



3.2 QT 6-IN-1 DIGITAL WONDER POT



Instruction Manual & Recipes

MODEL CC3WP

CONGRATULATIONS!

The Wonder Pot will make cooking easier than ever! The Wonder Pot has a capacity of 3.2 quarts and has six different functions for endless cooking options. The six functions include: rice, soup, stir fry, bake, steam, and stew. Easily measure rice with the measuring cup and stir with the spoon included with the Wonder Pot. Steam vegetables, fish, and much more with the included steamer! Enjoy!

WHAT'S INCLUDED



Wonder Pot



Inner Pot



Measuring Cup, Spoon, & Steamer

Instruction
Manual &
Recipes



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed as follows:

- Read all instructions.
- Do not use for anything other than intended use.
- Do not place the unit on or near gas or another hot environment to avoid damages.
- Use extreme caution when moving the unit.
- Do not use near an open flame or cook top.
- Never place food or liquids directly into the Wonder Pot without first inserting the inner pot.
- Place the unit on a level surface away from walls and cupboards . Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
- Do not immerse the unit in liquid or allow liquid to be in contact with electrical parts.
- Do not let children operate the unit.
- Do not touch the control panel with any sharp instruments.
- Do not block the air vent during cooking.
- To avoid scalding, never open the lid or put your hands or face close to the steam vent while in operation.
- Do not touch the inner pot during or directly after cooking as it will be extremely hot.
- Rice should not be rinsed in the inner pot as the non-stick coating of the inner pot can be damaged.
- Unplug unit from outlet before cleaning and allow to cool before cleaning, clean after every use.

- Do not use unit with an extension cord, always plug into a wall outlet.
- To prevent electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
- Do not use the unit if the cord is damaged.
- Do not use outdoors.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries or damage to the unit.
- Always attach the cord to appliance, then plug the cord into a wall outlet. To disconnect remove plug from wall outlet.
- Make sure to clean the detachable lid and steam vent after each use.
- **SAVE THESE INSTRUCTIONS.**

PARTS IDENTIFICATION



BEFORE FIRST USE

1. Remove all packaging materials, stickers, and labels.
2. Clean the inner pot with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.

USING THE APPLIANCE



Rice

To begin the rice function, press “Rice”. The screen will show “- - - -”, this function has a set time and cannot be adjusted. After the cooking cycle has finished the unit will go into the “Warm” function.

Note: Please use the measuring cup included. For every cup of washed white rice added, 3/4 cups of water should be added to the wonder pot. For every cup of brown, red, or black rice, 2 1/2 cups of water should be added to the wonder pot. For every cup of wild rice, 4 cups of water should be added to the wonder pot.

Soup

To begin the soup function, press “Soup”. The screen will show the default time of 1 hour and 30 minutes. If you want to change the cooking time press “+” to increase in 5 minute increments or “-” to decrease time in 5 minute increments. If you want to delay the time on the soup function, press “Time Delay”, then “+/-” to adjust the delay time in 30 minute increments.

Stir Fry

To begin the stir fry function, press “Stir Fry”. The screen will show the default time of 20 minutes. If you want to change the cooking time press “+” to increase in 5 minute increments or “-” to decrease time in 5 minutes increments. The delay time and warm function cannot be used with the stir fry function.

Time Delay

The Time Delay function works with the rice, soup, steam, and stew functions. To use the “Time Delay” function, you will need to select one of the before listed functions then press “Time Delay”. The screen will flash 30 minutes, press “+” or “-” to set the delay time desired (it is adjustable up to 24 hours in 30 minute increments). After the desired time is selected, the ingredients inside will be ready by that time. For example: if your desired time is 6 hours, your food will be cooked after 6 hours.

+/-

By pressing “+” or “-” the time will be adjusted.

Bake

To begin the bake function, press “Bake”. The screen will show the default time of 50 minutes. The time cannot be adjusted on the bake function. In the bake function the unit will not go into the warm function.

Steam

To begin the steam function, press “Steam”. The screen will show the default time of 20 minutes. If you want to change the cooking time press “+” to increase in 5 minute increments or “-” to decrease time in 5 minutes increments. If you want to delay the time on the steam function, press “Time Delay”, then “+/-” to adjust the delay time in 30 minute increments. After cooking, the unit will go into the warm function.

