

TE

TODD ENGLISH

1230W 3.7QT Robo Cooker with Hands Free Automatic Stirrer



INSTRUCTION MANUAL & RECIPES TERC149

CONGRATULATIONS!

The Todd English Robo Cooker is a hands free way to make dishes from stir-fry to stew. It is a versatile appliance that can be used with or without the stirring insert. The Robo Cooker has four different functions: grill, steam, stir-fry, and stew. These different functions allow you to BBQ, roast, broil, toast, bake, slow cook, braise and much more. Enjoy Todd English's recipes that are included in this manual!

WHAT'S INCLUDED

Robo Cooker



Pan



Instruction Manual & Recipes

Stirrer



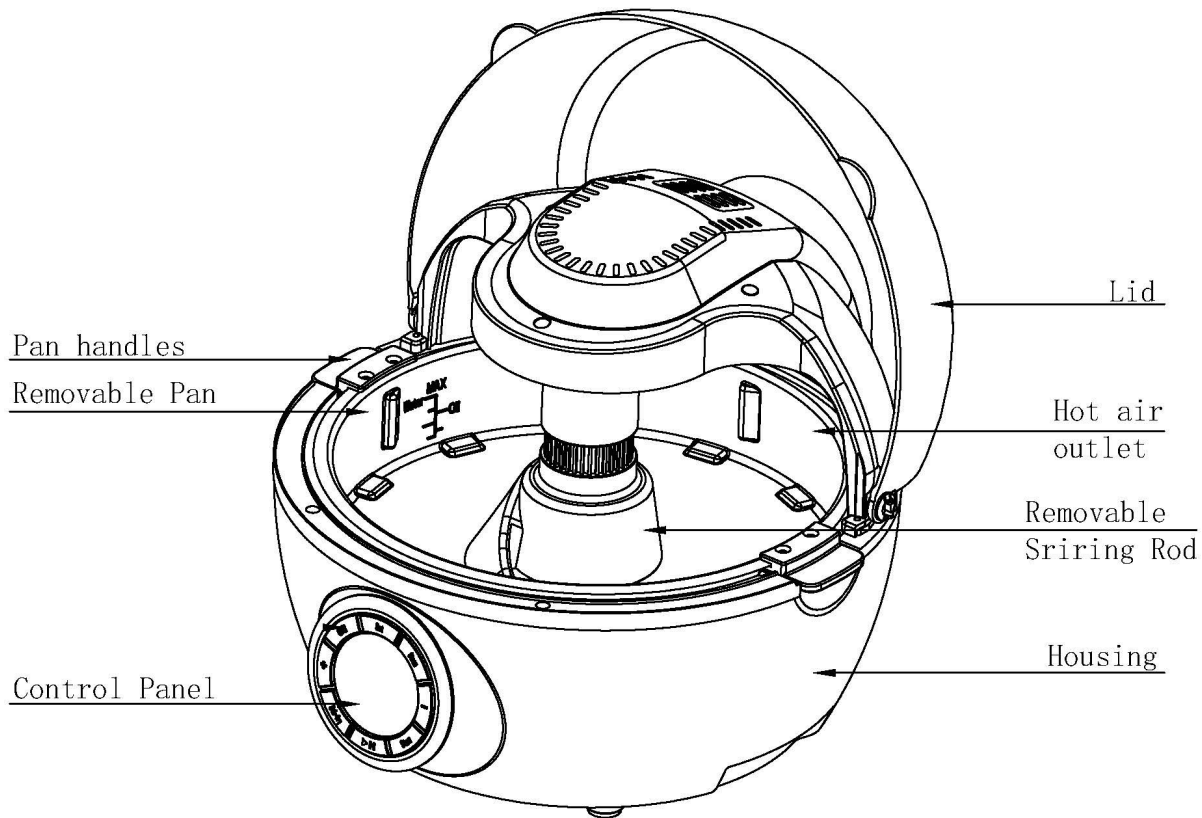
IMPORTANT SAFEGUARDS

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

1. Read all instructions carefully before first use.
2. Do not use for anything other than intended use.
3. Do not touch hot surfaces. Use the handles when touching hot surfaces.
4. Use only on a level, dry and heat-resistant surface.
5. To protect against electrical shock, do not immerse cord, plug or the appliance in water or any other liquid.
6. Close supervision is necessary when the appliance is used by or near children.
7. Do not fill the pan above max line marked on the pan.
8. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts and before cleaning the appliance.
9. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
10. Do not use outdoors.
11. Do not let the cord touch hot surfaces or hang over the edge of a counter or table.
12. Only cook in the pan provided with the device.
13. When switching from Stir Fry or Grill to Steam or Stew the unit will need to cool as the internal temperature is too high for the required temperature of Steam or Stew. The unit will need to cool down.
14. Do not place on or near a hot burner or in a heated oven.

