

Chefman 6 Qt Electric Multicooker,

Chefman Multicooker 9-in-1 User Manual

Model: 6 Qt Electric Multicooker,

Brand: Chefman

INTRODUCTION

Welcome to the Chefman Multicooker 9-in-1 user manual. This versatile appliance is designed to simplify your cooking experience, combining the functions of a pressure cooker, slow cooker, steamer, rice cooker, yogurt maker, and more into a single device. With its intuitive controls and multiple preset functions, preparing delicious meals for your family has never been easier or faster.

Please read this manual thoroughly before first use to ensure safe and optimal operation of your new multicooker. Keep this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions carefully before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit 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.
- Always ensure at least 1 cup of liquid is added to the inner pot to ensure sufficient steam generation for pressure cooking.
- The cool-touch exterior and locking handle are designed for safety during operation and transport.

PRODUCT COMPONENTS



Figure 1: Front view of the Chefman Multicooker, showcasing the main unit and its digital control panel.



Figure 2: Multicooker highlighting key features: 5.6L (6 Qt) capacity, convenient lid holder, and the one-touch pressure release valve.

Ranura para la tapa

Cocina, espera, sirve y disfruta



Figure 3: Detail of the lid slot, designed for easy storage of the lid while serving or waiting.

Accesorios incluidos

Taza medidora, cuchara y pala para arroz



Figure 4: Standard accessories included with your multicooker: a measuring cup, a serving ladle, and a rice paddle.

Parts List:

- Main Unit with Control Panel
- Removable Stainless Steel Inner Pot (6-quart / 5.6L capacity)
- Lid with Pressure Release Valve and Locking Handle
- Measuring Cup
- Rice Paddle (2 included)

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for storage or future shipping.
2. **Clean:** Before first use, wash the inner pot, lid, and accessories 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 multicooker on a stable, level, heat-resistant surface, away from walls and cabinets to allow for proper ventilation.
4. **Insert Inner Pot:** Place the clean, dry stainless steel inner pot into the main unit. Ensure it sits properly.
5. **Lid Placement:** Align the lid with the main unit, ensuring the arrow on the lid points to the "Open" position on the base. Rotate clockwise until the arrow aligns with the "Close" position. The handle will lock into place.
6. **Power On:** Plug the power cord into a 120V AC electrical outlet. The display will illuminate, indicating the unit is in standby mode.

OPERATING INSTRUCTIONS

Control Panel Overview:



Figure 5: The control panel features various preset cooking functions, a digital display, and manual adjustment buttons.

The control panel features a digital display and various buttons for preset functions, manual adjustments, and timer settings. The 14 programmable functions include:

- Pressure Cook
- Slow Cook
- Steam
- Sauté
- Meat/Stew
- Beans/Chili
- Soup/Broth
- Rice
- Cake
- Yogurt
- Poultry
- Multi-Grain
- Porridge
- Keep Warm/Cancel

General Cooking Steps:

1. Add ingredients to the inner pot. Ensure the liquid level is at least 1 cup for pressure cooking. Do not exceed the MAX fill line.
2. Secure the lid by aligning it and rotating clockwise to the "Close" position. Ensure the pressure release valve is set to "Sealing" for pressure cooking.
3. Select your desired cooking function (e.g., "Pressure Cook", "Rice", "Slow Cook").
4. Use the "Adjust" buttons to modify cooking time or pressure level if needed. The "Temp/Timer" button allows toggling between temperature and time adjustments.
5. Press "Start" (or the function button again, depending on model) to begin cooking. The display will show a preheating indicator or countdown.
6. Once cooking is complete, the unit will beep and may automatically switch to "Keep Warm" mode.
7. For pressure cooking, allow natural pressure release or use the quick release method (carefully turn the pressure release valve to "Venting" position, away from your face and hands).
8. Once pressure is fully released (float valve drops), rotate the lid counter-clockwise to "Open" and lift carefully.

Specific Functions:

- **Pressure Cook:** Ideal for fast cooking. Select "Pressure Cook", adjust time/pressure if desired, and start. Always ensure sufficient liquid.
- **Slow Cook:** For tender, flavorful results over a longer period. Select "Slow Cook", adjust time, and start. No pressure is built during this mode.
- **Sauté:** Use with the lid off to brown ingredients before pressure cooking or for stir-frying. Select "Sauté", adjust temperature if available, and start.
- **Delay Timer:** Use the "Temp/Timer" button to set a delay before cooking begins (up to 24 hours).
- **Keep Warm:** Automatically activates after most cooking cycles. Can also be manually selected to keep food warm. Press "Keep Warm/Cancel" to turn off.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your Chefman Multicooker.

