

## West Bend 87905

# West Bend Versatility Slow Cooker (Model 87905) Instruction Manual

Your guide to safe and efficient use of your multi-functional cooker.

## 1. IMPORTANT SAFETY INSTRUCTIONS

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:

- Read all instructions before using this appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the heating base, cord, or plug in water or other liquids.
- 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.
- 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- The cooking vessel is oven-safe and range-safe, but the heating base is not.

## 2. PRODUCT OVERVIEW AND COMPONENTS

The West Bend Versatility Slow Cooker is designed for multi-functional cooking, serving as a slow cooker, oven-ready roaster, and electric griddle. It features a 5-quart non-stick cooking vessel and a variable temperature heating base.



Image: The West Bend Versatility Slow Cooker, showing the heating base, cooking vessel, and glass lid.

## Components:

- **Heating Base:** The electric base with a control dial for temperature settings (OFF, WARM, LOW, HIGH, GRIDDLE). This base also functions as a griddle when the cooking vessel is removed.
- **5-Quart Non-stick Cooking Vessel:** A large capacity pot suitable for slow cooking, oven roasting, and stovetop use. It features cool-touch handles.
- **Glass Cover:** A transparent, heat-resistant lid for the cooking vessel, allowing monitoring of food during cooking.
- **Travel Lid:** A separate lid designed for secure transport of the cooking vessel.
- **Storage Bag:** An insulated bag for convenient storage and transport of the entire unit.



Image: An exploded view showing the heating base, cooking vessel, travel lid, and glass lid as separate components.

### 3. SETUP AND FIRST USE

- 1. Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport if desired.
- 2. Clean:** Before first use, wash the cooking vessel, glass cover, and travel lid in warm, soapy water. Rinse thoroughly and dry. The cooking vessel, glass cover, and travel lid are top-rack dishwasher safe. The heating

base should only be wiped clean with a damp cloth.

3. **Placement:** Place the heating base on a dry, level, heat-resistant surface, away from the edge of the counter. Ensure adequate ventilation around the unit.
4. **Assembly:** Place the clean cooking vessel into the heating base.

## 4. OPERATING INSTRUCTIONS

### 4.1 Slow Cooking

The 5-quart cooking vessel is ideal for preparing a variety of slow-cooked meals, from small portions to larger family-sized dishes.

1. Prepare your ingredients and place them into the non-stick cooking vessel.
2. Place the cooking vessel into the heating base.
3. Cover the cooking vessel with the glass lid.
4. Plug the power cord into a 120V AC electrical outlet.
5. Turn the control dial to your desired setting:  
**LOW:** For longer cooking times, typically 6-8 hours.  
**HIGH:** For shorter cooking times, typically 3-4 hours.  
**WARM:** To keep cooked food at serving temperature. Do not use the WARM setting for cooking raw food.
6. Once cooking is complete, turn the dial to 'OFF' and unplug the unit.



Image: The West Bend Slow Cooker on a kitchen counter, filled with food and covered with its glass lid, ready for slow cooking.

## 4.2 Griddle Function

The heating base can be used independently as a griddle for cooking items such as pancakes, eggs, or grilled sandwiches.

1. Ensure the cooking vessel is removed from the heating base.
2. Plug the power cord into a 120V AC electrical outlet.
3. Turn the control dial to the 'GRIDDLE' setting. Allow a few minutes for the griddle surface to heat up.
4. Place food directly onto the griddle surface for cooking.
5. After use, turn the dial to 'OFF' and unplug the unit. Allow the griddle to cool completely before cleaning.

# BASE DOUBLES AS A GRIDDLE

Non-stick built in griddle is perfect for  
searing, sauteing and pancakes,  
bringing added versatility to every meal



Image: The heating base of the West Bend Slow Cooker being used as a griddle to cook pancakes.

## 4.3 Oven and Stovetop Use of Cooking Vessel

The non-stick cooking vessel is designed for versatility and can be used in conventional ovens or on stovetops (gas or electric) for additional cooking methods.

- When using in an oven, ensure the vessel is placed on a stable rack. Do not use the glass lid in an oven unless specified by a recipe.
- When using on a stovetop, select a burner size appropriate for the vessel's base to ensure even heating and prevent handle damage from direct flame.
- Always use oven mitts or pot holders when handling the hot cooking vessel.



Image: Depicts the cooking vessel being used in an oven, on a stovetop, and stored in a refrigerator, highlighting its versatility.

