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# HAMILTON BEACH 35135 Owner's Manual

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----- Manual continues below -----

**READ BEFORE USE**  
**LIRE AVANT D'UTILISER**  
**LEA ANTES DE USAR**

Visit [hamiltonbeach.com](http://hamiltonbeach.com) for delicious recipes and to register your product online!



Consultez [hamiltonbeach.ca](http://hamiltonbeach.ca) pour les recettes délicieuses et pour enregistrer votre produit!

Visite [hamiltonbeach.com](http://hamiltonbeach.com) para recetas deliciosas y para registro de su producto en línea.

**Questions?**

Please call us – our friendly associates are ready to help.  
USA: 1.800.851.8900

**Questions?**

N'hésitez pas à nous appeler – nos associés s'empresseront de vous aider.  
CAN: 1.800.267.2826

**¿Preguntas?**

Por favor llámenos – nuestros amables representantes están listos para ayudar.  
MEX: 01 800 71 16 100

Le invitamos a leer cuidadosamente este instructivo antes de usar su aparato.

## Quick Start

For Frying, refer to page 4.

For Steaming, refer to page 8.

For Boiling, refer to page 10.

# Meal Maker™



*Independent lab testing has proven that the meat of a whole chicken fried in the Hamilton Beach® Meal Maker™ Multicooker contains no more fat than an oven-prepared roasted or baked chicken.*

Visit

<http://drtv.hamiltonbeach.com/hbmulticooker/nutrition.php>  
for more information.

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against risk of electric shock, do not immerse cord, plugs, or heating element assembly in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Be sure handle is properly assembled to basket and locked into place. See detailed assembly directions.
6. Unplug from outlet when not in use and before cleaning. Allow to cool, before putting on or taking off parts and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Call our toll-free customer service number for information on examination, repair, or adjustment.
8. The use of accessory attachments not recommended or sold by the appliance manufacturer for use with this model may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when m... or water.
13. Always attach plug to appliance first, th... To disconnect, turn any control to OFF.
14. Do not use appliance for other than inte...
15. Be sure handles are properly assemble... See detailed assembly instructions.
16. To reduce the risk of injury, NEVER fill oil...
17. Always ensure removable pot is filled at...
18. Never leave appliance unattended while...
19. Always dry foods and remove ice before...
20. Always dry Multicooker components thro... frying.
21. Always fry with lid in place.
22. Do not use refrigerated oil.
23. Never block vent on lid. Be aware of stea...
24. Escaping steam may cause burns to ha...
25. Always raise basket, rest on drain bracke... removing lid or food basket.

## SAVE THESE INSTRUCTIONS!

### OTHER CONSUMER SAFETY INFORMATION

**This product is intended for household use only.**

This product is only intended for the preparation, cooking, and serving of foods. This product is not intended for use with any non-food materials or products.

**WARNING! Shock Hazard:** This appliance has a polarized plug (one wide blade) that reduces the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or using an adapter. If the plug does not fit, reverse the plug. If it still does not fit, have an electrician replace the outlet.

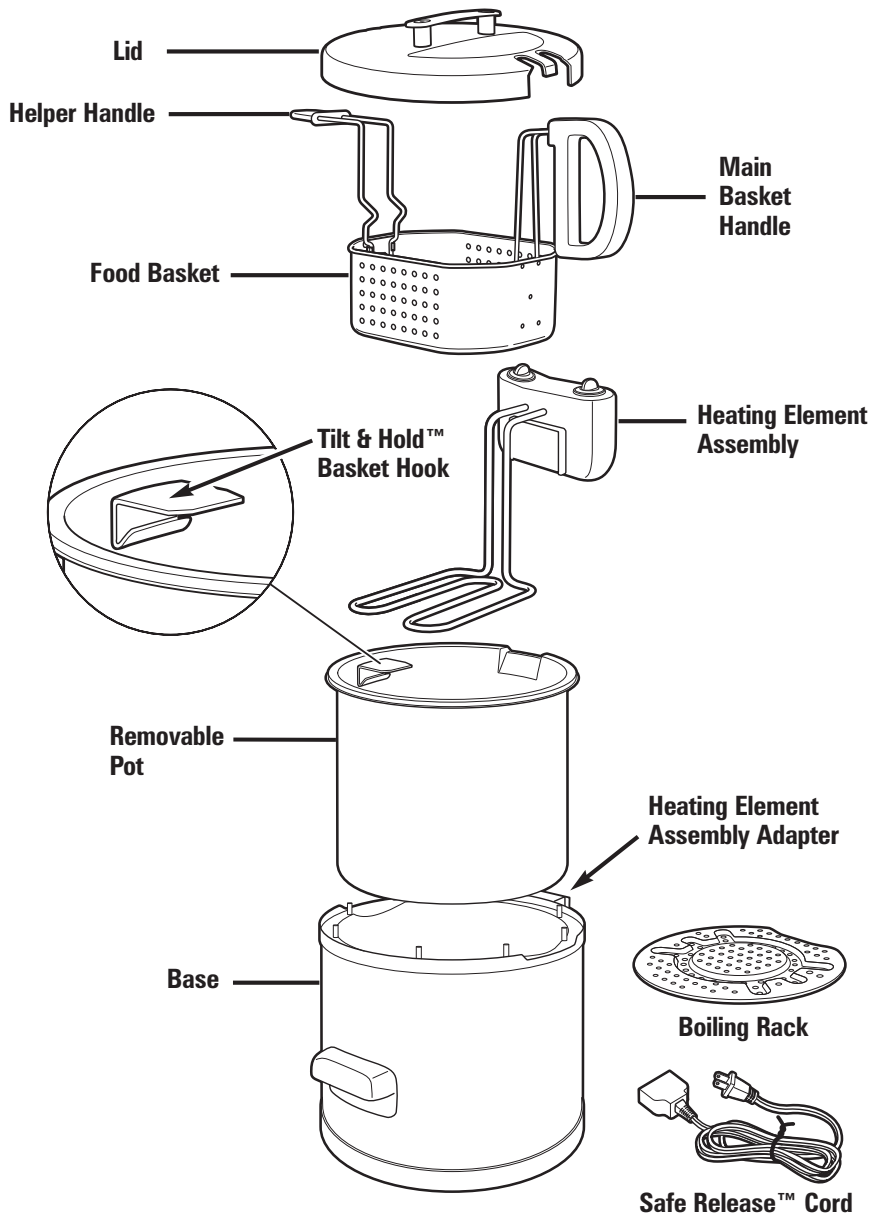
Periodically check for looseness of the Handles and bottom ring of the Base. If loose, retighten screws using a Phillips screwdriver until secure.

