SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.

2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.

3. If you have any questions or comments regarding this unit’s operation or believe any repair is necessary, please call our Consumer Service Department at 1-800-323-9519 or visit our website at www.crockpot.com

1 YEAR LIMITED WARRANTY

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively “JCS”) warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS’s Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise. JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party. Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.
If you have any questions regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

In Canada
If you have any questions regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.

To register your product, please visit us online at www.crockpot.com

Owner’s Guide

Read and Keep These Instructions

www.crockpot.com

© 2016 Sunbeam Products, Inc. doing business as Jarden Consumer Solutions. All rights reserved. Distributed by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions, Boca Raton, Florida 33431. Sunbeam Products, Inc. is a subsidiary of Newell Brands Inc. (NYSE: NWL).

Printed in China
GCDS-CRP49379-BB
PN. 183623 Rev A
P/N. 183623 Rev A, 16EM1
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1. Read all instructions before using this product.
2. This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
5. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
6. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, turn any control to OFF, then unplug power cord from outlet. Do not disconnect by pulling on cord.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return appliance to the manufacturer (see warranty) for examination, repair or adjustment.

8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors or for commercial purposes.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. The heating base is subject to residual heat from cooking cycle. Do not touch heating base immediately after removing stoneware. Allow to cool before handling.
14. Use caution when opening the lid during or after a cooking cycle. Escaping steam can cause burns.
15. Do not use appliance for other than intended use. Misuse can cause injuries.
16. Intended for household countertop use only. Keep 6 inches (152 mm) clear from the wall and on all sides. Always use appliance on a dry, stable, level surface.
17. Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into a heated pot.
18. The slow cooker lid is made of tempered glass. Always inspect the lid for chips, cracks or any other damage. Do not use the glass lid if it is damaged, as it may shatter during use.
19. CAUTION: To protect against electrical shock and product damage, do not cook directly in the heating base. Cook only in the stoneware provided.
20. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.

For appliances with locking lids:

21. Never attempt to lift or carry this appliance by the lid handle. Always use the handles located at each side on the base of the appliance.

22. Do not lock the lid while cooking. Locking the glass lid while cooking may lead to glass breakage, which can cause injuries.

**SAVE THESE INSTRUCTIONS**

**HOUSEHOLD USE ONLY**

---

**NORTH AMERICAN MODELS WITH POLARIZED PLUGS:**

**POLARIZED PLUG**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

**POWER CORD INSTRUCTIONS:**

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

**NOTICES:**

1. Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your slow cooker to prevent possible damage to the surface.

2. During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

3. Please use caution when placing your stoneware on a ceramic or smooth glass cook top stove, countertop, table or other surface. Due to the nature of the stoneware, its rough bottom may scratch some surfaces if caution is not used. Always place heat resistant protective padding under the stoneware before setting on a table, countertop or other surface.
Learning about Your Product Features and Assembly:

1. Glass lid with handle allows you to follow the progress of the cooking without removing the lid. **NOTE:** Lifting the lid allows heat to escape and may require as much as an added 15 minutes to cooking time each time the lid is removed.

2. Two position roast/steam rack for versatility.

3. Metal handled 6 quart nonstick aluminum cooking bowl with a large even heating surface that makes easy work of browning and sautéing right in the multi-cooker – no need for another pot.

Getting started:
Remove all packaging (including any located between the cooking bowl and heating base) and wash the glass lid, cooking rack and cooking bowl in hot soapy water and dry thoroughly.

Read and save the literature and be sure to read the service and warranty information.
Visit the Crock-Pot® website at www.crockpot.com for additional information, hints, tips and recipes or call 1-800-323-9519.

To assemble:
- Place cooking bowl into the heating base
- Insert Roast/Steam Rack into cooking bowl
- Cover with glass lid
HOW TO USE YOUR MULTI-COOKER (CONT.)

4. Outer metal housing with black plastic stay cool handles
5. Well designed feet that keep the appliance in place on the counter
6. Multi-functional control panel with easy to read LCD display

Using your product control panel:
1. Press the Power button to turn the Multi-Cooker on. The red light remains on until this is pressed to stop any program.
2. Cooking program buttons - press to select desired cooking program:
   • Brown / Sauté
   • Slow Cook
   • Roast
   • Bake
   • Steam
3. The Timer buttons are used to set the Cooking time. To advance slowly simply press UP or DOWN button and release. To advance quickly press and hold the UP or DOWN button. If you have passed the desired time, simply press the opposite button to return to the desired time.
   NOTE: The timer can be selected for all programs and can be changed at any time during cooking.
   NOTE: When using Sauté or Steam there is an always “On” option.
4. The Temperature buttons are used to select desired cooking temperature. To advance slowly simply press UP or DOWN button and release. To advance quickly press and hold the UP or DOWN button.
   NOTE: You can select a desired temperature when Browning, Sautéing, Roasting and Baking
5. The Start/Stop button starts and stops a cooking program. It must be pressed to change from one cooking program to another.
6. The LCD display shows:
   • which cooking program is in use
   • how much longer the food needs to cook from the selected time in hours and minutes once the appliance is preheated
   • the temperature setting selected
   • the preheating function

