CUSTOMER SERVICE: 1.800.423.4248

GRANITESTONE™ MULTI-COOKER ITEM NO. 2590D
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AS SEEN ON TV

GRANITESTONE™ MULTI-COOKER

- PRESSURE COOK
- BROWNS • STEWS • STEAMS
- SLOW COOKS • SAUTÉ
- KEEPS FOOD WARM



NON-STICK GRANITESTONE™ BRAND WITH TITANIUM



INSTRUCTION MANUAL

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INTRODUCTION

Granitstone Diamond Multi Cooker combines the advantages of conventional multi cooker, electric cooker, rice cooker, slow cooker, stewing cooker, steamer & more into one! Safely, quietly, and using less energy, it cooks healthy and nutritious home meals faster and easier.

- LED display
- Soft-touch control buttons
- Automatic Keep Warm
- Digital Timer up to 24 hours



IMPORTANT SAFEGUARDS

Before using the electrical appliance, basic precautions should always be followed, including safeguards below:

1. Read all instructions.
2. Keep appliance out of reach of children.
3. Before use, check that the voltage of wall outlet corresponds to the one shown on the rating plate.
4. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
5. If the supply cord is damaged it must be replaced by the manufacturer or an authorized service agent or a qualified technician in order to avoid a hazard.
6. NEVER deep fry or pressure fry in the multi cooker. It is very dangerous and may cause a fire, serious burns and/or damage.
7. Keep hands and face away from pressure regulator knob when releasing pressure.
8. After completing cooking, use extreme caution when removing the lid. Burns can result from steam inside the unit.
9. Never use without the removable cooking pot inside the multi cooker.
10. Never cover the appliance while in operation. Keep the pressure valves clear.
11. The total amount of the food can't exceed the MAX level marked of the inside of the pot (fill range is 2-12 cups). When cooking foods that tend to expand during cooking, do not fill the cooker over 1/2 full.
12. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
13. Do not let cord hang over edge of table or hot surface.
14. Do not immerse plug, cord or housing into water due to the risk of electric shock.
15. Close supervision is necessary when your appliance is being used near children.
16. 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. Children should be supervised to ensure that they do not play with the appliance.
17. Do not touch hot surfaces. Use knobs or handles.
18. Do not place near hot gas or electric burner.
19. Keep away from flammable material such as curtains, draperies and such during operation.
20. The use of accessories not recommended by the manufacturer may cause injuries to persons.
22. Do not operate the appliance for other than its intended use.
23. Do not use outdoors.
24. To avoid the risk of electric shock, cook in the removable cooking pot ONLY.
25. Extreme caution should be used when moving any appliance containing hot food or liquid.
26. Servicing and repair should only be conducted by a qualified technician.

CAUTION: Perishable foods like meat, poultry, fish, shellfish and dairy products cannot be left at room temperature for more than 2 hours. When cooking the above mentioned foods, do not use the delay time function for more than 1 to 2 hours.

GROUNDED PLUG

This appliance is equipped with a grounded plug, which will only fit into a three-prong outlet. If it should malfunction or breakdown, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. The plug must be plugged into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances.

DANGER - Improper connection of the equipment-grounding conductor can result in a risk of electric shock. Check with a qualified electrician or serviceman if you are in doubt as to whether the product is properly grounded. Do not modify the plug provided with the product - if it will not fit the outlet, have a proper outlet installed by a qualified electrician.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY

PACKAGE CONTENTS:

- MAIN UNIT WITH LID
- REMOVABLE COOKING POT
- MIXING SPOON
- MEASURING CUP
- MANUAL

UNPACKING / BEFORE FIRST USE

1. Before using the unit for the first time, wipe the outside of the unit with a clean damp cloth to remove any dust from shipping. Dry it thoroughly. Do not immerse the housing in water or any other liquid.
2. Wash all of the removable parts in warm soapy water. Rinse and dry.
3. The multi cooker is NOT dishwasher safe.
4. When clean, insert the power cord into the unit.

PARTS AND FEATURES





LID (TOP)





LID (INSIDE)



Measuring Cup







Mixing/ Serving Spoon

1. **Self Locking Lid**-prevents from opening until all the pressure is gone.
2. **Floating Valve**-indicates presence of pressure, keeping the lid in locked position.
3. **Pressure Safety Valve**-allows excess pressure to escape if too much pressure inside.
4. **Pressure Regulator Knob-**pressure/steam settings, removable for cleaning.
5. **Locking Pin**-locks lid in place
6. **Rubber Gasket**-creates a super tight seal for proper multi cooker operation.
7. **Removable Cooking Pot**-non-stick pot where food is cooked.
8. **Main Housing**-contains stationary pot with temperature sensor and control panel.
9. **Condensation Reservoir**-collects excess condensation while the unit is in use.
10. **Control Panel**

LOW/HIGH PRESSURE
LED DISPLAY - displays the elapsed cooking time.
LESS/NORMAL/MORE - displays other cooking times
TIME ADJUSTMENT CONTROLS (+/-) - allows for manual adjustment
PRESET COOKING FUNCTIONS - Soup/Broth, Meat/Stew, Bean/Chili, Poultry, Rice, Multigrain, Porridge, Steam, Slow cook, Yogurt, Saute, Manual
PRESSURE - allows to adjust low/high pressure
ADJUST - allows to adjust hour/minute for timer and select Less, Normal and More
TIMER - allows to set the timer, leading up to cooking
KEEP WARM/CANCEL- allows to keep warm and cancel

PRE-SETS	PRESSURE	TIME (NORMAL)	TIME (MORE)	TIME (LESS)
Soup/broth	High	0:30	0:40	0:20
Meat stew	High	0:35	0:45	0:20
Bean/Chili	High	0:30	0:40	0:25
Poultry	High	0:15	0:30	0:05
Rice	Low	0:12	0:15	0:10
Multigrain	High	0:20	0:30	0:15
Porridge	High	0:20	0:30	0:15
Steam	High	0:10	0:15	0:03
Manual	High	0:30	-	-
Slow cook	-	4:00	-	-
Yogurt	-	8:00	-	-
Sauté	-	0:30	0:40	0:20

PRESSURE SETTING

NOTE: Always check to make sure that the rubber gasket is clean and positioned properly before EACH use. Refer to p.14.



OPEN POSITION LOCKED POSITION

STEP 1: PLACE FOOD

Make sure the removable cooking pot is placed inside the multi cooker. Place food inside the removable cooking pot. The total amount of the food can't exceed the MAX level marked of the inside of the pot (fill range is 2-12 cups). Make sure there is enough **thin liquid** placed along with the food in order to generate pressure, such as water, stocks, wine, etc (1.5 cups minimum). For food that easily swells (such as beans), use smaller amount of food.

STEP 2: LOCK LID

See Diagram on right. Place the lid on the multi cooker as shown in the "open position"and turn it counter-clockwise until it locks in place. You will hear the locking pin click into place.



STEP 3: TURN UNIT ON

Plug the multi cooker into the wall outlet. The unit will beep once and LED will display "**00:00**". Turn the pressure regulator knob located on the lid of the appliance to **Pressure** position. Refer to Diagram on right. Note: The pressure regulator knob fits loose in order for proper operation. This is normal.

STEP 4: SELECT COOKING MODE AND TIME

Refer to the Control Panel (or to the chart on p.8) to select the desired pre-set foods. Press the corresponding button. While the light above the selection is blinking, use the **PRESSURE** button to choose between "low pressure" and "high pressure". You may also press the **ADJUST** button to choose between different pressure cooking times **LESS**, **NORMAL**, **MORE**, the indicator light will illuminate according to your selection (refer to the chart on page 8). NOTE: The **PRESSURE** and **ADJUST** buttons can only be used **before** the pressure cooker is set to operate.To adjust the cooking time, press "+" and "-" buttons. Time will advance by the minute.

STEP 5: COOKING

While the pressure is being built up inside the unit, the display will show blinking lights moving in a circular pattern. When the correct pressure is reached, the Floating Valve will rise and the multi cooker will begin counting down the minutes.

USAGE-PRESSURE SETTING

When cooking is done, the pressure cooker will beep 5 times and the LED will display "**00:00**". It will then enter the **KEEP WARM** state. The light above Keep Warm button will illuminate. You can cancel the **KEEP WARM** function by pressing **KEEP WARM/CANCEL** button. You can cancel any function you set by pressing **KEEP WARM/CANCEL** button during the course of cooking or function setting.



PRESSURE IS BUILDING/ UNIT IS HEATING



TIMER IS COUNTING DOWN

STEP 6: COOKING COMPLETE

Do not try to open the lid until the Floating Valve drops and unit no longer detects any pressure. To manually drop the valve, perform the **Quick Pressure Release** by turning the Pressure Regulator knob towards "Pressure Release" position **in short bursts** until the all of the pressure is released. Refer to Diagram on right for proper Pressure Regulator knob position.



CAUTION: WHEN MANUALLY RELEASING PRESSURE BY TURNING THE PRESSURE REGULATOR KNOB, HOT STEAM AND DROPLETS OF WATER WILL BE EJECTED.

