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West Bend SCWB6QPTSV13

West Bend 6-Quart Manual Slow Cooker Instruction Manual

Model: SCWB6QPTSV13

IMPORTANT SAFEGUARDS

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 cord, plugs, or heating unit 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.
- Avoid sudden temperature changes, such as adding refrigerated foods into a heated crock.
- Do not use the ceramic crock if it is cracked or chipped.

PRODUCT COMPONENTS

The West Bend 6-Quart Manual Slow Cooker consists of the following main parts:

- **Heating Base:** The main unit containing the heating element and control knob.
- **Ceramic Crock:** A removable, oval-shaped ceramic insert where food is cooked.
- **Tempered Glass Lid:** A clear lid that allows monitoring of cooking progress without releasing heat.
- **Control Knob:** Used to select temperature settings (OFF, LOW, HIGH, WARM).
- **Cool-Touch Handles:** Integrated handles on the heating base for safe transport.



Image: The West Bend 6-Quart Manual Slow Cooker, showing its main components including the heating base, ceramic crock, and glass lid.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and labels from the slow cooker.
2. **Initial Cleaning:** Before first use, wash the ceramic crock and glass lid in warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the heating base with a damp cloth. Do not immerse the heating base in water.
3. **Placement:** Place the slow cooker on a flat, stable, heat-resistant surface, away from walls or cabinets to allow for proper ventilation. Ensure the power cord is not dangling where it can be pulled or tripped over.
4. **Assembly:** Place the clean ceramic crock into the heating base.

OPERATING INSTRUCTIONS

Follow these steps to operate your West Bend 6-Quart Manual Slow Cooker:

1. **Prepare Ingredients:** Prepare your recipe ingredients as directed and place them into the ceramic crock. Do not overfill; ensure there is at least 1 inch of space from the top rim of the crock to prevent

boiling over.

2. **Place Lid:** Cover the ceramic crock with the tempered glass lid.
3. **Connect Power:** Plug the power cord into a standard 120V AC electrical outlet.
4. **Select Temperature:** Turn the control knob to your desired setting:
 - **LOW:** For slow cooking over a longer period, typically 6-8 hours.
 - **HIGH:** For faster cooking, typically 3-4 hours.
 - **WARM:** To keep cooked food at a serving temperature. Do not use the WARM setting for cooking raw food.
5. **Cooking:** Allow the food to cook for the recommended time. Avoid lifting the lid frequently, as this releases heat and extends cooking time.
6. **Serving:** Once cooking is complete, you may switch the setting to WARM if you are not serving immediately.
7. **Disconnect:** When finished, turn the control knob to "OFF" and unplug the slow cooker from the outlet.



Image: The control dial of the slow cooker, indicating the Off, Low, High, and Warm settings for operation.



Image: The slow cooker in use, filled with a meal, demonstrating its cooking function.

CARE AND CLEANING

Proper care and cleaning will extend the life of your slow cooker:

- Always unplug the slow cooker and allow it to cool completely before cleaning.
- **Ceramic Crock and Glass Lid:** These components are dishwasher safe. Alternatively, they can be washed by hand in warm, soapy water. Avoid abrasive cleaners or scouring pads that could damage the surface.
- **Heating Base:** 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 knob area.
- **Stubborn Food Residue:** If food sticks to the ceramic crock, fill it with warm, soapy water and let it soak for a few hours before cleaning.
- **Storage:** Store the assembled slow cooker in a dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Slow cooker does not turn on.	Not plugged in; power outlet not functioning; control knob is on "OFF".	Ensure the unit is securely plugged into a working outlet. Turn the control knob to "LOW", "HIGH", or "WARM".
Food is not cooking properly or taking too long.	Lid lifted too often; insufficient liquid; incorrect temperature setting; crock overfilled.	Avoid lifting the lid during cooking. Ensure adequate liquid for the recipe. Verify the correct temperature setting (LOW/HIGH). Do not overfill the crock.
Food is burning or overcooking.	Too high temperature setting; too little liquid; cooking for too long.	Use the "LOW" setting for longer cooking times. Ensure sufficient liquid. Adjust cooking time as needed.
Moisture builds up around the rim and escapes.	Normal condensation during cooking.	This is common. You may place a toothpick under the lid edge to allow some steam to escape if desired, but it is generally not necessary.

