

PowerCooker | Multi-Use |

INSTRUCTION MANUAL



PowerCooker | Multi-Use |
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IMPORTANT SAFEGUARDS

1. READ ALL INSTRUCTIONS IN ADVANCE

2. Do NOT touch hot surfaces. Only use the handle to carry or to move the PowerCooker.
3. Do NOT place the appliance on or in proximity to a hot gas or electric burner or heated oven; heat from an external source will damage the appliance.
4. Do NOT place the PowerCooker in a heated oven.
5. Do NOT immerse the power cord, plugs or appliance in any liquid to prevent an electric shock.
6. Do NOT place the PowerCooker on an unstable surface.
7. Do NOT use the appliance for anything else other than its intended use.
8. Do NOT fill the PowerCooker more than 2/3rd of its total volume.
9. When cooking food that expands during the cooking process (such as rice, dried vegetables, etc.), do NOT fill the PowerCooker more than half of its total volume. Overfilling may cause a risk of clogging the steam vent and will develop excess pressure.
10. Do NOT cover or obstruct the steam vent with any cloth or other objects. Obstructing the steam vent affects the safety and may cause injury.
11. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, and spaghetti, can foam, froth, sputter, and clog the pressure release device (steam vent). Recipes using these items must be followed carefully to avoid problems.
12. To reduce the risk of injury, do NOT use a non-dedicated inner pot or a deformed inner pot.
13. Do NOT use any attachments or utensils that were not recommended or supplied by the manufacturer. The use of attachments not recommended for use by the manufacturer may cause serious hazardous situations including personal injury.
14. Do NOT let the power cord touch hot surfaces and do not let it hang over the edge of a table/counter to prevent knocking over the PowerCooker.
15. When in operation the Power Cooker requires sufficient air space on all sides including top and bottom. Never operate the unit near any flammable materials such as dish towels, paper towels, curtains, paper plates, etc.
16. Do NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
17. Do NOT move or shake the PowerCooker while in use.
18. When not in use, remember to turn off the power and unplug the power cord.
19. Unplug the PowerCooker when not in use or before cleaning. Allow PowerCooker to cool down before adding or removing parts and prior to cleaning or storing it.
20. Do NOT use hard objects such as a steel sponge to clean the inner pot. Please use a soft cloth for cleaning.
21. The normal working range of the product is between 0-2000 meters in altitude.
22. Before each use, check if the steam vent is unclogged and if the air outlet is aligned.
23. Close supervision is necessary when PowerCooker is used near children.
24. During use, please align the arrow above the air vent of the lid with the arrow on the pot to avoid blowing air/steam to the handle from the sides of the lid.
25. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, set any control to "Off", then remove plug from wall outlet.
26. If this unit falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do NOT reach into the water!
27. When the product is abnormal or malfunctions, stop using it immediately and unplug the power cord. Do NOT use or attempt to repair a malfunctioning appliance!
28. It is necessary to wait until the PowerCooker has cooled down before trying to removing the inner pot.
29. Do NOT use PowerCooker for deep-frying or pressure frying with oil.
30. Do NOT tamper with any safety mechanisms.
31. The Power Cooker generates extreme heat and steam in its operation. All necessary precautions must be taken to avoid fire, burns and other personal injury during its operation.

CAUTION: Extreme care must be taken when moving the PowerCooker containing hot liquid, the liquid might overflow and cause burns.

