



5.5 QUART

# 8-IN-1 ANYCOOKER SUPREME

MODEL#GMC-700



# Gourmia

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### **Read All Instructions Prior to Operating**

- This manual is a comprehensive step-by-step user instruction guide on how to use the 8-in-1 Multi-Purpose Cooker.
- Make sure to read, understand and follow all these instructions.
- To address any questions relating to ordering parts, operating the 8-in-1 Multi-Purpose Cooker, troubleshooting, maintenance, service or any thing else, contact Gourmia® Customer Service at 888-552-0033.



## Important Safeguards and Warnings

When using electrical appliances, the following safety precautions **MUST** be followed to reduce the risk of fire, electric shock and/or injury.

- This product is only for indoor household use. Do **NOT** use outdoors.
- Do **NOT** use appliance for other than intended use.
- **Do NOT use this appliance as a space heating device.**
- **Do NOT operate this appliance while Cooking Pot content is empty.**
- **Improper use of this appliance may result in temporary, permanent or fatal injuries that could have been avoided.**
- This appliance is **NOT** intended to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge; unless they are supervised while using the appliance and given instruction on how to use the appliance by the person responsible for their safety. This person who is giving instruction **MUST** have read and understand how to use this appliance and assumes total responsibility for the safety of the person they are supervising.
- **This appliance should NOT be used by children.**
- Children should be supervised to ensure that they do **NOT** play with the appliance.
- Close supervision is necessary when any appliance is used near children.
- To protect against electrical shock do **NOT** immerse cord, plug or appliance in water or other liquids.
- Do **NOT** touch hot surfaces instead use handles or knobs.
- Unplug appliance from outlet when **NOT** in use and before cleaning.
- Allow appliance to cool off before inserting or removing parts and before washing parts.
- It is recommended to regularly inspect the appliance. Do **NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do **NOT** use any accessory attachments **NOT** recommended by the appliance manufacturer since it may cause injuries.
- Do **NOT** let cord hang over the edge of table or counter, or touch hot surfaces.
- Do **NOT** place on or near a hot gas or electric burner, or in a heated oven.
- To turn off the appliance press the “Stop” Button and then unplug power cord from wall outlet.

- When using the appliance, provide adequate air space above and on all sides for circulation. Do **NOT** place appliance underneath cabinets.
- Do **NOT** cut foods directly in the Cooking Pot and do **NOT** use metal utensils in this appliance; both actions could scratch the nonstick ceramic coating.
- For cooking, we recommend using wooden spoons or silicone spatulas or utensils for stirring the food.
- For washing, we recommend using a soft dishrag or non-metallic sponge or brush.
- Do **NOT** put the Cooker or Nonstick Cooking Pot in the dishwasher.
- Do **NOT** use nonstick cooking spray on the Nonstick Cooking Pot.
- Preseason the Nonstick Cooking Pot by first washing and completely drying it, then use a paper towel to rub about a teaspoon of oil (any type will do) around the inside of the Nonstick Cooking Pot.
- The Cooking Pot gets hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the appliance.
- If there is a power outage, the Multi-Function Cooker will turn off. If this is discovered quickly, continue cooking when the power is restored. If you are not sure how long the Multi-Function Cooker has been off, discard the food.
- Do **NOT** operate if the appliance is covered by or touching flammable materials, including towels, curtains, draperies, walls or anything similar.
- Do **NOT** store any item on top of the appliance while in operation.
- Do **NOT** store any materials, items or appliances, other than the manufacturer's recommended accessories, in this appliance when **NOT** in use.
- Do **NOT** place any materials in the appliance such as paper, cardboard, plastic, foam and other flammable materials or their likes.
- Extreme caution **MUST** be used when moving an appliance containing hot oil or other hot liquids. It is recommended that the appliance **NOT** be moved while the appliance and contents are still hot.
- Do **NOT** use the appliance to store any types of oils or liquids.
- Proceed with **CAUTION** when adding refrigerated foods into the heated Nonstick Cooking Pot.
- The appliance is **NOT** intended to be operated by means of an external timer or separate remote control system.
- Do **NOT** use this appliance on an unstable surface. Place this appliance on a stable, leveled and durable surface.
- Do **NOT** attempt to use, heat or cook nonfood items in this appliance.
- This appliance generates heat and rising steam during its 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 the heated Cooking Pot or placing the hot Cooking Pot directly on the countertop.
- To prevent damage or shock hazard, cook **ONLY** in the Nonstick Cooking Pot provided.
- When cooking, carefully lift Glass Lid from Cooker by the handle to allow water to drip into Cooking Pot but do **NOT** allow water to drip into Cooking Pot if it is filled with cooking oil or lard.
- Never use the Cooking Pot on a gas or electric cooktop, or over an open flame.
- Never wear loose articles of clothing that can fall inside the Cooking Pot while it's being used or while it's still hot.
- Gourmia®, it's owners, partners, officers, employees, affiliates, manufacturers, importers, promoters, parent companies and anyone else who does business with them are **NOT** responsible or liable for anyone misusing this appliance, modifying the original appliance in anyway, servicing appliance with unauthorized personnel, not following or ignoring instructions, or using the appliance for anything else other than its intended use.

**POLARIZED PLUG:** This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fully fit into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Do **NOT** use an extension cord with this appliance.

**TAMPER-RESISTANT SCREW:** 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 **ONLY** be done by authorized service personnel.

**ELECTRICAL CORD:** If the power cord is damaged, please contact Customer Service at 888-552-0033.

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

## Introduction

Thank you for purchasing our 8-in-1 Multi-Purpose Cooker and for the opportunity to serve you and your family delicious meals for years to come. When designing our products, we listen to your needs and wants in order to develop the highest quality appliances that fit your lifestyle.

Because we know how important your kitchen space is, our 8-in-1 Multi-Purpose Cooker is 8 appliances in 1 stylish compact design that gives you the convenience to slow cook; stir fry, boil, deep fry, grill, fry, steam and even use as a hot pot. While cleaning has never been easier with the nonstick cooking pot, stainless steel racks and basket; glass lid and cooker with soft-touch controls and removable magnetic power cord.

We think of you often, since our customer's satisfaction is our #1 priority and the reason why we value your opinion and feedback. Your input allows us to come up with ground-breaking solutions for your everyday life. We are committed to being a reliable company that you can count on and one that excels in making the most stylish, durable and innovative appliances in the market place.

## Compliance and Wattage



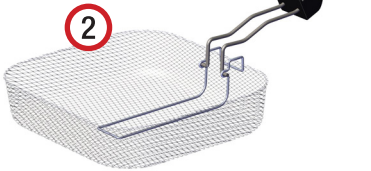
- Intertek 3079590
- Conforms to UL STD 1026 and 1083. Certified to CSA STD C22 2 NO 64
- 120V 60HZ 1500W

# Getting to Know Your Multi-Purpose Cooker

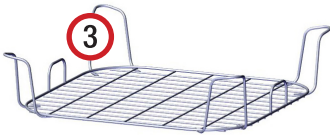
Appliance may vary slightly from what is illustrated.



1



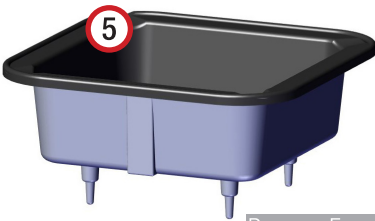
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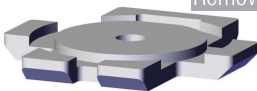
3



4



5



Remove Foam Liner



6

9

8



7

1. Tempered Glass Lid

2. Frying Basket with Handle

3. Steaming Rack

4. Roasting Rack

5. Nonstick Cooking Pot

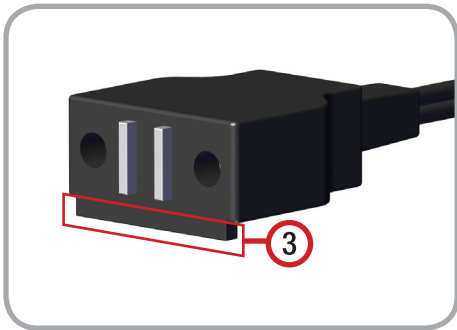
6. Cooker

7. Removable Magnetic Power Cord

8. Control Panel

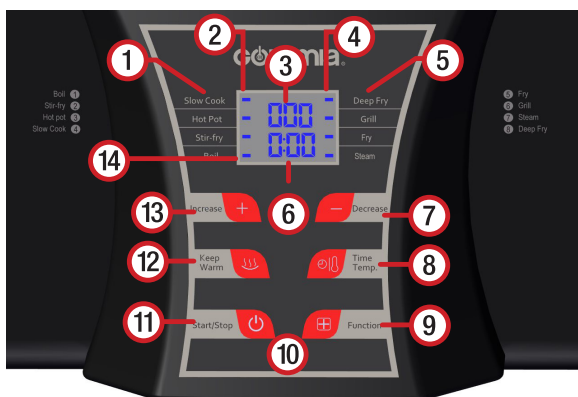
9. Digital Display

**?** For Replacable Parts,  
Call Customer Service at 888-552-0033.



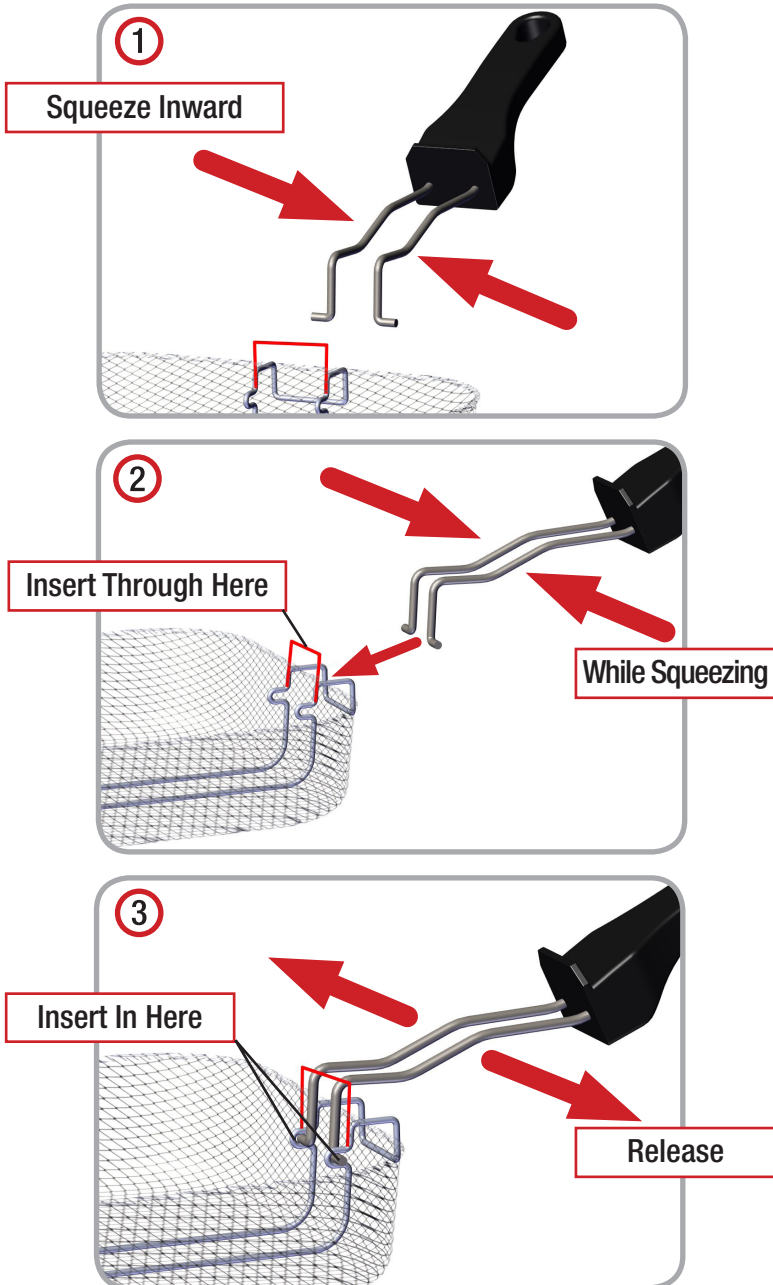
1. Back of Cooker
2. Magnets that Attach to Power Cord
3. Power Cord Lip (faces down) for Connection
4. Removable Magnetic Power Cord

**?** For Replacable Parts Call Customer Service at 888-552-0033.




- 1. Functions for: Slow Cook, Hot Pot, Stir-Fry and Boil**
- 2. Function Lights Digital Display**
- 3. Cooking Temperature Digital Display in Fahrenheit**
  - Lowest temperature is 122°F and highest temperature is 464°F
  - Default temperature displays when Cooking Function is selected
- 4. Function Lights Digital Display**
- 5. Functions for: Deep Fry, Grill, Fry and Steam**
- 6. Timer Digital Display**
  - Lowest time is 1 minute and highest time is 9 hours and 59 minutes
  - Default cooking time displays when Cooking Function is selected (hour and minutes)
- 7. Decrease Button**
  - Press and release button to decrease time or temperature by 1 digit
  - Press and hold down button to decrease time or temperature faster
- 8. Time/Temperature Button**
  - Press Time/Temp Button 1 time to select time
  - Press Time/Temp Button 2 times to select temperature
- 9. Function Button to Select Cooking Function**
- 10. Control Panel**
- 11. Start/Stop Button**
- 12. Keep Warm Button**
  - Default time is 2 hours and set temperature is 176°F
- 13. Increase Button**
  - Press and release button to increase time or temperature by 1 digit
  - Press and hold down button to increase time or temperature faster
- 14. Digital Display**

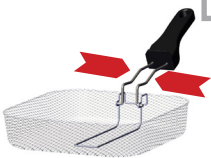
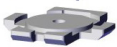
# Placing Handle on Frying Basket



# How to Use

 This product is only for indoor household use. Make sure to read and understand the Important Safeguards and Warnings before operating the **8-in-1 Multi-Function Cooker**.

## Getting Started



### Unpack and Remove All Packing Materials

**1.** Unpack the 8-in-1 Multi-Purpose Cooker and remove all packing materials including the Foam Liner between the Non-Stick Cooking Pot and the Cooker.

### Remove Foam Liner

### Place Handle on Basket

**2.** Place the Handle on the Frying Basket by grasping the Metal Prongs and squeezing inward. Insert the Metal Prongs into loops inside the basket and release the Metal Prongs.

### Hand Wash and Dry

**3.** Hand wash and dry the following: Tempered Glass Lid, Frying Basket, Steaming Rack, Roasting Rack and Nonstick Cooking Pot.

# Quick Cooking Instructions

1. Connect the Power Cord to the Cooker and power outlet.

2. Select Function	Image	Press Function Button	Function Light Flashes	Default Temp./Time	Press Once Time/Temp. Button	Press Twice Time/Temp. Button
<b>Slow Cook</b> (After it shuts off, it goes into Keep Warm mode for 2 hrs.)		1 time		212°F/6 hrs.	Press + or - Button (Time)	Press + or - Button (Temp.)
<b>Hot Pot</b>		2 times		212°F/1 hr.	Press + or - Button (Time)	Press + or - Button (Temp.)
<b>Stir Fry</b>		3 times		464°F/15 min.	Press + or - Button (Time)	Press + or - Button (Temp.)
<b>Boil</b> (After it shuts off, it goes into Keep Warm mode for 2 hrs.)		4 times		302°F/25 min.	Press + or - Button (Time)	Press + or - Button (Temp.)
<b>Deep Fry</b>		5 times		392°F/30 min.	Press + or - Button (Time)	Press + or - Button (Temp.)
<b>Grill</b>		6 times		464°F/30 min.	Press + or - Button (Time)	Press + or - Button (Temp.)
<b>Fry</b>		7 times		356°F/25 min.	Press + or - Button (Time)	Press + or - Button (Temp.)
<b>Steam</b>		8 times		428°F/15 min.	Press + or - Button (Time)	Press + or - Button (Temp.)
<b>Roasting</b>		N/A	N/A	374°F/1 hr. Press Time/Temp Button to Set	Press + Button (Time)	Press + Button (Temp.)

