

bella[™]

**6qt Slow
Cooker Set**



bella 6qt Slow Cooker Set Instruction Manual

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IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:



1. READ ALL INSTRUCTIONS before using this appliance.
2. Do not touch hot surfaces, as it will cause burns to hands and limbs. Use handles or knobs. Use potholders when removing cover or handling hot containers.
3. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children, as it is an electrical appliance that may cause electric shock when not in proper use.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning, putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. If there is a problem, return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
9. Do not use outdoors, as it is not designed for such use and can cause electric shock.
10. Do not let the cord hang over edge of table or counter, as you may trip and fall or cause the hot contents of the slow cooker to spill and possibly cause burns or injuries.
11. Do not place on or near a hot gas, electrical burner or in a heated oven as these actions could cause this appliance to melt.
12. Do not let the cord touch hot surfaces as it will melt.
13. Extreme caution must be used when moving an appliance containing hot food, water or other hot liquids to reduce the risk of burns or injury to hands and limbs.
14. Lift and open the cover carefully to avoid scalding and to allow hot condensation to drip back into the unit.
15. To disconnect the 6QT slow cooker, press the  button, then remove plug from wall outlet. To disconnect the 2QT slow cooker, turn control to O, then remove plug from wall outlet.
16. Stoneware pots are designed for use with this appliance only. They must never be used on a range top, as it will crack and can cause burns if there are hot liquids or food inside. Do not set a hot stoneware pot on a wet or cold surface, as it will crack. Do not use a cracked container.

17. This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet, as it will cause an electric shock.
18. Do not use the appliance for other than intended use.
19. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot, as the pot will crack.
20. CAUTION: To protect against damage or electric shock, do not cook in the base unit, cook only in the removable stoneware pot provided.
21. Do not use a stoneware pot or tempered glass lid if chipped, cracked, or severely scratched.
22. Intended for countertop use only.

WARNING: Spilled food can cause serious burns. Keep appliances and cord away from children. Never drape cord over edge of the counter, never use outlet below counter, and never use with an extension cord.

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to persons or property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this owner's manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, press the  button for the 6QT programmable slow cooker, and turn the control to  for the 2QT manual slow cooker, then immediately unplug the cord.
6. The cord to this appliance should be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.
8. Never use the stoneware pot on a gas or electric cooktop, in a heated oven, or on an open flame.
9. Lift off lid carefully to avoid scalding, and allow water to drip into the stoneware pot.

CAUTION: To protect against damage or electric shock, do not cook in the base unit. Cook only in the stoneware pot provided.

NOTES ON THE PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

NOTES ON THE CORD

The provided short power-supply cord (or detachable power-supply cord) should be used to reduce the risk

resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

GETTING TO KNOW YOUR SLOW COOKER SET

Product may vary slightly from illustration.

2qt Manual Slow Cooker

1. Lid Handle
2. Tempered Glass Lid
3. Stoneware Pot
4. Base Unit
5. Base Handle
6. Temperature Setting Knob
7. Non-Skid Feet
8. Polarized Plug (Not shown)

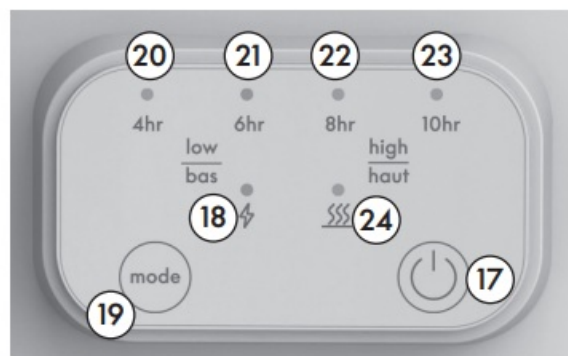
6qt Programmable Slow Cooker

9. Lid Handle
10. Tempered Glass Lid
11. Stoneware Pot
12. Base Unit
13. Base Handle
14. Control Panel
15. Non-Skid Feet
16. Polarized Plug (Not shown)




Control Panel

- 17. ON / OFF Button
- 18. POWER Indicator Light
- 19. SELECT Button
- 20. 4hr HIGH Indicator Light
- 21. 6hr HIGH Indicator Light
- 22. 8hr LOW Indicator Light
- 23. 10hr LOW Indicator Light
- 24. WARM Indicator Light






6QT PROGRAMMABLE SLOW COOKER

INTRODUCTION TO SLOW COOKING

Slow cooking occurs at temperatures just around boiling. The Programmable Slow Cooker can operate at LOW all day or night if required. When cooking on a HIGH setting, it is very much like a covered pot on the stove top. Foods will cook on HIGH in about half the time required for LOW cooking. Additional liquid may be required as foods do boil on HIGH. To turn the Slow Cooker OFF, press the power  button. Always unplug from electrical outlet when not in use.

