

CucinaPro™

cook to inspire



MULTI HOT POT COOKER

3-in-1 Hot Pot, Rice Cooker & Dumpling Steamer

1920
MULTI HOT POT COOKER

IMPORTANT SAFEGUARDS

1. 110V~50Hz AC power supply is required.
2. Before your hand leaves the handle, make sure the product is kept in balance and stability, to avoid splashing hot water or oil.
3. Keep the product on watch when it's working, don't leave it unattended, to avoid the risk of accident.
4. Keep the working product away from kids.
5. Plug in the socket firmly; Don't share a socket with other appliances, to avoid shock or fire; use a separate socket $\geq 10A$.
6. Do not use this product near water or fire.
7. Do not touch the glass cover when in use; keep your hand away from the steam exhaust port; do not touch the heating plate, to avoid being burned by the steam or the heating parts.
8. After use, unplug the unit and clean it. Store in a safe place.
9. Do not place the unit upside down, and do not rinse it in water.
10. Do not connect the unit to power when: 1) there is no water in the pot, 2) you are adding water, or 3) when you are cleaning or moving it.
11. In case of a broken power cord, the damaged cord should be replaced by the manufacturer, or its maintenance department.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

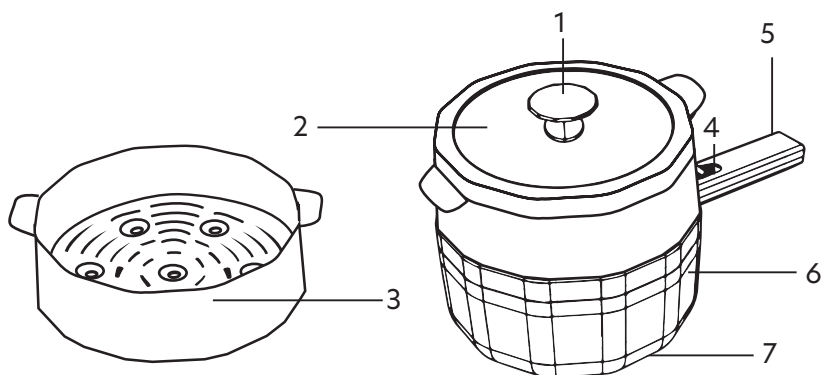
SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

**DO NOT PLACE MACHINE BODY IN WATER
OR ANY LIQUID.**

PARTS IDENTIFICATION

Before using your Multi Hot Pot Cooker for the first time, you should become familiar with all of the parts. Read all Instructions and safeguards carefully.

- | | |
|--------------------|------------------------|
| 1. Lid Handle | 4. Temperature Control |
| 2. Glass Cover | 5. Handle |
| 3. Plastic Steamer | 6. Anti-Scalding Shell |
| | 7. Base Cover |



USING YOUR MULTI HOT POT COOKER

An extension cord may be used with care, however, the marked electrical rating shall be at least as great as the electrical rating of this appliance. The extension cord should not be allowed to drape over the tabletop where it can be pulled on by children or tripped over.

1. Before using your new electric cooker, please clean it with warm water and dish soap.
2. On the first use, boil some water inside and dump the first batch before cooking.
3. [0] position - the product is off power, indicator off, no heating
4. [1] position - the product is powered, indicator on, slow heating, power = 350W
5. [2] position - the product is powered, indicator on, quick heating, Power = 700W
6. For your safety, please switch to [0] position after use.

**DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY
DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR
STOPS WORKING ENTIRELY.**

Boil Water:

- Take away the lid, and add a few cups of water (no more than 4) to the hot pot, and close the lid.
- Plug into the socket, switch to [2] position. The indicator will be on and the product will be heating.
- After about 8 minutes, (or once the water has boiled), wait for 3 minutes, and then switch to [0] position (indicator off) so the product stops heating.

Hot Pot:

- Take away the lid, add a moderate amount of water, and close the lid.
- Plug into the socket, switch to [2] position. The indicator will be on and the product will be heating
- Once the water is boiling, put meat and vegetables into the pot, and continue to cook.

Steam Eggs:

- Take away the lid, add a moderate amount of water, and close the lid.
- Add eggs to steamer basket and close the cover.
- Plug into the socket, switch to [2] position. The indicator will be on and the product will be heating.
- Once the water is boiling, the eggs will be done cooking in 3-5 minutes. Switch to [0] position to shut the power.

Fried Steak or Chicken Wings:

- Plug into the socket, switch to [1] position and the product will heat slowly; switch to [2] position for fast heating.
- Take away the glass cover, add a moderate amount of oil, put salted steaks or chicken wings into the pot and fry them.
- Cook steak or chicken for about 15 minutes, or until fully cooked. Switch to [0] position, to shut the power.

