

# KitchenAid

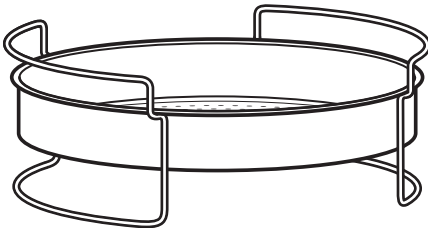
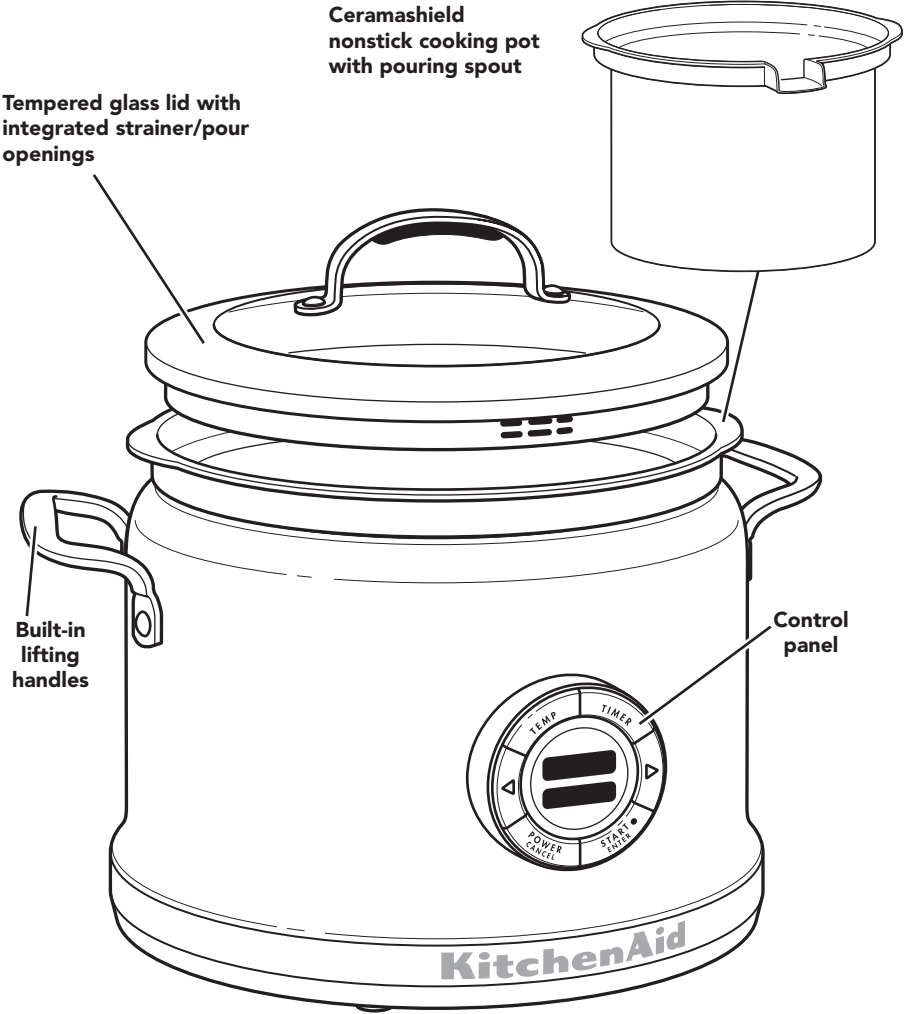
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KMC4241  
KMC4244

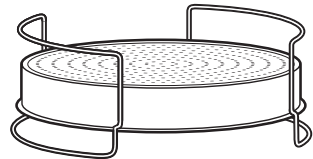


# PARTS AND FEATURES

## PARTS AND ACCESSORIES



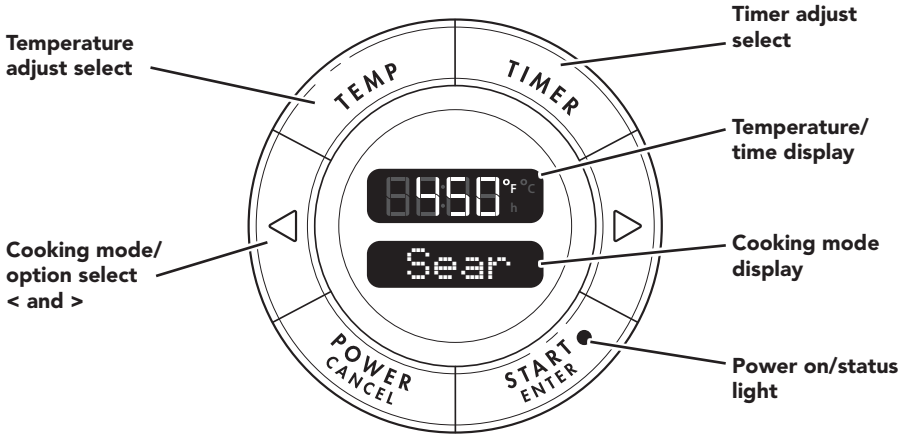
**2-in-1 reversible steam basket/roasting rack**



**Flip for convenient roasting rack**

# PARTS AND FEATURES

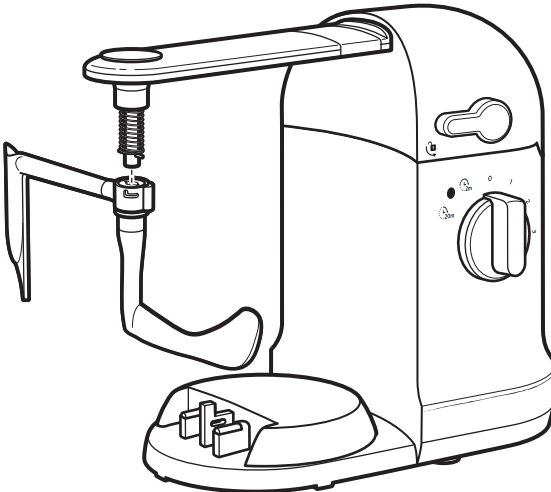
## CONTROL PANEL FEATURES



## AVAILABLE ACCESSORIES

### Stir Tower KST4054 (sold separately)

The Stir Tower works like your own personal sous chef to help keep things moving, no matter what you are cooking. Specially designed flipping wand and scraping blade keep food circulating, allowing for even heating and consistent mixing, all at the touch of a switch.



