

## 1 YEAR LIMITED WARRANTY

Course Housewares, LLC warrants this product to be free from manufacturer defect for up to 1 year from the original date of purchase. If a defect is found to exist, Course Housewares will, at its option, either repair or replace the product or the defective component, including labor. Replacement will be made with new or rebuilt product or components. This warranty does NOT cover (a) ordinary wear and tear (such as scratches or stains), (b) impact damage or breakage, (c) heat discoloration, minor imperfections and slight color variations which are a normal part of the craftsmanship, (d) improper cleaning methods, or (e) any unit that has been tampered with, (f) damages incurred through improper use and care and (g) faulty packaging by you or mishandling by any common carrier. Failure to follow the accompanying Care and Use instructions or commercial use will void this warranty.

Course Housewares' sole obligation and your exclusive remedy under this warranty is limited to repair or replacement, at its option, of the defective product. You will be responsible for any shipping and handling fees. Products returned to us that are not found to be defective in material or workmanship will be returned to you. If your particular product is found defective but is no longer available and cannot be repaired, a comparable product, at our discretion, will be sent as a replacement. Course Housewares cannot guarantee a replacement of the same color as your original purchase. This warranty extends only to the product's original purchaser. US residents only and does not cover damage caused by improper use or accidental damage. This warranty covers the Cook's Companion® IntelliPot only.

COURSE HOUSEWARES, LLC MAKES NO OTHER WARRANTIES, EITHER EXPRESSED OR IMPLIED, REGARDING THE PRODUCT OR RELATING TO ITS QUALITY, PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR A PARTICULAR PURPOSE. COURSE HOUSEWARES, LLC SHALL NOT BE LIABLE FOR INDIRECT, CONSEQUENTIAL OR SPECIAL DAMAGES WHETHER A CLAIM IS BASED ON CONTRACT, TORT, WARRANTY OR OTHERWISE. IN NO EVENT WILL LIABILITY EXCEED THE ORIGINAL PURCHASE PRICE OF THE PRODUCT. THE DURATION OF ANY IMPLIED WARRANTY WHATSOEVER, INCLUDING BUT NOT LIMITED TO THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL BE LIMITED TO THE DURATION OF THE EXPRESS WARRANTY PROVIDED HEREIN. COURSE HOUSEWARES SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES WHATSOEVER.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may have other legal rights, which vary from state to state.

### To process a claim:

Do not return the product to the retailer from which it was purchased. Your retailer has no liability for this warranty. Please contact the Course Housewares customer service department for assistance and to ensure the fastest possible resolution to the problem. Please have your purchase information available to speed this process.

OR

Send your name, physical address, phone number, original purchase receipt and the safety packaged item prepaid to:

Course Housewares, LLC

1715 Lake Drive West

Chanhassen, MN 55317

(866) 325-1659 or Email: [askcourse@course-h.com](mailto:askcourse@course-h.com)

Return shipping and handling charges may apply.

MADE IN CHINA, MANUAL PRINTED IN CHINA

MODEL: B422244



# COOK'S COMPANION

## IntelliPot

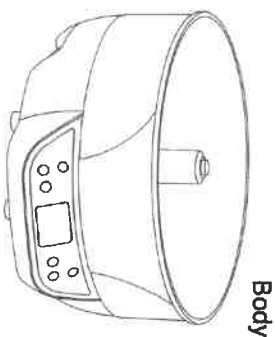




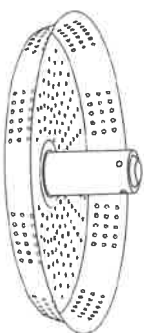
# COOK'S COMPANION

*Thank you for purchasing the Cook's Companion® IntelliPot. Your item will perform best when used as intended. To ensure the best performance of your products, please consistently follow these instructions.*

## YOUR INTELLIPOT INCLUDES:



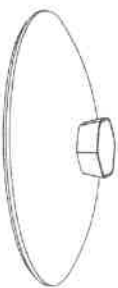
Body



Lifting Basket



Lifting Tongs



Glass Lid

## COMPATIBILITY

- ◆ Your IntelliPot is 1200 W and requires a voltage of 120V. Please make sure your outlet is compatible before using the product.
- ◆ Do not plug the IntelliPot into any outlet other than the standard U.S. outlet.

