

Beautiful[®]

Kitchenware

Instruction Manual
Manual de instrucciones

*Make
Something
Beautiful™
♥ Drew*



10-in-1
6qt Electric Multi-Cooker
Olla eléctrica multiuso
10 en 1 de 6 cuartos



The kitchen is my family's happy place. It's where we cook and eat and bake and laugh and share our most beautiful moments together. That's what inspired the creation of Beautiful, my new collection of easy-to-use kitchenware that you'll want to keep out on your kitchen counter. So whether your kitchen has flour all over the place from a kid's baking session or you're throwing an adult dinner party, I hope every step will be simple, delicious and beautiful!

 Drew

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Section 1

Safety



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. **READ ALL INSTRUCTIONS.**
2. Read all instructions before using.
3. Do not touch hot surfaces. Use potholders when removing lid or handling hot base handles or hot containers.
4. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
6. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure they do not play with the appliance.
7. This Electric Multi-Cooker is intended for countertop use only.

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.


8. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

9. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service.

NOTE: DO NOT ATTEMPT TO REPAIR THE UNIT YOURSELF. THIS WILL VOID THE WARRANTY.

10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

CAUTION: To protect against damage or electric shock, do not cook in the Electric Multi-Cooker base unit. Cook only in the cooking pan provided.

15. To disconnect, press , then remove plug from wall outlet.
16. Do not use appliance for other than intended use.
17. Do not use it for deep frying foods.
18. Intended for countertop use only.

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 HOUSEHOLD USE ONLY


SAVE THESE INSTRUCTIONS

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Avoid placing bare hands or face over the aluminum lid's steam hole. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

LID CAUTION: To prevent personal injury or steam burns due to hot water condensation inside the lid, when replacing the lid, ALWAYS turn the steam hole to the back. ALWAYS wear protective oven mitts when lifting the hot lid.

ESCAPING STEAM IS HOT! Be careful when removing or lifting lid. Hot water condensation may be created under the lid. ALWAYS HANDLE WITH CARE. Always tilt the lid away from hands and face.

1. All users of this appliance must read and understand this Instruction Manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, press , then immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should be plugged into a 120V AC electrical wall outlet only.
7. Do not use this appliance in an unstable position.
8. Sear and saute in the cooking pan. The cooking pan is safe to use on the stovetop or may be used in the oven with temperatures up to 400°F.

NOTES ON THE PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in any way.

NOTES ON THE CORD

The provided short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

PLASTICIZER WARNING

CAUTION: To prevent plasticizers from migrating to the finish of the counter top or table top or other furniture, place non-plastic coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur, or stains can appear.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Section 2

Instructions



10-in-1 6qt Electric Multi-Cooker

Product may vary slightly from illustration.

- | | |
|------------------------------------|------------------------------|
| 1.Lid Handle | 6.Base Unit |
| 2.Aluminum Lid with Steam Hole | 7.Control Panel |
| 3.Steam Tray with Feet | 8.Non-Skid Feet |
| 4.Cooking Pan Handles | 9.Polarized Plug (not shown) |
| 5.Oven-Safe, Non-Stick Cooking Pan | |



Touch-Activated Display Control Panel




A screen that only shows up when you need it.

The  illuminates when active and vanishes when not in use.

1. Choose from 7 cooking functions: SEAR/SAUTE, SLOW COOK, BRAISE, SIMMER, STEAM, RICE, KEEP WARM.
2. TIME and TEMP are automatically programmed, but may be changed. See the Multi-Cooker Cycle Temp/Time Chart for default and variable TIMES and TEMPS.



