



Questo manuale d'istruzione è fornito da trovaprezzi.it. Scopri tutte le offerte per [Moulinex Cookeo+ Midnight Blue](#) o cerca il tuo prodotto tra le [migliori offerte di Cottura elettrica e impastatrici](#)

Moulinex® cookeo ⊕ **connect**)))



1520011818

Félix Création - Photos : Michel Boudier.

Moulinex® cookeo ⊕ **connect**)))

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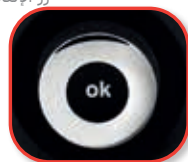
Valve silencieuse
Dampfventil
Dempingsklep
Válvula silenciadora
Válvula silenciadora
Valvola silenziatrice
Silencing valve
صمام كتم الصوت

Repère visuel d'indication d'ouverture/fermeture
Markierung „Open/Geschlossen“
Open/dicht-controlelampje
Marca de apertura/cierre
Símbolo de abierto/fechado
Símbolo di apertura/chiusura
Open/closed marker
علامة مفتوح/مغلق

Poignée d'ouverture / fermeture du couvercle
Griff zum Öffnen/Schließen des Deckels
Handvat voor openen/sluiten van deksel
Asa de apertura/cierre de la tapa
Pega de abrir/fechar a tampa
Impugnatura di apertura/chiusura del coperchio
Lid open/close handle
مقبض فتح/غلق الغطاء



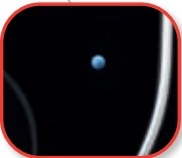
Bouton annuler
„Abbrechen“-Geschmack
Knop Annulieren
Botón de cancelación
Botão para cancelar
Pulsante Annulla
Cancel button
زر الإلغاء



Bouton d'utilisation principal
Hauptnavigationsknopf
Hoofdbedieningsknop
Botón principal de funcionamiento
Botão principal de funcionamento
Pulsante di funzionamento principale
Main operation button
زر التشغيل الرئيسي



Voyant bleu indication connexion bluetooth
Blaue Anzeigeleuchte für Bluetooth-Verbindung
Blauw indicatielampje voor Bluetooth-verbinding
Indicador luminoso azul de conexión Bluetooth
Indicador luminoso azul da ligação Bluetooth
Spia luminosa blu della connessione bluetooth
Blue light indicator for bluetooth connection
مؤشر الضوء الأزرق الخاص بالاتصال بالبلوتوث



Cuve de cuisson
Kochbehälter
Kookpan
Recipiente de cocción
Cuba de cozedura
Recipiente per la cottura
Cooking pot
وعاء الطهي



Panneau de commande
Bedienfeld
Bedieningspaneel
Panel de control
Painel de controlo
Pannello di controllo
Control panel
لوحة التحكم

Mon assistant culinaire connecté pour la cuisine du quotidien

Cookeo ⊕ Connect est un multicuiseur intelligent connecté qui dispose de 100/200* recettes déjà programmées. Il s'adapte au nombre de convives, vous guide en pas à pas, et cuit sans surveillance. Grâce à son application dédiée, Cookeo, accédez à des centaines de recettes ; une simple connexion en Bluetooth vous permet de synchroniser votre tablette et/ou smartphone à votre Cookeo. Laissez-vous guider...

Meine vernetzte Küchenhilfe für Alltagsgerichte

Cookeo ⊕ Connect ist ein intelligenter, vernetzter Schnellkochtopf mit bereits 100/200* programmierten Rezepten. Das Gerät kann an die Anzahl der Gäste angepasst werden, leitet Sie dann Schritt für Schritt an und kocht unbeaufsichtigt. Dank der speziellen Cookeo-App können Sie auf Hunderte von Rezepten zugreifen. Über eine Bluetooth-Verbindung können Sie Ihr Tablet und/oder Smartphone mit dem Cookeo synchronisieren. Lassen Sie sich anleiten...

