Multi-Cooker
Model No.: CP001-SC

COSORI SUPPORT:
Mon - Fri 9:00 AM - 5:00 PM PST
(888) 402-1684 | support@cosori.com
With Heartfelt Thanks

We thank you for purchasing a new Electric Multi-Cooker, and we’re excited to see what you’ll cook up very soon.

We’re looking forward with you to preparing many fresh meals in your kitchen with minimal operation or effort. And when we say “with you,” we mean it—our helpful customer support team is available by phone at 888-402-1684 or by email at support@cosori.com. We’re here to lend an ear to your questions and concerns (or your joy over a successful recipe). Happy cooking!
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# Package Contents

1 x Multi-cooker  
1 x Rubber Gasket  
1 x Steam rack  
1 x User manual  
1 x Recipe book

# Specifications

<table>
<thead>
<tr>
<th>Specification</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Voltage</td>
<td>AC 120V / 60Hz</td>
</tr>
<tr>
<td>Wattage</td>
<td>1350W</td>
</tr>
<tr>
<td>Working Temperature Range</td>
<td>86° to 400°F (30° to 204°C)</td>
</tr>
<tr>
<td>Capacity</td>
<td>6 Quarts (5.6 Liters)</td>
</tr>
</tbody>
</table>
Use & Care Guidelined

• Unplug the appliance when it is not in use. Always allow the appliance to completely cool before putting on or taking off parts.

• DO NOT use the multi-cooker outdoors or connect the power cord to an outdoor power socket.

• DO NOT attempt to cook in the multi-cooker without the inner pot, doing so may damage the appliance. Only cook with the provided pot when cooking with the multi-cooker.

• DO NOT pour liquids directly into the multi-cooker housing.

• DO NOT use the multi-cooker as a deep fryer.

• DO NOT let the cord hang over

Keeping Things Safe

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

⚠️ CAUTION:

• Read all instructions.
• DO NOT touch hot surfaces; only use the handles to remove the pot from the housing. If necessary, use pot holders when removing the lid or pot.
• DO NOT immerse the multi-cooker housing in water or any other liquid. If housing falls into liquid, unplug the cord from the outlet immediately. DO NOT reach into the liquid.
• DO NOT allow children to play near or with this appliance. Children should always be supervised when they are nearby while the multi-cooker is operating or if they are using the multi-cooker.
• DO NOT allow persons with reduced physical, sensory, or mental abilities or lack of experience to operate this appliance unless instructed by someone who has an understanding of how to safely use the device.
• DO NOT operate any appliance with a damaged cord or plug, any appliance that has malfunctioned, any appliance that has been dropped or damaged in any way, or any appliance that is not operating properly. Contact customer service if your appliance is malfunctioning.

• ONLY cook food in the included pot when preparing food with this appliance. DO NOT attempt to use the pot on the stovetop or oven.

• DO NOT operate this appliance near heat sources such as stovetops, ovens, or water heaters.

• DO NOT attempt to use parts from other multi-cookers with the Cosori Multi-Cooker.
the edge of a table or counter, or touch hot surfaces.

- **DO NOT** use metal cooking utensils when cooking with the multi-cooker; doing so may scratch the non-stick coating on the pot. It is recommended to use wooden or silicone utensils to handle food while cooking.

- Extreme caution must be used when moving the multi-cooker if it contains oil or hot liquids.

- **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.

- **DO NOT** operate or immerse the multi-cooker in liquids or running water.

- Avoid sudden temperature changes, such as adding refrigerated foods or liquids to a heated pot.

- A heated pot may damage countertops or tables. When removing the hot pot from the multi-cooker, **DO NOT** place it directly on any unprotected surface. Always set the heated pot on a trivet or pot holder when placing it on a table.

- To disconnect the appliance, press ‘Start/Cancel’ to cancel the current cooking function, then unplug the multi-cooker.

- **DO NOT** operate your appliance in an appliance garage or under a wall cabinet.

- Always make sure to disconnect the power cord before storing the appliance.

