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## HEYNEMO Triple Slow Cooker 3 x 1.5 QT

# HEYNEMO Triple Slow Cooker 3 x 1.5 QT Instruction Manual

Model: Triple Slow Cooker 3 x 1.5 QT

## INTRODUCTION

Thank you for purchasing the HEYNEMO Triple Slow Cooker. This appliance is designed to simplify meal preparation by allowing you to cook or keep warm up to three different dishes simultaneously. Please read this manual thoroughly before first use to ensure safe and efficient operation.

## IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or heating base 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.
- 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 ceramic pots are designed for use with this appliance only. Do not use them on a stovetop or in a microwave.
- Avoid sudden temperature changes to the ceramic pots, such as adding cold food to a hot pot or placing a hot pot on a cold surface.

## PARTS IDENTIFICATION



Figure 1: Overview of the HEYNEMO Triple Slow Cooker. This image displays the main unit with three individual 1.5 QT ceramic pots, each

with its own glass lid and control knob. The base unit is silver and black.

1. Heating Base Unit
2. 1.5 QT Ceramic Pots (x3)
3. Glass Lids (x3)
4. Lid Rests (x3)
5. Individual Control Knobs (x3) - OFF, LOW, HIGH, WARM settings
6. Power Cord

## SETUP AND FIRST USE

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1. **Unpacking:** Carefully remove all packaging materials and inspect the appliance for any damage. Retain packaging for future storage or transport if needed.
2. **Cleaning:** Before first use, wash the ceramic pots and glass lids in warm, soapy water. Rinse thoroughly and dry completely. Wipe the heating base unit with a damp cloth. Do not immerse the heating base in water.
3. **Placement:** Place the slow cooker on a stable, heat-resistant, and dry surface, away from the edge of the counter. Ensure there is adequate ventilation around the unit.
4. **Assembly:** Place the ceramic pots into the heating wells of the base unit. Position the lid rests as desired.
5. **Power Connection:** Ensure all control knobs are in the "OFF" position before plugging the unit into a standard electrical outlet.

## OPERATING INSTRUCTIONS

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The HEYNEMO Triple Slow Cooker features three independent cooking zones, each with its own control knob for flexible meal preparation.

### Cooking Settings

# Separate 3X1.5 Quart Pots



**Cook 3 Different Dishes at the same time Big & Enough for Families Parties Holidays Social Events**

Figure 2: Each cooking zone has an individual control knob with four settings: OFF, LOW, HIGH, and WARM.

- **OFF:** Turns the heating element off for that specific pot.
- **LOW:** Ideal for slow cooking over longer periods, typically 6-8 hours. This setting maintains a lower temperature, suitable for delicate dishes or when you need food to cook while you are away.
- **HIGH:** For faster cooking, typically 3-4 hours. This setting reaches a higher temperature more quickly, suitable for dishes that require less cooking time or when you are in a hurry.
- **WARM:** Maintains food at a serving temperature after cooking is complete. This setting is not for cooking raw food. It is designed to keep cooked food warm without overcooking.

## General Cooking Steps

1. Prepare your ingredients and place them into the ceramic pots. Do not overfill the pots; leave at least 1 inch of space from the rim.
2. Place the glass lids onto the ceramic pots.
3. Select the desired cooking setting (LOW or HIGH) for each individual pot using its respective control knob.
4. Once cooking is complete, you may switch the setting to "WARM" to keep the food at an optimal serving

temperature.

5. To turn off a specific pot, rotate its control knob to the "OFF" position.
6. Always unplug the appliance from the wall outlet when not in use.

## Tips for Best Results

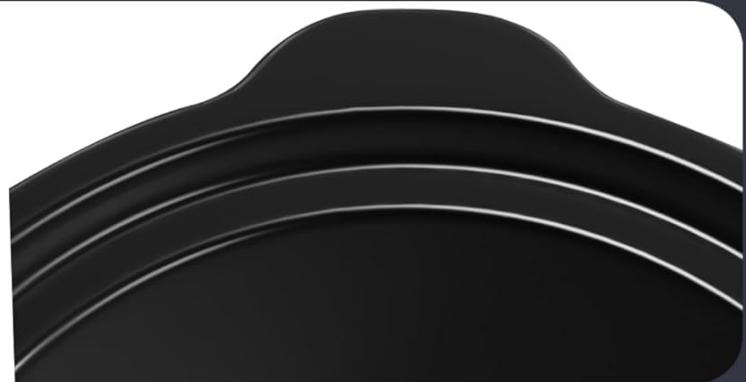
- For even cooking, ensure ingredients are cut into similar sizes.
- Avoid lifting the lid frequently during cooking, as this releases heat and extends cooking time.
- The "WARM" setting is for keeping food warm, not for cooking.
- Always use oven mitts when handling hot ceramic pots or glass lids.

## MAINTENANCE AND CLEANING



**Glass Lid**  
Easy for viewing

**Glass Lid**  
Easy for viewing



**Glass Lid**  
Easy for viewing

**Figure 3:** The ceramic pots and glass lids are removable for easy cleaning, suitable for hand washing or dishwasher use.

