



crockpot express CSC062 Turbo Express Pressure Multi-Cooker Instruction Manual

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crockpot®

crockpot express CSC062 Turbo Express Pressure Multi-Cooker



IMPORTANT SAFEGUARDS

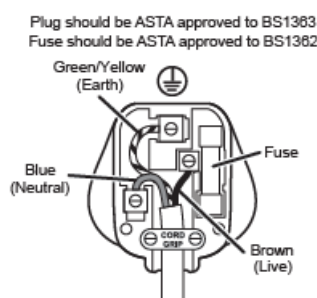
When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1. Read all instructions before using this product.
2. This appliance shall not be used by children. Keep the appliance and it's cord out of reach of children. Children shall not play with the appliance. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
3. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the manufacturer (see warranty) for examination, repair or adjustment. Do not attempt to replace or splice a damaged cord. If the supply cord is damaged it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
4. Do not use outdoors or for commercial purposes.
5. Do not use appliance for other than intended use. Misuse can cause injuries. This appliance is not intended for deep frying foods.
6. This appliance cooks under pressure when using pressure cooking functions. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See Operating Instructions.
7. This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs.
8. 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.
9. Always check the pressure release devices for clogging before use. Clean as necessary.
10. Place the Multi-Cooker so that the Steam Release Valve is positioned away from the body.
11. Never place any part of the body, including face, hands, and arms over the Steam Release Valve. Steam can result in serious burns.
12. Do not operate the Multi-Cooker without food or liquid in the Cooking Pot.
13. To prevent risk of injury due to excessive pressure, replace Lid Sealing Gasket only as recommended by the

manufacturer. See Care and Cleaning instructions.

14. Do not use the Lid to carry the Multi-Cooker.
15. Do not move or cover the Multi-Cooker while it is in operation.
16. After pressure cooking, do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the Lid is difficult to remove, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous. See Releasing Pressure Instructions.
17. Be careful when lifting and removing Lid after cooking. Always to using oven glove tilt the Lid away from you as steam is hot and can result in serious burns. Never place face over the Multi-Cooker.
18. Do not use this pressure cooker for pressure frying with oil.
19. To protect against electric shock, do not place or immerse power cord, plugs or heating base in water or other liquid.
20. Do not use the Cooking Pot for food storage or place in the freezer.
21. To prevent damage to the Multi-Cooker do not use alkaline cleaning agents when cleaning. Use a soft cloth and a mild detergent.
22. Always plug Power Cord fully into Multi-Cooker first, then plug cord into the wall outlet.
23. Unplug from the outlet when not in use, Always unplug and allow to cool before putting on or taking off parts and before cleaning. To disconnect, ensure that the Multi-Cooker is OFF, then unplug Power Cord from outlet. Do not disconnect by pulling on cord.
24. Do not let Power Cord hang over edge of table or counter or come into contact with hot surfaces.
25. Extreme caution must be used when moving an appliance containing hot liquids.
26. Never use any accessory or attachment not recommended by the manufacturer.
27. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
28. CAUTION: To protect against electrical shock and product damage, do not cook directly in the Heating Base. Cook only in the removable Cooking Pot provided.
29. WARNING: Spilled food can cause serious burns. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
30. Do not plug in or turn on the Multi-Cooker without having the Cooking Pot inside the Multi-Cooker.
31. 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.
32. When removing the lid, please use caution and ensure excess water is allowed to drain into the cooking bowl before placing in the lid holder.

FITTING A PLUG (UK & IRELAND ONLY)



ELECTRICAL SAFETY

This appliance must be earthed. If the plug is not suitable for the socket outlets in your home, it can be removed and replaced by a plug of the correct type. If the fuse in a moulded plug needs to be changed, the fuse cover must

be refitted. The appliance must not be used without the fuse cover fitted. If the plug fuse requires replacement, a fuse of the same rating as that fitted by the manufacturer must be used. In order to prevent a hazard do not fit a fuse of a lower or higher rating. If the terminals in the plug are not marked or if you are unsure about the installation of the plug please contact a qualified electrician.

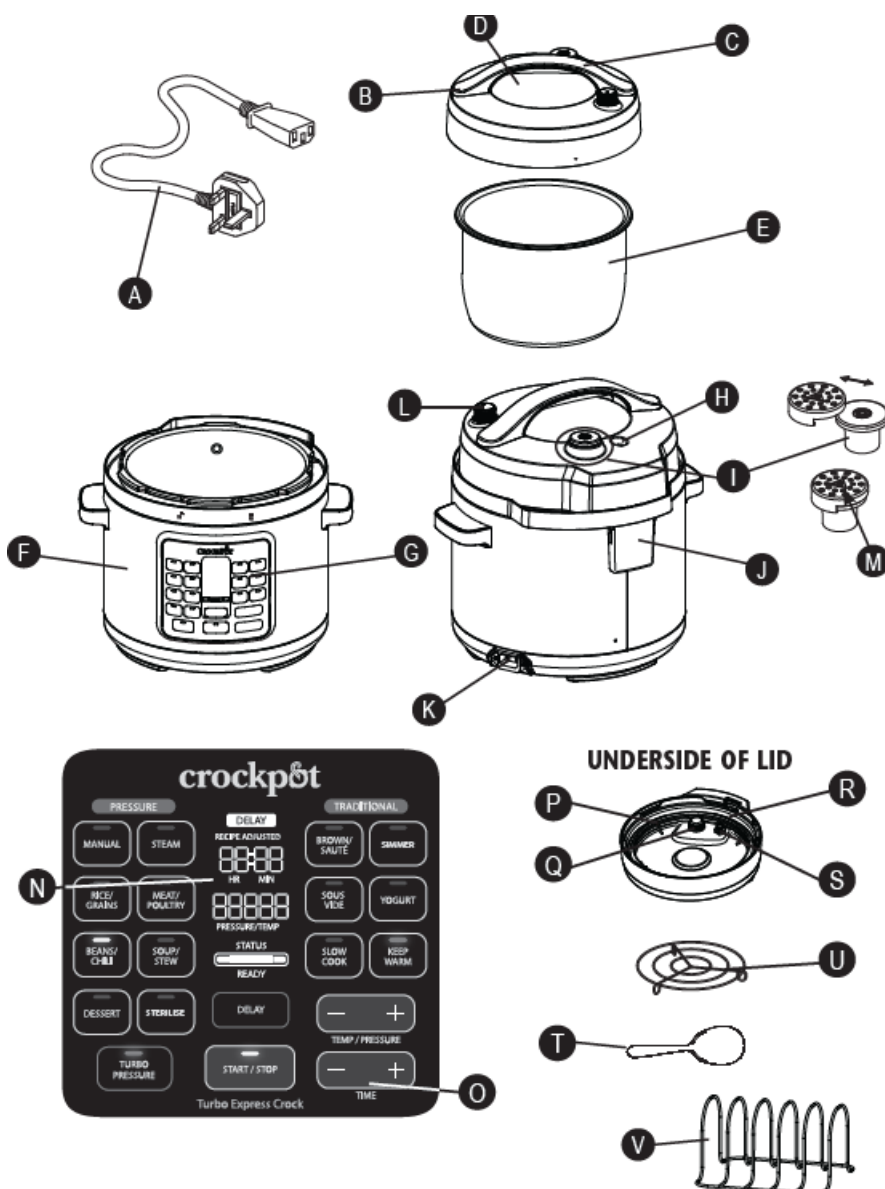
POWER CORD INSTRUCTIONS:

A short Power 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.