Failure	Cause Analysis	Troubleshooting
Not Working	Not plugged in place	Check the connection and plug again
	Power cord broken	Replace the power cord at designated distributor's shop
	Heating without water or food inside, the protection function is triggered to shut the power	Switch off, add moderate amount of cold water in the pot
	Internal wire terminal falling off	Return to manufacturer or repair at designated distributor's shop
Strange Odor of Water	Common phenomenon in the first use	Boil water, dump the water, before using for the first time

CLEANING AND CARE

- Unplug after each use, cool down to room temperature, clean it with a scouring pad or dry fabric, then put it in a ventilated safe place.
- Do not immerse the pot into water, to avoid damage in electronic elements. The glass cover can be cleaned in water.
- Do not use steel wool or other hard materials to clean the product surface.
- If the pot is too greasy, use a moderate amount of detergent, clean it with wet fabric, dry it and put it in a ventilated safe place.
- The pot is coated with a non-sticking substance, so there will be no scale deposits after long-term use, which saves the time from cleaning.

RECIPES

SPICY MISO RAMEN

7 oz. ground chicken or pork (sub crumbled tempeh or tofu)

1 ½ tbsp. neutral cooking oil

4 oz. thinly sliced shiitake mushrooms, stems removed

¼ cup minced shallots

2 garlic cloves, minced

1 tsp. freshly grated ginger

2 tbsp. white miso paste

2 tbsp. lower-sodium soy sauce

2 tbsp. rice vinegar

1 tbsp. hot chili oil

4 cups low sodium chicken or vegetable broth

2 packs dry ramen noodles (seasoning packs discarded)*

½ cup sweet corn (frozen/thawed, canned, or fresh)

3 soft-boiled eggs, halved*

Thinly sliced green onions for garnish

Toasted sesame seeds for garnish

Heat pot on temperature setting 2. Once hot, add oil, add chicken or pork (or vegetarian alternative). Cook for 4 to 5 minutes, using a wooden spoon to break meat into small pieces. Transfer meat to a bowl and set aside.

Pour oil to pan, along with mushrooms. Cook 5 minutes, until golden and tender. Stir in shallots, garlic, and ginger; cook 2 to 3 more minutes, until aromatic.

Stir in miso paste, soy sauce, rice vinegar, and hot chili oil. Add 4 cups of broth, cover and bring mixture to a boil.

Lower heat and simmer for 20 minutes with lid off.

Bring broth back to a boil, and add noodles. Cook until noodles are

al dente, about 3 minutes, or according to package instructions. Stir in cooked meat and corn.

Ladle ramen into bowls, and top each serving with 1 soft-boiled egg, a handful of green onions, and toasted sesame seeds. For more spice, drizzle extra chili oil over top.

GARLIC RAMEN STIR FRY

4-5 ounces ramen noodles-without flavoring package (gluten-free or regular; 2 packs)

1 tablespoon high-heat oil I used avocado

5 cloves of garlic minced

3 green onions chopped; white and green parts separated

3 cups mixed vegetables* thawed if frozen (bok choy, bell pepper, snap peas, shredded cabbage or carrots are some suggestions)

3 tablespoons low-sodium tamari or soy sauce

1 tablespoon hoisin sauce

1-3 teaspoons sriracha optional, for added heat

½ teaspoon toasted sesame oil

Cook the Ramen Noodles: Fill ramen pot about 2 inches from the top with water. Cover and turn heat setting to two until boiling. Add the ramen noodles and cook until al dente, according to the package instructions. Drain and set aside.

Sauté Aromatics: Add the oil to the ramen pot and warm with heat setting set to one. Add the white parts of the green onion and sauté for around 90 seconds, until translucent. Add the vegetables to the pan and cook for 5 to 7 minutes, turning heat setting up to two, until they are tender to your liking. Finally, turn heat back down to one, add the garlic and sauté for an additional 30 seconds to one minute, until fragrant.

Make it Saucy: Whisk the tamari, hoisin sauce, and sriracha together in a small bowl. Add the cooked noodles to the pan and pour the sauce over top, then mix well with tongs or a spatula. Cook for an additional 2 to 3 minutes, until all of the noodles are coated in sauce. Turn the heat off and stir in the toasted sesame oil and green portion of the

green onions.

BUFFALO CHICKEN WINGS

1 ½ -2 lbs. chicken wings

1 cup flour

1 tsp garlic powder

¼ tsp each of salt and pepper

2 tsp buffalo seasoning mix (optional

For the sauce:

6 tbsp butter

12 oz Red Hot Sauce

Dash of Worcestershire Sauce

Dash Tabasco Sauce

Mix together flour, garlic powder, salt, pepper, and buffalo seasoning mix.