BEFORE USING FOR THE FIRST TIME

1. Carefully unpack your Programmable Slow Cooker and clean it, see CLEANING INSTRUCTIONS.
2. It is necessary to operate the Slow Cooker one time before placing food in the stoneware pot. Pour 4 cups of water into the stoneware pot and place it inside the base unit. Cover with the glass lid.
3. Plug into a 120V AC outlet. Push the  button, and the  (Power) indicator light will light up.
4. Press the MODE button once. The 4hr HIGH indicator light will illuminate.
NOTE: During the initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.
5. After 30 minutes, press the  button and unplug the Slow Cooker. Allow the unit to cool.
6. Wearing oven mitts, grasp the pot carefully to lift and remove the stoneware pot from the base unit; pour out the water from the stoneware pot.
7. Rinse the stoneware pot, dry it thoroughly, and replace it inside the base unit.

STONEWARE POT CARE

Like any ceramic, the stoneware pot may crack or break if not properly handled. To prevent damage, handle with care!

WARNING: Failure to follow these instructions can cause breakage resulting in injury or property damage.

- ALWAYS USE POT HOLDERS OR OVEN MITTS WHEN HANDLING HOT STONEWARE.
- DO NOT place hot stoneware pot on the countertop. Use a protective trivet.
- DO NOT place stoneware pot on any range top burner, under a broiler, microwave browning element, or in a toaster oven.
- DO NOT strike utensils against rim of stoneware pot to dislodge food.
- DO NOT use a stoneware pot to pop corn, caramelize sugar, or make candy.
- DO NOT use abrasive cleaners, scouring pads, or any object that will scratch the cookware or base unit.
- DO NOT use or repair any stoneware pot or lid that is chipped, cracked, or broken.
- DO NOT use stoneware pot for reheating foods or for general food storage.
- Always place foods into the stoneware pot at room temperature; then place the stoneware pot into the base unit before turning unit ON. NEVER heat the stoneware pot when it is empty

TEMPERED GLASS LID CARE

WARNING: To prevent cracking or breaking of the glass lid, which may cause personal injury, glass lid should be treated with special care.

CAUTION: Glass lid may shatter if it is exposed to direct heat or subjected to severe temperature changes. Chips, cracks or deep scratches may also weaken the glass lid.

IMPORTANT: Always check food halfway through cooking time to determine the final cook TIME and TEMP needed.

- KEEP GLASS LID AWAY FROM broiler, microwave oven, hot stovetop burners, in a heated oven, oven heat vents. If glass lid has been utilized in any of these locations, do not use it again, even if there are no signs of damage.

- IF GLASS LID BECOMES CHIPPED, CRACKED OR SCRATCHED, DO NOT USE IT. Discard it.
- ALWAYS LET GLASS LID COOL on a dry, heat-resistant surface before handling. Do not place it on cold or wet surfaces, as this may cause it to crack or shatter.
- ALWAYS USE POTHOLDERS OR OVEN MITTS when removing the hot glass lid. To avoid burns from escaping steam, always tilt lid away from hands and face.

OPERATING INSTRUCTIONS (TEMPERATURE PROBE)






1. Prepare the recipe according to the instructions.
2. Place food into the stoneware pot and cover with glass lid. **DO NOT FILL THE POT TO THE TOP WITH FOOD.**


For best results, the Slow Cooker should be at least half-filled. If cooking soups or stews, allow a 2-inch space between the food and the top of the stoneware pot, to allow ingredients to come to a simmer.

NOTE: When cooking a meat and vegetable combination, place the vegetables in the bottom of the stoneware pot first. Then add the meat and other ingredients.

NOTE: When cooking on HIGH, keep checking progress, as some soups may come to boil. Remember that frequent lifting of the lid during cooking delays the cooking time.

