



8-in-1 Multicooker Instruction Manual

ITEM 733060



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*"Life is happening.
We'll help you live it...one moment at a time."*



Thank you for purchasing our wonderful 8-in-1 MultiCooker. You will be amazed at all it can do from steaming, sautéing, cooking rice or oatmeal, making yogurt... to preparing slow cooker meals! It is another chef in the kitchen, but doesn't take up a lot of space; and it delivers hot, delicious foods whenever you're ready. Enjoy!

Ginny
President, Ginny's

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING & SAVE THESE INSTRUCTIONS

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

1. Do not touch hot surfaces. Use handles or knobs. Use pot holders or another form of heat protection when removing hot containers and parts.
2. To protect against the risk of electrical shock, do not immerse cord, plug or base in water or any other liquid.
3. Close supervision is necessary when any appliance is used near children.
4. Unplug the appliance from the outlet when not in use. Allow to cool before putting on or taking off parts, and before cleaning.
5. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner. Call our toll-free Ginny's Customer Service for return or replacement: 800-544-1590.
6. The use of accessories or attachments not recommended by Ginny's may cause injuries or damage to the appliance.
7. Do not use outdoors.
8. Do not let cord hang over the edge of the table or counter, or touch hot surfaces, including the stove.
9. Do not place on or near a hot gas or electric burner or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil, food, water or other hot liquids.
11. To disconnect, press the power button; then remove plug from wall outlet.
12. Do not use the appliance for other than its intended use.
13. Lift and open cover carefully to avoid scalding from escaping steam. Allow any excess water to drip into the cooker.
14. **CAUTION:** Risk of electrical shock. Cook only in the provided removable cooking pot.
16. This product produces large amounts of steam. Avoid reaching over the product when in operation. Do not place the appliance directly under cabinets when operating.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

SAVE THESE INSTRUCTIONS

No user-serviceable parts inside. A short cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord. An extension cord may be used with care; however, the marked electrical rating should be at least as great as the electrical rating of this appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

FOR HOUSEHOLD USE ONLY

To reduce the risk of electrical shock, this cord is equipped with a polarized plug, in which one prong is wider than the other. This plug is intended to fit into a polarized outlet only in one direction. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SPECIFICATIONS

Power Rating:	900 watts/120 volts
Capacity:	4 quarts
Cord Length:	42"
Model:	GMC-1010

PART NAMES



- A. Control Panel
- B. Digital Display
- C. Lid
- D. Lid Release
- E. Steam Vent (Includes Silicone Gasket)

- F. Handle
- G. Condensation Collector
- H. Cooking Pot
- I. Steam Tray
- J. Rice Paddle
- K. Measuring Cup (not shown)



MULTICOOKER FUNCTIONS

White Rice	Perfect white rice every time
Brown Rice	Amazingly cooks this whole grain
Sauté	Sautés garlic, onions, mushrooms, etc. prior to cooking or browns meat for more delicious slow cooking
Quinoa	Toasts, then cooks quinoa to bring out its delicious nutty flavor
Keep Warm	Keeps food warm for serving
Steam	Steams meat and vegetables for healthier cooking
Slow Cook	Works just like a digital slow cooker
Oatmeal	Easily cooks all varieties of oatmeal
Yogurt	Heats milk, cools it, tells you when to add culture
Delay Timer	Programs rice or oatmeal to be cooked in the future
± (Timer)	Adds or subtracts time for steam and delay time
Start	Begins the selected function
Power	Turns the machine on and off

BEFORE FIRST USE

1. Read all instructions and important safeguards.
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags. They can pose a risk to children.
4. Wash the Steam Vent, Cooking Pot and all accessories in warm, soapy water. Dry thoroughly before adding back to Multicooker.
DO NOT REMOVE LARGE SILICONE GASKET FROM LID.

NOTE:

There may be an odor or a bit of smoke that appears during your first use. This is from the manufacturing process and should dissipate quickly. We recommend filling the Cooking Pot with water to the “steam water line” and setting to steam for 10 minutes to quickly reduce the odor before first use.

HOW TO OPERATE

Use these steps for every function of the Multicooker.