Getting started:
(NOTE: the appliance Beeps as each button is pressed)
1. Press the Power button to turn the appliance On.
2. Select a program you would like to use. The options are:
   • Brown / Sauté
   • Slow Cook
   • Roast
   • Bake
   • Steam
3. The Start/Stop button flashes.
4. Select the Time and Temperature (check appropriate program on page 9 for time and temperature availability).
5. Press the Start/Stop Button. The word “Preheating” will
flash on the LCD until the appliance is fully heated to the selected temperature.

6. The time selected will disappear while the appliance is preheating.

7. Once preheated, there is an audible signal and the time will re-appear on the LCD and begin counting down. There will be an audible signal at the end of the selected cooking time.

8. If a time has been selected, at the end of the cooking time the LCD will flash until the Power button is pressed except on Slow Cook when the appliance will automatically switch to WARM which will stay on until the Power button is pressed.

9. To end a cooking program press the Start/Stop button.

10. To turn off the appliance press the Power button.

Remember: The metal surfaces get very hot. Always use pot holders when using this appliance. Always lift the lid away from you to avoid the steam.

11. If additional time is needed when the cooking cycle is completed, press desired cooking program. Select time. Press Start/Stop and appliance will continue cooking.

To change a Setting:
It’s easy to switch programs during cooking. Press the Start/Stop button (it will flash) and then select the desired new cooking program. The new program will be displayed on the LCD. Select the desired time and temperature. Press the Start/Stop button and it becomes constant and the new program will begin preheating.

Changing the Time and Temperature:
You can change both the Time and Temperature at any time during cooking by pressing the Up and Down buttons for either. Press and release to change slowly. Press and hold to change time quickly.
If you pass the desired temperature or time press the reverse button.

Cooking without the timer:
When using the Sauté or Steam programs it is not necessary to select a time. Since this is usually a hands on process setting a time is not usually necessary.

Cooking Guide:

<table>
<thead>
<tr>
<th>Cooking Program</th>
<th>Auto Setting</th>
<th>Temperature Range</th>
<th>Time Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brown/Sauté</td>
<td>Hi / On</td>
<td>Lo - Hi</td>
<td>5 minutes - 1 ½ hours</td>
</tr>
<tr>
<td>Slow Cook</td>
<td>Lo / 6 hours</td>
<td>Warm-Lo-Hi</td>
<td>30 minutes – 12 hours</td>
</tr>
<tr>
<td>Roast</td>
<td>300° F / 2 hours</td>
<td>150° F - 450° F</td>
<td>5 minutes – 6 hours</td>
</tr>
<tr>
<td>Bake</td>
<td>350° F / 1 hour</td>
<td>150° F - 450° F</td>
<td>5 minutes – 4 hours</td>
</tr>
<tr>
<td>Steam</td>
<td>Hi/On</td>
<td>Hi</td>
<td>5 minutes – 1 hour</td>
</tr>
</tbody>
</table>
HOW TO USE YOUR
MULTI-COOKER (CONT.)

Selecting a Program:

Brown/Sauté
1. Press the Power button.
2. Press Brown/Sauté button. Hi and On will be displayed on the LCD.
3. To change the temperature, press the Down button. Selection ranges from Hi to Lo (First use – choose M Hi)
4. To select time press Time button UP. The time available ranges from 5 minutes to 1 ½ hours. It is not necessary to use a preset time
5. Press Start/Stop button.
6. Preheating will flash on LCD until appliance is fully heated then will disappear. if a time has been selected it will re-appear and start counting down. There will be an audible signal.
7. Add ingredients being careful to not overfill.
8. If cooking is complete press Power button and remove food (If the timer has been used).
9. To change to another program press Start/Stop; all programs will flash on the LCD.
10. Select the desired program button; a preselected time and temperature will appear on the LCD. To change, press the Up and Down buttons on time and temperature.
11. Place the Lid on the appliance.
12. Press the Start/Stop button.
13. If additional ingredients are required add them.

HOW TO USE YOUR
MULTI-COOKER (CONT.)

14. Appliance will preheat and continue cooking according to the newly selected time and temperature
15. When cooking is complete there is an audible signal. To end a cooking program press the Start/Stop button. (Do not touch any part of the appliance with unprotected hands)
16. To turn off the appliance press the Power button.

Tips for Browning and Sautéing:
1. No need to use a skillet to brown foods before slow cooking. They can be browned using this program right in the multicooker.
2. Because the cooking bowl is nonstick, no oils or fats are necessary. If desired, add a small amount.
3. Do not use aerosol cooking sprays; they form a film on the non stick surface and eliminate the ability of foods to not stick.
4. M Hi is the ideal setting for browning. The cooking surface heats evenly and efficiently.
5. If foods burn on the bottom of the cooking bowl, soak with hot soapy water and use a non-abrasive cleaner or nylon scrubbing pad.
6. If white spots appear, soak a solution of vinegar or lemon juice and water in the cooking bowl.

