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Complete Cuisine CC-35200-SL-SS

Complete Cuisine Triple 2.5 QT Slow Cooker & Buffet Server Instruction Manual

Model: CC-35200-SL-SS

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before operating the appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs, or the base unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. 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.
13. Do not use appliance for other than intended use.

Product Overview

The Complete Cuisine Triple 2.5 QT Slow Cooker & Buffet Server is designed for convenient cooking and serving of multiple dishes simultaneously. It features three independent heating units, each with its own temperature control.



The Complete Cuisine Triple 2.5 QT Slow Cooker & Buffet Server, showcasing its three individual cooking pots and control dials.

Components:

- **Main Base Unit:** Houses the heating elements and control dials.
- **3 x 2.5 QT Stoneware Pots:** Removable and oven-safe for versatile cooking.
- **3 x Glass Lids:** Transparent lids allow monitoring of food without heat loss.
- **3 x Lid Rests:** Integrated into the design for convenient lid placement during serving.
- **3 x Serving Spoons:** Included for easy serving.
- **3 x Independent Temperature Control Dials:** For individual heat adjustment of each pot.

Setup

Before First Use:

1. Carefully unpack the slow cooker and remove all packaging materials.
2. Wash the stoneware pots and glass lids in warm, soapy water. Rinse thoroughly and dry. The stoneware pots are dishwasher safe.
3. Wipe the exterior of the base unit with a damp cloth. Do not immerse the base unit in water.
4. Ensure the unit is placed on a stable, heat-resistant surface away from walls or other appliances to allow for proper ventilation.

Assembly:

- Place the three stoneware pots into their respective heating wells in the base unit.
- Position the glass lids on top of the stoneware pots.
- Ensure the lid rests are securely attached to the back of the unit, if not already in place.

Operating Instructions

This slow cooker allows you to cook or keep warm up to three different dishes simultaneously, each with its own temperature setting.



Each pot has an independent control dial for precise temperature management.

1. **Prepare Food:** Place your desired food items into the individual stoneware pots.
2. **Place Lids:** Cover each pot with its corresponding glass lid.
3. **Plug In:** Insert the power cord into a standard electrical outlet.
4. **Select Temperature:** For each pot, turn the individual control dial to your desired setting:
    - **OFF:** Turns the heating element off.
    - **LOW:** For slow cooking over a longer period.
    - **HIGH:** For faster cooking.
    - **WARM:** To keep cooked food at a serving temperature without further cooking.
5. **Cooking/Warming:** Allow the appliance to heat and cook/warm the food. Cooking times will vary based on the recipe and selected temperature.
6. **Serving:** When serving, carefully lift the glass lid and place it on the integrated lid rest at the back of the unit to prevent condensation drips on your counter. Use the provided serving spoons.
7. **After Use:** Once cooking or warming is complete, turn all control dials to the “OFF” position and unplug the unit from the outlet.

Cleaning & Maintenance

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

1. **Unplug and Cool:** Always unplug the slow cooker from the electrical outlet and allow it to cool completely before cleaning.

2. **Stoneware Pots & Glass Lids:** These components are dishwasher safe. Alternatively, they can be washed by hand in warm, soapy water. Avoid abrasive cleaners or scouring pads that may damage the surface.
3. **Base Unit:** Wipe the exterior of the base unit with a soft, damp cloth. Do not use abrasive cleaners. Never immerse the base unit in water or any other liquid.
4. **Lid Rests:** The metal lid rests can be removed for cleaning if necessary. Wash in warm, soapy water, rinse, and dry thoroughly.
5. **Storage:** Ensure all parts are clean and dry before storing. Store the slow cooker in a cool, dry place.

Troubleshooting

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

- **Appliance does not turn on:** Ensure the power cord is securely plugged into a working electrical outlet and the control dials are set to a temperature setting (Low, High, or Warm), not OFF.
- **Food not heating properly:** Verify that the correct temperature setting has been selected for each pot. Ensure lids are properly seated to retain heat.
- **Food is burning:** Check that the temperature setting is appropriate for your recipe. Reduce to a lower setting or 'Warm' if food is cooking too quickly.
- **Lids do not fit securely:** Ensure the stoneware pots are correctly seated in the heating wells and that the lids are placed squarely on top.

If problems persist after checking these points, please contact customer support.

Specifications

Brand	Complete Cuisine
Model Number	CC-35200-SL-SS
Capacity	3 x 2.5 Quarts
Material	Stainless Steel, Ceramic
Color	Black
Control Method	Touch (Dial)
Number of Settings	3 (Low, High, Warm) + Off
Dishwasher Safe	Yes (Stoneware Pots & Lids)

Warranty & Support

For warranty information or technical support, please refer to the product packaging or contact Complete Cuisine

customer service directly. Keep your purchase receipt as proof of purchase.

For further assistance, please visit our official website or contact our support team.

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