**CAUTION:** Overtightening can strip screws or crack the handle or feet.

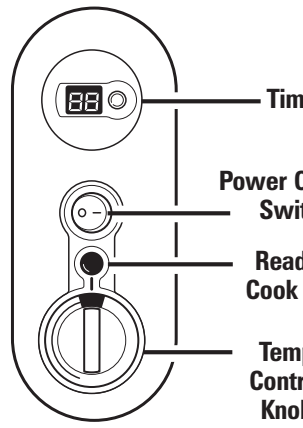
**WARNING! Burn Hazards.**

- Serious hot-oil burns may result from a d... countertop. Do not allow the cord to hang... where it may be grabbed by children or b... Do not use with an extension cord.
- Hot liquid will splash if you miss the Tilt & drop the Food Basket into the hot liquid. I... when the lid is off.

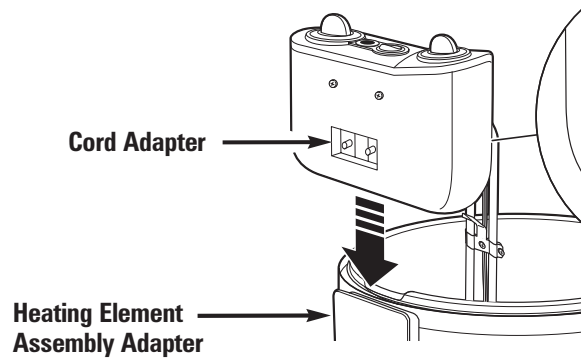
# Parts and Features



## Digital Timer



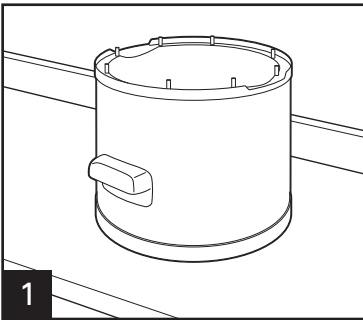
**Wire Loop**  
Used to hook on Tilt & Hold Basket Hook



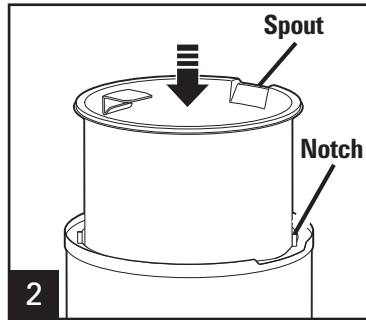
**To reset multicooker:**  
Press Reset on Heating Element Assembly Adapter (such as a toothpick or paperclip).  
Make sure the Multicooker has the lid closed.  
**NOTE:** Unit will have to be RESET.

# How to Assemble and Fry

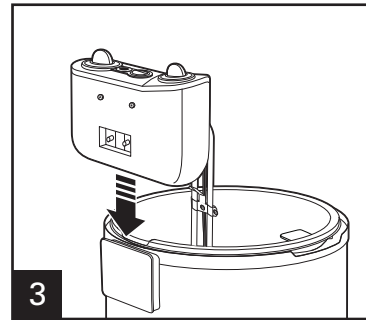
Do not exceed maximum amount of food to be cooked in one batch. Multicooker will not work unless properly assembled. For additional information visit <http://www.hamiltonbeach.com/videos> for a short instructional video.



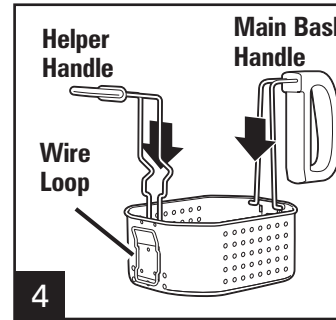
1 Place base on stable, flat surface.



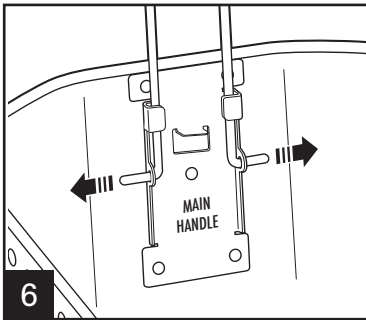
2 Align #1 "spout" on pot with #1 "notch" on base and insert pot into base.



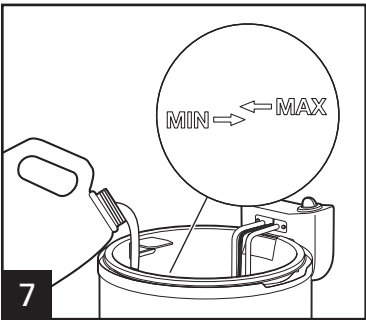
3 Slide heating element assembly onto adapter on base. Push all the way down to ensure power connection.



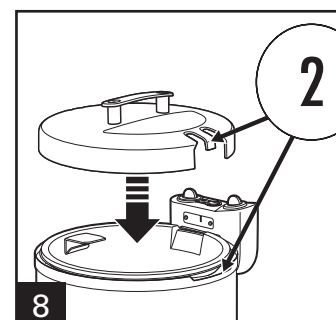
4 Squeeze prongs together. **Main Basket Handle** attaches to metal bracket nearest **MAIN HANDLE**. **Helper Handle** attaches to metal bracket closest to wire loop.



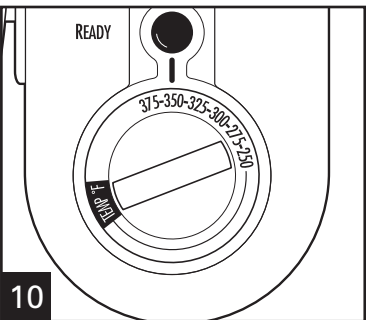
6 Release prongs to lock **INTO** holes and **UNDER** tabs on metal bracket.



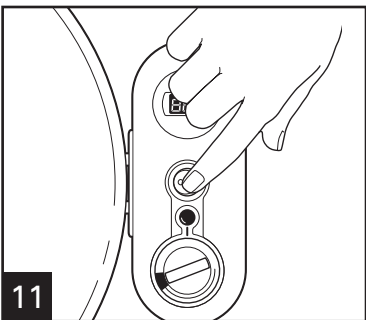
7 Fill with cooking liquid. Refer to MAX and MIN fill lines inside pot.



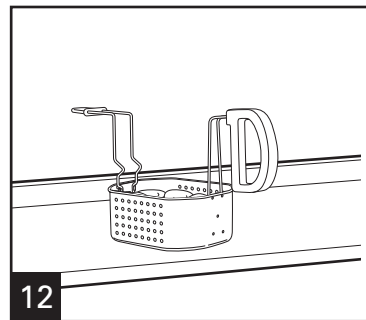
8 To place lid on Multicooker, align #2 on lid with #2 on base.