1. Press the power cord into the base of the Multicooker securely. If it is not securely attached, it may disconnect while in operation. Plug the cord into an outlet.
2. Check that the Condensation Collector is attached. If it's not, snap into place. Check that the Steam Vent and Silicone Gasket are in place on the underside of the lid, as well.
3. Once the ingredients are all added to the Cooking Pot, put the Cooking Pot into the Multicooker.
4. Close the lid so it snaps securely shut.
5. Turn the cooker on by pressing the Power button. It will “beep”. Select one of the functions.

NOTE: This Multicooker simplifies its pot measurements compared to other cookers. The 4 quart line is the maximum cooking capacity.

HOW TO OPERATE...cont.

RICE & QUINOA COOKING

TIP: See page 14 for using the DELAY TIMER with these functions.

1. Measure out the rice or quinoa to be cooked using the included measuring cup. Cook between 2 and 10 cups of rice or quinoa. It will roughly double in volume once cooked.
2. Always rinse the rice or quinoa. This can be done directly in the cooking pot (by swirling water around and pouring it out) or you can use a mesh colander.
3. Put the rinsed rice or quinoa in the Cooking Pot.

RICE:

- A. Add water. There is a measurement chart on page 9 for reference.
- B. Close the Lid and turn the unit on by pressing POWER.
- C. Press the WHITE RICE, or BROWN RICE button. Cooking will not begin yet.
- D. Press the START button to begin cooking. The display will show a “chasing” pattern while it cooks.

QUINOA:

- A. DON'T ADD ANY WATER YET!
 - B. Turn on by pressing POWER.
 - C. Press the QUINOA button. Cooking will not begin yet.
 - D. Press the START button to begin toasting, the first step in the quinoa cooking process. The display will show HEAT during this phase.
 - E. Stir the quinoa continuously as it toasts.
 - F. Once the moisture has evaporated, the machine will “beep” and the display will change to ADD. It is now time to add the water.
 - G. Add water. There's a measurement chart on page 9.
 - H. Close the lid and press the START button to begin cooking. The digital display will show a “chasing” pattern.
4. The digital display will countdown the final 10 minutes of cook time.
 5. When your rice or quinoa is ready, the Multicooker will “beep” and automatically switch to KEEP WARM. The display will start counting up in minutes how long it has been on KEEP WARM. Don't keep rice or quinoa on KEEP WARM longer than 12 hours.
 6. After the rice or quinoa is removed, turn the machine off by pressing the POWER button. Unplug it.

HOW TO OPERATE...cont.

TIP: Whether you're cooking white rice, brown rice or quinoa, the water used should be the same. Use one cup of water for every cup of rice or quinoa, then top with an additional half-cup of water.

RICE AND QUINOA MEASUREMENTS & COOKING TIMES

Cups: Uncooked Grain	Cups: Water	White Rice	Brown Rice	Quinoa
2	2-1/2	27-29	41-44	28-31
3	3-1/2	29-32	43-47	30-34
4	4-1/2	31-35	46-49	34-37
5	5-1/2	33-37	48-51	36-40
6	6-1/2	34-37	52-56	42-46
7	7-1/2	36-40	55-60	45-50
8	8-1/2	37-41	57-62	47-51
9	9-1/2	38-42	59-63	49-53
10	10-1/2	39-43	62-65	50-54

TIP: Use broth instead of water for extra flavor.

Note: Cups above are in reference to the included measuring cup. Rice or Quinoa will roughly double in volume when cooked.

SAUTÉING

1. Add food to be sautéed to the Cooking Pot. Turn the unit on by pressing POWER.
2. Press the SAUTÉ button. Cooking will not begin yet.
3. Press the START button. The display will show a “chasing” pattern as it cooks.
4. Use the included paddle or a similar spatula (that's safe for use on nonstick coating) to stir the food while sautéing.
5. When sauteing is complete, turn the Multicooker off by pressing the POWER button. Unplug it.

HOW TO OPERATE...cont.