QUICK PRESSURE RELEASE SHOULD NOT BE PERFORMED WHEN PRESSURE COOKING STEWS, SOUPS, OR ANY OTHER RECIPE THAT INVOLVES LARGE AMOUNTS OF LIQUID, AS IT WILL EJECT FROM THE PRESSURE RELEASE KNOB, RESULTING IN SERIOUS INJURY.

Once all of the pressure is released, unlock and carefully lift the lid. Use caution when removing the lid. Keep your face away from the cooker as steam will escape as soon as the lid is opened. Unplug the unit. Remove cooked food using the provided spoon. Allow the unit to cool down before cleaning.

STEAM SETTING

This function allows you to quickly steam foods.

STEP 1: PLACE FOOD

Place the removable cooking pot inside the multi cooker. Place food to be steamed in removable cooking pot. Add liquid to the minimal line marked on the inside of the cooking pot. Make sure there is enough thin liquid placed along with the food in order to generate pressure (1.5 cups minimum).

STEP 2: LOCK LID

Place the lid on the multi cooker as shown on page 9 in the "open position"and turn it counter-clockwise until it locks in place. You will hear the locking pin click into place.

STEP 3: TURN UNIT ON

Plug the multi cooker into the wall outlet. The unit will beep once and LED will display "**00:00**". Turn the pressure regulator knob located on the lid of the appliance to **Pressure** position. Refer to Diagram on p.9. Note: The pressure regulator knob

fits loose in order for proper operation. This is normal.

STEP 4: SELECT COOKING MODE AND TIME

Press the **STEAM** button. The light above the button will illuminate and the LED will display "**0:10**". You may also press the **ADJUST** button to choose between different pressure cooking times **LESS**, **NORMAL**, **MORE**, the indicator light will illuminate according to your selection (refer to the chart on page 8). NOTE: The **ADJUST** button can only be used **before** the pressure cooker is set to operate.To adjust the cooking time, press "+" and "-" buttons. Time will advance by the minute.

STEP 5: COOKING

While the pressure is being built up inside the unit, the display will show blinking lights moving in a circular pattern. When the correct pressure is reached, the Floating Valve will rise and the multi cooker will begin counting down the minutes. When cooking is done, the multi cooker will beep 5 times and the LED will display "**0:00**". It will then enter the **KEEP WARM** state.

STEP 6: COOKING COMPLETE

Do not try to open the lid until the Floating Valve drops and unit no longer detects any pressure. For Quick Release, see p.10.

SAUTÉ SETTING

This function allows you to brown the food prior to cooking it on the Pressure Setting to enhance the flavor.
IMPORTANT: Do not leave the multi cooker unattended while browning foods.

STEP 1: PREP

Place the removable cooking pot inside the multi cooker. If adding oil, add it now. **Do not place the lid on the multi cooker.**

STEP 2: TURN UNIT ON

Plug the multi cooker into the wall outlet. The unit will beep once and LED will display "**00:00**".

STEP 3: SELECT COOKING MODE AND TIME

Press the **SAUTÉ** button. The light above the button will illuminate. You may also press the **ADJUST** button to choose between different cooking times **LESS**, **NORMAL**, **MORE**, the indicator light will illuminate according to your selection (refer to the chart on page 8). The **ADJUST** button can only be used **before** the pressure cooker is set to operate.
The default time is **0:30**. To adjust the cooking time, press "+" and "-" buttons. Time will advance by the minute.

STEP 4: COOKING

Once the correct temperature is reached, the unit will begin counting down the minutes. Add desired food to begin the browning process. For best results, make sure the oil is hot before adding your meat or poultry. When browning, do not overfill the removable cooking pot. Brown in batches to keep the oil at the same temperature. **BE CAREFUL AS OIL MAY SPLATTER WHILE BROWNING.** When cooking is done, the multi cooker will beep 5 times and the LED will display "**0:00**".

SLOW COOK SETTING

This function allows you to cook foods over a long period of time.

STEP 1: PLACE FOOD

Place the removable cooking pot inside the multi cooker. Place food inside the removable cooking pot. **The total amount of the food can't exceed the MAX level marked of the inside of the pot (fill range is 2-12 cups).** Make sure there is enough **thin liquid** placed along with the food in order to generate pressure, such as water, stocks, wine, etc (1.5 cups minimum).

STEP 2: LOCK LID

Place the lid on the multi cooker as shown on page 9 in the "open position"and turn it counter-clockwise until it locks in place. You will hear the locking pin click into place.

