

## TROUBLESHOOTING CHART

<b>Power</b>	Why won't my unit turn on?	Check to make sure your unit is plugged into a functional outlet. Contact Customer Service at 1-800-726-0190.
	Why is my unit turning itself off?	If no cooking function has been started, the cooker will enter sleep mode after 5 minutes of no use. All lights will turn off. Press any button to "wake up" the unit and operate the unit as normal.
		It is possible the unit overheated. Wait for the unit to cool down and try again. If it does not turn back on, contact Customer Service at 1-800-726-0190.
		If all of your water has boiled out during steaming, the unit will shut off as a safety precaution. To continue steaming, add water to the pot and restart the program.
		If the pot is out of place for more than 15 minutes, when the pot is replaced, the unit will not resume cooking on its own. Restart the program.
		If changing functions when the unit is already cooking, you do not need to hit the START/STOP button again to select. Doing so will turn the unit off. Simply press your new function and select your desired settings; the unit will switch automatically.
		The heater will turn off automatically after the cooking time and/or Keep Warm time have elapsed. This is normal.
If you do not set a cooking time, the unit will cook for the maximum allowable cooking time before shutting off automatically. This is normal.		
<b>Programming</b>	Can I set a timer for the Brown/Sauté function?	Yes. Setting a timer for brown/sauté is an optional step. Simply set your timer using the Time Directionals as you would 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, to change your programming. Note: The unit is already on, so you do not need to hit the START/STOP button again to select. Doing so will turn the unit off. Simply press your new function or desired settings; the unit will switch automatically and adjust accordingly.
<b>Cooking</b>	When should I brown my meat before slow cooking/roasting?	Browning meat before slow cooking and roasting is an optional step. It is beneficial, as it adds flavor and color, but the step can be omitted if time is short. Exception: ground meats.
	Which position should the rack be in for steaming/roasting?	The rack is intended for steaming in the "up" position. The rack is intended for roasting in the "down" position (see inside).
	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.
<b>Cleaning</b>	Can I put my unit in the dishwasher?	All removable parts are top-rack 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?	While the pot does have a nonstick coating, it is possible for food residue to burn onto the pot, 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.
<b>Error Codes</b>	My display shows flashing - - - - -	Indicates that the pot has been removed from the unit or is not seated properly. The heater will turn off temporarily if the pot is removed to avoid damage. Once the pot is returned, the unit should resume cooking. <b>Note:</b> If the pot is out of place for over 15 minutes, you will need to restart the program.
	My display shows <b>Err</b>	Indicates the unit has overheated. Wait for the unit to cool down and try again. If the problem persists contact Customer Service.

## QUICK REFERENCE GUIDE

# Cuisinart®

### Cook Central™ Multicooker

### GETTING TO KNOW YOUR CONTROL PANEL

#### Cooking Method

Pressing SLOW COOK, ROAST, BROWN/SAUTÉ, or STEAM lets you select cooking mode. LED indicator will light up.

#### Cooking Temperature

Each program has a pre-set temperature which can be adjusted by using temperature Directionals (+/-) (Steam temperature can not be changed). Holding buttons down scrolls quickly; pressing and releasing advances more slowly.



#### Cooking Time

Press Time Directionals (+/-) to set timer for Slow Cook, Roast and Steam functions (setting time is optional for Brown/Sauté). Holding buttons down scrolls quickly; pressing and releasing advances more slowly. Time will appear in LCD display.

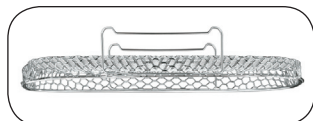
#### Start/Stop Cooking

Use START/STOP button to start and stop heat-up process.  
**NOTE:** When combination cooking (such as browning before roasting), there is no need to press the START/STOP button again when switching to the new function. The unit is already on.

