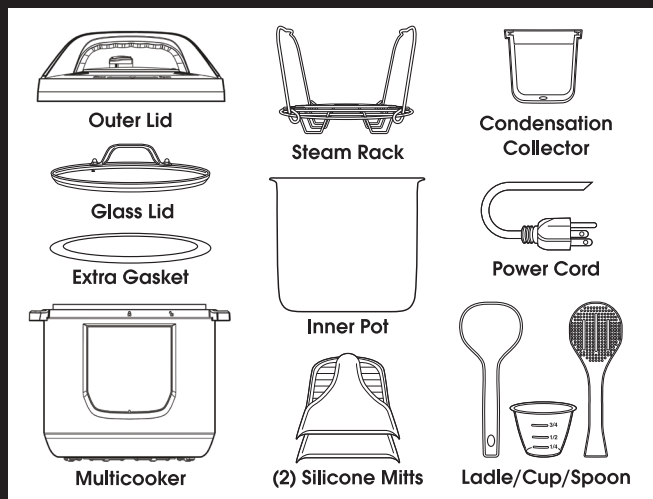


# MAGIC CHEF®

## A QUICK GUIDE TO PRESSURE COOKING - READ ME FIRST!

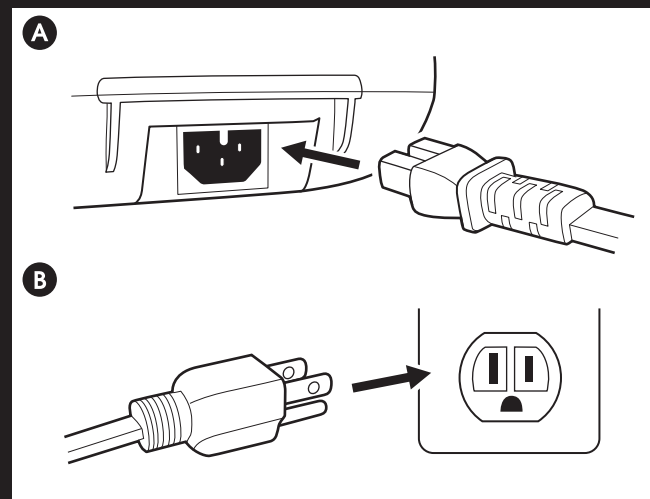
### 1. UNPACK IT!

Open the box and unpack all the parts. Is everything here? Is anything damaged? If so, call Customer Service at (888) 775-0202.



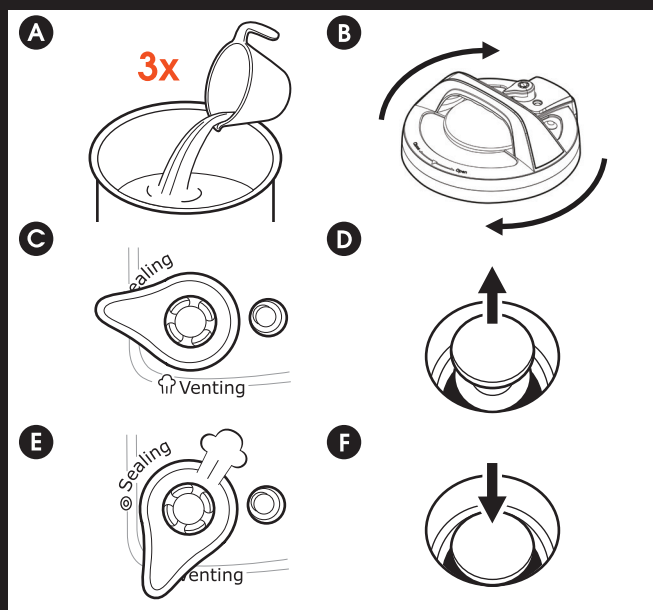
### 2. PLUG IT IN!

Connect the electrical cord securely to the Multicooker, then plug it into an electrical outlet.



