

Bob Ross®

2-QUART SLOW COOKER
 1.9 LITER OLLA DE COCCIÓN LENTA
 1.9 LITER MIJOTEUSE



Warranty, Operating and Safety Instructions
 Garantía, Instrucciones de uso y seguridad
 Garantie, Instructions d'utilisation et de sécurité

IMPORTANT SAFEGUARDS

When using electrical appliances, 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 before using this product.
2. This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
5. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
6. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, turn any control to OFF, then unplug power cord from outlet. Do not disconnect by pulling on cord.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions,

16. Intended for household countertop use only. Keep 6 inches (152 mm) clear from the wall and on all sides. Always use appliance on a dry, stable, level surface.
17. Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into a heated pot.
18. The slow cooker lid is made of tempered glass. Always inspect the lid for chips, cracks or any other damage. Do not use the glass lid if it is damaged, as it may shatter during use.
19. CAUTION: To protect against electrical shock and product damage, do not cook directly in the heating base. Cook only in the stoneware provided.
20. WARNING: Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter and never use with an extension cord.

SAVE THESE INSTRUCTIONS

NOTICES

1. Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your slow cooker to prevent possible damage to the surface.
2. During initial use of this appliance, some slight smoke and/ or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.
3. Please use caution when placing your stoneware on a ceramic or smooth glass cook top stove, countertop, table or other surface. Due to the nature of the stoneware, its rough bottom may scratch some surfaces if caution is not used. Always place heat resistant protective padding under the stoneware before setting on a table, countertop or other surface.. A short power-supply cord is provided to reduce the hazard resulting from entanglement or tripping over a long cord.

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SC2-BOB-BRO

Electrical Specifications:
 Especificaciones electrónicas:
 Spécifications électriques:

Voltage Voltaje Tension	Frequency Frecuencia Fréquence	Wattage Potencia Puissance
120V AC	60 Hz	120W

FOR HOUSEHOLD USE ONLY.
 PARA USO DOMÉSTICO SOLAMENTE.
 POUR L'UTILISATION DU MÉNAGE SEULEMENT.



MADE IN CHINA
 HECHO EN CHINA
 FABRIQUÉ EN CHINE

8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors or for commercial purposes.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. The heating base is subject to residual heat from cooking cycle. Do not touch heating base immediately after removing stoneware. Allow to cool before handling.
14. Use caution when opening the lid during or after a cooking cycle. Escaping steam can cause burns.
15. Do not use appliance for other than intended use. Misuse can cause injuries.

POWER CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce the hazard resulting from entanglement or tripping over a long cord.
2. Extension cords may be used if care is exercised. If it is necessary to use an extension cord, it should be positioned so that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over unintentionally.
3. The electrical rating of the extension cord must be the same or more than the wattage of the appliance (the wattage is shown on the rating label located on the underside or back of the appliance).
4. Avoid pulling or straining the power cord at outlet or appliance connections.

POLARIZED PLUG

1. Your appliance is equipped with a polarized plug (one blade is wider than the other).
2. To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way.
3. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, please consult a qualified electrician. Do not attempt to defeat this safety feature by modifying the plug in any way.

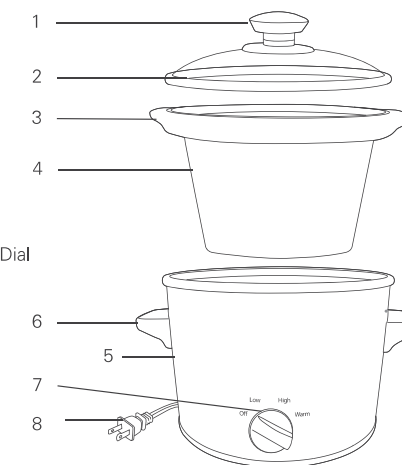
WARNING: Improper use of the power cord may result in electric shock. Consult a qualified electrician if necessary.

SLOW COOKER COMPONENTS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION

Figure 1

1. Lid Knob
2. Glass Lid
3. Liner Handles
4. Stoneware Liner
5. Base
6. Base Handles
7. OFF/LOW/HIGH/WARM Control Dial
8. Polarized Plug



PREPARING YOUR SLOW COOKER FOR USE

Before you use your slow cooker, remove all packaging components and wash the lid and stoneware with warm soapy water and dry thoroughly.

