

## ZAVOR 850834008778

# Zavor LUX 8 Quart Multi-Cooker Instruction Manual

Model: 850834008778 | Brand: ZAVOR

## 1. INTRODUCTION

The Zavor LUX 8 Quart Multi-Cooker is a versatile kitchen appliance designed to simplify your cooking process. It combines multiple functions into one unit, including pressure cooking, slow cooking, rice cooking, and yogurt making, along with specialized settings for steaming, simmering, sautéing, browning, keeping warm, and time delay. This manual provides essential information for safe and effective operation of your multi-cooker.

**Important Safety Information: Read all instructions carefully before use. Keep this manual for future reference.**

## 2. PRODUCT OVERVIEW

The Zavor LUX 8 Quart Multi-Cooker is recognized for its performance, having been named a "runner-up best" multi-cooker by America's Test Kitchen. Its robust stainless steel construction ensures durability, while its intuitive controls make it user-friendly.

### Key Features:

- **Multi-Functionality:** Offers pressure cooking (high and low), slow cooking (high and low), rice cooking (white rice, brown rice, risotto), yogurt making, Steam/Rice, Simmer, Sauté, Brown, Keep Warm, and Time Delay.
- **Integrated Browning & Sautéing:** Allows browning and sautéing foods directly in the pot before cooking, enhancing flavor.
- **Efficient Simmering:** Extracts flavors without excessive liquid reduction, ideal for sauces.
- **Steam/Rice Function:** Cooks vegetables and fish with steam to preserve nutrients and prepares rice like a traditional rice cooker.
- **Yogurt Function:** Simplifies homemade yogurt preparation with an easy two-step process.

- **Keep Warm Feature:** Automatically activates at the end of cooking to maintain food temperature until manually shut off.
- **Time Delay:** Program cooking to start at your convenience.
- **Safety Certified:** ETL approved with a lid that won't open if pressure is inside.
- **Powerful Heating:** The 8-quart unit utilizes a 1300 Watt heating element for faster pressure/temperature achievement.
- **Easy to Clean:** Features a dishwasher-safe stainless steel removable cooking pot, free from PFOA and PTFE.

### 3. SETUP

#### Unboxing and Initial Cleaning:

1. Carefully remove all components from the packaging.
2. Wash the stainless steel inner cooking pot, sealing ring, and steam release valve with warm, soapy water. Rinse thoroughly and dry.
3. Wipe the exterior of the multi-cooker base with a damp cloth. Do not immerse the base in water.
4. Ensure all parts are completely dry before assembly and use.

#### Assembly:

- Place the stainless steel inner cooking pot into the multi-cooker base.
- Ensure the sealing ring is properly seated in the lid.
- Align the lid with the base, turn clockwise to lock it into place. The lid features a steam release switch; ensure it is set to the 'Sealed' position for pressure cooking.

### 4. OPERATING INSTRUCTIONS

The Zavor LUX Multi-Cooker features an intuitive control panel with various preset functions. Use the central dial and buttons to select and adjust settings.

#### General Operation:

1. Add ingredients to the inner pot. Ensure liquid levels are within recommended limits (typically not exceeding 2/3 full for most foods, 1/2 for expanding foods like rice/beans).
2. Secure the lid and ensure the steam release valve is in the correct position (sealed for pressure cooking, venting for quick release).
3. Select your desired cooking function using the control panel. Adjust time and pressure level (if applicable) using the dial.
4. Press 'Start' to begin cooking. The display will indicate the cooking status (e.g., preheating, cooking, keep warm).
5. Once cooking is complete, the unit will beep and may automatically switch to 'Keep Warm' mode.
6. Carefully release pressure according to recipe instructions (natural release or quick release).

## Specific Functions:

- **Pressure Cook:** Use for faster cooking. Select 'Pressure Cook', then choose high or low pressure and set the cooking time.
- **Slow Cook:** Ideal for tenderizing meats and developing flavors over time. Select 'Slow Cook', then choose high or low temperature and set the cooking duration.
- **Sauté/Brown:** Use before pressure cooking to brown meats or sauté vegetables directly in the pot. Select 'Sauté' or 'Brown' and adjust temperature as needed.
- **Rice:** Dedicated settings for white rice, brown rice, and risotto. Select the appropriate rice type and quantity.
- **Yogurt:** Follow the two-step process for homemade yogurt.
- **Steam:** Use with the included trivet for steaming vegetables or fish.
- **Time Delay:** Program the cooker to start at a later time. Set your desired cooking function and time, then select 'Time Delay' and set the delay duration.

## 5. MEDIA GALLERY

### Product Images:



The Zavor LUX 8 Quart Multi-Cooker shown with the included America's Test Kitchen Multicooker Perfection Cookbook.

Runner up  
“Best Multi-Cooker”  
by

— AMERICA'S —  
**TEST KITCHEN**

**COOK'S**  
ILLUSTRATED



Close-up of the Zavor LUX Multi-Cooker's control panel, highlighting various functions like Pressure & Slow Cook, Rice, Yogurt, Time Delay, and Keep Warm.