COMPONENTS



- A Power Cord
- B Lid Lock Pin
- C Lid Handle
- D Lid
- E Cooking Pot
- F Heating Base
- G Control Panel
- H Bobber Valve
- I Steam Release Valve
- J Condensation Collector
- K Power Cord Port
- L Steam Release Dial
- M Steam Diffusion Cap
- N Display Screen
- O Time Selection Buttons

UNDERSIDE OF LID





- P Gasket Fixing Ring
- Q Steam Release Valve Cover
- R Sealing Gasket
- S Bobber Valve
- T Plastic Spoon
- U Steaming Rack
- V Sous Vide Rack

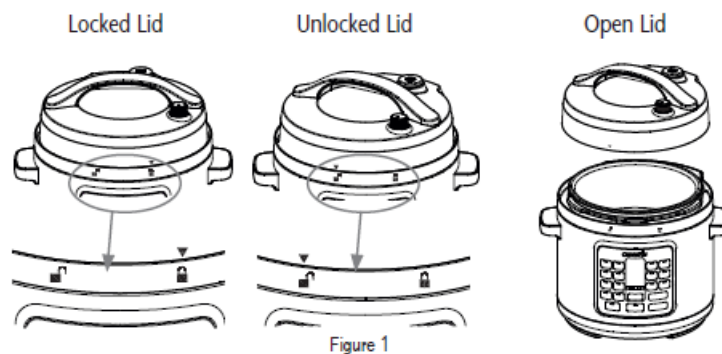
HOW TO USE

GETTING STARTED:

Remove all packaging, paper, and cardboard (including any located between the Cooking Pot and Heating Base). Read and save the literature and be sure to read the service and warranty information. Visit the Crockpot® website at www.crockpot.co.uk for additional information, hints, tips and recipes.

ASSEMBLY:

- Place Cooking Pot into the Heating Base
- Place Lid upon Multi-Cooker and align  with . To lock, twist counterclockwise, aligning  with . To unlock, twist Lid clockwise and align with.



GETTING TO KNOW

1. Remove the Lid by turning clockwise to unlock, aligning with . Remove the Sealing Gasket from the Lid and wash the gasket and the Lid in warm soapy water. Dry the Sealing Gasket and Lid thoroughly before reattaching the Sealing Gasket to the Lid. Ensure the Sealing Gasket is smoothly and securely in place in the gasket holder. If the Sealing Gasket is not in the correct position the Lid will not be able to form a seal and will not be able to gain pressure.
2. Remove the Cooking Pot and the Condensation Collector and wash in warm, soapy water. Dry thoroughly before replacing back in the Multi-Cooker.

The Crockpot® Turbo Express Pressure Multi-Cooker has been designed with safety in mind and has various safety measures

1. Pressure will not build if the Lid is not shut correctly and has not sealed.
2. Ensure Lid is in the completely locked position and the is aligned with .
3. Pressure will not build if the Steam Release Dial has not been turned to the Seal position.
4. Over filling may cause a risk of clogging the vent pipe and developing excess pressure.
5. The gasket and the valves can be removed for cleaning. (See page 17).
6. Once the pressure increases, the Lid cannot be opened. Safety sensors ensure the pressure remains within the set range.
7. The Steam Release Dial is designed to keep the hand away from the Steam Release Valve. See **RELEASING PRESSURE** Instructions on page 10.
8. The pressure cooking functions require liquid to work. If the inside of the Cooking Pot does not have enough liquid, an error will appear in the Display Screen. See **ERROR CODES** chart on page 20.
9. At the end of cooking, the Lid cannot be unlocked until all the pressure is released. This can be done using the Natural Pressure Release Method or Quick Pressure Release Method, explained on page 10.
10. The Steam Diffusion Cap is designed to help diffuse the steam when releasing pressure from the Multi-Cooker. The cap should be slotted on to the Steam Release Valve before using the Multi-Cooker's pressurised functions. We recommend always using the cap when cooking with the **TURBO PRESSURE** function.
11. The **TIME** Selection Buttons (+ and -) are used to set the cooking time. To advance slowly, simply press the + or – button and release. To advance quickly, press and hold the + or – button. If you have passed the desired time, simply press the opposite arrow button to return to the desired time.
NOTE: The timer can be selected for all programs except **STERILISE** and can be changed at any time during cooking by pressing **START/STOP** and selecting a new function.
12. The **TEMP/PRESSURE** buttons (+ and -) can be used to select your desired cooking pressure (Hi or Lo). Each

preset cooking setting automatically selects the optimum pressure for that selection, but it can be manually selected with this button. See the Cooking Guide on page 12 for available adjustments.

13. The TURBO PRESSURE button is used to reduce the cooking time by 40%*. The TURBO PRESSURE function is not compatible with Traditional non-pressurized functions. (*vs when cooking in the Crockpot CSC062 using the high pressure setting)
14. The TEMP/PRESSURE buttons (+ and -) can be used to select your desired temperature. To advance slowly, press the + or – button and release. To advance quickly, press and hold the +/- button. See the Cooking Guide on page 12 for available adjustments.
15. The START/STOP button starts and stops a cooking function. It must be pressed to change from one cooking function to another after cooking has begun.
16. The Display Screen shows how much longer the food needs to cook from the selected time in hours and minutes once the Multi-Cooker is preheated. While the Multi-Cooker is preheating, the display screen will show, “HEAT”. The status bar will also gradually light up and when all 5 lights are illuminated, this indicates the desired temperature/ pressure has been reached.

GETTING STARTED

(**NOTE:** The Multi-Cooker beeps as each button is pressed.)

1. Add desired ingredients to Cooking Pot. Place Lid on top of Multi-Cooker and align with . To lock, twist counterclockwise, aligning with .
2. Plug provided Power Cord into the Power Cord Port of the Multi-Cooker.
3. Plug other end of the Power Cord into a wall power outlet.
4. Select the cooking function you would like to use.
5. The START/STOP button and the time on the screen will flash.
6. Select the desired temperature and pressure using the TEMP/PRESSURE + and – buttons (if applicable). Please refer to the Cooking Guide chart on page 12 for time and temperature recommendations.
7. Press the START/STOP button. For pressure cooking functions, the word “HEAT” will appear on the Display Screen during preheating time. Once the Multi-Cooker is preheated, the selected cooking time will appear on Display Screen and all 5 lights on the status bar will be illuminated.
Note: For Pressure Cooking functions, the average pre-heat time can vary depending on the volume and temperature of the food being cooked. This can range from 5-30 minutes.
8. This Multi-Cooker allows you to delay the start of your cooking so that cooking finishes when you need it. See page 8 for instructions on the DELAY function.
9. After the set cooking time has elapsed, the Multi-Cooker will beep again and will automatically switch to the KEEP WARM setting. The Display Screen will then change from the cook time to a new timer that will count up to 4:00 (4 hours) or until you press the START/STOP button. After 4 hours in the KEEP WARM setting, the Multi-Cooker will turn off.
10. To end a cooking function at any time, press the START/STOP button.
11. When finished, unplug the Multi-Cooker and wait for it to cool completely before attempting to clean.