Mijn met internet verbonden keukenhulp voor het dagelijks koken

Cookeo ⊕ Connect is een intelligente, met internet verbonden multicooker met 100/200* voorgeprogrammeerde recepten. De multicooker kan worden aangepast aan het aantal gasten, begeleidt u stap voor stap en kookt zonder toezicht. Dankzij de speciale Cookeo-app hebt u toegang tot honderden recepten. Met een eenvoudige Bluetooth-verbinding kunt u uw tablet en/of smartphone synchroniseren met uw Cookeo. om u tijdens het koken te begeleiden...

Mi asistente de cocina conectado para cocinar todos los días

Cookeo ⊕ Connect es un robot multicocción inteligente y conectado que cuenta con 100/200* recetas ya programadas. Pueden adaptarse al número de huéspedes, te guía paso a paso y cocina sin supervisión. Gracias a su aplicación específica, Cookeo, puedes acceder a cientos de recetas; una sencilla conexión Bluetooth permite sincronizar la tableta o el smartphone con tu Cookeo. Deja que te guíe...

O meu assistente de cozinha conectado para cozinhar diariamente

O Cookeo ⊕ Connect é um robot de cozinha inteligente e conectável que inclui 100/200* receitas já programadas. Pode adaptar-se ao número de convidados, fornece instruções passo a passo e cozinha sem vigilância. Graças à aplicação dedicada, o Cookeo, pode aceder a centenas de receitas. A ligação Bluetooth simples permite-lhe sincronizar um tablet e/ou um smartphone com o Cookeo. Deixe-se guiar...

L'assistente connesso per la cucina di tutti i giorni

Cookeo ⊕ Connect è un multicooker intelligente e connesso che include 100/200* ricette già programmate. Può adattare la ricetta al numero di persone, guida passo dopo passo nella preparazione della ricetta e cuoce senza bisogno di alcuna sorveglianza. Grazie all'applicazione dedicata Cookeo, è possibile accedere a centinaia di ricette; inoltre, una semplice connessione Bluetooth consente di sincronizzare il proprio Cookeo con il tablet e/o lo smartphone. Lasciati guidare...

My connected kitchen assistant for everyday cooking

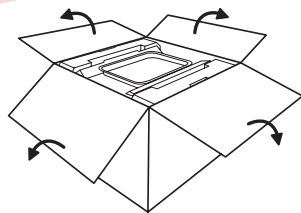
Cookeo ⊕ Connect is an intelligent, connected multicooker which boasts 100/200* recipes already programmed. It can adapt to suit the number of guests, guides you step-by-step, and cooks unattended. Thanks to its dedicated app, Cookeo, you can access hundreds of recipes; a simple Bluetooth connection allows you to synchronise your tablet and/or smartphone to your Cookeo. Let them be your guide...

المساعد المتصل الخاص بي لإنجاز مهام يومي المطبخ

Cookeo ⊕ Connect هو جهاز طهي ذكي متصل متعدد الوظائف يحتوي على ١٠٠/٢٠٠* وصفة مُبرمجة. يمكنك إعداد الجهاز بحيث يتلاءم مع عدد ضيوفك ويرشدك عند الطهي خطوة بخطوة ويظهر لك الطعام من دون مراقبة. وبفضل تطبيق Cookeo المخصص، يمكنك الوصول إلى مئات الوصفات؛ وتتيح لك ميزة الاتصال بالبلوتوث سهولة الاستخدام مزمنة الجهاز اللوحي و/أو الهاتف المحمول الخاص بك مع جهاز Cookeo. فليكن هذا الجهاز مرشدك...

* selon modèle / je nach Modell / afhankelijk van het model / En función del modelo / consoante o modelo / a seconda del modello / depending on modele / Depending on model / حسب الطراز

before use



Remove the appliance from its packaging and read the operating instructions and safety notices carefully before using the product for the first time.



To open the product, turn the open/close handle on top of the lid so it is in line with the open padlocks: .