ASSEMBLY

1. Place stoneware into the heating base.
2. Lower the lid horizontally down onto the stoneware.

HOW TO USE YOUR SLOW COOKER

- Place the stoneware into the heating base, add your ingredients to the stoneware, and cover with the lid.
- Plug in your slow cooker and select the temperature setting from the three setting options. Low is recommended for slow "all-day" cooking. One hour on HIGH is equivalent to approximately 11/2 to 2 hours on LOW. Refer to your specific recipe for more precise cook times.

NOTE: Some models feature a WARM setting. WARM is ONLY for keeping already cooked food at the perfect serving temperature until you are ready to eat. DO NOT cook on the WARM setting.

NOTE: We do not recommend using the WARM setting for more than 4 hours.

- When cooking is done, unplug your slow cooker and allow it to cool before cleaning.

USAGE NOTES:

- If you suspect that the power has gone out during the day, the food maybe unsafe to eat. If you are unaware of how long the power was out, we suggest you discard the food inside.
- For recipes that require a range of times, select the time closest to the setting on your slow

cooker. For instance, to cook a recipe calling for a cooking time of 7 to 9 hours on LOW, set your slow cooker to 8 hours.

- To avoid over or under-cooking, always fill the stoneware 3/4 full to conform to recommended cook times.
- Do not overfill stoneware. To prevent spill over, do not fill stoneware higher than 3/4 full.
- Always cook, with the lid on, for the recommended time. Do not remove the lid during the first two hours of cooking.
- Always wear oven mitts when handling the lid or stoneware.
- Unplug when cooking is done and before cleaning. Removable stoneware is oven proof and microwave safe.
- Do not use removable stoneware on gas or electric burner or under broiler. Refer to chart below.

Part	Dishwasher Safe	Oven Safe	Microwave Safe	Stovetop Safe
Lid	Yes	No	No	No
Stoneware	Yes	Yes, but not in the broiler	Yes	No

HOW TO CLEAN YOUR SLOW COOKER

- ALWAYS turn your slow cooker off, unplug it from the electrical outlet, and allow it to cool before cleaning.
- The lid and stoneware can be washed in the dishwasher or with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove residue. To remove water spots and other stains, use a non-abrasive cleaner or vinegar.
- As with any fine ceramic, the stoneware and lid will not withstand sudden temperature changes. Do not wash the stoneware or lid with cold water when they are hot.
- The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.

CAUTION: Never immerse the heating base in water or other liquid.

- No other servicing should be performed.
- This appliance has no user serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorized Service Representative only. See Warranty Section.

HINTS AND TIPS

PASTA AND RICE

- For best rice results, use long grain converted rice or a specialty rice as the recipe suggests. If the rice is not cooked completely after the suggested time, add an extra 1 to 1 1/2 cups of liquid per cup of cooked rice and continue cooking for 20 to 30 minutes.
- For best pasta results, first partially cook the pasta in a pot of boiling water until just tender. Add the pasta to the slow cooker during the last 30 minutes of cook time.

BEANS

- Beans must be softened completely before combining with sugar and/or acidic foods. Sugar and acid have a hardening effect on beans and will prevent softening.
- Dried beans, especially red kidney beans, should be boiled before adding to a recipe.
- Fully cooked canned beans may be used as a substitute for dried beans.

VEGETABLES

- Many vegetables benefit from slow cooking and are able to develop their full flavor. They tend not to overcook in your slow cooker as they might in your oven or on your stovetop.
- When cooking recipes with vegetables and meat, place vegetables in slow cooker before meat. Vegetables usually cook slower than meat in the slow cooker.
- Place vegetables near the sides or bottom of the stoneware to facilitate cooking.

HERBS AND SPICES

- Fresh herbs add flavor and color, but should be added at the end of the cooking cycle as the flavor will dissipate over long cook times.
- Ground and/or dried herbs and spices work well in slow cooking and may be added at the beginning.
- The flavor power of all herbs and spices can vary greatly depending on their particular strength and shelf life. Use herbs sparingly, taste at end of cook cycle and adjust seasonings just before serving.

MILK

- Milk, cream, and sour cream break down during extended cooking. When possible, add during the last 15 to 30 minutes of cooking.

- Condensed soups may be substituted for milk and can cook for extended times.

