

## **KYOWA SERVICE CENTER**

Rm. 1203 State Center Building  
#333 Juan Luna St., Binondo  
Manila, Philippines



## **MULTI COOKER**

**MODEL NO.: KW-3800**

Voltage: 230V a.c. 60Hz Power: 1550 WATTS



**INSTRUCTION MANUAL**

## CONGRATULATIONS

You are now a proud new owner of a KYOWA Multi Cooker model no. KW-3800.

Before using for the first time, kindly take time to carefully read your instruction manual. Please observe all safety precautions and follow operating procedures. After reading, kindly store your instruction manual in a safe place for your future reference. Should you pass on this Multi Cooker to a third party, please hand over this instruction manual as well.

## PARTS DESCRIPTION



## IMPORTANT SAFEGUARDS

When using your Multi Cooker, basic safety precautions should always be followed:

- Always operate your KYOWA Multi Cooker from a power source of the same voltage and frequency rating as indicated on the rating label.
- Connect the Multi Cooker unit only to properly wired wall outlets.
- Place the Multi Cooker on a flat surface and far from the edge of counter top.
- Keep at least 1 inch of space between the Multi Cooker and the wall for proper ventilation.
- Do not operate the Multi Cooker if any part of it has been damaged. Return the appliance to the nearest authorized dealer or service facility for repair.
- Do not operate or place any part of your Multi Cooker on or near any hot surface such as a gas or electric burner, hotplate or heated oven.
- Do not use or replace accessories of the Multi Cooker other than the ones originally provided.
- Do not operate Multi Cooker if the inner pot is empty.
- Some parts of the Multi Cooker have been slightly greased and as a result, the cooker might slightly emit smoke when connected for the first time. This however, will cease after you have used the unit for some time.
- Avoid touching hot surfaces of the cooker during use. Use the handle only.
- Switch OFF and unplug the Multi Cooker from outlet when not in use or before cleaning.
- Hold plug when unplugging from socket. Do not unplug by pulling the supply cord.
- Use caution when removing pot from the Multi Cooker after operation.
- To reduce the risk of electric shock, do not immerse or expose the Multi Cooker to rain, moisture or any liquid.
- Keep out of reach from children or from persons with mental or physical disabilities.

## HOW TO USE

- Remove all packaging materials from the Multi Cooker. Completely untangle or unwind the power cable of the unit.
- Wash inner pot thoroughly with soapy water before initial use. Wipe base with a soft and damp cloth. Avoid any kind of liquid to seep into the heating element of the inner pot and the control panel of the base.
- Place inner pot into the base – aligning heater terminal at the three sockets on the base.
- Plug in power cord into the power supply.
- Turn timer control to desired cooking time. Power indicator light will then light up.
- Cook food into the multi cooker according to different functions:

### **Cook Rice**

- Wash rice grains in a separate container
- Put rice grains into the inner pot then put necessary amount of water
- Set temperature control to 240°C
- Lower temperature to 140°C once the water has dried up

### **Congee**

- Drizzle oil into the inner pot.
- Set temperature to 240°C
- Add in rice and other ingredients into the inner pot
- Lower temperature to 160°C once congee begins to boil
- Stir congee constantly

### **Deep Fry**

- Fill oil into the inner pot up to the MAX marking.
- Set temperature control from 180°C to 200°C.
- Place food to be deep fried into the frying basket accessory
- For continues deep frying, put deep frying rack into the inner pot; put deep fried food into deep frying rack to drain oil before serving

### **Keep Warm**

- Put food directly into the inner pot
- Set temperature to from 220°C to 240°C until boiling

- Lower temperature 80°C
- Check occasionally that food has enough liquid to avoid being burnt

### **Sauté**

- Drizzle oil into the inner pot.
- Set temperature from 160°C to 180°C
- Put food to be sautéed into the inner pot until cooked

### **Slow Cook**

- Place food to be cooked into the inner pot
- Put enough liquid to cover the food reaching the MN mark but not exceeding the MAX marking
- Set temperature from 120°C to 140°C
- Cover inner pot

### **Steam**

- Put liquid into the inner pot reaching the MIN mark but not exceeding the MAX marking
- Place steaming rack into the inner pot
- Put food into the steaming rack
- Set temperature from 200°C to 240°C
- Cover inner pot

### **Stew**

- Put food to be cooked into the inner pot
- Pour water or soup stock into the food
- Turn temperature from 220°C to 240°C
- Cover inner pot

### **Roast**

- Put food to be cooked directly into the inner pot
- Set temperature from 220°C to 240°C
- Cover inner pot
- Turn food to cook the other side then cover inner pot again
- To achieve smoky flavour of food, remove food from the inner pot during the last minutes. Put low rack into the inner pot then put food into the low rack. Cover inner pot to seal in flavour.

- For timed cooking setting – rotate timer control dial from OFF position to 120 minutes or according to the time required by the food you are cooking. After set time has elapsed, multi cooker will automatically switch to OFF.
- Turn Timer control dial counter clockwise from OFF position to ON for untimed cooking operation, turn timer control to OFF once finished.
- Unplug power cord from the power supply after every use.

## **CLEAN AND CARE**

- Allow Multi Cooker to cool down completely before cleaning.
- Wash inner pot with warm water and a mild dishwashing soap.
- To food residue in the pot, soak with warm soapy water overnight then rinse.
- Do not use harsh cleaning agents or abrasive objects (e.g. scrubbing pads or metal brushes) for cleaning.
- Clean outer surfaces of the Multi Cooker with a soft and damp cloth.
- Wipe dry Multi Cooker with a soft and dry cloth then store in a clean and dry place.
- Put back parts and accessories of the Multi Cooker to their proper places before operating again.

## **SERVICE**

- Do not operate your KYOWA Multi Cooker if the Multi Cooker malfunctions or appears damaged in any manner. Bring the complete product to the place of purchase or to any authorized KYOWA dealers for inspection, repair or replacement.
- Do not disassemble your KYOWA Multi Cooker by yourself. No user serviceable parts inside. Refer all needed repair to an authorized KYOWA service facility ONLY.