

prepollogy

# 4Qt Electric Die Cast Multi Cooker



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# Important Safety Instructions

**READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE. PLEASE KEEP THE INSTRUCTION MANUAL**

**When using our product, basic precautions should always be followed, including the following:**

1. The Appliance must be used in accordance with the directions in this Instruction Manual. We cannot be held liable or responsible for any damages or injuries caused by improper use.
2. If the power cord is damaged, it must be replaced by the manufacturer or its service agent in order to avoid a hazard.
3. Do not move the Appliance by pulling the power cord and make sure the power cord is not tangled.
4. Ensure the product is placed on a flat and stable surface when in operation.
5. Do not leave the Appliance unattended when it is plugged in.
6. Do not use the Appliance for anything other than its intended use.
7. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments
  - by clients in hotels, motels and other residential type environments
  - bed and breakfast type environments.
  - farm houses
8. This Appliance can only be used by children aged from 8 years and above. Persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can only use the Appliance under supervision or have been briefed on safety instructions and understand the possible danger involved. Children shall not play with the Appliance. Cleaning and user maintenance shall not be performed by children unless they are older than 8 and supervised. Keep the Appliance and its power cord out of reach from children under 8 years old.
9. To avoid electric shock, DO NOT immerse the cable, plug or the product in water or any other liquid.

10. This Appliance is incompatible with external timers and remote controlling systems.
11. Only use the Power Adapter supplied by the manufacturer.
12. The plug must be removed from the receptacle before cleaning or maintaining the Appliance. Make sure the power connection point is dry before continue using the appliance.
13. Unplug the power plug when assembling, disassembling, cleaning and after using the Appliance.
14. Use handles to carry the Appliance steadily to avoid split of hot soup.
15. Do not allow children to play with the Appliance .
16. Hot surface during operation. Do not touch the Appliance to prevent scald.

# Package Contents and Technical Specifications

## Package Contents Standard Accessories:



## Technical Specifications:

Product	Electric Multi Cooker
Model	QPY010
Voltage	110-120V~50/60Hz
Power	1100-1200W
Full Volume	4 Quart Safety Volume: 3.3 Quart

## Product Diagram:



# Operating

## Before Use:

- Please take out the Appliance and accessories from the carton box. Tear off the sticker, protective film or plastic film on the Appliance.

## Operation:

- Before using the Appliance for the first time, wipe all removable parts with a cloth. Do not use abrasive cleaning solution.
- Place the Appliance on a flat, secure surface and ensure 10cm space around the Appliance. This Appliance is not suitable to use in cabinet or at outdoor.
- Plug the power plug into the socket. (Note: before connecting the Appliance, make sure that the voltage indicated on the Appliance is aligned with the local voltage. 110-120V, 50/60Hz)
- Caution: High temperature on the surface.
- Before connect power, make sure the switch is pointing at "OFF"

## Indicator Light:

- It is normal for the indicator light goes on and off when cooking, it states the temperature controller is operating.

## Reminder:

- It is recommended to close the lid during cooking to achieve best results.
- Wooden or silicone spatula is recommended.
- DO NOT immerse the Appliance in water or other liquids for cleaning.

## Cooking reference (for details, please refer to recipes):

Electric Multi Cooker can be used with the below settings.

Function	Setting
Keep Warm	LOW
Boil	MED
Steam/Slow cook	MED
Saute/Grill	HIGH
Roast	HIGH
Soup/Stew	HIGH

	Temperature range	Time to each highest heat
<b>LOW</b>	140~300°F	1min. 20sec.
<b>MED</b>	230~365°F	1min. 10sec.
<b>HIGH</b>	320~375°F	1min.

## **Functions Explanation:**

### **Keep Warm**

- This setting will keep any previously cooked food warm. Please ensure that all food is fully cooked prior to using the keep warm function.
- After cooking, please ensure to switch off the Appliance and unplug from the power socket.

### **Boil**

- This setting is ideal for boiling any food.
- Place the ingredients to be boiled inside the pot and fill with right amount of water, then close the lid.
- Switch to "MED" position to allow the items to be boiled until fully cooked.
- After cooking, please ensure to switch off the Appliance and unplug from the power socket.

### **Slow Cook**

- This setting is ideal for simmering any food.
- Place the ingredients to be simmered inside the pot and fill with right amount of water, then close the lid.
- Switch to "HIGH" position first the water reaches boiling point.
- Once reached boiling point, switch to "MED" position to allow the items to be simmered until fully cooked.
- After cooking, please ensure to switch off the Appliance and unplug from the power socket.