# MULTI-COOKER SAFETY

## Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:

**! DANGER**

**You can be killed or seriously injured if you don't immediately follow instructions.**

**! WARNING**

**You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

## IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use potholders or oven mitts when handling the cooking bowl or lid.
3. To avoid electrical shock do not immerse cord, plugs, or the Multi-Cooker base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Authorized Service Facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by KitchenAid may cause injuries.
8. Do not use outdoors.

## MULTI-COOKER SAFETY

9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the top of the Multi-Cooker.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use appliance for other than intended use.
13. To disconnect, set all controls to “Off,” then remove plug from wall outlet.
14. Cook only in removable container.
15. Do not fill cooking pot above the Max Fill line.
16. Do not exceed 16 ounces (475 ml) of oil when cooking with the Multi-Cooker.
17. If control panel is blank during or after a cooking cycle, the Multi-Cooker may have lost power during the cooking cycle. Check food to be sure it is cooked to an internal temperature of at least 165°F (74°C).
18. Intended for countertop use only.
19. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.

## SAVE THESE INSTRUCTIONS

**This product is designed for household use only.**

### ELECTRICAL REQUIREMENTS

#### **⚠ WARNING**



#### **Electrical Shock Hazard**

**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

**Voltage:** 120 VAC

**Frequency:** 60 Hz

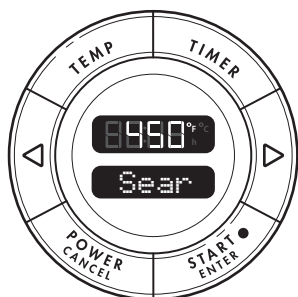
**Wattage:** 700 Watts

**NOTE:** This Multi-Cooker has a 3 prong grounded plug. To reduce the risk of electrical shock, this plug will fit in an outlet only one way. If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way.

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

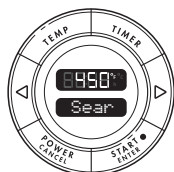
Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or technician install an outlet near the appliance.

# COOKING MODES GUIDE



Your Multi-Cooker features over 10 cooking methods, including a Manual mode, and 4 step-by-step cooking modes, specially designed for a variety of cooking tasks.

Refer to the quick guide below for cooking methods and step-by-step cooking mode options, or see detailed explanations and tips for each cooking mode on the following pages.



Keep Warm    Slow Cook Low    Slow Cook High    Simmer    Boil/Steam    Sauté    Sear    Manual    Soup    Risotto    Yogurt    Rice

## COOKING METHODS

COOKING METHOD	PRESET TEMP* IN °F (°C)	MIN. TEMP SETTING IN °F (°C)	MAX. TEMP SETTING IN °F (°C)	KEEP WARM	MAX. COOK TIME (HRS.)
Sear	450°F (232°C)	430°F (221°C)	450°F (232°C)	Manual	2
Sauté	350°F (177°C)	330°F (166°C)	370°F (188°C)	Manual	2
Boil/Steam	212°F (100°C)	192°F (89°C)	232°F (111°C)	Manual	5
Simmer	205°F (96°C)	185°F (85°C)	210°F (99°C)	Manual	5
Slow Cook High	HI	N/A	N/A	Auto	12
Slow Cook Low	LO	N/A	N/A	Auto	12
Keep Warm	165°F (74°C)	N/A	N/A	N/A	24

\* "Preheating" will appear in the display until the selected temperature is reached.

## STEP-BY-STEP COOKING MODES

COOKING MODE	STEP 1 METHOD	STEP 2 METHOD	STEP 3 METHOD	KEEP WARM
Rice	White Rice	Brown Rice	N/A	Auto
Soup	Sauté	Boil	Simmer	Manual
Risotto	Sauté	Simmer	N/A	Manual
Yogurt	Simmer	Culture	N/A	N/A



# COOKING METHODS

For cooking and food preparation tips, see “Tips for great results” on how to get the most from each cooking method. Also, refer to the cookbook for special tips and tricks specially suited to each recipe, or visit [www.kitchenaid.com/quickstart](http://www.kitchenaid.com/quickstart).

## Sear (430–450°F/221–232°C)

Searing allows you to prepare meats for stews, soups, and other dishes. It uses high temperatures to cook the outside surfaces quickly, trapping flavor and juices inside.

## Sauté (330–370°F/166–188°C)

Sautéing is ideal for giving meats and vegetables a fresh, crisp flavor and texture. Use Sauté for creating oriental dishes, stir-fries, and breakfast foods such as sausage and scrambled eggs.

## Boil/Steam (192–232°F/89–111°C)

Use Boil/Steam to prepare a variety of foods such as hot cereals, steam shrimp, or to heat delicate foods such as fish with indirect heat.

## Simmer (185–210°F/85–99°C)

Simmer is great for soups and stews where gentle cooking helps yield rich, hearty flavors.

