

CURTIS STONE



CARE & USAGE INSTRUCTIONS

2QT MULTI COOKER

INSTRUCTIONS D'UTILISATION
FABRICANT DE COLLATIONS

Dura-Pan

IMPORTANT SAFEGUARDS

WHEN USING AN ELECTRICAL PRODUCT, ESPECIALLY WHEN CHILDREN ARE PRESENT, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE TAKEN, INCLUDING THE FOLLOWING:

- 1 Read all instructions.
- 2 Please check if the voltage marked on the product matches the local power supply voltage, before connecting the product to the power supply.
- 3 DO NOT use this product if the Plug, Power Cord, or the product is damaged.
- 4 This product is not intended for people (including children) with reduced physical, sensory, or mental capabilities, or those who lack relevant experience and knowledge, unless someone responsible for their safety supervises or directs use of the product.
- 5 Keep the product and its cables out of the reach of children.
- 6 Keep the Power Cord away from hot surfaces.
- 7 Always place and use this product on a dry, stable, and level surface.
- 8 This product cannot be operated with an external timer or a separate remote control system.
- 9 DO NOT use this product for any purpose other than as described in this user manual.
- 10 DO NOT let the Power Cord hang over edge of table or counter, or touch hot surfaces.
- 11 DO NOT immerse the Multi Cooker in water. To protect against electrical shock, do not immerse the Power Cord, Plug, or product in any liquid.
- 12 For indoor use only. Not intended for outdoor use.
- 13 If this product begins to malfunction during use, immediately unplug the Power Cord.
- 14 DO NOT use or attempt to repair a malfunctioning product.
- 15 **WARNING:** This electrical product contains a heating function. All surfaces can develop high temperatures. Since temperatures are differently perceived by different persons, this equipment should be used with CAUTION.
- 16 Always operate the product on a horizontal surface that is level, stable, and noncombustible.
- 17 DO NOT place the product on a cooktop, even if the cooktop is cool, because you could accidentally turn the cooktop on, causing a fire.
- 18 Always unplug the product after use and then allow the product to cool for 30 minutes before handling, cleaning, or storing.
- 19 Extreme caution must be used when moving an appliance containing hot liquids.
- 20 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 21 Always attach Power Cord to appliance first, then plug into the power outlet.
- 22 Unplug from outlet when not in use, and before cleaning.
- 23 This product has a polarized plug (one blade is wider than another). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
- 24 Ensure Cooking Pot is inserted in the Cooker Base before adding ingredients in Multi Cooker.
- 25 Before inserting Cooking Pot, always check and clean the surface of the Cooker Base to ensure no stray particles are on the heating element.

SPECIAL CORD INSTRUCTIONS

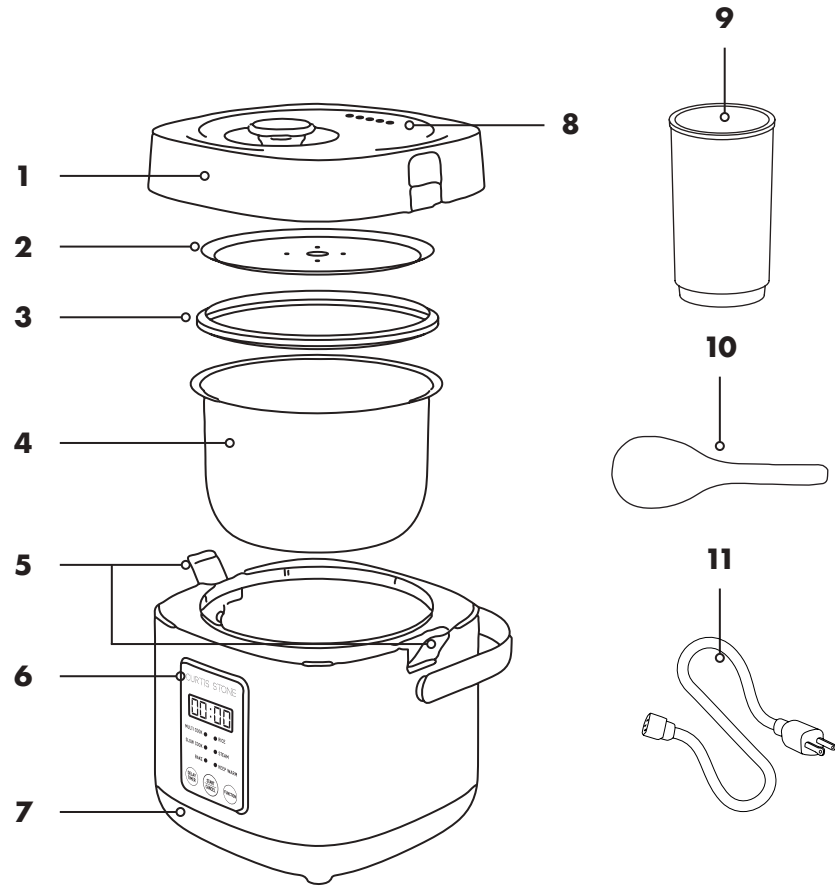
Your Curtis Stone 2Qt Multi Cooker is fitted with a short power supply cord to reduce the risks resulting from becoming entangled with a longer cord.

