

StirMax MC107D Series Multi Cooker



# StirMax MC107D Series Multi Cooker Instructions

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# STIRMAX

StirMax MC107D Series Multi Cooker



## Product Information

### Specifications

- Product Name: MULTICUISEUR STIRMAX™
- Model: MC107D
- Technology: StirMax™
- Power Supply: Electric
- Capacity: Two-thirds capacity recommended
- Safety Features: Overheating protection system, short power-supply cord

## Product Usage Instructions

### Important Safeguards

When using the MULTICUISEUR STIRMAX™, follow these important safety precautions:

- Always supervise children or individuals with reduced capabilities when using the appliance.
- Avoid overfilling the appliance beyond two-thirds capacity to prevent spills.
- Use the appliance in a stable location away from flammable materials.
- Ensure proper ventilation and space around the appliance during operation.
- If the appliance malfunctions, unplug it immediately and contact Customer Service for assistance.

### Using The Digital Control Panel

The digital control panel of the MULTICUISEUR STIRMAX™ allows for easy operation. Follow these steps:

1. Plug in the appliance to a power source.

2. Press the power button to turn on the device.
3. Use the control panel to select cooking modes and adjust settings.
4. Press start to begin the cooking process.
5. Monitor the progress through the digital display.

### **Cooking Mode Presets Explained**

The appliance comes with preset cooking modes for convenience. Understand the various presets for optimal results:

- Saute: For browning ingredients before cooking.
- Pressure Cook: For faster cooking under pressure.
- Slow Cook: For low and slow cooking over an extended period.
- Steam: For steaming vegetables or proteins.

Please Read and Save this Use and Care Book.

## **IMPORTANT SAFEGUARDS**

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

- Read all instructions carefully to prevent injuries.
- 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 are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children.
- Children should be supervised to ensure that they do not play with the appliance.
- ALWAYS PLACE UNIT ON A FLAT, HEAT-RESISTANT SURFACE. Intended for counter top use only. DO NOT operate on an unstable surface.
- Cooking appliances should be positioned in a stable location with the handles (if any) positioned to avoid the spillage of hot liquids.
- DO NOT place the appliance Base on or near a hot gas or electric burner or in a heated oven.
- DO NOT operate the appliance in an enclosed space or under low-hanging cabinets. Proper space and ventilation is needed to prevent property damage that may be caused by steam released during operation.
- NEVER operate the appliance near any flammable materials, such as dish towels, paper towels, curtains, or paper plates.
- DO NOT let the cord hang over the edge of the table or counter or touch hot surfaces.
- USE CAUTION when moving the Cooking Pot during or after a cooking cycle.
- Always handle a hot Cooking Pot with oven mitts while cooking. Place hot cookware on heat-resistant surfaces when not seated in the appliance Base.
- CAUTION HOT SURFACES: This appliance generates heat and steam during use. To avoid injury, do not touch the hot surfaces during operation. Proper precautions must be taken to prevent the risk of personal injury, fires, and damage to property.
- DO NOT USE this appliance for anything other than its intended use.
- NEVER FILL THE COOKING POT to more than two thirds capacity. Many foods increase in volume or bubble

vigorously while cooking and might boil over the top. Cooking with the lid on will prevent splatter and possible injury if bubbles burst and touch exposed skin.

- The use of accessory attachments not recommended by Empower Brands, LLC may cause injuries.
- NEVER plug into an outlet located below the counter. The hanging cord may present a hazard.
- NEVER cover the steam release port on the Lid. Orient the glass lid so the steam port is in the rear.
- DO NOT use this appliance outdoors.
- DO NOT OPERATE if the cord or plug are damaged. If the appliance begins to malfunction during use, immediately unplug the cord from the power.
- DO NOT USE OR ATTEMPT TO REPAIR A MALFUNCTIONING APPLIANCE. Contact Customer Service for assistance (see the back of the manual for contact information).
- UNPLUG THE UNIT from the outlet when not in use and before cleaning. Allow the appliance to cool before attaching or removing parts.
- NEVER immerse the appliance Base in water. If the appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into liquid if the appliance is plugged in and immersed. Do not immerse or rinse cords or plugs in water or other liquids.
- To prevent risk of injury, replace only with authorized parts as recommended by Empower Brands, LLC.
- NEVER leave the cooking pot empty when the base is hot except when preheating.
- NEVER leave your appliance unattended. This helps to avoid potential injury to children or the risk of fire.
- ALWAYS supervise children who are near cookware when in use, or injury may result.
- DO NOT handle hot cookware without hand protection. Use care and oven mitts when cooking because the Cooking Pot, its handles, and the appliance will become hot.
- Exercise caution when using the Glass Lid.

As with any glassware used for cooking, the Lid could shatter due to sudden temperature changes or due to impact if it is dropped or knocked against a hard object.