3. Press Start button on Control Panel to begin heating up the Cooker (Function Light turns solid).


4. When timer runs out, the Cooker beeps 9 times and shuts off automatically or manually press the Stop button on Control Panel.

5. Press the Keep Warm Button to keep the food warm, then press the Stop button to shut off the Cooker.

## Slow Cook Function



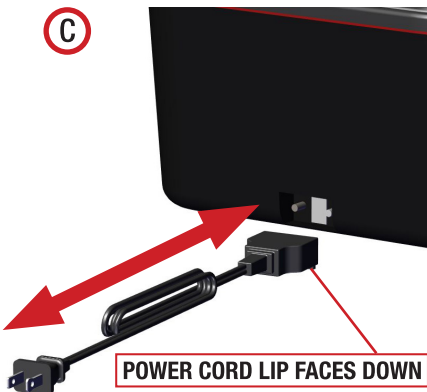
1. For the Slow Cook Function use the Cooker, Nonstick Cooking Pot, Lid and Power Cord (A).

 Place the Cooker on a stable, leveled and durable surface.



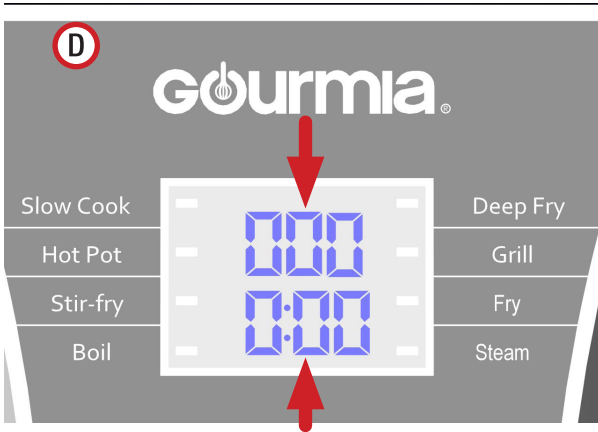
2. Add ingredients to the Nonstick Cooking Pot and cover with Glass Lid (B).

**NOTE:** Or follow recipe instructions.

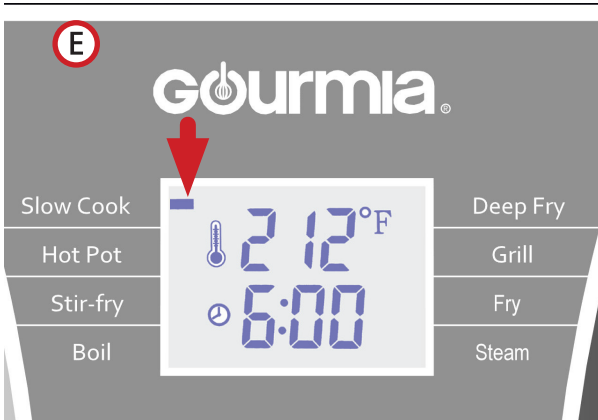


3. Place the Power Cord on the Cooker and plug into outlet (C).

**NOTE:** Power Cord Lip **MUST** face down in order to plug it into the Cooker. Cooker beeps when Power Cord is plugged in.

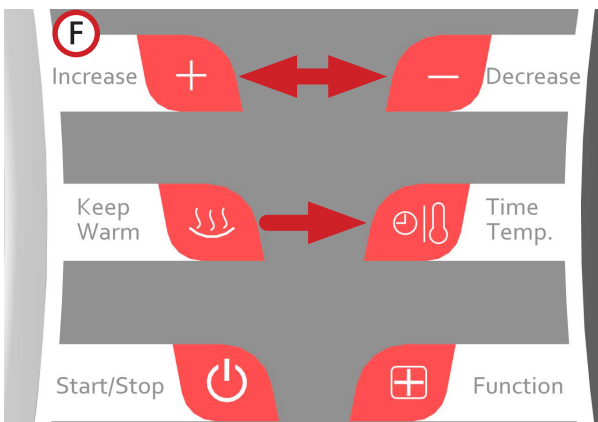


4. The Temperature and Time on Digital Display will illuminate and stay on until the Cooker is unplugged **(D)**.



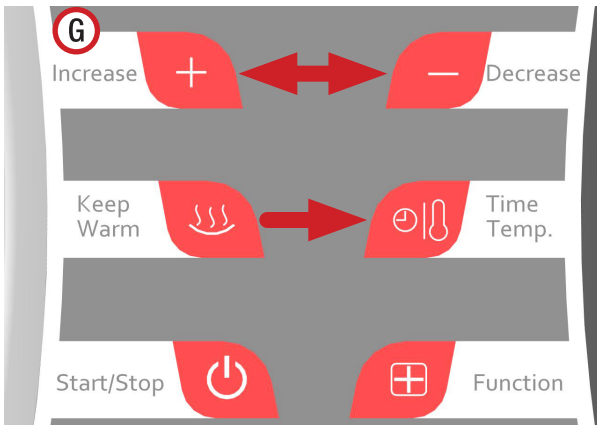
5. Press the Function Button 1 time (or as many times as needed) to choose Slow Cook and Function Light illuminates on Digital Display and begins flashing **(E)**.

**NOTE:** Default temperature is 212°F and default time is 6 hours.



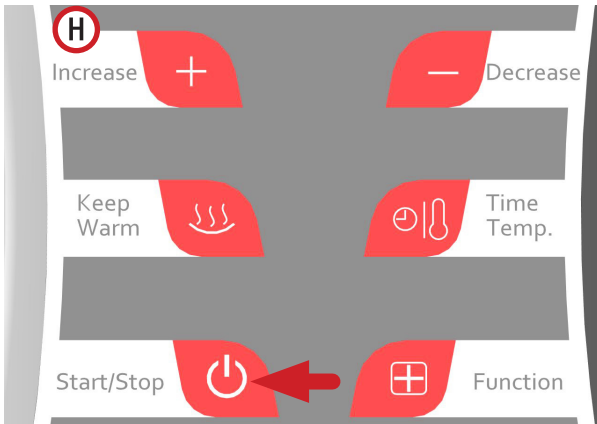
6. To adjust the temperature, press the Time/Temp Button 2 times and temperature symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the temperature **(F)**.

**NOTE:** Change the temperature according to what the recipe calls for.



**7.** To adjust the time, press the Time/Temp Button 1 time and time symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the time **(G)**.

**NOTE:** Change the time according to what the recipe calls for.



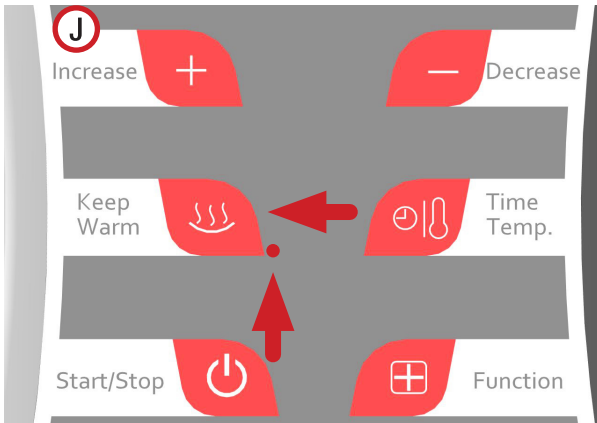
**8.** Press Start Button to begin heating the Cooking Pot to the chosen temperature and begin the cooking process **(H)**.

**NOTE:** The Cooker makes a noise while it's heating up but that is normal and then it stops. The Slow Cook Light on Digital Display stops flashing and becomes solid and timer begins its countdown.

**CAUTION GETS HOT**

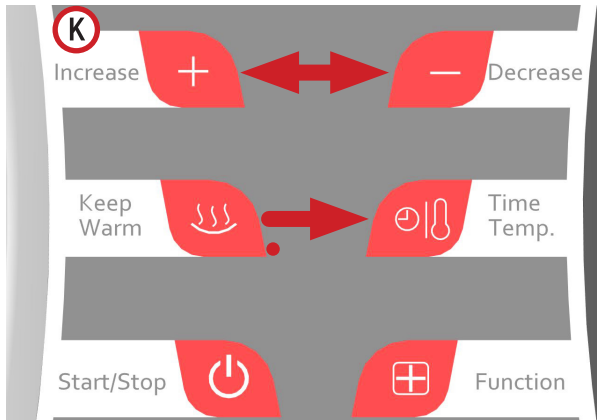


**!** The Cooking Pot and Lid get hot. When in use, always use oven mitts or portholders when touching any outer or inner surface of the Cooker. Use handle on Glass Lid to lift it up and proceed with CAUTION when removing it because of the condensed steam on the Lid. Do NOT cook the food in the Keep Warm cycle **(HH)**.

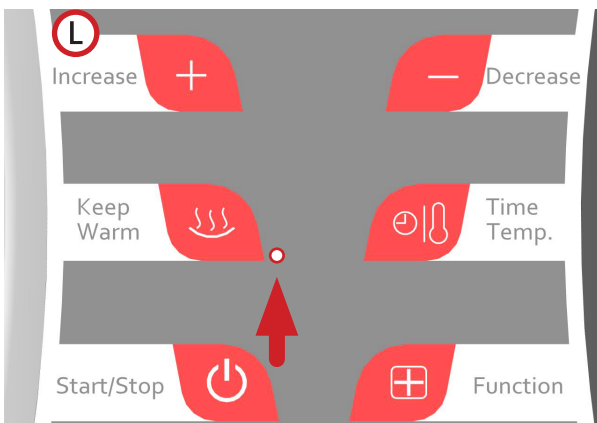


**9.** When cooking time ends, the Cooker beeps 9 times, it switches to Keep Warm Cycle for a default time of 2 hours and the Keep Warm Light comes on **(J)**. To turn off Cooker press the Stop Button.

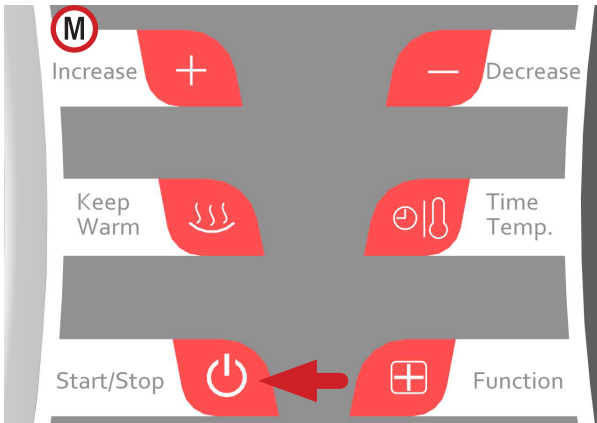
**⚠** Do NOT keep the food in the Keep Warm Cycle for more than 4 hours.



**10.** To adjust the Keep Warm Time, press the Time/Temp Button 1 time and time symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the time **(K)**.



**11.** When Keep Warm time ends, the Keep Warm light turns off and the Cooker turns off and beeps 9 times **(L)**.



**12.** To turn off Cooker (before times ends) press the Stop Button **(M)**.

**!** Unplug the Power Cord from the Cooker and power outlet. Allow Cooker and parts to cool off completely before washing them.

## Hot Pot Function



**1.** For the Hot Pot Function use the Cooker, Nonstick Cooking Pot, Lid and Power Cord **(A)**.

**NOTE:** Using the Lid for this Function is optional (or follow recipe instructions).

**!** Place the Cooker on a stable, leveled and durable surface.

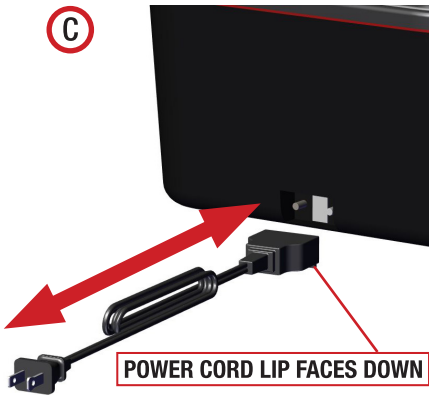
**B**



2. Add ingredients to the Nonstick Cooking Pot and cover with Glass Lid **(B)**.

**NOTE:** Or follow recipe instructions.

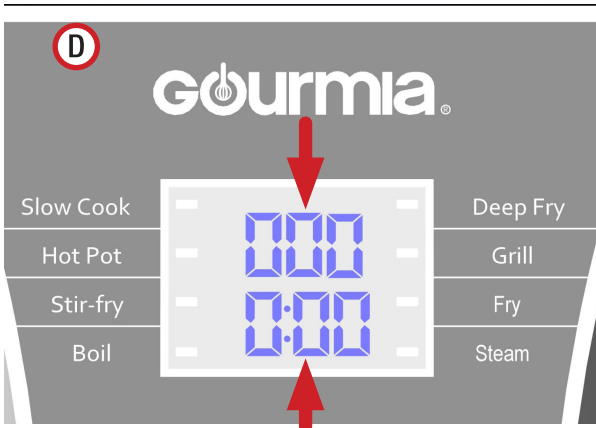
**C**



3. Place the Power Cord on the Cooker and plug into outlet **(C)**.

**NOTE:** Power Cord Lip **MUST** face down in order to plug it into the Cooker. Cooker beeps when Power Cord is plugged in.

**D**

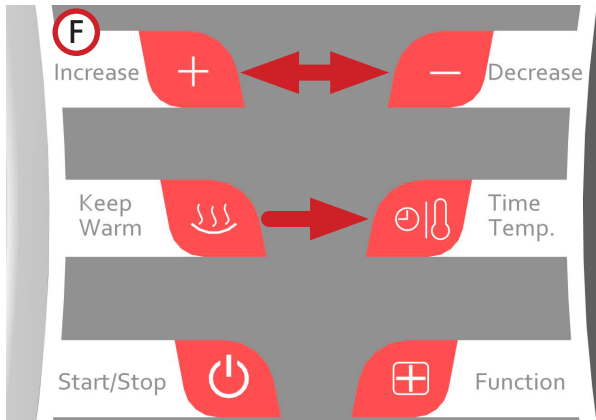


4. The Temperature and Time on Digital Display will illuminate and stay on until the Cooker is unplugged **(D)**.



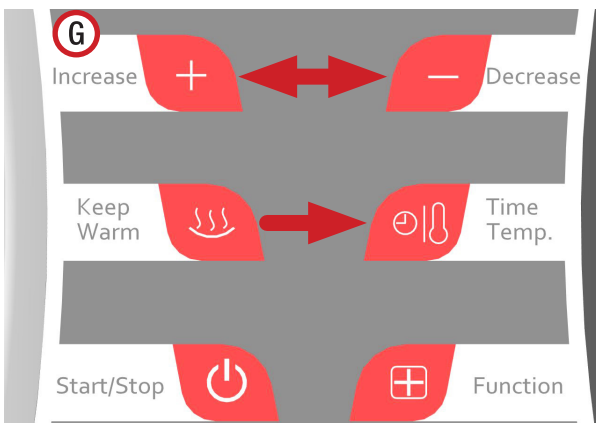
5. Press the Function Button 2 times (or as many times as needed) to choose Hot Pot and Function Light illuminates on Digital Display and begins flashing (E).

**NOTE:** Default temperature is 212°F and default time is 1 hour.



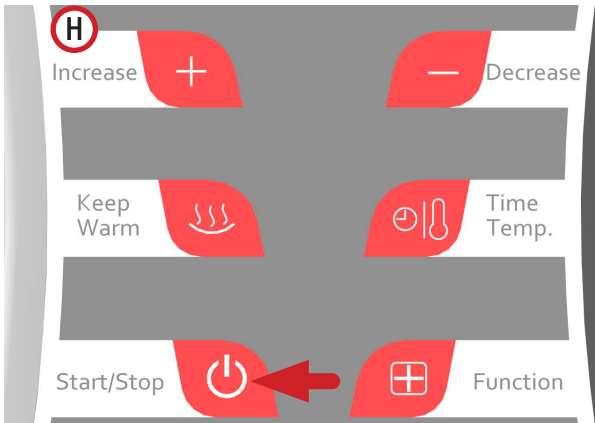
6. To adjust the temperature, press the Time/Temp Button 2 times and temperature symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the temperature (F).