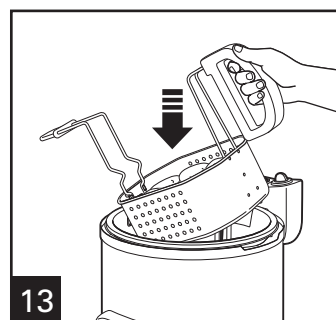
10 Set temperature control to desired temperature.



11 Plug cord into outlet and push ON/OFF switch ON. Ready Light will come on when oil has reached desired temperature.



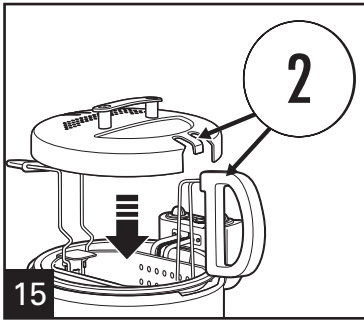
12 When Ready to Cook Light is illuminated, load Food Basket with food on stable surface.



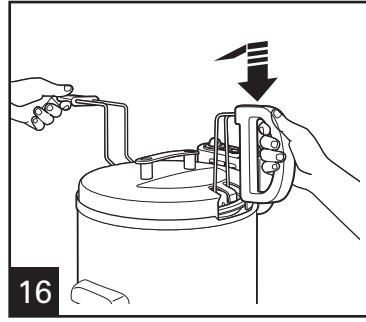
13 Holding Main Basket Handle, tilt Food Basket UNDER metal tab of Tilt & Hold Basket Hook.

**WARNING!** Burn Hazard. Hot liquid will splash if you miss Tilt & Hold Basket Hook and accidentally dump Food Basket into hot liquid. Do not lean over unit when lid is off.

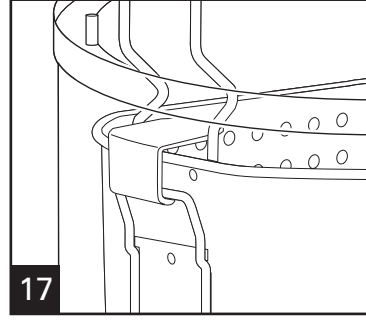
# How to Fry (cont.)



15 Replace lid on Multicooker. Align #2 on lid with #2 on main basket handle.

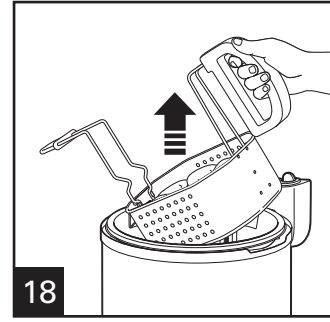


16 Grasp the Main Basket Handle and lift basket off Tilt & Hold Basket Hook. Gently pull Food Basket in the direction of Main Basket Handle and lower carefully into cooking liquid. Set Timer, if desired.



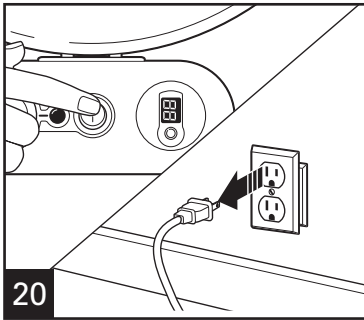
17 **To drain food:** With lid on, grasp Main Basket Handle then lift Food Basket up until it touches underside of lid. Gently push Food Basket in direction of Helper Handle until it touches Pot. Lower gently onto Tilt & Hold Basket Hook. Allow food to drain.

**WARNING!** Burn Hazard. Hot liquid will splash if you miss Tilt & Hold Basket Hook and accidentally drop Food Basket into hot liquid. Do not lean over unit when lid is off.

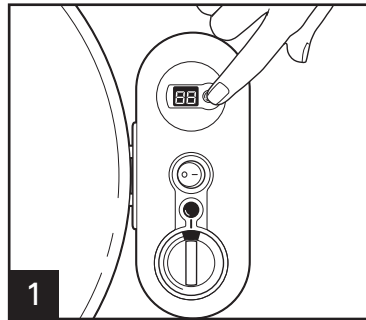


18 When drained, hold Main Basket Handle and tilt Food Basket toward Helper Handle then pull up and away.

## Digital Timer (on select models)



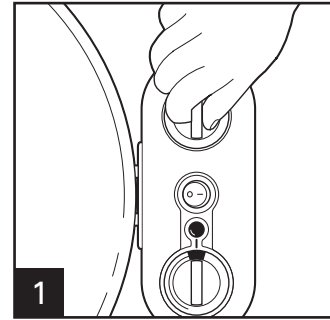
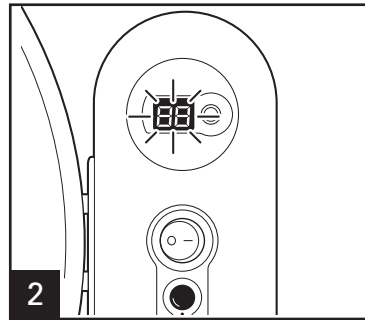
20 When finished, press ON/OFF Switch to OFF and unplug from outlet.



1. To set timer, press timer button until LCD display shows "00". Continue pressing button to advance timer by one minute per press. To advance timer faster, press and hold button down.
2. Timer will start counting down selected time shortly after you stop pressing button. During countdown time, display will flash.
3. To reset Timer, hold button down until "00" is displayed.
4. Timer will beep when it reaches zero and again after 30 seconds.
5. The timer will turn off automatically.

### NOTES:

- Timer counts down and can be set for any time between 1-99 minutes.
- Timer DOES NOT turn off Multicooker.



1. To set timer, turn dial to desired time.
2. Timer will count down and beep when time reaches zero.
3. Timer will turn off automatically.

### NOTES:

- Timer counts down. It can be set for any time between 1 to 60 minutes.
- Timer DOES NOT turn the Multicooker off.

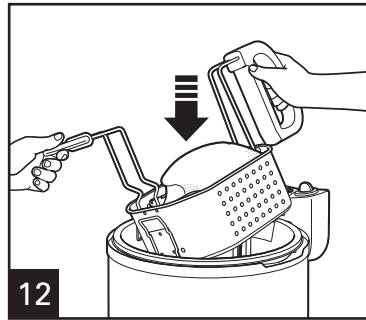
# Frying whole chickens

Do not fry more than 2 chickens in a row without allowing Multicooker to cool and adjusting oil level.  
**CAUTION!** Check for doneness using a meat thermometer until it reads 180°F (82°C). Visit [foodsafety.gov](http://foodsafety.gov) for more information.

