



RECIPE TIPS INCLUDED

4QT SLOW COOKER **USER GUIDE**

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **IMPORTANT:** Read all instructions carefully before first use.
2. This product is not meant for deep frying.
3. Do not touch hot surfaces. The metal housing will become hot during use. Use handles on side or on lid.
4. **CAUTION:** Lid and handles may become hot during prolonged use. Use caution when removing lid or lifting by handles. To reduce the risk of electric shock, cook only in removable inner pot.
5. Use tongs or other heat safe utensils to remove food. Do not pour or lift appliance.
6. Close supervision is necessary when any appliance is used by or near children.
7. To protect against electrical shock, do not immerse cord, plug, or cooker body in water or other liquid.
8. Do not add liquid within an inch of the top of aluminum inner pot, or the water may flow out during cooking.
9. Do not place on or near a hot gas or electric burner, or heated oven.
10. Do not allow food to boil or cook dry.
11. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance. Do not use abrasive cleaning solutions, steel wool or nylon scrubbing sponges.
12. 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.
13. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
14. Intended for counter top use only as directed.
15. Do not use the appliance for other than intended use.
16. Do not use outdoors.
17. Extreme caution must be used when moving an appliance containing hot liquids.
18. Do not let cord touch hot surfaces or hang over the edge of table or counter.
19. **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.
20. Prior to first use, please make sure that the electrical rating of the appliance is in conformity with the current electric rating.
21. Plug cord into wall outlet. To disconnect, switch appliance off, then remove plug from wall outlet.
22. Use bowl on stove top or in oven only as directed. When cooking on a burner make sure it is of a similar base diameter to the pot. **DO NOT PUT UNIT BASE IN OVEN OR ON STOVE TOP.**
23. To reduce the risk of electric shock, cook only in removable bowl. **DO NOT** pour food directly in the unit base without bowl.
24. When using bowl to cook on gas, adjust flame so it does not flare up on the sides of the pot. Ensure heat does not exceed 450°F.
25. **SAVE THESE INSTRUCTIONS** Do not throw away. Read before operating your new Slow Cooker. Keep for future reference.
26. In order to ensure safe operation and optimum performance, please read the entire Instruction/Care & Use Booklet.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS:

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord. 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 fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

HEALTHY COOKING STARTS WITH GREENPAN

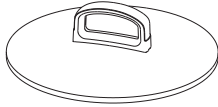
Since inventing healthy ceramic nonstick in 2007, we've dedicated ourselves to unique advances that make cooking better for everyone. From healthy ceramic nonstick cookware to revolutionary home appliances, our groundbreaking designs deliver remarkable performance so you can focus on the flavor. **Enjoy!**

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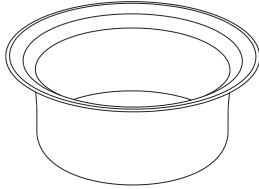
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PARTS

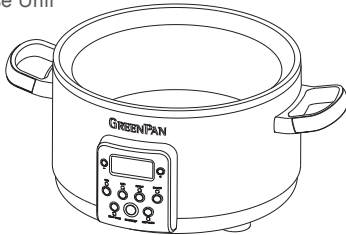
1. Lid



2. Removable Pot



3. Base Unit



BEFORE FIRST USE

1. Read all instructions and important safeguards.
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags and dispose of properly as they can pose a suffocation or choking risk to children.
4. Remove the lid and the removable pot and wash with warm soapy water and dry thoroughly before returning to the base.
5. Wipe body clean with a damp cloth. NOTE: Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings. If washing dishwasher safe parts in the dishwasher, a slight discoloration to the inner pot and accessories may occur. This is cosmetic only and will not affect performance.
6. Place pot inside of base, and place lid on top of the pot.
7. Plug power cord into outlet.
8. Your Slow Cooker is now ready for use.

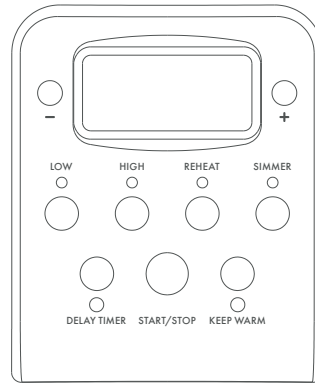
Your GreenPan Slow Cooker operates once you press the Start button after you set the cooking mode and time. While cooking, the display will count down as time elapses. At the end of the cooking program, the Slow Cooker automatically switches to the Keep Warm setting for up to 8 hours on certain settings.

OPERATION

Power Operation

1. Ensure your Slow Cooker is plugged directly into a grounded wall outlet.
2. Ensure the inner pot is correctly placed within the appliance and the appliance is on a level heat-resistant surface.

KNOW YOUR CONTROLS



Low

Select Low for recipes that cook longer. You can start your dish in the morning and enjoy in the evening.

High

Select high for meals that require less cooking time and higher cooking temperature.

Reheat

This mode will quickly reheat already cooked food.

Simmer

This mode is for keeping food warm during serving.

