

5KMC4244



KitchenAid



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Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

! DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

! WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use potholders or oven mitts when handling the cooking bowl or lid.
3. To avoid electrical shock do not immerse cord, plugs, or the Multi-Cooker base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Authorized Service Facility for examination, repair, or adjustment, in order to avoid a hazard.

7. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
8. The use of accessory attachments not recommended by KitchenAid may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the top of the Multi-Cooker.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not use appliance for other than intended use.
14. This product is designed for household use only.
15. To disconnect, set all controls to O (off), then remove plug from wall outlet.
16. Cook only in removable container.
17. Do not fill cooking pot above the Max Fill line.
18. Do not exceed 16 ounces (475 ml) of oil when cooking with the Multi-Cooker.
19. If control panel is blank during or after a cooking cycle, the Multi-Cooker may have lost power during the cooking cycle. Check food to be sure it is cooked to an internal temperature of at least 74° C (165°F).
20. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
21. This appliance is intended to be used in household and similar applications such as: Staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, and other residential type environments; and bed-and-breakfast type environments.

MULTI-COOKER SAFETY

22. If the bowl is overfilled, boiling water may be ejected.
23. The appliance is only to be used with the base provided.
24. CAUTION: Ensure that the appliance is switched off before removing it from its base.
25. The heating element surface is subject to residual heat after use.
26. Avoid spillage on the connector.

SAVE THESE INSTRUCTIONS

Electrical requirements

Voltage: 220–240 VAC

Frequency: 50/60 Hz

Wattage: 700 Watts

NOTE: This Multi-Cooker has a grounded (earthed) plug. To reduce the risk of electrical shock, this plug will fit in an outlet only one way. If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or technician install an outlet near the appliance.

A short power supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

PARTS AND FEATURES

Parts and accessories

English

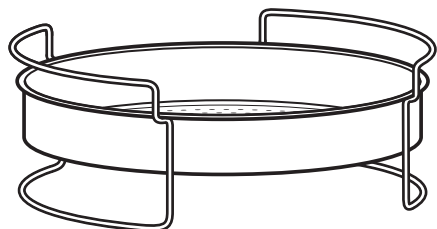
CERAMASHIELD
nonstick cooking pot
with pouring spout

Tempered glass lid with
integrated strainer/pour
openings

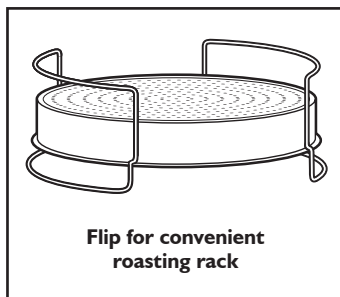
Built-in
lifting
handles

Control panel

KitchenAid



**2-in-1 Reversible steam basket/
roasting rack**



**Flip for convenient
roasting rack**

PARTS AND FEATURES

Controls

Temperature
Adjust Select

Cooking Mode/
Option Select
< and >

Power/Cancel
Button



Timer adjust

Temperature/
Time Display

Cook Mode
Display

Power on/
status light

COOKING MODES GUIDE

Your Multi-Cooker features over 10 Cooking Methods, including a Manual Mode, and 4 Step-by-Step Cooking Modes, specially designed for a variety of cooking tasks.

Refer to the quick guide below for Cooking Methods and Step Cooking Mode options, or see detailed explanations and tips for each cooking mode on the following pages.



Keep Warm Slow Cook Simmer Boil/Steam Bake Sauté Sear Manual Soup Risotto Pilaf Porridge Yogurt Rice

COOKING METHODS

Cooking Method	Preset Temp* in ° C	Min. Temp Setting in ° C	Max. Temp Setting in ° C	Keep Warm	Max. Cook time (hrs.)
Sear	230° C	220° C	230° C	Manual	2
Sauté	175° C	160° C	190° C	Manual	2
Bake	175° C	165° C	190° C	Manual	2
Boil/Steam	100° C	90° C	110° C	Manual	5
Simmer	95° C	85° C	100° C	Manual	5
Slow Cook	90° C	N/A	N/A	Auto	12
Keep Warm	75° C	N/A	N/A	N/A	24

STEP-BY-STEP COOKING MODES

Cooking Mode	Step 1 Method	Step 2 Method	Step 3 Method	Keep Warm
Rice	N/A	N/A	N/A	Auto
Soup	Sauté	Boil	Simmer	Manual
Risotto	Sauté	Simmer	N/A	Manual
Pilaf	Sauté	Boil	Simmer	Manual
Porridge	Boil	Simmer	N/A	Manual
Yogurt	Simmer	Culture	N/A	N/A

* Preheating will appear in the display until the selected temperature is reached.

