



FARBERWARE®

3-CROCK ROUND SLOW COOKER

Model Number: 104559

UPC: 681131045599

Customer Assistance

1-855-451-2897 (US)



Please consider the option to recycle the packaging material and donate any appliance you are no longer using.



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.
- To protect against electric shock do not immerse cord, plugs, or control panel assembly in water or other liquid.
- 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 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 stoneware crock – If stoneware crock should break, cleaning solutions and spillovers may penetrate the broken stoneware crock and create a risk of electric shock.
- Clean stoneware crock 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 electrical outlet.
- Do not use this appliance for anything other than its intended use.
- Do not operate the appliance unattended.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Do not move during operation.
- The supplied stoneware crocks are only suitable for use with the base unit.
- Always leave the glass lid on the stoneware crock when cooking.
- Do not place the hot stoneware crock 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.
- Never use appliance without the stoneware crocks inserted.
- Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.



IMPORTANT SAFEGUARDS

- Always use pot holders when removing the glass lid, stoneware crock 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 any liquids into the base unit.
- This appliance is for **household use only**.

SAVE THESE INSTRUCTIONS



ADDITIONAL SAFEGUARDS

DO NOT OPERATE THIS APPLIANCE, IF THE POWER CORD SHOWS DAMAGE OR IS APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

Extension cords

- A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used,
 - The extension cord should be a grounding-type 3-wire cord.
 - If an extension cord is absolutely necessary, an extension cord rated a minimum of 15 ampere, 14-gauge cord should be used. Cords rated for less amperage may overheat.
 - An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

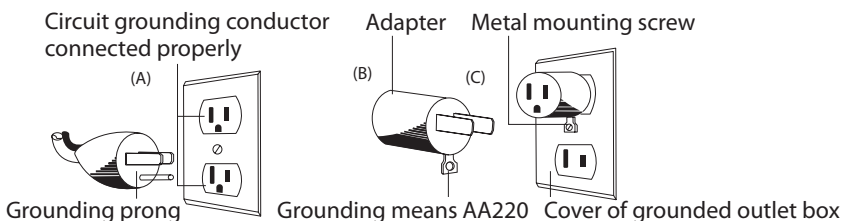
Grounding instructions

This appliance must be grounded while in use.

CAUTION: To ensure continued protection against risk of electric shock, connect to properly ground outlets only.

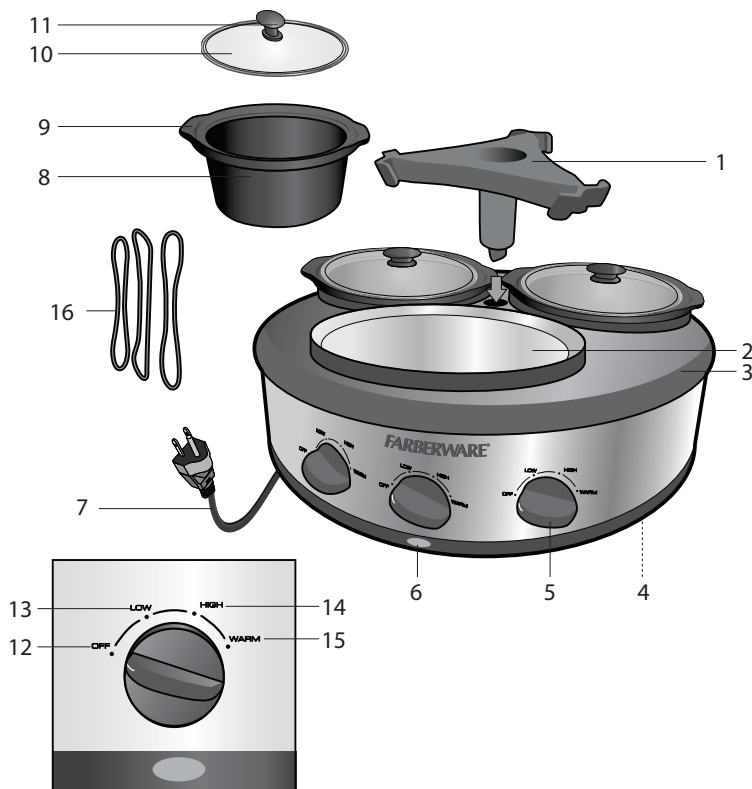
Grounding instructions – US only

The appliance has a plug that looks like Figure A. An adaptor, as shown in Figure B, should be used for connecting a 3 -prong grounding plug to a 2-wire receptacle. The grounding tab, which extends from the adaptor, must be connected to a permanent ground such as a properly grounded receptacle as shown in Figure C, using a metal screw.





