

Bravetti™

PLATINUM PRO

Multi Cooker

OWNER'S MANUAL

**Model MC665H
120V., 60Hz., 900 Watts**



EURO-PRO Operating LLC
Boston, MA 02465
Tel.: 1 (800) 798-7398

IMPORTANT SAFETY INSTRUCTIONS

When using your **Multi Cooker** basic safety precautions should always be observed, including the following:

1. Read all instructions before using your **Multi Cooker**.
2. To protect against fire, electric shock and injury to persons, do not immerse cord, plugs, or main unit in water or other liquid.
3. **Do not** touch hot surfaces. Always use handles or knobs.
4. Close supervision is necessary when any appliance is used by or near children.
5. **Do not** let cord hang over edge of table or counter, or touch hot surfaces.
6. **Do not** operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to **EURO-PRO Operating LLC** for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
8. **Do not** place on or near a hot gas or electric burner or in a heated oven.
9. To avoid possible steam damage, place multi cooker away from walls or cabinets during use.
10. Unplug from electrical outlet when not in use and before cleaning. Allow the appliance to cool before putting on or taking off parts, and before cleaning.
11. To disconnect, press the "Stop" button, then remove the plug from electrical outlet. Always hold the plug, and never pull the cord.
12. **Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Always use pot holders when moving your multi cooker.**
13. This appliance generates steam. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Operating Instructions".
14. When using this appliance, provide adequate air space above and on all sides for air circulation. On surfaces where heat may cause a problem, an insulated heat pas is recommended.
15. **Do not** attempt to dislodge food when appliance is plugged in.
16. **Do not** obstruct the steam release vent during use.
17. **Do not** fill the unit over the "MAX" line. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full. See "Cooking with your Multi Cooker".
18. **Do not** use this appliance for deep frying with oil or shortening.
19. **Never** operate the appliance without any liquid inside. **Do not** allow the multi cooker to boil dry.
20. Always wear protective, insulated oven mitts when opening the steam release vent, the cover of the unit or removing cooking pot or pasta/ steamer insert.
21. **Do not** use this appliance outdoors.
22. **Do not** use this appliance other than intended use.
23. **Caution:** To reduce the risk of electric shock, cook only in the removable cooking pot. **Never** place anything into the housing.
24. **Do not** use without the removable cooking pot in place.
25. Use extreme caution when removing the cover after cooking. Serious burns can result from steam inside. Always lift and tilt the cover away from you and allow water to drip into the unit.
26. Let the multi cooker cool before cleaning.
27. **Do not** use with foods that can overcook easily and quickly.
28. **Do not** place removable cooking pot onto direct heat from stove elements or otherwise.

SAVE THESE INSTRUCTIONS
For Household Use Only

IMPORTANT SAFETY INSTRUCTIONS



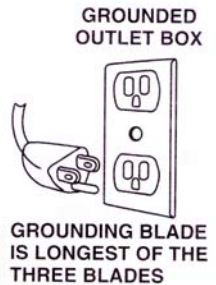
WARNING: Danger of Scalding. Please use caution when using the multi cooker. The steam emitted from this appliance is very hot.

GROUNDING INSTRUCTIONS

This appliance must be grounded. If it should malfunction or breakdown, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. This appliance is equipped with a cord having an equipment-grounding conductor and grounding plug. The plug must be inserted into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances.



WARNING: Improper connection of the equipment-grounding conductor can result in a risk of electric shock. Consult with a qualified electrician or service person if you are in doubt as to whether the outlet is properly grounded. Do not modify the plug provided with the appliance - if it will not fit the outlet, have a proper outlet installed by a qualified electrician. This appliance is for use on a nominal 120-volt circuit, and has a grounding attachment plug that looks like the plug illustrated at right. Make sure that the appliance is connected to an outlet having the same configuration as the plug. No adaptor should be used with this appliance.