Stew

To begin the stew function, press “Stew”. The screen will show the default time of 2 hours. If you want to change the cooking time press “+” to increase in 5 minute increments or “-” to decrease time in 5 minutes increments. If you want to delay the time on the steam function, press “Time Delay”, then “+/-” to adjust the delay time in 30 minute increments. After cooking, the unit will go into the “Warm” function.

Warm/Cancel

The Wonder Pot will automatically go into the warm function after cooking in the rice, soup, stew and steam function or if the “Warm/Cancel” button is pressed from stand-by mode. By pressing this function when another function is selected or during the current function it will be cancelled and the Wonder Pot will switch to stand-by mode. The “Warm” function is set at 163°F.

CLEANING

Clean the lid, inner pot, and gasket after each use. Allow adequate time after cooking process to ensure unit is cool. To clean the lid and gasket use water and non- abrasive liquids and sponge, dry with a soft cloth. Be sure that they are placed into the correct position for next use. To clean the inner pot, use non-abrasive liquids and sponges as to not damage the coating, dry with a cloth.

STORAGE

1. Unplug the cord
2. Make sure all parts are clean and dry.

Steam Vent

(Located on the backside of the lid.)



Condensation Cup

STEAM VENT

During the cooking process the steam vent should not be blocked and caution should be used as the steam will be extremely hot. It is not recommended to remove the steam vent from the lid.

CONDENSATION CUP

Attaches to the outside of the Wonder Pot to collect condensation while unit is in use. To clean the condensation cup remove from the side of unit, rinse it thoroughly and let dry.

HELPFUL RICE COOKING TIPS!

- The wonder pot has markings on the inner pot to make rice cooking easier than ever. Simply add 2 of the measuring cups provided of white rice (Note: This is not equal to 1 US standard cup measurement) into the inner pot then fill water to the line marked 2. Please note there are also fill lines for 4 and 6 cups of rice.
- Always add uncooked rice to the pot before filling with water. Note: The water level marked on the inner pot is based upon having rice inside.
- In the last 10 minutes of the “Rice” cooking cycle the unit will display 10 and begin to countdown.

Wonder Pot Recipes



Butternut Squash-Apple Soup

Makes 6-8

1 tablespoon extra-virgin olive oil
1 medium onion, chopped
1 medium butternut squash, peeled, seeded and chopped into 1 inch pieces
2 Granny smith apples, peeled and cored
3 cups chicken stock
2 cups apple cider
1 sprig of fresh thyme
1 sprig fresh rosemary
1 sage leaf
½ cup cream
Sour cream for garnish

1. Select the “Soup” function on the Wonder Pot and press the minus button until 60 illuminates.
2. Let the Wonder Pot preheat for 5 minutes.
3. Add oil and onions to the Wonder pot and cook for 5 minutes, stirring occasionally.
4. Add the remaining ingredients, except the cream and sour cream.
5. Close the lid to the Wonder Pot and let cook.
6. When cook time is complete, remove herbs from the soup and discard.
7. Add cream to the soup, and using an immersion blender puree soup till smooth.
8. Garnish with sour cream.

Perfect Rice

Serves 4-6

2 cups of Basmati Rice
2 cups of water
½ teaspoon salt
1 teaspoon extra-virgin olive oil (optional)

1. Rinse rice in strainer till water runs clear.
2. Place all the ingredients in the Wonder pot and close the lid.
3. Select the “Rice” function.
4. When rice is completely cooked, approximately 25 minutes, the Wonder pot will switch to “Warm”.

Corn on the Cob

Serves 6

6 ears of corn, husked
½ cup of water
1 teaspoon salt
½ teaspoon sugar

1. Select the “Steam” function on the Wonder Pot.
2. Add the ingredients and close the lid.
3. When cook time, approximately 20 minutes, is complete serve with butter.