## **PRESSURE & SLOW COOK**

HIGH and LOW presets for faster food or slow flavor infusion.

## **RICE FUNCTIONS**

Make rice under pressure or as a traditional rice cooker would.

## **YOGURT**

2-step incubation program with on-screen prompts.

## **TIME DELAY**

Program your cooker to start preparing food at a later time.

## **KEEP WARM**

Keep food warm after cooking or use to reheat.

The Zavor LUX Multi-Cooker with its lid open, revealing a meal being cooked inside. Emphasizes ease of use, quick meals, safety features, and easy cleaning.

## EASY TO USE

Load your ingredients, close the lid, and set your cooker.

## SAFE

Triple safety system will not let you open the lid with pressure inside.

## QUICK MEALS

Complete your meals up to 3x faster than traditional cooking methods.

## EASY TO CLEAN

Stainless steel inner pot and cooking rack are dishwasher safe.



A collage of various dishes prepared using the Zavor LUX Multi-Cooker, including ragu pasta, vegetable barley, beef stew, yogurt, risotto, corn, and cheesecake, with their respective cooking times.



**RAGU PASTA**  
IN 6 MINUTES



**VEGETABLE BARLEY**  
IN 10 MINUTES



**BEEF STEW**  
IN 20 MINUTES



**YOGURT**  
IN 8 HOURS



**RISOTTO**  
IN 6 MINUTES



**CORN**  
IN 2 MINUTES



**CHEESECAKE**  
IN 30 MINUTES

The America's Test Kitchen Multicooker Perfection Cookbook, included with the Zavor LUX Multi-Cooker, featuring recipes for fast and slow cooking.

— AMERICA'S —  
**TEST KITCHEN**

# MULTICOOKER PERFECTION

Cook It Fast or Cook It Slow—You Decide



Extract maximum flavor from meat and bones for great soups



Achieve tender, smoky barbecued ribs without a grill



Make healthy meals with minimum hands-on time



Cook a large roast (and sauce) for company without the fuss



Guarantee perfectly cooked fish every time



Get creamy risotto minus the constant stirring

**ZAVOR. EDITION**

The Zavor LUX Multi-Cooker displayed in 4-quart, 6-quart, and 8-quart sizes, illustrating capacity differences and serving suggestions.

## Official Product Videos:

No official seller videos are available for this product at this time.

## 6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your Zavor LUX Multi-Cooker.

## Cleaning Instructions:

- **Inner Cooking Pot:** The stainless steel removable cooking pot is dishwasher-safe. For stubborn food residue, soak in warm, soapy water before cleaning. Avoid abrasive cleaners or scouring pads that could scratch the surface.
- **Lid:** The lid can be disassembled for thorough cleaning. Remove the sealing ring and steam release valve. Wash all parts with warm, soapy water. Ensure all components are dry before reassembling.
- **Multi-Cooker Base:** Wipe the exterior of the base with a damp cloth. Never immerse the base in water or any other liquid.
- **Sealing Ring:** Inspect the silicone sealing ring regularly for cracks, deformation, or damage. Replace if necessary to ensure proper pressure sealing.

## 7. TROUBLESHOOTING

If you encounter issues with your Zavor LUX Multi-Cooker, refer to the following common troubleshooting tips:

- **Cooker not building pressure:** Ensure the lid is properly sealed and the steam release valve is set to 'Sealed'. Check the sealing ring for proper placement and damage.
- **Food not cooking evenly:** Ensure sufficient liquid is added as per recipe. For slow cooking, note that the heating element is at the bottom, which may require occasional stirring or adjusting settings compared to traditional slow cookers.
- **Error codes on display:** Refer to the detailed troubleshooting section in the full user manual for specific error code meanings and solutions.
- **Lid difficult to open/close:** Ensure there is no pressure inside the cooker before attempting to open the lid. If the lid is stiff, check the sealing ring for proper placement or damage.

## 8. SPECIFICATIONS

<b>Brand</b>	ZAVOR
<b>Model Number</b>	850834008778
<b>Capacity</b>	8 Quarts
<b>Material</b>	Stainless steel
<b>Color</b>	Stainless Steel
<b>Special Feature</b>	Dishwasher Safe, Keep Warm Setting
<b>Control Method</b>	Touch
<b>Operation Mode</b>	Automatic
<b>Dishwasher Safe</b>	Yes (Inner Pot)

<b>Item Weight</b>	17.41 pounds
<b>Power (8 Qt)</b>	1300 Watts

## 9. WARRANTY AND SUPPORT

### Warranty Information:

The Zavor LUX 8 Quart Multi-Cooker comes with a 1-year warranty from the date of purchase. This warranty covers defects in materials and workmanship under normal household use. Please retain your proof of purchase for warranty claims.

### Customer Support:

For technical assistance, troubleshooting, or warranty inquiries, please contact ZAVOR customer support. Refer to the contact information provided in your full User's Manual or visit the official ZAVOR website.