- If the Glass Lid should crack, chip, or become damaged, STOP USING it immediately.
- This product is for home use only. It is NOT INTENDED for camping or commercial use.
- DO NOT use aerosol cooking sprays. These sprays will build up on cookware and become difficult to remove while reducing the non-stick coating performance.
- This appliance is not intended for deep frying foods. Extreme caution must be used when moving the appliance when it contains hot liquids or hot oil.
- Only use the provided vessel and approved parts to avoid damage to the appliance.
- Do not put any food or liquid in the base of the appliance.
- Do not place any objects other than the provided container(s) on the base of the appliance. Do not place your hands on the heating element when hot.
- Do not touch hot surfaces. Use the handles with hand protection.
- Risk of electrical shock. Cook only in removable container. Only use the Base with the Cooking Pot.
- Before using your new appliance on any countertop surface, check with your countertop manufacturer or installer for recommendations about using appliances on your surfaces. Some manufacturers and installers may recommend protecting your surface by placing a hot pad or trivet under the appliance for heat protection. Your manufacturer or installer may recommend that hot pans, pots, or electrical appliances should not be used directly on top of the countertop. If you are unsure, place a trivet or hot pad under the appliance before using it.
- To disconnect, remove the plug from the wall outlet. If there is an active cooking cycle, press the STOP button and then remove the plug from the wall outlet.

Oversized foods or metal utensils/containers must not be inserted into the appliance as they may create a fire

or risk of electric shock.

- A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, which involves a risk of electric shock.
- Do not place any of the following materials in the appliance: paper, cardboard, plastic, and the like.
- Do not store any materials, other than accessories included with the appliance, in the appliance when not in use.
- Press the Stop button to stop an active cooking cycle. The unit will go to sleep after 5 minutes of inactivity.
- This appliance is not intended to be operated using an external timer or separate remote-control system.
- The appliance base must not be immersed.
- WARNING: Avoid spillage on the base.
- WARNING: The heating element surface remains hot after use.
- WARNING: Spilled food can cause serious burns.
- WARNING: Keep the appliance and its cord away from children.
- Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.
- This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and the manufacturer will not be held liable for damages.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 mins. before handling, cleaning, or storing.
- Should the inner temperature control system fail, the overheating protection system will be activated and the appliance will not function. Should this happen, unplug the appliance. Allow time for the appliance to cool completely before restarting or storing.

### **Additional Safeguards:**

- This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.
- Avoid sudden temperature changes, such as adding frozen foods into a heated cooking pot or placing hot cooking pot directly on a countertop.
- To prevent damage or shock hazard, do not cook directly on cooking base. Cook only in cooking pot provided.
- Lift off glass lid carefully to allow water to drip into cooking pot.
- Never use the cooking pot on a gas or electric cooktop, over an open flame, or in an oven.
- Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.

SAVE THESE INSTRUCTIONS. This product is for household use only.

## **SAFETY FEATURES**

### **GROUNDING PLUG**

As a safety feature, this product is equipped with a grounded plug, which will only fit into a three-prong outlet. Do not attempt to defeat this safety feature. Improper connection of the grounding conductor may result in the risk of

electric shock. Consult a qualified electrician if you are in doubt as to whether the outlet is properly grounded.

### TAMPER-RESISTANT SCREW

Warning: This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user-serviceable parts inside. Repair should be done only by authorized service personnel.

### ELECTRICAL CORD

A short power-supply cord is provided to reduce the risks resulting from children grabbing the cord or someone becoming entangled in or tripping over a longer cord.

**Note:** This appliance has important markings on the plug blade. The attachment plug or entire cord set (if plug is molded onto cord) is not suitable for replacement. If damaged, please contact the customer service number listed in these instructions.

### Parts & Accessories



**NOTE:** Unpack all contents from the packaging. Contents vary by model. Check all packaging material carefully for parts. Please remove any clear or blue protective film on the components.

The product may vary slightly from what is illustrated.

1. STIRRING PADDLE

2. COOKING POT: Features cast aluminum with ceramic nonstick coating on interior of pot and silicone handles.

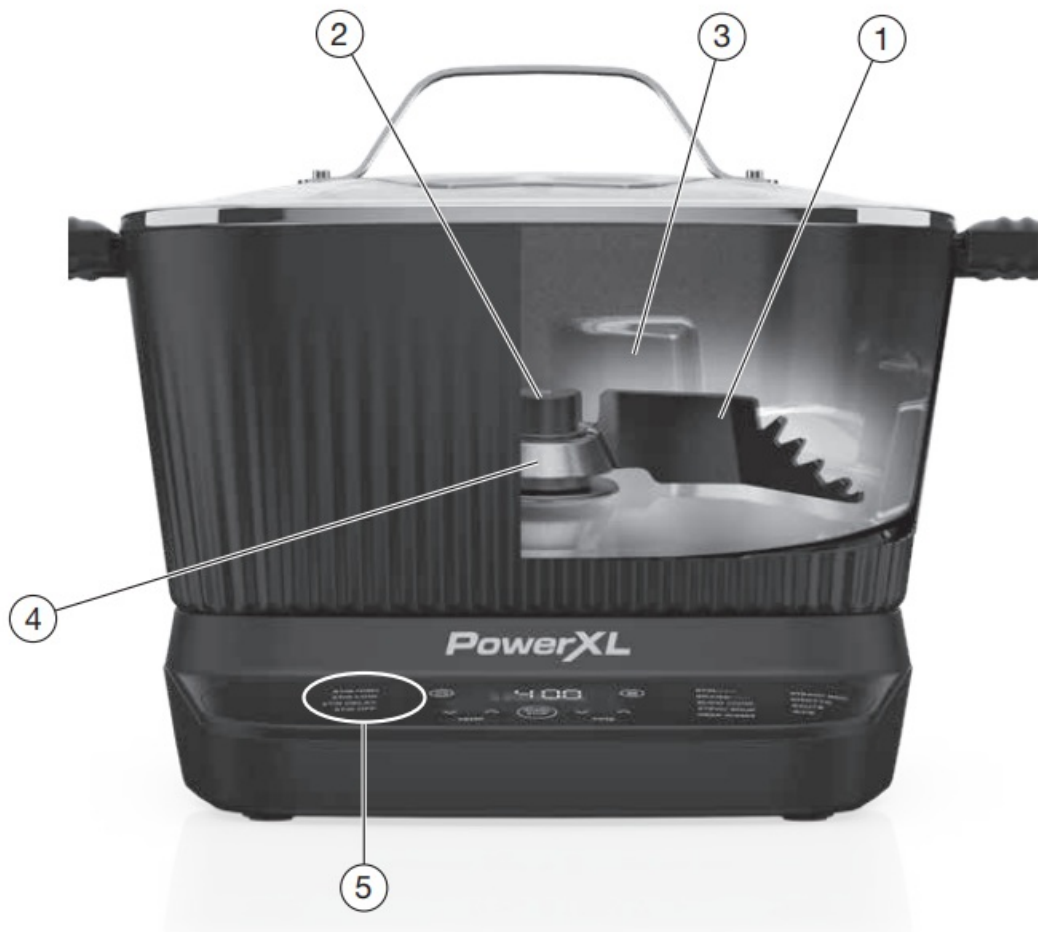
Removable for easy take-to-table serving, and dishwasher safe. Use oven mitts when handling the pot.