SPECIFICATIONS

Feature	Detail
Brand	West Bend
Model Number	SCWB6QPTSV13
Capacity	6 Quarts
Color	Silver
Material	Ceramic (Crock), Glass (Lid)
Product Dimensions (LxWxH)	16.1"D x 11.8"W x 10.2"H
Wattage	330 watts
Voltage	120V
Control Method	Manual Dial
Number of Settings	3 (Low, High, Warm)
Dishwasher Safe Parts	Ceramic Crock, Glass Lid
Item Weight	12.03 pounds



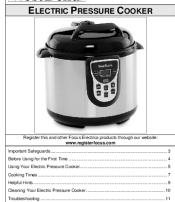
Image: Product dimensions for the West Bend 6-Quart Slow Cooker.

WARRANTY AND SUPPORT

West Bend products are manufactured to high-quality standards. For specific warranty details, please refer to the warranty card included with your product or visit the official West Bend website. Keep your purchase receipt as proof of purchase for warranty claims.

For customer support, product inquiries, or assistance with troubleshooting, please contact West Bend customer service. Contact information can typically be found on the manufacturer's website or on the product packaging.

Online Resources: For additional information and recipes, visit the [West Bend Store on Amazon](#).

 <p>WestBend 5-6 QT. SLOW COOKERS</p> <p>Register this and other West Bend products through our website Product registration is not required to activate warranty.</p> <p>Important Safeguards 2 Before Using for the First Time 3 Using Your Slow Cooker 3 Helpful Hints 4 Temperature Guide 4 Operating Your Slow Cooker 4 Recipes 7 Index 12</p> <p>SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE</p> <p>© 2022 West Bend® www.westbend.com</p>	<p>West Bend 5-6 Quart Slow Cooker Instruction Manual</p> <p>Comprehensive instruction manual for the West Bend 5-6 Quart Slow Cooker, covering setup, usage, cleaning, helpful tips, temperature guides, and recipes. Learn how to safely operate and maintain your slow cooker.</p>
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 <p>WestBend HOT AIR POPCORN POPPER</p> <p>Register this and other West Bend products through our website Product registration is not required to activate warranty.</p> <p>Important Safeguards 2 Before Using for the First Time 3 Using Your Hot Air Popcorn Popper 3 Helpful Hints 4 Temperature Guide 4 Operating Your Hot Air Popcorn Popper 4 Recipes & Recipes 5 Warranty 5</p> <p>SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE</p> <p>© 2021 West Bend® www.westbend.com</p>	<p>West Bend Hot Air Popcorn Popper Instruction Manual</p> <p>This document provides instructions for using, cleaning, and maintaining the West Bend Hot Air Popcorn Popper. It includes important safety precautions, helpful hints, and recipes.</p>
 <p>WestBend DIGITAL AIR FRYER OVEN</p> <p>Instruction Manual</p> <p>Register this and other West Bend products through our website Product registration is not required to activate warranty.</p> <p>Important Safeguards 2 Before Using for the First Time 3 Using Your Air Fryer Oven 3 Helpful Hints 4 Temperature Guide 4 Operating Your Air Fryer Oven 4 Cleaning Your Air Fryer Oven 5 Recipes & Recipes 5 Warranty 5</p> <p>SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE</p> <p>© 2021 West Bend® www.westbend.com</p>	<p>West Bend Digital Air Fryer Oven Instruction Manual</p> <p>This instruction manual provides detailed guidance on the safe operation, use, and maintenance of the West Bend Digital Air Fryer Oven. It covers important safeguards, initial setup, accessories, cooking functions, helpful tips, cleaning procedures, troubleshooting, and warranty information for model AFWB12BK13.</p>