**WARNING!** Burn Hazard. Hot oil may erupt if you deep fry a frozen whole chicken, inject with liquid, or fail to remove giblets from cavity.

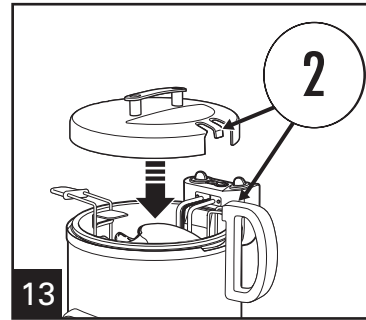
**FOLLOW STEPS 1-11 TO ASSEMBLE MULTICOOKER.**

For additional help with assembly, visit <http://www.hamiltonbeach.com/videos> for a short instructional video. Have your model number available.

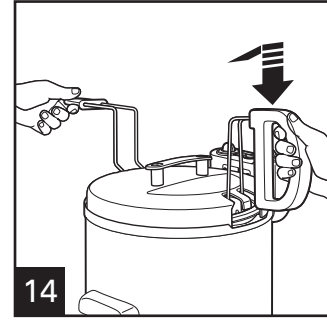


**12** Place chicken in basket breast side up with the larger cavity facing Helper Handle. Grasp BOTH handles and carefully tilt basket and place wire loop on basket hook.

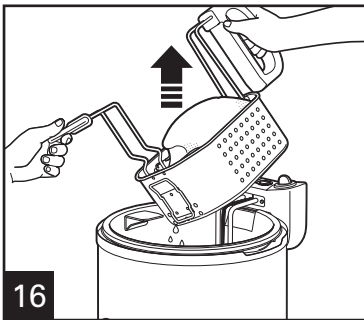
**WARNING!** Burn Hazard. Hot liquid will splash if you miss Tilt & Hold Basket Hook and accidentally drop Food Basket into hot liquid. Do not lean over unit when lid is off.



**13** Replace lid on Multicooker. Align #2 on lid with #2 on main basket handle.

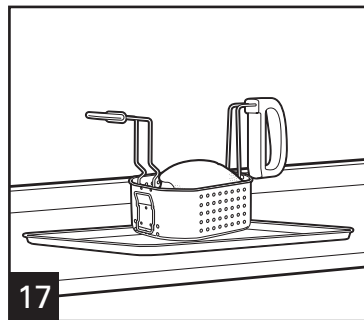


**14** Grasp the Main Basket Handle to lift basket off Tilt & Hold Basket Hook. Gently pull Food Basket in the direction of Main Basket Handle and lower carefully into cooking liquid. Set Timer, if desired.



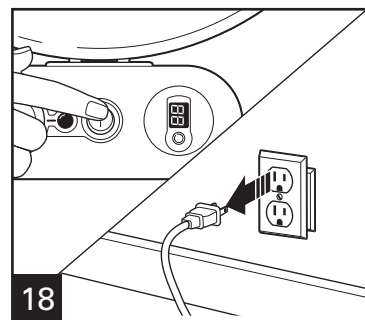
**16** Carefully tilt the basket to allow hot oil to drain off and out of chicken cavity.

**WARNING!** Burn Hazard. To reduce risk of burns from hot oil, allow oil to drain from the cavity inside chicken by tilting food basket before removing it from the pot.



**17** Place basket on dish or baking sheet to lift chicken out. Do not turn basket over to empty.

**TIP:** Insert tongs into chicken cavity for a better grip.



**18** When finished frying, press ON/OFF Switch to OFF and unplug from outlet.

**NOTE:** Whole chickens must be thoroughly thawed prior to frying. Thaw chicken per package directions.

Trim fat from the neck and cavity. The cavity must remain unobstructed so the oil can boil through the entire chicken.

# Frying Chart

- Fry foods listed below for the suggested amount of cooking time and until **golden brown**.
  - For best results, fry a single layer of food for each batch.
  - See “Tips for Frying with the Multicooker” for more information to obtain best results.
- Length of cooking time and temperature may vary based on batch size and weight. Follow the instructions on the food packaging. Visit [foodsafety.gov](http://foodsafety.gov) for more information.

FOOD	BATCH SIZE	FRYING TEMPERATURE	
Fish/Seafood (precooked)	1.5-2 lb / 675-900 g	375°F (190°C)	
Chicken, Frozen (precooked)	2 lb / 900 g	375°F (190°C)	
Chicken Pieces, Fresh (not frozen)	4 lb / 1.8 kg	375°F (190°C)	25-30 minutes
Chicken, Whole, Fresh (not frozen)	4.5-5.5 lb / 2-2.5 kg	375°F (190°C)	25-30+ minutes
French Fries, Frozen	2 lb / 900 g	375°F (190°C)	
French Fries, Fresh	Basket 3/4 full	375°F (190°C)	
Onion Rings, Frozen	1.5 lb / 675 g	375°F (190°C)	
Egg Rolls, Frozen	12	375°F (190°C)	8 minutes

**WARNING!** Burn Hazard. Hot oil may erupt if you deep fry a frozen whole chicken, inject the chicken with liquid, or fail to remove giblets from cavity.

## Tips for Frying with the Multicooker

### Selecting and Changing the Frying Oil

- Use a good quality vegetable or peanut oil.
- Frying foods in butter, margarine, olive oil, or animal fat is NOT recommended because of low temperature smoke point.
- DO NOT mix two types of oil.
- Change oil regularly to maintain optimum frying and flavor quality.
- Oil used for french fries can be used 10 to 12 times before changing if the oil is filtered after each use. Oil used for food that is high in protein (such as meat or fish) should be changed more often.
- To filter oil, allow oil to completely cool. Cheesecloth or paper towel may be used as a filter to strain oil.
- Always follow food package directions.
- DO NOT add fresh oil to used oil.
- Always change the oil if it starts to foam when heated, when it has a strong smell or taste, or when it turns dark and/or syrupy.
- Always change oil after frying 2 whole chickens.

### Before Frying

- Excess water or ice particles can cause hot oil to splatter or foam. Remove any excess water from fresh food by blotting with a paper towel. Remove any ice chunks or build up from frozen foods.

### General Tips

- DO NOT use plastic utensils in hot oil.
- Season food AFTER frying.
- If food is not as crisp as desired, reduce cooking time.

### Disposing of Oil

- Pour cool oil into its original (resealable) container.