HOW TO USE THE TIME DELAY

This Multi-Cooker allows you to delay the start of your cooking so that cooking finishes when you need it.

Note: The DELAY function is not available on the BROWN/SAUTE, KEEP WARM, YOGURT, SIMMER or SOUS VIDE settings.

Note: Do not use the DELAY function when the recipe has perishable ingredients such as meat, fish, eggs, or dairy, as these may spoil.

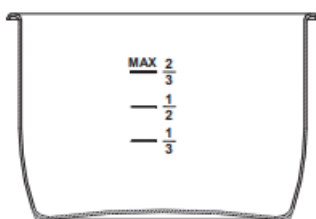
1. Adjust the Multi-Cooker settings using the instructions on pages 8-16.
2. After setting the cooking time, press the DELAY button. The DELAY and START/STOP buttons will flash, and "0:30" will flash on the Display Screen, to indicate the Multi-Cooker is being programmed on the delay setting.
3. Press the + and – buttons until you reach the number of hours and minutes you want the cooking process to be delayed (i.e., set the amount of time you wish to delay the cooking cycle).
4. Press START/STOP button to begin the delay feature. The timer and DELAY button will stop flashing, while the START/STOP button will continue flashing. This will indicate that the Multi-Cooker has been set on the DELAY setting. The Display Screen will countdown the delay time until 0:00 is reached. When 0:00 is reached, the DELAY light will turn off and the START/STOP light will stop flashing to show that time delay has finished. The word "HEAt" will appear on the display screen until the Multi-Cooker is fully pressurized. When the selected pressure has been reached, the timer will start counting down.

Example: It's 4pm and you want to have a soup cooked and ready in 2 hours' time for dinner at 6pm. You want to set the machine now so you are free to do other things. The pre-set function (if unchanged) will cook for 30 minutes at HIGH pressure. Time to gain pressure varies according to humidity and water temperature, but let's assume it takes 15 minutes to gain pressure. Therefore total time is 45 minutes. To have the stew ready by 6pm, you will need to delay the start of your cooking by approximately 1 hour and 15 minutes.

1. Press SOUP
2. The Display Screen will flash "0:30"
3. Press the DELAY button and set for "1:15"
4. Press START/STOP

COOKING POT MARKINGS

Inside the removable Cooking Pot are markings to guide the fill level of the Cooking Pot. The word MAX indicates the maximum fill line. The 1/3, 1/2, and 2/3 markings are handy guides to use in your recipes.



CAUTION: Never load the Cooking Pot above the maximum ingredient level line marked MAX on the inside of the Cooking Pot.

Foods that expand during cooking (e.g. rice) should never go above the 1/2 mark.

Note: The Multi-Cooker cannot pressure cook without liquid. Ensure a minimum of 250ml of liquid is used inside the removable Cooking Pot.

PRESSURE COOKING

Pressure cooking is an ideal way to create quick, flavorful meals. Pressure cooking is a method of cooking food in liquid (water, stock, wine, etc.) in a sealed Cooking Pot. The sealed Multi-Cooker retains steam and builds pressure, raising the temperature of the liquid inside the pot above boiling point. The increased temperature of the

liquid and the steam results in reduced cooking times.

- **HIGH Pressure Setting** is 6.5 – 10 PSI (45 – 70 kPa). It is suitable for a wide range of foods.
- **LOW Pressure Setting** is 3.3 – 6.5 PSI (23 – 45 kPa). It is more suited to delicate foods like chicken fillets, fish and some vegetables
- **TURBO Pressure Setting** is 13-15 PSI (90 – 103 kPa). It is suitable for a wide range of foods.
- **KEEP WARM Setting:** When cooking time is completed, the Multi-Cooker automatically switches to the KEEP WARM setting to prevent overcooking and to keep your cooked food warm until serving – perfect for busy families, those on the run and those who need flexible meal times. This setting is not hot enough to cook and should only be used to keep warm, cooked food for serving.
- **Ideal Meals to Pressure Cook:** Soups, stocks, casseroles, sauces (e.g. pasta sauces), meat, rice, firm vegetables (beetroot, potatoes) and desserts (e.g., pudding).
- **Capacity:** Never fill the Cooking Pot above the MAX line. Foods that expand during cooking should never go above the 1/2 mark. The Multi-Cooker cannot pressure cook without liquid. Ensure a minimum of 250ml of liquid is used inside the removable Cooking Pot.

MANUAL FUNCTION

This function allows the user to select their own pressure cooking time ranging from 1 minute to 4 hours, with a temperature selection of Low or High and the option to use TURBO PRESSURE. This is particularly suitable for those users who would like to pressure cook food items not covered by our other cooking functions. This also gives the user greater scope for sourcing recipes from a wide range of sources. Please follow our guidelines for Pressure Cooking on page 9.

USING THE PRESSURE COOKING FUNCTIONS

Place the Multi-Cooker on a flat, level surface. Place Cooking Pot inside Heating Base. Plug the Multi-Cooker into a wall outlet. The Multi-Cooker will beep, and the Display Screen will illuminate with four dashes (- - - -).

1. Place your food and liquid inside the removable Cooking Pot.
2. Place the Lid onto the Multi-Cooker and align with . To lock, rotate counterclockwise to the LOCKED position.
3. Rotate the Steam Release Dial to the “Seal” position.
4. Select the desired cooking function
5. Adjust the cooking time and pressure if necessary.
Note: See the Cooking Guide on page 12 to find the possible time and pressure adjustments
6. Once you have made the desired adjustments, if any, press START/STOP.
7. The Multi-Cooker needs to gain pressure before pressure cooking can begin. When the Multi-Cooker is gaining pressure, “HEAt” will appear on the Display Screen and the time will not count down. The amount of time the Multi-Cooker takes to gain pressure varies according to the food temperature and amount of liquid, but average pressurization time is 5-30 minutes. When pressure has been reached, “HEAt” will disappear on the Display Screen, all 5 lights on the status bar will be illuminated and the time will begin to count down.
8. After the set cooking time has elapsed, the Multi-Cooker will beep and will automatically switch to the KEEP WARM setting. The Display Screen will therefore change from the cook time to a new timer that will count up to 4:00 (4 hours) or until you press the START/STOP button. After 4 hours in the KEEP WARM setting, the Multi-Cooker will go into stand-by mode, and the Display Screen will illuminate with four dashes (—).

Note: Always ensure that food is fully cooked before consuming.