1. **Before Cleaning:** Always unplug the slow cooker from the power outlet and allow it to cool completely before

cleaning.

2. **Ceramic Pots and Glass Lids:** These parts are dishwasher safe or can be washed by hand with warm, soapy water. Avoid using abrasive cleaners or scouring pads that could damage the surfaces.
3. **Heating Base Unit:** Wipe the exterior of the heating base with a soft, damp cloth. Do not immerse the heating base in water or any other liquid. Ensure no water enters the control panel area.
4. **Stubborn Stains:** For stubborn food residue in the ceramic pots, fill the pot with warm, soapy water and let it soak for a few hours before cleaning.
5. **Storage:** Store the cleaned and dried slow cooker in a cool, dry place.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet not working; control knob not set.	Ensure the power cord is securely plugged into a working outlet. Check that the control knob is set to LOW, HIGH, or WARM, not OFF.
Food is not cooking properly.	Incorrect setting; lid not sealed properly; insufficient cooking time.	Verify the control knob is on the correct setting (LOW or HIGH). Ensure the lid is seated firmly. Allow adequate cooking time as per recipe. Avoid lifting the lid frequently.
Food is burning or overcooking.	Too high setting; too long cooking time.	Adjust to a lower setting (LOW) or reduce cooking time. The WARM setting is for holding food, not cooking.
Lid appears loose or wobbly.	Lid rest not positioned correctly.	Ensure the lid is properly seated on the ceramic pot and the lid rest is stable.

If you experience any issues not covered here, please contact customer support.

## SPECIFICATIONS

- **Brand:** HEYNEMO
- **Model:** Triple Slow Cooker 3 x 1.5 QT
- **ASIN:** B0D53Z5RHN
- **Capacity:** 3 x 1.5 Quarts (Total 4.5 Quarts)
- **Material:** Ceramic pots, Glass lids, Stainless Steel/Plastic base
- **Settings:** OFF, LOW, HIGH, WARM (Individual controls for each pot)
- **Control Type:** Knob
- **Color:** Silver & Red (Base unit may vary)
- **Item Model Number (Internal):** 4841c362-1986-4cf2-8323-b27ad0ee9fe3



**Figure 4:** Dimensional overview of the HEYNEMO Triple Slow Cooker, including measurements for the base unit, individual ceramic pots, and lids.

## WARRANTY AND CUSTOMER SUPPORT

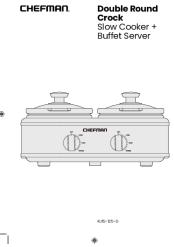
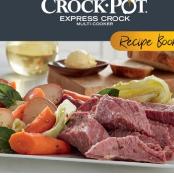
HEYNEMO products are manufactured to high-quality standards. For information regarding warranty coverage, please refer to the warranty card included with your purchase or visit the official HEYNEMO website.

If you have any questions, concerns, or require technical assistance, please contact HEYNEMO customer support:

- **Website:** Visit the [HEYNEMO Store on Amazon](#) (for general inquiries and product information)
- **Email:** Refer to your product packaging or warranty documentation for direct contact information.

Please have your product model number (Triple Slow Cooker 3 x 1.5 QT) and ASIN (B0D53Z5RHN) ready when contacting support.

## Related Documents - Triple Slow Cooker 3 x 1.5 QT

	<p><a href="#">HEYNEMO ZIM005 Slush Machine User Manual</a> User manual for the HEYNEMO ZIM005 dual-tank slush machine (Model HJ-7802). This guide provides detailed instructions on operation, safety precautions, ingredient guidelines, cleaning, and troubleshooting for optimal performance.</p>
	<p><a href="#">Chefman Double Round Crock Slow Cooker + Buffet Server User Manual</a> User manual and safety guide for the Chefman Double Round Crock Slow Cooker + Buffet Server (Model RJ15-125-D), covering operation, cooking tips, cleaning, and warranty information.</p>
	<p><a href="#">Crock-Pot Express Crock XL Multi-Cooker CPE300 User Guide</a> Comprehensive user guide for the Crock-Pot Express Crock XL Multi-Cooker (Model CPE300), covering safety precautions, features, operation, cooking functions, care, cleaning, and troubleshooting.</p>
	<p><a href="#">Crock-Pot Express Crock XL Multi-Cooker Recipe Book: Delicious Meals Made Easy</a> Discover a wide range of delicious recipes for your Crock-Pot Express Crock XL Multi-Cooker. From quick breakfasts and hearty mains to soups, sides, and desserts, this recipe book provides easy-to-follow instructions for versatile one-pot cooking.</p>
	<p><a href="#">Crock-Pot Express Crock Multi-Cooker Recipe Book</a> Discover delicious recipes for your Crock-Pot Express Crock Multi-Cooker, featuring quick and easy meals for any occasion. This recipe book includes appetizers, soups, sides, entrees, and desserts, with clear instructions and cooking times.</p>
	<p><a href="#">Crock-Pot Express Crock Multi-Cooker Owner's Guide</a> Comprehensive owner's guide for the Crock-Pot Express Crock Multi-Cooker, detailing safety precautions, operating instructions, cooking functions, and maintenance.</p>