15. Extreme caution must be used when moving the appliance containing hot water or other liquids.
16. Do not touch, cover or obstruct the steam vent on the top of the appliance as it is extremely hot and may cause scalding.
17. For the “Steam” function to work, water must be added to the pan. The water cannot exceed the max line on the pan.
18. Use only with the power outlet mentioned on the rating label.
19. During the “Stir Fry” and “Stew” function do not obstruct or touch the stirrer during operation.
20. Always unplug from the base of the wall outlet. Never pull on the cord.
21. Always make sure the outside of the inner cooking pan is dry prior to use. If the cooking pan is returned to appliance when wet, it may damage or cause the product to malfunction.
22. Use extreme caution when opening the lid during or after cooking. Hot steam will escape and may cause scalding.
23. Do not use the inner pan on a stovetop or burner.

PARTS IDENTIFICATION



BEFORE FIRST USE

1. Remove all packaging materials.
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.

HOW TO ASSEMBLE AND DISASSEMBLE THE STIRRING ROD

1. Press down and hold the top part of the stirring rod and remove the stirring rod horizontally. (See figure 1 & 2 for reference.)

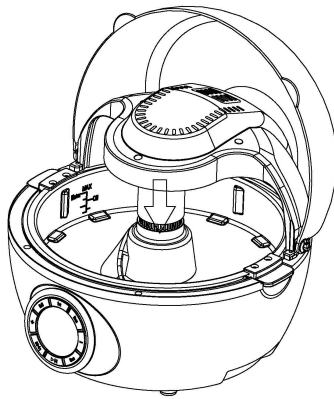


Figure 1

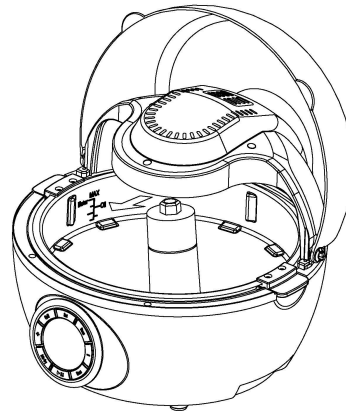


Figure 2

2. To put the stirring rod back into position hold down the top part and insert horizontally. The stirring rod will click back into place. (See figure 3, 4, and 5 for reference.)

