

Chefman 6 Quart Electric Multicooker, Slow Cook,

Chefman 6 Quart Electric Multicooker User Manual

Model: 6 Quart Electric Multicooker, Slow Cook,

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Chefman 6 Quart Electric Multicooker. Please read all instructions carefully before first use and retain for future reference.

The Chefman Multi-Cooker is designed to prepare a variety of dishes, functioning as a pressure cooker, slow cooker, steamer, rice cooker, food steamer, sauté pan, yogurt maker, and soup/broth maker. It features 14 presets for versatile cooking.

SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance 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. See "Operating Instructions".

- Do not fill unit over 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill unit over 1/2 full. Overfilling may cause a risk of clogging the vent pipe and developing excess pressure. See "Operating Instructions".
- Always check the pressure release valve for clogging before use.
- Do not open the pressure cooker until the unit has cooled and internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized. Forcing it open can result in dangerous steam release. See "Operating Instructions".
- Do not use this pressure cooker for pressure frying with oil.
- This appliance is intended for household use only.

COMPONENTS AND FEATURES

Familiarize yourself with the parts of your Chefman Multicooker:

- Main Unit (Stainless Steel Housing with Control Panel)
- Removable Nonstick Cooking Pot
- Lid with Pressure Release Valve and Sealing Gasket
- Steam Rack
- Rice Spoon
- Soup Spoon
- Condensation Cup



Image: Front view of the Chefman 6 Quart Electric Multicooker, showing the stainless steel exterior, black lid, and the central digital control panel with various preset buttons.

9-IN-1

**Make every meal
in minutes with
one-touch
cooking presets.**



Image: Side view of the Chefman Multicooker, emphasizing its "9-IN-1" versatility with text overlay "Make every meal in minutes with one-touch cooking presets."

DELICIOUS WEEKNIGHT MEALS WITHOUT THE MESS.



Image: An exploded view of the Chefman Multicooker, showing the main unit, the removable nonstick cooking pot, the steam rack, and the lid separated. Text indicates "INCLUDES: Nonstick cooking pot, Steam rack, Rice spoon, Soup spoon, Condensation cup."

SETUP

Before First Use

1. Unpack the multicooker and all its components. Remove all packaging materials, stickers, and labels.
2. Wash the removable nonstick cooking pot, steam rack, rice spoon, soup spoon, and condensation cup in warm, soapy water. Rinse thoroughly and dry completely. These parts are top-rack dishwasher safe.
3. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
4. Ensure the sealing gasket is properly seated inside the lid.
5. Place the multicooker on a stable, flat, heat-resistant surface, away from walls and cabinets, to allow for proper ventilation.

OPERATING INSTRUCTIONS

General Operation

1. Place the nonstick cooking pot into the main unit.
2. Add ingredients to the cooking pot according to your recipe. Do not exceed the MAX fill line for pressure cooking, and for expanding foods like rice, do not fill more than 1/2 full.
3. Place the lid on the multicooker, aligning the arrow on the lid with the arrow on the base. Rotate the lid clockwise until it locks into place.
4. Ensure the pressure release valve is set to the "Sealing" position for pressure cooking. For other functions like slow cook or steam, refer to specific recipe instructions.
5. Plug the power cord into a 120V electrical outlet. The display will illuminate.
6. Select the desired cooking preset (e.g., Pressure Cook, Slow Cook, Steam/Fish, Sear/Sauté, Stew, Bean/Chili, Rice, Yogurt).
7. Adjust cooking time or pressure level (Low/High) using the "+" and "-" buttons if necessary.
8. Press the "Start/Cancel" button to begin cooking.
9. Once cooking is complete, the multicooker will typically switch to a "Keep Warm" function.
10. To release pressure after pressure cooking, carefully flip the switch on the pressure release valve to the "Venting" position. Keep hands and face clear of the steam.

SAFETY FIRST

Release pressure at the flip of a switch without ever feeling the heat.



Image: Top-down view of the Chefman Multicooker lid, showing a hand operating the pressure release switch. Text indicates "SAFETY FIRST: Release pressure at the flip of a switch without ever feeling the heat."

Specific Functions

The Chefman Multicooker offers 14 preset functions:

- **Pressure Cook:** For fast cooking of meats, stews, and other dishes.
- **Slow Cook:** For traditional slow-cooked recipes.
- **Steam/Fish:** Ideal for steaming vegetables, fish, and other delicate foods.
- **Sear/Sauté:** Allows browning ingredients directly in the pot before cooking.
- **Stew:** Optimized setting for stews and hearty meals.

- **Bean/Chili:** Specific setting for cooking beans and chili.
- **Rice:** For perfectly cooked rice.
- **Yogurt:** For making homemade yogurt.
- **Meat/Stew:** A combined setting for meat and stew dishes.
- **Delay Time:** Allows you to set a delayed start for cooking.
- **Keep Warm:** Automatically activates after most cooking cycles to keep food warm.

Refer to the included recipe book or online resources for specific cooking times and liquid requirements for each function.