- **DO NOT** use appliance for anything other than its intended use.

- This appliance is intended for countertop use only.

- **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.

- This appliance is not intended for deep frying foods

- **CAUTION:** Risk of electric shock. Only cook inside the removable container.

- A short power-supply cord is used to reduce the risk of being grabbed by children, entanglement, or being tripped over a longer cord.
SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

When moving the unit, hold the pressure cooker by its handles.

Keep out of reach of infants and young children.

**DO NOT** use any other lid.

**DO NOT** touch the lid or stainless steel surface while heating or cooking.
Geting to Know Your Multi-Cooker

PRODUCT DIAGRAM

1. Lid
2. Rubber lid gasket (Rubber lid gasket (not pre-installed)
3. Pot handles
4. Pot
5. Housing
6. Temperature/Time button
7. Function dial
8. Adjustment dial
9. Delay Timer button
10. Housing Handles
11. Start/Cancel button
12. Time & Temperature display
13. Keep Warm button
14. Power cord
15. Anti-skid pads
The function dial allows you to select different cooking functions on the multi-cooker.

Use the adjustment dial to change the cooking time and temperature. The adjustment dial is also used to change the cooking mode for certain cooking functions.

<table>
<thead>
<tr>
<th>Button</th>
<th>Function</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td><strong>Use the ‘Temp/Time’ button to change the cooking temperature and time on the multi-cooker.</strong></td>
</tr>
<tr>
<td></td>
<td>1. Select a cooking function, then press ‘Temp/Time.’ The temperature section on the display will flash, and you can use the adjustment dial to change the cooking temperature.</td>
</tr>
<tr>
<td></td>
<td>2. Press ‘Temp/Time’ once more to set the cooking time. The time section will now be flashing on the display and you can use the adjustment dial to change the time.</td>
</tr>
</tbody>
</table>
|        | **NOTE:**  
|        | • You can change the cooking time and temperature while the appliance is operating.  
|        | • The time and temperature cannot be adjusted for ‘Rice.’  
|        | • Temperature cannot be adjusted for ‘Boil’ and ‘Steam;’ but the cooking speed and power can be adjusted for these settings.  
|        | • The appliance will go into standby mode after 3 minutes if no adjustments are made to the time and temperature after pressing ‘Temp/Time.’  
|        | • To change the temperature units from Fahrenheit (°F) to Celsius (°C), press and hold ‘Temp/Time’ for 3 seconds after selecting a cooking function. The display will switch from “°F” to “°C.” The multi-cooker will remember your programmed temperature unit. |
|        | **Press ‘Start/Cancel’ to start or cancel any cooking function.** |
|        | **Selecting a cooking function.** |
|        | 1. Press the ‘Delay Timer’ button to set up a delay time for the multi-cooker. Use the adjustment dial to set your delay time anywhere from 10 minutes to 24 hours. |
|        | 2. Press ‘Start/Cancel’ when you are ready to cook.  
|        | **NOTE:** The delay timer cannot be used with the ‘Manual,’ ‘Yogurt,’ ‘Sauté,’ and ‘Brown’ functions. |
|        | **Press the ‘Keep Warm’ button to activate the warming function on the multi-cooker.** |
|        | 1. Press the ‘Keep Warm’ button to activate the warming function on the multi-cooker. |
|        | 2. Press ‘Temp/Time’ once, then use the adjustment dial to set the temperature. |
|        | 3. Press ‘Temp/Time’ again, and use the adjustment dial to set the time. |
|        | 4. Press ‘Start/Cancel’ to start the warming function.  
|        | **NOTE:**  
|        | • After pressing the ‘Keep Warm’ button, the warming function will automatically start in 10 seconds if no temperature or time setting has been programmed.  
|        | • The multi-cooker will automatically switch to the warming function when cooking has finished; the default temperature is 158°F (70°C) and the default time is 6 hours.  
|        | • The warming function does not work with the ‘Manual,’ ‘Yogurt,’ ‘Sauté,’ and ‘Brown’ functions. |
How Does it Work?

