

OPERATING AND CARE INSTRUCTIONS

VitaClay® Smart Multi-crock & Stock pot

VM7800-5



**READ ALL INSTRUCTIONS BEFORE INITIAL USE
HOUSEHOLD USE ONLY**

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IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic electrical precautions should always be followed to reduce the risk of fire, electric shock and injury, including the following:

- 1. Read all instructions before using the appliance.**
2. Intended for countertop use only.
3. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children.
4. Do not operate any appliances that have damaged plugs or cords, malfunctioned or been damaged in any way. Return the appliance to the manufacturer or qualified service technician for repair or adjustment.
5. **Do not immerse** the heating unit of the appliance in water or any other liquid. To prevent electrical shock, do not place the cord, plug or cooking unit near water or other liquids.
6. Always unplug the cooker when not in use or before cleaning. Allow cooker to cool before cleaning or removing parts.
7. Do not touch hot surfaces; Use the handles or knobs provided.
8. **Avoid sudden temperature changes.** Clay is sensitive to changes in temperature, so allow it to cool and heat gradually. Placing a cold pot onto a hot surface or a hot pot in cold environment (such as a very cold countertop, the refrigerator or freezer) can cause the pot to crack. Also be sure that the outside of the pot is dry before placing inside the housing to cook.
9. Do not put cold liquids or food into heated pot. Thaw frozen foods before placing in heated pot. Do not immerse heated pot into cold water.
10. Do not place cooker on or near a hot gas or electric stove burner. Do not place cooker inside a hot oven or broiler.
11. Do not use outdoors.
12. Do not let cord hang over the edge of a table or countertop and do not let it touch heated surfaces.
13. Use **extreme care** when moving the cooker if it is filled with hot liquid.
14. Ensure cooker is always placed on a **flat, level surface** before use.
15. Closely supervise whenever cooker is being used by or near children.
16. Do not use this cooker for anything other than its intended use.
17. The use of accessory attachments not supplied or recommended by Essenergy may cause injury, fire or electrical shock and may also damage the cooker.
18. Always attach plug to appliance first, then plug cord into the wall outlet.
19. To disconnect, turn unit off and remove the plug from wall outlet by holding the plug. Do not pull the cord.

20. Never drape cord over edge of counter. Never use outlet below counter, and never use with an extension cord.
21. The clay pot is fragile. Be careful when carrying or storing.
22. Do not cook food directly in metal housing.
23. Do not start cooking function while the clay pot is empty.
24. Dry heat can cause the clay pot to crack or break. Always have some liquid present in the clay pot when the cooking cycle begins.
25. When using this appliance, provide adequate air space above and on all sides for air circulation. On surfaces where heat may cause a problem, an insulated heat pad is recommended.
26. When opening heated cooker, carefully lift and tilt cover away from you to avoid scalding and to allow condensed water to drip into pot. Steam and condensation will be very hot; be very careful not to burn.
27. **CAUTION:** To reduce the risk of electric shock, cook only in removable container.
28. To ensure continued protection against risk of electric shock, connect to properly grounded outlet only.
29. **SAVE THESE INSTRUCTIONS.**

This appliance is intended for **HOUSEHOLD USE ONLY**. There are no User Serviceable Parts inside. The heating unit needs no lubrication or other service. Do not attempt to service this appliance.

GROUNDING INSTRUCTIONS:

This appliance must be grounded. It is equipped with a 3-wire detachable cord with grounded plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING: Improper use of the grounded wire can result in a risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying the plug.

The short power cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord.

If it is necessary to use an extension cord, it should be positioned so that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- a) Use only 3-wire extension cord with 3-blade grounding plug.
- b) The marked rating of extension cord must be equal to or greater than the rating of this appliance. Electrical rating of this appliance. Electrical rating is listed on the bottom of this unit.

CLEAN UNIT THOROUGHLY BEFORE FIRST USE

- Ensure the packing paper on the heating surface is removed.
- Wash the clay pot and lid with warm water and a small amount of detergent.
- Rinse and dry clay pot thoroughly before placing in the housing.
- Plug the power cord into the unit first and then plug into the wall outlet. When the cooker is ready for operation you will hear a long “beep”.
- Ensure the clock is set to the current time before using the Delay Timer key features (see Function Keys).

