

3 CROCK SLOW COOKER



Model Number:

898680

UPC: 605388986801

Customer Assistance

1 877 207 0923 (US)

1 877 556 0973 (Canada)



Thank you for purchasing this GE appliance.

In keeping with the GE ecomagination initiative, please consider the option to recycle the packaging material and donate any appliance you are no longer using.

To read more about GE's ecomagination commitment, visit:

ge.ecomagination.com

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent the risk of fire, electric shock, burns, or other injuries or damages.

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electrical shock and injury to persons do not immerse cord, plugs, or the appliance in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts and before cleaning the appliance.
- Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- Do not cook on broken ceramic pot – If ceramic pot should break, cleaning solutions and spillovers may penetrate the broken ceramic pot and create a risk of electric shock.
- Clean ceramic pot with caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to a hot surface.
- 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.
- To disconnect the appliance, turn all controls to "off", then remove plug from the wall outlet.
- Do not use this appliance for anything other than its intended use.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Do not move during operation.
- The supplied ceramic pot is only suitable for use with the base unit.
- Always leave the glass lid on the ceramic pots when cooking.
- Do not place the hot ceramic pot on a non heat-resistant surface. The surface may be damaged.
- Surfaces on unit may be hot during and immediately after use. Be careful to avoid touching hot surfaces.

SAVE THESE INSTRUCTIONS!

IMPORTANT SAFEGUARDS

- Never use appliance without the ceramic pots inserted.
- Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.
- Always use pot holders when removing the glass lid, ceramic pot or moving the base unit. The oven mittens should be used when handling the pots. The appliance must not be moved during operation.
- **WARNING!** To avoid damage or electrical shock, do not fill base unit with liquids.

ADDITIONAL SAFEGUARDS

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

DO NOT OPERATE THE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

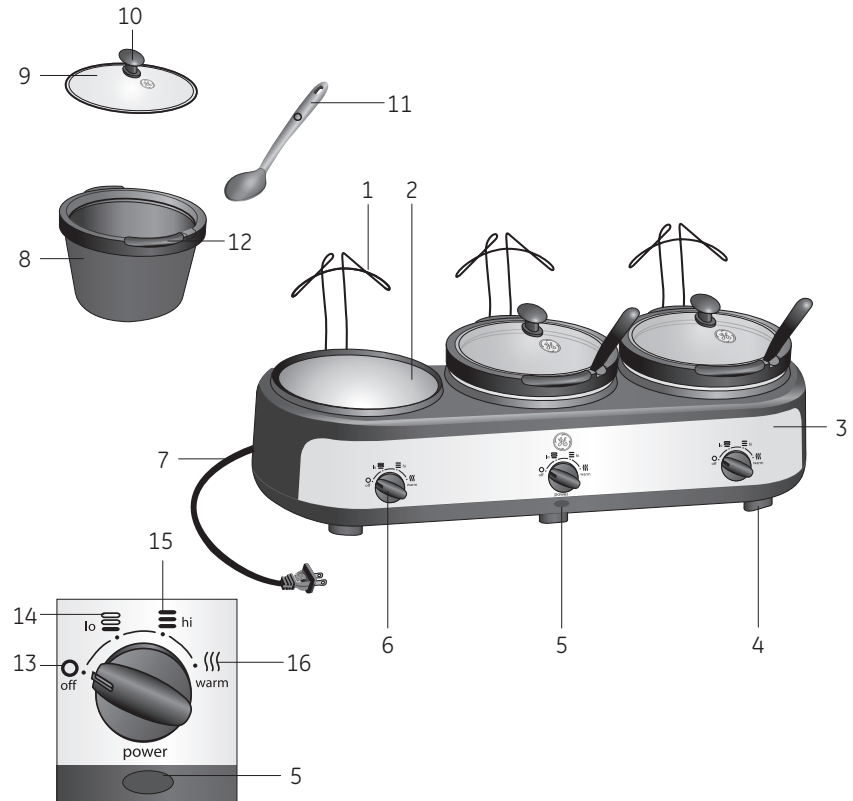
- 1) A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- 2) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- 3) If a longer detachable power-supply cord or extension cord is used:
 - a) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and
 - b) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

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 plug does not fit fully into 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.

