

**NEWCOOK xn-cx2**

# NEWLUX 6L Programmable Electric Slow Cooker User Manual

Model: xn-cx2 | Brand: NEWCOOK

## 1. INTRODUCTION

Thank you for choosing the NEWLUX 6L Programmable Electric Slow Cooker. This versatile appliance is designed to simplify your cooking process, offering a wide range of functions from slow cooking and pressure cooking to frying and baking. With its intuitive controls, voice guide, and advanced safety features, preparing delicious meals for up to 12 people has never been easier. Please read this manual carefully before first use to ensure safe and optimal operation of your appliance.

## 2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.
- Never force open the pressure cooker. Do not open until the unit has cooled and internal pressure has been released.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do

not fill the unit over 1/2 full.

- This appliance is for household use only.

### 3. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the parts of your NEWLUX Electric Slow Cooker:

- Main Unit with Control Panel
- Removable Inner Pot (Ceramic coated, non-stick)
- Lid with Pressure Release Valve
- Frying Accessory Basket
- Measuring Cup
- Ladle
- Power Cord



Image: The NEWLUX Electric Slow Cooker displayed with its various accessories, including the frying basket, measuring cup, and ladle, ready for use on a kitchen counter.

## 4. SETUP AND FIRST USE

Before using your NEWLUX Electric Slow Cooker for the first time, please follow these steps:

- 1. Unpack:** Carefully remove all packaging materials and accessories.
- 2. Clean:** Wash the inner pot, lid, and all accessories with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
- 3. Assemble:** Place the clean, dry inner pot into the main unit. Ensure it is seated correctly.
- 4. Lid Placement:** Place the lid on the cooker, aligning the arrow on the lid with the arrow on the main unit, then rotate clockwise until it locks into place. Ensure the pressure release valve is in the correct position for your chosen cooking method.



Image: A user carefully places the non-stick ceramic inner pot into the main body of the NEWLUX Electric Slow Cooker, demonstrating proper assembly before cooking.

## 5. OPERATING INSTRUCTIONS

The NEWLUX Electric Slow Cooker offers 15 different cooking menus and 4 pressure levels, along with manual programming options. The integrated voice guide assists you through each step.

### 5.1 Control Panel Overview



Image: A detailed view of the NEWLUX Electric Slow Cooker's control panel, showing the digital timer, temperature, pressure indicators, and various cooking function buttons like 'Turbo', 'Stew', 'Sauté', and 'Rice'.

- **Digital Display:** Shows cooking time, temperature, and pressure settings.
- **Menu Buttons:** Select from 15 pre-set cooking functions (e.g., Stew, Steam, Sauté, Rice, Pasta, Dessert, Oven, Grill, Fried, etc.).
- **Pressure Levels:** Adjust pressure (4 levels) for pressure cooking functions.
- **Temperature Control:** Manually set temperature (90-200°C).

- **Time Control:** Manually set cooking time (1-990 minutes).
- **Voice Guide:** Provides audible instructions during operation. Can be muted using the MUTE function.
- **Cancel Button:** Stops the current cooking program.

## 5.2 Basic Operation

1. **Add Ingredients:** Place your ingredients into the inner pot. Do not exceed the MAX fill line.
2. **Secure Lid:** Close the lid securely, ensuring it is locked. Position the pressure release valve according to the recipe or desired function (e.g., sealed for pressure cooking, open for sautéing).
3. **Select Function:** Press the desired pre-set menu button. The display will show the default cooking time and pressure/temperature.
4. **Adjust Settings (Optional):** If needed, use the temperature and time controls to adjust the settings manually.
5. **Start Cooking:** The cooker will automatically begin the pre-heating or cooking process. The voice guide will provide prompts.
6. **Pressure Release:** For pressure cooking, once cooking is complete, allow pressure to release naturally or use the quick release method (carefully turn the pressure release valve to the VENT position, keeping hands and face away from the steam).
7. **Keep Warm Function:** After cooking, the appliance automatically switches to a 24-hour keep warm mode.

