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> SUNVIVIPRO 12-in-1 Programmable 8 Quart Slow Cooker Instruction Manual

## SUNVIVIPRO ZES

# SUNVIVIPRO 12-in-1 Programmable 8 Quart Slow Cooker Instruction Manual

Model: ZES | Brand: SUNVIVIPRO

## 1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your SUNVIVIPRO 12-in-1 Programmable 8 Quart Slow Cooker. This versatile appliance is designed to simplify your cooking process with multiple functions, offering convenience and flexibility in your kitchen.



Image: The SUNVIVIPRO 12-in-1 Programmable 8 Quart Slow Cooker displayed on a kitchen counter, showcasing its sleek design and large capacity, surrounded by prepared meals.

## 2. PRODUCT FEATURES

- **12-in-1 Versatility:** Functions include Bake, Saute, Roast, Manual, Stew, Rice, Yogurt, Sous Vide, Smart Steam, Slow Cook, Keep Warm, and Delay Start. This replaces multiple kitchen appliances.
- **Customized Cooking:** Features a clear LED screen for precise control over cooking time and temperature. Choose high

heat for faster cooking or low heat to preserve food tenderness.

- **Efficient Heating:** The cast aluminum inner pot provides excellent thermal conductivity for faster cooking and even heat distribution, contributing to energy savings.
- **Durable & Safe Design:** Constructed with a high-strength, heat-resistant stainless steel casing. Cool-touch handles prevent burns, and the tempered glass lid offers lasting durability.
- **Easy Maintenance:** The non-stick cast aluminum inner pot is designed for easy hand cleaning. The glass lid and steam rack are dishwasher-safe. The outer shell can be wiped clean with a damp cloth.

## 12-In-1 Versatility

Unlock endless culinary possibilities in one pot

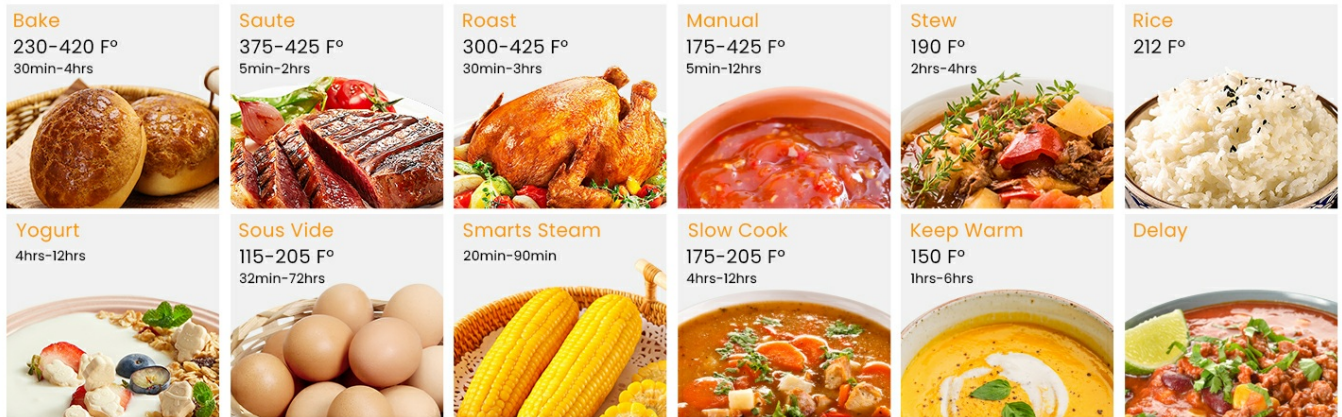


Image: A visual representation of the 12 distinct cooking functions available on the SUNVIVIPRO slow cooker, including Bake, Saute, Roast, Stew, Rice, Yogurt, and more.

### 3. SETUP

1. **Unpacking:** Carefully remove all packaging materials and inspect the slow cooker for any damage. Retain packaging for future transport if needed.
2. **Initial Cleaning:** Before first use, wash the removable cast aluminum inner pot, tempered glass lid, and stainless steel steam rack 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. **Placement:** Place the slow cooker on a stable, flat, heat-resistant surface, away from walls and other appliances to ensure proper ventilation. Ensure the power cord is not obstructed or near heat sources.
4. **Assembly:** Insert the clean cast aluminum inner pot into the main unit. Place the steam rack inside the inner pot if required for your recipe. Position the tempered glass lid securely on top.
5. **Power Connection:** Plug the power cord into a grounded 120V AC electrical outlet. The digital display will illuminate.



Image: The SUNVIVIPRO slow cooker positioned on a clean kitchen counter, ready for initial setup and use.