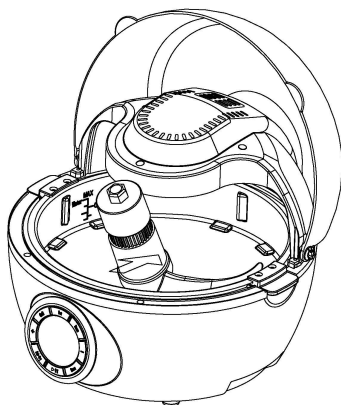


Figure 3

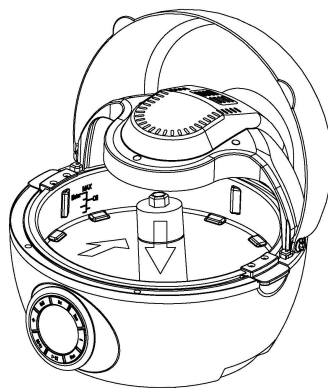


Figure 4

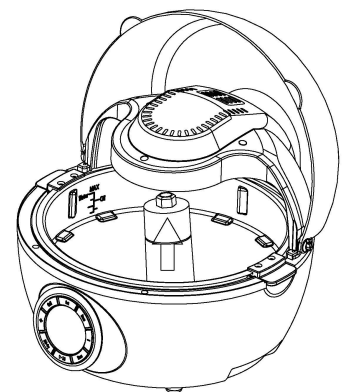
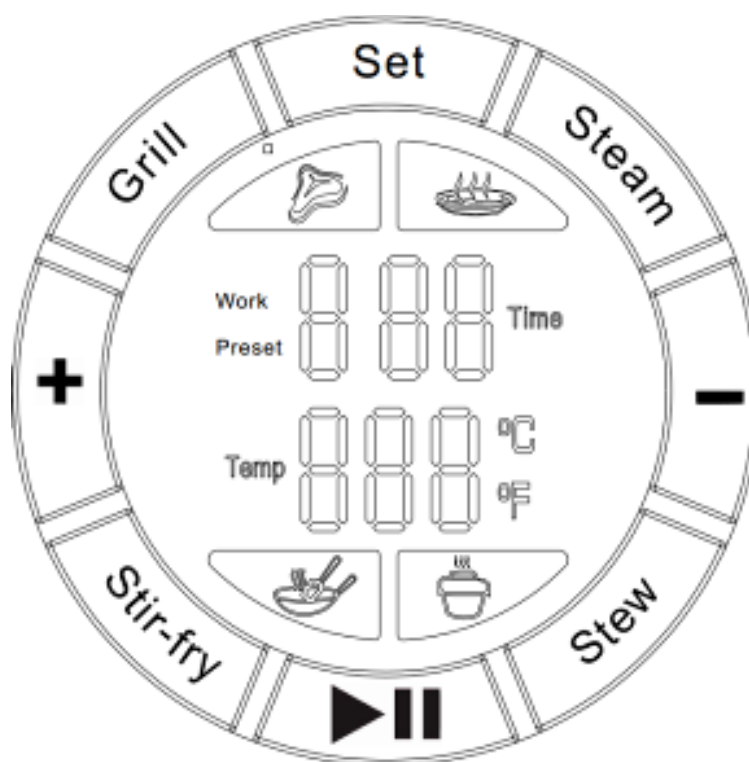


Figure 5

USING THE APPLIANCE



1. Plug unit in. The unit will beep once and the screen will illuminate with the four cooking functions.
2. To begin the cooking process make sure the pan is in place or the unit will not start. Place ingredients inside of the pan. Note: When filling the unit with ingredients make sure to not fill past the “Max” line on the side of the pan.
3. Select the desired cooking function by pressing “Grill”, “Steam”, “Stir-fry”, or “Stew”. The screen will illuminate with the time and temperature.
4. To adjust the temperature, press “Set” and then press “+” to increase temperature or “-” to decrease temperature.

5. To adjust the time, press “Set” again. Press “+” to increase time or “-” to decrease time.
6. To set a time delay on the unit, press “Set” three times. The screen will display the word “Preset” next to time. Adjust the time with “+” to increase time or “-” to decrease time. Once the desired time is set, the unit will automatically begin the countdown. The screen will flash with the “Work” time and “Preset” time. Note: Once the “Preset” time is finished the unit will automatically begin “Work” cook time and temperature.
7. Once the desired temperature and time are selected, press “▶||” to begin the cooking function. To pause or stop the cooking function at any time press “▶||” again. To turn off the unit, unplug from outlet.

COOKING CHART

NOTE: To use the “Steam” function, liquid must be used in the pan. Be sure to not exceed the “Max” line on the pan. The stirrer is not needed during the “Grill” or “Steam” function and can be removed. Please see page 6 on how to assemble and disassemble the stirrer from the Robo Cooker.

<u>FUNCTION</u>	<u>TIME RANGE</u>	<u>DEFAULT TIME</u>	<u>TEMPERATURE RANGE</u>	<u>DEFAULT TEMPERATURE</u>	<u>STIRRER WORKING</u>
GRILL	1 min. - 1 hour	20 min.	212°F- 428°F	428°F	NO
STIR-FRY	1 min. - 1 hour	30 min.	122°F-428°F	428°F	YES
STEW	1 min.- 8 hours	1 hour	122°F- 194°F	194°F	YES
STEAM	1 min. - 1 hour	30 min.	194°F-212°F	212°F	NO

CLEANING

Clean the appliance after every use.