TIP:

1. The pressure cooking settings are in the Cooking Guide table on page 12.
2. If the lid is not shut correctly or if the Steam Release Dial is not in the “Seal” position, the Multi-Cooker cannot gain pressure and an ERROR message will appear in the Display Screen. Ensure that the Sealing Gasket is placed evenly in the lid. See the ERROR CODES chart on page 20.
3. It is common for some steam to release through the Bobber Valve during the cooking cycle. This is part of normal operation of the unit.

Note: The Multi-Cooker cannot pressure cook without liquid. Ensure a minimum of 250ml of liquid is used inside the removable Cooking Pot.

Caution: During cooking, steam will build up in the Multi-Cooker, so when lifting the lid use an oven glove to protect your hands.

USING THE TURBO PRESSURE FUNCTION

The TURBO PRESSURE function will reduce the selected cooking time by 40%*. The TURBO PRESSURE function can be used with the STEAM, RICE/GRAINS, BEANS/CHILI, MEAT/POULTRY, SOUP/STEW and MANUAL settings.

1. Select your desired cooking function and adjust the time and pressure as required.
2. Press the TURBO PRESSURE button. The time on the display screen will reduce by 40% and ‘turbo’ will be displayed on screen. If needed, the cooking time can be adjusted further to suit your preferences.
3. Press START/STOP to begin cooking.
4. Once cooking the time is complete the Multi-Cooker will beep and automatically switch to the KEEP WARM setting. Always ensure that food is fully cooked before consuming.

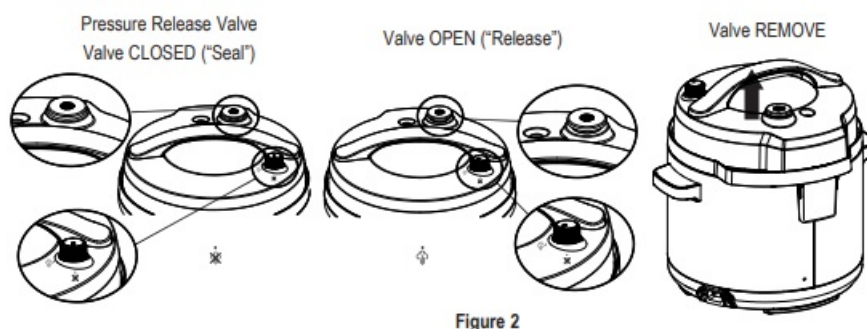
Note: The TURBO PRESSURE function cannot be used with non-pressurised (traditional) settings or when the MultiCooker is set to low pressure. *vs when cooking in the Crockpot CSC062 using the high pressure setting.

RELEASING PRESSURE AT THE END OF COOKING

- **A.** Natural Pressure Release Method: After cooking cycle is complete, let Multi-Cooker naturally release pressure through the Bobber Valve. Unit will gradually cool down on its own. Wait at least 10 minutes after cooking has completed. If using a higher volume of food and liquid, this can take up to 20 minutes. And then, turn the Steam Release Dial to the “Release” position . (see Figure 2). Do not place any part of your hand or body over the steam outlet on top of the valve, as steam is very hot and can scald skin. The pressure has been released when steam is no longer escaping from the valve and the bobber valve has dropped down. Only then is it safe to remove the Lid and serve food. When lifting the lid, use an oven glove to protect your hands.
- **B.** Quick Pressure release method should be used with caution: Turn the Steam Release Dial to the “Release” setting (see Figure 2). Steam will release rapidly from the Steam Release Valve. Do not place any part of your hand or body over the steam outlet on the top of the valve, as steam is very hot and can scald skin. Use this method with caution when cooking liquid ingredients such as casseroles, soups, stocks, beans and pulses. Never use this method when cooking rice, as rice tends to be very delicate. The pressure has been released when steam is no longer escaping from the valve and the bobber valve has dropped down. Only then is it safe to remove the Lid and serve food. When lifting the lid, use an oven glove to protect your hands.

SLOW COOKING

- **LOW Setting:** This is suitable for simmering and slow cooking. Recommended cooking times in LOW are from 6 to 8 hours.
- **HIGH Setting:** This is for faster cooking. Recommended cooking times in HIGH are from 2 to 4 hours.
- **KEEP WARM Setting:** When cooking time is completed, the Multi-Cooker automatically switches to the KEEP WARM setting to prevent overcooking and to keep your cooked food warm until serving – perfect for busy families, those on the run and those who need flexible meal times. This setting is not hot enough to cook and should only be used to keep hot, cooked food warm for serving.



Note: When slow cooking, the ideal fill level for your ingredients is between the 1/2 and 2/3 marks. Never fill the Cooking Pot above the MAX line.

Due to the multi-functionality of the CSC062 appliance, its slow cooking function works in a slightly different way to regular Crockpots. If using a recipe for a similar-sized Crockpot, you may need to increase the cooking time for use with the CSC062.

USING THE SLOW COOK FUNCTION

The SLOW COOK function does not use pressure in the cooking process, but some pressure can build inside the unit during cooking. When using this function, ensure the Steam Release Dial is in the “Release” position. This function will cook similarly to standard slow cookers, using lower temperatures and longer cooking times to achieve tender, flavorful meals. Place the Multi-Cooker on a flat, level surface. Place Cooking Pot inside Heating Base. Plug the Multi-Cooker into a wall outlet. The Multi-Cooker will beep, and the Display Screen will illuminate with four dashes (- - - -).

1. Place your food and liquid inside the removable Cooking Pot.
2. Place the Lid onto the Multi-Cooker and align with . To lock, rotate counterclockwise to the LOCKED position.
3. Rotate the Steam Release Dial to the “Release” position.

Note: Although this setting will not use pressure in the cooking process, some pressure can build inside the unit during cooking. This is why it’s important to keep the Steam Release Dial in the “Release” position.

4. Press the SLOW COOK button and adjust the time and temperature as needed.

Note: See the Cooking Guide on page 12 to find the possible time and temperature adjustments.

5. Press START/STOP. The time will begin to count down.
6. After the set cooking time has elapsed, the Multi-Cooker will beep and will automatically switch to the KEEP WARM setting. The Display Screen will therefore change from the cook time to a new timer that will count up to 4:00 (4 hours) or until you press the START/STOP button. After 4 hours in the KEEP WARM setting, the Multi-Cooker will turn off.

COOKING GUIDE

Cooking Function	Default Setting	Pressure Adjustments	Temperature Adjustments	Cook Time Range
SLOW COOK	High temp / 4 hours	N/A	Low-High	30 minutes – 20 hours
STEAM	High pressure / 10 minutes	Low, High, Turbo	N/A	1 minute – 1 hour
BROWN/SAUTÉ	High temp / 30 minutes	N/A	Low-High	5 minutes – 30 minutes
SOUS VIDE	60°C / 1 hour	N/A	24 -90°C	5 minutes – 24 hours
SIMMER	Low temp / 15 minutes	N/A	Low-High	5 minutes – 4 hours
KEEP WARM	Warm temp / 4 hours	N/A	Warm	30 minutes – 4 hours
MEAT/POULTRY	High pressure / 35 minutes	Low, High, Turbo	N/A	5 minutes – 2 hours
BEANS/CHILI	High pressure / 20 minutes	Low, High, Turbo	N/A	1 minute – 4 hours
RICE/GRAINS	High pressure / 12 minutes	Low, High, Turbo	N/A	3 minutes – 30 minutes
YOGURT	Low temp / 8 hours	N/A	Low-High	Low: 6 hours – 12 hours High: N/A
DESSERT	Low pressure / 10 minutes	Low-High	N/A	5 minutes – 2 hours
SOUP/STEW	High pressure / 30 minutes	Low, High, Turbo	N/A	5 minutes – 2 hours
MANUAL	High pressure / 30 minutes	Low, High, Turbo	N/A	1 minute – 4 hours

NOTE: Using the TURBO PRESSURE function will reduce the selected cooking time by 40%*. The TURBO PRESSURE function can be used with the STEAM, RICE/GRAINS, BEANS/CHILI, MEAT/POULTRY, SOUP/STEW and MANUAL settings. *vs when cooking in the Crockpot CSC062 using the high pressure setting.