Caution:

1. A slight odor and/or smoke smell may be noticed during the initial use of this appliance. This is normal with many heating appliances and will disappear after the first few uses.
2. The cooker should be used for its intended purpose only and not for other cooking purposes such as stir frying, braising, browning or deep oil frying.
3. If liquids have been soaking in the clay pot for a very long time, a leak could occur. Use a dry towel to dry the outside surface of the inner clay pot.
4. During the cooking process, the steam cap needs to be in place for safety and performance.
5. Do not touch the steam cap during cooking process as it becomes very hot.
6. The clay pot and lid become very hot during the cooking process and/or when cooking is finished. Use a dry cloth to pick up the clay pot and lid. Do not use bare hands.

Stock Pot Basics (Do's and Do-Nots)

CLAY POT CARE

Unglazed natural clay promotes health by preserving all essential nutrients and vitamins in your foods. It creates excellent texture and intensifies flavors of food. In order to preserve the quality and lifespan of your clay pot, here are a few helpful tips and instructions to follow:

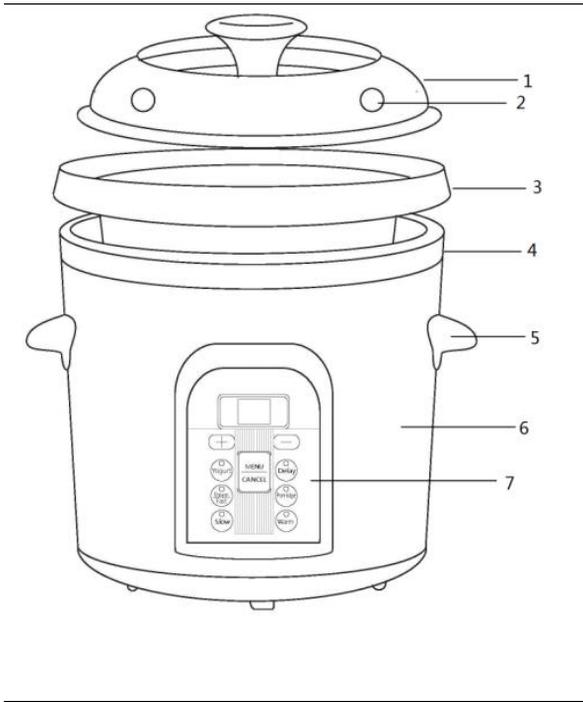
1. **ALWAYS** avoid temperature shock: never add frozen items to a very hot pot or place a hot pot on a cold, marble counter or directly into the refrigerator. Use a cloth trivet for the counter and allow to cool down before placing in the refrigerator. Do not place the clay pot in the freezer. Similarly, do not add boiling water to a very cold pot (out of the refrigerator). Allow the pot to normalize to room temperature before adding very hot or very cold items.
2. **Be sure that water-based liquids are always present in the clay pot** during cooking to prevent the pot from becoming too dry and overheated. To achieve the optimum cooking results, we recommend to a **full pot** cooking on “**Fast**” up to 2 hours, on “**Slow**” up to 3 hours, bone broth for up to 9.5 hours. Clay creates more gel than any other metal pot or glazed pot. For more gel and collagens in bone broth, continue to let it sit in **WARM** for additional 8-9 hours. “
3. **ALWAYS** cook with liquid present at least 2-3 cups (US cup) in the pot. **At the first-time cooking**, for longer than an hour of cooking time, please **CHECK** your liquid levels half way of cooking time to see if liquid is running low, add same temperature or room-temperature liquid as needed. If the liquid is almost gone, turn the machine off and allow it to cool down before adding more liquid and resume the cooking cycle. Use the **cooking chart** for the first-time cooking and reduce or add liquid amount as needed thereafter.

4. **Make Oatmeal:** 2 cups* oats with 8 cups* water. use “FAST” setting to cook for 30 minutes ONLY. Leave the cooked oat for additional 30 minutes for softer texture.
5. DO NOT cook food volume for under 1 liter, too small volume cooking may risk in cooker damage.
6. **DO NOT** preheat, dry heat, bake or fry ANY foods dry--- without any water/broth-based liquids in pot.
7. Silicon stoppers must be plugged into the 4 steam openings on the lid when cooking to prevent moisture and liquids from evaporating.
8. Once you are ready to clean up, thoroughly wash or sanitize the clay pot and let it dry completely before you store your VitaClay in a dry or clean environment.
9. The **STOCK POT** models, as the name implies, are intended for cooking *large batches of mostly-liquid dishes such as bone broth, stocks, soups, and stews*. Do not cook casserole in this pot, or easy over flow foods or liquid.