MAINTENANCE AND CLEANING

Daily Cleaning

1. Always unplug the multicooker and allow it to cool completely before cleaning.
2. Remove the nonstick cooking pot, steam rack, rice spoon, soup spoon, and condensation cup. These parts are top-rack dishwasher safe. Alternatively, wash them with warm, soapy water, rinse, and dry thoroughly.
3. Wipe the exterior of the main unit with a clean, damp cloth. Do not use abrasive cleaners or scouring pads.
4. Clean the sealing gasket and ensure it is free of food debris. If necessary, remove the gasket from the lid for thorough cleaning and reinsert it correctly before next use.
5. Check the pressure release valve and float valve for any food blockages and clean as needed.

Storage

Store the multicooker in a dry place. Ensure all components are clean and dry before storage. You can store the accessories inside the cooking pot for convenience.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Multicooker does not turn on.	Not plugged in; power outlet not working.	Ensure power cord is securely plugged into a working outlet.
Lid will not close.	Sealing gasket not properly installed; food debris obstructing lid.	Check that the sealing gasket is correctly seated. Clean any debris from the lid and rim of the pot.
Steam leaks from lid during pressure cooking.	Sealing gasket dirty or damaged; pressure release valve not in "Sealing" position.	Clean or replace sealing gasket. Ensure pressure release valve is set to "Sealing".
Pressure does not build up.	Insufficient liquid; lid not sealed properly; pressure release valve open.	Add more liquid. Ensure lid is fully locked and pressure release valve is in "Sealing" position.
Food is undercooked.	Incorrect cooking time or setting.	Adjust cooking time or select a different preset. Refer to recipes for guidance.

SPECIFICATIONS

- **Brand:** Chefman
- **Model:** 6 Quart Electric Multicooker, Slow Cook,

- **Capacity:** 6 Quarts
- **Material:** Stainless steel
- **Wattage:** 1000 watts
- **Voltage:** 120 Volts
- **Control Method:** Touch, Push Button
- **Dishwasher Safe Parts:** Nonstick inner cooking pot, rice and soup spoons, steam rack, condensation cup (top rack)
- **Dimensions:** Approximately 14.5 x 13 x 13 inches (Package Dimensions)
- **Item Weight:** 14.17 pounds
- **UPC:** 816458023627



Image: Side view of the Chefman Multicooker with approximate dimensions of 14 inches width and 12 inches height indicated by arrows.





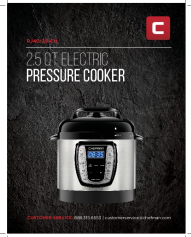
WARRANTY AND SUPPORT

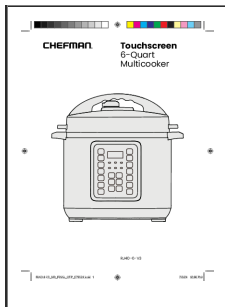
This Chefman Multicooker comes with a 1-year warranty provided by Chefman. For warranty claims or technical support, please contact Chefman customer service.

For additional resources and support, you may refer to the official Chefman website or the user guide PDF available online.

Official User Guide (PDF): [Download User Guide](#)

Related Documents - 6 Quart Electric Multicooker, Slow Cook,

	<p>Chefman RJ40-6-V2 All-in-One Programmable Multi-Cooker User Manual</p> <p>Detailed user manual and guide for the Chefman RJ40-6-V2 All-in-One Programmable Multi-Cooker, covering features, operating instructions, safety precautions, cleaning, troubleshooting, and warranty information.</p>
	<p>Chefman RJ40-6-D-BLACK 6 Quart Electric Multi Cooker User Manual</p> <p>Comprehensive user manual for the Chefman RJ40-6-D-BLACK 6 Quart Electric Multi Cooker. Includes safety instructions, features, operating procedures for all functions, cleaning and maintenance, troubleshooting, tips, and warranty information.</p>
	<p>Chefman 6-Quart Slow Cooker User Guide and Operating Instructions</p> <p>Comprehensive guide to using the Chefman 6-Quart Slow Cooker, including features, operating instructions, safety precautions, cleaning, slow cooking tips, and warranty information. Model RJ15-6-DC.</p>
	<p>Chefman 6-Quart Locking Lid Slow Cooker User Guide</p> <p>Comprehensive user guide for the Chefman 6-Quart Locking Lid Slow Cooker. Learn about safety instructions, product features, operating procedures, cooking tips, cleaning and maintenance, warranty terms, and product registration.</p>
	<p>Chefman RJ40-25-CH 2.5 QT Electric Pressure Cooker User Manual and Guide</p> <p>Comprehensive user manual for the Chefman RJ40-25-CH 2.5 Quart Electric Pressure Cooker. Includes safety instructions, features, operating guide, cleaning, maintenance, troubleshooting, and warranty information.</p>



[Chefman Touchscreen 6-Quart Multicooker User Manual](#)

User manual and guide for the Chefman Touchscreen 6-Quart Multicooker (Model RJ40-6-V3), covering setup, operation, safety, cleaning, troubleshooting, and warranty information.