

Cuisinart®

INSTRUCTION BOOKLET

Recipe
Booklet
Reverse Side



Cook Central® 3-in-1 Multicooker

MSC-600

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

F IB-11027

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed:

1. **READ ALL INSTRUCTIONS.**
2. **Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.**
3. Do not touch hot surfaces; use handles. Always use oven mitts when handling hot material.
4. To protect against risk of electrical shock, do not immerse the multicooker housing in water or any other liquid. If housing falls into liquid, unplug the cord from outlet immediately. **DO NOT reach into the liquid.**
5. To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the appliance to the Customer Service Center (see Warranty for details) for examination, repair or mechanical or electrical adjustment.
7. The use of attachments not recommended by Cuisinart may cause fire, electrical shock, or risk of injury.
8. Do not use outdoors or anywhere the cord or unit housing might come into contact with water while in use.
9. Do not use the multicooker for anything other than its intended use.
10. This unit is not a deep fryer.
11. To avoid the possibility of the multicooker being accidentally pulled off work area, which could result in damage to the cooker or personal injury, do not let cord hang over edge of table or counter.
12. To avoid damage to cord and possible fire or electrocution hazard, do not let cord come into contact with hot surfaces, including a stove.
13. Extreme caution must be used when moving the multicooker containing hot oil or other hot liquids.
14. Do not place on or near a hot gas or electric burner, or in a heated oven.
15. Do not operate multicooker in water or under running water.
16. Avoid sudden temperature changes, such as adding refrigerated foods to a heated pot.

17. **CAUTION: TO REDUCE THE RISK OF ELECTRIC SHOCK, COOK ONLY IN THE POT PROVIDED OR IN CONTAINERS PLACED ON THE COOKING RACK IN THE PROVIDED POT.**
18. **CAUTION:** A heated pot may damage countertops or tables. When removing the hot pot from the multicooker, **DO NOT** place it directly on any unprotected surface. Always set the hot pot on a trivet or a rack.
19. To disconnect, turn any control to off, then remove plug from wall outlet.
20. Do not operate your appliance in an appliance garage or under a wall cabinet. **When storing in an appliance garage always unplug the unit from the electrical outlet.** Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

A short power supply cord is provided to reduce the risks of becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised.

If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. 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 unintentionally.

NOTICE

This appliance has a polarized plug (one prong is wider than the other). As a safety feature, this plug will fit into 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 attempt to defeat this safety feature.

CONTENTS

Important Safeguards	2
Features and Benefits	3
Control Panel	4
Operation	4
Programming	5
Brown/Sauté	
Slow Cook	
Steam	
Cooking Guidelines	6
Tips & Hints	8
Cleaning, Care and Maintenance	9
Troubleshooting	10
Warranty Information	11

FEATURES AND BENEFITS

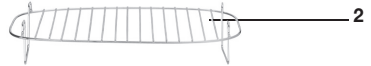
1. Glass Lid with Handle

Check the progress of a dish without releasing heat.



2. Steaming Rack

Elevates ingredients for steaming.



3. Nonstick Aluminum Cooking Pot

Spreads heat evenly to perfectly brown and sauté ingredients right in unit. Extra-large 6-qt capacity.



4. Control Panel

See next page for more detail.

5. BPA Free (not shown)

All parts that come into contact with food are BPA free.



GETTING TO KNOW YOUR CONTROL PANEL

a. Cooking Function Buttons

Use to select SLOW COOK, BROWN/SAUTÉ or STEAM.

b. Time Directionals

Use to set cooking time. Press and hold to scroll quickly; press and release to advance more slowly.

c. Temperature Directionals

Use to set cooking temperatures. Press and hold to scroll quickly; press and release to advance more slowly.

d. Start/Stop Button

Starts and stops cooking function.

e. Blue Backlit LCD Display

Side-by-side display shows cooking time and temperature.



OPERATION

Cooking is simple with the Cook Central® 3-in-1 Multicooker.

1. Select cooking function.
2. Set desired cooking time and temperature.
3. Press START/STOP to begin cooking.
4. To turn off the unit at any time during cooking, press START/STOP.

NOTE: The unit is hot. Always use pot holders during and after cooking, and always lift the lid away from you.

CHANGING SETTINGS

Switching functions during cooking is easy. Press the desired new cooking function button and the unit will adjust to the default settings for your selection. Set your desired time and temperature as needed.

