

## Beautiful by Drew Barrymore 19534

# Beautiful 10-in-1 Electric Multi-Cooker by Drew Barrymore - User Manual

Model: 19534, 6-Quart Capacity

## 1. INTRODUCTION AND OVERVIEW

This manual provides comprehensive instructions for the safe and efficient operation of your Beautiful 10-in-1 Electric Multi-Cooker. This versatile 6-quart appliance is designed to simplify meal preparation with its multiple cooking functions and intuitive controls.

The multi-cooker features 10 pre-set cooking functions, including pressure cooking, slow cooking, sauté, rice, and steam, allowing for a wide range of culinary applications. Its non-stick inner pot and digital display are designed for ease of use and cleaning.



**Figure 1.1:** Beautiful 10-in-1 Electric Multi-Cooker, Black Sesame. This image displays the multi-cooker with its digital display and control panel, showcasing its sleek design.

## 2. IMPORTANT SAFETY INSTRUCTIONS

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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 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.
- Never force open the multi-cooker. Ensure internal pressure is completely released before opening.

## 3. PRODUCT COMPONENTS

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Familiarize yourself with the parts of your Beautiful 10-in-1 Electric Multi-Cooker.



**Figure 3.1:** Exploded view of the multi-cooker, showing the lid, steamer rack, inner pot, and main heating base. This illustrates how the different parts fit together.

1. **Lid:** Features a handle and seals the cooking vessel.
2. **Inner Pot:** 6-quart capacity, non-stick coating, removable for easy cleaning.
3. **Steamer Rack:** Stainless steel rack for steaming food.
4. **Main Unit/Heating Base:** Houses the heating element and control panel.
5. **Control Panel:** Digital display and one-touch buttons for various functions.



**Figure 3.2:** Close-up view of the steamer rack placed inside the inner pot. This accessory is used for steaming vegetables, fish, and other foods.

## 4. SETUP AND FIRST USE

- 1. Unpacking:** Carefully remove all packaging materials and accessories.
- 2. Cleaning:** Wash the inner pot, lid, and steamer 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 multi-cooker on a stable, level, heat-resistant surface, away from walls and other appliances to ensure proper ventilation.
- 4. Assembly:** Insert the clean inner pot into the main unit. Ensure it is seated correctly.
- 5. Power Connection:** Plug the power cord into a grounded electrical outlet. The digital display will illuminate.

## 5. OPERATING INSTRUCTIONS

Your multi-cooker offers 10 versatile cooking functions. Use the control panel to select your desired cooking mode.



**Figure 5.1:** Digital control panel with buttons for Menu, Sear/Sauté, Slow Cook, Keep Warm, Time, Temp, and Power. This panel allows for precise control over cooking functions.

## 5.1. Understanding the Control Panel

- **Menu Button:** Cycles through pre-set cooking functions like Braise, Simmer, Steam, Rice.
- **Sear/Sauté Button:** Activates high-heat cooking for browning ingredients.
- **Slow Cook Button:** Sets the appliance for slow cooking over extended periods.
- **Keep Warm Button:** Maintains food at serving temperature after cooking.
- **Time Buttons (+/-):** Adjusts cooking time.
- **Temp Button:** Adjusts cooking temperature for certain functions.
- **Power Button:** Turns the appliance on or off.

## 5.2. Cooking Functions Overview



**Figure 5.2:** Visual representation of the 10 cooking functions, including Sauté Pan, Braiser, Rice Cooker, Skillet, Steamer, Serving Dish, Slow Cooker, Dutch Oven, Warming Tray, and Stock Pot. This highlights the versatility of the appliance.

The multi-cooker combines the functionality of several kitchen appliances into one unit. The 10 functions include:

- **Pressure Cooking:** For fast cooking of meats, stews, and beans.
- **Slow Cooking:** Ideal for tenderizing meats and developing rich flavors over several hours.
- **Sauté/Sear:** For browning ingredients before other cooking methods or for stir-frying.
- **Steam:** For healthy cooking of vegetables, fish, and dumplings using the steamer rack.
- **Rice:** Optimized settings for cooking various types of rice.
- **Braise:** Combines searing with slow cooking in liquid.
- **Simmer:** Gentle cooking below boiling point.
- **Keep Warm:** Automatically activates after most cooking cycles to maintain food temperature.
- **Dutch Oven:** Functions as a traditional Dutch oven for hearty meals.
- **Stock Pot:** Suitable for preparing stocks, soups, and large batches of food.

### 5.3. General Cooking Steps

1. Add ingredients to the inner pot.
2. Secure the lid if required by the function (e.g., pressure cooking).
3. Select the desired cooking function using the Menu button or dedicated function buttons.
4. Adjust time and temperature using the +/- and Temp buttons if necessary.
5. Press the Start button (often the power button or a dedicated start button, depending on model).
6. Once cooking is complete, the unit may automatically switch to Keep Warm mode.
7. Carefully release pressure (if applicable) and open the lid.



**Figure 5.3:** A cooked meal, possibly a seafood boil, prepared in the multi-cooker, demonstrating its capacity and versatility for various dishes.

#### 5.4. Oven-Safe Feature

The cooking vessel and lid are oven-safe up to 400°F (204°C), allowing for seamless transfer from stovetop or multi-cooker base to oven for finishing or keeping warm.



**Figure 5.4:** A person carefully placing the multi-cooker's inner pot and lid into a conventional oven, highlighting its oven-safe capability up to 400°F.

## 6. CLEANING AND MAINTENANCE

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

- 1. Unplug:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
- 2. Inner Pot & Lid:** The non-stick inner pot and lid are dishwasher safe. Alternatively, wash them with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry.
- 3. Steamer Rack:** The steamer rack is also dishwasher safe or can be hand-washed.
- 4. Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the main unit in water or any other liquid.
- 5. Storage:** Ensure all parts are clean and dry before storing. Store the multi-cooker in a cool, dry place.

## 7. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; damaged cord.	Ensure power cord is securely plugged into a working outlet. Check circuit breaker. Inspect cord for damage.
Lid cannot be opened after pressure cooking.	Internal pressure has not been fully released.	Ensure all pressure is released through the pressure release valve. Do not force the lid open.
Food is not cooking evenly.	Too much food; insufficient liquid; incorrect function selected.	Do not overfill the pot. Ensure adequate liquid for pressure/slow cooking. Verify correct function and settings.
Food sticks to the inner pot.	Insufficient oil/liquid; cooking at too high a temperature for too long.	Ensure proper lubrication or liquid. Adjust cooking temperature and time.

## 8. SPECIFICATIONS

**Model Number:** 19534

**Capacity:** 6 Quarts

**Dimensions (Product):** 8.66"D x 12.2"W x 14.57"H

**Weight (Item):** 4 Pounds

**Wattage:** 1500 watts

**Voltage:** 120.0 V

**Material:** Aluminum, Plastic, Stainless Steel

**Control Method:** Touch

**Number of Settings:** 10 (Cooking Functions)

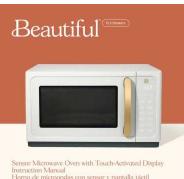
**Dishwasher Safe Parts:** Inner Pot, Lid, Steamer Rack

**Oven Safe (Pot & Lid):** Up to 400°F (204°C)

## 9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official Beautiful by Drew Barrymore website. Keep your purchase receipt as proof of purchase for warranty claims.

If you encounter issues not covered in the troubleshooting section, please contact customer service for assistance.

 <p>Beautiful<sup>HOME</sup> Instruction Manual Manual de instrucciones</p> <p>10-in-1 6qt Electric Multi-Cooker Olla multiusos 10 en 1 de 6 cuartos</p>	<p><a href="#"><u>Beautiful 10-in-1 6qt Electric Multi-Cooker Instruction Manual</u></a></p> <p>Comprehensive instruction manual for the Beautiful 10-in-1 6qt Electric Multi-Cooker. Learn about safety, operation, maintenance, and warranty for this versatile kitchen appliance from Drew Barrymore's collection.</p>
 <p>CLEVERCHEF<sup>HOME</sup> QUICK START GUIDE</p>	<p><a href="#"><u>CleverChef Quick Start Guide: Drew &amp; Cole Multi Cooker</u></a></p> <p>Get started quickly with your Drew &amp; Cole CleverChef multi cooker. This guide covers setup, basic functions like steaming and pasta cooking, and cleaning for your 5L appliance.</p>
 <p>Beautiful<sup>HOME</sup> Slow Cooker Instruction Manual Manual de instrucciones</p>	<p><a href="#"><u>Beautiful 8qt Slow Cooker Instruction Manual</u></a></p> <p>User guide and safety instructions for the Beautiful 8qt Slow Cooker, covering operation, care, cleaning, and warranty information.</p>
 <p>Beautiful<sup>HOME</sup> 9qt TriZone Air Fryer with Touch-Activated Display Instruction Manual Manual de instrucciones</p>	<p><a href="#"><u>Beautiful 9qt TriZone Air Fryer Instruction Manual</u></a></p> <p>Comprehensive instruction manual for the Beautiful 9qt TriZone Air Fryer with Touch-Activated Display. Includes setup, operation, safety guidelines, cooking charts, and maintenance tips for versatile kitchen use.</p>
 <p>Beautiful<sup>HOME</sup> PowerExact Blender System Instruction Manual Manual de instrucciones</p>	<p><a href="#"><u>Beautiful PowerExact Blender System Instruction Manual   Precision Blending</u></a></p> <p>Instruction manual for the Beautiful PowerExact Blender System, featuring Patent-Pending PrecisionSense™ Blade technology. Covers safety, operation, maintenance, and troubleshooting for this easy-to-use kitchen appliance.</p>
 <p>Beautiful<sup>HOME</sup> Sensor Microwave Oven with Touch-Activated Display Instruction Manual Manual de instrucciones</p>	<p><a href="#"><u>Beautiful Sensor Microwave Oven Instruction Manual</u></a></p> <p>Comprehensive instruction manual for the Beautiful Sensor Microwave Oven with Touch-Activated Display, covering safety, operation, cleaning, and warranty information.</p>