

**Please Read and Save this Use and Care Book.**

## IMPORTANT SAFEGUARDS.

When using electrical appliances, basic safety precautions should always be fol- lowed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plug or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near 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.
- To disconnect, turn any control to OFF then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.

## SAVE THESE INSTRUCTIONS.

**This product is for household use only.**

## 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.

- 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 Owner’s Manual before operating or cleaning this appliance.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
- 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, dishtowels or other flammable materials.
- Do not leave this appliance unattended during use.
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
- The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
- Do not use this appliance in an unstable position.
- Never use the stoneware liner on a gas or electric cooktop or on an open flame.
- Lift off glass lid carefully to avoid scalding, and allow water to drip into stoneware liner.

**Caution: To prevent damage or shock hazard, do not cook in cooking base. Cook only in stoneware liner provided.**

#### POLARIZED PLUG (120V MODELS ONLY)

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.

#### SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

#### 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.

**Note:** If the power supply cord is damaged, it should be replaced by qualified personnel; in Latin America, by an authorized service center.

#### HOW TO USE

TThis product is for household use only.

##### GETTING STARTED

- Remove all packing material, and any stickers from the product.
- Remove and save literature.
- Please go to www.prodprotect.com/applica to register your warranty.
- Wash the stoneware liner and the glass lid as instructed in Care and Cleaning section of this manual.
- Place the clean, dry stoneware liner into the cooking base.

##### HOW TO USE

- Add the ingredients to be cooked into the stoneware liner **(A)**.
- Place the lid, handle side up, on the stoneware liner **(B)**.
- Plug in the appliance. Turn the control knob to HIGH or LOW temperature setting, as desired. The ON indicator light will come on and stay on until the slow cooker is turned off **(C)**.

**Important: Do not cook on WARM. This feature is only for keeping cooked foods at serving temperature.**

- Set a kitchen timer to desired cooking time.
- When cooking time is done, turn the slow cooker OFF or set to WARM.

**Note:** When the WARM temperature setting is selected, the ON indica- tor light will come on and stay on until the slow cooker is turned off.

6. When ready to serve, turn the control knob to OFF.

**Note:** The ON indicator light will turn off.

7. Unplug the appliance.

##### TIPS when using your slow cooker:

- The stoneware liner should always be filled from ½ to ¾, to avoid over and under cooking.
- When only half full, check for doneness 1 to 2 hours before recommended cooking time.
- To avoid spillsovers, do not fill slow cooker more than ¾ full.
- Always cook with the lid on.
- Do not open lid during first 2 hours of cooking; this allows heat to rise efficiently.
- Open the lid as little as possible, to assure even cooking.
- Most recipes can be cooked on either HIGH or LOW. Many recipes will give the time for both.
- Important: When the appliance is in use, always use pot holders when handling the lid or the stoneware liner.
- Caution: When removing the lid, always lift it away from the body to prevent getting burnt from the hot steam.**
- To save time, fill the stoneware liner the night before and refrigerate. You may need to add some extra cooking time because the food and stoneware liner are cold.
- To store the stoneware liner or to place in the refrigerator, invert the lid. It is easy to use the small lid handle on the bottom of the lid, making it handy to remove and turn over.

**Important: If there is a power outage, the slow cooker will turn off. If this is discovered quickly, continue cooking when the power is restored. If you are not sure how long the slow cooker has not been functioning, discard the food.**

##### HINTS ON INGREDIENTS IN THE SLOW COOKER:

##### DAIRY

- Milk products, especially those low in fat, tend to curdle if cooked too long; add them toward the end of the cooking time.
- Evaporated milk and condensed soups are great substitutes for milk and cream.

##### SOUPS AND STEWS

- Because there is little evaporation, soups and stews require less liquid than usual.
- If too thick, add additional liquid in last ½ hour of cooking or at serving time.

- Condensed soups and dry soup mixes add great flavor and body to sauces.

##### MEATS

- The higher the fat content, the less liquid needed. Also, place thickly sliced onions under fattier meat to keep it above the drippings.
- Browning before cooking in the slow cooker is not necessary; however, browning meats, lightly coated in flour gives more body and flavor to sauces. This works for ground meat as well.
- Make sure top of meat does not touch the lid.
- Cooking times are an estimate and will vary depending upon the size of the meat, the bones and the cut.
- Meat with bone in will take longer to cook.
- Lean meats and poultry will cook faster.
- Meats slow cooked in liquids develop great flavor with a minimum of effort.
- Use HIGH for more tender cuts of meat; use LOW for tougher cuts.

