

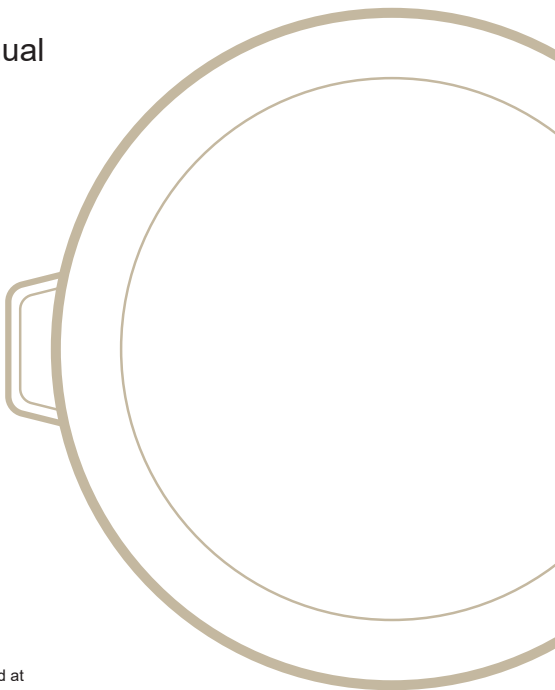
KOOC™

- MAKE COOKING EASY -

Slow Cooker

HOUSEHOLD USE ONLY

Owner's Manual

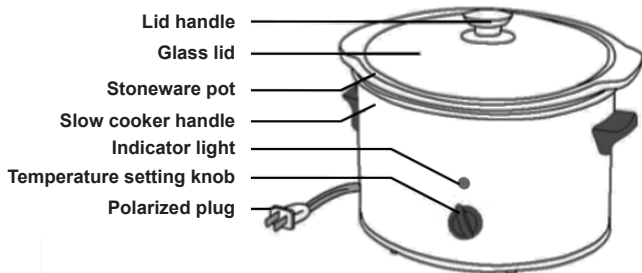


We can always be reached at
support.us@mykooc.com

* All users should read and understand this instruction manual before operating or cleaning this appliance.

GETTING TO KNOW YOUR SLOW COOKER

Product may vary slightly from illustration



INTRODUCTION TO SLOW COOKING

Slow cooking occurs at temperatures just around boiling. The Slow Cooker can operate at LOW all day or night if required. Cooking on 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 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 electrical outlet when not in use.

IMPORTANT NOTES FOR THE FIRST USE

1. Carefully unpack the slow cooker.
2. Wash cooking pot and glass lid in warm, soapy water. Rinse and dry thoroughly.
NEVER IMMERSE THE BASE, ITS CORD OR PLUG IN WATER OR ANY OTHER LIQUID.
3. After cleaning unit, place cooking pot inside the base. Pour 2 cups of water into the cooking pot and cover with lid. Plug slow cooker into electrical wall outlet and turn to HIGH setting. Allow to operate for approximately 30 minutes.
4. After 30 minutes, switch OFF and unplug. Allow unit to cool. Remove cooking pot, and discard water. Rinse the cooking pot, dry thoroughly, and replace it in the base.

Note: 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 appliance has been used a few more times.

OPERATING INSTRUCTIONS

COOKING TIME RECOMMENDED TEMPERATURE SETTING

LOW	HIGH
8-10 hours	4-6 hours

1. Place the base on a dry, level heat resistant surface.
2. Place food in cooking pot and cover.
3. Plug slow cooker into a 120V AC electrical wall outlet and select LOW, HIGH, or WARM.
4. Cook according to recipe instructions.
5. Serving. Turn the slow cooker to 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 cover, grasp the designated area on the lid and lift to allow steam to escape before setting cover aside. To avoid burns, always hold cover so that escaping steam flows away from hands and face.

7. Grasp cooking pot by the handles and remove it from the base using oven gloves.
8. If serving directly from the cooking pot, always place a protective padding under the pot before placing it on a table.

CAUTION: The pot will be hot and can cause burns.

9. To disconnect, turn control to OFF, then remove plug from wall outlet.

HINTS FOR SLOW COOKING

1. Meats will not brown during the cooking process. If you desire browning, heat a small amount of oil in a skillet and brown meats prior to placing into the stoneware liner.
2. Whole herbs and spices flavor better in slow cooking than crushed.
3. 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.
4. 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 HIGH. After about 30-45 minutes the amount of liquid will be reduced.
5. Most recipes that call for uncooked meat and vegetables require about 6-8 hours on LOW temperature.
6. High fat meats can result in dishes with less flavor. Pre-cooking or browning will help reduce the fat and preserve the color. 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 straining spoon to skim off excess fat from top of foods before serving.