The clay pot itself is very delicate and requires gentle handling. High quality item requires high quality care. It’s worth it!

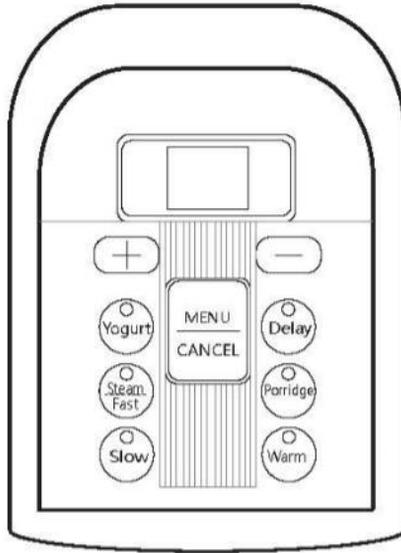
Note: Cup* means in US CUP.

PARTS ASSEMBLY ILLUSTRATION:



- (1) Clay (ceramic) pot Cover
- (2) Silicon Steam Valve / Plug (4 pcs + 4 spares)
- (3) Clay (ceramic) Pot
- (4) Heat insulator
- (5) Handle
- (6) Cooker Housing
- (7) Control Panel
- (8) Power Cord

CONTROL PANEL DISPLAY AND FUNCTION KEYS



- (1) YOGURT key
- (2) STEAM / FAST (cooking) key:
- (3) SLOW (cooking) key
- (4) Delay Timer key
- (5) PORRIDGE key
- (6) WARM
- (7) Timer keys "+" & "-"
- (8) MENU / CANCEL
- (9) LED display

HOW TO CHOOSE FUNCTIONS

STEAM / FAST COOKING

The STEAM / FAST function is good for cooking “Fast foods” or veggie broth, or steaming foods, quick stew or soup, one pot meal, from 30 minutes to up to 1 ½ hours, depending on amount of food and liquid added.

It is recommended to cook for 2 hours or less. If you want to cook longer than 2 hours, choose “SLOW setting instead.

A full pot load takes about 40 to 60 minutes to reach to a boil. At the first 1-2 hours cooking, you will lose some liquid due to evaporation by a boil (about ½ to 1 cup per hour). The boil will be slowed down over the course as the clay release the heat slowly and keeps your food heat evenly.

ALWAYS cook with liquid present at least 3 cups (US cup) in the pot to avoid burning or dry heating your pot.

*Use the **cooking chart** for the first-time cooking and reduce or add liquid amount and time as needed thereafter.*

HOW TO OPERATE “STEAM / FAST” COOKING?

1. Place your 4 silicon steam plugs in the holes on the clay top to help regulating the steam pressure built inside and prevent from evaporation.
2. Press MENU key until the “STEAM / FAST” light indicator flashes.
3. Continue to press the timer key “+” or “-” until you reach to the desired cooking time. The timer is set by “0.5” or 30-minute increments or decrement each time. If display shows “2.5” it means cooking time is set for 2 ½ hours.

4. Within 6 seconds, the “STEAM / FAST” indicator light will stop flashing and turn on and the LED display timer will start to countdown at 6 minutes decrement. The cooker enters “STEAM / FAST” cooking mode.
5. After cooking completes, your food will be ready to serve and the cooker will automatically enter to WARM mode up to 9.5 hours.

NOTE: You cannot change the cooking time once the cooker enters a cooking mode unless CANCEL the cooking mode to start over.

Caution:

1. To prevent overflow: do not fill the cooker more than $\frac{3}{4}$ full of water and food.
2. Ensure all ingredients are fully cooked before serving. If food is not cooked through, restart the cooking cycle to cook longer.
3. If the Stew or food becomes too dry, it may cause the cooker to overheat and you will hear a warning “beep” as the cooker switches to the Warm cycle. You can cancel the cooking cycle.

SLOW / BROTH COOKING

The SLOW setting heats gentler than FAST setting and is good for making soup, stew, bone or chicken broth, beans or chili. The recommended cooking time is from 1 hour up to 3 hours. Bone broth up to 9 hours, depending on amount of food and liquid added.

A full pot load takes about 60 minutes to reach to a boil. There will be some liquid evaporation (about $\frac{1}{2}$ - 1 cup per hour) during the first 2-3 hours of cooking. As the results of clay’s low thermal conductivity that releases heat slowly and cooks your food evenly, it takes time to drop down to the desired simmer temperature. VitaClay cooks 4 to 6 times faster to quickly bring to a boil than conventional slow cooker. Your food is ready in 30 minutes or in an hour or two without any pressure!

