Cuisinart®

# Instruction Booklet
# Meal Maker Multi-cooker - CPC-900XA

For your safety and continued enjoyment of this product, always read the instruction booklet carefully before using.

# IMPORTANT SAFEGUARDS

**READ ALL INSTRUCTIONS BEFORE USING.**

When using any electrical appliance, especially when children are present, basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury, including the following:

- This appliance is intended for **HOUSEHOLD USE ONLY.**
- **Always attach plug to appliance first, before plugging into wall outlet. To disconnect, turn unit off, then remove plug from outlet.**
- **Never move the multi-cooker whilst the unit is under pressure, do not place the multi-cooker in a heated oven or on any stovetop.**
- Do not touch hot surfaces of multi-cooker. Use handles only.
- 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 instruction and or guidance concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- **NEVER ATTEMPT TO OPEN LID WHILE THE UNIT IS OPERATING.** Do not open the multi-cooker until the unit has cooled and all internal pressure has been released. **If lid is difficult to rotate (open), this indicates that the cooker is still pressurized. Wait a few minutes and try again.** Do not force it to open. Any pressure in the multi-cooker can be hazardous. See Instructions for Use, page 7.
- Extreme caution must be used when moving a multi-cooker containing hot liquids or foods.
- Do not use the multi-cooker for other than its intended use.
- Do not place food or liquid directly into stainless steel base. Only the removable cooking bowl is designed to contain food or liquid.
- This appliance cooks under pressure. Improper use may result in scalding injury. When using this appliance for any function other than saute, ensure the lid is properly assembled and locked into position before use.
- **Do not fill unit over the Max Fill line (15 cups).** When cooking foods that expand during cooking, such as dried vegetables, do not fill the unit more than 12 cups.

  **NOTE:** This includes legumes, beans, and grains. Overfilling may cause a risk of clogging the pressure limit valve and developing excess pressure.
- The ducts in the pressure regulator allowing the escape of steam should be checked regularly to ensure that they are not blocked.
- To protect against electric shock, do not immerse cord, plug, connector, or outer vessel in water or other liquids.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or removing parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. e
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- The use of attachments not recommended by Cuisinart may be hazardous.
- Do not use outdoors.
- Do not use under hanging cabinets; or in a confined space. Steam from pressure release may cause damage.

- Be aware that certain foods, such as apple sauce, cranberries, pearl barley, oatmeal and other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth and sputter, and clog the pressure release devices. These foods should not be cooked on their own in the multi-cooker.

  **NOTE:** Your Instruction Booklet may contain recipes that use the above ingredients. You must follow recipe exactly as written.
- Always check the pressure release devices for clogging before use.
- Do not use this multi-cooker for pressure frying oil.
- **When storing, always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire.
- To prevent risk of explosion and injury, replace seal ring as recommended by the manufacturer. See Operating Instructions.
- Intended for countertop use only.
- **CAUTION:** To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.
- Appliances are not intended to be operated by means of an external timer or separate remote-control system.

# WARNING:

Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of benchtop, never use outlet below benchtop. Do not use an extension cord when children are present. .

## RELEASING PRESSURE

Never place your hands, arms or face over the pressure release valve when cooker is in use.

# SAVE THESE INSTRUCTIONS

## SPECIAL CORD SET INSTRUCTIONS

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.

Extension cords may be used if care is exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

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## PARTS AND FEATURES

A. Pressure Limit Valve
B. Red Float Valve (Pressure Indicator)
C. Silicon sealing ring
D. Removable Stainless Steel Cooking Pot
E. Condensation Collector
F. Cool touch handles
G. Outer Body
H. Removable Power Cord (not shown)
I. Steam Cover
J. Lid Handle
K. Lid
L. Rubber Grommet
M. Upper Ring
N. Control Panel
O. Trivet/Rack

# GETTING TO KNOW YOUR CONTROL PANEL

**A. START/STOP Button**
Press to start and stop cooking, and press and hold to return to the functions menu.

**B. Time Button**
Press to change the cooking time.

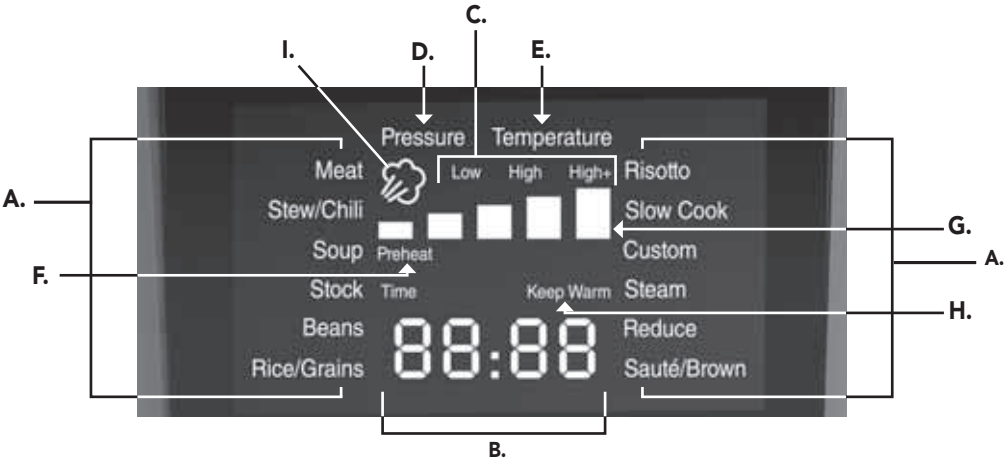
**C. Steam Release Button**
Press and hold to automatically open the pressure release valve and release steam. (Quick steam release)

**D. Temp/Pressure**
Press to change the cooking temperature or pressure setting.

**E. Select and Confirm Dial**
Use to select cooking function. Set the temperature and the timer. Use dial to increase temperature or pressure setting and time, then press dial to confirm your settings.

