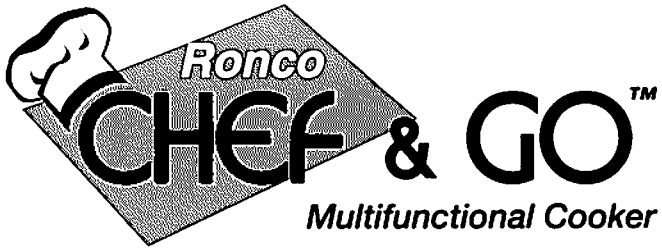
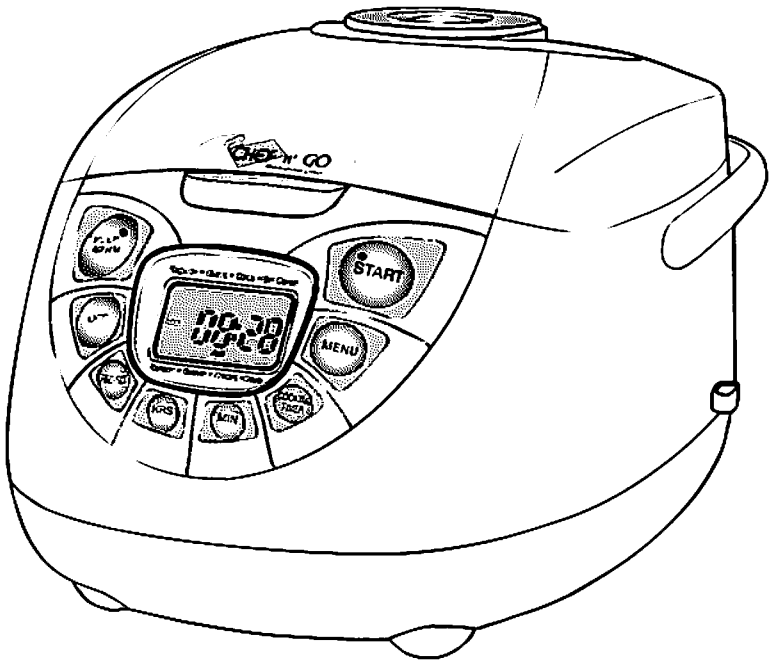


Ronco™



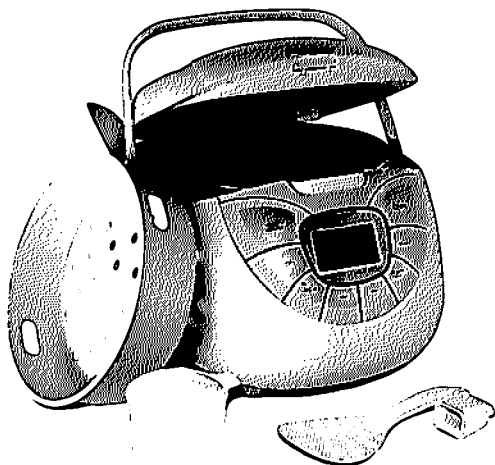
Complete Instructional Guide



WELCOME TO YOUR NEW CHEF & GO

CHEF & GO Features

The CHEF & GO is the newest Ronco "Set it and Forget It" Kitchen Wonder. The CHEF & GO is a sturdy yet lightweight kitchen appliance that is designed to make cooking, entertaining, and everyday living easier and more convenient. The CHEF & GO is automatic and worry free because it is designed with a special microchip technology that not only cooks with steam to lock in flavor, but also cooks with a sensor so that each meal cooks perfectly every time.



The machine is designed so that you can set your recipe by each cooking mode and go about your daily living whether it is running errands, working, carpooling or after-school activities. Just "Set It and Forget it" and know that you'll have your meal ready when you return.

