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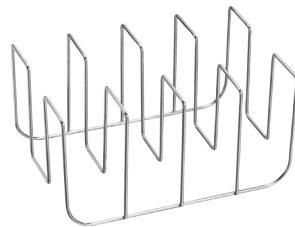
Temperature Probe

Lets you cook food to your selected temperature in the program mode and senses the water temperature in the sous vide mode.



Removable Stainless Steel Tri-Ply Vessel

Works on any cooktop including induction and is oven and dishwasher safe.



Removable Sous Vide Rack

Fits multiple sous vide bags and is dishwasher safe.



Please visit wolfgourmet.com/registration to register your product

Thank you for your purchase of the Wolf Gourmet® Multi-Function Cooker. We look forward to being part of your kitchen for years to come. Wolf® is a third-generation, family-owned company that has a personal stake in the preparation of your food. Wolf built its business and reputation on helping home cooks achieve the best results possible. With Wolf Gourmet's precise control and the tips found in this guide, the dish you envision will be the dish you serve.











MULTI-FUNCTION COOKER
QUICK TIPS GUIDE

MULTI-FUNCTION COOKER

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The Multi-Function Cooker features intuitive modes dedicated to slow cooking, along with specialized functions for Sauté/Sear, Sous Vide, and Rice. Use this chart to help you select the best cooking function to fit your schedule and for every type of food.

	SLOW COOKING FUNCTIONS:					SPECIALIZED COOKING FUNCTIONS:		
	MANUAL	MEAL TIMER	1 PROGRAM	1 PROGRAM WITH PROBE	2 PROGRAMS	SAUTÉ/SEAR	SOUS VIDE	RICE
Description	 Cook on your choice of low, medium, or high heat for up to 24 hours	 Set the number of cooking hours based on when you want to serve the meal	 Set one heat and time setting within the same cooking session	 Insert probe into food and select the desired end temperature	 Set two different heat and time settings within the same cooking session	 Sauté vegetables, brown meat before slow cooking, or sear foods after sous vide cooking	 Cook food to an exact desired temperature using a water bath	 Choose "Rice 1" for white or "Rice 2" for brown
Best Use For	Traditional slow cooker recipes, food that you plan to monitor as it cooks, or food that benefits from a long cooking time	Takes the guesswork out of which heat setting to choose and helps prevent overcooking when you can't be home to turn off the slow cooker	Recipes that require a specific heat setting and cooking time	Foods that should be cooked to a precise temperature, such as chicken, and certain cuts of pork and beef	Anytime you want to start cooking at one heat setting and switch to another later or need to adapt a recipe to fit your schedule	Recipes that specify sautéing or searing ingredients, or anytime you want to add an extra layer of flavor to your dish	Steak, fish, vegetables, eggs, or any food that you want to cook gently and evenly throughout	When you need 4-18 cups of rice, but don't have extra space on the stovetop to prepare it
User chooses Heat Setting	■		■	■	■	■		
User chooses Time		■	■		■			
User chooses Temperature				■			■	
Shifts to Warm at end of cycle		■	■	■	■			■