

CREATE WITH THE KITCHENAID® MULTI-COOKER

METHOD	GREAT FOR...	TEMPERATURE RANGE
 <p>SEAR</p>	Beef, chicken, fish and other high temperature dishes	430°F to 450°F
 <p>SAUTÉ</p>	Stir-fry, fajitas and breakfast foods such as sausage and scrambled eggs	330°F to 370°F
 <p>BOIL/STEAM</p>	Vegetables, hot cereals and delicate proteins such as shrimp or fish	192°F to 232°F
 <p>SIMMER</p>	Soups, stews and hearty meat or marinara sauces	185°F to 210°F
 <p>SLOW COOK HIGH</p>	Pulled pork, BBQ and chili	212°F
 <p>SLOW COOK LOW</p>	Roasts, tenderloins, or breakfast foods such as porridge or berry compote	190°F
 <p>KEEP WARM</p>	Designed to keep prepared food at serving temperature after cooking is complete	165°F
 <p>RICE*</p>	White or brown rice	-
 <p>SOUP*</p>	Multiple preprogrammed steps to create soups and stews from scratch	-
 <p>RISOTTO*</p>	Multiple preprogrammed steps to easily prepare homemade risotto, from sautéing the meat or vegetables, to simmering the rice to perfection	-
 <p>YOGURT*</p>	Multiple preprogrammed steps to prepare homemade yogurt; enjoy by itself or in a fresh fruit parfait	-
 <p>STIR TOWER</p>	Mix, flip, stir and consistently incorporate ingredients for even heating and cooking	Works with all cooking methods; risotto, pudding and sautéing shrimp and other delicate proteins

*Step by Step Modes

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