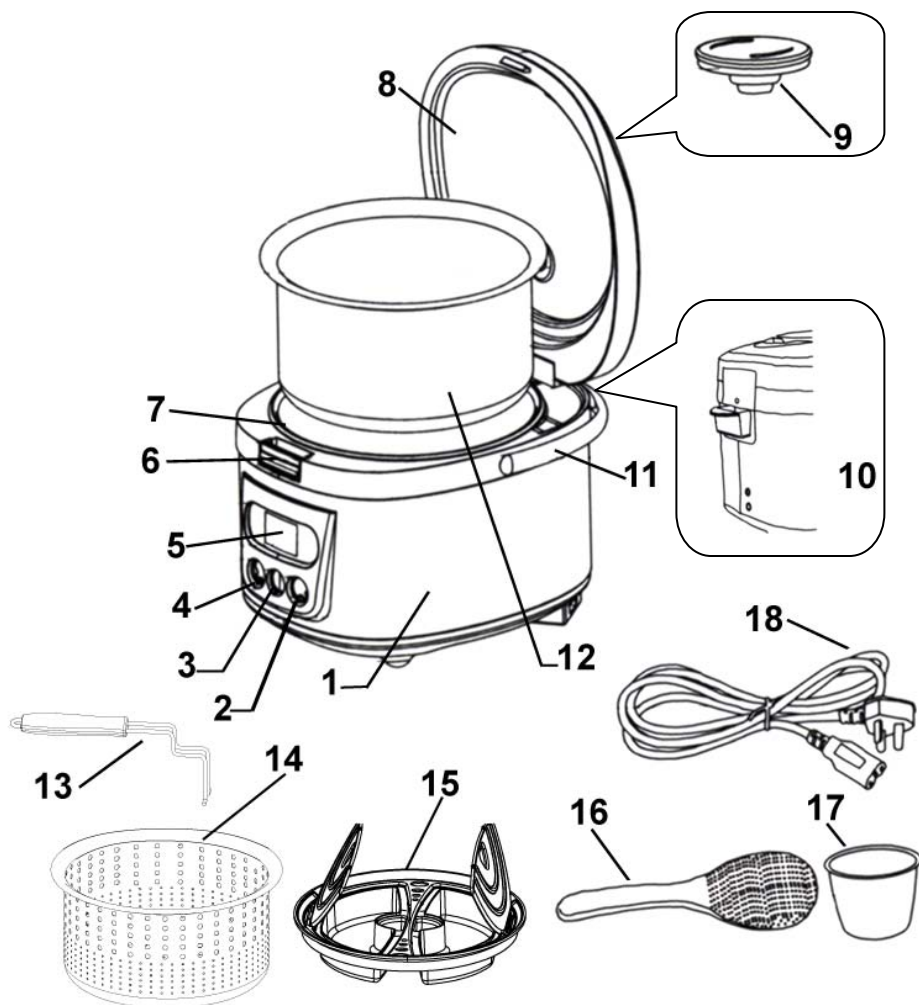


1. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord should be equal to or greater than the electrical rating of the appliance.
OR
2. Do not use an extension cord. If the power cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

Please Note:

1. A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Extension cords may be used with care is exercised in their use.
3. If a long cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, (2) the extension cord must be a grounding-type 3-wire cord, and (3) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

Parts and Components



- | | |
|-------------------------|---------------------------------|
| 1. Main Unit | 10. Water Collector |
| 2. Start Button | 11. Carry Handle |
| 3. Function Button | 12. Cooking Pot |
| 4. Stop Button | 13. Pasta/Steamer Insert Handle |
| 5. LCD Control Panel | 14. Pasta/Steamer Insert |
| 6. Cover Release Button | 15. Poacher/Warmer |
| 7. Sealing Ring | 16. Spoon |
| 8. Cover | 17. Measure Cup |
| 9. Steam Vent | 18. Power Cord |

Technical Specifications

Voltage: 120V., 60Hz.
Power: 900 Watts

NOTE: *Illustrations may vary from actual product

Features of Your Multi Cooker

Cooking with your new Multi Cooker is simple and easy to use. The electronic controls allow you to select the function required for your cooking needs.

1. Start Button

Press this button to begin the cooking process of the selected function.

2. Start Light

The "Start" light will remain lit while the appliance is still "ON".

3. Stop Button

Press this button to stop the cooking process or to cancel a selected function

4. Stop Light

The "Stop" light will illuminate when the unit is plugged in and when the cooking process has been stopped.

5. LCD Display Screen

The LCD screen will display the time.

6. Function

Press the "Function" button to select the cooking function required for the type of food being prepared. As you press on the "Function" button, the arrow "◀" will move from function to function.

7. Cook Rice

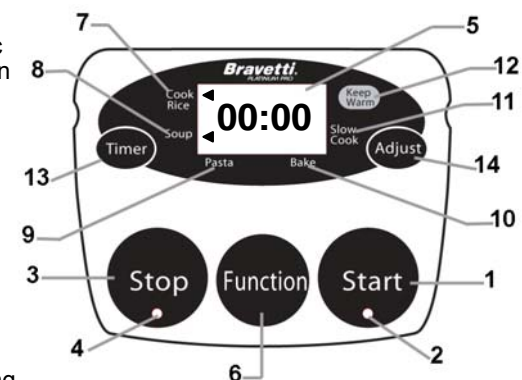
The arrow "◀" shows that the "Cook Rice" function is selected. Use this function to cook rice perfectly with the touch of one button. This function has a preset time and is not adjustable.

