

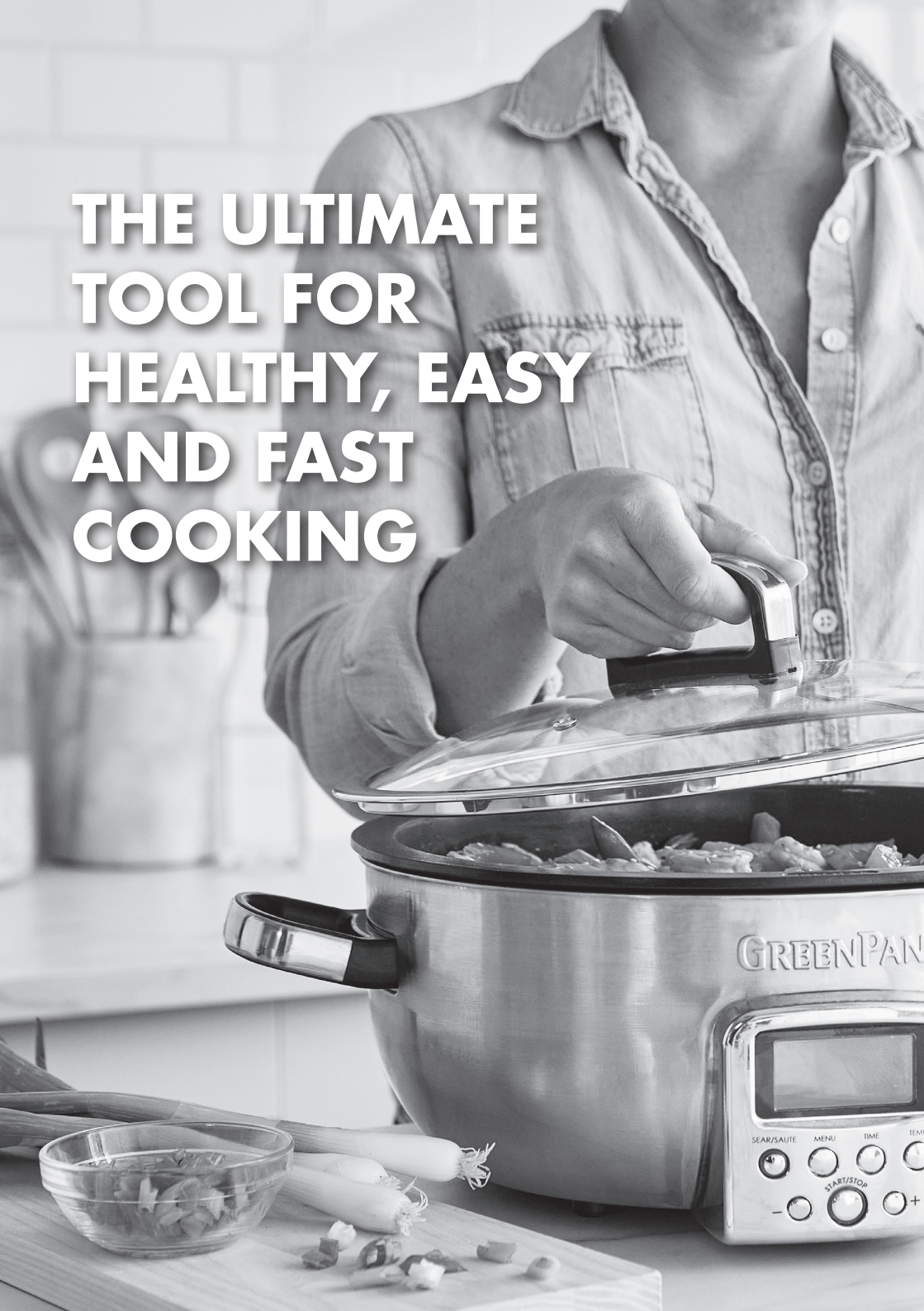
The Original
GREEN PAN™



INSTRUCTION MANUAL

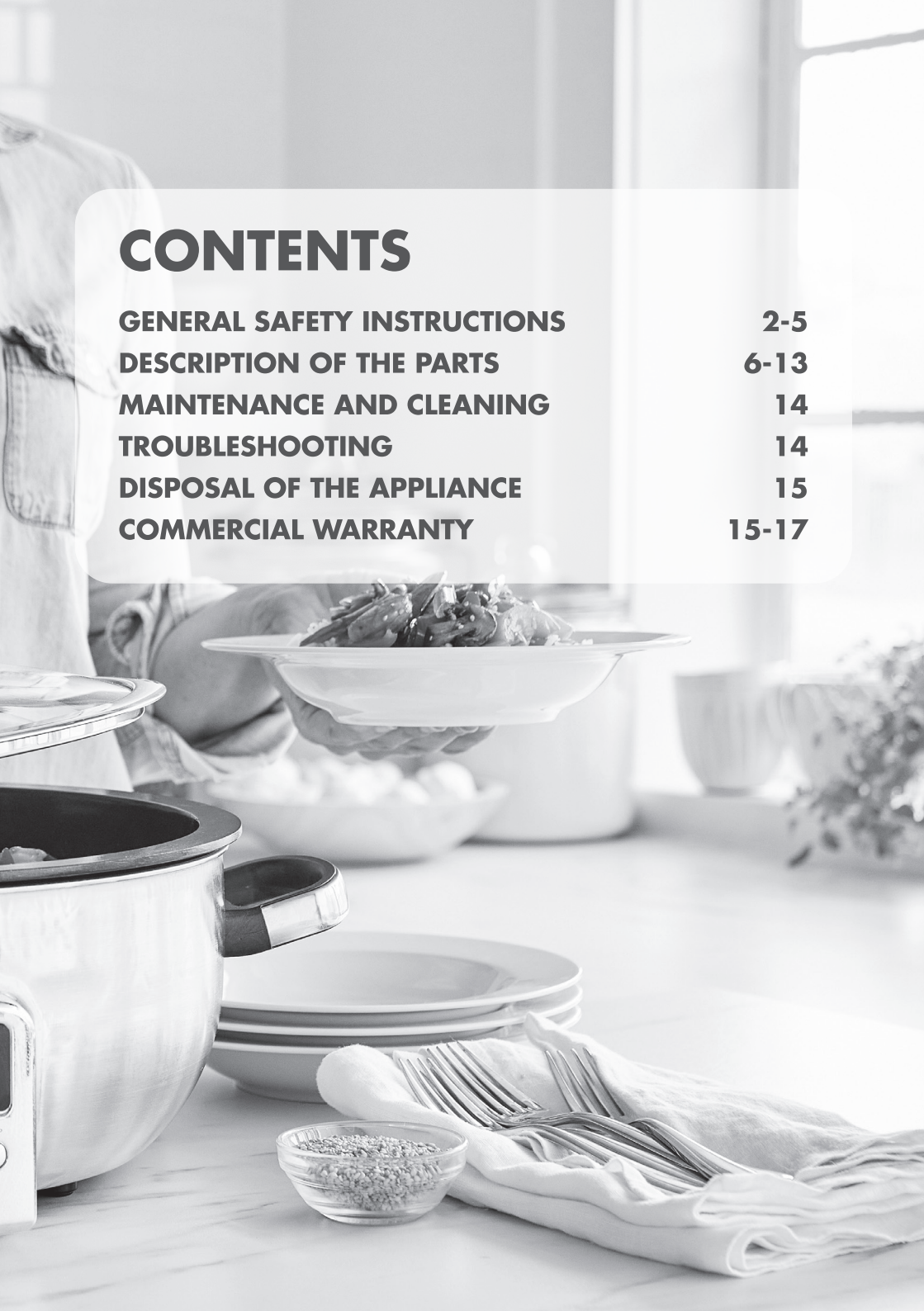
5.6L | OMNI COOKER
(Stainless steel or colour coated steel)

THE ULTIMATE TOOL FOR HEALTHY, EASY AND FAST COOKING



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WARNING

This appliance complies with current Australian safety standards. But inappropriate use can lead to property damage or personal injury.