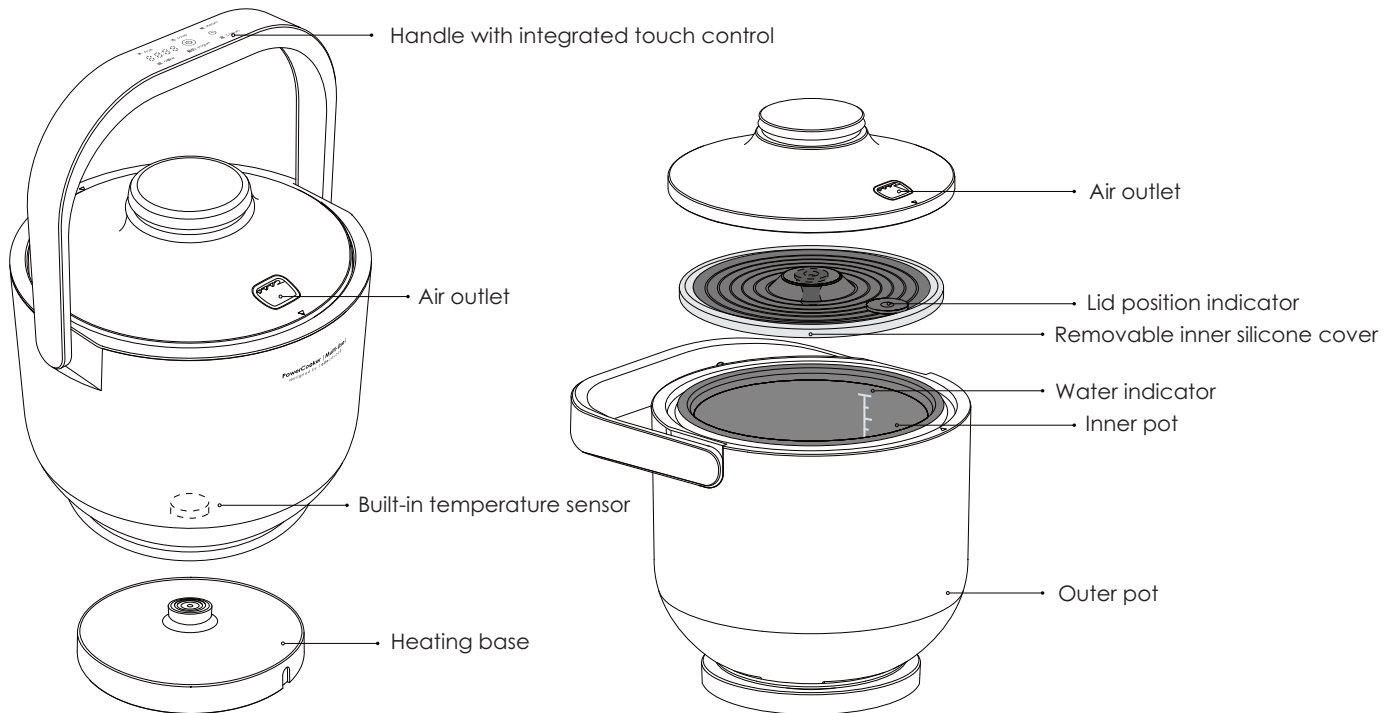
Anyone who has not fully read and understood all operating and safety instructions contained in this manual is not qualified to operate or clean this appliance.

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a dedicated electrical circuit.

BEFORE FIRST USE

For best results, clean the lid, the silicon inner cover and the inner pot before first use (SEE WEIGHTED LID AND REMOVABLE INNER COVER WITH SILICON SEAL). You can also clean the pot by using the 'RICE' mode and boiling water in the PowerCooker 2 to 3 times which can effectively clean the inner pot and reduce the odor.

PRODUCT DESCRIPTION



INSTRUCTIONS FOR USE

Power On, Operate and Shutdown

1. Plug in the cable and place the PowerCooker on its base. The glowing power button will indicate that the PowerCooker is in standby mode.
2. Press and hold the power button to switch ON the PowerCooker. You will see all indications light up on the display panel(handle).

Different cooking modes

When all of the indicators light up on the display, you are able to select one of the 6 different cooking modes by pressing the power button to navigate through them. The 6 different cooking modes are as follows:

- Rice
- Soup
- Steam
- Cake
- Yogurt
- 3 hours (keep warm)

Delay Timer (Optional)

- You can postpone the cooking process by pressing the clock symbol immediately after switching ON the PowerCooker.
- Each press on the clock symbol equals +5 minutes on the timer, maximum upto 24 hours on the timer. Pressing the power button lets you navigate through the cooking modes.
- Optionally you can change the cooking time for the selected mode by pressing the clock symbol again.
- After you have selected the preferred cooking mode and optionally changed the cooking time, wait for 5 seconds and the PowerCooker will start automatically.

