



# **Multi-Cooker & Air Fryer Owner's Manual**

**Save These Instructions - For Household Use Only**

# IMPORTANT SAFEGUARDS

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When using your appliance, basic safety precautions should always be followed, including the following.

- 1. Read all instructions prior to using**
2. Do not touch hot glass surface. Use handles or knobs.
3. Do not allow this item to be used as a toy. Close attention is necessary when used by or near children. This appliance is not intended for use by children.
4. Do not use for other than the intended use.
5. Do not use with damaged cord or plug. Do not use if it has been dropped, damaged, left outdoors, or dropped in water. Return it to the service center for examination, repair or adjustment.
6. To protect against risk of electrical shock, do not put immerse cord, plug or the appliance in water or other liquids. This may cause personal injury and/or damage to the product. See instructions for cleaning.
7. Use of attachments not recommended or sold by the manufacturer may cause fire, electrical shock, injury or damage to the product.
8. Never remove the plug from the socket by pulling the power cord. Always unplug from the plug gripping the area.
9. Unplug from power outlet when not in use and before cleaning. Allow unit to cool before adding or removing parts and before cleaning the appliance.
10. Do not use outdoors.
11. Do not let cord hang over the edge of the table, counter, or touch hot surfaces. Do not place on or near a gas or electric burner, or in a heated oven.
12. To protect against fire, do not operate the unit in the presence of explosive and/or flammable fumes.
13. Keep charger cord away from heated surfaces.
14. Do not handle plug or appliance with wet hands.
15. Extreme caution should be exercised when using or moving the appliance containing food or other hot liquids.
16. Use only a level, dry and heat-resistant surface.
17. Don't clean using metal scouring pads as pieces may break off and touch electrical parts causing electric shock. Do not immerse the unit in water or any other liquids.

18. The unit should be operated on a separate electrical circuit from other operating appliances. If the electric circuit is overloaded with other appliances, this unit may not operate properly.
19. Do not move or lift the unit while the power cord is still connected to the wall outlet. Remove the plug from the wall outlet and the unit before removing the lid.
20. To disconnect: turn off the timer and then remove the plug from the wall outlet.
21. During and after use, the cooking pan and other parts will become very hot. Be sure to use the handles and wear protective oven mitts or gloves.
22. Do not use the cooking pan for anything other than its intended purpose.
23. Wait until the cooking pan and lid top have cooled completely before moving or cleaning.  
Do not use this appliance as a deep fryer. Do not fill with oil or attempt to deep fry as this may cause fire and injury.
24. To reduce the risk of electrical shock, cook only in the removable cooking pan provided.
25. When in use, do not place the unit against a wall or other appliances. Ensure that there is at least one foot (12") of free space on all sides of the unit. Do not place anything on top of the air fryer.
26. During use, hot steam may be released through the ventilator. Be sure to remain at a safe distance to avoid getting burned. Also be cautious of hot steam when you remove the pan from the main body.
27. Immediately unplug if you see any dark smoke coming out of the main body. Wait for smoke to stop before you remove the pan from the main body.
28. Use the handle when operating the glass cover. Keep your face away from the air fryer when you are opening the glass lid to avoid getting burned.
29. Be sure the pan is placed in the unit properly. Do not turn the unit on without the pan inside.
30. Intended for countertop use only.
31. Read and follow all operational instructions.

## **SAVE THESE INSTRUCTIONS**

# HOUSEHOLD USE ONLY

## SHORT CORD INSTRUCTIONS

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A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.

- Longer extension cords are available and may be used if care is exercised in their use.
- If an extension cord is used:
  - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  - The longer cord should be arranged so that it does not drape over the countertop or tabletop where it can be pulled by children or tripped over unintentionally.