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 product, 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.

**FOR HOUSEHOLD USE ONLY
NOT INTENDED FOR COMMERCIAL USE**

SAVE THESE INSTRUCTIONS

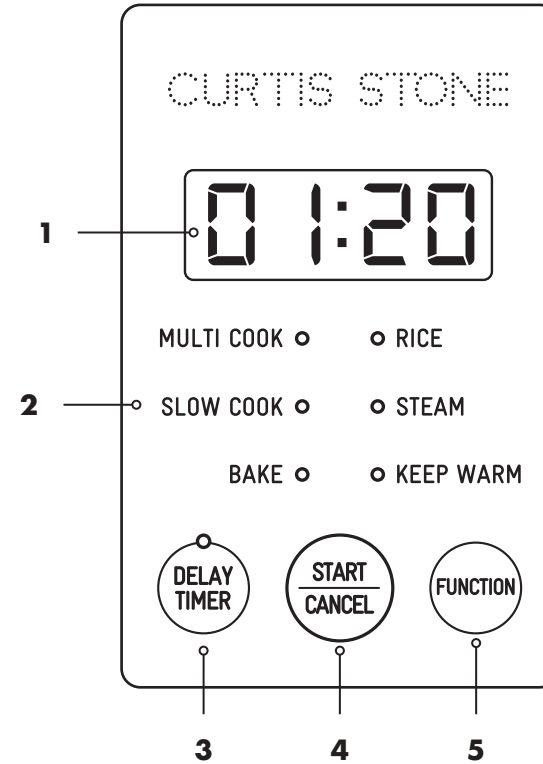
PARTS & ACCESSORIES



- 1 LID
- 2 LID HEAT SHIELD
- 3 SILICONE RING
- 4 COOKING POT
- 5 LATCHES
- 6 CONTROL PANEL

- 7 COOKER BASE
- 8 STEAM VENT
- 9 MEASURING CUP
- 10 RICE SPOON
- 11 POWER CORD

CONTROL PANEL



- 1 TIMER DISPLAY
- 2 FUNCTION INDICATOR
- 3 DELAY TIMER BUTTON

- 4 START/CANCEL BUTTON
- 5 FUNCTION BUTTON

BEFORE FIRST USE

- 1 Carefully unpack the Multi Cooker. Remove all packaging, stickers, labels, and tags.
- 2 Wash Cooking Pot & Lid in warm, soapy water, rinse and dry thoroughly. Rinse and use a soft cloth to dry the outside.
- 3 Wipe the heating element inside the Cooker Base with a soft cloth to ensure there are no stray packaging particles.
- 4 The high quality DURA-PAN® non-stick interior does not need to be conditioned with oil, however you may choose to use oil depending on your recipe requirements.

CAUTION: THE COOKING POT AND LID GET VERY HOT DURING USE. BE CAREFUL WHEN REMOVING POT. ALWAYS USE OVEN MITTS OR TOWEL WHEN HANDLING. KEEP OUT OF REACH OF CHILDREN.