Pat wings dry with a paper towel and dip into the flour.

Pour 1½ tbsp canola or vegetable oil into the pot and heat on high heat for 1 minute.

Place wings into pot without crowding. About 6 each batch. Cook on high for approximately 25 minutes- turning every 5 minutes or so. If pan seems dry, can add a bit more oil.

While the wings are cooking, place the butter in a saucepan and melt on medium-low heat. Once melted, take off the heat and whisk in Worcestershire and Tabasco.

When wings are fully cooked with an internal temperature of 165 F, place in a bowl and mix with some of the sauce.

Serve with celery and bleu cheese.

BEST EVER DEVILED EGGS

7 hard boiled eggs, peeled and halved

¼ cup mayonnaise

2 tsp dill pickle juice

½ tsp yellow mustard , (or dijon), or to taste

Pinch of salt , or to taste

1/8 tsp black pepper

1/8 tsp garlic powder

2 baby dill pickles, very finely diced

1/8 tsp paprika, to garnish

3 strips bacon, chopped and browned, for topping

Fill pot with water and place steamer basket on top with eggs in it.

Cover pot and set to temperature setting "2".

Bring to a full boil and once boiling, steam eggs for about 13 minutes.

While eggs are boiling prepare an ice bath to soak the eggs.

Carefully remove the lid with an oven mitt. Steam will be released, and it will be very hot. Remove the eggs with a slotted spoon and place in ice bath for 5 minutes.

Carefully peel the eggs.

Cut peeled eggs in half lengthwise and place them on a serving platter. Remove yolks with a spoon and place them in a medium mixing bowl.

Mash yolks to a fine crumb with a fork. Add mayo, pickle juice, mustard, salt, black pepper and garlic powder and mash together until creamy.

Mix in finely diced pickles. Add more seasonings to taste if needed.

Spoon a generous teaspoon of the egg mixture into each egg half.

Garnish the top with a generous sprinkle of paprika and big pinch of browned bacon bits.

MEXICAN QUINOA

1 tbsp olive oil

1 small-sized onion chopped

1 small bell pepper chopped (or 2 jalapeno peppers, seeded and chopped)

1 tsp ground cumin

½ tsp ground coriander

2 cloves garlic peeled and minced

1 cup quinoa rinsed and drained

1 - 15 oz. can black beans, drained and rinsed

½ cup corn kernels fresh, canned or frozen

1 can diced tomatoes with all their juices (15 oz.)

½ tsp kosher salt

¼ tsp black pepper

1 cup water or vegetable broth

¼ cup fresh cilantro chopped - plus more as garnish

Suggested Garnish:

1 ripe avocado

2 stalks of scallions chopped

1 lime cut into wedges

Handful of pumpkin seeds optional

Heat oil on temperature setting "1".

Add in the onion, peppers, cumin, and coriander. Cook, stirring occasionally, until onions are translucent, about 4 minutes.

Stir in the garlic and cook for 30 seconds.

Add in the quinoa, black beans, corn kernels, tomatoes, and salt and pepper. Give it a large stir. Pour in the liquid, put the lid on, and bring it to a boil on temperature setting "2".

Once mixture boils, turn down to lower setting and let simmer about 20 minutes or until all the liquid is absorbed. Let it sit for 5 minutes or so and fluff with a fork. Right before serving stir in the fresh cilantro.

Spoon the Mexican quinoa into bowls and garnish with fresh cilantro, avocado, and scallions. Serve with wedges of lime.

STEAMED ARTICHOKEs WITH LEMON BEURRE BLANC

2 small to medium artichokes

2 tbsp lemon juice

For the Lemon Beurre Blanc:

5 ½ tbsp cold unsalted butter, cut into slices

1 tbsp finely chopped shallots

2 tbsp plus 1 teaspoon lemon juice

2 tbsp dry white wine (such as Chardonnay or Pinot Grigio)

Salt and pepper to taste

Prepare the artichokes. Rinse the artichokes and then use a Chef's knife to cut off about 1 inch from the top of each one, and enough off of the bottom to form a base. Remove any especially tough outer leaves and discard them. Then use kitchen scissors to cut off about ¼ inch or so from the tops of the leaves (the sharp tips). Make sure that you cut enough of the leaves so that they will fit into the steamer basket with the lid on.

Steam. Fill the pot with water and place the artichokes in the steamer basket on top.

Drizzle each one with 1 tablespoon lemon juice and cover with lid.

