

# Cuisinart®



## Instruction & Recipe Booklet

### Cook Central 3-in-1 Multicooker - MSC-600XA

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:

- Never leave unattended while cooking to avoid possibility of fire.
- This appliance is intended for **HOUSEHOLD USE ONLY** and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farmhouses;
  - clients in hotels, motels and other residential type environments;
  - bed and breakfast settings
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack experience and knowledge unless, they have been given instruction and/or guidance concerning use of the appliance by a person responsible for their safety.
- Use only on an appropriate benchtop and indoors only, sitting away from flammable materials such as curtains, draperies and walls of similar nature as a fire may occur if comes in contact or becomes covered during operation.
- Do not place on or near a hot gas, electric burner, or in a heated oven.
- Do not use appliance for other than its intended use.
- This multicooker is not a deep fryer.
- This appliance is under 220V~240V use only. Check voltage to be sure the voltage indicated on the nameplate agrees with your voltage.
- Always attach plug to multicooker first, then plug cord to wall outlet. To safely disconnect, press the START/STOP button to stop cooking cycle and remove plug from electrical outlet.
- To avoid the possibility of the multicooker being accidentally pulled off the working area, which could result in damage to the unit or personal injury, do not let the cord hang over the edge of a table or benchtop.
- To avoid damage to the cord and possible fire or electrocution hazard, do not let cord come into contact with any hot surfaces including a stovetop.

- Do not operate this appliance if it has been dropped or damaged (including the cord) in any manner or is not operating correctly.
- Do not operate this appliance in an appliance cabinet or under a wall cabinet. When storing in an appliance cabinet, always unplug the multicooker from the electrical outlet. Not doing so could create a risk of fire, especially if the multicooker is in contact with the walls of any cabinetry or on closing the cabinet door and touching the multicooker.
- Keep hands hair and clothing away during operation to reduce the risk of injury.
- Always unplug from the electrical outlet when not in use before putting on or taking off parts and before cleaning.
- The use of attachments not recommended by Cuisinart may be hazardous.
- At no time, before or during cooking and cleaning immerse multicooker, plug or cord in water, or any other liquids similarly under running water too – this is to protect against the starting of a fire and electric shock that could induce injury to persons. If the multicooker, plug or cord should fall into water or other liquids, unplug the cord from the electrical output immediately. **DO NOT** reach into the water.
- The temperature of accessible surfaces may be high when the appliance is operating. Surfaces marked with this symbol will be very hot to touch during use – only use handles and/or knobs. **DO NOT TOUCH** until the multicooker has cooled down.
- Avoid sudden temperature changes, such as adding refrigerated foods into the glass dish.
- Only cook in the pot provided or in containers placed on the cooking rack in the provided pot
- A heated pot may damage benchtops tables. When removing the hot pot from the multicooker, do not place it directly on any unprotected surface. Always set on a heat-protective surface e.g. a trivet or rack.
- Do not place sealed or airtight containers in the cooking pot.
- Do not place paper, cardboard, plastic or similar products in the cooking pot.
- Use extreme caution when removing lid and steaming tray or when moving the multicooker itself that may be very hot.
- Extreme caution must be used when moving the multicooker containing hot oil or other hot liquids.

- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.

# SPECIAL CORDSET INSTRUCTIONS

A short power supply cord is provided to reduce the risks resulting from 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 tripped over unintentionally or pulled on by children.

# SAVE THESE INSTRUCTIONS

## BEFORE THE FIRST USE

Before using your Cook Central 3-in-1 Multicooker for the first time, remove any dust from shipping by wiping the housing and control panel.

