

bella^{PRO}TM

5QT Programmable Slow Cooker

Instruction Manual



Scan to register
bellakitchenware.com

TABLE OF CONTENTS

IMPORTANT SAFEGUARDS.....2

ADDITIONAL IMPORTANT SAFEGUARDS.....3

NOTES ON THE PLUG.....4

NOTES ON THE CORD.....4

PLASTICIZER WARNING.....4

ELECTRIC POWER.....4

GETTING TO KNOW YOUR 5QT PROGRAMMABLE SLOW COOKER5

BEFORE USING FOR THE FIRST TIME6

STONEWARE POT CARE6

GLASSWARE CARE6

OPERATING INSTRUCTIONS.....7

5 QT SLOW COOKER COOKING CHART.....7

HINTS FOR SLOW COOKING.....9

USER MAINTENANCE INSTRUCTIONS9

CARE & CLEANING INSTRUCTIONS.....9

LIMITED TWO-YEAR WARRANTY.....10

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. 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. If there is a problem, return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
8. Do not use outdoors, as it is not designed for such use and can cause electric shock.
9. 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.
10. 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.
11. 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.
12. Lift and open the cover carefully to avoid scalding and to allow hot condensation to drip back into the unit.
13. To disconnect, press the POWER button, then remove plug from wall outlet.
14. The stoneware pot is designed for use with this appliance only. It must never be used on a range top, stovetop, hot gas or electric burner or in a heated oven 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 stoneware pot.
15. 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.
16. Do not use appliance for other than intended use.
17. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot, as the pot will crack.
18. **CAUTION:** To reduce the risk of electrical shock, cook only in removable stoneware pot provided.
19. Intended for countertop use only.

20. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of 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 instruction 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! It will cause an electric shock.
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, dish towels or other flammable materials.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
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. The unit may tilt and cause the food to fall and burn the hands and limbs of the user.
8. Never use the stoneware pot on a gas or electric cook top or on an open flame, as the stoneware pot will crack.
9. Lift off lid carefully to avoid scalding, and allow water to drip into stoneware pot.

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

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, 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 from 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 counter top or table top. 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.

FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR 5QT PROGRAMMABLE SLOW COOKER

Product may vary slightly from illustration.

1. Lid Knob
2. Lid Lock Bracket
3. Tempered Glass Lid
4. Stoneware Pot Handles
5. Stoneware Pot
6. Slow Cooker Handles
7. Lid Lock
8. Time Display Screen
9. Power Button
10. MODE Button
11. UP/DOWN TIME Arrows
12. Stainless steel Slow Cooker Body
13. Polarized Plug (not shown)



BEFORE USING FOR THE FIRST TIME

- Carefully unpack the slow cooker. Wash cooking pot and glass lid in warm, soapy water. Rinse well and dry thoroughly. Wipe interior and exterior surfaces of the slow cooker 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.**
- Slow cooker should be operated before initial use. After cleaning unit, place cooking pot inside the base. Pour 4 cups of water into the cooking pot and cover with lid. Plug slow cooker into electrical wall outlet and press the **POWER** button on the unit. Press the **MODE** Button until the **HIGH** setting is selected. Press the **UP + DOWN** arrows until "0:30" appears on the time display. The slow cooker will begin to heat in 2 seconds.
NOTE: You will notice a slight odor; this is normal and should disappear quickly.
- After 30 minutes, the **WARM** setting will flash for 5 seconds and then will activate the **KEEP WARM** mode for 4 hours.
NOTE: Press the **POWER** button at any time to turn the programmable slow cooker off.
- Allow unit to cool. Wearing oven mitts, carefully remove cooking pot, and discard water. Rinse the cooking pot, dry thoroughly, and replace it in the slow cooker body.

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 counter top, as it will stain or burn 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 or in a heated oven; as it will crack the stoneware pot.
- **DO NOT** strike utensils against rim of stoneware pot to dislodge food, as it will scratch the stoneware.
- **DO NOT** use 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 accessories.
- **DO NOT** use or repair any 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 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 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 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, in a heated oven, 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 cover away from hands and face.

OPERATING INSTRUCTIONS

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 recipes books are available in libraries and bookstores. Keep these materials handy whether preparing favorite recipes or trying something new. This Programmable Slow Cooker can operate at LOW all day or night, up to 20 hours with an easy-to-read digital count-down timer to turn the appliance OFF automatically. No more over-cooked slow cooked meals! The locking lid handles seal tightly for spill-proof travel.

NOTE: When slow cooking on 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. Use the recommended guidelines offered in the recipe being used to determine 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	Low
4-6 hours	High

5 QT SLOW COOKER COOKING CHART

NOTE: When serving from the Programmable Slow Cooker, always place a trivet or protective padding under the liner before placing it on a table or counter top.

