

QUICK POT
Grande

Recipe Book

AND
USER GUIDE



Introduction to Quick Pot Grande

The revolutionary Quick Pot Grande with intuitive cooking technology.

You are about to discover why so many food lovers are switching to the Quick Pot Grande. Easy to clean and versatile; use it anywhere. Just load, cook and go.

Quick Pot Grande represents a breakthrough in cooking technology, delivering perfect results every time. The secured Cooking Chamber seals in flavour and locks in vital nutrients. Cooks faster, tastes better. For safety reasons completely familiarise yourself with this manual.

INTUITIVE TECHNOLOGY

The Quick Pot Grande utilises intuitive technology balancing food temperature and cooking times. It's auto 'Keep Warm' mode keeps food safe above 60°C.

BEFORE FIRST USE

Carefully unpack the Quick Pot Grande and remove all packaging materials. Clean according to the Care and Cleaning section of this manual.

PLEASE NOTE

When calculating cup portions, all recipes in this book are formulated using the enclosed Quick Pot Grande measuring cup.



Operating Guide

- Attach the AC Power Cord (C) to the Cooking Chamber (A), then plug the AC Power Cord into a standard 240V power outlet.
- Place ingredients in the Inner Pot (B). Place the Inner Pot into the Cooking Chamber (A). Close the lid securely.
- Never overfill the Inner Pot (B). It has a 5 cup cooking capacity. **Note:** all references to 'cups' in this book are based on the plastic Quick Pot measuring cup - included in the box.
- Always ensure the Steam Vent (G) is clear of any obstructions, especially food debris.
- The Steam Vent must be in place when cooking (a). The Steam Vent pops out (b), for easy cleaning.
- The steel Steamer Tray (D) is ideal for steaming or poaching chicken and seafood. The plastic Steamer Basket (E) is great for healthy steamed vegetables.
- The Plastic Spoon (F) is non scratch; for stirring and serving.

Note: The Quick Pot Grande remains in COOK mode until the unit reaches a predetermined internal temperature. Once that temperature is reached, the unit automatically switches to the WARM mode preventing overcooking or burning. The unit will remain in WARM mode until turned off at mains power. Follow the procedures and COOKING TIMES shown in the recipe booklet until you become fully familiar with the unit's operation.

The Steamer Tray (D) and the Steamer Basket (E) are optional accessories, for sale as separate items. They do not form part of the Quick Pot Grande.



(a) Vent in place

(b) Vent removed

IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be followed, including the following.

1. Read all instructions carefully
2. The Quick Pot Grande is designed for use with 240 V electrical outlet only.
3. Do not touch hot surfaces. Use handle only.
4. This appliance generates heat and steam during use. Proper precautions must be taken to prevent the risk of personal injury, fires and damage to property.
5. To protect against risk of electric shock, do not immerse appliance, cord or plug in water or any other liquid.
6. Do not use appliance with an extension cord, nor share another appliance on same power point.
7. Always connect the power cord to the Quick Pot Grande prior to plugging it into the wall.
8. Switch off at wall and unplug appliance from power outlet when not in use and before cleaning. Always allow to cool before putting in or taking out parts, and before cleaning.
9. Do not operate any appliance with a damaged cord or plug. If appliance is damaged return to manufacturer for inspection, repair or replacement in accordance with warranty regulations.
10. Do not let cord overhang edge of table or come into contact with hot surfaces, including stovetops.
11. Do not use outdoor.
12. Do not use appliance for anything other than intended use.
13. To reduce the risk of shock, cook only in removeable Inner Pot.
14. Always ensure appliance is used away from flammable materials, ie towels, curtains etc and has adequate ventilation.
15. Do not use this appliance if you have reduced physical, sensory or mental abilities unless under the direct supervision of a responsible person.
16. Close supervision is necessary when any appliance is used by or near children.