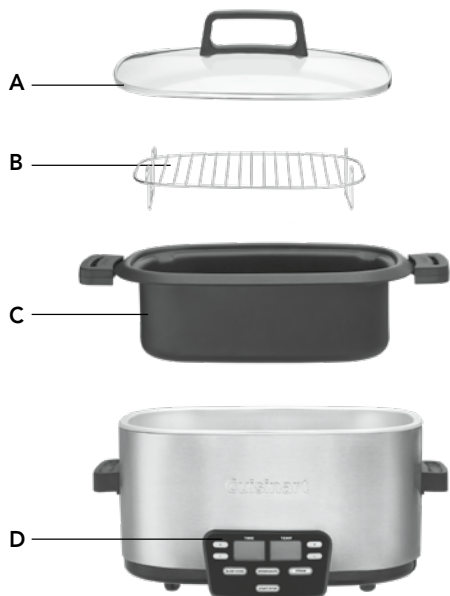
Be sure to thoroughly clean all accessories before first use. The removable glass lid, steaming rack and aluminium cooking pot should be hand-washed in hot, sudsy water and thoroughly rinsed.

Before using your Cook Central 3-in-1 Multicooker, ensure it is 15cm away from the wall or from any items on the benchtop. Do not use on heat-sensitive surfaces.

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## PARTS & FEATURES



### A. Glass Lid with Handle

Check the progress of a dish without releasing heat

### B. Steaming Rack

Elevates ingredients for steaming

### C. 5.7L Nonstick Aluminum Cooking Pot

Spreads heat evenly to perfectly brown & sauté ingredients right in unit

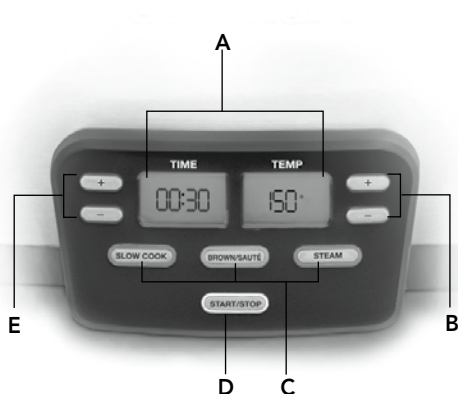
### D. Control Panel

See below for more detail

### E. BPA Free (not shown)

All parts that come into contact with food are BPA free

## GETTING TO KNOW YOUR CONTROL PANEL



### A. Blue Backlit LCD Display

Side-by-side display shows cooking time & temperature

### B. Temperature Directionals

Use to set cooking temperatures. Press & hold to scroll quickly; press & release to advance more slowly

### C. Cooking Function Buttons

SLOW COOK, BROWN/SAUTÉ or STEAM

### D. Start/Stop Button

Starts and stops cooking function

### E. Time Directionals

Use to set cooking time. Press & hold to scroll quickly; press & release to advance more slowly

# OPERATING INSTRUCTIONS

Cooking is simple with the Cook Central® 3-in-1 Multicooker.

1. Select cooking function.
2. Set desired cooking time and temperature.
3. Press START/STOP to begin cooking.
4. To turn off the unit at any time during cooking, press START/STOP.

**NOTE:** The unit is hot. Always use pot holders during and after cooking, and always lift the lid away from you.

## COOKING FUNCTIONS BROWN & SAUTÉ

1. Press BROWN/SAUTÉ. A preset temperature of 175°C will flash, as this is the most commonly used Brown/Sauté temperature.
2. Press Temperature Directionals to select a different temperature (from 65°C to 200°C).
3. Press the START/STOP button to begin preheating. Selected temperature will flash during heatup.
4. When selected temperature is reached, two beeps will sound. Add ingredients to cooking pot—for best results, do not crowd pot.
5. Once cooking is complete, press START/STOP to stop cooking, or if you've browned ingredients as a first step, switch to the SLOW COOK function now. There is no need to press START/STOP again, as the unit is already cooking.

**NOTE:** Though browning is usually a hands-on task, you can set a cooking time with the Time Directionals. Countdown will start when selected temperature is reached and unit will automatically shut off when countdown is complete.

## SLOW COOK

1. Fill cooking pot with ingredients and cover with lid.
2. Press SLOW COOK. A preset temperature setting of LOW will flash, as this is the most commonly used Slow Cook setting.

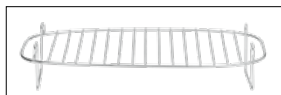
3. Select High, Low, Simmer or Warm for preprogrammed temperature selection. Refer to chart on page 6 for more information.
4. Set desired cooking time (up to 24 hours) with Time Directionals.
5. Press the START/STOP button to begin cooking. Selected time and temperature setting (High, Low, Simmer or Warm) will be displayed.

