



Chef sChoice 6QT All in 1 Multi Cooker Instruction Manual

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1. Read all instructions before using this product.
2. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
3. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance. Keep the appliance and its cord out of reach of children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return appliance to the manufacturer (see warranty) for examination, repair or adjustment.
6. Do not plug in or turn on the Multi-Cooker without having the Cooking Pot inside the MultiCooker.
7. Always plug power cord fully into Multi-Cooker first (detachable cord models only), then plug cord into the wall outlet. To disconnect, turn any control to "OFF", then remove plug from wall outlet. Do not disconnect by pulling on cord.
8. Avoid spillage on the power cord connector.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. Do not use outdoors or for commercial purposes.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
13. Extreme caution must be used when moving an appliance containing hot liquids.
14. This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs.
15. The heating base is subject to residual heat after use. Do not touch heating base after a cooking cycle. Allow to cool before handling.

16. Do not use appliance for other than intended use. Misuse can cause injuries. This appliance is not intended for deep frying foods.
17. Intended for household countertop use only. Keep 6 inches (152 mm) clear from the wall and on all sides. Always use appliance on a dry, stable, level surface.
18. **CAUTION:** To protect against electrical shock and product damage, do not cook directly in the main unit. Cook only in the removable cooking pot provided.
19. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
20. Do not fill the unit over maximum fill line at 2/3 full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit beyond the recommended level at 1/2 full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. Follow all cooking and recipe instructions.
21. Do not move or cover the Multi-Cooker while it is in operation.
22. Do not operate the Multi-Cooker without food or liquid in the Cooking Pot.
23. Be careful when lifting and removing Lid after cooking. Always tilt the Lid away from you, as steam is hot and can result in serious burns. Never place face over the Multi-Cooker.
24. Do not use the Lid to carry the Multi-Cooker.
25. Do not use the Cooking Pot for food storage or place in the freezer.
26. Models with a timer: if the timer is not counting down accurately after appliance has reached preset temperature, unplug appliance, wait for it to cool down and/or release the steam before opening. Product may be damaged.
27. A short detachable power-supply cord is provided to reduce risk of becoming entangled or tripping.
28. Be sure handles are properly assembled to basket and locked in place. See detailed assembly instructions.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

POLARIZED PLUG

North American models with polarized plugs:

POLARIZED PLUG

This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.



POWER CORD INSTRUCTIONS:

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

NOTICES

1. Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated multi-cooker on a finished wood table. We recommend placing a hot pad or trivet under your multi-cooker to prevent possible damage to the surface.
2. During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.
3. Please use caution when placing your cooking pot on a ceramic or smooth glass cook top stove, countertop, table or other surface. It may scratch some surfaces if caution is not used. Always place heat resistant protective padding under the cooking pot before setting on a table, countertop or other surface.
4. Steam release from the lid rim may occur during pressurization.

Caution Hot. The appliance should not be operated with an external timer or remote control system .

SAVE THESE INSTRUCTIONS



Congratulations on your purchase of a Chef'sChoice® All-In-One Multi-cooker!

PRODUCT DIAGRAM



1. Lid handle
2. Glass lid
3. Frying basket

4. Steam rack
5. Cooking pot handle
6. Cooking pot
7. Main unit handle
8. Main unit
9. Control panel
10. Slotted spoon
11. Tong

BEFORE USING YOUR MULTI-COOKER

1. Remove all parts of the multi-cooker from the packaging.
2. Wash all the accessories in warm soapy water using a non-abrasive sponge.
3. Rinse and dry thoroughly. NEVER immerse the main unit in water. Place the multi-cooker on a flat, level, heat-resistant surface.
4. Turn on and run a baking cycle in a well-ventilated area for 10 minutes to remove the odor.
5. The aluminum cooking pot is suitable for searing on gas or induction cooktops. Please read the instructions below carefully.

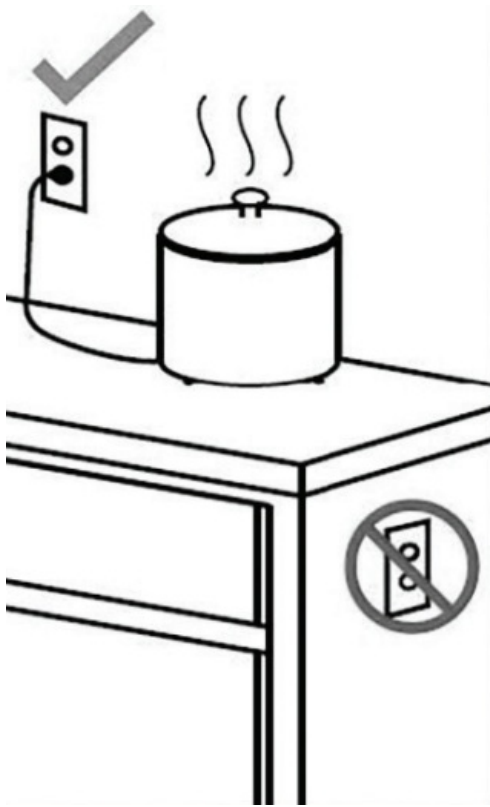
NOTE: DO NOT use metal utensils, as they will scratch the nonstick coating on the pot.

USING ON A GENERAL COOKTOP

- Use low to medium heat to ensure the most efficient performance of your cooking pot.
- Lower temperatures will also assist in retaining your foods natural moisture and flavors.
- High heat should only be used for searing over very short periods of time.
- Avoid leaving your cooking pot on a burner or element unattended for long periods of time.
- Never leave empty cooking pot on a hot burner or allow cookware to boil dry.
- Always allow the cooking pot to cool down before washing / cleaning it.
- Always use potholders when handling hot cooking pot.
- Do not use the cooking pot under a broiler, over a campfire, in a microwave oven, or on a gas grill.
- Always place the hot cooking pot on a heat-resistant surface such as a wooden cutting board.
- Take care that the bottom of the cooking pot is perfectly clean to avoid anything getting trapped between the cooking pot and inside the main unit.
- Induction is a very rapid heat transfer source. Do not overheat or rapidly heat up an empty cooking pot as excessive heat may cause damage.



Spilled food can cause serious burns. Keep appliance & cord away from children.

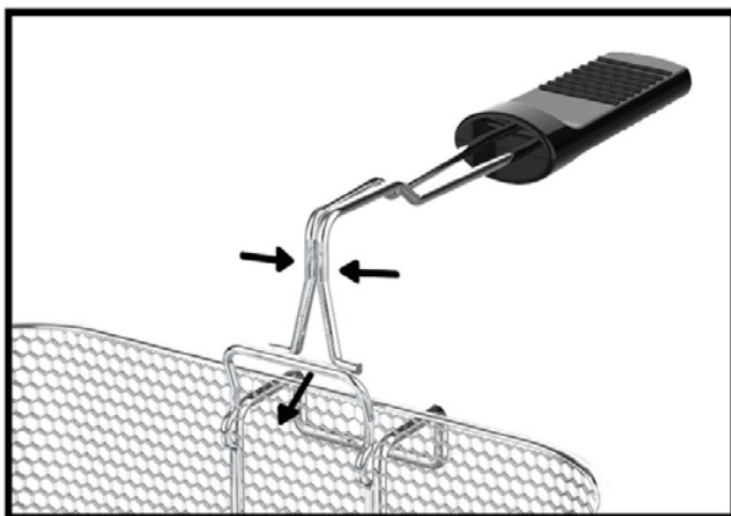


Never:

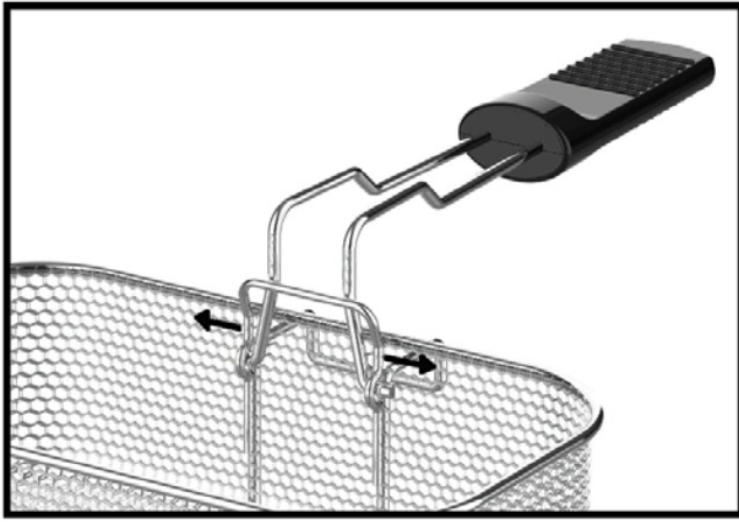
- Drape cord over edge of counter.
- Use outlet below counter.
- Use extension cord.

FITTING HANDLE TO FRYING BASKET

Squeeze the handle wires together to pass through the ring, then insert the ends of the handle wires through the two holes in the basket.



Carefully lower the handle to reach the two holes on basket, Twist handles left and right to ensure it locks securely into place.