STEAMING

The STEAM function is perfect for gently steaming fish and vegetables. It is pre-programmed to use the HIGH pressure cooking setting. When steaming, use the Steaming Rack.

Capacity: When the Multi-Cooker is used with the STEAM function, the maximum capacity of liquid should be just under the rack wires, so that the liquid is not touching the food.

Note: The unit cannot pressure cook without liquid. Ensure a minimum of 250ml of liquid is used inside the removable Cooking Pot.

USING THE STEAM FUNCTION

Place the Multi-Cooker on a flat, level surface. Place Cooking Pot inside Heating Base. Plug the Multi-Cooker into a wall outlet. The Multi-Cooker will beep, and the Display Screen will illuminate with four dashes (- - - -).

1. Add 250ml of water to the bottom of the removable Cooking Pot and insert the cooking rack. Ensure water is just under the wires of the rack so that food is not touching water.
2. Place your food on the cooking rack.
3. Place the Lid on and lock by rotating counterclockwise to the LOCKED position.
4. Rotate the Steam Release Dial to the “Seal” position.

5. Press the STEAM button and adjust the time and pressure as needed.

Note: See the Cooking Guide on page 12 to find the possible time and pressure adjustments.

6. Once you have made the desired adjustments, if any, press START/STOP.

7. The Multi-Cooker needs to gain pressure before pressure cooking can begin. When the Multi-Cooker is gaining pressure, "HEAt" will appear on the Display Screen and the time will not count down. When pressure has been reached, "HEAt" will disappear on the Display Screen, all 5 lights on the status bar will be illuminated and the time will begin to count down.

8. After the set cooking time has elapsed, the Multi-Cooker will beep and will automatically switch to the KEEP WARM setting. The Display Screen will therefore change from the cook time to a new timer that will count up to 4:00 (4 hours) or until you press the START/STOP button. After 4 hours in the KEEP WARM setting, the Multi-Cooker will turn off.

TIP: See the Steaming Chart on page 13.

CAUTION: During cooking, steam will build up in the Multi-Cooker, so when lifting the Lid use a kitchen glove or mitt to protect your hand.

STEAMING CHART

Food	Amount	Amount of water	Pre-prep	Cooking Time , minutes
Asparagus	250g	400ml	trim woody ends	2
Broccoli	300g	400ml	trim stalks	2
Brussel Sprouts	400g	400ml	peel outer leaves, leave whole	4
Butternut Squash	1 whole, 900g-1kg	400ml	cut in half, remove seeds, slice into 6	7
Carrots	500g	400ml	sliced into 1 cm rounds	5
Carrots and Swede	600g	400ml	peel and cut into similar sized pieces	6
Cauliflower	500g	400ml	cut into 5cm florets	3
Corn on the Cob	2	400ml	remove any outer leaves	3
Frozen Chunky Vegetables	500g	400ml	cook from frozen	3
Green cabbage	1 whole	400ml	cut into quarters	4
Leeks	500g	400ml	trim ends and cut into 2 cm rounds	4
New Potatoes	750g	400ml	leave whole	8
Sweet Potatoes	900g – 1kg	400ml	peel and cut into large chunks	5
White potatoes, ideal for mash	900g – 1kg	400ml	peel and cut into large chunks	9
Basmati Rice	400g (2 cups)	600ml	rinse rice before use	6
Brown Rice	400g (2 cups)	400ml	rinse rice before use	22
Eggs	6	400ml	whole in shell	7
Chicken fillet	2-4 fillets	400ml	season before cooking	8

USING THE BROWN/SAUTÉ FUNCTION

This setting does not cook under pressure. It works similarly to standard cooking, requiring dry heat, and therefore does not need the Lid. Do not use the Lid with this function. Place the Multi-Cooker on a flat, level surface. Place Cooking Pot inside Heating Base. Plug the Multi-Cooker into a wall outlet. The Multi-Cooker will beep, and the Display Screen will illuminate with four dashes (- - - -).

1. Select the BROWN/SAUTÉ function and adjust the time and temperature if necessary, using the TEMP/PRESSURE and TIME buttons (+ and -).
2. Press START/STOP.
3. When the Multi-Cooker is pre-heating, “HEAt” will appear on the Display Screen. When the temperature has been reached and all 5 lights on the status bar are illuminated, the timer will start counting down. Using plastic tongs, carefully add your food to the hot pot.

BROWN/SAUTÉ can be used for each of the following:

- **A.** Brown (sear) meats for casseroles and soups. Browning meat prior to pressure cooking and slow cooking not only gives your food great color, but it also seals in the juices and flavors and keeps the meat tender.
- **B.** Sauté onions or mirepoix (mixture of chopped onion, carrot, and celery), among many other foods, often used in pressure cooker and slow cooker recipes. Sautéing onions allows caramelization which contributes to flavor and color in the end dish.
- **Capacity:** When the Multi-Cooker is used to brown or sauté it may be best to cook in batches to ensure the food is evenly cooked.

USING THE RICE/GRAINS FUNCTION

Place the Multi-Cooker on a flat, level surface. Place Cooking Pot inside Heating Base. Plug the Multi-Cooker into a wall outlet. The Multi-Cooker will beep, and the Display Screen will illuminate with four dashes (- - - -).

1. Measure the desired quantity of rice.

Note: 1 cup uncooked white rice = 2 cups of cooked white rice (approximately). 1 cup uncooked brown rice = 2 cups cooked brown rice (approximately).

2. Place the measured rice in a strainer and wash rice thoroughly under cold water. Wash until the water runs clear. This removes excess starch which helps to achieve fluffier rice, and prevents rice grains sticking to the Cooking Pot. Rinsing the rice reduces the build-up of starchy water and bubbles that sometimes form around the Valve Cover and Lid, which can cause spitting from the Steam Release Valve.
3. Ensure the Cooking Pot is clean and dry before placing it inside the Heating Base.
4. Place the washed rice in the Cooking Pot. Add the quantity of water needed for your recipe (Standard ratio — 1 cup of uncooked rice : 1.5 cups of water). Ensure that a minimum of 250ml of liquid is placed inside the removable Cooking Pot.
5. Place the Lid on and lock by rotating counterclockwise to the LOCKED position.
6. Turn the Steam Release Dial to the “Seal” position.
7. Press the RICE/GRAINS button and adjust the time and pressure as needed.

