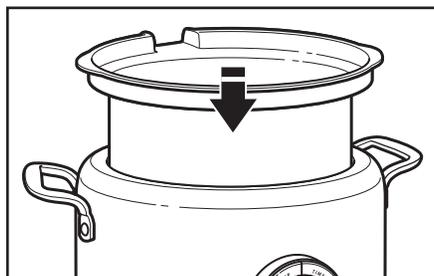
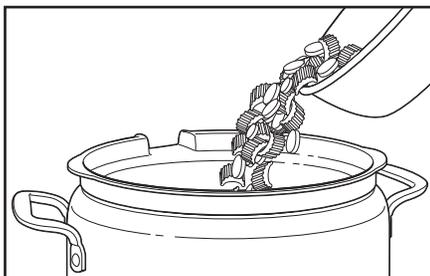


## GETTING STARTED

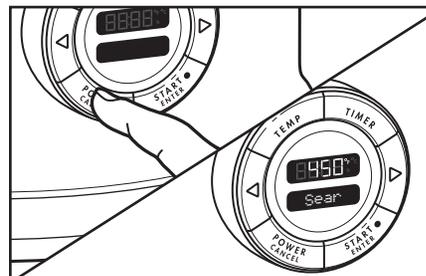
For more information on getting the most from your Multi-Cooker, see the included Instructions.



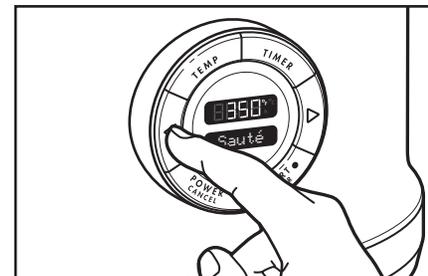
**1** Insert the pot into the Multi-Cooker.



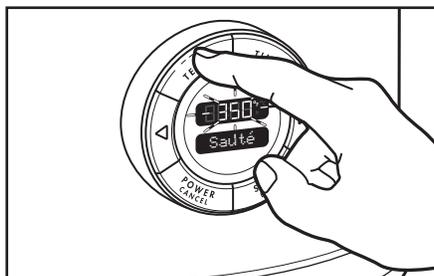
**2** Place ingredients in the pot and cover.



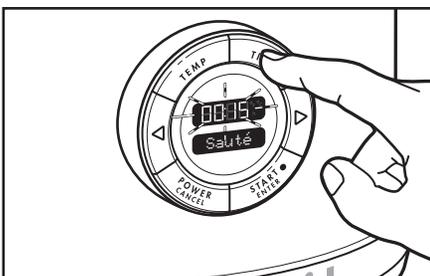
**3** Press POWER.



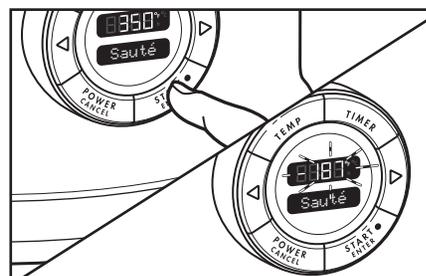
**4** Press < or > to scroll to desired cooking method or mode. The default cooking temperature will be displayed. Press START/ENTER to select.



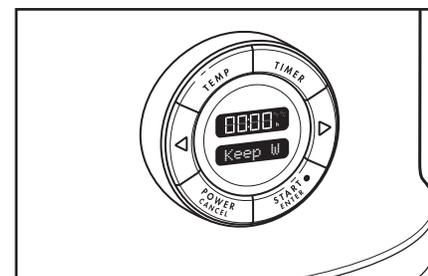
**5** For Cooking Methods: To adjust the temperature, press the TEMP button, then press < or > to decrease or increase the temperature.