**NOTE:** If needed, rotate the paddle slightly to fully seat the cooking pot on the powered base.

3. POWERED BASE
4. GLASS LID
5. LID HANDLE: Always use a pot holder when handling as lid may be hot.
6. CONTROL PANEL: Use the Control Panel to use the cooking presets and set the cooking time and temperature (see “Using the Digital Control Panel” section).
7. LADLE\*
8. STEAMER BASKET\*
9. SKILLET\*
10. WIRE RACK\*

\*Not available with all models.

### StirMax™ technology



1. AUTOMATIC STIR AND SHRED PADDLE
2. SILICONE CAP: Used to secure paddle to the drive shaft. NOTE: Can be removed for cleaning.
3. POT GEOMETRY: Specifically designed to enable shredding.
4. AUTO-REVERSING MOTOR: Designed for superior mixing.
5. STIR SETTINGS

## **Stirring**

- Saute onions, garlic, peppers, and other ingredients with the auto stir and shred paddle. Use oil or butter for best results. Use the SAUTE preset with the default
- STIR LOW setting or adjust it to STIR HIGH if you want to constantly move ingredients. Use a silicone spatula to push the ingredients back to the center as needed.

## **Shredding**

- StirMax shreds chicken, pork, and other proteins and can also break up whole ingredients like canned tomatoes. Shredding happens slowly over a long cooking cycle. In order to shred or break apart food, the food must be tender.
- To shred meat, use the SLOW COOK preset and use the STIR HIGH setting for at least an hour at the end of the cooking cycle. Set the Stir Setting to STIR DELAY if you want to automatically start the stirring halfway through the cooking cycle. The motor may temporarily stall by food getting jammed in the pot. This is a normal part of the process and the auto-reversing motor will clear up the jam. The motor will pause less as the food gets more tender. Some tougher meats like pork may require more cooking time (7 hours or more) to be tender enough to shred. Depending on the type of meat and your recipe, it may be necessary to finish shredding any remaining pieces at the end of your cooking cycle.

## **Mixing**

- No more mixing by hand! Add your ingredients based on your recipe steps and let the auto stir and shred paddle mix them together. The presets STIRMAX, STEW/SOUP, and RISOTTO have the stirring set to STIR LOW as default and you can adjust the
- stirring as needed throughout the cooking process.

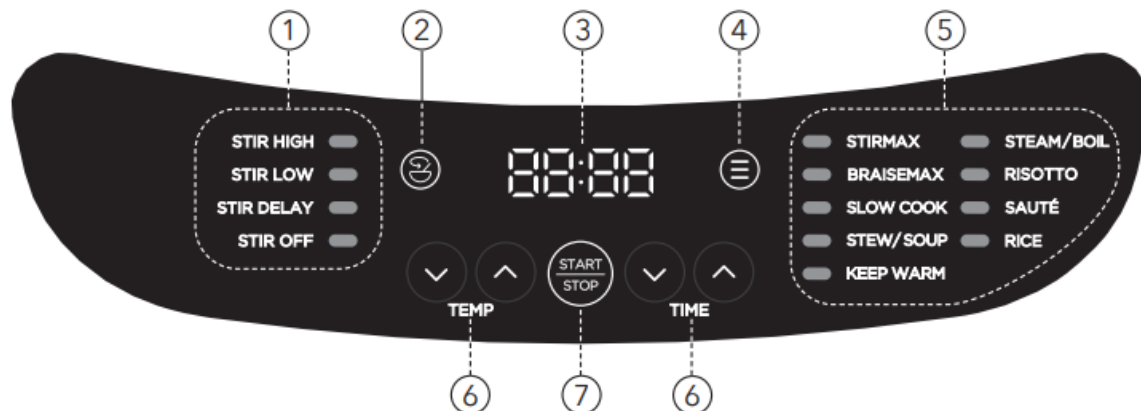
## **Stir Settings**

Each cooking preset has a default stir setting. Change the setting anytime by pressing the stir button.