BEFORE FIRST USE

1. Remove all parts of the multi-cooker from the packaging.
2. Wash the pot and lid with warm water and mild detergent.
3. Completely dry the pot before placing into the housing on a flat, level surface.

4. Attach the included rubber lid gasket to the lid. The side with the indented groove should be on the underside of the lid.

NOTE:
- The rubber lid gasket helps maintain cooking temperatures as well as keeps the lid from sliding on the pot. It is recommended to keep the gasket on the lid while cooking and to take it off for cleaning.

COOKING TIMES & TEMPERATURES

<table>
<thead>
<tr>
<th>Function</th>
<th>Mode</th>
<th>Default Cooking Temp</th>
<th>Cooking Temp Range</th>
<th>Default Cooking Time &amp; Mode</th>
<th>Cooking Time Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Manual</td>
<td>N/A</td>
<td>212°F (100°C)</td>
<td>86°-400°F (30°-204°C)</td>
<td>30m</td>
<td>1m - 2h</td>
</tr>
<tr>
<td>Rice</td>
<td>N/A</td>
<td>212°F (100°C)</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Yogurt</td>
<td>N/A</td>
<td>100°F (38°C)</td>
<td>N/A</td>
<td>8h</td>
<td>4-24h</td>
</tr>
<tr>
<td>STOVE</td>
<td></td>
<td>Boil</td>
<td>N/A</td>
<td>30m, N</td>
<td>1m-2h</td>
</tr>
<tr>
<td></td>
<td>Brown</td>
<td>212°F (100°C)</td>
<td>140°-400°F (60°-204°C)</td>
<td>20m</td>
<td>1m-2h</td>
</tr>
<tr>
<td></td>
<td>Simmer</td>
<td>350°F (177°C)</td>
<td>140°-400°F (60°-204°C)</td>
<td>20m</td>
<td>1m-2h</td>
</tr>
<tr>
<td></td>
<td>Sauté</td>
<td>350°F (177°C)</td>
<td>140°-400°F (60°-204°C)</td>
<td>20m</td>
<td>1m-2h</td>
</tr>
<tr>
<td></td>
<td>Steam</td>
<td>212°F (100°C)</td>
<td>N/A</td>
<td>30m, N</td>
<td>1m-2h</td>
</tr>
<tr>
<td>SLOW COOK</td>
<td>Low</td>
<td>182°F (84°C)</td>
<td>179°-210°F (82°-99°C)</td>
<td>8h</td>
<td>30m-24h</td>
</tr>
<tr>
<td></td>
<td>Med</td>
<td>194°F (90°C)</td>
<td>179°-210°F (82°-99°C)</td>
<td>6h</td>
<td>30m-24h</td>
</tr>
<tr>
<td></td>
<td>High</td>
<td>204°F (96°C)</td>
<td>179°-210°F (82°-99°C)</td>
<td>4h</td>
<td>30m-24h</td>
</tr>
<tr>
<td>OVEN</td>
<td>Roast</td>
<td>375°F (191°C)</td>
<td>250°-400°F (121°-204°C)</td>
<td>2h</td>
<td>5m-6h</td>
</tr>
<tr>
<td></td>
<td>Bake</td>
<td>350°F (177°C)</td>
<td>185°-400°F (85°-204°C)</td>
<td>1h</td>
<td>5m-6h</td>
</tr>
</tbody>
</table>
MANUAL MODE

Your new Cosori Multi-Cooker gives you the option to manually set up the cooker for complete control over your cooking settings.

1. Plug in the multi-cooker and turn the function dial to "Manual" mode. The default setting is 212°F (100°C) at 30 minutes.

2. Press 'Temp/Time' button and use the adjustment dial to change the cooking time and temperature.

3. Press 'Start/Cancel' to start cooking. The display will show the image above, indicating that the unit is heating up. Once the multi-cooker has reached the programmed temperature, it will beep once and the display will start counting down.