- 1. **Unplug and Cool:** Always unplug the multicooker from the power outlet and allow it to cool completely before cleaning.
- 2. **Inner Pot:** The stainless steel inner pot is removable and dishwasher safe for easy cleaning. For stubborn food residue, soak in warm, soapy water before washing.
- 3. **Lid:** Wash the lid, including the sealing ring and pressure release valve, with warm, soapy water. Ensure all food particles are removed. The sealing ring can be removed for thorough cleaning and reinserted.
- 4. **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid. Do not use abrasive cleaners or scouring pads.
- 5. **Accessories:** Wash the measuring cup and rice paddles with warm, soapy water. They are also dishwasher safe.
- 6. **Storage:** Ensure all parts are completely dry before storing. Store the multicooker in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit does not power on.	Not plugged in; power outlet malfunction.	Ensure power cord is securely plugged into a working outlet.
Pressure not building.	Lid not properly sealed; pressure release valve open; insufficient liquid.	Ensure lid is fully closed and locked. Check pressure release valve is set to "Sealing". Add at least 1 cup of liquid. Check sealing ring for proper placement.
Food not cooking properly.	Incorrect cooking time/temperature; insufficient liquid; lid not sealed.	Verify selected function and adjust time/temperature as needed. Ensure proper liquid amount and lid seal.
Steam leaking from lid.	Sealing ring not properly installed or damaged; food debris on sealing ring.	Check sealing ring for proper placement and cleanliness. Replace if damaged.

If the problem persists after trying these solutions, please contact Chefman Customer Support.

PRODUCT SPECIFICATIONS

Model: 6 Qt Electric Multicooker,
Brand: Chefman
Capacity: 6 Quarts (5.6 Liters)
Power: 1000 Watts
Voltage: 120 Volts
Dimensions (L x W x H): 31.75 x 31.75 x 35.56 cm (12.5 x 12.5 x 14 inches)
Weight: 6.32 kg (13.93 lbs)
Material: Aluminum (exterior), Stainless Steel (inner pot)
Color: Black
Functions: 9-in-1 (Pressure Cooker, Slow Cooker, Steamer, Rice Cooker, Sauté, Yogurt Maker, etc.) with 14 preset functions.

WARRANTY AND SUPPORT

Your Chefman Multicooker is backed by a **1-year warranty** provided by Chefman. This warranty covers defects in material and workmanship under normal use and conditions from the date of original purchase.



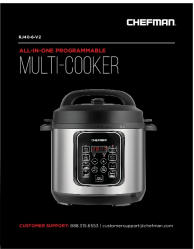
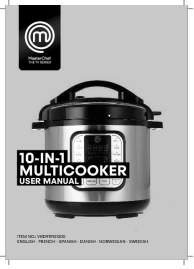
For warranty claims, technical support, or any questions regarding your product, please contact Chefman Customer Support. Have your model number and proof of purchase ready.

Chefman Customer Support: Please refer to the official Chefman website or your product registration card for the most current contact information.



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Related Documents - 6 Qt Electric Multicooker,

	<p>MasterChef 10-in-1 Multicooker User Manual VRD919102071</p> <p>Comprehensive user manual for the MasterChef 10-in-1 Multicooker (Model VRD919102071), detailing safety instructions, features, specifications, cooking functions, care, and troubleshooting.</p>
	<p>Instant Pot Duo Plus User Manual: Getting Started and Operation Guide</p> <p>This user manual provides essential information for the Instant Pot Duo Plus multifunction cooker, covering setup, operation, safety guidelines, cooking programs, troubleshooting, and warranty details.</p>
	<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>MasterChef 10-in-1 Multicooker User Manual</p> <p>Comprehensive user manual for the MasterChef 10-in-1 Multicooker (Model VRD919101300), detailing safety precautions, features, operating instructions, and maintenance for this versatile kitchen appliance.</p>



[Instant Pot Duo Plus Wide Multicooker: Get Started Guide](#)

A comprehensive guide to getting started with your Instant Pot Duo Plus Wide Multicooker. Learn about its components, control panel, initial setup, various cooking programs (Pressure Cook, Slow Cook, Rice, Steam, Sauté, Yogurt, Sous Vide, Cake, Keep Warm), cleaning, and product specifications.



[Chefman RJ40-6-D-BLACK 6 Quart Electric Multi Cooker User Manual](#)

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.