**6** To set the cooking timer, press TIMER, then press < or > buttons to adjust the cook time.

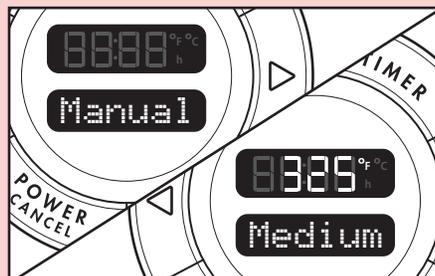


**7** Once preheating is complete, press START/ENTER to begin cooking and start the timer countdown.

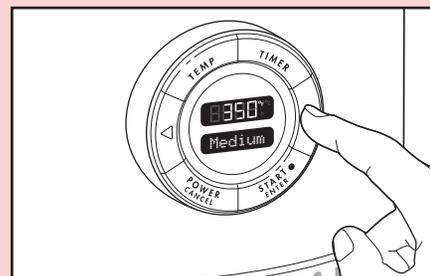


**8** A tone will sound when the timer reaches 00:00. To turn off the Multi-Cooker, press and hold POWER for three seconds.

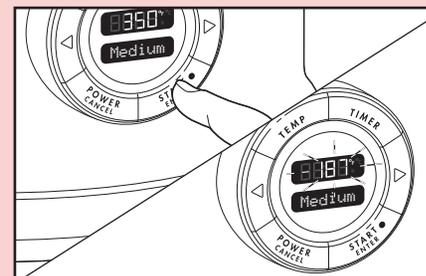
### Using Manual cooking



**1** For cooking in Manual modes, use the < or > to scroll to Manual cooking mode. Press START/ENTER to select.



**2** Press < or > buttons to adjust the temperature up or down. Press and hold < or > to jump between manual cooking modes.



**3** Press START/ENTER to begin cooking. The displayed temperature will increase as the Multi-Cooker preheats.

## COOKING METHODS AND MODES

The Multi-Cooker features several cooking methods and step cooking modes. See the chart for an overview of each mode as well as suggestions on dishes to prepare with each.

### STIR TOWER ACCESSORY

With the Stir Tower, the Multi-Cooker becomes your full service kitchen assistant and extra set of hands. Let it stir while you prep and take care of other kitchen tasks. A specially-designed silicone flip-and-stir paddle and scraping blade keep food circulating, allowing for even heating and consistent mixing, all at the touch of a switch.



Available in a suite of colors to match your Multi-Cooker, the Stir Tower connects directly to the Multi-Cooker—no separate cords to get in the way!

For recipes featuring the special mixing and stirring talents of the Stir Tower, look for this icon in the Multi-Cooker cookbook.



COOKING METHODS	USE TO PREPARE	TEMPERATURE RANGE	KEEP WARM
<b>Sear</b> 	Meats and certain types of vegetables for stews, soups, and other dishes	430–450°F (221–232°C)	Manual
<b>Sauté</b> 	Stir-fry, fajitas, and breakfast foods such as bacon, sausage, and scrambled eggs	330–370°F (166–188°C)	Manual
<b>Boil/Steam</b> 	Vegetables, hot cereals, and delicate seafood such as shrimp and fish	192–232°F (89–111°C)	Manual
<b>Simmer</b> 	Soups, stews, and hearty meat or marinara sauces	185–210°F (85–99°C)	Manual
<b>Slow Cook High</b> 	BBQ, chili, and tagines	212°F (100°C)	Auto
<b>Slow Cook Low</b> 	Roasts, tenderloins, porridges, and berry compotes	190°F (88°C)	Auto
<b>Keep Warm</b> 	Keeps cooked food at serving temperature after cooking is complete	165°F (74°C)	—
<b>Manual</b>	Manual selection of cooking temperatures	165–450°F (74–232°C)	Manual
STEP-BY-STEP COOKING MODES	USE TO PREPARE	COOKING METHODS USED	KEEP WARM
<b>Rice</b> 	White and brown rice	Custom settings	Auto
<b>Soup</b> 	Soups and stews from scratch	Sauté→Simmer→Keep Warm	Manual
<b>Risotto</b> 	Homemade risotto	Sauté→Boil→Simmer→Keep Warm	Manual
<b>Yogurt</b> 	Yogurt the way you like it	Custom settings	—

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# GET COOKING

With the Stir Tower, the Multi-Cooker becomes your full service kitchen assistant and extra set of hands. Let it stir while you prep and take care of other kitchen tasks.

