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FlavorMaster MNL ENG R0 140812



FlavorMaster™



USER'S GUIDE

MODEL No:

Thank You!

Congratulations on the purchase of your FlavorMaster™ Multifunction Cooker! We know you will enjoy all the benefits of a multifunction cooker, including pressure cooking, slow cooking, rice cooking, stewing, sautéing, baking, yogurt making, steaming and more! This product was developed and manufactured with utmost care and subjected to numerous quality checks. Thank you for the trust you place in our brand and we hope that you are extremely satisfied with the product. Before operating the unit, please read the instructions completely and carefully and keep them in case you need to revert to them at a later time.

PLEASE READ THIS MANUAL CAREFULLY TO ENSURE PROPER USE,
MAINTENANCE AND INSTALLATION

Safety Cautions and Warnings

PLEASE READ THIS USER'S GUIDE COMPLETELY AND CAREFULLY.

TO REDUCE THE RISK OF BURNS, ELECTROCUTION, FIRE, OR INJURY, PLEASE READ ALL INSTRUCTIONS, SAFEGUARDS, AND WARNINGS IN THIS USER'S GUIDE BEFORE USING THE FlavorMaster™ Multifunction Cooker.

WARNING

1. Keep this User's Guide in a safe place for future reference.
2. Before use, verify that the voltage indicated on the rating label of the FlavorMaster™ Multifunction Cooker corresponds with the voltage of the electrical outlet.
3. After removing the packaging, make sure that the unit is not damaged and that no pieces are missing. If in doubt, do not use the product.
4. To avoid danger of suffocation or any other hazards, do not leave packaging (such as plastic bags, polystyrene, etc.) within reach of children.
5. This appliance is not intended for use by children or persons with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they are supervised or instructed by a person responsible for their safety.
6. Close supervision is necessary when the appliance is operated near children. Do not allow children to use this appliance or play with it.
7. Do not attempt to operate the FlavorMaster™ Cooker without its lid, unless browning or sautéing. Make sure the lid is locked in place before selecting a cooking program.
8. To avoid the risk of electrical shock, do not immerse the plug, cord, or electrical housing in water or any other liquids.
9. Do not operate this appliance with wet hands.
10. This appliance contains no user-serviceable parts. If the unit seems to be defective or not working, do not try to repair it yourself. Contact a qualified service technician. Improper repairs may place the user at risk of harm.
11. Do not operate the FlavorMaster™ Cooker with a damaged cord, after it has malfunctioned, or if it has been dropped or damaged in any way. Take it to an authorized service facility for inspection, repair or adjustment.
12. If the power cord is damaged it must be replaced by the manufacturer or an authorized service technician in order to avoid hazard.
13. Do not leave this appliance unattended while it is plugged into an electrical outlet.
14. This appliance must be unplugged from the electrical outlet after use, before assembling or disassembling and while any maintenance, such as cleaning, is being conducted.
15. Always use the appliance on a sufficiently large, stable, flat, dry, slip-resistant surface.
16. Ensure that there is sufficient ventilation around the appliance to allow the escape of heat and steam.
17. Ensure that the power cord is kept away from heat or sharp edges that could cause damage.
18. Do not allow the power cord to hang over the edge of work surfaces or tabletops.
19. Never force the plug into an outlet or pull or carry the unit by the cord. Do not use the cord as a handle, close a door on the cord or pull the cord around sharp edges or corners. Do not pull the cord in order to remove the plug from an outlet.
20. To avoid power overload, the appliance should not be connected in the same outlet simultaneously with another high wattage appliance.
21. Do not place this appliance where it can fall or be pulled into water or other liquid.
22. Do not reach for this appliance if it has fallen into water. Unplug immediately!
23. Always unplug this appliance before attempting to move it.
24. Do not move the appliance while it is in use.

Cleaning and Maintenance

Do not wash any parts of the FlavorMaster™ Multifunction Cooker in the dishwasher except for the removable inner cooking pot. The inner cooking pot lid, measuring cup and rice spoon are also dishwasher safe. Always clean the FlavorMaster™ Cooker thoroughly after every use.

1. Unplug the unit and let it cool before cleaning.
2. Once the unit has cooled down, remove the inner cooking pot and wash it with warm soapy water (or in the dishwasher). Rinse and dry thoroughly.