Turn pot to temperature setting 2 and bring the water to a boil.

Steam until tender, about 30 minutes. Check by pulling off an outer leaf – it should come off easily. Be very careful when removing the lid as steam will be released.

For the Lemon Beurre Blanc:

Make the sauce towards the end of the steaming time. Over low heat, melt about 1½ tablespoons of the butter in a small sauté pan. Add the shallots and cook just to soften, about 2 minutes. Then add the lemon

juice and wine. Turn the heat up a bit, and let it gently simmer until all but about 2 tablespoons have evaporated. Turn the heat to the lowest setting, add the remaining pieces of butter and gently swirl the pan until it's melted. Season to taste with salt and pepper.

Once the artichokes are cool enough to touch, gently spread the leaves apart and drizzle the sauce over and between the leaves. Serve!

TURKISH FRIED EGGS IN HERB YOGURT

1 cup plain greek yogurt

1 tbsp fresh dill chopped

1 tbsp fresh parsley chopped

2 cloves garlic minced or grated

Salt and pepper to taste

4 eggs

4 pieces naan

Zest from 1 lemon

¼ cup sun-dried tomato in olive oil, chopped fine

1 to 2 cups fresh baby spinach

Goat cheese crumbled

Toasted sesame seeds fresh dill, fresh mint and salt, for serving

Spicy Butter Sauce:

2 tbsp butter

2 tbsp coconut oil

1 to 2 tsp crushed red pepper flakes

½ teaspoon sweet paprika

In a bowl, mix together the Greek yogurt, dill, parsley, garlic and a pinch of salt and pepper. Stir until combined. Keep stored in the fridge until ready to use.

Heat the pan on temperature setting 1, add about 1 tablespoon olive oil or butter

Crack the eggs in a bowl or cup first and then gently pour them in the pan so as not to break the yolks. Turn heat to setting 2, cover with lid

and fry to your liking.

Spread the yogurt sauce over a piece of warm/toasted naan. Swirl 1 to 2 tablespoons of the sun-dried tomato into the yogurt. Next add 1 to 2 eggs per piece of naan. Sprinkle each piece with lemon zest and fresh spinach.

Drizzle the spicy butter sauce over the eggs. Garnish with fresh herbs, sesame seeds and some crumbled goat cheese.

STEAMED PORK AND SHRIMP DUMPLINGS

½ pound ground pork

8-10 medium-sized shrimp, peeled, deveined, and cut into small pieces

1 stalk scallion, finely chopped

3 dashes ground pepper

½ teaspoon salt

½ teaspoon soy sauce

½ teaspoon sesame oil

1 inch (2.5cm) peeled and grated ginger

1 pack pot sticker or dumpling wrappers

Dumpling Filling: Combine the ground pork, shrimp, chopped scallions, ginger, and all the seasonings together. Mix well and set aside.

Wrapping Dumplings: To assemble the dumplings, put a small spoonful of the filling in the center of a wrapper. If they are square shaped, you can cut into circles for more traditional or use as is. Moisten the edge of the wrapper with water using your finger, then fold and pleat the dumpling as desired. Repeat this process for the remaining wrappers.

Steaming Dumplings.: Put some water into the bottom of the Ramen pot and place the steamer. Turn to setting 2 and when the water starts boiling, cover and steam for approximately 8 minutes.

OPTIONAL DIPPING SAUCE:

½ cup soy sauce

¼ cup rice vinegar

1 teaspoon sesame oil

1" cube ginger, minced

2 cloves garlic, minced

8 drops hot chili sesame oil

Kosher salt & fresh cracked pepper

Simply whisk together.

ONE YEAR LIMITED WARRANTY

CucinaPro™ warrants to the original purchaser that this product will be free from defects in material and workmanship under normal home use for one year from the date of purchase with valid proof of purchase. During this period, CucinaPro™ will either repair or replace, at its discretion, any defective product at no charge to the owner. Replacement products or repaired parts will be guaranteed for only the unexpired portion of the original warranty or six months, whichever is greater.

This limited warranty does not apply to any defects resulting from accident, misuse, improper maintenance, or normal wear and tear. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances. If for any reason you're not completely satisfied with your purchase, you may return your selection with original proof of purchase for an immediate exchange or refund (less shipping and processing) within 30 days of receipt with valid proof of purchase.

This warranty only applies to CucinaPro™ products operated in the United States. CucinaPro™ products operated outside the United States, the original purchaser will be responsible for shipping costs. If you believe your product is defective, please contact CucinaPro™ Customer Service.

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www.cucinapro.com
customerservice@cucinapro.com



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Trumbull, CT 06611