Install the appliance on a flat, dry and cool surface. Remove all the packaging, stickers and various accessories from inside and outside of the appliance.



CLEAN THE DIFFERENT COMPONENTS

- 1 Cooking bowl
- 2 Metal lid
- 3 Valve cover
- 4 Condensation collector
- 5 Steaming basket
- 6 Decompression ball

before use

NOTES ON HOW TO DISASSEMBLE AND REASSEMBLE THE LID



DISSASSEMBLING THE METAL LID: Hold the lid sub-assembly, gripping it by the seal, and unscrew the central nut in an anticlockwise direction. Remove the nut and then the lid.



TAKING THE VALVE COVER OFF: Hold the valve cover by the middle part (as indicated); then turn gently to unclip it. Clean the valve cover, focussing on the inside (check that there is no further food residue).



ACCESSING THE DECOMPRESSION BALL

Turn the ball cover anticlockwise to bring the marker I to position . Remove the cover. Remove the ball, clean it gently with water and washing-up liquid, and its casing. Dry the ball with a soft cloth then replace it in its casing. Put the ball cover back in place, and the marker I in position . Lock it, by turning the ball cover to bring the marker opposite the "closed" pictogram .



PUTTING THE METAL LID SUB-ASSEMBLY BACK INTO PLACE:

Hold the lid sub-assembly by the seal as indicated in the photo. Centre the lid on the central axis and press it flat. Put the nut back in place and screw it down in a clockwise direction.

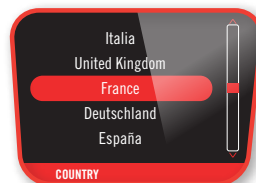


PUTTING THE VALVE COVER BACK:

Hold the valve cover as indicated in the photo (grip the middle area). Centre the interior, circular shape on the three hooks, then push to clip the valve cover (you will hear a "click"). The valve cover must be in perfect contact with the inside of the lid.

operation

When operating for the first time, you will access the settings menu:



COUNTRY



LANGUAGE



Select your country



Select your language

CONTROL INTERFACE



use

Never use the appliance without the cooking bowl.

When using your appliance for the first time, the bowl may emit a slight odour. This is normal.



OPENING THE LID:

To open the product, turn the open/close handle so you can see the open padlock sign: . Never try to force the lid open if there is resistance.



INSTALLATION OF THE CONDENSATION COLLECTOR:

Check that the condensation collector is empty then install it at the back of the appliance.



SETUP OF STAND UNDERNEATH THE STEAMING BASKET; Pinch the stand between thumb and index finger to fit it underneath the steaming basket.



POSITIONING THE BOWL IN THE APPLIANCE: Wipe the base of the cooking bowl. Make sure that there is no food residue or liquid under the bowl or on the heating plate.

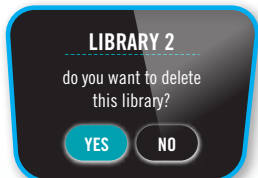


Then fit the bowl into the appliance, positioning the bowl handles into the slots.

settings menu



N.B. : Even if sound is deactivated, the alert sounds will remain active.



Do you want to delete this library?



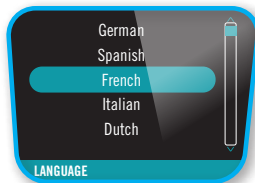
Select "language/country"



Select "delete recipes"



Select "recipes"



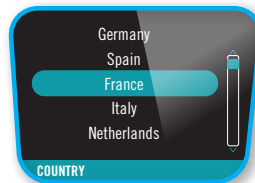
Select your language



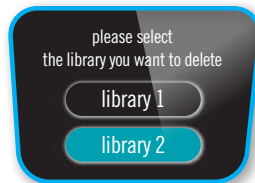
Select "libraries"



Select "recipe 2"



Select your country



Select "library 2"



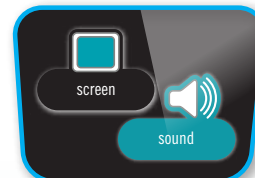
Do you want to delete this recipe?