### 3. PERFORM THE WATER TEST!

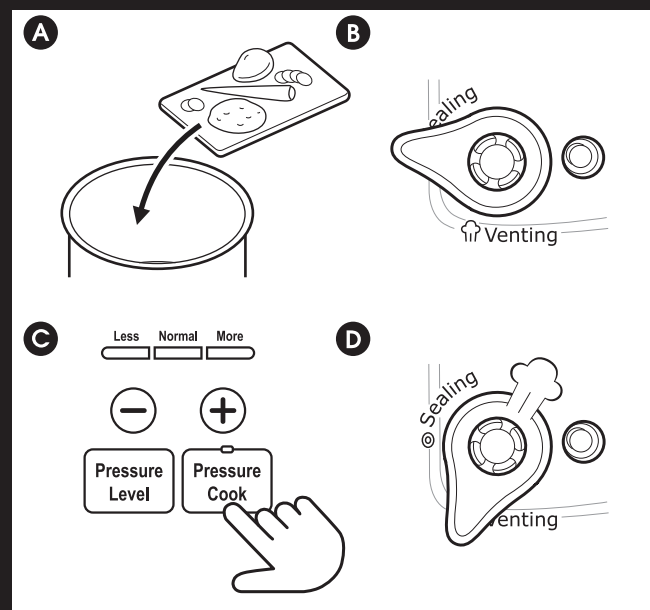
Perform a water test to ensure that the pot is coming to pressure correctly, and to familiarize yourself with the Multicooker.



A.) Fill steel pot with 3 cups of water. B.) Seal lid. C.) Turn steam valve to Sealing. D.) Press "Pressure Cook" button and use up or down buttons to adjust the time to 2 minutes. The float valve will rise and the time will start counting down when the pot reaches pressure. This can take up to 15 minutes. E.) When time elapses, turn steam valve to Venting to release pressure. Careful, hot steam will escape! Keep your hand clear of the valve. F.) The pot is safe to open when the float valve drops.

### 4. GET COOKING!

Use a recipe from the enclosed cookbook, or from an accredited source.



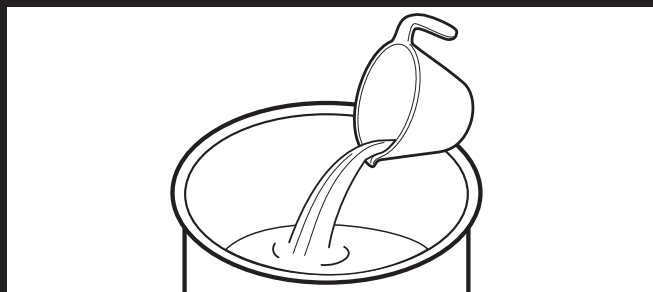
A.) Place ingredients in the pot. B.) Seal lid and turn steam valve to Sealing. C.) Select your cooking program, then use the up or down buttons to adjust the time. D.) Once the time is up, release the pressure via natural release (do nothing - just let the pot sit there until the float valve drops) or quick release (turn the steam valve to Venting to allow the steam to escape quickly). Your recipe will indicate which method you should use.

# MAGIC CHEF®

## A QUICK GUIDE TO SOUS VIDE COOKING - READ ME FIRST!

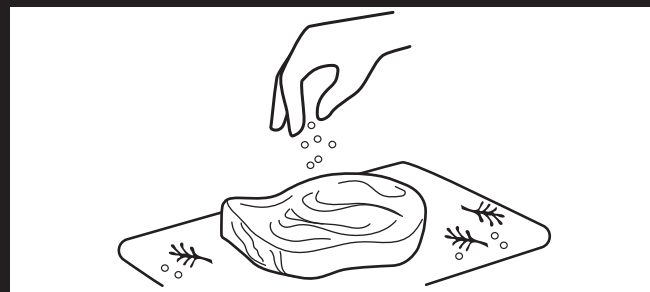
### 1. FILL IT!

Fill the steel pot with several inches of water, enough to cover whatever you're about to cook by several inches.