## Slow Cook (Low or High)

Slow Cook allows the Multi-Cooker to be used like a slow cooker, making it ideal for slow cooking BBQ, chili, and meatballs, to name just a few.

## Keep Warm (165°F/74°C)

Keep Warm mode is designed to keep foods at serving temperature after cooking has finished for up to 24 hours. Certain cooking methods and modes feature an automatic Keep Warm mode. For other cooking methods and modes, Keep Warm can be selected manually.

**IMPORTANT:** Use Keep Warm only with fully cooked food. Keep Warm is intended to keep fully cooked food at serving temperature.

## SETTING THE TIMER FOR COOKING METHODS

1. Press **TIMER**. The timer display will begin to blink, showing a default time of 0:00.
2. Press **>** to scroll to your desired time. Press **START/ENTER** to select.

**NOTE:** The light on the Start/Enter button will flash until you press it.

3. When the timer countdown is complete, the Multi-Cooker will beep 3 times and the light will stay on without flashing.

**NOTE:** The timer will not affect the cooking method itself. When the timer countdown is complete, the cooking method you've chosen will continue to run and the heater will stay on unless cancelled manually.

4. To clear the timer after a countdown has already begun, press **START/ENTER**.

# STEP-BY-STEP COOKING MODES

## SETTING THE TIMER FOR STEP-BY-STEP COOKING MODES

Step-by-step cooking modes use multiple cooking methods to cook different kinds of foods. Use the > key to advance from step to step. If it is necessary to back up a step, press the < key.

1. Press **TIMER**. The timer display will begin to blink, showing a default time of 0:00.
2. Press > to scroll to your desired time. Press **START/ENTER** to select.

**NOTE:** The light on the Start/Enter button will flash until you press it.

3. When the timer countdown is complete, the Multi-Cooker will beep 3 times, and the light will stay on without flashing.

**NOTE:** The timer will not affect the step-by-step cooking mode itself. When the timer countdown is complete, the step-by-step cooking mode you've chosen will continue to run and the heating element will stay on unless cancelled manually.

4. To clear the timer after a countdown has already begun, press >, the program will go on to the next step. Press < to go back to the previous step for a second time.

## RICE (WHITE/BROWN)

Rice allows you to cook a variety of rice types, from white rice, brown rice, wild rice, to sushi rice. Rice mode offers white and brown rice programs for optimal results (see table).

1. Add the measured rice and water to the cooking pot.

**NOTE:** To reduce the possibility of boil-overs, rinse dry rice before adding to pot.

2. Press > to scroll to **Rice** mode. Press **START/ENTER** to select.

3. The Multi-Cooker will display **For white**, press < and **For brown**, press >. Use < or > to select the desired type of rice, then press **START/ENTER**.

4. Once cooking is complete, **Rice mode done, keeping warm** will be displayed and the Multi-Cooker will go into **Keep Warm** mode. When in **Keep Warm** mode without setting the timer, the Multi-Cooker will automatically turn off after 24 hours.

**NOTE:** Default cook time is for one cup of dry rice. You can adjust the time based on the quantity of rice.

RICE TYPE	DRY RICE CUPS (G)	WATER CUPS (ML)	TIME (MIN.)*
White (long-grain)	1 cup (190g)	1 ¾ - 2 cups (415-475 ml)	35
White (medium-grain)	1 cup (190g)	1 ¾ - 2 cups (415-475 ml)	35
Brown	1 cup (190g)	1 ¾ - 2 cups (415-475 ml)	55
Sushi/White (short-grain)	1 cup (190g)	1 ¼ - 1 ½ cups (295- 355 ml)	35

\* Default time

# STEP-BY-STEP COOKING MODES

## SOUP

Sauté > Boil > Simmer > Keep Warm

Soup mode uses multiple preprogrammed steps for creating soups and stews from scratch, without the guesswork.

1. Press > to scroll to **Soup** mode. Press START/ENTER to select.
2. The Multi-Cooker will preheat to **Sauté**. If setting a cooking time, set the timer, then press START/ENTER to start timer countdown.
3. Once preheat is complete, add the starting ingredients.  
**TIP:** If ingredients are added before Preheat mode is complete, you may have to press > to manually advance to the next step.
4. Once sautéing is complete, press the > button to continue to **Boil**.

5. The Multi-Cooker will cool down to **Boil** mode. If setting a boiling time, set the timer, then press START/ENTER to start timer countdown.
6. Add remaining ingredients.
7. Once boiling is complete, press the > button to continue to **Simmer**.
8. If setting a simmer time, set the timer, then press START/ENTER to start timer countdown.
9. Once simmering is complete, press the > button for **Keep Warm** mode. When in **Keep Warm** mode without setting the timer, the Multi-Cooker will automatically turn off after 24 hours.

## RISOTTO

Sauté > Simmer > Keep Warm

Risotto mode uses multiple preprogrammed steps to make preparing risotto a snap, from sautéing the meat or vegetables to simmering the rice to perfection.

1. Press > to scroll to **Risotto** mode. Press START/ENTER to select.
2. The Multi-Cooker will preheat to **Sauté**. If setting a cooking time, set the timer, then press START/ENTER to start timer countdown.
3. Once preheat is complete, add the starting ingredients.  
**TIP:** If ingredients are added before Preheat mode is complete, you may have to press > to manually advance to the next step.

4. Once sautéing is done, press the > button to continue to **Simmer**.
5. The Multi-Cooker will cool down to **Simmer** mode. If setting a simmer time, set the timer, then press START/ENTER to start timer countdown.
6. Add remaining ingredients.
7. Once simmering is complete, press the > button for **Keep Warm** mode. When in **Keep Warm** mode without setting the timer, the Multi-Cooker will automatically turn off after 24 hours.