##### VEGETABLES

- Place vegetables below or on the sides; they usually take longer to cook than the meat.
- Vegetables cook well; they develop better flavor and don’t break down as they would in your oven.

##### FISH

- Fish cooks quickly; add it for the last 15 minutes.

##### BEANS

- Do not add dried beans to the slow cooker; cook them first.
- Canned beans are the perfect substitute for dried beans.

##### SEASONINGS

- Fresh herbs should be added at the end of the cooking cycle. If cooked too long they lose their color and flavor.
- Dried herbs work well in the slow cooker and can be added at the beginning. They can become stronger on longer cooking; begin with less and add at end, if needed.
- Some spices and dried herbs, such as cinnamon sticks, bay leaves and whole peppercorns can become quite intense with long cooking, so use sparingly.
- If using bay leaves, remember to remove before serving.

#### CARE AND CLEANING

##### CARING FOR YOUR SLOW COOKER

- Avoid sudden, extreme temperature changes. For example, do not place the hot glass lid or stoneware liner into cold water or onto a wet surface.
- Avoid hitting the stoneware liner or glass lid against the faucet or other hard surfaces.
- Do not use stoneware liner or glass lid if chipped, cracked, or severely scratched.

##### USER MAINTENANCE INSTRUCTIONS

- This slow cooker requires little maintenance. It contains no user serviceable parts.
- Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

##### CLEANING YOUR SLOW COOKER

**Caution: Never immerse cooking base or cord in water or other liquids.**

- Always unplug and allow to cool completely before cleaning.
- Wash stoneware liner and glass lid in warm, soapy water. If food sticks to the stoneware liner, fill with warm, soapy water and allow to soak before cleaning with a plastic scouring pad.

**Note:** Both stoneware liner and glass lid are dishwasher-safe.

- Rinse and dry thoroughly.
- Wipe interior and exterior of the cooking base with a soft, slightly damp cloth or sponge.

**Important: Never use abrasive cleansers or scouring pads to clean the cooking base, as they may damage the surfaces.**

##### STORING YOUR SLOW COOKER

- Dry thoroughly before storing.
- Never wrap the cord tightly around the appliance; keep it loosely coiled.

#### TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Food is undercooked.	May have used the wrong setting. <p>The power may have been interrupted.</p> <p>The lid may have been improperly placed on the slow cooker.</p> <p>The power in your home may be slightly different.</p>	Make sure you did not use WARM to cook foods. <p>If the power was interrupted and you don’t know for how long; discard the food.</p> <p>Make sure the lid is placed evenly on top of the stoneware liner.</p>
The food is overcooked.	There may be a difference between your favorite recipe and the operation of the slow cooker. Not all slow cookers cook exactly the same.	As you use the slow cooker, make note of any changes in time on your favorite recipes.
The vegetables were not done when the meat was.	The foods may have been improperly placed in the slow cooker.	Place the vegetables on the bottom and sides of the stoneware liner. Place the meat on the vegetables and in the center of the stoneware liner.

#### RECIPES

##### LENTIL SOUP

- ¼ lb. pancetta
- 8 oz. smoked sausage, cut into bite-size pieces
- 1 cup chopped onion
- 2 large cloves garlic, chopped
- 6 cups vegetable broth or water
- 1 lb. dried lentils, sorted and rinsed
- 1 can (16 oz.) garbanzo beans, rinsed and drained
- 1 can (14 ½ oz.) diced tomatoes
- 1 ½ cup chopped carrots
- 1 cup thickly sliced celery
- 1 tsp. dried thyme
- 1 ½ tsp. salt
- ½ tsp. black pepper
- ½ cup chopped celery leaves

In a skillet, cook pancetta over medium heat until golden on all sides, stirring often. Remove with slotted spoon and set aside. Add onion and garlic to skillet and cook until onion is softened. Spoon the mixture into the **Black & Decker®** Slow Cooker stoneware liner. Add pancetta and remaining ingredients, except celery leaves.

Cover and cook on HIGH for 4 to 5 hours or on LOW setting for 8 to 10 hours, until lentils are very tender. Stir in celery leaves.

##### VEGETABLE LASAGNA

- 12 lasagna noodles
- 2 cups ricotta cheese
- 1 lb. mozzarella cheese, shredded
- ¼ cup chopped Italian parsley
- ¾ cup shredded Parmesan cheese
- 1 egg
- ½ lb. mushrooms, sliced
- 2 tsp. olive oil
- 2 cups sliced squash, yellow and/or zucchini
- 1 bunch green onions, sliced
- 2 large cloves garlic, minced
- 2 tsp. chopped fresh basil
- 1 jar (16 oz.) marinara sauce
- Cook lasagna noodles according to package directions in boiling salted water.
- Meanwhile, in medium bowl, combine ricotta, ½ cup shredded mozzarella cheese parsley, ¼ cup shredded Parmesan cheese and egg; blend well.

Set aside.

In a skillet, sauté mushrooms in olive oil. Add squash, green onions, garlic and basil and cook, stirring frequently, until vegetables are just softened.

To assemble lasagna, spread 1 cup marinara sauce in bottom of the **Black & Decker®** Slow Cooker stoneware liner. Arrange 3 lasagna noodles on sauce; top with ½ each ricotta mixture, vegetable mixture, remaining mozzarella and Parmesan cheese. Top with ½ cup marinara sauce.

Repeat layering

2 times. Top with remaining sauce and cheeses.

Cover and cook on LOW for 4 hours.

##### OSSO BUCCO

- 2 tsp. all-purpose flour
- 1 ¼ tsp. salt
- ¾ tsp. seasoned pepper
- 4 lbs. veal shanks
- 2 tsp. olive oil
- 3 medium turnips, quartered (about 1 ¼ lbs.)
- 3 medium onions, quartered
- 3 large carrots, cut in 2 – inch pieces

- 2 large cloves garlic, coarsely chopped
- 1 can (14 ½ oz.) diced tomatoes

- 1 ¼ cup beef broth
- ½ cup dry red wine
- 2 tsp. cornstarch

In plastic bag, combine flour, salt and seasoned pepper. Add veal; close bag and turn to coat meat evenly. In a skillet, brown veal on all sides in olive oil.

Place turnips, onions, carrots and garlic in bottom of the **Black & Decker®** Slow Cooker stonew- are liner. Place veal on top of vegetables. In a bowl, combine tomatoes, 1 cup beef broth and wine. Pour oven veal.

Cover and cook on HIGH for 4 hours or on LOW for 6 hours, until veal is tender.

Arrange veal and vegetables onto serving platter.

Makes about 8 servings.

##### BEEF POT ROAST DINNER

- 6 medium carrots, cut in 2 ½ inch pieces (about 2 cups)
- 4 medium potatoes, quartered
- 1 bag (20 oz.) frozen pearl onions
- 4 large cloves garlic, chopped
- 4 lb. boneless bottom round roast
- ½ tsp. salt

- ¼ tsp. coarsely ground pepper
- 1 envelope beef onion soup mix
- 1 cup beef broth
- ½ tsp. herbs de Provence
- ½ tsp. dried thyme

Place half of the vegetables on bottom of the **Black & Decker®** Slow Cooker stoneware liner. Season beef with salt and pepper. Place on top of vegetables.

Add remaining vegetables. Spread around roast.

In measuring cup or bowl, combine remaining ingredients; stir to blend. Pour over beef. Cover and cook on LOW for 6 hours, until beef is tender.

Makes 8 to 10 servings.

##### SHREDDED PORK SANDWICHES

- 2 large Vidalia onions, sliced
- 3 ½ lb. fresh pork butt or loin
- ½ tsp salt
- ¼ tsp. coarse black pepper
- 1 cup bottled barbecue sauce
- 1 cup beef broth
- ¼ cup honey
- ¼ cup fresh lime juice
- ¼ cup spicy brown mustard
- 2 tsp. tomato paste
- Hamburger buns
- Cole slaw

Place onions in bottom of the **Black & Decker®** Slow Cooker stoneware liner. Then season pork with salt and pepper and place on top of onions, fat side up.

In large measuring cup or bowl, combine remaining ingredients; stir to blend. Pour over pork. Cover and cook on HIGH for 5 hours or until pork shreds easily when touched with a fork.

Place pork on cutting board and allow to rest 5 minutes. Using 2 forks, shred pork. Return to Slow Cooker.