To avoid these risks and the risk of damage to the appliance itself please read these instructions carefully before you use the appliance for the first time.

Keep these instructions in a safe place and ensure that anyone who uses the appliance is familiar with them.

Before using this appliance, please read the following instructions carefully. We recommend that you keep these instructions. For your own safety, you must follow these safety instructions when using electrical appliances.

Before first use:

- Remove all packaging, stickers and various accessories on the inside and outside of the appliance and check that all items have been received in good condition and check for any defects. Do not use the appliance if you notice any defects, instead contact us for advice.
- Tear up all plastic bags and dispose of properly as they can pose a suffocation or choking risk to children.
- Read the general safety instructions below.
- Clean before first use, wipe the outside of the appliance with a damp cloth. Wash the removable inner pan and lid in hot, soapy water. Rinse and dry them thoroughly before returning them to the base unit. The removable inner pan and glass lid are dishwasher safe.
- Wipe body clean with a damp cloth. **NOTE:** Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on non-stick coatings. A slight discolouration to the removable inner pan may occur if it is washed in a dishwasher. This is cosmetic only and will not affect performance.

- Do not submerge the power cord, electric plugs or the appliance into water or any liquid: this can cause electric shocks.
- Insert the plug into the socket. (Please note: Before connecting the appliance, make sure that the appliance's voltage corresponds with the local power supply and that the power supply is earthed. Voltage: 220-240 Volt / 50-60 Hz).
- Place the removable inner pan inside the base unit and place the lid on top of the appliance.
- Place the appliance on a stable, flat, even and heatproof surface, away from water splashes. Never place the appliance in the vicinity of flammable materials, combustible gases or an open fire (see also General Safety Instructions below).
- Your Omni Cooker is now ready for use.

1) GENERAL SAFETY INSTRUCTIONS

- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance may only be used for domestic purposes and is intended to be used as a Omni Cooker in accordance with this instruction manual and for no other purpose. This appliance is not suitable for outdoor use. The appliance is not designed to be used in the following cases which are not covered by the guarantee: in kitchen areas for staff use in shops, offices or other professional environment; on farms; by customers in hotels, motels or other residential accommodation; in guest house type accommodation.
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

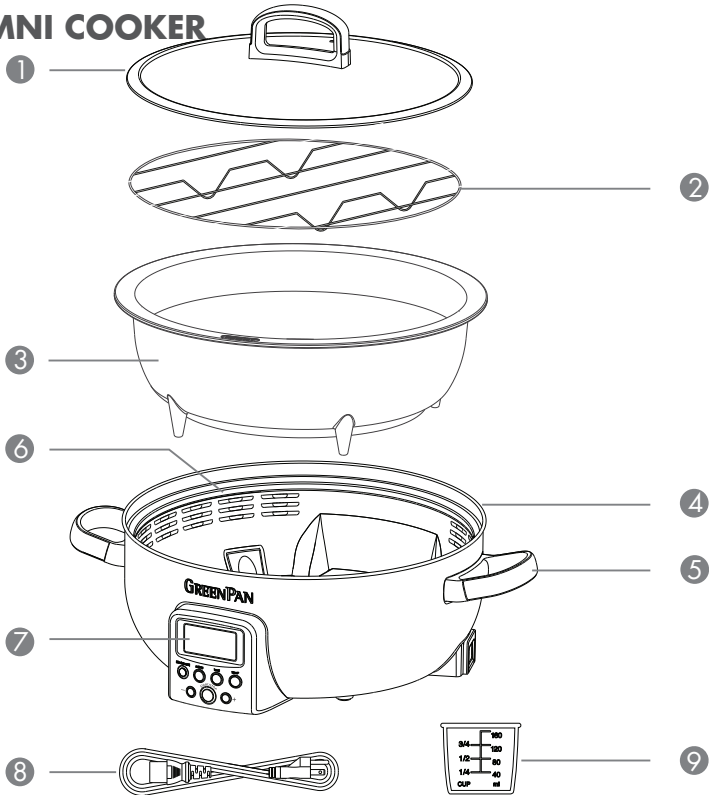
- The appliance may only be used with the accessories provided by the manufacturer.
- You should not allow young children to use this appliance. Older children may only use the appliance when you have explained to them how to use the appliance safely and to recognise the dangers of misuse. All use by children should be supervised. Ensure that children shall not play with the appliance.
- If the power cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Never move the appliance by pulling on the power cord. Always pull the plug itself out of the plug socket. Never pull only on the power cord.
- Keep the power cord away from the hot components of the appliance.
- Always take the plug out of the socket and wait until the appliance has cooled down before you clean it.
- Always ensure that the appliance is plugged into an earthed socket.
- Always connect the power cord to the appliance before plugging it into the socket. Ensure the appliance is switched off before unplugging it.
- Do not use an extension lead. If you choose to do so it is at your own risk, only use an earthed extension lead which is in good condition and appropriate to the power rating of the appliance.
- Do not place the appliance near a heat source or in an oven, this may seriously damage the appliance.
- Use the appliance well away from walls and curtains, and only use in well ventilated rooms and not in a confined space.
- Do not leave the appliance unattended when connected to the power supply.

