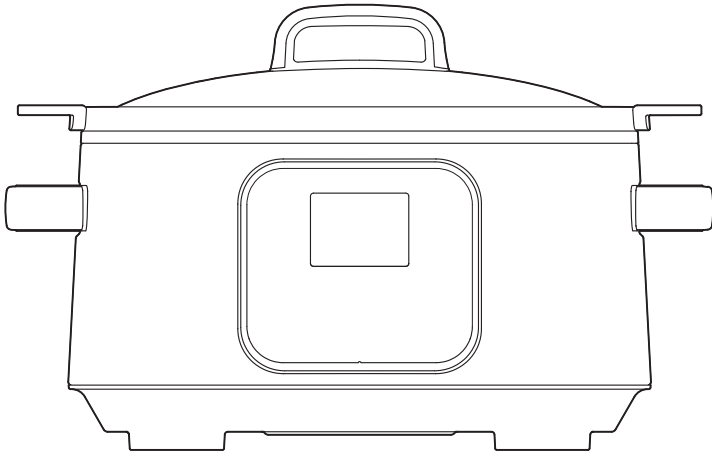


Multi-Cooker



USER MANUAL

MD-QC6001A

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IMPORTANT NOTE: Please read the manual carefully before operating your product. Retain it for future reference.

IMPORTANT SAFEGUARDS

When using your electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric hazard and injury to persons, including the following.

Important Safeguards for Your Multi-Cooker

- Read All Instructions.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover that is fitted to the plug on the appliance.
- Carefully read all instructions before operating the Multi-Cooker and save for future reference.
- Remove any packaging material and promotional stickers before using the Multi-Cooker for the first time.
- Do not place the Multi-Cooker on the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not use on a sink drain board.
- Do not place the Multi-Cooker on or near a hot gas or electric burner, or where it could touch a heated oven.
- Position the Multi-Cooker well away from walls, curtains and other heat or steam sensitive materials. Minimum of 20cm distance.
- If using plastic utensils, do not leave inside the appliance when hot or on sauté setting.
- When using the Multi-Cooker, provide adequate space above and on all sides for air circulation.
- Always ensure the Multi-Cooker is properly assembled before use.
- Never plug in or switch on the Multi-Cooker without having the removable cooking bowl placed inside the stainless steel housing.
- Use only the removable cooking bowl supplied. Do not use any other bowl inside the stainless steel housing.
- Do not place food or liquid directly into the stainless steel housing. Only the removable cooking bowl is designed to contain food or liquid.
- Never operate the Multi-Cooker without food and liquid in the removable cooking bowl.
- Ensure that the food or liquid to be cooked fills half or more of the removable cooking bowl before switching on the appliance. Do Not add too much water beyond the edge of the porcelain inner pot, or the water will flow out during cooking.
- The glass lid has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not unbreakable. If struck extremely hard it may break or weaken, and could at a later time, shatter into many small pieces without any apparent cause.
- Extreme caution must be used when the appliance contains hot food, hot oils and liquids.
- Do not move the appliance during cooking.
- Always have the glass lid placed correctly into position on the removable cooking bowl throughout operation of the appliance unless stated in the recipe to have it removed.
- Do not touch hot surfaces. Use handles to move the Multi-Cooker and dry pot holders or oven mitts to remove the removable cooking bowl and lid when hot.
- Do not place the removable cooking bowl when hot on any hot surface that may be affected by heat.

IMPORTANT SAFEGUARDS

Important Safeguards for Your Multi-Cooker

- Avoid sudden temperature changes. 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.
- Do not use the removable cooking bowl in a conventional oven. Do not place the removable cooking bowl onto a heat gas or electric burner.
- Do not use a damaged or cracked removable cooking bowl. Replace before using.
- Avoid scalding from escaping steam when removing the glass lid from the removable cooking bowl when hot by carefully lifting the lid angled away from yourself.
- Do not allow water from the lid to drip into the stainless steel housing, only into the removable cooking bowl.
- Do not place anything, other than the lid, on top of the Multi-Cooker when assembled, when in use and when stored.
- Always switch the Multi-Cooker to the 'Off' position, then switch off at the outlet, then unplug and allow to cool, if appliance is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.
- Keep the stainless steel housing, removable cooking bowl and glass lid clean. Follow the cleaning instructions provided in this book.
- The Multi-Cooker is not intended to be operated by means of an external timer or separate remote control system.
- Close supervision is necessary when any appliance is used by or near children.
- The use of accessory attachment not recommended by the appliance manufacturer may cause injuries.
- Intended for countertop use only.
- A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.
- **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. 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.

IMPORTANT SAFEGUARDS

Important Safeguards for All Electrical Appliances

- Fully unwind the cord before use.
- Do not let the cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the cord, plug or motor base in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Prior to first use, please make sure that the electrical rating of the appliance is in conformity with the current electric rating.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance to avoid a hazard. Do not use the appliance if cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- To avoid any cracks or spoilage that may bring to the slow cooker, proper maintenance is necessary. Any maintenance other than cleaning should be performed at an authorised Service Centre.
- This appliance is for household use only.
- Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

WARNING!

- Do not cover and allow the Multi-Cooker cool fully before storing.
- The surfaces of the Multi-Cooker will become hot during use. Do not touch; wear oven gloves when handling the appliance during and immediately after use and long handled utensils when checking the food.
- Do not use Multi-Cooker near or under surfaces that are heat sensitive or those that may be damaged by steam.
- To prevent burns, remove lid slowly and with the underside of lid angled away from you to allow any steam to escape gradually. Do not reach over the appliance while it is working.
- Do not heat or pre-heat the Multi-Cooker when empty.
- Only use with the parts supplied.
- The removable bowl will not withstand sudden temperature changes. Always ensure the bowl is at room temperature before adding hot or cold items.

IMPORTANT SAFEGUARDS

⚠ FOOD SAFETY

- Thoroughly defrost frozen meat, poultry, fish and seafood in the refrigerator before cooking. Keep raw meat and poultry separate from cooked foods.
- Always wash hands after handling raw meat and poultry, before handling any ready to eat foods.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- Use separate utensils for handling raw meat/poultry and cooked food or wash them thoroughly between use.
- Multi-Cooker cook food at much lower temperatures than conventional cooking, always ensure that cooking times are adjusted for raw and chilled foods such as meat and poultry to ensure they are cooked until piping hot throughout.
- DO NOT uncover the lid when in stewing, otherwise the heat will run out and more stewing time will be needed.
- To check whether meat, particularly poultry is cooked, use a temperature probe or pierce the flesh with a skewer or fork; the juices should run clear.

SAVE THESE INSTRUCTIONS

Control Panel

Temperature and time LED display



Adjust Temperature and time

Delay Start

PROGRAMS INSTRUCTION

COOKING PROGRAM OPTIONS

MODE	TEMPERATURE		COOKING TIME	
	Default(°F)	Adjustable Range (°F)	Default	Adjustable Time
Slow Cook (L)	198	Automatic	6:00	2:00 – 12:00
Slow Cook (H)	203	Automatic	4:00	2:00 – 12:00
Sear/Sauté	401	248-428	0:30	00:05 – 01:00
Roast	347	248-428	0:45	00:10 – 04:00
Bake	347	248-428	1:00	00:10 – 04:00
Steam	212	Automatic	0:15	00:01 – 02:00
Stew	194	174-210	2:00	00:15 – 04:00
Rice	Automatic	Automatic	Automatic	±4
Multigrain	Automatic	Automatic	Automatic	±4
Sous Vide	133	77-194	4:00	00:20 – 72:00
Yogurt (Low)	108	Automatic	8:00	4:00 – 24:00
Yogurt (High)	181	N/A	0:03	N/A
Keep Warm	158	N/A	2:00	1:00-24:00

PROGRAMS INSTRUCTION

COOKING PROGRAM OPTIONS

MODE	Delay Start	Time Countdown	Auto keep warm	Default Keep Warm Time(Hr)
Slow Cook (L)	√	Start immediately	√	10
Slow Cook (L)	√	Start immediately	√	10
Sear/Sauté	N/A	Heat to the seting Temp.	N/A	N/A
Roast	√	Heat to the seting Temp.	N/A	N/A
Bake	√	Heat to the seting Temp.	N/A	N/A
Steam	√	Heat to the seting Temp.	√	2
Stew	√	Heat to the seting Temp.	√	10
Rice	√	N/A	√	2
Multigrain	√	N/A	√	2
Sous Vide	√	Heat to the seting Temp.	N/A	N/A
Yogurt (Low)	N/A	Heat to the seting Temp.	N/A	N/A
Yogurt (High)	N/A	Heat to the seting Temp.	N/A	N/A
Keep Warm	√	Start immediately	N/A	N/A

TO USE

Connect the power cord to a 120V outlet. When plugged in but not in operation, the multicooker will remain in Standby mode and the display will show OFF. To disconnect, turn the cooker OFF then remove plug from wall outlet.