- STIR LOW: Intermittent stirring
- STIR HIGH: Constant stirring
- STIR DELAY: Stirring starts halfway through the cooking timer
- STIR OFF: Stirring is not active

## **Using The Digital Control Panel**





#### 1. Stir Settings: 4 stir settings are available:

- STIR HIGH, STIR LOW, STIR DELAY, and STIR OFF.
- Each Cooking Mode has a default stir setting.
- To change the Stir Setting, push the Stir Setting button (2) until the desired stir mode light is illuminated.

**NOTE:** Stir Delay will start stirring at the halfway point of the cooking time. This allows enough time for meat to become tender.

#### 2. Stir Setting Button

#### 3. Digital LED Time and Temperature Display:

The display will show the default time and temperature settings when a cooking mode is selected.

#### 4. Cooking Preset Button

#### 5. Cooking Presets: 9 cooking presets are available:

STIRMAX, BRAISEMAX, SLOW COOK, STEW/SOUP, KEEP WARM, STEAM/BOIL, RISOTTO, SAUTÉ, and RICE.

To select a cooking mode, push the Cooking Preset Button (4) until the desired function light is blinking. Once a preset is blinking, the preset time and temperature will be displayed. Press the the START/STOP button to begin the cooking cycle.

**NOTE:** Each function has a default stir setting that can be adjusted manually by pressing the Stir Setting button until the desired setting is selected.

#### 6. Time and Temperature Adjustment Buttons:

To adjust the cooking time or temperature, press the corresponding Up or Down buttons to select the desired value. The time or temperature may be changed at any time during the cooking process.

**NOTE:** For SLOW COOK mode, the temperature arrows select between HI and LO mode.

**TIP:** Hold the arrow buttons down to adjust the setting more quickly. To switch back and forth between °F and °C, hold both TEMP buttons for 3 seconds.

#### 7. START/STOP Button:

Press START/STOP Button to begin the cooking process. Press the START/STOP button to stop any cooking process immediately.

#### NOTES:

- **Preheating** – When a cooking mode that requires preheating is selected, the outside border of the display will progressively light up until the unit is ready to start the cooking. Once the unit is preheated, it will beep twice and begin the cooking cycle.

- **Showing POT** – The display will show “POT” and beep every five seconds if the pot is removed during an active cooking cycle or if cycle tries to start without the Cooking Pot in place. To stop showing “POT”, press the STOP button.
- **Showing HOT** – After the Cooking Pot is removed when the cooking cycle is complete, the display will show “HOT” until the heating plate cools down to a safe temperature.

## Cooking Mode Presets Explained

Cooking Mode Preset
Lid

Glass
Stirring Paddle

Function

<p>Begins with a high-temperature saute to quickly stir and</p> <p>STIRMAX            Yes            Yes            brown ingredients while using the stirring paddle, then</p> <p>automatically transitions to simmer to thoroughly cook</p> <p>additional ingredients and meld flavors.</p>			
BRAISEMAX	Yes	No	Starts cooking at a high temperature to sear meat, then automatic ally lowers to a gentle simmer, tenderizing over time.
SLOW COOK	Yes	Optional	(Low or High) – Cooks ingredients at a low, steady temperature o ver an extended period, perfect for creating rich, hearty dishes.
STEW/SOUP	Yes	Yes	Cooks your favorite soups, stews, and combinations of meats and vegetables.
KEEP WARM	Yes	No	Keep cooked food warm until you are ready to eat.
STEAM/BOIL	Yes	Optional	Steam to infuse moisture, seal in flavor and maintain perfect texture of your food. Add up to 4L of water to boil pasta or other i ngredients.

RISOTTO	Yes	Yes	Boils and then gently simmers risotto while continuously stirring, allowing for gradual absorption of liquid and resulting in a creamy, al dente finish.
SAUTÉ	No	Yes	Stir and saute vegetables to build flavor. Can also be used for searing meat by turning stir setting to STIR OFF.
RICE	Yes	No	Prepare delicious, fluffy rice. Can also be used for grains, lentils, oats.

**NOTE:** See the “Cooking Guidelines & Tips” section for more information.

**CAUTION:** Do not remove or insert the stirring paddle when the unit is hot.

## Instructions for Use

### Before First Use

1. Read all material, warning stickers, and labels.
2. Remove all packing material, any stickers, and the plastic band around the power plug.
3. Please go to [www.prodprotect.com/powerxl](http://www.prodprotect.com/powerxl) to register your warranty.
4. Wash the Cooking Pot and Glass Lid with warm, soapy water.

NOTE: Cooking Pot, Lid, Stirring Paddle, and any accessories are dishwasher safe. Never wash or submerge the appliance Base in water or the dishwasher.

5. Wipe the inside and outside of the appliance Base with a clean, damp cloth.
6. Place the appliance on a stable, level, horizontal, and heat-resistant surface.
7. Before cooking food, preheat the appliance for a few minutes to allow the appliance to burn off the manufacturer’s protective coating of oil. Wipe the appliance with warm, soapy water and a dishcloth after the burn-in cycle.