Slow Cook:
1. Place ingredients in cooking bowl. To avoid under and over cooking, fill cooking bowl ½ to ¾ full. (Do not fill over ¾ full to avoid spillovers.)
2. Cover with glass lid.
3. Press Power button.
4. Select Slow Cook.
5. Choose Lo or Hi (see cooking chart on page 13 or follow recipe directions)
6. Set desired cooking time
7. Press Start/Stop button to begin. Temperature and time will be displayed
   NOTE: If the sauté program was used before this program remember the appliance is hot.
8. When cooking is complete there is an audible signal. The appliance will automatically switch to Warm and remain on until the Power button is pressed.
9. To manually turn the appliance off at any time, press the Power button.

**Slow Cooking Chart**
The multi-cooker is the perfect way to cook foods that are enhanced by long, slow simmering, such as less expensive cuts of meat, soups, stews, stock and dried beans.
Once food has cooked to the preset time the appliance will automatically switch to Warm and remain on until the Power light is pressed.
(Do not touch any part of the appliance with unprotected hands)
When using the Lo setting foods will cook about twice as long as when set on Hi.

<table>
<thead>
<tr>
<th>Setting</th>
<th>Suggestions</th>
<th>Recipes Ideas</th>
</tr>
</thead>
<tbody>
<tr>
<td>High</td>
<td>Use this setting when time is limited</td>
<td>Ideal for sauces, chili, potato dishes, cheese dishes, chicken wings and meatballs in sauce</td>
</tr>
<tr>
<td>Low</td>
<td>Use this setting for recipes that will cook all day. Perfect for less tender cuts of meats</td>
<td>Ideal for less tender cuts of meat, braised meats, dried beans, soups and stews</td>
</tr>
</tbody>
</table>

**Tips for Slow Cooking:**
1. Browning meats before slow cooking add flavor and depth to the sauces. In this appliance it can all be done in 2 steps. Trim meat and pat dry before browning.
2. Ground meat should always be browned before slow cooking.
3. Make sure cooking bowl is filled no less than ½ and no more than ¾.
4. Meats cooked on the bone take longer than when bone is removed.
5. Beef will take longer to cook than chicken and pork because of the connective tissue.
6. Ingredients such as, fish, dairy products and fresh herbs are best added toward the end of cooking.
7. When using pasta cook the pasta ½ the suggested cooking time on the pasta package before adding to a recipe in the multi-cooker.
8. Changing the time when using Slow Cooking will only happen in 30 minute increments.
**Roast:**
1. Place the rack in the cooking bowl.
2. Press Power button.
3. Select Roast.
4. The automatic setting of 300°F and the time of 2 hours will appear on the LCD.
5. To change press Up and Down buttons on time and Temperature.
6. Press Start/Stop button to begin.
7. Preheating will flash on LCD until appliance is fully heated then will disappear and the time will start counting down. There will be an audible signal.
8. Carefully lift lid away from you and add ingredients to be roasted using pot holders and spatulas. (Do not touch any part of the appliance with unprotected hands)
9. Cover with glass lid.
10. At end of selected time, there is an audible signal and the LCD will flash.
11. Press Power to turn off appliance.

**Tips for Roasting:**
1. Browning of meats before roasting help the browning of the meat and add flavor.
2. Because the heat is well contained, the meats will roast quickly.
3. If roasting with vegetables, place them on the bottom of the rack before adding the meat.
4. Adding dried herbs and spices to the meats to be roasted add flavor and color. Add them after browning the meat.

**When roasting poultry:**
1. If a browner skin is desired, start the roasting cycle with the breast side down for the first 30 minutes; turn breast side up.
2. Brush the skin with melted butter and season generously with a mixture of dry herbs and spices, such as rosemary, thyme, paprika and garlic and lemon seasoning.
3. If not using stuffing, fill the cavity in the chicken or game hens with quartered onion, 2 to 3 cloves of garlic and several hearts of celery stalks.
4. Quartered lemons and oranges with a 1-inch piece of fresh ginger can be used for a light citrus, ginger flavoring.
5. Roasting with a triple layer of paper towels just under the lid helps to absorb excess moisture.

**Bake:**
1. If using the rack, place in cooking bowl.
2. Press Power button.
3. Select Bake.
4. Cover with glass lid.
5. LCD displays 350°F and 1 hour.
6. To change press Up and Down buttons on time and Temperature
7. Press Start/Stop button to begin.
8. Preheating will flash on LCD until appliance is fully heated then will disappear and the time will start counting down. There will be an audible signal.