8. Soup

The arrow "◀" shows that the "Soup" function is selected. Use this function for soups, stews or sauces. The default time for this function is 50 minutes, but can be adjusted up to four (4) hours.

9. Pasta

The arrow "◀" shows that the "Pasta" function is selected. Use this function for cooking perfect pasta or for other dishes.



10. Bake

The arrow "◀" shows that the "Bake" function is selected. Use this function to bake cakes, breads, etc. This function has a default time of 50 minutes.

11. Slow Cook

The arrow "◀" shows that the "Slow Cook" function is selected. Use this function for longer cooking times such as stews and sauces. The cooking time is programmable up to four (4) hours.

12. Keep Warm

The "Keep Warm" function has two options. The multi cooker will automatically cycle to the "Keep Warm" function after the selected cooking function has been completed. It will keep the food warm for up to a maximum of six (6) hours. You can also select the "Keep Warm" function manually. The arrow "◀" will show that the "Keep Warm" function is selected.

13. Timer

The "Timer" button can be used with some of the cooking function to set the desired cooking time.

14. Adjust

Use the "Adjust" button to adjust to time for the adjustable functions.

Operating Instructions

Preparing Your Multi Cooker

Before using the multi cooker for the first time:

1. Remove the cooking pot, egg poacher, and pasta/steamer insert from the unit.
2. Wash all parts removed with warm, soapy water. The cooking pot, pasta/steamer insert and poacher/warmer may also be washed in a dishwasher.
3. Remove the steam vent from the cover: open the cover and pull the inside section of the steam vent out. (Fig. 1) Close the cover and pull the outside component of the steam vent upwards, (Fig. 2) and wash thoroughly. **Do not** wash steam vent in a dishwasher. Allow the steam vent to air dry or dry with a paper towel before inserting back into the cover.
4. To disassemble the steam vent grasp the tab and turn the inner cover counter clockwise then lift out of outer cover. (Fig. 3)



Fig. 1



Fig. 2



Fig. 3

5. The cover of the multi cooker may be washed with warm, soapy water and rinsed with a damp cloth. **Do not** place unit with cover in water.

Important: Do not place the steam vent parts in the dishwasher, hand wash only.

Using Your Multi Cooker

Once all parts are washed and dried, your multi cooker is ready for use.

The multi cooker cover locks into position when closed.

Caution: Do not touch hot surfaces, use handle.

To remove the cover:

1. Press on the cover release button, the cover will open.
2. Place the cooking pot into the base of the unit.

Note: Never place food into the unit itself, always use the cooking pot.

3. Place the food that you want to cook inside the cooking pot.
4. Press down on the cover until it clicks into place.
5. Plug the detachable cord into the rear of the unit and then plug the cord into a grounded-type 120V AC electrical wall outlet.

Using the Functions

Each time the function button is pressed an arrow will appear at the appropriate function on the LCD display. (Fig. 4)



Cook Rice Selected Fig. 4

Using the Rice Function

1. Place cooking pot into the unit. Twist the pot from side to side to ensure contact with heating plate. (Fig. 5)
2. Measure the dry rice for the desired amount with the measuring cup provided. (1/2 cup, 180 ml) Rinse dry rice under cool water then add to cooking pot.



Fig. 5

Note: This unit makes 2-10 cups of rice.

3. Using the measuring cup add 1-1/2 cups-2 cups water depending on rice variety to the cooking pot. (See Rice Chart below)

Important: Always use the cooking pot in the unit.

Type of Rice / 1 cup	Water
Oriental/White	2 cups
Basmati/Indian Firm	1-1/2 cups
Long Grain Brown	2 cups + 2 tbsp
Short Grain Brown	2-1/2 cups
Wild	3 cups

Operating Instructions

4. Press down on the cover until it clicks into the locked position. (Fig. 6)



Fig. 6

5. Plug the unit into the wall outlet.
6. Press the function button one (1) time. Ensure the arrow appears next to the "Cook Rice" function on the display panel.
7. Press the start button. The green start light will illuminate. The LCD display will count up the minutes until the rice is done. Rice will be complete in approximately 40 minutes depending on amount of rice being prepared.
8. When the rice is done the unit will beep. After one minute the unit will switch to keep warm until the stop button is pressed.
9. Loosen the rice before serving.
10. Unplug the unit from the outlet.
11. Empty the water collector after each use.