SAVE THESE INSTRUCTIONS!

PARTS



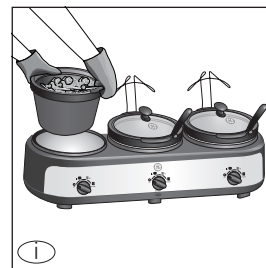
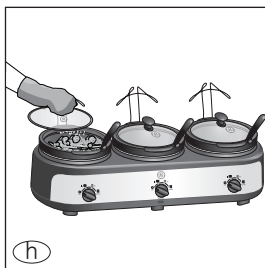
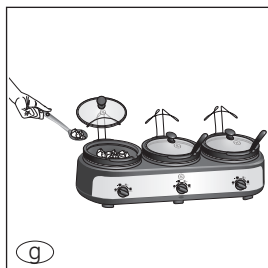
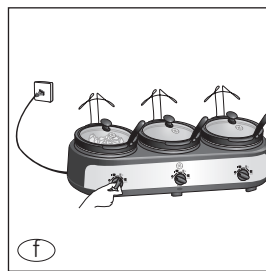
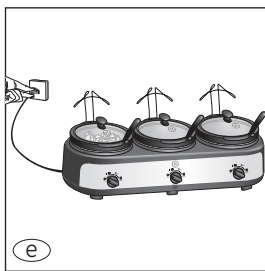
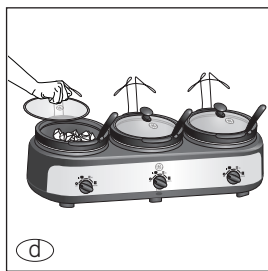
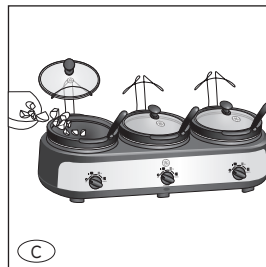
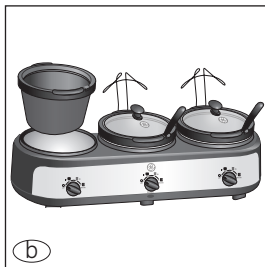
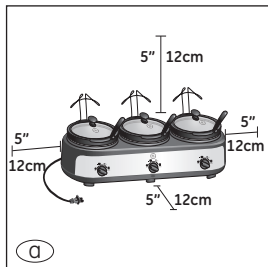
- 1 Glass lid support
- 2 Base unit
- 3 Housing
- 4 Anti-slip feet
- 5 **power** indicator
- 6 Temperature control dial
- 7 Power cord with polarized plug
- 8 Ceramic pot
- 9 Glass lid

- 10 Glass lid handle
- 11 Spoon
- 12 Ceramic pot handle

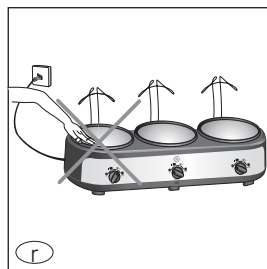
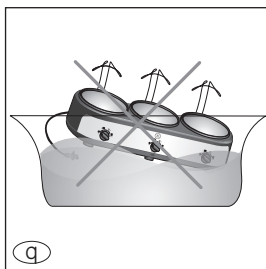
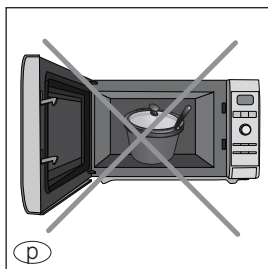
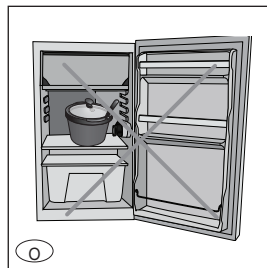
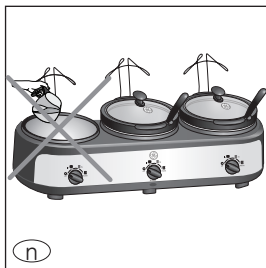
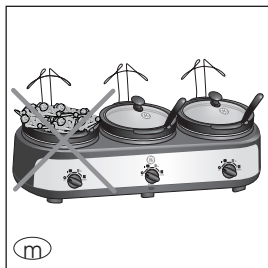
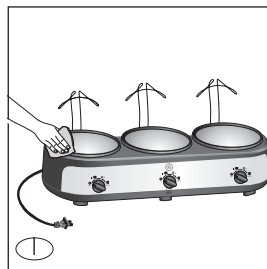
Temperature control dial