### Basket Usage with Freshly Battered Foods

- Freshly battered foods should be carefully lowered into the hot oil. First, lower the basket fully then carefully place the food into the hot oil. Use the basket to remove the food. **WARNING! To reduce the risk of being burned, do not place food in hot oil.**

### Storage

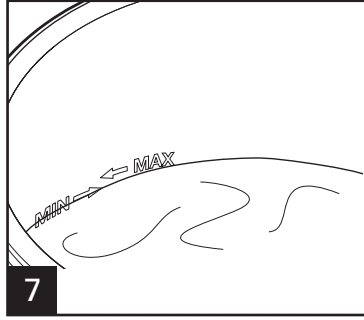
- Remove basket handles and store in basket. Then attach the heating element assembly to the basket with cord on the boiling rack and store in the refrigerator.
- It is best to store all oils in the refrigerator for up to six months.

# Steaming with the Multicooker

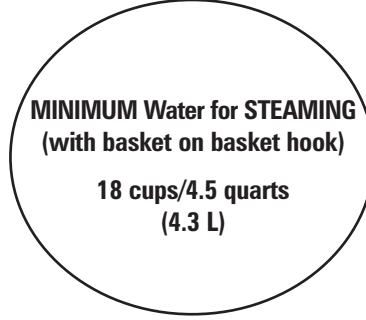
Do not steam on boiling rack—water level is insufficient to steam completely. Always check water level after each batch and add water as necessary.

**FOLLOW STEPS 1-6 TO ASSEMBLE MULTICOOKER.**

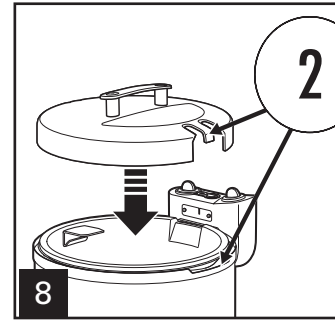
For additional help with assembly, visit <http://www.hamiltonbeach.com/videos> for a short instructional video. Have your model number available.



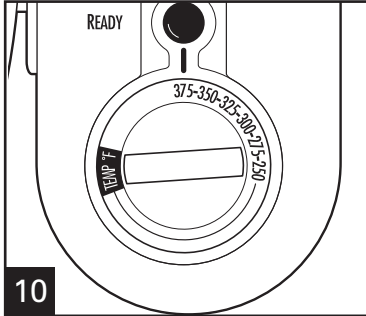
**7** Fill pot with desired amount of water.



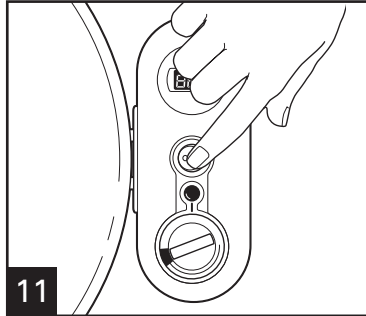
**8** Water takes approximately 20 minutes to come to a full boil.



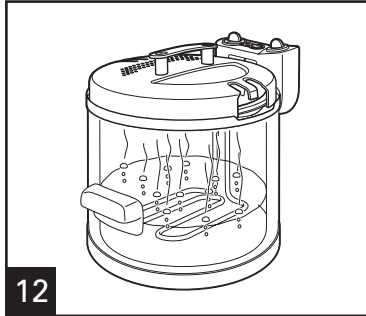
To place lid on Multicooker, align #2 on lid with #2 on base.



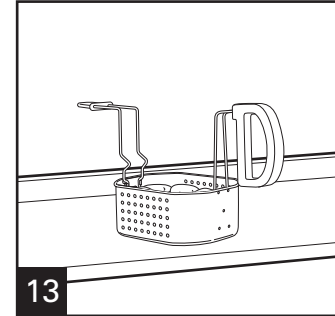
**10** Set Temperature Control to 375°F (190°C).



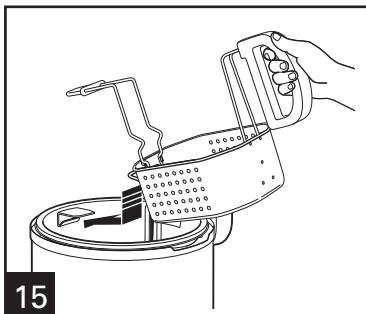
**11** Plug cord into outlet and push ON/OFF switch ON.



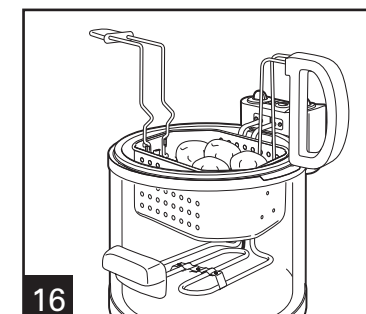
**12** The ready light will NOT come on when water boils.



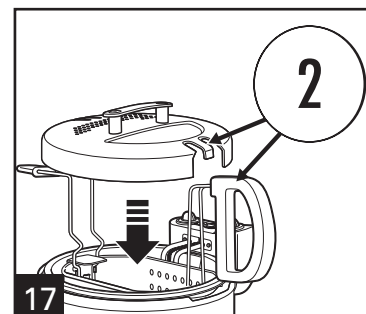
**13** When water has started to boil, load Food Basket with food on stable surface.



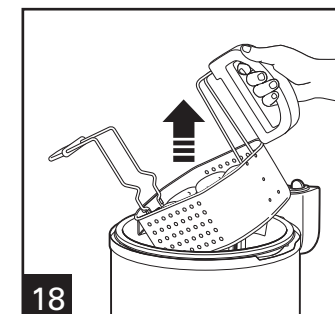
**15** Hook TOP wire loop onto BOTTOM of Tilt & Hold basket hook.



**16** Steam ONLY in food basket. DO NOT use boiling rack for steaming.

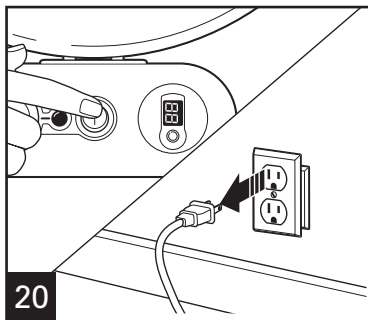


**17** Replace lid on Multicooker by aligning #2 on lid with #2 on main basket handle.



**18** When finished, hold Main Basket Handle and tilt Food Basket toward Helper Handle then pull up and away.

## Steaming (cont.)



When finished, press ON/OFF Switch to OFF and unplug from outlet.

## Steaming Chart with Multicooker Food Basket

Bring water to a boil before cooking unless otherwise instructed.