Delay Timer

Postpone up to 24 hours – Please note, the suggested maximum delay-start time for uncooked meat or chicken is two hours.

Start/Stop

Press to start and finish/cancel cooking.

Keep Warm

This mode is intended only for keeping already cooked food warm, not for cooking. This will automatically start after cooking cycle or you can choose this option on already cooked foods.

— Reduces time

+ Increases time

COOKING MODES

Slow cooking works best with foods that require long, low-heat cooking. Examples: stews, soups, beans, and fattier meats such as roasts, pork shoulder, and ribs.

- Select cooking mode you want to use (LOW, HIGH, REHEAT, SIMMER or KEEP WARM), the button will illuminate and the screen will show a preset time.
- Press +/- to increase or decrease preset cooking time.
- Press Start button to begin cooking program.
- Time can also be adjusted during the cooking cycle using the +/- buttons. Press Start to confirm or wait 3 seconds for function to lock in.

DELAY TIMER

- Postpone cooking up to 24 hours. Press Cooking Mode you wish to use before pressing Delay Timer.
- Select from LOW, HIGH, REHEAT, or SIMMER.
- Press +/- to increase or decrease preset cooking time.
- Press DELAY TIMER and set time for how long you want to wait before previously selected program will begin.
- Press +/- to increase or decrease delay timer start time.
- Press Start to confirm. Once the delay timer has expired, Delay timer indicator light will turn OFF, and the unit will start cooking.

Please Note – While using delay timer we suggest using ingredients that will not spoil while being left out. Suggested maximum delay-start time for uncooked meat or chicken is two hours.

DURING COOKING CYCLES

- If you press the buttons for HIGH, LOW, SIMMER, KEEP WARM, or REHEAT while a cooking mode is currently on, the new function will be started after 3 seconds.
- Press the (+) or (-) button to adjust time, press the Start/Stop button to confirm or after 3 seconds, the new selection will automatically be accepted.

RECIPE TIPS

Be sure to spread oil in the Slow Cooker before cooking, using a heat resistant spatula or other utensil. Cooking sprays are not recommended.

- Always use tongs or other utensil to remove food. Do not lift the Slow Cooker to pour.
- The Slow Cooker must be placed on a level surface during use – uneven cooking or spilling may result otherwise.
- While your Slow Cooker is metal utensil safe, we recommend using plastic, silicone or wooden utensils to prolong the life of the ceramic nonstick coating.

FUNCTION SUMMARY CHART

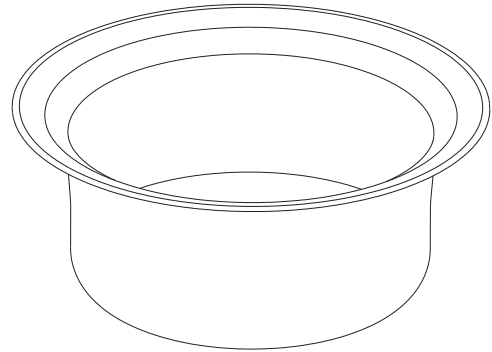
Program	Default Cooking Time	Time Range	Preset Keep Warm Time
Low	8 Hr	2-24 Hr	8 Hr
High	4 Hr	1-8 Hr	8 Hr
Reheat	30 Min	30 Min-4 Hr	8 Hr
Simmer	4 Hr	1-24 Hr	8 Hr
Keep Warm	30 Min	30 Min - 8 Hr	N/A
Delay Timer	2 Hr	30 Min - 24 Hr	N/A

OVEN & STOVETOP COOKING

Please note - The bowl is the only part that is Oven safe. Please remove bowl from base to cook in this method. The Slow Cooker Bowl is Oven and Stove Top Safe to 450°F To use correctly ensure the following. When cooking on a gas stove-top adjust flame so it does not flare up on the sides of the pot. Do not exceed 450°F. We suggest using low to medium heat.

When cooking on a electric stove-top do not exceed 450°F. We suggest using low to medium heat.

For oven use ensure that temperature does not exceed 450°F. When taking bowl out of oven be sure that you use safety gloves or Oven Mitts. This bowl will be hot, proceed with caution. **Ensure that the lid is removed.**