9. Carefully lift lid away from you and add ingredients to be baked using pot holders and spatulas (Do not touch any part of the appliance with unprotected hands)

10. At end of selected time, there is an audible signal and the LCD will flash.

11. The Start/Stop light is off.

12. Press Power to turn off appliance.

Baking Tips:
1. Because the cooking bowl is dark, we suggest when baking food directly in the cooking bowl lower the suggested temperature by 25° F.

2. The largest baking pan that fits comfortably in the cooking bowl is 7 ½ inches.

3. Baking with a triple layer of paper towels just under the lid helps to absorb excess moisture.

4. When using pasta in a recipe to be baked in the multicooker, cook the pasta ½ the suggested cooking time on the pasta package.

5. When using liqueurs in baked goods the alcohol cooks away leaving only the delicious flavor.

Steam:
1. Add from 1 ½ cups, if placing the rack down, to 1 ½ quarts, if placing the rack up, of water to cooking bowl.

HOW TO USE YOUR MULTI-COOKER (CONT.)
<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Weight</th>
<th>Cup Amount</th>
<th>Description</th>
<th>Cook Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asparagus</td>
<td>1 lb</td>
<td>2 ½ cups</td>
<td>Whole/trimmed</td>
<td>4 to 7 minutes</td>
</tr>
<tr>
<td>Broccoli</td>
<td>1 bunch</td>
<td>3 cups</td>
<td>2-inch florets</td>
<td>8 – 10 minutes</td>
</tr>
<tr>
<td>Baby carrots or 1 ½ inch pieces</td>
<td>1 lb</td>
<td>3 cups</td>
<td>Peeled and trimmed</td>
<td>9 – 11 minutes</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>1 medium head</td>
<td>3 cups</td>
<td>2-inch pieces</td>
<td>10 - 12 minutes</td>
</tr>
<tr>
<td>Corn on the cob</td>
<td>4</td>
<td>3 cups</td>
<td>6-inches</td>
<td>13 – 15 minutes</td>
</tr>
<tr>
<td>Green beans</td>
<td>1 lb</td>
<td>2 ½ cups</td>
<td>Whole/trimmed</td>
<td>8 – 10 minutes</td>
</tr>
<tr>
<td>Snow peas</td>
<td>1 lb</td>
<td>2 ½ cups</td>
<td>Whole/trimmed</td>
<td>3 – 4 minutes</td>
</tr>
<tr>
<td>Small new Potatoes</td>
<td>1 lb</td>
<td>3 cups</td>
<td>Whole</td>
<td>17 – 20 minutes</td>
</tr>
<tr>
<td>White or Yukon Gold potatoes</td>
<td>12 ounces</td>
<td>3 cups</td>
<td>Quartered</td>
<td>18 – 22 minutes</td>
</tr>
<tr>
<td>Sweet Potatoes</td>
<td>12 ounces</td>
<td>3 cups</td>
<td>Cut in 1 ½-inch pieces</td>
<td>10 – 15 minutes</td>
</tr>
<tr>
<td>Yellow squash or zucchini</td>
<td>1 lb</td>
<td>2 ½ cups</td>
<td>Thickly sliced</td>
<td>7 – 9 minutes</td>
</tr>
<tr>
<td>Poultry</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken breasts</td>
<td>1 ½ lbs</td>
<td>3 ½ cups</td>
<td>Whole</td>
<td>16 – 20 minutes</td>
</tr>
<tr>
<td>Eggs</td>
<td>8</td>
<td>3 cups</td>
<td>Whole in shell</td>
<td>25 minutes</td>
</tr>
<tr>
<td>Fish</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lobster tails</td>
<td>Large</td>
<td>2 ½ cups</td>
<td>In shell</td>
<td>6 – 9 minutes</td>
</tr>
<tr>
<td>Large Shrimp</td>
<td>1 lb</td>
<td>2 ½ cups</td>
<td>Peeled and deveined</td>
<td>4 – 5 minutes</td>
</tr>
<tr>
<td>Salmon</td>
<td>1 lb</td>
<td>2 ½ cups</td>
<td>Cut in serving size pieces</td>
<td>8 – 12 minutes</td>
</tr>
</tbody>
</table>

Tips and Hints to get the best use of your Multi-cooker:
Go to the Crock-Pot® website at www.crockpot.com for additional recipes, hints, tips and much more.
1. Please use your Crock-Pot® multi-cooker owner’s manual for using your specific multi-cooker.
2. To avoid over and under cooking, always fill the cooking bowl ½ to ¾ full and refer to recommended cook time.
3. To avoid spillover, do not fill cooking bowl more than ¾ full.
4. The warm cycle will stay on until the Power button is pressed and the appliance is unplugged.
5. Do not leave appliance plugged in when not in use.
6. Make sure appliance is kept away from cabinets and walls when in use.
7. The cooking bowl is designed to be used only in this appliance. Do not use on stove top.
8. Make sure lid is placed correctly on cooking bowl to avoid improper cooking time.
9. The steaming rack is designed to be used in this appliance. It will not damage the surface of the cooking bowl.
10. When removing the lid, use a pot holder to grasp the lid and lift away from your body to allow steam to escape.
11. Always place a trivet or pot holder under the cooking pot if it is removed from the outer housing.
12. Lifting the lid allows much of the heat to escape; it increases the cooking time by about 15 minutes.

