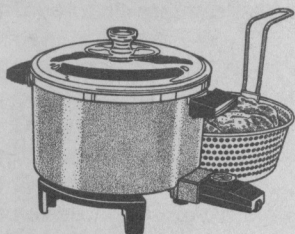




# CHEF'S POT™/STOCKER™

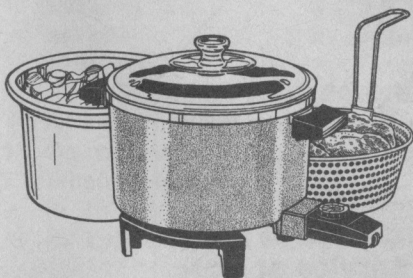
Fully Immersible Multi-Cooker/Slow Cooker



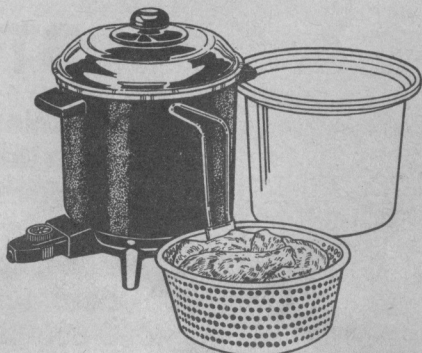
Model/Modèle/Modelo:  
2200



Model/Modèle/Modelo:  
2300, 2301 & 2305



Model/Modèle/Modelo: 2250



Model/Modèle/Modelo:  
2350, 2355 & 2356

**INSTRUCTIONS FOR USE AND CARE**  
**INSTRUCTIONS POUR L'UTILISATION ET L'ENTRETIEN**  
**INSTRUCCIONES PARA EL USO Y CUIDADO**

## CONTENTS/MATIÈRES/CONTENIDOS

### ENGLISH

Important Safeguards	3
Dazey Multi-Cooker Parts	4
Before Using Your Dazey Multi-Cooker For The First Time	5
Full One Year Warranty	22
Warranty Registration	23

### LE FRANCAIS

Mesures Importantes de Protection	8
Pièces du Multi-Cooker Dazey	9
Avant D'utiliser Votre Multi-Cooker Dazey Pour La Première Foie	10
Garantie Totale D'un An	22
Carte D'enregistrement De La Garantie	23

### ESPAÑOL

Importantes Medidas De Seguridad	14
Repuestos Para Dazey Multi-Cooker	15
Antes De Usar Su Multi-Cooker Dazey Por Primera Vez	16
Garantía De Un Año Completo	22
Tarjeta De Registro De Garantía	23

**STOP!**

**If you are missing parts, your  
appliance does not work or  
you have questions regarding  
this appliance DO NOT return  
to store, contact Dazey®  
Customer Service at  
800-800-8833 for help.  
Thank you.**

# IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Do not touch hot surfaces. Use hot pads or pot holders when touching handles or knobs.
3. To protect against electrical shock, do not immerse cord and probe unit in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from wall outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments, not recommended by Dazey Corporation, may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach probe to appliance first, then plug cord into wall outlet. To disconnect, turn temperature control to "OFF", unplug from wall outlet and then remove probe from appliance.
13. Do not use for other than intended use.
14. When popping corn, do not leave appliance unattended when plugged in. To avoid overheating, add corn and oil before operating.
15. Be sure handles are properly assembled to basket. (See detailed assembly instructions.)
16. Periodically check to be sure that the handles and base have not loosened. If necessary, using the appropriate tool, tighten them. **CAUTION:** to avoid stripping screws or nuts, or cracking the handles or base, DO NOT OVERTIGHTEN.

## SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

## FOR HOUSEHOLD USE ONLY

**To Service:** If this appliance has been dropped or damaged in any way, return it to an authorized service facility for examination and repair.

**This appliance has no user serviceable parts.**

**NOTE:** Always keep cord unplugged from wall outlet when not in use.

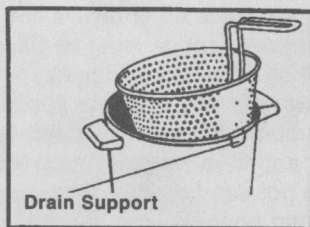
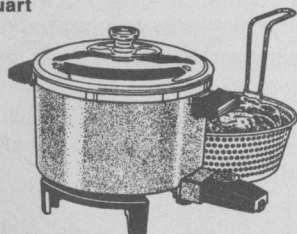
### DAZEY® MULTI-COOKER PARTS:

- 6 Quart pot (Models 2200, 2250 only)
- 8 Quart pot (Models 2300, 2301, 2305, 2350, 2355, 2356 only)
- Fry Basket
- Temperature Control
- Rice Basket (Model 2300 only)
- Domed Glass Lid (Models 2300, 2305, 2355, 2356 only)
- Flat Glass Lid (Models 2200, 2250, 2301, 2350 only)
- 6 Quart Crockery Liner (Models 2350, 2355 only)
- 4 Quart Crockery Liner (Model 2250 only)
- Rice Basket, Vegetable Basket, Tongs & Spoon (Models 2356 only)

### DAZEY® CHEF'S POT™/STOCKER™/MULTI-COOKERS

- 1400 watts
- Fully immersible, dishwasher safe.
- Dazite non-stick coated inside and out

6 Quart



**NOTE:** Check handles and base of your pot periodically for looseness. Retighten handles with a Phillips screwdriver or a Torx T-20. Retighten base with a 1/4" socket wrench or slotted screwdriver.

**CAUTION:** Overtightening can result in stripping of screws or cracking of handles and base.



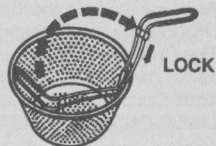
## BEFORE USING YOUR DAZEY® MULTI-COOKER FOR THE FIRST TIME:

- Wash with warm, soapy water.
- DRY COMPLETELY before attaching probe.
- NEVER submerge probe in water or other liquid.
- Use caution when wiping spills or food from probe.
- Use only Teflon coated, plastic or wooden utensils.
- To attach fry basket handle, move slide back, squeeze handle frame, and slip prongs into fry basket. To lock basket handle, move slide TOWARD the basket.

Chef'sPot/  
Stocker



**A short detachable power supply cord is provided to reduce the risks resulting from entanglement or tripping over a longer cord. DO NOT USE AN EXTENSION CORD WHEN DEEP FRYING.**

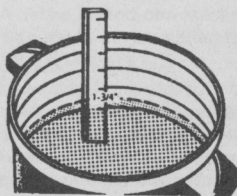


If an extension cord is used, the marked electrical rating of the detachable power supply cord or extension cord must be at least as great as the electrical rating of the appliance. Arrange the longer cord so it will not drape over the countertop or tabletop where it can be pulled by children or tripped over.

**NOTE: This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.**

### DEEP FRYING

- Do not use lid when deep frying.
- Fill pot with oil or shortening to oil level indicator.
- Use only oils or shortenings with a high smoking point, such as vegetable oil or all purpose shortening. Do not use olive oil, butter or margarine as they break down and smoke easily.
- Set temperature control probe to 400°- Auto Fry setting.
- Preheat until the light goes out.
- Be sure fry basket handle is securely fastened.
- Dry wet or moist foods to help prevent splattering and foaming.
- Place uniform sized pieces of food on bottom of fry basket so they will brown evenly and cook simultaneously.



**FILL TO OIL LINE  
OR TOP OF INDICATOR RIB**

### STEAMING

#### **Vegetables:**

Add 2/3 cup water to the Dazey Multi-Cooker. Place fry basket, without handle, in pot. Place prepared vegetables in basket and cover. Set temperature to 250°, wait 2 minutes or until steam forms on lid. Turn temperature control to SIMMER or until light goes out. Attach handle to basket. Lift basket and drain by attaching to rim of pot.

Removing lid while steaming will extend steaming time. If different vegetables are fixed together, select those that require about the same amount of steaming time.

- CAUTION: Tilt lid away from you when removing, the steam will be hot.

## SLOW COOKING

- Set Crockery Liner in the Dazey Multi-Cooker, fill with food, cover and turn temperature control to 275°-300°. (Do not use a lower setting than 275°. Lower temperature settings are used only when cooking without the liner.)
- Always cook food at least the minimum time recommended by the recipe. After the minimum time, an extra hour makes very little difference in slow cooking. Meat should always be checked to determine doneness.
- Always keep the lid on during the entire cooking time. Lifting the lid reduces the temperature and extends cooking time.
- Always heat both the Crockery Liner and the Pot at the same time.
- NEVER use the Crockery Liner for frying.
- The Crockery Liner should not be exposed to sudden temperature changes. Allow to cool completely before cleaning.
- **Your Crockery Liner should be heated ONLY in the Dazey Multi-Cooker. DO NOT HEAT LINER ON THE STOVETOP OR IT MIGHT SHATTER!**

## BLANCHING

Fill Dazey Multi-Cooker with water to cover food. Set temperature control to 250° and bring to a full, rolling boil. Attach handle to fry/steam basket. Place prepared vegetables into basket and lower into boiling water. Blanch vegetables only until they are heated and slightly wilted.