### A Versatile Appliance

The StirMax™ Multi-Cooker is designed to cook a wide variety of your favorite foods. The charts and tables provided within this manual and the Recipe Guide will help you get great results. Please refer to this information for proper time/temperature/stir settings and proper food quantities.

### Recommendations & Tips

**Proper Cooking Utensils:** To prevent scratching the coating, we recommend using nonmetal utensils with your cookware. Do not cut food on the cookware using sharp utensils, such as forks, knives, mashers, or whisks, that can scratch the cooking surface.

### Getting Started

**NOTE:** The Cooking Pot must be placed on the appliance Base to start a cooking cycle.

1. Select and prepare recipe for cooking.

2. Add stirring paddle to the cooking pot.
3. Place the Cooking Pot on the Base as shown. NOTE: If needed, rotate the paddle slightly to fully seat the pot on the base.
4. Place all ingredients in the Cooking Pot.
5. Add Lid if necessary.



### Step By Step

1. Plug the Power Cord into the wall outlet. Once the appliance is plugged in, it will beep once. The display will light up.
2. Select the desired Cooking Preset. The preset time will be displayed. Press the START/STOP Button once to start the cooking process.
3. Depending upon the cooking mode, the time countdown will not begin until a predetermined cooking temperature is reached.
4. When the cooking time has elapsed, the appliance will switch to KEEP WARM for most cooking modes. The appliance will count up to show how long it has been on KEEP WARM.

### STIRMAX

1. Plug in the appliance. The default display (—) will start flashing.
2. Assemble the stirring paddle onto the stirring motor shaft.
3. Press the Cooking Preset Button until the LED adjacent to STIRMAX function is blinking.
4. The display will show the default time 10:00. You can adjust the cooking time by pressing or holding down the TIME arrows.

**NOTE:** STIRMAX is a smart cooking function with two stages of cooking. The first stage is a high temperature stage with stirring set to Stir Low. Adjusting the time on the display will adjust the time for this first cooking stage.
5. Press the START/STOP button to start the preheating cycle. The display will gradually illuminate the border of the display to indicate preheating progress. Once preheat is complete, the appliance will beep twice and begin the cooking timer.
6. Add the ingredients you would like to saute.
7. When the first stage of cooking is complete, the appliance will automatically transition to the second stage of gentle simmer with stirring set to Stir Low. The default time for this stage is 40 minutes, but can be adjusted once the stage begins by pressing the TIME arrows.
8. Add the ingredients that you want to gently simmer.

9. When the cooking cycle is complete, the appliance will beep three times and automatically switch to KEEP WARM. The display will start counting up from zero to 4 hours (00:00 to 04:00).

## **BRAISEMAX**

1. Plug in the appliance. The default display (—) will start flashing.
2. Remove the stirring paddle if it is assembled to the stirring motor shaft.
3. Press the Cooking Preset Button until the LED adjacent to BRAISEMAX function is illuminated.
4. The display will show the default time 15:00. You can adjust the cooking time by pressing or holding down the TIME arrows.

**NOTE:** BRAISEMAX is a smart cooking function with two stages of cooking. The first stage is a high temperature stage without stirring. Adjusting the time on the display will adjust the time for this first cooking stage.

5. Press the START/STOP button to start the preheating cycle. The display will gradually illuminate the border of the display to indicate preheating progress. Once preheat is complete, the appliance will beep twice and begin the cooking timer.
6. Add the meat or ingredients you would like to sear.
7. When the first stage of cooking is complete, the appliance will automatically transition to the second stage of gentle simmer. The default time for this stage is 60 minutes. This time can be adjusted once the stage begins by pressing the TIME arrows.
8. Add the cooking liquid and any ingredients into the pot.
9. When the cooking cycle is complete, the appliance will beep three times and automatically switch to KEEP WARM. The display will start counting up from zero to 4 hours (00:00 to 04:00).

## **SLOW COOK**

1. Assemble the stirring paddle onto the stirring motor shaft unless you do not plan to use the Stir function.
2. Add ingredients to the cooking pot and cover with the glass lid.
3. Plug in the appliance. The default display (—) will start flashing.
4. Press the Cooking Preset Button until the LED adjacent to SLOW COOK function is illuminated.
5. The display will show LO. To adjust between HI and LO, use the TEMP arrow buttons.
6. For LO slow cooking the default time is 8 hours (08:00) and for HI slow cooking the default is 4 hours (04:00). To adjust the cooking time, press or hold the TIME arrows. The maximum time is 24 hours (24:00).
7. The default stir setting is STIR OFF. To automatically start stirring halfway through your cooking time, adjust the stir setting to STIR DELAY.
8. When the START/STOP button is pressed, the appliance will heat up to the desired temperature and regulate at that temperature for the duration of the cook time. Keep the lid on.
9. When the cooking cycle is complete, the appliance will beep three times and automatically switch to KEEP WARM. The display will start counting up from zero to 4 hours (00:00 to 04:00).

### **Slow Cooking Tips:**

- The cooking pot should always be filled from ½ to ¾ full, to avoid over and under cooking.
- Always slow cook with the lid on.

- – Open the lid as little as possible to assure even cooking. Every time the lid is removed, the cooking time increases by 15–20 minutes.
- Most recipes can be cooked on either High or Low. Many recipes will give the time for both.
  - – Low: Normally used for longer cook times and less tender cuts of meat, 8 to 10 hours.
  - – High: Used to shorten cook time. One hour on High is equal to about 2 hours on Low.