**Troubleshooting:**

<table>
<thead>
<tr>
<th>Subject</th>
<th>Question</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power</td>
<td>My appliance will not turn on</td>
<td>Make sure outlet is functioning</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Check that the appliance is plugged in</td>
</tr>
<tr>
<td></td>
<td></td>
<td>To operate the cooking bowl must be properly placed in the appliance</td>
</tr>
<tr>
<td></td>
<td>My food was undercooked</td>
<td>Make sure you selected the proper program</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Make sure the lid is properly placed and not removed during cooking</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Be sure to fully preheat the appliance before placing the ingredients in the cooking bowl</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Check the recipe to see that the proper heat and time selection was made</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Be sure the power was not interrupted</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Because the cooking bowl is dark it may be necessary to reduce the baking temperature by 25°</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Makes sure the cooking bowl was not filled over ¾ full</td>
</tr>
<tr>
<td></td>
<td>My food was overcooked</td>
<td>Makes sure the cooking bowl was at least ½ full</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Check that the proper temperature and time were selected</td>
</tr>
</tbody>
</table>
### How to Use Your Multi-Cooker (Cont.)

<table>
<thead>
<tr>
<th>Multi-Cooker turned off</th>
<th>When steaming the cooker turned OFF before the selected time</th>
<th>The cooking bowl may have cooked dry. There is a safety boil dry feature. Add water and start again.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Programming</td>
<td>Can I set a time for the Sauté/Brown program</td>
<td>Because sautéing is a function that generally requires your full attention this may not be necessary. However, if desired a time can be selected.</td>
</tr>
<tr>
<td>Can I change the program, time or temperature once the food is cooking</td>
<td>Yes, To change the program press Start/Stop and select a new program. Change the time and temperature as required for the food. Press Start/Stop again. The time and temperature can be changed at any time.</td>
<td></td>
</tr>
<tr>
<td>Cooking</td>
<td>Why should I brown the meat before slow cooking</td>
<td>This enhances the flavors and color of the sauce. It is not necessary except for ground meat.</td>
</tr>
<tr>
<td></td>
<td>Why does the rack have 2 positions</td>
<td>To add versatility. The higher rack position is ideal when more water is required.</td>
</tr>
</tbody>
</table>

| Programming             | Can I set a time for the Sauté/Brown program               | Because sautéing is a function that generally requires your full attention this may not be necessary. However, if desired a time can be selected. |
| Can I change the program, time or temperature once the food is cooking | Yes, To change the program press Start/Stop and select a new program. Change the time and temperature as required for the food. Press Start/Stop again. The time and temperature can be changed at any time. |

### How to Use Your Multi-Cooker (Cont.)

<table>
<thead>
<tr>
<th>Can the cooking bowl be used on top of the stove or in the oven</th>
<th>The cooking bowl and lid are not oven safe. Neither can be used on the stove top.</th>
</tr>
</thead>
<tbody>
<tr>
<td>I changed the temperature and the appliance is preheating again</td>
<td>If a higher temperature is selected the appliance will go into preheat mode until the newly selected temperature has been reached</td>
</tr>
</tbody>
</table>

### Cleaning

<table>
<thead>
<tr>
<th>How do I clean the outer housing of the appliance</th>
<th>Wipe down with hot soapy water and wipe dry. Do not immerse in any liquid</th>
</tr>
</thead>
<tbody>
<tr>
<td>Are the cooking bowl, rack and lid dishwasher safe</td>
<td>Yes but hand washing is recommended</td>
</tr>
</tbody>
</table>

### Food is sticking

| Although the cooking bowl has a non-stick coating if not cleaned after each use food can burn onto the bottom. Fill with hot soapy water, allow to stand and use a nonabrasive cleaner and a nylon scrubbing pad to remove residue |
| With extended use the stainless steel trim pieces are turning slightly yellow | This is a natural seasoning process that ensures high quality materials have been used in producing this appliance |
**CARE & CLEANING**

1. At end of use, unplug appliance and allow to fully cool before cleaning.
2. Never immerse outer section of appliance in water or any other liquid.
3. To clean outer section use a damp cloth and wipe dry with a soft cloth.
4. Wash cooking bowl, rack and lid in hot soapy water. Rinse and dry with soft cloth.
5. Although cooking bowl is dishwasher safe, we recommend hand washing.
6. Rack and lid are dishwasher safe.
7. If white spots form on surface of cooking bowl soak in a solution of vinegar or lemon juice and warm water for 30 minutes. Rinse and dry.
8. If food sticks or burns on the surface of the cooking bowl fill with hot soapy water and let soak before cleaning. Use a rubber or nylon spatula to remove stubborn residue. If scouring is necessary, use a non abrasive cleaner and a nylon scouring pad or brush.
9. This appliance has no user serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorized Service Representative only. See Warranty Section.