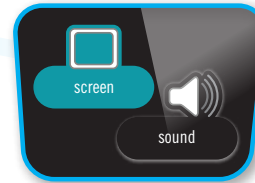
Select "screen/sound"



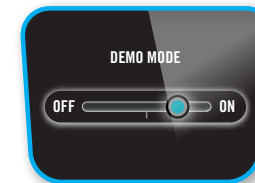
Select "demo mode"



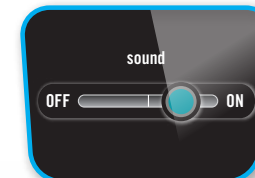
Select "sound"



Select "screen"



To activate or deactivate demo mode, you need to enter a code: 3424



Adjust sound



Select "brightness"



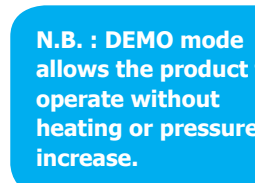
To activate or deactivate demo mode, you need to enter a code: 3424



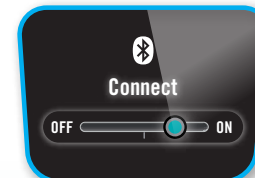
Select "connect"



Adjust brightness



N.B. : DEMO mode allows the product to operate without heating or pressure increase.



Activate or deactivate connect mode

on/off
menu



Select and confirm

do you want to switch off
your appliance?

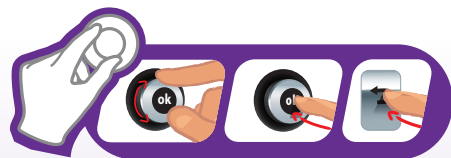
YES NO



ON/OFF allows you to turn off your appliance.

do you want to switch off
your appliance?

YES NO



connection



Download the **Cookeo** app
by visiting the App Store using
your tablet or smartphone.



Your **Cookeo** ⊕ is functional, you can now use your product with the **100/200 pre-programmed recipes*** even without the app.

When you turn on your Cookeo ⊕, the blue light will flash (awaiting connection) unless you have manually deactivated the connection function (see Settings section).

For first use, pair your product with your tablet by following the instructions on your screens.

Validate the connection
request and press OK

OK



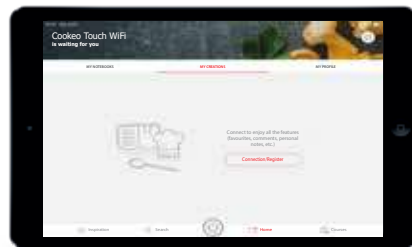
If connection is
successful, the blue
light will stay on.

* depending on model

connection

Connection problems:

If connection fails, you will see an error message. You must follow the instructions on your screens to try to connect again. Note: only one connection at a time is possible.



Create your account:

Follow the instructions in the app.

Search bar:

Type your keywords into the search bar and access the search using filters



Navigation:

You can also navigate using the app by accessing the Menu:

- **Inspiration**
- **Search**
- **Home**
- **Courses**

Using the app you can:

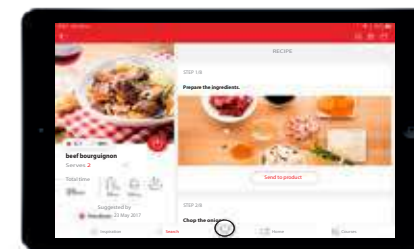
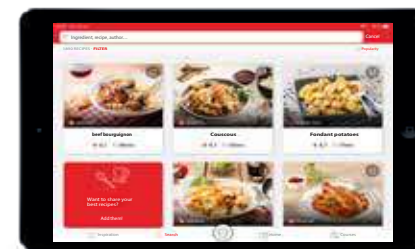
- see the step-by-step guide
- Launch the step-by-step recipe in interaction with your **Cookeo ⊕**



Favourites



Library



There is no effect on cooking if connection is lost. Cookeo ⊕ remains autonomous in all cases.

