



## Slow Cooker

INSTRUCTIONS

## Pour Mijoteuse

INSTRUCTIONS

## Cocimiento Lento

INSTRUCCIONES



FOR THE WAY IT'S MADE.®

# Welcome to the world of KitchenAid®

We're committed to helping you create a lifetime of delicious meals for family and friends. To help ensure the longevity and performance of your appliance, keep this guide handy. It will empower you with the best way to use and care for your product. Your satisfaction is our #1 goal. Remember to register your product online at [www.kitchenaid.com](http://www.kitchenaid.com), or by using the attached Product Registration Card.



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## **PROOF OF PURCHASE & PRODUCT REGISTRATION**

Always keep a copy of the sales receipt showing the date of purchase of your Slow Cooker. Proof of purchase will assure you of in-warranty service. Before you use your Slow Cooker, please fill out and mail your product registration card packed with the unit. This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. This card does not verify your warranty. Please complete the following for your personal records:

**Model Number** \_\_\_\_\_

**Serial Number** \_\_\_\_\_

**Date Purchased** \_\_\_\_\_

**Store Name** \_\_\_\_\_

## Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

 **DANGER**

**You can be killed or seriously injured if you don't immediately follow instructions.**

 **WARNING**

**You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

## 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.
2. Do not touch hot surfaces. Use handles or knobs.
3. To avoid electrical shock do not immerse cord, plugs, or the slow cooker base 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.
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 KitchenAid® may cause injuries.
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 oil or other hot liquids.
12. Do not use appliance for other than intended use.
13. This product is designed for household use only.
14. To disconnect, turn any control to "OFF," then remove plug from wall outlet.