The CHEF & GO is also portable unlike any other cooking machine out there today. The portability of this machine allows you to bring your cooked meal, appetizer, dessert, or any special recipe to a football game, tailgating party, soccer practice, potluck, church function or even just to work because you just want to have a delicious cooked meal. Some people even cook at work since it is so easy to carry, they simply put the ingredients inside the CHEF & GO and cook during lunch hour so they can bring the meal to family or friends after they leave work. And, when you have a special occasion or holiday function, you can use the CHEF & GO as an extra cooking device when preparing for the family, and just bring the appetizer or gourmet dish to the party.

The CHEF & GO will change your life because it is easy to cook with and even easier to clean up when you're done! Imagine not having to take out a pot or pan and having a completely cooked meal or special birthday cake done with no mess!

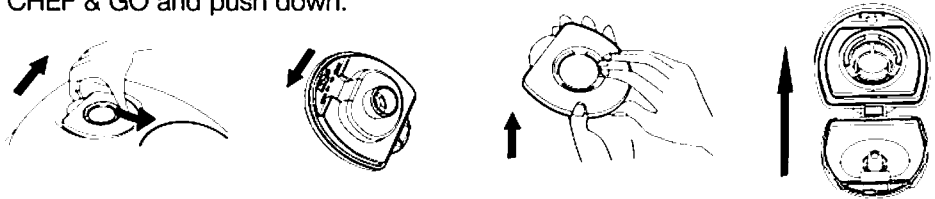
At Ronco our goal is to improve the quality of your life, and the CHEF & GO was carefully designed to make everyday more enjoyable for you.

HOW TO CLEAN AND MAINTAIN YOUR CHEF & GO

After cooking, it is advisable to clean the CHEF & GO as well as the spatula and spoon to remove leftover food and odors. Always remember to unplug the CHEF & GO before cleaning. Use a damp sponge (non-abrasive) and a mild dish washing soap.

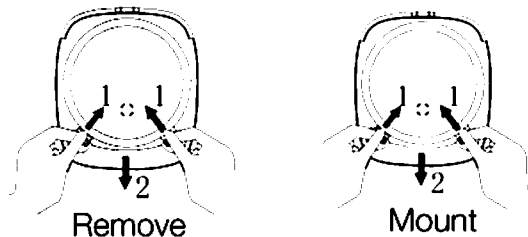
The Steam Valve

Remove the steam valve from the unit by lifting, using the lip on the valve and twisting up. On the back of the valve is a switch, move the switch to the open position which will allow you to open the valve for cleaning. Insert the steam valve back into the upper lid with the hinge of the steam valve toward the rear of the CHEF & GO and push down.



The Inner Lid Steam Seal

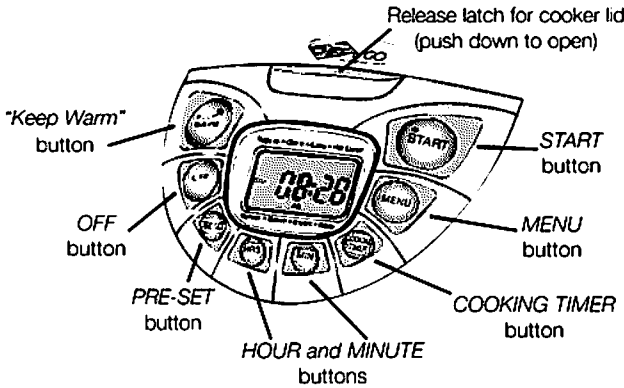
Gently remove the inner lid's circular steam seal (do not twist or pull). Once it has been removed, clean it in warm soapy water. You can also place this in the dishwasher as it is dishwasher safe. Once dry, put the steam seal back into the groove, adjusting it until correctly positioned. To reassemble, align the base with the lid making sure that the two hinges are correctly positioned. The two pieces should snap right into place. Move the hinges back toward the lid into the closed position until you hear it click. This will connect the two pieces.