4. When cooking has finished, the unit will beep three times.

<table>
<thead>
<tr>
<th>Mode</th>
<th>Function</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Low mode</td>
<td>Boil</td>
<td>210°F (99°C)</td>
</tr>
<tr>
<td></td>
<td>Simmer</td>
<td>200°F (93°C)</td>
</tr>
<tr>
<td></td>
<td>Steam</td>
<td>212°F (100°C)</td>
</tr>
<tr>
<td></td>
<td>Low (Slow Cook)</td>
<td>182°F (84°C)</td>
</tr>
<tr>
<td></td>
<td>Med (Slow Cook)</td>
<td>194°F (90°C)</td>
</tr>
<tr>
<td></td>
<td>High (Slow Cook)</td>
<td>204°F (95°C)</td>
</tr>
<tr>
<td>High mode</td>
<td>Brown</td>
<td>350°F (176°C)</td>
</tr>
<tr>
<td></td>
<td>Sauté</td>
<td>250°F (121°C)</td>
</tr>
<tr>
<td></td>
<td>Roast</td>
<td>375°F (190°C)</td>
</tr>
<tr>
<td></td>
<td>Bake</td>
<td>350°F (176°C)</td>
</tr>
</tbody>
</table>
**RICE**

1. Add the desired amount of rice, along with the proper ratio of water, into the pot. (The typical ratio for rice to water is 1:1 ¼)

2. Plug in the multi-cooker and set the function dial to the "Rice" mode.

3. Press 'Start/Cancel' to when you are ready to cook.

4. The multi-cooker will beep three times when cooking has finished and will automatically switch over to the ‘Keep Warm’ mode for 8 hours.

**NOTE:**
- Press the 'Temp/Time' button and use the adjustment dial to select between “N” for normal cooking or “F” for fast cooking.
- The temperature cannot be changed for the “Rice” mode.

**CAUTION:**
Make sure all kitchen utensils and tools, including the multi-cooker pot and lid, are properly cleaned and sterilized with boiling water before preparing yogurt. Failure to do so may result in unhealthy bacterial growth in your yogurt.

**YOGURT**

1. **Pasteurization**

   a. Plug in the multi-cooker and pour ½ gal (2 L) of milk into the pot.

   b. Turn the function dial to ‘Brown’ or ‘Sauté,” then press ‘Start/Cancel’.

**NOTE:**
There is no need to change the default settings for the "Boil" mode.
c. Heat up the milk until it starts to boil.

1. Incubation
   a. Add yogurt starter or fresh yogurt into the milk and mix well.
   b. Plug in the multi-cooker and set the function dial to “Yogurt.” The default temperature is 100°F (38°C) for 8 hours.
   c. Press the ‘Temp/Time’ button and use the adjustment dial to set a cooking time according to the recipe you are following. The time can be adjusted anywhere from 4 to 24 hours.
   d. Once the milk starts to boil, press ‘Start/Cancel’ to turn off the multi-cooker.
   e. Allow the milk to cool down to 110°F (43°C).

2. Straining
   a. Run the yogurt through a strainer to separate the curds from the whey.
   b. Remove your yogurt from the pot and place it into a container. Place the container into the refrigerator overnight (about 6-8 hours) to stop the incubation process. The yogurt can be stored for up to 2 weeks in the refrigerator.

NOTE:
- If your yogurt has any gray or pink color in it, immediately throw it away. **DO NOT** consume the yogurt. The coloration means that the pot or kitchen utensils used were not properly sterilized.
- If your yogurt is runny after the incubation process, run it through a strainer to separate the curds from the whey.
SLOW COOK

This function allows you to cook various recipes at low temperatures ranging from 179°F-210°F (82°C-99°C).