Use the **cooking chart** for the first-time cooking and reduce or add liquid amount and time as needed thereafter.

HOW TO OPERATE “SLOW” COOKING?

1. Place your 4 silicon steam plugs in the holes on the clay top to help regulating the steam pressure built inside and prevent from evaporation.
2. Press MENU key until the “SLOW” light indicator flashing.
3. Continue to press the timer key “+” or “-” until you reach to the desired cooking time. The timer is set by “0.5” or 30-minute increments or decrement each time. If display shows “2.5” it means cooking time is set for 2 ½ hours.
4. Within 6 seconds, the “SLOW” indicator light will stop flashing and turn on and the LED display timer will start to countdown at 6 minutes decrement. The cooker enters “SLOW” cooking mode.
5. After cooking completes, your food will be ready to serve and the cooker will automatically enter to WARM mode up to 9.5 hours.

NOTE: *You cannot change the cooking time once the cooker enters a cooking mode unless CANCEL the cooking mode to start over.*

PORRIDGE COOKING

The PORRIDGE function is good for cooking congee, mixed or whole grains porridge. PORRIDGE takes about 45 to 80 minutes to complete cooking depending on the volume of contents.

To make porridge, we recommend using 8 cups of water or broth per cup of rice or grains. Please use silicon plug to help regulating the steam pressure built inside. You may choose more or less liquid based

upon personal taste, but please ensure adequate liquid is always present in the pot. Stir well if the grain becomes starchy to avoid sticky or burnt on bottom.

How to delay your porridge cooking for later time,

1. Press MENU key until both “DELAY” and “PORRIDGE” light indicators are flashing.
2. Press timer key “+” or “-” until reached to the delayed time to start cooking. (for example, if you want to set DELAY to cook porridge for 8 hours from now, press timer key “+” or “-” until the LED displays as “8.0”. Your porridge will start cooking 8 hours from now).
3. Within 6 seconds, the DELAY and PORRIDGE indicator lights will stop flashing and turn on. Your cooker is set on DELAY timer (waiting state) to cook PORRIDGE.
4. When DELAY timer ends, the cooker will automatically enter to cooking PORRIDGE mode. In about 45 minutes to 1 hour and 20 minutes, your porridge will be ready to serve and enter to WARM mode up to 9.5 hours.

How to cook your porridge immediately:

1. Press MENU key until both “DELAY” and “PORRIDGE” light indicators are flashing.
2. Wait for 6-7 seconds, your cooker enters porridge cooking mode.
3. In about 45 minutes to 1 hour and 20 minutes, your porridge will be ready to serve and enter to WARM mode up to 9.5 hours.

NOTE: Please do not use this function mode to cook “instant” or “steel cut” oats, use “SLOW” setting to cook for 30 minutes instead. Leave the cooked oat for additional 30 minutes for softer texture.

YOGURT

1. Press MENU key until the “yogurt” light indicator flashing.
2. Continue to press timer key “+” or “-” until you reach the desired fermenting time.
3. A few seconds after the timer is set, the “YOGURT” indicator light will stop flashing and turn on and the LED display timer will start to countdown at 6 minutes decrement. The cooker enters “YOGURT” fermenting mode.

WARM

1. Press MENU key until the “WARM” light indicator flashing.
2. Continue to press the timer key “+” or “-” until you reach to the desired WARM time*.
3. A few seconds after the timer is set, the “WARM” indicator light will stop flashing and turn on and the LED Timer display will start to countdown at 6 minutes decrement. The cooker enters “WARM” cooking mode.
4. When the “WARM” time ends, the cooker will shut off.

NOTE *:

At the WARM setting, if you choose not to press timer key “+” or “-” the cooker will stay in WARM indefinitely, or until you press the CANCEL key.

CANCEL

To Stop cooking at any time, press the “CANCEL” key, which will turn off the cooker.

HOW TO OPERATE YOUR COOKER

USING SLOW or FAST cooking mode:

1. Load your ingredients into the clay pot.
2. Place the clay pot in the cooker's heating base and turn the clay pot so that it has good contact with the bottom heating plate. Cover with clay lid.
3. Press "MENU" to select "SLOW" or "FAST" function.
4. Press the Timer key + or - until reach to the desired cooking time.
5. In a few seconds, your cooker will enter to the desired cooking mode.