## SAVE THESE INSTRUCTIONS

## Electrical Requirements

### **⚠ WARNING**



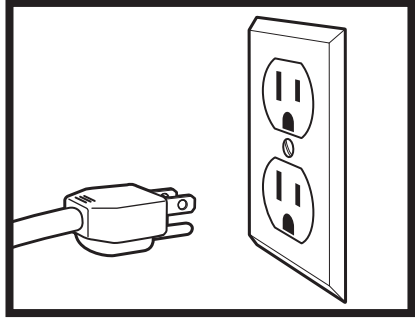
#### **Electrical Shock Hazard**

**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**



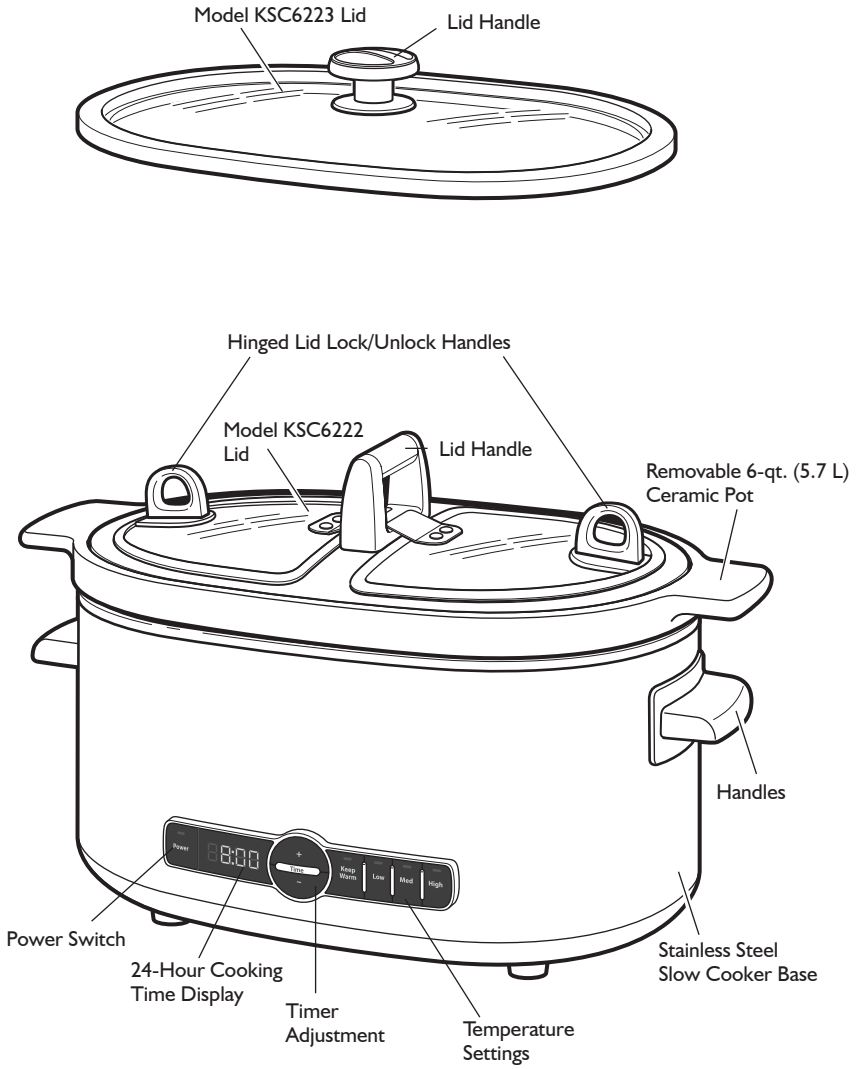
Volts: 120 V.A.C.  
Hertz: 60 Hz

**NOTE:** This slow cooker has a 3 prong grounded plug. To reduce the risk of electrical shock, this plug will fit in an outlet only one way. If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way.

If a longer extension cord is used:

- The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- The extension cord should be a grounding-type 3-wire cord.
- The cord should be arranged so it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

# Parts and Features



# Parts and Features

## 24-Hour Cooking Time Display

Large easy-to-read display shows two modes. If the Slow Cooker is turned on, the display will read "On" and will run for 24 hours before automatically turning off. The second mode is programmed – the display will count down from the programmed time. It can be programmed for up to 24:00 hours. In addition, once the program runs through the programmed time, it will automatically default to Keep Warm for 4:00 hours. When this happens, the display will count up from 0:00 to 4:00 hours before automatically shutting off.

## Removable 6-qt. (5.7 L) Ceramic Pot

Dishwasher-safe pot makes an attractive serving dish at the dinner table. While the ceramic pot is not recommended for oven use, it is oven safe up to 300°F/140°C, and may be used to keep cooked food warm up to an hour.

The ceramic pot should also not be used in the microwave or on the stove top.

**NOTE:** Pouring may be difficult if pot is full or nearly full, so it is recommended that you ladle the contents out of the pot.

## Glass Lid (Model KSC6223)

Glass lid helps with viewing while food is cooking.

## Hinged Lid (Model KSC6222)

Innovative hinged lid design allows easy serving options with less heat loss. Large twisting handles on both hinged panels ensure easy one-handed operation for locking and unlocking.

**NOTE:** Lids are not oven safe.

## Lid Handle

The lid handle is large for easy lifting, plus the material and design help reduce heat transfer from the lid.

## Handles

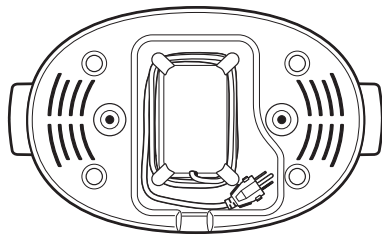
The exterior base side handles are large, so the 6-qt. slow cooker can be lifted easily, even with oven mitts.

## Stainless Slow Cooker Base

Provides stable and easy to clean support for the ceramic pot. The sides of the slow cooker base may get very warm during operation. Always use handles on base when moving Slow Cooker. Use oven mitts to remove the ceramic pot.

## Integrated Cord Storage

The power cord, which includes a 3 prong grounded plug, stores neatly on the bottom of the slow cooker base.



## Before First Use

Before using your slow cooker for the first time, wipe the metal base and cord with a clean, damp cloth. Wash the ceramic pot and glass lid in hot soapy water, then rinse and dry. The ceramic pot and glass lid can also be washed in the dishwasher.