N.B. : if you don't use your Cookeo ⊕ for 30 minutes, it will go into standby mode and the connection will be lost. On exiting standby mode, the appliance will automatically reconnect.

N.B. : you can only start cooking from your Cookeo ⊕ by pressing the OK button (as indicated in the app).



QUICK COOKING

MANUAL MENU:

With the manual menu, you lead the cooking. Choose the cooking time and mode yourself: **quick cooking**, **classic cooking** (gentle cooking, simmer, browning), **reheat** or **keep warm**.



Select the "manual" menu



Select "quick cooking" mode



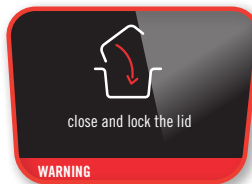
Insert the bowl then add the ingredients



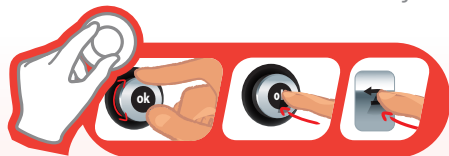
Adjust the cooking time



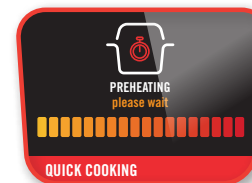
Select immediate or delayed start (p.19)



Close and lock



QUICK COOKING



The appliance is preheating



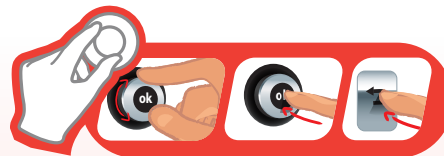
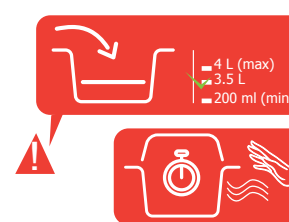
Cooking has started



Cooking has finished



Ready to taste!



manual menu cooking mode

CLASSIC

With classic cooking mode, you can:

- cook gently
- simmer
- brown

depending on the desired result. The lid stays open for these types of cooking.

N.B. : The function is identical, only the temperature differs.



Select the "manual" menu



Select "classic" mode



Select the desired mode

manual menu cooking mode

REHEAT



Select the "manual" menu



Select "reheat" mode



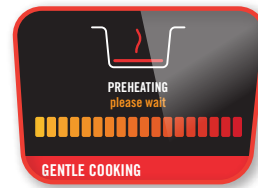
Insert the bowl



Open the lid



Insert the bowl



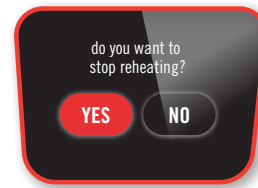
The appliance is preheating



Close and lock the lid



Reheating has started.
to interrupt



Do you want to stop reheating?



To stop cooking, press the back arrow, you have the option of stopping cooking completely or moving to quick cooking.



N.B. : Reheating starts and the time increases.

manual menu cooking mode

KEEP WARM



Select the "manual" menu



Select the "keep warm" function



Insert the bowl



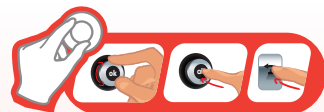
The appliance is preheating



Keep warm has begun



To stop keep warm, press the "back" arrow and select "yes"



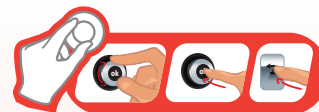
manual menu cooking mode

DELAYED START (QUICK COOKING MODE)



Some foods cannot be used with delayed start mode (e.g. meat, fish, milk, etc.).

The end time of cooking may vary depending on the volume contained in the product.



