



FARBERWARE®

TRIPLE SLOW COOKER

Model number: 201655

UPC: 655772016553

Customer Assistance

1-855-451-2897 (US)



Please consider the option to recycle the packaging material.



IMPORTANT SAFEGUARDS

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

- **Read all instructions before use.**
- Do not touch hot surfaces. Use handles or knobs.
- **WARNING** - to protect against electric shock, fire and personal injury:
 - do not immerse cord, plug or appliance in water or other liquids;
 - do not immerse the appliance or any electrical components in water or any other liquids;
 - always switch off and unplug the appliance before cleaning.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from wall outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries to persons.
- Do not use outdoors or in a damp area.
- 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.
- To disconnect, turn the switch knob(s) to **OFF** to switch off the appliance, then remove plug from wall outlet.
- Do not use the appliance for other than intended use.
- **CAUTION: To reduce the risk of electric shock, cook only in removable container.**
- Avoid sudden temperature changes, such as adding refrigerated foods to a heated pot.
- Do not add too much water beyond the edge of the aluminum inner pot, or the water will flow out during cooking.
- Intended for countertop use only.
- **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.

SAVE THESE INSTRUCTIONS



ADDITIONAL SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

WARNING:

- **DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**
- A short power-supply cord is provided to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.
- **DO NOT USE WITH AN EXTENSION CORD.**
- **DO NOT LIFT OR CARRY THE APPLIANCE BY THE LID HANDLE.**

Polarized plug

- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- Do not let children handle or put the electrical cord into their mouths.

SAVE THESE INSTRUCTIONS

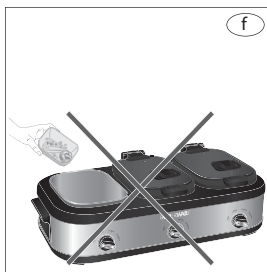
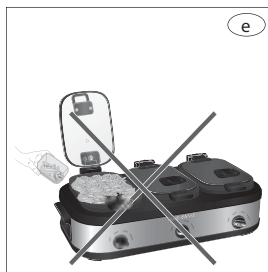
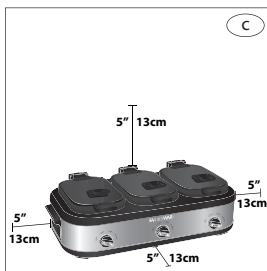


PARTS



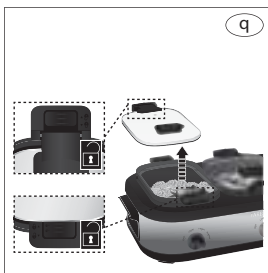
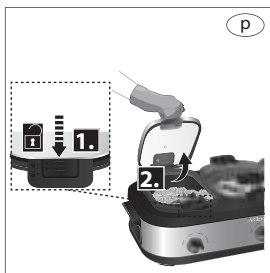
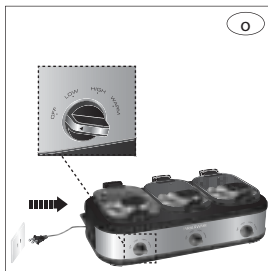
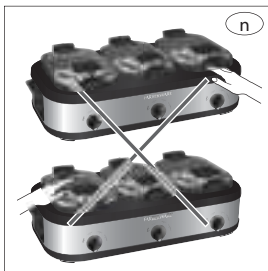
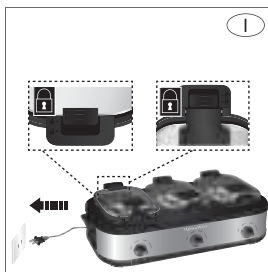
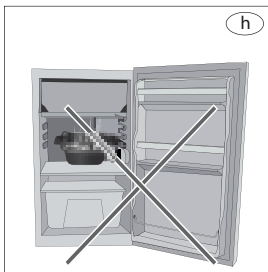
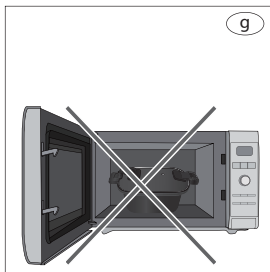
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|--------------------------|--------------------------|
| 1. Rear lid latch | 7. Heating base |
| 2. Lid | 8. Switch knob |
| 3. Lid handle | 9. Anti-slip foot (x 4) |
| 4. Front lid latch | 10. Power cord with plug |
| 5. Pot housing handle | 11. Side carry handle |
| 6. Removable cooking pot | |