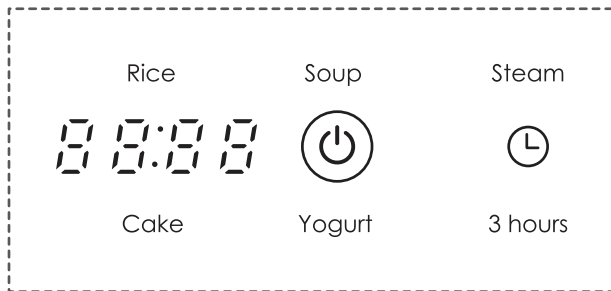
NOTE: The PowerCooker will store the manual cooking time you set for next use.

Standby, shutdown (and unplug)

- When you finish cooking, remove the PowerCooker from its base.
- When the PowerCooker is on its base, it will be on stand-by. NOTE: Stand-by doesn't keep the PowerCooker warm.
- Turn off the PowerCooker completely by unplugging the power cord.

TIP: The PowerCooker has a memory mode. For example, The Soup mode has a default time setting of 70 minutes. If you added +20 minutes on the cooking mode by pressing the clock symbol, the next time you choose the Soup mode, the PowerCooker will remember your default time setting on Soup mode to be 90 minutes.

COOKING MODE GUIDELINES



1. Rice

Select the 'RICE' mode for cooking rice. The cooking time is automatically adjusted according to the amount of rice in the PowerCooker (more the rice, longer the cooking process) and the last 10 minutes of remaining cooking time will count down on the display.

2. Soup porridge

Select the 'SOUP' mode for cooking soups, stews or porridge. The default cooking time is set to 70 minutes. You can change the cooking time by pressing the clock symbol button to adjust the time.

3. Steam

Select the 'STEAM' mode for cooking vegetables, meats or other large meals. The default cooking time is set to 2 hours and 20 minutes. You can change the cooking time by pressing the clock symbol to adjust the time.

4. Cake

Select the 'CAKE' mode to bake a cake or any baking item. The default cooking time is set to 70 minutes. You can change the cooking time by pressing the clock symbol button to adjust the time.

5. Yogurt

Select the 'YOGURT' mode to make your own yogurt. Add milk and yogurt starter to the PowerCooker and let the PowerCooker prepare fresh yogurt for you. The default cooking time is set to 10 hours and 50 minutes. You can change the cooking time by pressing the clock symbol button to adjust the time.

6. 3 hours (keep warm)

Select the '3 HOURS' mode to keep the contents (food) in the PowerCooker warm. The default cooking time is set to 3 hours. You can change the cooking time by pressing the clock symbol button to adjust the time.

HOW DO THE DIFFERENT MODES WORK?

1. Rice

5 seconds after selecting the 'RICE' mode, the PowerCooker switches to full power at 400W heating the pot to 65-70°C and stops heating during which the rice absorbs the water. The PowerCooker then starts heating again to 95-105°C and stops heating again. After this stage, the remaining water is evaporated inside the PowerCooker by keeping the temperature inside the pot at 100°C with an average power of 200W. When water has been completely dried out, the PowerCooker stops heating and enters the 10 minute countdown stage. At the end of the 10 minutes, your rice is ready to be served.

2. Soup

5 seconds after selecting the 'SOUP' mode, the PowerCooker switches to full power at 400W heating the pot gradually to 92-100°C and continues to keep the temperature inside the pot at 100°C until preset timer.

3. Steam

5 seconds after selecting the 'STEAM' mode, the PowerCooker switches to full power at 400W heating the pot to 100°C and continues to keep the temperature inside the pot at 100°C until preset timer.

4. Cake

5 seconds after selecting the 'CAKE' mode, the PowerCooker switches to full power at 400W heating the pot in equal intervals at 120°C. On entering the 10 minute countdown towards the end, the pot is heated at 125°C and continues to stay at 125°C until the end of 10 minutes.