After blanching, remove vegetables from boiling water and drain. Then submerge vegetables in ice water until they are completely cold. Drain again and prepare for freezing using the Dazey Seal-A-Meal and Seal-A-Meal Boilable Pouches or Rolls in convenient portion sizes.

## PERFECT PASTA

Add pasta manufacturer's recommended quantities of water, oil and salt to the Dazey Multi-Cooker. Set temperature control to 250° and bring water to a full, rolling boil. Using handle, lower empty fry basket into boiling water. Add pasta and cook uncovered to desired doneness. Lift basket, attach handle to rim of pot and drain.

## BAKING

Baking potatoes in the Dazey Multi-Cooker is easy. Wash and dry potatoes, the wrap them in aluminum foil. Set foil wrapped potatoes in Multi-Cooker. (If desired, remove handle from fry basket, set fry basket in Multi-Cooker and fill with foil wrapped potatoes.) Set temperature control to 325°-350°. Cover and bake for 1 and 1/2 hours or until done.

## STEWING AND SIMMERING

For simmering soups, sauces, stews, chowders and chili, fill the Dazey Multi-Cooker no higher than 1 1/2" from the top. Set the temperature to 200°. Cover and cook. Dazey Multi-Cooker may be left in use up to 10 hours.

## STOCKS

Stocks are rich broths that are key to making soups, sauces and gravies. The term "stock" is often used interchangeably with "broth". The following chart illustrates the four basic types and provides creative suggestions.

## PREPARING A STOCK WITH THE 8-QUART MULTI-COOKER

Type	Basic Ingredients	Creative Suggestions
Brown	Beef Lamb	Always brown meat and bones in fat until quite brown. Set Dazey STOCKER at 300° and add 2-4 tablespoons vegetable oil. Brown meat; drain and discard fat. Do not use smoked, cured or corned meat. Simmer Brown Stock several hours for best flavor, generally 5-10 hours.
White	Chicken Turkey Veal	Do not brown meat. Do not use smoked or cured meat. Simmer White Stock several hours for best flavor, generally 5-10 hours.
Fish	Fish or fish parts	Do not use strong flavored fish, such as Skate, Mullet or Mackerel. Distinctly flavored fish should only be used for special purposes. For example, Salmon Stock will have a very distinctive taste and should only be used for Salmon casseroles. Select bony or skeletal pieces. Fish heads work well. Simmer fish stock 30-60 minutes.
Vegetable	Vegetables	Do not use Cabbage or Turnips as they are strongly flavored. Simmer vegetable stock 30-60 minutes.

### BRAISING AND BROWNING MEATS AND FISH

Set the temperature to 300°. Add a small amount of cooking oil, butter or margarine to the Multi-Cooker. Brown meat or fish on all sides. When browning is complete, remove meat and carefully drain fat or continue with your recipe.

### TESTING FOOD FOR DONENESS

Always cook food until it is fully done. Pierce vegetables and fruits with a fork to determine if they are tender and cooked. **When cooking meats, the most accurate method of determining doneness is to check the meat temperature with a meat thermometer.** Insert the thermometer into the thickest portion of the meat, not touching a bone or resting in fat. With poultry, insert the thermometer into the meaty portion of the breast or thigh. Check to be sure that the meat has reached the proper temperature.

<b>Beef:</b>	Rare	140°	*These temperatures are only for tender cuts of meat that are roasted or broiled. Cuts such as steaks, ribs or roasts can be cooked to rare or medium stages.
	Medium	160°	
	Well	170°	
<b>Pork:</b>		170°	Less tender cuts of meat, such as rump roast or pot roast should always be cooked until the meat reaches 170°. This temperature will ensure that less tender cuts of meat are fully cooked and tender.
<b>Poultry:</b>	Turkey	185°	
	Whole Chicken Chicken Parts	180° 170°	

**NOTE:** Always allow plenty of cooking time. Continue cooking meat until a meat thermometer registers above the recommended temperature. Never partially cook meat or interrupt the cooking period.

## USE THIS FORM TO ORDER REPLACEMENT PARTS AND ACCESSORIES FOR YOUR DAZEY® MULTI-COOKER

ACCESSORIES	COST	QUANTITY	TOTAL
<b>ACCESSORIES FOR 6QT. UNITS ONLY</b>			
4 QT. Crockery Liner	\$14.98		
Glass Lid	\$4.00		
<b>ACCESSORIES FOR 8QT. UNITS ONLY</b>			
6 QT. Crockery Liner	\$15.98		
7 QT. Colander	\$9.99		
Glass Lid	\$5.00		
30 Minute Countdown Timer Probe	\$12.98		
<b>ACCESSORIES FOR 6QT. &amp; 8QT. UNITS</b>			
Cooker/Fryer Probe	\$7.98		
Rice Basket	\$9.98		
Vegetable Basket	\$9.98		
Fry Basket with Handle	\$6.25		



**TURN YOUR MULTI-COOKER INTO A PASTA COOKER**

7 QT. Colander & 30-minute countdown timer turn your Multi-Cooker into a Pasta Cooker. With this specially designed colander, you can make perfect pasta, effortlessly, every time.