## IMPORTANT SAFEGUARDS:

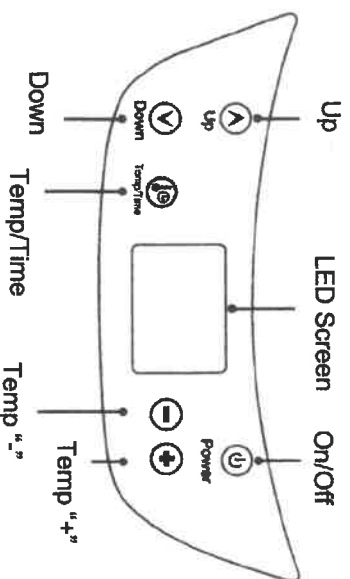
- ◆ Please read all instructions before using your item.
- ◆ Do not let your IntelliPot boil dry.
- ◆ Always make sure that the IntelliPot has contents inside before turning on the heat.
- ◆ Do not utilize sharp objects or metal utensils when using this product so that you do not scratch the inner coating.
- ◆ The underside of your IntelliPot has vents or "cooling holes". Make sure to keep the cooling holes clean and free of debris at all times.
- ◆ Do not wash the cooling holes using water or any type of liquid. In the case you feel that the cleaning holes need to be cleaned, use a soft cloth or sponge to dust/wipe down.
- ◆ In order to avoid damaging the item's power switch, make sure never to cut off the power source suddenly when IntelliPot is operating.
- ◆ Do not immerse the IntelliPot or any of its components (power cords, plugs, etc.) in water or any other liquids.
- ◆ In order to ensure you can properly operate the IntelliPot, please do not cover up the LED display at any time.
- ◆ To clean the IntelliPot, please ensure that the unit is unplugged, and the power is completely turned off.
- ◆ Do not wash the entire unit with water or any other cleaners. Only the inside of IntelliPot should be cleaned out.
- ◆ Always use caution when using the IntelliPot around children.
- ◆ Please make sure you do not use the IntelliPot for purposes other than those indicated/recommended in this care & use manual.

## GETTING STARTED

- ◆ Before inserting the IntelliPot plug into your home's power outlet, please ensure that the outlet voltage is consistent with the voltage mentioned in "Compatibility" section for IntelliPot.
- ◆ When using the IntelliPot, always use oven mitts/pot holders as the glass lid and exterior will become hot during use.
- ◆ It is recommended that you use tools made of nylon, plastic, wood, silicon or melamine for this item.
- ◆ Heating without food, water, oil or other liquids may cause damage to the IntelliPot or stick-resistant coating and void your warranty.
- ◆ Do not scratch the surface or cut directly in your item.
- ◆ Your IntelliPot can be used for boiling, sautéing, frying, steaming or even baking.
- ◆ Please note you should never preheat or cook with your IntelliPot without contents inside. Always ensure you do not let your food boil dry. This can damage your item and void the warranty.
- ◆ Your item can be used with or without the included lifting basket. You may cook in the main body without the basket for things like sautéing or frying, simmering or boiling liquids, and more. With liquid below in the main body, the lifting basket can be used for steaming vegetables, cooking pasta, etc.

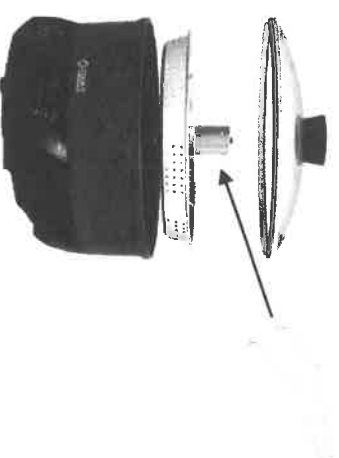
## USING YOUR INTELLIPOT

- ◆ To steam food in your IntelliPot, add water or another liquid, such as broth, into the bottom of the IntelliPot body and place the food you would like to steam in the lifting basket. The basket should balance on the column inside the IntelliPot body. Further instructions follow on how to raise or lower the basket.
- ◆ You may place the glass lid on top of the IntelliPot or choose to use without, depending on your cooking needs.
- ◆ We recommend removing the lifting basket in the case that you are cooking foods that do not require its use. You may find it easier to keep an eye on your food while cooking.
- ◆ When you are ready to use, plug the IntelliPot power cord into your home outlet. Always ensure your outlet is compatible and refer to the "Compatibility" section again if needed. You should hear a single "beep" and see "IntelliPot" displayed in the LED screen.
- ◆ Next, press the "Power" button to turn the device on.
- ◆ When the IntelliPot is on, the word "Temp" will show up on the left top corner of the LED screen, indicating that you can choose the temperature you would like to cook at. Please note after approximately 5 seconds, "Temp" will switch to and remain on the "Time" function throughout the cooking process. At any time, you may press the "Temp/Time" button to switch between the two functions.
- ◆ While you are on the "Temp" function, you may use the "+" and "-" symbols to choose between the 5 different temperature options (180°F, 210°F, 240°F, 300°F, and 360°F). Temperature should be adjusted as needed according to your cooking needs.
- ◆ Please note that flashing lights will show on the LED screen while the IntelliPot is heating up to your selected temperature. These lights will stop blinking once the temperature is reached. Please note that water boils at 212°F. Water or water-based products may not reach above this, so the lights may continue to blink even if your temperature is set to 240°F or above. This is okay.