ILLUSTRATIONS



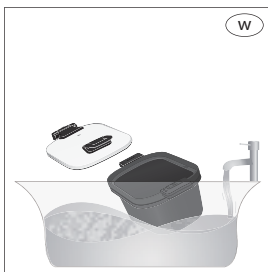
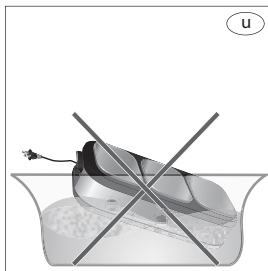
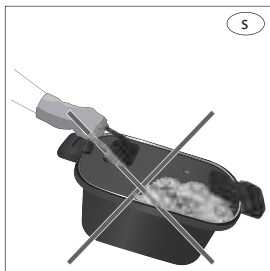


ILLUSTRATIONS





ILLUSTRATIONS



OPERATION

WARNING:

- Always use oven mitts to protect your hand when handling the lid **(2)**. Escaping steam can burn and the lid handle **(3)** may become hot during use.

Before first use

- Remove all packaging materials and / or other transportation means.
- Check package content to verify it is complete and undamaged. Do not operate the appliance if the content is incomplete or appears damaged. Return it immediately to Walmart.

Danger of suffocation!

- Packaging materials are not toys. Always keep plastic bags, foils and foam parts away from babies and children. Packaging material could block airways and prevent breathing.
- Clean the appliance thoroughly before using for the first time (→ Cleaning and Maintenance).



OPERATION

Using the appliance

This appliance has a total volume of 3 pots at 2.5QT each and can be used to cook food at low temperatures over extended periods of time.

NOTE:

- The appliance has a rated power of 315W. Before plugging it into the wall outlet, ensure that the electrical circuit is not overloaded with other appliances. This appliance should always be operated on a separate 120V ~ 60Hz wall outlet.
 - When using the appliance on wooden surfaces, use a heat resistant mat to protect the wood from damages.
 - Ensure a minimum distance around the appliance of at least 5 inches to other objects, cupboards and walls (ill. (c)). Provide adequate headroom above the appliance when in use to protect surfaces from damage due to hot steam.
 - Ensure the air vents at the bottom are free from obstruction.
 - Do not allow the power cord (10) to be trapped under the appliance.
 - Only use the cooking pots (6) provided with the appliance. Missing or use of another pot may cause injuries and / or damage to the appliance!
 - Ensure the cooking pots (6) are level with the heating base (7) and that no object remains between the pots and heating base.
- Unwind the power cord (10) and fix it into the hatch (ill. (a)).
 - Place the appliance on a clean, flat and heat-resistant surface.
 - Carefully place the cooking pots (6) inside the heating base (7) (ill. (b)).

WARNING:

- Do not pour any liquids directly into the heating base (7) (ill. (d)).
 - Do not overfill the cooking pots (6). Do not use the appliance without the cooking pots (6) or fill food directly into the heating base (7) (ill. (e), (f)).
 - Do not use the cooking pots (6) in an oven or microwave (ill. (g)). Do not use the cooking pots (6) on a stovetop, burner or an induction cooktop.
 - Do not cool down the pots (6) in a refrigerator (ill. (h)).
- Carefully place the food in the cooking pots (6) (ill. (i)).
 - Close the lids (2) on the cooking pots (6) (ill. (j)). Lock the lids with the front latches (4).



OPERATION

NOTE:

- Always use the appliance with the lids **(2)** closed. Using the appliance without the lids **(2)** / with the lids opened will increase required cooking times.
- Do not allow the power cord **(10)** to be trapped under the lid(s) **(2)** (ill. (k)).
- Connect the plug **(10)** to a wall outlet (ill. (l)).
- Rotate the switch knobs **(8)** to the required cooking program to switch on the appliance.