NOTE:

1. Always use a dry cloth to dry and clean outside your clay pot before placing it inside your cooker base.

MAKING STEW, SOUP or BROTH on "SLOW" mode:

VitaClay® is a great tool for making your flavorful and nutritious hearty soup or broth. You may use this "SLOW" function setting to make:

- Veggie broth in 30-50 minutes.
- Meaty bone broth in 4-6 up to 9 ½ hours.
- Whole chicken broth in 1 ½ -3 hours.
- Flavored oatmeal in 30 minutes!
- Bean or chili or meat Stew in 1-2 hours.
- Meat or bean stew in 1-2 hours.

Simply select on "SLOW" key, set on Timer + or - from 30 minutes up to 9 hours depending on type of ingredients and amount of foods. Please keep in mind, the less food in pot, the less time is needed to cook. Or vice versa. After cooking is done, it will automatically switch to Warm to hold food perfectly cooked for up to 9 ½ hours.

At the first-time cooking, for longer than an hour of cooking time, please **CHECK** your liquid levels half way of cooking time to see if liquid is running low. Add same temperature liquid as needed. If the liquid is almost gone, turn the machine off and allow it to cool down before adding more liquid and resume the cooking cycle.

HOW TO MAKE OATMEAL?

1. Add 2 cup steel cut or roll cut oatmeal and 7-8 cups water in your clay bowl.
2. Place the clay bowl into the cooker housing base.
3. Press “**SLOW**” button. Press “Timer” for 30 minutes*.
4. Serve immediately or leave cooked steel cut oats in WARM for additional 30 minutes or more for softer texture.

NOTE:

Do not cook oatmeal longer than 30 minutes or it may stick to the bottom to crack.

BEAN POT- HOW TO COOK DRY BEANS?

1. Place the drained beans into clay pot and cover with 6 - 8 cups fresh water or to about one inch above the beans for 1 cup of dry beans.
2. Add 1 to 2 Tablespoons oil and seasonings as desired.
3. Set “**SLOW**” cooking mode.
4. Press Timer +/- keys to set for 1 – 2 hours depending on the bean variety.
5. After the cooking cycle completed, your bean meal is ready to serve, or cooker will switch to “Warm” cycle.

The best rule for the first time of cooking is to check halfway of cooking time to see if they are covered with the cooking liquid during cooking, then come to your own idea when beans are tender and taste "done".

HOW TO STEAM ROOT VEGETABLES OR VEGGIES?

1. In your clay bowl, add 3 cups water.
2. Place your veggies in a bowl or steam basket
3. Place the veggie bowl / or steamer basket in your clay pot.
4. Set on “STEAM” and timer +/- for 30 minutes (green veggies or chopped potatoes or yams).

NOTE:

To steam a full pot of whole root veggies like potatoes, or yams, set on “FAST” and timer for an hour .

HOW TO STEAM FISH?

1. Add 3 cups water in your clay bowl.
2. Place your fish in a bowl or steam basket
3. Place the bowl / or steamer basket with fish in your clay pot.
4. Set on “STEAM” to steam for 30 minutes or until fish is cooked through.

HOW TO MAKE 30 MINUTES ONE POT PASTA MEAL?

1. 2 cup organic pasta (any type)
2. 2 cups water or broth (chicken broth)
3. 1 cup organic marinara sauce (or Pesto sauce)
4. 1/2 pounds meatballs, veggies or other add-ins
5. Set on “FAST” for 20-30 minutes, and your pasta meal is ready!

NOTE:

You can always substitute water with veggie broth or bone broth for savory dishes to enhance flavor and increase nutrition.