FOOD	BATCH SIZE	APPR
Fresh Broccoli/Cauliflower	1 lb / 450 g	
Fresh Carrots, sliced	2 lb / 900 g	
Fresh Green Beans	1 lb / 450 g	
Fresh Corn on the Cob	6-8 ears (lying flat, using basket)	
Frozen Vegetables	2 lb / 900 g	
Frozen Shrimp	2 lb / 900 g	
Frozen Crab Legs	2 lb / 900 g	

**NOTE: Temperature should always be set to MAX or 375°F (190°C) for Steaming.**

Length of cooking time and temperature may vary based on batch size and weight. **Follow package directions.**

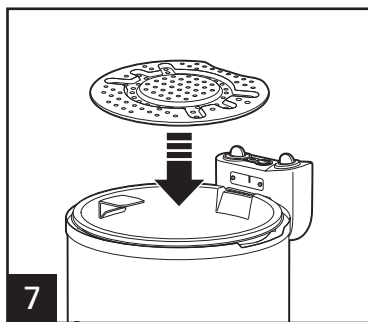
Visit [foodsafety.gov](https://www.foodsafety.gov) for more information.

# Boiling with the Multicooker

Always check water level after each batch and add water as necessary.

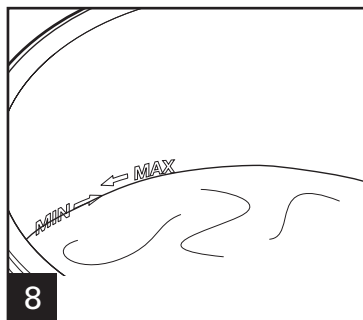
**FOLLOW STEPS 1-6 TO ASSEMBLE MULTICOOKER.**

For additional help with assembly, visit <http://www.hamiltonbeach.com/videos> for a short instructional video. Have your model number available.



7

Place boiling rack in pot.

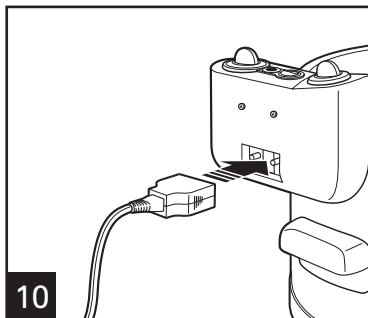


8

Fill pot with desired amount of water.

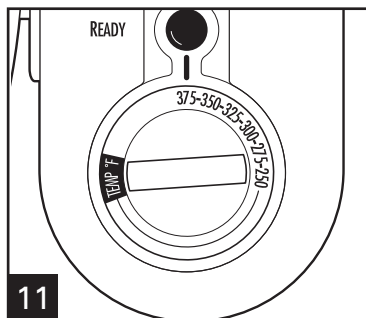
**MAXIMUM Water for BOILING**  
(on boiling rack or in basket)  
21 cups/5.2 quarts (4.9 L)

Water takes approximately 20 minutes to come to a full boil.



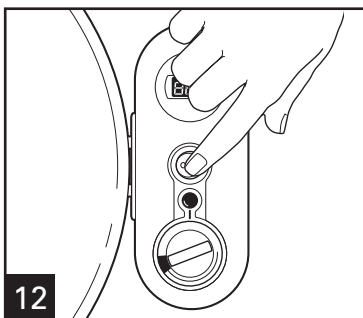
10

Attach cord. Seat squarely for good power connection.



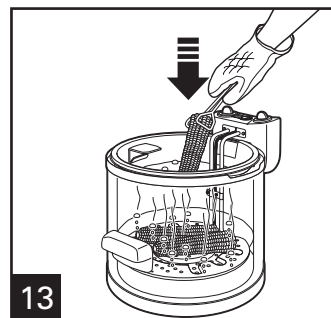
11

Set Temperature Control to 375°F (190°C).



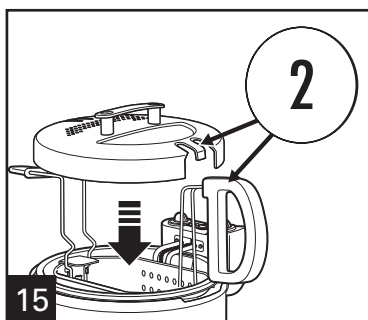
12

Plug cord into outlet and push ON/OFF switch ON. The ready light will NOT come on when water boils.



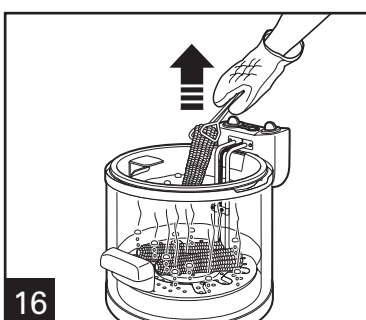
13

When the water is boiling, carefully place food in pot.



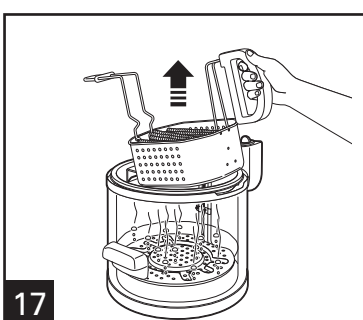
15

Replace lid on Multicooker by aligning #2 on lid with #2 on main basket handle.



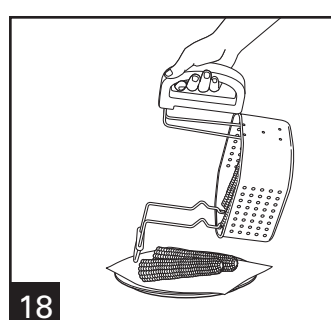
16

When food is done, carefully remove from pot.



17

If using basket, hold Main Basket Handle and tilt Food Basket toward Helper Handle then pull up and away.



18

Carefully empty food from basket away from pot.

# Boiling Chart *with or without Multicooker Food Basket*

Bring water to a boil before cooking unless otherwise instructed.

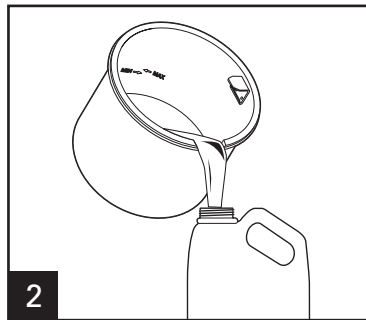
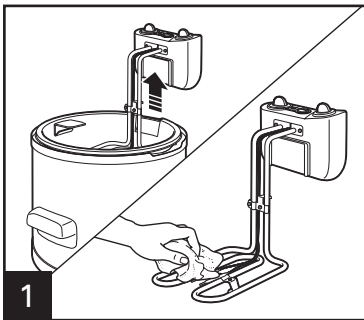
FOOD	BATCH SIZE	APP
Fresh Broccoli or Cauliflower	2 lb / 900 g	
Fresh Corn on the Cob	9-11 ears (standing, using basket)	
Fresh Corn on the Cob	16-18 ears (standing, using boiling rack)	
Potatoes	3.5 lb / 1.575 kg	
Hot Dogs	16	
Eggs (do not bring water to boil before cooking)	24	
Frozen Vegetables	2 lb / 900 g	

**NOTE: Temperature should always be set to MAX or 375°F (190°C) for Boiling.**

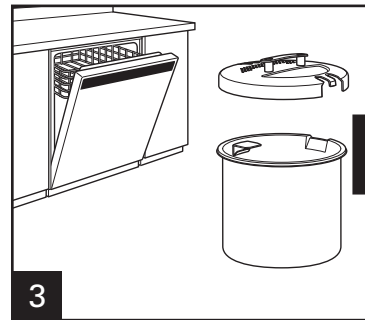
Length of cooking time and temperature may vary based on batch size and weight. **Follow package directions.**

Visit [foodsafety.gov](http://foodsafety.gov) for more information.