Serve warm on buns topped with coleslaw.

Makes about 12 servings.

##### PORK ROAST WITH DRIED FRUITS

- 4 lb. bone in pork loin roast
- 1 tsp. olive oil
- 1 tsp. salt

- ½ tsp. seasoned pepper
- 1 can (20 oz.) pineapple chunks
- 1 cup dried apricots
- 1 cup pitted prunes
- 1 cup apricot nectar
- ½ cup water

- 2 tsp. brown sugar
- 2 tsp tomato paste
- 2 large cloves garlic, chopped
- 1 tsp. herbs de Provence
- In a skillet, brown pork on all sides in olive oil. Season with salt and pepper. Place pork in the **Black & Decker®** Slow Cooker stoneware liner, fat side up.
- In large measuring cup or bowl, combine remaining ingredients; stir to blend. Pour over pork. Cover and cook on HIGH for 4 hours or on LOW for 6 hours, until pork is tender.

Makes about 12 servings.

##### BEEF SHORT RIBS

- 3 lbs. bone in beef short ribs
- 2 tsp. salt
- ½ tsp. coarsely ground black pepper
- 2 tsp. olive oil
- 2 cups carrots, cut in 2-inch pieces
- 2 cups thickly sliced celery
- 1 cup coarsely chopped onion
- 2 large cloves garlic, chopped
- 1 can (14 ½ oz.) diced tomatoes
- ¼ cup balsamic vinegar
- 2 tsp. tomato paste
- 1 ½ cup chopped carrots
- 1 tsp. herbs de Provence
- 1 bay leaf

Season short ribs with salt and pepper. In a skillet, brown ribs over medium heat until golden on all sides, about 3 minutes each side. Transfer to the **Black & Decker®** Slow Cooker stoneware liner. Top with vegetables. Combine remaining ingredients and pour over meat and vegetables.

Cover and cook on HIGH for 5 to 6 hours or on LOW setting for 6 to 8 hours, until beef is tender. Remove bay leaf before serving.

Makes about 6 to 8 servings.

#### NEED HELP?

For service, repair or any questions regarding your appliance, call the appropriate 800 number on cover of this book. Please **DO NOT** return the product to the place of purchase. Also, please **DO NOT** mail product back to manufacturer, nor bring it to a service center. You may also want to consult the website listed on the cover of this manual.

**Two-Year Limited Warranty (Applies only in the United States and Canada)**
**What does it cover?**

- Any defect in material or workmanship provided; however, Applicca’s liability will not exceed the purchase price of product.

**For how long?**

- Two years from the date of original purchase with proof of such purchase.

**What will we do to help you?**

- Provide you with a reasonably similar replacement product that is either new or factory refurbished.

**How do you get service?**

- Save your receipt as proof of date of sale.
- Visit the online service website at www.prodprotect.com/applica, or call toll-free 1-800-231-9786, for general warranty service.
- If you need parts or accessories, please call 1-800-738-0245.

**What does your warranty not cover?**

- Damage from commercial use
- Damage from misuse, abuse or neglect
- Products that have been modified in any way
- Products used or serviced outside the country of purchase
- Glass parts and other accessory items that are packed with the unit
- Shipping and handling costs associated with the replacement of the unit
- Consequential or incidental damages (Please note, however, that some states do not allow the exclusion or limitation of consequential or incidental damages, so this limitation may not apply to you.)

**How does state law relate to this warranty?**

- This warranty gives you specific legal rights. You may also have other rights that vary from state to state or province to province.

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#### Veillez lire et conserver ce guide d'entretien et d'utilisation.

## IMPORTANTES MISES EN GARDE

Lorsqu'on utilise des appareils électriques, il faut toujours respecter certaines règles de sécurité fondamentales, notamment les suivantes :

- Lire toutes les instructions.
- Ne pas toucher aux surfaces chaudes; utiliser les poignées et les boutons.
- Afin d'éviter les risques de chocs électriques, ne pas immerger le cordon, la fiche ou l'appareil dans l'eau ou tout autre liquide.
- Exercer une étroite surveillance lorsque l'appareil est utilisé par un enfant ou près d'un enfant.

- Débrancher l'appareil lorsqu'il ne sert pas ou avant de le nettoyer. Laisser l'appareil refroidir avant d'y placer ou d'en retirer des composants.