Note: See the Cooking Guide on page 12 to find the possible time and pressure adjustments.

8. Once you have made the desired adjustments, if any, press START/STOP.
9. The Multi-Cooker needs to gain pressure before pressure cooking can begin. When the Multi-Cooker is gaining pressure, “HEAT” will appear on the Display Screen and the time will not count down. When pressure has been reached, “HEAT” will disappear on the Display Screen all 5 lights on the status bar will be illuminated and the time will begin to count down.
10. After the set cooking time has elapsed, the Multi-Cooker will beep and will automatically switch to the KEEP WARM setting. The Display Screen will therefore change from the cook time to a new timer that will count up to 4:00 (4 hours) or until you press the START/STOP button. After 4 hours in the KEEP WARM setting, the Multi-Cooker will turn off.

TIPS:

1. Do not keep rice in the pot for extended periods of time on the KEEP WARM setting, as the rice will become dry and the quality will deteriorate. Use the supplied plastic spoon to stir and serve the rice. Do not use metal

utensils, as these will scratch the non-stick coating.

2. As rice grains can be delicate, at the end of cooking wait until the pressure releases naturally. Do not use the Quick Pressure Release Method (see page 9 for instructions on the Natural Pressure Release Method).
3. Standard ratio for cooking rice — 1 cup of uncooked rice : 1.5 cups of water

CAUTION: During cooking, steam will build up in the Multi-Cooker, so when lifting the Lid use a kitchen glove or mitt to protect your hand. If food sticks or burns to the surface of the Cooking Pot, then fill it with hot soapy water and let it soak before cleaning. Use a rubber or nylon spatula to remove stubborn residue. If scouring is necessary, use a non-abrasive cleaner and a nylon scouring pad or brush. Although the Cooking Pot is dishwasher safe, we recommend hand-washing to preserve the non-stick coating and avoid potential discoloration of the outer surface of the cooking pot. If white spots form on surface of Cooking Pot, then soak it in a solution of vinegar or lemon juice and warm water for 30 minutes. Rinse and dry.

Note: Never use metal utensils or cleaning devices on the Cooking Pot, as this may result in scratching and damaging the non-stick coating.

YOGURT

The YOGURT function can be used to make yogurt in your Multi-Cooker. When making Yogurt, the Multi-Cooker has 2 steps:

1. Step 1: Scalding milk – High
2. Step 2: Incubation for fermenting – Low

We recommend following both steps to achieve great-tasting yogurt.

USING THE YOGURT FUNCTION

Place the Multi-Cooker on a flat, level surface and place the Cooking Pot inside the heating base. Plug the Multi-Cooker into a wall outlet. The Multi-Cooker will beep and the display screen will illuminate with four dashes (—)

Step 1 (Scalding milk)

1. Place your milk into the Cooking Pot.
2. Select the YOGURT function and adjust the temperature setting to High. This programme is designed to heat your milk to approx. 80°C – 85°C and you do not need to select a time. The unit will beep and the word DonE will show on the Display Screen once finished.
3. Allow the milk to cool to 43°C – 46°C (this can be done quicker by placing the Cooking Pot into your sink, filled with cold water).

Step 2 (Incubation for fermenting)

1. Place your yogurt culture into a bowl, add a couple of ladles of the warmed milk and whisk to combine.
2. Pour into the Cooking Pot with the milk and stir well.
3. Place the pot into the base and select the YOGURT function. The time can be adjusted if necessary.
4. Once the programme has finished, do not stir. Allow cooling before refrigerating.
5. For a thicker Greek style yogurt, strain through a muslin cloth.

SOUS VIDE

- The SOUS VIDE function is perfect for sous vide cooking deliciously tender meat, poultry, fish and vegetables. The sous vide cooking process involves vacuum sealing food, submerging it in water heated to a precise temperature and maintaining this temperature for a period of time to achieve consistent cooking results.
 - The SOUS VIDE function allows for precise temperature control and can be adjusted in 1 degree increments from 24-90°C.
 - The cooking time can be adjusted as required from 0:05-24:00hrs.
 - The Sous Vide rack provided can be used to position individual portions of food in the water, ensuring food remains separated for even cooking results. Larger joints of meat can be submerged in water without the rack.
- NOTE:** You will need vacuum-sealed pouches in order to use this function. FoodSaver® bags and systems are recommended.

USING THE SOUS VIDE FUNCTION

Place the Multi-Cooker on a flat level surface and place the Cooking Pot inside the heating base. Plug the Multi-Cooker into a wall outlet. The Multi-Cooker will beep and the display screen will illuminate with 4 dashes (—).

1. For individual portions of food, add the Sous Vide rack.
 2. Add water to the desired level, depending on the weight/quantity of the food to be cooked.
 3. Press the SOUS VIDE button and adjust the temperature and time to your preference.
- NOTE:** See the Sous Vide cooking guide on page 22 for guidance on cooking temperatures and times.
4. Place the lid on top, this does not need to be locked in place, open the steam release valve.
 5. Press START/STOP and allow the water to heat. The status bar indicates when heating is in progress and the flashing display indicates that further time is needed to reach the selected temperature. Once the correct temperature is reached the unit will display the set time.
- NOTE:** If the water added is over the selected temperature then the screen will display 'Hot' and the status bar will flash.
6. Carefully remove the lid and add the vacuum-sealed pouch of food either into the rack or submerged in the warm water.
 7. Replace the lid and do not lock into place Allow the food to cook for the programmed time.
 8. Once complete the unit will switch off and you can remove your food pouch safely using a pair of tongs.

USING THE STERILISE FUNCTION

Place the Multi-Cooker on a flat level surface and place the Cooking Pot inside the heating base. Plug the Multi-Cooker into a wall outlet. The Multi-Cooker will beep and the display screen will illuminate with 4 dashes —.

1. Place the steaming rack into the bottom of the pot and add approx 300ml of water.
 2. Add items to be sterilised, ensuring any bottles or jars are inverted upside down.
 3. Place the lid on and lock by rotating counterclockwise to the LOCKED position.
 4. Rotate the steam release dial to the "Seal" position.
 5. Press the STERILISE button.
- Note:** Time and pressure cannot be adjusted on this setting.
6. Press START/STOP.
- Note:** The Multi-Cooker needs to build pressure before Sterilising can begin. When all the lights on the status bar are illuminated the Multi-Cooker has reached the correct pressure level and is ready to begin Sterilising.
7. After the sterilise time has elapsed the unit will beep and automatically switch to the KEEP WARM setting. The

display screen will change from the Sterilising time to a new timer that will count up to 4:00 (4 hours) or until you press the START/STOP button. After 4 hours on the KEEP WARM setting the multi-cooker will go into stand by mode and the display screen will illuminate with four dashes (—).

8. Once pressure has been released from the unit you will be able to safely open the lid.

Note: During sterilisation steam will build in the Multi-Cooker, so when lifting the lid, use a kitchen glove or mitt to protect your hand.