- **WARNING:** the appliance is hot when in use. Avoid burns. Do not touch the hot surfaces. Use the handles or buttons. Always use oven gloves.
- Take extreme care when lifting the appliance when it contains hot liquids.
- The appliance must not be immersed.
- Always use the appliance with its lid on for the recommended cooking time.
- Follow the recommended cooking times and power settings.
- Do not use the removable inner pan for storing foodstuffs.
- Use only the supplied removable inner pan inside the base unit, and the supplied lid.
- Do not plug in or switch on the base unit without having the removable inner pan inside the base unit.
- Do not place food or liquid inside the base unit. Only place food or liquid inside the removable inner pan.
- Do not operate the base unit without food or liquid in the removable inner pan.
- Do not place the hot removable inner pan on a wooden table or other surface which could burn or melt.
- Do not put the removable inner pan to use in the oven or on the stovetop.
- Do not heat the removable inner pan when empty.
- Never leave uncooked food at room temperature in the removable inner pan. Store ingredients in containers in the fridge beforehand, such as the night before. Do not put the removable inner pan in the fridge with food.
- Any use other than that described in these instructions should be considered improper use and can lead to personal injury or material damage.
- Never take the appliance apart yourself.

- The manufacturer may not be held liable for any damage ensuing from users not following the safety instructions.
- When using several electrical appliances at once, the rule of thumb is that a maximum of 3500 Watts may be connected to the same electrical circuit. No more than two Omni Cookers should therefore be connected to one electrical circuit.
- If the appliance is used in a country other than where it was purchased, have it checked by an approved service centre before use.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- **CAUTION:** To prevent damage to the appliance do not use alkaline cleaning agents.
- When cleaning, use a soft cloth and a mild detergent.
- **WARNING:** Avoid spillage on the connector;
- **WARNING:** Misuse can cause injury;
- Heating element surface is subject to residual heat after use.

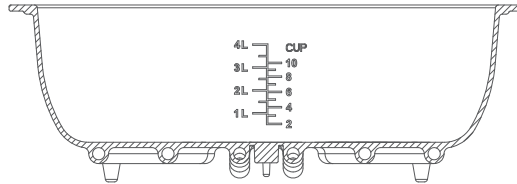
2) DESCRIPTION OF THE PARTS

OMNI COOKER



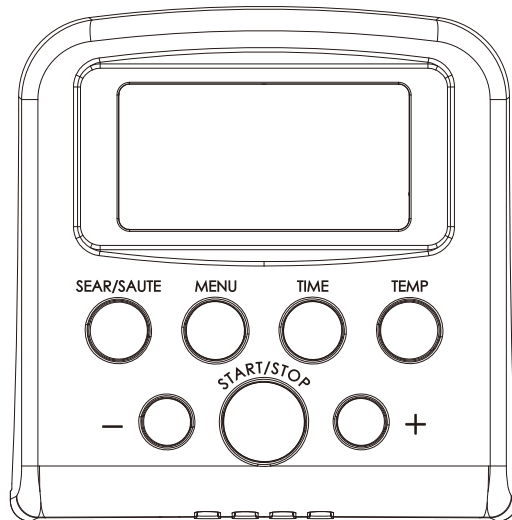
1. Tempered glass lid
2. Steamer rack
3. Cast aluminium removable inner pan with Thermolon Volt ceramic non-stick coating and integrated heating element
4. Base unit
5. Plastic handles and stainless steel covers
6. Ventilation slots
7. LCD display and control panel
8. Detachable power cord
9. Rice Measuring Cup