HOW TO MAKE CREAMY GREEK YOGURT

1. Place **at least** 32 oz to 48 oz of fresh milk into a high-sided saucepan (1 cup of milk makes about a cup of yogurt).
2. Heat the milk until it just starts frothing (but before it boils) or measure it: use a cooking thermometer and watch until it is heated to **180°F (82°C)**. Remove the saucepan from heat and allow the milk to cool to lukewarm. To accelerate the cooling down, place the saucepan in cold water.
3. When the temperature reaches **110°F (43°C)**, you may add your yogurt culture. Culture may either be bought freeze-dried or you can use plain yogurt from the store or a previous homemade batch. If not using a thermometer, wait until the pot is just cool enough to touch with your bare hands (still very warm). Pour the milk into a small clean cup and add 3-8 Tablespoons of plain yogurt then stir culture in to distribute it evenly. Mix the room temperature milk well with the smooth mixture and pour into VitaClay pot.
4. Place the clay pot into the VitaClay cooker and push the “Yogurt” button. Set it for 8 hours. Wait for the beep and it will begin the incubation. Place the clay lid on the pot and close up the cooker.
5. Once the yogurt is done, dispense the yogurt into your own containers or leave in the clay pot to refrigerate for 4 hours before using. Store in the refrigerator and use within 4-5 days.
6. Greek yogurt: The yogurt will thicken further in refrigerator. After more whey separates from the yogurt, it will become creamy Greek yogurt or yogurt cheese. You might use a strainer or cheesecloth to separate more of the whey from the yogurt. This will help thicken more.
7. Feel free to flavor with fruit, honey or vanilla beans and enjoy!
8. Don't forget to save a small amount to make the next batch!

Note:

1. 8 hours is best. The longer the yogurt incubates beyond that time, the sourer the taste becomes.

2. Water may condense on the lid of the cooker. When you remove the lid, take care not to drip any accumulated water into the finished yogurt.
3. Mark the date you made the yogurt or with the date the yogurt will expire (10 days). Chill the yogurt in the refrigerator for a minimum of three hours before eating.
4. **THE YOGURT MAKER SHOULD REMAIN PERFECTLY STILL DURING THE MATURING PROCESS. DO NOT MOVE THE APPLIANCE AS THIS WILL AFFECT THE FIRMNESS OF THE YOGURT.**

CHOOSING THE MILK

The following types of milk may be used: Raw milk, Pasteurized milk of any fat content (full, 2%, 1% or fat-free), Powdered milk, Long-life UHT sterilized milk, or coconut milk.

UNFLAVORED YOGURT

The taste and texture of the yogurt varies according to the milk and yogurt starter selected. You should experiment with milk of various fat contents to determine which one you prefer.

YOGURT FLAVORED AFTER COOKING

You may choose to make flavored yogurt and add sugar, honey, flavorings, fruit or other ingredients to taste just prior to eating.

YOGURT FLAVORED WITH JAM AND JELLY, (OR HONEY, OR SYRUP)

Ingredients:

- 4-5 tablespoons of jam and jelly, (or honey or syrup)
- 5 tablespoons of unflavored yogurt or 1 tablespoon of culture
- 32 oz of milk

Heat the milk until it boils (82°C-180°F), for 1-2 minutes and starts to climb the sides of the saucepan. Remove the saucepan from heat and

allow the milk to cool lukewarm (43°C-110°F). To accelerate the cooling down, place the saucepan in cold water. Warm the jam and jelly (or honey or syrup) over low heat. Add half of the milk and stir until smooth; let cool again to (43°C-110°F), stir together the culture, jam or jelly and remaining milk until smooth. Add the jam or jelly (or or honey or syrup) while stirring. Add the mixture in VitaClay cooker. Cover the cooker. Set “Yogurt” for 6 hours.

YOGURT FLAVORED WITH FRESH FRUIT

Ingredients:

- ½ cup chopped fresh fruit
- 4 tablespoons of sugars or to taste
- 1-3 cup water
- 5 tablespoons of unflavored yogurt or 1 tablespoon of culture
- 32 oz of milk

Heat the milk until it boils (82°C-180°F), for 1-2 minutes and starts to climb the sides of the saucepan. Remove the saucepan from heat and allow the milk to cool lukewarm (43°C-110°F). To accelerate the cooling down, place the saucepan in cold water. Cook the fruit in the sugar and water over low heat for 10-15 minutes or until thickened. Let cool again to (43°C-110°F). Stir together the culture and milk until smooth. Stir in the chopped fruit. Add the mixture in VitaClay cooker. Cover the cooker. Set “Yogurt” for 6 hours.

Turn the page for cooking charts for a wide array of foods in your new VitaClay Multi-Crock & Stock Pot!

Safety Cautions-

- During cooking, DO NOT put your face near the steam vent, as scalding or burning can occur; DO NOT place any object that is heat sensitive close to, nearby or above the cooker; DO NOT

use a cloth to cover the steam vents, as this may damage the cooker.