For more information on getting the most from your Stir-Tower, see the included Instructions.

Use the side scraper attachment together with the flip-and-stir wand when preparing soups, stews, and sauces, or larger quantities, to help circulate ingredients thoroughly.



Use the flip-and-stir wand to prepare foods and ingredients such as onions, carrots, broccoli, potato (cubed), meatballs (2-3 oz./40-60 g each), small to medium shrimp, and sliced or cubed meats and poultry.



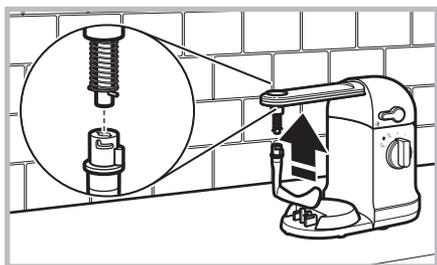
Setting	Speed	RPMs	Duration	Optimal for:
0	OFF	—	—	—
1	LOW	20	Constant ON	Risotto, soups, stir-fry
2	MEDIUM	45	Constant ON	Hot cereals, sauces
3	HIGH	75	Constant ON	Puddings, yogurt
2-Minute Intermittent 	LOW	20	ON for 15 seconds every 2 minutes	Searing and sautéing
20-Minute Intermittent 	LOW	20	ON for 1 minute every 20 minutes	Slow cooking and stews

# GET COOKING

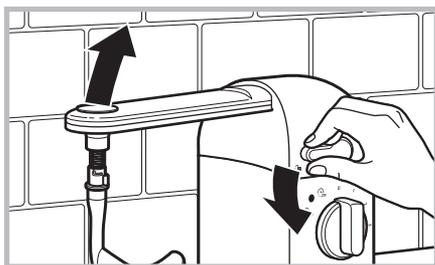
## QUICK START GUIDE

Follow these quick steps to get your Stir Tower set up and ready to go!

For additional operating and care information, refer to your "Instructions" manual.



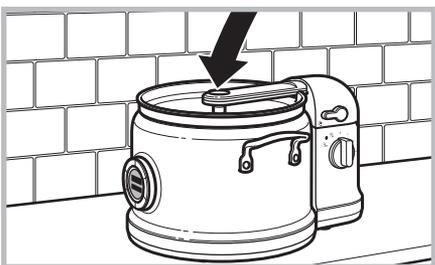
1. Align pins on Stir Tower shaft with slots on flip-and-stir wand. Press up and rotate counterclockwise to lock into place.



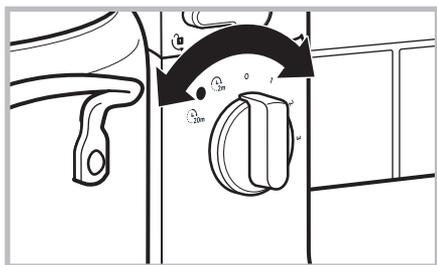
2. Raise the stir arm by pressing down on the release lever.



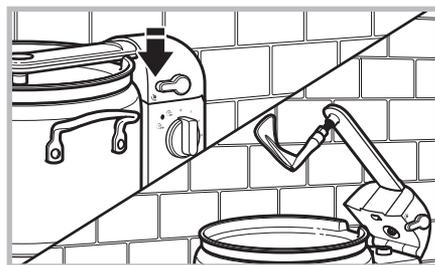
3. Align back of Multi-Cooker with front of Stir Tower. Lower Multi-Cooker onto easy connect power port on Stir Tower base.



4. Place cooking pot in Multi-Cooker, aligning notch in cooking pot with stir arm. Lower stir arm until it locks into place.



5. Add ingredients to Multi-Cooker and cover. Once cooking mode is set and started (see Multi-Cooker instructions), select desired stir speed or intermittent stir mode. Power on indicator will light.



6. Once cooking is complete, set the Stir Tower to 0 (OFF). Press down on release lever and raise stir arm before removing cooking pot.