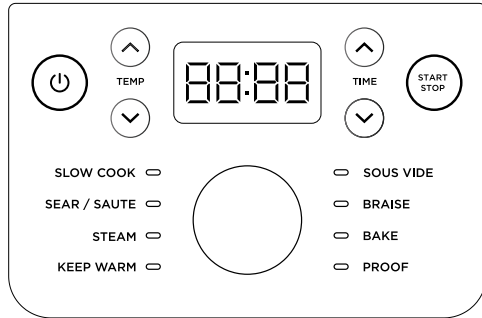




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I Cook food at a lower temperature for a longer period of time.

U Use the unit as a cooktop for browning meats, sauteing veggies, simmering sauces, and more.

U Gently cook delicate foods at a high temperature.

U Reheat or keep cooked food warm for longer periods of time.

French for under vacuum, this function slow cooks food sealed in a plastic bag in an accurately regulated water bath.

U Transform tougher cuts of meat by first browning at high heat (with oil) and then simmering in liquid at low heat.

U Use the unit like an oven for tender meats, baked treats, and more.

Create an environment for dough to rest and rise.

If no cooking function is chosen, the unit will shut off after 10 minutes.

U The Power button shuts the unit off and stops all cooking modes.

U Use the up/down arrows to the left of the display to adjust the cook temperature.

U Use the up/down arrows to the right of the display to adjust the cook time.

U Press this button to begin cooking. Pressing START/STOP during cooking will stop the current function.

U Use the dial to select a cook function.

7KHLPDJHVVKRZDKHUHDHIRULOOWWUDWLYHSXSRVHVROODQGPDEHVXKMHFWWRFKDOZHWKHDFWVDOGHFVLSWLRQVRIFRQWUROSDQHODQGWKHLUORFDWLRQVDPYDUGHSHQGLQJROWKHPRGHO



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Turn the dial to select SLOW COOK. Use the +/- TEMP arrows to select HI or LO. Use the TIME arrows to adjust cook time in 15-minute increments between 3 and 12 hours.

SLOW COOK LO time may be adjusted between 6 and 12 hours. SLOW COOK HI time may be adjusted between 3 and 12 hours.

Press START/STOP to begin cooking. When cook time reaches zero, the unit will beep, automatically switch to KEEP WARM, and begin counting up.

The unit will automatically shut off after 12 hours on KEEP WARM.

I Turn the dial to select SEAR/SAUTE. Use the +/- TEMP arrows to choose HI or LO.

We recommended letting the unit heat up for 5 minutes prior to adding ingredients.

Press START/STOP to begin cooking. Press START/STOP to turn off the SEAR/SAUTE function.

DO NOT use metal utensils, as they will scratch the nonstick coating on the pot.

You can use this function with or without the lid placed on the pot.



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I Turn the dial to select STEAM. Use the +/- TIME arrows to adjust cook time in 1-minute increments. Press START/STOP to begin cooking. The display will show PrE, indicating the unit is preheating to selected temperature. When the unit reaches the appropriate steam level, the display will show the set temperature and the timer will begin counting down. When cook time reaches zero, the unit will beep and display END.

The unit will automatically switch to KEEP WARM at the end of cooking.

Use one cup or more of liquid when steaming.

I Turn the dial to select KEEP WARM. Temperature will default and the unit will start counting up.

Use the +/- TIME arrows to adjust keep-warm time in 1-minute increments up to 1 hour or 5-minute increments up to 6 hours.

+1/2% For best results, do not use the unit prior to cooking and do not use warm water.

Add 12 cups of room-temperature water to the pot. Place the lid on the pot, and turn the dial to select SOUS VIDE. The default temperature will display. Use the TEMP arrows to set temperature in 5-degree increments between 120°F and 190°F.

The cook time will default to 3 hours. Use the TIME arrows to adjust cook time in 15-minute increments up to 12 hours or 1-hour increments from 12 to 24 hours.

Press START/STOP to begin cooking. The display will flash between "PrE" and the current temperature, indicating preheating is in progress.