## STEW/SOUP

1. Assemble the stirring paddle onto the stirring motor shaft unless you do not plan to use the Stir function.
2. Add ingredients to the cooking pot and cover with the glass lid.
3. Plug in the appliance. The default display (—) will start flashing.
4. Press the Cooking Preset Button until the LED adjacent to STEW/SOUP function is illuminated.
5. The default cooking time is 30 minutes. To adjust the cooking time, press or hold the TIME arrows. The maximum time is 24 hours (24:00).
6. The default stir setting is STIR LOW. This means the stirring function will be active in 30 second increments. To adjust the stir setting, press the Stir Setting button.
7. When the START/STOP button is pressed, the appliance will heat up to the desired temperature and regulate at that temperature for the duration of the cook time. Keep the lid on.
8. When the cooking cycle is complete, the appliance will beep three times and automatically switch to KEEP WARM. The display will start counting up from zero to 4 hours (00:00 to 04:00).

## KEEP WARM

**NOTE:** Do not use the KEEP WARM setting to cook food. Only use it to keep food warm that is already cooked.

1. Start with already cooked and hot ingredients in the cooking pot, covered with the glass lid.
2. Plug in the appliance. The default display (—) will start flashing.
3. Press the Cooking Preset button until the LED adjacent to KEEP WARM is illuminated.
4. The display will show 00:00. KEEP WARM counts upwards from 00:00 to show how long the food has been kept warm. The maximum time of the KEEP WARM cycle is 4 hours (04:00).
5. Press the START/STOP button. The unit will beep one time as the timer starts and the power is triggered.
6. Press the START/STOP button to turn off the KEEP WARM function. The KEEP WARM function will automatically turn off after 4 hours (04:00).

## STEAM/BOIL

**NOTE:** Use at least 1 cup of water or more when steaming. A maximum of 4L of water can be added to the pot for boiling pasta or other food.

1. Add water to the cooking pot and cover with the glass lid.
 

**NOTE:** Use hot water to speed up how quickly it will start boiling.
2. Plug in the appliance. The default display (—) will start flashing.
3. Press the Cooking Preset Button until the LED adjacent to STEAM/BOIL function is illuminated.
4. The display will show default cook time 15 minutes (15:00). To adjust the cooking time, press or hold the TIME arrows.
5. When the START/STOP button is pressed, the appliance will heat up and the cooking timer will start once the water is boiling.

6. Add your ingredients.
7. When the cooking cycle is complete, the appliance will beep three times.

**NOTE:** The steam basket accessory may be sold separately. If you have the steam basket accessory, remove the stirring paddle and place the basket in the pot after adding the water for steaming.

## **RISOTTO**

1. Assemble the stirring paddle onto the stirring motor shaft.
2. Plug in the appliance. The default display (—) will start flashing.
3. Press the Cooking Preset Button until the LED adjacent to RISOTTO function is illuminated.
4. The display will show the default cooking time of 45 minutes. To adjust the cooking time, press or hold the TIME arrows.
5. The default stir setting is STIR HIGH. This means the stirring will be active at all times until the cooking is complete. To adjust the stirring setting, press the Stir Setting button.
6. When the START/STOP button is pressed, the appliance will preheat. Once preheated, the unit will beep twice and start the cooking cycle. Add your ingredients at this time and cover with the glass lid. The program will boil the risotto for 15 minutes and then switch to a gentle simmer for the remainder of the cooking cycle.
7. When the cooking cycle is complete, the appliance will beep three times and automatically switch to KEEP WARM. The display will start counting up from zero to 4 hours (00:00 to 04:00).

## **SAUTÉ**

1. Assemble the stirring paddle onto the stirring motor shaft unless you do not plan to use the Stir function.
2. Plug in the appliance. The default display (—) will start flashing.
3. Press the Cooking Preset Button until the LED adjacent to SAUTÉ function is illuminated.
4. The default cooking time is 10 minutes. To adjust the cooking time, press or hold the TIME arrows.
5. The default stir setting is STIR LOW. This means the stirring will be active in 30 second increments. To adjust the stir setting, press the Stir Setting button.
6. Press the START/STOP button to start the preheating cycle. The display will gradually illuminate the border of the display to indicate preheating progress. Once preheat is complete, the appliance will beep twice and begin the cooking timer.
7. Add ingredients to the cooking pot.
8. When the cooking cycle is complete, the appliance will beep three times.

**NOTE:** The SAUTÉ function can also be used for searing meat by turning the stir setting to STIR OFF and removing the stirring paddle before the start of the cooking cycle.

## **RICE**

1. Rinse your rice in water and strain with a wire strainer before cooking. This will make it less likely that the water will boil or froth over the top.
2. Add rice (or other grain) and water (or broth) to the cooking pot and cover with glass lid.
3. Plug in the appliance. The default display (—) will start flashing.
4. Press the Cooking Preset button until the LED adjacent to RICE function is illuminated. The display will

illuminate the border.

5. Press START/STOP button. The unit will beep once. The display will cycle through dashes on the border of the display. This will continue to run through the entire cooking cycle.

**NOTE:** Keep the lid closed until the end of the cooking cycle to ensure that the heat stays in and the rice gets cooked. If the rice starts to boil over, remove the lid and stir a couple of minutes. Leaving the lid off for a short period of time will allow some of the liquids to boil off and for the mixture to slightly cool. Place the lid back on the rice cooker and repeat if needed.