1. Unplug the unit. Make sure the unit has cooled down before before cleaning.
2. Wipe the inside and outside of the unit with a damp cloth.
3. The pan and the stirring rod should be hand washed with hot water, dish washing soap, and a non-abrasive sponge.

NOTE: Do not use any abrasive cleaning agents or scouring pads as these may damage the surface of the appliance.

STORAGE

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

TROUBLE SHOOTING

<u>PROBLEM</u>	<u>CAUSE</u>	<u>SOLUTION</u>
The control panel is not illuminated.	Unit is not plugged in. No power.	Check to make sure the appliance is plugged in.
The unit will not operate.	The pan is not located in the appliance correctly.	Ensure the pan is correctly inserted.
	The unit just finished the Grill/ Stir Fry function and you want to switch to the Stew/Steam function.	Stop the appliance and allow to cool then start cooking function again.
E1 or E2 code is displayed.	Internal circuit malfunction	Unplug the unit and call customer care at 312-526-3760
E3 code is displayed.	The appliance has over heated.	Unplug the appliance and let it cool down. Restart after the unit has cooled down.

Todd English's Robo Cooker Recipes



Prime Rib Chili

Serves 6

Ingredients

2 lbs. Prime rib steak, cut into 1/2 inch cubes

1/4 teaspoon kosher salt

1/8 teaspoon freshly ground pepper

1/4 cup olive oil

1 large red onion, finely diced

4 cloves garlic, finely chopped

2 Anaheim chilies, seeded and diced

2 to 4 tablespoons Mexican spice blend

5 cups low sodium chicken broth

1 14.5oz. chopped tomatoes

2 cups assorted beans, drained and rinsed

2 tablespoons fresh lime juice

2 cups 8oz. Monterey jack cheese, shredded

Note: Please ensure the stirrer is in place for this recipe.

Preparation

1. Select the “Stir Fry” function on the Robo Cooker and set the timer for 15 minutes then add oil. Sprinkle steak with salt and pepper, place into Robo Cooker and cook until brown on all sides about 4 to 6 minutes.
2. Add onions, cook 5 minutes, add garlic and cook 2 minutes. Add chiles and Mexican spice blend and cook for an additional 2 minutes. Add broth and tomatoes.
3. Let the Robo Cooker cool for about 10 minutes then select the “Stew” function and cook for 40 to 45 minutes. Stir in beans and cook another 15 minutes.
4. Removed from heat, stir in lime juice and serve with cheese.

Corned Beef Hash

Serves 6

Ingredients

3 large russet potatoes; peeled, cooked and diced

1 lb. cooked corned beef, cut into 1/2" cubes

1 tablespoon extra-virgin olive oil

1/4 cup finely cut celery

1 small onion, diced

1/4 teaspoon freshly ground pepper

1/2 teaspoon sea salt

2 tablespoons chopped flat leaf parsley

6 large fresh eggs

Note: Please ensure the stirrer is in place for this recipe.

Preparation

1. Select the “Stir Fry” function on the Robo Cooker and preheat for 5 minutes. Add oil and when oil is heated, about 2 minutes, add onions and celery. Cook for 4-6 minutes or until just tender.
2. Add potatoes, corned beef and stir, close lid and cook for 10 minutes or until golden brown. Open lid, season with salt and pepper.
3. Pause the Robo Cooker and make 6 wells in the hash and crack an egg in each well; close the lid. Cook for 3 minutes or until desired doneness of egg.
4. Sprinkle with parsley and serve.

Beer Steamed Clams

Serves 4

Ingredients

- 1 12oz. bottle pale lager
- 5 pounds hard-shell clams (ex. littlenecks), scrubbed
- 1 teaspoon Cajun seasoning
- 2 tablespoons butter, melted
- 1 tablespoon chopped fresh parsley
- 1 lemon, cut into wedges

Note: The stirrer should be removed for this recipe.

Preparation

1. Select the “Steam” function on the Robo Cooker.
2. Add beer, Cajun seasoning and 1/2 lemon wedges and bring to a boil.
3. Add clams and let steam until clams open, about 6-8 minutes.
4. Pour melted butter over clams, sprinkle with parsley.
5. Serve warm.