**NOTE:** Change the temperature according to what the recipe calls for.



7. To adjust the time, press the Time/Temp Button 1 time and time symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the time (G).

**NOTE:** Change the time according to what the recipe calls for.

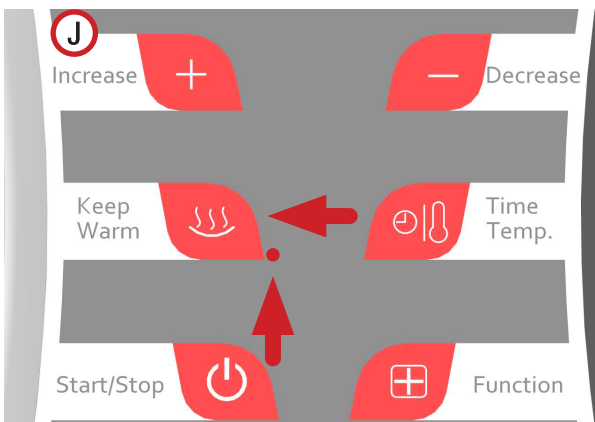


8. Press Start Button to begin heating the Cooking Pot to the chosen temperature and begin the cooking process **(H)**.

**NOTE:** The Cooker makes a noise while it's heating up but that is normal and then it stops. The Hot Pot Light on Digital Display stops flashing and becomes solid and timer begins its countdown.

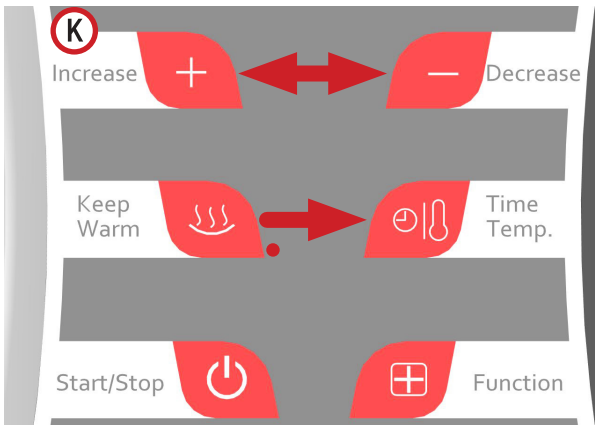


**!** The Cooking Pot and Lid get hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the Cooker. Use handle on Glass Lid to lift it up and proceed with CAUTION when removing it because of the condensed steam on the Lid. Do NOT cook the food in the Keep Warm cycle **(HH)**.

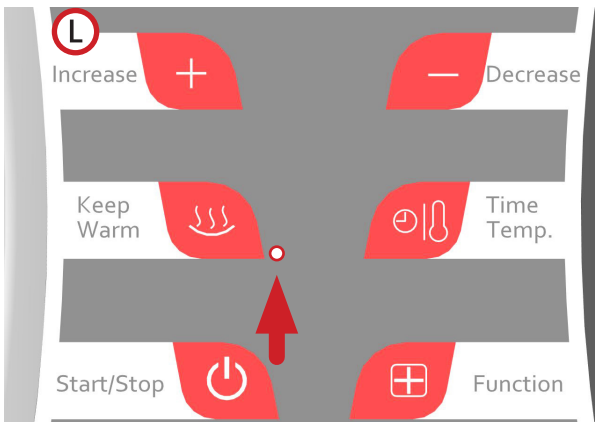


9. When cooking time ends, the Cooker beeps 9 times, it does NOT switch to Keep Warm Cycle. To keep Fondue warm, press the Keep Warm Button (default time 2 hours) and the Keep Warm Light comes on **(J)**. To turn off Cooker press the Stop Button.

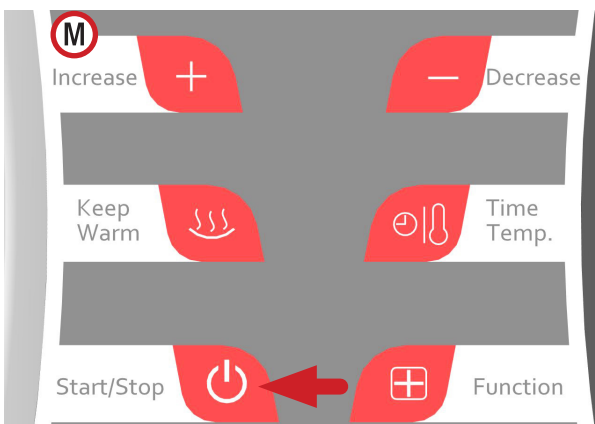
**!** Do NOT keep the Fondue in the Keep Warm Cycle for more than 2 hours.



**10.** To adjust the Keep Warm Time, press the Time/Temp Button 1 time and time symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the time **(K)**.



**11.** When Keep Warm time ends, the Keep Warm light turns off and the Cooker turns off and beeps 9 times **(L)**.



**12.** To turn off Cooker (before times ends) press the Stop Button **(M)**.

**!** Unplug the Power Cord from the Cooker and power outlet. Allow Cooker and parts to cool off completely before washing them.

## Stir-Fry Function

(A)



1. For the Stir-Fry Function use the Cooker, Nonstick Cooking Pot, Lid and Power Cord (A).

**NOTE:** Using the Lid for this Function is optional (or follow recipe instructions).

**!** Place the Cooker on a stable, leveled and durable surface.

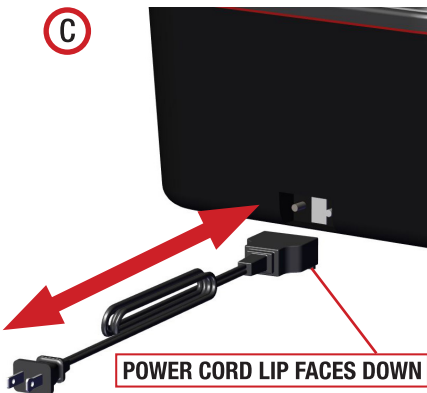
(B)



2. Add oil, butter or other similar ingredient for Stir-Fry to the Nonstick Cooking Pot and cover with Glass Lid (B).

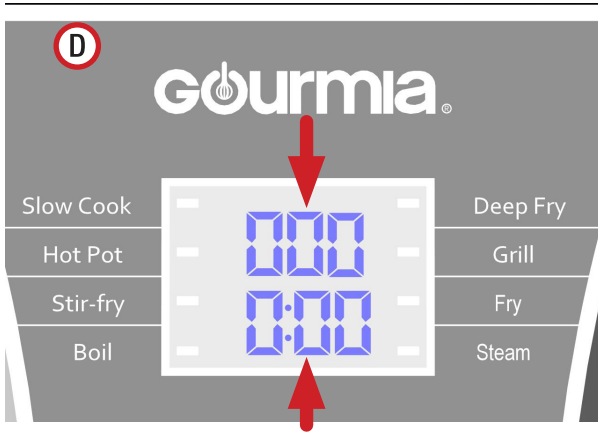
**NOTE:** Or follow recipe instructions.

(C)

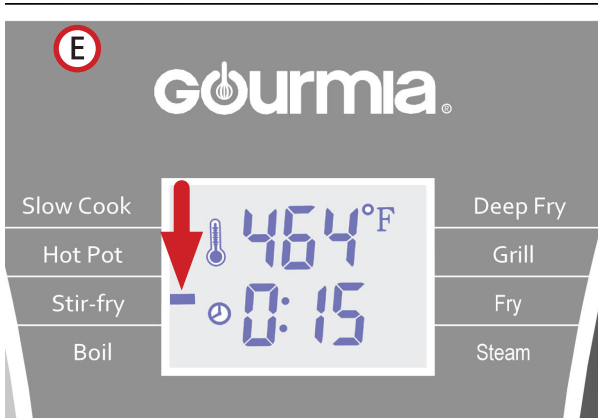


3. Place the Power Cord on the Cooker and plug into outlet (C).

**NOTE:** Power Cord Lip **MUST** face down in order to plug it into the Cooker. Cooker beeps when Power Cord is plugged in.

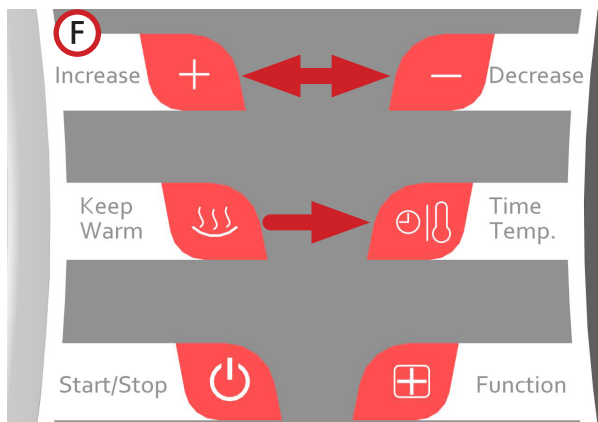


4. The Temperature and Time on Digital Display will illuminate and stay on until the Cooker is unplugged (**D**).



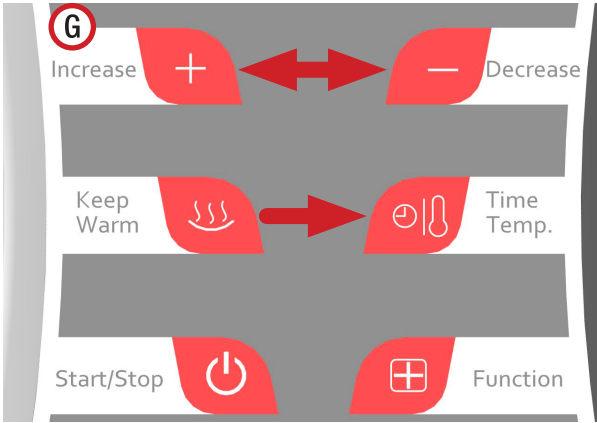
5. Press the Function Button 3 times (or as many times as needed) to choose Stir-Fry and Function Light illuminates on Digital Display and begins flashing (**E**).

**NOTE:** Default temperature is 464°F and default time is 15 minutes.



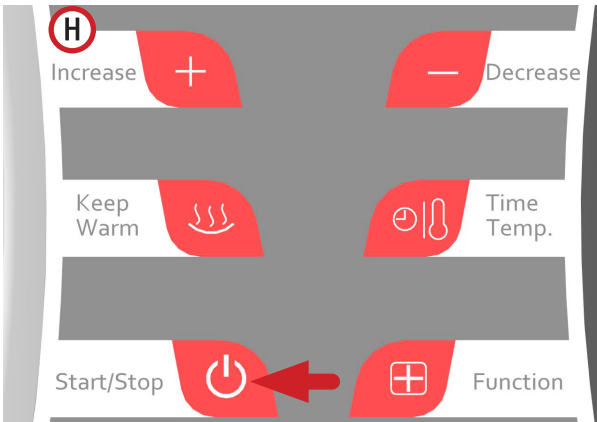
6. To adjust the temperature, press the Time/Temp Button 2 times and temperature symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the temperature (**F**).

**NOTE:** Change the temperature according to what the recipe calls for.



**7.** To adjust the time, press the Time/Temp Button 1 time and time symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the time **(G)**.

**NOTE:** Change the time according to what the recipe calls for.

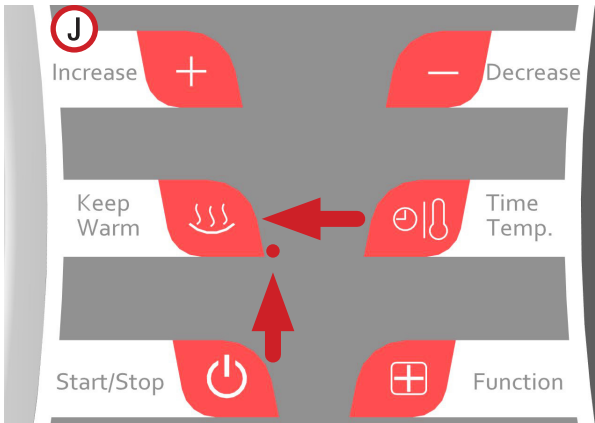


**8.** Press Start Button to begin heating the Cooking Pot to the chosen temperature and begin the cooking process **(H)**.

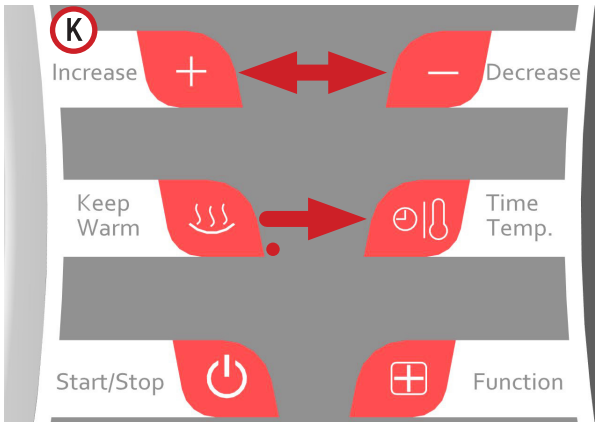
**NOTE:** The Cooker makes a noise while it's heating up but that is normal and then it stops. The Stir-Fry Light on Digital Display stops flashing and becomes solid and timer begins its countdown.



**!** Preheat Cooker for 30 seconds. The Cooking Pot and Lid get hot. When in use, always use oven mitts or pot-holders when touching any outer or inner surface of the Cooker. Use handle on Glass Lid to lift it up and proceed with CAUTION when removing it because of the condensed steam on the Lid. Do NOT cook the food in the Keep Warm cycle **(HH)**.

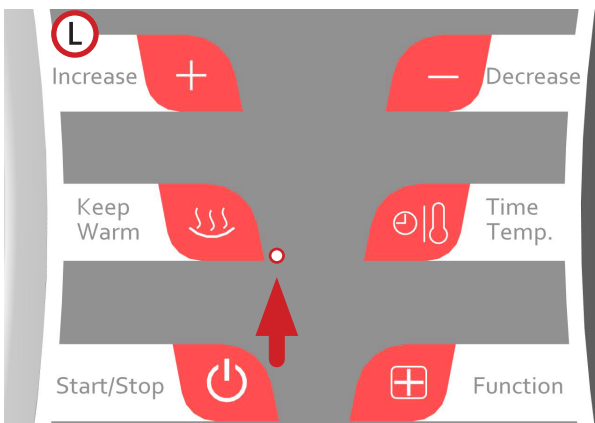


**9.** When cooking time ends, the Cooker beeps 9 times, it does NOT switch to Keep Warm Cycle. To keep food warm, press the Keep Warm Button (default time 2 hours) and the Keep Warm Light comes on **(J)**. To turn off Cooker press the Stop Button.

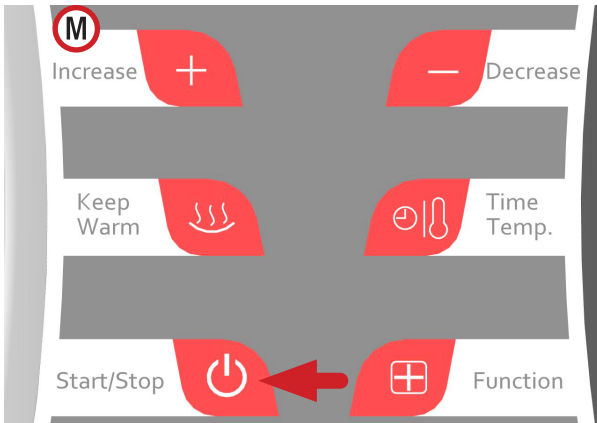


**!** Do NOT keep the food in the Keep Warm Cycle for more than 30 minutes for food will dry out.

**10.** To adjust the Keep Warm Time, press the Time/Temp Button 1 time and time symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the time **(K)**.



**11.** When Keep Warm time ends, the Keep Warm light turns off and the Cooker turns off and beeps 9 times **(L)**.



**12.** To turn off Cooker (before times ends) press the Stop Button **(M)**.

**⚠** Unplug the Power Cord from the Cooker and power outlet. Allow Cooker and parts to cool off completely before washing them.