**NOTE:** If you browned ingredients before switching to slow cooking, the unit is already on, so Step 5 is not necessary.

6. When slow cooking on High, Low or Simmer, the unit will beep five times at the end of the cooking time and will automatically switch to the Keep Warm setting for 8 hours.
7. When Warm time elapses, one beep will sound and heater will turn off.
8. To turn the heater off manually at any time, press the START/STOP button.

## STEAM

1. Place no more than 1.9 litres of water or other liquid in cooking pot and insert steaming rack as shown below; cover with lid.



2. Press STEAM. Steaming temperature cannot be changed.
3. Set desired cooking time (up to 1½ hours) by pressing Time Directionals.
4. Press the START/STOP button to start preheating. Selected time and temperature will flash as unit heats up.
5. When steaming temperature is reached, the unit will beep two times and the timer will begin counting down cooking time.
6. Carefully lift lid away from you and place food on rack, starting in the middle and working your way out. Be sure to cover pot with lid again.
7. When cooking time is completed, the unit will beep five times and the heater will turn off automatically.
8. Carefully remove food from pot with spoon, fork or tongs.
9. To turn the heater off manually at any time, press the START/STOP button.

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**NOTE:** If all water has boiled away, the unit will shut off, so be sure to add enough for the desired steaming task.

## CHANGING SETTINGS

Switching functions during cooking is easy. Press the desired new cooking function button and the unit will adjust to the default settings for your selection.

Set your desired time and temperature as needed. You can also adjust cooking time or temperature at any point with the Time/Temperature Directionals.

Do not press START/STOP to select new settings. The unit is already on and cooking.

## COOKING WITHOUT A TIMER

If you do not wish to program a time, the unit will cook at the selected temperature until you manually turn the heater off.

The heater will also turn off automatically after the maximum allowable time for the selected function has been reached.

## SLEEP MODE

The multicooker is equipped with a power-saving Sleep mode that will turn off the lights if the multicooker is not being used. The unit will also enter sleep mode if you manually stop cooking.

Press any button, except Start/Stop, to “wake up” the unit and operate as normal.

## QUICK TIPS

### BROWN/SAUTÉ

Use Brown/Sauté as you would a skillet or sauté pan on the stovetop for a variety of recipes.

Prepare a quickly sautéed skillet dish, or brown food right in the pot as the first step in many braised or slow-cooked family favorites.

To reheat foods, use Brown/Sauté at 175°C and stir until all ingredients are warmed through. Switch to Slow Cook/Warm until ready to serve.

### SLOW COOKING

Three slow cooking settings are available to prepare a wide variety of flavourful slow-cooked dishes. You can adapt many recipes to slow down cooking times, or speed it up; select what suits you and coordinate delicious meals to your timetable. If you're starting a dish later in the day, select the HIGH setting to ensure your food is cooked, warm and ready when you'd like to serve, or alternatively select the LOW or SIMMER setting for recipes that take longer to cook.

The Simmer and Low settings are usually used for recipes that cook longer. When starting a dish later in the day, select the High setting to ensure that food is cooked, warm, and ready when you'd like to eat.

To reheat foods, use Brown/Sauté at 175°C and stir until all ingredients are warmed through. Then switch to Slow Cook/Warm until ready to serve.

### STEAMING

Steaming is one of the healthiest methods of cooking. No butter or oil is required and fewer nutrients are lost in the steaming process. Four cups/ 1 litre of water is used for basic steaming unless otherwise specified.