After placing the ingredients according to the recipe guide, press the function required and if no operation within 10 seconds, it will enter cooking state.

Smart Programs

Sear/Sauté

1. Press the “Sear/Sauté” button, the “Sear/Sauté” indicator lights up and the default time displays “00:30” with temperature of 401°F.
2. When the time display flashes, press the “+/-” button to set the desired time between “00:05~01:00”.
3. Press the “Time/Temp” button and the temperature display flashes. Press the “+/-” to set the desired temperature between 248°F to 428°F.
4. If no operation within 10s after setting, it will enter the cooking state. The display will count down when the multicooker has reached target temperature.

Roast

1. Press the “Roast” button, the “Roast” indicator lights up and the default time displays “00:45” with temperature of 347°F.
2. When the time display flashes, press the “+/-” button to set the desired time between “00:10~04:00”.
3. Press the “Time/Temp” button and the temperature display flashes. Press the “+/-” button to set the desired temperature between 248°F to 428°F.
4. If no operation within 10s after setting, it will enter the cooking state. The display will count down when the multicooker has reached target temperature.

Bake

1. Press the “Bake” button, the “Bake” indicator lights up and the default time displays “01:00” with temperature of 347°F.
2. When the time display flashes, press the “+/-” button to set the desired time between “00:10~04:00”.
3. Press the “Time/Temp” button and the temperature display flashes. Press the “+/-” button to set the desired temperature between 248°F to 428°F.
4. If no operation within 10s after setting, it will enter the cooking state. The display will count down when the multicooker has reached target temperature.

TO USE

Steam

1. Press the “Steam” button, the “Steam” indicator as well as the “Keep Warm” indicator light up and the default time displays “00:15”.
2. When the time display flashes, press the “+/-” button to set the desired time between “00:01~02:00”.
3. If no operation within 10s after setting, it will enter the cooking state. The display will count down when the multicooker has reached target temperature. After cooking, it will enter the keep warm state.

Stew

1. Press the “Stew” button, the “Stew” indicator as well as the “Keep Warm” indicator light up and the default time displays “02:00” with temperature of 194°F.
2. When the time display flashes, press the “+/-” button to set the desired time between “00:15~04:00”.
3. Press the “Time/Temp” button and the temperature display flashes. Press the “+/-” button to set the desired temperature between 174°F to 210°F.
4. If no operation within 10s after setting, it will enter the cooking state. The display will count down when the multicooker has reached target temperature. After cooking, it will enter the keep warm state.

Rice

1. Press the “Rice” button, the “Rice” indicator as well as the “Keep Warm” indicator light up and the screen displays “Auto”.
2. Customize the time to meet different taste: Press “+/-” button to adjust the automatic time within -4min to +4min.
3. If no operation within 10s after setting, it will enter the cooking state. After cooking, it will enter the keep warm state.

Multigrain

1. Press the “Multigrain” button, the “Multigrain” indicator as well as the “Keep Warm” indicator light up and the screen displays “Auto”.
2. Customize the time to meet different taste: Press “+/-” button to adjust the automatic time within -4min to +4min.
3. If no operation within 10s after setting, it will enter the cooking state. After cooking, it will enter the keep warm state.

TO USE

Slow Cook

1. Press the “Slow Cook” button, the “Slow Cook” indicator as well as “Keep Warm” indicator light up, the screen displays “low” and the default time displays “06:00”, then press the “Slow cook” button again, the screen displays “High”, the default time displays “04:00”.
2. When the time display flashes, press the “+/-” button to set the desired time between “00:30~24:00”.
3. If no operation within 10s after setting, it will enter the cooking state. After cooking, it will enter the keep warm state.

Sous Vide

1. Press the “Sous Vide” button, the display flashes, and the default time displays “04:00” with temperature of 133°F.
2. When the time display flashes, press the “+ / -” button to set the desired time between “00:20~72:00”.
3. Press the “Time/Temp” button and the temperature display flashes. Press the “+ / -” button to set the desired temperature between “77°F~194°F”.
4. If no operation within 10s after setting, it will enter the cooking state. The display will count down when the multicooker has reached target temperature.