## Boil Function



**1.** For the Boil Function use the Cooker, Nonstick Cooking Pot, Lid and Power Cord **(A)**.

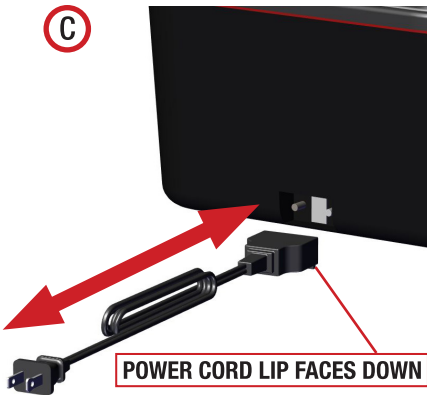
**NOTE:** Using the Lid for this Function is optional.

**⚠** Place the Cooker on a stable, leveled and durable surface.



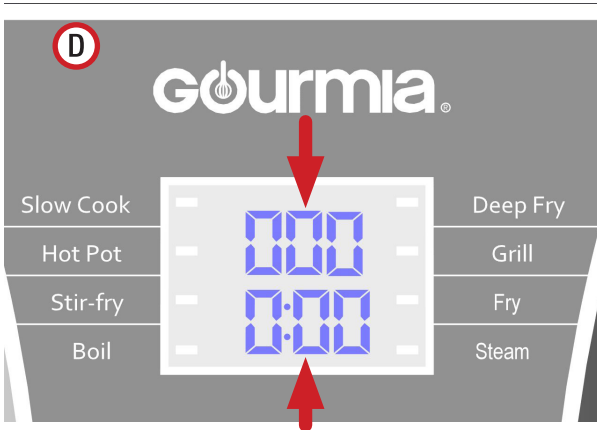
**2.** Add water up to the max line on the inside of Nonstick Cooking Pot for Boiling and cover with Glass Lid **(B)**.

**NOTE:** Or follow recipe instructions.

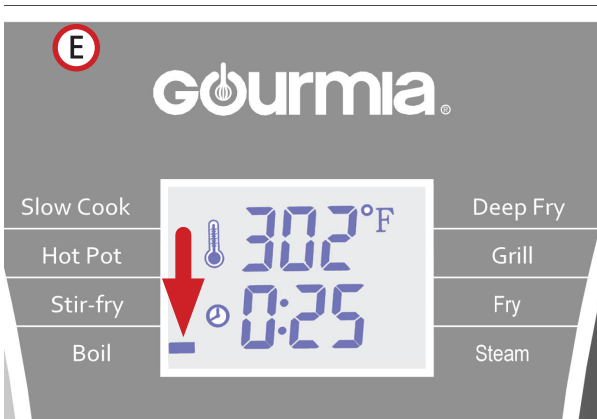


3. Place the Power Cord on the Cooker and plug into outlet **(C)**.

**NOTE:** Power Cord Lip **MUST** face down in order to plug it into the Cooker. Cooker beeps when Power Cord is plugged in.

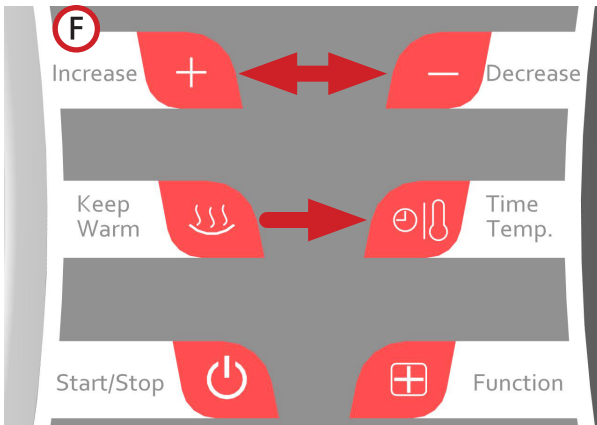


4. The Temperature and Time on Digital Display will illuminate and stay on until the Cooker is turned off **(D)**.



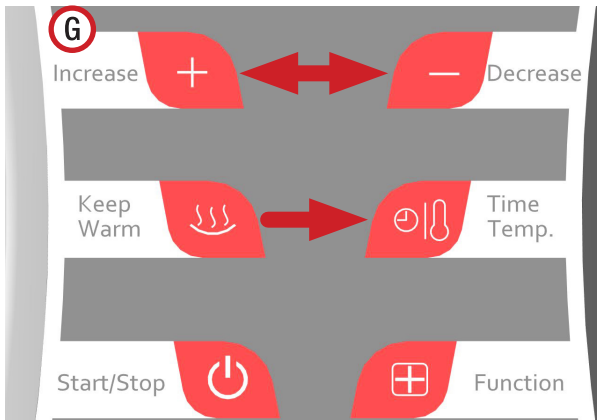
5. Press the Function Button 4 times (or as many times as needed) to choose Boil and Function Light illuminates on Digital Display and begins flashing **(E)**.

**NOTE:** Default temperature is 302°F and default time is 25 minutes.



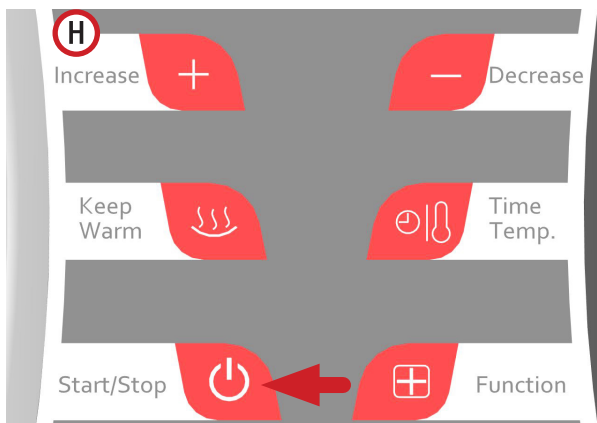
**6.** To adjust the temperature, press the Time/Temp Button 2 times and temperature symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the temperature **(F)**.

**NOTE:** Change the temperature according to what the recipe calls for.



**7.** To adjust the time, press the Time/Temp Button 1 time and time symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the time **(G)**.

**NOTE:** Change the time according to what the recipe calls for.



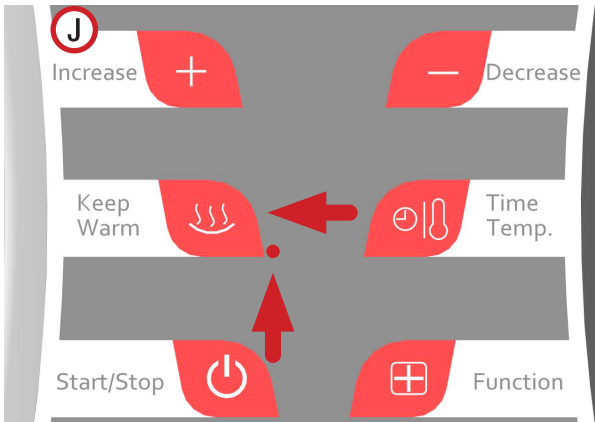
**8.** Press Start Button to begin heating the Cooking Pot to the chosen temperature and begin the cooking process **(H)**.

**NOTE:** The Cooker makes a noise while it's heating up but that is normal and then it stops. The Boil Light on Digital Display stops flashing and becomes solid and timer begins its countdown.

**CAUTION GETS HOT**

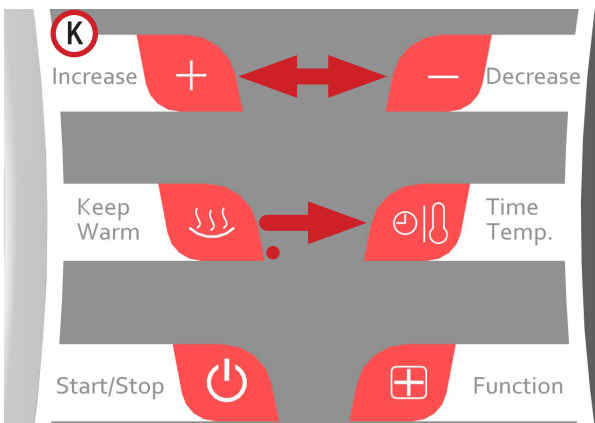


**!** Wait until water starts to boil and then use **CAUTION** when putting food in the water. Do **NOT** cook the food in the Keep Warm cycle. The Cooking Pot and Lid get hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the Cooker. Use handle on Glass Lid to lift it up and proceed with **CAUTION** when removing it because of the condensed steam on the Lid **(HH)**.

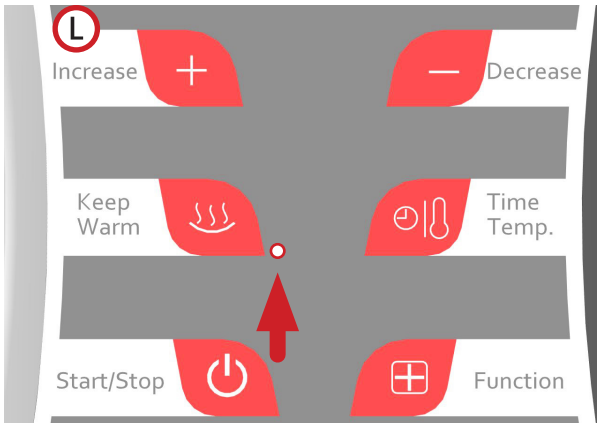


**9.** When cooking time ends, the Cooker beeps 9 times, it switches to Keep Warm Cycle for a default time of 2 hours and the Keep Warm Light comes on **(J)**. To turn off Cooker press the Stop Button.

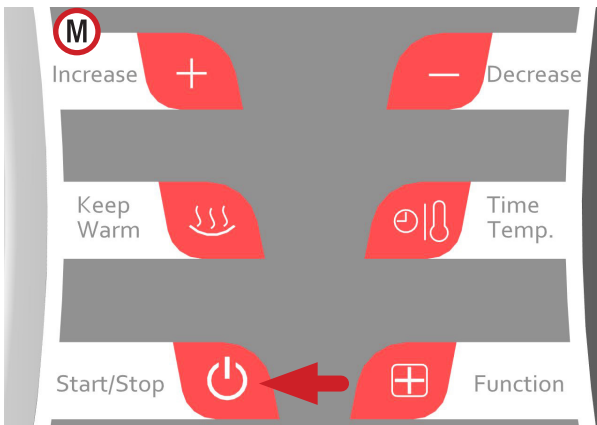
**!** Do **NOT** keep the food in the Keep Warm Cycle for more than 1 hour.



**10.** To adjust the Keep Warm Time, press the Time/Temp Button 1 time and time symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the time **(K)**.



**11.** When Keep Warm time ends, the Keep Warm light turns off and the Cooker turns off and beeps 9 times **(L)**.



**12.** To turn off Cooker (before times ends) press the Stop Button **(M)**.

**!** Unplug the Power Cord from the Cooker and power outlet. Allow Cooker and parts to cool off completely before washing them.

## Deep Fry Function



**1.** For the Deep Fry Function use the Cooker, Nonstick Cooking Pot, Frying Basket, Lid and Power Cord **(A)**.

**NOTE:** Using the Lid for this Function is optional, but if Lid is used do **NOT** let the condensed steam on the Glass Lid fall into the hot oil.

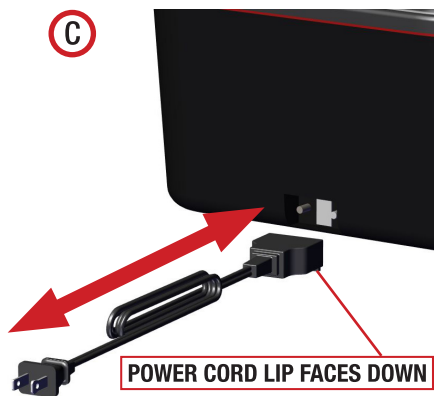
**!** Place the Cooker on a stable, leveled and durable surface.



2. Add the oil for Deep Frying to the Nonstick Cooking Pot and cover with Glass Lid **(B)**.

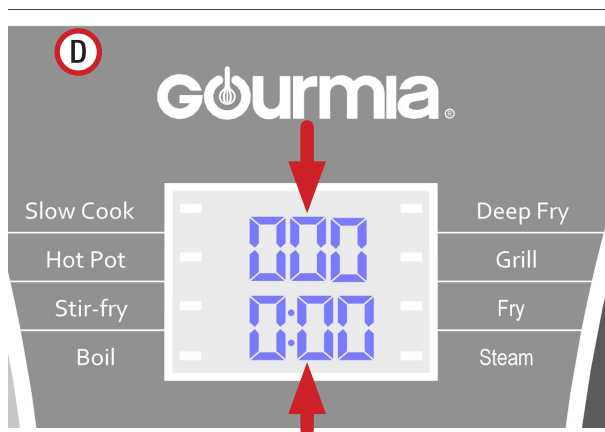
**NOTE:** Or follow recipe instructions.

**!** Fill the Nonstick Cooking Pot with oil up to the **MAX Oil Line** on the inside of the Cooking Pot.

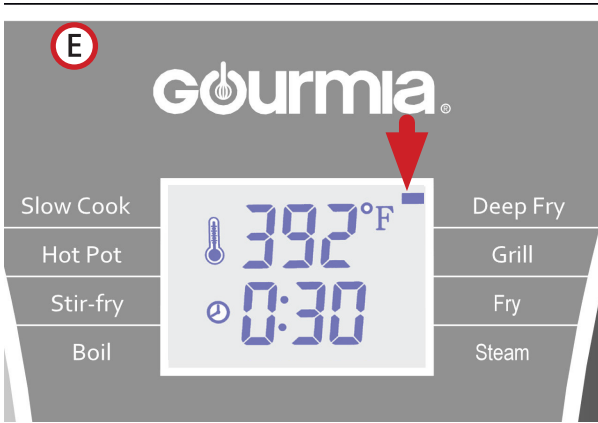


3. Place the Power Cord on the Cooker and plug into outlet **(C)**.

**NOTE:** Power Cord Lip **MUST** face down in order to plug it into the Cooker. Cooker beeps when Power Cord is plugged in.

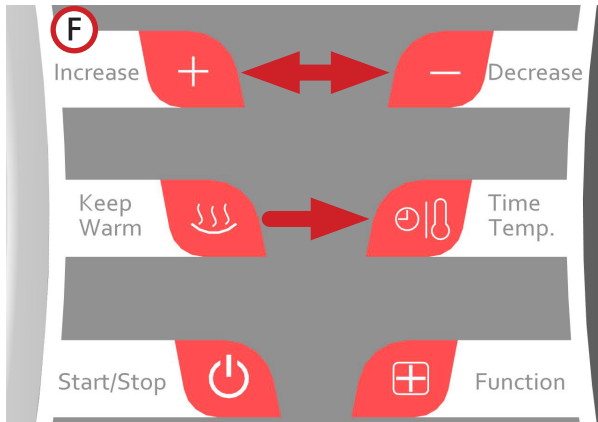


4. The Temperature and Time on Digital Display will illuminate and stay on until the Cooker is unplugged **(D)**.



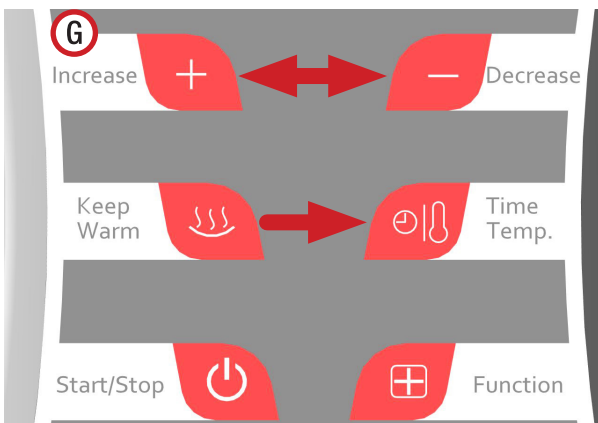
5. Press the Function Button 5 times (or as many times as needed) to choose Deep Fry and Function Light illuminates on Digital Display and begins flashing **(E)**.