Measurements markings inside removable inner pan
(The marking scales on the inside of inner pan are given in litres and cups. The CUP markings are used as water level guide for measuring the amount of water when cooking rice.)



General use:

A. Know your Control Panel



- i. **Sear/Sauté** – Press for high-heat cooking mode
- ii. **Menu** – Press to cycle through cooking program modes
- iii. **Time** – Press to adjust the remaining cooking time
- iv. **Temp** – Press to adjust the cooking temperature
- v. **Start/Stop** – Press to start or stop a cooking function

- vi. "-" Reduces time/temperature
- vii. "+" Increases time/temperature

B. Your GreenPan Omni Cooker operates once press the Start button after set the cooking mode and time. While cooking, the display will count down as time elapses. At the end of the cooking program, the Omni Cooker automatically switches to the **Keep Warm** setting.

C. Operation

i. Power Operation

1. Ensure your Omni Cooker is plugged directly into a grounded wall outlet. Do not use an extension cord.
2. Ensure the removable inner pan is correctly placed within the appliance. Otherwise, "**Insert Pan**" will be shown on display.
3. After plug in and under **Standby** mode, no matter which function, all must press the START button to active.
4. Press **Start/Stop** to turn on your Omni Cooker.
5. Press **Start/Stop** to turn off your Omni Cooker at any time during the cooking process.

ii. Manual Operation

1. To turn on your Omni Cooker, Press the **Start/Stop** button.
2. The display will show the default time and temperature.
3. To adjust temperature, press the **TEMP** button and use the **+** and **-** buttons to raise or lower temperature.
4. To adjust cooking time, press the **TIME** button and use the **+** and **-** buttons to raise or lower time.
5. Press **Start/Stop** again to begin cooking. The Omni Cooker will enter the Preheat mode. The Preheat indicator will be shown on the display.

6. The Ready Tone will sound and the Preheat indicator will dim on the display once the Omni Cooker is ready to cook.
7. Add ingredients and cook.
8. During working, you can adjust time or temperature or cooking function, simply
 - Press the button of **SEAR/SAUTE** or **MENU** for other function, the new selection will automatically be accepted.
 - Press the button of **TIME** or **TEMP** to adjust, either press **START** to confirm the selected time or temperature, or after 3 seconds, the new selection will automatically be accepted.

iii. Programmed Operation

1. The various cooking program modes combine preset times and temperatures to give you the best results in the easiest way for whatever you are cooking: Stir Fry, Sauce, Simmer, Steam, Soup, White Rice, Brown Rice, Grains, and Warm. There is also a Sear/Sauté mode for high heat.
2. Press **SEAR/SAUTE** or **MENU** button to select programmed cooking mode.
3. The screen will display the mode selected, and the preset temperature and cooking time.
4. If desired, change by pressing either **TIME** or **TEMP** button and using **+/-** to adjust.
5. Press **Start/Stop** again to begin cooking. The Omni Cooker will enter the Preheat mode.
6. The Ready Tone will sound and the Preheat indicator will dim on the display once the Omni Cooker is ready to cook.
7. To adjust time or temperature or cooking function during cooking,
 - Press **SEAR/SAUTE** or **MENU** for other function to

adjust, the new selection will automatically be accepted.

- Press **TIME** or **TEMP** button to adjust. Press **START** to confirm or after 3 seconds, your new selection will automatically be accepted.