5. Yogurt

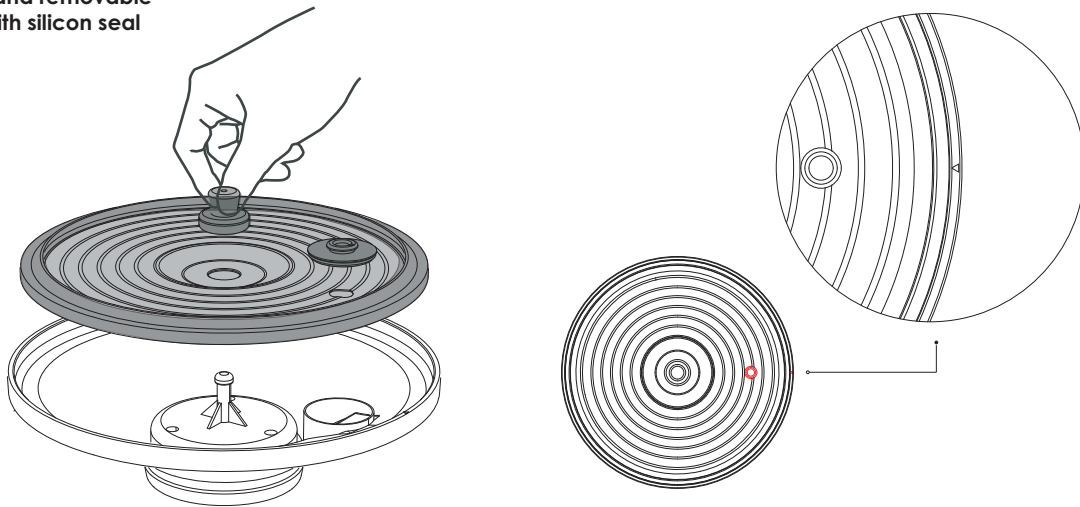
5 seconds after selecting the 'YOGURT' mode, the PowerCooker switches to full power at 400W heating the pot to 35°C and continues to keep the temperature inside the pot at 35°C until preset timer.

6. 3 Hours (keep warm)

5 seconds after selecting the '3 HOURS' mode, the PowerCooker maintains the temperature inside the pot at 65-70°C until preset timer.

HOW TO CLEAN THE LID AND UNCLOG THE STEAM VENT

Weighted lid and removable inner cover with silicon seal



Inner lid removal

1. Hold the outer lid with one hand and with the other hand pull the inner cover in the opposite direction by its silicon handle to remove the inner cover.
2. Now every part of the lid can be washed and cleaned separately.

Inner lid reassembly

1. Place the inner cover back in the outer lid by matching the arrow above the air vent with the small arrow on the edge of the outer lid.
2. Press the silicon inner cover firmly back into the lid to lock it in place.

WARNING

It is important to align the air outlet with the air vent properly to prevent any over-pressurization and damage to the PowerCooker.

TROUBLESHOOT

Have an odor during cooking

1. Possible reason could be that the inner lid assembly leaves the food or stagnant water from the previous meal cooked.
2. Possible reason could be that the inner cover seal has an odor. Clean thoroughly before use.
3. To prevent a strong odor while cooking, clean the lid, the silicon inner cover and the inner pot before first use.
4. You can also clean the pot by using the 'RICE' mode and boiling water in the PowerCooker 2 to 3 times which can effectively clean the inner pot and reduce the odor. Best to be done before first use.

Insulation hardening or odor

Possible reason could be that:

1. The PowerCooker has been kept warm or has been heating for more than 12 hours.
2. There is foreign object/food residue around the inner part of the inner pot or/and on the sensor.

Cooking rice/porridge overflow

Possible reason could be that:

1. The ratio of the water to rice is not accurate (the water added is excessive).
2. There is foreign object/food residue around the top or bottom surface or/and around the inner part of the inner pot or/and on the sensor.

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RECIPE BOOK | EDITION 1



BOILED RICE

COOKING TIME
20-30 minutes

PREPARATION TIME
5 minutes

SERVING
2-3 portions

INGREDIENTS

Long-grain white rice.....1 cup (200gms approx.)
Water.....approximately 2 cups (400ml approx.)*
Salt.....as per taste

QUANTITY

METHOD

1. Remove the bowl from the PowerCooker and pour 1 cup of rice into the bowl.
2. Wash the rice gently and drain the water repeatedly until the water runs clear when you wash it. This could take around 4 to 5 times or more.
3. Dry the outsides of the bowl and place it back into the PowerCooker. Pour in approximately 2 cups of water making sure all the grains are off the sides of the bowl and in the water. *For perfect ratio of rice to water, dip the tip of your finger straight down into the pot until your fingertip just touches the rice, and water until it reaches the first joint(knuckle) of your finger.
4. Close the lid and press and hold the POWER button to switch on the PowerCooker. Tap on the POWER button again to navigate to RICE mode, wait until the panel stops blinking and the RICE mode is activated. The PowerCooker will automatically adjust the timer according to the amount of rice in it (more the rice, longer the cooking process) and the last 10 minutes of remaining cooking time will count down on the display. You can also open the lid while the rice is being cooked to check on the status of your rice.
5. Open the lid of the PowerCooker and fluff up the rice, even at the bottom of the bowl, before serving. Your rice is now ready to be served.