USING YOUR MULTI COOKER

Your Multi Cooker offers 6 different cooking functions. Refer to the Cooking Function Guide on page 8 for more information on each of the cooking functions.

CAUTION: ALWAYS POSITION LID WITH STEAM VENT FACING THE BACK OF COOKER BASE. DURING COOKING, THE STEAM VENT ON THE LID MAY RELEASE HOT STEAM WHICH CAN CAUSE BURNS.

- 1 Place Multi Cooker on a flat, level surface close to a power outlet.
- 2 Open the Latches on both sides of the Cooker Base then remove the Lid.
- 3 Place the Cooking Pot into the Cooker Base and add the food you would like to cook into the pot.
- 4 Select cooking mode by pressing the Function button to cycle through the cooking functions. The indicator light will illuminate on the selected cooking function.
- 5 Select desired cooking function by pressing the Start/Cancel button to start cooking, and the Function Indicator light will stop blinking. Press Start/Cancel button at any time to stop cooking process.
- 6 When cooking has completed, turn Multi Cooker off by unplugging Power Cord from power outlet. Open Latches and carefully remove food from Cooking Pot.
- 7 Allow Multi Cooker to cool before cleaning.

USING THE DELAY TIMER

- 1 Plug Multi Cooker into power outlet. Press the Function button to cycle through cooking modes. The indicator light will illuminate on the selected cooking function.
- 2 Once the desired cooking function is illuminated, press the Delay Timer Button. The Timer Display will show 30 mins. Pressing the Delay Timer button will increase the time in 30 minute increments, up to a maximum of 12 hours.
- 3 Once the desired timer duration has been set, press the Start/Cancel button to start the timer. At the end of the timer, the selected cooking function will start.

COOKING FUNCTION GUIDE

FUNCTION	COOK TIME	FUNCTION
MULTI COOK	60mins	Multi Cooker will heat up and cook food for a 60 minute cycle. When cooking has been completed, 3 short beeps will be heard, indicating cycle has completed. The Multi Cooker will then automatically switch to Keep Warm function for a maximum of 6 hours.
SLOW COOK	60mins	Multi Cooker will heat up and cook food at a slightly lower temperature for a 60 minute cycle. After 60 minutes, you will hear 3 short beeps, indicating cycle has completed. The Multi Cooker will then automatically switch to Keep Warm function for a maximum of 6 hours.
BAKE	40mins	Multi Cooker will heat up and cook food for a 40 minute cycle. When cooking has been completed, 3 short beeps will be heard, indicating cycle has completed. The Multi Cooker will then automatically switch to Keep Warm function for a maximum of 6 hours.
RICE	Timing varies depending on batch size	Multi Cooker will heat up and cook rice. When the rice is ready, 3 short beeps will be heard, indicating cycle has completed. The Multi Cooker will then automatically switch to Keep Warm function for a maximum of 6 hours.
STEAM	30mins	Multi Cooker will heat up and cook food for a 30 minute cycle. When cooking has been completed, 3 short beeps will be heard, indicating cycle has completed. The Multi Cooker will then automatically switch to Keep Warm function for a maximum of 6 hours.
KEEP WARM	6Hrs	Multi Cooker will keep food warm at a lower gentle heat for a maximum 6 hour cycle. The Multi Cooker will then automatically shut off.

TIPS

- 1 Do not fill Cooking Pot more than ¾ full (about 6 cups). Overfilling pot can cause liquids to overflow onto heating elements and clog Steam Vent.
- 2 As rice expands as it cooks, do not cook more than 2 cups rice at one time.
- 3 For best results, leave cooked rice in Multi Cooker for 10-15 minutes in Keep Warm mode.
- 4 For fluffier rice, rinse measured rice under running water until water runs clear. This removes excess starched which results in less sticky rice.
- 5 If using this 2Qt Multi Cooker, alongside the Mini Multi Cooker Cookbook, please use recipes for a small (3 cup) or medium (6 cup) cooker. Please note that cook times for the 2Qt Multi Cooker will vary from those in the cookbook. It may be necessary to run the cooking cycles more than once to cook larger amounts of food.
- 6 Please note that the measuring cup that comes with your 2Qt Multi Cooker holds 3/4 cup/6oz. A standard American cup measure holds 1 cup/8oz. Alternatively, you can use any existing standard measuring cups that you already own.
- 7 To ensure foods are cooked within the programmed cooking cycles, cut ingredients into bite sized pieces. Large pieces of food may need multiple cooking cycles to finish cooking.
- 8 When using BAKE function, promptly remove Cooking Pot from cooker base and allow baked goods to cool in pot on a wire rack. Keeping pot on KEEP WARM may cause cooker to overheat.

CARE AND CLEANING

- 1 Always unplug Multi Cooker and ensure it is cool before cleaning.
- 2 To clean Cooker Base, wipe down with a damp cloth and dry thoroughly. Never submerge Cooker Base in water or other liquids.
- 3 To clean Cooking Pot, wash in warm, soapy water with a soft sponge, or place in dishwasher. Dry thoroughly.
- 4 To clean Lid, first remove Heat Shield from Lid, then remove Silicone Ring (see Figure 1). Wash Lid, Heat Shield and Silicone Ring in warm, soapy water. Dry thoroughly. Do not place in dishwasher.
- 5 Do not use abrasive cleaners.
- 6 Store Multi Cooker in a clean, dry place.
- 7 Contact Customer Service for any issues or malfunctions that should occur.

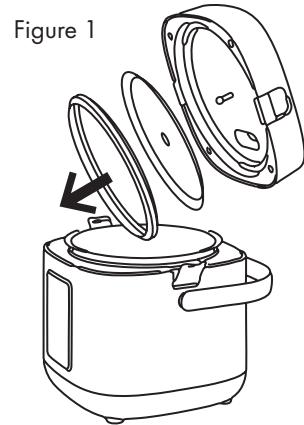


Figure 1

Remove Lid, Heat Shield and Silicone Ring for cleaning

TROUBLESHOOTING GUIDE

PROBLEM	ISSUE	SOLUTION
The Multi Cooker is not working.	The Power Cord is not plugged in.	Ensure that the power cord is securely connected to the product and the power outlet.
E1 or E2 Error Code is shown on the Timer Display	Electrical Fault	Please contact Customer Service Department.
E3 Error code is shown on the Timer Display	Multi Cooker is overheating. The temperature protection switch has been activated.	Unplug the Power Cord and allow the Multi Cooker to cool down, or add some water to the Cooking Pot. Once cool, plug back in and turn on. If E3 is still displayed, contact Customer Service Department.

1 YEAR LIMITED WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, for this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof of purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND CANADA AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.
- This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state (province) to state (province).
- Shipping and handling charges may apply.
- Proof of purchase is required to confirm the warranty.

CURTIS STONE PRODUCTS CUSTOMER SERVICE INFORMATION

EMAIL product@curtisstone.com
TOLL-FREE PHONE 1.877.822.7450
HOURS M-F 8:00am – 4pm CT
WARRANTY SITE <https://warranty.curtisstone.com/>
 Visit our warranty site to register your Curtis Stone Products.

Dura-Pan® is a registered trademark of FoodFight Ltd. • Made in China

This product contains intentionally added: Este producto contiene añadido intencionalmente:

NONSTICK PROPERTIES
 Perfluoroalkoxy Alkane Polymer (PFA)
 Polytetrafluoroethylene (PTFE)
 Fluorinated Ethylene & Propylene (FEP)

PROPIEDADES ANTIADHERENTES
 Polimero de perfluoroalcoxi alcano (PFA)
 Politetrafluoroetileno (PFTE)
 Etileno fluorado y propileno (FEP)

For more information



www.foodfight.hk/ab1200pdf

HEARTY CHICKEN NOODLE SOUP

SERVES 4

PREP TIME 20 minutes

COOK TIME 1 hour

MAKE AHEAD Soup can be made up to 1 day ahead, covered and refrigerated.