STEP 3: TURN UNIT ON

Plug the multi cooker into the wall outlet. The unit will beep once and LED will display "**00:00**".

STEP 4: SELECT COOKING MODE AND TIME

Press the **SLOW COOK** button. The light above the button will illuminate and the LED will display "**4:00**". To adjust the cooking time, press "+" and "-" buttons. Time will advance by the minute.

STEP 5: COOKING

The cooker will begin counting down the minutes. Once the cooking time has elapsed, the multi cooker will beep 5 times and the LED will display "**0:00**".

STEP 6: COOKING COMPLETE

It will then enter the **KEEP WARM** state. The light above Keep Warm button will illuminate. You can cancel the **KEEP WARM** function by pressing **KEEP WARM/CANCEL** button.

YOGURT SETTING

This function allows you to prepare yogurt.

STEP 1: PLACE FOOD

Place the removable cooking pot inside the multi cooker. Pour milk inside removable cooking pot (1.5 cups minimum).

STEP 2: LOCK LID

Place the lid on the multi cooker as shown on page 9 in the "open position"and turn it counter-clockwise until it locks in place. You will hear the locking pin click into place.

STEP 3: TURN UNIT ON

Plug the multi cooker into the wall outlet. The unit will beep once and LED will display "**00:00**".

STEP 4: SELECT COOKING MODE AND TIME
Press the **YOGURT** button. The light above the button will illuminate. The default time is **8:00**. To adjust the cooking time, press "+" and "-" buttons.

STEP 5: COOKING
The multi cooker will begin counting down the minutes. One hour later, open the lid and add the starter culture has to the milk. Open the lid, mix in the powder mixture, stir until combined.

STEP 6: COOKING COMPLETE
Place the lid on the multi cooker and turn it counter-clockwise until it locks in place. You will hear the locking pin click into place. Once the cooking time has elapsed, the multi cooker will beep 5 times and the LED will display "**00:00**". It will then enter the **KEEP WARM** state. The light above Keep Warm button will illuminate. You can cancel the **KEEP WARM** function by pressing **KEEP WARM/CANCEL** button.

KEEP WARM SETTING

This function allows you to keep cooked food warm for a long period of time as well as to re-heat food.

STEP 1: PLACE FOOD
Place the removable cooking pot inside the multi cooker. Place food to be re-heated in removable cooking pot.

STEP 2: LOCK LID
Place the lid on the multi cooker as shown on page 9 in the "open position"and turn it counter-clockwise until it locks in place. You will hear the locking pin click into place.

STEP 3: TURN UNIT ON
Plug the multi cooker into the wall outlet. The unit will beep once and LED will display "**00:00**".

STEP 4: SELECT COOKING MODE AND TIME
Press the **KEEP WARM/CANCEL** button. The light above the button will illuminate. The unit will start warming up the food.

STEP 5: COOKING
The cooker will begin counting the minutes. To stop the keep warm function, press the **KEEP WARM/CANCEL** button again.

DELAY SETTING (TIMER)

This function allows you to begin cooking foods up to 24 hours later. You may use the Delay Time function with Pressure, Slow Cook and Steam.

CAUTION: Perishable foods like meat, poultry, fish, shellfish and dairy products cannot be left at room temperature for more than 2 hours. When cooking the above mentioned foods, do not use the delay time function for more than 1 to 2 hours.

STEP 1: PLACE FOOD
Make sure the removable cooking pot is placed inside the multi cooker. Place food inside the removable cooking pot. The total amount of the food can't exceed the MAX level marked of the inside of the pot (fill range is 2-12 cups). Make sure there is enough thin liquid placed along with the food in order to generate pressure (1.5 cups minimum). For food that easily swells (such as beans), use smaller amount of food.

STEP 2: LOCK LID
Place the lid on the multi cooker as shown on page 9 in the "open position"and turn it counter-clockwise until it locks in place. You will hear the locking pin click into place.

STEP 3: TURN UNIT ON
Plug the multi cooker into the wall outlet. The unit will beep once and LED will display "**00:00**". Turn the pressure regulator knob located on the lid of the appliance to **Pressure** position. Refer to Diagram on page 9. Note: The pressure regulator knob fits loose in order for proper operation. This is normal.

STEP 4: SELECT COOKING MODE AND TIME
Press the **TIMER** button for the delayed time setting. The light above the button will illuminate and the LED will display "**1:00**". Press "+" and "-" buttons to advance by 1 hour. Press the **ADJUST** button to toggle between hour and minute selection. The longest time you can preset is 24 hours. Next, select the desired cooking mode by using the pre-set buttons. Once set, the lights above both buttons will illuminate, LED will display the set delay time. Refer to p. 9 for Pressure Setting, p. 10 for Steam Setting and p. 12 for Slow Cook Setting. The unit will begin cooking after the delay time has elapsed.