### **Steam**

- This setting is ideal for steaming food.
- Pour in right amount of water.
- Place the food to be steamed on the steaming rack.
- Close the lid and steam for the required amount of time.
- DO NOT leave the Electric Multi Cooker unattended when steaming to avoid boil dry.
- After cooking, please ensure to switch off the Appliance and unplug from the power socket.

### **Saute/ Grill**

- This setting is ideal for shallow frying food.
- Place the food to be cooked in the pot along with any required cooking oils or butters.
- After cooking, please ensure to switch off the Appliance and unplug from the power socket.

## **Roast**

- This setting is ideal for roasting food.
- Place the food to be cooked in the pot along with any required cooking oils or butters.
- After cooking, please ensure to switch off the Appliance and unplug from the power socket.

## **Soup/Stew**

- This setting is ideal for soup or stew.
- Fill with right amount of water in the pot, switch to "HIGH" position until the water reaches boiling point. Once boiling point has been achieved and items fully cooked, insert ingredients and close the lid.
- Once the water reaches boiling point again, add seasonings based on personal taste.
- After cooking, please ensure to switch off the Appliance and unplug from the power socket.

# Cleaning and Maintenance

- Clean the cooker and metal accessories before using.
- After cooking, please switch off the Appliance, unplug from the power socket and wait for it to cool down before cleaning.
- Wipe the outer case with a cloth, DO NOT immerse or rinse the Appliance with water or other liquids for cleaning.
- To maintain the non-stick effect of the Electric Multi Cooker, recommended cleaning the inner part of the appliance with sponge with mild detergent. DO NOT use any abrasive cleaning agents or stainless steel scrubber.
- It is normal for slight change on the color of the Appliance after using for some time, there will be no influence on the safety of using.
- To remove stubborn stains, pour in hot water and wait for a few minutes, then add in mild detergent and wipe with sponge.

## About Recycling

This Appliance adopts recyclable materials. At the end of the service life of the Appliance. You may hand it to the recycling organization and participate in environmental protection. Please contact the home appliance recycling organizations for details.

## Limited 2 Year Warranty

This is the only express warranty for this product. The Sneaky Chef, Inc, warrants this product to be free from defects in material and workmanship for single-family household use for two years from the date of original purchase. Use of product for anything other than its intended purpose is also not warranted. We exclude liability for all consequential damages. Your exclusive remedy is repair or replacement of the nonconforming product, at our option. All liability is limited to purchase price. All other warranties, including any statutory warranty or condition of merchantability or fitness for a particular purpose, are disclaimed. You may have legal rights that vary depending on where you live. For repair or replacement, please contact our service team with information on your product's proof of purchase and description of the problem. Customer Service Number: 844-689-0936

# Fettuccini Alfredo with Chicken



## Ingredients:

- 1 lb fettuccini noodles
- 1-2 chicken breasts, sliced and seasoned with salt and pepper
- 1 stick butter
- 3 cups heavy whipping cream
- 2 cups grated Parmesan
- ½ tbs Italian seasoning
- 2 tbs olive oil
- 2-3 cloves garlic, minced
- 1 tbs flour

## Method:



- On medium or high heat, add 8 cups water to pan and allow to reach rolling boil. Then add pasta and cook for 11-13 minutes until al dente. Use fry basket to hold noodles and set aside. Remove water from pan and wipe.

- On medium heat, place 1 tbs olive oil in pan. Then place one clove of minced garlic in pan. Sauté until the garlic becomes fragrant then add chicken. Turn pan to high heat and sauté chicken. Set aside.



- On medium heat, place 1 tbs olive oil in pan. Then add 2 cloves of minced garlic in pan. Sauté until fragrant. Next, add butter. Once melted, add heavy whipping cream and whisk together. Allow cream to start to boil then add Parmesan. Whisk until sauce thickens. If needed, add 1 tbs flour to help thicken sauce. Once thickened, add Italian seasoning and whisk. Then add fettuccini noodles to mixture and turn pan on medium heat. Add chicken to pan and warm through. Top with more Parmesan and fresh cracked pepper. Enjoy!

# Tender Pot Roast



## Ingredients:

- 2.5-3 lbs. chuck roast
- 1 cup onions, sliced
- 2 tbs garlic, minced
- ¼ cup tomato paste
- 1 cup beef broth
- A few sprigs of fresh rosemary
- A few sprigs of fresh thyme
- 1 bay leaf
- 1 cup mushrooms, sliced
- 1 cup celery, sliced
- 1 cup carrots, sliced
- 2 tbs olive oil

## Method:

- On high heat, allow pan to reach searing temperature (about 3 minutes). Generously season chuck roast with salt and pepper on both sides. Then, add 1- 2 tbs olive oil to pan. Next, add chuck roast to pan and sear roast on both sides until golden brown crust is achieved. Remove from pan and set aside

- On medium heat, add onions and garlic and cook through until onions become translucent. Add tomato paste and stir with garlic and onions until well coated and heated through. Add rosemary and thyme to center of pan and place roast on top. Pour beef broth over roast. Add bay leaf on top. Close lid and continue cooking on medium heat for 3 hours.

