



# IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use any handles or knobs. Use potholders when removing cover or handling hot containers.
3. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from 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 the appliance manufacturer may cause injury.
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 food, water or other hot liquids.
12. Do not use appliance for other than intended use.
13. Lift and open cover carefully to avoid scalding, and allow water to drip into unit.
14. To disconnect, turn control to Off, then remove plug from wall outlet.
15. Removable insert is designed for use with this appliance only. It must never be used on a range top. Do not set a hot container on a wet or cold surface. Do not use a cracked container.
16. Avoid sudden temperature changes such as adding refrigerated foods into a heated pot.
17. FOR HOUSEHOLD USE ONLY.

# SAVE THESE INSTRUCTIONS

# 7 QUART OVAL SLOW COOKER FEATURES



1 Tempered Glass Lid

2 Removable Stoneware Insert

3 Cool-Touch Side Handles

4 Adjustable Temperature Dial

5 Non-Skid Rubber Feet

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

### **CORD PLUG**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord.

**Extension cords are available and may be used if care is exercised in their use. If an extension cord is used:**

- 1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and**
- 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.**

### **LINE CORD SAFETY TIPS**

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

**DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**

### **IMPORTANT**

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

## BEFORE USING

Solid surface countertops can be easily scratched, cracked, scorched, or damaged, especially when exposed to heat. To prevent damage, the following precautions should be observed when using this product:

- Always use a trivet under heat generating sources such as Slow Cookers, Toaster Ovens, Skillets, etc.
  - Do not place hot pans, pots, ceramic or stoneware inserts, etc. directly on the countertop surface.
  - Slow Cooker stoneware inserts have a rough bottom. To avoid scratching surfaces, always place the stoneware insert on a heat resistant placemat or trivet.
1. Carefully unpack the slow cooker.
  2. Wash cooking pot and glass lid in warm, soapy water. Rinse well and dry thoroughly.
  3. Wipe interior and exterior surfaces of the base with a soft, moist cloth to remove dust particles collected during packing and handling. NEVER IMMERSER THE BASE, CORD OR PLUG IN WATER OR ANY OTHER LIQUID.
  4. Slow cooker should be operated before initial use. After cleaning unit, place cooking pot inside the base. Pour 2 cups of water into the cooking pot and cover with lid. Plug slow cooker into electrical wall outlet and turn to HIGH setting. Allow to operate approximately 20 minutes.
  5. After 20 minutes, switch OFF and unplug. Allow unit to cool. Remove cooking pot, and discard water. Rinse the cooking pot, dry thoroughly and replace it in the base

## STONEWARE INSERT

Like any ceramic, the stoneware cooking pot may crack or break if not properly handled.

Failure to follow these instructions can cause breakage resulting in injury or property damage.

- All stoneware is breakable. Handle with care.
- ALWAYS USE POTHOLDERS WHEN HANDLING HOT COOKWARE.
- **DO NOT** place hot cookware on counter. Use protective trivet.
- **DO NOT** place stoneware base on any range top burner, under a broiler, microwave browning element, or in a toaster oven.
- **DO NOT** strike utensils against rim to dislodge food.
- **DO NOT** use stoneware cookware to pop corn, caramelize sugar, or make candy.
- **DO NOT** use abrasive cleaners, scouring pads, or any object that will scratch the cookware or accessories.
- **DO NOT** use or repair any item that is chipped, cracked, or broken.
- Bottom of product may be rough. To avoid scratching surfaces, place on placemat, tablecloth, or trivet.
- **DO NOT** use cooking pot for reheating foods or for general food storage.
- Always place foods into the cooking pot when it is at room temperature; then place pot into base before turning it on.
- Ingredients for a particular dish may be prepared in advance and stored in cooking pot in the refrigerator until ready to cook. **DO NOT**

preheat base before adding pot. **NEVER** heat the cooking pot when it is empty.

**USE:** The stoneware insert can be used in conventional, convection and microwave ovens, in the refrigerator and in the dishwasher. It should be used in these applications without the glass lid.

**CARE:** Use only wooden, nylon, or plastic utensils. Metal utensils can scratch or leave gray marks. Can be washed by hand or in a dishwasher. Load carefully to avoid stoneware-to-stoneware contact and bumping against other items during cycle.

**DO NOT** allow stoneware cookware to soak/stand in water for an extended period of time. Applied heat after soaking may cause glaze crazing. If scouring is necessary, use only plastic or nylon cleaning pads with nonabrasive cleaners.

