

The Original
GREEN PAN™



INSTRUCTION MANUAL & WARRANTY

5.6L | Omni Cooker
(Stainless steel or colour coated steel)

**THE ULTIMATE
TOOL FOR
HEALTHY, EASY
AND FAST
COOKING**



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Before using this appliance, please read the following instructions carefully. We recommend that you keep these instructions. For your own safety, you must follow these safety instructions when using electrical appliances.

1) GENERAL SAFETY INSTRUCTIONS

- This appliance shall not be used by Children from 0 to 8 year.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- This appliance may only be used for domestic purposes and for the intended use. This appliance is not suitable for outdoor use.
- Never move the appliance by pulling on the cable. Always pull the plug itself out of the plug socket. Never pull only on the cable.
- Place the appliance on a stable, flat, even and heatproof surface, away from water splashes. Never place the appliance in the vicinity of flammable materials, combustible gases or an open fire.
- Do not place the appliance near a heat source or in a hot oven, as this risks causing serious damage to it.
- Use your appliance well away from walls and curtains, and don't

use in confined spaces.

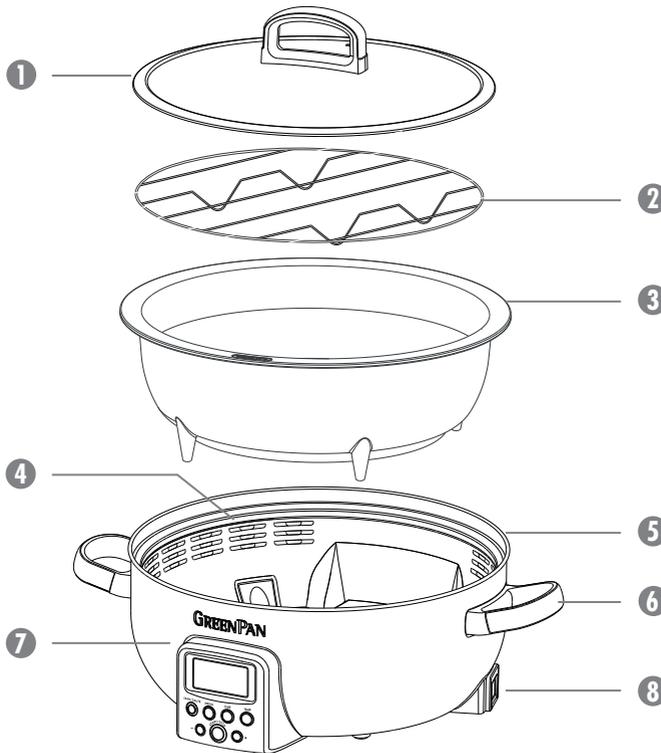
- Do not leave the appliance unattended when connected to the power supply.
- The appliance may only be used with the accessories provided by the manufacturer.
- **Warning:** the appliance is hot when in use. Avoid burns. Do not touch the hot surfaces. Use the handles or buttons. Always use oven gloves.
- Take extreme care when lifting an appliance containing hot oil or other hot liquids.
- Keep the power cable away from the hot components of the appliance.
- Do not submerge the power cord, electric plugs or appliance in water or any other liquid: this can cause electric shocks.
- The appliance must not be immersed.
- Always take the plug out of the socket and wait until the appliance has cooled down before you clean it.
- Plug the appliance into an earthed socket.
- Always connect the cord to the appliance before plugging it in to the socket. Ensure the appliance is switched off before unplugging it.
- Do not use an extension lead. If you choose to do so it is at your own risk, only use an earthed extension lead which is in good condition and appropriate to the power rating of the appliance.
- Always use the appliance with its lid for the recommended cooking time.
- Follow the recommended cooking times and power settings.
- Do not use the removable inner pan for storing foodstuffs.
- Use only the supplied removable inner pan inside the base unit, and the supplied lid.
- Do not plug in or switch on the base unit without having the removable inner pan inside the base unit.
- Do not place food or liquid inside the base unit. Only place inside the removable inner pan.
- Do not operate the base unit without food or liquid in the removable

inner pan.