# QUICK TIPS GUIDES

## SLOW COOKING

Setting	Notes	Temp.	Timer
HIGH	Use this setting for a quicker slow cook or when "baking" e.g. <ul style="list-style-type: none"><li>• Potatoes</li><li>• Casseroles</li><li>• Puddings</li><li>• Rolls</li></ul>	74°C-100°C	Programmable up to 24 hours then up to 8 hours on WARM.
LOW	Use this setting for a typical "slow cook" e.g. <ul style="list-style-type: none"><li>• Braises</li><li>• Roasts</li><li>• Casseroles</li><li>• Shanks</li><li>• Chops</li><li>• Less-tender cut meats</li></ul>	74°C-93°C	Programmable up to 24 hours then up to 8 hours on WARM.
SIMMER	Use this setting to blend & intensify flavours e.g. <ul style="list-style-type: none"><li>•Soups</li><li>•Casseroles</li><li>• Stocks</li></ul>	74°C-85°C	Programmable up to 24 hours then up to 8 hours on WARM.
WARM	This is NOT a cooking function.  This setting is intended, only with preheated foods.	74°C	Defaults to WARM once time has expired or is programmable up to 8 hours.

## SUGGESTED CUTS OF MEAT FOR SLOW COOKING

BEEF/VEAL	PORK	LAMB	POULTRY	GAME
Choose cuts that are full of flavour & benefit from braising to tenderise.	Less tender cuts work best. Tenderloin will become tough if slow cooked.	Choose flavorful cuts that benefit from braising to tenderise.	Best choice – dark meat – bone-in. Breast meat can become dry when Slow Cooked.	Game generally tends to be less tender; therefore it is perfect for Slow Cooking.
Pot roast, brisket, short ribs, bottom round, chuck or rump roast, chuck shoulder steak, veal shanks	Pork shoulder pieces; sausages; country style pork ribs (bone-in); pork shoulder or blade roast	Lamb shoulder; lamb stew meat; lamb shanks	Chicken or turkey legs & thighs	Venison roasts or stew meat, pheasant, duck thighs & legs



## STEAMING

Food	Amount	Preparation	Cooking Time
Artichokes	6 individual	trimmed – see recipe page 25	45 – 60 mins
Asparagus	450g medium	trimmed	4 – 7 mins
Broccoli	1 bunch (about 480g-600g)	5 cm florets	7 – 10 mins
Carrots, baby	450g	whole	10 – 12 mins
Cauliflower	1 small head (about 20 oz.)	5 cm florets	7 – 9 mins
Corn	4 ears	husked	10 – 12 mins
Green Beans	450g	trimmed	8 – 10 mins
Peas, snow	450g	trimmed	4 mins
Potatoes, new	450g	quartered/halved	15 – 20 mins
Potatoes, mixed (medium sized)	480g-600g	1 cm thick slices	15 – 20 mins
Potatoes, sweet	480g-600g	1 cm thick slices	10 – 15 mins
Squash, summer/zucchini	450g	1 cm thick slices	5 – 8 mins
Chicken	350g (approx. 2 chicken breast fillets)	Whole	12 – 15 mins
Prawns* (Green/Raw)	450g medium	peeled & deveined	4 – 5 mins
Fish Fillets (salmon, kingfish, barramundi)	450g	cut into portion sizes	8 – 12 mins

\*3 cups of water should be used here

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## CLEANING & MAINTENANCE

All removable parts are dishwasher safe.

- Unplug unit and allow it to cool completely before cleaning.
- Never immerse unit in water or other liquids.
- To clean the housing and control panel, simply wipe with a clean damp cloth.
- Wash cooking pot, lid and rack with warm soapy water and rinse thoroughly. Or, clean in top rack of dishwasher.
- Dry all parts after every use.
- Any other servicing should be performed by an authorized service representative.

**NOTE:** If food residue sticks or burns onto cooking pot surface, fill pot with warm soapy water and allow to soak before cleaning. If scouring is necessary, use a nonabrasive cleanser or liquid detergent with a nylon pad or brush.

# TROUBLESHOOTING

Subject	Question	Answer/Solution
Power	Why won't my unit turn on?	Make sure your unit is plugged into a functional outlet.
		Contact Customer Service at 1800 808 971.
	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 1800 808 971.
		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.
Error Code	Err	The unit has overheated. Let it cool down and try again. If problem persists, contact Customer Service at 1800 808 971
Programming	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 you do not need to hit the START/STOP button again. In fact, doing so will turn the unit off. Simply press the new function and/or desired settings; the unit will switch automatically and adjust itself accordingly.
Cooking	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 must 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.
Cleaning	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.

NOTES:

# **Cuisinart®**

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