INGREDIENTS

- 2 tsp. olive oil
- ½ cup chopped onion
- 2 garlic cloves, chopped
- 3 cups chicken broth
- 2 small carrots, peeled, cut into ¼-inch-thick coins (about ½ cup)
- 1 celery stalk, cut into ¼-inch thick slices (about ⅔ cup)
- ½ cup dried pasta, such as gemelli or rotini
- 2 sprigs thyme
- 8 oz. boneless skinless chicken breast, cut into 1-inch pieces
- 2 tbs. chopped fresh flat-leaf parsley

METHOD

- 1 In cooking pot of Curtis Stone 2Qt Multi Cooker, add oil and onions. Cover and select Slow Cook function. Cook for 5 minutes, stirring occasionally, or until onions are tender. Add garlic and stir for 1 minute, or until fragrant.
- 2 Add broth, carrots, and celery and cook for 30 minutes, or until vegetables are almost tender.
- 3 Add pasta and thyme and cook for 10 minutes. Add chicken and cook for 10 minutes, or until chicken is just cooked through. Remove thyme stem and stir in parsley. Season with salt and pepper.
- 4 Ladle soup into bowls and enjoy.



CANDIED CITRUS

MAKES about 2 cups

PREP TIME 15 minutes, plus 2 hours cooling time

COOK TIME 1 hour

MAKE AHEAD Candied citrus can be made up to 1 week ahead, covered and refrigerated.

INGREDIENTS

1 small navel orange, cut crosswise into ¼-inch-thick slices

3 mandarins, cut crosswise into ¼-inch-thick slices

1 ½ cups sugar

METHOD

- 1 In cooking pot of Curtis Stone 2Qt Multi Cooker, combine 1 ½ cups water and sugar. Cover and select Slow Cook function. Cook for 5 minutes, or until sugar has dissolved and mixture is syrupy. Add citrus, cover and cook for 45 minutes, or until citrus is translucent and syrup has thickened. Remove pot from heat and cool completely.



WHITE CHEDDAR MAC AND CHEESE WITH TOASTED BREADCRUMBS

SERVES 4

PREP TIME 10 minutes

COOK TIME 45 minutes

MAKE AHEAD Toasted breadcrumbs can be made up to 3 days ahead, covered and stored at room temperature in airtight container.

INGREDIENTS

3 tbs. unsalted butter, cubed, softened, divided

½ cup Japanese breadcrumbs

8 oz. uncooked conchiglie pasta, about 2½ cups

2¾ cups chicken or vegetable broth, divided

4 oz. sharp white cheddar cheese, shredded, about 1½ cups

4 oz. cream cheese, cubed, softened

METHOD

- 1 In small frypan over medium heat, add 1 tbs. butter, breadcrumbs, and ¼ tsp. salt. Cook, stirring occasionally, for 5 minutes, or until breadcrumbs are toasted. Transfer toasted breadcrumbs to bowl and reserve.
- 2 Meanwhile, in cooking pot of Curtis Stone 2Qt Multi Cooker, stir to combine pasta, 2¼ cups broth, and ¾ tsp. salt. Cover and select Multi Cook function. Cook for 30 minutes, or until pasta has absorbed most of water and is almost al dente.
- 3 Stir ½ cup broth, cheddar, cream cheese, and 2 tbs. butter through pasta until well combined. Cover and cook for 10 minutes, or until cheeses melt and pasta is creamy. Stir well before serving.
- 4 Spoon mac and cheese into shallow bowls and top with toasted breadcrumbs.



CURTIS STONE

ONE POT PASTA BOLOGNESE

SERVES 4

PREP TIME 5 minutes

COOK TIME 60 minutes

MAKE AHEAD Pasta is best enjoyed right away.

INGREDIENTS

8 oz. lean ground beef (85%)

24 oz. marinara sauce, about 2½ cups

8 oz. rotini pasta, about 2 cups

1 cup water

½ cup small basil sprigs

Grated Parmesan cheese, for serving

METHOD

- 1 In cooking pot of Curtis Stone 2Qt Multi Cooker, add beef and 1 tsp. salt. Cover and select Multi Cook function. Cook for 8 minutes, stirring occasionally and breaking up meat with spoon, or until meat is mostly cooked through.
- 2 Gently stir in marinara, pasta, and water. Cover and cook for 50 minutes, stirring occasionally, or until pasta is tender but still firm to the bite. Season with salt and pepper.
- 3 Serve pasta with basil and Parmesan.