USING THE SIMMER FUNCTION

Place the Cooking Pot inside the heating base. Plug the Multi-Cooker into a wall outlet. The Multi-Cooker will beep and the display screen will illuminate with 4 dashes (—)

1. Add water to the desired level.

Note: Do not fill beyond the MAX line inside the bowl

2. Select the SIMMER button and adjust the time and temperature to your preference. Use the HI temperature setting to bring the water to boil and then use the LO temperature setting to reduce the water to a simmer.
3. Press START/STOP and allow the water to heat to the selected temperature. The status bar indicates when heating is in progress. When all the lights on the status bar are illuminated the water has reached the correct temperature.
4. Add food to the Cooking Pot and do not place the lid on the Multi-Cooker.

Note: When boiling and simmering thick sauces and soups, hot spots can develop causing the food to bubble and spit. Please ensure that food is not left unattended and the pot is stirred regularly and carefully.

5. Once the cooking time is complete the unit will automatically switch to the KEEP WARM setting. The display screen will change from the cooking time to a new timer that will count up to 4:00 (4 hours) or until you press the START/ STOP button. After 4 hours on the KEEP WARM setting the Multi-Cooker will go into stand by mode and the display screen will illuminate with four dashes.

TO CHANGE A SETTING

It's easy to switch functions during cooking. Press the START/STOP button and then select the new desired cooking function. A new timer will flash on the Display Screen, and the selected function will also flash. Select the desired time, pressure, and/or temperature. Press the START/ STOP button and the new function will begin preheating.

• To Change the Cooking Time:

You can change the cooking time before cooking begins by pressing the + and – buttons before pressing START/STOP. Press and release to change slowly. Press and hold to change time quickly. If you pass the desired temperature or time, press the opposite button.

• To Change the Pressure:

You can change the pressure on certain pre-set functions before cooking begins by pressing the TEMP/PRESSURE + and – buttons or TURBO PRESSURE button before pressing START/STOP.

• To Change the Temperature:

You can change the temperature on certain functions before cooking begins by pressing the TEMP/PRESSURE + and – buttons before pressing START/STOP.

CARE AND CLEANING

Cleaning should only be carried out when the the Crockpot® Turbo Express Pressure Multi-Cooker is cool and unplugged. Allow the Multi-Cooker to completely cool before cleaning. Do not use the removable Cooking Pot on the stovetop, inside a microwave oven or inside an oven. Use the pot only inside the Crockpot® Turbo Express Pressure Multi-Cooker Heating Base. Wash the Sealing Gasket and Lid by hand in warm, soapy water. Dry all parts thoroughly



Figure 3

- **Cooking Pot:**

When removing the Cooking Pot from the Heating Base, always use two hands and lift directly upward. Failure to do so may result in scratching the outside of the Cooking Pot (see figure 3).

- **Exterior**

Wipe the exterior of the Heating Base with a damp cloth and polish dry. DO NOT use harsh abrasives, scourers or chemicals, as these will damage the surfaces. To prevent damage to the Multi-Cooker do not use alkaline cleaning agents when cleaning. Only use a soft cloth and mild detergent. Never immerse the heating base, or power cord and plug in water or any other liquid.

- **Condensation Collector**

Empty any collected water from the Condensation Collector after each use. Wash in warm, soapy water.

- **Lid and Sealing Gasket**

Always examine the gasket before each use. The silicon Sealing Gasket on the inside of your Multi-Cooker Lid may deteriorate over time. Remove Sealing Gasket for cleaning as needed. Hand clean using warm, soapy water, dry thoroughly, and replace Sealing Gasket in Lid before use. Leave the Lid unturned for storage, as this will also extend the life of the gasket. Sealing Gasket may need to be replaced every 1 – 2 years depending on regular use. Contact Crockpot® customer service to order replacement parts.

- **Steam Release Valve**

Ensure the Steam Release Valve is clear from debris before you begin using the Multi-Cooker. Remove the valve and gently clean. Ensure it is completely dry before replacing.

- **Steam Diffusion Cap**

Ensure the Steam Diffusion Cap is clear from debris before you begin using the Multi-Cooker. Slide the cap off the Steam Release Valve to remove and gently clean.

- **Steam Release Valve Cover**

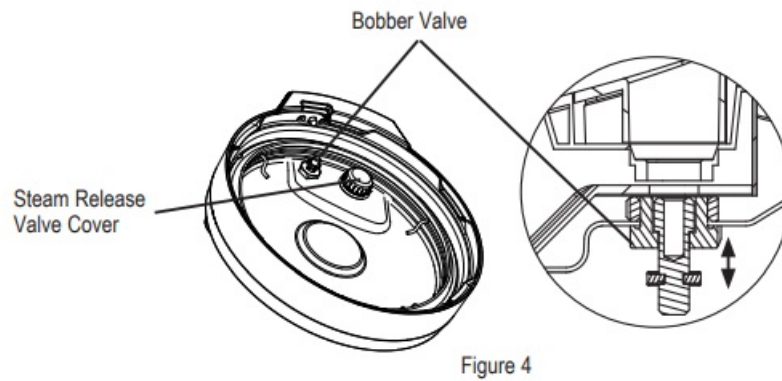
The Steam Release Valve Cover is on the underside of the Lid. Ensure it is clear from debris before you begin using the Multi-Cooker. To clean, carefully pull the cover off and clean using warm, soapy water. Press the cover back into its place after cleaning is complete.

- **Bobber Valve**

Gently press the valve up and down 2-3 times and ensure it is clear from debris before you begin using the Multi-Cooker.

- **Lid Lock Pin**

Gently press the pin and ensure it is clear from debris before you begin using the Multi-Cooker.



Note:

1. Condensation may collect inside the Heating Base under the removable Cooking Pot. This is normal. Allow to cool, and then dry using kitchen cloth.
2. Always make sure that each component (pot, valves, gasket, etc.) is completely dry before you put back into the MultiCooker.

TROUBLESHOOTING

Error	Solution
"LID" blinking and beep	Ensure that the Lid is closed completely and in the LOCKED position, aligning with .
Display "E1"	The Multi-Cooker will stop the cooking cycle. Unplug Multi-Cooker and contact service center.
Display "E2"	The Multi-Cooker will stop the cooking cycle. Unplug Multi-Cooker and contact service center.
Display "E3"	The Multi-Cooker will stop the cooking cycle. Unplug Multi-Cooker, and allow to cool down completely. Once Multi-Cooker has cooled down, check all parts of the Lid (See page 18). Turn Lid to LOCKED position. Ensure Steam Release Dial is in "Seal" (closed) position. If this error code occurs again, unplug Multi-Cooker and contact service center.