- Any use other than that described in these instructions should be considered improper use and can lead to personal injury or material damage.
- Never take the appliance apart yourself.
- The manufacturer may not be held liable for any damage ensuing from users not following the safety instructions.
- When using several electrical appliances at once, the rule of thumb is that a maximum of 3500 Watts may be connected to the same electrical circuit. Two or more Omni Cookers should therefore never be connected to one electrical circuit.
- For your safety, this appliance complies with the applicable standards and regulations (low voltage directive, directives on electromagnetic compatibility, materials in contact with foodstuffs, the environment, etc.).
- If the appliance is used in a country other than where it was purchased, have it checked by an approved service center.
- The appliance is not designed to be used in the following cases which are not covered by the guarantee: in kitchen areas for staff use in shops, offices or other professional environment; on farms; by customers in hotels, motels or other residential accommodation; in guest house type accommodation.
- **CAUTION:** To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.
- **Removable inner pan:** You can use metal utensils on your cookware's durable Thermolon Volt ceramic non-stick coating, but nylon, silicone or wooden utensils are recommended to prolong the life of your pan. The coating, however cannot withstand sharp objects or cutting (e.g. with forks and knives).

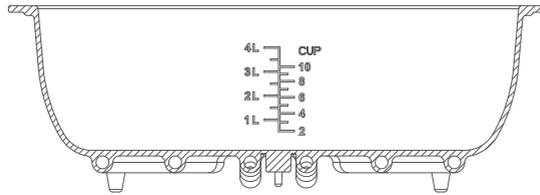
2) DESCRIPTION OF THE PARTS

Omni Cooker



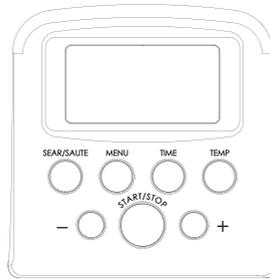
1. Tempered glass lid
2. Steamer rack
3. Cast aluminium removable inner pan with Thermolon Volt ceramic non-stick coating and integrated heating element
4. Base unit
5. Plastic handles with stainless steel plate
6. Ventilation slots
7. LCD display / control panel
8. Power socket

Measurements markings inside removable inner pan



Omni Cooker LCD display / control panel

[see section "Know your Control Panel" for description of parts]



Before first use:

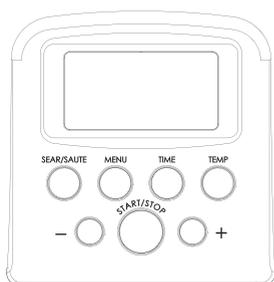
- Remove all packaging, stickers and various accessories on the inside and outside of the appliance and check that all items have been received in good condition or check for any defects.
- Tear up all plastic bags and dispose of properly as they can pose a suffocation or choking risk to children.
- Clean before first use, wipe the outside of the appliance with a damp cloth. Wash the removable inner pan and lid in hot, soapy water. Rinse and dry them thoroughly before returning to the base unit. The removable inner pan and glass lid are dishwasher safe.
- Wipe body clean with a damp cloth. **NOTE:** Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on non-stick coatings. If washing in the dishwasher, a slight discolouration to the removable inner pan may occur. This is cosmetic only and will not affect the performance.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

- Place the appliance in a properly ventilated room.
- Do not place the hot removable inner pan on a wooden table or other surface which could burn or melt.
- Do not put the removable inner pan in the oven.
- Do not heat the removable inner pan when empty.
- Never leave uncooked food at room temperature in the removable inner pan. Store ingredients in containers in the fridge beforehand, such as the night before. Don't put the removable inner pan in the fridge with food.
- Insert the plug into the socket. (Please note: Before connecting the appliance, make sure that the appliance's voltage corresponds with the local power supply. Voltage: 220-240 Volt / 50-60 Hz).
- Place removable inner pan inside of the base unit, and place the lid on top of the Omni Cooker.
- Your Omni Cooker is now ready for use.

General use:

A. Know your Control Panel



- i. **Sear/Sauté**
Press for high-heat cooking mode
- ii. **Menu**
Press to cycle through cooking program modes
- iii. **Time**
Press to adjust the remaining cooking time
- iv. **Temp**
Press to adjust the cooking temperature
- v. **Start/Stop**
Press to start or stop a cooking function
- vi. **"-"** Reduces time/temperature
- vii. **"+"** Increases time/temperature

- B. Your Omni Cooker automatically selects a temperature and time once you choose a cooking program. While cooking, the display will count down as time elapses. At the end of the cooking program, the Omni Cooker automatically switches to the **Keep Warm** setting.

C. Operation

i. Power Operation

1. Ensure your Omni Cooker is plugged directly into a grounded wall outlet. Do not use an extension cord.
2. Ensure the removable inner pan is correctly placed within the appliance. Otherwise, "Insert Pan" will be shown on display.
3. Press **any button** to turn on your Omni Cooker.
4. Press **Start/Stop** to turn off your Omni Cooker at any time during the cooking process.

ii. Manual Operation

1. To turn on your Omni Cooker, press **any button**.
2. The display will show the default time and temperature.
3. To adjust temperature, press the **TEMP** button and use the + and – buttons to raise or lower temperature.
4. To adjust cooking time, press the **TIME** button and use the + and – buttons to raise or lower time.
5. Press **Start/Stop** again to begin cooking. The Omni Cooker will enter the Preheat mode. The Preheat indicator will be shown on the display.
6. The Ready Tone will sound and the preheat indicator will dim once the Omni Cooker is ready to cook.
7. Add ingredients and cook.
8. To adjust time or temperature during cooking, simply press **TIME** or **TEMP** and adjust.
9. At the end, press "Start" to confirm the selected time or temperature. Or after 3 seconds, your selection will be automatically be accepted.
10. Press **Start/Stop** to end cooking.

iii. Programmed Operation

1. The various cooking program modes combine preset time and temperature to give you the best results in the easiest way for whatever you are cooking: Stir-Fry, Sauce, Simmer, Soup, White Rice, Brown Rice, Grains, and Warm. There is also a Sear/Sauté mode for high heat.
2. To turn on your Omni Cooker, press **any button**.
3. Press "**Sear/Sauté**" or "**Menu**" button to select programmed cooking mode.
4. The screen will display the mode selected, and the preset temperature and cooking time.
5. If desired, change by pressing either **TIME** or **TEMP** button and using +/- to adjust
6. Press **Start/Stop** again to begin cooking. The Omni Cooker will enter the Preheat mode
7. The Ready Tone will sound and the preheat indicator will dim once the Omni Cooker is ready to cook.
8. To adjust time or temperature during cooking, simply press **TIME** or **TEMP** and adjust.
9. At the end, press "Start" to confirm the selected time or temperature. Or after 3 seconds, your selection will be automatically be accepted.
10. Press **Start/Stop** to end cooking.

D. Function Summary Chart

Functions	Default Cooking Temperature	Temperature Range	Default Cooking Time	Time Range	Automatic Keep Warm (at end of cooking program)
Manual Operation	205°C	70°C - 230°C	00:30	00:10 - 01:00	Yes
Stir-Fry	230°C	150°C - 230°C	00:20	00:10 - 01:00	Yes
Sauce	175°C	120°C - 230°C	00:20	00:10 - 01:00	Yes
Simmer	95°C	80°C - 105°C	04:00	00:30 - 08:00	Yes

Steam	N/A	N/A	00:20	00:10 - 02:00	Yes
White Rice	N/A	N/A	00:50	00:45 - 01:05	Yes
Brown Rice	N/A	N/A	01:15	01:05 - 01:45	Yes
Grains	N/A	N/A	01:15	01:05 - 01:45	Yes
Soup	75°C	75°C - 105°C	01:00	00:10 - 08:00	Yes
Sear/Sauté	205°C	95°C - 230°C	00:20	00:10 - 01:00	Yes
Warm	N/A	N/A	04:00	00:30 - 08:00	No

【Cooking tips】

a. **Stir-Fry**

The perfect stir-fry requires high heat and only a small amount of oil. Start by cooking the meat first (or skip ahead if making a vegetarian stir-fry), until it starts to caramelize and remove to a plate (it doesn't have to be completely done at this point). Then, add your vegetables, the longer-cooking ones first, and progressively adding the quicker-cooking ones. Finally, return the meat to the pan and cook until done. Recipe Suggestion: Teriyaki chicken and vegetable stir-fry.

b. **Sauce**

The sauce mode provides enough heat and cooking time to bring out the flavor of onions and other aromatics that form the base of many great sauces. For extended sauce-making, some chefs opt to transition to the Simmer mode after combining ingredients under the Sauce mode. Recipe Suggestion: Homemade Marinara Sauce.

c. **Simmer**

Simmering is all about cooking low and slow. This setting is perfect for when you need time to bring out the flavor of your ingredients or to tenderize tougher cuts of meat in a stew. Recipe Suggestion: Beef Chili.