WARNING: The stoneware pot CANNOT withstand the shock of sudden temperature changes. If the pot is hot, DO NOT add cold food. Before cooking frozen food, add some warm liquid.

3. Plug into a 120V AC outlet. Push the  button, the  (Power) indicator light will light up.
4. Press the MODE button once. The 4hr HIGH indicator light will illuminate
5. Following recipe instructions, press the MODE button until the desired program indicator light illuminates: 4hr HIGH or 6hr HIGH, 8hr LOW or 10hr LOW, or  (Warm).
6. The Slow Cooker will begin operation. When the desired cook time has elapsed, the Slow Cooker will automatically advance to  (Warm), for 4 hours. The  (Warm) indicator light will illuminate. At the end of 4 hours, the Slow Cooker will automatically turn off.

NOTE: When cooking is complete, press the  button; then unplug the Slow Cooker.
7. Using oven mitts, carefully remove the glass lid by grasping the lid knob and lifting the lid slightly away from you. This will allow the steam to escape before removing the lid.
8. Allow a few seconds for all steam to escape. Then, using oven mitts, remove the stoneware pot from the base unit. Serve contents. If serving directly from the stoneware pot, always place a trivet or protective padding under the pot before placing it on a table or countertop.
9. Unplug from electrical outlet. Allow to cool completely before cleaning, see Cleaning Instructions.

NOTE: If you are moving the Programmable Slow Cooker, grasp the unit by the base unit handles; use pot holders or oven mitts. (See Figure 2.)
10. Even when turned off and unplugged, the Slow Cooker base unit remains hot for some time after use; set aside and allow the unit to cool before cleaning or storing.

FIGURE 2



6 QT SLOW COOKER COOKING CHART

NOTE: This chart is intended as a general guide. Please check temperatures with a meat thermometer and follow the USDA food safety guidelines listed below.

FOOD	WEIGHT	LOW TIMER (HOURS)	HIGH TIMER (HOURS)
Beef Roast	3 lbs	3:00 – 4:00	1:30
Beef Brisket	4-5 lbs	8:00	6:00
Turkey Breast	6-7 lbs	6:00 – 7:00	3:00 – 4:00
Whole Chicken	4-6 lbs	6:00	4:00
Chicken Pieces, Bone-In	3-4 lbs	4:00 – 5:00	1:30
Fully Cooked Ham	7.5 lbs	4:00 – 5:00	3:00
Pork Shoulder	4-5 lbs	8:00 – 10:00	4:00 – 6:00
Pork Roast	4-5 lbs	4:00 – 5:00	2:00 – 2:30

USDA COOKING GUIDELINES

PLEASE NOTE: The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F/63°C. Pork should be cooked to an internal temperature of 160°F/71°C and poultry products should be cooked to an internal temperature of 170°F/77°C – 180°F/82°C to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165°F/74°C.

HINTS FOR SLOW COOKING

- Less tender, cheaper cuts of meat are better candidates for slow cooking than more expensive varieties.
- Meats will not brown during the cooking process. Browning fatty meats will reduce the amount of fat and help to preserve color while adding richer flavor. Heat a small amount of oil in a skillet and brown meats prior to putting into the stoneware pot.
- Whole herbs and spices flavor better in slow cooking than crushed or ground.
- When cooking in a Slow Cooker, remember that liquids do not boil away like they do in conventional cooking. Reduce the amount of liquid in any recipe that is not designed for a Slow Cooker. The exceptions to this rule

would be rice and soups. Remember, liquids can always be added at a later time if necessary. If a recipe results in too much liquid at the end of the cooking time, remove the cover and re-program the Slow Cooker to continue to cook HIGH for 45 minutes. Check every 15 minutes. After about 30-45 minutes the amount of liquid will be reduced.

- Most recipes that call for uncooked meat and vegetables require about 6-8 hours on LOW temperature.
- Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.
- Vegetables such as carrots, potatoes, turnips and beets require longer cooking time than many meats. Be sure to place them on the bottom of the Slow Cooker and cover them with liquid.
- Add fresh dairy products (milk, sour cream or yogurt) prior to serving. Evaporated milk or condensed creamed soups may be added at the start of cooking.
- Rice, noodles and pasta are not recommended for long cooking periods. Cook them separately and then add to the Slow Cooker during the last 30 minutes.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user-serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning, must be performed by a qualified appliance repair technician.

