

SLOW COOKER OLLA DE COCCIÓN LENTA CUISSON LENTE



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



Third Floor New York, NY 10011 online@uncannybrands.com www.uncannybrands.com

SC-SRW-SRC

Electrical Specifications: Especificaciones electrónicas: Spécifications électriques:

Voltage	Frequency	Wattage
Voltaje	Frecuencia	Potencia
Tension	Fréquence	Puissance
120V AC	60 Hz	190W

FOR HOUSEHOLD USE ONLY.

PARA USO DOMÉSTICO SOLAMENTE. POUR L'UTILISATION DU MÉNAGE SEULEMENT.



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.
- This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
- Close supervision is necessary when any appli-5. ance 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,

or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return appliance to the manufacturer (see warranty) for examination, repair or adjustment.

- 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 coun-
- ter, 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.
- 16. Intended for household countertop use only. Keep

- 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 again 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

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 gualified electrician if necessary.

MADE IN CHINA HECHO EN CHINA FABRIQUÉ EN CHINE

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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.

SLOW COOKER COMPONENTS

Fig. 1

Removable Lid

Stoneware Temperature

Settings

Heating Base

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

HOW TO CLEANYOUR SLOW COOKER

- Place the stoneware into the heating base, add your ingredients to the stoneware, and cover with the lid.
- 2. Plug in your Crock-Pot 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.
- 3. 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 lidon, for the recommended time .Do not remove the lid during the first two hours of cooking.
- Always wear oven mitts when handling the lidor 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 Saf		Oven Safe	Microwave Safe	Stovetop Safe	
Lid	Yes	No	No	No	
Stoneware	Yes	Yes, but not in the broiler	Yes	No	

- 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 11/2 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 Crock-Pot® 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 a able to develop their full flavor. They tend r overcook in your slow cooker as they might your oven or on your stovetop.
- When cooking recipes with vegetables and m place vegetables in slow cooker before mea Vegetables usually cook slower than meat i slow cooker.
- Place vegetables near the sides or bottom of stoneware to facilitate cooking.

HERBS AND SPICES

- Fresh herbs add flavor and color, but should 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 slow cooking and may be added at the beg
- The flavor power of all herbs and spices can greatly depending on their particular stren and shelf life. Use herbs sparingly, taste at cook cycle and adjust seasonings just befo serving.

MILK

- Milk, cream, and sour cream break down dure extended cooking. When possible, add durin last 15 to 30 minutes of cooking.
- Condensed soups may be substituted for mil can cook for extended times.

SOUPS

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

MEATS

- Trim fat, rinse well, and pat meat dry with patowels.
- Browning meat in a separate skillet or broile allows fat to be drained off before slow coo and also adds greater depth of flavor. Mea should be positioned so that it rests in the ware 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 times are just estimates and can vary depuy upon the specific cut, type, and bone struc Lean meats such as chicken or pork tende tend to cook faster than meats with more nective tissue and fat such as beef chuck of shoulder. Cooking meat on the bone versus less will increase required cook times.

	MEATS
and are not to t in	 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
neat, at. in the	 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
f the	 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
be	defrost and tenderize.
ne	FISH
well in inning.	 Fish cooks quickly and should be added at the end of the cooking cycle during last fifteen minutes to hour of cooking.
vary	LIQUID
igth : end of ire	 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
ring ng the	times.
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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 COMPONE



PREPARING YOUR SLOW COOKER FOR USE

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

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

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 ad vour ingredients to the stoneware, and cover with the lid. 2. Plug in your Crock-Pot 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 the temperature with the lid. a few 1 cooking. One hour on HIGH is equivalent to approximately 11/2 to 2 hours on LOW. Refer to your specific the temperature with the lid. a few 2 cooking. One hour on HIGH is equivalent to approximately 11/2 to 2 hours on LOW. Refer to your specific the temperature with the lid. a few 2 cooking the day of the sequence of the seq	igned									
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HOW TO CLEANYOUR 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



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 11/2 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 Crock-Pot® 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 precooked foods such as beans or fruit, o vegetables such as mushrooms, diced onic eggplant, or finely minced vegetables. This enables all food to cook at the same rate.
- When cooking frozen meats, at least 1 cup of liquid must first be added. The liquid will a "cushion" to prevent sudden temperature changes. An additional 4 hours on LOW or hours on HIGH is typically required. For la cuts of frozen meat, it may take much lon defrost and tenderize.