NOTE

1. It is important to align the air outlet with the air vent properly to prevent any over-pressurization and damage to the PowerCooker.
2. After the rice is ready hold the POWER button to switch on standby mode OR you could switch to 3HOUR mode which keeps the rice warm at 65-70°C until preset timer.
3. Unplug the PowerCooker from its power source and use the handle of the PowerCooker to carry it to the dining table. DO NOT try to pull out the HOT bowl soon after the rice is cooked.
4. Brown rice needs more water to cook in than white rice, so adjust the proportion of water accordingly (usually 2 cups of water for every cup of rice).

VEGETABLE SOUP

COOKING TIME
180 minutes

PREPARATION TIME
10 minutes

SERVING
3-4 portions

INGREDIENTS

INGREDIENTS	QUANTITY
Potatoes.....	3 medium size, peeled and medium diced
White Onions.....	1 medium size, chopped
Zucchini.....	1/4 medium size, chopped
Carrots.....	1 1/2 medium size, peeled and chopped
Chilli Pepper (green or red)	1 medium size, chopped
Tofu.....	150gms, cut into chunks
Garlic.....	1 clove, minced
Soybean paste.....	2 tbsp
Pepper paste.....	1 tbsp
Water.....	1.5 litres

METHOD

1. Add the chopped potatoes, onions, carrots, tofu, chilli pepper and zucchini to the PowerCooker.
2. Pour 1.5 litres of water into the PowerCooker, along with 2 table spoons of soybean paste, 1 table spoon of pepper paste, minced garlic and lightly stir.
3. Close the lid and press and hold the POWER button to switch on the PowerCooker, tap on the POWER button again to navigate and select SOUP mode. Press the CLOCK symbol to adjust the timer to 3:00 (3 hours/180 minutes) if 3 hours is not set by default. Each tap on the CLOCK symbol adds +5 minutes to the timer. Wait until the panel stops blinking and the SOUP mode is activated.
4. Open the lid of the PowerCooker to timely check on your soup in intervals, give it a stir, put the lid back on and let it cook until the set timer.
5. Your soup is ready to be served. After your soup is ready hold the POWER button to switch on standby mode OR you could switch to 3HOUR mode which keeps the soup warm at 65-70°C until preset timer.

NOTE

1. It is important to align the air outlet with the air vent properly to prevent any over-pressurization and damage to the PowerCooker.
2. Unplug the PowerCooker from its power source and use the handle of the PowerCooker to carry it to the dining table. DO NOT try to pull out the HOT bowl soon after the food is cooked.

BEEF SHANK & MEATBALL SOUP

COOKING TIME
105 minutes

PREPARATION TIME
15 minutes

SERVING
3-4 portions

INGREDIENTS	QUANTITY
Beef Shank.....	300gms
Beef Meatballs.....	100gms, small size
Mushrooms.....	100gms, chopped
Carrots.....	2 medium size, peeled and chopped
Potatoes.....	1 medium, chopped
White Onions.....	1/2 medium size, chopped
Ginger.....	2 tbsp, grated or minced
White Radish.....	50gms, chopped
Spring Onion.....	1 medium size, chopped
Spinach.....	50gms, chopped
Water.....	1 litre, boiling
Black Pepper.....	as per taste, crushed or powdered
Salt.....	as per taste

METHOD

1. Add the beef shank, beef meatballs, chopped mushrooms, carrots, potatoes, white onions, ginger, white radish and spring onion to the PowerCooker.
2. Pour 1 litre of boiling water into the PowerCooker, along with salt and black pepper and lightly stir.
3. Close the lid and press and hold the POWER button to switch on the PowerCooker, tap on the POWER button again to navigate and select SOUP mode. Press the CLOCK symbol to adjust the timer to 1:45 (1 hour and 45 minutes). Each tap on the CLOCK symbol adds +5 minutes to the timer. Wait until the panel stops blinking and the SOUP mode is activated.
4. Open the lid of the PowerCooker to timely check on your soup in intervals, give it a stir and put the lid back on.
5. Once the timer is set to 00:00, add the spinach, stir the soup and let it settle for a few minutes. Your soup is ready to be served. You can now hold the POWER button to switch on standby mode OR you could switch to 3HOUR mode which keeps the soup warm at 65-70°C until preset timer.