The Accessories

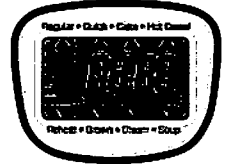
All of your accessories are dishwasher safe. To hand wash the Bowl Gripper, Egg Poacher, Silicone Muffin molds, and Ronco's famous Chef Knife; simply place in your dishwasher or clean with a mild dish soap, sponge and water and dry thoroughly before using again in the CHEF & GO. All of the additional accessories such as the Extendable Colander, Slotted Spoon, Silicone Wisk, Silicone Ladle, Silicone Ladle Holder, Silicone Spatula and the Silicone Measuring Cups, can also be cleaned in the dishwasher or with a mild soap and non-abrasive sponge. Dry thoroughly before each next use.

GETTING TO KNOW YOUR CHEF & GO: THE CONTROL PANEL



LCD ScreenWhen unplugged, the screen will display the current time only. When plugged in, the screen will display the current time as well as its menu.

MENU buttonAfter plugging in the CHEF N" GO, press the "Menu" button to select the various "modes". A triangular indicator "▲" will point to the cooking modes which include *Regular, Quick, Cake, Hot Cereal, Soup, Steam, Brown, and Reheat.*



START buttonAfter pressing the "Menu" button to select one of the cooking modes, press the "Start" button. At this point the *START* indicator will light up and the cooking mode will begin.

PRE-SET button ..The "Pre-Set" button is used to set the time of day when the recipe will be finished. The Pre-Set time that is set must consider the default cooking time of a specific cooking mode. If the cooking mode is for example, *Regular* (60 Minutes) the amount of HRS and MIN you set, must also include the default hour the mode (*Regular*) will be cooking automatically. To set The Pre-Set time, press the "Hour" and "Minute" buttons to the desired completion time. When finished, press desired Cooking Mode with the "Menu" button and then press the "Start" button. You're set to go.

COOKING TIMER buttonThe cooking timer can be set from 30 minutes to 4 hours. You use the "Cooking Timer" button to set total cooking time with regard to your recipe or preference. Note: cooking time cannot be adjusted in "Regular" and "Quick" cooking modes.(Refer to Quick Start Guide for Cooking Times and Temperatures).

USING THE CHEF & GO: THE COOKING FUNCTIONS

• START	Press this button to activate a selected function or mode.
• MENU	Press this button to select a cooking mode.
• COOKING TIMER	Press this button to add additional cooking time.
• MIN. & HRS.	Press these buttons to: Set the Clock, adjust the COOKING TIMER and PRE-SET cooking times.
• PRE-SET	Press this button to adjust the time your recipe should be finished.
• OFF	Press this button to Reset or Stop a cooking function or mode.
• KEEP WARM	Press this button to activate the KEEP WARM function.

The chart below will give you some suggestions of what to cook in each cooking mode. Following this chart, we provide you with step-by-step instructions and recipes to illustrate how delicious your cooking and baking experience can be.

Cooking suggestions for each Cooking mode						
Regular	Quick	Cake	Hot Cereal	Soup	Steam	Brown
Meat and Poultry Main dishes	Pasta meals- Spaghetti, Macaroni & Cheese, Tortellini	Cakes	Oatmeal	Soups/Stocks	Vegetables	Roasts
Casseroles- Meat, Potato, Vegetables, Ethnic	Frozen Entrees	Muffins	Cream of Rice	Stews	Seafood (Shrimp, Mussels, Clams, Lobster, etc.)	Meatballs/ Sausages
Potato dishes- Sweet potato's, Yams, Mashed & Scalloped potato's	Appetizers & snacks (Swedish Meatballs/Wing s etc.)	Brownies	Cream of Wheat	Chowders	Packaged Pasta Noodles	Onions / Garlic / Spices for recipes
Egg dishes- Souffle, Quiche, Frittatas	Scrambled Eggs	Custards	Cornmeal, Hash	Bisques	Wontons	Stir Fry / Wok Style foods / Tofu
Rice dishes- Packaged & Recipes	Drink recipes- Hot Chocolate, Cider	Puddings	Polentas	Sauces	Steamed Buns	Light Fried foods- Frozen Chicken Patties, Hash Browns etc.
Piafs & Vermicelli- Packaged & Recipes	Side Dishes	Biscuits	Grits	Chili	Breads	Poultry / Lamb / Game
Noodle dishes- Package & Recipes	Spreads	Parfaits	Baby Cereals	Beans	Tortillas	Pork
Stuffing- Cornbread, Turkey or Chicken	Dips	Dessert recipes	Cereal Pastinas	Slow Cook recipes	Hot Dogs	Burgers / Steaks