## Slow Cooker Assembly

1. Place the ceramic pot in the metal base. Do not cook anything in the metal base without the ceramic pot in place. Avoid sudden temperature changes such as adding refrigerated foods into heated pot. The ceramic pot must be placed in the metal base, and food placed in the ceramic pot for cooking.
2. For best cooking results always operate your Slow Cooker with the lid on.

### **! WARNING**



#### **Electrical Shock Hazard**

**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

3. Plug into a grounded 3 prong outlet. Slow Cooker is now ready for operation.

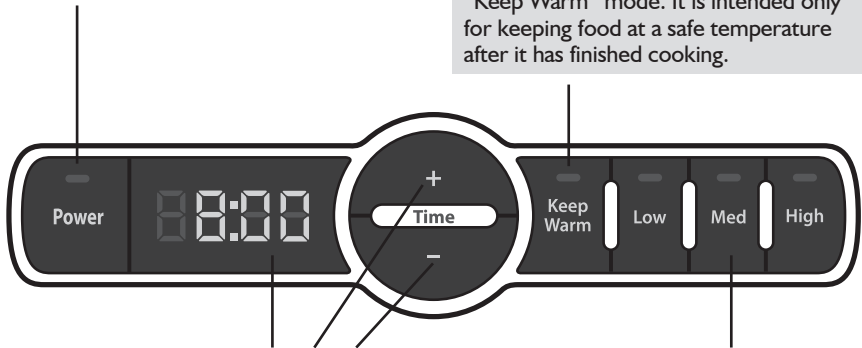


# Operating Your Slow Cooker

Once the Slow Cooker has been plugged in, pressing “POWER” will illuminate both the LED display for the timer and the “Power” indicator.

When the “Keep Warm” mode is selected the timer will display “On”.

**NOTE:** Do not attempt to cook in “Keep Warm” mode. It is intended only for keeping food at a safe temperature after it has finished cooking.



The timer allows you to program a specific cooking time up to 24 hours. By pressing “+” the time will increase by 30 minutes. By pressing “-” the time will decrease by 30 minutes. The time set will be displayed and counted down to zero.

Temperature control featuring three heat levels for perfect results.

**NOTE:** “On” will be displayed when a temperature is selected without entering a cook time on the timer. The Slow Cooker will operate for up to 24 hours, if uninterrupted; and then automatically shut off.

## Getting Started

1. Plug in Slow Cooker (ensure ceramic pot is in Slow Cooker base).
2. Push “POWER” button.
3. Select Temperature.
4. If programming is desired use the “+ or -” buttons select desired cooking time (using the timer is optional and not required for Slow Cooker operation).
5. Make sure lid is on ceramic pot.

# Slow Cooker Setting Guidelines

The multiple Slow Cooker settings allows the kind of cooking, or serving, that lets you prepare a variety of foods on different settings, so you can adapt your recipes to your changing schedule.

In general, use lower settings for longer cook times. Try a higher setting when you start food preparation later in the day and want to serve the food that same evening.

**“High”** – Try using this setting when a shorter cooking time is desired or for recipes that are typically baked.

Applesauce	Dumplings	Roasted meats
Beans and rice	Egg-based strata	Steamed potatoes
Broth-based soup	Gingerbread	Wild rice casserole
Chicken/turkey pieces	Hot beverages	
Cobbler/fruit dessert	Pudding/steamed cake	

**“Medium”** – Appropriate for most recipes when there is time for long, slow cooking. It’s an ideal setting for food started before going to work in the morning and served for dinner in the evening.

Baked potatoes	Casserole	Pork ribs
Beef chuck roast	Chicken wings	Potato casserole
Beef roast	Chicken/turkey pieces	Puddings
Beef rolls	Cornish hens	Rice pudding
Beef short ribs	Dressing/stuffing	Split pea soup
Cheese	Dried beans/lentils	Stew
Cheese or cream based soup	Egg bake	Stewed chicken
Chicken or turkey	Poached pears	Wild rice casserole
	Pork chops	

**“Low”** – Good for slow cooking recipes or less tender cuts of meats that require longer cooking times to develop full flavor.