FISH

 Fish cooks quickly and should be added at t of the cooking cycle during last fifteen mi hour of cooking.

LIQUID

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

GARANTÍA PARA UNCANNY BRANDS

UN AÑO DE GARANTÍA COMPLETO

Durante un año a partir de la fecha de compra, cuando este aparato es operado y mantenido de acuerdo a adjuntas o provistas con el producto, Uncanny Brands pagará por la sustitución de la unidad con una unico clase y calidad, o el reembolso del precio de compra, en Uncanny Brands sola discreción, para corregir defe les o mano de obra.

Para obtener servicio de garantía y resolución de problemas: Si necesita servicio, consulte primero el manual del usuario. Para obtener servicio, llame a nuestro Centro Consumidor al: 1-888-922-6293 o Email <u>online@uncannybrands.com</u>

Uncanny Brands no pagará por:

- Visitas de servicio técnico para corregir la instalación de su electrodoméstico, para enseñarle a usar su el para cambiar fusibles domésticos o cableado de la casa correcta, o para reemplazar las bombillas.
 Reparaciones cuando se usa su aparato en que no sea el uso doméstico normal de una familia.
 Recogida y entrega.
- Recogida y entrega. • Los daños resultantes de accidentes, altercado, mal uso, abuso, incendio, ii
- Dios, o el uso de procucts no aprobados por Uncanny Brands.

S. Reparaciones de piezas o sistemas como resultado de modificaciones no autorizadas del aparato.
 Servicio o soporte de garantía para las unidades localizadas y/o gestionadas fuera de los Estados Unido

NINGUNA GARANTÍA, EXPRESA O IMPLÍCITAS, INCLUYENDO, SIN LIMITACIÓN, LAS GARANTÍAS IMPLÍCITAS IZACIÓN O IDONEIDAD PARA UN PROPÓSITO PARTICULAR, distintos de los EXPRESSILY anteriormente extenderán. FABRICANTE RENUNCIA A TODA GARANTÍA DESPUÉS DEL PERÍODO DE GARANTÍA EXPRESA IN NINGUNA OTRA GARANTÍA EXPRESA O GARANTÍA OTORGADA POR CUALQUIER PERSONA, EMPRESA (

RESPECTO AL PRODUCTO, será obligatoria para UNCANNY MARCAS. REEMPLAZO ES EL REMEDIO EXCLUSIVO DOR. UNCANNY MARCAS NO SE HACE RESPONSABLE DE LOS DAÑOS CAUSADOS POR EL USO, USO INDEBIDO O DE USO DEL PRODUCTO O INCIDENTAL. NO OBSTANTE LO ANTERIOR, LA RECUPERACIÓN DEL CONSUMIDOR O MARCAS NO SUPERARÁ EL PRECIO DE COMPRA DEL PRODUCTO VENDIDO POR PANGEA MARCAS. ESTA G EXTIENDE A NINGUNA PERSONA QUE NO SEA EL CONSUMIDOR ORIGINAL QUE COMPRARO EL PRODUCTO Y N

IBLE.
Algunos estados o provincias no permiten la exclusión o limitación de daños incidentales o consecuentes o
ciones sobre garantías, por lo que las limitaciones o exclusiones pueden no aplicarse en su caso. Esta ga
derechos legales específicos, y usted puede tener otros derechos que varían de un estado a otro o de una
Fuera de los 50 estados de Estados Unidos y Canadá, esta garantía no se aplica. Póngase en contacto co
autorizado de Uncanny Brands para determinar si corresponde otra garantía.