# STEP-BY-STEP COOKING MODES

## YOGURT

Simmer

>

Culture

### **WARNING**

#### **Food Poisoning Hazard**

**Do not cook any foods, other than yogurt, using the yogurt mode.**

**Doing so can result in food poisoning or sickness.**

Yogurt mode works at lower temperatures than other cooking modes and is designed for making yogurt only.

Use Yogurt mode to create your own delicious yogurts at home.

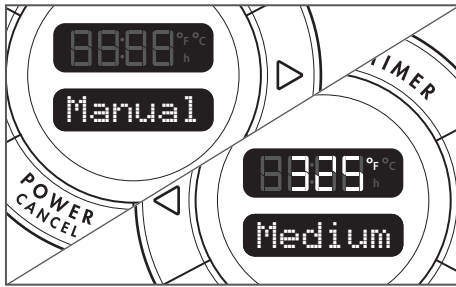
1. Add the ingredients.
2. Press > to scroll to Yogurt mode. Press START/ENTER to select.
3. The Multi-Cooker will preheat to Simmer. If setting a cooking time, set the timer, then press START/ENTER to start timer countdown.

4. Once simmering is complete, press the > button to continue to Culture.

5. The Multi-Cooker will cool down to Culture mode. If setting a culture time, set the timer, then press START/ENTER to start timer countdown.

**NOTE:** The default simmer temperature of Yogurt mode (step 1) is designed for 4 cups (0.95L) of milk. Allow about 10 to 12 minutes of heating time before adding yogurt or commercial yogurt starter to make yogurt. For larger or smaller quantities, please adjust time accordingly and use a kitchen thermometer to ensure the milk reaches 185°F (85°C) before moving on to Culture (step 2).

# MANUAL COOKING



Manual cooking mode has 6 preset ranges to allow you to cook like on a regular stove top: Warm, Low, Med-Lo, Medium, Med-Hi, and High. Each range is adjustable based on the chart below.

To select and adjust a Manual mode:

1. Press **>** to scroll to **Manual** mode. Press **START/ENTER** to select.
2. **Medium** will appear in the display, with a temperature of 325°F (163°C).
3. Tap **<** or **>** to adjust the temperature in 5°F (3°C) increments, or press and hold **<** or **>** to jump between Manual cooking modes.

## MANUAL COOKING MODES

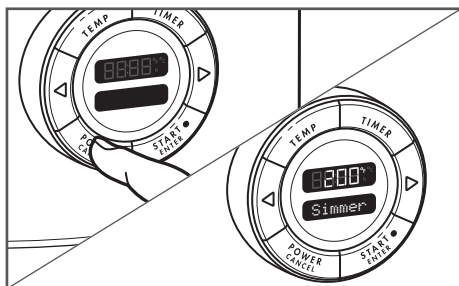


MANUAL COOKING MODE	PRESET TEMP* IN °F (°C)	MAX. TEMP IN °F (°C)
High	415°F (213°C)	450°F (232°C)
Medium High	375°F (191°C)	410°F (210°C)
Medium	325°F (163°C)	370°F (188°C)
Medium Low	250°F (121°C)	320°F (160°C)
Low	200°F (93°C)	245°F (118°C)
Warm	165°F (74°C)	195°F (91°C)

\* "Preheating" will appear in the display until the selected temperature is reached.

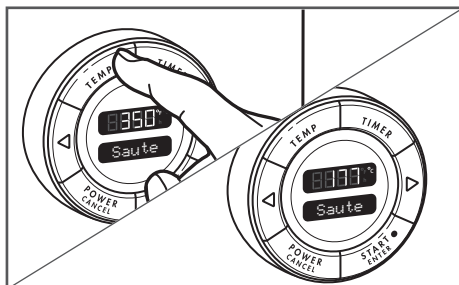
# ADDITIONAL FEATURES

## LAST SELECTIONS USED



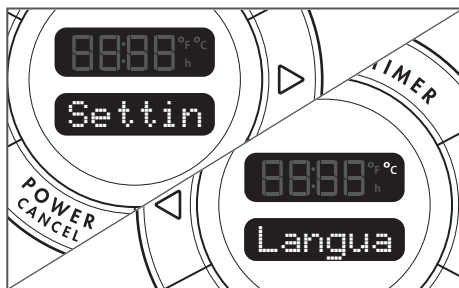
If the Multi-Cooker remains plugged in, it will remember the last cooking method or mode and temperature settings used the next time it is turned on.

## CHANGING BETWEEN FAHRENHEIT AND CELSIUS



To change between degrees Fahrenheit and degrees Celsius, press and hold the TEMP button for 3 seconds.

## DISPLAY LANGUAGE



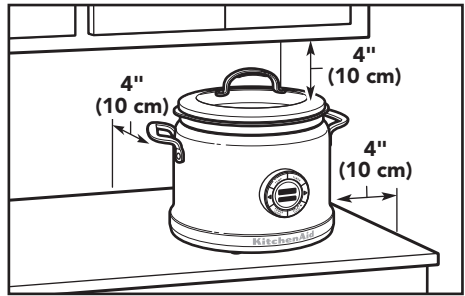
To adjust the displayed language:

1. Scroll to **Settings**, and press **START/ENTER**. Display shows **Language Selection**.
2. Press **<** or **>** to switch between English, French, or Spanish.
3. Press **START/ENTER** to select and save setting.

