

Our products may be protected by one or more patents. Our patent information can be found here: fromourplace.com/patents

At Our Place, we believe in the power of home cooking to bring people together.

Lagom Kitchen Company ("Our Place") offers a limited warranty for this product in the U.S. For more details, please see fromourplace.com/warranty or contact us at warranty@fromourplace.com or at 3924 Tuller Avenue, Culver City, CA 90230 for a physical copy of this limited warranty.

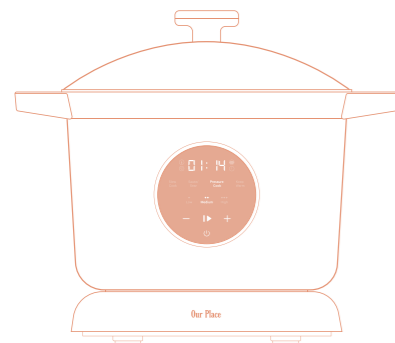


IMPORTANT THINGS TO REMEMBER

- Be careful! As with any cooking, always use oven mitts to prevent injury.
- Cook times and temperatures may vary.
- As with any new appliance, cooking performance may differ from traditional cooking methods.
- Finally: HAVE FUN with your new Dream Cooker™. We can't wait to hear about what you cook for your place. @ourplace

Need help? We're always here at hello@fromourplace.com

Hello, Dream Cooker™



DREAMS NEVER TASTED SO GOOD

Unlock your kitchen imagination in the yummiest ways possible. From fork-tender carnitas to impossibly fluffy rice to comforting soups and stews, nothing is off limits with this all-in-one countertop wonder. It takes the pressure off pressure cooking. It'll slow cook if you want or deliver equally delicious results in record time — all while keeping it warm until you're ready. So kick back and start dreaming big about what's going to be on your table next.

Study Up

Before first time use, please refer to the Dream Cooker User Manual for important safety instructions and warnings.



FIRST THINGS FIRST

After unpacking your Dream Cooker (yay!), wash the inner cooking pot, lid, and silicone sealing ring in hot, soapy water, then rinse and dry thoroughly. **NEVER** put the inner cooking pot, cooker base, silicone sealing ring, or lid in the dishwasher.

KEEP IT FLAT

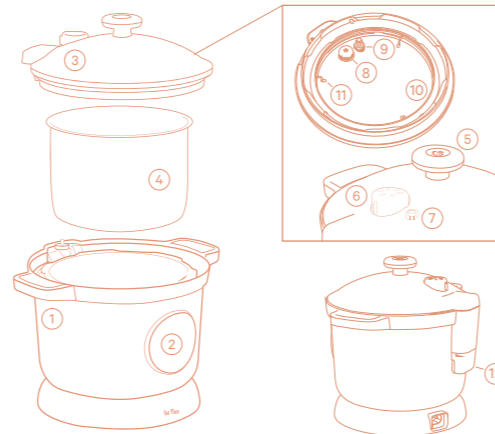
Your Dream Cooker is intended for countertop use and needs a home that is flat, stable, and level. Place it at least 3 inches away from the wall and leave 5 inches of space above the lid. Do **NOT** use it in enclosed areas.

DRESS REHEARSAL

Prior to each use, make sure the silicone sealing ring is well-positioned in the sealing ring holder and the anti-clog cap is mounted properly on the steam valve. Make sure the condensation collector is installed.

What's in a Dream?

Get to know your cooker from the inside out.



- | | |
|-------------------------------|---------------------------------|
| ① Cooker Base | ⑦ Float Valve Pin* (top of lid) |
| ② Control Panel | ⑧ Anti-Clog Cap* |
| ③ Lid | ⑨ Float Valve Pin* (under lid) |
| ④ Inner Cooking Pot | ⑩ Silicone Sealing Ring* |
| ⑤ Manual Steam Release Button | ⑪ Sealing Ring Holder |
| ⑥ Steam Release Vent Cover* | ⑫ Condensation Collector* |

If any of these parts are missing or damaged, please contact Customer Support at hello@fromourplace.com

*These parts come pre-assembled with the appliance.

You're in Control



- | | |
|---------------------------------------|--------------------------|
| ① Timer | ⑥ Cooking Mode |
| ② Preheat Indicator | ⑦ Temperature/Pressure |
| ③ Steam Release Indicator | ⑧ Time Increase/Decrease |
| ④ Lid Warning Indicator | ⑨ Start/Stop Button |
| ⑤ Inner Cooking Pot Warning Indicator | ⑩ On/Off Button |

Unlike most multicookers, your Dream Cooker doesn't feature complicated presets. The streamlined control panel relies on the simple intersection of time, temperature, and cooking mode. With endless combinations of the three elements, you can cook anything without being boxed in.

KNOW YOUR MODE

Set your cooker. Go live your life. Come back to amazing food. It's that easy.

SLOW COOK

Time is an important ingredient when using this cooking method. It imbues flavor with every passing minute, yields fork-tender meats, and deeply flavorful broths.

SAUTE (OR SEAR!)

To impart more flavor, you can sear meats and saute veggies with the lid off of your Dream Cooker or before you move onto the next cooking mode. The pot has a toxin-free nonstick ceramic coating, so keep it scratch free by avoiding metal utensils, please!

PRESSURE COOK

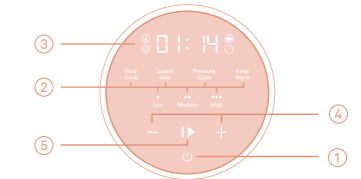
This method is cooking science at its coolest. It simultaneously creates higher cooking temps (therefore speeding up cook times) while also limiting boiling and the potential for foods to overcook. Miraculous, no?

KEEP WARM

Like the good live-in chef that the Dream Cooker is, it'll keep your food warm until you're ready. And it'll do it without you having to do...anything!

How to Use

Your new Dream Cooker is so easy to use, you'll wonder how it's even possible.



- ① **ON/OFF:** This button will activate on the control panel when you plug the Dream Cooker in. Press this button to enter Standby mode and get started.
- ② **MODE + TEMPERATURE/PRESSURE*:** Select both your mode and your temperature or pressure setting depending on what you're making. Typically, the higher the temp and pressure setting, the faster the cook time, and vice versa.
- ③ **TIMER:** Displays the cooking time and other important indicators.
- ④ **TIME:** Set and adjust the cooking time using the minus and plus (-/+) buttons on the control panel.
- ⑤ **START + STOP:** Press the Start + Stop button to begin, pause or conclude the cooking process.

*Refer to the User Manual for more information about cooking modes and which one is right for what you're cooking.