**NOTE:** Default temperature is 392°F and default time is 30 minutes.



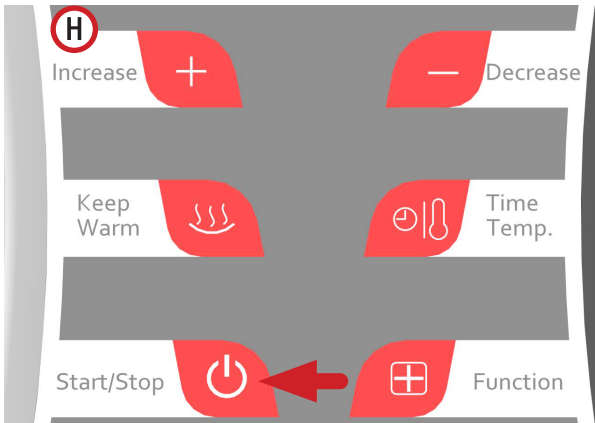
6. To adjust the temperature, press the Time/Temp Button 2 times and temperature symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the temperature **(F)**.

**NOTE:** Change the temperature according to what the recipe calls for.



7. To adjust the time, press the Time/Temp Button 1 time and time symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the time **(G)**.

**NOTE:** Change the time according to what the recipe calls for.



8. Press Start Button to begin heating the Cooking Pot to the chosen temperature and begin the cooking process **(H)**.

**NOTE:** The Cooker makes a noise while it's heating up but that is normal and then it stops. The Deep Fry Light on Digital Display stops flashing and becomes solid and timer begins its countdown.



**!** The Cooking Pot, Frying Basket and Lid get hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the Cooker. Use handle on Glass Lid to lift it up and do NOT let the condensed steam on the Lid fall into the hot oil **(HH)**.

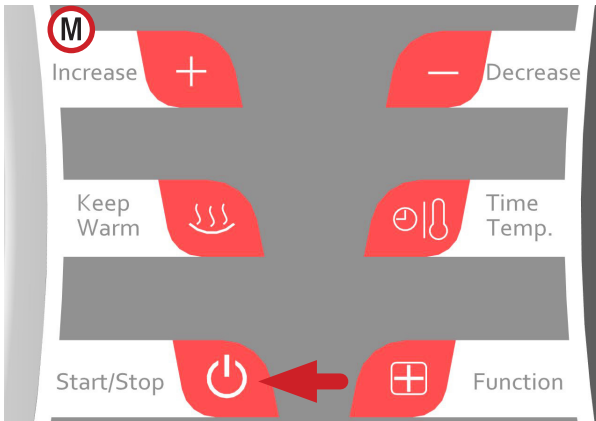


**!** Preheat Cooker for 4 to 5 minutes, place food in the Frying Basket and use CAUTION when putting Frying Basket in the oil. Do NOT cook the food in the Keep Warm cycle **(HHH)**.



**9.** When cooking time ends, the Cooker turns off and beeps 9 times, it does **NOT** switch to Keep Warm Cycle. Take out Frying Basket and place it on the outer rim of the Nonstick Cooking Pot to drain excess oil (**J**). To keep frying follow steps 5 through 9.

**! Do NOT keep the Cooker “ON” once frying is completed.**



**10.** To turn off Cooker (before times ends) press the Stop Button (**M**).


**! Unplug the Power Cord from the Cooker and power outlet. Allow Cooker and parts to cool off completely before washing them.**

## Grill Function



**1.** For the Grill Function use the Cooker, Nonstick Cooking Pot, Lid and Power Cord **(A)**.

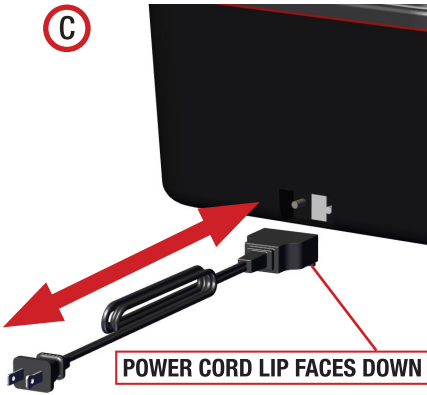
**NOTE:** Using the Lid for this Function is optional (or follow recipe instructions).

 Place the Cooker on a stable, leveled and durable surface.



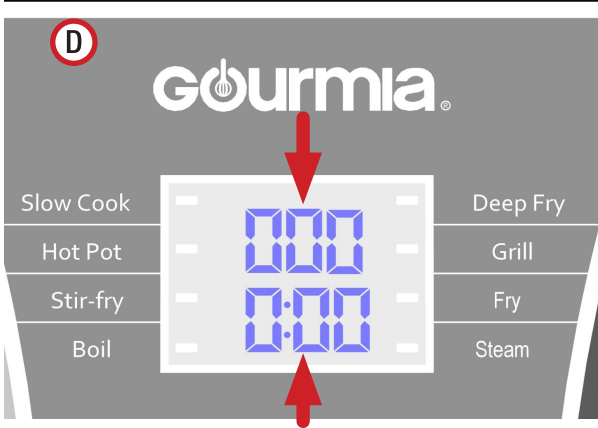
**2.** Cover Nonstick Cooking Pot with Glass Lid **(B)**.

**NOTE:** Follow recipe instructions.

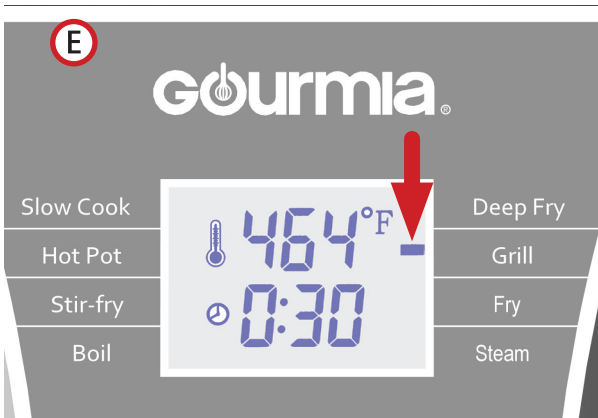


3. Place the Power Cord on the Cooker and plug into outlet **(C)**.

**NOTE:** Power Cord Lip **MUST** face down in order to plug it into the Cooker. Cooker beeps when Power Cord is plugged in.

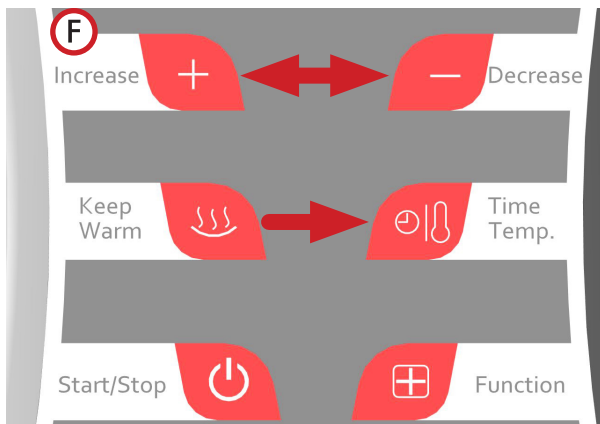


4. The Temperature and Time on Digital Display will illuminate and stay on until the Cooker is unplugged **(D)**.

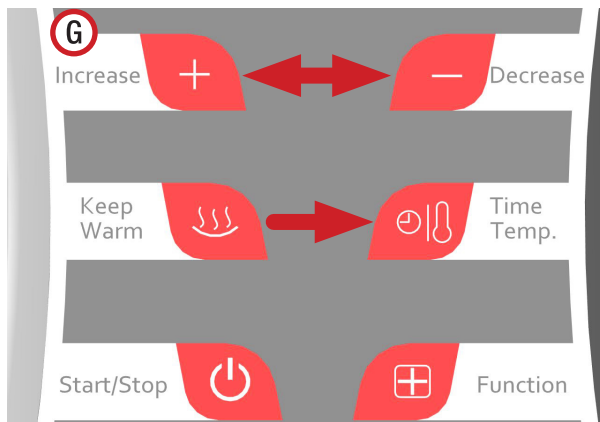


5. Press the Function Button 6 times (or as many times as needed) to choose Grill and Function Light illuminates on Digital Display and begins flashing **(E)**.

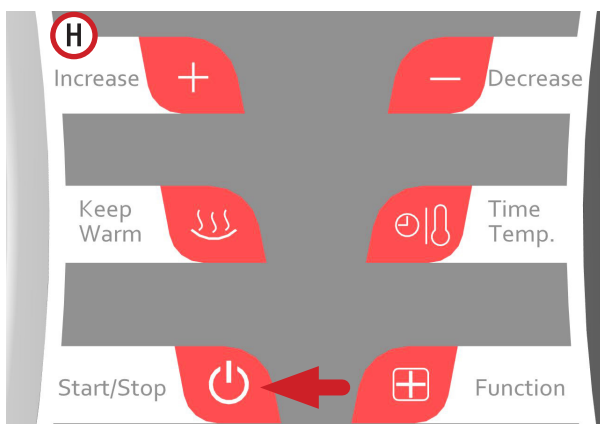
**NOTE:** Default temperature is 464°F and default time is 30 minutes.



**6.** To adjust the temperature, press the Time/Temp Button 2 times and temperature symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the temperature **(F)**.  
**NOTE:** Change the temperature according to what the recipe calls for.



**7.** To adjust the time, press the Time/Temp Button 1 time and time symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the time **(G)**.  
**NOTE:** Change the time according to what the recipe calls for.



**8.** Press Start Button to begin heating the Cooking Pot to the chosen temperature and begin the cooking process **(H)**.  
**NOTE:** The Cooker makes a noise while it's heating up but that is normal and then it stops. The Grill Light on Digital Display stops flashing and becomes solid and timer begins its countdown.

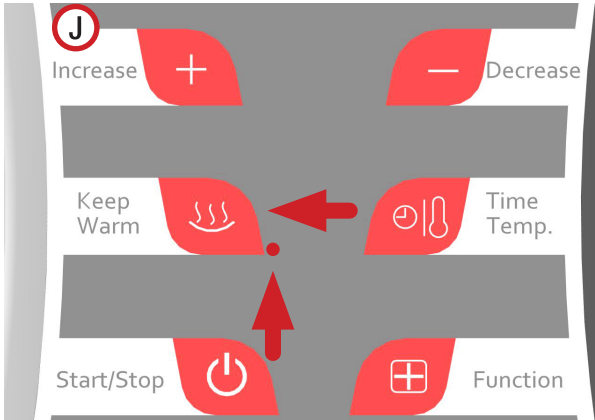
**HH**

**CAUTION GETS HOT**



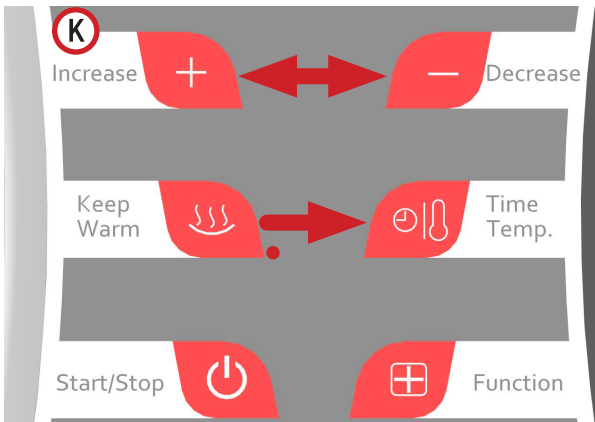
**!** Preheat Cooker for 30 seconds then follow recipe instructions. The Cooking Pot and Lid get hot (**HH**). When in use, always use oven mitts or potholders when touching any outer or inner surface of the Cooker. Use handle on Glass Lid to lift it up and proceed with **CAUTION** when removing it because of the condensed steam on the Lid. Do **NOT** cook the food in the Keep Warm cycle.

**Preheat for 30 sec**

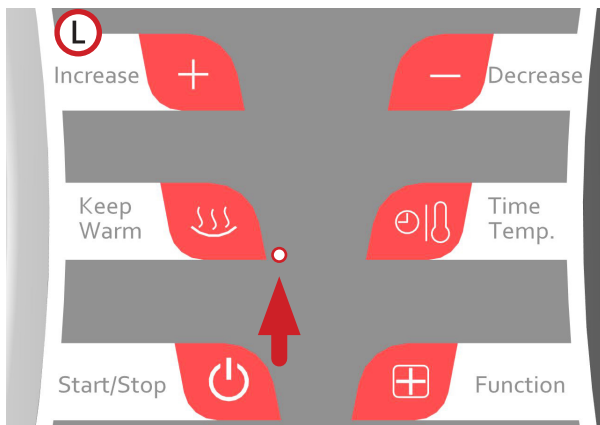


**9.** When cooking time ends, the Cooker beeps 9 times, it does **NOT** switch to Keep Warm Cycle. To keep food warm, press the Keep Warm Button (default time 2 hours) and the Keep Warm Light comes on (**J**). To turn off Cooker press the Stop Button.

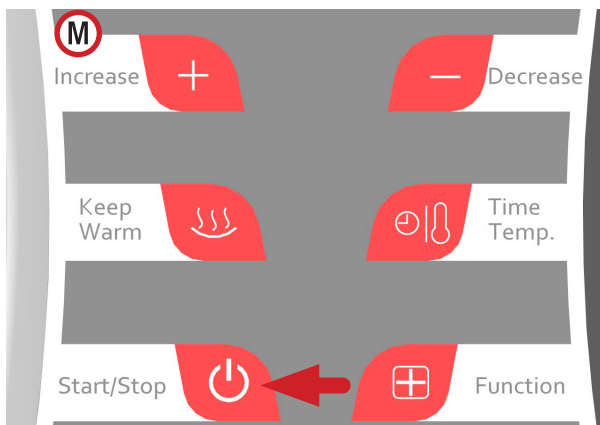
**!** Do **NOT** keep the food in the Keep Warm Cycle for more than 30 minutes.



**10.** To adjust the Keep Warm Time, press the Time/Temp Button 1 time and time symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the time (**K**).



**11.** When Keep Warm time ends, the Keep Warm light turns off and the Cooker turns off and beeps 9 times **(L)**.



**12.** To turn off Cooker (before times ends) press the Stop Button **(M)**.

**!** Unplug the Power Cord from the Cooker and power outlet. Allow Cooker and parts to cool off completely before washing them.

## Fry Function



**1.** For the Fry Function use the Cooker, Nonstick Cooking Pot, Lid and Power Cord **(A)**.

**NOTE:** Using the Lid for this Function is optional, but if Lid is used do **NOT** let the condensed steam on the Glass Lid fall into the hot oil.