6. After the cooking cycle is complete the unit will beep three times and automatically switch to KEEP WARM. The display will start counting up from zero to 4 hours (00:00 to 04:00).
7. When the timer reaches 4 hours of being on KEEP WARM, the unit will turn the power off and return to the default display of flashing dashes (—)

**NOTE:** If desired, add seasonings and oil or butter with rice before adding water.

### Rice Cooking Chart

AMOUNT OF RICE	AMOUNT OF WATER	APPROXIMATE COOKING TIME	YIELD (standard 8 oz. cups)
FOR WHITE LONG GRAIN, JASMINE, BASMATI, YELLOW, OR MEDIUM GRAIN RICE			
2 cups rice	3 cups	23 to 26 minutes	6 cups
4 cups rice	6 cups	27 to 30 minutes	9 cups
6 cups rice	9 cups	31 to 34 minutes	12 cups
FOR BROWN RICE			
2 cups rice	3 cups	55 minutes	7 ½ cups
4 cups rice	6 cups	55 minutes	11 cups
6 cups rice	9 cups	60 minutes	14 cups

**NOTE:** For this chart, when measuring uncooked rice and water use a standard 1 cup (8 fluid oz.) measuring cup. For other types of grains not listed in the cooking chart or when in doubt, follow package directions.

### Cooking Guidelines & Tips

#### Preset Mode Chart

The times and temperatures on this chart show the basic default settings for the appliance. As you become familiar with the PowerXL™ StirMax™ Multi-Cooker, you will be able to make minor adjustments to suit your taste.

Preset	Default Temperature	Default Time	Temperature Range	Time Range
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STIRMAX	Stage 1 – 425°F / 220°C Stage 2 – 200°F / 93°C	Stage 1 – 10 min s. Stage 2 – 40 min s.	400 – 430 °F / 200 – 220 °C	Stage 1 – 1 min. – 60 mins. Stage 2 – 1 min. – 24 hrs.
BRAISEMAX	Stage 1 – 425°F / 220°C Stage 2 – 200°F / 93°C	Stage 1 – 15 min s. Stage 2 – 60 min s.	400 – 430 °F / 200 – 220 °C	Stage 1 – 1 min. – 20 mins. Stage 2 – 1 min. – 24 hrs.
SLOW COOK	LO – 175°F / 79°C HI – 190°F / 88°C	LO – 8 hrs. HI – 4 hrs.	—	LO – 1 min. – 24 hrs. HI – 1 min. – 24 hrs.
STEW/SOUP	210°F / 98°C	30 mins.	195 – 212 °F / 90 -100 °C	1 min. – 24 hrs.
KEEP WARM	140°F / 60°C	0:00 mins.	140 – 212 °F / 60 -100 °C	Will count up from 0 – 4 hrs.
STEAM/BOIL	212°F / 100°C	15 mins.	194 – 212 °F / 90 -100 °C	1 min. – 60 mins.
RISOTTO	Automatic	45 mins.	—	1 min. – 60 mins.
SAUTÉ	430°F / 220°C	10 mins.	300 – 430 °F / 150 – 220 °C	1 min. – 60 mins.
RICE	Automatically cooks rice and other grains			

### Internal Temperature Meat Chart

Use this chart and a food thermometer to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature.

\*For maximum food safety, the U.S. Department of Agriculture recommends 165° F / 74° C for all poultry; 160° F / 71° C for ground beef, lamb, and pork; and 145° F / 63° C, with a 3-minute resting period, for all other types of beef, lamb, and pork. Also review the USDA Food Safety Standards.

<b>Food</b>	<b>Type</b>	<b>Internal Temp.*</b>
<b>Beef &amp; Veal</b>	Ground	160° F (71° C)
	Steaks, roasts: medium	145° F (63° C)
	Steaks, roasts: rare	125° F (52° C)
<b>Chicken &amp; Turkey</b>	Breasts	165° F (74° C)
	Ground, stuffed	165° F (74° C)
	Whole bird, legs, thighs, wings	165° F (74° C)
<b>Fish &amp; Shellfish</b>	Any type	145° F (63° C)
<b>Lamb</b>	Ground	160° F (71° C)
	Steaks, roasts: medium	140° F (60° C)
	Steaks, roasts: rare	130° F (55° C)
<b>Pork</b>	Chops, ground, ribs, roasts	160° F (71° C)
	Fully cooked ham	140° F (60° C)

### **Serving in the Stir Cooker Pot**

1. After desired cooking cycle is complete, make sure the unit is off and unplug the unit.
2. Prepare serving area by placing a hot pad down the size of the pot.
3. Using the handles and oven mitts, move the cooking pot to the serving location.
4. Use heatproof plastic, nylon, or wood serving utensils.

### **Cooking without the Stirring Paddle**

The appliance can be used without the stirring paddle in place if the stirring function is not needed. Turn the stirring setting to STIR OFF when the paddle is removed.

**NOTE:** Only remove the stirring paddle when the pot is empty and cool.

The skillet accessory may be sold separately. When using the skillet, always turn the stir setting to STIR OFF.