COOKING METHODS

For cooking and food preparation tips, see “See Tips for Great Results” on how to get the most of each cooking method.

Sear (220–230° C)

Searing allows you to prepare meats for stews, soups, and other dishes. It uses high temperatures to cook the outside surfaces quickly, trapping flavour and juices inside.

Sauté (160–190° C)

Sautéing is ideal for giving meats and vegetables a fresh, crisp flavour and texture. Use sauté for creating oriental dishes, stir-fries, and breakfast foods such as sausage and scrambled eggs.

Bake (165–190° C)

Select bake to make cakes, casseroles, and other dishes.

Boil/Steam (90–110° C)

Use Boil/Steam to prepare a variety of foods such as hot cereals, steam shrimp, or to heat delicate foods such as fish with indirect heat.

Simmer (85–100° C)

Simmer is great for soups and stews where a gentle cooking helps yield rich, hearty flavours.

Slow Cook (90° C)

Slow Cook allows the Multi-Cooker to be used like a slow cooker, making it ideal for slow cooking BBQ, chili, and meatballs, to name just a few.

Keep Warm (75° C)

Keep Warm mode is designed to keep foods at serving temperature after cooking has finished for up to 24 hours. Certain cooking methods and modes feature an automatic Keep Warm mode. For other cooking methods and modes, Keep Warm can be selected manually.

IMPORTANT: Use Keep Warm only with fully cooked food. Keep Warm is intended to keep fully cooked food at serving temperature.

STEP-BY-STEP COOKING MODES

Step-by-step cooking modes use multiple cooking methods to cook different kinds of foods. Use the \triangleright key to advance from step to step. If it is necessary to back up a step, press the \triangleleft key.

Rice (White/Brown)

Rice allows you to cook a variety of rice types, from white rice, brown rice, wild rice to sushi rice. Rice modes offers white and brown rice programs for optimal results (see table).

1. Add the measured rice and water to the cooking pot.

NOTE: To reduce the possibility of boilovers, rinse dry rice before adding to pot.

2. Press \triangleright to scroll to Rice mode. Press \blacktriangleright to select.

3. The Multi-Cooker will display For white, press \triangleleft and For brown, press \triangleright . Use \triangleleft or \triangleright to select the desired type of rice, then press \blacktriangleright .

4. Once cooking is complete, Rice mode done, keeping warm will be displayed and the Multi-Cooker will go into Keep Warm mode. When in keep warm mode without setting timer, the Multi-Cooker will automatically turn off after 24 hours.

NOTE: Default cook time is for 1 cup (190 g) of dry rice. You can adjust the time based on the quantity of rice.

Rice Type	Dry Rice cups (g)	Water cups (ml)	Time (min.)
White (long grain)	1 (190g)	1 $\frac{3}{4}$ -2 $\frac{1}{4}$ (415-475 ml)	35*
White (medium grain)	1 (190g)	1 $\frac{3}{4}$ -2 (415-475 ml)	35*
Brown	1 (190g)	1 $\frac{3}{4}$ -2 $\frac{1}{4}$ (415-475 ml)	55*
Sushi/White (short/grain)	1 (190g)	1 $\frac{1}{4}$ -1 $\frac{3}{4}$ (415-475 ml)	35*

* Default time

Soup

Sauté > Boil > Simmer > Keep Warm

Soup mode uses multiple preprogrammed steps for creating soups and stews from scratch, without the guesswork.

1. Press \triangleright to scroll to Soup mode. Press \blacktriangleright to select.
2. The Multi-Cooker will preheat to Sauté. If setting a cooking time, set the timer, then press \blacktriangleright to start timer countdown.
3. Add the starting ingredients.
4. Once sautéing is complete, press \triangleright to continue to Boil.
5. The Multi-Cooker will cool down to Boil mode. If setting a boiling time, set the timer, then press \blacktriangleright to start timer countdown.

6. Add remaining ingredients.
7. Once boiling is complete, press \triangleright to continue to Simmer.
8. If setting a simmer time, set the timer, then press \blacktriangleright to start timer countdown.
9. Once simmering is complete, press the \triangleright button for Keep Warm mode. When in keep warm mode without setting timer, the Multi-Cooker will automatically turn off after 24 hours.