Before Using for the First Time

1. Carefully unpack your Multi-Cooker and remove all packaging materials.
 2. Wash and rinse the cooking pan, lid, and steaming tray in warm, soapy water. Dry thoroughly and replace inside the base unit. Wipe the base unit with a clean, dry cloth.
 3. Place the base unit on a sturdy, clean, flat working surface.
 4. It is necessary to operate the Multi-Cooker one time before adding food to the cooking pan. Pour 4 cups of water into the cooking pan and place it inside the base unit. Cover with the lid.
 5. Plug cord into a 120V AC outlet. A tone will sound. The  button will illuminate and then pulse slowly on and off.
 6. Press  A tone will sound. MENU, SEAR/SAUTE, SLOW COOK and KEEP WARM buttons illuminate.
 7. Press SEAR/SAUTE then TEMP. Press + to increase TEMP to 400°F.
 8. Press . The Multi-Cooker will display PrE (preheat) until temperature is reached. A tone will sound. TIME will begin to count down.
- NOTE:** You will notice a slight odor; this is normal and should quickly disappear.
9. When TIME expires (00:00), 3 tones will sound. COOL will appear as the Multi-Cooker counts down from 03:00 minutes. When TIME expires (00:00), the Multi-Cooker will turn OFF automatically.
 10. Wearing oven mitts, grasp the lid handle carefully and remove the lid. Grasp the cooking pot lid handles carefully to lift and remove the cooking pan from the base unit. Pour out the hot water from the cooking pan.
 11. Rinse cooking pan, dry thoroughly and replace inside the base unit.




Operation

IMPORTANT! To preserve the cooking pan's non-stick coating, use nylon, plastic, wooden or rubber utensils. NEVER cut food on the cooking pan's surface.

NOTE: The pot is not suitable for induction.

NOTE: Browning at the bottom of the pot is normal depending on the usage.

1. Prepare recipe according to instructions.

2. Place food into the cooking pan and cover with lid. **For best results, do not over-fill the cooking pan.** The cooking pan should be at least half-filled. When cooking soups or stews, allow a 2-inch space between the food and the top of the cooking pan to allow ingredients to simmer.
3. When cooking a meat and vegetable combination, place the vegetables in the cooking pan first. Then add the meat and other ingredients.
4. Plug cord into a 120V AC outlet. A tone will sound, the  button will illuminate and then pulse slowly on and off.
5. Press . A tone will sound. MENU, SEAR/SAUTE, SLOW COOK and KEEP WARM buttons illuminate and remain active for 3 minutes. Press any of these buttons to activate.
6. To enable BRAISE, SIMMER, STEAM, or RICE, press the MENU button. BRAISE will illuminate and become active.
7. To access next functions, press the MENU button until SIMMER, STEAM, or RICE illuminates.
8. Press TIME and then + or - to change default TIME. Press TEMP and then + or - to change default TEMP.
9. Press  to begin.

NOTE: See the Multi-Cooker Cycle Temp/Time Chart for default and variable TEMPS and TIMES.

10. When TIME expires (00:00), 3 tones will sound. The Multi-Cooker advances to default 02:00 hour KEEP WARM which is adjustable from 0:30 minutes to 12:00 hours.
11. When KEEP WARM TIME expires (00:00) the Multi-Cooker will turn OFF automatically.
12. Using oven mitts, carefully remove the cooking pan from the Multi-Cooker. Do not touch the base unit or cooking pan until completely cooled.
13. Allow the Multi-Cooker to cool completely before cleaning.
14. Unplug the Multi-Cooker when not in use.

NOTE: You can stop the working process at any time by pushing the button and holding for 2 seconds, the units will beep 1 time then go to sleep mode.

Multi-Cooker Cycle Temp/Time Chart

FUNCTION	DEFAULT TEMP	DEFAULT TIME	ADJUSTABLE TEMP RANGE	ADJUSTABLE TIME RANGE
Sear/Saute	350 °F	00:05	150 °F - 400 °F	00:01 - 00:30
Slow Cook	LO	06:00	-	00:30 - 12:00
	HI	04:00	-	00:30 - 12:00
Braise	2	03:00	1 - 2 - 3	00:30 - 08:00
Simmer	2	00:15	1 - 2 - 3	00:05 - 01:00
Steam	Non-adjustable	00:20	Non-adjustable	00:10 - 01:00
Rice	1	Non-adjustable	1 - 2	Non-adjustable
Keep Warm	Non-adjustable	04:00	Non-adjustable	00:30 - 12:00

USDA Cooking Guidelines

PLEASE NOTE: The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F/63°C. Pork should be cooked to an internal temperature of 160°F/71°C and poultry products should be cooked to an internal temperature of 170°F/77°C - 180°F/82°C to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165°F/74°C.


