



# MULTI SKILLET DELUXE **USER GUIDE**

# IMPORTANT SAFEGUARDS

**When using your appliance, basic safety precautions should always be followed, including the following:**

1. Read all instructions prior to using
2. Do not touch hot glass surface. Use handles to move the cooking pot or grill/griddle plate.
3. Do not allow this item to be used as a toy. Close attention is necessary when used by or near children. This appliance is not intended for use by children.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Do not use with damaged cord or plug. Do not use if it has been dropped, damaged, left outdoors, or dropped in water. Return it to the service center for examination, repair or adjustment.
7. It is recommended to regularly inspect the appliance to avoid a hazard.
8. To protect against risk of electrical shock, do not immerse cord, plug or the appliance in water or other liquids. This may cause personal injury and/or damage to the product. See instructions for cleaning.
9. Fully unwind the power cord before use.
10. Never remove the plug from the socket by pulling the power cord. Always unplug from the plug gripping the area.
11. Do not let cord hang over the edge of the table, counter, or touch hot surfaces. Do not place on or near a gas or electric burner, or in a heated oven. Do not let the power cord become knotted.
12. Unplug from power outlet when not in use and before cleaning. Allow unit to cool before adding or removing parts and before cleaning the appliance.
13. Do not handle plug or appliance with wet hands.
14. To disconnect: press the "Power" button to power the unit off, then switch off at the power outlet, then unplug and allow to cool, if appliance is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.
15. Any maintenance other than cleaning should be performed at an authorized service center.
16. Use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock, injury or damage to the product.
17. The unit is not intended to be operated by means of an external timer or separate remote-control system.
18. Do not use outdoors.
19. This appliance is for household use only.
20. Do not use the appliance for anything other than its intended purpose. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
21. To protect against fire, do not operate the unit in the presence of explosive and/or flammable fumes.
22. Extreme caution should be exercised when using or moving the appliance containing food or other hot liquids.
23. Do not move the appliance during cooking.
24. Use only a level, dry and heat-resistant surface. Do not place the Multi Skillet Deluxe on the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
25. Do not place the Multi Skillet Deluxe on the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
26. Position the Multi Skillet Deluxe well away from walls, curtains and other heat or steam sensitive materials. Minimum of 8" distance.
27. When using the Multi Skillet Deluxe, provide adequate space above and on all sides for air circulation.
28. To eliminate a choking hazard for young children, remove and safely discard the protective cover that is fitted to the power plug on the appliance.
29. Remove any packaging material and promotional stickers before using the Multi Skillet Deluxe for the first time.
30. Always ensure the Multi Skillet Deluxe is properly assembled before use.

31. Never plug in or switch on the Multi Skillet Deluxe without having the removable cooking pot or grill/griddle plate on the heating base.
32. Use only the removable cooking pot or grill/griddle plate supplied. Do not use any other bowl or grill/griddle plate on the heating base.
33. Do not place food or liquid directly on the heating base. Only the removable cooking pot is designed to contain food or liquid.
34. Never operate the Multi Skillet Deluxe without food & liquid in the removable cooking pot or grill/griddle plate.
35. Ensure that the food or liquid to be cooked fills half or more of the removable cooking pot before switching on the appliance.
36. The glass lid has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not unbreakable. If struck extremely hard it may break or weaken, and could at a later time, shatter into small pieces without any apparent cause.
37. Always have the glass lid placed securely into position on the removable cooking pot throughout operation of the appliance unless stated in the recipe to have it removed.
38. Do not place the removable cooking pot when hot on any hot surface that may be affected by heat.
39. Avoid sudden temperature changes. Do not place frozen or very cold foods into the removable cooking pot or grill/griddle plate when it is hot. Do not place removable cooking pot or grill/griddle plate when hot into cold water.
40. Do not use the removable cooking pot in a conventional oven.
41. Do not use a damaged or cracked removable cooking pot or plate. Replace before using.
42. Avoid scalding from escaping steam when removing the glass lid from the removable cooking pot by carefully lifting the lid angled away from yourself.
43. Do not allow water from the lid to drip into the heating base, only into the removable cooking pot.
44. Do not place anything, other than the lid, on top of the Multi Skillet Deluxe when assembled, when in use & when stored.
45. Keep the heating base, removable cooking pot & glass lid clean. Follow the cleaning instructions provided in this book.
46. If using plastic utensils, do not leave inside the appliance when hot or on sauté setting.
47. Carefully read all instructions before operating the Multi Skillet Deluxe and save for future reference.