- DO NOT touch the base or clay parts during cooking or after.
- The clay or ceramic parts are designed for cooking with the provided cooker base ONLY. DO NOT heat them on stove top or oven.
- Avoid sudden temperature changes. DO NOT add cold water to heated pot.
- When you just finish cooking while the pot is still hot, DO NOT place clay pot or ceramic part in water or on cold surface. This can SHOCK the pot to cause crack.
- When the cooker is not in use, please unplug the power cord.
- DO NOT heat your cooker when there is no liquid and food inside.
- If the liquid completely evaporates the clay pot will begin “dry heating”, immediately unplug the power cord, allowing the cooker to cool down naturally. During cooling, DO NOT add water or remove your pot from the cooker base.
- The minimum cooking volume of water or stock level should always be above 1 liter. Too little water or stock can result in cooker damage.
- When you plug in the power cord, please ensure a solid connection with the cord and both the cooker and the electrical outlet.
- DO NOT move the cooker when it is in cooking.
- Keep power cord plug and socket dry and clean. DO NOT touch power plug with wet hands.
- During cooking, the cooker does automatic temperature adjustments, and you may hear a ‘clicking’ sound. This is completely normal.

- During cooking, you may stop the cooking mode at any time by pressing the “MENU/CANCEL” key. It will then revert to the Waiting Mode with display “0.0”.
- If there is a power outage during cooking, you may have to start the cooking cycle again.
- Adding boiled water may not necessarily shorten porridge cooking time, it may soften the grain further instead.
- During the first use of the cooker, it is completely normal to smell a slight odor when the brand-new heating plate heats up.
- During the first use of the cooker, if the display is blinking, unplug the power and then plug it back in.
- Keep the cooker surface and cooker base inside clean and on a flat surface to maintain normal operating conditions.
- Clay/ceramic pot and lid are fragile items. Please handle with care. DO NOT hit it on hard surface or drop, as they may break.
- During cooking, always ensure adequate liquid-to-food ratio so dry heating never occurs. Dry heating can shorten the life of the clay pot and cooker.

Care, Cleaning and Proper Maintenance

1. Unplug power and wait until cool to clean.
2. To clean clay/ceramic parts, use soft cloth or brush to clean.
3. Use damp cloth to clean outer cooker housing only. DO NOT use abrasive detergent to clean. DO NOT Soak the entire cooker in water.
4. When cooker is not in use for a long time, after thoroughly cleaning, place the cooker in a dry environment with adequate air circulation.
5. Please do not disassemble the cooker, as this will invalidate the warranty.

6. The 4 Steam / venting plugs can be taken off to clean and Venting plugs must be in place during cooking. a set of 4 spare plugs is provided in the package. You may purchase additional plugs pares or other parts on www.vitaclaychef.com.
7. For general washing, wait until the clay pot cools. Then wash it in warm water with a very small amount of dishwashing liquid and rinse thoroughly.
8. Do not use abrasive scouring powders or steel wool. Plastic brush or nylon scrub pads can be used as needed.
9. For hard to remove residue or to do a thorough cleaning, allow the clay pot to soak with water and ¼ cup baking soda. Wash using a brush or nonmetallic scrubbing pad. Follow this treatment after cooking fish or foods with strong seasoning.
10. After washing, dry thoroughly and store with the lid inverted upside down in the bottom, ideally with a towel between the layers. Avoid storing the cooker with the lid sealed because it may become moldy if not dried and cleaned properly.
11. If the cooker should become moldy, make a paste of baking soda and water, cover the cooker with the paste and allow it to dry. When the paste is dry, rinse with water and dry well.
12. Some cooking residue may fill into the venting holes of the clay lid itself, or around the clay lid. To clean, use a warm water to wash the clay lid, and use damp cloth to wipe silicon vent gasket and the large silicone ring (being careful not to remove it).
13. When washing the clay pot, it is recommended that a soft cloth or pad be placed between the pot and sink to protect the pot from hitting the sink.

A remedy to remove burnt food from the bottom of the pot-

Put 6 cups water, 1 cup vinegar, 5 T of baking soda and turn the cooker on the SLOW Setting and let it boil for 30 minutes-1 hour. If boiling for longer periods of time, always ensure the water does not completely evaporate.

CLEANING OUTSIDE OF COOKER UNIT

The outside of the cooker may be wiped clean with a soft cloth and warm soapy water. Wipe dry. Do not use abrasive cleaners. Grease may be removed with diluted ammonia. Do not let the Control Panel or any electrical mechanisms within the unit get wet.

CLEANING INSIDE OF COOKER UNIT

If an object becomes stuck to the heat element lightly rub it off using a fine sandpaper #600 or steel wool. Then wipe with a damp cloth.