SOUPS

- Some soup recipes call for large amounts of water. Add other soup ingredients to the slow cooker first then add water only to cover. If thinner soup is desired, add more liquid at serving time.

MEATS

- Trim fat, rinse well, and pat meat dry with paper towels.
- Browning meat in a separate skillet or broiler allows fat to be drained off before slow cooking and also adds greater depth of flavor. Meat should be positioned so that it rests in the stoneware without touching the lid.
- For smaller or larger cuts of meat, alter the amount of vegetables or potatoes so that the stoneware is always 3/4 full.
- The size of the meat and the recommended cook times are just estimates and can vary depending upon the specific cut, type, and bone structure. Lean meats such as chicken or pork tenderloin tend to cook faster than meats with more connective tissue and fat such as beef chuck or pork shoulder. Cooking meat on the bone versus boneless will increase required cook times.

MEATS

- Cut meat into smaller pieces when cooking with precooked foods such as beans or fruit, or light vegetables such as mushrooms, diced onion, eggplant, or finely minced vegetables. This enables all food to cook at the same rate.
- When cooking frozen meats, at least 1 cup of warm liquid must first be added. The liquid will act as a "cushion" to prevent sudden temperature changes. An additional 4 hours on LOW or 2 hours on HIGH is typically required. For larger cuts of frozen meat, it may take much longer to defrost and tenderize.

FISH

- Fish cooks quickly and should be added at the end of the cooking cycle during last fifteen minutes to hour of cooking.

LIQUID

- For best results and to prevent food from drying or burning, always ensure an adequate amount of liquid is used in the recipe.
- Ensure the stoneware is always filled a minimum of 3/4 full, and conform to recommended cook times.

WARRANTY FOR UNCANNY BRANDS ONE-YEAR FULL WARRANTY

For one year from the date of purchase, when this appliance is operated and maintained according to instruction attached to or furnished with the product, Uncanny Brands will pay for replacing the unit with a unit of like kind and quality, or refund the purchase price, at Uncanny Brands sole discretion, to correct defects in materials or workmanship.

To Obtain Warranty Service and Troubleshooting Information:

If you need service, first check your User Manual. To obtain service, call our Consumer Care Center at: 1-888-922-6293

Uncanny Brands will not pay for:

- Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace house fuses or correct house wiring, or to replace light bulbs.
- Repairs when your appliance is used in other than normal, single-family household use.
- Pickup and delivery.
- Damage resulting from accident, altercation, misuse, abuse, fire, flood, improper installation, acts of God, or use of products not approved by Uncanny Brands.
- Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
- Service or warranty support for units located and/or operated outside the United States or Canada.

NO WARRANTIES, WHETHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, OTHER THAN THOSE EXPRESSLY DESCRIBED ABOVE SHALL APPLY. MANUFACTURER FURTHER DISCLAIMS ALL WARRANTIES AFTER THE EXPRESS WARRANTY PERIOD STATED ABOVE. NO OTHER EXPRESS WARRANTY OR GUARANTY GIVEN BY ANY PERSON, FIRM OR ENTITY WITH RESPECT TO THE PRODUCT SHALL BE BINDING ON UNCANNY BRANDS. REPLACEMENT IS THE EXCLUSIVE REMEDY OF THE CONSUMER. UNCANNY BRANDS SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE OR INABILITY TO USE THE PRODUCT. NOTWITHSTANDING THE FOREGOING, CONSUMER'S RECOVERY AGAINST UNCANNY BRANDS SHALL NOT EXCEED THE PURCHASE PRICE OF THE PRODUCT SOLD BY UNCANNY BRANDS. THIS WARRANTY SHALL NOT EXTEND TO ANYONE OTHER THAN THE ORIGINAL CONSUMER WHO PURCHASED THE PRODUCT AND IS NOT TRANSFERABLE.

Some states or provinces do not allow the exclusion or limitation of incidental or consequential damages or allow limitations on warranties, so limitation or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights that vary from state to state or province to province. **Outside the 50 United States and Canada, this warranty does not apply. Contact your authorized Uncanny Brands dealer to determine if another warranty applies.**

Keep this Warranty and your sales slip together for future reference. You must provide proof of purchase for in-warranty service. Write down the following information about your appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label/plate.

CUSTOMER'S RECORD

Date of Purchase:

Store/Dealer:

Model No.:

Serial No.: