

CAUTION

Please read all instructions before use.

- The lid will become extremely hot during cooking.
- Use pot holders or mitts* when handling the cooking pot, base, stirrer or lid.
- Use caution when opening the lid while food is cooking. Serious burns or scalding can occur from hot air or steam. When steaming, liquid will escape when the lid is opened. Use pot holders or mitts* when opening and closing the lid.
- Opening the lid while cooking will increase cooking times.
- During the cooking process it is possible the lid will gather moisture and drip from the lid when opening.
- It is recommended to use a steamer rack* inside the pan when steaming. Then place your food directly on the rack.
- Place at least 1-inch water in the pan to allow the robo cooker to steam efficiently. If steaming for more than 20 minutes, fill the water to the MAX fill line.
- If the liquid in the removable cooking pot completely evaporates in the “Steam” or “Stew” function the robo cooker will automatically shut off to avoid drying out the food or damaging the appliance. Allow to cool, then re-start the process.

**Not included*