USING THE CHEF & GO: Regular and Quick Cooking modes

Ronco CHEF & GO Pizziola (serves 4)

2	Potatoes, peeled and cut up
1	Onion
4	Cloves of garlic
1 tbsp.	Parsley
	Salt and pepper to taste
1 tsp.	Oregano
1 cup	Grated cheese
1 large can	Crushed tomatoes
1 tsp.	Olive oil
1 cup	Water
1	Beef of choice

Place all of the ingredients into the CHEF & GO. When you see the "Start" light flashing, press the "Menu" button until "Regular" function is indicated. Then press the "Start" button: "Just Set it and Forget it". The CHEF N' GO will sense the cooking time, temperature and automatically switch to the "Keep Warm" function when cooking is complete. Perfect for any occasion.

Ronco CHEF & GO Artichoke Dip with Roasted Red Peppers (serves 4)

1 cup	Mayonnaise
1 cup	Grated Parmesan cheese
12/14 oz	Artichoke hearts, drained, not marinated
1/8 tsp.	Garlic powder
1/8 tsp.	Onion powder, optional
1/4 cup	Minced roasted red pepper

Combine all ingredients; spread mixture into the CHEF & GO. Press the "Menu" button until "Quick" mode is indicated, then press the "Start" button. The CHEF N' GO will sense the cooking time, temperature and automatically switch to the "Keep Warm" function when cooking is complete (about 40 minutes).

Do not reheat in the microwave or dip might separate.

Baking Cakes, Muffins and more

The CHEF & GO bakes moist cakes, brownies, muffins, desserts and cornbread.

- 1 Spray the inner pot with a cooking spray or lightly coat with oil or butter. (Optional)
- 2 Prepare the ingredients and add to the inner pot, close the lid and click shut.
- 3 Connect the power cord and press the "Menu" button until the triangular indicator on the LCD screen points to the *Cake* mode.
- 4 Press the "Start" button. When the cake is fully baked, the "Keep Warm" function will operate automatically.
- 5 When completely finished, press the "Off" button and unplug the power cord.

Note: Cakes take a little longer than usual to bake due to the moist baking process.

Note: For a larger cake, ingredients can be doubled; however, flour should never exceed 4 cups (500 grams) and excessive amounts of sugar will result in a cake with a burnt base.

Note: Any boxed recipes for brownies, cakes or muffins can be followed exactly the same as cooking in a traditional oven. However, you place the mix and all ingredients into the inner bowl or muffin molds and use the "Cake" mode. It's that easy!

Ronco CHEF & GO Corn Bread Mexican Style (serves 4-6)

1 cup	Butter, melted
1 cup	White sugar
4	Eggs
1 (15 oz)	Creamed corn
1/2 (4 oz)	Chopped green chile peppers, drained
1/2 cup	Shredded Monterey Jack cheese
1/2 cup	Shredded Cheddar cheese
1 cup	All-purpose flour
1 cup	Yellow cornmeal
4 tsp.	Baking powder
1/4 tsp.	Salt

In a large bowl, beat together butter and sugar. Beat in eggs one at a time. Blend in cream corn, chiles, Monterey Jack and Cheddar cheese.

In a separate bowl, stir together flour, cornmeal, baking powder and salt. Add flour mixture to cream corn mixture; stir together until smooth.

Pour batter into the CHEF & GO. When "Start" light is flashing press the "Menu" button until "Cake" mode is indicated.

Press the "Start" button and just "Set it and Forget It".