Note: Allow the unit to cool completely before cleaning.

Using the Soup Function for Steaming

The soup function can be used for cooking soups, stews or steaming vegetables.

To steam vegetables:

1. Plug unit into the wall outlet.
2. Fill the cooking pot up to the minimum mark with water.
3. Place the pasta/steamer insert into the cooking pot. It will sit above the water.
4. Add washed and cut vegetables to the pasta/steamer insert.
5. Press down on the cover until it clicks into place.
6. Press the function button two (2) times until the arrow on the LCD display is pointing to the soup function. (Fig. 7) The numbers "01" will flash on the LCD display. The default time for this function is 1 hour (60 minutes).



Soup Selected Fig. 7

7. Press the timer button to get the ":00" to flash. This means the minutes can be set for the steaming time required.
8. Press the adjust button to increase the minutes required for steaming. The minutes can be adjusted up to :59 minutes. Choose the steaming time required based on type of steaming and amount.
9. Press the start button to begin the cooking process. The ":" (colon) on the LCD display will flash indicating that the timer is counting down.
10. When the function is complete, the unit will beep. One minute later if the stop button has not been pressed, the unit will switch to the keep warm function. Press the stop button when ready to serve and press the cover release button to open the cover.
11. To remove the pasta/steamer insert, squeeze the ends of the handle and slide into guides on pasta/steamer insert and release the ends of the handle. (Fig. 8)

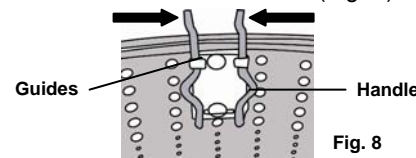


Fig. 8

12. Using the attached handle, carefully remove the pasta/steamer insert.
13. Empty the water collector after each use.

Note: To avoid over done steamed vegetables it is recommended that the food be removed shortly after the cooking process has been completed.

Operating Instructions

Using the Soup Function for Soups or Stews

Note: If using meat, see recipe section for directions on browning.

1. Plug unit into the wall outlet.
2. Fill the cooking pot with ingredients for stew or soup.
3. Press down on the cover until it clicks into place.
4. Press the function button two (2) times until the arrow on the LCD display is pointing to the soup function. (Fig. 9) The numbers "01" will flash on the LCD display. The default time for the soup function is 1 hour.

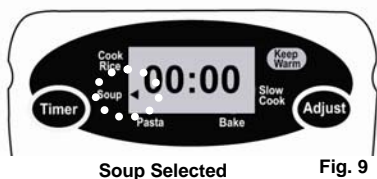


Fig. 9

5. If more than one hour is required, press the adjust button to change the number of hours up to a maximum of 4 hours.
6. Press the timer button to get the ":00" to flash. This means the minutes can be set for the steaming time required.
7. Press the adjust button to increase the minutes required for soups or stews. The minutes can be adjusted up to :59 minutes. Choose the cooking time required based on type of dish being prepared and amount.
8. Press the start button to begin the cooking process. The ":" (colon) on the LCD display will flash indicating that the timer is counting down.
9. When the function is complete the unit will beep. One minute later if the stop button has not been pressed the unit will switch to the keep warm function for six (6) hours.
10. Empty the water collector after each use. Allow the unit to cool completely before cleaning.

Using the Pasta Function

When using the pasta function **do not** go beyond the max line, in the cooking pot as the water will boil over and leak out of the pot. The maximum level of water is 1.6 qt (1.8L).

1. Place cooking pot into the unit.
2. Fill the cooking pot with the required amount of water and 1 tsp oil, salt if desired.
3. Press down on the cover until it clicks into place.
4. Plug the detachable cord into the rear of the unit then plug the cord into a grounded-type 120V AC electrical wall outlet.
5. Press the function button three (3) times until the arrow on the LCD display is pointing to the pasta function. (Fig. 10) The numbers on the LCD display will not flash.



Fig. 10

6. Press the start button.
 7. The unit will begin to boil the water.
 8. Once the water has come to a boil the unit will beep.
 9. Prepare the pasta by placing in the pasta/steamer insert. Break in half if too long for the insert.
 10. To insert the handle onto the pasta/steamer insert, squeeze the ends of the handle and slide into guides on pasta/steamer insert and release the handle ends.
 11. Open the cover and carefully place the pasta/steamer insert into the cooking pot.
- Caution:** The water and steam are hot add the insert with extreme caution to avoid burns or injury.
12. Remove the handle from the pasta/steamer insert.
 13. Close the cover and press the adjust button to adjust the minutes required for cooking the type of pasta. The maximum time that can be set on the pasta function is 18 minutes.
 14. Press the start button.
 15. When the unit beeps again the pasta is ready. Press the stop button and unplug the unit.