8. Press **Start/Stop** to end cooking.

D. Function Summary Chart

Functions	Default Cooking Temperature	Temperature Range	Default Cooking Time	Time Range	Automatic Keep Warm (at end of cooking program)
Manual Operation	205°C	70 – 230°C	00:30	00:10 - 01:00	Yes
Stir Fry	230°C	150 – 230°C	00:20	00:10 - 01:00	Yes
Sauce	175°C	120 – 230°C	00:20	00:10 - 01:00	Yes
Simmer	95°C	80 – 105°C	04:00	00:30 - 08:00	Yes
Steam	N/A	N/A	00:20	00:10 - 02:00	Yes
White Rice	N/A	N/A	00:50	00:45 - 01:05	Yes
Brown Rice	N/A	N/A	01:15	01:05 - 01:45	Yes
Grains	N/A	N/A	01:15	01:05 - 01:45	Yes
Soup	75°C	75 – 105°C	01:00	00:10 - 02:00	Yes
Sear/Sauté	205°C	95 – 230°C	00:20	00:10 - 01:00	Yes
Warm	70°C	N/A	04:00	00:30 - 08:00	No

Cooking Tips

a. **Stir Fry**

The perfect stir fry requires high heat and only a small amount of oil. Start by cooking the meat first (or skip ahead if making a vegetarian stir fry), until it starts to caramelize

and remove to a plate (it doesn't have to be completely done at this point). Then, add your vegetables, the longer-cooking ones first, and progressively adding the quicker-cooking ones. Finally, return the meat to the pan and cook until done.

Recipe Suggestion: Teriyaki chicken and vegetable stir fry

b. **Sauce**

The sauce mode provides enough heat and cooking time to bring out the flavour of onions and other aromatics that form the base of many great sauces. For extended sauce-making, some chefs opt to transition to the Simmer mode after combining ingredients under the Sauce mode.

Recipe Suggestion: Homemade Marinara Sauce

c. **Simmer**

Simmering is all about cooking low and slow. This setting is perfect for when you need time to bring out the flavour of your ingredients or to tenderize tougher cuts of meat in a stew.

Recipe Suggestion: Beef Chili

d. **Steam**

Steaming is a quick and healthy way to cook. When using the steam mode, add 2.5 cm of water to the pan before adding your ingredients, then use the steam mode to hold the Omni Cooker at the perfect even steaming temperature.

Recipe Suggestion: Steamed Broccoli with Olive Oil, Garlic and Lemon

e. **Rice**

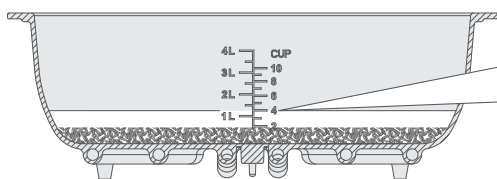
i. First, clean and rinse the rice repeatedly with water until the water becomes reasonably clear.

ii. For effortless rice, simply use a 1:1.25 ratio of Rice:Water.

iii. To make the operation easier reference the marking scale inside the removeable inner pan (see below example drawing). Simply use the provided measuring cup to add the desired amount of the rice (1 cup = 180ml). A minimum of 2 cups (=360ml) must be used.

- iv. Level the surface of the rice in the pan and fill enough water to meet the suitable water level scale inside the pan. Example, when 4 cups (720 ml) of rice are in the pan, the water level should meet the mark 4 cup.
- v. Select the function White Rice or Brown Rice depending on the choice of rice.
- vi. Note: Other kinds of rice (short grain rice, wild rice, etc.) can also be cooked in your Omni Cooker. You can vary the default rice cooking times accordingly.

Cups of Uncooked Rice which based on the provided measuring cup or the one which capacity is 180ml (White rice / Brown rice / Grains)	Add Water to Cup level line in inner pan
2	2
3	3
4	4
5	5
6	6
7	7
8	8
9	9
10	10



When cooking 4 cups of White or Brown rice, add water amount to the line "4" on the CUP marking scale level in the pan.