STEAMING:

1. Fill the Cooking Pot with water to the "Steam Water Line."
2. Add food into the Steam Tray.
NOTE: PORTIONS MUST FIT COMPLETELY IN STEAM TRAY.
3. Put the Cooking Pot into the machine. Set the Steam Tray into the Cooking Pot (it rests at the top).
4. Close the lid. Turn the unit on by pressing POWER. Press the STEAM button. It won't start cooking yet.
5. The digital display will show a flashing "0:10" for ten minutes of steam time. Adjust the time up (+) and down (-) based on the recipe. It won't start counting down until water boils, so it's the real time for steaming versus a general countdown.
Reference the STEAMING SUGGESTIONS charts below.
6. When the steaming time is set, press the START button to begin steaming. The display will stop flashing.
7. Once the water reaches a boil, the display will countdown the cooking time.
8. When the cooking time has elapsed, the Multicooker will "beep" and switch to KEEP WARM. The display will start counting up in minutes how long KEEP WARM has been on.
9. Remove the food as soon as possible and serve. Turn off the Multicooker by pressing the POWER button and unplug it.

STEAMING SUGGESTIONS: VEGETABLES (Portions must fit completely in Steam Tray)

Food	Time	Food	Time
Asparagus	7-13 min	Peas	2-4 min.
Broccoli	5-10 min.	Potatoes	15-20 min.
Carrots	7-10 min.	Spinach	3-5 min.
Celery	4-9 min.	Sw. Potatoes	8-12 min.
Corn on Cob	7-10 min.	Swiss Chard	3-5 min.
Kale	4-7 min.	Zucchini	5-8 min.

HOW TO OPERATE...cont.

STEAMING SUGGESTIONS: MEAT (Portions must fit completely in Steam Tray)

Meat	Cook Time	Safe Temp.
Beef	25-30 min.	160°F
Chicken	20-25 min.	165°F
Fish	15-20 min.	140°F
Pork	20-25 min.	160°F

SLOW COOKING

1. Add your food to the Cooking Pot. Do not fill past the 4 quart line of the pot.
2. Turn your Multicooker on by pressing POWER. Press the SLOW COOK button. It won't start cooking yet. A flashing "8:00" will show on the screen for the low setting.
3. Toggle between the low (8 hours), medium (6 hours) and high (4 hours) settings by pressing the SLOW COOK button.

Note: Slow cook times are specially programmed to slowly increase in temperature to the simmer point over the set time.
For best results when slow cooking meat, we recommend using low.

4. Press the START button to begin cooking. The cooker will "beep" and the display will turn solid.
5. The Multicooker will countdown the cooking time.
6. When the cooking time is finished, the Multicooker will "beep" and automatically switch to KEEP WARM. The display will start counting up in minutes how long it has been on KEEP WARM.
7. When ready to remove food, turn the Multicooker off by pressing the POWER button and unplug it.

HOW TO OPERATE...cont.

OATMEAL:

Tip: Add oats and water at night and set the DELAY TIMER to have oatmeal ready in the morning. See page 14 for more instructions.

1. Using the included measuring cup, add between 2 and 8 cups of oatmeal to the Cooking Pot.
2. Add water to the Cooking Pot. Follow the package instructions on your oatmeal for suggested water to oatmeal ratio. Use the provided measuring cup to measure oats and water.
3. Turn the unit on by pressing POWER. Press the OATMEAL button. It won't start cooking yet.
4. Press the START button to begin cooking. The cooker will "beep" and the display will change to its "chasing" pattern to show it is cooking.
5. The display will countdown the final 10 minutes before the oatmeal is done.
6. When oatmeal is ready, the cooker will "beep" and automatically switch to KEEP WARM. The display will count KEEP WARM time in minutes. Do not keep oatmeal warm longer than 3-5 hours.
7. When done serving, turn the Multicooker off by pressing the POWER button. Unplug it.

YOGURT:

1. Fill the Cooking Pot with milk, between the 1 quart and 4 quart lines.

Tip: Whole milk is the best for making yogurt, due to the fat content. (2%, 1% and skim milk will create a runnier yogurt.)

2. Turn the unit on by pressing POWER. Press the YOGURT button. It won't start cooking yet.
3. Press the START button. The Multicooker will "beep" and the display will now show "heat." This is the first stage of making yogurt, heating the milk.
4. Once the milk has reached the optimal heating temperature, the Multicooker will hold it there for 10 minutes.
5. After the milk is done heating, the Multicooker will "beep". The display will change to "cool" and the milk will begin to cool. To speed cooling, open the lid.