Select "delayed start"



Select the current time



Select cooking end time



Delayed start is programmed

NB: Delayed start is also possible within the Ingredients menu (depending on the type of ingredients).

ingredients menu

INGREDIENTS MENU:

With the ingredients menu, you can cook single ingredients without worrying about cooking mode and time: Cookeo $\oplus$ indicates the steps to follow for all weights and types of ingredients: meat, fish, vegetables, fruits and finally grains.



Select the "ingredients" menu



Select vegetables



Select "broccoli"



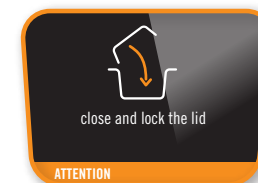
The recommended cooking time is displayed



Select "immediate start"



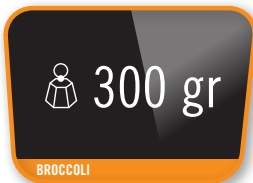
Start the recipe



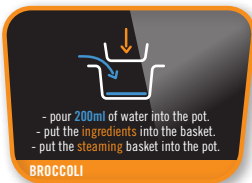
Follow the instructions



Preheating



Select the desired quantity of broccoli (minimum 300 g)



Follow the instructions



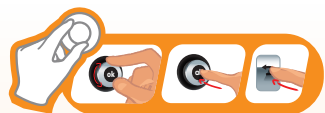
Start cooking



End of Cooking



You can enjoy your food



recipe beef bourguignon*

RECIPES MENU:

Using the recipes menu, choose from 100/200* savoury and sweet recipes divided into **three** categories: **starters / dishes / desserts.**

ingredients

recipes

manual

libraries

Select the recipes menu

starter

main course

dessert

library

Select the type of recipe

cod fillet with broccoli

beef bourguignon

rabbit with olives and vegetables

goulash

moules marinières

Select a recipe

04 PERS

Select the number of people

BEUF BOURGUIGNON - 4 PERS

PREPARATION 10min

COOKING 35min

OK

Presentation of the recipe

PREPARE THE INGREDIENTS

Beef cut into 25g cubes 800g

Red wine 250 ml

Veal stock 150 ml

Lardons 70g

Onions 150g

Vegetable oil 5cs

Prepare the ingredients

* depending on model

recipes menu

RECIPES MENU: (CONTINUED)

You can go back to the initial menu by pressing the back button for 3 seconds

do you want to start the recipe?

YES NO

BEUF BOURGUIGNON

Start the recipe

PREHEATING please wait

BEUF BOURGUIGNON

Preheating

Fry all the ingredients except liquid for 10 mins

OK

BEUF BOURGUIGNON

Follow the instructions

do you want to stop browning?

YES NO

BEUF BOURGUIGNON

Stop browning

add remaining ingredients

OK

BEUF BOURGUIGNON

Follow the instructions

do you want to start cooking?

YES NO

BEUF BOURGUIGNON

Start cooking

COOKING 00:35

BEUF BOURGUIGNON

Cook

Serve! ENJOY YOUR MEAL!

Beware of steam when opening the lid

KEEP WARM 00:10

BEUF BOURGUIGNON

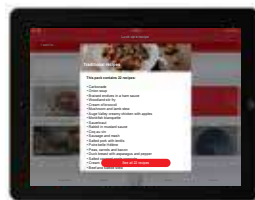
You can enjoy your food



library

DOWNLOADING RECIPE PACKS:

Once the app is connected to your Cookeo , you can download recipe packs.



Choose a recipe. Once this starts up, the recipe (or pack) is downloaded to your Cookeo .

download



please wait.....

LIBRARY

Downloading is in progress

N.B. : You can stop downloading at any time by pressing the Cookeo back button.



library

ACCESS LIBRARIES FROM YOUR COOKEO :

You can find your downloaded packs again. Start recipes from your Cookeo  by accessing your Library.



Select the "library" sub-menu



Select the desired recipe pack



Select "starter", "dish" or "dessert" and select your recipe



ingredients menu



vegetables/fruit

artichokes
asparagus
aubergines
beetroot
broccoli
carrots
celeriac
cabbage
Brussels sprouts
cauliflower/Romanesco cabbage
kale
Swiss chard/chard
courgettes
endives
spinach
fennel
green beans
lentils
turnips
sweet potatoes
pears
leeks
peppers
apples
potatoes



meat

lamb
beef
rabbit
pork
veal
chicken



fish, shellfish

prawns/gambas
mussels
fish
scallops



rice and grains

wheat
bulgar wheat
barley
quinoa
white rice
whole grain rice/wild rice
buckwheat

* Depending on country specificities Depending on model

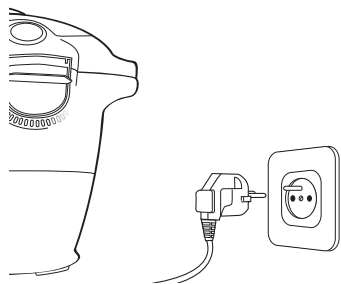
ecipes

www.moulinex.com

Find our recipes on the Cookeo app and at www.moulinex.com



cleaning care



Once you have finished cooking your dish, unplug the appliance to clean it. Clean the appliance after every use.



You can clean the cooking bowl and steaming basket with hot, soapy water or in the dishwasher. Clean the body of the appliance using a damp cloth. After several trips through the dishwasher, the exterior of the bowl may become discoloured. You can clean it with your scraper sponge.

cleaning care



After each use, remove the condensation collector and clean it carefully with clear water or in the dishwasher. Take care to dry it carefully. Then replace it in its initial position.



To clean the metal lid, by hand or by dishwasher, you must disassemble it and remove the valve cover.

- 1 Unscrew the nut at the centre of the metal lid
- 2 Take off the metal lid
- 3 Remove the valve cover



CLEANING IN THE DISHWASHER: you can put the metal lid in the dishwasher as it is, without removing the valves. After it has been through the dishwasher, remove the ball and blow into the pipe to make sure it is not blocked. Dry the ball and its casing carefully with a soft cloth.



CLEANING BY HAND: you can clean the metal lid with hot, soapy water. First of all, remove the ball and clean completely. Dry the ball and its casing with a soft cloth.

cleaning care



Replace the seal at least every 3 years. You must do this at an Approved Service Centre.



- In the event of accidental immersion of the appliance or if water has been poured directly onto the heating element in the absence of the bowl, take the appliance to an Approved Service Centre.



Clean the outside of the appliance lid using a damp sponge. Also clean the silencing valve at the back of the lid



Before removing the ball, check that the pipe is not blocked by blowing into it.



Press on the internal part of the spring-loaded safety valve to check that it is not clogged.



Before removing the interior cover. Clean the outer part of the cooking bowl. Clean the inside of the metal lid of the appliance with a damp sponge and check that the manometric rod is properly positioned and not blocked. Rinse with water, and check that the manometric rod is mobile.



Do not store the appliance with the lid closed. Leave it in open or semi-open position; this will avoid the development of unpleasant odours.



Carry the appliance using the two side handles. For increased safety, ensure that the handle is in closed position. For increased safety, ensure that the cover is locked.



Clean the upper part of the cooking bowl using a damp cloth. Also clean the condensation container channel with a damp cloth.

Clean the metal lid seal using a damp sponge, then rinse with plenty of water. Do not use sharp objects.



safety

Your pressure cooker is equipped with several safety features:

Safe opening:

- If your appliance is pressure cooking, the manometric rod is in fully raised position locking the lid opening. Never open your appliance using force.
- Do not move the manometric rod.
- Ensure that internal pressure has fallen (no more steam is coming out of the silencing valve) before trying to open the cover.

Two safety features for over-pressurisation:

- First feature: the safety valve releases the pressure – see [Cleaning and Maintenance chapter page 30](#).
- Second feature: The seal allows steam to escape at the back of the lid.

If one of the over-pressurisation safety systems is triggered:

Stop your appliance.

Leave your appliance to cool completely.

Open it.

Check and clean the safety valve, the decompression ball and the seal. See [Cleaning and Care](#) section.

If, after these checks and cleaning, your product leaks or is no longer working, take it to an SEB Approved Service Centre.

Your appliance's regulation:

Regulation of the pressure is done by supplying or cutting off power to the heating element.

To limit the effects of thermal inertia and to improve the precision of the regulation, the decompression ball can be automatically activated to briefly release steam from time to time.

PROBLEMS	POSSIBLE CAUSES	SOLUTION
The lid does not close	There are foreign bodies between the bowl and the heating plate	Remove the bowl, check that the heating plate, the central component and the underside of the bowl are clean. Also check that the central component is mobile
	The lid opening handle is not in the right position	Ensure that the opening handle is in fully open position
	The metal lid and/or the tightening nut are not correctly fitted or fully screwed	Check that you have put all the components of the metal lid in place and that the nut is tightened
The product does not decompress	The ball cover is not in the right position	Leave the product to cool completely then remove the metal lid and position the ball cover correctly (marker in lock position)
The cover does not open after release of the steam	The manometric rod remains in raised position	After having ensured that no steam is escaping, and that the product is totally cold, insert a pin in the hole located between the opening handle and the silencing valve. Beware of a release of steam once the pin has been pushed in. When there is no more steam, try to open your appliance.
The appliance does not increase in pressure	Check the cleanliness of the seal, of the violet safety valve and of the manometric rod	Clean your appliance, following the instructions provided in the operating instructions
	Check that the cover is locked and the market should be opposite the closed padlock. Check the mobility of the manometric rod and clean it if necessary.	Check the mobility of the manometric rod and clean it if necessary.
	The decompression ball is not positioned correctly or is dirty	Check that the ball is correctly position and that its cover is in locked position. Clean and dry the ball and its casing
ERROR CODES	Code 24: pressure decreases during pressure cooking Code 21 and 26: the appliance pressure does not increase	Please add liquid to your recipe (water or liquid sauce)
Steam is escaping from the edges of the lid during cooking (leaks)	The metal lid seal and/or edges of the bowl are dirty	Clean the seal and the edge of the bowl using a damp cloth. Do not use sharp instruments
	Wear and tear, cuts and distortions of the seal	The seal must be changed every three years at maximum. Take your appliance to an approved service centre
	Bowl edge damaged	Take your appliance to an approved service centre
	The nut for the metal lid has not been properly screwed back into place.	Properly tighten the nut at the centre of the metal lid.
Water is running from the back of the appliance	The condensation collector is not in place or is overflowing.	Ensure that the condensation collector is in its proper place at the back of the appliance and that the flow pipe is not blocked.
	Safety valves and/or openings are obstructed	Check that the bowl is not filled too full and that the foodstuffs used are not those which expand (see safety notices booklet)
The control panel does not light up	The appliance is unplugged or is in standby mode	Ensure that the power cable is connected both to your appliance and to the mains. Check that the appliance is not in standby mode by pressing on the "OK" button
	The appliance is damaged	Take your appliance to an approved service centre
You cannot remove the metal lid, it is stuck	The ball cover of the metal lid has not been put back in place	Unscrew the nut at the centre of the metal lid, then press on the central element of the nut. This releases the lid, and you can access the ball cover. Ensure that the lid and ball are put back in place

For all connection-related problems, go to the www.moulinex.fr site or the Cookeo app (Menu/Guide/FAQ).

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EPC09 SERIES

Low pressure 40kPa (109°C)/High pressure: 70kPa (115°C)

PRODUCT CAPACITY: 6L/USABLE CAPACITY: 4L

Frequency: 2.40 GHz. Maximum transmitted power: 7.7 dBm

Integrated heating

Regulation of pressure is achieved 10 minutes after the audible beep.

Standby mode power consumption: 0.35 W

Network standby mode power consumption: 0.35 W