#### **INSTRUCTIONS**

- Do not cover. Allow the Multi Skillet Deluxe to cool fully before storing.
- The surfaces of the Multi Skillet Deluxe will become hot during use. Do not touch; wear oven gloves when handling the appliance during and immediately after use and long handled utensils when checking on the food.
- Do not use Multi Skillet Deluxe near or under surfaces that are heat sensitive or those that may be damaged by steam.
- To prevent burns, remove lid slowly and with the underside of lid angled away from you to allow any steam to escape gradually. Do not reach over the appliance while it is cooking.
- Do not heat or pre-heat the Multi Skillet Deluxe when empty.
- Only use with supplied parts.
- The removable cooking pot or grill/griddle plate will not withstand sudden temperature changes. Always ensure the cooking pot or grill/griddle plate is at room temperature before adding hot or cold items.

#### **SHORT CORD INSTRUCTIONS**

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.

#### **GROUNDING INSTRUCTIONS**

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle.

# SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

# HEALTHY COOKING STARTS WITH GREENPAN

Since inventing healthy ceramic nonstick in 2007, we've dedicated ourselves to unique advances that make cooking better for everyone. From healthy ceramic nonstick cookware to revolutionary home appliances, our groundbreaking designs deliver remarkable performance so you can focus on the flavor. Enjoy!

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# PARTS

- A.** Base
- B.** Pot Handle
- C.** Lid Handle
- D.** Thermolon™ Volt Ceramic Nonstick Coated Cooking Pot
- E.** Control Panel
- F.** Thermolon™ Volt Ceramic Nonstick Coated Grill/Griddle Plate
- G.** Stainless Steel Steam Rack



# CONTROLS & FUNCTIONS



- A.** "Menu" button: press to select a function. Press until the desired function is illuminated.
- B.** "Timer/Temp" button: press to select the temperature and/or cooking time.
- C.** "Start/Stop" button: press to start or stop the cooking process.
- D.** "-" button: press to decrease the temperature or cooking time.
- E.** "+" button: press to increase the temperature or cooking time.
- F.** "Power" button: press to turn unit on or off. The control panel illuminates once the power button is pressed.

**NOTE:** To change between C° and F°. Press the "Power" button once screen shows "--" hold the "Timer/Temp" for 5 seconds.

## Features and Benefits

- Steam, Sauté, Stir-Fry, Grill, Rice, Stew, Slow Cook
- Thermolon™ Volt Healthy PFAS-Free Ceramic Nonstick for worry-free cooking
- Combination grill and griddle plate
- LED display with time and temperature
- Die cast heating plate for even heating
- Deep 6.5 Qt Pot
- Adjustable temperature & time

# BEFORE FIRST USE

## READ ALL INSTRUCTIONS AND IMPORTANT SAFEGUARDS.

- Remove all packaging materials and check that all items have been received in good condition.
- Remove all plastic bags and dispose of them properly as they can pose suffocation or choking risk to children.
- Wash the removable cooking pot, lid, grill/griddle plate and the steamer in warm, soapy water. Rinse and dry thoroughly.
- Place unit on a dry, level countertop or table. Keep the edge of the unit at least 8" away from any objects.
- When your unit is heating for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.

# OPERATION

Before placing the removable cooking pot, grill/griddle plate or steamer into the unit please ensure the exterior is clean and dry. This will ensure proper contact with cooking surface.

- When using grill function, place the grill/griddle plate on the base of unit.
- When using other functions, place the cooking pot on the base of unit.
- When using the steam function, place the cooking pot with water on the base first, then place the steamer into the cooking pot.

## SAUTÉ FUNCTION

- Place the ingredients in the cooking pot.
- Press "Power" button to turn unit on.
- Press "Menu" button until the "Sauté" function is selected, default time and temperature appear on the display
- Press "Timer/Temp" button and the temperature will blink, press "+" and "-" to adjust the temperature.
- Press "Timer/Temp" button again and timer will blink, press "+" and "-" to adjust the time.
- Press "Start/Stop" button to begin preheating, "PrE" appears on the screen, the unit beeps once preheating finishes, then the unit starts counting down.