DO'S AND DONT'S

- Always cook on a stable and level surface.
- Do not move the unit while cooking.
- When serving food from your Quick Pot Grande always unplug power cord from wall outlet.
- Always ensure the steam vent and lid is clear from any obstruction before and during cooking.
- Do not place hands or face directly over the steam vent whilst cooking.
- Always open the Quick Pot Grande by pressing the lid release button on the handle. Be sure to open the lid facing away from you to avoid any hot steam.
- The Quick Pot Grande reaches high temperatures. Use caution to avoid burn injuries.
- When removing Inner Pot always use hand mitts to avoid injury.
- The lid must be closed tightly in latched position at all times during cooking.
- Ensure holes that drain into the condensation collector are clean and free of debris.

- **Caution – do not overfill Inner Pot.**
- **Avoid risk of electric shock. Cook food in Inner Pot only.**

CARE AND CLEANING

- DO NOT immerse the Quick Pot Grande housing in water.
- Always unplug and allow to cool prior to cleaning.
- Clean the housing with a damp cloth. DO NOT use abrasive cleaners as this will scratch the surface of the housing.
- Always empty the Condensation Collector after use.
- Clean the Inner Pot, Steamer Basket, Steamer Rack, Measuring Cup, Scoop and Condensation Collector with warm soapy water. Dry thoroughly.
- Clean the Inner Pot, Steam Vent, Steamer Basket, Trivet Tray, Measuring Cup, Scoop and Condensation Collector with warm soapy water. Dry thoroughly.

CARE AND CLEANING *continued...*

- Do not place any parts of the Quick Pot Grande in the dishwasher.
- Always ensure Steam Vent is cleaned thoroughly to remove any food debris.

HELPFUL COOKING HINTS

- The measuring cup provided matches the cup measurement line in the Inner Pot. We recommend using this cup for the recipes in this book.
- The WARM setting keeps food above 60°C, the food safety standard for bacteria.
- Never use the WARM function for longer than 2 hours.
- If the Quick Pot Grande switches to WARM before the food is fully cooked, you probably need to add more liquid. (Except for baking foods such as a cake).
- Overly sweet or oily foods can cause the Quick Pot Grande to switch to WARM earlier than desired. If this occurs, add more liquid.
- When baking in the Quick Pot Grande, you will need to press COOK more than once. Once Quick Pot Grande has finished cooking and turns to WARM, wait 5 minutes and press COOK again.
- Never double recipe quantities. Doing so may force excess hot liquid to spill out of the steam vent. If this occurs, unplug the Quick Pot Grande and allow it to cool thoroughly before opening the lid to avoid possible injury.
- For best results when cooking pasta, use sauce rather than water or cream.

MANUFACTURER'S LIMITED WARRANTY

The manufacturer warrants the Quick Pot Grande is free of defects in workmanship and materials and will, if necessary, repair or replace a defective Quick Pot Grande if returned. All parts and components of the Quick Pot Grande are warranted for 12 months from the original date of purchase. This warranty is valid only in accordance with the following conditions.

MANUFACTURER'S LIMITED WARRANTY *continued...*

1. Normal wear and tear are not covered under this warranty. This warranty applies to consumer use only and is void if the product is used in an outdoor, commercial or institutional setting.
2. The warranty extends only to the original purchaser and is not transferable.
3. Any warranty claim must be accompanied with proof of purchase.
4. Warranty is void if product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification.
5. This warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the duration of this warranty.
6. Repair or replacement of the product is at the sole discretion of the manufacturer.
7. The manufacturer is not liable for any incidental or consequential damages for breach of this warranty or any implied warranty on this product.

WARRANTY CLAIM PROCEDURE

If warranty service is necessary, the original purchaser must pack the product securely and send it, postage paid, with a description of the defect, proof of purchase, and a cheque or money order for \$20.00 to cover return postage and handling to the following address:

So Simple Solutions Pty Ltd PO Box 34
Five Dock, Sydney NSW 2046

SPECIFICATIONS

Model Number

DRC-5 / Non stick Inner Pot

Power Rating

240V, 60HZ, 200W

Functions

COOK, WARM

Operating Temperature

Cook 100°-103°C / 212°-217°F

Warm 60°-80°C / 140°-176°F

Cooking Rice

For best results always rinse measured rice until water becomes relatively clear. Place desired amount of rinsed rice in the Inner Pot according to packet instructions. Add water in accordance with packet instructions. Place the Inner pot into the Cooking Chamber. Close the lid. The lid is properly closed when it clicks. Plug in and immediately press the Switch down to COOK. The Cook Indicator Light will illuminate to indicate the rice is cooking. The Quick Pot Grande will automatically switch to WARM when the cooking process is completed. The WARM function will continue until the unit is unplugged. Open the Quick Pot Grande by pressing the Lid Release Button on the Handle. Be sure to open the lid away from you to avoid any hot steam. Remove and clean the Condensation Collector after every use.