COOKING GUIDE

Mode or Cooking Type	Mode Guidelines	Recipe Types and Tips
Low	Standard slow cooking temp, ideal for starting in the morning and enjoying for dinner	<p>Brown large cuts of meats before slow cooking for best results.</p> <ul style="list-style-type: none"> • Deglaze your bowl after browning • Add water, vinegar, wine, broth or another liquid to the bowl and scrape up all contents. This cleans the pot and adds a depth of flavor to ingredients in pot. <p>When cooking on low use meats listed below:</p> <ul style="list-style-type: none"> • Chuck roasts, brisket short ribs, stew meat • Pork shoulder, ham, pork, country-style ribs, • Casseroles, shanks, chicken thighs, soups
High	For fast cooking or when baking	Meats that need higher temps and shorter cooking times. Also great for casseroles, puddings, cheesecakes, and more.
Reheat	Quickly reheat already cooked food	Perfect for reheating a meal from last night or any leftovers you still have in your pot.
Simmer	Keep food warm for serving	Simmer veggies and meats or use for serving.
Delay Timer	Set a Time and start when you want	Set a time up to 24 Hours in advance. Please Note- While using delay timer we suggest using ingredients that will not spoil while being left out. Suggested maximum delay-start time for uncooked meat or chicken is two hours.
Keep Warm	This mode is intended only for keeping already cooked food warm, not for cooking.	Keep food warm by choosing keep warm mode and set time as desired. Keep warm mode will also automatically start after cooking cycle for up to 8 hours.
Stovetop	To use pot on stovetop suggest starting with low temperature for searing, browning and sautéing. Recommended maximum temperature for stovetop up to 450°F (Bowl and Lid ONLY)	Use for searing or sautéing ingredients for example, carrots, onions, celery, ground beef, chicken or pork.
Oven	Recommended maximum temperature for in oven up to 450°F. (Bowl ONLY)	Casseroles, Cakes, Baked Ziti, Lasagna and more

CLEANING & MAINTENANCE

1. Before cleaning, always unplug your Slow Cooker and allow it to cool. The inner pot and lid are both safe for dishwasher use.
2. If you prefer, you can wash the inner pot and lid with a gentle detergent after removing them from the base.
3. Rinse with water and then gently pat dry with a dish towel or cloth.
4. Wipe the outside of the Slow Cooker with a damp sponge or cloth. Refrain from using scouring pads, brushes, powders or chemical detergents on the Slow Cooker.

SUMMARY CHART

Part	Dishwasher & Hand Wash Safe	Wipe with Damp Cloth
Lid	Y	Y
Bowl	Y	Y
Base Unit	X	Y

STORAGE

Ensure the Slow Cooker is cool and dry before storing.

BEFORE RETURNING YOUR GREENPAN PRODUCT

If you are experiencing problems with your GreenPan Slow Cooker, we suggest that you call GreenPan customer service at 914-372-7777 before returning the product. A representative can confirm whether the product is under warranty and advise on next steps.

IMPORTANT: If the defective product is to be serviced by someone other than GreenPan's authorized service, please tell the servicer to call our consumer service at 914-372-7777 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty

TROUBLESHOOTING

Problem	Potential Cause	Solution
Slow Cooker does not turn on	Power Plug	Check whether the power plug is connected to a functional, grounded electrical outlet
Outside of Slow Cooker is hot during use	This is normal, especially after extended use	Do not touch the outside of the Slow Cooker, burns may result. Instead, use handles only when the pan is operating.
Slow Cooker turns on but does not get hot during cooking	Control Board Problem	Contact Customer Service

LIMITED WARRANTY

GreenPan Electrics are covered by a limited warranty against defects in materials and workmanship, beginning on the date of purchase and lasting for two years. If your GreenPan Electrics product has a defect during the warranty period, The Cookware Company (USA), LLC will either repair or replace the product. Further information on the warranty claim process, exclusions from warranty coverage, and other terms can be found in the complete limited warranty for this product, available online at greenpan.us/warranty.

TERMS OF SALE; ARBITRATION

The terms on which The Cookware Company (USA), LLC sells GreenPan Electrics are available online at greenpan.us/pages/terms-of-sale (the "Terms"). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

In particular, the Terms provide that, by your purchase of this product, you and The Cookware Company (USA), LLC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that you would have if you went to court may also be unavailable or limited in arbitration. Any claim, dispute, or controversy between you and The Cookware Company (USA), LLC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration.

The arbitration will be administered by the American Arbitration Association ("AAA") in accordance with the Consumer Arbitration Rules (the "AAA Rules") then in effect, except as modified hereby. (The AAA Rules are available at adr.org or by calling the AAA at 1-800-778-7879.) The Federal Arbitration Act will govern the interpretation and enforcement of this arbitration and waiver provision. The Cookware Company (USA), LLC will be responsible for the AAA filing fee of any such proceeding. Other than your right to pursue a claim in small claims court, as described in the Terms, the arbitrator will have exclusive authority to resolve any dispute relating to arbitrability and/

or enforceability of this arbitration provision, including any unconscionability challenge or any other challenge that the arbitration provision or these Terms are void, voidable or otherwise invalid. The arbitrator will be empowered to grant whatever relief would be available in court under law or in equity. Any award of the arbitrator(s) will be final and binding on each of the parties and may be entered as a judgment in any court of competent jurisdiction. Attorney fee shifting in this case is governed by the Terms. You agree to an arbitration on an individual basis. In any dispute, NEITHER YOU NOR THE COOKWARE COMPANY (USA), LLC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY. The arbitral tribunal may not consolidate more than one person's claims, and may not otherwise preside over any form of a representative or class proceeding. The arbitral tribunal has no power to consider the enforceability of this class arbitration waiver and any challenge to the class arbitration waiver may only be raised in a court of competent jurisdiction. If any provision of the arbitration agreement described herein and in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced.