STEP-BY-STEP COOKING MODES

Risotto

Sauté > Simmer > Keep Warm

Risotto mode uses multiple preprogrammed steps to make preparing risotto a snap, from sautéing the meat or vegetables to simmering the rice to perfection.

1. Press \triangleright to scroll to **Risotto** mode. Press \blacktriangleright to select.
2. The Multi-Cooker will preheat to Sauté. If setting a cooking time, set the timer, then press \blacktriangleright to start timer countdown.
3. Add the starting ingredients.
4. Once sautéing is done, press the \triangleright button to continue to Simmer.
5. The Multi-Cooker will cool down to Simmer mode. If setting a simmer time, set the timer, then press \blacktriangleright to start timer countdown.
6. Add remaining ingredients.
7. Once simmering is complete, press the \triangleright button for Keep Warm mode. When in keep warm mode without setting timer, the Multi-Cooker will automatically turn off after 24 hours.

Pilaf

Sauté > Boil > Simmer > Keep Warm

Pilaf mode uses multiple preprogrammed steps for creating succulent pilafs without all the mess of traditional cooking methods. From initial preparation of meats and vegetables to the final baking steps, the Multi-Cooker keeps it simple.

1. Press \triangleright to scroll to **Pilaf** mode. Press \blacktriangleright to select.
2. The Multi-Cooker will preheat to Sauté. If setting a cooking time, set the timer, then press \blacktriangleright to start timer countdown.
3. Add the starting ingredients.
4. Once sautéing is complete, press \triangleright to continue to Boil.
5. The Multi-Cooker will cool down to Boil mode. If setting a boiling time, set the timer, then press \blacktriangleright to start timer countdown.
6. Add remaining ingredients.
7. Once boiling is complete, press \triangleright to continue to Simmer.
8. If setting a simmer time, set the timer, then press \blacktriangleright to start timer countdown.
9. Once simmering is complete, press \triangleright for Keep Warm mode. When in Keep Warm mode without setting timer, the Multi-Cooker will automatically turn off after 24 hours.

STEP-BY-STEP COOKING MODES

Porridge

Boil > Simmer > Keep Warm

Use this mode to create delicious porridges quickly and easily, any time of day.

1. Press \triangleright to scroll to Porridge mode. Press \blacktriangleright to select.
2. The Multi-Cooker will preheat to Boil. If setting a cooking time, set the timer, then press \blacktriangleright to start timer countdown.
3. Add the starting ingredients.
4. Once boiling is done, press \triangleright to continue to Simmer.
5. The Multi-Cooker will cool down to Simmer mode. If setting a simmer time, set the timer, then press \blacktriangleright to start timer countdown.
6. Add remaining ingredients.
7. Once simmering is complete, press the \triangleright button for Keep Warm mode. When in keep warm mode without setting timer, the Multi-Cooker will automatically turn off after 24 hours.

Yogurt

Simmer > Culture

WARNING

Food Poisoning Hazard

Do not cook any foods, other than yogurt, using the yogurt mode.

Doing so can result in food poisoning or sickness.

Yogurt mode works at lower temperatures than other cooking modes and is designed for making yogurt only. Do not use for cooking other food types; food poisoning or sickness can occur.

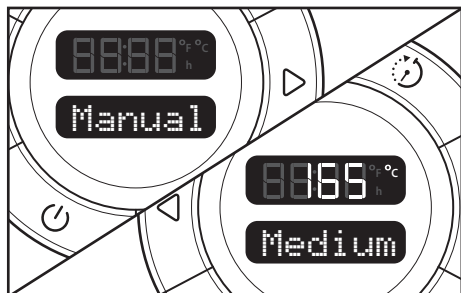
Use yogurt mode to create your own delicious yogurts at home.

1. Add the ingredients.
2. Press \triangleright to scroll to Yogurt mode. Press \blacktriangleright to select.
3. The Multi-Cooker will preheat to Simmer. If setting a cooking time, set the timer, then press \blacktriangleright to start timer countdown.
4. Once simmering is complete, press \triangleright to continue to Culture.
5. The Multi-Cooker will cool down to Culture mode. If setting a culture time, set the timer, then press \blacktriangleright to start timer countdown.

NOTE: The default simmer temperature of Yogurt mode (step 1) is designed for 0.95L of milk. Allow about 10 to 12 minutes of heating time before adding yogurt or commercial yogurt starter to make yogurt. For larger or smaller quantities, please adjust time accordingly and use a kitchen thermometer to ensure the milk reaches 85° C before moving on to culture (step 2).