Ronco CHEF & GO Stuffed Baked Apples (serves 4-6)

5 medium	Red tart apples
1/2 cup	Light brown sugar
1/4 cup	Raisins
1 tbsp.	Orange peel
1/4 cup	Butter
2 cups	Hot water
3 tbsp.	Orange juice concentrate

Wash and core the apples, but don't peel them. Using the CHEF & GO Inner Bowl, butter the bottom or use a non-stick cooking spray-if preferred.

Next, place the apples so they are standing up. Fill the core cavities with the brown sugar, raisins and orange peel. Top with butter. Pour the hot water around the inner bowl and sprinkle the orange juice concentrate over the apples. Close the CHEF & GO and press the "Menu" button until "Cake" mode is indicated, then press the "Start" button.

Check occasionally. After 1 hour see if apples are tender as desired. If not tender, press the "Cake" mode again, and it will cook until tender and automatically switch to the "Keep Warm" function when complete.

Cooking many types of Hot Cereals

- 1 Prepare the ingredients and add them to the inner pot. Add water to the corresponding measurements.
- 2 Connect the power cord into the power outlet. Press the "Menu" button until the triangular indicator on the LCD screen points to the "Hot Cereal" cooking mode.
- 3 Press the "Start" button. It should automatically light up and cooking will begin.
- 4 When your hot cereal is cooked, the CHEF & GO will go into "Keep Warm" mode. Depending on how you like your hot cereal, you may want to stop the process earlier on.
- 5 When completely finished, press the "Off" button and unplug the power cord.

Ronco CHEF & GO Comforting Oatmeal (serves 2)

1/2 cup	Old fashioned oatmeal	1 cup	Vanilla Soy milk or
1 tsp.	Vanilla extract		Regular Low fat milk
1 med	Banana-mashed not chopped	1/2 cup	Water

Simply place ingredients in the CHEF & GO all at once. Once you see the "Start" light flashing press the "Menu" button until "Hot Cereal" mode is indicated, then press the "Start" button. Close the lid and allow to cook thoroughly (approximately 10 minutes). Check oatmeal for desired consistency.

(Double recipe ingredients to serve 4)

Ronco CHEF & GO Grits with Cheese & Onions (serves 4-6)

1 cup	Grits
2 cups	Water
2 tbsp.	Butter
1 cup	Finely chopped onion
1 tbsp.	Instant chicken bouillon
2-4 oz.	Grated Cheddar Cheese (your preference)
1 cup	Half & Half (or Milk if watching fat content)

First Wash Grits by placing in a bowl of water and stir until foam reaches the top (Removing starch). Stir and skim off starch again. Repeat and remove starch with spoon until clear on top. Drain the excess water.

Next add water, onion, butter, and chicken bouillon to CHEF & GO. When the "Start" button is flashing, press the "Menu" button until "Hot Cereal" is indicated. Press the "Start" button. Stir occasionally to avoid lumping.

The CHEF & GO will switch to the "Keep Warm" function when cooking is completed, at this time add cheese, milk and allow to sit 10 minutes, then serve.

Ronco CHEF & GO Unbeatable Brisket (serves 8)

2	Idaho potatoes, peeled and cut into 1/2-inch slices
1 tbsp.	Vegetable oil
1 (2 to 3 lb.)	First-cut or flat-cut brisket
1 large	Onion, peeled and cut into 1/4-inch slices
2	Garlic cloves, peeled and minced
1 (12 oz.)	Can beer
1/2 cup	Low-sodium beef broth
4	Celery stalks, cut into 1/2-inch slices
1/2 cup	Tomato paste
1 (14 1/2 oz.)	Can stewed tomatoes
2	Bay leaves
1/2 cup	Packed dark brown sugar
1/3 cup	Dijon mustard
1/2 cup	Red wine vinegar
1/4 cup	Regular molasses
1/3 cup	Soy sauce
1 tsp.	Paprika
	Salt and freshly ground black pepper to taste.