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 Tenderloin	2-3 lbs	2:00 - 3:00	1:30 - 2:00
Pork Roast	4-5 lbs	4:00 - 5:00	2:00 - 2:30
Pork Chops	2-3 lbs	5:00	2:00 - 3:00

1. Prepare recipe ingredients according to instructions.
2. Place food into the stoneware pot. **DO NOT FILL THE LINER TO THE STONEWARE POT WITH FOOD.** For best results, the Slow Cooker should be at least half-filled. When cooking soups or stews, allow a 2 inch space between the food and the top of the cooking pot, so ingredients can 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, check cooking progress, as some soups may come to boil. Remember that frequent lifting of the lid during cooking delays the cook time.
WARNING: The stoneware pot **CANNOT** stand the shock of sudden temperature changes. If the pot is hot, **DO NOT** add cold food. Before cooking frozen food, add some warm liquid.

Figure 2



3. Place the tempered glass lid over the stoneware pot. To lock the slow cooker, take the elastic lid lock located on the base handle and bring it over to the lid lock bracket on the tempered glass lid. Secure the elastic lid lock over the lid lock bracket (see figure 2).
4. Plug into a 120V AC outlet. Press the POWER button to turn on the slow cooker.
5. Following recipe instructions, press the MODE button until the desired HIGH or LOW setting is selected.
NOTE: Use the WARM function to reheat or keep cooked food warm.
6. Press the + or - button to adjust cook time. Continue to press the + or - button until the target cook TIME is displayed. The Programmable Slow Cooker can be programmed in half hour (30 minute) increments from "0:30" (30 minutes) to "20:00" (20 hours). After 2 seconds, the Slow Cooker will begin to heat.
NOTE: Press the + or - button to adjust target cook TIME at any time while the Slow Cooker is cooking.
NOTE: If the LOW or HIGH MODE is selected without entering a cook time the Programmable Slow Cooker will heat by default for a time of "08:00" (8 hours) in LOW setting and "04:00" (4 hours) in HIGH.
NOTE: Press the POWER button at any time to turn the Programmable Slow Cooker OFF.
7. The TIME on the display will begin to count down in minutes until "0:00" minutes is shown; cook time is complete. When the cooking time expires (00:00) the warm setting will flash for 5 seconds and then will automatically activate the warm mode for 4 hours.
NOTE: Press the POWER button at any time to turn the Programmable Slow Cooker OFF.
8. To manually select the warm setting, press the MODE button until WARM is illuminated. The Programmable Slow Cooker will WARM by default for "04:00" (4 hours).
NOTE: Press the POWER button at any time to turn the Programmable Slow Cooker OFF.
9. Remove elastic lid locks from the lid lock bracket on the tempered glass lid, and let hang from the slow cooker handles of the Programmable Slow Cooker.
10. Using oven mitts, carefully remove the glass lid by grasping the lid knob and lifting away from you.

Figure 3





11. Allow a few seconds for all steam to escape. Inspect and test food for doneness and adjust seasonings if needed. Press the MODE button until WARM is illuminated. The Programmable Slow Cooker will WARM by default for "04:00" (4 hours). The Programmable Slow Cooker will automatically turn OFF. The display will turn blank.
NOTE: Press the POWER button at any time to turn the Programmable Slow Cooker OFF.
CAUTION: The slow cooker body will get very hot during cooking. This is where the heating elements are located. When moving the Programmable Slow Cooker, grasp the unit by the slow cooker handles; use pot holders or oven mitts (see Figure 3.) Even when turned OFF and unplugged, the Programmable Slow Cooker body remains hot for some time after using; set aside and allow unit to cool before cleaning or storing.
12. Unplug from electrical outlet. Allow to cool completely before cleaning, see Cleaning Instructions.

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 continue to cook HIGH for 1 hour (1:00). Check every 15 minutes until the amount of liquid is reduced. Turn the slow cooker to OFF when the desired consistency is achieved.
- Most recipes that call for uncooked meat and vegetables require about 6-8 hours on LOW temperature.
- The higher the fat content, the less liquid 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 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.
- Always use a meat thermometer to determine if meats have been cooked to proper temperature.
- Root vegetables such as carrots, potatoes, turnips and beets require longer cooking time than many meats. Place them on the bottom of the Slow Cooker and cover with liquid. Check to see they are fork-tender when meat temperature is reached. Remove meat and continue cooking vegetables if necessary.
- 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. Always unplug unit and allow to cool before cleaning.
2. Always handle cooking pot carefully. Avoid hitting pot against faucet or other hard surfaces.
3. Do not touch sides of slow cooker base while food is cooking. Always use handles on the base. Use potholders or oven mitts to lift the cooking pot.

CARE & CLEANING INSTRUCTIONS

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 slow cooker 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 slow cooker body, 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.

TO STORE

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet. To store, place covered cooking pot inside the slow cooker and place the glass lid over the pot. 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.

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.



For customer service questions or comments
1-866-832-4843 / help@bellahousewares.com
Made in China



Sensio Inc.
dba Made by Gather™
New York, NY 10016/USA

90258_90259 R.1