You can also adjust cooking time or temperature at any point with the Time/Temperature Directionals.

Do not press START/STOP to select new settings. The unit is already on and cooking.

COOKING WITHOUT A TIMER

If you do not wish to program a time, the unit will cook at the selected temperature until you manually turn the heater off. The heater will also turn off automatically after the maximum allowable time for the selected function has been reached.

SLEEP MODE

The multicooker is equipped with a power-saving Sleep mode that will turn off the lights if the multicooker is not being used. The unit will also enter sleep mode if you manually stop cooking.

Press any button, except Start/Stop, to “wake up” the unit and operate as normal.

PROGRAMMING

BROWN & SAUTÉ

1. Press BROWN/SAUTÉ. A preset temperature of 350°F will flash, as this is the most commonly used Brown/Sauté temperature.
2. Press Temperature Directionals to select a different temperature (from 150°F to 400°F).
3. Press the START/STOP button to begin preheating. Selected temperature will flash during heatup.
4. When selected temperature is reached, two beeps will sound. Add ingredients to cooking pot—for best results, do not crowd pot.
5. Once cooking is complete, press START/STOP to stop cooking, or if you've browned ingredients as a first step, switch to the SLOW COOK function now. There is no need to press START/STOP again, as the unit is already cooking.

NOTE: Though browning is usually a hands-on task, you can set a cooking time with the Time Directionals. Countdown will start when selected temperature is reached and unit will automatically shut off when countdown is complete.

SLOW COOK

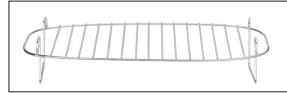
1. Fill cooking pot with ingredients and cover with lid.
2. Press SLOW COOK. A preset temperature setting of LOW will flash, as this is the most commonly used Slow Cook setting.
3. Press Temperature Directionals to select High, Low, Simmer or Warm. Refer to chart on page 6 for more information.
4. Set desired cooking time (up to 24 hours) with Time Directionals.
5. Press the START/STOP button to begin cooking. Selected time and temperature setting (High, Low, Simmer or Warm) will be displayed.

NOTE: If you browned ingredients before switching to slow cooking, the unit is already on, so Step 5 is not necessary.

6. When slow cooking on High, Low or Simmer, the unit will beep five times at the end of the cooking time and will automatically switch to the Keep Warm setting for 8 hours.
7. When Warm time elapses, one beep will sound and heater will turn off.
8. To turn the heater off manually at any time, press the START/STOP button.

STEAM

1. Place no more than 2 quarts of water or other liquid in cooking pot and insert steaming rack as shown below; cover with lid.



2. Press STEAM. Steaming temperature cannot be changed.
3. Set desired cooking time (up to 1½ hours) by pressing Time Directionals.
4. Press the START/STOP button to start preheating. Selected time and temperature will flash as unit heats up.
5. When steaming temperature is reached, the unit will beep two times and the timer will begin counting down cooking time.
6. Carefully lift lid away from you and place food on rack, starting in the middle and working your way out. Be sure to cover pot with lid again.
7. When cooking time is completed, the unit will beep five times and the heater will turn off automatically.
8. Carefully remove food from pot with spoon, fork or tongs.
9. To turn the heater off manually at any time, press the START/STOP button.

NOTE: If all water has boiled away, the unit will shut off, so be sure to add enough for the desired steaming task.

COOKING GUIDELINES

SLOW COOKING

Slow cooking is perfect for foods that require long, slow simmering, such as soups, stocks, stews, and dried beans. Slow cooking is also ideal for tougher and less expensive cuts of meat like shoulder and pot roast.

The Simmer and Low settings are usually used for recipes that cook longer. When starting a dish later in the day, select the High setting to ensure that food is cooked, warm, and ready when you'd like to eat.

To reheat foods, use Brown/Sauté at 350°F and stir until all ingredients are warmed through. Then switch to Slow Cook/Warm until ready to serve.