FROSTED CHOCOLATE AND PECAN BROWNIES

MAKES about 16 squares

PREP TIME 10 minutes, plus 1 hour cooling time

COOK TIME 4 minutes

MAKE AHEAD Brownie can be made up to 2 days ahead, covered and stored at room temperature in an airtight container.

INGREDIENTS

2 oz. bittersweet chocolate (61% cacao or less), chopped

4 tbs. (½ stick) unsalted butter, cut into 1-inch cubes

Nonstick cooking spray

½ cup sugar

1 large egg

½ tsp. pure vanilla extract

½ cup unbleached all-purpose flour

½ cup pecans, toasted, coarsely chopped, divided

⅓ cup chocolate frosting

METHOD

- 1 In cooking pot of Curtis Stone 2Qt Multi Cooker, combine chocolate and butter. Select Bake function and stir chocolate and butter until melted and smooth. Remove bowl from heat and cool 5 minutes, or until chocolate mixture is lukewarm.
- 2 Clean pot and lightly spray with nonstick cooking spray.
- 3 In medium bowl, whisk sugar, egg, vanilla, and pinch of salt to blend. Whisk in chocolate mixture. Stir in flour, then stir in ⅓ cup pecans. Transfer brownie mixture to pot.
- 4 Cover and select Bake function. Bake brownie for 40 minutes, or until toothpick inserted into center comes out with just a few moist crumbs attached. Transfer pot to cooling rack and cool brownie completely.
- 5 Invert brownie onto cutting board and turn right side up. Spread chocolate frosting over brownie and top with remaining pecans. Using large sharp knife, cut brownie into 1-inch pieces, wiping knife with hot moist cloth after each cut.



BUTTERY VANILLA CAKE WITH BERRIES AND CREAM

SERVES 4

PREP TIME 10 minutes

COOK TIME 40 minutes

INGREDIENTS

$\frac{2}{3}$ cups all-purpose flour

$\frac{1}{2}$ tsp. baking powder

$\frac{1}{4}$ tsp. baking soda

$\frac{1}{3}$ cup sugar

3 tbs. unsalted butter, melted

$\frac{1}{2}$ tsp. pure vanilla extract

Pinch of salt

$\frac{1}{2}$ large egg, beaten to blend (about 2 tbs.)

$\frac{1}{3}$ cup sour cream

Nonstick cooking spray

Accompaniments: whipped cream, fresh strawberries, fresh raspberries

METHOD

- 1 In small bowl, whisk flour, baking powder, and baking soda. In medium bowl, stir sugar, butter, vanilla, and salt to blend. Mix in egg and sour cream. Add flour mixture and mix just until blended.
- 2 Spray cooking pot of Curtis Stone 2Qt Multi Cooker with nonstick spray, then add batter and smooth top. Select Bake function and bake for 40 minutes, or until toothpick inserted into center of cake comes out with some crumbs attached.
- 3 Cool cake in pot on wire rack for 10 minutes. Invert cake onto plate and turn right side up. Cool completely. Slice and serve with whipped cream and berries.

PERFECT RICE

MAKES 6 cups

PREP TIME 5 minutes

COOK TIME 40 minutes, plus 10 minutes standing time

INGREDIENTS

2 cups long-grain white rice

2 $\frac{1}{2}$ cups water

1 $\frac{1}{2}$ tbs. vegetable oil

1 $\frac{1}{2}$ tsp. kosher salt

METHOD

- 1 In cooking pot of Curtis Stone 2Qt Multi Cooker, stir to combine rice, water, oil, and salt. Cover and select Rice function. Cook for 40 minutes, or until water has been absorbed and rice is tender. Don't stir rice during cooking, as this can release starches that will lead to sticking.
- 2 Fluff rice with fork or rice spoon and let stand at Keep Warm, for 10 minutes before serving.