## Cleaning

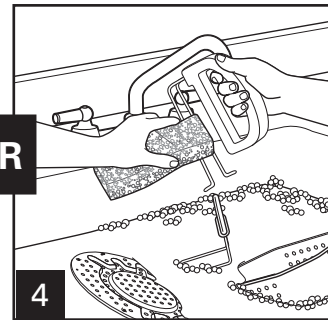


1 Empty cooking liquid or pour cool oil into its original container before cleaning pot.



2 Only the Multicooker lid and pot are dishwasher safe.

OR



3 Wash food basket, handles and boiling rack in hot, soapy water.

# Troubleshooting

POTENTIAL PROBLEM	PROBABLE CAUSE
Fried food does not have a golden brown color and/or is not crispy.	<ul style="list-style-type: none"> <li>• The selected temperature is too low or the food has not been fried long enough. Check food for correct temperature or preparation time. Allow oil in Multicooker to preheat before frying.</li> <li>• There is too much food in the basket. Never fry too much food at one time. See the food package for correct frying amount. The food pieces may be too thick to fry adequately.</li> <li>• Volume of oil is too low.</li> </ul>
Multicooker gives off a strong, unpleasant odor.	<ul style="list-style-type: none"> <li>• The oil isn't fresh. Change the oil. Filter oil regularly to keep it fresh longer.</li> <li>• When frying food with a high moisture content (such as chicken, fries, etc.), change oil frequently.</li> <li>• The type of oil is not suitable for deep-frying food. Use good quality frying oil. Do not mix two types of oil.</li> </ul>
Unit does not heat.	<ul style="list-style-type: none"> <li>• Ensure cord is properly attached to the Multicooker socket.</li> <li>• Ensure cord is plugged into electrical outlet.</li> <li>• Ensure Power ON/OFF Switch is set to ON.</li> <li>• Heating Element Assembly not correctly assembled. To make sure it is properly installed, see help with assembly, visit <a href="http://www.hamiltonbeach.com/videos">http://www.hamiltonbeach.com/videos</a> for a short instructional video.</li> <li>• The pot is not properly installed on base.</li> <li>• Press Reset on Heating Element Assembly by inserting a small pointed item (such as a toothpick) into the hole labeled RESET. Make sure the Multicooker has the recommended amount of oil in pot.</li> <li>• Make sure Multicooker has the recommended amount of water (max or min) in the pot. If bellows are not properly installed, the heater will turn off and control will turn heater off. Press the RESET button.</li> </ul>
During frying, the oil spills over the edge of the Multicooker.	<ul style="list-style-type: none"> <li>• There is too much oil in the Multicooker. Make sure that the oil does not exceed the maximum amount.</li> <li>• Basket/food immersed too quickly. Carefully immerse basket/food into oil.</li> <li>• The food contains too much liquid. Dry food thoroughly before placing it in the Multicooker. See instructions for drying food.</li> <li>• When frying food with a high moisture content (such as chicken, fries, etc.), change oil frequently.</li> <li>• Too much food in basket. Do not fry more food at one time than the quantities indicated on food package.</li> </ul>
The oil foams too much during frying	<ul style="list-style-type: none"> <li>• The food contains too much liquid. Dry food thoroughly before placing it in the Multicooker.</li> <li>• When frying food with a high moisture content (such as chicken, fries, etc.), change oil frequently.</li> <li>• The type of oil is not suitable for deep-frying food. Use good quality frying oil. Do not mix two types of oil.</li> <li>• Basket/food immersed too quickly. Carefully raise basket and replace carefully into cooking liquid.</li> <li>• The use of refrigerated oil may cause excessive splattering. Use room temperature oil.</li> <li>• Oil pot has not been cleaned properly. See instructions in the "Cleaning" section.</li> </ul>
Condensation forms on viewing window.	<ul style="list-style-type: none"> <li>• Water vapor from the food collects on window. When unit is cold, wipe a small amount of oil on inside of viewing window to prevent condensation buildup.</li> </ul>
Oil film buildup on oil pot.	<ul style="list-style-type: none"> <li>• Use plastic scouring pad to clean.</li> </ul>
Steaming takes longer than stated time.	<ul style="list-style-type: none"> <li>• Temperature setting not set to MAX.</li> <li>• Too much food in basket. Never steam too much food at one time. See food package, Steaming instructions.</li> </ul>
READY light is not lit.	<ul style="list-style-type: none"> <li>• Insufficient time allowed to Preheat or Reheat (Oil). Light will NOT illuminate when Steaming/Preheating/Reheating.</li> </ul>

# Whole Chicken Recipes

## Teriyaki Fried Chicken

1 (4 lb/1.8 kg) whole chicken  
1 15 oz (450 ml) bottle teriyaki sauce/marinade

1. Remove giblets, neck from chicken. Rinse and pat dry. Place chicken in large ziplock freezer bag or other container.
2. Pour teriyaki sauce over chicken and close bag or container.
3. Refrigerate for 8 hours or overnight, turning once or twice.
4. Place Multicooker basket on baking-pan or cookie sheet. Remove chicken from marinade and place in basket breast up.
5. Follow instructions in Frying Whole Chickens section.

Serves 4-6

## Lemon Rosemary Fried Chicken

1 (4 lb/1.8 kg) whole chicken  
1/2 fresh lemon  
3 sprigs fresh rosemary  
3 fresh garlic cloves  
2 bay leaves  
Salt and freshly ground pepper

1. Remove giblets, neck from chicken. Rinse and pat dry and place on baking pan or cookie sheet.
2. Sprinkle salt and pepper over outside of chicken and inside cavity.
3. Smash garlic cloves slightly with side of knife and place inside chicken cavity.
4. Place lemon half, rosemary and bay leaves in chicken cavity with garlic.
5. Place Multicooker basket on baking-pan or cookie sheet. Place chicken in basket breast side up.
6. Follow instructions in Frying Whole Chickens section.