SETTING	GUIDELINES	RECIPES	TEMP	TIMER
High	Use this setting when you don't have time for a long, slow cook and when "baking" on Slow Cook.	Potatoes, casseroles, puddings	212°F (100°C)	Programmable up to 24 hours, then 8 hours (Warm)
Low	This standard slow cooker temperature is ideal for recipes you start in the morning and enjoy at the end of day.	Braised foods, roasts, stews, ribs, casseroles, shanks, chops, less tender cuts of meat, soups	200°F (93°C)	Programmable up to 24 hours, then 8 hours (Warm)
Simmer	The longer the cooking time, the more the flavors blend together and intensify.	Soups, stews, stocks	185°F (85°C)	Programmable up to 24 hours, then 8 hours (Warm)
Warm	Do not use this setting to cook food. It is intended only for keeping cooked food warm.	----	165°F (74°C)	Defaults up to 8 hours. Or programmable up to 24 hours

NOTE: The U.S. Department of Agriculture (USDA) recommends that when cooking in a slow cooker, food should reach 140°F within 3 hours.

Suggested Cuts of Meat for Slow Cooking

BEEF/VEAL	PORK	LAMB	POULTRY	GAME
Choose cuts that are full of flavor and benefit from braising to tenderize.	Less tender cuts work best. Tenderloin will become tough if slow cooked.	Choose flavorful cuts that benefit from braising to tenderize.	Best choice – dark meat – bone-in. Breast meat can become dry when Slow Cooked.	Game generally tends to be less tender; therefore it is perfect for Slow Cooking.
Arm pot roast, brisket, short ribs, bottom round, chuck or rump roast, chuck shoulder steak, veal shanks	Boston butt roast; pork shoulder pieces; sausages; country style pork ribs (bone-in); pork shoulder or blade roast	Lamb shoulder; lamb stew meat; lamb shanks	Chicken or turkey legs and thighs	Venison roasts or stew meat, pheasant, duck thighs and legs

STEAMING

Steaming is one of the healthiest methods of cooking. No butter or oil is required and fewer nutrients are lost in the steaming process. Four cups/one quart of water is used for basic steaming unless otherwise specified.

Steaming Chart

FOOD	AMOUNT	PREPARATION	COOKING TIME
Artichokes	6 individual	trimmed – see recipe page 25	45 – 60 minutes
Asparagus	1 pound medium	trimmed	4 – 7 minutes
Broccoli	1 bunch (about 16 to 20 oz.)	2-inch florets	7 – 10 minutes
Carrots, baby	1 pound	whole	10 – 12 minutes
Cauliflower	1 small head (about 20 oz.)	2-inch florets	7 – 9 minutes
Corn	4 ears	husked	10 – 12 minutes
Green Beans	1 pound	trimmed	8 – 10 minutes
Peas, snow	1 pound	trimmed	4 minutes
Potatoes, new	1 pound	quartered/halved	15 – 20 minutes
Potatoes, yellow/gold	16–20 ounces	slices or ¾-inch pieces	15 – 20 minutes
Potatoes, sweet	16–20 ounces	slices or ¾-inch pieces	10 – 15 minutes
Squash, summer/zucchini	1 pound	½-inch slices	5 – 8 minutes
Chicken	¾ pound (about 2 medium breasts)	whole	12 – 15 minutes
Shrimp*	1 pound (large) (about 21–25)	peeled & deveined	4 – 5 minutes
Fin Fish (salmon, swordfish, etc.)	1 pound	cut into portion sizes	8 – 12 minutes

*3 cups of water should be used here

BROWN/SAUTÉ

Use Brown/Sauté as you would a skillet or sauté pan on the stovetop for a variety of recipes. Prepare a quickly sautéed skillet dish, or brown food right in the pot as the first step in many braised or slow-cooked family favorites.

To reheat foods, use Brown/Sauté at 350°F and stir until all ingredients are warmed through. Then switch to Slow Cook/Warm until ready to serve.

TIPS & HINTS

HEATUP TIMES may vary based on a number of factors. Approximate times are:

- Brown/Saute (350°F, empty pot) – 6 minutes
- Steam (1 quart of water) – 10 minutes

THE COOKING POT is designed specifically for use in the multicooker. Do not use in oven or on stovetop. Take it right to the table to serve!

THE STEAMING RACK should be placed in the UP position to raise food above water. NOTE: The metal steaming rack is specially designed for this pot and will not damage the coating if used as directed.

