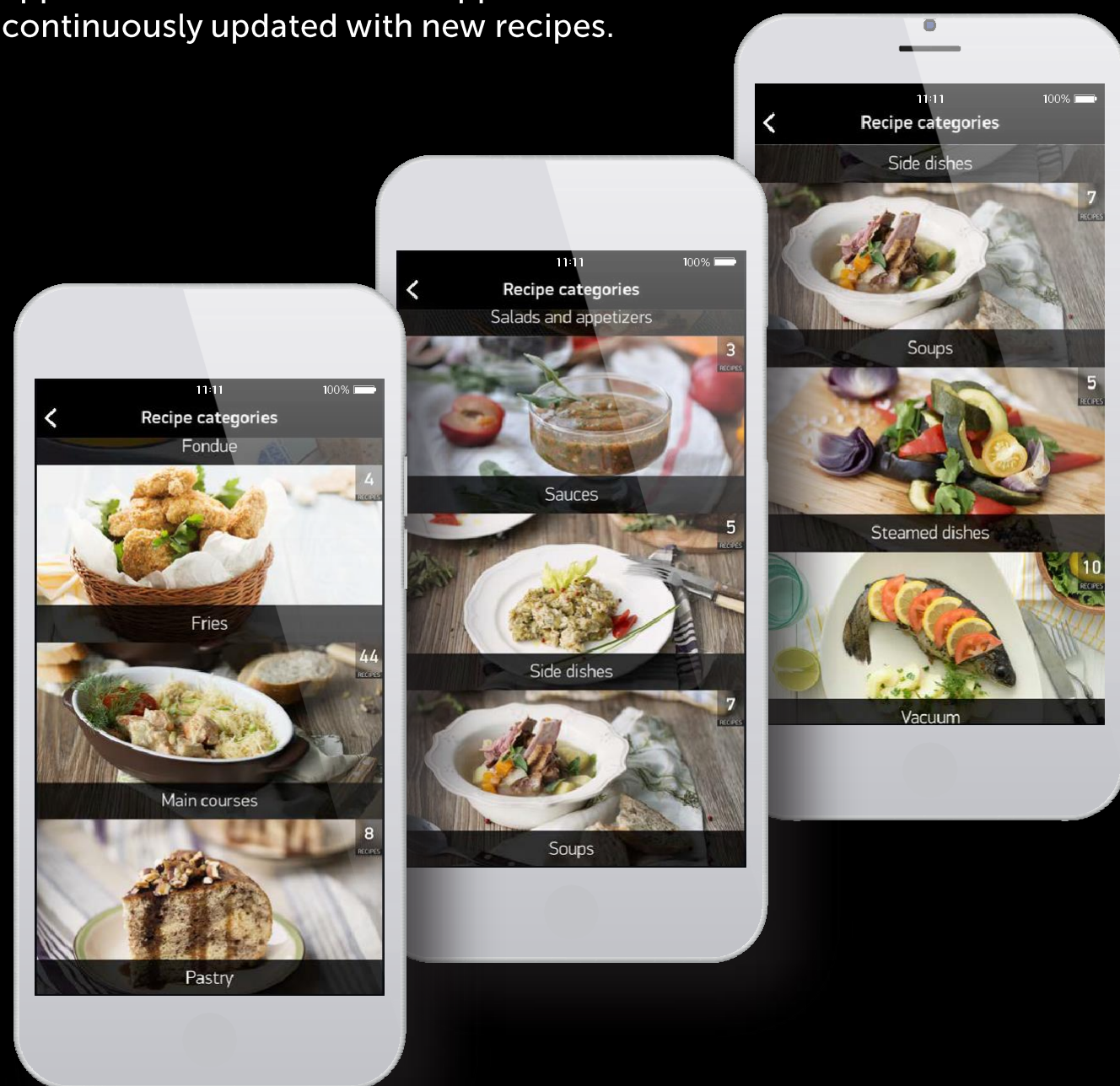
- List of recipes is conveniently represented in the photo menu
- Brief description of the multicooker functions and its capabilities
- General recommendations for cooking in the multicooker
- Detailed description of the cooking procedure with step by step instructions and photos





FREE MOBILE APPLICATION «COOK WITH REDMOND»

More than 3000 recipes for the best dishes that can be cooked using a variety of REDMOND appliances and devices. The application is continuously updated with new recipes.



Download the app



- ✓ Choosing your own model
- ✓ Making a shopping list
- ✓ Saving your favorite recipes

- ✓ Choosing the caloric content
- ✓ Selecting the cooking time
- ✓ Choosing dishes by ingredients





RMC-M4510E

Multicooker

Package

- Bowl
- Steam container
- Bowl removal tongs
- Measuring cup
- Ladle, spoon
- Power cord

Bowl capacity: 5 l

Non-stick DAIKIN® coated bowl

Max power: 1000 W

LED display

40 programs:

- 13 automatic programs
- 27 manual programs

Removable steam valve

MULTICOOK program

Temperature range of 35 °C to 170 °C with 5 °C interval

MASTERCHEF Lite function

Keep Warm up to 12 h

Preliminary disabling the Keep Warm mode

Reheating the dishes: up to 12 h

Delayed start: up to 24 h

ADVANCED DESIGN.
MAXIMUM OPPORTUNITIES!