STEP 5: COOKING
While the pressure is being built up inside the unit, the display will show blinking lights moving in a circular pattern. When the correct pressure is reached, the Floating Valve will rise and the multi cooker will begin counting down the minutes. When cooking is done, the multi cooker will beep 5 times and the LED will display "**0:00**". It will then enter the **KEEP WARM** state.

STEP 6: COOKING COMPLETE
Do not try to open the lid until the Floating Valve drops and unit no longer detects any pressure. For Quick Release, see p.10.

PROBLEM	CAUSE	SOLUTION
No indicators	Unit is not plugged in.	Check to see if the unit is properly plugged in
Can't close the lid	The Rubber Gasket isn't placed correctly.	Check Rubber Gasket position.
	The lid is not aligned properly with the main body.	Align the lid with the main body. Refer to p.9 for proper lid closure.
Can't open the lid	The Floating Valve hasn't dropped yet.	Wait for Floating Valve to drop (recommended). Or perform the Quick Release as described on page 10.
Lid is leaking	The Rubber Gasket isn't placed correctly.	Check Rubber Gasket position.
	The lid is not closed properly.	Close the lid properly.
	There are food particles in the Rubber Gasket.	Clean the Rubber Gasket.
	The Rubber Gasket is damaged.	Contact Customer service at 1-800-423-4248 for a replacement.
Floating Valve is leaking	Food particles/residue in the Rubber Gasket.	Clean the Rubber Gasket.
	The Rubber Gasket is damaged.	Contact Customer service at 1-800-423-4248 for a replacement.
The Floating Valve is not rising	The lid is not placed/locked correctly.	Place and lock the lid.
	Not enough food or liquid is added.	Add more food or water to the pot.
	Leakage of the lid	Contact Customer service: 1-800-423-4248
Cannot cook food, or food takes a long time to cook	Cooking time is too short.	Increase the cooking time.
	There is food residue on the bottom of the removable pot or heating plate.	Check both areas and wipe clean.
	The heating plate is not working well.	Contact Customer service: 1-800-423-4248

CLEANING - MAINTENANCE

IMPORTANT: Multi Cooker and its parts are NOT dishwasher safe. To ensure proper operation of the unit, always clean the multi cooker thoroughly after each use and if it hasn't been used for a long period of time. Use the below steps.

1. Unplug and always let the unit cool down before cleaning.
2. Wash the removable cooking pot with warm soapy water, don't use abrasive cleaners or pads. Make sure to clean the bottom of the pot as well. Dry the outside thoroughly before placing back in the multi cooker.
3. Wipe the outer housing of the multi cooker with a clean damp cloth. NEVER submerge in water due to the risk of the electric shock.
4. Remove the Condensation Container by pulling it out. See Diagram on right. Wash in warm soapy water, rinse and dry. Place the Condensation Container back on the unit by pushing it in.
5. Next, turn the lid over and check around the floating valve area for any food particles, remove with cleaning brush. See Diagram on right. Move the Floating Valve up and down to release any food particles.
6. Remove the Rubber Gasket. Clean the rubber gasket in warm soapy water. Rinse and dry thoroughly.
7. When done, place the rubber gasket back by pushing the tabs inside the lid. See Illustration on right. IMPORTANT: If the rubber gasket is not placed on properly, the unit will not operate. Always check to make sure it's clean and not damaged before each use.
8. If the rubber gasket is damaged in any way, DO NOT USE the multi cooker and contact customer service at 1-800-423-4248 for a replacement part.







Cleaning the Pressure Regulator Knob

Always make sure to check that the Pressure Regulator Knob with Pressure Safety Valve is not damaged and working properly prior to each use.

1. Let the unit cool off completely, take the lid off.
2. Lift up the Pressure Regulator Knob. See Diagram on right. Rinse it under running water.
3. Place the pressure regulator knob back in, press down.



STORAGE

Store the multi cooker with the lid turned upside down (and resting on the pot) to protect pressure regulator, valves and knobs located on the top of the lid.

SPECIFICATIONS

Input:	**120V, 60Hz**	**Safety pressure:**	**105kPa**
Power:	**1000W**	**Keep Warm temperature:**	**60~80C**
Capacity:	**6L**	**Pressure preserving time:**	**1-120 minutes**
Working pressure:	**0-70kPa**		