MANUAL COOKING

Manual Cooking Modes



Manual cooking mode has 6 preset ranges to allow you to cook like on a regular stove top: Warm, Low, Med-Lo, Medium, Med-Hi, and High. Each range is adjustable based on the chart below.

To select and adjust a manual mode:

1. Press \blacktriangleright to scroll to Manual mode. Press \blacktriangleright to select.
2. Medium will appear in the display, with a temperature of 165° C.
3. Tap \triangleleft or \triangleright to adjust the temperature in 5° C increments, or press and hold \triangleleft or \triangleright to jump between Manual cooking modes.

Manual Cooking Modes

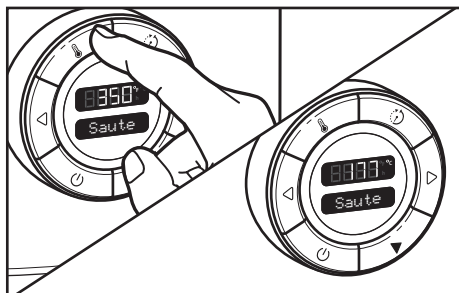



Manual Cooking Mode	Preset Temp* in ° C	Max. Temp in ° C
High	215° C	230° C
Medium High	195° C	210° C
Medium	165° C	190° C
Medium Low	125° C	160° C
Low	95° C	120° C
Warm	75° C	90° C

* Preheating will appear in the display until the selected temperature is reached.

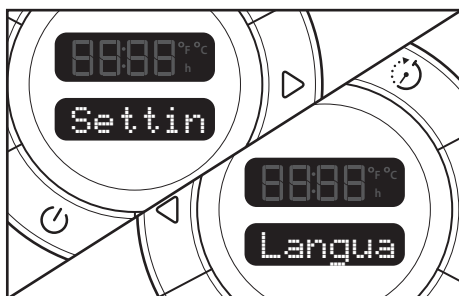
ADDITIONAL FEATURES AND SETTINGS

Changing between Fahrenheit and Celsius








To change between degrees Fahrenheit and degrees Celsius, press and hold the  button for 3 seconds.

Display Language



To adjust the displayed language:

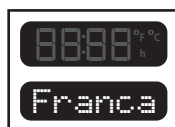
1. Scroll to **Settings**, and press .
2. Display shows **Language Selection**. Press .
3. Press  or  to switch between:
English (default)
Russian
French
German
Italian
Dutch
4. Press  to select and save setting.



English



Russian



French



German



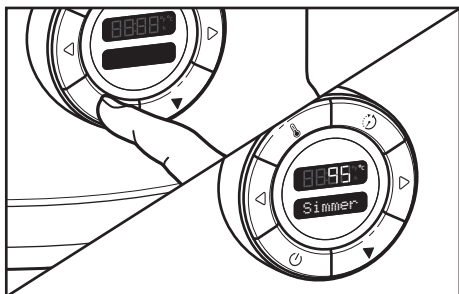
Italian



Dutch

ADDITIONAL FEATURES AND SETTINGS

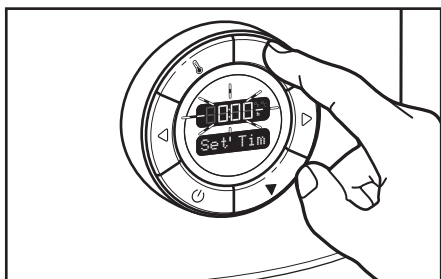
Last selections used




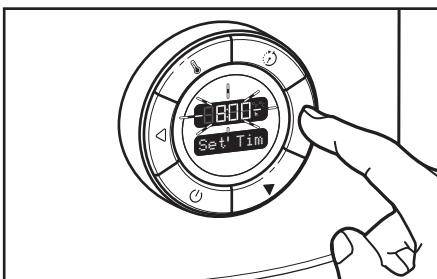
If the Multi-Cooker remains plugged in, it will remember the last cooking method or mode and temperature settings used the next time it is turned on.





Using the timer as a kitchen timer

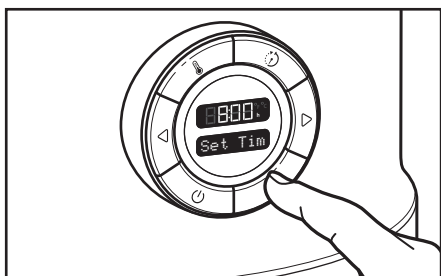
The Multi-Cooker timer can be used as a kitchen timer when not in a cooking mode.