BROWN/SAUTÉ

- For even browning, it is important not to crowd the pan. Foods should be cooked in an even layer. Cook larger portions in batches when necessary.
- When browning and sautéing foods before slow cooking, some items may produce a lot of grease. To remove excess, use pot holders to carefully remove the pot from the base; pour off the grease from the corner of the pot. Return the cooking pot to the base and finish cooking.
- When browning meats, browned bits left in the bottom of the pot can be used to flavor the dish. Simply add a small amount of liquid (like water, wine or broth) to the pan and scrape up the browned bits with a wooden spoon – leave in pot. Incorporate into the dish or sauce.
- Foods can be reheated with the Brown/Sauté function. Put precooked food into the cooking pot. Set on Brown/Sauté at 350°F and stir until all ingredients are warmed through. Once food is simmering, switch to Warm on the Slow Cook function until ready to serve.

SLOW-COOKING

- Browning foods before slow cooking adds more depth and flavor to the finished dish. If time is short skip this step and add all ingredients to your cooking pot to slow cook. The only exception is ground meats, which should always be browned before slow cooking.
- When converting a traditional slow cook recipe to include Brown/Sauté, the liquid amount must be increased. This is because cooking starts at a higher temperature than it would in a traditional slow cooker. Recipes vary, but the approximate guideline is to double the liquid for a long braise and increase it by about 50% for a soup or stew. Set the timer to the lower end of the recommended time range.
- For best results, fill multicooker at least one-quarter full but not more than three-quarters full.
- To ensure that root vegetables such as carrots and potatoes are cooked through, cut them no larger than 2 inches. This is most important for dishes that slow-cook less than 6 hours.
- “Crisp-tender” vegetables should be added during the last 30 minutes of cooking time to prevent overcooking. Fresh herbs should be stirred into dishes just before serving.
- In general, cooking for 1 hour on High is the equivalent of cooking for 2 hours on Low.
- Removing the lid when slow cooking lets heat escape, requiring extra cooking time. Each time the lid is removed, add about 15 to 20 minutes of cooking time.
- A fat mop can be used to remove separated fat from slow-cooked food by brushing it over the top. Alternatively, the food may be refrigerated and the congealed fat can then be lifted off and discarded before reheating and serving.
- To decrease the amount of fat in recipes, remove as much of the visible fat as possible from meats and poultry. Remove skin from poultry and drain any fat from browned meats.

-
- Many slow-cooked foods such as stews benefit from cooling and refrigerating, then reheating – as the saying goes, stew or chili is always better the second day. Bring food to a simmer on the Brown/Sauté function at 350°F. Stir to ensure all ingredients are warmed through and then switch to Warm on the Slow Cook function until serving.
 - If using frozen foods, thaw completely before slow cooking.
 - Recipes can be assembled the night before cooking. Brown ingredients if necessary and then combine with remaining ingredients in cooking pot. Cover and refrigerate. When ready to cook, place the cooking pot in the cold multicooker and add 30 minutes to your projected cooking time.
 - In most cases, dried beans should be soaked overnight, then brought to a boil, drained and rinsed before cooking. Do not add salt or any acid to beans when cooking, as it will prevent them from softening completely.

Adapt your traditional recipes to slow cook:

- For recipes that do not require the Brown/Sauté function before slow cooking, reduce the cooking liquid by at least 50% (soups are the exception). Liquids do not evaporate as they do in traditional cooking, and most often you will end up with much more liquid than you began with.
- Dairy products (milk, sour cream, some cheeses) will break down and curdle during slow cooking. Substitute canned evaporated milk, nonfat dry milk, or add dairy products during the last 30 minutes of cooking.
- If your recipe calls for precooked pasta or rice UNDERCOOK it and add to the pot in the last 30 minutes of slow cooking.

STEAMING

- To steam, fill the multicooker pot with no more than 2 quarts of water unless otherwise indicated. Basic steaming will usually use 1 quart of water.
- For smaller foods that might not sit evenly on the rack, we recommend steaming in a parchment or foil pouch. Note: If using foil, increase cooking time by 50% of what is recommended.
- When adding heavier foods like corn on the cob to the steaming rack, place them on the middle of the rack and work your way to the edges.
- When steaming delicate food like dumplings or tamales, it is best to add ingredients before preheating.
- Always use caution when removing lid. It is best to remove the lid tilting away from you.

CLEANING, CARE AND MAINTENANCE

All removable parts are dishwasher safe.

1. Unplug unit and allow it to cool completely before cleaning.
2. Never immerse unit in water or other liquids.
3. To clean the housing and control panel, simply wipe with a clean damp cloth.
4. Wash cooking pot, lid and rack with warm soapy water and rinse thoroughly. Or, clean in top rack of dishwasher.
5. Dry all parts after every use.
6. Any other servicing should be performed by an authorized service representative.