Asparagus Butter Risotto with Shrimp

Serves 4

Ingredients

3 tablespoons unsalted butter, room temperature
1/4 pound asparagus, stems peeled, chopped, and blanched, tips set aside
1/2 cup chopped fresh basil leaves
3 garlic cloves, chopped
1 leek, well washed, chopped
1 cup arborio rice
1/2 cup white wine
4- 4 1/2 cups chicken broth
16 large shrimp, cleaned, deveined and roughly chopped
1 cup freshly grated Parmesan cheese
1/2- 1 teaspoon kosher salt
1/2 teaspoon black pepper
4 rosemary sprigs, for garnish

Note: Please ensure the stirrer is in place for this recipe.

Preparation

To make the asparagus butter:

Place 2 tablespoons butter, asparagus stems and basil into a food processor fitted with a steel blade and puree. Set aside.

To make the risotto:

1. Select the “Stir Fry” function on the Robo Cooker set the temperature to 348°F and set the time to 25 minutes.
2. When hot, add remaining butter, garlic and leek and cook until translucent and soft, about 7 to 10 minutes.
3. Add rice and let stir until well coated.
4. Add the wine and cook until it is absorbed, about 10 minutes. Add asparagus tips, shrimp, and remaining 2 cups of chicken broth and cook until all liquid is absorbed.
5. Add asparagus butter, parmesan cheese, salt and pepper, letting stir for 1 to 2 minutes.
6. Divide risotto between 4 shallow bowls and serve immediately. Garnish with rosemary springs and serve.

Beef Stew

Serves 6 to 8

Ingredients

2 pounds stew meat, cut into 1-inch cubes
1 tablespoon flour
2 tablespoons extra-virgin olive oil
1 cup beef stock
1 medium onion, diced
1/2 pound mushrooms sliced
2 sprigs 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
4 large carrots peeled and sliced 1/2 inch thick
1 can 14.5oz petite diced tomatoes
1/4 cup red wine

Note: Please ensure the stirrer is in place for this recipe.

Preparation

1. Select the “Stir Fry” function on the Robo Cooker and preheat. Add oil.
2. Roll the beef cubes in flour then add the beef to the Robo Cooker and brown on all sides, add onions, mushrooms, thyme, salt and pepper. Cook for 10 minutes.
3. Let the Robo Cooker cool for about 10 minutes. Add the remaining ingredients and set Robo Cooker to the Stew function, cook for 1 1/2 hours.
4. Removed thyme and serve warm.

Creamy Cheddar and Spinach Polenta

Serves 4

Ingredients

4 cups water

1 teaspoon sea salt

1 cup stone-ground yellow cornmeal

1/2 cup milk

1 bunch leaf spinach, well washed and coarsely chopped

1 to 1 1/2 cups shredded sharp cheddar cheese

1/2 teaspoon black pepper, or more to taste

Note: Please ensure the stirrer is in place for this recipe.

Preparation

1. Place water and salt in Robo Cooker, select the “Steam” function and bring to a boil.
2. Select the “Stir Fry” function and gradually pour in cornmeal. Cook until cornmeal starts to thicken, about 10 to 15 minutes.
3. Open lid, slowly add remaining ingredients and continue to cook until polenta just begins to pull away from the sides of the pan.
4. Serve immediately.

Insalata Bistecca

Serves 6

Ingredients

For the steak marinade:

- 2 lbs. skirt steak
- 3 tablespoons fresh orange juice
- 3 tablespoons olive oil, divided
- 2 tablespoons finely chopped fresh rosemary leaves
- 4 garlic cloves, minced
- 1 1/2 teaspoons kosher salt
- 1/2 to 1 teaspoon black pepper

For the salad:

- 3 bunches watercress, well washed and torn apart
- 3 oz. bleu cheese, grate or crumbled
- 1/2 lb. green beans, balanced and halved
- 3 tablespoons extra-virgin olive oil
- 1 1/2 teaspoons fresh lemon juice
- 1/4 cup coarsely chopped walnuts (optional)

Note: The stirrer should be removed for this recipe.