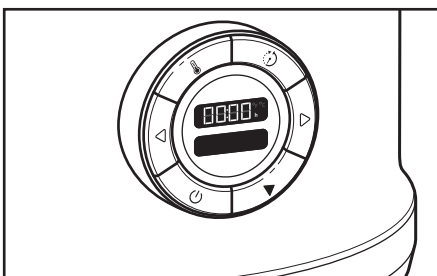
1 Press and hold .



2 Press  or  to adjust the time up or down. Pressing and holding  or  will change the time more rapidly.



3 Press  to start the timer countdown. A single tone will sound when the time reaches 1 minute, then the time will continue counting down in seconds.

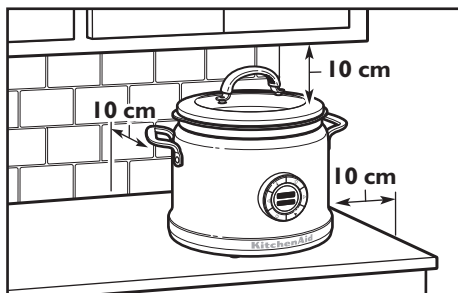


4 When the timer reaches 00:00, three tones will sound.

GETTING STARTED

Before first use

1. Place the Multi-Cooker on a dry, flat, level surface such as a countertop or table.
2. Be sure the sides and back of the Multi-Cooker are at least 10 cm away from any walls, cabinets, or objects on the counter or table. Allow room above the Multi-Cooker to remove the lid and avoid steam buildup on cabinets.
3. Remove all packaging materials, if present.
4. Wash lid and cooking pot in hot, sudsy water. Dry thoroughly.



English

Setting up the Multi-Cooker

⚠ WARNING



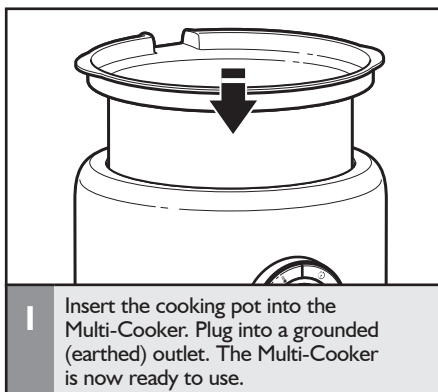
Electric Shock Hazard

Plug into a grounded outlet.

Do not use with an adaptor or T.

Do not use with an extension cord.

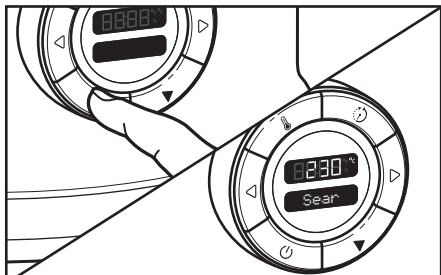
Failure to follow these instructions could result in death, fire, or electric shock.



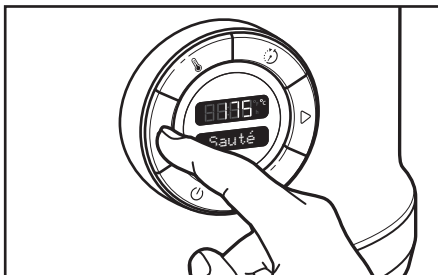
i Insert the cooking pot into the Multi-Cooker. Plug into a grounded (earthed) outlet. The Multi-Cooker is now ready to use.



OPERATING THE MULTI-COOKER

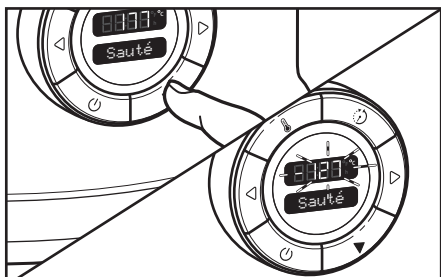
Setting a cooking mode




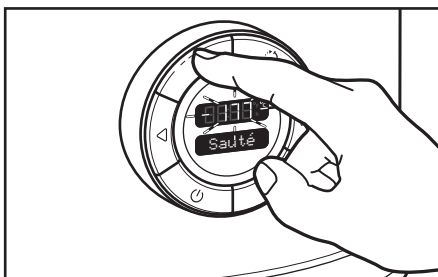
1 Press .






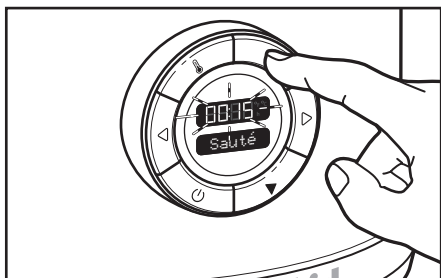
2 Use  or  to scroll to the desired cooking mode or method. The default cooking temperature will be displayed.