1. Place your ingredients into the pot, then cover the pot with the lid.

2. Plug in the multi-cooker and rotate the function dial to select one of the “Slow Cook” settings.

3. Press ‘Temp/Time’ button with adjust dial to change cooking time and temperature (See table below).

<table>
<thead>
<tr>
<th>Function</th>
<th>Mode</th>
<th>Default Cooking Temp.</th>
<th>Cooking Temp. Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slow Cook</td>
<td>Low</td>
<td>182°F (84°C)</td>
<td>179°F - 210°F (82°C - 99°C)</td>
</tr>
<tr>
<td></td>
<td>Med</td>
<td>194°F (90°C)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>High</td>
<td>204°F (96°C)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Function</th>
<th>Mode</th>
<th>Default Cooking Time</th>
<th>Cooking Time Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slow Cook</td>
<td>Low</td>
<td>8h</td>
<td>30m - 24h</td>
</tr>
<tr>
<td></td>
<td>Med</td>
<td>6h</td>
<td></td>
</tr>
<tr>
<td></td>
<td>High</td>
<td>4h</td>
<td></td>
</tr>
</tbody>
</table>

4. Press ‘Start/Cancel’ to start cooking. The unit will beep once and will start counting down.

5. The multi-cooker will beep three times when cooking has finished and will automatically switch over to the “Keep Warm” mode for 8 hours.
SIMMER

This function allows you to cook various recipes at low temperatures ranging from 180°F-200°F (82°C-93°C).

1. Place your ingredients and liquid inside the pot.

2. Plug in the multi-cooker and rotate the function dial to select "Simmer."

3. Press 'Temp/Time' button with adjust dial to change the cooking time. (See table below)

<table>
<thead>
<tr>
<th>Function</th>
<th>Mode</th>
<th>Default Cooking Temp.</th>
<th>Cooking Temp. Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stove</td>
<td>Simmer</td>
<td>200°F (93°C)</td>
<td>180°-200°F (82°-93°C)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Function</th>
<th>Mode</th>
<th>Default Cooking Time</th>
<th>Cooking Time Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stove</td>
<td>Simmer</td>
<td>4h</td>
<td>30m - 8h</td>
</tr>
</tbody>
</table>

4. Press ‘Start/Cancel’ to start cooking. The unit will beep once and will start counting down once the programmed temperature has been reached.

5. The multi-cooker will beep three times when cooking has finished and will automatically switch over to the “Keep Warm” mode for 8 hours.
1. Fill the pot with the desired liquid.

2. Plug in the multi-cooker and rotate the function dial to "Boil."

3. Press 'Temp/Time' and use the adjustment dial to change the cooking time and power level (see table on next page).

4. After programming the time and temperature, press 'Start/Cancel' to start cooking and replace the lid. The multi-cooker will beep when it has reached the programmed temperature and the display will begin to countdown.

5. The multi-cooker will beep three times when cooking has finished and will automatically switch over to the "Keep Warm" mode for 8 hours.

**NOTE:**

The multi-cooker will heat up on high power, and will switch over to the programmed setting once it has reached 212°F (100°C).

<table>
<thead>
<tr>
<th>Mode (L) (Low)</th>
<th>Power (W)</th>
<th>Mode (N) (Normal)</th>
<th>Power (W)</th>
<th>Mode (H) (High)</th>
<th>Power (W)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>350W</td>
<td></td>
<td></td>
<td>850W</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>1350W</td>
<td></td>
</tr>
</tbody>
</table>
1. Fill up the pot with no more than 2 quarts of water or liquid, then insert the steam rack.

2. Plug in the cooker and rotate the function dial to "Steam." The default setting is 212°F (100°C) for 30 minutes.

3. Press 'Temp/Time' and use the adjustment dial to change the cooking time power level (see table below).

<table>
<thead>
<tr>
<th>Mode</th>
<th>L (Low)</th>
<th>N (Normal)</th>
<th>H (High)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power (W)</td>
<td>350W</td>
<td>600W</td>
<td>850W</td>
</tr>
</tbody>
</table>

4. After programming the time and temperature, press 'Start/Cancel' to start cooking and replace the lid. The multi-cooker will beep when it has reached the programmed temperature and the display will begin to countdown.