Troubleshooting guide

1. No power—
 - a. Check if power plug is secure—unplug power then plug in again. Make sure it is pushed in all the way, securely, so nothing jiggles.
 - b. Defective—contact manufacturer
2. E1 or E2 -- contact manufacturer

LIMITED ONE-YEAR WARRANTY

On-Line warranty registration

www.vitaclaychef.com

Essenergy, Inc. (“Essenergy”) warrants this Product against defects in material or workmanship for a period of one (1) year from the date of original purchase, when utilized for normal household use. Essenergy will repair or replace the Product, at its option, at no charge except for shipping and handling.

This warranty does not cover: (1) The clay pot or lid; (2) damage due to incorrect customer instruction, installation or set up; (3) cosmetic damage or other damage due to an act of God, accident, misuse, abuse, or negligence; (4) commercial use of the Product; (5) modification of any part of the Product; (6) damage due to improper operation, improper maintenance, or connection to an improper voltage supply; (7) damage due to attempted repair of the Product by anyone not authorized by Essenergy to service the Product; (8) normal wear of parts; (9) Damage or defects caused by shipping, faulty packaging or mishandling in transit; (10) any non-electric/mechanical attachments and accessories and disposable parts including measuring cup, spoon, inner pot, outside case, cord and plug.

KEEP YOUR SALES RECEIPT. Warranty service will require presentation of proof of purchase in the form of a bill of sale or receipt which shows the date of purchase and establishes that the Product is within the warranty period.

PLEASE REGISTER YOUR PRODUCT WITHIN 10 DAYS OF PURCHASE. Product must be registered in order to claim warranty service. Please visit www.VitaClayChef.com to register your product.

This warranty is invalid if the factory applied serial number or production date has been altered or removed from the Product.

To obtain warranty service, first contact customer service to receive an RMA number. You will receive instructions for the return of your unit once it has been authorized. You will need to send the complete electronic housing (**without the clay pot or lid**) insured, freight prepaid, plus proof of purchase (as described above). Be sure to package in the original packaging and ensure the machine is secure inside of the box, with no rattling or movement once the box is sealed. If the unit arrives with damage from shipment, the warranty will be invalidated.

Please attach your name, address, telephone number, and a description of the problem along with return postage. A warranty form should be completed and included with the package. The product must be sent carefully packed and properly

cushioned to prevent damage in transit. Your failure to abide by these provisions may cause your request for warranty service to be denied, and the repaired unit will be returned at your expense. This warranty is extended only to the original purchaser of this product and does not extend to any commercial use or unreasonable use. This warranty is valid only in the United States.

NOTE: REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CONSUMER. ESSENERGY SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

BEST PRACTICES

FOLLOW OUR EASY DO'S AND DON'TS FOR SUPERIOR RESULTS AND TO PROPERLY CARE FOR YOUR CLAY POT.

1. **DO use cooker with adequate liquid** so the food and the pot will not burn. Most food takes less than 1 to 2 hours to cook. For first time pot use, DO check-in at halfway point to make sure there is ample liquid.
2. **Do ADD WARM liquid only** while food is cooking or pot is hot when additional liquid is needed. NEVER pour cold liquid into a hot pot.
3. **DO place hot pot on a non-metal pot-holder or dry cloth.** DO NOT put hot pot on a cold counter or any cold surface including the sink.
4. **DO NOT cook easy to burn foods** like milk, cheese, tomatoes, roll-cut and quick oatmeal without enough liquid or for too long. Use proper setting. See chart.
5. **DO cook roll-cut or steel-cut oatmeal or oat groats** on "FAST" setting for 30 minutes then let it sit is "WARM" for additional 30 minutes for achieve softer texture. Add 4 cups of water per 1 cup of oats or groats.
6. **DO NOT** dry heat, or fry / or cook ANY foods dry---without liquid in pot.
7. **DO NOT dry heat to cook to bake or to stir fry foods.**
8. **DO NOT** overcook bone broth or meat soups. Chicken broth takes about 2-3 hours. Beef bone broth takes approx 4-6 hours. To release gelatin and extract minerals from bones, we recommend cooking for appropriate time plus allow pot to stay on WARM for additional 2-12 hours. With Vitaclay 2-4 hours at the most is necessary to achieve the same nutritional values and texture. NO NEED to cook for 24 hours.

Essenergy, Inc.
www.VitaClayChef.com
Made in China

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