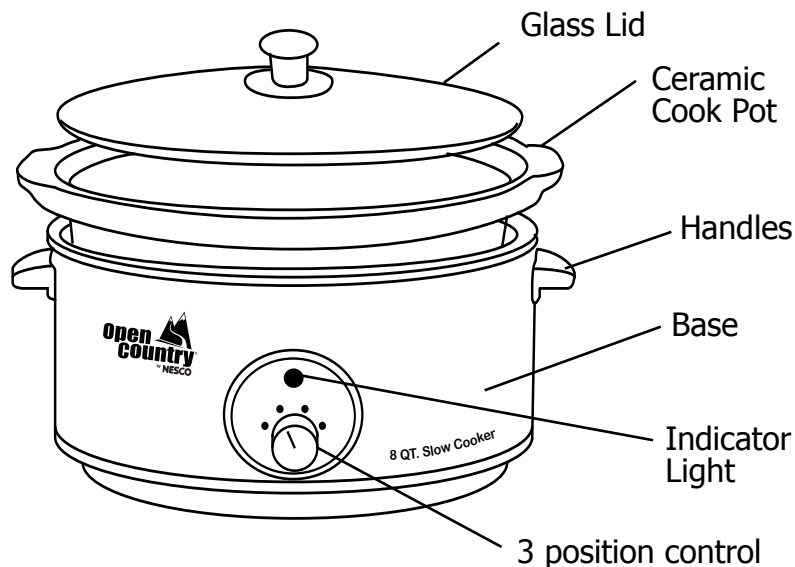


Parts



Features

Quality Glass Lid - fits neatly onto the ceramic cook pot to retain heat and moisture for best results. Clear lid allows you to see food without having to lift lid, preventing heat and moisture from escaping.

Ceramic Cook Pot - Durable Ceramic pot can be removed for convenience in serving, storage and cleaning. Dishwasher safe.

Indicator Light - when lit the Base is turned on and heating.

Control Knob - adjust the settings from LOW - HIGH - AUTO.

Cool Touch Handles and Lid Knob - allows you to lift lid during cooking and to carry base with cook pot to the table for serving.

8 Qt. capacity - perfect for large households, parties and dorm rooms.

Control Settings

- The Control Knob offers 3 settings; LOW, HIGH settings for cooking and an AUTO setting for serving.
- Use the AUTO setting for serving foods only. DO NOT reheat foods using the AUTO setting because the heating element may cycle and may not cook or reheat foods safely.

Operating Instructions

1. Before using wash the Lid and Cooking Pot in warm soapy water. Rinse and Dry thoroughly. **Never immerse Base in water or any liquid.**
2. Place slow cooker base on flat level surface.
3. Prepare food and place into cooking pot and place pot into base. Place lid on ceramic cook pot.

NOTE: Never place very cold or frozen foods into the cooking pot if preheated or if the cooking pot is frozen.

4. Plug cord into 120 Volt outlet.
5. Set desired cooking setting (Low or High). The indicator light will be ON showing the power is on and unit is heating.
6. After the desired cooking mode is set the unit will continue to operate until manually turned off. There is no timer function.

Care and Cleaning Instructions

1. Always turn OFF the power switch then unplug unit before cleaning.
2. Allow all parts to cool before cleaning.
3. The Base should be cleaned using a damp cloth, wiping inside and outside thoroughly. **Never immerse Base in water or any liquid.**
4. The Ceramic Cooking Pot and Lid should be washed in hot, soapy water, rinsed and dried. The lid is NOT dishwasher safe.
5. Allow the cooking pot to cool prior to cleaning. Thermal shock (placing HOT bowl on cold surface or filling with cold water) can result in cracking of the pot. To remove tough residue, fill cook pot with soapy water and heat on AUTO setting for 15 minutes.
6. DO NOT use metal scouring pads, abrasive cleaners or harsh chemicals to clean your slow cooker, as these could damage the finishes.

Slow Cooking Tips

- Fill the cook pot at least half but no more than two-thirds full for efficient cooking.
- Do not lift lid during the cooking time unless it is stated to do so in the recipe. Each time the lid is lifted, heat escapes from the slow cooker and 20 minutes will need to be added to the cooking time to make up for the heat loss.
- When checking for doneness, the best manner in which to ensure that the food has been cooked properly is to check it with a thermometer. To be considered thoroughly cooked, the food should reach 160°F.
- Do not cook frozen meat in the slow cooker because it will take too long for its internal temperature to reach 160°F. The meat could be in the danger zone between 40°F and 160°F for too long and this would allow bacteria more of a chance to grow, possibly causing the meat to be unsafe to eat.
- Brown ground meats before putting them in the cook pot. This ensures that the meats are properly cooked. Browning ahead of time also allows you to drain the grease, resulting in a healthier meal.