**F. Large LCD**
The backlit LCD screen is easy to read; it displays the Cooking Function(s), Temperature, Pressure Setting, Timer, Preheat, the Preheat Bars, Keep Warm, and Steam Release icon.

## START-UP SCREEN




**A. Cooking Functions**

**Pressure cooking functions:** Meat, Stew/Chili, Soup, Stock, Beans, Rice/Grains, Risotto, Custom.

**Non-Pressure cooking functions:** Slow Cook, Reduce, Sauté/Brown, Keem Warm & Steam.

**B. Time Display**

Timer keeps track of your cooking time. The time display will also indicate when the lid is open or closed incorrectly by displaying the word LID (see figure 1).

**C. Pressure/Temperature Settings**

Low, High, and High+ pressure settings. Low and High temperature settings.

**D. Pressure**

Indicates you are cooking with a pressure cooking function.

**E. Temperature**

Indicates you are cooking with a non-pressure cooking function.

**F. Preheat**

Appears in the LCD when the unit is preheating.

**G. Preheat Bars**

Appear when, in temperature mode, to show heat-up progress. When pressure cooking, the preheat bars appear to show progress as pressure builds, and decrease as pressure is being released.

**NOTE: On occasions when pressure cooking the last preheat bar may still be visible after steam has been released. The unit may also go into Keep Warm function. Press Steam Release button again and rotate lid to open.**

**H. Keep Warm**

Appears when the cooking time is complete, on most functions, and the unit has entered Keep Warm mode. Can also be used to keep cooked food warm for serving.

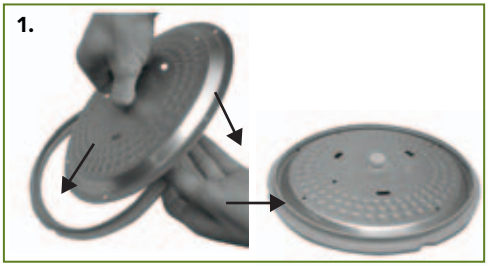
**I. Steam Release Icon**

Appears when the Steam Release button is pressed and steam is being released from the unit.

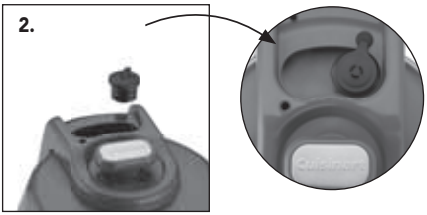
## PREPARING THE PRESSURE COOKER FOR FIRST USE

1. Remove any promotional material or labels.
2. Remove the lid by turning the handle anti-clockwise and lifting the lid upwards.
3. Wash the removable cooking bowl, stainless steel lid and silicone sealing ring in hot, soapy water, then rinse and dry.
4. Attach the silicone sealing ring onto the metal plate with the following method as directed in figure 1. Holding the knob on the metal plate, place the assembly over the centre post of the inner lid and press down firmly to secure. **BE SURE KNOB FACES OUTWARDS.** See note on metal plate.

   **IMPORTANT:** If the silicone sealing ring is not fitted properly, the unit may not seal and steam or hot liquid may escape.




5. Position the pressure limit valve (located on hinge area of the lid) as directed in figure 2. The float in handle area must be fully down to properly seal the pot before cooking.

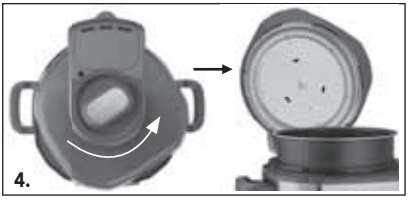



## OPERATING INSTRUCTIONS

1. Place the multi-cooker on a clean, flat surface.
2. Plug your multi-cooker into a 230/240V power outlet. The LCD screen will illuminate.
3. Ensure the condensation collector is in place at the rear of the unit as shown in figure 3.

4. Remove the Steam Cover and ensure the pressure limit valve on the hinge area of the lid is in place, as shown in figure 3.

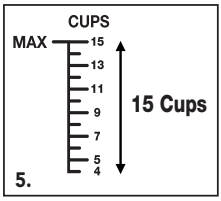
   **NOTE:** The pressure limit valve does not click or lock into place. Even though it will have a loose fit, it is safely secured. Once the pressure limit valve is in place, replace the steam cover.
5. To open lid, grasp the handle and turn anti-clockwise. Lift to open the lid. For safety do not have your face to close to the lid when opening. The unit will beep two times when turning the handle and two times when the lid is raised.