- This function works best with lid placed on the Multi Skillet Deluxe.
- After cooking is complete, unit will go into "Keep Warm" mode.

## GRILL FUNCTION

- Place the ingredients on the grill/griddle plate.
- Press "Power" button to turn on the unit.
- Press "Menu" until "Grill" function is selected, default time and temperature appear on display.
- Press the "Timer/Temp" button and the temperature will blink, press "+" and "-" to adjust the temperature.
- Press "Timer/Temp" button again and time will blink, then press "+" and "-" to adjust the time.
- Press "Start/Stop" button to begin preheating, "PrE" appears on the screen, the unit beeps once preheating finishes, then the unit starts counting down.
- After cooking is complete, the unit will go into "Keep Warm" mode.

Note: Do not place the glass lid on grill/griddle plate when cooking.

## SLOW COOK H FUNCTION

- Place the ingredients in the cooking pot.
- Press the "Power" button to turn the unit on.
- Press the "Menu" until the "Slow cook H" function is selected, default time appears on display.
- Temperature is fixed and cannot be adjusted.
- Press "Timer/temp" button and "+" and "-" button to adjust the time.
- Press "Start/Stop" button to start the cooking process.
- This function works best with lid placed on the Multi Skillet Deluxe.
- After cooking is complete, the unit will go into "Keep Warm" mode.

## STEAM FUNCTION

- Add water into the cooking pot, place the steamer in the cooking pot.
- Place the ingredients in the steamer.
- Press "Power" button to turn on the unit.
- Press "Menu" until the "Steam" function is selected, default time appears on display.
- Temperature is fixed and cannot be adjusted.
- Adjust the time by pressing "Timer/temp" button and the "+" and "-" buttons.
- Press "Start/Stop" button to start preheating, "PrE" appears on display, the unit beeps once preheating finishes, then the unit starts counting down.
- This function works best with lid placed on the Multi Skillet Deluxe.
- After cooking is complete, the unit will go into "Keep Warm" mode.

## KEEP WARM FUNCTION

- Place the ingredients in the cooking pot.
- Press "Power" button to turn on the unit.
- Press "Menu" until the "Keep warm" function is selected, default time appears on display.
- Temperature is fixed and cannot be adjusted.
- Press "Timer/Temp" button and "+" and "-" buttons to adjust the time.
- Press "Start/Stop" button to start cooking process.
- This function works best with lid placed on the Multi Skillet Deluxe.
- After cooking is complete, the unit will go into "Standby Mode".

## STEW FUNCTION

- Place the ingredients into the cooking pot.
- Press "Power" button to turn unit on.
- Press "Menu" until the "Stew" function is selected, default time and temperature appear on display.
- Press the "Timer/Temp" button, the temperature will blink. Press "+" and "-" to adjust the temperature.

- Press "Timer/Temp" again and time will blink, then press "+" and "-" to adjust the time.
- Press "Start/Stop" button to begin cooking process.
- This function works best with lid placed on the Multi Skillet Deluxe.
- After cooking is complete, the unit will go into "Keep Warm" mode.

## RICE FUNCTION

- Place rice and water in the cooking pot, cover with the glass lid.
- Press "Power" button to turn on the unit.
- Press "Menu" until the "rice" function is selected.
- Time and temperature cannot be adjusted.
- Press "Start/Stop" button to begin the cooking process
- There is not a temperature display with this function and cooking time is automatically calculated. Time will appear on the display and time will count down for the last 10 minutes of the cooking process.
- After cooking is complete, the unit will go into "Keep Warm" mode.

Function	Default	Temp. Range	Time Range
Sauté	350°F 01:00	250-430°F	5min-1hour (5min/step)
Grill	395°F 01:00	325-430°F	10min-1 hour (5min/step)
Slow Cook H	4:00	//	30min-24hour (30min/step)
Slow Cook L	6:00	//	30min-24hour (30min/step)
Steam	00:15	//	1min-2hour (Short press: 1min/step Long press: 5min/step)
Keep Warm	4:00	//	1hour-10 hour (30min/step)
Stew	195°F 02:00	175-210°F	15min-4hour (5min/step)
Rice	/	/	/

