

cooks
SLOW COOKER
OWNER'S MANUAL



6 QT

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COOKS

Limited Warranty

Limited One (1) Year Warranty

J. C. Penney Corporation, Inc. (JCPenney) warrants this product to be free of defects in material and workmanship for a period of one (1) year from the date of original purchase (the “Warranty Period”). Dated proof of purchase such as a bill of sale is required to establish warranty eligibility. If the product fails to perform due to a defect in materials or workmanship during the Warranty Period, JCPenney will repair or, at JCPenney’s option, replace the merchandise with the same or comparable item at no charge to you for parts or labor. In the event that the product can not be repaired and a suitable replacement item is not available, JCPenney will refund the original purchase price shown on your proof of purchase.

To Obtain Warranty Service

In the event that your product requires repair during the Warranty Period, contact your nearest JCPenney retail store or call JCPenney Product Service Dept. (800) 933-7115 for information regarding where to obtain warranty service.

What This Warranty Does Not Cover

This warranty does not cover (a) damage due to acts of nature, including but not limited to, lightning, wind, or flood; (b) damage due to accident; (c) damage due to neglect, abuse, misuse, improper installation, mishandling, or failure to follow instructions provided in the product’s Owners Guide; (d) damage resulting from alteration, improper maintenance, or repair by other than JCPenney authorized agent; (e) labor charges for installation, or for removal and reinstallation of the item for servicing; (f) non-rechargeable batteries, consumables, normal wear parts; and/or (g) items used in commercial applications.

REPAIR OR REPLACEMENT AS PROVIDED IN THIS EXPRESS WARRANTY IS THE PURCHASER’S EXCLUSIVE WARRANTY REMEDY. ALL IMPLIED WARRANTIES INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO THE PERIOD OF THIS LIMITED WARRANTY. IN NO EVENT SHALL JCPENNEY BE RESPONSIBLE FOR ANY LOSS OR DAMAGE, INCLUDING DIRECT, SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OR INABILITY TO USE THIS PRODUCT.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damage so the above limitations or exclusions may not apply to you.

This Warranty gives you specific legal rights and you may also have other rights which vary from state to state.

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IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, 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, as it will cause burns to hands and limbs. Use handles or knobs. Use potholders when removing cover or handling hot containers.
3. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children, as it is an electrical appliance that may cause electric shock when not in proper use. .
5. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. If there is a problem, return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
8. Do not use outdoors, as it is not designed for such use and can cause electric shock.
9. Do not let the cord hang over edge of table or counter, as you may trip and fall or cause the hot contents of the slow cooker to spill and possibly cause burns or injuries.
10. Do not place on or near a hot gas, electrical burner or in a heated oven as these actions could cause this appliance to melt.
11. Extreme caution must be used when moving an appliance containing hot food, water or other hot liquids to reduce the risk of burns or injury to hands and limbs.
12. Lift and open the cover carefully to avoid scalding and to allow hot condensation to drip back into the unit.

- 13. To disconnect, turn control to OFF, then remove plug from wall outlet.
- 14. Containers are designed for use with this appliance only. They must never be used on a range top, as it will crack and can cause burns if there are hot liquids or food inside. Do not set a hot container on a wet or cold surface, as it will crack. Do not use a cracked container.
- 15. This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet, as it will cause an electric shock.
- 16. Do not use appliance for other than intended use.
- 17. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot, as the pot will crack.
- 18. To reduce the risk of electrical shock, cook only in removable container provided.
- 19. Intended for countertop use only.
- 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 FOR HOUSEHOLD USE ONLY

HINTS FOR SLOW COOKING

- Less tender, cheaper cuts of meat are better candidates for slow cooking than more expensive varieties.
- Meats will not brown during the cooking process. Browning fatty meats will reduce the amount of fat and help to preserve color while adding richer flavor. Heat a small amount of oil in a skillet and brown meats prior to putting into the stoneware pot.
- Whole herbs and spices flavor better in slow cooking than crushed or ground.
- When cooking in a Slow Cooker, remember that liquids do not boil away like they do in conventional cooking. Reduce the amount of liquid in any recipe that is not designed for a Slow Cooker. The exceptions to this rule would be rice and soups. Remember, liquids can always be added at a later time if necessary. If a recipe results in too much liquid at the end of the cooking time, remove the cover and continue to cook HIGH for 1 hour (1:00). Check every 15 minutes until the amount of liquid is reduced. Turn the slow cooker to OFF when the desired consistency is achieved.
- Most recipes that call for uncooked meat and vegetables require about 6-8 hours on LOW temperature.
- The higher the fat content, the less liquid needed. If cooking meat with a high fat content, use thick onion slices under it so that the meat will not sit and cook in the fat. If necessary, use a slice of bread, a spoon, or a straining spoon to skim off excess fat from top of foods before serving.
- Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.
- Always use a meat thermometer to determine if meats have been cooked to proper temperature.
- Root vegetables such as carrots, potatoes, turnips and beets require longer cooking time than many meats. Place them on the bottom of the Slow Cooker and cover with liquid. Check to see they are fork-tender when meat temperature is reached. Remove meat and continue cooking vegetables if necessary.
- Add fresh dairy products (milk, sour cream or yogurt) prior to serving. Evaporated milk or condensed creamed soups may be added at the start of cooking.
- Rice, noodles and pasta are not recommended for long cooking periods. Cook them separately and then add to the Slow Cooker during the last 30 minutes.