**RECIPES**

**ASIAN CHICKEN SALAD**

- 3 chicken breasts (about 1 ½ lbs)
- 1 cup shredded purple cabbage
- 1 cup diagonally sliced celery
- 1 cup fried Chinese noodles
- ½ cup sliced green onions
- 2 tbsp chopped cilantro
- 1/3 cup rice wine vinegar
- 2 tbsp hoisin sauce
- 2 tbsp salad oil
- 1 ½ tbsp low sodium soy sauce
- 2 tsp sesame oil
- 1 tsp grated fresh ginger
- ¼ tsp dried red pepper flakes
- Crisp salad greens

Add 3 cups water to cooking bowl. Place rack in cooking bowl in higher position. Press Power button. Select Steam. Select 25 minutes. Press Start/Stop button and allow appliance to preheat. When appliance is preheated it will beep. Add chicken; cover and allow chicken to cook. At end of cooking time appliance will beep and turn off.

Allow chicken to rest in Multi-Cooker for 30 minutes. Lift lid and remove chicken from Multi-Cooker; place in bowl and cover tightly. Refrigerate until ready to use.

Just before serving, cut chicken into bite size pieces. In large bowl, combine with cabbage, celery, noodles, green onions and cilantro.

In small bowl or measuring cup, combine vinegar, hoisin sauce, salad oil, soy sauce, sesame oil, ginger and red pepper flakes. Blend well. Pour over chicken mixture and toss to blend. Arrange on greens on serving platter.

Makes about 6 cups.
BEEF STROGANOFF

1 1/2 lbs boneless beef sirloin, cut in thin strips
3 tbsp unsalted butter or margarine
1 lb mushrooms thinly sliced
1 large sweet onion, cut in thin strips
1 cup beef broth
1 1/2 tbsp all-purpose flour

Add 1 tbsp butter. Brown beef in batches allowing enough space between pieces of meat to avoid steaming. Brown on both sides and remove to bowl and keep warm. Repeat with remaining beef until all is browned.
Add remaining 2 tbsp butter to cooking bowl and brown mushrooms, stirring occasionally. Add onion and cook several minutes until onion is soft.
Meanwhile, blend beef broth and flour, stirring until flour is completely dissolved. Add to mushroom mixture and cook, stirring until sauce is thickened and smooth. Blend in tomato paste, thyme, salt and pepper. Return beef to cooking bowl and heat mixture, stirring occasionally.
Serve over hot cooked noodles and garnish with chopped parsley.
Makes 6 servings

BOEUF BOURGUIGNON

4 thick slices bacon, cut in 1-inch pieces
3 medium carrots, sliced
1 lb peeled small boiling onions*
1 lb mushrooms, quartered
3 large cloves garlic, minced
2 bay leaves
1/2 tsp dried thyme
Chopped parsley
5 cups beef broth or stock

Add bacon and cook until crisp, turning often. Remove bacon to small bowl. Increase heat to Med Hi.
Place flour, salt and pepper in large plastic bag. Add beef and close bag. Shake to coat all pieces of beef in flour mixture. Add beef cubes in batches (do not overcrowd to avoid steaming) and brown well on all sides. Remove to bowl. Repeat with remaining beef. Add wine and stir to loosen all browned bits. Stir in broth and tomato paste. Return beef and add carrots, onions, mushrooms, garlic, reserved bacon, bay leaves and thyme.
Press Start/Stop and change program to Slow Cook. Cover and cook 12 hours at LO.
At end of set time appliance will switch to WARM until turned OFF. Just before serving add parsley.
If desired, serve with hot cooked broad noodles or baby potatoes.
Makes about 8 cups.

- To remove skins from onions easily, cook in boiling water for 30 seconds. Drain and allow to cool. Cut both ends of onions off and slip skins from onions.
CHINESE PORK STIR FRY WITH CASHEWS AND GINGER

1 lb pork tenderloin, sliced
1 tbsp oil
¼ lb mushrooms, sliced
¼ lb shiitake mushrooms, sliced
1 medium green pepper, chopped
¼ lb snow peas
1 cup green onions, cut in 2-inch pieces
2 baby bok choy, sliced
3 large cloves garlic, minced
1 tsp grated fresh ginger
1 cup vegetable broth
1 tsp sesame oil
2 tsp cornstarch
½ cup cashews

Press Power button. Select Brown/Sauté. Allow Multi-Cooker to preheat. Add 1 tsp oil. Brown pork in batches allowing enough space between pieces of meat to avoid steaming. Brown on both sides and remove to bowl and keep warm. Repeat with remaining pork until all is browned.