Display "E5"	The Multi-Cooker will stop the cooking cycle. Unplug Multi-cooker and allow to cool down completely. Once Multi-cooker has cooled down remove the lid and check the cooking pot. Do not use the lid when using the BROWN/SAUTE and SIMMER functions. When using SLOW COOK, SOUS VIDE, YOGURT and KEEP WARM functions, make sure that the steam release dial is in the "Release" (open) position before starting the cooking cycle.
Display "E6"	The Multi-Cooker will stop the cooking cycle. Unplug Multi-Cooker and allow to cool. Once it is cooled down, remove the Lid and check the Cooking Pot. Add liquid as necessary. Ensure a minimum of 250ml of liquid is used inside the removable Cooking Pot. If using a pressure cooking function, ensure that the Steam Release Dial is in the "Seal" (closed) position.
Display "E7"	The Multi-Cooker will stop the cooking cycle. Unplug Multi-Cooker and contact service center.

ERROR CODES

HINTS AND TIPS

Hints and Tips to get the best use of your Crockpot® Turbo Express Pressure Multi-Cooker: Go to the Crockpot® website at www.crockpot.co.uk for additional recipes, hints, tips and much more. With your Crockpot® Turbo Express Pressure Multi-Cooker you can create a large variety of delicious meals, snacks and desserts. Various foods take different times to cook perfectly, so sometimes it may take some trial and error to get the cooking times right for you.

1. Please refer to your Crockpot® Turbo Express Pressure Multi-Cooker owner's manual when using your Multi-Cooker.
2. Never fill the Cooking Pot past the MAX line.
3. Do not leave Multi-Cooker plugged in when not in use.
4. Make sure Multi-Cooker is kept away from cabinets and walls when in use.
5. The Cooking Pot is designed to be used only in this Multi-Cooker. Do not use on stovetop, in microwave, or in oven.
6. The provided Steaming Rack is designed to be used in this Multi-Cooker. It should not damage the surface of the Cooking Pot.
7. When removing the Lid, use a pot holder to grasp the Lid Handle and lift away from your body to allow steam to escape.
8. Always place a trivet or pot holder under the Cooking Pot if it is removed from the Heating Base.
9. Do not leave the steaming rack submerged in water for prolonged periods of time.

HINTS AND TIPS FOR SLOW COOKING

- If you are slow cooking, you can use the BROWN/SAUTÉ function first, which allows you to sear meats and vegetables at the beginning but also allows you to thicken sauces and make gravies at the end. Browning meat prior to slow cooking not only gives your food great color, but it also seals in the juices and flavors and keeps the meat tender.
- To thicken a casserole at the end of cooking, use the BROWN/SAUTÉ function and stir a small amount of corn flour with water. Allow to simmer, stirring until thickened.
- When using the SLOW COOK function, make sure the Steam Release Dial is in the “Release” (open) position.
- When using the SLOW COOK function, the Multi-Cooker does not recover lost heat quickly, so only lift the Lid if necessary or if instructed to do so in the recipe. It’s a good idea to monitor your slow cooking results throughout the cooking cycle by quickly removing the Lid and checking, then quickly replacing the Lid. Different cuts and thickness of meats and vegetables can vary cooking times.
- It is not uncommon for meat to cook faster than root vegetables. It is for this reason that we recommend chopping all vegetables to a similar small size. Meat can be cut into larger chunks because if it is cut too small, it will break up once cooked and tenderized.
- Slow Cooking reduces evaporation, resulting in the flavors and juices being maintained. Keep this in mind when creating your own recipes, as you may not require as much liquid as you would when using other cooking methods.

HINTS AND TIPS FOR SOUS VIDE COOKING

- Sous Vide cooking requires all foods to be completely vacuum-sealed first. FoodSaver® bags and vacuum sealers can be used for this. Visit www.foodsaver.co.uk for more information.
- Fill the Cooking Pot approximately half full for larger, heavier foods and 2/3 full for lighter foods. Ensure that all food is completely submerged before cooking.
- Fill the Cooking Pot with warm water to decrease the time taken to heat up to the desired temperature.
- During Sous Vide cooking the lid does not need to be locked into place, simply place on the top of the pot when you have added your food with the steam valve opened.
- If the food is not going to be consumed immediately, plunge the pouch into iced water to quickly reduce the temperature. Refrigerate until required and when ready, reheat the food until the internal temperature is above 75°C.
- When Sous Vide cooking is complete you may wish to sear meats to enhance the flavour and add colour.

Temperature	Temperature Suggestions	Recipes Ideas
High	Use this setting for recipes that require shorter cooking times, generally 4-6 hours.	Ideal for sauces, chili, potato dishes, cheese dishes, chicken wings and meatballs in sauce
Low	Use this setting for recipes that require longer cooking times. This setting is used for recipes that usually require cooking for more than 8 hours. Perfect for less tender cuts of meats.	Ideal for less tender cuts of meat, braised meats, dried beans, soups and stews

SOUS VIDE COOKING GUIDE

Food	Recommended Thickness	Cooking Temperature	Cooking Time
Beef			
Fillet, sirloin, rib eye, T-bone, chops	2-5cm	49°C or higher	1-1.5 hours
Topside, top rump, silverside	8-12cm	56°C or higher	24 hours
Braising steak, ox tail	2-5cm	56°C or higher	8-10 hours
Lamb			
Rump, fillet, chops, rack	4-6cm	49°C or higher	1-2 hours
Shoulder, leg, shank	8-10cm	56°C or higher	8-10 hours
Pork			
Chops, Loin	2-4cm	56°C or higher	4 hours
Belly, Ribs			
Poultry			
Chicken Breast	3-5cm	62°C	1-2 hours
Chicken Thigh	3-5cm	65°C	1-2 hours
Chicken Thigh (with bone)	3-6cm	82°C	1.5-3 hours
Duck Breast	3-5cm	64°C	2-4 hours
Fish			
Fillets	2-4cm	50°C or higher	1 hour
Whole fish	4-6cm	60°C	1-1.5 hours
Shellfish			
Prawns	1-3cm	60°C	1 hour
Lobster	4-6cm	60°C	1 hour
Scallops	2-4cm	60°C	1 hour
Vegetables			
Tender Vegetables	1-5cm	83°C or higher	1 hour
Root Vegetables	1-5cm	83°C or higher	1-1.5 hours

AFTER SALES SERVICE & REPLACEMENT PARTS


In the case the appliance does not operate but is under warranty, return the product to the place it was purchased for a

replacement. Please be aware that a valid form of proof of purchase will be required. For additional support, please contact our Consumer Service Department at: United Kingdom: 0800 028 7154 | Spain: 0900 81 65 10 | France: 0805 542 055. For all other countries, please call +44 800 028 7154. International rates may apply. Alternatively, e-mail: CrockpotEurope@newelco.com.

WASTE DISPOSAL

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. E-mail us at CrockpotEurope@newellco.com for further recycling and WEEE information

Documents / Resources

 <p>crockpot.</p> <p>Crockpot® Turbo Express Pressure Multi-Cooker Instruction Manual READ AND SAVE THESE INSTRUCTIONS</p>	<p>crockpot express CSC062 Turbo Express Pressure Multi-Cooker [pdf] Instruction Manual CSC062, Turbo Express Pressure Multi-Cooker, Pressure Multi-Cooker, Turbo Express Multi-Cooker, Multi-Cooker, CSC062</p>
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References

- [Newell Brands](#)
- [crockpot.co.uk](#)
- [Homepage - Food saver UK](#)