## 5. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and performance of your West Bend Versatility Slow Cooker.

1. **Always unplug** the appliance from the electrical outlet and allow it to cool completely before cleaning.
2. **Cooking Vessel, Glass Cover, and Travel Lid:** These parts are top-rack dishwasher safe. Alternatively, they can be washed by hand in warm, soapy water using a non-abrasive sponge or cloth. Rinse thoroughly and dry. Avoid using metal scouring pads or harsh abrasive cleaners, which can damage the non-stick coating.
3. **Heating Base:** The heating base is *not* dishwasher safe and should never be immersed in water or other liquids. Wipe the exterior of the heating base with a damp cloth. For stubborn food residue on the griddle surface, use a non-abrasive scrubber. Ensure the base is completely dry before storing or next use.
4. **Storage:** Once all parts are clean and dry, the cooking vessel, glass lid, and travel lid can be stored inside the heating base. Use the provided storage bag for convenient and protected storage.

# STORAGE BAG INCLUDED

Conveniently fits base, vessel, glass lid,  
and travel lid inside the storage bag  
for hassle free storage



Image: The West Bend Slow Cooker components neatly packed into the included storage bag, demonstrating easy storage.

## 6. TROUBLESHOOTING

If you encounter issues with your slow cooker, refer to the following common troubleshooting tips:

- **Appliance does not turn on:**
  - Ensure the power cord is securely plugged into a functional 120V AC outlet.
  - Check that the control dial is turned to a setting other than 'OFF'.
- **Food is not cooking properly:**
  - Verify the correct temperature setting (LOW or HIGH) is selected for your recipe and desired cooking time.
  - Ensure the glass lid is properly seated on the cooking vessel to retain heat and moisture. Frequent lifting of the lid can extend cooking times.
  - For slow cooking, ensure there is sufficient liquid in the cooking vessel, as some recipes require it to

prevent drying out.

- **Clicking noise during operation:**

- A slight clicking sound can occur as the heating element cycles on and off to maintain the set temperature. This is generally normal operation.

- **Non-stick coating peeling or chipping:**

- Always use non-metal utensils (e.g., silicone, wood, plastic) to prevent scratching the non-stick surface.
- Avoid harsh abrasive cleaners or metal scouring pads during cleaning.
- If significant peeling occurs, discontinue use and contact customer support.

## 7. SPECIFICATIONS

Feature	Detail
Brand	West Bend
Model Number	87905
Capacity	5 Quarts
Color	Silver
Material	Glass (Lid), Non-stick (Vessel)
Product Dimensions	11.82"D x 9.06"W x 8.55"H
Item Weight	6.6 Pounds
Wattage	500 watts
Voltage	120V
Control Type	Manual Dial (OFF, WARM, LOW, HIGH, GRIDDLE)
Dishwasher Safe Parts	Cooking Vessel, Glass Cover, Travel Lid (Top-rack)



Image: Diagram illustrating the dimensions (width, depth, height) of the West Bend Versatility Slow Cooker.

## 8. WARRANTY AND SUPPORT

For warranty information, product registration, or customer support, please refer to the official West Bend website or contact their customer service department. Keep your purchase receipt as proof of purchase for any warranty claims.

**Manufacturer:** West Bend

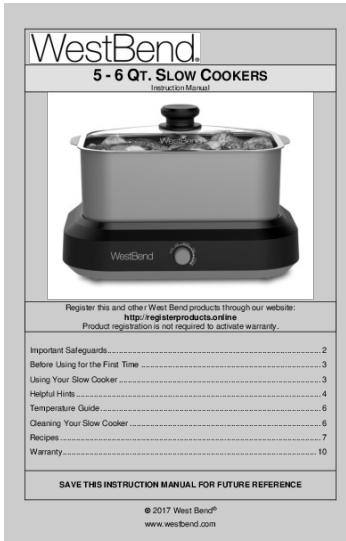
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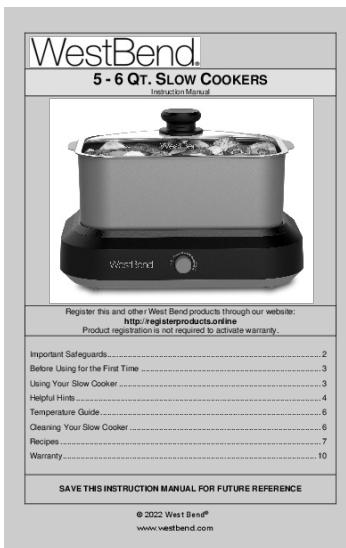
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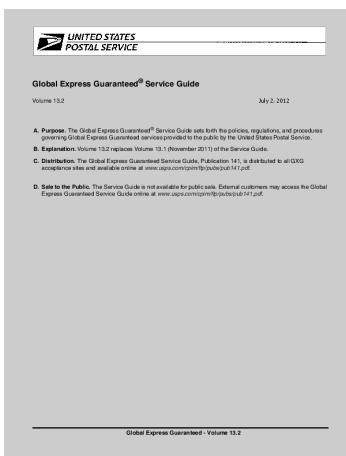
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### [West Bend 5-6 Quart Slow Cooker Instruction Manual](#)

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