- Ne pas utiliser un appareil dont la fiche ou le cordon est abîmé, qui fonctionne mal ou qui a été endommagé. Pour un examen, une réparation ou un ajustement, communiquer avec le service à la clientèle.

- L'utilisation d'accessoires non recommandés par le fabricant de l'appareil présente des risques de blessure.
- Ne pas utiliser l'appareil à l'extérieur.

- Ne pas laisser pendre le cordon sur le bord d'une table ou d'un comptoir ni le laisser entrer en contact avec une surface chaude.
- Ne pas placer l'appareil sur le dessus ou près d'un élément chauffant électrique ou à gaz, ni dans un four.
- Il faut être extrêmement prudent au moment de déplacer un appareil qui contient de l'huile chaude ou d'autres liquides chauds.
- Pour débrancher l'appareil, tourner toutes les commandes à la position d'arrêt (OFF) et retirer la fiche de la prise.
- Utiliser l'appareil uniquement aux fins pour lesquelles il a été conçu.
- Éviter les changements brusques de température, tels que l'ajout d'aliments réfrigérés dans l'appareil qui est déjà chaud.

## CONSERVER CES MESURES.

**L'appareil est conçu pour une utilisation domestique.**

## AUTRES MISES EN GARDE

**MISE EN GARDE, SURFACES CHAUDES:** Cet appareil produit de la chaleur, et de la vapeur s'en échappe pendant l'utilisation. Il faut prendre les mesures de sécurité adéquates pour prévenir les risques de brûlures, de blessures, d'incendie et de dommages matériels.

- La personne qui n'a pas lu et compris toutes les instructions d'utilisation et les consignes de sécurité n'est pas apte à utiliser l'appareil. Tous les utilisateurs de cet appareil doivent lire et comprendre ce guide d'utilisation avant d'utiliser et de nettoyer cet appareil.
- Si l'appareil tombe ou est accidentellement immergé dans l'eau, le débrancher immédiatement. **Ne pas mettre les mains dans l'eau!**
- Au moment d'utiliser cet appareil, s'assurer qu'il y a une bonne circulation d'air au-dessus et tout autour de l'appareil. Ne pas utiliser l'appareil s'il se trouve contre ou près de matériaux, de revêtements muraux, de vêtements, de linges à vaisselle ou d'autres matériaux inflammables.
- Ne pas laisser l'appareil sans surveillance pendant son utilisation.
- Si l'appareil fait défaut en cours d'utilisation, le débrancher immédiatement. Ne pas utiliser ni tenter de réparer un appareil défectueux!
- Le cordon de cet appareil doit être branché uniquement dans une prise de courant de 120 V c.a.
- Ne pas utiliser cet appareil sur une surface instable.
- Ne jamais placer la cocotte en grès sur la cuisinière électrique ou à gaz ou encore sur une flamme.
- Pour éviter toute blessure, soulever avec soin le couvercle en verre et laisser couler l'eau dans la cocotte en grès.

**Mise en garde: Pour éviter tout dommage ou risque de chocs électriques, ne pas se servir de la base de la mijoteuse pour cuire les aliments; utiliser plutôt la cocotte en grès fournie avec l'appareil.**

#### FICHE POLARISÉE (MODÈLES DE 120 V SEULEMENT)

Cet appareil est doté d'une fiche polarisée (l'une des broches est plus large que l'autre). Afin de réduire les risques de chocs électriques, la fiche se branche dans une prise polarisée dans un sens seulement. Si la fiche n'entre pas complètement dans la prise, tourner la fiche. Si la fiche n'entre toujours pas, communiquer avec un électricien qualifié. Ne pas tenter de modifier la fiche.

#### INSTRUCTIONS RELATIVES AU CORDON

Cet appareil est doté d'un cordon d'alimentation court afin de réduire les risques d'emmèlement et de chutes. Ne pas utiliser de rallonge avec cet appareil.

#### ALIMENTATION ÉLECTRIQUE

Si le circuit électrique est surchargé en raison de l'utilisation d'autres appareils, il se peut que l'appareil ne fonctionne pas correctement. Il est donc recommandé d'utiliser un circuit électrique distinct dédié à cet appareil.

**Remarque:** Si le cordon d'alimentation est endommagé, il doit être remplacé par du personnel qualifié, en Amérique latine, par un centre de service agréé.