**!** Place the Cooker on a stable, leveled and durable surface.

**B**

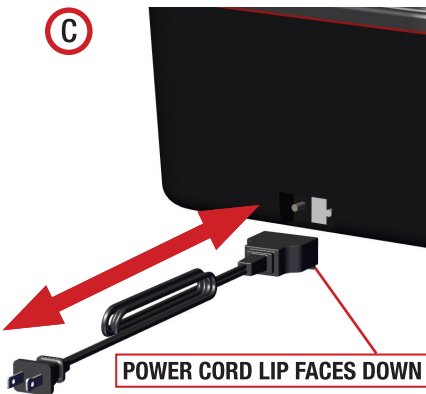


2. Add the oil for Frying to the Nonstick Cooking Pot and cover with Glass Lid **(B)**.

**NOTE:** Or follow recipe instructions.

**!** Do not pass the MAX Oil Line on the inside of the Cooking Pot.

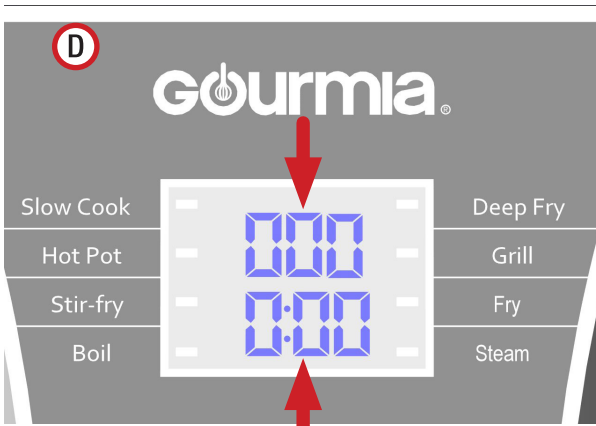
**C**



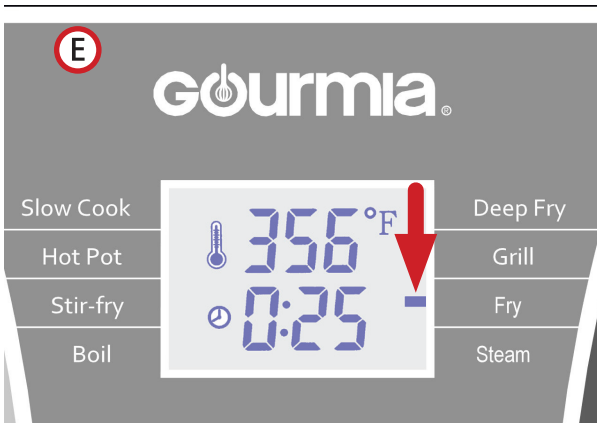
3. Place the Power Cord on the Cooker and plug into outlet **(C)**.

**NOTE:** Power Cord Lip **MUST** face down in order to plug it into the Cooker. Cooker beeps when Power Cord is plugged in.

**D**

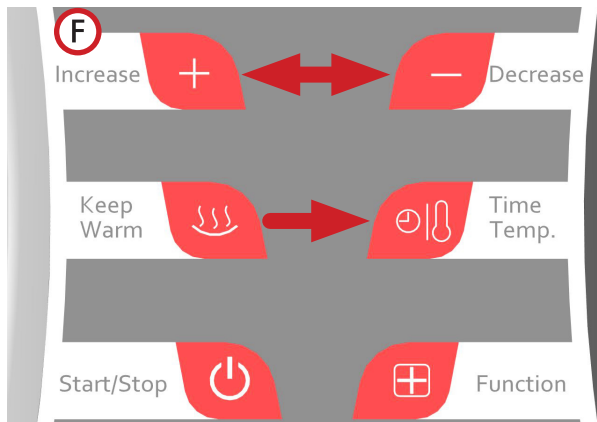


4. The Temperature and Time on Digital Display will illuminate and stay on until the Cooker is unplugged **(D)**.



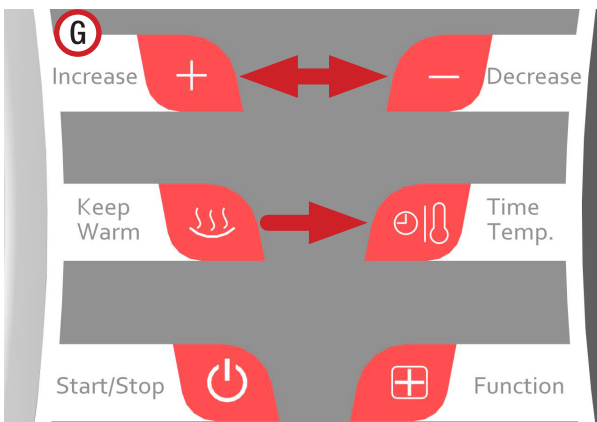
**5.** Press the Function Button 7 times (or as many times as needed) to choose Fry and Function Light illuminates on Digital Display and begins flashing **(E)**.

**NOTE:** Default temperature is 356°F and default time is 25 minutes.



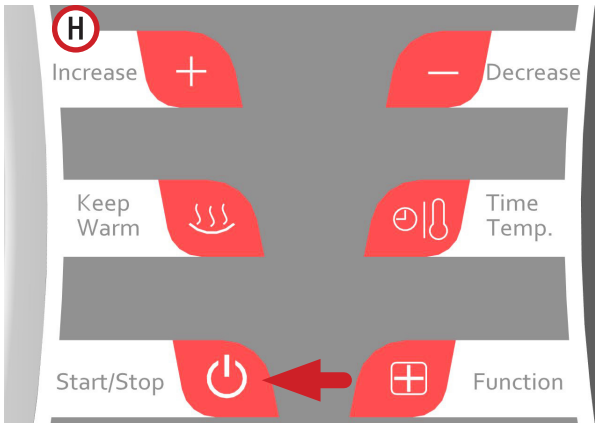
**6.** To adjust the temperature, press the Time/Temp Button 2 times and temperature symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the temperature **(F)**.

**NOTE:** Change the temperature according to what the recipe calls for.



**7.** To adjust the time, press the Time/Temp Button 1 time and time symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the time **(G)**.

**NOTE:** Change the time according to what the recipe calls for.



8. Press Start Button to begin heating the Cooking Pot to the chosen temperature and begin the cooking process (H).

**NOTE:** The Cooker makes a noise while it's heating up but that is normal and then it stops. The Fry Light on Digital Display stops flashing and becomes solid and timer begins its countdown.



**!** The Cooking Pot and Lid get hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the Cooker. Use handle on Glass Lid to lift it up and do **NOT** let the condensed steam on the Lid fall into the hot oil (HH).



**!** Preheat Cooker for 30 seconds, and use **CAUTION** when putting food inside the Nonstick Cooking Pot. Follow recipe instructions. Do **NOT** cook the food in the Keep Warm cycle (HHH).

**J**

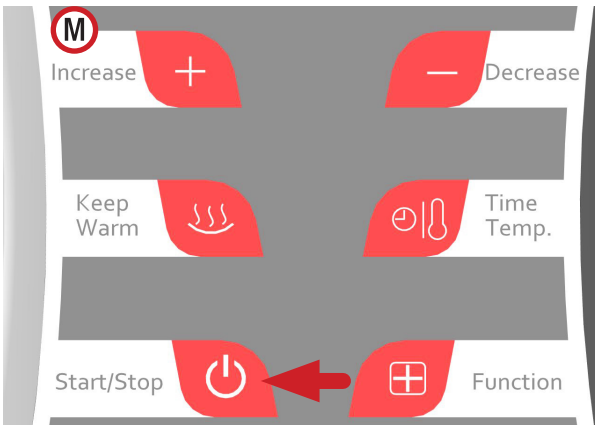


9. When cooking time ends, the Cooker turns off and beeps 9 times, it does NOT switch to Keep Warm Cycle. **(J)**. To keep frying follow steps 5 through 9.

**!** Do NOT keep the Cooker "ON" once frying is completed.

10. To turn off Cooker (before times ends) press the Stop Button **(M)**.

**!** Unplug the Power Cord from the Cooker and power outlet. Allow Cooker and parts to cool off completely before washing them.



## Steam Function

**A**



1. For the Steam Function use the Cooker, Nonstick Cooking Pot, Steaming Rack, Lid and Power Cord **(A)**.

**NOTE:** Lid must be used for this function (or follow recipe instructions).

**!** Place the Cooker on a stable, leveled and durable surface.

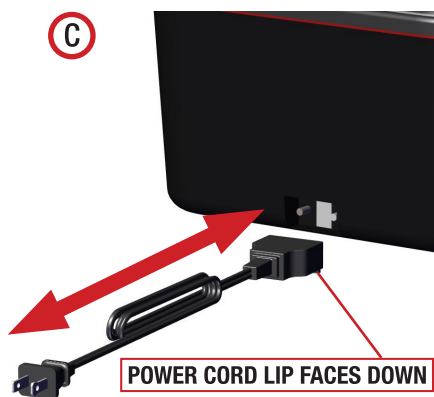
**B**



2. Add water up to the MAX Line on the inside of Nonstick Cooking Pot for Steaming, then add Steaming Rack, food and cover with Glass Lid **(B)**.

**NOTE:** Or follow recipe instructions.

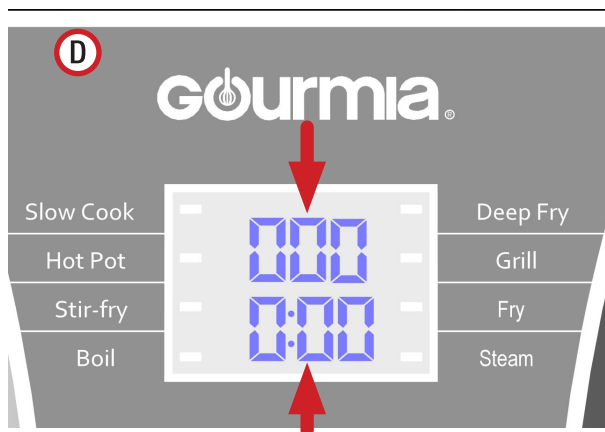
**C**



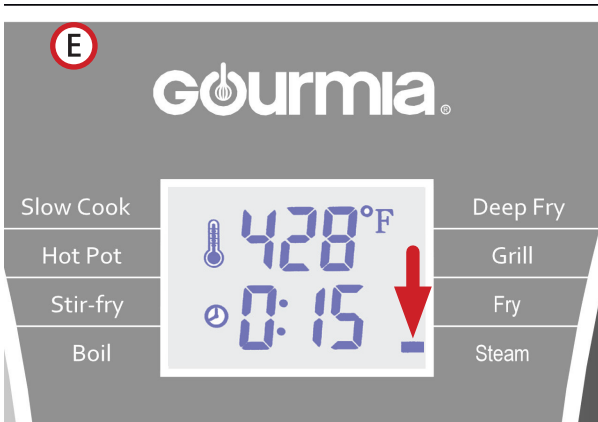
3. Place the Power Cord on the Cooker and plug into outlet **(C)**.

**NOTE:** Power Cord Lip **MUST** face down in order to plug it into the Cooker. Cooker beeps when Power Cord is plugged in.

**D**

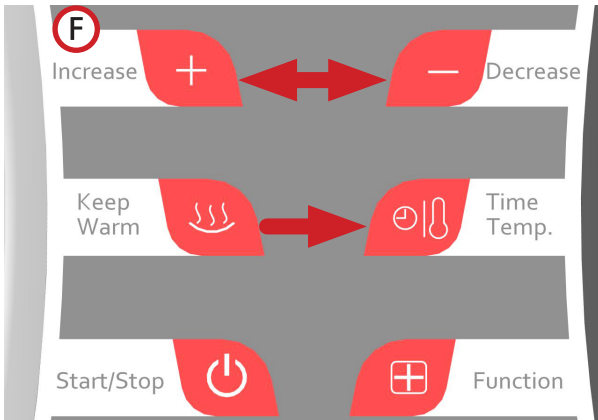


4. The Temperature and Time on Digital Display will illuminate and stay on until the Cooker is turned off **(D)**.



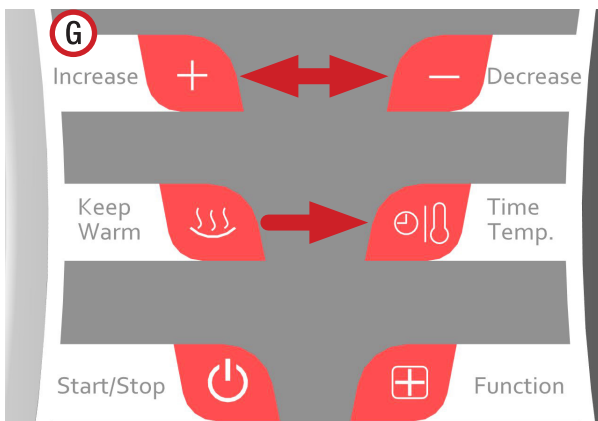
5. Press the Function Button 8 times (or as many times as needed) to choose Steam and Function Light illuminates on Digital Display and begins flashing (E).

**NOTE:** Default temperature is 428°F and default time is 15 minutes.



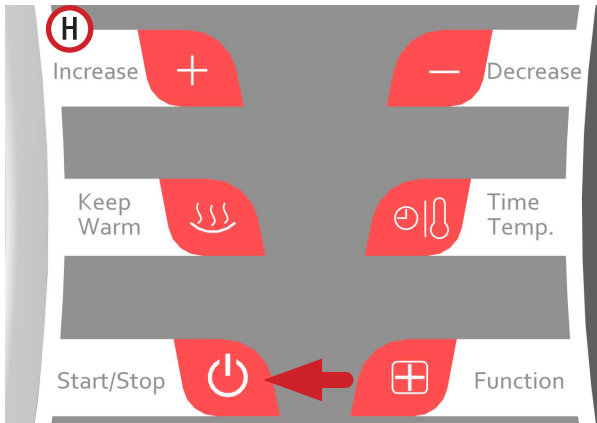
6. To adjust the temperature, press the Time/Temp Button 2 times and temperature symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the temperature (F).

**NOTE:** Change the temperature according to what the recipe calls for.



7. To adjust the time, press the Time/Temp Button 1 time and time symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the time (G).

**NOTE:** Change the time according to what the recipe calls for.

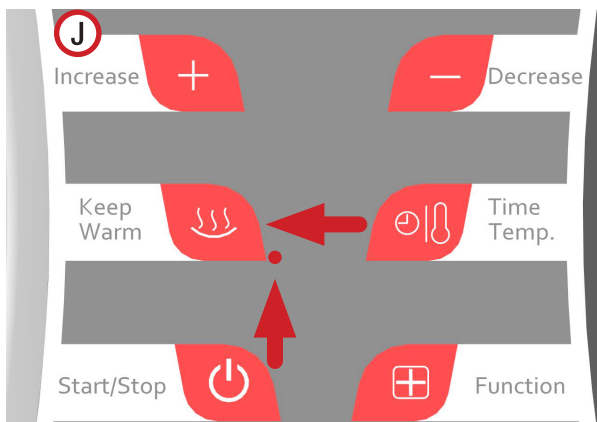


8. Press Start Button to begin heating the Cooking Pot to the chosen temperature and begin the cooking process (H).

**NOTE:** The Cooker makes a noise while it's heating up but that is normal and then it stops. The Steam Light on Digital Display stops flashing and becomes solid and timer begins its countdown.

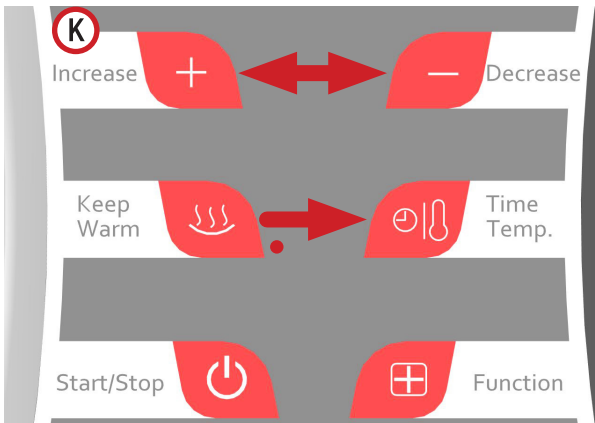


**!** When water starts to boil, use **CAUTION** when lifting the Lid by the handle, lift it away from your body as you may get burned with the hot steam. Do NOT cook the food in the Keep Warm cycle. The Cooking Pot, Steaming Rack and Lid get hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the Cooker (HH).

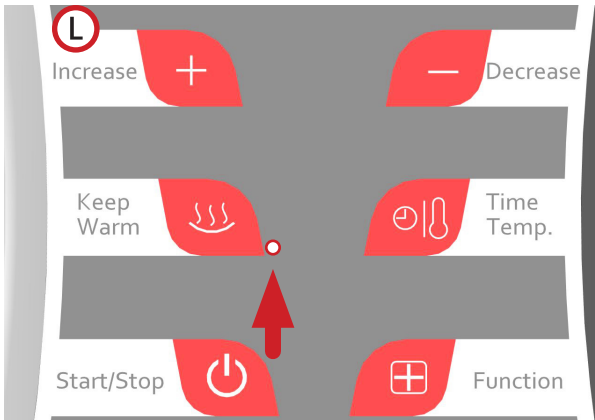


9. When cooking time ends, the Cooker beeps 9 times, it does **NOT** switch to Keep Warm Cycle (J). To turn off Cooker press the Stop Button.