# COOKING GUIDE

Food	Cooking Mode	Temperature	Suggested Temp/Time
Vegetables	Grill/ Sauté/ Steam	212-350°F	Steam vegetables until tender for about 8-20 minutes in Cooking Pot on Steamer Rack. Or Grill: Put vegetables on Grill/ Griddle Plate. Grill time will vary depending on the types of vegetables used but should take between 20 and 30 minutes.
Potatoes	Sauté/Steam	212-375°F	10-12 minutes. Steam for 10-12 minutes in Cooking Pot and sauté to finish, cook to desired crispness.
Meat	Grill/ Sauté/ Slow Cook L; Slow Cook High / Stew/ Steam		Cooking time and temp. will vary depending on the thickness (½"-1 ½") of the meat. Use a meat thermometer to check internal temperature if preferred. (+)
Chicken Breast	Grill/ Sauté/ Steam	212-400°F	20-45 minutes, Cook for 10-20 minutes on each side. Internal temperature should be 175°F—juices will run clear with no signs of pink.
Chicken Thighs	Grill/ Sauté/ Steam	212-400°F	20-45 minutes, Cook for 10-20 mins on each side. Internal temperature should be 175°F—juices will run clear with no signs of pink.
Pork Chops/ Pork Loin	Grill/ Sauté	325-400°F	20-25 minutes. Put Pork on preheated Grill/Griddle Plate. Cook for about 10 to 12.5 minutes per side, depending on the thickness of the pork and desired temperature.
Pork Shoulder	Slow Cook, H/L	N/A	Use Slow Cook Mode in High or Low for 6-8 Hours. Add your favorite seasonings to make your Carnitas, or Pulled Pork.
Sausage Links	Grill/ Sauté	325-430°F	20-30 minutes. Cook Sausage links on the Grill/ Griddle Plate. The grill ribs are perfect for holding the links in place and allow for easy turning for even cooking. Grill for about 5-15 minutes per side depending on the thickness of the sausages.
Hamburgers (½") (+)	Grill/ Sauté	325-430°F	8-12 minutes. Put Hamburgers on the preheated Grill/ Griddle Plate. Cook on each side 4-6 minutes depending on the thickness of the hamburgers and desired temperature.
Steak (1", 1 ½") (+)	Grill/ Sauté	350-430°F	10-20 minutes. Put the steaks on the preheated Grill/ Griddle Plate. Cook for about 5-10 minutes per side, depending on the thickness of the steaks and desired temperature.



Food	Cooking Mode	Temperature	Suggested Temp/Time
Bacon	Sauté	300-430°F	8-25 minutes; Place bacon on cold Grill/ Griddle Plate. Turn to 430°F. Cook until desired crispiness.
Beef Stew	Sauté/ then Stew	350- 430 Sauté Stew at 175-210°F	5-10 minutes for sauté . Sauté Beef 5-10 minutes in Cooking Pot at 430°F. Make sure to sauté all sides. After this keep beef in pot and start adding stew ingredients. Cook on Stew mode for 2-4 hours.
Fish	Grill/Sauté/Steam	212-375°F	10-20 minutes, Cook Fish 5 to 10 minutes per side on preheated Grill/ Griddle Plate.
Scrambled & Fried Eggs	Sauté	250-275°F	4-7 minutes. Break the eggs onto the hot Grill/Griddle Plate (Griddle section). Flip once until whites are set, about 2 to 3.5 minutes, and remove when cooked to desired doneness.
French Toast & Pancakes	Sauté	300-350°F	4-6 minutes . Cook French Toast and Pancakes on the Grill/Griddle Plate (Griddle section). Flip after 2 to 3 minutes, depending on thickness. Cook for an additional 2 to 3 minutes on other side.
Toasted Sandwiches	Grill/ Sauté	300-325°F	Cook Sandwiches on Grill/Griddle Plate for 2-5 minutes on each side to lightly toast the outside of the sandwich, use butter or high spoke point oil to lightly grease Grill/ Griddle plate and flip after desired crispiness.
White & Brown Rice	Rice	N/A	Cook Rice in Cooking Pot. Follow Rice Guide and cook to desired texture and preference.

### NOTE:

\*Cooking Time may vary depending upon ingredients, and thickness of some foods. These are suggested times only and may vary based on ingredients, temperatures, and personal preference.

Always check internal meat temperatures with a food thermometer for safety.