NOTE:
The multi-cooker will heat up on high power, and will switch over to the programmed setting once it has reached 212°F (100°C).
5. Carefully open the lid and place your food onto the rack.

6. The multi-cooker will beep three times when cooking has finished and will automatically switch over to the "Keep Warm" mode for 8 hours.

**NOTE:**
If the cooking temperature reaches 300°F/150°C while in either “Steam” or “Boil” mode, the dry-run protection will automatically turn off the unit. Be sure to add water/liquid into the pot as needed to ensure your food is properly cooked and to prevent any damage to your multi-cooker.

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**BROWN/SAUTÉ**

These functions allow you to sauté, brown, or even pan fry foods inside the pot.

1. Plug in the multi-cooker and set the function dial to "Brown" or "Sauté."

2. Press 'Temp/Time' button and use the adjustment dial to change the cooking time and temperature. (See table on right)
3. Press ‘Start/Cancel’ to start the selected function. The display will show the image above, indicating that the unit is heating up.

4. When the programmed temperature has been reached, the unit will beep and the timer will begin to count down.

5. The multi-cooker will beep three times when cooking has finished.

### ROAST/BAKE

These functions allow you to roast or bake foods as you would in a traditional oven.

1. Plug in the multi-cooker and set the function dial to either ‘Roast’ or ‘Bake.’

2. Press ‘Temp/Time’ button and use the adjustment dial to change the cooking time and temperature. (See table on right)
3. Press ‘Start/Cancel’ to start the selected function. The display will show the image above, indicating that the unit is heating up.

4. When the programmed temperature has been reached, the unit will beep and the timer will begin to count down.

5. The multi-cooker will beep three times when cooking has finished.

### Cooking Tips

- Please note that the multi-cooker may take anywhere from 5-10 minutes to reach the programmed cooking temperature. This is dependent on the function selected and the amount of food or liquid inside the pot during preheating.

- **DO NOT** use metal cooking utensils when cooking with the multi-cooker; doing so may scratch the non-stick coating on the pot. It is recommended to use wooden or silicone utensils to handle food while cooking.

- Always thaw frozen foods completely before cooking.

- When browning or sautéing foods, make sure not to crowd the pot. If necessary, cook in smaller batches so that all of your food cooks evenly.

- When preparing meats, deglaze the bottom of the pot with a small amount of water, wine, or broth before adding in the rest of your ingredients.

- Be sure to brown meats before slow cooking to add more depth and flavor to your final dish.

- Cut root vegetables such as carrots and potatoes into pieces no longer than 2 inches to ensure they cook evenly while slow cooking.

- Remove as much visible fat as possible from meats and poultry before slow cooking. This decreases the amount of fat in finished dishes. You can also refrigerate your food after cooking, then remove the congealed fat before reheating and serving.

- **DO NOT** use more than 2 quarts of water when steaming. In most cases, only 1 quart of water will be used.

- When adding heavier foods like corn on the cob to the steam rack, place them on the middle of the rack first then work your way around the edges.

- When steaming smaller foods that might not sit evenly on the steam rack,
cover the rack with aluminum foil or parchment paper before placing food on top.

- When steaming foods like dumplings or tamales, add ingredients to the pot before preheating the multi-cooker.
- Always coat the pot with cooking spray or oil when you are baking with the multi-cooker.
- Only use the included steam rack when roasting foods inside the multi-cooker.
- Always use caution when removing the lid after cooking. Tilt the lid away from your face so that the steam does not come into contact with your face or exposed skin.

**Maximum of 12 cups of water.**

- Add water before starting the **Boil** function.
- When boiling pasta, add pasta to the multi-cooker once the water is boiling for even cooking.

**Brown:**

- Add oil or fat after preheating to avoid burning your food.
- Do not overcrowd pan when browning meat. This causes meat to steam instead of acquiring a nice brown crust.
- When browning large amounts of meat, work in batches to ensure even browning.