USING YOUR MULTI-COOKER

1. Plug the power cord into wall outlet. The multi-cooker will beep 3 times.
2. Press the desired presets. The LED light will flash ON and the default time will appear on the screen. The START/CANCEL light will flash.
3. To set the desired preset time, press the + or – . The time can be set for up to 12hrs.
4. To set the desired cooking temperature, press the + or – . The temperature can be adjusted between 105°F to 435°F, depending on the preset you selected.
5. Press START/CANCEL to begin cooking. When ON, the preset light be lit with a solid light.
6. You can press time + or – to adjust cooking time and press temperature + or – to adjust cooking temperature before complete preset.
7. To turn off the unit at any time during cooking, press START/CANCEL button again.

NOTE: Cooking time and temperature can be adjusted before cooking is complete by pressing + or – associated with the time and/or by pressing + or – associated with the temperature. See the table below for the default cooking time in each cooking mode.

	Time (H/Min)		Temperature (°F)		Note
	Default	Range	Default	Range	Lid Position
Slow cooker	8h	15min-12h	195°F	185°F – 205°F	Closed
Deep fry	30min	1min-1h	355°F	295°F – 375°F	Closed
Bake	30min	5min-bh	395°F	295°F – 435°F	Closed
Sear Saute	15min	1min-1h	395°F	335°F – 395°F	Open
Rice	/	/	/	/	Closed
Steam	30min	1min-1h	215°F	/	Closed
Keep warm	15min	15min-12h	150°F	/	Closed
Yogurt	5h	3h-8h	105°F	/	Closed
Multigrain	/	/	/	/	Closed
Stew	1h	15min-bh	215°F	195°F – 215°F	Closed
Roast	30min	5min-bh	355°F	295°F -395°F	Closed

COOKING MODES

Slow Cooking/Stew:

1. Place food directly on the cooking pot.
2. Press the Slow Cook or Stew function. The LED light will flash and the default time and temperature will appear on the screen.
3. To set the desired cooking time, press the + or – . The time can be set for up to 12 hours.
4. To set the desired cooking temperature, press the + or – . The temperature can be adjusted between 185°F and 205°F for Slow cook or 195°F and 215°F for Stew.
5. Press START/CANCEL to begin cooking. When “ON”, the preset light will be lit with a solidlight.
6. Once cooking is complete, the unit will beep before switching to keep warm automatically.

Steaming:

1. Fill the cooking pot with water up to the MIN line.
2. Place food directly on the steam rack in a single layer and place the rack in the cooking pot, then place the lid on the pot.
3. Press the Steam function. The LED light will flash and the default time and temperature will appear on the screen.
4. To set the desired cooking time, press the + or – associated with the time. The time can be set for up to 1 hour.
5. The temperature cannot be adjusted when using the steam function.
6. Press START/CANCEL to begin cooking. The cooking countdown will begin. The selected preset button will be solid on to indicate it is working.
7. Once steaming is complete, the unit will beep. “END” will display on the screen indicating that cooking is done.

Roasting / Baking:

1. Press the desired preset. The LED light will flash and the default time and temperature will appear on the screen.
2. To set the desired cooking time, press the + or – associated with the time. The time can be set for up to 6 hours.
3. To set the desired cooking temperature, press the + or – associated with the temperature.
4. Press the START/CANCEL button to begin cooking. The multi-cooker will start preheating and will display PRE-HEAT. Once preheat is complete, the multi-cooker will beep three times. You can then start cooking.
5. Before the cooking cycle is complete, press + or – to adjust the time as needed.
6. Add food directly in the cooking pot.
7. Once cooking is complete, the unit will beep. “END” will display on the screen indicating that cooking is done.

Searing

1. Press the Sear/Sauté function. The LED light will flash and the default time and temperature will appear on the screen.
2. To set the desired time, press the + or – associated with the time. The time can be set for up to 1 hour.
3. To set the desired temperature, press the + or – associated with the temperature.
4. Press the START/CANCEL button. The multi-cooker will start to preheat and will display PREHEAT. Once the appliance has preheated, it will beep three times.
5. Before the cooking cycle is complete, press + or – to adjust the time as needed.
6. Place food directly in the cooking pot.
7. To turn off the unit at any time during cooking, press START/CANCEL button again.
8. Once time is complete, the unit will beep. “END” will display on the screen indicating that cooking is done.

NOTE: You can use this function with or without the lid placed on the pot.