NOTE:

- **WARM** program can be used to reheat food or keep cooked food warm. Ensure enough liquid is added into the cooking pots **(6)** when reheating to avoid burning food.
- Do not cook food on the **WARM** setting.
- It is recommended to stir the food from time to time to ensure even cooking. Do not use metal utensils.
- Rotate the switch knobs **(8)** to the required cooking program. The appliance will start heating up.

NOTE:

- During the cooking process, the cooking program can be adjusted by rotating the switch knobs **(8)**. The appliance will continue cooking with the new setting.
- To stop the cooking process at any time, rotate the switch knobs **(8)** to **OFF**.
- When the appliance is switched off, remove the plug **(10)** from the wall outlet (ill. (o)).

Danger of burns!

- Always pay special attention when placing or removing accessories and food from the appliance or inserting or removing food. Never place your bare hand inside the appliance, use it to remove accessories or food, or touch the heating base **(7)** or lids **(2)** when the appliance is plugged in and switched on (ill. n). Always use oven mitts when inserting or removing items from the appliance.



OPERATION

- Escaping steam can burn.
- Always use caution when opening the lids **(2)**. Always use oven mitts and ensure to open the lids **(2)** so steam is diverted away from you (ill. **(P)**). Allow any condensation to drip from the lids **(2)** into the cooking pots **(6)**.
- Open the lids **(2)** or lift the lids and remove them (ill. **(9)**).
- Carefully remove food and place on a suitable dish, using suitable utensils.
- Allow the appliance to cool down completely before cleaning (→ Cleaning and Maintenance).

Food transport

The cooking pots can be used to transport food from one location to another.

- Disconnect the plug **(10)** from the wall outlet. Allow some time for the appliance to cool down.

WARNING:

- Handle the appliance carefully as it remains warm for some time.
- Lock the lids **(2)** with the latches **(1, 4)** when lifting up the cooking pots (ill. **(r)**). Ensure the lids **(2)** are secured.

NOTE:

- Do not tilt the cooking pots **(6)** during transportation (ill. **(s)**).
- Never use the lid handle **(3)** to lift up / carry the cooking pot **(6)** (ill. **(s)**).
- Always use the pot housing handles **(5)** to move / carry the cooking pot **(6)** (ill. **(t)**).
- Never exert excessive downward force on the lids or handles **(3, 5)**.

HINTS AND TIPS

- It is recommended to always preheat the appliance, cook defrosted food and cook from a refrigerated temperature to shorten the cooking time. Keep raw meat / poultry separate from cooked foods.
- Use separate utensils for handling raw meat / poultry and cooked food or wash them thoroughly between uses.
- Always wash hands after handling raw meat / poultry and before handling any cooked foods.
- Wipe and disinfect surfaces that have been in contact with raw meat / poultry.



HINTS AND TIPS

- It is recommended to only use nylon, heat-proof plastic or wooden cooking utensils. Metal utensils may become hot and damage the non-stick surface. Always remove utensils from the appliance. Do not leave them in the appliance during use.
- When using the **HIGH** setting, stir foods occasionally to reduce sticking to the sides of the pot.
- Foods will be brought to a simmer at all cooking settings.
- Smaller food normally requires less cooking time than larger food.
- If the cooking pots are filled less than half full, suggested cooking times should be reduced.
- During slow cooking, liquids do not boil away. Begin with a small amount of liquid and add more during the cooking process when needed. If there is too much liquid at the end of the cooking process, set the cooking program to **HIGH**. Cook on this setting to reduce the amount of liquid.
- Slow cookers cook food at much lower temperatures than conventional cooking methods. Always ensure that cooking times are adjusted for raw and chilled foods such as meat and poultry to ensure they are cooked until hot throughout.
- Some vegetables require a longer cooking time. Place vegetables like potatoes, carrots or beets on the bottom of the pot. Cover with liquid.
- You may fill the cooking pots with food the night before cooking and refrigerate. When ready, place cooking pots into the heating base and cook. The gradual warming will not harm the cooking pots. Do not preheat the appliance.
- Milk, sour cream and natural cheese break down during long hours of cooking. Add these ingredients just before serving or substitute with undiluted condensed creamed canned soups or evaporated milk. Processed cheese tends to give better results than naturally aged cheese.
- Rice and pasta may be added uncooked during the last hour of cooking time. If added uncooked, make sure there are at least two cups of liquid in the cooking pots. Stir occasionally to prevent sticking.
- Insert a meat thermometer into roast, hams or whole chickens to ensure they are cooked to recommended temperature. Fresh or thawed fish and seafood fall apart during long hours of cooking. Add these ingredients an hour before serving.
- It is recommended to clean all accessories used after each use.