7 Beautiful Multi-Cooker Functions

SEAR / SAUTÉ / SHALLOW FRY


NOTE: SEAR/SAUTE TIME is adjustable from 00:01 minute to 00:30 minutes. SEAR/SAUTE TEMP is adjustable from 150°F to 400°F.

CAUTION: DO NOT USE COOKING SPRAYS. Cooking sprays can cause build-up and may affect the non-stick performance of your Multi-Cooker cooking pan.

NOTE: Butter and olive oil have lower smoke points. To avoid burning, be sure to lower the temperature.

1. When heating oil, always remove the lid. Add 1 to 3 tablespoons butter, oil, or shortening to the cooking pan. The amount of fat used will vary according to recipe and type or amount of food to be prepared.
2. Pan searing foods creates a layer of flavor and texture. Brown foods quickly on default TEMP heat using a minimal amount of oil.
3. Sauté or pan sear food rapidly in the uncovered using a small quantity of fat. If oil smokes, immediately press  for 2 seconds and allow Multi-Cooker to cool.
4. To shallow fry, use 1 to 2 cups of vegetable oil or peanut oil for frying. Start cooking using default TEMP heat. Adjust as needed.
5. When TIME expires (00:00), 3 tones will sound. COOL will appear as the Multi-Cooker counts down from 03:00 minutes. When TIME expires (00:00), the Multi-Cooker will turn automatically to sleeping mode.

CAUTION: To prevent personal injury, wear protective oven mitts when lifting food out of hot oil.

NOTE : You can stop the working process at any time by pushing the  button and holding for 2 seconds, the units will beep 1 time then go to sleep mode.

BEAUTIFUL TIPS TO SHALLOW FRY IN YOUR MULTI-COOKER

- Avoid oil splatter. Make sure food is dry before frying.
- Batter coat food in flour, breadcrumbs or crushed nuts for best results.
- For crispier results, allow breaded foods to rest on a wire rack at room temperature for 20 to 30 minutes before frying so the coating has time to set and dry.

- When frying breaded cheese and some breaded foods, refrigerate before frying.
- Never crowd the cooking pan. Overcrowding results in a lower oil temperature which causes food to steam, instead of fry.
- Food is ready to turn when the bubbles dissipate.
- Use tongs or a spatula to turn fried food. Continue to fry until done to your satisfaction.
- Always use an instant-read thermometer to check the temperature of the food. See USDA Guidelines in this Instruction Manual.
- Drain the fried food on paper towels as soon as it comes out of the oil.

SLOW COOK

NOTE: SLOW COOK TIME is adjustable from 00:30 minutes to 12:00 hours. SLOW COOK TEMP is adjustable from LO to HI.

1. Slow Cook is a long cooking technique utilizing low temperatures to infuse flavor and is ideal for stews, chili, long-cooking beans, soups, sauces, or cooking tougher cuts of meat.
2. Following your favorite Slow Cook recipes, cook on LO or HI setting. Check food periodically for desired doneness.
3. Select Slow cook mode, adjust your time and your desired cooking temperature Lo (Low) or Hi (Hight)
4. Press the power button, cooking will begin, and time will count down.

At the completion of this cycle, when TIME expires (00:00), 3 beeps will sound as the Multi Cooker automatically advances to Warm function for 2 hours.

NOTE: You can stop the working process at any time by pushing the (⏸) button and holding for 2 seconds, the units will beep 1 time then go to sleep mode.

BEAUTIFUL TIPS TO SLOW COOK IN YOUR MULTI-COOKER

- Less tender, cheaper cuts of meat are better candidates for slow cooking than more expensive varieties.
- Before Slow Cooking, pan sear fatty meats to add flavor and color to slow cooked meals.
- Whole herbs and spices flavor better in slow cooking than crushed or ground.
- Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.