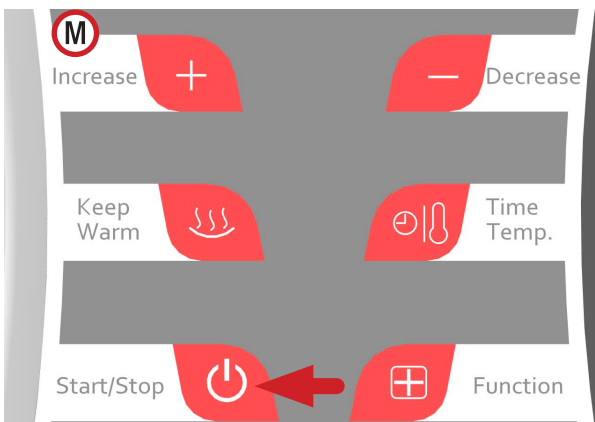
**!** Do **NOT** keep the food in the Keep Warm Cycle for more than 5 minutes for it might overcook depending on the food and recipe.



**10.** To adjust the Keep Warm Time, press the Time/Temp Button 1 time and time symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the time **(K)**.



**11.** When Keep Warm time ends, the Keep Warm light turns off and the Cooker turns off and beeps 9 times **(L)**.

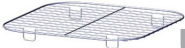


**12.** To turn off Cooker (before times ends) press the Stop Button **(M)**.

**!** Unplug the Power Cord from the Cooker and power outlet. Allow Cooker and parts to cool off completely before washing them.

## Roasting Function

**(A)**



Use for Roasting



**1.** For the Roasting Function use the Cooker, Nonstick Cooking Pot, Roasting Rack, Lid and Power Cord **(A)**.

**NOTE:** Lid must be used for this function (or follow recipe instructions).

**!** Place the Cooker on a stable, leveled and durable surface.

**(B)**



**2.** Cover Nonstick Cooking Pot with Glass Lid **(B)**.

**NOTE:** Follow recipe instructions.

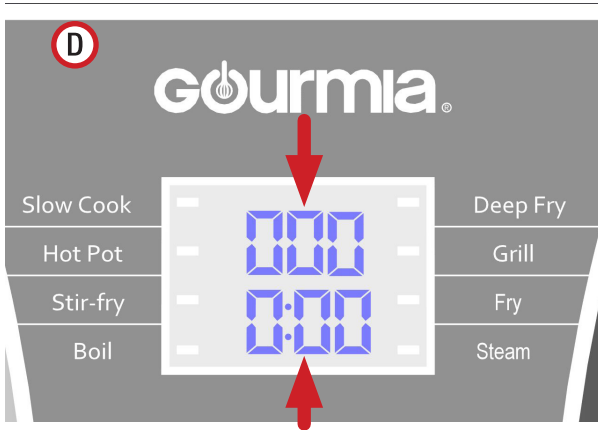
**(C)**



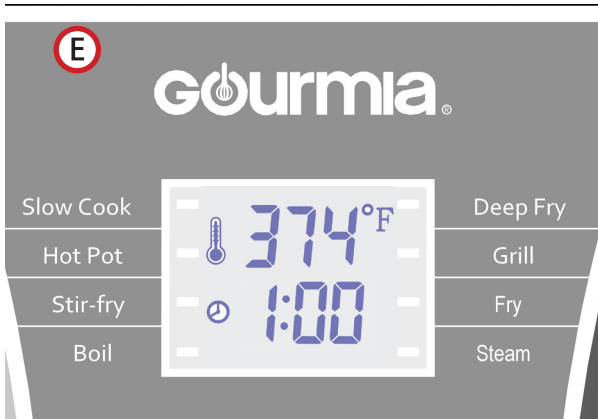
**POWER CORD LIP FACES DOWN**

**3.** Place the Power Cord on the Cooker and plug into outlet **(C)**.

**NOTE:** Power Cord Lip **MUST** face down in order to plug it into the Cooker. Cooker beeps when Power Cord is plugged in.

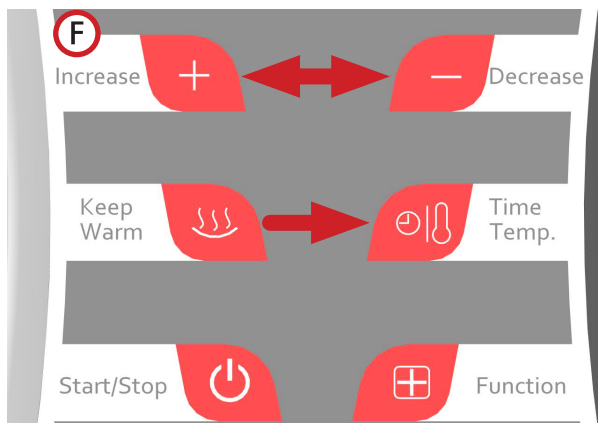


4. The Temperature and Time on Digital Display will illuminate and stay on until the Cooker is unplugged **(D)**.



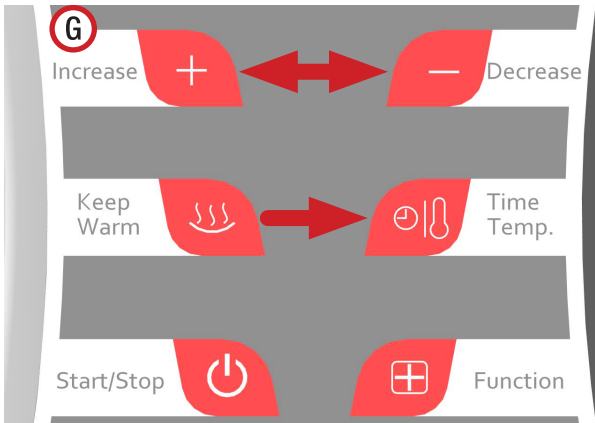
5. To set the recommended temperature and time for Roasting, press the Time/Temp Button 2 times and temperature symbol starts flashing on Digital Display and press the Increase (+) Button to change the temperature to 374°F. Then press the Time/Temp Button 1 time and time symbol starts flashing on Digital Display and press the Increase (+) Button to change the time to 1 hour **(E)**.

**NOTE:** There is no default temperature or time for the Roasting Function.



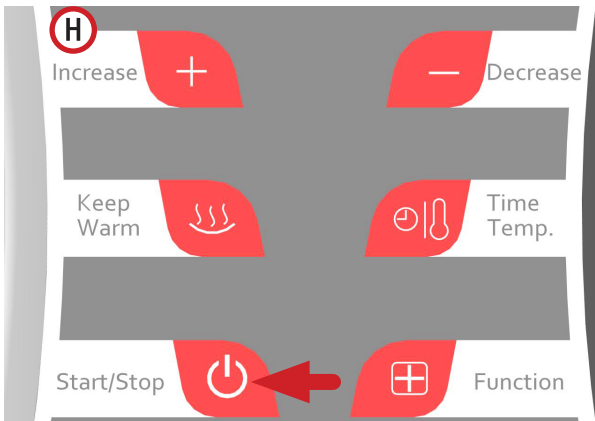
6. To adjust the temperature, press the Time/Temp Button 2 times and temperature symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the temperature **(F)**.

**NOTE:** Change the temperature according to what the recipe calls for.



**7.** To adjust the time, press the Time/Temp Button 1 time and time symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the time **(G)**.

**NOTE:** Change the time according to what the recipe calls for.

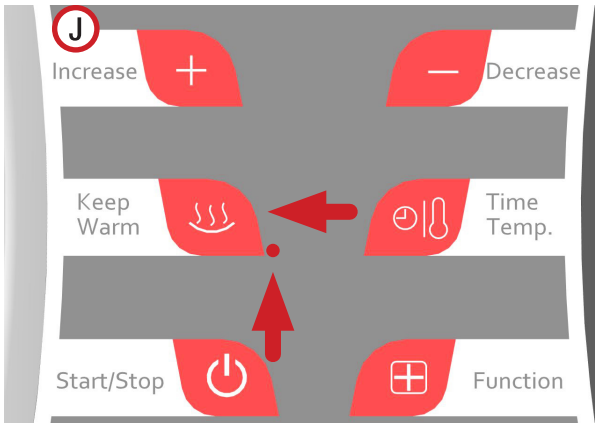


**8.** Press Start Button to begin heating the Cooking Pot to the chosen temperature and begin the cooking process **(H)**.

**NOTE:** The Cooker makes a noise while it's heating up but that is normal and then it stops. The timer begins its countdown.

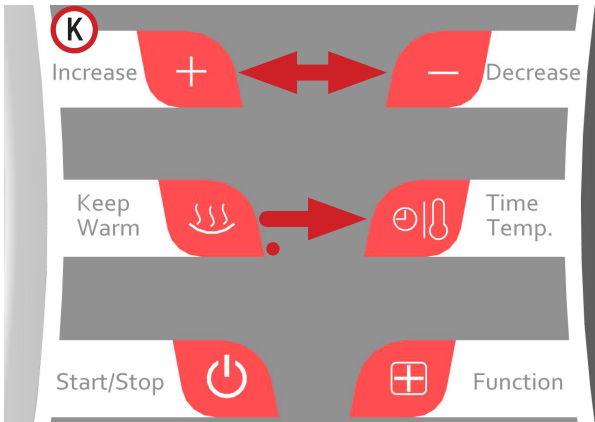


**!** Preheat Cooker for 30 seconds then follow recipe instructions. The Cooking Pot, Roasting Rack and Lid get hot **(HH)**. When in use, always use oven mitts or potholders when touching any outer or inner surface of the Cooker. Use handle on Glass Lid to lift it up and proceed with **CAUTION** when removing it because of the condensed steam on the Lid. Do NOT cook the food in the Keep Warm cycle.

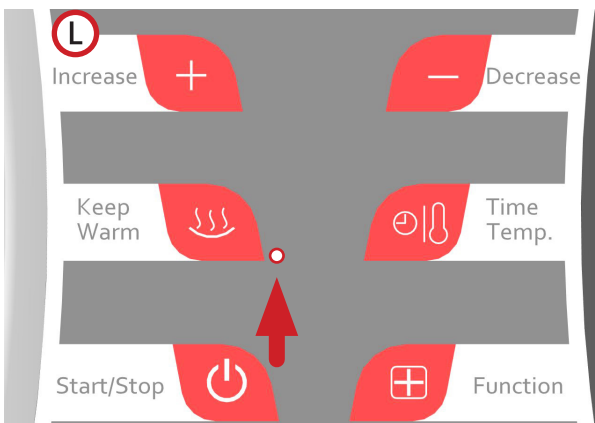


**9.** When cooking time ends, the Cooker beeps 9 times, it does **NOT** switch to Keep Warm Cycle. To keep food warm, press the Keep Warm Button (default time 2 hours) and the Keep Warm Light comes on (**J**). To turn off Cooker press the Stop Button.

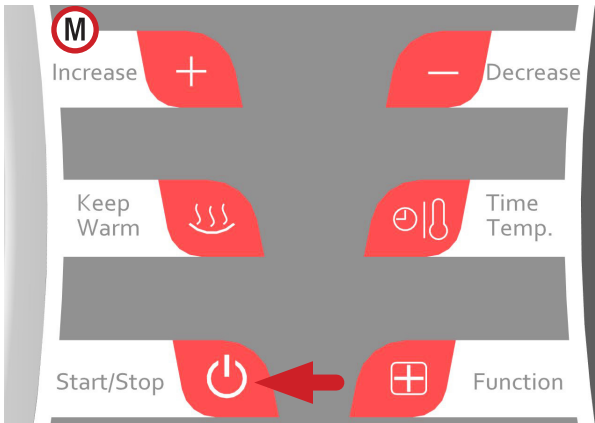
**!** Do **NOT** keep the food in the Keep Warm Cycle for more than 30 minutes.



**10.** To adjust the Keep Warm Time, press the Time/Temp Button 1 time and time symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the time (**K**).



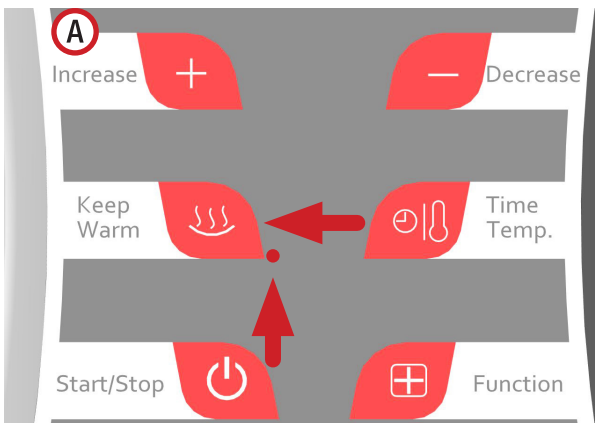
**11.** When Keep Warm time ends, the Keep Warm light turns off and the Cooker turns off and beeps 9 times (**L**).



**12.** To turn off Cooker (before times ends) press the Stop Button **(M)**.

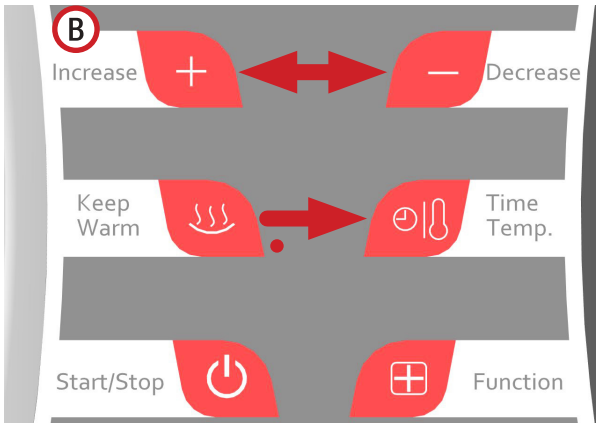
**!** Unplug the Power Cord from the Cooker and power outlet. Allow Cooker and parts to cool off completely before washing them.

## Keep Warm

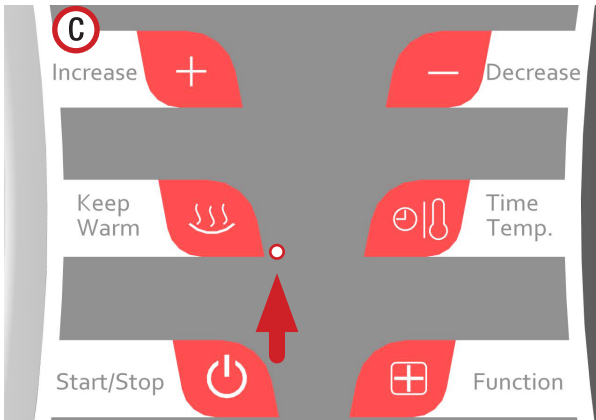


**1.** When cooking time ends, the Cooker beeps 9 times. To keep food warm, press the Keep Warm Button (default time 2 hours) and the Keep Warm Light comes on **(A)**. To turn off Cooker press the Stop Button.

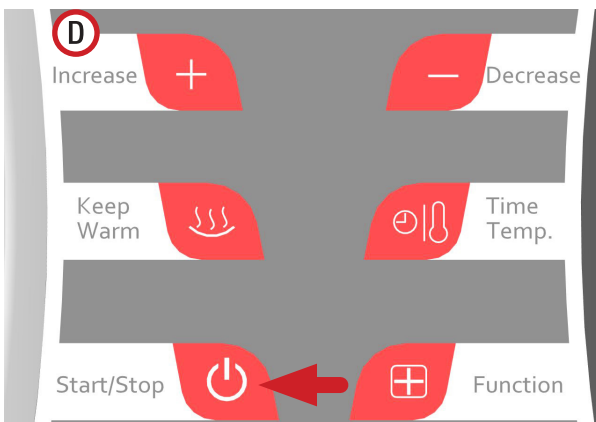
**!** Do **NOT** keep the food in the Keep Warm Cycle for more time than the recipe calls for.