## QUICK TIPS

We recommend using butter or high smoke point oils. Do not use cooking sprays or low smoke point oils, such as olive oil.

## CLEANING AND MAINTENANCE

- Clean the unit after each use.
- Do not use harsh abrasive cleansers as they may cause damage to the nonstick surface.
- Before cleaning, unplug the unit and let it cool completely.
- Wipe the outside of the unit with a damp cloth only – do not immerse in liquid.
- Clean the cooking pot, grill/griddle plate and lid with warm soapy water and mild dish detergent.
- Never immerse the body in water.

Part	Dishwasher/ Hand Wash	Wipe with Damp Cloth
Base		✓
Cooking Pot	✓	
Glass Lid	✓	
Grill/Griddle Plate	✓	
Steam Rack	✓	

**Note:** Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.

Any other servicing should be performed by an authorized service representative.

As a responsible retailer, we care about the environment.



As such, we urge you to follow the correct disposal procedures for the appliance and its packaging materials. This will help conserve natural resources and ensure that these items are recycled in a manner that protects health and the environment.

You must dispose of the appliance and its packaging according to local laws and regulations.

As this appliance contains electronic components, it and its accessories must be disposed of separately from household waste when the appliance reaches the end of its life.

Contact your local authority to learn about your disposal and recycling options.

The appliance should be taken to your local recycling centre. Some collection points accept appliances free of charge.

## BEFORE RETURNING YOUR GREENPAN PRODUCT

If you are experiencing problems with your GreenPan Product, please call

GreenPan customer service at 914-372-7777 before returning the product. A representative can confirm whether the product is under warranty and advise on next steps.

## TROUBLESHOOTING

In the event the unit stops working and indicates an error with a beep and an error code in the LED display, refer to the following table.

Error Code	Problem	Solution
E1	Thermostat Malfunction	Contact customer service
E2	Thermostat Malfunction	Contact customer service

## LIMITED WARRANTY

GreenPan Electrics are covered by a limited warranty against defects in materials and workmanship, beginning on the date of purchase and lasting for two years. If your GreenPan Electrics product has a defect during the warranty period, The Cookware Company (USA), LLC will either repair or replace the product. Further information on the warranty claim process, exclusions from warranty coverage, and other terms can be found in the complete limited warranty for this product, available online at [greenpan.us/warranty](http://greenpan.us/warranty).

## TERMS OF SALE; ARBITRATION

The terms on which The Cookware Company (USA), LLC sells GreenPan Electrics are available online at [greenpan.us/pages/terms-of-sale](http://greenpan.us/pages/terms-of-sale) (the "Terms"). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

In particular, the Terms provide that, by your purchase of this product, you and The Cookware Company (USA), LLC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that you would have if you went to court may also be unavailable or limited in arbitration. Any claim, dispute, or controversy between you and The Cookware Company (USA), LLC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration.

The arbitration will be administered by the American Arbitration Association ("AAA") in accordance with the Consumer Arbitration Rules (the "AAA Rules") then in effect, except as modified hereby. (The AAA Rules are available at [adr.org](http://adr.org) or by calling the AAA at 1-800-778-7879.) The Federal Arbitration Act will govern the interpretation and enforcement of this arbitration and waiver provision.

The Cookware Company (USA), LLC will be responsible for the AAA filing fee of any such proceeding. Other than your right to pursue a claim in small claims court, as described in the Terms, the arbitrator will have exclusive authority to resolve any dispute relating to arbitrability and/or enforceability of this arbitration provision, including any unconscionability challenge or any other

challenge that the arbitration provision or these Terms are void, voidable or otherwise invalid. The arbitrator will be empowered to grant whatever relief would be available in court under law or in equity. Any award of the arbitrator(s) will be final and binding on each of the parties and may be entered as a judgment in any court of competent jurisdiction. Attorney fee shifting in this case is governed by the Terms. You agree to an arbitration on an individual basis. In any dispute, NEITHER YOU NOR THE COOKWARE COMPANY (USA), LLC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY. The arbitral tribunal may not consolidate more than one person's claims and may not otherwise preside over any form of a representative or class proceeding. The arbitral tribunal has no power to consider the enforceability of this class arbitration waiver and any challenge to the class arbitration waiver may only be raised in a court of competent jurisdiction.

If any provision of the arbitration agreement described herein and in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced.