- Never subject the cooking pot to sudden changes in temperature. **NEVER** place it where it can come in contact with direct heat (e.g., on top of a range or under a broiler).
- Always place foods into the cooking pot when it is at room temperature; then place pot into base before turning on.
- Ingredients for a particular dish may be prepared in advance and stored in cooking pot in the refrigerator until ready to cook. **DO NOT** preheat base before adding pot. **NEVER** heat the cooking pot when it is empty.
- When removing the cooking pot from a microwave, be sure to use potholders or oven mitts.
- Always use potholders or oven mitts when removing pot from base. Do not set cooking pot directly on counter top or table; use a trivet or hot pad.
- Unplug unit and allow to cool after use. Do not pour cold water into hot stoneware cooking pot.

#### **CARE OF GLASS COVER:**

To prevent cracking or breaking of the glass cover, which may cause personal injury, cover should be treated with special care.

**CAUTIONS: Glass cover may shatter if it is exposed to direct heat or subjected to severe temperature changes. Chips, cracks or deep scratches may also weaken the cover.**

- **KEEP COVER AWAY FROM** broiler, microwave oven, hot stovetop burners, oven heat vents. If cover has been utilized in any of these locations, do not use it again, even if there are no signs of damage. Order a replacement cover immediately.
- **IF COVER BECOMES CHIPPED, CRACKED OR SCRATCHED, DO NOT USE IT.** Discard it and order a replacement.
- **ALWAYS LET COVER COOL** on a dry, heat-resistant surface before handling. Do not place it on cold or wet surfaces, as this may cause it to crack or shatter.
- **ALWAYS USE POTHOLDERS OR OVEN MITTS** when removing the hot cover. To avoid burns from escaping steam, always tilt cover away from hands and face.

## **HOW TO USE**

Using a slow cooker is easy but different from conventional cooking. To help you, this manual contains many helpful hints for successful slow cooking. Many more slow cooker recipes books are available in libraries and bookstores. Keep these materials handy whether preparing favorite recipes or trying something new.

This slow cooker has three heat settings: LOW, HIGH and WARM. The WARM setting is for holding the prepared recipe at a perfect serving temperature. The WARM setting should only be used after a recipe has been thoroughly cooked. Food should not be reheated on the WARM setting. If food has been cooked and then refrigerated it must be reheated on LOW or HIGH and then switched to WARM.

**CAUTION:** The WARM setting should only be used after completely cooking the recipe according to the instructions. The food must be hot enough to prevent bacterial growth before using the WARM setting. **Do not use the WARM setting to reheat any food that has been refrigerated or frozen.**

Use the recommended guidelines offered in recipe being used to determine cooking time and heating position. Dishes can be prepared well in advance of mealtime and cooking time regulated so that food is ready to serve at a convenient time. A general rule of thumb for most slow cooker meat-and-vegetable combos is:

Cooking Time in Recipes:	Recommended Temperature Setting
8-10 Hours	LOW
4-6 Hours	HIGH

Other favorite recipes may be adapted to the slow cooker. All times listed in the following chart are approximate and should serve only as cooking guidelines.

Regular Cooking Time	Slow Cooker Cooking Times	
	LOW	HIGH
30 minutes	6-8 hrs.	3-4 hrs.
35-60 minutes	8-10 hrs.	5-6 hrs.
1-3 hours	10-12 hrs.	7-8 hrs.

1. Prepare recipe according to instructions.
2. Place food in cooking pot and cover.
3. Plug slow cooker into wall outlet and select LOW or HIGH.
4. When food is ready to be served, turn slow cooker OFF, and unplug it from outlet.
5. Remove cover.

**CAUTION: When removing cover, grasp the designated area on the lid and lift to allow steam to escape before setting cover aside. To avoid burns, always hold cover so that escaping steam flows away from hands and face.**

6. Grasp cooking pot by the handles and remove it from the base.
7. Serve contents. If serving directly from the cooking pot, always place a trivet or protective padding under pot before placing it on a table or countertop.

# USER MAINTENANCE INSTRUCTIONS

This appliance contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified service personnel if servicing is needed.

## PRECAUTIONS

- **Always unplug unit and allow to cool before cleaning.**
- Always handle cooking pot carefully. Avoid hitting pot against faucet or hard surfaces.
- Do not touch sides of slow cooker base while food is cooking. Always use handle on the base. Use potholders or oven mitts to lift the cooking pot.

## TO CLEAN:

This appliance should be cleaned after every use.

After unit has been allowed to cool, wash cooking pot and cover in warm, soapy water. Rinse well and dry. If food sticks to the surface of the cooking pot, fill the pot with warm, soapy water and allow it to sit for a few hours before cleaning.

Wipe interior and exterior surfaces of the base with a soft, slightly damp cloth or sponge.

**NEVER IMMERSE THE BASE IN WATER.**

**NEVER USE ABRASIVE CLEANSERS OR SCOURING PADS TO CLEAN THE COOKING POT OR BASE, AS THESE CAN DAMAGE THE SURFACES.**

## Dishwasher Cleaning

Stoneware cooking pot may be cleaned in an automatic dishwasher. To prevent damage, position it in rack so that it will not hit other items during cleaning.