Steaming Vegetables

Pour 1 cup of water or stock into the Inner Pot. Place in the Steamer Tray and/or Steamer Basket. Add ingredients then place Inner Pot into Cooking Chamber. Close the lid. The lid is properly closed when it clicks shut. Plug in and immediately press the Switch down to COOK. The Cook Indicator Light will illuminate to indicate the steaming process has started. Time the cooking manually as the unit will automatically switch to WARM should the water evaporate.



Hearty breakfast omelette (SERVES 2)



- 6 Eggs
- ½ cup chopped onion
- ½ cup chopped tomato
- 2 rashers chopped bacon
- ½ cup grated cheese
- Salt and pepper to taste.

In a bowl whip eggs until smooth. Add remaining ingredients, mix well. Pour mix into Inner Pot. Place Inner Pot into Cooking Chamber, secure lid and press COOK.

Serving Suggestion

Garnish with fresh parsley.

Fruit and nut oatmeal

(SERVES 2)

- 1 cup steel cut oats.
- 2½ cups milk or water
- Pinch salt.
- 1 cup mixed fruit and nuts.

Combine liquid, oats and salt in the Inner Pot, place in the Cooking Chamber, secure lid and press COOK. When the Quick Pot Grande switches to warm, open and stir well. Close lid and leave on WARM setting for a few minutes then serve, topped with fruit and nuts.



Fluffy pancakes (SERVES 2)



- 2 cups plain flour
- 2½ tsp baking power
- 2 Tbsp sugar
- 2 eggs
- 1½ cups milk
- Butter, for greasing

In a large mixing bowl, whisk together egg and milk until completely blended. Add in remaining ingredients and whisk until only small lumps remain. Grease Inner Pot with butter. Pour in half the batter. Place Inner Pot in Cooking Chamber, secure lid and COOK. If Quick Pot Grande switches to WARM leave until cooked. A toothpick inserted should come out clean. Place on plate and cook next one.

Serving suggestion.

Top with fresh fruit and honey.

Vegetarian fritatta

(SERVES 2)



- ½ cup frozen spinach, thawed, drained and squeezed dry
- ½ cup fresh button mushrooms, cleaned and sliced
- ½ cup chopped spring onions
- 4 large eggs, beaten
- ½ tsp ground oregano
- ½ tsp ground thyme
- 1 pinch salt and freshly ground black pepper
- ¼ cup fetta cheese, crumbled

Coat the Inner Pot with nonstick cooking spray. In a medium bowl, mix together the spinach, mushrooms, and onions. Add the eggs, oregano, thyme, salt, pepper and cheese. Mix well until all ingredients are combined. Spoon the fritatta into the Inner Pot. Place Inner Pot in Cooking Chamber. Secure the lid and press the COOK button.

Serving Suggestion.

Carefully remove with spatula, slice into two and serve with side salad.

Chicken, pea, mushroom risotto

(SERVES 2-3)

- 30g butter
- ½ small onion, chopped
- 2 cloves garlic, crushed
- 1 cup Arborio rice
- ½ cup chicken tenderloins, diced
- 200g mushrooms, sliced
- 2 cups chicken stock
- ½ cup frozen peas
- ½ cup parmesan cheese
- Chopped parsley



Place butter, onion and garlic into Inner Pot. Put Inner Pot into Cooking Chamber, secure lid and COOK for 5 minutes. Add rice and stir to coat with butter mix. Stir in chicken, mushrooms and stock, secure lid and COOK until rice is tender and chicken is cook through, stirring occasionally. Add peas and cheese, press WARM, close lid and leave until heated through.