1. Avoid sudden, extreme temperature changes. For example, do not place a hot glass lid or stoneware pot into cold water or onto a wet surface.
2. Do not use the stoneware pot to store food in the refrigerator, and then reheat in the base unit. The sudden temperature change may crack the pot.
3. Avoid hitting the stoneware pot and glass lid against the faucet or other hard surfaces.
4. Do not use a stoneware pot or glass lid if chipped, cracked, or severely scratched.

CARE & CLEANING INSTRUCTIONS

CAUTION: NEVER IMMERSE THE BASE UNIT OR CORD IN WATER OR ANY OTHER LIQUID.

1. Always unplug and allow to cool completely before cleaning.
2. Both the stoneware pot and the glass lid may be cleaned in the dishwasher. To avoid damage, position the stoneware pot in dishwasher rack so that it will not hit other items during cleaning. To clean by hand, wash the stoneware pot and glass lid in warm, soapy water.
3. If food sticks to the stoneware pot, fill with warm soapy water and allow to soak before cleaning. A paste of baking soda may be used with a plastic scouring pad.
4. To remove water spots or mineral deposits, wipe pot with distilled white vinegar. For difficult stains, pour a small amount into the stoneware pot and allow to soak. Rinse and dry thoroughly.
5. Wipe interior and exterior of the base unit with a soft, slightly damp cloth or sponge. Never use abrasive cleansers or scouring pads to clean the base unit, as they may damage the surfaces.

STORING INSTRUCTIONS

1. Be sure all parts are clean and dry before storing.
2. Store the appliance in its box or in a clean, dry place.
3. Never store the Programmable Slow Cooker while it is hot or wet.

4. To store, place stoneware pot inside the base unit and the glass lid over the stoneware pot; to protect the glass lid, it may be wrapped with a soft cloth and placed upside down over the pot.
5. Never wrap cord tightly around the appliance; keep it loosely coiled.

NOTE: If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid hazard. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

2QT SLOW COOKER

INTRODUCTION TO SLOW COOKING

Slow cooking occurs at temperatures just around boiling. The Slow Cooker can operate at I (Low) all day or night if required. Cooking on II (High) is very much like cooking in a covered pot on the stove top. Foods will cook on (High) in about half the time required for I (Low) cooking. Additional liquid may be required as foods do boil on (High). When cooking is complete, food can be kept on (Warm) for short periods of time. To turn the Slow Cooker



(Off), turn the control dial to the (Off) position. Always unplug from the electrical outlet when



BEFORE USING FOR THE FIRST TIME

1. Carefully unpack the slow cooker.
2. Wash the cooking pot and glass lid in warm, soapy water. Rinse well and dry thoroughly.
3. Wipe interior and exterior surfaces of the base with a soft, moist cloth to remove dust particles collected during packing and handling. NEVER IMMERSE THE BASE, ITS CORD OR PLUG IN WATER OR ANY OTHER LIQUID, IT WILL CAUSE BURNS TO HANDS AND LIMBS.
4. Slow cooker should be operated before initial use. After cleaning the unit, place the cooking pot inside the base. Pour 2 cups of water into the cooking pot and cover with lid. Plug slow cooker into an electrical wall outlet and turn to the HIGH setting. Allow to operate for approximately 30 minutes.
5. After 30 minutes, switch (Off) and unplug. Allow the unit to cool. Remove the cooking pot, and discard water. Rinse the cooking pot, dry it thoroughly, and replace it in the base.



LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into an outlet.
3. To disconnect the appliance, grasp the plug and remove it from the outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

DO NOT USE AN EXTENSION CORD WITH THIS PRODUCT.

DO NOT OPERATE THE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF THE APPLIANCE

WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

IMPORTANT: During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after the appliance has been used a few more times.

STONEWARE POT CARE

Like any ceramic, the stoneware pot may crack or break if not properly handled. To prevent damage, handle with care!

WARNING: Failure to follow these instructions can cause breakage resulting in injury or property damage.