- 13 **off** (○)
- 14 **lo** (≡)
- 15 **hi** (≡)
- 16 **warm** (|||)

ILLUSTRATIONS




ILLUSTRATIONS



OPERATION

The slow cooker is designed with three ceramic cooking inserts that can be operated together or independently. It can be used for various cooking purposes:

- cooking food at low temperatures for an extended time;
- using the the **hi**  **(15)** temperature setting for simulated slow cooking on a stove.
Example: a pot roast that would need 6 hours of slow cooking might be ready to serve after 4 hours of high temperature cooking.
- to keep food warm.

Before first use



- Unpack the slow cooker and remove all packaging material. Carefully unpack the ceramic pot **(8)**.
- Clean all parts of the slow cooker thoroughly before using for the first time (↳ *Cleaning and maintenance*).

NOTE: Use the slow cooker in a well-ventilated area.










CAUTION:

- Do not use ceramic pots **(8)** for other applications.
- Do not operate the appliance with other pots.

Assembly

- Place the slow cooker on a flat, even, and heat-resistant countertop surface.
- Be sure to leave at least 5 inches of space around the appliance for proper ventilation (*ill.* ).
- Put the ceramic pots **(8)** into the base unit **(2)** (*ill.* ).

Operating instructions

- Prepare a recipe suitable for slow cooking, traditional cooking, or for cooked food that needs to be kept warm (↳ *Recipes*).
- Place the prepared food in the ceramic pot **(8)** (*ill.* ) and cover with the glass lid **(9)** (*ill.* ) (↳ *Tips & Tricks*).
- Do not fill the ceramic pot **(8)** to the brim (*ill.* ).
- Connect the power cord **(7)** to a wall outlet (*ill.* ). The **power** indicator **(5)** illuminates.
- Turn the temperature control dial **(6)** clockwise from the **off**  **(13)** position to the desired setting (**lo**  **(14)**, **hi**  **(15)**, or **warm**  **(16)**) (*ill.* ).

OPERATION

- After the cooking or warming process is finished, turn the temperature control dial **(6)** to **off** **(13)** position.
- Lift the glass lid **(9)** and put it on the glass lid support **(1)**, then serve the food (ill. **(g)**).

CAUTION: When lifting the glass lid **(9)** hot steam may cause serious injuries. Always lift the glass lid **(9)** in a way that the steam is diverted away from you. Let the condensed hot water drip into the pot (ill. **(h)**).

CAUTION: Do not fill liquids or food into the base unit **(2)** (ill. **(n)**).

- Remove the ceramic pot **(8)** from the base unit **(2)** by grasping the ceramic pot handle **(12)** with mittens or gloves (ill. **(i)**).
- When not in use, unplug the power cord **(7)** from the wall outlet to make sure that the slow cooker is completely off. The **power** indicator **(5)** goes off.

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

CAUTION: The surfaces of the slow cooker and pots will get hot. Do not touch while in use (ill. **(r)**). Allow the appliance to cool for at least 30 minutes before handling.

Notes on the ceramic pots

- Only fill food into the ceramic pots **(8)**, when they are at room temperature. Ceramic is a sensitive material and does not respond well to steep temperature changes.
- Rapid temperature variations may result in damage to the ceramic pots **(8)**.
- Do not:
 - put the pot in the refrigerator to store food. Reheating a cold pot may damage your appliance (ill. **(o)**).
 - place hot food in the pot when it is cold or cold food when the pot is hot.
 - put the pot under cold water if it is still hot.
 - hit the pot against hard surfaces or water faucets.
 - use the pot if it is chipped, cracked or otherwise damaged.
 - put the pot or lid into a microwave oven (ill. **(p)**).