7. Foods cut into uniform pieces will cook faster than foods left whole such as roast or poultry.
8. 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.

9. Vegetables like 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.
10. 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.
11. Rice, noodles and pasta are not recommended for long cooking periods. Cook them separately, then add to the Slow Cooker during the last 30 minutes.
12. Do not use stoneware pot to pop corn, caramelize sugar, or make candy.

CARE & CLEANING INSTRUCTIONS

Always make sure the slow cooker is unplugged and in the OFF position before storing away or cleaning. Make sure the unit has cooled down completely before cleaning.

1. Avoid sudden, extreme temperature changes. For example, do not use the stoneware liner to store food in the refrigerator, and then reheat in the base unit. The sudden change may crack the liner.
2. Always place foods into the stoneware pot at room temperature; then place pot into the base unit before turning unit ON.
3. Do not place 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.
4. NEVER heat the stoneware pot when it is empty, as it will crack the pot.
5. Avoid hitting the stoneware liner and glass lid against the hard surfaces. DO NOT use stoneware liner or glass lid if chipped, cracked, or severely scratched.
6. 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.
7. 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.
8. 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.
9. 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.
10. 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.
11. **STORING INSTRUCTIONS:**

Be sure all parts are clean and dry before storing and store appliance in a clean, dry place. Better to wrap the glass lid with a soft cloth and place upside down over the liner. Never wrap cord tightly around the appliance; keep it loosely coiled.

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

1. DO NOT OPERATE ANY APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER.
2. Close supervision is necessary when appliance is used near children. NEVER ALLOW A CHILD TO USE THIS PRODUCT.
3. 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.
4. Never cook directly in the base unit. Cook only in the stoneware liner provided.
5. NEVER IMMERSE BASE UNIT, CORD OR PLUG IN WATER OR OTHER LIQUID.
6. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
7. Do not use outdoors, as it is not designed for such use and can cause electric shock.
8. Do not let the cord hang over edge of table or counter. Keep it away from any hot surfaces as it will melt.
9. KEEP YOUR APPLIANCE AWAY FROM ANY HOT PLATES, BURNERS AND HEATED OVENS AS THESE COULD CAUSE IT TO MELT.
10. 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.
11. Use the short power-supply cord provided. Do not use an extension cord with this product.
12. Do not use appliance for other than intended use.
13. The glass lid and ceramic pot are fragile. Handle them with care.
14. 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.
15. 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.
16. If this appliance accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water! It will cause an electric shock.
17. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
18. Never touch hot surfaces during its operation or before it cools, as it will cause burns to hands and limbs. Use handles or knobs. Use potholders when removing cover or handling hot containers.
19. 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.
20. Lift and open the cover carefully to avoid scalding and to allow hot condensation to drip back into the unit.
21. Never pull or yank on cord or the appliance.
22. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning, putting on or taking off parts.

Limited Warranty

LIMITED WARRANTY# ONE (1) YEAR

WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE

If you have any problems with this unit, email us at support.us@mykooc.com for support

1. Your small kitchen appliance is warranted to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. This Warranty applies only to the original purchaser of this product.
2. Retail stores/merchants selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.
3. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.
4. At its sole discretion, KOOC will either repair or replace the product found to be defective during the warranty period.
5. This limited warranty covers appliances purchased and used within USA and does NOT cover normal wear of parts or:
 - Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
 - Damages caused by replacement or resetting of house fuses or circuit breakers.
 - Defects other than manufacturing defects.
 - Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
 - Lost or missing parts of the product. Parts will need to be purchased separately.
 - Damages of parts that are not electrical; i.e. cracked or broken plastic/glass, scratched/dented inner pots.
 - Damage from service or repair by unauthorized personnel.
 - Extended warranties purchased via a separate company or reseller.
 - Acts of nature such as fire, floods, hurricanes, tornadoes, etc
6. This warranty does not apply to re-manufactured merchandise.

KOOC 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 merchant-ability or fitness for a particular purpose is limited in time to the duration of the warranty.

This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary by state, province, and/or jurisdiction.

*Any instruction or policy included in this manual may be subject to change at any time

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