Chicken jambalaya

(SERVES 2)



- 1 chicken breast, diced
- 1 chorizo, sliced
- 2 cups chicken stock
- 1 cup long grain rice
- 1 red capsicum, diced
- 1 celery stalk, diced
- 1 small onion, diced
- 2 cups chopped tomato
- 1 tbsp Cajun seasoning
- 1 tbsp olive oil
- Salt and pepper to taste

Brown chicken and chorizo and onion in Inner Pot. Stir through seasoning to release flavour. Stir in all remaining ingredients, secure lid and COOK.

Serving Suggestion

Garnish with fresh lime

Easy mac and cheese

- 2 cups uncooked macaroni pasta
- 1½ cups chicken stock
- ½ cup milk
- 1 cup grated cheese
- 1 Tbsp butter
- Salt and pepper to taste

Add pasta, stock, milk, and salt to the Inner Pot and stir. Place in Cooking Chamber, secure lid and COOK until all liquid is absorbed. Add cheese, butter and stir well. Secure lid and COOK.



Easy Italian pasta

(SERVES 2)

- 2 cups vegetable stock
- 1 cup pasta sauce
- 1 cup minced beef
- 1 tsp olive oil
- ½ tsp dried oregano
- 3 tbsps Romano cheese
- 2 cups uncooked pasta
- Pinch salt

Place all ingredients into the Inner Pot, place into Cooking Chamber, secure lid and COOK. When switches to WARM stir, close lid and leave for 5 minutes before serving.

Quick and easy chicken curry

(SERVES 2-3)



- 2 tbsp olive oil
- 1 onion, diced
- 2 Boneless chicken thighs, diced
- 1 large potato, diced
- ½ cup tomatoes, diced
- 2 tbsp curry powder
- 1 red chilli, seeded and thinly sliced
- ¼ tsp salt
- 1½ cups water
- ½ cup coconut milk

Add the oil to the Inner Pot, add onions, place into Cooking Chamber, secure lid and COOK for 3-4 minutes until onion soft. Add the chicken, potato, tomatoes, curry power, chilli, salt and water. Stir well. Secure lid and COOK. When Quick Pot Grande switches to WARM add coconut milk, secure lid and simmer at WARM for 5 minutes.

Serving Suggestion

Serve with Rice and fresh Coriander.

Hearty beef goulash

(SERVES 2)

- 250 gms chuck steak, diced small
- 1 tbsp olive oil
- ½ small onion, diced
- ¼ cup celery, diced
- 125 gm can corn kernels, undrained
- ½ can diced tomatoes, undrained
- ½ cup v8 vegetable juice
- 1 tbsp Worcestershire sauce
- ½ tsp ground cumin
- Pinch black pepper
- 1 cup egg noodles, uncooked

Place Inner Pot in Cooking Chamber, heat oil and brown beef. Set beef aside then add onion and celery, saute till just tender. Return beef to Inner Pot and add all other ingredients – stir well. Secure lid and COOK.

Serving Suggestion.

Serve with crusty bread.



Steamed salmon and vegetables

(SERVES 2)

- 2 Salmon Fillets
- 1 lemon, sliced into rounds
- 1½ cup stock
- Bunch Broccolini
- Bunch fresh asparagus
- Salt and pepper to taste
- 2 x small knobs of butter

Pour stock into Inner Pot, place in Steamer Tray and put Salmon fillets on. Add small knobs of butter and lemon slices to each fillet. Place in Steamer Basket and add vegetables. Put Inner Pot into Cooking Chamber, secure lid and COOK.

Serving Suggestion

Top with wedges of fresh lemon or lime.



Rice pudding



- 2 cup cooked rice
- 1 cup thickened cream
- 1 cup water
- 5 tbsp sugar
- Pinch of salt
- ½ tsp lemon juice
- 1 tsp vanilla extract
- 4 tbsp dried fruit

Place all ingredients into the Inner Pot, stir to combine. Put Inner Pot into Cooking Chamber, secure lid and COOK.

Serving suggestion

Sprinkle with cinnamon powder.

Vanilla poached pear

- 3 pears, peeled with stem attached
- 4 tbsp sugar
- 2 cups water
- 1 vanilla bean split
- Juice from 1 lemon
- 1 cinnamon stick

Place all ingredients into the Inner Pot, stir to combine. Put Inner Pot into Cooking Chamber, secure lid and COOK.

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