

Our Place Dream Cooker

Our Place Dream Cooker 6-Liter Multicooker Instruction Manual

Model: Dream Cooker

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your Our Place Dream Cooker. Please read this manual thoroughly before first use and retain it for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

WARNING: Failure to follow these safety instructions could result in electric shock, fire, serious injury, or property damage.

- Always ensure the appliance is unplugged from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Do not immerse the cooker base, power cord, or plug in water or other liquids.
- 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.
- Close supervision is necessary when any appliance is used by or near children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- For household use only. Do not use outdoors.
- 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 the appliance for other than intended use.
- When pressure cooking, ensure the lid is properly sealed and the pressure release valve is clear before starting. Never attempt to force open the lid while the cooker is pressurized.
- Always allow pressure to release completely before opening the lid. Use the hands-free steam release feature as directed.
- Do not overfill the inner pot, especially when cooking foods that expand.

- Use only Our Place authorized accessories and replacement parts.

3. PRODUCT OVERVIEW

3.1 Components

What's Included



Dream Cooker™

Locking Lid

Detachable Power Cord

Inner Cooking Pot

Cooker Base

Condensation Collector

Image 3.1: Included Components. This image displays all parts of the Our Place Dream Cooker: the main cooker base, the inner cooking pot, the locking lid, the detachable power cord, and the condensation collector.

Your Our Place Dream Cooker package includes the following items:

- Dream Cooker Base
- Locking Lid
- Detachable Power Cord
- Inner Cooking Pot (6-liter capacity)
- Condensation Collector

3.2 Key Features

A Much-Improved Multicooker



Versatile
cooking



6 Qt | 5.6 L
Capacity



Tailored
control panel



Hands-free
steam release



Toxin-free
ceramic coat



Image 3.2: Dream Cooker Key Features. This image illustrates the primary benefits of the Dream Cooker, including versatile cooking options, a 6-quart (5.6-liter) capacity, a tailored control panel, hands-free steam release, and a toxin-free ceramic coating on the inner pot.

- **Versatile Cooking Modes:** Features four primary functions: Pressure Cook, Slow Cook, Sear & Sauté, and Keep Warm.
- **Rapid Cooking:** Pressure cooking mode can reduce cooking times by up to 80% compared to traditional methods.
- **Toxin-Free Inner Pot:** The 6-liter inner pot features a non-stick, toxin-free ceramic coating for easy cooking and cleaning.
- **Hands-Free Steam Release:** Designed for convenience and safety, allowing steam to release automatically.
- **Automatic Keep Warm:** Maintains food at an optimal serving temperature after cooking is complete.
- **Advanced Safety:** Equipped with 9 advanced safety features for worry-free operation.
- **Customized Control Panel:** An intuitive interface allows precise control over time, temperature, and mode, eliminating confusing presets.
- **Compact and Aesthetic Design:** Engineered to complement modern kitchen aesthetics while providing high functionality.

Dream Cooker™



VS

Other Cookers



Simpler, intuitive controls

Toxin-free nonstick, easy-clean pot

Designed to elevate your kitchen

Comes in beautiful colors

Unnecessarily complex

Hard-to-clean stainless steel pot

Unattractive & needs to be hidden

One harsh color

Image 3.3: Dream Cooker Design Philosophy. This image contrasts the Dream Cooker with a generic multicooker, emphasizing the Dream Cooker's simpler, intuitive controls, toxin-free nonstick pot, elegant design, and availability in various colors, as opposed to the complex controls, hard-to-clean stainless steel, and less attractive appearance of other models.

4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage or future transport.
2. **Initial Cleaning:** Before first use, wash the inner cooking pot and the locking lid with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the cooker base with a damp cloth. Do not immerse the cooker base in water.
3. **Placement:** Place the Dream Cooker on a stable, flat, heat-resistant surface, away from walls and cabinets to allow for proper ventilation and steam release. Ensure there is sufficient space above the cooker.
4. **Condensation Collector:** Attach the condensation collector to the back of the cooker base.
5. **Insert Inner Pot:** Place the clean, dry inner cooking pot into the cooker base.
6. **Power Connection:** Connect the detachable power cord to the cooker base, then plug it into a grounded 120V electrical outlet.

5. OPERATING INSTRUCTIONS



Image 5.1: Dream Cooker Control Panel. This image shows the front of the Dream Cooker, featuring its digital display and intuitive control buttons for setting time, temperature, and selecting cooking modes.

5.1 Control Panel Overview

The Dream Cooker features a streamlined control panel. Use the intuitive buttons to adjust settings:

- **Power Button:** Turns the appliance on/off.
- **Mode Selection:** Cycle through available cooking modes (Pressure Cook, Slow Cook, Sear & Sauté, Keep Warm).
- **Time/Temperature Adjustment:** Use '+' and '-' buttons to increase or decrease cooking time or temperature.
- **Start/Pause:** Initiates or pauses the cooking cycle.

Tailored Control Panel

Personalize time, temperature, and mode to create endlessly customizable cooking situations.



Image 5.2: Tailored Control Panel in Use. This image highlights the user-friendly control panel, demonstrating how it allows for personalized time, temperature, and mode settings for various cooking scenarios, such as preparing black beans and rice.