**2.** To adjust the Keep Warm Time, press the Time/Temp Button 1 time and time symbol starts flashing on Digital Display; then press the Decrease (-) Button or the Increase (+) Button to change the time **(B)**.



**3.** When Keep Warm time ends, the Keep Warm light turns off and the Cooker turns off and beeps 9 times **(C)**.



**4.** To turn off Cooker (before times ends) press the Stop Button **(D)**.

**⚠️ Unplug the Power Cord from the Cooker and power outlet. Allow Cooker and parts to cool off completely before washing them.**

## Recipes and Cooking Videos



Scan QR Code to  
Watch Cooking Video

<https://youtu.be/XL7ol91Kk-s>

## Cornish Hen Roast

**Serves:** 4 people  
**Serving size:** 1 Hen for 2 people

**Prep time:** 25 minutes  
**Cook time:** 1 hour

### Ingredients

2 (20 oz.) Cornish Hens  
4 Sprigs of Rosemary  
8 Sprigs of Thyme  
1<sup>1/2</sup> Stick (12 oz.) Herbed Garlic Butter  
6 Fresh Cloves of Garlic  
5-6 Whole Carrots  
5-6 Stalks of Celery  
12 oz. Fingerling Potatoes  
1<sup>1/4</sup> Cup of Chicken Stalk  
1/3 Cup Orange Juice (no pulp)  
2 Tsp Onion Powder  
2 Tsp Garlic Powder  
Salt  
Pepper

## Food Prep

### Vegetable Potatoes Medley

1. Cut bottom of carrots off then cut into even quadrants and place in bowl.
2. Cut bottom of celeries then cut into even quadrants and place in bowl.
3. Some Fingerling potatoes will be larger than others, so cut the larger potatoes in half and place in bowl.
4. Pour 1 cup of Chicken Stalk into bowl.
5. Pour 1/4 cup of Orange Juice into bowl.
6. Add 2 Tsp of Herbed Garlic Butter into bowl.

### Cornish Hens

1. Rinse hens and pat dry ensuring skin is dry so butter will stick to it.
2. Puncture 3-5 holes in the cavity of hen, upwards towards the breast without puncturing the skin.
3. Using pointer finger separate skin from breast making a sweeping motion with finger.
4. Take 1 Tsp of Herbed Garlic Butter and spread under skin along the left breast being sure to spread evenly.
5. Take another tablespoon of butter and spread evenly under skin on right side of breast.
6. Pat dry Hen once more just in case Hen was previously chilled, condensation may be present keeping the skin moist.
7. Spread 2-3 Tablespoons of Herbed Butter all along the outside of the hen making sure to spread an even coat throughout the hen.
8. Rinse hands with warm water.
9. Begin seasoning Hen by placing 1 sprig of rosemary inside cavity of hen.
10. Place 2-3 sprigs of Thyme inside cavity of hen.
11. Place 1 whole clove of Garlic inside cavity as well.
12. Start seasoning the outside of the bird by sprinkling 1-2 pinches of Salt.
13. Spread 1Tsp of Onion powder on outside skin.
14. Spread 1Tsp of Garlic powder on outside skin.
15. Sprinkle pepper all around on outside skin.
16. Pour 1/4 cup of Chicken Stalk mixed with the remaining orange juice and pour half into each hen.
17. Repeat the above for each hen.

## Prepping the 8-in-1 Multi-Purpose Cooker

1. Press Function 6 times (or as many times as needed) following the light til it illuminates the Grill Function which can also be used to roast.
  2. Once Grill Function is illuminated the light will continue to flash letting you at you may still adjust the time and temperature. To do so follow the instructions bellow:
    - a. Press Time/Temp Button once to change time, the default time is 30 minutes, press Increase (+) on the Control Panel to move the time up to 1 hour.
    - b. After changing time you may now press the Time/Temp button once more to adjust the temperature to 302°F by pressing Decreasing (-) on the Control Panel.
      3. Once you have set the time and temperature, pour the vegetables and potatoes into the bottom of the cooker and place the Steaming Rack top side facing down.
      4. Take the slices of lemon and lay them on the Steaming Rack making a bed for the hens.
      5. Place hens on bed of lemons and spread the remaining 4-6 cloves of garlic around the Steaming Rack.
      6. Press Start button to allow the cooker to heat up and now you're ready to start cooking!
      7. When the time is up the cooker will automatically turn off. At this time using a meat a thermometer insert along the breast being careful not to puncture the cavity, and the meat should read 180°F letting you know it is fully cooked through.
- NOTE:** There will be a lot of juices left over with your vegetables that can be saved and used to make a soup.

## Browning Hens (Optional)

1. After emptying the Cooker of all content, leave Cooker set to Grill Function.
2. Press Time/Temp Button on Cooker to change time, the default time is 30 minutes, press Decrease (-) on the Control Panel to move the time to 5-6 minutes.
3. Press Start Button to allow the cooker to heat up.
4. Once the cooker has heated place hens breast-side down and allow them to brown for about a minutes, continue to turn the hens till desired browning is reached.

**Bon Appetite** 



Scan QR Code to  
Watch Cooking Video

[https://youtu.be/E\\_C8MWJpg8](https://youtu.be/E_C8MWJpg8)

## Steak Fajitas

**Serves:** 6 people

**Serving size:** 2 fajitas per person

**Prep Time:** 15 minutes

**Cook time:** 20 minutes

### Ingredients

- 1<sup>1/2</sup> Pound of Top Round Beef cut into Strips
- 3 Whole Peppers (green, red, yellow)
- 1 Whole White Onion
- 6 oz. Baby Bella Mushrooms Sliced and Rinsed
- 1/4 Cup of Cooking Wine
- 2 Tsp Butter
- 2 tsp Fajita Seasoning
- 2 tsp Onion Powder
- 1 Tbl Fresh Minced Garlic
- A Pinch of Cumin (1/2 tsp)
- Salt
- Pepper
- Guacamole
- Shredded Cheese
- Salsa
- Tortillas

### Prepping your meal

1. Cut top round beef into even strips.
2. Slice onions and peppers into even strips.
3. Rinse and cut Baby Bella mushrooms into even slices.

4. Mince about 2-3 cloves of fresh garlic.
5. Season meat (be sure to evenly spread out the seasoning making sure that all the steak is equally coated)

## Cooking the Fajitas

### Setting up 8-in-1 Multi-Purpose Cooker

1. Press Function 3 times (or as many times as needed) following the light till it illuminates the Stir-Fry Function.
2. Once the Stir-Fry Function is illuminated the light will continue to flash letting you know that you may still adjust the time and temperature. To do so follow the instructions below:
  - a. Press Time/Temp Button once to change time the default time is 15 minutes, press Increase (+) on the Control Panel to increase the time to 20 minutes.
  - b. After changing time you may now press the Time/Temp button once more to adjust the temperature, but in this recipe the default temperature of 464°F is perfect.
    3. Press Start Button to allow the cooker to heat up and now you are ready to start cooking!

### Cooking

4. Place two tablespoons of butter inside the Nonstick Cooking Pot and spread it around with a wooden spoon to avoid scratching the nonstick surface.
5. Place a tablespoon of garlic and the white onion in the Nonstick Cooking Pot with the butter and let it sit for a minute, stirring occasionally.
6. Now place steaks in Nonstick Cooking Pot to sear them, spread the steaks around covering the entire Cooking Pot and let them sit for 1-2 min.
7. Once the steaks have seared on one side flip and allow the other side to sear as well.
8. After steaks have been seared, add in the Baby Bella mushrooms.
9. Add in the cooking wine, enough to coat everything in the Nonstick Cooking Pot.
10. Add in the peppers.
11. Place Glass Lid on the Cooking Pot and cook for 5-6 minutes.
12. Remove Glass Lid by the handle and place Steaming Rack with top side up on the Cooking Pot's four marked grooves, then place tortillas on the Steaming Rack. As fajitas are cooking, the rising steam will warm the tortillas. Steam each tortilla for 20-30 seconds.
13. Now your fajitas and tortillas are done, if time has not run out yet press the Stop Button to turn off Cooker.

**Bon Appetite** 



Scan QR Code to  
Watch Cooking Video

<https://youtu.be/hYgaoz9H5d8>

## Simple Pot Roast

**Serves:** 4 people  
**Cooking Time:** 2-4 hours

**Prep Time:** 20 minutes

### Ingredients

2 ½ Pounds of Chuck Roast Boneless Meat  
1 Whole White Onion  
8 oz. Whole Baby Bella Mushrooms  
24 oz. Fingerling Medley Potatoes  
1 Cup Beef Stalk  
1/4 Cup Cooking Wine  
2 Tsp Worcestershire Sauce  
2 Sprigs of Rosemary  
4 Sprigs of Thyme  
1 Tsp Herbed Garlic Butter  
2 tsp Onion Powder  
2 tsp Garlic Powder  
Salt  
Pepper

### Meal Prep

1. Dice 1 Whole White Onion
2. 8 oz. Whole Baby Bella Mushrooms
3. Fingerling Potatoes Halved
4. 2 Sprigs of Rosemary Cut in Half
5. 4 Sprigs of Thyme Cut in Half

## Meat Seasoning

1. Spread 1 tsp of onion powder evenly on each side of the meat.
2. Spread 1 tsp of garlic powder evenly on each side of the meat.
3. Salt and Pepper on each side of the meat.

## Cook Meal

### Sear the Meat

1. Plug in 8-in-1 Multi-Purpose Cooker
  2. Press Function 6 times (or as many times as needed) following the light till it illuminates the Grill Function.
- a.** The Function Light flashes letting you know that you can adjust time and temperature.
- b.** To adjust time press Time/Temp Button once, the default time is 30 minutes change it to 6 minutes by pressing the Decreased (-) Button.
- c.** To adjust temperature press Time/Temp Button once more, the default temperature is 464°F which work for this recipe.
3. Press Start Button to heat up the Cooker.
  4. Add 1 Tsp of Herbed Butter to the Nonstick Cooking Pot and spread it around with a wooden spoon.
  5. Once Cooker is heated, place meat in the Nonstick Cooking Pot and let it sit without moving for 3 minutes.
  6. After 3 minutes, flip the meat to sear on the other side for the last 2-2<sup>1/2</sup> min.

### Slow-Cook

1. Once cooker turns off, Press Function Button until Slow Cook Function light illuminates.
- a.** Adjust time by pressing Time/Temp Button once, default time is 6 hours, press the Decrease (-) Button until 2 hours is displayed.
- b.** Adjust temperature by pressing Time/Temp Button once more, default temperature is 212°F, press Increase (+) Button until 302°F is displayed.
2. Pour in diced white onion.
  3. Add whole Baby Bella Mushrooms.
  4. Pour 1 cup of Beef Stalk, 1/4 cup of cooking wine and 2 Tsp of Worcestershire sauce.
  5. Place Glass Lid on Cooker and press the Start Button.
  6. Once Timer runs out, remove meat and potatoes letting meat rest before cutting.

### Making Gravy

1. Add 1-2 Tsp of Flour, mixing constantly till sauce thickens into a gravy.
2. Once sauce thickens you may now carve the meat and pour the gravy on top.

**Bon Appetite** 

## Troubleshooting

Problem	Possible Cause	Solution
Cooker is not turning on	<ul style="list-style-type: none"> <li>• The power outlet might not have any power.</li> <li>• The Power Cord is plugged in wrong.</li> </ul>	<ul style="list-style-type: none"> <li>• Use another power outlet.</li> <li>• Plug the Power Cord to the Cooker with the Lip facing down.</li> </ul>
Food is undercooked	<ul style="list-style-type: none"> <li>• The wrong Function or temperature may have been used.</li> <li>• The power may have been interrupted.</li> <li>• The Lid may have been improperly placed on the Cooking Pot.</li> <li>• The power wattage in your home might be different.</li> <li>• Lid might have been removed too many times during cooking.</li> </ul>	<ul style="list-style-type: none"> <li>• Make sure you use the correct Function, temperature and Cooking time for your recipe.</li> <li>• If the power was interrupted and you don't know for how long, discard the food.</li> <li>• Make sure the Lid is placed evenly on top of the Cooking Pot.</li> <li>• Keep the Lid closed while roasting or slow cooking. Every time the Lid is removed it adds another 15-20 minutes to slow cooking.</li> </ul>
Food is over cooked	<ul style="list-style-type: none"> <li>• There may be a difference between your Recipe and the operation of the Multi-Purpose Cooker settings.</li> <li>• Not all appliances cook exactly the same, these setting might be different from other appliances you have used.</li> </ul>	<ul style="list-style-type: none"> <li>• As you use the Multi-Purpose Cooker make note of the temperature and time it took to cook your favorite recipes.</li> </ul>
The meat was done but the vegetables were undercooked while slow cooking	<ul style="list-style-type: none"> <li>• The foods might have been placed improperly in the Cooking Pot.</li> </ul>	<ul style="list-style-type: none"> <li>• Place the vegetables on the bottom and sides of the Cooking Pot.</li> <li>• Place the meat on top of the vegetables and in the center of the Cooking Pot.</li> </ul>

 **If additional assistance is needed, please call our Customer Service at 888-552-0033.**

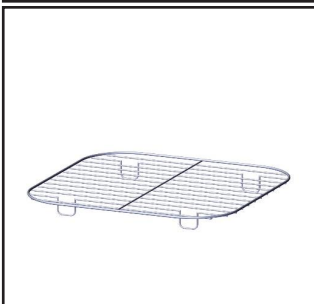
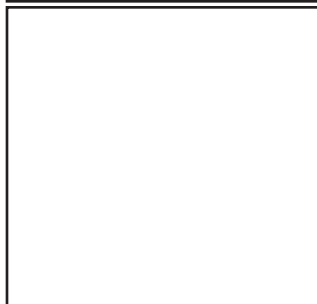
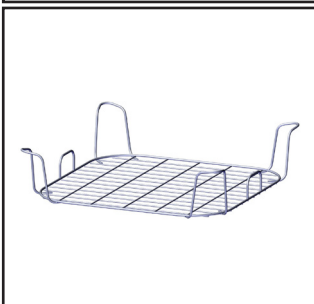
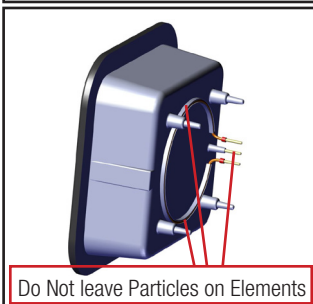
## Maintenance and Care

**!** Before cleaning any part, make sure the 8-in-1 Multi-Purpose Cooker is off, unplugged and cool. Before moving or cleaning the Cooking Pot, wait until the hot oil has cooled completely, empty content and wipe down with paper towel before washing for easy cleaning. Do **NOT** use steel wool scouring pads or abrasive cleaners to clean any parts. Do **NOT** immerse Cooker or Power Cord in water.

**Wipe Down Outside Surfaces with Soft Damp Cloth and Dry**

**Wash by Hand with Soft Pad and Dry**

**Dishwasher Safe, Top Rack ONLY**



# Warranty

## 1 Year Limited Warranty

### We are here to help you!

For service, repair or any questions regarding your appliance please contact our Customer Service at 888-552-0033.

- This appliance has a 1 Year Limited Warranty from the original date of purchase with proof of purchase.
- Save your receipt as proof of date purchased.
- This applies to the original person who purchased the appliance and it is not transferable to a third party user.
- Repairs and replacements of defective parts are at the seller's discretion.
- In the event that repairs aren't possible, the seller will replace the product or part.
- If product replacement or repair is not acceptable, the seller has the option of refunding the cash value for the appliance or part returned.


### Things NOT covered under this warranty

- Normal wear and tear from using the appliance
- Accidental negligence
- Damage from misuse, abuse or neglect of appliance
- Using appliance for other things than its intended use
- Repair of appliance by unauthorized parties
- Any modification done to the original appliance
- Damage from commercial use of the appliance
- Appliances used or serviced outside the country of purchase
- Shipping and handling costs associated with the replacement of the appliance

Gourmia's liability will not exceed the purchase price of the appliance.



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We value your business and we are here to help you with any questions or comments you might have.  
Please call our Customer Service Department at 888-552-0033.