- ALWAYS USE POTHOLDERS OR OVEN MITTS WHEN HANDLING HOT STONEWARE, AS IT WILL CAUSE BURNS TO HANDS AND LIMBS.
- DO NOT place hot stoneware pot on the countertop, as it will stain or burn the countertop. Use a protective trivet.
- DO NOT place the stoneware pot on any range top burner, under a broiler, microwave browning element, or in a toaster oven; as it will crack the stoneware pot.
- DO NOT strike utensils against the rim of the stoneware pot to dislodge food, as it will scratch the stoneware.
- DO NOT use a stoneware pot to popcorn, caramelize sugar, or make candy.
- DO NOT use abrasive cleaners, scouring pads, or any object that will scratch the cookware or accessories.
- DO NOT use or repair any pot or lid that is chipped, cracked, or broken.
- DO NOT use stoneware pots for reheating foods or for general food storage.
- Always place foods into the stoneware pot at room temperature; then place pot into the base unit before turning unit ON.

NEVER heat the stoneware pot when it is empty, as it will crack the pot.

GLASSWARE CASE


WARNING: To prevent cracking or breaking of the glass cover, which may cause personal injury, cover should be treated with special care.

CAUTION: Glass cover may shatter if it is exposed to direct heat or subjected to severe temperature changes. Chips, cracks or deep scratches may also weaken the cover.

- KEEP COVER AWAY FROM broiler, microwave oven, hot stovetop burners, oven heat vents. If cover has been utilized in any of these locations, do not use it again, even if there are no signs of damage.
- IF COVER BECOMES CHIPPED, CRACKED OR SCRATCHED, DO NOT USE IT. Discard it.
- ALWAYS LET COVER COOL on a dry, heat-resistant surface before handling. Do not place it on cold or wet surfaces, as this may cause it to crack or shatter.
- ALWAYS USE POTHOLDERS OR OVEN MITTS when removing the hot cover. To avoid burns from escaping steam, always tilt the cover away from hands and face.




OPERATING INSTRUCTIONS (TEMPERATURE PROBE)

Using a slow cooker is easy but different from conventional cooking. To help you, this manual contains many helpful hints for successful slow cooking. Many more slow cooker recipe books are available in libraries and


bookstores. Keep these materials handy whether preparing favorite recipes or trying something new. This slow cooker has three heat settings: I (Low), II (High), and  (Warm). Use the recommended guidelines offered in the recipe being used to determine the cooking time and heating position. Dishes can be prepared well in advance of mealtime and cooking time regulated so that food is ready to serve at a convenient time. A general rule of thumb for most slow cooker meat and vegetable combos is:


COOKING TIME / RECOMMENDED TEMPERATURE SETTING

- 8-10 hours I (Low)
- 4-6 hours HIGH II (High)

1. Prepare the recipe according to the instructions.
2. Place food in the cooking pot and cover.
3. Plug the slow cooker into a wall outlet and select (Low), (High) or  (Warm).
4. Cook according to recipe instructions.
5. Serving. Turn the slow cooker to the  (warm) setting for a short period of time prior to serving or turn to the  (Off) position to unplug the appliance.
6. Using pot holders, remove the cover.
CAUTION: When removing the cover, grasp the designated area on the lid and lift it to allow steam to escape before setting the cover aside. To avoid burns, always hold cover so that escaping steam flows away from hands and face.
7. Grasp the cooking pot by the handles and remove it from the base.
8. Tableside serving. If serving directly from the cooking pot, always place a trivet or protective padding under the pot before placing it on a table or countertop.
CAUTION: The pot will be hot and can cause burns.

HINTS FOR SLOW COOKING

- Meats will not brown during the cooking process. If you desire to brown, heat a small amount of oil in a skillet and brown meats prior to placing into the stoneware liner.
- Whole herbs and spices flavor better in slow cooking than crushed or ground.
- When cooking in a Slow Cooker, remember that liquids do not boil away as they do in conventional cooking. Reduce the amount of liquid in any recipe that is not designed for a Slow Cooker. The exceptions to this rule would be rice and soups. Remember, liquids can always be added at a later time if necessary. If a recipe results in too much liquid at the end of the cooking time, remove the glass lid and turn the control dial to II (High). After about 30-45 minutes the amount of liquid will be reduced.
- Most recipes that call for uncooked meat and vegetables require about 6-8 hours on I (Low) temperature.
- High-fat meats can result in dishes with less flavor. Pre-cooking or browning will help reduce the amount of fat and help to preserve the color. The higher the fat content, the less liquid is needed. If cooking meat with a high-fat content, use thick onion slices under it so that the meat will not sit and cook in the fat. If necessary, use a slice of bread, a spoon, or a straining spoon to skim off excess fat from the top of foods before serving.
- Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.
- Use the  (Warm) setting to keep cooked food at the perfect serving temperature.