Delayed Start

1. Press the preset you want to select, the LED light will flash,
2. Set the temperature and time you want per above instruction,
3. Press “Delay Start”, the light will be flash, then press + or – of time to set the delay time you want to. For example, if you want to start the appliance to work after 30 minutes, press the + or – of time to set 30 minutes.
4. Press “Start/Cancel” to start the preset you selected in delay start program,
5. After the set time up, the appliance will be a solid light to indicate it is ON.
6. The appliance will beep and “end” will display to indicate the cooking cycle has completed.

Keep Warm

1. Press “Keep Warm” preset, the LED light will flash.
2. Set the time you want to keep warm. Notice: the temperature default is 150F and cannot be changed.
3. Press Start/Cancel to start keep warm preset.
4. The appliance will beep and “end” will display to indicate the cooking cycle has completed.

Cooking White Rice:

1. Measure raw rice for the desired amount with a measuring cup.

Note: One cup of uncooked rice will make proximately 2 cups of cooked rice.

2. Add uncooked rice to the cooking pot and add water.
3. Using a measuring cup, add 1-1/2 cups of water for each cup of raw rice to be cooked. For example, to cook 4 cups of raw rice add 6 cups of water. Note that texture and result will vary based on the type of rice and water ratio. Note: If you rinse the rice before cooking, use 1 cup less water.
4. For different types of grains, follow the packaging instruction for correct water ratio.
5. Press the Rice Cook function. The LED light will flash. Note: The time and temperature cannot be adjusted when using the Rice Cook function.

Cooking guide for white <u>rice</u>	Rice weight (approx.)	Water	Water volume
2 Cups	380g	3 Cups	615m1
3 Cups	570g	4.5 Cups	925ml
4 Cups	760g	5.5 Cups	1130m1
5 Cups	950g	6.5 Cups	1335m1
6 Cups	1140g	7 Cups	1435m1
7 Cups	1330g	8 Cups	1640m1

Note: 1 cup of rice approx. 190g and 1 cup of water approx. 205ml.

6. Press the START/CANCEL button to begin cooking. The display will show chasing pattern to indicate that the rice cooking program is in progress.
7. Once the cooking is complete, the appliance will beep and then automatically switch to the keep warm mode for a maximum of 4 hours.
8. After the keep warm cycle ends, the appliance will beep 5 times and display “End” to close the program.

Cooking Multigrain:

1. Measure grain for the desired amount with a measuring cup.
2. Add uncooked grains to the cooking pot.
3. Using a measuring cup, add 1-1/2 cups of water for each cup of grain to be cooked or use a recipe for specific ratio for better result.
4. Press the Multigrain function. The LED light will flash. Note: The time and temperature cannot be adjusted when using the Multigrain function.
5. Press the START/CANCEL button to begin cooking. The display will show chasing pattern to indicate that cooking is in progress.
6. Once cooking is complete, the appliance will beep and then automatically switch to the keep warm function for up to 4 hours.

7. After the keep warm cycle ends, the appliance will beep 5 times and display “end” to close the program.

Deep Frying:

IMPORTANT! Use only standard brand of vegetable shortening or cooking oil when using the deep fryer function. Frying food in butter, margarine, olive oil or animal fat is not recommended due to lower smoking temperatures.

CAUTION: NEVER LEAVE THE UNIT UNATTENDED DURING USE .

1. Pour oil into the cooking pot up to the MAX line. The amount of oil in the cooking pot must never be lower than the minimum line or higher than the maximum line.
2. Press the Deep Fry button. The light will flash.
3. To set the desired time, press the + or – associated with the time. The time can be set for up to 1 hour.
4. To set the desired temperature, press the + or – associated with the temperature. The temperature can be adjusted between 295°F to 375°F.
5. Press the Start/Cancel button. The multi-cooker will start preheating.
6. Once the set temperature is reached, the appliance will beep 3 times, and then you can begin frying your food.
7. Place the food into the frying basket. Slowly lower the frying basket into the oil.
8. Close the lid to prevent oil splashes.
9. We recommend checking on the frying progress through the glass lid without opening the lid.
10. Once cooking is complete, the unit will beep. “END” will display on the screen indicating that cooking is done.

IMPORTANT! Before frying, remove excess moisture from food by blotting with paper towels. Moist foods cause excess foaming and oil spatter.

CAUTION: to avoid scalding from hot oil, do not add wet or frozen food into the cooking oil. Even a small amount of water or moisture trapped in frozen food may cause the oil to spatter. Use caution when deep frying flour tortillas. Flour tortillas contain air bubbles. During deep frying, oil can become trapped within these bubbles and, if not properly drained, the bubbles can burst and cause burns. Therefore, after deep frying tortillas, carefully raise them out of the cooking oil and allow the oil to drain from the tortillas for at least 30 seconds.