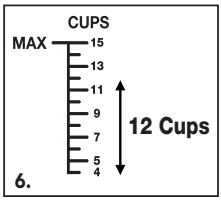



6. Add food and liquids to the cooking pot as the recipe directs. The cooking pot may move if you are stirring food in it, so use a heatproof cloth to hold it still if required.

   **NOTE:** The total volume of food and liquid must not exceed 15cups/Max Fill

line of the cooking pot. For foods such as dried vegetables and beans, or rice and grains, the total volume must not exceed 12 cups.




**NOTE:** Overfilling may clog the pressure limit valve, which can cause excess pressure to develop.

**IMPORTANT: Always use at least 1 cup of liquid when pressure cooking.**

7. If the sealing ring assembly has been removed from lid, check to ensure flexible sealing ring is securely in place on the metal plate. Then, holding the knob on the metal plate, place the assembly over the centre post of inner lid and press down firmly to secure. **BE SURE KNOB FACES OUTWARDS.** See note on metal plate.
8. To close the lid, remove any food residue from upper rim of cooking pot to ensure a proper seal. Lower the lid, then turn the lid handle clockwise to close into place. The unit will beep two times when turning the handle and two times when the lid is lowered.

   **NOTE:** If the lid is not closed correctly, scalding may result. LID will appear flashing in the LCD and the unit will beep.

## SELECTING THE COOKING FUNCTION, TEMPERATURE & TIME

**Select Cooking Function (see page 9 for explanation of cooking functions):**

With the unit turned on and the LCD displayed, rotate the Select and Confirm dial to select the desired cooking function. The function will flash. To confirm the cooking function, press the Select and Confirm dial. The selected function is now confirmed and no longer flashing.

Once the cooking function is confirmed, the START/ STOP, TIME and TEMP/PRESSURE buttons will flash. At this time you can start cooking by pressing the START/ STOP button or change the default temperature and time.

### Setting the Temperature

Each cooking function has a default cooking temperature (Low, High) or pressure setting (Low, High, and High+). To change the default temperature or pressure setting, press the TEMP/PRESSURE button. The default temperature will flash. Rotate the Select and Confirm dial to the desired temperature / pressure setting. To confirm the temperature / pressure setting, press the Select and Confirm dial.

### The High + Pressure Setting

High pressure + cooks food under higher pressure and assists in reducing cooking time a little more.

### Setting the Time

Each cooking function has a default cooking time. To change the default time, press the TIME button. The default time will flash. Rotate the Select and Confirm dial to increase or decrease the time. To confirm the time, press the Select and Confirm dial.

Once you have confirmed the cooking function, temperature and time, press the START/STOP button to begin cooking. The first preheat bar and the word Preheat will appear in the LCD.

**NOTE:** Preheat and the preheat bars will not appear for Slow Cook, Steam, Reduce or Sauté/Brown. They may occasionally appear after steaming (cooking) if pressure has built up in the cooking pot. Press the Steam release button then open the lid.

## MULTICOOKER FUNCTIONS

### Pressure Cooking Functions

1. **Meat –**This preset is programmed for large cuts of meat such as beef brisket or pork shoulder, as well as the perfect setting for cooking a whole chicken. The default is High+ pressure for 35 minutes, but High and Low pressures are available as well. The time is adjustable from 1 minute to 4 hours.

   Natural Pressure Release is recommended to retain more flavour (if time permits). Or use a combination of Natural and Quick Pressure Release as recommended in our recipe book. For best results the Sauté/Brown function is recommended to brown meats prior to cooking to add more flavour. Refer to cooking chart on page 17 as a guide for pressure cooking different meat cuts.

   **Selecting & Preparing Cuts of Meat**

   Pressure cooking allows more affordable and less tender cuts of meat to be cooked quickly with a tender, juicy result.

   For best results, trim excess fat from the meat as this will form excess liquid as the meat cooks.

   **TIP:** Be sure to add at least 1 cup of liquid when pressure cooking meats for 45 minutes or less, and 1½ cups if cooking for longer amounts of time. Be sure to add vegetables, such as chopped onions, carrots and celery, and aromatic herbs such as garlic, parsley, thyme, etc., for added flavour. Cooking times will vary slightly due to individual size of pieces and starting temperatures.

   The reduce function can be used to simmer the cooking liquid into a flavourful sauce after removing the meat from cooking pot.

2. **Stew/Chili/Casserole –** Whether cooking a hearty beef or lamb stew, a casserole or a chili, this is the best setting to use. Be sure to use the Sauté/Brown function to brown the meat prior to cooking, especially if using mince meat. The default is High pressure for 30 minutes, but High+ and Low are available as well. The time is adjustable from 1 minute to 4 hours.

   Use Natural Pressure Release to achieve best results when time permits. Or use a combination of Natural and Quick Pressure Release as recommended in our recipe book.

3. **Soup –** This preset can be used to prepare soups in a fraction of the time it takes to cook on the stovetop. Place the meat (if using), vegetables and other ingredients into the cooking pot, add enough liquid to cover. Most recipes will require High pressure, but Low and High+ are also available. The default cooking time is 10 minutes

4. **Stock –** When preparing richer, longer-cooking stocks, use the Stock preset. This is for poultry, meat, and vegetable stocks.