DO NOT cook foods on the  (Warm) setting.

NOTE: Do not keep foods on the  (Warm) setting for more than 4 hours.

CONVERTING STANDARD RECIPES TO SLOW COOKING

- Vegetables such as carrots, potatoes, turnips and beets require longer cooking time than many meats. Be sure to place them on the bottom of the Slow Cooker and cover them with liquid.
- If adding fresh milk or yogurt, this should be done during the last 2 hours. Evaporated milk may be added at the start of cooking.
- Rice, noodles and pasta are not recommended for long cooking periods. Cook them separately and then add to the Slow Cooker during the last 30 minutes.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user-serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning, must be performed by a qualified appliance repair technician.

1. Avoid sudden, extreme temperature changes. For example, do not place a hot glass lid or stoneware liner into cold water or onto a wet surface.
2. Do not use the stoneware liner to store food in the refrigerator, and then reheat in the base unit. The sudden temperature change may crack the liner.
3. Avoid hitting the stoneware liner and glass lid against the faucet or other hard surfaces.
4. Do not use a stoneware liner or glass lid if chipped, cracked, or severely scratched.

CAUTION: NEVER IMMERSE BASE UNIT OR CORD IN WATER OR OTHER LIQUID.

5. Always unplug and allow to cool completely before cleaning.
6. Both the liner and the glass lid may be cleaned in the dishwasher. To clean by hand, wash the stoneware liner and glass lid in warm, soapy water.
7. If food sticks to the stoneware liner, fill with warm soapy water and allow to soak before cleaning with a plastic scouring pad. Rinse and dry thoroughly.
8. Wipe the interior and exterior of the base unit with a soft, slightly damp cloth or sponge. Never use abrasive cleansers or scouring pads to clean the base unit, as they may damage the surfaces.

TO CLEAN

This appliance should be cleaned after every use. After unit has been allowed to cool, wash cooking pot and cover in warm, soapy water. Rinse well and dry. If food sticks to the surface of the cooking pot, fill the pot with warm, soapy water and allow it to sit for a few hours before cleaning. Wipe interior and exterior surfaces of the base with a soft, slightly damp cloth or sponge. Never immerse the base in water. Never use abrasive cleansers or scouring pads to clean the cooking pot or base, as these can damage the surfaces. NEVER IMMERSE THE BASE IN WATER. NEVER USE ABRASIVE CLEANSERS OR SCOURING PADS TO CLEAN THE COOKING POT OR BASE, AS THESE CAN DAMAGE THE SURFACES.

DISHWASHER CLEANING

Stoneware cooking pot may be cleaned in a dishwasher. To prevent damage, position it in rack so that it will not hit other items during cleaning.

SPECIAL CLEANING

If cooking pot becomes stained, clean with a non-abrasive cleanser or apply a paste of baking soda with a soft cloth. To remove water spots or mineral deposits, wipe with distilled white vinegar, or pour a small amount into pot and let it soak. After cleaning, wash pot in warm, soapy water, rinse and dry.

STORING INSTRUCTIONS

1. Be sure all parts are clean and dry before storing.
2. Store the appliance in its box or in a clean, dry place.
3. Never store the Slow Cooker while it is hot or wet.
4. To store, place the stoneware liner inside the base unit and the glass lid over the stoneware liner; to protect the glass lid, wrap with a soft cloth and place upside down over the liner.
5. Never wrap cord tightly around the appliance; keep it loosely coiled.

LIMITED TWO-YEAR WARRANTY

SENSIO Inc. hereby warrants that for a period of TWO YEARS from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period. The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

EXCLUSIONS:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes. SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

HOW TO OBTAIN WARRANTY SERVICE:

You must contact Customer Service at our toll-free number: 1- [866-832-4843](tel:866-832-4843). A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem. Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.

Contact

- For customer service questions or comments

1-[866-832-4843](tel:866-832-4843) /

- help@bellahousewares.com
- Sensio Inc.
- dba Made by GatherTM
- New York, NY 10016/USA

Documents / Resources



[bella 6qt Slow Cooker Set](#) [pdf] Instruction Manual
35122, 6qt, 2qt, 6qt Slow Cooker Set, 6qt, Slow Cooker Set, Cooker Set

References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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