Add remaining 2 tsp oil to cooking bowl and add mushrooms; brown well, stirring occasionally. Add to pork. Add green pepper, snow peas, green onions, bok choy, garlic and ginger. Cook, stirring, until snow peas are just tender. Meanwhile, blend broth, soy sauce, sesame oil and cornstarch, stirring until cornstarch is completely dissolved. Add to cooking bowl and cook, stirring until sauce is thickened and smooth. Return pork and mushrooms to cooking bowl and heat mixture, stirring occasionally.

Serve with hot cooked brown or white rice. Top with cashews.

Makes 6 servings.

LEMON CHEESECAKE

1 cup finely crushed animal crackers or social tea biscuits
2 tsp all-purpose flour
1 tbsp finely chopped toasted almonds
¾ cup +1 tbsp sugar
2 large eggs
2 ½ tbsp melted butter or margarine
1 tsp ground cinnamon
2 pkg (8 oz, ea) cream cheese, softened
2 tsp grated lemon zest
2 tsp cornstarch
Dash salt
Lemon curd (recipe below)

Lightly butter bottom and sides of 7 ½ inch springform pan. Place pan on 12-inch double layer square of heavy duty aluminum foil. Press foil around outside of pan.

In medium bowl, combine cookie crumbs, almonds, 1 tbsp sugar, cinnamon and melted butter; blend well. Press against bottom and up 1-inch on sides of springform pan. Set aside.

In large bowl of electric mixer, combine cream cheese and flour. Beat at low speed to blend. Add remaining ¾ cup sugar and lemon zest and beat at medium speed until mixture is creamy and smooth, about 3 minutes. Scrape down bowl occasionally. Add eggs, one at a time and blend well. Add sour cream, vanilla and salt. Blend well. Gently pour into prepared crust.

Place ½-inch water at bottom of cooking pot of Multi-Cooker. Place rack over water, short side down. Place spring form pan on rack. Cover with 3 layers of paper towels being sure they do not touch top of batter. Place lid on Multi-Cooker. Press Power button. Select Bake. Temperature is at 350°F. Press Up button on time to cook for 2 hours. At end of cooking time appliance will beep and turn off.
RECIPES

Allow cheesecake to stand for 1 ½ hours before removing cover.

DO NOT OPEN MULTI-COOKER AT ANY TIME DURING BAKING AND COOLING.

Remove cheesecake from appliance and cover spring form pan with plastic wrap and refrigerate. Meanwhile, prepare Lemon Curd (recipe below). Once cheesecake is cool, spread lemon curd on top. Cover and refrigerate 6 hours or overnight.

Just before serving, run a thin metal spatula around the edges of the springform pan to release the crust. Remove sides and place cheesecake on serving platter.

Makes 8 servings.

Note: If desired, omit lemon curd and serve cheesecake with strawberries and whipped cream.

Lemon Curd. Heat 3 tbsp fresh lemon juice in medium saucepan over medium heat (do not allow to boil) to simmer.

Beat 1 large egg and 1 egg yolk in bowl with whisk until smooth. Beat in sugar. Gradually add lemon juice, beating mixture constantly. Return mixture to saucepan and cook, stirring constantly with a wooden spoon until mixture is thickened and registers 175°F. Remove from heat and stir in 2 tbsp. cold butter until melted and mixture is smooth. Stir in 1 tbsp heavy cream and ½ tsp vanilla extract. Pass through fine sieve into a small bowl and place plastic wrap directly on surface. Allow curd to cool.

---

MEXICALI MAC AND CHEESE

1/2 lb ground chuck
1/2 lb chorizo, cut in small pieces
1 medium green pepper, chopped
1 medium onion, chopped
3 large cloves garlic, minced
2 cans (14 1/2 oz., ea.) condensed Fiesta Nacho Cheese soup
1 can (14 1/2 oz) diced tomatoes with green chilies
2 soup cans water
1 box (16 oz) macaroni (follow package directions cooking 1/2 the cooking time)
12 ounces shredded Mexican cheese blend
1/4 cup chopped cilantro

Press Power button. Select Brown/Sauté. Press Down button to set temperature at M HI. Allow Multi-Cooker to preheat. Add ground beef and chorizo and brown, stirring to break into small pieces. Add green pepper, onion and garlic and cook until onion is tender, stirring often. Stir in soup, tomatoes and water. Add macaroni, 8 ounces cheese and cilantro.

Press Start/Stop and change program to Bake. Press Down and change temperature to 300°F. Bake for 1 hour. At end of cooking time appliance will beep and turn off. Top with remaining cheese and let stand 5 minutes or until cheese is melted before serving.

