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Taylor Swoden B08621B23Z

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MODEL: B08621B23Z

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before operating this appliance.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the base unit, cord, or plug 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.

Product Overview and Components

The Taylor Swoden 8-in-1 Multi-Cooker is designed for versatile cooking, offering multiple functions in one compact appliance. Familiarize yourself with its components for optimal use.



Image: Detailed view of the multi-cooker's components, including the grill plate, 4L steamer, 6L cooking pot, glass lid with handle, base unit with control panel, and anti-scald gloves.

- **Base Unit:** Houses the heating element and control panel.
- **Control Panel:** Digital display and buttons for selecting cooking modes, adjusting time/temperature, and power.
- **6L / 6.3Qt Non-stick Cast Aluminum Cooking Pot:** Primary pot for slow cooking, rice, and stew.
- **4L / 4.3Qt Steamer Tray:** Used for steaming foods, placed above the cooking pot.
- **Non-stick Ceramic Coating Grill/Griddle Pan:** Interchangeable pan for grilling and sautéing.
- **Glass Lid:** Allows monitoring of cooking progress.
- **Anti-scald Gloves:** Provided for safe handling of hot components.

Setup

Before first use, follow these steps:

1. Unpack all components and remove any packaging materials.

2. Wash the cooking pot, steamer tray, grill plate, and glass lid with warm, soapy water. Rinse thoroughly and dry completely. The detachable utensils are dishwasher safe.
3. Wipe the exterior of the base unit with a damp cloth. Do not immerse the base unit in water.
4. Place the multi-cooker on a stable, flat, heat-resistant surface, away from walls or cabinets to ensure proper ventilation.
5. Ensure the power cord is easily accessible and not obstructed.

Operating Instructions

The Taylor Swoden Multi-Cooker features an intuitive digital control panel with 8 preset cooking modes. Refer to the control panel image below for button identification.



Image: The control panel with digital display and buttons for various cooking functions.

General Operation:

1. Plug the appliance into a grounded electrical outlet. The display will illuminate.

2. Press the **Menu** button to cycle through the available cooking modes (Sauté, Grill, Slow Cook H, Slow Cook L, Steam, Keep Warm, Rice, Stew). The indicator light for the selected mode will illuminate.
3. Once a mode is selected, use the **Timer/Temp** button to switch between time and temperature settings (where applicable). Use the **+** and **-** buttons to adjust the desired time or temperature.
4. Press the **Start/Stop** button to begin or end the cooking process.

Specific Cooking Modes:

- **Slow Cook (H/L):** Ideal for tenderizing meats and developing rich flavors over extended periods. Select 'Slow Cook H' for high heat or 'Slow Cook L' for low heat. Adjust cooking time as needed. Use the 6L cooking pot.
- **Sauté:** Use for browning ingredients before slow cooking or for quick stir-frying. Place the grill plate on the base. Adjust temperature as desired.
- **Grill:** Perfect for grilling meats, vegetables, or making pancakes. Place the grill plate on the base. Adjust temperature as desired.
- **Steam:** For healthy cooking of vegetables, fish, or dumplings. Place the 4L steamer tray above the cooking pot (with water in the pot). Adjust steaming time.
- **Keep Warm:** Automatically activates after some cooking modes or can be selected manually to maintain food temperature.
- **Rice:** Optimized for cooking various types of rice. Use the 6L cooking pot. Follow recommended water-to-rice ratios.
- **Stew:** Designed for preparing stews and soups. Use the 6L cooking pot. Adjust cooking time.

Video Demonstration:

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Video: This video demonstrates the assembly, various cooking functions (steaming, stewing, grilling, frying), and ease of cleaning for the Taylor Swoden Multi-Cooker. It highlights the digital control panel and the versatility of preparing different meals.

Cleaning and Maintenance

Proper cleaning and maintenance ensure the longevity and optimal performance of your multi-cooker.

1. Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. The 6L cooking pot, 4L steamer tray, grill plate, and glass lid are all detachable and dishwasher safe for easy cleaning.
3. For manual cleaning, wash these components with warm, soapy water using a non-abrasive sponge or cloth. Rinse thoroughly and dry completely.
4. Do not use metal scouring pads or abrasive cleaners on the non-stick surfaces, as this can damage the coating.
5. Wipe the exterior of the base unit with a soft, damp cloth. Do not immerse the base unit in water or any other liquid.
6. Ensure all parts are dry before storing the appliance.



Image: The multi-cooker's detachable design facilitates easy cleaning of the cooking pot, grill plate, and steamer tray.

Troubleshooting

If you encounter issues with your multi-cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance not properly assembled.	Ensure the power cord is securely plugged into a working outlet. Check if the cooking pot or grill plate is correctly seated on the base.
Food not cooking or heating slowly.	Incorrect mode selected; insufficient cooking time/temperature; lid not properly sealed.	Verify the correct cooking mode, time, and temperature settings. Ensure the lid is securely placed to retain heat.
Digital display shows an error code.	Internal malfunction or sensor issue.	Unplug the appliance, wait a few minutes, then plug it back in. If the error persists, contact customer support.

If the problem persists after attempting these solutions, please contact Taylor Swoden customer support for assistance.

Specifications

Detailed technical specifications for your Taylor Swoden Multi-Cooker.



Image: The multi-cooker with its packaging, showing overall dimensions.

- **Brand:** Taylor Swoden
- **Model Number:** B08621B23Z
- **Capacity:** 6 Liters (6.3 Quarts)
- **Wattage:** 1250 watts
- **Voltage:** 110V
- **Product Dimensions (D x W x H):** 11.61" x 16.73" x 12.6"
- **Material:** Aluminum (Cooking Pot), Ceramic Coating (Grill Plate)
- **Control Method:** Touch
- **Control Type:** Programmable
- **Dishwasher Safe Parts:** Cooking Pot, Steamer Tray, Grill Plate, Glass Lid

Warranty and Support

Your Taylor Swoden Multi-Cooker comes with a manufacturer's warranty. Please refer to the warranty card included in

your product packaging for specific terms and conditions, including coverage duration and claim procedures.

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

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Question

Example: How do I reset this device or fix this error?

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