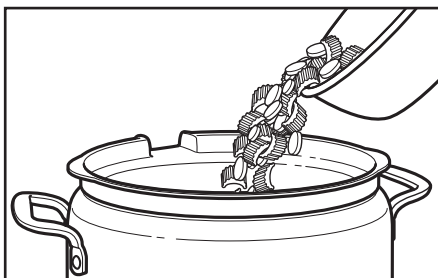
3 Press  to select the cooking method or mode. The displayed temperature will change as the Multi-Cooker preheats.



4 To adjust the temperature, if desired, press the TEMP button, then press  or  to decrease or increase the temperature. Press  to confirm. See "Cooking Modes" chart for options.

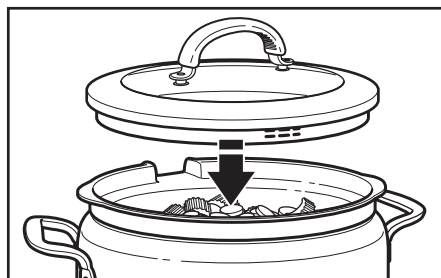


5 To set the cook timer, if desired, press TIMER, then use  or  to increase or decrease the cook time. Press  to start the timer countdown.

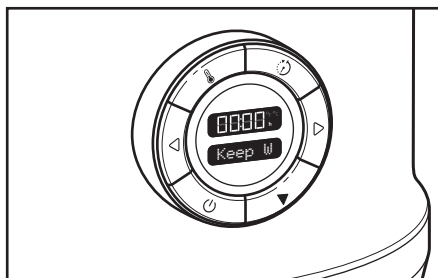


6 Place ingredients in the cooking pot.

OPERATING THE MULTI-COOKER



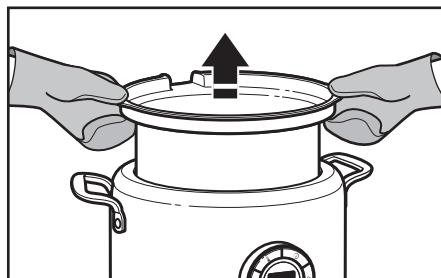
- 7** Cover with lid. Rotate lid so pouring opening is covered to help keep foods moist.



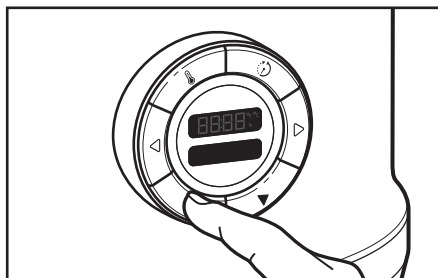
- 8** If using a Step Cooking mode, a tone will sound when the timer (if set) reaches 00:00. Press ► and the timer will begin counting down for the next Step.

The Multi-Cooker will shut off automatically after the set time period. For Slow Cook High, Slow Cook Low, and Rice, if Auto Keep Warm is set to ON, the Multi-Cooker will automatically change to Keep Warm mode for up to 24 hours.

When cooking is complete



- 1** Use pot holders or oven mitts when removing the cooking pot from the base and when pouring contents.

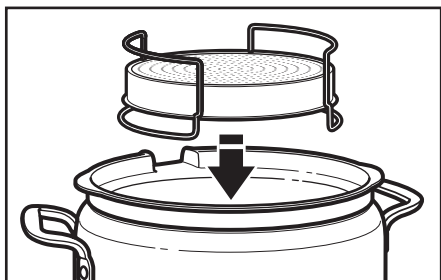


- 2** To turn the Multi-Cooker off, press and hold the ⏻ button for three seconds.

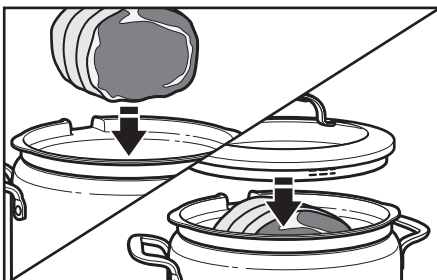
OPERATING THE MULTI-COOKER

The Multi-Cooker includes a combination steam basket and roasting rack for multilevel cooking. **NOTE:** Steam basket and roasting rack can not be used with the optional Stir Tower accessory.