Mantenga esta garantía y su comprobante de compra juntos para referencia futura. Debe proporcionar compra para obtener servicio bajo garantía. Escriba la siguiente información acerca de su electrodoméstic mejor a obtener asistencia o servicio si llegara a necesitarlo. Usted tendrá que saber el número de moc número de serie. Usted puede encontrar esta información en el modelo y número de etiqueta/placa de seri

REGISTRO DEL CLIENTE

Fecha de compra:	Tienda /
Distribuidor:	
Número de modelo:	Número de
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g with	IMPORTANT SAFEGUARDS
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o of warm act as a re or 2 larger onger to t the end ninutes to	 persons including the following: Read all instructions before using this product. This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid. This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
n drying	 Close supervision is necessary when any appli- ance is used near children. Children should not play with the appliance.
amount of inimum of cook	 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
do a las instrucciones i unidad de la misma defectos en materia-	cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return appliance to the manufacturer (see war- ranty) for examination, repair or adjustment.
tro de Atención al	 The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
su electrodoméstico, nadecuada, actos de	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.
nidos o Canadá. ITAS DE COMERCIAL- nte mencionados se A INDICADO ARRIBA. SA O ENTIDAD CON JSIVO DEL CONSUMI- IDO O IMPOSIBILIDAD DOR CONTRA PANGEA TA GARANTÍA NO SE O Y NO ES TRANSFER- es o permiten limita- ta garantía le otorga una provincia a otra. o con su distribuidor ionar una prueba de néstico para ayudarle modelo completo y e serie.	 Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. The heating base is subject to residual heat from cooking cycle. Do not touch heating base immedi- ately after removing stoneware. Allow to cool before handling. Use caution when opening the lid during or after a cooking cycle. Escaping steam can cause burns. Do not use appliance for other than intended use. Misuse can cause injuries.
	16. Intended for household countertop use only. Keep

- 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, 19. CAUTION: To protec product damage, do heating base. Cook vided.
- 20. WARNING: Spilled for Keep appliance and Never drape cord ov outlet below counter extension cord.



| NOTICES

stonew

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- 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.

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— t c	or recipes that r he time closest ooker. For insta cooking time of 7	to the setting nce, to cook a	on your	slow calling for a	Service Representative only. See Warranty Sec- tion. HINTS AND TIPS
• Tri • D • D • A • A • A • A • U	slow cooker to 8 avoid over or u stoneware 3/4 fi cook times. o not overfill sto ot fill stoneware ways cook, with ime .Do not rem ours of cooking ways wear oven stoneware. nplug when cook Removable stone	hours. under-cooking ull to conform neware. To pi e higher than the lidon, for ove the lid du mitts when h king is done a	g, always to recon event sp 3/4 full. the reco ring the nandling nd befor	fill the mmended bill over, do ommended first two the lidor e cleaning.	 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 11/2 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 Crock-Pot® slow cooker during the last 30 minutes of cook time.
v • D t	vave safe. o not use remov ric burner or un Part Dishwasher Safe	able stonewa Ider broiler. R	re on ga efer to c	s or elec-	 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 bailed before adding to a raging.
	Lid Yes neware Yes	No Yes, but not in the broiler	No Yes	No No	 boiled before adding to a recipe. Fully cooked canned beans may be used as a substitute for dried beans.

SAVE THESE INSTRUCTIONS

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



PREPARING YOUR SLOW COOKER FOR USE

- Before you use your slow cooker, remove all packaging components and wash the lid and stoneware with ^I warm soapy water and dry thoroughly. Assembly
- 1. Place stoneware into the heating base.
- 2. Lower the lid horizontally down onto the stoneware.

 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 	 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 	ALSO AVAILABL TAMBIÉN DISPON AUSSI DISPONIBLE À PA WWWWLUM DEATH STAR [™] POPCORN POPPER MAQUINA PARA HACER PALOMITAS DE MAZ MACHINE À MAÏS SOUFFLÉ
 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. 	 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. 	
 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. 	<section-header> UNCANNY BRANDS - GARANTIE GARANTIE COMPLÉTE D'UNAN Andris de lade d'achat jusqu'à un an par la suite, lorsque cet appareil est utilisé et entretenu conformément aux instructions justes acelui0 uto fournies avec celui0, hucany Brands paiera pour emplacer l'appareil pair autre de type ou de qualité duites de lateute de un de unies de materiaux ou de fabrication. Content estructure de la grantie ou tout conseignement de dynaareil est utilisé et entretenu conformément aux instructions justes is avec celui - 0, hucany Brands paiera pour emplacer l'appareil pair un autre de type ou de qualité duites de lateute et entrete un conformément aux instructions justes is our communique avec le centre de service. Al a dientete, composer :</section-header>	