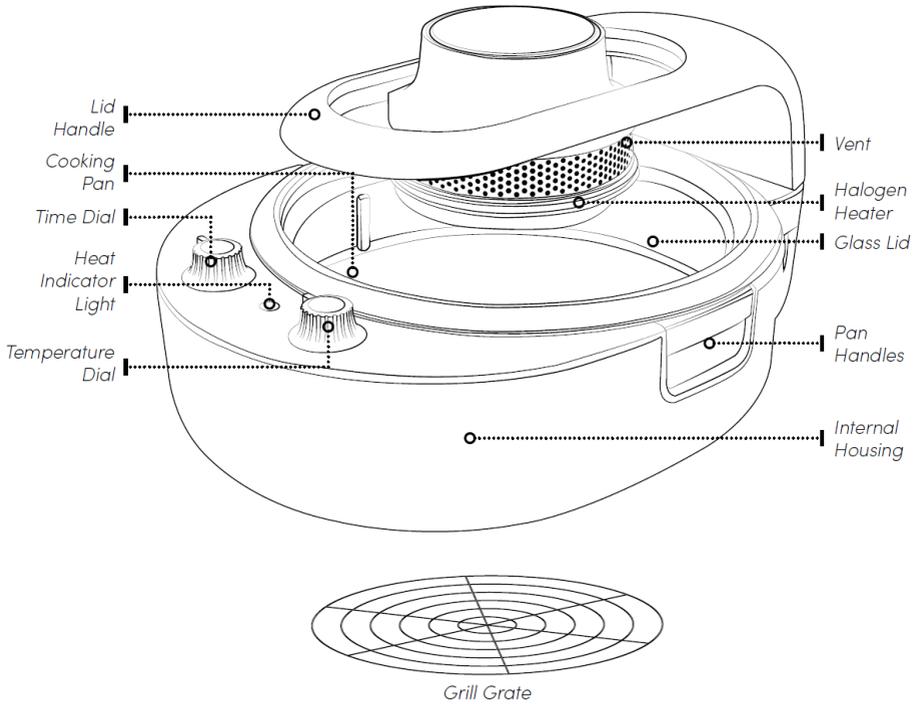
## GROUNDING INSTRUCTIONS

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This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle.

# PARTS DESCRIPTION

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# CONTROLS & FUNCTIONS

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Time dial: Manual set to desired time (0-30 minutes)

Temperature dial: Set bottom heat control to "MED" (medium heat) or "HIGH" (high heat)

# SPECIFICATIONS

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Model No.	B422384-00003-00000, B422384-00005-00000
Supply Power	120V, 60Hz
Rated Power	900W
Capacity	4.7 Qt.

## BEFORE THE FIRST USE

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- READ ALL INSTRUCTIONS AND IMPORTANT SAFEGUARDS.
- Remove all packaging materials and check that all items have been received in good condition.  
Tear up all plastic bags and dispose of them properly as they can pose a suffocation or choking risk to children.  
wash the cooking pan in warm, soapy water. Rinse and dry thoroughly.
- Place unit on a dry, level countertop or table. Keep the edge of the unit at least 3 inches away from any objects.
- Close the lid securely and attach the power cord to the unit and the electrical outlet. Set the timer for 5 minutes and the temperature dial to MED. This helps to eliminate grease that may have adhered during manufacturing, and to eliminate the "new" appliance smell.
- Ventilate the room during this period. When your unit is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.
- After the timer has turned off and the air fryer has cooled, wipe the inside of the pan again.

## ABOUT YOUR PRODUCT

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Your new Cook's Companion multicooker and air fryer allows you to cook in a healthier way, using less or no oil. Use your multicooker air fryer to cook delicious foods, without the guilt!

The unit features a dual heating element: one located below the cooking pan, and a halogen heating element located in the lid that turns on and off intermittently. This unique design allows foods to cook faster than in a traditional oven.

The Cook's Companion multicooker and air fryer is simple to use and easy to clean, making cooking delicious dishes a breeze!

# OPERATION

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- Open the glass cover.
- Add your ingredients to the pan. Distribute food unevenly throughout the pan to ensure even cooking. Place the food directly on the bottom of the pan or use the rack to grill your ingredients.
- Close the glass cover.
- Connect the power cord to a grounded wall 120V AC outlet.
- Turn the temperature dial to your desired temperature and set the timer dial to the required cooking time for your recipe.
- The halogen heaters will turn on and the heating indicator light will illuminate to indicate that the unit is heating.
- Flip, stir or move the food once or twice throughout the cooking process. Open the lid using the lid handle and use wooden, heat-proof plastic or nylon utensils to turn food. Close the lid to resume cooking.
- The timer beep will ding when cooking is complete, and the halogen heaters will turn off automatically.
- Open the lid. Keep your face and hands away from the hot steam when opening the lid. If you remove the pan, it must be placed on a heat-resistant pad. Always wear gloves when handling the pan.

Note: During the cooking process the halogen heating light will turn on and off intermittently.

**CAUTION:** During and after use, the cooking pan and other parts will become very hot. Be sure to use the handles and wear protective oven mitts or gloves.

**CAUTION:** NEVER FILL THE COOKING PAN WITH OIL. THIS APPLIANCE IS NOT INTENDED TO BE USED AS A DEEP FRYER.

Note: Before placing the cooking pan into the cooker, which that the cooking pan is dry and free of debris. Adding the cooking pan when wet may damage the unit.