Roasting with the roasting rack

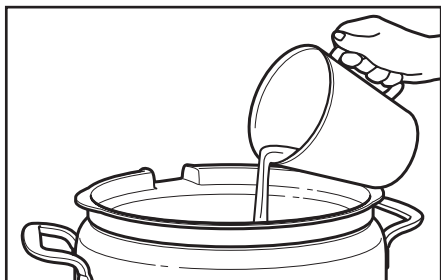


- 1 If cooking with the roasting rack, add any ingredients for regular cooking to cooking pot.

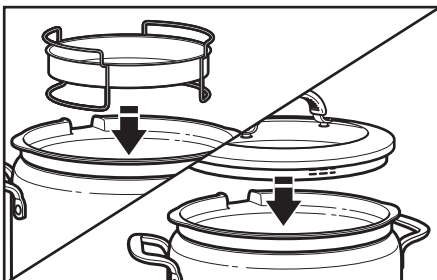


- 2 Lower roasting/steaming rack into cooking pot as shown and place ingredients to be roasted on rack. Cover with lid.

Steaming with the steam basket



- 1 Add water to the bottom of the cooking pot. For best results, do not exceed approx. 18 oz./0.5 L.



- 2 Lower roasting/steaming rack into cooking pot as shown and place ingredients to be steamed in basket. Cover with lid. When cooking has finished, remove food with a spoon or tongs.

Cooking tips

Refer to the following tips for getting the most out of the different cooking modes.

Searing and Sautéing:

- For best browning results, pat exterior surfaces of meat dry with paper towels before sautéing or searing.
- It's important not to over-crowd the cooking pot when browning meat for a recipe. Brown approx. 0.25 kg or less at a time for the best results and to avoid steaming the meat.
- If using oil or butter for sautéing, add it after the preheating the multi-cooker.
- To easily drain grease after searing or sautéing food, place the lid on the cooking pot in the drain position and hold it securely with hot pads while pouring grease into a heat safe container.
- When sautéing vegetables such as carrots, celery, onions, and garlic, add larger cut ingredients first and cook for several minutes before adding smaller cut foods such as minced garlic. This ensures all of the vegetables are evenly cooked and the garlic does not burn.

Steaming:

- It is not necessary to allow the unit to preheat when steaming foods, simply add water, place food on the steaming rack and set the multi-cooker to STEAM. At the end of the preheat time, press the START button.
- Foods will steam faster if cooked in a single layer. Larger amounts of food may need to be repositioned midway through the cooking time for even results.
- Foods that have been cut or trimmed into pieces approximately the same size will cook more evenly.
- Make sure the lid covers the cooking pot spout to trap steam for optimal cooking performance.
- Removing the lid slowly during steaming.

Rice:

- It is important to measure rice and water accurately before cooking for best results.
- Some varieties of rice are washed/rinsed prior to cooking. U.S. varieties generally are not, as they have been enriched with vitamins and minerals. Rinsing these types of rice removes the added nutrients.

If washing rice before cooking, be sure to measure it before washing, not after, and try to drain as much water away as possible before adding the amount needed for cooking.

- After adding rice and water to the multi-cooker pot, spread the rice into an even layer on the bottom for the best cooking results. Do not remove the lid during cooking.
- Most types of rice will be slightly undercooked at the end of the Rice cooking cycle. Allowing the cooked rice to rest in the cooking pot with the lid on for 5 to 10 minutes will allow the last bit of moisture to be absorbed.
- Oil, butter and salt and other seasonings can all be added if desired. Stir in prior to starting the Rice cooking cycle. Liquids other than water can also be used to add flavour. Try substituting fish, poultry, vegetable or meat stocks or broths.
- Chopped fresh herbs can be stirring into cooked rice at the end of the cooking cycle before allowing the rice to rest.
- Make sure the lid covers the cooking pot spout to trap steam for optimal rice cooking performance.

Soup:

- Follow the cooking tips for Sauté/Sear when using this part of the Soup cooking cycle.
- The bits of cooked on foods on the bottom of the cooking pot after browning contain lots of flavour. Add some of the liquid from your recipe and scrape them up with a wooden spoon to add depth and more intense flavour to your soup.
- Cutting foods into pieces approximately the same size will ensure the most even cooking results.

TIPS FOR GREAT RESULTS

- It is not necessary to thaw frozen vegetables prior to adding to a soup for cooking, but the cooking time may need to be lengthened. Frozen meats should be thawed before cooking with the Soup cycle to be sure they are properly cooked through.
- It's best to add dairy ingredients such as cream, milk or cheeses near the end of cooking to prevent separation.

