



MULTI COOKER MODEL MC519TDF

Instruction Manual

Meet Paula Deen



Culinary icon Paula Deen is a selfmade entrepreneur who learned her savory secrets from her grandmother. She started her career in the food industry with a small catering company called The Bag Lady, but business quickly outgrew her home kitchen. Taking a leap of faith, she opened her first restaurant, The Lady and Sons, which has since become a tourist hot spot in Savannah, GA. With her huge personality, delectable recipes and heart of gold. Paula next found herself in talks with TV execs after a friend introduced her to some influential people in the business. The rest, as they say, is history.

In addition to her television success, Paula has sold more than 11,000,000 copies of her 14 cookbooks and launched the Paula Deen Network, an interactive digital portal that combines cooking, lifestyle and game shows with great recipes, meal-planning tools and more.

IMPORTANT SAFEGUARDS

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

- · Read all the instructions.
- · Do not use the unit for anything other than intended use.
- Never immerse the unit fully into water or other liquid to avoid damage to the unit.
- Do not leave the unit unattended during operation.
- Do not place the unit on or near gas or electric cooktops to avoid damages.
- Make sure the unit is unplugged before moving the unit.
- 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.
- Close supervision is necessary when any appliance is used by or near children.
- Do not move the appliance during cooking.
- If you are using plastic utensils, do not leave them inside the appliance when hot.
- Do not use sharp utensils in the unit to avoid damaging the coating.
- Do not touch hot surfaces. Use handles with dry pot holders or oven mitts to move the unit.
- Do not use the unit near or under surfaces that are heat sensitive or those that may be damaged by steam.
- Extreme caution must be used since the unit contains hot food, hot oils and liquids.
- Never plug in or switch on the unit without having the removable cooking bowl placed inside the house.

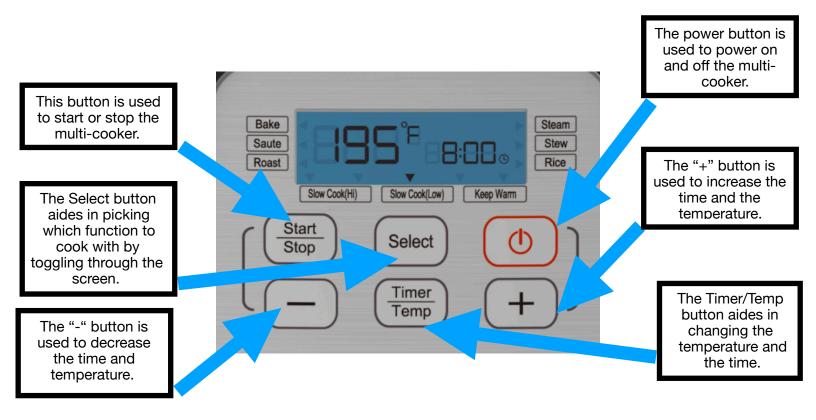
- Do not place removable cooking bowl onto heat, gas or electric burner.
- Do not use a damaged or cracked removable cooking bowl.
- Use only the removable cooking bowl supplied. Do not use any other bowl inside the housing.
- Never operate the unit without food and liquid in the removable cooking bowl.
- Ensure food or liquid to be cooked fills half or more of the removable cooking bowl before switching on the appliance.
- Do not place frozen or very cold foods into the removable cooking bowl when it is hot.
- Do not place removable cooking bowl when hot into cold water or freezer.
- The unit has a dry boil feature. Do not start the unit when the unit has no liquid inside.
- Do not place anything, other than the lid, on top of the unit when assembled, when in use and when stored.
- Do not use the unit with an extension cord, always plug into a wall outlet.
- Unplug from outlet when not in use and before cleaning.
 Allow to cool before cleaning.
- To prevent electrical shock do not immerse the cord in water or other liquid.
- Do not operate unit with a damaged cord or plug or after the unit malfunctions or has been damaged in any manner. Do not place the cord underneath the unit at any time.

- A short power supply cord is supplied to reduce the risk of the cord becoming tangled or tripping over a long cord.
- If the plug does not fit fully 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 outdoors.
- SAVE THESE INSTRUCTIONS.

BEFORE FIRST USE

- Remove all packaging materials. Locate all included parts before discarding the box.
- 2. Clean the lid, and pot with hot water, dishwashing liquid, and a non-abrasive sponge.
- 3. Wipe the inside and outside of the unit with a soft cloth.

USING THE APPLIANCE Control Panel



The control panel will illuminate once the unit is plugged in and the red power button is pressed. To select one of the nine preset cooking functions press SELECT until the arrow reaches the desired preset cooking function. The time and temperature can be adjusted by pressing TIMER/TEMP. To adjust the time press TIMER/TEMP until the time is flashing on the screen, then to adjust the time press "+" to increase time or "-" to decrease time. To change the temperature press TIMER/TEMP until the temperature is blinking on the screen, then to adjust the temperature press "+" to increase the temperature or "-" to decrease the temperature. Once the desired time and temperature is reached press the START/STOP button to begin cooking. You can stop the function by pressing START/STOP again.

Operating Instructions

Before placing the removable cooking bowl in the stainless steel housing, ensure the exterior is clean and dry. This will ensure proper contact with the inner cooking surface.