# COOKING INSTRUCTIONS

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Use this unit to roast, bake, grill or air fry your food. Add batter directly into the cooking pan to bake cakes or brownies.

Suggested cooking times and temperatures will vary depending on the quantity of ingredients used. The cooking pan has a nonstick coating, so it is not necessary to add additional oil to every dish. Keep in mind that it is best practice to season foods after they have been cooked to avoid scorching your dish.

Note: Wooden, heat-proof plastic or nylon utensils are recommended for use with this unit. Some metal utensils may scratch the non-stick surface.

Tip: When referencing cooking times for a conventional oven, reduce cook time by about 25% as a general rule of thumb. Use the glass lid to monitor the food and be sure to record the actual cooking time for future use.

Use the table below to help select the best settings for the ingredients you are preparing. Please note that this is only a guide; you will need to ensure your food is properly cooked before serving.

Note regarding cooking temperatures:

**MED** setting: temperature reaches up to 320°F

**HIGH** setting: temperature reaches up to 450°F

Ingredients	Min to Max Quantities	Cooking Time	Temp.	Directions
Brownies	10.5-oz to 21-oz	16-20 mins	MED	Prepare dry boxed brownie batter according to package instructions. Lightly spray the cooking pan with the nonstick spray; pour the batter directly into the pan.
Cake	10.5-oz to 21-oz	20 mins	MED	Prepare dry boxed cake batter according to package instructions. Lightly spray the cooking pan with nonstick spray; pour the batter directly into the pan.
Biscuits	8 biscuits	10-13 mins	MED	Use prepackaged refrigerated biscuit dough.
Cookies	6-10 depending on the size	8-10 mins	MED	Arrange cookie dough in the pan, leaving space between.
Pizza	10.5-oz to 21-oz	12-17 mins	MED	Place fresh or frozen pizza directly into the cooking pan.
Frozen French Fries	10.5-oz to 21-oz	15-25 mins	HIGH	Add 1/2 tsp of oil to frozen ingredients.
Fish	10.5-oz to 21-oz	10-20 mins	HIGH	Add oil only if desired.
Chicken Wings	12 Wings	15-20 mins	HIGH	Add the grill grate to the pan and arrange the chicken wings on top. Spread them out evenly and do not over crowd the pan. No additional oil is needed.
Drumsticks	6-12 depending on the size	20-25 mins	HIGH	Add the grill grate to the pan and arrange the drumsticks on top. Spread them out evenly and do not over crowd the pan. No additional oil is needed.
Beef	10.5-oz to 21-oz	15-20 mins	HIGH	Add the grill grate to the pan and set the beef on top. No additional oil is needed.
Pork Ribs	10.5-oz to 21-oz	10 mins	HIGH	Add the grill grate to the pan and set the ribs on top. No additional oil is needed.

Chart for reference only. Always make sure foods are cooked thoroughly to prevent foodborne illness.

# RECIPES

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## **Biscuits & Sausage Gravy**

1 can large biscuits  
1 lb pork sausage  
4 tbsp butter  
5 tbsp flour  
1 tsp black pepper  
2 cups whole milk

Cook the biscuits according to directions on the cooking table. Carefully remove from pan and set aside. Set the cooker to setting "MED" and the timer for 25 minutes. Add the crumbled sausage into the pan and cook for 15 minutes, opening and stirring every few minutes until the sausage is cooked. Add the butter, flour, and pepper. Stir then add milk and stir to combine. Let thicken until the timer sounds; serve with biscuits.

SERVES 6-8.

## **Creamy Mushroom Sauce**

1/4 cup butter  
1 lb baby portobella mushrooms (thinly sliced)  
2 tbsp flour  
1 cup chicken broth  
2 tsp basil  
1/2 cup heavy cream  
1/2 cup parmesan

Set the cooker to setting "MED" and the timer for 20 minutes; preheat the pan for 2 minutes with the lid closed. Add the butter and mushrooms, then cook 6 minutes until soft. Add the flour and stir, cooking for 1 minute then add the broth 1/4 cup at a time making sure to stir each time. Add the basil, heavy cream, and parmesan and stir. Allow to cook and thicken until the timer sounds. Serve over pasta.

SERVES 4-6.