Once preheating has finished, ADD FOOD will flash on the display. After 30 seconds, the unit will start counting down from the preset cook time.

It can take up to 10 minutes for the unit to preheat. Prepare ingredients during this time. Season and place each portion in a single-use resealable plastic bag. For cook times 4+ hours with a temperature above 160°F, double-bag each portion of food or wrap in plastic wrap before placing in the single-use resealable bag. This will help protect the food.

Seal ingredients in the pot using the SEAR/SAUTE instructions. Once complete, deglaze with wine or stock.

To deglaze, pour 1 cup liquid into pot. Scrape brown bits from bottom of pot and mix into cooking liquid.

Add remaining cooking liquid and ingredients into the pot. Turn the dial to select BRAISE. The default temperature will display. Use the +/- TIME arrows to set cook time in 15-minute increments. Press START/STOP to begin cooking.

Place ingredients and any recommended accessory into the pot.

Turn the dial to select BAKE. The default temperature will display. Use the +/- TEMP arrows to set temperature between 250°F and 425°F.

Use the +/- TIME arrows to adjust cook time in 1-minute increments up to 1 hour or 5-minute increments up to 6 hours. Press START/STOP to begin cooking.

When cook time reaches zero, the unit will beep, and display END for 5 minutes. If food requires more time, use +/- TIME arrows to add time.

Place dough in the pot and place the lid on the pot. Turn the dial to select PROOF. The default temperature will display. Use the +/- TEMP arrows to set temperature. in 5-degree increments between 90°F and 105°F.

Use the +/- TIME arrows to adjust the proof time in 5-minute increments. Press START/STOP to begin cooking. When cook time reaches zero, the unit will beep, and END will flash 3 times on the display.

CLEANING & MAINTENANCE

Cleaning: Dishwasher & Hand-Washing

The unit should be cleaned thoroughly after every use

- 1 Unplug the unit from the wall outlet before cleaning.
- 2 To clean the cooker base and the control panel, wipe them clean with a damp cloth.
- 3 The cooking pot, glass lid, and spoon-ladle can be washed in the dishwasher.
- 4 If food residue is stuck on the cooking pot, fill pot with water and allow to soak before cleansing. If food residue is stuck on glass lid or silicone spoon-ladle, use a non-abrasive cleanser. **DO NOT** use scouring pads. If scrubbing is necessary, use a non-abrasive cleanser or liquid dish soap with a nylon pad or brush.
- 5 Air-dry all parts after each use.

NOTE: NEVER put the cooker base in the dishwasher or immerse it in water or any other liquid.

TROUBLESHOOTING GUIDE

The unit won't turn on.

- Make sure the power cord is securely plugged into the outlet.
- Try plugging the cord into a different outlet.
- Reset the circuit breaker if necessary.

"ADD POT" error message appears on display screen.

- Cooking pot is not inside the cooker base. Cooking pot is required for all functions.

"ADD WATER" error message appears on display screen.

- The water level is too low. Add more water to the unit to continue.

Why is the time counting down so slowly?

- You may have set hours rather than minutes. When setting time, the display will show HH:MM and the time will increase/decrease in minute increments.

The unit is counting up rather than down.

- The Slow Cook cycle is complete and the unit is in Keep Warm mode.

"E1", "E2"

- The unit is not functioning properly. Please contact a service center.

Why did the unit shut off?

- If a cook function is not chosen within 10 minutes after turning on the unit, it will automatically shut off.

HELPFUL HINTS

- 1 Inner cooking pot is oven safe up to 500°F.
- 2 Use the Keep Warm mode to keep food at a warm, food-safe temperature after cooking.
- 3 Refrain from removing the lid during a cook cycle.
- 4 The cooking pot is NOT stovetop safe.
- 5 The glass lid can be cleaned in the dishwasher.
- 6 The spoon-ladle can be cleaned in the dishwasher.
- 7 Preheat time will vary depending on quantity and temperature of ingredients.
- 8 **ALWAYS** use oven mitts when removing the cooking pot from the base unit.
- 9 Store extra food in sealed, freezer-friendly containers.