NOTE

1. It is important to align the air outlet with the air vent properly to prevent any over-pressurization and damage to the PowerCooker.
2. Unplug the PowerCooker from its power source and use the handle of the PowerCooker to carry it to the dining table. DO NOT try to pull out the HOT bowl soon after the food is cooked.

Need video instructions? Watch the recipe video here:
<https://bit.ly/396qhaC>

BOUILLABAISSÉ (FRENCH FISH STEW)

COOKING TIME
25 minutes

PREPARATION TIME
20 minutes

SERVING
3-4 portions

INGREDIENTS

INGREDIENTS	QUANTITY
Lobster Soup (Bisque).....	500ml
Clams.....	200gms, medium size
Scallops.....	4 medium size
Prawns.....	3 large size, peeled if preferred
Codfish.....	90gms, skinned and cut into chunks
Mussels.....	6 medium size, unshelled
Crayfish.....	70gms, unshelled and cut into chunks
Shallot.....	1 medium size, chopped
Sour Cream.....	50gms
Butter.....	50gms, chopped
Parsley.....	for garnish, chopped
Garlic.....	3 cloves, minced
Black Pepper.....	as per taste, crushed or powdered
Salt.....	as per taste

METHOD

1. Add 50gms of butter to the PowerCooker and press and hold the POWER button to switch on the PowerCooker, tap on the POWER button again to navigate to RICE mode and wait until the panel stops blinking and the RICE mode is activated. The PowerCooker will start heating and melting the butter.
2. Once the butter has melted, add the scallops, codfish, prawns and a pinch of salt as per taste to the PowerCooker. Close the lid and let the ingredients cook for 3-4 minutes.
3. Open the lid and stir the seared ingredients. Pour the lobster soup (bisque) into the PowerCooker along with mussels, crayfish, clams, shallot and garlic. Stir carefully.
4. Close the lid and let the ingredients cook for 10 minutes.
5. Open the lid and add sour cream, parsley, pepper and salt as per taste, stir the soup and let it settle for a few minutes. Your soup is ready to be served. You can now hold the POWER button to switch on standby mode OR you could switch to 3HOUR mode which keeps the soup warm at 65-70°C until preset timer.

NOTE

1. It is important to align the air outlet with the air vent properly to prevent any over-pressurization and damage to the PowerCooker.
2. Unplug the PowerCooker from its power source and use the handle of the PowerCooker to carry it to the dining table. DO NOT try to pull out the HOT bowl soon after the food is cooked.
3. RICE mode cooks on the highest heat intensity and maintains the high heat at all time after activation, hence this recipe uses the RICE mode function. The timer may display 00:00 but the PowerCooker is still heating. You may have to check on the time manually while following this recipe. You may choose to use SOUP mode for this recipe too, but the cooking time will be considerably longer as the SOUP mode cooks on a lower heat intensity.

Need video instructions? Watch the recipe video here:
<https://bit.ly/3qN8xHA>

SLOW COOKED LAMB SHANK IN WINE

COOKING TIME

185 minutes

PREPARATION TIME

30 minutes

SERVING

3-4 portions

INGREDIENTS

INGREDIENTS	QUANTITY
Lamb Shanks.....	600gms, 2 pieces
Yellow Onions.....	1 medium size, sliced
Carrots.....	2 medium size, sliced
Leek.....	1/2 medium size, sliced
White Wine.....	250ml, glass full
Butter.....	50gms
Thyme.....	4 twigs (optional)
Sage Leaves.....	10 fresh leaves (optional)
Rosemary.....	2 twigs
Extra Virgin Olive Oil.....	3-4 tbsp
Garlic.....	8 cloves, crushed and cut into halves
Black Pepper.....	as per taste, crushed or powdered
Salt.....	as per taste