NOTE: Although the inner pot is dishwasher safe, to prolong its lifetime, it is better to hand wash.

3. Wipe the outer housing of the unit with a clean damp cloth. Do not submerge in water.
4. Turn the lid upside-down, grip the silicone gasket and pull up to remove. Wash the silicone gasket with warm soapy water. Rinse it and dry thoroughly. Place the gasket back into position by positioning it inside the edge of the lid and pushing it down. The gasket must always be properly positioned on the underside of the lid or the unit will not work properly.
5. The bottom of the FlavorMaster™ Cooker, under the removable inner pot where the temperature sensor and heating pad are located, must be cleaned after each use. Wipe with a soft, damp cloth and be sure to dry thoroughly.

 **CAUTION** Never use abrasive cleaners or scouring pads to clean any of the parts.

Disposal

Please note the following recommendations:

- The unit cannot be disposed of in household garbage.
- Usually there are collection points in each municipality for such devices.
- Please check with your local waste disposal authority on the proper disposal of the device.

Electrical and electronic equipment can contain harmful substances that can harm the environment or human health, and therefore, needs to be recycled.

Control Panel

(continued)

Non-pressurized Cooking Options:

“SAUTE/BROWN” Function (no pressure):

The “SAUTE/BROWN” function has a default time of 20 minutes and can be adjusted using the + or – button up to 40 minutes. This function is used without the lid on and produces a high heat that is intended for searing or browning of meat and to quickly stir fry vegetables and thin pieces of meat.

“CAKE/BAKE” Function (no pressure):

The Cake/Bake function has a default time of 35 minutes (good for baking a single layer cake or small loaf of bread) and is adjustable using the + or – button up to 90 minutes. This function is used without pressure.

“SLOW COOK” Function (no pressure):

The “SLOW COOK” function is preset for 4 hours but can be adjusted in 30 minute increments using the + or – button up to 10 hours. Shorter cooking times for this setting (4 - 6 hours) cook at a slightly higher heat to compensate for the shorter cooking time.

“YOGURT” Function (no pressure):

The “YOGURT” function is preset for a minimum time of 6 hours at a temperature of 40°C/104°F. The time is adjustable using the + or – button up to 15 hours for greater quantities and/or stronger (more tart) yogurt.

“DELAY START” Function:

The “DELAY START” function allows you to delay the start of cooking anywhere from 30 minutes to 8 hours. This function is also adjustable using the + or – button in 30 minute increments.

CAUTION Do not leave perishable foods such as meat, poultry, fish or dairy products at room temperature for more than 2 hours. To delay the start of cooking, press the “DELAY/START” button, then select the desired cooking program, adjust its time, and finally press the “START/CANCEL” button. The selected cooking program will begin after the delayed time count down ends.

Safety Cautions and Warnings

(continued)

25. Do not use the FlavorMaster™ Multifunction Cooker for any purpose other than its intended use as described in this User's Guide.
26. This appliance is intended for household use only. It is designed to cook normal household quantities of food and liquids. It is not suitable for continuous or commercial operation. Commercial use of this appliance voids the manufacturer's warranty.
27. This appliance is for indoor use only. Do not expose it to outdoor weather.
28. Do not use any accessories or attachments with this appliance other than those recommended by the supplier. The use of accessories not recommended by the manufacturer may cause injury.
29. The manufacturer and distributor are not responsible for any damage caused to this appliance due to incorrect use.
30. The FlavorMaster™ Cooker must be exclusively used for treatment of liquid or solid foods.
31. Before placing foods in the FlavorMaster™ Cooker, make sure all food wrappers have been removed (i.e., paper, aluminum foil or plastic).
32. Attention! The lid of the unit becomes very hot while cooking. Always use the handle when handling the lid after cooking.
33. Special care must be taken when removing the lid at the end of any cooking process, as it will be very hot and heat/steam will be emitted.
34. Attention! Steam released through the vent is very hot! Do not let skin come in contact with the steam. Always open the lid after releasing the steam away from your face and body.
35. Do not put anything on top of the Pressure Limit Valve.
36. Be aware that the exterior of the unit will be very hot after cooking or warming. To avoid being burned, do not touch the exterior directly after cooking, without allowing sufficient time to cool.
37. Let the appliance cool down (at least 15 min) before cleaning and storing.
38. The main unit and lid must never be stored in the refrigerator, freezer or dishwasher.
39. This appliance (main unit) is NOT to be put in the dishwasher, refrigerator or freezer. Only the inner pot and plastic lid may be kept in the refrigerator or washed in the dishwasher, but to prolong their life, it is recommended that they be hand washed. The measuring cup and rice spoon are dishwasher safe.

**HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**

Unpacking your FlavorMaster™ (Before First Use)

Carefully unpack your FlavorMaster™ Cooker and remove all packaging materials. Before using for the first time, wipe the surface with a damp cloth and rinse the inner pot and lid in warm soapy water. Do not rinse the main unit. Dry all parts thoroughly.

CAUTION Do not use abrasive cleansers.

WARNING Do not immerse the main unit, cord or plug in water or any other liquid.

WARNING Attention! Never put the container or power base in the dishwasher.

Special Features

- Automatic settings for all cooking features
- Preset time for delayed cooking start
- High thermal efficiency with energy savings (up to 60%) and cooking time savings (up to 40%)
- Complete seal structure for keeping nutrients and flavors in the food being cooked
- Non-stick coating inner pot with an easy to clean and durable stainless steel shell
- Many safety features:
 - o Lid Safety Feature: Lid will not open if pressure is built up inside;
 - o Pressure Control Setting: Power supply will automatically cut off and transfer to pressure keeping when the pressure inside reaches determined setting;
 - o Pressure Limit Security Feature: The unit can limit pressure by releasing steam if the inside pressure exceeds the maximum working pressure for any reason;
 - o Safety Pressure Release Setting: Will allow pressure release from around the lid even if the Pressure Limit Security setting fails and the maximum working pressure is reached;
 - o Pressure Limit - Blocking Proof: Ensures food cannot block the release valve needle;
 - o Temperature Protection: Automatically stops heating once the empty inner pot is heated, or the cooker is heated with out the inner pot to the designated temperature; and
 - o Temperature Limit Safety Setting: Power supply is automatically cut off when the temperature inside the unit goes up to the temperature limit.

Control Panel

The functions on the panel are designed so that you can start a cooking program with the touch of a finger!



Pressurized Cooking Options:

“MEAT/STEW” Function:

The “MEAT/STEW” function has 3 presets which are based on > 3lb (~1.5kg) meats. Press the “MEAT/STEW” button once and a 20 minute program will cook meat under pressure to a “RARE” doneness. Press it a second time and a 30 minute program will cook meat under pressure to a “MEDIUM” doneness. Pressing the button a third time allows a 40 minute program to cook meat under pressure to a “WELL” doneness. Each of these presets can be adjusted time-wise by pressing the + or – button for up to 50 minutes.

“POULTRY” Function:

The preset time for cooking poultry (whole or pieces) under pressure is 12 minutes. This time is adjustable up to 25 minutes by using the + or – button depending on the size or amount of poultry.

“BEANS/CHILI” Function:

The “BEANS/CHILI” function will cook beans, chili and related sauces under pressure at a high temperature (120°C-140°C/248°F-184°F) with a preset time of 20 minutes. The time is adjustable up to 45 minutes using the + or – button to adjust to the type of bean being cooked.

“RICE” Function:

The “RICE” function has a preset time of 8 minutes under pressure which is perfect for long grain white rice. For other rice, time can be adjusted as needed using the + or – button up to 30 minutes (ie: brown rice will cook in 12-15 minutes under pressure and wild rice will cook in 22-25 minutes under pressure).

“SOUP” Function:

The “SOUP” function is preset for 6 minutes under pressure which will cook most vegetable soups with or without rice or pasta. The time is adjustable up to 40 minutes using the + or – button to accommodate longer cooking time for soups with meat and for fully softening harder vegetables (ie: squash, turnip, potato) for creamy pureed soups.

“STEAM” Function:

The “STEAM” function is preset for 5 minutes for steaming vegetables, fish and thin meats. The time is adjustable using the + or – button up to 40 minutes for harder vegetables and tougher meats.