   **Expert Tip:** Save vegetable scraps throughout the week (or month), wrap well and store in the freezer. When you're ready to make a stock, take out those scraps that would otherwise be headed for the garbage or compost, and instead use them to flavour a delicious stock. Add ingredients (bones, meat, vegetables, herbs) plus enough water to cover, being sure not to exceed the maximum fill line.

The default is High pressure for 30 minutes, but both Low and High+ pressure are available. For richer stocks, cook for 1 hour 30 minutes. Use Natural Pressure Release to achieve best results when time permits. Or use a combination of Natural and Quick Pressure Release as recommended in our recipe book.

5. **Beans –** This preset can be used to prepare dried beans quicker and tastier than on the stovetop or in the oven.

   **Preparing Dried Pulses (Beans and Peas)**

   - Before cooking dried beans, pick over and discard any broken or shriveled beans or bits of dirt and debris. Rinse beans and drain.
   - Beans may be soaked overnight, but the multi-cooker allows you to cook beans without presoaking. They will require longer cooking time.
   - Onions, garlic, celery, sprigs of fresh herbs or a bay leaf may be added for additional flavour. Do not salt before cooking, as salt inhibits cooking.
   - Add 2 teaspoons oil per cup of beans to prevent foaming.
   - After cooking beans, clean lid, gasket, pressure limit valve, and red float valve carefully.
   - When cooking unsoaked beans use high pressure and Natural Pressure Release when time permits.
   - When cooking soaked beans, use High pressure and a combination of Natural Pressure Release for 10 minutes and then Quick Pressure Release.
   - If beans are not completely cooked (this is partially dependent on the age of the dried beans, something you will have no control over), select Reduce and allow the beans to simmer until cooked tender. As with vegetables, it is better to undercook and allow to simmer to complete cooking.

   Add beans and other ingredients to cooking pot. Add enough liquid to cover beans by about 5cm. The default is High pressure for 30 minutes (this is for presoaked beans), but be sure to use our Cooking Guide to select the best cooking time for the specific beans that are being prepared.

   After cooking drain away any excess liquid and use the pulses / beans in recipes.

   **IMPORTANT:** Never fill multi-cooker more than half full when cooking beans.

6. **Rice/Grains –** Cook a variety of rice and grains using this preset. Use the Cooking Guide on page 19 to determine the appropriate amount of water, as well as cooking pressure and time. Most items use High pressure and Quick Pressure Release. The default is High pressure for 5 minutes.

   **NOTE:** To speed up pressure building when cooking rice, boiling water or stock can be used. Cooking times vary according to the nature of foods – times provided are a guide only.

   Do not exceed 12 cups of combined liquid and foodl when pressure cooking foods that expand such as rice, beans, grains and legumes.

   **IMPORTANT:** Do not use the multi-cooker to cook instant rice.

7. **Risotto –** This preset offers a (mostly) hands-off approach to risotto. After using the Sauté/Brown function to sauté aromatics and toast the rice, the liquid is added, the lid is closed and, once under pressure, it is only 5 minutes to achieve perfect risotto. Use the Steam Release button to quickly release pressure to ensure the risotto stays nice and creamy. The default is High pressure and the time is 5 minutes.

8. **Custom –** This preset is to allow full flexibility when pressure cooking. This is perfect for foods that do not fit within the preset programs, such as vegetables, desserts, and other dishes. The default is Low pressure for 1 minute.

**NOTE:** For all pressure cooking functions the unit will switch to Keep Warm function after cooking time elapses. If there are any preheat bars still visible after cooking time is complete and the unit switches to Keep Warm press the Steam Release button then open the lid.

## PRESSURE RELEASE

### To Open the Lid

When pressure cooking cycle is finished, the unit will automatically switch to the Keep Warm mode. At this point, you may choose to release pressure in one of three ways – Natural Pressure Release, Quick Pressure Release, or a combination of both. The choice will be dictated by the particular food being cooked and indications in the recipe. If adapting your own recipe for pressure cooking, find a similar recipe in our recipe booklet and use that as a guide.

1. **Natural Pressure Release**

   Allow the unit to remain on Keep Warm. The pressure will begin to drop. Time for pressure to drop will depend on the amount of liquid and food in the multicooker and the length of time that pressure was maintained. As pressure is being released, the preheat bars will count down. Natural Pressure Release could take from 20 to 80 minutes. During this time, cooking continues, so it is not recommended for certain cuts of meats and some desserts. When pressure is fully released, the unit will beep once, all preheat bars will disappear from the screen and the lid will unlock to open.

2. **Quick Pressure Release**

   Following pressure cooking you will hear 4 beeps indicating the process is finished.

   Press and hold the Steam Release button.

   The Steam Release icon will appear in the LCD and steam will immediately begin to release through the hinge area at the back of the lid. Keep face and hands away from steam as it is released. Do not release pressure under wall cabinets, which can be damaged by steam.

   As pressure is being released, the preheat bars will count down. When pressure is fully released, the unit will beep once and all preheat bars will disappear from the screen, the pressure indicator will drop and the lid will unlock to open. Using Quick Pressure Release stops the pressure cooking immediately. If further cooking is necessary, the unit may be re programmed to return to Pressure Cooking.

3. **Combination Natural Pressure Release and Quick Pressure Release**

   Some recipes use a combination of Natural Pressure Release and Quick Pressure Release. Allow Natural Pressure Release for the time indicated in the recipe (food will continue to cook slightly), followed by Quick Pressure Release. This is a good time saving method.

   **NOTE: This program does NOT go into Keep Warm after cooking is complete.**

## NON-PRESSURE COOKING FUNCTIONS

1. **Slow Cook –** Treat this program like you would any slow cook. It has the option to cook with a Low or High slow-cook temperature, with a timing of 30 minutes to 20 hours. When using the Low temperature, cooking times will usually be on the higher side, 8 to 20 hours often preferred for deeper flavour.

   When using the High temperature, cooking times are shorter, usually 2 to 6 hours. The default for this program is High for 4 hours.

   When slow cooking place a minimum of 1 litre of combined food and liquid into the removable cooking bowl

   **IMPORTANT:** Never use slow cook without food and liquids in the bowl. Always have the lid closed when slow cook is in operation. Use a pot holder to remove the pot from the bowl when it is hot.

   **NOTE:** In some rare cases, pressure can build in the unit while using the Slow Cook function. If pressure does build during Slow Cook, simply press the Steam Release button to release pressure. Pressure present will be indicated by the preheat bars being visible.

2. **Reduce –** This program is primarily used at the end of a pressure cooking or slow cooking task to thicken sauces and reduce liquids. It can also be used to thicken a soup. There is only one temperature and it is not adjustable. The default time is 10 minutes, but is adjustable from 1 minute up to 2 hours.

   **NOTE:** This program is to be used without closing the lid.

3. **Sauté/Brown –** Sometimes recipes call for sautéing vegetables and aromatics before cooking, and other times you may want to brown meat before pressure cooking. This program has both of those options. There are two temperatures, Low for sautéing and High for browning. Use the Time button, to set time required for this function.
   When Sautéing/Browning function is used it will reduce the time it takes for full pressure to build and pressure cooking to begin as the bowl is already hot

   **NOTE: This program is to be used without closing the lid.** Use a wooden spoon to scrape up brown bits. DO NOT use metal utensils.

4. **Steam –** This setting only has one temperature, so it is not adjustable. The default time is 20 minutes, but it is adjustable from 1 minute to 2 hours. If food requires further cooking simply set steam function and add a few more minutes.

   **NOTE:** In some rare cases, pressure can build in the unit while using the Steam function. If pressure does build during steaming, simply press the Steam Release button to release pressure. Pressure present will be indicated by the preheat bars being visible.

## CHANGING SETTINGS THROUGHOUT USE

To change any of your settings (cooking function, temperature and time) at any time during use, follow these instructions.

**To change the Cooking Function –** Press and hold the START/STOP button for approx 3 sec and the LCD will return to the main menu. Rotate the Select and Confirm dial to select the desired cooking function. The function will flash. To confirm the cooking function, press the Select and Confirm dial. The selected function is now confirmed and no longer flashing. Press the START/STOP button to continue cooking.

**To change the Temperature –** Press and hold the TEMP/PRESSURE button until the current temperature begins to flash. Rotate the Select and Confirm dial to the desired

temperature / pressure setting. The temperature will flash. To confirm the temperature / pressure setting, press the Select and Confirm dial, and the unit will continue cooking.

**To change the Time –** Press and hold the TIME button until the current time begins to flash. Rotate the Select and Confirm dial to the desired time setting. The time will flash. To confirm the time setting, press the Select and Confirm dial, and the unit will continue cooking. To stop cooking and return to the start-up screen, press and hold the START/STOP button.

**YOU SHOULD NEVER ATTEMPT TO OPEN THE LID WHILE PRESSURE COOKING.**

**NOTE:** During pressure cooking, when the unit has reached full pressure, it is normal to see a small gap between the lid and the housing. And possibly a little steam.

## KEEP WARM

### Automatic Keep Warm Feature

When timer reaches 00:00, the multicooker automatically shifts to Keep Warm mode. Keep Warm will appear in the LCD and unit will beep 4 times to indicate cooking is complete. The timer will count up to show how long the unit has been in Keep Warm.

### Independent Keep Warm Feature

Use to keep cooked food warm for serving.

1. Open the lid and place prepared hot ingredients into the cooking pot to be kept warm.
2. Close the lid. **NOTE:** There is no need to rotate lid to the closed position.
3. Power on the unit.
4. Rotate the Select and Confirm dial until Keep Warm is flashing. Press the Select and Confirm dial to confirm, then press the START/STOP button to start Keep Warm.
5. To adjust the 2-hour default Keep Warm time, press the TIME button and use the Select and Confirm dial to adjust time from 30 minutes up to 4 hours. Press the Select and Confirm dial to confirm the desired time, then press the START/STOP button to start Keep Warm. Timer will begin counting down.

   **NOTE:** Keep Warm time can be adjusted at any time by repeating step 5.

   **NOTE:** The Keep Warm setting should not be used for more than 12 hours. The quality or texture of the food will begin to change after 1 hour on Keep Warm. In the Keep Warm setting, a little condensation in the upper ring is normal.

## SAFETY FEATURES

There are six safety devices installed in the multicooker to assure its reliability.

1. **Open-and-Close Lid Safety Device**
   The appliance will not start pressurizing until the lid is closed and locked properly. The lid cannot be opened if the appliance is filled with pressure.
2. **Pressure Control Device**
   The correct pressure level is automatically maintained during the cooking cycle.
3. **Pressure Limit Valve**
   The pressure limit valve will release air automatically when the pressure inside exceeds the preset temperature.

   **NOTE:** Overfilling the multicooker (see Instructions for Use) may clog the pressure limit valve, which can cause excess pressure to develop.
4. **Pressure Relief Device**
   When the multicooker reaches the maximum allowable pressure and temperature, the cooking pot will move down until lid separates from the sealing ring, releasing air pressure.

5. **Thermal Control**
   The power will automatically shut off when the cooking pot temperature reaches the preset value, or the multicooker is heating without any food inside.
6. **Thermal Fuse**
   The circuit will be opened when the multi-cooker reaches the maximum temperature.

   **Power loss protection –** in the event there is a power outage while using your multicooker,the following will occur:

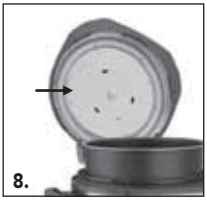
   - Power loss for less than 3 minutes: Unit will turn on and cooking will resume.
   - Power loss for more than 3 minutes: Unit will turn on and Steam Release button will flash, indicating the unit is still under pressure. Press the Steam Release button to release pressure and follow operating instructions to finish cooking.

## CLEANING AND MAINTENANCE

1. Unplug the power cord before cleaning.
2. Clean the outer body with a soft cloth, such as a paper towel or microfiber cloth. Do not immerse the outer body in water or pour water into it.
3. Remove the sealing ring assembly from the inside of the lid by grasping the knob and pulling. Set aside.
4. Ensure red float valve is clean and moves freely.
5. Remove the Steam Cover and then the pressure limit valve (figure 7) by gripping and pulling firmly upward. Rinse with warm water and dry.

7.

6. Clean the upper and underside of the lid with a cloth and warm water, including all areas on the underside. Dry completely, and replace pressure limit valve.
7. To clean sealing ring assembly, carefully remove flexible sealing ring and clean in the dishwasher or with a dampened cloth or microfiber cloth. Do not use chemical cleaners. Wash metal plate in the dishwasher or with warm water, dry thoroughly and replace sealing ring.
8. To clean the rubber grommet in center of sealing ring assembly, carefully remove it, clean it, and replace it.
9. Replace sealing ring assembly in lid. **BE SURE KNOB FACES OUT** (figure 8).


8.

10. Cooking pot is dishwasher safe. To hand-clean the pot, use a soft cloth or sponge and wipe.
11. To clean the condensation collector, remove and clean it with warm, soapy water, then reinstall it (figure 9).

9.

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

    **NOTE:** If scouring is necessary, use a nonabrasive cleaner or liquid detergent with nylon pad or brush.

## TIPS AND HINTS

- Many family favourites can be easily adapted for preparation in your Cuisinart® Meal Maker – soups, stews, side dishes and more.
- The amount of liquid needed when pressure cooking is much less than for traditional cooking methods.
- More nutrients are preserved during pressure cooking than with traditional cooking methods, as less liquid is used and thus fewer nutrients are lost to evaporation.
- To adapt your own recipes, find a similar one in our recipe booklet and use it as a guide. In general, cooking time will be at least one-third to one-half of the traditional cooking time. Reduce your cooking liquid by at least half (but ensure you have a minimum of 1 cup liquid)– you may need to "play" with your recipe to get it right. You may wish to add vegetables or cooked beans at the end of cooking to avoid overcooking. You can also use the cooking charts provided as a guide.

## COOKING GUIDES

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## PRESSURE HEAT-UP TIMES

When pressure cooking, remember that it will take approximately 5 to 40 minutes (depending on the starting temperature and recipe) for pressure to build and pressure cooking to begin.

# POULTRY AND MEAT COOKING GUIDE

Be sure to add at least 1 cup of liquid when pressure cooking meats for 45 minutes or less, and 1½ cups if cooking for longer amounts of time. Most items are cooked on High pressure or High Pressure + unless otherwise indicated. For best results and flavour, most poultry and meats benefit from browning first. Cooking times will vary slightly due to individual size of pieces and starting temperatures.

| FOOD | SETTING | COOKING TIME | PRESSURE RELEASE METHOD |
|---|---|---|---|
| **CHICKEN** | | | |
| **Whole,** up to 2kg | High + Pressure | 25 to 30 minutes | Quick Pressure Release |
| **Chicken Breast,** bone in, 1.3kg | Custom, High Pressure | 8 to 10 minutes | Quick Pressure Release |
| **Boneless Chicken Breast,** 1kg | Custom, High Pressure | 5 to 6 minutes | Quick Pressure Release |
| **Thighs/Legs,** bone in | Custom, High + Pressure | 9 to 12 minutes | Quick Pressure Release |
| **Thighs/Legs,** boneless | Custom, High Pressure | 8 to 10 minutes | Quick Pressure Release |
| **BEEF** | | | |
| **Pot Roast,** 1.3 – 1.5kg | Meat, High + Pressure | 60 to 90 minutes | Natural Pressure Release |
| **Brisket,** 500g – 1kg | Meat, High + Pressure | 55 minutes | Natural Pressure Release |
| **Corned Beef** | Meat, High + Pressure | 60 to 90 minutes | Natural Pressure Release |
| **Short Ribs,** 5-8cm thick | High + Pressure | 50 minutes | Natural Pressure Release |
| **Stew –** 3-5cm cubes | Meat, High + Pressure | 20 to 30 minutes | Natural Pressure Release (see recipe for Beef Stew for times with vegetables) |
| **LAMB** | | | |
| **Shanks,** four, 350g each | Meat, High + Pressure | 40 minutes | Natural Pressure Release |
| **Shoulder cubes** for stew, about 4cm | Meat, High Pressure | 20 to 25 minutes | Natural Pressure Release |
| **PORK** | | | |
| **Chops, Loin,** bone in, 2-3cm thick | Brown Meat / High Pressure | 4 to 5 minutes, brown first | Quick Pressure Release |
| **Boneless Shoulder Roast,** about 1.5kg | Meat, High + Pressure | 70 minutes | Natural Pressure Release or Combined |
| **Spareribs,** cut into 2 to 3 rib pieces | Meat, High + Pressure | 20 minutes | Quick Pressure Release |
| **Cubes for stew,** 5-7cm | | 15 to 20 minutes | Natural Pressure Release 10 minutes, then Quick Pressure Release |

# VEGETABLE COOKING GUIDE

Vegetables should be well washed and peeled if necessary. Vegetables cook very quickly – be sure to press STOP and use Quick Pressure Release immediately after audible beep sounds. If vegetables require more cooking, turn multicooker off, and cover to steam the vegetables until preferred texture is reached. Add ½ cup water or liquid for cooking. If pressure cooking frozen vegetables, 1 to 2 minutes additional cooking time and longer steaming time may be needed. When cooking vegetables, it is always best to undercook, then allow additional time to steam – to avoid overcooking. All cooking is on High pressure unless otherwise indicated.

| FOOD | SETTING | COOKING TIME | PRESSURE RELEASE METHOD |
|---|---|---|---|
| **Artichokes,** 4 medium/large, 225 – 300g each | Custom, High Pressure | 10 to 12 minutes | Quick Pressure Release |
| **Beans, Green or Yellow Waxy,** 500g, cut into 6cm lengths | Custom, High Pressure | 1 to 2 minutes | Quick Pressure Release |
| **Beets,** medium-large | Custom, High Pressure | 15 minutes | Quick Pressure Release |
| **Broccoli,** cut into large florets | Custom, High Pressure | 2 to 3 minutes | Quick Pressure Release |
| **Cauliflower,** cut into large florets | Custom, High Pressure + | 2 to 3 minutes | Quick Pressure Release |
| **Carrots,** cut into 6cm lengths – or "baby cut" | Custom, High Pressure | 8-10 minutes | Quick Pressure Release |
| **Carrots,** 2cm slices | Custom, High Pressure + | 5 minutes | Quick Pressure Release |
| **Corn,** 4 to 6 ears (use trivet/rack) | Custom, High Pressure | 4 minutes | Quick Pressure Release |
| **Greens,** collards, kale, cut into 3cm strips | Custom, High Pressure | 1-2 minutes | Quick Pressure Release |
| **Onions,** baby, peeled | Custom, High Pressure | 2 to 4 minutes | Quick Pressure Release |
| **Parsnips,** peeled, cut into 2-inch pieces | Custom, High Pressure | 5 minutes | Quick Pressure Release |
| **Pumpkin** peeled, cut into 2cm wide pieces | Custom, High Pressure | 5 minutes | Quick Pressure Release |
| **POTATOES** | | | |
| **White,** medium, quartered | Custom, High Pressure | 5 to 7 minutes | Quick Pressure Release |
| **Red,** new (60 – 75g each) | Custom, High Pressure | 5 to 8 minutes | Quick Pressure Release |
| **Sweet,** 6cm cubes | Custom, High Pressure | 4 to 5 minutes | Quick Pressure Release |
| **Acorn,** halved and seeded | Custom, High Pressure | 5 minutes | Quick Pressure Release |
| **Butternut,** peeled and sliced | Custom, High Pressure | 5 minutes | Quick Pressure Release |
| **Squash, Yellow Crookneck or Zucchini,** cut into 2cm slices | Custom, High Pressure | 2 minutes | Quick Pressure Release |
| Brussel Sprouts, halved | Custom, High Pressure | 5 minutes | Quick Pressure Release |

