

[Manuals.plus](#) /

› [ICOOK](#) /

› ICOOK USC-65-OP001RD 6.5 Quart Slow Cooker Instruction Manual

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Model: USC-65-OP001RD

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your ICOOK 6.5 Quart Slow Cooker. Failure to follow these safety guidelines may result in fire, electric shock, or injury.

- Do not touch hot surfaces. Always use oven mitts or pot holders when handling the hot inner pot or lid.
- To protect against electrical shock, do not immerse the base unit, 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 removable aluminum pot is stovetop safe for searing and sautéing. Ensure proper handling and heat settings when using on a stovetop.

2. PRODUCT OVERVIEW

The ICOOK USC-65-OP001RD is a versatile 6.5-quart slow cooker designed for convenient meal preparation. It features a removable aluminum pot that is stovetop safe for searing and sautéing, a tempered glass lid, and three cooking settings.

Components:

- **Main Unit:** The outer housing with the heating element and control knob.
- **Removable Aluminum Pot:** The inner cooking vessel, suitable for slow cooking and direct stovetop use.
- **Tempered Glass Lid:** Allows monitoring of cooking progress without releasing heat. Features a cool-touch handle.

Key Features:

- **6.5 Quart Capacity:** Ideal for preparing meals for families, serving approximately 10 starters or 6 main portions.
- **Three Cooking Settings:** Features Low, High, and Warm settings for flexible cooking.
- **Stovetop Safe Aluminum Pot:** The removable inner pot can be used on gas or electric stovetops for searing and sautéing ingredients before slow cooking.
- **Dishwasher Safe Components:** The removable pot and glass lid are dishwasher safe for easy cleaning.
- **Shatterproof Pot:** The aluminum pot is designed to be durable and less prone to breakage compared to ceramic inserts.
- **Cool-Touch Handles:** The main unit and lid feature handles designed to remain cool during operation for safe handling.



Image: Overview of the ICOOK 6.5 Quart Slow Cooker highlighting its main features.

Designed for Versatility



Storage

Easy to store in tight places.
Simply flip the lid for a short height of 6".



Cook

The 3 modes work fantastically
to fit your all daily cooking.



Service

The pot's minimal design makes it an
elegant serving dish.

Image: Diagram illustrating the included components: Tempered Glass Lid, Inner Pot 6.5 Quart, and Multi Cooker base.

3. SETUP AND FIRST USE

Unpacking:

1. Carefully remove all packaging materials and labels from the slow cooker.
2. Ensure all components are present: main unit, removable aluminum pot, and glass lid.

Initial Cleaning:

1. Wash the removable aluminum pot and glass lid in warm, soapy water. Rinse thoroughly and dry completely.
Alternatively, these parts are dishwasher safe.
2. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

Placement:

Place the slow cooker on a dry, level, heat-resistant surface, away from the edge of the counter. Ensure there is adequate ventilation around the appliance.

4. OPERATION

Cooking Settings:

The ICOOK slow cooker features a simple knob control with three settings: OFF, LOW, HIGH, and WARM.

- **LOW:** For slow, gentle cooking over a longer period (typically 6-8 hours). Ideal for casseroles, soups, and stews.
- **HIGH:** For faster cooking (typically 3-4 hours). Suitable for braised meats and curries.
- **WARM:** Maintains food at a serving temperature after cooking is complete. Do not use the WARM setting for cooking food.

Perfect for Every Meal

Ideal for weeknight meals, this space-saving is easy to use and simple to store



Image: The three cooking modes (Low, High, Warm) and their recommended uses.

Using the Slow Cooker:

1. Place the removable aluminum pot into the main unit.
2. Add your ingredients to the aluminum pot. Do not overfill; leave at least one inch from the rim.
3. Cover the pot with the tempered glass lid.
4. Plug the power cord into a standard 120V AC electrical outlet.
5. Turn the control knob to your desired cooking setting (LOW or HIGH). The indicator light will illuminate.
6. Once cooking is complete, turn the knob to the WARM setting to keep food at serving temperature, or to OFF to turn off the appliance.
7. Always unplug the slow cooker when cooking is finished and before cleaning.