- Root vegetables such as carrots, potatoes, turnips and beets require longer cooking time than many meats. Be sure to place them on the bottom of the cooking pan and cover them with liquid.
- Add fresh dairy products (milk, sour cream or yogurt) prior to serving.

BRAISE

NOTE: BRAISE TIME is adjustable from 00:30 minutes up to 08:00 hours. BRAISE TEMP is adjustable from 1 LOW, 2 MEDIUM, to 3 HIGH.

1. Press the MENU button once to activate BRAISE (default). BRAISE will be illuminated.
2. Always pan sear foods before braising. Removed seared foods from the pan.
3. Add a vegetable flavor base such as sofrito (onion, garlic, tomatoes), mirepoix (onion, carrot, celery), or the Cajun Holy Trinity (onion, celery, green bell pepper) to the cooking pan. Add braising liquid. Using a wooden turner, scrape up the flavorful browned bits to deglaze. Return the seared meat and juices to the cooking pan.


IMPORTANT: Add enough liquid to cover half the meat. MEAT SHOULD NOT BE FULLY SUBMERGED.

4. Adjust your time and your desired cooking mode 1, 2 or 3.
5. Press the power button, cooking will begin, and time will count down.
6. Cover with the lid. Braise as specified in recipe, or until food is done. Check during cooking and add more liquid as necessary.

At the completion of this cycle, when TIME expires (00:00), 3 beeps will sound as the Multi Cooker automatically advances to Warm function for 2 hours.

IMPORTANT: DO NOT LET COOKING PAN BOIL DRY.

HINT! The cooking pan is oven-safe up to 400°F. Remove the cooking pan from the base unit and transfer to an oven broiler for top browning.

NOTE : You can stop the working process at any time by pushing the  button and holding for 2 seconds, the units will beep 1 time then go to sleep mode.

SIMMER


NOTE: SIMMER TIME is adjustable from 00:05 minutes to 00:60 minutes. SIMMER TEMP is adjustable from 1 LOW, 2 MEDIUM, to 3 HIGH.

CAUTION: The simmer function shall be processed without lid.

1. Press the MENU button until SIMMER is illuminated.
2. Always pan sear foods before simmering. Removed seared foods from the pan.
3. Add liquid or prepare a sauce as directed in your recipe.
4. Using a wooden turner, scrape up the flavorful browned bits to deglaze. Return the seared meat and juices to the cooking pan.
5. Adjust your time and your desired cooking mode 1, 2 or 3.
6. Press the power button, cooking will begin, and time will count down.
7. Simmer food for the directed length of time or until food is done. Check during cooking and add more liquid, as necessary.

At the completion of this cycle, when TIME expires (00:00), 3 beeps will sound as the Multi Cooker automatically advances to Warm function for 2 hours.

HINT! The cooking pan is oven-safe up to 400°F. Remove the cooking pan from the base unit and transfer to an oven broiler for top browning.

NOTE : You can stop the working process at any time by pushing the  button and holding for 2 seconds, the units will beep 1 time then go to sleep mode.

STEAM

NOTE: STEAM TIME is adjustable from 00:10 minutes to 01:00 hour. STEAM TEMP is not adjustable.

1. Unfold the feet of the steaming tray and insert into the cooking pan. (Figure 1). Add 3 cups water.
2. Press the MENU button until STEAM is illuminated.
3. Steam fresh or frozen vegetables, greens, fresh fish and shellfish, sausage, chicken, egg custards, buns.
4. Peel vegetables when appropriate, or scrub them well. Keep in mind that hard vegetables such as potatoes and beets hold their shape better when the peel is left intact.
5. Arrange food in a single layer on the steaming tray. Cover with the lid. Steam according to the recipe.

6. Adjust your desired cooking time

7. Press the power button, cooking will begin, and time will count down.

At the completion of this cycle, when TIME expires (00:00), 3 beeps will sound then go to sleep mode.

LID CAUTION: Avoid contact with the steam hole in the lid. To prevent personal injury or steam burns due to hot water condensation inside the lid, wear protective oven mitts when lifting the hot lid. (Figure 2).

ESCAPING STEAM IS HOT! BE CAREFUL WHEN REMOVING OR LIFTING LID. HOT WATER CONDENSATION MAY BE CREATED UNDER THE LID. ALWAYS HANDLE WITH CARE. Always tilt the lid away from hands and face.

NOTE : You can stop the working process at any time by pushing the (⏻) button and holding for 2 seconds, the units will beep 1 time then go to sleep mode.

BEAUTIFUL TIPS TO STEAM IN YOUR MULTI-COOKER

- Check liquid level periodically to make sure the cooking pan is not dry.
- Liquids such as broth, wine, beer, water, as well as boil seasonings, etc. may be added during cooking.

Figure 1



Figure 2




RICE

NOTE: RICE TIME is not adjustable. RICE has two programs available : Program 1 for white rice and program 2 for brown rice.


1. Press the MENU button until RICE is illuminated.
2. To rinse rice pour the desired amount of raw rice into a separate container. Rinse until the rinse water runs clear.

NOTE: Depending on the type of rice, 1 cup of raw rice makes approximately 2 cups of cooked rice. This Multi-Cooker has the capacity for up to 7 cups of raw rice (around 14 cups cooked).

NOTE: 1 cup equals 8 Oz/ 236ml.

3. For estimated times and rice to water/cooking liquid quantities, please refer to the RICE COOKING CHARTS that follow.
4. Place the washed rice into the cooking pan, then add the corresponding amount of cooking liquid. Add the lid.
5. Select 1 or 2 using TEMP depending of your choice of white rice or brown rice.
6. Press .The Multi-Cooker will display a moving graphic during the cooking stage. When the rice is done cooking, the Multi-Cooker will beep 3 times and will automatically advance to 01:00 hour KEEP WARM mode.
8. For fluffier rice, allow the cooked rice sit for 10 minutes before stirring or removing to allow the steam to finish the cooking process.
9. Carefully open the lid. Use a non-metal long-handle utensil to scoop and mix the rice well. Allow all steam to escape.

NOTE : When cooking rice, water may spill over.

NOTE : You can stop the working process at any time by pushing the  button and holding for 2 seconds, the units will beep 1 time then go to sleep mode.

WHITE RICE COOKING CHART

NOTE: Raw rice and water/liquid volume may be adjusted to taste on subsequent rice cookings. 1 cup equals 8 Oz/ 236ml.

RAW WHITE RICE	WATER CUPS	TIME MINUTES	APPROX. COOKED YIELD (CUPS)
1 Cup	2	25-30	2
2 Cup	3	30-35	4
3 Cup	4	35-40	6
4 Cup	5	38-43	8
5 Cup	6	40-45	10
6 Cup	7	43-48	12
7 Cup	8	45-50	14

BROWN RICE COOKING CHART

RAW BROWN RICE	WATER CUPS	TIME MINUTES	APPROX. COOKED YIELD (CUPS)
1 Cup	2-1/4	45-50	2
2 Cup	3-1/4	48-53	4
3 Cup	4-3/4	50-55	6
4 Cup	6-1/4	60-70	8
5 Cup	7-3/4	70-75	10
6 Cup	9-1/4	75-80	12
7 Cup	10-3/4	80-90	14


BEAUTIFUL TIPS TO COOK RICE IN YOUR MULTI-COOKER

- When cooking wild rice, add 25% to 50% more water to cook thoroughly. Follow package instructions.
- If your rice is dry or hard/chewy when the Multi-Cooker advances to KEEP WARM, add 1/2 to 1 cup of water and stir through. The additional water and cooking time will soften the rice.
- When the Multi-Cooker advances to KEEP WARM, open the lid and stir the rice to check the consistency. If cooked rice is soggy, close the lid and continue to KEEP WARM for 10 to 30 minutes as needed. Remove the lid and stir periodically to release excess moisture.
- When a recipe calls for salt, use kosher salt. It has no impurities or additives and dissolves easily. Increase the recipe quantity to 1-1/2 times more kosher salt than table salt.
- Stocks, broths, and bullion can be used in place of water to add flavor and improve texture when cooking rice.
- Do not leave cooked rice in the Multi-Cooker on KEEP WARM for more than 2 hours.