### **Ranch Chicken Bites**

1½ lbs chicken breast (cut into bite sized pieces)  
2 cups crushed ranch flavored tortilla chips  
¾ cup parmesan cheese  
2 cups flour  
2 eggs (beaten)  
nonstick cooking spray

Place the grill grate inside the cooking pan. Mix the crushed tortilla chips and parmesan cheese. Dust a piece of chicken in the flour, then eggs, then chip mixture; shake off the excess after each coating. Place on the grill grate and spray with nonstick spray. Repeat with all of the chicken. Set the cooker to setting "HIGH" and the timer for 15 minutes. Cook until the timer sounds; salt while still hot if desired.

SERVES 4.

### **Breaded Cauliflower Bites**

1 lb cauliflower (broken into bite sized florets)  
3 eggs (beaten)  
1 cup Italian bread crumbs  
1 cup Panko bread crumbs  
½ cup parmesan cheese  
nonstick cooking spray

Place the grill grate inside the cooking pan. Combine the two types of breadcrumbs in a bowl. Dust a floret in the flour, then eggs, then breadcrumbs; shake off the excess after each coating. Place on the grill grate and spray with nonstick spray. Repeat with all of the cauliflower. Set the cooker to setting "HIGH" and the timer for 15 minutes. Cook until the timer sounds; salt while still hot if desired.

SERVES 4.

### **Mozzarella Sticks**

8 mozzarella string cheese sticks  
1 cup flour  
2 eggs eggs (beaten)  
1 cup Italian breadcrumbs  
nonstick cooking spray

Dip one cheese stick into the flour, then egg, and then breadcrumbs; shake off the excess after each coating. Place directly into the cooking pan and spray with nonstick spray. Repeat with all of the cheese sticks. Set the cooker to setting "HIGH" and the timer for 10 minutes. Cook until the timer sounds, or the cheese starts to melt.

SERVES 4.

### **Jambalaya**

6 Roma tomatoes (cored)  
1 white onion (sliced)  
4 tbsp olive oil  
5 cloves garlic (minced)  
1 cup vegetable broth  
1 28 oz can diced tomatoes  
3 tbsp Italian seasoning  
salt and pepper to taste

Set the cooker to setting "MED" and the timer for 20. Add the tomatoes and onion into the pan and drizzle with olive oil then sprinkle of salt and pepper. Cook for 20 minutes, opening the lid and mixing every 5 minutes. When the timer sounds, carefully scoop the tomatoes and onions from the pan and set aside in a bowl. Once room temperature, mash with a fork; set aside. Keep the cooker to setting "MED" and the timer for 30 minutes. Add the garlic to the pan and cook about 1 minute. Add the tomato and onion mash, can of diced tomatoes, vegetable broth, and seasonings. Close the lid and allow to cook for about 25 minutes, stirring every now and then. Serve over pasta or as a dipping sauce.

SERVES 4.

## **Arancini**

2 cups cooked white rice

1/2 cup parmesan cheese

3 eggs (2 beaten)

2 mozzarella string cheese sticks (cut into 4 pieces, each)

1 cup Italian breadcrumbs

nonstick cooking spray

Combine 1 egg, rice, and parmesan until all fully incorporated. Take a large handful of the rice mixture and form it into a ball, stuffing the center with one of the mozzarella cheese pieces; repeat to form 8 rice balls. One by one dip the rice balls into the egg wash then Italian breadcrumbs, shaking off the excess. Place directly into the cooker and repeat with all rice balls; spray the tops with nonstick spray. Set the cooker to setting "HIGH" and the timer for 30 minutes. Cook until the timer sounds; serve with tomato sauce.

SERVES 8.

## **CLEANING AND STORAGE**

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- It is recommended to clean the unit after each use.
- Do not use abrasive cleansers as they may cause damage to the nonstick surface.
- Before cleaning, unplug the unit and let it cool completely.
- Wipe the outside of the unit with a damp cloth only – do not immerse in liquid.
- Clean the cooking pan with hot water and mild dish detergent.
- Clean the glass cover with hot soapy water and a non-abrasive sponge.

NOTE: Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings.

Any other servicing should be performed by an authorized service representative.

# TROUBLESHOOTING

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<b>Question</b>	<b>Answer</b>
The appliance doesn't work	Check that it's plugged in and getting power. Be sure the timer is set to the required preparation time.
The ingredients aren't fully cooked	There may be too many ingredients for the cooking time. You need a higher temperature and longer cooking time.
The ingredients are cooked unevenly	Check that the ingredients are placed evenly in the pan.
The ingredients are burned	The ingredients may be piled too high in the pan and too close to the halogen heater. The baking time may be too long. The temperature may be set too high.
There is too much water in the pan	Drain some of the water from the pan.