Baked egg based puddings	Chicken/turkey pieces	Pork roast
Beef roast	Dressing/stuffing	Soups with less tender cuts of meat
Beef rolls	Dried beans/lentils	Split pea soup
Beef short ribs	Hard squashes	Stew
Cheese or cream based soup	Lamb shanks	Stewed chicken
Chicken wings	Pork chops	
	Pork ribs	

# Slow Cooking Tips

Over the past few decades, as schedules have become more hectic and lifestyles more fast-paced, more and more people have turned to slow cookers to help them get a better handle on their time.

This KitchenAid® Slow Cooker offers refinements in control that help the cooker be a more useful tool and power to add responsiveness and peace of mind.

## **Sure and Steady Cooking**

A Slow Cooker is designed for you to put food into it, walk away from it without a worry, and return to a well-cooked meal. So it's important to let it do its job. That means you should always cook with the ceramic pot and glass lid in place, because removing the lid reduces the temperature inside the slow cooker and increases cooking time.

Except where a Slow Cooker recipe specifically directs you to remove the lid, do not remove or lift the lid until the minimum suggested recipe-cooking time has elapsed. If you want to view the food you're cooking, tap the glass lid to remove the condensation that has collected, and look through the lid.

## **Start With Food at the Right Temperature**

Common sense is a good guide to knowing the right temperature for food when you start cooking in a Slow Cooker. Foods typically stored in the refrigerator should be added at their refrigerated temperature. Frozen food, on the other hand, should be thawed. And if you need to sear meat or poultry, do that just before adding it to the Slow Cooker – do not partially cook meat or poultry and then refrigerate before using.

Avoid adding liquids colder than normal refrigerated temperatures. Adding near-freezing liquids to a warm or hot pot may cause the pot to crack.

## **A Slow Cooker is a Moist Environment**

Slow Cookers use a food's own moisture to cook the food. With the lid kept on while cooking, very little moisture evaporates and natural juices from the food accumulates. For that reason, use less liquid when using your favorite traditional recipes for slow cooking.

## **Enhancing Texture and Flavor**

The amount of seasonings, types of ingredients, and when you add ingredients can improve the texture and flavor of your slow-cooked meals.

As a general rule for using your favorite recipes in the slow cooker, increase the amounts of herbs and seasonings to offset the effect of longer cooking times.

Add garnishes, fresh herbs, and quick-cooking vegetables toward the end of the cooking cycle. For example, you can add peas, corn and freshly sliced squash in the last 10 to 20 minutes.

Also consider the differences between related ingredients when cooking for extended times. Dark meat poultry will retain moisture better than white meat in recipes cooked more than 7 to 9 hours. Whole-grain rice, such as brown or wild rice, retains its texture better than white rice when it's slow cooked. Over extended periods, white rice can overcook and become mushy.

When cooking soups and stews, leave a 2-inch (5 cm) space between the top of the ceramic pot and the food so the recipe can come to a simmer without spilling over.

Do not use frozen, uncooked meat in the slow cooker. Always thaw meats prior to slow cooking.

Some foods are not suited for extended cooking. Pasta, seafood, milk, cream or sour cream should be added 2 hours before serving.

If cooking a vegetable-type casserole, there will need to be a liquid in the recipe to prevent scorching on the sides of the ceramic pot.

## **Cut Food to Proper Size**

The size you cut food into can affect its taste and texture. To assure uniformity of cooking, cut vegetables of similar density, such as potatoes, carrots, and parsnips into similar-sized pieces. In general, dense vegetables should be slightly smaller than more tender vegetables.

Cutting meats into large pieces allows longer cooking times and avoids overcooking.

# Care and Cleaning

1. Check that the slow cooker is switched off and unplugged before cleaning.
2. Allow the slow cooker to cool completely before cleaning.