**Simmer:**

- Simmering is used to allow the flavors of a dish to infuse and marry together. Great for cooking stews or soups.
- Simmering is great for boiling and poaching eggs. First bring water to a boil using the boil function and switch to the **Simmer** function.
- Simmering is also great for reducing a sauce. The longer you simmer the sauce, the greater the intensity of flavor and the thicker the sauce will be.

**Sauté:**

- Adding the oil before heating ensures that the oil is at the appropriate temperature.
- Add the appropriate amount of fat with the amount of vegetables or other food when sautéing.
- Make sure that food is dry before sautéing. Moisture attached to the food will cause the food to steam instead of sauté.

**Steam:**

- Use at least 1 cup of water for steaming.
- Add water before starting the **Steam** function.
- Make sure pieces of food to be steamed are roughly the same size to ensure they cook evenly.

**Slow Cook:**

- Cook at **Low, Med, High** depending on desired cooking time.
- When slow cooking, make sure all ingredients such as vegetables are cut about the same size to ensure even

**Why exactly do I use each setting when I cook?**

**RICE:**

- Washing rice beforehand is preferred in order to remove any extra starch left on the rice, especially with white rice. The more times the rice is washed, the fluffier it will be when it is cooked.
- Make sure rice is evenly laid out in the pot before cooking.
- Allow the rice to rest a bit after the cooking cycle is completed, about 10 minutes. This allows the rice to absorb any residual water left and continue cooking evenly.

**YOGURT:**

- It is important to sterilize all the equipment for use before yogurt-making to ensure no unwanted bacteria harms the flavor or fermentation of your yogurt.
- Milk should be heated to 180°F before adding the yogurt starter.
- When straining yogurt, use a very fine strainer or a strainer lined with cheesecloth.
- Incubating the yogurt for a longer time results in a thicker and tangier yogurt.

**STOVE:**

**Boil:**

- When boiling water, only add a
Care & Maintenance

1. Unplug the multi-cooker and allow it to completely cool before cleaning.
2. Remove the lid and take off the rubber lid gasket. Wash the gasket in warm water with dish detergent and dry thoroughly with a clean cloth.
3. Wash the lid, pot, and steam rack with warm water and dish detergent. Thoroughly rinse all parts and dry with a clean cloth.
4. Wipe away any tough food stains on the housing and control panel with a damp cloth; dry it immediately.
5. Allow all parts to completely dry before reassembling the multi-cooker and storing it in a cool, dry place.

NOTE:
- The lid, rubber lid gasket, pot, and steam rack are all dishwasher safe.
- If food residue sticks or burns onto the pot, fill the pot with warm soapy water and allow it to soak before cleaning. If scrubbing is necessary, use a non-abrasive cleanser or liquid detergent with a nylon pad or brush.
- Any repairs or servicing should be performed by an authorized service representative. Contact Cosori Customer Support immediately if your multi-cooker is malfunctioning.

OVEN:
Roast:
- You can sear the meat before adding your roast to a rack to create a crust on the outside. Make sure when searing meat that the meat is dry. This ensures a nice golden brown crust.
- Add 1 cup of water into the pot, then place your meat on the steam rack inside the pot to steam roast.

Bake:
- Add 1 cup of water with the steam rack to steam bake foods such as cakes, cupcakes, brownies, cheesecake, etc.
- Reverse baking can be done with desserts such as cobbler or cakes.
## Troubleshooting