*Water levels are only rough standards. You can adjust amount of water to your personal preference.

f. **Grains**

Select this mode to cook all other grains, such as quinoa or oats. Consult the grains packaging for correct Grain:Water ratio.

g. **Soup**

When cooking soup, it's important not to overcook your ingredients on high heat. That's where soup mode comes in and does the work for you by perfectly regulating the heat for an aromatic, flavourful soup making experience.

h. **Sear/Sauté**

This mode generates high heat required for searing and sautéing. Add a small amount of oil to the pan before starting, and when the "**Preheat**" indicator dims, you'll know it's at the perfect temperature to get deep-brown searing and caramelization.

i. **Other cooking Tips:**

- i. Be sure to spread oil in the Omni Cooker before cooking, using a heat resistant spatula or other utensil.
- ii. Always use tongs or other utensil to remove food, do not lift Omni Cooker to pour.
- iii. The Omni Cooker must be placed on a level surface during use otherwise uneven cooking (especially for rice) will result.
- iv. Your Omni Cooker heats up more quickly than normal stovetop cookware.
- v. Always use a little oil or butter suited for frying for best results. Avoid low smoke point oil or aerosol sprays as they cannot withstand high heat.

3) MAINTENANCE AND CLEANING

A. Before cleaning, always unplug your Omni Cooker and allow it to cool completely. See below table for cleaning guidance.

Part	Lid	Removable Inner Pan	Base Unit
Dishwasher Safe	Y	Y	N
Hand Wash Safe	Y	Y	N
Wipe with Damp Cloth Only	N	N	Y

B. If you prefer, you can wash the inner pan and lid with a gentle detergent after removing them from the base.

C. Refrain from using scouring pads, powders or chemical detergents on the Omni Cooker.

4) TROUBLESHOOTING

Problem	Potential Cause	Solution
Omni Cooker does not turn on	Power Plug	Check whether the power plug is connected to a functional, grounded electrical outlet
Outside of Omni Cooker is hot during use	This is normal, especially after extended use	Do not touch the outside of the Omni Cooker, burns may result
Omni Cooker turns on, but does not get hot during any cooking mode	Control Board problem	Contact Customer Service

5) DISPOSAL OF THE APPLIANCE



EU 2006/95/EC, 2004/108/EC and 2009/125/EC

Once your appliance has reached the end of its service life, do not throw it away with household refuse. Bring it to a central collection point for the recycling of electrical and electronic household appliances. This symbol on the appliance, the instruction manual and the packaging draws your attention to this important point. This appliance contains recyclable materials. By recycling used household appliances, you can make a significant contribution to protecting the environment. Your local council can give you further information on collection points for electrical appliances.

6) COMMERCIAL WARRANTY

We offer a 24-month warranty on the product for defects in materials and workmanship when used for normal domestic use, in accordance with our instruction manual and for the intended use. This warranty is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia).

We will replace or repair (at our discretion) an appliance which is the subject of a valid warranty claim free of charge. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

To make a claim under our warranty, you must have the original proof of purchase documentation for the product and present it when requested.

Our customer service in Australia is available to help you with any questions you might have about the product or warranty claims. Please contact our customer service line on our toll-free number: 1800918480 or email us at customercare@greenpan.com.au. For further information you can visit **www.GreenPan.com.au**.

Our replacement or repair warranty only applies where a defect arises because of faulty material or workmanship during the warranty period. Your warranty does not cover misuse or negligent handling (including damage caused by failing to use the product in accordance with this instruction manual), accidental damage, or normal wear and tear.

Our warranty does not:

- cover freight or any other costs incurred in making a claim, consumable items, accessories that by their nature and limited lifespan require periodic renewal (such as filters and seals) or any consequential loss or damage however arising; or
- cover damage caused by:
 - power surges, power dips, voltage supply problems, or use of the product on incorrect voltage;
 - servicing or modification of the product other than by GreenPan or an authorised GreenPan service centre;
 - use of the product with other accessories, attachments, product supplies, parts or devices that do not conform to GreenPan specifications; or
 - exposure of the product to abnormally corrosive conditions.

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

If your warranty claim is not accepted, we will inform you and if requested to do so by you, repair the product provided you pay the usual charges for such repair. You will also be responsible for all freight and other costs.

Should your product require repair or service after the warranty period, please contact our customer service line on our toll-free number: 1800918480 or email us at

customercare@greenpan.com.au

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Due to continued product improvement, the product illustrated in the leaflet may vary slightly from the actual product.