

# kogan

## 8-in-1 Multifunction Slow Cooker

### KA8IN1COOKRA

## USER MANUAL



## Important Safeguards

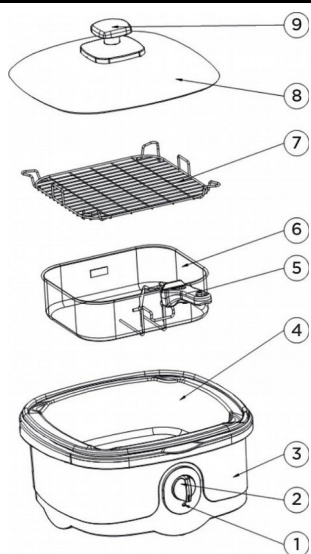
Handle with care and inspect regularly to ensure product is in good working order.

If this product, power supply cord or plug shows any signs of damage: stop use, unplug the product and contact Kogan.com support.

1. When using this appliance, please read and save these instructions.
2. Do not touch the hot surfaces of the glass lid or cooking unit during use to avoid injury.
3. Take care when lifting the glass lid to avoid injury. Steam is extremely hot!
4. To protect yourself against electric shock, do not immerse the heating base or power cord into any water or other liquids.
5. Close supervision is necessary when the unit is being used near children. This appliance is NOT to be used by children or persons with reduced physical agility, or persons lacking experience or knowledge of the unit.
6. Unplug the unit from the power supply when it is not in use and before cleaning. Allow the unit to cool fully before putting on or taking off parts, and before cleaning.
7. Do not operate the unit with a damaged power cord, plug or damage to the unit itself. Contact the Kogan.com customer support team if you are ever in doubt.
8. The use of accessories is not recommended and may cause injury or damage to the unit or accessory.
9. Always ensure your ingredients stay within the MIN and MAX lines.
10. Before plugging the unit in, please ensure the power knob is set to OFF, and ensure the container has been filled with water or food before being switched on.
11. Do not use this unit outdoors.
12. Do not leave the power cord dangling over the edge of a table or countertop, or allow it to touch the heated surfaces of the unit itself.
13. Do not use this unit for anything other than the intended use.
14. To avoid overload from your power socket, do not use another appliance together with this unit via a double adapter.

Note: slight smoke may be noticed on first use. This is completely normal and will disappear after a short time.

## Product Layout



1. LED indicator light
2. Thermostat operator knob
3. Housing body
4. Cooking pot
5. Fry basket handle
6. Fry basket
7. Steam rack
8. Glass lid
9. Lid handle

# Usage Instructions

Before use, wash the cooking pot and lid in warm soapy water and allow to dry completely.  
CAUTION: do not immerse the heating base in water or any other liquids.

1. Make sure the temperature control dial (2) is set to OFF.
2. Put the cooking pot (5) into the main body (3).  
*(Please note, due to an unforeseen manufacturing error, the directions embossed on the pot were swapped. The pot will fit correctly when reversed.)*
3. Place food or water into the cooking pot (5). For steaming, there must be a minimum of 500ml of water, or a maximum of 1.5L of water.
4. Plug the unit in and turn the temperature control dial (2) to the desired setting. The power indicator light (1) will illuminate and remain on while the temperature control dial is on WARM or a higher setting.

**Warm Setting:** This setting is designed to keep already hot, fully cooked food at the perfect serving temperature. It is recommended that the warm setting is not used for any longer than 4 hours.

Beware that the steam vent will allow steam to escape while cooking with the lid in place. The escaping steam will be HOT, so be sure to use oven mitts when lifting the lid or cooking pot.

5. When cooking is complete, turn the temperature control dial to OFF and unplug the unit from the power supply.
6. Do not place this unit onto a surface that is sensitive to heat.

## Cleaning the Unit

CAUTION: the cooking pot will be hot after use. Handle it carefully.

1. Make sure the temperature control dial is set to OFF and the unit is unplugged.
2. The cooking pot itself and the glass lid can be washed in warm soapy water with a soft cloth. Do NOT clean the cooking pot in the dishwasher.
3. Wipe the heating base body and temperature control panel with a soft, damp cloth. The heating base itself CANNOT be immersed in water.
4. The Frying Basket and Steam Rack Accessories can be cleaned in the dishwasher.

## Product Instructions

1. **Warm:  $\pm 70^{\circ}\text{C}$  (60 to  $75^{\circ}\text{C}$ )**  
Turn the knob on and turn the cooker to "warm". The indicator lights will turn on and the food will be kept warm at serving temperature.  
Turn the knob to OFF and unplug the power after use.  
This function is not allowed for continuous use of more than 4 hours.
2. **Slow Cook:  $\pm 90^{\circ}\text{C}$  (80 to  $95^{\circ}\text{C}$ )**  
Turn the knob ON and turn cooker to "slow cook". The indicator lights will turn on. Place your soup or food into the non-stick pan and close the lid.  
In order to retain the heat and moisture during cooking, it is advised that you do not lift the lid frequently.  
Always make sure that there is sufficient liquid/gravy inside to cook the food.  
Turn the knob to OFF and unplug the power after use.

3. **Steam: ±115°C (105 to 120°C)**  
Turn the knob on and turn the cooker to “steam”. The indicator lights will turn on.  
Use the stackable steam rack for steaming.  
Add approximately two cups of water into the cooker (always maintain water levels below the rack).  
Place the steam rack on the non-stick pan.  
Place the food on the steam rack and close the lid.  
In order to retain the heat and moisture during cooking, it is advised that you do not lift the lid frequently.  
After cooking, remove the hot steam rack from the inner pan.  
Turn the knob to OFF and unplug the power after use.
4. **Grill: ±150°C (140 to 155°C)**  
Turn the knob on and turn the cooker to “grill”. The indicator lights will turn on.  
Let the cooker heat up to the required temperature.  
Place your marinated ingredients into the non-stick pan.  
After a few minutes check that the food is cooked through.  
Turn the knob to OFF and unplug the power.
5. **Roast: ±175°C (165 to 180°C)**  
Turn the knob on and turn the cooker to “roaster”. The indicator lights will turn on.  
Let the cooker heat up to the required temperature.  
Place your marinated ingredients in the non-stick pan.  
After an appropriate amount of time (based on quantity and type of food), check the food to see if it is cooked through.  
Turn the knob to OFF and unplug the power.
6. **Deep Fry: ±225°C (215 to 230°C)**  
Turn the knob on and turn the cooker to “deep fry”. The indicator light will turn on.  
Pour the oil into the pan and allow it to heat until it is boiling.  
Ensure that the oil does not go higher than the MAX mark to avoid overflowing once the food is placed into the oil.  
Place your ingredients into the frying basket, then gently lower it into the oil. Do not fill the basket beyond the MAX fill line.  
Allow sufficient cooking time, then remove the basket from the oil and allow the loose oil to drain back into the cooking pan.  
Turn the ingredients out onto paper towelling to soak away excess oil.  
Turn the knob to OFF and unplug the power.

## Product Specifications

- 220-240V 50Hz
- 1200-1400W

### Included Accessories

- 1 x frying basket
- 1 x steam rack

If you have any further questions or concerns regarding the use of this product, please contact the Kogan.com customer support team.

User manual is subject to change without notice. For the latest version of your user manual, please visit <https://www.kogan.com/usermanuals/>