- After 3 hours, open lid and place in celery, carrots and mushrooms around roast. Close lid and cook an additional hour.

- Using tongs, pull apart roast and allow to incorporate with vegetables and other juices. Turn down heat to low and let sit for an additional 30 minutes. Enjoy!



# One Pot Sausage Penne



## Ingredients:

- 12 oz Beef sausage, sliced
- 1 lb. Penne pasta
- 3 cups baby spinach
- 2 cloves garlic, minced
- 28 oz can crushed tomato
- 2 cups chicken stock
- ½ cup onion
- 1 cup mozzarella
- 1 cup Parmesan
- 1 tbs olive oil
- 1 cup cherry tomatoes

## Method:

- On high heat, add 1 tbs olive oil in pan. Once heated, add sliced sausage and brown on both sides. Remove and set aside. Wipe pan.

- On medium or high heat, add 1 tbs olive oil in pan. Add garlic and onion and cook through until translucent. Next, add spinach and sauté. Once the spinach has wilted, add crushed tomatoes, chicken broth and penne. Mix thoroughly making sure all penne is covered. Lastly, add cherry tomatoes. Close lid and cook on high for 8-10 minutes until pasta is tender.

- Open lid and add both mozzarella and parmesan cheese. Add the beef sausage back in the pan and toss allowing cheese to melt. Enjoy!



# Steamed shrimp w/ broccoli and brown rice



## Ingredients:

- 1 lb raw shrimp
- 1 heaping cup broccoli florets
- 2 cups chicken broth
- 1 cup brown rice
- 1 tbs butter
- 1 tbs smoked paprika
- 1 tbs salt
- 1 tbs lemon pepper
- 1 tbs dried oregano
- 1 tbs garlic powder
- ½ tbs ground ginger
- ½ tbs black pepper
- 1 tbs parsley

## Method:

- In a small bowl make the shrimp seasoning by combining smoked paprika, salt, pepper, lemon pepper, dried oregano, garlic powder, and ground ginger and set aside. Peel shrimp and season front and back. Set aside.
- On medium heat, add 2 cups water and place steam rack in center of pan. Place shrimp on rack making sure not to overlap. Place lid on pan. Steam for 8-10 minutes. Remove from rack and set aside.
- Using same water, place broccoli florets on steam rack. Place lid on pan. Steam for 8-10 minutes until tender. Remove and set aside. (Optional, replace water with new water)
- On high heat, add 2 cups chicken broth to pan along with 1 tbs butter and brown rice and pinch of salt. Once water boils, reduce heat to medium and place lid on pan. Allow to cook for 40-50 minutes (or less depending on type of rice being used).
- Once rice is cooked, add shrimp and broccoli to pan and warm through. Sprinkle with parsley. Enjoy!



# Vegetable Lo Mein



## Ingredients:

- 14 oz. Lo Mein noodles
- 1 cup broccoli
- 1 cup carrots, sliced thin
- 1 cup shredded cabbage
- 1 cup mushrooms, sliced
- 1 cup red pepper, sliced
- ½ cup scallions, sliced lengthwise in 1 inch pieces + extra for garnish
- ½ cup baby corn, sliced lengthwise
- 1 tbs sesame seeds
- ½ cup stir fry sauce or more to taste
- 1 tbs soy sauce or more to taste
- 6 cups water
- 1 tsp ground ginger
- 3 cloves garlic, minced

## Method:

- On medium heat, bring 6 cups water to boil and add Lo Mein noodles. Cook 6 minutes until tender. Drain. Fry basket may be used to drain noodles. Set noodles aside. Remove water from pan and wipe.
- On high heat, add 4 tbs vegetable oil in pan. Add garlic and onion and cook through until translucent. Next, add cabbage, mushrooms, red peppers, broccoli, carrots and scallion strips. Season with ground ginger. Sautee vegetables. Once the vegetables start to wilt (about 4 minutes) add baby corn, stir fry sauce and soy sauce. Toss together.
- Once the vegetables are well coated, add in Lo Mein and toss together. Garnish with scallion and sesame seeds. Enjoy!