FlavorMaster™ Multifunction Cooker Programs

(continued)

Saute/Brown Program

This program allows you to brown meats before cooking to sear in juices for the best flavor and texture. It also allows you to saute vegetables and thin slices of meat or poultry for recipes such as stir fries. This function works without the FlavorMaster™ Cooker Lid.

1. Position the removable inner cooking pot in the FlavorMaster™ Cooker base.
2. Add the appropriate amount of oil as per the recipe.
3. Press the "SAUTE/BROWN" button and after about 1 minute of preheating the food will begin to brown.
4. If browning meat, turn it until each side is browned and press the "START/CANCEL" button to end the program.
5. If sauteing vegetables or thin slices of meat or poultry, continuously stir them until desired doneness and then press the "START/CANCEL" button to end the program.
6. Now any of the other programs can be used for additional cooking as desired.

Baking Program

The "CAKE/BAKE" function can be used to bake a variety of cakes, fruit desserts or even breads.

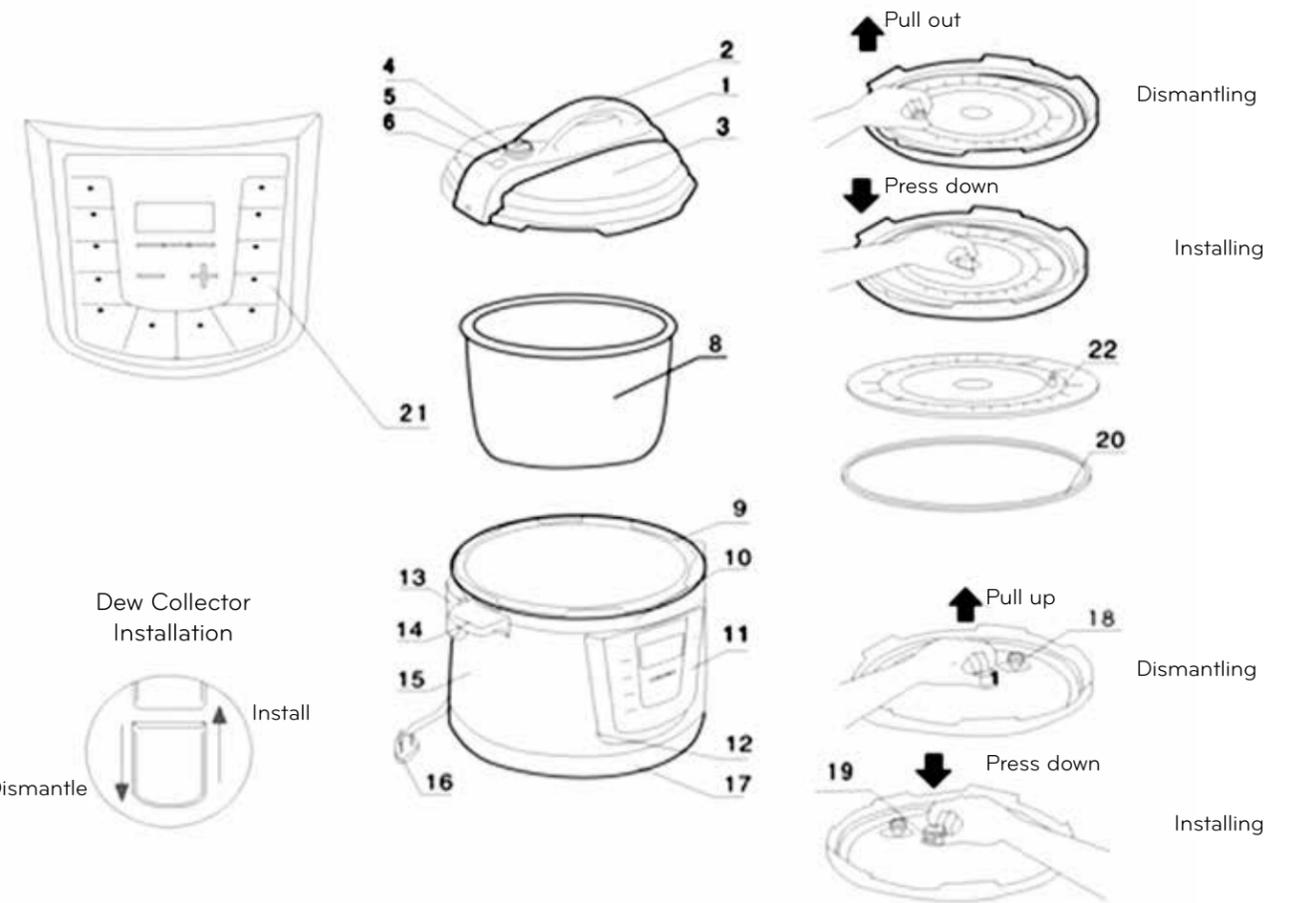
1. Position the removable inner cooking pot in the FlavorMaster™ Cooker base.
2. Place batters or doughs prepared according to recipe or package directions into the pot.
3. Place the lid on the FlavorMaster™ Cooker and turn in a counterclockwise motion until the lid locks into place (the locking pin will click into place).
4. Turn the pressure regulator knob to the "SEAL" position.
5. Press the "CAKE/BAKE" button on the control panel and adjust timing as needed.
6. The FlavorMaster™ Cooker will beep once the cooking time ends. Pressure can then be released as per instructions.