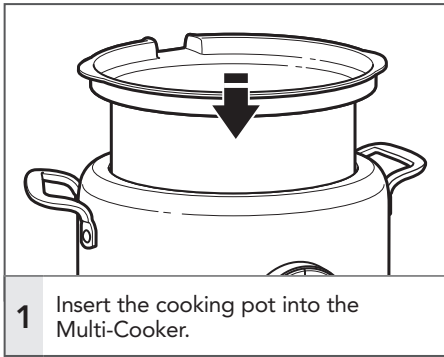
# USING THE MULTI-COOKER

## BEFORE FIRST USE

1. Place the Multi-Cooker on a dry, flat, level surface such as a countertop or table.
2. Be sure the sides and back of the Multi-Cooker are at least 4" (10 cm) away from any walls, cabinets, or objects on the counter or table. Allow room above the Multi-Cooker to remove the lid and avoid steam buildup on cabinets.
3. Remove all packaging materials, if present.
4. Wash lid and cooking pot in hot, sudsy water. Dry thoroughly.



## SETTING UP THE MULTI-COOKER



- 1 Insert the cooking pot into the Multi-Cooker.

## ⚠ WARNING



### Electrical Shock Hazard

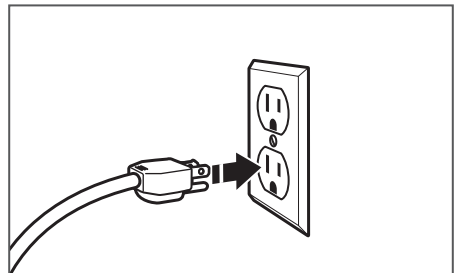
**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

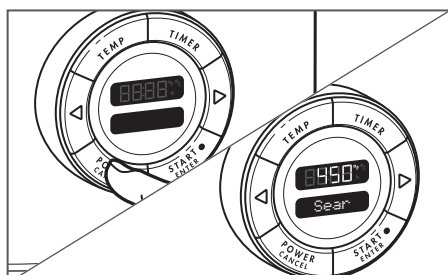
**Failure to follow these instructions can result in death, fire, or electrical shock.**



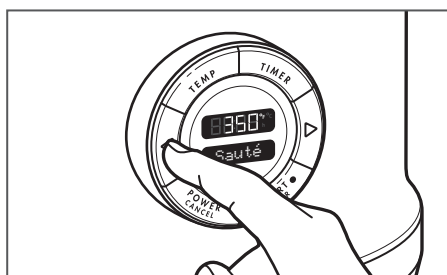
- 2 Plug into a grounded 3 prong outlet. The Multi-Cooker is now ready to use.

# USING THE MULTI-COOKER

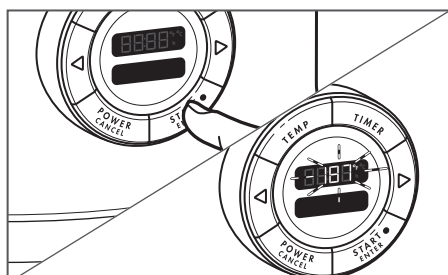
## OPERATING THE MULTI-COOKER



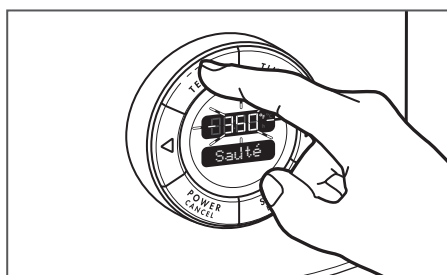
1 Press POWER/CANCEL.



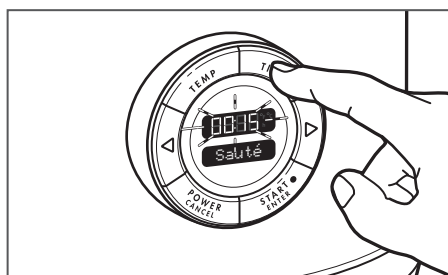
2 Use the < or > to scroll to the desired cooking method or mode. The default cooking temperature will be displayed.



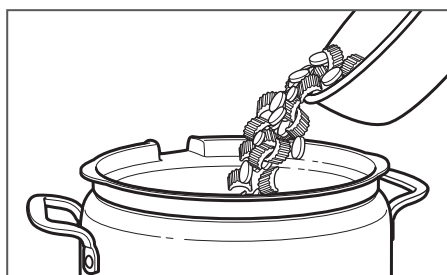
3 Press START/ENTER to select the cooking method or mode. The displayed temperature will change as the Multi-Cooker preheats.



4 To adjust the temperature, if desired, press the TEMP button, then press < or > to decrease or increase the temperature. Press START/ENTER to confirm. See "Cooking modes guide" for options.



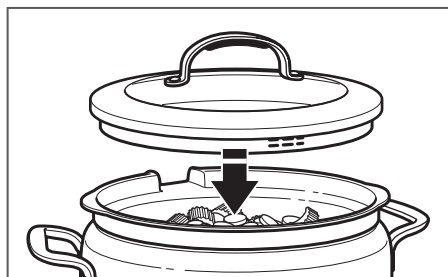
5 To set the cook timer, if desired, press TIMER, then use the < > buttons to increase or decrease the cook time. Press START/ENTER to start the timer countdown.



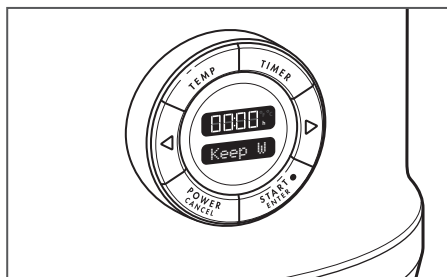
6 Place ingredients in the cooking pot.