HOW TO OPERATE...cont.

6. Once the milk has properly cooled, the machine will "beep" and the display will show "add." It is now time to add the yogurt culture. The machine will continue to "beep" until the culture is added.
7. The easiest way to add live yogurt culture is by mixing in a tablespoon per quart of store-bought or previously made yogurt. Yogurt culture (available at health food stores) may also be used. Follow manufacturer's instructions for proper ratio.

Tip: To better distribute the culture, transfer a small amount of milk from the cooking pot to a bowl. Mix the culture in with the milk in the bowl, then pour it back into the cooking pot. Stir in thoroughly to ensure even distribution.

8. Once the culture has been added, close the lid and press the YOGURT button. The display will now flash "8:00" for eight hours of cooking time.
9. Adjust the cooking time with the + and – buttons, from 8 to 12 hours.

Tip: The longer yogurt cooks, the thicker and more tart it will become.

10. Once you select the desired time, press the START button to begin cooking. The display will countdown the cooking time.
11. After the selected time has elapsed, the Multicooker will "beep" and stop heating. The digital display will show "done." The Multicooker will continue to "beep" until it is shut off.
12. Remove yogurt from the Multicooker. Stir vigorously. Pour into containers. Glass jars are ideal, preferably fresh from the dishwasher. Cover and refrigerate yogurt for 8 hours.
13. Turn off the Multicooker by pressing the POWER button. Unplug it.

Tip: To make Greek-style yogurt, pour the yogurt into a cheesecloth-lined colander set over a bowl. Place it in the refrigerator and allow it to drain for eight hours.

HOW TO OPERATE...cont.

DELAY TIMER

The Delay Timer is intended for use with the WHITE RICE, BROWN RICE and OATMEAL functions.

1. Press the POWER button.
2. Press the DELAY TIMER button. The display will show a flashing "2:00" or 2 hours of delayed cook time. This means food will BE READY 2 hours from now.
3. Adjust the DELAY TIMER between 2 and 15 hours with the + and - buttons.
4. Once the desired time is displayed, press the function's button then press START.
5. The Multicooker will not cook right away. It will be done when the indicated time has elapsed.

Tip: To cook quinoa with the DELAY TIMER, use the WHITE RICE function. While it will be not toasted, the quinoa will be cooked when needed.

CLEANING & CARE

Be sure to allow the Multicooker and all parts to cool completely before cleaning.

1. Remove the Steam Vent by twisting it to the left. Clean the Silicone Gasket carefully, and make sure it is reassembled and installed prior to next use.

NOTE: DO NOT REMOVE THE LARGE SILICONE GASKET FROM LID.

2. Remove the Condensation Collector. Discard any water and rinse thoroughly.
3. Wash the Cooking Pot, Condensation Collector, Steam Vent and all accessories in warm, soapy water. These items are also dishwasher safe. All but the Cooking Pot should be washed in top rack only.

Note: Do not use harsh, abrasive cleaners, scouring pads or products not intended for use on nonstick surfaces.

4. Wipe the Multicooker Lid and body with a clean, damp cloth.
5. Dry all pieces thoroughly before reassembly.

Warning: DO NOT IMMERSE THE MULTICOOKER BODY, LID OR CORD OR PLUG-IN IN WATER OR ANY OTHER LIQUID.

TROUBLESHOOTING

Problem	Solution
My Multicooker won't turn on.	Often caused by power cord becoming loose or detached from the Multicooker.
My Multicooker turned off in the middle of cooking and won't turn back on.	Remove the cord from the Multicooker and plug back in firmly. It should seat solidly in the plug.
I can't get the smell of a previous meal out of my Multicooker.	Mix a cup of water and 1/2 cup of lemon juice to your cooking pot. Set to STEAM for 10 minutes. Allow it to cool and clean the pot with soap and water, wipe down the inner lid with a soapy sponge and clean off.
My Multicooker screen reads E followed by a number. It doesn't seem to be working.	Contact Customer Service for further instructions: 800-544-1590

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.
THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Customer Service
1.800.544.1590

8 am to Midnight, Monday through Friday



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