

## TROUBLESHOOTING CHART

Subject	Question	Answer/Solution	
<b>Power</b>	Why won't my unit turn on?	Make sure your unit is plugged into a functional outlet.	
		Contact Customer Service at 1-800-726-0190.	
	Why is my unit turning itself off?		Cooker will enter sleep mode after 5 minutes of no use and unit will appear off. Press any button except Start/Stop to "wake up" the unit.
			If you did not press START after setting your unit, the cooker will enter sleep mode. Press any button except Start/Stop to "wake up" the unit.
			The unit may have overheated. Let it cool and try again. If it does not turn on, contact Customer Service at 1-800-726-0190.
			If pot has boiled dry during steaming, the unit will shut off as a safety precaution. Add water to the pot and restart.
			If changing functions when the unit is already cooking, do not hit the START/STOP button again. Doing so will turn the unit off. Just press your new function and select settings; the unit will switch automatically.
			The heater will turn off automatically after time has elapsed.  If you do not set a cooking time, the unit will shut off after the maximum allowable cooking time for the selected function.
<b>Programming</b>	Can I set a timer for the Brown/Sauté function?	Yes. Setting the timer for Brown/Sauté is easy. Simply use the Time Directionals as you would for any other function.	
	Can I change my cooking function, time or temperature when the unit is already cooking?	Yes. Simply use the cooking function, Time and Temperature Directionals. The unit is already on, so no need to hit the START/STOP button again. Doing so will turn the unit off. Simply press the new function and/or desired settings; the unit will switch automatically and adjust accordingly.	
<b>Cooking</b>	When should I brown my meat before slow cooking?	Browning meat before slow cooking is an optional step that adds flavor and color. You can omit it if time is short. Exception: ground meats should be browned.	
	Which position should the rack be in for steaming?	Place rack in the "up" position for steaming (see page 5).	
	Can I use the cooking pot on the stove/in the oven?	The cooking pot was designed specifically for use in this multi-cooker. We do not suggest using it on the stove or in the oven.	
	Why isn't enough liquid in my slow cooked dish?	Recipe ingredient amounts may vary if using multiple functions. See page 8 for details.	
<b>Cleaning</b>	Can I put my unit in the dishwasher?	All removable parts are dishwasher safe.	
		Do not immerse or put the base of the unit in the dishwasher. Clean the base and control panel with a clean damp cloth.	
	The pot is nonstick – why is food sticking?	Though the pot has a nonstick coating, food residue can burn onto it, making it difficult to remove.	
Food residue is sticking to the cooking pot surface. How do I clean it without damaging it?	If food has burned on, fill pot with warm soapy water and allow to soak before cleaning. If scouring is necessary, use a non-abrasive cleanser or liquid detergent with a nylon pad or brush.		
<b>Error Code</b>	What does "Er" Mean?	The unit has overheated. Let it cool down and try again. If problem persists, contact Customer Service at 1-800-726-0190.	

# QUICK REFERENCE GUIDE

# Cuisinart®

## Cook Central® Multicooker

### GETTING TO KNOW YOUR CONTROL PANEL

#### Cooking Time

Press Time Directionals (+/-) to set timer for Slow Cook and Steam functions (setting time is optional for Brown/Sauté). Press and hold to scroll quickly; press and release to advance more slowly.

#### Cooking Temperature

Each program has a pre-set temperature which can be adjusted by using Temperature Directionals (+/-) (Steam temperature cannot be changed). Press and hold to scroll quickly; press and release to advance more slowly.



#### Cooking Function

Pressing SLOW COOK, BROWN/SAUTÉ, or STEAM lets you select cooking mode. LCD indicator will light.

#### Start/Stop Cooking

Use START/STOP button to start and stop heat-up process.  
**NOTE:** When combination cooking (such as browning before slow cooking), there is no need to press the START/STOP button again when switching to the new function. The unit is already on.

## COOKING

**TO SLOW COOK:** Fill cooking pot with ingredients and cover with lid. Press SLOW COOK. Select cooking temperature (HIGH, LOW, SIMMER or WARM) and cooking time (up to 24 hours). Press START/STOP button to start slow cooking.

**TO BROWN/SAUTÉ:** Select Brown/Sauté function. Select cooking temperature (up to 400°F). Press the START/STOP button to begin heat-up. When selected temperature is reached, 2 beeps will sound. Add ingredients to cooking pot and proceed with recipe.

NOTE: For best results, do not crowd cooking pot; brown ingredients in batches if needed.

**TO STEAM:** Place no more than 1 quart of water or other liquid in cooking pot. Put steaming rack into pot and cover with lid. Press STEAM (Steam temperature is preset). Select cooking time (up to 1½ hours). Press START/STOP button. When Steam temperature is reached, 2 beeps will sound and timer will begin counting down. Remove lid and carefully place food on rack before replacing lid.



### SWITCH FROM BROWN TO SLOW COOK

Follow directions above to brown or sauté ingredients.

**Once Ingredients are browned or sautéed:** Press SLOW COOK. Choose temperature and cooking time. Continue with recipe. Do not START/STOP button again as the unit is already on and cooking. Pressing START/STOP will turn the unit off.

## IMPORTANT!

**Do not throw away. Keep for further reference.**

This Quick Start Guide is intended to supplement the Instruction Booklet.

In order to ensure safe operation and optimum performance, please read the entire Instruction Booklet.

## TIPS & HINTS

- Use the SLOW COOK function as you would a normal slow cooker, BROWN/SAUTÉ function as you would a skillet and STEAM function as you would a steamer. One of the benefits to using the Cook Central® is you can do these functions in one pot and can switch from function to function at the touch of a button.
- Switch cooking functions or change cooking time or temperature at any point. Keep in mind if you are changing settings while the unit is already on, there is no need to hit the START/STOP button again to select. Doing so will turn the unit off.
- If you do not wish to program a time, the unit will cook at the selected temperature until you manually turn the heater off. Note the heater will turn off automatically after the maximum allowable cooking time for the selected function has been reached. Maximum cook time for SLOW COOK is 24 hours, BROWN/SAUTÉ is 1 hour and STEAM is 1½ hours.
- Heat-up times may vary in different cooking modes. Approximate times are:

Brown/Saute (350°F, empty pot) - 6 minutes

Steam (1 quart of water) - 12 minutes

- You may need to remove excess grease or water from the cooking pot in certain recipes. To do so, using potholders, remove the cooking pot from the base and carefully pour out the grease or water. Return the cooking pot to the base and finish cooking the dish.
- Always lift the lid away from you to direct steam away – the unit and its contents are hot, so we suggest using potholders.
- We encourage browning foods before slow cooking as it adds depth and flavor to the finished dish. However, if time is short this step can be skipped. Ground meats are the exception; they should always be browned before slow cooking.
- In general, for slow cooking, 1 hour on High is the equivalent of cooking for 2 hours on Low.

**See the instruction booklet for more helpful tips and hints.**