<table>
<thead>
<tr>
<th>Problem</th>
<th>Cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unit is not turning on.</td>
<td>Unit is not plugged into a powered electrical outlet.</td>
<td>Connect plug to a powered electrical outlet.</td>
</tr>
<tr>
<td></td>
<td>Power cord or plug is damaged.</td>
<td>Immediately unplug the unit and discontinue use. Contact customer service.</td>
</tr>
<tr>
<td>Unit is turning itself off while cooking.</td>
<td>Water or liquid inside the pot has completely boiled away while cooking on “Steam” or “Boil.” Unit has shut off as a safety precaution.</td>
<td>Disconnect unit from power source and allow it to completely cool before cooking.</td>
</tr>
<tr>
<td></td>
<td>Unit may have overheated.</td>
<td>Disconnect the unit from power source and allow it to completely cool. If the multi-cooker does not work after cooling, contact customer support.</td>
</tr>
<tr>
<td>Pot does not fit properly into the housing.</td>
<td>Food or other object is inside the housing.</td>
<td>Remove object before placing pot into the housing.</td>
</tr>
<tr>
<td>Food residue stuck to pot after cooking.</td>
<td>Not enough cooking oil or liquid was used during cooking.</td>
<td>Fill the pot with warm soapy water and allow it to soak before cleaning. If scouring is necessary, use a non-abrasive cleaner with a nylon pad or brush.</td>
</tr>
</tbody>
</table>

### Error Codes

<table>
<thead>
<tr>
<th>Error Code</th>
<th>Cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>E1</td>
<td>Open circuit sensor.</td>
<td>Contact customer service.</td>
</tr>
<tr>
<td>E2</td>
<td>Sensor has short-circuited.</td>
<td></td>
</tr>
<tr>
<td>E3</td>
<td>Dry-run protection for “Boil” and “Steam” modes. (If the cooking temperature reaches 300°F/150°C while in either mode, the unit will automatically turn off to protect the internal circuitry and mechanism.)</td>
<td>Immediately unplug the unit and allow it to completely cool.</td>
</tr>
</tbody>
</table>
Warranty

Terms & Policy

Cosori warrants all products to be of the highest quality in material, craftsmanship and service for a minimum of 1 year, effective from the date of purchase. Warranty lengths may vary between product categories. Cosori will replace any product found to be defective due to manufacturer flaws based on eligibility; refunds are available within the first 30 days of purchase. This warranty extends only to personal use and does not extend to any product that has been used for commercial, rental, or any other use in which the product is not intended for. There are no warranties other than the warranties expressly set forth with each product.

This warranty is non-transferrable. Cosori is not responsible in any way for any damages, losses or inconveniences caused by equipment failure or by user negligence, abuse, or use noncompliant with the user manual or any additional safety, use, or warnings included in the product packaging and manual.

This warranty does not apply to the following:

• Damage due to abuse, accident, alteration, misuse, tampering or vandalism.
• Improper or inadequate maintenance.
• Damage in return transit.
• Unsupervised use by children under 18 years of age.

Cosori and its subsidiaries assume no liability for damage caused by the use of the product other than for its intended use or as instructed in the user manual. Some states do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

ALL EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.

Should your product prove defective within the specified warranty period, please return the defective unit in its original packaging with (1) an original copy of the invoice, (2) your order confirmation number, (3) and your warranty ID number.

To find out more about extending your warranty, visit www.cosori.com/warranty or contact customer support.

Date of Purchase:

____________________

Purchased From:

____________________

Order Number:

____________________
We’re One Call (or Email) Away!

Should you encounter any issues or have any questions regarding your new product, feel free to contact our helpful Customer Support Team. Your satisfaction is our goal!

CUSTOMER SUPPORT

Cosori Corporation
1202 N. Miller St. Suite A
Anaheim, CA 92806

Phone: (888) 402-1684
Email: support@cosori.com

SUPPORT HOURS

Monday - Friday: 9:00 am - 5:00 pm PST

*Please have your order confirmation number ready before contacting customer support.
We hope this has been helpful to you. We can’t wait to see your beautiful results, and we think you’ll want to share glam shots! Others already in the community await your uploads—just pick your platform of choice below. Snap, hashtag, and tag away. Cosori chef!

Show Us What You’re Making

#iCookCosori

@cosoricooks

Cosori Appliances

Considering what to cook? Many recipe ideas are available, both from us and the Cosori community.

More Cosori Products

Lastly, if you’re happy with this multi-cooker, the line doesn’t stop here. Check out www.cosori.com for a line of all our beautiful and thoughtfully designed cookware. They might be right at home in your kitchen, too!