First, place 1 tbsp. of oil and the brisket in the CHEF & GO and switch the "Menu" function to "Brown" mode, then press the "Start" button. Brown the brisket well on all sides. Set meat aside. Add onions and continue to brown until soft about 4 minutes.

Next, add the garlic and brown 2 minutes more. Take your cut potatoes and lay them across the bottom of the CHEF & GO. Place meat on top.

Then add all of the remaining ingredients to the CHEF & GO - the beer, broth, celery, tomato paste, stewed tomatoes, bay leaves, brown sugar, mustard, vinegar, molasses, soy sauce, and paprika.

Using the "Cooking Timer" to set it for 3 hours, press the "Menu" button and select "Soup" mode. It will then cook for a total of 3 hours. Check occasionally for desired tenderness.

Ronco CHEF & GO Low Fat Chicken Manicotti (serves 6)

- 1 - 24 oz. jar Spaghetti sauce
- 1 tsp. Garlic salt
- 1 1/2 lbs. Chicken breast tenders
- 1/4 cup Water
- 14 Manicotti shells, uncooked
- 2-1/2 cups Shredded Mozzarella cheese

Place chicken tenders into CHEF & GO and select "Brown" mode. Remove chicken tenders when golden brown and set aside. Next, fill the inner pot with water and press the "Quick" button. After 10 minutes, place manicotti shells inside inner pot for 7 minutes. Drain with Steamer Basket provided with the CHEF & GO cooker. Set aside. After emptying inner pot, select "Regular" Mode and place 1/3 of the spaghetti sauce into the CHEF & GO.

Next, when chickens are cool, add garlic salt to the chicken tenders and place them into each manicotti noodle (6 altogether), using more than one to fill each shell if needed.

Place shells (6) into CHEF & GO. Pour water into remaining spaghetti sauce in jar, close jar and shake well. Pour this mixture over filled manicotti shells already inside the CHEF & GO, making sure to cover pasta completely.

Cover with mozzarella cheese. Next press the "Menu" button until "Soup" mode is indicated, then press the "Start" button to cook until pasta is tender when pierced with a fork (approximately 90 minutes). CHEF & GO will switch to "Keep Warm" function after 2 hours.

Ronco CHEF & GO Curry Chicken and Rice (serves 4-6)

(Substitute Beef or Shrimp)

- 1 medium Brown Onion (Peeled, Chopped and Sliced in Quarters)
- 1 tsp. Vegetable oil (Optional)
- 1 large Brown Potato (or 2 Small Potatoes or 1 Medium Yam if Preferred)
- 1 large Carrot (Peeled and Sliced in Quarters)
- 1 can Coconut Milk
- 1 can Curry Gravy (Or use Curry Gravy Ingredients below)*
- 1/4 cup Water
- 1lb. Chicken breast tenders
- Cooked Rice

After you have chopped all vegetables, place the chicken quarters and onion quarters into the CHEF & GO and add oil (If desired, no oil is necessary with the CHEF & GO). When the "Start" light is flashing, press the "Menu" button until the "Brown" mode indicated.

Press the "Start" button. When browned lightly, press the "Off" button. Next, add the potatoes, carrots, coconut milk, curry gravy and water. When the "Start" light is flashing, press the "Menu" button until "Steam" mode is indicated, then press the "Start" button. For rice, see Ronco "Perfect Rice Every Time recipe".

Curry Gravy ingredients

- 1 can Coconut Milk
- 4 tsp. Onion flakes
- 3 tsp. Minced garlic
- 3 tbsp. Soy bean oil (or vegetable oil)
- 1/2 tbsp. Ginger powder
- 1/2 tbsp. Turmeric powder
- 1 tsp. Chile pepper
- 1 tsp. Paprika
- Salt & Pepper to taste

Just "Set it and Forget It", The best Curry ever! Pour ingredients over cooked rice.