RECIPES

NOTE: The recipes have been calculated to fit one aluminum insert. If you require to cook a larger amount of food, you may double or triple the recipe, and use more than one crock at a time for any of these recipes.

Homemade Country Stew

1	pound stew meat, cut into $\frac{3}{4}$ inch pieces
$\frac{1}{2}$	large baking potato, cubed
$\frac{1}{2}$	thinly sliced carrot
$\frac{1}{2}$	cup frozen peas, thawed
1	medium onions, thinly sliced
$\frac{1}{2}$	10 - 12 oz can tomato soup
$\frac{2}{3}$	cup of water
$\frac{1}{2}$	teaspoon salt
$\frac{1}{2}$	bay leaf

Layer meat, potato, carrot, peas, and onions in aluminum insert. Combine soup and the remaining ingredients. Pour over layered ingredients. Cover and cook on **HIGH** $4\frac{1}{2}$ to 5 hours or until meat and vegetables are tender. Remove bay leaf.

Spicy Pork

$\frac{1}{2}$	boneless pork loin roast, trimmed and cut into 2 inch pieces
1	(14 $\frac{1}{2}$ oz.) cans whole tomatoes, drained and chopped
$\frac{1}{6}$	cup of raisins
1	tablespoon tomato paste
1	tablespoon apple cider vinegar
$\frac{1}{2}$	tablespoon chopped jalapeno peppers
$\frac{1}{2}$	beef flavored bouillon cube
$\frac{1}{8}$	teaspoon salt
$\frac{1}{8}$	teaspoon ground cinnamon
$\frac{1}{16}$	teaspoon ground cloves
$\frac{1}{2}$	large onion chopped



RECIPES

Tender Pot roast

1/2	(3 pound) boneless chuck roast
1/8	teaspoon salt
1/2	tablespoon vegetable oil
1/8	cup ketchup
1/8	cup red wine vinegar
1/8	cup dry red wine
1	tablespoon soy sauce
1	tablespoon Worcestershire sauce
1/2	teaspoon dried rosemary
1/4	teaspoon garlic powder
1/4	teaspoon dried mustard
1/2	tablespoon water
1	tablespoons water
4	cups hot cooked egg noodles or rice

Cut roast into small pieces. Brown in a skillet with salt and oil. Place meat in aluminum insert. Combine ketchup and next 7 ingredients. Pour over the roast. Cover and cook on **HIGH** for 3 to 3½ hours or until roast is tender. In a separate container combine flour and water stirring until smooth. Add to meat mixture. Cook uncovered for 10 to 15 minutes or until mixture thickens. Serve over noodles or rice.

Combine all ingredients and place in aluminum insert. Stir well. Cover and cook on **HIGH** for 4 to 5 hours, or cook on **HIGH** for 1 hour and reduce to **LOW** and cook for 7 to 9 additional hours. Shred meat with forks and continue to cook until thoroughly heated. Serve over bread or toasted buns.



RECIPES

Chicken and Rice

$\frac{1}{2}$	(10 oz.) package frozen peas, thawed
2	skinned boneless chicken breast halves
$\frac{1}{4}$	teaspoon salt
$\frac{1}{4}$	teaspoon pepper
$\frac{1}{8}$	teaspoon paprika
$\frac{1}{2}$	medium onion, chopped
$\frac{1}{2}$	large green bell pepper, chopped
$1\frac{1}{2}$	cloves garlic, pressed
$\frac{1}{2}$	($14\frac{1}{2}$ oz.) can Italian style tomatoes, undrained and chopped
$\frac{1}{2}$	($5\frac{3}{4}$ oz.) jar pimiento stuffed olives, drained
$\frac{1}{2}$	(2 oz.) jar diced pimiento, drained
2	cups hot cooked rice

Place peas in aluminum insert. Sprinkle chicken breasts with salt, pepper, and paprika and place over peas. Add onion and remaining ingredients. Cover and cook on **HIGH** for $3\frac{1}{2}$ to 4 hours.
Serve over rice.