Operating Instructions

16. Place the handle back onto the pasta/steamer insert and slowly remove the insert allowing water to drain as the insert is lifted up.

Caution: Remove the pasta/steamer insert carefully to avoid burns or injury.

- Note:** Allow the unit to cool completely before cleaning.
17. Empty the water collector after each use. Allow the unit to cool completely before cleaning.

Using the Bake Function

Use the baking function for cake mixes, bread mixes, or light deserts.

Do not fill the cooking pot past the "max" line with batter or below the "min." line. This could result in the mixture being under cooked or burnt.

1. Prepare mixture in a separate bowl.
2. Lightly grease the inside of the cooking pot.
3. Pour batter into the cooking pot and place into the unit.
4. Plug the unit into the wall outlet.
5. Press down on the cover until it clicks into place.
6. Press the function button four (4) times until the arrow on the LCD display is pointing to the bake function. (Fig. 11) The numbers will not flash on the LCD display. The default time for the bake function is 50 minutes.



Fig. 11

7. Press the start button.
8. Allow the mix to bake for complete baking cycle of 50 minutes to ensure that cake is baked right through.

Note: If the food being baked is not done, re-select the bake function, press start and cook for an additional 5 minutes. The unit will have to be stopped manually when baking is done. Time is not adjustable on this function.

9. When the cycle is complete the unit will beep. Press the stop button.

10. Using pot holders remove the cooking pot from the unit and allow to cool for a minimum of 2 minutes before removing the baked goods from the cooking pot.

11. To remove the baked goods from the cooking pot, place a plate over the top of the cooking pot, holding the plate and cooking pot, turn upside down, and allow the cake to fall onto the plate. Lift cooking pot up gently. (Fig. 12)



Fig. 12

Using the Slow Cook Function

Use the slow cook function for a variety of meals that require a longer cooking time. **Do not** fill the cooking pot past the "max" line with food or below the "min." line. This could result in the food boiling over or burning.

1. Prepare dish to be cooked.
3. Place food into the cooking pot and place into the unit.
4. Plug the unit into the wall outlet.
5. Press down on the cover until it clicks into place.
6. Press the function button five (5) times until the arrow on the LCD display is pointing to the slow cook function. (Fig. 13) The numbers "01" will flash on the LCD display.
7. Press the adjust button to increase the number of hours. The maximum hours that can be set is four (4) hours.
8. Press the timer button to get the ":00" to flash. This means the minutes can be set for the slow cook time required.



Slow Cook Selected

Fig. 13

Operating Instructions

9. Press the adjust button to increase the minutes required for food being cooked. The minutes can be adjusted up to :59 minutes. Choose the cooking time required based on type of dish being prepared and amount.
10. Press the start button to begin the cooking process. The “:” (colon) on the LCD display will flash indicating that the timer is counting down.
11. When the function is complete the unit will beep. One minute later if the stop button has not been pressed the unit will switch to the keep warm function. After 6 hours the unit will automatically shut off.
12. Press the stop button and unplug the unit.
13. Allow the unit to cool completely before cleaning.

Using the Keep Warm Function

The keep warm function can be used to keep foods that have been prepared warm until ready for serving, or to keep foods warm that have been prepared in advance.

Important: Do not use this function to cook food.

In most functions, once the cooking process has been completed the unit will automatically go to the keep warm function after one (1) minute. To initiate the keep warm function manually:

1. Plug unit into the wall outlet.
2. Fill the cooking pot with ingredients to keep warm.
3. Press down on the cover until it clicks into place.
4. Press the function button five (5) times until the keep warm light illuminates. (Fig. 14)



Keep Warm Selected

Fig. 14

5. Press the start button to begin the keep warm process. The “:” (colon) on the LCD display will flash indicating that the timer is counting up.

Note: The unit will automatically shut off after a 6 hour period has elapsed.

Using the Poacher/Warmer

The poacher/warmer can be used alone or when preparing other items such as pasta or steamed vegetables. To use the poacher/warmer the pasta/steamer insert must be used:

1. Add required amount of water to the cooking pot for food being prepared in the pasta/steamer insert.
2. Add food to be prepared into the pasta/steamer insert and close lids.
3. Place the poacher/warmer into the pasta/steamer insert. (Fig. 15)



Fig. 15

4. Press down on the cover until it clicks into place.
5. Plug the unit into the wall outlet.
6. Select the function required and adjust time.
7. Press stop when cooking is complete, insert handle into pasta/steamer and remove food.
8. Remove plug from wall outlet and allow unit to cool completely before cleaning.