Sub-Total \_\_\_\_\_  
 KS Residents Add 6.5% Sales Tax \_\_\_\_\_  
 Total \_\_\_\_\_

Method of Payment:  
 Check or Money Order  
 (Sorry, no C.O.D.'s)

Charge To:       Master Card       Visa

Account #:     

Expiration Date:       /  /

\_\_\_\_\_  
 Signature Required For Charge Order

**Mail Payment To:**  
**DAZEY CORP.**  
**One Dazey Circle**  
**New Century, KS**  
**66031, U.S.A.**

**Ship To:** \_\_\_\_\_

**Name:** \_\_\_\_\_

**Street Address:** \_\_\_\_\_

**City/State/Zip:** \_\_\_\_\_

### FULL ONE (1) YEAR WARRANTY

Your **Dazey** appliance is warranted for one (1) year from date of purchase against all defects in material and workmanship. Should your **Dazey** appliance prove defective within one (1) year from date of purchase, return it to the Dazey dealer from whom it was purchased for repair, or replacement, without charge to you. If it is inconvenient for you to return the appliance to the dealer from whom it was purchased, or if you do not receive a satisfactory adjustment, ship the appliance, prepaid, along with proof of purchase **To Dazey Corporation, One Dazey Circle, New Century, KS 66031** for repair, or replacement, without charge. Please package your appliance carefully to avoid damage in transit. **This warranty applies to household (non-commercial) usage.** Also, this warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

### GARANTIE TOTALE D'UN AN

Votre appareil **Dazey** est garanti 1(un) an à partir de la date de l'achat, contre tout défaut de matière et de fabrication. Si l'appareil **Dazey** se révèle défectueux pendant cette période d'1 (un) an à partir de la date de l'achat, rapportez-le au marchand d'appareils **Dazey** auquel il a été acheté, pour qu'il soit ré réparé ou remplacé, sans frais. S'il n'est pas commode de rapporter l'appareil au marchand auquel il a été acheté, ou si vous n'obtenez pas satisfaction, renvoyez l'appareil en port payé, accompagné de la preuve d'achat, à **Dazey Corporation, One Dazey Circle, New Century, KS 66031, U.S.A.** pour réparation ou remplacement, sans frais. Veuillez emballer l'appareil soigneusement pour qu'il ne soit pas abîmé pendant le transport. **Cette garantie s'applique en cas d'usage domestique (non commercial) seulement.** Cette garantie vous donne certains droits légaux précis mais vous pouvez également avoir d'autres droits qui varient selon la province ou l'état où vous vivez.

### GARANTÍA DE UN AÑO COMPLETO

Este aparato está garantizado por un año desde la fecha de su compra, contra todos los defectos de los materiales y de la obra de mano. Si su aparato saliese defectuoso dentro del tiempo especificado de un año desde la fecha de su compra, regréselo a la agencia de donde fue comprado para que sea reparado o reemplazado, sin costo alguno a usted. Si no es conveniente para usted regresarlo a la agencia de donde lo compro, o si usted no recibe un ajuste satisfactorio, envíe el aparato, pagado por adelantado, con un recibo de compras a esta dirección: **Dazey Corporation, One Dazey Circle, New Century, KS 66031, U.S.A.** Allí será reparado o reemplazado sin costo alguno. Por favor empaque su aparato cuidadosamente para evitar daños en el viaje. **Esta garantía se aplica a uso doméstico (No comercial).** Además, esta garantía le da derechos civiles específicos, y usted también puede tener otros derechos los cuales varían de estado a estado.

**Warranty Registration Card**  
**Carte D'enregistrement de la Garantie**  
**Tarjeta de Registro de Garantia**

Please register your warranty  
Veuillez enregistrer votre garantie.  
Por Favor Registre su Garantia

Mail to:/Envoyez a:/ Envie a:  
Dazey Corporation  
One Dazey Circle  
New Century, KS 66031 U.S.A.

Model: 2200 2300 2301 2305  
Modele:2250 2355 2356 2350  
Modelo:

Registration is optional. To help Dazey serve you, please complete the questions below regarding the purchase of your Dazey Multi-Cooker.

L'enregistrement est facultatif. Afin d'aider Dazey a vous servir, priere de repondre aux questions ci-dessus concernant l'achat de votre Multi-Cooker.

El registro es opcional. Para ayudar a que Dazey le sirva mejor, por favor complete las preguntas en referencia a la compra de su Dazey Multi-Cooker.

Name/Nom/Nombre \_\_\_\_\_  
Address/Adresse/Direccion \_\_\_\_\_  
City/Ville/Ciudad \_\_\_\_\_  
State/Etat/Prov./Estado \_\_\_\_\_  
Zip/Code Postal/Codigo \_\_\_\_\_  
Phone/Téléphoner/Telefonee \_\_\_\_\_  
Store Name/Nom du magasin/Nombre de la tienda \_\_\_\_\_  
Location/Endroit \_\_\_\_\_  
Date Purchased/Date d'achat/Fecha de Compra \_\_\_\_\_  
Month/Mois/Mes \_\_\_\_\_ Year/Anne/Ano \_\_\_\_\_

A. Type of store where purchased/Type de magasin/Tipo de tienda

- Dept./Rayon/Depto.      Drug/Pharmacie/Farmacia  
Discount/Escompte/Descuento  
Other/Autre/Otra o Gift/Epicerie/Regalo

B. Your age/Votre age /Su edad       12-20       21-35       36-50       50+

C. Male/Homme/Hombre      Female/Femme/Mujer

D. Family Income/Revenu familial/Entradas economicas familiares

- \$20,000 USD      \$20,000-\$34,999 USD  
\$35,000-\$49,999 USD      \$50,000 + USD



### **IMPORTANT ENVIRONMENTAL NOTICE**

YOU MAY NOTICE A "BLUSH" AROUND THE BOTTOM OF YOUR APPLIANCE. THIS IS THE "IMAGE" OF THE HEATING ELEMENT. IT IS NOT A DEFECT AND DOES NOT AFFECT THE NON-STICK COATING FEATURE OF YOUR APPLIANCE. DAZITE™ NON-STICK COATING IS SPECIALLY FORMULATED TO BE ENVIRONMENTALLY SAFE, DURABLE AND LONG-LASTING.

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### **AVIS ENVIRONNEMENTAL IMPORTANT**

VOUS POUVEZ REMARQUER UNE «OPALESCENCE» AUTOUR DU BAS DE VOTRE APPAREIL. IL S'AGIT DE «L'IMAGE» DE L'ÉLÉMENT DE CHAUFFAGE. CE N'EST PAS UNE DÉFECTUOSITÉ ET N'AFFECTE PAS LE REVÊTEMENT ANTI-ADHÉSIF DE VOTRE APPAREIL. LE REVÊTEMENT ANTI-ADHÉRENT DAZITEMC EST SPÉCIALEMENT FORMULÉ POUR ÊTRE SAIN POUR L'ENVIRONNEMENT, ET ÊTRE DURABLE ET RÉSISTANT.

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### **IMPORTANTE AVISO ECOLOGICO**

PUEDE HABER NOTADO UN "ENROJECIMIENTO" ALREDEDOR DEL FONDO DE SU ARTEFACTO. ESTA ES LA "IMAGEN" DEL ELEMENTO DE CALEFACCION. NO ES UN DEFECTO Y NO AFECTA LA CARACTERISTICA DE RECUBRIMIENTO DE SU ARTEFACTO DAZITEMR PARA QUE NO SE PEGUEN LOS ALIMENTOS. ESTE RECUBRIMIENTO HA SIDO ESPECIALMENTE FORMULADO PARA SER SEGURO AL MEDIO AMBIENTE Y DE LARGA DURACION.

**THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE IN PREPARATION OF FOOD ONLY. DO NOT USE TO HEAT CHEMICALS OR ANY OTHER NON-FOOD MATERIAL**

**CE PRODUIT EST DESTINÉ À L'USAGE MÉNAGER POUR LA PRÉPARATION D'ALIMENTS SEULEMENT. NE PAS UTILISER POUR RÉCHAUFFER DES PRODUITS CHIMIQUES OU TOUTE AUTRE SUBSTANCE NON ALIMENTAIRE.**

**ESTE PRODUCTO HA SIDO DISEÑADO SOLO PARA SU USO DOMESTICO EN LA PREPARACION DE ALIMENTOS. NO LO USE PARA CALENTAR PRODUCTOS QUIMICOS NI NINGUN OTRO MATERIAL NO ALIMENTICIO.**



**DAZEY CORPORATION**  
One Dazey Circle  
New Century, Ks  
66031, U.S.A