NOTE: If food residue sticks or burns onto cooking pot surface, fill pot with warm soapy water and allow to soak before cleaning. If scouring is necessary, use a nonabrasive cleanser or liquid detergent with a nylon pad or brush.

Troubleshooting Chart

Subject	Question	Answer/Solution
Power	Why won't my unit turn on?	Make sure your unit is plugged into a functional outlet.
		Contact Customer Service at 1-800-726-0190.
	Why is my unit turning itself off?	Cooker will enter sleep mode after 5 minutes of no use and unit will appear off. Press any button except Start/Stop to "wake up" the unit.
		If you did not press START after setting your unit, the cooker will enter sleep mode. Press any button except Start/Stop to "wake up" the unit.
		The unit may have overheated. Let it cool and try again. If it does not turn on, contact Customer Service at 1-800-726-0190.
		If pot has boiled dry during steaming, the unit will shut off as a safety precaution. Add water to the pot and restart.
		If changing functions when the unit is already cooking, do not hit the START/STOP button again. Doing so will turn the unit off. Just press your new function and select settings; the unit will switch automatically.
		The heater will turn off automatically after time has elapsed.
If you do not set a cooking time, the unit will shut off after the maximum allowable cooking time for the selected function.		
Error Code	Err	The unit has overheated. Let it cool down and try again. If problem persists, contact Customer Service at 1-800-726-0190
Programming	Can I set a timer for the Brown/Sauté function?	Yes. Setting the timer for Brown/Sauté is easy. Simply use the Time Directionals as you would for any other function.
	Can I change my cooking function, time or temperature when the unit is already cooking?	Yes. Simply use the cooking function, Time and Temperature Directionals. The unit is already on, so you do not need to hit the START/STOP button again. In fact, doing so will turn the unit off. Simply press the new function and/or desired settings; the unit will switch automatically and adjust itself accordingly.
Cooking	When should I brown my meat before slow cooking?	Browning meat before slow cooking is an optional step that adds flavor and color. You can omit it if time is short. Exception: ground meats must be browned.
	Which position should the rack be in for steaming?	Place rack in the "up" position for steaming (see page 5).
	Can I use the cooking pot on the stove/in the oven?	The cooking pot was designed specifically for use in this multi-cooker. We do not suggest using it on the stove or in the oven.
	Why isn't enough liquid in my slow cooked dish?	Recipe ingredient amounts may vary if using multiple functions. See page 8 for details.
Cleaning	Can I put my unit in the dishwasher?	All removable parts are dishwasher safe.
		Do not immerse or put the base of the unit in the dishwasher. Clean the base and control panel with a clean damp cloth.
	The pot is nonstick – why is food sticking?	Though the pot has a nonstick coating, food residue can burn onto it, making it difficult to remove.
Food residue is sticking to the cooking pot surface. How do I clean it without damaging it?	If food has burned on, fill pot with warm soapy water and allow to soak before cleaning. If scouring is necessary, use a non-abrasive cleanser or liquid detergent with a nylon pad or brush.	

WARRANTY

Limited Three-Year Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Cook Central® 3-in-1 Multicooker that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners. We warrant that your Cuisinart® Cook Central® 3-in-1 Multicooker will be free of defects in materials and workmanship under normal home use for three years from the date of original purchase.

We recommend that you visit our website, www.cuisinart.com for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at 1-800-726-0190. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

BEFORE RETURNING YOUR CUISINART PRODUCT

If your Cuisinart® Cook Central® 3-in-1 Multicooker should prove to be defective within the warranty period, we will repair or, if we think necessary, replace it. To obtain warranty service, please call our Consumer Service Center toll-free at 1-800-726-0190 or write to: Cuisinart, 7811 North Glen Harbor Blvd., Glendale, AZ 85307. To facilitate the speed and accuracy of your return, enclose \$10.00 for shipping and handling. (California residents need only supply a proof of purchase and should call 1-800-726-0190 for shipping instructions.) Please be sure to include your return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by check or money order. **NOTE:** For added protection and secure handling of any Cuisinart product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® Cook Central® 3-in-1 Multicooker has been manufactured to the strictest specifications and has been designed for use only in 120-volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart. This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and to ensure that the product is still under warranty.

©2012 Cuisinart
150 Milford Road
East Windsor, NJ 08520
Printed in China

12CE126856