

# nutrichef



## PKPC35 6.5QT(6L) Multi Cooker User Manual

**FOR HOUSEHOLD AND INDOOR USE ONLY**

**Please read these important safety instructions before use  
and retain for future reference**

## **Important Safeguards for Your Multi-Cooker**

- To eliminate a choking hazard for young children, remove and safely discard the protective cover that is fitted to the power 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.

- 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.
- 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 power 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.

## Important Safeguards for All Electrical Appliances

- Fully unwind the power cord before use.
- Do not let the power 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 power cord, power 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.
- 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 power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised PyleUSA 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.

### • **SAVE THESE INSTRUCTIONS**

## **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.

## **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.
- 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.

## PARTS



1. Lid handle
2. Glass lid
3. Removeable Inner pot
4. Side handle
5. Housing
6. Control panel
7. Base
8. Arrow indicated setting selected
9. Knob

## Accessories:

1. Sous Vide rack (SUS 304)



## Before First Use

1. Remove all packing materials and literature. There is a thin, clear overlay on the control panel. Gently remove the clear piece.
2. Wash the removable inner pot and rack in the dishwasher or with warm soapy water. Rinse and dry thoroughly. Lid must be washed with warm soapy water, rinse and dry. Lid and housing CANNOT go in dishwasher.
3. Before placing the removable cooking bowl in the stainless steel housing, ensure the exterior is clean and dry.

**NEVER immerse the housing in water or any other liquid.**

**NOTE: A minimal smell and smoke will occur from the initial use. It comes from the protective substance applied to the heating elements during the manufacturing. This is normal and harmless.**

## How To Operate

Before placing the inner pot in the housing, make sure the unit is clean and dry.

1. Plug in the unit, the power will be on. Place inner pot in the housing.
2. Turn the “Knob” to choose your desired function. Keep turning the knob until the arrow on the display screen points to your desired setting.
3. Press “Timer/Temp” once if you want to change temperature of Bake, Roast, Sauté. The temperature number will be flashing. Turn the knob for “+” and “-” to increase or decrease the temperature.
4. Press “Timer/Temp” again to set your desired time. The Time will be flashing. Turn the knob for “+” and “-” to increase or decrease time.
5. Press the “knob” to start the cooking process. The appliance will also start heating in 10 seconds without pressing it.

**NOTE: During cooking, if you want to adjust the time and temperature you can press “Timer/Temp” then turn the knob for “+” & “-” to make adjustment and press the “knob” to restart the heating.**

6. When it is finished, press “the knob” to stop heating and unplug the power to shut off.

**NOTE: The inner pot consists of a nonstick surface. To avoid scratching the non-stick surface, please use wooden or plastic utensils.**

## PRESET FUNCTION

This function allows you to begin cooking food up to 24 hours later in half hour increments. You can use the “Preset “ setting with the slow cook, steam, rice, stew, roast and keep warm.

**CAUTION:** Perishable foods such as meat and poultry products, fish, cheese and dairy products cannot be left at room temperature for more than 2 hours. (No longer than 1 hour when the room temperature is above 90°F.) When cooking these foods, do not set the delay time function for more than 1-2 hours.

1. After you choose the desired function, time and temperature, press “Preset”.
2. Turn the knob for “+” and “-” to increase or reduce the time.
3. When the setting is finished, press the “knob” to start preset process. The heating will start after the preset time is finished.
4. The preset time is 2 hours. During preset function if you want to adjust the time you can press “Preset” then turn the knob for “+” & “-” to make adjustment and press the “knob” to restart the preset function.
5. The preset time will show on the control panel until it has counted down. It will then switch to the chosen setting.

## Using the Sous Vide Function

### A. Preparation

1. Make sure that the power outlet is switched off and that the multi-cooker is unplugged from the power outlet.
2. Sit the Multi-Cooker on a stable, level, heat-resistant surface, at least 75cm (30”) above the floor, with at least 5cm (2”) space all round it.
3. Keep it away from cupboards, curtains, anything combustible, and anything that might be damaged by heat or steam.
4. To vacuum seal the food in the suitable size food saving bags.
5. Fill the pot with water.