CLEANING AND MAINTENANCE

Proper maintenance will ensure many years of service from your appliance. Clean the appliance after every use. The appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

WARNING:

- Always switch off the appliance by setting the switch knob **(8)** to **OFF** and then disconnecting the plug **(10)** from the wall outlet before cleaning. Allow all parts of the appliance to cool down completely.

NOTE:

- Do not immerse the power cord with plug **(10)** and heating base **(7)** into water or any other liquids (ill. ). Do not use abrasive cleaners, steel wool or scouring pads (ill. ). Dry all parts thoroughly after cleaning, before using or storing the appliance. Ensure that no water enters the heating base **(7)**.
- Allow the lids **(2)** and cooking pots **(6)** to cool down completely on a heat resistant surface before immersing it in water or placing it in the dishwasher (ill. ).
- The cooking pots **(6)** should not be subject to sudden temperature changes.



CLEANING AND MAINTENANCE

Danger of burns!

- Ensure the cooking pots **(6)** cooled down completely before touching its surface and attempting to remove from the heating base **(7)**.
- Wipe the inside and outside of the appliance with a slightly damp, soft cloth and some mild detergent if needed.
- The lids **(2)** and cooking pots **(6)** can be washed in hot soapy water or in a dishwasher.
- Clean all parts of the appliance after each use.

NOTE:

Dry all parts and surfaces thoroughly before use. Make sure that all parts and surfaces are completely dry before connecting the appliance to a wall outlet.

Storage

- Before storage, always make sure the appliance is completely cool, clean and dry.
- The power cord **(10)** can be stored at the back of the appliance (ill. (x)).
- It is recommended to store the appliance in a dry place.
- Store the appliance on a stable shelf or in a cupboard. To avoid accidents, ensure that both the appliance and its power cord are beyond reach of children or pets.

TROUBLESHOOTING

Problem	Cause	Solution
The appliance is not working	Appliance not plugged in	Insert the plug into the wall outlet
	Wall outlet not energized	Check fuses and circuit breaker
	Malfunctioning appliance	Unplug the appliance from the wall outlet and contact qualified personnel to check and repair the appliance
	Appliance not switched on / switch knob(s) on position OFF	Set switch knob(s) to the required cooking program LOW / HIGH / WARM
	Damaged switch knob	Unplug the appliance from the wall outlet and contact qualified personnel to check and repair the appliance



TROUBLESHOOTING

Problem	Cause	Solution
Appliance does not heat up	Preheat time too short	Allow the appliance to preheat for a longer time
	Malfunctioning appliance	Unplug the appliance from the wall outlet and contact qualified personnel to check and repair the appliance
	Appliance not switched on / switch knob(s) on position OFF	Set switch knob(s) to the required cooking program LOW / HIGH / WARM
The appliance heats up but no cooking program has been selected	Malfunctioning appliance	Unplug the appliance from the wall outlet and contact qualified personnel to check and repair the appliance
The appliance produces an odor and emits smoke	Residues from the production process are eliminated during first use	This is normal and does not indicate a defect or hazard. During first use, ensure ample ventilation
	Malfunctioning appliance	Unplug the appliance from the wall outlet and contact qualified personnel to check and repair the appliance
	Food on the outside of the cooking pot / between the cooking pot and the inner heating element	Switch the appliance off and let it cool down. Clean the cooking pot and the inner heating element thoroughly

If additional assistance is needed, please contact our Customer Assistance at 1-855-451-2897 (US).

TECHNICAL DATA

Rated voltage: 120V ~ 60Hz

Rated power input: 315W

Rated current: 2.6 A

Capacity of each pot: Max. 2.5QT



CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

Model Number: _____ Product Name: _____

Customer Assistance Number 1-855-451-2897 (US)

Keep these numbers for future reference!

Two-year limited warranty

What does your warranty cover?

- Any defect in material or workmanship.

For how long after the original purchase?

- Two years.

What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar FARBERWARE branded product of equal or greater value.

How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest Walmart store or call Customer Assistance at 1-855-451-2897 (US).

What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, FARBERWARE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

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