Note: If warming a sauce in the warmer it can be left in the poacher/warmer safely until the food being cooked in the pasta/steamer insert is complete.

Operating Instructions

Cleaning and Maintenance

The multi cooker should be cleaned thoroughly after every use:

1. Unplug unit from the wall outlet and allow to cool completely.
2. Remove the detachable cord from the main unit.
3. **Do not** immerse the main unit into water or other liquids.
4. **Do not** use abrasive cleaners, scouring pads or steel wool.
5. To wash the cooking pot, pasta/steamer insert, or the poacher/warmer; fill with hot water and let it soak. Hand wash with a sponge and mild detergent. These components are also top rack dishwasher safe.
6. Remove the steam vent and clean all parts thoroughly and allow to air dry before replacing in unit.
7. Lift the carry handle to remove the water collector from the rear of the unit and hand wash with warm soapy water.
8. The cover and inside the main unit should be wiped down with a damp soapy cloth and then rinsed with a clear water cloth.
9. To clean the exterior of the unit, lightly wipe with a damp cloth.

10. If rice or other grains are found on the heating plate inside the main unit, they must be removed to avoid inadequate cooking. Use a damp sponge to wipe the surface of the heating plate clean. **Do not** use any detergent on the heating plate.

Note: Do not use metal utensils or sharp metal objects such as a knife to remove food particles, this will damage the non-stick surfaces of the unit.

Hints and Tips for Perfect Rice

- For best results when cooking rice, leave the rice settle in the unit for a few minutes before opening cover.
- Stir rice thoroughly before serving.
- To obtain a softer rice, allow the rice to soak in the cooking pot for 10-15 minutes before cooking.
- **Do not** keep rice warm for more than 10 hours.
- **Do not** use metal utensils to stir rice, wooden utensils work best for perfect tasting rice.

Mussels Marinara & Spaghetti

- 2 cups clam juice
- 1 cup water
- 2 lbs fresh mussels
- 1 26 oz Jar marinara sauce
- 8 oz Spaghetti Rigati or any medium thickness spaghetti; broken in half.
- 4 large basil leaves sliced
- 1 lemon cut in half

Put the clam juice, water, marinara sauce and basil leaves into the cooking pot. Place the cooking pot into the main unit and plug the unit in.

Press the function button and select pasta function.

When the multi cooker beeps, add the pasta and adjust the time using the adjust button to 6 minutes. (Press the adjust button three (3) times). When the timer reads 3 minutes, add the mussels. Squeeze the lemon half on top and arrange the slices over the mussels.

Perfect Chicken 'n Rice

- 3 Tbs vegetable oil
- ¼ tsp Garlic powder
- 1 ½ lbs. boneless, skinless chicken breasts; *cut into bite-sized pieces*
- ½ medium onion; *minced in your food processor*
- 1 cup baby carrots; *minced in your food processor*
- 3 cups long grain white rice
- 6 cups chicken broth

Place cooking pot into unit, and plug the unit in. Press the function button until the pasta function has been selected. Add the oil to the pot. When the oil is hot add the chicken, onion and carrots. Cook until the machine beeps and turns off or the chicken is lightly browned.

Press the function button to select the rice function. Add the rice and broth. Stir well. Close the cover and cook until the unit switches to the keep warm function. Press stop and remove food. Serve hot.

Steamed Vegetable Medley

- 4 cups water
- 2 cups cauliflower pieces
- 2 cups broccoli florets (optional)
- 2 cups sliced yellow or zucchini squash
- 1 cup cherry tomatoes
- ½ lemon
- 1 Tbs butter buds

Place cooking pot in unit and add the water. Close the cover and plug the unit in. Press the function button to select the pasta function. Meanwhile, arrange the vegetables in order listed into the pasta/steamer insert. Attach the handle. When the unit beeps, adjust the timer to 7 minutes and place the pasta/steamer insert into the cooking pot.

Remove the handle, squeeze the lemon over the vegetables and sprinkle with butter buds if desired.

Close the cover, press start. If a more crisp texture is desired reduce the cooking time.

Beef, Barley & Vegetable Soup

- 2 tbs vegetable oil
- 1 medium onion, diced
- 1 clove garlic, minced
- 6 beef bouillon cubes
- 1 14.5 oz can petite diced tomatoes
- 6 cups water
- 2 medium bay leaves
- 2 lbs stewing beef
- ½ cup medium barley (uncooked)
- 1 14.5 oz can petite diced tomatoes
- 1 9 oz package frozen mixed vegetables

Place cooking pot into the unit. Plug unit into wall outlet. Press the function button and select pasta function. Add the oil to the cooking pot. When the oil is hot, add the onion, celery and garlic and sauté for 3-4 minutes. Add 1 cup of water and the bullion; stir until bouillon is dissolved.