### B. Cooking the food

1. Cover the lid machine is illuminated.
2. Turn the knob for “+” and “-“ to chose sous vide function in LCD screen.
3. The default temperature is 130°F and 8 hours, press the “Temp/timer” and turn the knob to set wanted time, and then press “Temp/timer“ again to adjust temperature.
4. Turn the knob for “+” and “-” to add or less temperature and hours figures, the temperature can be adjusted from 115 to 205°F by 1°F adjustment, and cooking time can add to maximum of 72 hours by 30 minutes adjustment.



5. When the setting is finished, press the “knob” button to start cooking process.
6. When the target temperature is reached the buzzer rings 3 times.
7. Put the sealed food pack into the water; ensure the food pack is fully immersed in the water.  
Use the Sous Vide rack to separate the food pack if a lot packs need be cooked.
8. Turn the “Knob” to start cooking process and time counts down. If want to stop the cooking, press the “knob” button to stop cooking process.
9. If want to re-start the sous vide cooking mode, need to re-set the time and temperature and then press the “knob”.

### **Using the Steam Function**

1. Plug in the unit.
2. Turn the “knob” button, until the arrow points to “Steam”, select the “Steam” function.
3. Press “Timer/Temp” and turn the knob for “+” and “-” to adjust cooking time you need, the timer can be adjusted from 10 mins to 1.5 hours by 10mins. The default time is 30minutes.
4. Press the “knob” button to start working, the machine start steaming. The appliance will also start heating in 10seconds without pressing it.
5. When it is finished, the unit will beep and turn off automatically. Press the knob” Start/Stop” to stop heating at anytime. Unplug the power to shut off.

**NOTE: This function is required lid close. Place the rack in the bottom of the inner pot. Add at least 12oz of water , so the rack is above the liquid. Do not fill the food with water in the pot more than 2/3 full.**

### **Using the Rice Function**

Similar to rice cookers, it will detect the temperature at the bottom. Once it reaches it, it will display 10 minutes and the countdown will start. Once complete, it will automatically switch to **KEEP WARM**. You can not adjust the temperature or time. The display will be blank.

1. Add water to the inner pot.
2. Plug in the unit.
3. Turn the “knob” button, until the arrow points to “Rice”, select the “Rice” function.

4. Press the “knob” button to start, the machine start cooking. The appliance will also start heating in 10seconds without pressing it.

5. When it is finished, Press the” knob” to stop heating and unplug the power to shut off.

**NOTE: This function is required lid close. Rinse your rice in the inner pot until the water runs clear. Tilt the bowl over the sink and pour the starchy water down the drain, while keeping rice in the pot. For softer rice, let it soak for an extra 10-20 minutes.**

### **Using the Stew Function**

1. Prepare your food to be cooked. Place the food inside the inner bowl.

2. Plug in the unit.

3. Turn the “knob” button, until the arrow points to “Stew”, select the “Stew” function.

4. Press “Timer/Temp” and turn the knob for “+” and “-”to adjust time you need, the timer can be adjusted from 1 to 5 hours by 10mins. The default time is 2H.

5. Press the “knob” button to start, the machine start cooking. The appliance will also start heating in 10seconds without pressing it.

6. When it is finished, the unit will beep and turn off automatically. Press the” knob” to stop heating at anytime. Unplug the power to shut off.

**NOTE: This function is required lid close. The timer will not begin to count down unit it reaches a boil.During the cooking, if you want to adjust the time you can press “Timer/Temp” then turn the knob for “+” & “-” to make adjustment and press the “knob” to restart the heating. It will only time count down when the temperature is reached 188 °F**

### **Using the Yogurt Function**

1. Plug in the unit.

2. Turn the “knob” button, until the arrow points to “Yogurt”, select the “Yogurt” function.

3. Press “Timer/Temp” and turn the knob for “+” and “-”to adjust time you need, the timer can be adjusted from 4 to 8 hours by 30mins. The default time is 8H.

4. Press the “knob” button to start, the machine start cooking.

The appliance will also start heating in 10seconds without pressing it.

5. When it is finished, the unit will beep and turn off automatically. Press the” knob” to stop heating at anytime. Unplug the power to shut off.

**NOTE: This function is required lid close.**

### Using the Slow Cook Function

1. Plug in the unit.
2. Turn the “knob” button, until the arrow points to “Slow cooker”, select the “Slow cooker” function, you can chose “H”(high) or “L”(Low) settings.
3. Press “Timer/Temp” button to start, turn the knob for “+”and “-” to increase or decrease the time. The timer can be adjusted from 4 to 12 hours by 30mins. The default time is 6H (High) & 8H (Low) settings.
4. Press the “knob” to start the cooking process, the machine start cooking. The appliance will also start heating in 10seconds without pressing it.
5. When it is finished, the unit will beep and go to Keep Warm for two hours. Press the” knob” to stop heating at anytime. Unplug the power to shut off.

**NOTE: This function is required lid close. This has bottom and side heating. The control panel will only display the time. During the cooking, if you want to adjust the temperature you can press “Timer/Temp” then turn the knob for “+” & “-” to make adjustment and press the “knob” to restart the heating.**

### Using the Keep Warm Function

1. Plug in the unit.
2. Turn the “knob” button, until the arrow points to “Keep warm” button , select the “Keep warm” function.
3. Press “Timer/Temp” button to start, turn the knob for “+”and “-” to increase or decrease the time. The timer can be adjusted from 1 to 8 hours by 30mins. The default time is 2H.
4. Press the “knob” button to start, the machine start cooking. The appliance will also start heating in 10seconds without pressing it.
5. When it is finished, Press” the knob” to stop heating at anytime. Unplug the power to shut off.

### Using the Saute Function

1. Plug in the unit.
2. Turn the “knob” button, until the arrow points to “Saute” button, select the “Saute” function.
3. Press “Timer/Temp” and turn the knob for “+” and “-”to adjust temperature and the timer you need, the temperature can be adjusted from 375 to 395 °F by 5 °F , the default temperature is 390°F. And the timer you can adjust it from 5mins to 2H by 5mins, the default time is 10mins.

4. Press the “knob” button to start, the machine start cooking. The appliance will also start heating in 10seconds without pressing it.
5. When it is finished, the unit will beep and turn off automatically. Press the” knob” to stop heating at anytime.

Unplug the power to shut off.

**NOTE: This function is required lid open, you can use a scoop to stir the food. Bottom heat is used for this setting.**

### **Using the Roast Function**

1. Put the food on Roast rack and put them into pot.
2. Plug in the unit.
3. Turn the “knob” button, until the arrow points to “Roast” button, select the “Roast” function.
4. Press “Timer/Temp ”to set your desired time and temperature. Turn the knob for “+” and “-”to adjust temperature from 300 to 395 °F by 5 °F, the default temperature is 355°F . And adjust time from 30mins to 3 hours by 10mins, the default time is 1H.
5. Press the “knob” button to start working, the machine start roasting. The appliance will also start heating in 10seconds without pressing it.
6. When it is finished, the unit will beep. Press the ” knob” to stop heating. Unplug the power to shut off.

**NOTE: This function is required lid close. This has bottom and side heating.**

### **Using the Bake Function**

1. Prepare your food to be baked. Place the batter in the inner bowl or in a pan that will fit inside the inner bowl. If using a pan, place the rack on the bottom. Place prepared pan on the rack.
2. Plug in the unit.
3. Turn the “knob” button, until the arrow points to “Bake” function, select the “Bake” function.
4. Press “Timer/Temp ”to set your desired time and temperature. Turn the knob for “+” and “-”to adjust temperature from 230 to 355°F by 5°F, the default temperature is 320°F . And adjust time from 20mins to 4 hours by 10mins, the default time is 1H.
5. Press the “knob” button to start working, the machine start baking. The appliance will also start heating in 10seconds without pressing it.
6. When it is finished, the unit will beep and turn off automatically. Press the” Knob” to stop heating at anytime. Unplug the power to shut off.

**NOTE: This function is required lid close. This uses bottom and side heating. Place batter or dough directly in the inner pot or in a separate pan that fits in the inner pot. Use the temperature and time per your recipe. During the cooking, if you want to adjust the time and temperature you can press “Timer/Temp” then turn the knob for “+” & “-” to make adjustment and press the “knob” to restart the heating.**

## **CLEANING & MAINTENANCE**

Clean after each use.

1. Switch off and unplug the Multi-Cooker and allow to cool completely.
2. Wash detachable 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 coating. Never immerse the cooker body in water.
4. Any other servicing should be performed by an authorized service representative.

## **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.