Yogurt Program

The "YOGURT" program allows for your ingredients to sit at the appropriate temperature for good cultures and bacteria to develop and create homemade yogurt.

1. Position the removable inner cooking pot in the FlavorMaster™ Cooker base.
2. Add the appropriate amount of milk and stir in plain (no sugar) yogurt with live active bacterial cultures. The ideal normal ratio is ½ cup of plain yogurt to ½ gallon (2L) of milk.
3. Place lid on the FlavorMaster™ Cooker and turn in a counterclockwise motion until the lid locks into place (the locking pin will click into place).
4. Turn the pressure regulator knob to the "SEAL" position.
5. Press the "YOGURT" button to start the 6 hour function that keeps the ingredients at the proper warmed temperature to create the yogurt. Timing can be adjusted – the longer it sits, the more tart the yogurt.
6. The FlavorMaster™ Cooker will beep once the cooking time ends.

FlavorMaster™ Parts and Accessories



Accessories



Float Valve



Measuring Cup



Rice Spoon

1. Handle
2. Handle Lid
3. Lid
4. Pressure Limit Valve
5. Release Valve Needle
6. Float Valve
7. Float

8. Inner Pot
9. Thermal Insulator
10. Middle Ring
11. Control Panel
12. Heater
13. Dew Collector
14. Pot Ear

15. Outer Shell
16. Power Cord, Pin Plug
17. Base
18. Seal Ring of Float Valve
19. Blocking Proof
20. Seal Ring
21. Key-touch
22. Packing Follower

FlavorMaster™ Multifunction Cooker Programs

Pressure Cooker Programs

Pressure cooking allows you to cook foods under pressure in as much as 70% less time compared to traditional cooking methods. Pressure cooking is fast, easy, cost effective and a healthy way to prepare delicious food! The following instructions can be applied to the "MEAT/ STEW", "POULTRY", "BEANS/CHILI", "SOUP" and "STEAM" programs:

1. Before each use, make sure the silicone gasket and the pressure regulating valves are clean and in place.
2. Plug the cord into a wall outlet.
3. Position the removable inner cooking pot in the FlavorMaster™ Cooker base and add ingredients according to your favorite recipe. When cooking foods under pressure, a minimum of 1 cup (236.59 ml) is required.

NOTES:

- o Do not fill the pot more than 2/3 full with food and liquid. Do not fill it more than 1/2 full when cooking foods that expand during cooking (i.e. rice).
 - o Certain foods should not be cooked under pressure, including: apple sauce, cranberries, pearl barley, oatmeal, split peas, thick pasta noodles, and rhubarb. These foods tend to foam, froth and sputter and can block the pressure valve.
4. Place lid on the FlavorMaster™ Cooker and turn in a counterclockwise motion until the lid locks into place (the locking pin will click into place).
 5. Turn the pressure regulator knob to the "SEAL" position.
 6. Choose the desired cooking function on the control panel

NOTE: If the lid is not locked in place properly, the digital display will show "LID".

7. Adjust cooking time if necessary to meet recipe guidelines and accommodate foods that require extra cooking time.
8. With the cooking time in the digital display window, press the Start button to begin the preheating and pressure building. If the "START" button is not pressed within 20 seconds, the display window will read "0:00".
9. Once the appropriate pressure has been reached the unit will beep and start to count down the cooking time.

⚠ WARNING Never try to force the lid open while you are cooking under pressure. This can result in a serious accident.

⚠ WARNING Never deep fry under pressure as oil under pressure is very dangerous and may cause a fire.

10. The FlavorMaster™ Cooker will beep once the cooking time ends. It will immediately switch to the "WARM" function until the "START/CANCEL" button is pressed to cancel the program. After pressing the "START/CANCEL" button, release the pressure. There are 2 options to do this:
 - a. Quick Release Method: Release the pressure immediately by turning the pressure regulator knob to the "RELEASE" position. All the pressure will be released in seconds.

⚠ CAUTION The steam coming out of the cooker will be extremely hot and may contain droplets of boiling liquid. Always keep you face and hands away from the top of the pressure regulator.

- b. Natural Release Method: Let the pressure drop naturally without turning the pressure regulator knob to the "RELEASE" position. This will take several minutes, during which time the food inside will continue to cook. Some recipes (such as risotto) benefit from this extra cooking time. Once the pressure has been released, the floating valve will drop and you will be able to open the lid.
11. Once all of the pressure is released, remove the lid by turning it clockwise, lifting it up and tilting it away from you to avoid being scalded by some remaining steam or hot water condensation dripping from the inner part of the lid.

⚠ WARNING After cooking, the inner cooking pot will be very hot. Use oven mitts or pot holders to handle it or let it cool down completely before removing.

FlavorMaster™ Multifunction Cooker Programs

(continued)

Rice Cooking Program

This program is designed to cook dishes such as rice, polenta and risotto.

1. Put the removable inner cooking pot in the FlavorMaster™ Cooker.
2. Add at least 8oz (236.59ml) of water or cooking liquid to the pot.
3. Add the appropriate amount of grain to the liquid, following the grain to liquid ratio indicated by the recipe. Do not fill the pot more than half full.
4. Place the lid on the FlavorMaster™ Cooker and turn in a counterclockwise rotation until it locks in place. The locking pin will click into place.
5. Turn the pressure regulator knob to the "SEAL" position.
6. Press the "RICE" button and adjust time as necessary.
7. With the cooking time in the digital display window, press the "START" button to begin the preheating and pressure building. If the "START" button is not pressed within 20 seconds, the display window will read "0:00".
8. Once the appropriate pressure has been reached the unit will beep and start to count down the cooking time.
9. The FlavorMaster™ Cooker will beep once the cooking time ends. It will immediately switch to the "WARM" function until the "START/CANCEL" button is pressed to cancel the program.
10. To release pressure, follow point 10 and 11 from the Pressure Cooker Programs section above.

Slow Cooking Program

Slow Cooking allows you to cook slowly in a classic method for tender results every time. Ingredients can be loaded for slow cooker classics such as pot roasts, soups and stews in the morning and dinner will be ready when you get home.

1. Position the removable inner cooking pot in the FlavorMaster™ Cooker base.
2. Add ingredients according to your favorite slow cooker recipe.
3. Place the lid on the FlavorMaster™ Cooker and turn in a counterclockwise rotation until it locks in place. The locking pin will click into place.
4. Turn the pressure regulator knob to the "RELEASE" position.
5. Press the "SLOW COOK" button and adjust time as necessary.
6. With the cooking time in the digital display window, press the "START" button to begin cooking. The display panel will count down the cooking time.
7. The FlavorMaster™ Cooker will beep once the cooking time ends. It will immediately switch to the "WARM" function until the "START/CANCEL" button is pressed to cancel the program.

Warm Program

The "WARM" program keeps foods warm after the cooking process has ended. It automatically begins after timed cooking ends for the following programs: "MEAT/STEW", "POULTRY", "SLOW COOK", "BEANS/CHILI", "RICE", and "SOUP". The "WARM" function remains on until it is cancelled ("START/CANCEL" button) or up to a maximum of 8 hours.