Press the stop function, the select the soup function, the default time will be 1 hour. Add the beef the remaining 5 cups of water and the bay leaves. Cook until the unit beeps.

When the unit switches to the keep warm function, press stop. Add the barley and the can of tomatoes. Press the function button and select the soup function, adjust the time for 30 minutes. When the unit beeps add the frozen vegetables, reselect the soup function and adjust time for 30 minutes.

* Additional water may be needed if soup becomes too thick upon standing.

Potato Leek Soup (Vichyssoise)

- 3 Tbs butter
- 3-4 thick leeks, white and light green parts only; *cleaned and sliced thin*
- 4 cups water
- 3 Yukon Gold potatoes; (approx 1 lb) *peeled and cut into 1 inch dices*
- 1 bay leaf
- 3 sprigs of thyme, (*tied together*)
- 2 tsp salt
- ½ tsp pepper
- ¼ cup half and half
- 1 bunch – ½ cup chives, (*sliced thin*)

Place the cooking pot into the unit and plug into wall outlet. Press the function button to select the pasta function. Add the butter and the leeks. Sauté 4-5 minutes or until the leeks are wilted but not brown. Add the water and close the cover. When the unit beeps (water is boiling) add the remaining ingredients (except half and half and the chives) and press the stop button. Press the function button and select the soup function.

Cook for 30 minutes or until the potatoes can be easily smashed against the side of the pot with a wooden spoon. Remove thyme and bay leaf. Pour the soup into a food processor and blend until very smooth.

Serve hot or chill completely in the refrigerator to serve as Vichyssoise; either way sprinkle chopped chives on the individual bowls of soup before serving.

Cheesy Grits and Eggs

- 2 cup quick cook grits (*not instant*)
- 4 cups water
- ¼ tsp salt
- 2 tbs butter
- 1 cup shredded Colby jack cheese;

Place cooking pot into the unit. Plug unit into wall outlet. Press the function button and select pasta function. Add the water, salt and butter to the cooking pot. Close the cover and wait for the unit to beep.

Meanwhile, grease the poacher/warmer with butter and add 2 eggs to each side. Insert the handle onto the pasta/steamer insert and place the poacher/warmer on top of the pasta/steamer insert.

When the machine beeps (water is boiling) stir the grits into the boiling water in the cooking pot. Press the adjust button to adjust the time to 8 minutes, place the pasta/steamer insert into the main unit. (The pasta/steamer insert will sit above the grits in the cooking pot.) Remove the handle from the pasta/steamer insert and close the cover. (See note below)

When the unit beeps press the stop button and carefully open the cover and place the handle into the pasta/steamer insert to remove. Stir the cheese into the grits. Serve the grits with the eggs on top.

Note: Depending on the texture of eggs you like, you may have to adjust the cooking time or remove the eggs earlier.

Breakfast Casserole

- 3 Tbs vegetable oil
- ¼ cup onion; (*chopped*)
- 1 lb small red potatoes; (*peeled, sliced and par-boiled*)
- 12 large eggs
- ¼ cup cold water,
- ¼ tsp salt
- ¼ tsp paprika
- 2 cups shredded cheddar cheese
- 1/3 cup real bacon

Place the cooking pot into the unit and plug into wall outlet. Press the function button to select the pasta function. Add the oil. When the oil is hot, add the onion, potatoes, salt and paprika. Cook, stirring often, until the cooker beeps.

Whisk the eggs together with the water in a large mixing bowl. Stir in 1 cup of the cheese. Pour the mixture over the potatoes. Sprinkle the remaining cheese and the bacon bits evenly over the top of the eggs.

Close the cover and press the function button to select the bake function. Adjust the timer for 40 minutes and cook. Press stop once the unit beeps and allow food to stand for 5 minutes or until ready to serve.

Use serving spoon or other non-metal utensil to serve.