Yogurt

Pasteurize Milk

1. Press the “Yogurt” button, the “Yogurt” indicator lights up, the screen displays “High” and the default time displays “00:03 boil”.
2. If no operation within 10s after setting, it will enter the cooking state. The display will count down when the multicooker has reached target temperature. When pasteurization has finished, the multicooker will beep and the screen will display “yogt”.
3. Allow the pasteurized milk to cool to just below 110°F / 43°C. Add starter culture and mix well.

Ferment Yogurt

1. Press the “Yogurt” button again, the screen displays “Low” and the default time displays “08:00 yogt”.
2. When the screen displays “Low” and the time display flashes, press the “+ / -” button to set the desired time between “04:00~24:00”.
3. If no operation within 10s after setting, it will enter the cooking state. The display will count down when the multicooker has reached target temperature.

TO USE

Advanced Functions

Cancel Key & Standby Mode

When the multicooker is plugged in but not in operation, it will display "OFF" and enter the standby mode. Press Cancel to stop a Smart Program at any time; the cooker will go back to standby mode.

Keep Warm

1. Press the "Keep Warm" button, the "Keep Warm" indicator lights up and the default time displays "02:00".
2. Press the "+ / -" button to set the desired time between "01:00~24:00".
3. If no operation within 10s after setting, it will enter the keep warm state.

Note:

1. "Keep Warm" indicator does not light up in Roast by default. Press the "Keep Warm" button if you need and the "Keep Warm" indicator lights up. After cooking, it will enter the keep warm state.
2. When setting the program and the "Keep Warm" indicator lights up by default, if the meal does not need to be kept warm, press the "Keep Warm" button and "Keep Warm" indicator goes out. After cooking, the product will not enter the keep warm state.
3. There is no "Keep Warm" function in some programs, like Sear/Sauté, Sous Vide, Bake and Yogurt. When pressing the "Keep Warm" button and the indicator will not light up.

Delay Start

This function can be used with all Smart Programs with the exception of Sear/Sauté and Yogurt. The set up time represents the start time of delay start. Then cooking starts as the countdown shows 0; the desired cooking time and temperature need to be set before setting the delay time.

1. After program setting, press the "Delay Start" button, the "Delay Start" indicator lights up and the default time displays "06:00".
2. Press the "+ / -" button to set the desired time between "00:10~24:00".
3. If no operation within 10s after setting, it will enter the delay start state and then enter the corresponding cooking state after delay start.

TO USE

Sound

Press Cancel to ensure the multicooker is in Standby mode.

Sound OFF: Press and hold – under Time for 5 seconds. The display will show "S OFF".

Sound ON: Press and hold + under Time for 5 seconds. The display will show "S On".

Note: Error code alerts cannot be silenced.

Temperature: Fahrenheit & Celsius

Press the Smart Programs as you need. Under Temp. press and hold the + and – keys together for 5 seconds to toggle between °F and °C.

Memory Function & Default Reset

This product can remember your preferences within each Smart Program. This allows you to experiment and fine-tune settings to achieve personalized cooking results. The above settings are initial settings. When the time and temperature are changed, and the cooking process starts, this parameter will be remembered as the default parameter for next time use.

Smart Program Reset

To reset a Smart Program back to default settings:

1. Press Cancel to ensure the multicooker is in Standby mode.
2. Press and hold the Program key for 10 seconds, until the multicooker beeps. The settings of the selected Program will be restored to the default settings.

Full Reset

To reset all of the settings on the multicooker to default settings:

1. Press Cancel to ensure the multicooker is in Standby mode.
2. Press and hold Cancel for 10 seconds, until the multicooker beeps. All of the settings on the multicooker will be restored to default settings.

CLEANING & MAINTENANCE

Clean after each use.

1. Switch off and unplug the Multi-Cooker and allow to cool completely.
2. Wash loose parts (removable bowl and lid) in hot water with a little washing up liquid. Rinse and dry thoroughly. Suitable for the dishwasher.
3. Wipe the external surface of the Multi-Cooker with a soft damp cloth and dry surfaces with a soft dry cloth. Do not use detergent or abrasives as these may scratch the surface. Never immerse the cooker housing in water.

RECYCLING ELECTRICAL PRODUCTS



Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities.

Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being. When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposal at least for free of charge.

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