5.2 Cooking Modes

4 Modes to Do It All

Four modes — unlock new ways to cook, directly countertop.

Pressure Cook

Slow Cook

Sear + Saute

Keep Warm



Image 5.3: Four Versatile Cooking Modes. This image visually represents the four main cooking functions of the Dream Cooker: Pressure Cook, Slow Cook, Sear + Sauté, and Keep Warm, indicating its versatility for various culinary tasks.

The Dream Cooker offers four primary cooking modes:

A. **Pressure Cook:**

This mode uses high pressure to cook food significantly faster than conventional methods. Ideal for meats, beans, and grains.

- Add ingredients and liquid to the inner pot. Do not exceed the MAX fill line.
- Securely place the locking lid on the cooker and rotate it until it locks into place. Ensure the steam release valve is in the "Sealing" position.
- Select "Pressure Cook" mode. Adjust cooking time and pressure level (if applicable) using the '+' and '-' buttons.
- Press Start. The cooker will preheat and build pressure. Once pressure is reached, the cooking timer will begin.
- After cooking, the cooker will automatically switch to Keep Warm mode or indicate completion.
- **Hands-Free Steam Release:** The Dream Cooker features an automatic steam release. Follow recipe

instructions for natural release or quick release. Always keep hands and face clear of the steam release valve during operation and release.

B. **Slow Cook:**

Perfect for tenderizing meats and simmering stews over an extended period. This mode operates at lower temperatures.

- Add ingredients to the inner pot.
- Place the lid on the cooker (it does not need to be sealed for pressure).
- Select "Slow Cook" mode. Adjust cooking time and temperature (Low/High) as needed.
- Press Start.

C. **Sear & Sauté:**

Use this mode to brown ingredients before pressure cooking or slow cooking, or to sauté vegetables. This mode operates without the lid.

- Add a small amount of cooking oil to the inner pot.
- Select "Sear & Sauté" mode. Adjust temperature if options are available.
- Press Start. Allow the pot to heat up, then add ingredients.
- Stir as needed. Once searing/sautéing is complete, you can switch to another cooking mode or turn off the cooker.

D. **Keep Warm:**

This mode automatically activates after most cooking cycles or can be selected manually to keep food warm until serving.

- Select "Keep Warm" mode.
- Adjust time if you wish to set a duration for keeping warm.
- Press Start.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and optimal performance of your Dream Cooker.

1. **Unplug:** Always unplug the cooker from the power outlet and allow it to cool completely before cleaning.
2. **Inner Cooking Pot:** The non-stick, toxin-free ceramic inner pot is easy to clean. Wash with warm, soapy water and a soft sponge. Avoid abrasive cleaners or scouring pads that could damage the non-stick coating. The inner pot is generally dishwasher safe, but hand washing is recommended to preserve the coating.
3. **Lid:** Wash the locking lid with warm, soapy water. Pay attention to the sealing gasket and steam release valve, ensuring they are free of food debris. The sealing gasket can be removed for thorough cleaning and should be reinserted correctly before next use.
4. **Cooker Base:** Wipe the exterior of the cooker base with a damp cloth. Never immerse the cooker base in water or any other liquid.
5. **Condensation Collector:** Empty and wash the condensation collector after each use.
6. **Storage:** Ensure all parts are completely dry before storing. Store the Dream Cooker in a dry place.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Cooker does not turn on.	Not plugged in; power outlet issue; power cord not fully inserted.	Ensure power cord is securely plugged into both the cooker and a working electrical outlet. Check circuit breaker.
Pressure is not building.	Lid not properly sealed; steam release valve in "Sealing" position; insufficient liquid.	Ensure lid is locked correctly. Turn steam release valve to "Sealing" position. Add more liquid as per recipe. Check sealing gasket for proper placement and damage.
Steam leaking from lid.	Sealing gasket not properly installed or damaged; food debris on gasket or rim.	Remove and re-install the sealing gasket, ensuring it is seated correctly. Clean the gasket and lid rim. Replace gasket if damaged.
Food is undercooked.	Insufficient cooking time; incorrect mode selected; too much food.	Increase cooking time. Verify correct mode and settings. Reduce food quantity if overfilled.
Error code displayed.	Specific internal issue.	Refer to the full manufacturer's manual for specific error code meanings. If the problem persists, contact Our Place customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	Our Place
Model Number	APL.MCK.ESN.SPC
Capacity	6 Quarts (approx. 5.6 Liters)
Power	1200 Watts
Voltage	120 Volts
Material	Aluminum (Inner Pot with Ceramic Coating)
Dimensions (L x W x H)	33.78 cm x 31.5 cm x 38.61 cm (13.3 x 12.4 x 15.2 inches)
Item Weight	8.26 Kilograms (approx. 18.2 lbs)
Control Method	Touch

9. WARRANTY AND SUPPORT

Information regarding the specific warranty terms for the Our Place Dream Cooker is not available in the provided product data. For detailed warranty information, product registration, or customer support, please refer to the official Our Place website or contact their customer service directly.

When contacting support, please have your model number (APL.MCK.ESN.SPC) and purchase date available.