Sear/Sauté Function (Stovetop Safe Pot):

The removable aluminum pot can be used directly on gas or electric stovetops to sear or sauté ingredients before slow cooking. This helps to lock in flavors and create a richer taste.

1. Remove the aluminum pot from the main unit.
2. Place the aluminum pot on a stovetop burner over medium heat.
3. Add oil or butter and sear/sauté your ingredients as desired.
4. Once searing/sautéing is complete, carefully transfer the hot aluminum pot back into the main unit of the slow cooker.
5. Proceed with adding other ingredients and slow cooking as usual.



**Low Setting
High Setting
Warm Setting**



**Aluminum Pot
Can Sear on Gas
Stoves before Stew**



**Tempered Glass Lid
for Easy Checking
as Food Cooks**



Matt Red Body



Image: Exploded view highlighting the stovetop-safe aluminum pot and control knob.



Effortless Cleanup

Wipe the lid and pot clean or place in the dishwasher for tough messes

Image: Examples of various cooking functions and dishes prepared with the slow cooker.

Your browser does not support the video tag.

Video: An overview of the ICOOK slow cooker's features and different models.

Your browser does not support the video tag.

Video: Demonstration of the ICOOK red slow cooker, highlighting its removable pot and cooking settings.

5. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your slow cooker.

After Each Use:

1. Turn the control knob to 'OFF' and unplug the slow cooker from the wall outlet.
2. Allow the appliance to cool completely before cleaning.
3. Remove the aluminum pot and glass lid.

Dishwasher Safe Components:

The removable aluminum pot and tempered glass lid are dishwasher safe. Place them on the top rack of your dishwasher for best results.



Image: The removable pot and lid are dishwasher safe for easy cleaning.

Cook & Serve



Image: The removable pot being rinsed, illustrating effortless cleanup.

Cleaning the Main Unit:

Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scouring pads. Never immerse the main unit in water or any other liquid.

Storage:

Ensure all parts are clean and dry before storing. Store the slow cooker in a cool, dry place. For compact storage, the lid can be inverted and placed on the pot, then the pot placed inside the main unit.

6. TROUBLESHOOTING

If you encounter any issues with your ICOOK slow cooker, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Slow cooker does not turn on.	Not plugged in; power outlet malfunction; control knob not set.	Ensure the power cord is securely plugged into a working outlet. Turn the control knob to LOW, HIGH, or WARM.
Food is not cooking properly.	Incorrect setting; insufficient cooking time; lid not sealed properly.	Verify the correct cooking setting (LOW/HIGH) and allow adequate cooking time. Ensure the lid is seated firmly on the pot. Avoid frequently lifting the lid, as this extends cooking time.
Food is burning or overcooking.	Too high setting; too long cooking time; too little liquid.	Adjust to a lower setting or reduce cooking time. Ensure sufficient liquid is used for the recipe.
Inner pot is difficult to clean.	Food residue dried on.	Soak the pot in warm, soapy water for a period before washing. The pot is dishwasher safe.

7. SPECIFICATIONS

Specification	Detail
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Specification	Detail
Brand	ICOOK
Model Number	USC-65-OP001RD
Capacity	6.5 Quarts
Material	Aluminum (Pot)
Product Dimensions	14.97"D x 11.42"W x 5.97"H
Item Weight	8.68 pounds (3.95 kg)
Wattage	290 watts
Voltage	120 Volts
Control Type	Knob with 3 settings (Low, High, Warm)
Dishwasher Safe	Yes (Removable pot and lid)
Stovetop Safe Pot	Yes (Aluminum pot)

8. WARRANTY AND SUPPORT

ICOOK products are designed for quality and durability. For any questions, concerns, or support needs regarding your slow cooker, please contact our customer service team.

Customer Support Email: ICOOK-Home@outlook.com

Please retain your proof of purchase for warranty claims.



Image: ICOOK Customer Support contact information.