# USING THE MULTI-COOKER



- 7** Cover with lid. Rotate lid so pouring opening is covered to help keep foods moist.



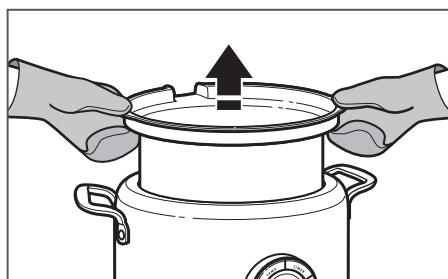
- 8** If using the timer, the Multi-Cooker will beep 3 times when the countdown reaches 00:00. Press START/ENTER to clear the timer; the temperature will display and the selected cooking method or mode will continue.

**If using a Cooking Method:** The Multi-Cooker will shut off automatically after the default Max. cook time for the selected cooking method (see "Cooking Methods" chart in the "Cooking modes guide" section).

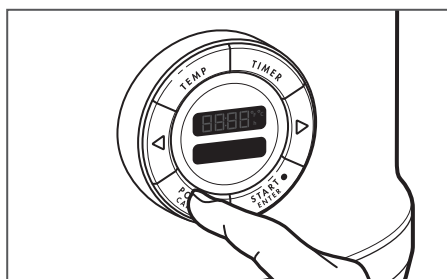
**If using a Step-by-step Cooking Mode:** The Multi-Cooker will not shut off automatically after the last step completes. To turn the Multi-Cooker off, press and hold the POWER/CANCEL button for three seconds.

To use Keep Warm, turn it on manually. For Slow Cook High, Slow Cook Low, and Rice, if Auto Keep Warm is set to ON, the Multi-Cooker will automatically change to Keep Warm mode for up to 24 hours.

## WHEN COOKING IS COMPLETE



- 1** Use pot holders or oven mitts when removing the cooking pot from the base and when pouring contents.



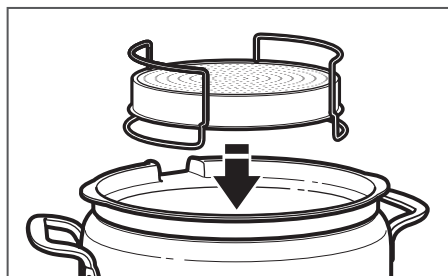
- 2** To turn the Multi-Cooker off, press and hold the POWER/CANCEL button for three seconds.

# USING THE MULTI-COOKER

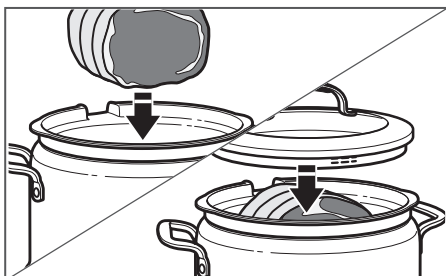
## ROASTING WITH THE ROASTING RACK

The Multi-Cooker includes a combination steam basket and roasting rack for multilevel cooking.

**NOTE:** Steam basket/roasting rack cannot be used with the optional Stir Tower accessory.

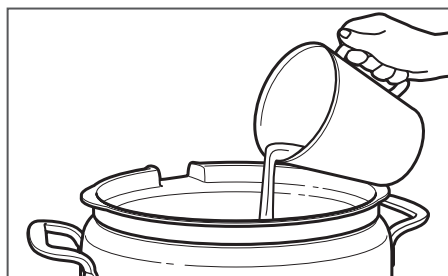


- 1 Lower steam basket/roasting rack into cooking pot, as shown.

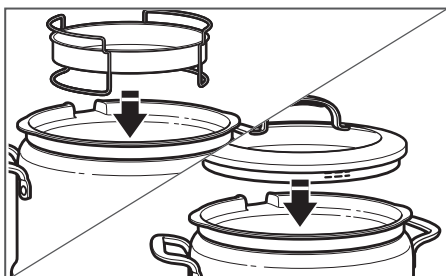


- 2 Place ingredients to be roasted on rack. Cover with lid.

## STEAMING WITH THE STEAM BASKET



- 1 Add water to the bottom of the cooking pot. For best results, do not exceed approx. 18 oz./0.5 L.



- 2 Lower steam basket/roasting rack into cooking pot as shown and place ingredients to be steamed in basket. Cover with lid. When cooking has finished, remove food with a spoon or tongs.

# TIPS FOR GREAT RESULTS

## COOKING TIPS

Refer to the following tips for getting the most out of the different cooking modes.

### Searing and sautéing:

- For best browning results, pat exterior surfaces of meat dry with paper towels before sautéing or searing.
- It's important not to overcrowd the cooking pot when browning meat for a recipe. Brown 0.5 lbs (227 g) or less at a time for the best results and to avoid steaming the meat.
- If using oil or butter for sautéing, add it after preheating the Multi-Cooker.
- To easily drain grease after searing or sautéing food, place the lid on the cooking pot in the drain position and hold it securely with hot pads while pouring grease into a heat-resistant container.
- When sautéing vegetables such as carrots, celery, onions, and garlic, add larger cut ingredients first and cook for several minutes before adding smaller cut foods such as minced garlic. This ensures all of the vegetables are evenly cooked and the garlic does not burn.

### Steaming:

- It is not necessary to allow the unit to preheat when steaming foods; simply add water, place food on the steaming rack, and set the Multi-Cooker to Steam. At the end of the preheat time, press the START button.
- Foods will steam faster if cooked in a single layer. Larger amounts of food may need to be repositioned midway through the cooking time for even results.
- Foods that have been cut or trimmed into pieces approximately the same size will cook more evenly.
- Make sure the lid covers the cooking pot spout to trap steam for optimal cooking performance.
- Remove the lid slowly during steaming.

### Rice:

- It is important to measure rice and water accurately before cooking for best results.
- Some varieties of rice are washed/rinsed prior to cooking. U.S. varieties generally are not, as they have been enriched with vitamins and minerals. Rinsing these types of rice removes the added nutrients. If washing rice before cooking, be sure to measure it before washing, not after, and try to drain as much water away as possible before adding the amount needed for cooking.
- After adding rice and water to the Multi-Cooker pot, spread the rice into an even layer on the bottom for the best cooking results. Do not remove the lid during cooking.
- Make sure the lid covers the cooking pot spout to trap steam for optimal rice cooking performance.
- Most types of rice will be slightly undercooked at the end of the Rice cooking cycle. Allowing the cooked rice to rest in the cooking pot with the lid on for 5 to 10 minutes will allow the last bit of moisture to be absorbed.
- Oil, butter, salt, and other seasonings can all be added if desired. Stir in prior to starting the Rice cooking cycle. Liquids other than water can also be used to add flavor. Try substituting fish, poultry, vegetable, or meat stocks or broths.
- Chopped fresh herbs can be stirred into cooked rice at the end of the cooking cycle before allowing the rice to rest.

### Soup:

- Follow the cooking tips for "Searing and sautéing" when using this part of the Soup cooking cycle.
- The bits of cooked-on foods on the bottom of the cooking pot after browning contain lots of flavor. Add some of the liquid from your recipe and scrape them up with a wooden spoon to add depth and more intense flavor to your soup.
- Cutting foods into pieces approximately the same size will ensure the most even cooking results.

# TIPS FOR GREAT RESULTS

- It is not necessary to thaw frozen vegetables prior to adding to a soup for cooking, but the cooking time may need to be lengthened. Frozen meats should be thawed before cooking with the Soup cycle to be sure they are properly cooked through.
- It's best to add dairy ingredients such as cream, milk, or cheeses near the end of cooking to prevent separation.

## Risotto:

- In general, the rice for risotto should be sautéed in some type of fat prior to adding any of the liquids in the recipe. Allow the Multi-Cooker to preheat in the Sauté stage, and then add butter or oil as outlined in your recipe. Add the amount of rice specified in the recipe and stir it occasionally for several minutes or until the outer edges of the rice grains are semi-transparent but the interior is still white. Other ingredients that need to be sautéed such as onions, garlic, or other vegetables can also be added and cooked during this step.
- If your recipe calls for wine, add it before adding the other liquids. This allows the flavor of the wine to be absorbed into the rice.
- Heat the liquids for your risotto recipe on the stove or in the microwave until very hot, generally just below the boiling point.
- Add hot liquids to the rice in 1-cup increments and stir constantly until almost all of the liquid has been absorbed before adding more.
- It is best to add cheese, herbs or other delicate ingredients during the last few minutes of cooking.
- To prevent overcooking and keep the texture of the risotto creamy, remove the cooking pot from the multi-cooker base after your recipe is finished if not serving immediately.

## Slow Cooking:

- As a general rule for using your favorite recipes in the Multi-Cooker, increase the amounts of herbs and seasonings to offset the effect of longer cooking times.
- Do not use frozen, uncooked meat in the Multi-Cooker. Always thaw meats prior to slow cooking. The size you cut food into can affect its taste and texture. To assure uniformity of cooking, cut vegetables of similar density, such as potatoes, carrots, and parsnips, into similar-sized pieces. In general, dense vegetables should be slightly smaller than more tender vegetables.
- Cutting meats into large pieces allows longer cooking times and avoids overcooking.
- Some foods are not suited for extended cooking. Pasta, seafood, milk, cream, or sour cream should be added 2 hours before serving.
- Add garnishes, fresh herbs, and quick-cooking vegetables toward the end of the cooking cycle. For example, you can add peas, corn, and freshly sliced squash in the last 10 to 20 minutes.

## Yogurt:

- Yogurt can be made from whole, reduced fat, or fat-free milk. Whole or 2% milk will result in yogurt with a thicker texture.
- For best results, refrigerate yogurt before straining whey through cheesecloth for a thicker texture.
- Once you start making your own yogurt, you can use some of the previous batch to make the next one. Only do this 2-3 times before starting with fresh.

## Manual:

- When heating a large amount of water for cooking pasta or other foods, use Manual mode at the highest temperature setting (450°F/232°C). Note that the display will likely continue to scroll "preheating" even after the water has reached a full rolling boil, as the unit is sensing the water temperature.

# CARE AND CLEANING

## CLEANING THE MULTI-COOKER AND ACCESSORIES

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Unplug your Multi-Cooker from the outlet before cleaning.

- Allow Multi-Cooker and accessories to cool completely before cleaning.
- Do not use abrasive cleaners or metal scouring pads. They could scratch the surface.
- Wipe the outside of the Multi-Cooker with a clean, damp cloth and dry thoroughly. A nonabrasive liquid cleaner may be used for stubborn stains.
- The ceramic nonstick coating of the multi-cooker pot is scratch-resistant. However, dropping or hard impacts can chip or crack the ceramic coating.

- The pot of the Multi-Cooker has a nonstick coating for easy cleaning. Repeated washing in the dishwasher can reduce the effectiveness of the nonstick coating.

**NOTE:** The lid and pot are dishwasher durable, but hand washing in hot, soapy water is recommended to maximize the life of the nonstick coating.

Any other servicing should be performed by an authorized service representative. This product is designed for household use only.

### FOR DETAILED INFORMATION ON CLEANING THE MULTI-COOKER

Visit [kitchenaid.com](https://kitchenaid.com) for additional instructions with videos, inspiring recipes, and tips on how to use your Multi-Cooker.

# TROUBLESHOOTING

## **⚠ WARNING**



### **Electrical Shock Hazard**

**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

If your Multi-Cooker malfunctions or fails to operate:


- 1. Is the Multi-Cooker plugged into a grounded 3 prong outlet?**
  - Plug the Multi-Cooker into a grounded 3 prong outlet.
- 2. Is the fuse in the circuit to the Multi-Cooker in working order?**
  - If you have a circuit breaker box, make sure the circuit is closed. Try unplugging the Multi-Cooker, then plugging it back in.
- 3. Multi-Cooker turned off on its own.**
  - The Multi-Cooker has an auto shutoff feature. Depending on the cooking method, the Multi-Cooker will automatically shut off after 12 hours (24 hours when in Keep Warm mode).

If the problem cannot be corrected:  
See the "Warranty and service" section.  
Do not return the Multi-Cooker to the retailer; retailers do not provide service.

# WARRANTY AND SERVICE

## KITCHENAID MULTI-COOKER WARRANTY FOR THE 50 UNITED STATES, THE DISTRICT OF COLUMBIA, PUERTO RICO, AND CANADA

This warranty extends to the purchaser and any succeeding owner for Multi-Cookers operated in the 50 United States, the District of Columbia, Puerto Rico, and Canada.

<b>Length of Warranty:</b>	One Year Full Warranty from date of purchase.
<b>KitchenAid Will Pay for Your Choice of:</b>  	Hassle-Free Replacement of your Multi-Cooker. See the next page for details on how to arrange for service, or call the Customer eXperience Center toll-free at <b>1-800-541-6390</b> . OR The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center.
<b>KitchenAid Will Not Pay for:</b>	<ol style="list-style-type: none"> <li><b>A.</b> Repairs when your Multi-Cooker is used in other than normal single family home use.</li> <li><b>B.</b> Damage resulting from accident, alteration, misuse or abuse.</li> <li><b>C.</b> Any shipping or handling costs to deliver your Multi-Cooker to an Authorized Service Center.</li> <li><b>D.</b> Replacement parts or repair labor costs for Multi-Cookers operated outside the 50 United States, District of Columbia, Puerto Rico, and Canada.</li> </ol>
<p><b>DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES</b></p> <p>IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES AND PROVINCES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AN IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.</p> <p>IF THIS PRODUCT FAILS TO WORK AS WARRANTED, CUSTOMER'S SOLE AND EXCLUSIVE REMEDY SHALL BE REPAIR OR REPLACEMENT ACCORDING TO THE TERMS OF THIS LIMITED WARRANTY. KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province.</p>	

# WARRANTY AND SERVICE

## HASSLE-FREE REPLACEMENT WARRANTY – 50 UNITED STATES, DISTRICT OF COLUMBIA, AND PUERTO RICO

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We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your Multi-Cooker should fail within the first year of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your original Multi-Cooker returned to us. Your replacement unit will also be covered by our one year limited warranty. If your Multi-Cooker should fail within the first year of ownership, simply call our

toll-free Customer eXperience Center at **1-800-541-6390** Monday through Friday. Please have your original sales receipt available when you call. Proof of purchase will be required to initiate the claim. Give the consultant your complete shipping address. (No P.O. Box numbers, please.) When you receive your replacement Multi-Cooker, use the carton, packing materials, and prepaid shipping label to pack up your original Multi-Cooker and send it back to KitchenAid.

## HASSLE-FREE REPLACEMENT WARRANTY – CANADA

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We're so confident the quality of our products meets the exacting standards of the KitchenAid brand that, if your Multi-Cooker should fail within the first year of ownership, we will replace your Multi-Cooker with an identical or comparable replacement. Your replacement unit will also be covered by our one year limited warranty. If your Multi-Cooker should fail within the first year of ownership, simply call our toll-free Customer eXperience Center

at **1-800-807-6777** Monday through Friday. Please have your original sales receipt available when you call. Proof of purchase will be required to initiate the claim. Give the consultant your complete shipping address. When you receive your replacement Multi-Cooker, use the carton, packing materials, and prepaid shipping label to pack up your original Multi-Cooker and send it back to KitchenAid.

## ARRANGING FOR SERVICE AFTER THE WARRANTY EXPIRES, OR ORDERING ACCESSORIES AND REPLACEMENT PARTS

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### In the United States and Puerto Rico:

For service information, or to order accessories or replacement parts, call toll-free at **1-800-541-6390** or write to:

Customer eXperience Center,  
KitchenAid Small Appliances,  
P.O. Box 218, St. Joseph, MI 49085-0218

### Outside the United States and Puerto Rico:

Consult your local KitchenAid dealer or the store where you purchased the Multi-Cooker for information on how to obtain service.

### For service information in Canada:

Call toll-free **1-800-807-6777**.

### For service information in Mexico:

Call toll-free **01-800-0022-767**.

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KITCHENAID.COM/QUICKSTART



PRODUCT QUESTIONS OR RETURNS  
QUESTIONS SUR LE PRODUIT OU LES RETOURS  
PREGUNTAS SOBRE EL PRODUCTO O DEVOLUCIONES

USA: 1.800.541.6390 | KitchenAid.com  
CANADA: 1.800.807.6777 | KitchenAid.ca  
MEXICO: KitchenAid.com.mx  
LATIN AMERICA: KitchenAid-Latam.com



**KitchenAid**  
FOR THE WAY IT'S MADE.

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