USING THE CHEF & GO: Brown and Quick mode

Ronco CHEF & GO Scrambled Eggs with Avocado & Tomatoes

(serves 3-4)

8	Eggs-Medium Size or 6 Large Eggs
1/2 medium	Onion, chopped
1 large	Fresh tomato, chopped
1/2 large	Green pepper, chopped
2 cloves	Fresh garlic, chopped
1 small	Avocado or 1/2 large, chopped
	Salsa or seasoning salt to taste

Evenly spray the CHEF & GO inner cooking bowl with non-fat cooking spray (Highly recommended). Saute the onion, peppers and garlic in the CHEF & GO for 5 minutes on the "Brown" mode (No oil necessary). Next press the "Off" button.

Scramble the eggs with a fork (in another bowl) and add to the CHEF & GO where the onions, peppers and garlic have browned. Next, add the tomatoes and avocado and press the "Menu" button until "Quick" mode is indicated, then press the "Start" button. When cooking time/temperature of the egg dish is perfect the CHEF & GO will automatically switch to the "Keep Warm" function. Just "Set it and forget it."

Ronco CHEF & GO Steak and Asparagus Stir-Fry (serves 4)

1 cup	Fresh asparagus
1 tbsp.	Extra virgin olive oil
2	Green onions, sliced
1 tsp.	Fresh ginger
1 tsp.	Cornstarch
1 cup	Low sodium beef broth
1 tsp.	Low sodium soy sauce or Teriyaki sauce preferred
1 tsp.	Dijon mustard
8 oz	Flank steak thinly sliced

First, marinate steak in a separate bowl with soy sauce or Teriyaki.

Next, add marinated steak to the CHEF & GO unit and press the "Menu" button until "Brown" mode is indicated. Brown for 2 minutes.

Next, add asparagus, onions and select "Brown" mode again for 2 minutes. After browned slightly, stir in ginger and mustard to meat and vegetables. In a separate bowl, mix cornstarch and chicken broth together then add into the CHEF & GO, next press the Menu button until "Quick" mode is indicated. Then press "Start". When completed, beeper will sound and the "Keep Warm" function will activate. Just "Set it and forget it".

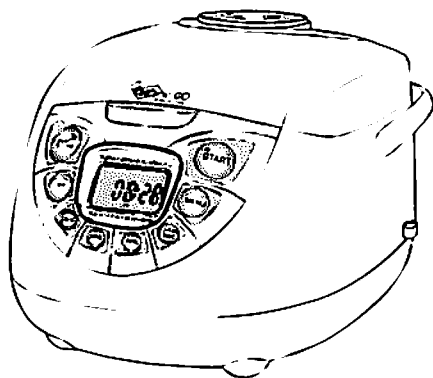
Reheating Leftovers or Second Helpings

Reheating Leftovers

The CHEF & GO not only cooks food but can also reheat leftovers to make a whole new meal.

Note:
The cooker has a memory and, unless it is re-programmed, it will remember its last operation and automatically revert to that cooking time and function.

- 1 Place Leftovers in the inner pot and stir up to loosen (*Leftovers that are not stirred may burn*). Add a bit of water as well.
- 2 Plug the power cord into a power outlet.
- 3 Press the "Menu" button until the triangular indicator on the LCD screen points to the "Reheat" mode.
- 4 Press the "Start" button.
- 5 When finished, the CHEF & GO will go into the "KEEP WARM" function. Press the "Off" button and unplug the power cord.



Power Outage:

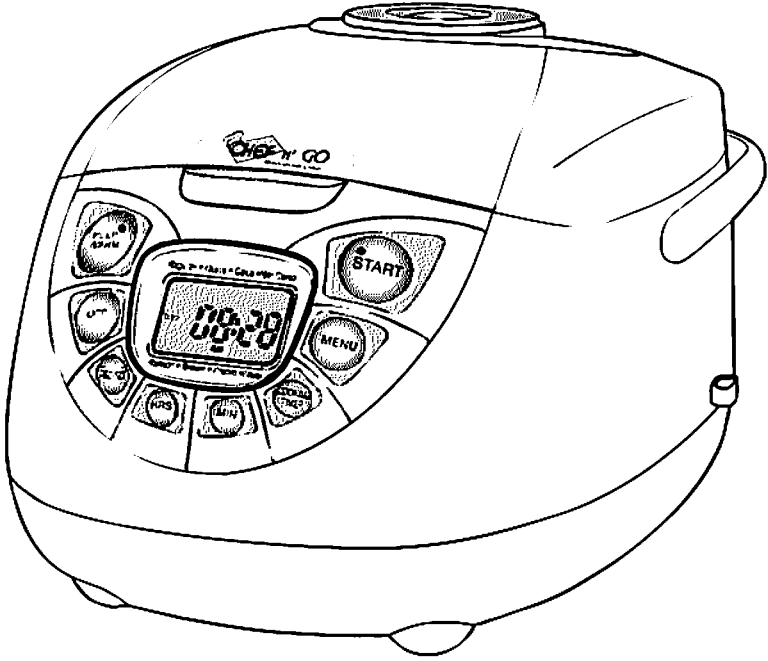
When power to the cooker has been cut off—due to an electrical outage or short—it can affect cooking. If the power is only off for less than 2 hours, generally the cooker will continue its function or may need a quick prompting to re-start its programmed function. If the cooking time power has been off for more than 2 hours, it may require other adjustments. Follow the reference chart for assistance.

Note #1: When the battery runs out, the clock will not display unless plugged back into a power outlet. Remember to reset the clock to the correct time.

Note #2: Also note that a long power outage will require you to reset the clock.

Safety Precautions

- 1 Do not plug the CHEF & GO into an electrical outlet that is running another electrical appliance.
- 2 Do not keep the CHEF & GO in a damp place or place it near a fire or heat source. Also, do not store it or use it on an unstable surface.
- 3 Never heat the inner pot over an open flame. Use only the inner pot provided when cooking to avoid the risk of electric shock.
- 4 Keep the CHEF & GO out of the reach of children, who could become injured while the unit is turned on or could damage the multifunctional cooker.
- 5 Keep hands and face away from the upper lid's hot steam outlet; also, don't cover the steam outlet with cloth or it may deform or color the lid.
- 6 Do not immerse the CHEF & GO into water or any liquid.
- 7 Avoid twisting or knotting the power cord. Do not let the cord drape over countertop or table top to prevent tripping and tipping the unit over. Do not leave or place power cord near an open flame or hot surface. To unplug, grasp the plug and not the cord. Always attach cord to unit before plugging into the wall.
- 8 If the power cord becomes damaged, replace it with a like cord.
- 9 Do not cook vinegar or salt like substances alone in the inner pot—as they can be corrosive if not mixed with other ingredients.
- 10 Long-time use of your CHEF & GO will likely result in the loss of some of the non-stick coating; however, this poses no harm to cooking or safety.
- 11 Should "5E" (or any other error code) appear on the screen, press the "Keep Warm" or "Off" buttons, which will put the cooker into stand-by mode, and then it will reset. If the error code still appears call customer service.
- 12 Remember when shutting down the unit, first press the "OFF" button and unplug the cord from the wall. Remove the cord from the CHEF & GO when not in use, and before cleaning. When cleaning, allow the unit to cool before inserting or removing any parts.
- 13 It is not recommended to use accessories that have not been provided with the CHEF & GO, as this may cause injuries. Ronco Acquisition Corporation cannot be held responsible if other accessories are used while cooking with the CHEF & GO.
- 14 Do not place the CHEF & GO under a countertop during use, steam will cause moisture to gather on the underside of the counter thus causing damage to the countertop.
- 15 Extreme caution must be used when transporting HOT liquids.
- 16 Do not use this appliance for other than it's intended use.



The CHEF & GO will change your life because it is easy to cook with and even easier to clean up when you're done! Imagine not having to take out a pot or pan and having a completely cooked meal or special birthday cake done with no mess!

At Ronco our goal is to improve the quality of your life, and the CHEF & GO was carefully designed to make everyday more enjoyable for you.