Preparation

1. Place all the steak ingredients, except 1 tablespoon olive oil, salt and pepper, in a ceramic or glass bowl and stir to combine. Cover and refrigerate at least 4 hours or up to overnight.
2. Just before cooking the steak, prepare the salad. Divide the watercress between 4 plates and top with equal amounts of bleu cheese and beans, Drizzle with olive oil and lemon juice.
3. Remove steak from bowl and discard marinade. Dry with paper towels and sprinkle with salt and pepper.
4. Select the “Grill” function on the Robo Cooker, add oil.
5. Place steak in Robo Cooker and cook until deeply browned, about 3 to 4 minutes on each side.
6. Transfer to a cutting board and thinly slice on the diagonal. Place on salads and sprinkle with walnuts if desired.

Mashed Cauliflower

Serves 4

Ingredients

1/4 cup milk

1/4 cup water

1 medium sized cauliflower, chopped into florets

3 roasted garlic cloves

Salt and pepper to taste

1 teaspoon chopped fresh chives for garnish

Note: The stirrer should be removed for this recipe.

Preparation

1. Place milk and water into Robo Cooker and select the “Steam” function and bring to a boil.
2. Add cauliflower and steam until fork tender, about 6 to 8 minutes.
3. Transfer to a colander, drain and place into a processor.
4. Add garlic, salt and pepper and process to desired texture.
5. Garnish with chopped chives and serve.

Pan Seared Balsamic Pork Chops

Serves 4

Ingredients

4 pork chops, center cut, bone in

1/4 teaspoon sea salt

1/4 teaspoon freshly ground pepper

1 teaspoon rosemary, chopped

1/4 cup balsamic vinegar

1 tablespoon extra-virgin olive oil

1 tablespoon butter

Note: The stirrer should be removed for this recipe.

Preparation

1. Season pork chops with salt and pepper.
2. Select the “Grill” function on Robo Cooker and preheat for 4-5 minutes. Add oil, butter and rosemary and heat for 1 minute.
3. Add pork chops to Robo Cooker and close lid. Cook for 7 minutes, turn pork chops and cook for an additional 7 minutes.
4. Open lid, remove the pork to a platter and deglaze pan with vinegar.
5. Ladle sauce over pork chops.
6. Serve immediately.

Steak with Peppercorns

Serves 4

Ingredients

4 6oz. tenderloin steaks, 1 1/2" thick

2oz. extra-virgin olive oil

Kosher salt

2 tablespoons whole peppercorn medley

1 tablespoon unsalted butter

Note: The stirrer should be removed for this recipe.

Preparation

1. Let steaks sit out for 30 minutes prior to cooking. Rub each steak with oil and season with salt.
2. Coarsely crush peppercorns in a mortar and pestle and spread on a plate evenly.
3. Press the filets on both sides into the peppercorns to coat; set aside.
4. Select the "Grill" function on the Robo Cooker and set the time for 15 minutes, preheat for 5 minutes.
5. Place filets in Robo Cooker and cook with lid open for 4 minutes. Turn each steak and cook for an additional 2-3 minutes, depending on desired doneness.
6. Remove filets and serve.

Steamed Mussels with Tomato Garlic Broth

Serves 6

Ingredients

2 tablespoons olive oil
1 medium onion, minced
3 cloves garlic, minced
2 tablespoons fresh parsley, chopped
1 14.5oz. can petite diced tomatoes
1/8 teaspoon dried thyme
1/8 teaspoon crushed red pepper flakes
1/2 teaspoon kosher salt
1/8 teaspoon fresh ground pepper
2 lbs. mussels, scrubbed and de-bearded
1/2 cup dry white wine

Note: Please ensure the stirrer is in place for this recipe.

Preparation

1. Select the “Stir Fry” function on the Robo Cooker. Set the temperature to 350°F degrees.
2. Add the oil to the unit and let heat for 2 minutes.
Add the onion and cook for a couple of minutes, add the garlic and cook until translucent, about 5 minutes.
3. Add in the parsley, tomatoes, thyme and pepper flakes; cook for 25 minutes.
4. Select the “Steam” function on the Robo Cooker, add salt, pepper, mussels and wine to the Robo Cooker.
5. Close the lid and bring to a boil. When the mussels open, about 3 minutes, open lid and remove paddle according to the instruction.
6. Remove the pot, place on a trivet (not included).
7. Serve with garlic toast for dunking in the broth.

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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.

MODEL TERC149

TE

TODD ENGLISH