## Special Cleaning

If cooking pot becomes stained, clean with a non-abrasive cleanser or apply a paste of baking soda with a soft cloth. To remove water spots or mineral deposits, wipe with distilled white vinegar, or pour a small amount into pot and let it soak. After cleaning, wash pot in warm, soapy water, rinse and dry.

## TO STORE:

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet. To store, place cooking pot inside the base and the plastic lid over the pot. Never wrap cord tightly around the appliance; keep it loosely coiled.

## HELPFUL HINTS IN USING THE SLOW COOKER

- The cover of the slow cooker does not form a tight fit on the cooking pot but should be centered on the pot for best results. Do not remove the cover unnecessarily – this will result in a major heat loss.

- Stirring is not necessary when slow cooking. However, if cooking on HIGH, stirring occasionally will help to distribute flavors throughout the recipe.
- For best results, the slow cooker should be at least half-filled.
- If cooking soups or stews, allow a 2-inch space between the food and the top of the cooking pot, so ingredients can come to a simmer. When cooking on HIGH, keep checking progress, as some soups may come to boil.
- Less tender, cheaper cuts of meat are better candidates for slow cooking than more expensive varieties. When possible, remove excess fat before cooking. If recipe calls for browning the meat, brown it on a range top using a separate cooking pot and with separate utensil before placing meat in insert of slow cooker.
- The greater the fat content of the meat, the less liquid needed for cooking. If cooking meat with a high fat content, place thick onion slices beneath it, so the meat will not sit and cook in the fat. Roasts may be prepared in cooker without adding liquid, if cooked on LOW.
- Always use a meat thermometer to determine proper temperature.
- Add fresh or thawed fish or seafood to cooking pot an hour before serving, as these ingredients can fall apart during long hours of cooking.
- Since raw vegetables usually take longer to cook than meats, cut vegetables into uniform, bite-sized pieces (about ½ inch in diameter) before adding them to the cooking pot.
- If recipe calls for milk, sour cream or other fresh dairy products, add them just prior to serving, as these ingredients tend to break down during long hours of cooking. If preferred, substitute condensed creamed soups (undiluted) or evaporated milk. Processed cheese may be substituted for naturally aged cheese.
- Rice or pasta may be cooked separately or added uncooked to recipes no more than two hours before serving. If adding uncooked pasta, there should be at least 2 cups of liquid in the pot. Stir occasionally to keep pieces from sticking together.
- Don't worry if food is allowed to cook a bit longer than specified.

### **ADAPTING RECIPES (General Hints)**

- The LOW setting is recommended for all-day cooking. Most meat-and-vegetable combinations required at least 7 hours on LOW.
- For best flavor, use whole-leaf herbs and spices during initial preparation. If ground herbs and spices are used, stir in during last hour of cooking.
- Many factors can affect how quickly a recipe will cook. The water and fat content of food, its temperature, and the size of the item(s) will all affect the cooking time. Food cut into pieces will cook faster than larger pieces.
- Recipes for vegetable-type casseroles must contain liquid to prevent scorching on the sides of the cooking pot.
- If using a specific recipe, one item may be substituted for another, if an equal quantity is used. For example, if recipe calls for a 12-oz. can of chicken broth, a 10-oz. can of tomato soup plus 2 oz. of something else (water, wine, canned tomatoes) may be substituted.
- Canned beans may be added directly to any recipe, but dried beans, especially red kidney beans, should be soaked in water (if desired) and boiled first. Beans must be softened completely before they are combined with sugary and/or acid foods, as these have a hardening effect on beans. In this case, beans should be allowed to simmer until tender (about 1 ½ hours) after boiling.

# ONE YEAR LIMITED WARRANTY

SELECT BRANDS, INC. warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of one (1) year. SELECT BRANDS, INC., at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, Select Brands, Inc. will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase.

Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

**CONDITIONS:** This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty.

Warranty registration is not necessary to obtain warranty on Select Brands, Inc. products. Save your proof of purchase receipt.

**ABOUT YOUR PRODUCT WARRANTY:** Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

**NORMAL WEAR:** This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding storage and transportation; Repair or alteration by anyone other than SELECT BRANDS, INC. or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes.

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**HOW TO OBTAIN WARRANTY SERVICE:** You must contact SELECT BRANDS, INC. Customer Service at 1-913-663-4500 or online at [www.selectbrands.com](http://www.selectbrands.com) A Customer Service representative will attempt to resolve warranty issues over the phone. If resolution is not possible or effective, the Customer Service representative may require your assistance in performing routine diagnostic procedures. This warranty is effective for the time periods listed above and subject to the conditions provided for in this policy.