## USING YOUR INTELLIPOT CONTINUED

- ◆ To set your time, press "Temp/Time" button and make sure the LED screen shows the word "Time" on the right top corner. In this state, you can use "+" and "-" buttons to set the length of time you would like to cook your food. When the timer reaches zero, the lifting basket will rise and the heat will turn off automatically.
- ◆ Please note if you are cooking without the basket, the center column will still rise once the timer reaches zero. You may simply lower it by pressing the "Down" button. Additionally, the basket will not fully raise if you have the glass lid on. Please remove the glass lid and hit the "Up" button to fully raise the basket if needed for your recipe.
- ◆ The maximum length of time you can set for cooking is 45 minutes. A single, short tap on the "+" button will increase the time by 20 seconds per tap. By holding down the "+" button, you can increase the cooking time by 5 minute intervals.
- ◆ Once the cooking time is over, the IntelliPot will make a "beep" sound and the lifting basket will rise. While cooking, the IntelliPot will show the time remaining on the LED screen. If you do not set the timer on IntelliPot, you may cook for longer than 45 minutes.
- ◆ **Note:** If you are using the lifting basket and would like to raise or lower it while you are cooking (i.e., to check your pasta), you may press the "Up" and "Down" arrow buttons at any time. This will manually raise or lower the basket when the IntelliPot is on but you have not set the timer, or when the timer has not reached zero.
- ◆ If you are using the lifting basket with your IntelliPot to steam or cook food, you should always protect your hands with oven mitts or gloves and use the included tongs to remove the basket.
- ◆ There are two holes on either side of the center column of the lifting basket. With your hands protected, insert the tongs into the holes of your lifting basket. Squeeze firmly on the tongs to lift the basket from the IntelliPot. Please use extreme caution as your lifting basket will be hot after cooking with it.



## CLEANING YOUR INTELLIPOT

- ♦ For cleaning purposes, it is important to ensure that the IntelliPot is unplugged from the power supply and has cooled down completely before starting.
- ♦ To clean the interior of the IntelliPot, use a damp, soft cloth or sponge and dish soap to clean out the interior. Do not use any harsh or abrasive cleaners to clean the item as you may damage the coating.
- ♦ To clean the exterior of the IntelliPot, use a damp towel or sponge to wipe the outside surface and make sure to dry it completely with a clean, dry towel.

## MAINTENANCE

- ♦ After each usage of the IntelliPot, please pour out all remaining contents. You may then wash and dry the item. You should not leave any remaining food inside of the pot after using.
- ♦ Please ensure the unit is completely dry before storing or using again.

## RECIPE IDEAS

### Egg Salad

(Servings: 4)

#### Ingredients

Large eggs – 8  
Mayonnaise – ½ cup  
Yellow mustard – 1 teaspoon or to taste  
Green onion – ¼ cup  
Salt & Pepper – adjust to taste  
Paprika – adjust to taste

#### Directions

1. Place eggs gently in the lifting basket and pour 4.5qt/18 cups of water (about ¾ of the way up the center column, enough to cover the eggs) in the IntelliPot.
2. Close the glass lid of IntelliPot and lower the lifting basket as far as possible by pressing the down arrow for ~6 seconds.
3. Set the IntelliPot temperature to 360°F for ~20 minutes or until water reaches a steady boil. Once the water is boiling, reduce the temperature to 240°F and let the eggs cook for ~10-12 minutes.
4. Once the timer goes off and the lifting basket has raised, carefully remove the eggs to a separate dish and let them sit for ~10 minutes or until they are completely cool. Peel the shells and carefully chop the eggs into small pieces on a cutting board.
5. Place the chopped eggs into a medium-sized bowl and stir in the mayonnaise, yellow mustard, and green onion.
6. Flavor the egg salad using salt, pepper and paprika to your taste.
7. Mix well and serve as desired.