### **Slow Cooking Ingredient Tips**

#### **SEASONINGS**

- Fresh herbs should be added at the end of the cooking cycle. If cooked too long they lose their color and flavor.
- Dried herbs work well in the slow cooker and can be added at the beginning. They can become stronger on longer cooking; begin with less and add at end, if needed.

#### **MEATS**

- The higher the fat content, the less liquid is needed. Also, place thickly sliced onions under fattier meat to keep

the meat above the drippings.

- Browning before cooking on the slow cooker settings is not necessary. However, lightly coating meat with flour and browning it, gives more body and flavor to sauces. This works for ground meat as well.
- Make sure the top of the meat does not touch the lid.
- Cooking times will vary depending upon the size and cut of the meat. Meat with bone-in will take longer to cook. Lean meats and poultry will cook faster.
- Meats slow cooked in liquids develop great flavor with a minimum of effort.
- Use High for more tender cuts of meat; use Low for tougher cuts.
- Always thoroughly thaw meats before slow cooking them.

## **VEGETABLES**

- Place vegetables such as carrots, potatoes, turnips, and beets at the very bottom of the cooking pot and always cover them with liquids. They usually take longer to cook than most meat.
- Vegetables cook well; they develop better flavor and don't break down as they would in an oven.

## **Cleaning & Storage**

### **Easy Maintenance**

- Be sure to let the appliance cool down and unplug it from the wall outlet before cleaning.
- When cleaning the Cooking Pot, allow the Pot to cool completely before washing. Never immerse hot cookware in water as this will cause damage.
- Cleaning your Cooking Pot is quick and easy. After each use, wash it in hot water with mild soap or dish detergent. Rinse thoroughly and wipe dry immediately with a soft dish towel. If any food particles remain, fill the cookware with hot water and liquid dish detergent, soak until the water becomes lukewarm, and use a sponge or soft cloth to remove any remaining food particles.
- The silicone cap on the stirring paddle can be removed for cleaning. Reassemble to the paddle once dry.
- Do not use steel wool or metal pads. They could leave coarse scratches.
- To keep the appliance clean, wipe away the enclosure with damp cloth and then dry it with a clean, dry cloth. NEVER immerse the powered base of the appliance in water for cleaning!
- Make sure that the device is properly cleaned before storing it in a dry place.

### **Dishwasher Safe**

The Cooking Pot, Glass Lid, Stirring Paddle, and accessories are dishwasher safe. Although these components are dishwasher safe, we recommend cleaning by hand. Hand-washing preserves the life of the cookware and helps to maintain its appearance. If cleaning in the dishwasher, follow the suggested guidelines:

- Load the dishwasher carefully. The cooking pot will collect water when placed upside down so place at an angle to minimize residual water. Other dishes and flatware may mark the surface of your cookware.
- Be sure to remove soil from other dishes and flatware. It can be abrasive to nonstick coating.
- We recommend using a non-lemon detergent.
- Regular dishwasher cleaning will eventually scratch any surface.
- To protect yourself from electric shock, NEVER immerse the device, or the Power Cord in water or other liquids.
- DO NOT use any petroleum products, which will damage the outer appliance housing and the Control Panel.

## Removing Stubborn Residue

When food is burned on the cookware, a stubborn black residue may remain. If regular cleaning does not loosen it, soak in hot water and 1 tbsp. of non-lemon detergent for 15 minutes. Allow the water to become lukewarm before you drain and rinse. Wipe with a plastic spatula or nonabrasive sponge to loosen residue. Repeat if necessary.

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

## Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
The appliance does not work	The appliance is not plugged in.	Plug the Power Cable into a wall socket.
	You have not turned the appliance on by setting the cooking time and temperature.	Turn the Control Knob to select a preset and then press the START/STOP Button to begin the cooking process.
	The appliance is plugged into a shared outlet.	The appliance must be the only item plugged into the outlet.
Food is not cooked	The Cooking Pot is overloaded.	Use smaller batches for more even cooking.
	The temperature is set too low.	Raise temperature and continue cooking.

## FAQ

Can I use any type of pan to cook in my PowerXL™ StirMax™ Multi-Cooker?

No. Only use the Cooking Pot that comes with the appliance.

Does the appliance get hot?

The appliance gets hot during use and stays hot for a while after use. Avoid touching the appliance with your bare hands during and after use. Use oven mitts or potholders when handling food or parts of the appliance when hot.


What should I do if the appliance overheats?

If the appliance overheats, the overheating protection system will be activated, and the appliance will not function. Unplug it, and allow it to cool completely before restarting or storing.

Can I use the appliance near flammable materials?

It is not recommended to use the appliance near flammable materials to prevent accidents. Ensure a safe distance from any potential hazards.

## Documents / Resources

 <p>PowerXL STIRMAX™ MULTI-COOKER OLLA MULTIFUNCIÓN STIRMAX™ MULTICUQUEUR STIRMAX™</p> <p>MC107D Series   Serie MC107D Serie MC107D</p> <p>Look &amp; Cook Manual Manual de la cocina y de la cocción Guide à l'utilisation et à la cuisson</p>	<p><a href="#">StirMax MC107D Series Multi Cooker</a> [pdf] Instructions MC107D Series Multi Cooker, MC107D Series, Multi Cooker, Cooker</p>
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## References

- [PowerXL Range - Global Shop Direct - Australia's home of great As Seen on TV ideas! | Global Shop Direct - As Seen On TV](#)
- [prodprotect.com](#)
- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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