Risotto:

- In general, the rice for risotto should be sautéed in some type of fat prior to adding any of the liquids in the recipe. Allow the multi-cooker to preheat in the Sauté stage, and then add butter or oil as outlined in your recipe. Add the amount of rice specified in the recipe and stir it occasionally for several minutes or until the outer edges of the rice grains are semi-transparent but the interior is still white. Other ingredients that need to be sautéed such as onions, garlic or other vegetables can also be added and cooked during this step.
- If your recipe calls for wine, add it before adding the other liquids. This allows the flavour of the wine to be absorbed into the rice.
- Heat the liquids for your risotto recipe on the stove or in the microwave until very hot, generally just below the boiling point.
- Add hot liquids to the rice in 1-cup (190 g) increments and stir constantly until almost all of the liquid has been absorbed before adding more.
- It is best to add cheese, herbs or other delicate ingredients during the last few minutes of cooking.
- To prevent overcooking and keep the texture of the risotto creamy, remove the cooking pot from the multi-cooker base after your recipe is finished if not serving immediately.

Slow-Cooking:

- As a general rule for using your favourite recipes in the Multi-Cooker, increase the amounts of herbs and seasonings to offset the effect of longer cooking times.
- Do not use frozen, uncooked meat in the Multi-Cooker. Always thaw meats prior to slow cooking. The size you cut food into can affect its taste and texture. To assure uniformity of cooking, cut vegetables of similar density, such as potatoes, carrots, and parsnips into similar-sized pieces. In general, dense vegetables should be slightly smaller than more tender vegetables.
- Cutting meats into large pieces allows longer cooking times and avoids overcooking.
- Some foods are not suited for extended cooking. Pasta, seafood, milk, cream or sour cream should be added 2 hours before serving.
- Add garnishes, fresh herbs, and quick-cooking vegetables toward the end of the cooking cycle. For example, you can add peas, corn and freshly sliced squash in the last 10 to 20 minutes.

Yogurt:

- Yogurt can be made from whole, reduced fat or fat free milk. Whole or 2% milk will result in yogurt with a thicker texture.
- For best result, refrigerate yogurt before straining whey through cheese cloth for a thicker texture.
- Once you start making your own yogurt, you can use some of the previous batch to make the next one. Only do this 2-3 times before starting with fresh.

Manual:

- When heating a large amount of water for cooking pasta or other foods, use MANUAL mode at the highest temperature setting 230° C (450° F). Note that the display will likely continue to scroll "preheating" even after the water has reached a full rolling boil, as the unit is sensing the water temperature.

CARE AND CLEANING

Cleaning your Multi-Cooker

Unplug your Multi-Cooker from the wall socket before cleaning.

- Allow Multi-Cooker and accessories to cool completely before cleaning.
- Do not use abrasive cleaners or metal scouring pads. They could scratch the surface.
- Wipe the outside of the Multi-Cooker with a clean, damp cloth and dry thoroughly. A nonabrasive liquid cleaner may be used for stubborn stains.
- The ceramic nonstick coating of the Multi-Cooker pot is scratch-resistant. However, dropping or hard impacts can chip or crack the ceramic coating.

- The pot of the Multi-Cooker has a nonstick coating for easy cleaning. Repeated washing in the dishwasher can reduce the effectiveness of the nonstick coating.

NOTE: The lid and pot are dishwasher durable, but handwashing in hot, soapy water is recommended to maximize the life of the nonstick coating.

TROUBLESHOOTING

If your Multi-Cooker malfunctions or fails to operate

WARNING



Electric Shock Hazard

Plug into a grounded outlet.

Do not use with an adaptor or T.

Do not use with an extension cord.

Failure to follow these instructions could result in death, fire, or electric shock.

- **Is the Multi-Cooker plugged into a grounded (earthed) outlet?**

Plug the Multi-Cooker into a grounded (earthed) outlet.

- **Is the fuse in the circuit to the Multi-Cooker in working order?**

If you have a circuit breaker box, make sure the circuit is closed. Try unplugging the Multi-Cooker, then plug it back in.

- **Multi-Cooker turned off on its own.**

The Multi-Cooker has an auto shutoff feature. Depending on the cooking method, the Multi-Cooker will automatically shut off after up to 12 hours (24 hours when in Keep Warm mode).

- **If the problem cannot be corrected:**

Refer to your Warranty . Do not return the Multi-Cooker to the retailer – retailers do not provide service.

KitchenAid

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Specifications subject to change without notice.