Cantonese Shrimp with Lo Mein

Serves: 4

1-pound jumbo shrimp, peeled and deveined
1 tablespoon sesame oil
1 tablespoon fresh ginger, minced
2 cloves of garlic, minced
½ cup stir fry sauce
1 red bell pepper julienned
1 cup broccoli flowerets
4 green onions chopped
1 teaspoon crushed red pepper flakes
1 cup cooked Lo Mein Noodles

1. Select the “Stir Fry” function on Wonder Pot and press minus button until 15 minutes illuminates. With lid closed, preheat for 5 minutes.
2. Add the sesame oil and heat for 2 minutes.
3. Add the shrimp and cook for 3 minutes per side, until they just start to curl.
4. Add the ginger and garlic, toss to coat shrimp and cook for 2 minutes.
5. Add the stir fry sauce, peppers and broccoli and cook for 2 minutes, add the remaining ingredients toss.
6. Close lid and let it cook for 5 minutes longer.

Steamed Fish with Miso

Serves 4

1/2 cup sugar
1/2 cup white miso
1/4 cup of sake
1/4 cup mirin
1 sliver ginger
2 6oz. fresh fish fillets sea bass, cod or grouper
1 bunch Bok Choy

1. Select the “Steam” function on the Wonder Pot.
2. Add the sugar, miso, sake, mirin and ginger to the wonder pot and close lid.
3. Remove the sauce from the Wonder Pot, refrigerate and cool completely.
4. Place the fish fillets in a large shallow bowl, cover with half of the cooked miso sauce and marinate for 15 minutes.
5. Select the “Steam” function on Wonder Pot and press the minus button until 10 illuminates.
6. Place fish, bok choy and remainder of the marinade in steamer basket.
7. Close the lid and let cook.
8. When the cook time is completed approximately 10 minutes, it is ready to serve.
9. Optional – place the remaining unused marinade in a saucepan and reduce to a syrup. Drizzle over fish and bok choy before serving.

Sweet & Sour Pork

Serves 4 -6

2 tablespoons soy sauce
2 tablespoons rice wine vinegar
1 tablespoon sesame oil
1-pound lean pork, cut into thin strips
2 garlic cloves, minced
1 tablespoon freshly grated ginger
1 small onion, sliced thin
1 red bell pepper, julienned
½ cup sweet and sour sauce
2 carrots, sliced thin
1 can pineapple chunks, drained
3 green onions, sliced thin

1. In a medium bowl, combine the soy sauce, vinegar, sesame oil and pork. Cover and refrigerate for at least 1 hour.
2. Select the “Stir Fry” function on the Wonder Pot.
3. Preheat for 5 minutes, then add the pork mixture.
4. Brown for 5 minutes with lid open, stirring occasionally.
5. Add the remaining ingredients, except the green onions. Stir, close the lid.
6. When cook time is complete, approximately 20 minutes, sprinkle with green onions and serve over rice.

Beef Burgundy

Serves 6

2 tablespoons extra-virgin olive oil
2-pound chuck roast, cut into ½- inch pieces
1 teaspoon sea salt
½ teaspoon freshly ground pepper
8 ounces' baby Portobello Mushrooms, sliced
1 cup beef stock
1 cup pearl onions
4 garlic cloves
3 sprigs fresh thyme
2 tablespoons black currant jelly
¼ cup crushed tomatoes
2 carrots, peeled and sliced into 2-inch pieces

1. Select the “Stew” function on the Wonder Pot, with lid closed preheat for 5 minutes.
2. Add the olive oil to the wonder pot and let heat for 2 minutes.
3. Add meat and season with salt and pepper. Brown with lid open for 5 minutes, stirring occasionally.
4. Add the remaining ingredients into the Wonder Pot, stir, then close the lid.
5. When the cook time is complete, approximately 2 hours, the Wonder Pot will switch to “Warm”.
6. Discard thyme sprig and serve.

Beef Stew

Serves 6 to 8

1 tablespoon extra- virgin olive oil
2-pounds stew meat, cut into 1-inch cubes
1 cup beef stock
1 medium onion, diced
1 sprig thyme
1 teaspoon salt
1/2 teaspoon freshly ground pepper
1 pound small red potatoes, peeled and quartered
2 celery stalks, cut into 1-inch pieces
1 package (1 lb.) baby carrots
1 can (14 1/2oz. diced tomatoes
1 can (10 3/4oz.) golden mushroom soup

1. Select “Stew” function on the Wonder Pot, with the lid closed, preheat for 5 minutes.
2. Add oil, heat for two minutes longer.
3. Add beef chunks and brown for 5 minutes.
4. Season beef chunks with salt and pepper.
5. Add beef stock, and remaining ingredients secure lid.
6. When cooking is complete, approximately 2 hours, remove thyme sprig and serve.