METHOD

1. Bring the lamb shanks to room temperature in case cold or frozen. Season the lamb shanks with salt and pepper and let it rest for about 30 minutes.
2. Add 50gms of butter to the PowerCooker and press and hold the POWER button to switch on the PowerCooker, tap on the POWER button again to navigate to RICE mode and wait until the panel stops blinking and the RICE mode is activated. The PowerCooker will start heating and melting the butter.
3. Once the butter has melted, add the crushed cloves of garlic to the PowerCooker and stir the garlic in butter until the fragrance of raw garlic has faded.
4. Add the pieces of seasoned lamb shanks along with the herbs, onions, carrots and leek. Pour the 3-4 tbsp of olive oil and 250ml of white wine into the PowerCooker with a pinch of salt and pepper as per taste.
5. Close the lid and tap on the POWER button again to navigate and select SOUP mode. Press the CLOCK symbol to adjust the timer to 3:00 (3 hours or 180 minutes) if 3 hours is not set by default. Each tap on the CLOCK symbol adds +5 minutes to the timer. Wait until the panel stops blinking and the SOUP mode is activated.
6. Open the lid of the PowerCooker to timely check on your lamb in intervals, give the ingredients a stir and put the lid back on.
7. Your soup is ready to be served. You can now hold the POWER button to switch on standby mode OR you could switch to 3HOUR mode which keeps the soup warm at 65-70°C until preset timer.

NOTE

1. It is important to align the air outlet with the air vent properly to prevent any over-pressurization and damage to the PowerCooker.
2. Unplug the PowerCooker from its power source and use the handle of the PowerCooker to carry it to the dining table. DO NOT try to pull out the HOT bowl soon after the food is cooked.
3. The SOUP mode cooks on a lower heat intensity making it a perfect option to slow cook red meat. This recipe chooses 3:00 as a default timer for lamb shanks but the cooking time may differ based on the toughness of your lamb shanks. It is advised to timely check on the lamb shanks while following this recipe to prevent undercooked meat while serving.

Need video instructions? Watch the recipe video here:
<https://bit.ly/39c0j5Q>

CHICKEN RISOTTO

COOKING TIME
30 minutes

PREPARATION TIME
15 minutes

SERVING
3-4 portions

INGREDIENTS	QUANTITY
Boneless Chicken.....	350gms, cut into chunks
Risotto Rice.....	200gms
Mushroom.....	250gms, sliced
Zucchini.....	1 medium size, diced
Cooking Oil.....	5 tbsp
Boiling Water.....	500ml
Risotto Herbs Mix.....	as per taste/instructions on pack
Chicken Seasoning Spice Mix.....	as per taste/instrucions on pack

METHOD

1. Bring the chicken pieces to room temperature in case cold or frozen. Season the chicken with 3tbsp oil and spice mix and let it rest for about 10 minutes.
2. Pour 2 tbsp of oil into the PowerCooker and press and hold the POWER button to switch on the PowerCooker, tap on the POWER button again to navigate to RICE mode and wait until the panel stops blinking and the RICE mode is activated. The PowerCooker will start heating.
3. Add the seasoned chicken pieces to the PowerCooker and stir the chicken pieces with the oil. Close the lid of the PowerCooker and let the chicken cook for about 10-15 minutes.
4. Open the lid and add the zucchini, mushrooms, herbs mix and risotto rice. Stir the ingredients well and pour the 500ml of boiling water into the PowerCooker.
5. Close the lid and let the mixture cook for about 15-20 minutes until most of the water is absorbed into the rice.
6. Open the lid of the PowerCooker to timely check on your risotto in intervals, give the ingredients a stir and put the lid back on.
7. Your risotto is ready to be served. You can now hold the POWER button to switch on standby mode OR you could switch to 3HOUR mode which keeps the soup warm at 65-70°C until preset timer.

NOTE

1. It is important to align the air outlet with the air vent properly to prevent any over-pressurization and damage to the PowerCooker.
2. Unplug the PowerCooker from its power source and use the handle of the PowerCooker to carry it to the dining table. DO NOT try to pull out the HOT bowl soon after the food is cooked.