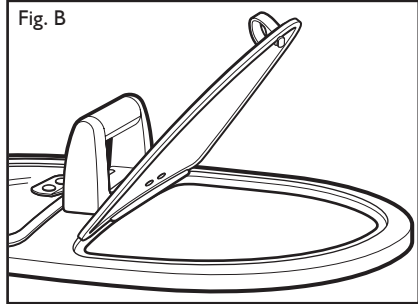
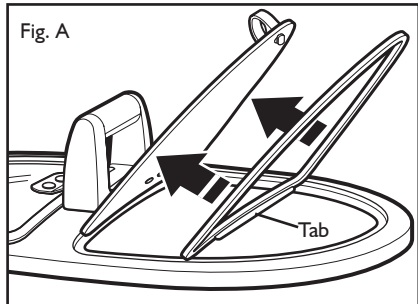
**NOTE:** Do not immerse the metal base in water to clean any part of the slow cooker.

**NOTE:** Do not use abrasive cleaners or scouring pads.

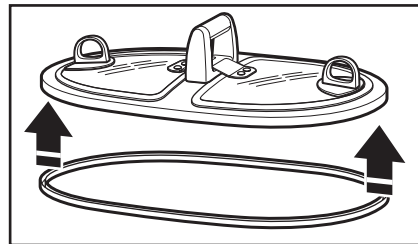
3. Wipe the metal base and cord with a clean damp cloth.
4. Wash the ceramic pot and glass lid in hot soapy water, then rinse and dry. The ceramic pot and glass lid can also be washed in the dishwasher.

**NOTE:** It is recommended that you remove the three seals from around the lid before washing the glass lid in the dishwasher. The seals are hand washable.

To replace the hinged lid seals, make sure that the tabbed edge is facing downward (see Fig. A), and slowly work the edges of the seal back onto the glass lid (see Fig. B).



To replace the seal around the edge of the full lid, slowly work the edges of the seal back onto the lid from one end to the other. This seal will fit tightly against both sides of the lip around the bottom of the lid, and will stretch to fit in place.



**NOTE:** When cooking very thick mixtures, such as polenta or many desserts, the ceramic pot may be lightly coated with no-stick cooking spray before cooking. This coating will help make cleanup easier after cooking.

## Ceramic Pot Care

Here are a few simple tips to assure your slow cooker gives you years of service.

- This is a large-capacity slow cooker and it is recommended that you cook with at least 1 qt (1 L) of food in the ceramic pot.
- Do not store the ceramic pot in the refrigerator.
- If the ceramic pot has been inadvertently left in the refrigerator, do not immediately fill with hot or warm liquids. Wait until the pot is at room temperature.
- If assembling a recipe in advance of cooking, store ingredients in a covered, separate container.
- After each use, always follow the “Care and Cleaning” instructions.

- For best results, the ceramic pot should be at least half-filled. If less than half filled, check for appropriate temperature 1 to 2 hours earlier than recipe states.

### To clean white residue from the ceramic pot

Small amounts of calcium in wash water may leave a white residue in the ceramic pot after it has been washed. To clean the residue, follow this procedure:

1. Pour a small amount of vinegar into the pot and dilute it with an equal amount of water.
2. Wipe the inside surfaces of the pot with a soft pad. Be sure to wipe the vinegar/water solution sufficiently over all the affected areas.
3. Empty the pot, rinse with water, and dry with a soft cloth or towel.

## Troubleshooting

### If your slow cooker should fail to operate, check the following:

- See if the slow cooker is plugged into a proper electrical outlet. If it is, unplug the slow cooker.

### **⚠ WARNING**



#### **Electrical Shock Hazard**

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**Do not use an adapter.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

- If the slow cooker still does not work, check the household fuse or circuit breaker on the electrical circuit the slow cooker is connected to and make sure the circuit is closed.

### If the problem cannot be corrected:

- Return appliance to the nearest Authorized Service Facility for examination, repair, or adjustment.

- Plug in slow cooker.

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