Almost Homemade Chicken Soup

Serves 6-8

2 Boneless, skinless chicken breasts cut into 1 inch pieces

6 cups chicken Stock

1 Sprig thyme

½ cup carrots, peeled sliced and cut into 1 inch pieces

2 stalks celery cut into ½ inch slices

1 small onion diced

1 teaspoon kosher salt

½ teaspoon fresh ground pepper

½ cup wide egg noodles

1 tablespoon fresh parsley chopped

1. Place all the ingredients except the noodles and parsley in the Wonder Pot and secure the lid.
2. Select the “Soup” function.
3. Skim off any foam from the soup, discard the thyme sprig.
4. Add the noodles to the Wonder Pot and close the lid.
5. Select the “Steam” function, press the minus button till 5 illuminates.
6. When cook time is complete, approximately 90 minutes, sprinkle with parsley and serve.

NOTE: If adding noodles to soup, do not leave in the “Warm” function as noodles will continue to cook.

Creamy Wonder Pot Macaroni & Cheese

Serves 4- 6

4 cups dry elbow macaroni
3 cups chicken stock
1 teaspoon salt
½ teaspoon pepper
8 ounces whipped cream cheese
1 cup cream or half and half
3 cups cheddar cheese, shredded
1 cup mozzarella cheese, shredded
½ teaspoon dry mustard

1. Place the macaroni, stock, salt and pepper in the Wonder Pot; close lid.
2. Select the “Rice” function.
3. When pasta is completely cooked, Wonder Pot will switch to warm, approximately 15 minutes. When it switches to warm it is ready to add remaining ingredients.
4. Stir in cream cheese and cream into the hot pasta.
5. Select the steam function, and with the Wonder pot lid open, stir in remaining ingredients and continue stirring till smooth.
6. Serve warm.

Chocolate Flan Cake

Serves 8

For the Caramel:

1/2 cup sugar

1/2 cup water

For the Flan:

1 can 14oz. sweetened condensed milk

1 can 12oz. evaporated milk

2 large eggs, beaten

2 large egg yolks

1 teaspoon

For the Cake:

1 Box Devil's Food Cake Mix

1. In a non-stick pan, combine sugar, water; stir until sugar is dissolved.
2. Heat to medium high and cook until it begins to boil.
3. Reduce heat to medium and let sugar mixture for several minutes; do not stir.
4. When the water evaporates, and the sugar turns to a caramel color, remove from heat and pour caramel into Wonder Pot and let rest for 10 minutes.
5. In a bowl, combine all ingredients for the flan; mix well.
6. In a separate bowl, prepare the devil's food cake mix according to the packaged instructions with a mixer.
7. Spray the Wonder Pot with nonstick spray.
8. Pour in devil's food cake batter.
9. Then pour in the flan mixture.
10. Select the bake function on the Wonder Pot and close the lid.
11. When cook time is complete, approximately 50 minutes open the lid and invert cake onto cake stand.

Quick and Delicious Wonder Pot Cake

Serves 6

1 box cake mix
4 large eggs
1 cup buttermilk
½ cup melted butter
1 teaspoon vanilla extract
Whipped cream for garnish

1. Using a mixer, combine all ingredients. Mix for 3 minutes on high.
2. Spray the Wonder Pot inner pot with nonstick spray.
3. Pour the cake mix into the Wonder Pot, select the “Bake” function and close the lid.
4. When cook time is complete, approximately 50 minutes, invert cake onto cake stand.
5. Serve hot with whipped cream and decorate as desired.

LIMITED ONE YEAR WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal use and care in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt showing item and date of purchase is an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model. Shipping and handling costs are not included for warranty replacements and are the responsibility of the customer.

To obtain service under the terms of this warranty, call our customer care department at 312-526-3760 (Monday- Friday 10am-6pm CST), or send an email to customercare@alliedrich.net. Please provide the model number listed on the bottom of this page when contacting us.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Damages in transit.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than authorized dealer or service center.
- Shipping and handling costs.
- This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.

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