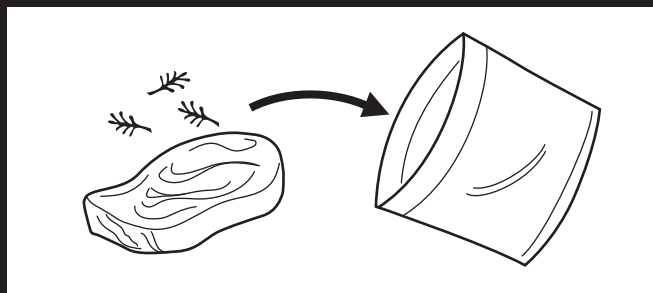
### 2. SEASON IT!

Season your meat or vegetables generously with kosher salt, plus whatever additional dried spices/rubs/pastes you desire.



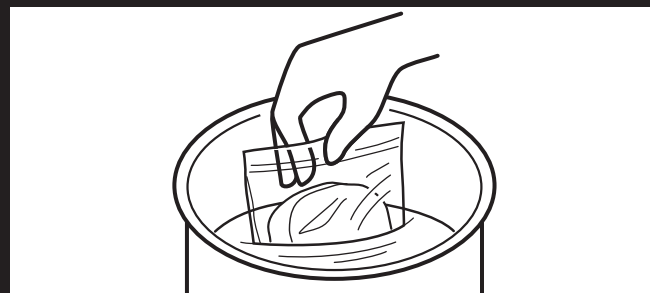
### 3. BAG IT!

Place whatever you're cooking into a vacuum sealing bag or a sturdy resealable freezer bag. Add aromatics such as herbs, bay leaves, garlic or lemon slices so that they will be in direct contact with the meat when the bag is sealed. You can also add a drizzle of olive oil or a pat of butter. If you're placing several pieces of meat in one bag, be sure that they are not overlapping to ensure cooking accuracy.



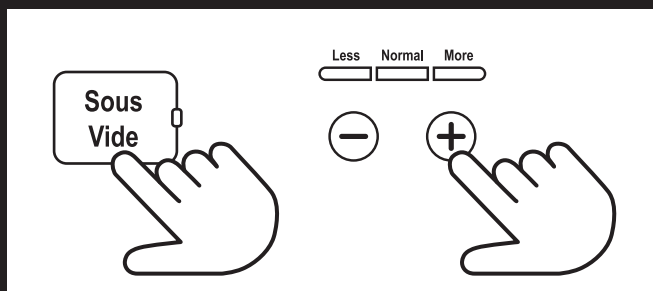
### 4. SEAL IT!

If using a vacuum sealing bag, follow the manufacturer's instructions to seal the bag. If using a freezer bag, press out as much air as you possibly can, and seal the bag almost entirely, leaving a little gap for the air to escape. Lower the bag down into the pot of water, right up to the seal. This will push out any extra air. Seal the bag.



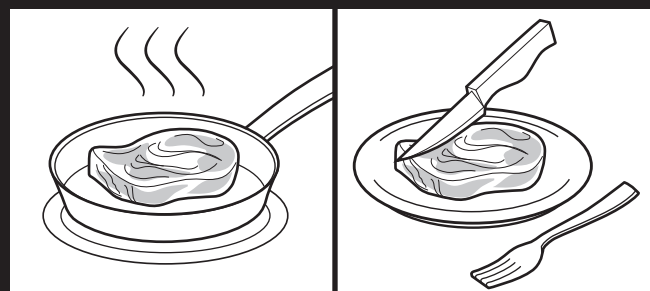
### 5. TEMP AND TIME!

Set the temperature on your Multicooker by pressing the "Sous Vide" button once, then using the up and down buttons to reach your desired temperature. Push "Sous Vide" again and use the up and down buttons to set the desired cook time. Use the "Common Cook Times" included in manual to determine correct temperature and time. Once the water reaches the correct temperature unit will beep; add your bags to the water to begin cooking.



### 6. DRY AND SEAR!

When time elapses, use tongs to remove bags from water. Allow bags and contents to cool down for several minutes. Remove contents, dry, and sear in a hot skillet if needed. Sear quickly, only to achieve a nice crust.



### 7. ENJOY! Dig in, enjoy your perfectly cooked meat!