KEEP WARM (BUFFET SERVICE)

NOTE: KEEP WARM TIME is adjustable from 00:30 minutes to 12:00 hours. KEEP WARM TEMP is not adjustable.

1. Press TIME and then + or - to adjust while KEEP WARM is active.
2. Your 6 Qt. Multi-Cooker is an elegant addition to any table. Add food at serving temperature to the cooking pan, then use KEEP WARM function to serve.
3. Press TIME and then + or - to increase or decrease TIME up to 12:00 hours.
4. Stir food occasionally.
5. When TIME expires (00:00), 3 tones will sound. The Multi-Cooker will turn OFF automatically.

NOTE : You can stop the working process at any time by pushing the  button and holding for 2 seconds, the units will beep 1 time then go to sleep mode.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning, must be performed by a qualified appliance repair technician.

1. The cooking pan is oven-safe up to 400°F. Remove the cooking pan from the base unit and transfer to an oven broiler for top browning.

Non-Stick Aluminum Cooking Pan Care

WARNING: ALWAYS USE POT HOLDERS OR OVEN MITTS WHEN HANDLING HOT COOKING PAN AND LID.

- DO NOT place hot cooking pan on counter top. Use a protective trivet.
- DO NOT use cooking pan to pop corn, caramelize sugar, or make candy.
- DO NOT use abrasive cleaners, scouring pads, or any object that will scratch the cookware or base unit.
- DO NOT use or repair any base unit, cooking pan or lid that is chipped, cracked, or broken.
- NEVER heat the cooking pan when it is empty as this may damage the non-stick coating.
- The non-stick cooking pan may become black on the external bottom when it is used in dishwasher. We recommend to wash the non-stick cooking pan by hand for better results.

Cleaning Instructions

CAUTION: NEVER IMMERSE BASE UNIT OR CORD IN WATER OR OTHER LIQUID.

1. Always unplug and allow the Electric Multi-Cooker to cool completely before cleaning.
2. The non-stick cooking pan, lid and steam tray may be washed in the dishwasher. To clean by hand, wash in warm, soapy water. Rinse and dry thoroughly.

NOTE: The non-stick cooking pan may become black on the external bottom when it is used in dishwasher. We recommend to wash the non-stick cooking pan by hand for better results.

3. If food sticks to the cooking pan, fill with warm soapy water and allow to soak before cleaning . A paste of baking soda may be used with a plastic scouring pad.
4. To remove water spots or mineral deposits, wipe cooking pan with distilled white vinegar. For difficult stains, pour a small amount into the cooking pan and allow to soak.
5. Wipe interior and exterior of the base unit with a soft, slightly damp cloth or sponge. Never use abrasive cleansers or scouring pads to clean the base unit, as they may damage the surfaces.

Storing Instructions

1. Never store Electric Multi-Cooker while it is hot or wet. Make sure all parts are clean and dry before storing.
2. Store appliance in its box or in a clean, dry place.
3. To store, assemble with cooking pan and steam tray inside the base unit. Add the lid.
4. Never wrap cord tightly around the appliance; keep it loosely coiled.

Limited Two-Year Warranty

Sensio Inc. dba Made by Gather™ hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, Sensio Inc. dba Made by Gather™ will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified Sensio Inc. dba Made by Gather™ personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

Sensio Inc. dba Made by Gather™ shall not be liable for any incidental or consequential damages caused by the breach of any express or implied

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable.

Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

Exclusions:

warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

How To Obtain Warranty Service

You must contact Customer Service at our toll-free number: 1-877-775-3564. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to Sensio Inc. dba Made by Gather™ Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem.

Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. Sensio Inc. dba Made by Gather™ shall bear no responsibility or liability for the returned product while in transit to Sensio Inc. dba Made by Gather™ Customer Service Center.

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