TIPS & TRICKS

- 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 slow cooker to **hi** (☰) **(15)**. Cook on this setting to reduce liquid.
- For better flavor do not crush or ground herbs and spices.
- If cooking on **lo** (☷) **(14)** setting, some recipes may require 9 hours.
- Meats with a high fat percentage can influence the flavor of the dish. Browning or precooking can reduce the fat.
- Cut large foods into smaller pieces to decrease cooking time.
- Some vegetables require a longer cooking time. Place vegetables like potatoes, carrots or beets on the bottom of the ceramic pot. Cover with liquid.
- Add pre-cooked rice or pasta only at the end of the cooking process.

CLEANING AND MAINTENANCE

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

- Always turn the temperature control dial **(6)** fully counterclockwise to the **off** **⊖** **(13)** position. Unplug the appliance and let the base unit **(2)**, ceramic pot **(8)** and glass lid **(9)** cool completely before cleaning.

PARTS	HOW TO CLEAN
Ceramic pot (8) Glass lid (9)	<ul style="list-style-type: none">• Hand wash the ceramic pot (8) and glass lid (9) with warm and soapy water or clean them in the dishwasher (<i>ill.</i> (K)).• Should food stick to the surface of the ceramic pot (8), fill the pot with warm soapy water and let soak before cleaning. Use a sponge or rubber scraper to remove sticky food remains (<i>ill.</i> (I)).• Do not use hard utensils, scouring or abrasive cleaners. They might damage the surface of the ceramic pot (8) or scratch the surface of the glass lid (9).
Base unit (2) Housing (3)	<ul style="list-style-type: none">• Use a soft damp cloth to wipe the inside and outer parts of the base unit (2) and housing (3) (<i>ill.</i> (I)).

CLEANING AND MAINTENANCE

CAUTION: Do not immerse the housing (3), base unit (2) or power cord (7) in water or other liquids (ill. 9).

RECIPES

Note: The recipes have been calculated to fit one ceramic 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 ceramic 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

- ½ (3 pound) boneless chuck roast
- ½ teaspoon salt
- ½ tablespoon vegetable oil
- ½ cup ketchup
- ½ cup red wine vinegar
- ½ cup dry red wine
- 1 tablespoon soy sauce
- 1 tablespoon Worcestershire sauce
- ½ teaspoon dried rosemary
- ¼ teaspoon garlic powder
- ¼ teaspoon dried mustard
- ½ tablespoon all-purpose flour
- 1 tablespoon 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 ceramic 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 ceramic 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

- ½ (10 oz.) package frozen peas, thawed
- 2 skinned boneless chicken breast halves
- ¼ teaspoon salt
- ¼ teaspoon pepper
- ⅛ teaspoon paprika
- ½ medium onion, chopped
- ½ large green bell pepper, chopped
- 1½ cloves garlic, pressed
- ½ (14½ oz.) can Italian style tomatoes, undrained and chopped
- ½ (5¾ oz.) jar pimiento stuffed olives, drained
- ½ (2 oz.) jar diced pimiento, drained
- 2 cups hot cooked rice

Place peas in ceramic insert. Sprinkle chicken breasts with salt, pepper, and paprika and place over peas. Add onion and remaining ingredients. Cover and cook on high for 3½ to 4 hours.

Serve over rice.

TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Slow cooker is not working.	The power cord (7) is not connected well.	Check the power connection. The polarized plug (7) should be inserted properly in the outlet.

If additional assistance is needed, please contact our Customer Assistance at 1.877.207.0923 (U.S.) or 1.877.556.0973 (Canada).

TECHNICAL DATA

Rated voltage:	120V~, 60Hz
Rated current:	3.5A
Rated power input:	420W

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 1.877.207.0923 (U.S.) or 1.877.556.0973 (Canada).

Keep these numbers for future reference!

For more information, please visit us at WWW.GEHOUSEWARES.COM

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 GE 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 WAL-MART store or call Customer Assistance at 1-877-207-0923 (U.S.) or 1-877-556-0973 (Canada).

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, GE 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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