Serves 4-6

# Frying Recipes

## Deep-Fried Shrimp

2 pounds (900 g) large shrimp, peeled and de-veined  
1 teaspoon (5 ml) salt  
1 teaspoon (5 ml) ground black pepper  
8 eggs, beaten  
1-1/2 cups (375 ml) all-purpose flour  
1 teaspoon (5 ml) baking powder

1. In a medium size mixing bowl combine shrimp, salt and pepper.
2. In another medium size mixing bowl, stir together flour, baking powder and salt. Place a pound of shrimp into the batter, and coat evenly.
3. Heat oil to 350°F (180°C). Lower basket and fry in the preheated oil. Fry 12 shrimp at a time, until golden brown.
4. Use a wooden slotted spoon or tongs to remove and drain.

Serves 4

## Buffalo Chicken Wings

24 chicken wings  
4 tablespoons (60 ml) butter  
2 tablespoons (30 ml) distilled white vinegar  
1 cup (250 ml) hot pepper sauce  
1 teaspoon (5 ml) salt  
1 teaspoon (5 ml) pepper

1. Heat oil to 375°F (190°C).
2. Place 1 layer of wings into the Multicooker basket. Fry in preheated oil. Deep fry chicken wings in oil until golden brown.
3. Remove from Multicooker, drain on paper towels.
4. In a large saucepan, over medium heat, melt butter and add vinegar and pepper; stir. Add cooked chicken to saucepan. Let the wings simmer in the sauce, until they are coated.
5. Remove from sauce and serve while warm.

Serves 4

## Homemade French Fries

6 large potatoes, peeled and cut into strips

1. Place fries in a medium-size bowl of cold water.
2. Preheat the oil to 375°F (190°C). Drain fries and pat dry.
3. Carefully lower basket into Multicooker and fry until golden brown.
4. Drain on paper towels, serve warm.

Serves 4-6

# Frying Recipes

## Vietnamese Egg Rolls

- 1 pound (450 g) ground pork
- 3 medium mushrooms, diced
- 1/4 cup (60 ml) carrots, diced
- 1 small onion, diced
- 1/2 teaspoon (2.5 ml) salt, optional
- 1/4 teaspoon (1.25 ml) pepper
- 1/4 teaspoon (1.25 ml) seasoning salt
- 1/3 teaspoon (1.65 ml) sugar
- 1 egg, slightly beaten
- 1 bag egg roll wrappers
- 1 bag angel hair pasta (Vietnamese clear type)

*Substitutions: Replace pork with 1 (6-ounce/170 g) can of drained crab meat or 1/2 pound (225 g) cooked salad shrimp.*

1. Soak pasta in hot water until soft, rinse under water, and drain.
2. Dice mushrooms, carrots, and onion into small pieces.
3. Mix meat, mushrooms, carrots, onion, salt, pepper, seasoning salt, sugar, egg, and pasta together.
4. Place approximately 2 tablespoons (30 ml) of filling in the middle of each wrapper, spreading out but not getting too close to the edges.
5. Brush edges with egg. Fold one corner in just beyond center. Fold corners on either side into center, overlapping one another slightly. Then roll down remaining corner to form cylinder. Cover with damp cloth.
6. Heat oil to 375°F (190°C). Fry 4 egg rolls at a time until wrappers are crisp and golden brown.
7. Drain on paper towels, serve warm.

Makes 24 egg rolls.

## Quick and Easy Doughnuts

- 2 (10-ounce/285 g) cans refrigerated buttermilk biscuit dough
- 1 cup (250 ml) confectioners sugar

1. Separate the biscuits and cut a hole in the middle of each one to make a doughnut shape.
2. Heat oil to 375°F (190°C).
3. Lower basket and carefully slide 5 doughnuts (one at a time) into hot oil. Fry until golden brown on both sides, about 2 to 3 minutes.
4. Remove from hot oil, to drain on a wire rack.
5. Sprinkle with confectioners sugar or dip into a glaze while still hot, and set onto wire racks to drain off excess. Keep a cookie sheet, tray, or wax paper under racks for easier clean up.

Makes 10 doughnuts.

# Steaming & Boiling

## Cajun Shrimp & Sausage Boil

- 1-1/2 lb (675 g) shrimp, frozen
- 2 Andouille sausages, sliced
- 6-8 small red potatoes, halved
- 1 cup (250ml) frozen pearl onions
- 6 mini frozen corn on the cob
- 1 cup (250 ml) frozen lima beans
- 2 tablespoons (30 ml) fresh lemon juice
- 1/2 to 1 bag crab boil spices
- Freshly ground pepper

1. Fill Multicooker pot to max level with water.
2. Add desired amount of crab boil spice.
3. Add halved potatoes to Multicooker basket, carefully lower into water, align lid, and cook for 10 minutes.
4. Add sausage, pearl onions, corn on the cob, and lima beans to basket, cook for another 10 minutes.
5. Add shrimp and cook for 4 more minutes.
6. Hook basket onto Tilt & Hold basket hook, add freshly ground pepper, toss together with water.

Serves 8-10

## Spicy Steamed Shrimp

- 2 lb (900 g) frozen shrimp, raw, unpeeled
- 1 tablespoon (15 ml) coarse seasoned salt
- 1 tablespoon (15 ml) Old Bay seasoning

1. Mix seasoning together in small bowl.
2. Toss shrimp with seasoning.
3. Add and heat water following instructions.
4. Add seasoned shrimp to basket.
5. When water is boiling, place basket in Multicooker, hook basket onto Tilt & Hold basket hook, align and replace lid.
6. Steam for 15 minutes, checking and stirring halfway through.

Serves 8-10

# Limited Warranty

**This warranty applies to products purchased in the U.S. or Canada.**

This product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of original purchase, as shown below. During this period, we will repair or replace this product at our option. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, CONDITION, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING, WITHOUT LIMITATION, ANY STATUTORY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty for the following, which may be supplied with this product, including without limitation: glass parts, glass containers, cutter/strainers, blenders, motor brushes, and/or agitators, etc. This warranty extends only to the original consumer purchaser and does not cover a defect caused by neglect including failure to clean product regularly in accordance with manufacturer's instructions, use for commercial purposes, or use contrary to the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state or province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages. These limitations may not apply to you.

If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE at 1.800.851.8900. (For faster service please have model, series, and type numbers ready for operator to assist you.)

## **CUSTOMER SERVICE NUMBERS**

In the U.S. 1.800.851.8900

In Canada 1.800.267.2826

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