## GRAIN COOKING GUIDE

| GRAINS (1 CUP) | SETTING | COOKING TIME MINUTES (HIGH PRESSURE) | LIQUID NEEDED | PRESSURE RELEASE METHOD |
|---|---|---|---|---|
| **Barley (pearl)** | Rice / Grain | 25 minutes | 3 cups | Quick Pressure Release |
| **Brown Rice** | Rice / Grain | 25 minutes | 2 cups | Quick Pressure Release |
| **Bulgur** | Rice / Grain | 20 minutes | 2 cups | Quick Pressure Release |
| **Farro (whole grain)** | Rice / Grain | 25 minutes | 3 cups | Quick Pressure Release |
| **Quinoa** | Rice / Grain | 25 minutes | 1½ cups | Quick Pressure Release |
| **White Rice (long grain)** | Rice / Grain | 25 minutes | 1½ cups | Quick Pressure Release |
| **Wild Rice** | Rice / Grain | 25 minutes | 3 to 4 cups | Quick Pressure Release |

## BEANS COOKING GUIDE

| BEANS (1 CUP) (+ 8 CUPS WATER) | SETTING | COOKING TIME (SOAKED OVERNIGHT) | COOKING TIME (UNSOAKED) | YIELD |
|---|---|---|---|---|
| **Black Beans** | Beans, High Pressure | 5 minutes | 45 minutes | 2 cups |
| **Cannellini** | Beans, High Pressure | 4 minutes | 50 minutes | 2 cups |
| **Chickpeas (Garbanzo Beans)** | Beans, High Pressure | 5 minutes | 50 minutes | 2½ cups |
| **Great Northern** | Beans, High Pressure | 4 minutes | 50 minutes | 2¼ cups |
| **Lentils** | Beans, High Pressure | N/A | N/A | N/A |
| **Pinto** | Beans, High Pressure | 5 minutes | 50 minutes | 2¼ cups |
| **Navy Beans** | Beans, High Pressure | 30 minutes | 50 minutes | 2 cups |
| **Red Beans** | Beans, High Pressure | 5 minutes | 50 minutes | 2 cups |
| **Split Peas** | Beans, High Pressure | N/A | N/A | N/A |

**Note: All Bean Cooking is with Quick Pressure Release.**

# TROUBLESHOOTING

| SYMPTOM | POSSIBLE REASONS | SOLUTIONS |
|---|---|---|
| **Lid does not lock.** | The sealing ring assembly is not properly installed in lid. | Re-install the sealing ring assembly as instructed in INSTRUCTIONS FOR USE, page 7. |
| **Cannot open the lid after releasing the pressure.** | The red float valve is still up. | Press the steam release button again. |
| **Air escapes from the rim of the lid.** | No sealing ring was installed. | Install the sealing ring. |
| | Food residue on sealing ring. | Clean sealing ring. |
| | Sealing ring is worn out. | Replace the sealing ring. |
| **Air continuously escapes from the red float valve.** | Food stuck on the sealing ring of the red float valve. | Clean the sealing ring. |
| | The sealing ring on the float valve is worn out. | Replace the sealing ring. |
| **The red float valve will not rise.** | The pressure limit valve is not placed properly. | See Before First Use, #2, page 7. |
| | Not enough liquid. | Check recipe for proper quantities. |
| | Air escaping from the rim of the lid and/or the pressure limit valve. | Email customer service on aus_cuisinart@conair.com. |
| | The red float valve could be stuck. | Clean the sealing ring. |
| **Unit shuts off when START is pressed to begin pressure cooking.** | Sauté/Brown function was just used and temperature in unit is higher than pressure cooking temperature, so safety shutoff occurs. | After Sauté/Brown, let unit cool down for 2 or 3 minutes before you start pressure cooking, or add 1 cup or more of liquid to the unit. |
| **The word LID appears in LCD.** | The lid is not closed properly. | Turn the lid handle clockwise to close the lid into place. |
| **The Steam Release icon is flashing.** | There is still pressure inside the unit. | Press the steam release button and hold for 3 seconds until pressure is released from the unit. |
| **It is difficult to close the lid.** | The cooking pot is still hot, causing steam to push the lid open. | Allow contents to cool down for several minutes before fully engaging the lid. |
| **Air is escaping from the steam cover.** | The pressure limit valve is not properly positioned. | Remove the steam cover and ensure the pressure limit valve is properly installed. |
| **LCD displays "E1" and beeps 10 times.** | Thermal control malfunction | Email customer service on aus_cuisinart@conair.com. |
| **LCD displays "E2" and beeps 10 times.** | Thermal control malfunction | Email customer service on aus_cuisinart@conair.com.. |

## NOTES:

## NOTES:

Scan to access 25 mouth watering recipes you can create in the Cuisinart Meal Maker.

Cuisinart®

# Recipe Booklet

## Meal Maker Multicooker

Cuisinart®

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| 100 | 95 | 90 | 85 | 80 | 75 | 70 | 65 | 60 | 55 | 50 | 45 | 40 |
| 100 | 95 | 90 | 85 | 80 | 75 | 70 | 65 | 60 | 55 | 50 | 45 | 40 |
| 100 | 95 | 90 | 85 | 80 | 75 | 70 | 65 | 60 | 55 | 50 | 45 | 40 |
| 100 | 95 | 90 | 85 | 80 | 75 | 70 | 65 | 60 | 55 | 50 | 45 | 40 |