Makes 10 to 12 servings
ROASTED STUFFED GAME HENS

4 tbsp butter or margarine
1 small zucchini, chopped
2 shallots, chopped
2 cups cooked mixed brown rice
1 tbsp grated orange zest
4 tbsp chopped parsley

2 game hens (about 12 oz., ea)
1 tbsp chopped fresh thyme leaves
½ tsp salt
½ tsp paprika
¼ tsp black pepper


Place lid on Multi-Cooker. Press Start/Stop button and change program to Roast. Press Up button to set temperature at 375°F. Press Down button on time to cook for 1 ½ hours. Press Start/Stop and allow appliance to preheat.

Meanwhile, in small bowl, combine remaining 2 tbsp. parsley, 2 tsp. orange zest, thyme, salt, paprika and pepper. Melt remaining 2 tbsp. butter and brush over hens. Rub seasoning onto outside of hens. When appliance is preheated it will beep. Add hens. Cover with 3 layers of paper towels being sure they do not touch top of hens. Place lid on Multi-Cooker.

At end of cooking time appliance will beep and turn off. To check for doneness, insert meat thermometer into breast; temperature should register 170°F.

Remove hens to serving platter. Cover loosely with foil and let rest 10 minutes before serving.

Makes 2 to 4 servings

SAUSAGE AND POTATO CHOWDER

14 oz smoked sausage, cut into bite size pieces
2 tbsp butter or margarine
1 medium onion, chopped
2 large cloves garlic, minced
4 cups red skin potatoes, cut in ½ inch pieces
1 ½ cup cubed pumpkin or butternut squash

1 cup sliced celery
1 cup julienne cut carrots
½ tsp herbs de Provence
½ tsp salt
¼ tsp coarse ground pepper
5 cups beef broth or stock


Press Start/Stop and change program to Slow Cook. Add remaining ingredients; cover and cook 5 hours at LO.

At end of set time appliance will switch to WARM until turned OFF.

Makes about 8 cups.
SEASONED ROAST PORK LOIN

1/2 tsp roasted garlic and herbs seasoning blend
1/2 tsp dried rosemary, crushed
1/2 tsp salt
1/4 tsp paprika
1/4 tsp coarsely ground pepper
1/4 tsp dried sage
1/4 tsp dried thyme
3 lb boneless pork loin, at room temperature
2 baking apples, cored and cut in half
2 pears, cored and cut in half
1 cup dry white wine
1 tbsp cornstarch
1/4 cup water

In small bowl, combine all seasonings. Rub well into all the surfaces of the pork. Place rack, short side down inside cooking bowl. Place pork in center of rack. Place apple and pear wedges around pork.

Place lid on Multi-Cooker. Press Power button. Select Roast. Set temperature is 300°F. Press Down button on time to cook for 1 1/2 hours. Pork should register 165°F when tested with a meat thermometer. At end of cooking time appliance will beep and turn off.

Remove roast to serving platter. Cover loosely with foil and let stand 10 minutes. Remove apple and pear pieces from cooking bowl to cutting board and coarsely chop.

Add wine. Press Start/Stop and switch to Sauté/Brown. Cook on Med H; allow mixture to come to boil. Stir to lift browned bits from bottom of cooking bowl. Blend cornstarch into water; add to wine and cook, stirring, until mixture is thickened and smooth. Season to taste. Add pieces of fruit. Serve with pork.

If desired, serve with parsleyed small new potatoes.
Makes 6 to 8 servings

STUFFED ARTICHOCKES

1/2 lb sweet Italian sausage
1 tbsp. olive oil
1/4 lb mushrooms, chopped
1 small onion, finely chopped
3 large cloves garlic, minced
1 cup Panko bread crumbs
1/2 cup finely grated Parmesan cheese
2 tbsp chopped Italian parsley
1 tbsp. chopped fresh oregano leaves
1/4 tsp. coarse black pepper
2 tbsp fresh lemon juice
3 slices of lemon

Press Power button. Select Brown/Sauté. Press Up button to set temperature at M HI. Allow Multi-Cooker to preheat. Break sausage into small pieces and add to cooking bowl. Brown sausage, stirring with wooden spoon to break into small bits. Add mushrooms, onion and garlic and cook, stirring occasionally to brown mushrooms. Remove to bowl and blend with bread crumbs, cheese, parsley, oregano, salt, pepper and lemon juice.

Add 2 cups water to cooking bowl. Press Start/Stop button and change program to Steam. Press Up button on time to cook for 45 minutes. Place lid on Multi-Cooker. Press Start/Stop and allow appliance to preheat.

Meanwhile, using a serrated knife, cut off the stem and top of each artichoke. Use kitchen shears to cut off the thorny tips of all leaves. Remove the tiny central leaves; use a pointed spoon to remove the hairy choke. Using your fingers gently spread the leaves and stuff the sausage mixture between all of the leaves. Place lemon slice on top of each artichoke.

When appliance is preheated it will beep. Add artichokes; cover with the lid. During steaming add additional hot water, if necessary. At end of cooking time appliance will beep and turn off.

Serve hot.
Makes 3 servings.