Need video instructions? Watch the recipe video here:
<https://bit.ly/39UjLmM>

CHESTNUT CHICKEN STEW

COOKING TIME
90 minutes

PREPARATION TIME
5-10 minutes

SERVING
3-4 portions

INGREDIENTS	QUANTITY
Whole Chicken	1000gms, cut into pieces
Chestnuts	20, removed from their shell
Ginger	5gms, sliced
Scallions	5gms
Sugar	10gms
Soy Sauce	4 tbsp
Cooking Wine	2 tbsp
Oyster Sauce	1 tbsp
Boiling Water	200ml

METHOD

1. Bring the chicken pieces to room temperature in case cold or frozen. Add the chicken pieces to the PowerCooker along with soy sauce, oyster sauce, sugar, ginger, scallions, boiling water and cooking wine.
2. Close the lid and press and hold the POWER button to switch on the PowerCooker, tap on the POWER button again to navigate to RICE mode and wait until the panel stops blinking and the RICE mode is activated. The PowerCooker will start heating. Let all the ingredients in the PowerCooker heat for about an hour (60 minutes).
3. Open the lid of the PowerCooker to timely check on your stew in intervals, give the ingredients a stir and put the lid back on.
4. Open the lid and add the chestnuts. Stir the ingredients well, close the lid and let the stew cook for another 30 minutes.
5. Open the lid of the PowerCooker to timely check on your stew in intervals, give the ingredients a stir and put the lid back on.
6. Your stew is ready to be served. You can now hold the POWER button to switch on standby mode OR you could switch to 3HOUR mode which keeps the soup warm at 65-70°C until preset timer.

NOTE

1. It is important to align the air outlet with the air vent properly to prevent any over-pressurization and damage to the PowerCooker.
2. Unplug the PowerCooker from its power source and use the handle of the PowerCooker to carry it to the dining table. DO NOT try to pull out the HOT bowl soon after the food is cooked.

Need video instructions? Watch the recipe video here:
<https://bit.ly/2M2zZSD>

CARROT BANANA CAKE WITH LEMON ICING

COOKING TIME
60 minutes

PREPARATION TIME
15 minutes

SERVING
3-4 portions

INGREDIENTS	QUANTITY
Bananas.....	1 1/2 medium size
Eggs.....	2 medium size
Carrots.....	150gms, grated
Sunflower Oil.....	75ml
Sugar.....	100gms
Cinnamon Powder.....	1 tsp
Ginger Powder.....	1 tsp
Salt.....	1/2 tsp
All-Purpose Flour.....	125gms
Baking Soda.....	1 1/2 tsp
Cardamom Powder.....	1 tsp (optional)
Cream Cheese.....	200gms
Icing Sugar.....	100gms
Lemon Zest.....	1 tsp

METHOD

1. Peel and mash the bananas in a large bowl. Add eggs, grated carrot, sunflower oil, sugar, cinnamon powder, ginger powder, cardamom powder(optional) and salt to the large bowl and mix until well blended.
2. Sift the flour into the mixture along with baking soda and mix well until the flour has blended well with the mixture.
3. Open the lid of the PowerCooker, remove the pot and sprinkle flour around the surface of the pot, bottom and sides.
4. Transfer the cake mixture from the large bowl to the pot and place the pot back into the PowerCooker. Close the lid and tap on the POWER button again to navigate and select BAKE mode. Press the CLOCK symbol to adjust the timer to 1:00 (1 hour or 60 minutes) if 1 hour is not set by default. Each tap on the CLOCK symbol adds +5 minutes to the timer. Wait until the panel stops blinking and the BAKE mode is activated.
5. For icing, pour cream cheese into a bowl, adding icing sugar and lemon zest and mix well until smooth. Place this icing mixture in the fridge for at least an hour.
6. In order to double check if the cake is ready you can open the lid of the PowerCooker, prick a toothpick into the middle of the cake. If the toothpick comes out dry, your cake is ready.
7. **CAREFULLY** take the pot(EXTREMELY HOT) out of PowerCooker **WITH THE HELP OF MITTENS**, turn it upside down onto a plate to get the cake out. Let the cake rest for a while and slice it in half horizontally (between bottom to top).
8. Bring out the icing from the fridge and spread it onto the bottom half, place the other half on top and add the rest of the icing to the cake.

NOTE

1. It is important to align the air outlet with the air vent properly to prevent any over-pressurization and damage to the PowerCooker.
2. Unplug the PowerCooker from its power source and use the handle of the PowerCooker to carry it to the dining table. DO NOT try to pull out the HOT bowl soon after the food is cooked.

Need video instructions? Watch the recipe video here:
<https://bit.ly/3sWD8nA>