TO CLEAN

This appliance should be cleaned after every use. After unit has been allowed to cool, wash cooking pot and cover in warm, soapy water. Rinse well and dry. If food sticks to the surface of the cooking pot, fill the pot with warm, soapy water and allow it to sit for a few hours before cleaning. Wipe interior and exterior surfaces of the base with a soft, slightly damp cloth or sponge. Never immerse the base in water. Never use abrasive cleansers or scouring pads to clean the cooking pot or base, as these can damage the surfaces.

DISHWASHER CLEANING

Stoneware cooking pot may be cleaned in a dishwasher. To prevent damage, position it in rack so that it will not hit other items during cleaning.

SPECIAL CLEANING

If cooking pot becomes stained, clean with a non-abrasive cleanser or apply a paste of baking soda with a soft cloth. To remove water spots or mineral deposits, wipe with distilled white vinegar, or pour a small amount into pot and let it soak. After cleaning, wash pot in warm, soapy water, rinse and dry.

TO STORE

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet. To store, place covered cooking pot inside the base and place the glass lid over the pot. Never wrap cord tightly around the appliance; keep it loosely coiled.

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION, HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water! It will cause an electric shock.
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dish towels or other flammable materials.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position. The unit may tilt and cause the food to fall and burn the hands and limbs of the user.
8. Never use the stoneware pot on a gas or electric cook top or on an open flame, as the stoneware pot will crack.
9. Lift off lid carefully to avoid scalding, and allow water to drip into stoneware liner.

NOTES ON THE PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in any way.

NOTES ON THE CORD

The provided short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

1. Prepare recipe according to instructions.
2. Place food in cooking pot and cover.
3. Plug slow cooker into wall outlet and select LOW, HIGH, or WARM.
4. Cook according to recipe instructions.
5. Serving. Turn the slow cooker to WARM setting for a short period of time prior to serving or turn to the OFF position to unplug the appliance.
6. Using pot holders, remove the cover.
CAUTION: When removing cover, grasp the designated area on the lid and lift to allow steam to escape before setting cover aside. To avoid burns, always hold cover so that escaping steam flows away from hands and face.
7. Grasp cooking pot by the handles and remove it from the base.
8. Tableside serving. If serving directly from the cooking pot, always place a trivet or protective padding under the pot before placing it on a table or countertop.
CAUTION: The pot will be hot and can cause burns.

USER MAINTENANCE INSTRUCTIONS

This appliance contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified service personnel if servicing is needed. Always unplug unit and allow to cool before cleaning.

1. Always unplug unit and allow to cool before cleaning.
2. Always handle cooking pot carefully. Avoid hitting pot against faucet or other hard surfaces.
3. Do not touch sides of slow cooker base while food is cooking. Always use handles on the base. Use potholders or oven mitts to lift the cooking pot.

OPERATING INSTRUCTIONS

Using a slow cooker is easy but different from conventional cooking. To help you, this manual contains many helpful hints for successful slow cooking. Many more slow cooker recipes books are available in libraries and bookstores. Keep these materials handy whether preparing favorite recipes or trying something new. This slow cooker has three heat settings: LOW, HIGH and WARM. Use the recommended guidelines offered in the recipe being used to determine cooking time and heating position. Dishes can be prepared well in advance of mealtime and cooking time regulated so that food is ready to serve at a convenient time. A general rule of thumb for most slow cooker meat-and-vegetable combos is:

COOKING TIME	RECOMMENDED TEMPERATURE SETTING
8-10 hours	LOW
4-6 hours	HIGH

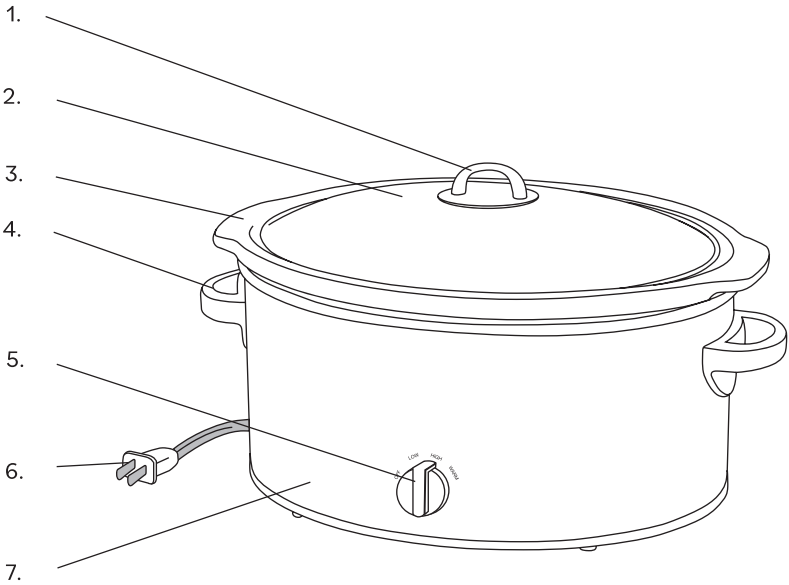
SLOW COOKER COOKING CHART

Food	Weight	LOW/Timer	HIGH/Timer
Beef Roast	3 lbs	3:00 - 4:00	1:30
Beef Brisket	4-5 lbs	8:00	6:00
Turkey Breast	6-7 lbs	6:00 - 7:00	3:00 - 4:00
Whole Chicken	4-6 lbs	6:00	4:00
Chicken Pieces, bone-in	3-4 lbs	4:00 - 5:00	1:30
Fully Cooked Ham	7.5 lbs	4:00 - 5:00	3:00
Pork Tenderloin	2-3 lbs	2:00 - 3:00	1:30 - 2:00
Pork Roast	4-5 lbs	4:00 - 5:00	2:00 - 2:30
Pork Chops	2-3 lbs	5:00	2:00 - 3:00

GETTING TO KNOW YOUR 6-QUART SLOW COOKER

Product may vary slightly from illustration
120V, 60 Hz, 260 Watts

- 1. Lid handle
- 2. Glass lid
- 3. Ceramic pot
- 4. Slow cooker handle
- 5. Heat selector knob
- 6. Polarized Plug
- 7. Stainless steel housing



BEFORE USING FOR THE FIRST TIME

Carefully unpack the slow cooker. Wash cooking pot and glass lid in warm, soapy water. Rinse well and dry thoroughly. Wipe interior and exterior surfaces of the base with a soft, moist cloth to remove dust particles collected during packing and handling. **NEVER IMMERSE THE BASE, ITS CORD OR PLUG IN WATER OR ANY OTHER LIQUID; IT WILL CAUSE BURNS TO HANDS AND LIMBS.** Slow cooker should be operated before initial use. After cleaning unit, place cooking pot inside the base. Pour 4 cups of water into the cooking pot and cover with lid. Plug slow cooker into electrical wall outlet and turn to HIGH setting. Allow to operate approximately 30 minutes. After 30 minutes, switch OFF and unplug. Allow unit to cool. Remove cooking pot, and discard water. Rinse the cooking pot, dry thoroughly, and replace it in the base.

STONEWARE POT CARE

Like any ceramic, the stoneware pot may crack or break if not properly handled.
To prevent damage, handle with care!

- WARNING:** Failure to follow these instructions can cause breakage resulting in injury or property damage.
- ALWAYS USE POTHOLDERS OR OVEN MITTS WHEN HANDLING HOT STONEWARE, AS IT WILL CAUSE BURNS TO HANDS AND LIMBS.
 - DO NOT place hot stoneware pot on counter top, as it wil stain or burn the countertop. Use a protective trivet.
 - DO NOT place stoneware pot on any range top burner, under a broiler, microwave browning element, or in a toaster oven; as it will crack the stoneware pot.
 - DO NOT strike utensils against rim of stoneware pot to dislodge food, as it will scratch the stoneware.
 - DO NOT use stoneware pot to pop corn, caramelize sugar, or make candy.
 - DO NOT use abrasive cleaners, scouring pads, or any object that will scratch the cookware or accessories.
 - DO NOT use or repair any pot or lid that is chipped, cracked, or broken.
 - DO NOT use stoneware pot for reheating foods or for general food storage.
 - Always place foods into the stoneware pot at room temperature; then place pot into the base unit before turning unit ON. NEVER heat the stoneware pot when it is empty, as it will crack the pot.

GLASSWARE CARE

WARNING: To prevent cracking or breaking of the glass cover, which may cause personal injury, cover should be treated with special care.

CAUTIONS: Glass cover may shatter if it is exposed to direct heat or subjected to severe temperature changes. Chips, cracks or deep scratches may also weaken the cover.

- **KEEP COVER AWAY FROM** broiler, microwave oven, hot stovetop burners, oven heat vents. If cover has been utilized in any of these locations, do not use it again, even if there are no signs of damage.
- **IF COVER BECOMES CHIPPED, CRACKED OR SCRATCHED, DO NOT USE IT.** Discard it.
- **ALWAYS LET COVER COOL** on a dry, heat-resistant surface before handling. Do not place it on cold or wet surfaces, as this may cause it to crack or shatter.
- **ALWAYS USE POTHOLDERS OR OVEN MITTS** when removing the hot cover. To avoid burns from escaping steam, always tilt cover away from hands and face.