Yogurt:

1. Fill the cooking pot with ingredients.
2. Press the Yogurt preset. The LED light will flash and the default time will appear on the screen.
3. Press the + or – to adjust the preparation time. The default is 5 hours, but you can adjust it from 3 to 8 hours.
Note: The temperature is fixed at 105°F.
4. Press START/CANCEL to begin cooking.
5. Once cooking is complete, the unit will beep. “END” will display on the screen indicating that cooking is done.

Popcorn:

1. Press the Baking preset.
2. Once preheating is complete, add 2 Tbsp of vegetable oil and half a cup of kernels.
3. Mix well and cover with the lid.
4. Once popping is complete, press the START/CANCEL to turn the unit off.

CLEANING YOUR MULTI-COOKER

To keep your Multi-Cooker in great shape for years to come, follow these guidelines for the best ways to clean and store the appliance.

1. Clean the Multi-Cooker after every use.
2. Unplug the appliance and let it cool down completely before cleaning.
3. Remove the cooking pot, and wash it in warm soapy water with a non-abrasive sponge.
4. Rinse and dry thoroughly, then replace it into the main unit.
5. Clean the lid with detergent and rinse with fresh water.
6. Wipe all parts dry with a soft cloth.
7. Wipe the housing with a moistened cloth. Ensure that no water can enter the housing. Wipe the housing dry with a soft cloth.

This appliance has no user serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorized Service Representative only. See warranty available online.

STORING YOUR MULTI-COOKER

1. Always unplug the removable power cord and allow the Multi-Cooker to cool down before storage.
2. Place the accessories (i.e., frying basket, steam rack, and slotted spoons) inside the cooking pot.
3. Always store the Multi-Cooker in an upright position.
4. Do not place anything on top of the Multi-Cooker

TROUBLESHOOTING

Subject	Question	Solution
Timer	Timer is not counting down even though Multi-Cooker has reached the cooking time.	Timer may be moving slowly, check progress after 5 minutes. If timer is not moving after 5 minutes, then timer may be broken. Unplug unit from wall and wait for it to cool down and/or release the steam before opening.
"HOT" display	"HOT" will display on the screen if the multi-cooker is too hot when the Steam function is selected.	Unplug the power cord from the power source, then plug it in again or press "Start/Cancel" for 3 seconds to standby status. Wait for the appliance to cool down. When the appliance is cold, the "HOT" message will disappear.

PRODUCT WARRANTY

Appliance 1 Year Limited Warranty

ChefsChoice® (“the Company”) warrants this appliance from failures in the material and workmanship for one (1) year from the date of original purchase with proof of purchase, provided that the appliance is operated and maintained in conformity with the Instruction Manual. Any failed part of the appliance will be repaired or replaced without charge at the Company’s discretion. This warranty applies to indoor household use only.

This warranty does not cover any damage, including discoloration, to any non-stick surface of the appliance. This warranty is null and void, as determined solely by the Company, if the appliance is damaged through accident, misuse, abuse, negligence, scratching, or if the appliance is altered in any way.

THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORSEEABLE, CONSEQUENTIAL, OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS APPLIANCE.

If you think the appliance has failed or requires service within its warranty period, please contact the Customer Care Department through our website at www.chefscoice.com

“Support” → “Contact Us”. A receipt proving the original purchase date will be required for all warranty claims, hand written receipts are not accepted. You may also be required to return the appliance for inspection and evaluation. Return shipping costs are not refundable. The Company is not responsible for returns lost in transit.

REPLACEMENT PARTS

Replacement parts, if available, may be ordered online at www.chefscoice.com.

This manual contains important and helpful information regarding the safe use and care of your product. For future reference, attach dated sales receipt for warranty proof of purchase and record the following information:


Date purchased or received as gift: _____

Where purchased and price, if known: _____

Item number and Date Code (shown bottom/back of product): _____

Chef'sChoice®

Documents / Resources

	<p>Chef sChoice 6QT All in 1 Multi Cooker [pdf] Instruction Manual 6QT All in 1 Multi Cooker, 6QT, All in 1 Multi Cooker, 1 Multi Cooker, Multi Cooker, Cooker</p>
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References

- [!\[\]\(0d508c1acd489aa2fd4f6d74370a17bf_img.jpg\) Chef's Choice by EdgeCraft](#)
- [!\[\]\(1710916bd3b38efe41843459087e8b96_img.jpg\) Chef's Choice by EdgeCraft](#)
- [!\[\]\(f3c309902e2560e3b29e48bb5dd36413_img.jpg\) Product Registration - Chef's Choice by EdgeCraft](#)
- [User Manual](#)

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