Using the Bake Function

- 1. Place ingredients in the inner pot.
- 2. Press the "POWER" button to turn on the multi-cooker.
- 3. Press the "SELECT" until the arrow has reached the "BAKE" function on the screen.
- The default temperature is 320°F and the default time is 1 hour, use the "TEMP/TIME" to set desired time and temperature.
- 5. After pressing the "TEMP/TIME", the temperature will be blinking. To adjust the temperature, press "+" and "-" to adjust (range is from 230 to 420°F).
- 6. To adjust the time, press "TEMP/TIME" until the time is blinking and press "+" and "-" to adjust (range is from 20mins to 4 hours).
- 7. Press "START/STOP" button to start the multi-cooker.
- 8. This function works best with the lid placed on the multi-cooker.
- 9. After cooking is complete, the unit will go into keep warm.

Using the Sauté Function

- 1. Place ingredients in the inner pot.
- 2. Press the "POWER" button to turn on the multi-cooker.
- 3. Press the "SELECT" until the arrow has reached the "SAUTE" function on the screen.
- 4. The default temperature is 390°F and the default time is 10 minutes, use the "TEMP/TIME" to set desired time and temperature.
- 5. After pressing the "TEMP/TIME", the temperature will be blinking. To adjust the temperature, press "+" and "-" to adjust (range is from 375 to 425°F).
- 6. To adjust the time, press "TEMP/TIME" until the time is blinking and press "+" and "-" to adjust (range is from 5mins to 2 hours).
- 7. Press "START/STOP" button to start the multi-cooker.
- 8. This function works best with the lid placed on the multi-cooker.

Using the Roast Function

- 1. Place ingredients in the inner pot.
- 2. Press the "POWER" button to turn on the multi-cooker.
- 3. Press the "SELECT" until the arrow has reached the "ROAST" function on the screen.
- The default temperature is 355°F and the default time is 1 hour, use the "TEMP/TIME" to set desired time and temperature.
- 5. After pressing the "TEMP/TIME", the temperature will be blinking. To adjust the temperature, press "+" and "-" to adjust (range is from 300 to 425°F).
- 6. To adjust the time, press "TEMP/TIME" until the time is blinking and press "+" and "-" to adjust (range is from 30mins to 3 hours).
- 7. Press "START/STOP" button to start the multi-cooker.
- This function works best with the lid placed on the multicooker.
- 9. After cooking is complete, the unit will go into keep warm.

Using the Steam Function

- 1. Place ingredients in the inner pot.
- 2. Press the "POWER" button to turn on the multi-cooker.
- 3. Press the "SELECT" until the arrow has reached the "STEAM" function on the screen.
- 4. The temperature is preset on this function and only time will need to be selected for this function.
- 5. To change the time, press "TEMP/TIME" until the time is blinking on the screen.
- 6. The press "+" and "-" to adjust cooking time (range is from 10mins to 1.5 hours).
- 7. Press "START/STOP" button to start the multi-cooker.
- 8. This function works best with the lid placed on the multi-cooker.

Using the Stew Function

- 1. Place ingredients in the inner pot.
- 2. Press the "POWER" button to turn on the multi-cooker.
- 3. Press the "SELECT" until the arrow has reached the "STEW" function on the screen.
- 4. The temperature is preset on this function and only the time can be changed.
- 5. To change the time, press "TEMP/TIME" until the time is blinking on the screen.
- 6. Press "+" and "-" to adjust time (range is from 1 to 5 hours). The default time is 2 hours.
- 7. Press "START/STOP" button to start the multi-cooker. After the cooking time is complete, the multi-cooker will go into keep warm.
- 8. Please note: Once you hit the start button it will bring the ingredients to a boil then the machine will switch to a lower temperature. Once the temperature of the ingredients has been reduced to approximately 203°F the count down timer will begin. During this period the timer is static.
- 9. This function works best with the lid on the multi-cooker.

Using the Rice Function

- 1. Put rice and water in the inner pot.
- 2. Press the "POWER" button to turn on the multi-cooker.
- 3. Press the "SELECT" button until the arrow has reached the "RICE" function. There is no time displayed during this function since the machine works off a moisture sensor.
- 4. Then press "START/STOP" button to start the multi-cooker. After the "RICE" function is completed, the multi-cooker will go to the "KEEP WARM" function.
- 5. This function works best with the lid placed on the multi-cooker.

Using the Slow Cook Function

- 1. Place ingredients in the inner pot.
- 2. Press the "POWER" button to turn on the multi-cooker.
- 3. Press the "SELECT" until the arrow has reached the "SLOW COOK" function, you can chose "HI"(high) or "LOW" by pressing the "SELECT" button.
- 4. The time is adjustable on both settings. To change the time, press "TEMP/TIME" until time is blinking. To adjust, press "+" or "-", the range is 4 hours- 12 hours.
- 5. Then press "START/STOP" button to start the multi-cooker.
- 6. This function works best with the lid placed on the multi-cooker.

Using the Keep Warm Function

- 1. Place ingredients in the inner pot.
- 2. Press the "POWER" button to turn on the multi-cooker.
- 3. Press "SELECT" button until the arrow has reached "KEEP WARM" function.
- 4. Then press "TIME/TEMP" and "+" or "-" to adjust cooking time (range is from 1 to 8 hours).
- 5. Then press "START/STOP" button to start the multi-cooker.

CLEANING

Clean after every use.

 Press the power button to turn off the unit, unplug the unit and allow to cool completely.
 CAUTION: To prevent injury or electric shock, always unplug the

unit before cleaning. Do not immerse cord or unit in water or other liquid to avoid damage to parts.

2. Clean lid and pot with hot water, dishwashing liquid, and a non-abrasive sponge. Wipe the inside and outside of the unit with a cloth. Do not use detergent or abrasives as these may scratch the coating.

STORAGE

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

RECIPE NOTES

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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, send an email to customercare@alliedrich.net or call 312-526-3760 Monday- Friday (10AM-4PM CST). 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 MC519TDF