## 4. OPERATING INSTRUCTIONS

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Your SUNVIVIPRO slow cooker offers 12 preset functions for diverse cooking needs. Follow these general steps for operation:

- 1. Prepare Ingredients:** Place your ingredients into the cast aluminum inner pot. Ensure the liquid level does not exceed the MAX fill line.
- 2. Select Function:** Press the 'Power' button to turn on the appliance. Rotate the left knob to cycle through the available cooking functions (Bake, Saute, Roast, Manual, Stew, Rice, Yogurt, Sous Vide, Smart Steam, Slow Cook, Keep Warm, Delay Start). The selected function will illuminate on the LED display.
- 3. Adjust Time and Temperature:** Once a function is selected, use the right knob to adjust the temperature and the left knob to adjust the cooking time (hours and minutes). The display will show the current settings.
- 4. Start Cooking:** Press the 'Power' button again to confirm your settings and begin the cooking process. The display will show a countdown timer.
- 5. Keep Warm:** After the cooking cycle is complete, the appliance may automatically switch to a 'Keep Warm' setting,

depending on the selected function. Refer to specific recipe guidelines.

6. **Delay Start:** For functions that support it, you can set a delay timer before cooking begins. Select your desired function, time, and temperature, then activate the 'Delay' option and set the delay duration.

## Example: Baking Brownies

To bake items like brownies using the slow cooker:

- Place the steam rack inside the inner pot.
- Add approximately 5 cups of water to the inner pot, ensuring it is below the rack.
- Place your brownie batter in heat-safe cups or molds on the steam rack.
- Close the tempered glass lid.
- Press 'Power', then rotate the left knob to select 'Bake'.
- Adjust the temperature (e.g., 320°F) and time (e.g., 2 hours) using the knobs.
- Press 'Power' again to start.

# Customize Your Flavor

Adjust time and temperature for precise cooking according to your preference



Time Control

Temperature Control

Image: A detailed view of the digital control panel on the SUNVIVIPRO slow cooker, showing the time and temperature settings, and various function indicators.

## 5. MAINTENANCE & CLEANING

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

- **Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
- **Inner Pot:** The cast aluminum inner pot has a non-stick coating. To prevent scratching and preserve the coating, it is recommended to hand wash it with warm, soapy water and a soft sponge. Avoid abrasive cleaners or scouring pads.
- **Glass Lid & Steam Rack:** The tempered glass lid and stainless steel steam rack are dishwasher-safe for convenient cleaning.
- **Main Unit Exterior:** Wipe the stainless steel exterior of the main unit with a damp cloth. For stubborn stains, use a mild, non-abrasive cleaner. Do not immerse the main unit in water or any other liquid.
- **Storage:** Ensure all parts are completely dry before storing. Store the slow cooker in a cool, dry place.

## 6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in, power outage, or faulty outlet.	Ensure the power cord is securely plugged into a working outlet. Check your home's circuit breaker.
Food is not cooking evenly.	Incorrect temperature/time setting, or uneven food distribution.	Verify selected temperature and time. Stir food occasionally if appropriate for the recipe. Ensure food is distributed evenly in the pot.
Control knobs/buttons are unresponsive.	Temporary electronic glitch or physical damage.	Unplug the unit for 1-2 minutes, then plug it back in. If the issue persists, contact customer support.
Food is sticking to the inner pot.	Insufficient oil/liquid, or high heat for too long.	Ensure adequate liquid or cooking spray is used. Adjust cooking time/temperature as needed.

## 7. SPECIFICATIONS

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**Brand:** SUNVIVIPRO

**Model Number:** ZES

**Color:** Silver

**Material:** Stainless Steel

**Product Dimensions (D x W x H):** 19.6" x 11.11" x 13"

**Capacity:** 8 Quarts

**Wattage:** 1250 watts

**Item Weight:** 12.3 Pounds

**Voltage:** 120 Volts (AC)

**Control Method:** Touch

**Number of Settings:** 12

Included Components: Crock Pot, Lid, Stainless Steel Steamer

# Multi-Cooker Dimensions



Image: A technical diagram illustrating the overall dimensions of the SUNVIVIPRO slow cooker, including the main unit, lid, and steam rack.

## 8. WARRANTY & SUPPORT

Your SUNVIVIPRO slow cooker comes with various protection plan options to ensure your peace of mind. For detailed information regarding warranty coverage, product support, or to purchase an extended protection plan, please refer to the official SUNVIVIPRO website or contact customer service.

- **Protection Plans:** 3-Year and 4-Year Protection Plans are available for purchase.
- **Return Policy:** A 30-day refund/replacement policy is typically offered by the seller.
- **Manufacturer Support:** For any technical assistance or inquiries, please contact SUNVIVIPRO customer support.