## 5.3 Programmable Timer (Delay Start)

You can program the cooker to start cooking at a later time, up to 24 hours in advance:

1. Prepare ingredients and place them in the inner pot.
2. Select your desired cooking menu and adjust time/temperature if necessary.
3. Press the "TIME | RSV" button (Reservation/Delay Start).
4. Use the +/- buttons to set the desired delay time (in hours).
5. The cooker will start automatically after the set delay time, ensuring your meal is ready when you need it.



Image: A visual guide demonstrating various cooking stages and features: the inner pot filled with a stew, the frying accessory basket holding potatoes, steam being released from the cooker's valve, and a person stirring food within the pot.

## 6. MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and performance of your appliance.

- 1. Unplug and Cool:** Always unplug the cooker from the power outlet and allow it to cool completely before cleaning.
- 2. Inner Pot:** The ceramic-coated inner pot is non-stick and can be washed with warm, soapy water. Use a soft sponge or cloth to avoid scratching the coating. It is dishwasher safe, but hand washing is recommended to preserve the non-stick surface.
- 3. Lid:** Wash the lid, including the sealing ring and pressure release valve components, with warm, soapy water. Ensure all food residues are removed from the valve mechanisms. The sealing ring can be removed for thorough cleaning.
- 4. Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid. Do not use abrasive cleaners or scouring pads.

5. **Accessories:** Wash the measuring cup, ladle, and frying basket with warm, soapy water.
6. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing the cooker.

## 7. TROUBLESHOOTING

If you encounter any issues with your NEWLUX Electric Slow Cooker, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooker does not turn on.	Not plugged in; power outlet issue; damaged cord.	Ensure power cord is securely plugged into both the cooker and a working outlet. Check circuit breaker. If cord is damaged, contact customer support.
Lid cannot be closed/opened.	Lid not aligned; internal pressure present.	Ensure lid is correctly aligned with the main unit's locking mechanism. If under pressure, allow all pressure to release before attempting to open.
Steam leaks from lid during pressure cooking.	Sealing ring not properly installed; sealing ring damaged; food debris on sealing ring or rim.	Check that the sealing ring is correctly seated. Clean the sealing ring and the rim of the inner pot and lid. Replace sealing ring if damaged.
Food is not cooking properly.	Incorrect settings; insufficient liquid; pressure not building.	Verify cooking time, temperature, and pressure settings. Ensure sufficient liquid is added for pressure cooking. Check for steam leaks.
Voice guide is not working or too loud/quiet.	Mute function activated; volume setting.	Press the MUTE button to toggle the voice guide on/off. Refer to the full manual for volume adjustment if available.

If the problem persists after trying these solutions, please contact NEWCOOK customer support.

## 8. SPECIFICATIONS

Feature	Specification
Brand	NEWCOOK
Model Number	xn-cx2
Capacity	6 Litres
Power	1000 Watts
Voltage	1000 Volts (Note: This might be a typo in source data, typically voltage is 220-240V for EU appliances, and power is 1000W)
Material (Inner Pot)	Ceramic Coating

Feature	Specification
Color	Delicious Black
Item Weight	6 Kilograms
Dimensions (Product)	33.8D x 29W x 33.8H cm
Special Feature	Programmable, Voice Control
Control Method	Voice

## 9. WARRANTY AND SUPPORT

Your NEWLUX Electric Slow Cooker is covered by a manufacturer's warranty against defects in materials and workmanship. Please refer to the warranty card included with your product for specific terms and conditions, including the warranty period.

For technical assistance, troubleshooting beyond this manual, or warranty claims, please contact NEWCOOK customer support. Contact information can typically be found on the NEWCOOK official website or on the product packaging.

**Online Support:** Visit the official NEWCOOK website for FAQs, product registration, and additional support resources.

**Customer Service:** Refer to your purchase documentation for direct contact details (phone number or email address).