Mock Paella

- 2 tbs olive oil
- ½ lb boneless, skinless chicken breasts; (*cut into small pieces*)
- 8 oz Salami or Pepperoni; (*cut into small cubes*)
- 1 med onion; (*chopped*)
- 1 14.5 oz can petite diced tomatoes
- 1 10 oz package saffron yellow rice
- 1 14.5 oz petite diced tomatoes
- 2 cups chicken broth
- 1 lb 16-20 count shrimp; (*peeled, deveined*)
- *12 little neck clams or mussels; (*scrubbed and bearded*)
- 3 small bay leaves

Place cooking pot into the unit. Plug unit into wall outlet. Press the function button and select pasta function. Add the oil to the cooking pot. When the oil is hot, add the chicken, salami and onion. Cook, stirring often for about 5 minutes. Add the garlic and continue cooking until the cooker beeps.

Add the rice, tomatoes and broth; stir well. Gently stir in the shrimp, the clams or mussels (if desired) and the bay leaves.

Close the cover and press the function button to select the cook rice function. Cook until the machine switches to the keep warm function. Serve hot with a bottle of hot sauce such as Tabasco.

RECIPES

Easy Cobbler Cake

4 cups frozen peaches
 2 cups frozen blueberries
 1 tsp cinnamon
 1tbs sugar
 1 18.25 oz white cake mix; (*Prepared according to package directions*)
 2 tbs butter
 vanilla ice cream

Remove the fruit from the freezer and let thaw. When thawed, pat away any excess moisture with paper towels and place in a medium mixing bowl. Toss gently together with the cinnamon and sugar; set aside.

Mix the cake mix according to package directions; set aside.

Grease the cooking pot with butter. Place the pot into the multi cooker, press the function button to select the bake function.

Pour the batter into the pot and then top with the fruit. Close the cover and cook for the entire default (60 minutes) of the bake function.

When done scoop into bowls and top with vanilla ice cream.

Note: If the cake isn't completely done, just turn the cooker back onto the back setting and continue to bake, checking at five (5) minute intervals, until the center is set.

Pineapple Upside Down Cake

¼ cup light brown sugar
 3 tbs butter
 1 20 oz can pineapple chunks; (*drained*)
 1 10 oz jar maraschino cherries; (*drained*)
 1 pineapple cake mix; (*prepared according to package directions*)

Place cooking pot into the unit. Plug unit into wall outlet. Press the function button and select pasta function. Add the butter to the pot. When melted add the brown sugar, pineapple and cherries; stir until blended.

Pour the prepared cake batter over the fruit. Press stop button to stop the cooker and press the function button to select the bake function.

Cook the entire cycle of the default bake function. (50 minutes) Open the cover and allow to cool for 5-10 minutes before flipping onto a platter.

Troubleshooting

TROUBLESHOOTING		
PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Buttons will not work when pressed	<ol style="list-style-type: none"> 1. The electronic memory is not cleared. 2. Unit is not plugged in correctly. 	<ol style="list-style-type: none"> 1. Press the stop button to clear the memory, then select desired function. 2. Remove plug from unit and wall, reinsert into unit then wall plug.
Multi cooker suddenly fails	<ol style="list-style-type: none"> 1. The heating plate is dirty impeding contact with cooking pot. 	<ol style="list-style-type: none"> 1. Wipe away debris with a slightly damp cloth.
Steam leaking	<ol style="list-style-type: none"> 1. Steamer vent is not installed properly. 2. Water collector full. 	<ol style="list-style-type: none"> 1. Re-install steaming vent. 2. Empty water collector.
Safety floating valve is not rising	<ol style="list-style-type: none"> 1. Insufficient food in the cooking pot. 	<ol style="list-style-type: none"> 1. Add more food and/or water according to the recipe.
The unit continues to beep.	<ol style="list-style-type: none"> 1. Pressing buttons does not stop the unit beeping. 	<ol style="list-style-type: none"> 1. Unplug the unit from the wall outlet. Call customer service.
Whenever rice is cooking it burns	<ol style="list-style-type: none"> 1. The heating plate inside the unit is dirty, impeding contact with cooking pot. 	<ol style="list-style-type: none"> 1. Wipe away debris with a slightly damp cloth.

Model
MC665H



ONE (1) YEAR LIMITED WARRANTY

EURO-PRO Operating LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase, when utilized for normal household use, subject to the following conditions, exclusions and exceptions.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid. Call customer service at 1 (800) 798-7398.

If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date must be included. *

Non-durable parts including, without limitation, sealing gasket and electrical parts which normally require replacement are specifically excluded from warranty.

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This warranty does not cover damage or defects caused by or resulting from damages from shipping or repairs, service or alterations to the product or any of its parts, which have been performed by a repair person not authorized by **EURO-PRO Operating LLC**.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or from province to province.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

U.S.: **EURO-PRO Operating LLC**, Boston, MA 02465

Model MC665H

Appliance model

Date purchased

Name of store

Owner's name

Address

City

State

Zip Code