d. **Steam**

Steaming is a quick and healthy way to cook. When using the steam mode, add 2.5 cm of water to the pan before adding your ingredients, then use the steam mode to hold the Omni Cooker at the perfect even steaming temperature. Recipe Suggestion: Steamed Broccoli with Olive Oil, Garlic and Lemon.

e. **Rice**

- i. First, rinse the rice using enough water, then pour out the water immediately. Scrub and rinse the rice repeatedly with water until the water becomes reasonably clear.
- ii. For effortless rice, simply use a 1:1.3 weight ratio of Rice:Water.
- iii. To make the operation easier with reference to the marking scale (see drawing in description of parts list). Simply use a cup to measure the rice (1 cup = 180 ml rice). A minimum of 2 cups (= 360 ml rice) must be used.
- iv. Level the surface of the rice in the pan and fill or pour out water on a flat surface according the cup scale inside the pan. Example, when 4 cups (720 ml) of rice are in the pan, the water level should meet the mark 4 cup.
- v. Select the function White Rice or Brown Rice depending on the choice of rice.
- vi. *Note:* Other kinds of rice (short grain rice, wild rice, etc.) can also be cooked in your Omni Cooker. You can vary the default rice cooking times accordingly (*See: Programmed Operation above*)

f. **Grains**

Select this mode to cook all other grains, such as quinoa or oats. Consult the grains packaging for correct Grain: Water ratio.

g. **Soup**

When cooking soup, it's important not to overcook your ingredients on high heat. That's where soup mode comes in, and does the work for you by perfectly regulating the heat for an aromatic, flavorful soup making experience.

h. **Sear/Sauté**

This mode generates high heat required for searing and sautéing. Add a small amount of oil to the pan before starting, and when the "preheat" indicator dims, you'll know it's at the perfect temperature to get deep-brown searing and caramelization.

i. **Other cooking tips:**

- i. Be sure to spread oil in the Omni Cooker before cooking, using a heat resistant spatula or other utensil.
- ii. Always use tongs or other utensil to remove food, do not lift Omni Cooker to pour.
- iii. The Omni Cooker must be placed on a level surface during use—otherwise uneven cooking (especially for rice) will result.
- iv. Your Omni Cooker heats up more quickly than normal stovetop cookware.
- v. Always use a little oil or butter suited for frying for best results. Avoid low smoke point oil or aerosol sprays as they cannot withstand high heat.

3) MAINTENANCE AND CLEANING

- a. Before cleaning, always unplug your Omni Cooker and allow it to cool completely. See below table for cleaning guidance.

Part	Lid	Removable Inner Pan	Base Unit
Dishwasher Safe	Y	Y	N
Hand Wash Safe	Y	Y	N
Wipe with Damp Cloth Only	N	N	Y

- b. If you prefer, you can wash the inner pan and lid with a gentle detergent after removing them from the base.
- c. Refrain from using scouring pads, powders or chemical detergents on the Omni Cooker.

4) TROUBLESHOOTING

Problem	Potential Cause	Solution
Omni Cooker does not turn on	Power Plug	Check whether the power plug is connected to a functional, grounded electrical outlet
Outside of Omni Cooker is hot during use	This is normal, especially after extended use	Do not touch the outside of the Omni Cooker, burns may result
Omni Cooker turns on, but does not get hot during any cooking mode	Control Board problem	Contact Customer Service

5) DISPOSAL OF THE APPLIANCE



Once your appliance has reached the end of its service life, do not throw it away with household refuse. Bring it to a central collection point for the recycling of electrical and electronic household appliances. This symbol on the appliance, the instruction manual and the packaging draws your attention to this important point. This appliance contains recyclable materials. By recycling used household appliances, you can make a significant contribution to protecting the environment. Your local council can give you further information on collection points for electrical appliances.

6) COMMERCIAL WARRANTY

We offer a 24-month warranty on the product for manufacturing and material defects. The warranty is only valid if the appliance is used in accordance with the instructions and for the intended use.

Retain the till receipt clearly stating the purchase date and the product you have purchased at all times. You will need it if you wish to invoke the warranty, if it is applicable.

Our customer service is available to help you with any questions you might have about the product. Go to **www.greenpan.com** to find the e-mail address and telephone number of our customer service

Happy cooking!