## PROGRAMMING THE COOKING FUNCTIONS

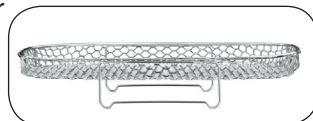
**TO SLOW COOK:** Fill cooking pot with ingredients and cover with lid. Press SLOW COOK. Select cooking temperature (HIGH, LOW, SIMMER or WARM) and cooking time (up to 24 hours). Press START/STOP button to start slow cooking.

**TO ROAST:** Put rack in cooking pot in Roast position, place food on rack and cover with lid. Press ROAST. Select cooking temperature (from 250° to 450°F) and cooking time (up to 6 hours). Press START/STOP button. When roasting temperature is reached, 2 beeps will sound and timer will begin counting down.



**TO BROWN/SAUTÉ:** Select Brown/Sauté Function. Select cooking temperature (from 250° to 500°). Press the START/STOP button to begin heat-up. When selected temperature is reached, 2 beeps will sound – add ingredients to cooking pot and proceed with recipe. NOTE: For best results, brown ingredients in batches; do not crowd cooking pot.

**TO STEAM:** Place about 1 quart of water or other liquid in cooking pot. Put rack in pot in Steam position and cover with lid. Press STEAM (Steam temperature is preset). Select cooking time (up to 1½ hours). Press START/STOP button. When Steam temperature is reached, 2 beeps will sound and timer will begin counting down. Carefully place food in rack and put lid back on pot.



## SWITCH FROM BROWN TO SLOW COOK OR ROAST

Follow directions above to brown or sauté ingredients.

**Once Ingredients are browned or sautéed:** Press SLOW COOK or ROAST. Choose temperature and cooking time. Continue with recipe. There is no need to press START/STOP button again as the unit is already on.

## IMPORTANT!

**Do not throw away. Keep for further reference.**

This Quick Start Guide is intended to supplement the Instruction Booklet. In order to ensure safe operation and optimum performance, please read the entire Instruction Booklet.

## TIPS & HINT

- Use the slow cooker as you would a normal slow cooker, the roaster as you would a normal oven and brown/sauté as you would a skillet. One of the benefits to using the Cook Central™ is you can do all of these functions in one pot and can switch from function to function at the touch of a button.
- You can switch cooking functions or change cooking time or temperature at any point. Keep in mind if you are changing settings while the unit is already on there is no need to hit the START/STOP button again to select. Doing so will turn the unit off.
- 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 turn off automatically after the maximum allowable cooking time for the selected function has been reached. Maximum cook time for Slow Cook is 24 hours. Roast is 6 hours. Brown/Sauté is 1 hour and Steam is 1½ hours.
- Do not leave the unit on 500°F for over 1 hour – prolonged heat at this high temperature can harm the nonstick coating or overheat the unit.
- Heatup times vary in different cooking modes, based on a number of factors. The selected temperature, the current temperature of the cooking pot, and the contents of the pot can all affect heatup time. For example, you may reach the set temperature in the Brown/Sauté mode, but require additional heatup time if you switch to the Roast mode, even though your temperature selection is the same.  
  
For an idea of how long it takes to reach a temperature in different modes, see below:
  - Brown/Saute (350°F, empty pot) - 5 min
  - Roast (400°F, with 4-lb roast) - 9½ min
  - Steam (1 quart of water) - 8½ min
- You may need to remove excess grease or water from the cooking pot in certain recipes. To do so, using pot holders, carefully remove the cooking pot from the base and pour out the grease or water. Return the cooking pot to the base and finish cooking the dish.
- Always use pot holders during and after cooking, and always lift the lid away from you to direct steam away – the unit and it's contents are hot.
- We encourage browning foods before slow cooking or roasting as it adds much depth and flavor to the finished dish. However, if time is short this step can be skipped. Ground meats are the exception. They should always be browned before slow cooking.
- In general, for Slow Cooking, 1 hour on High is the equivalent of cooking for 2 hours on Low.
- See the instruction booklet for more helpful tips and hints.