PARTS



1. Lid holders
2. Base unit
3. Housing
4. Anti-slip feet
5. Separate temperature controls
6. Power indicator
7. Power cord with power plug
8. Stoneware crocks
9. Stoneware crock handle
10. Tempered glass lid

11. Glass lid handle

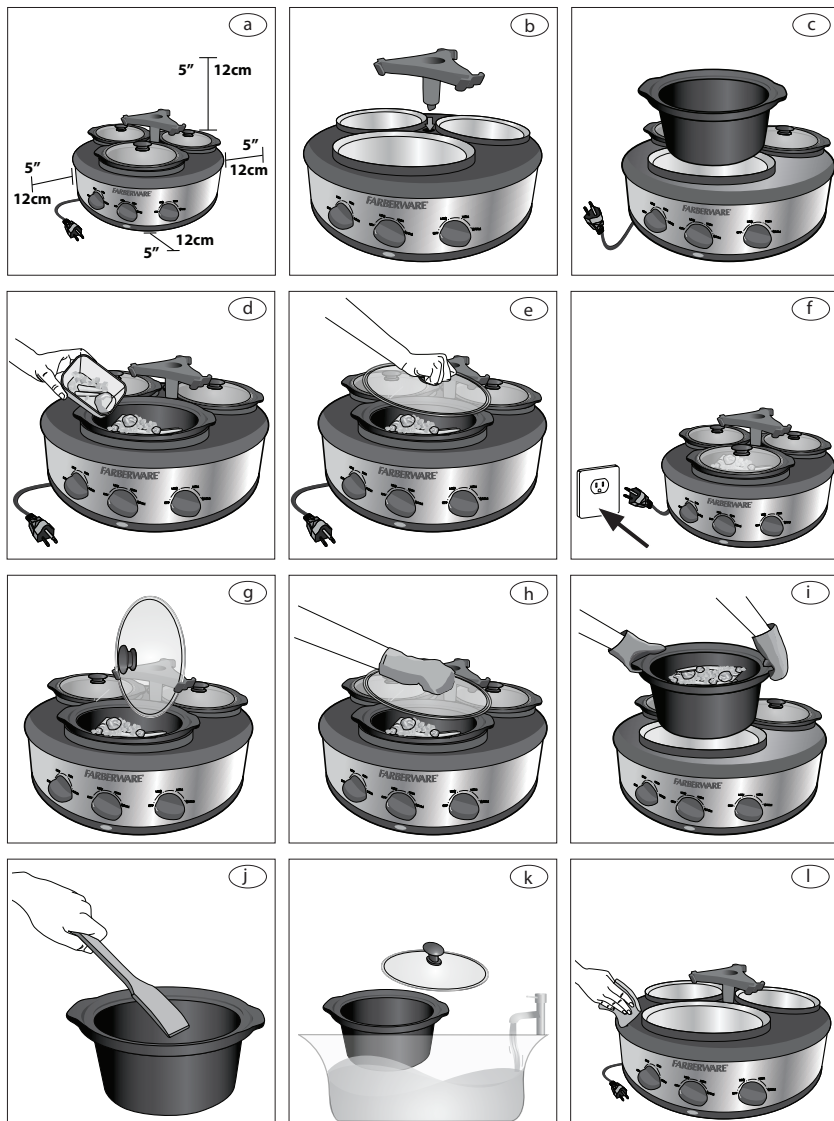
Temperature controls

12. **OFF**
13. **LOW**
14. **HIGH**
15. **WARM**

16. Lid locks

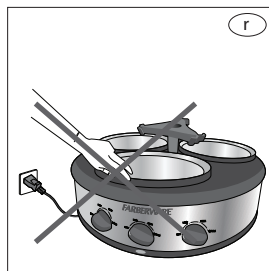
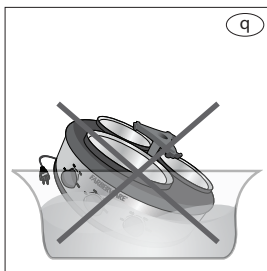
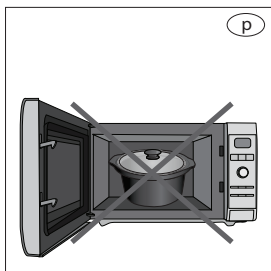
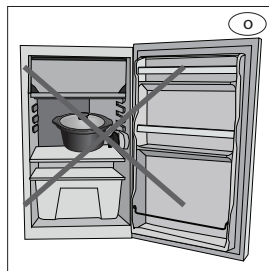
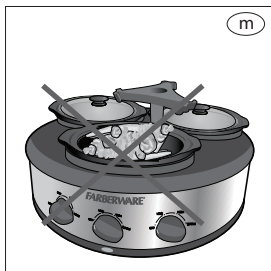


ILLUSTRATIONS





ILLUSTRATIONS





OPERATION

The slow cooker is designed with three stoneware crock 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 **HIGH (14)** 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. **NOTE:** Do not leave the slow cooker unattended while warming up food.

Before first use

- Unpack the slow cooker and remove all packaging material. Carefully unpack the stoneware crocks (**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.

NOTES:

- The provided lid locks (**16**) are intended to hold the glass lids (**10**) securely in place for carrying.
- When using the lid lock (**16**), mount it to the glass lid (**10**) properly as shown by the illustration below.





OPERATION

CAUTION:

- Do not use stoneware crocks **(8)** for other applications.
- Do not operate the appliance with other pots not approved by the manufacturer.

Assembly

- Place the slow cooker on a flat, even, and heat-resistant countertop surface.
- Be sure to leave at least 5 inches (12cm) of space around the appliance for proper ventilation (ill. **(a)**).
- Insert the lid holder **(1)** into the slow cooker (ill. **(b)**).
- Put the stoneware crocks **(8)** into the base unit **(2)** (ill. **(c)**).

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 chosen stoneware crock **(8)** (ill. **(d)**) and cover with the tempered glass lid **(10)** (ill. **(e)**) (↳ Tips & Tricks).
- Do not fill the stoneware crock **(8)** to the brim (ill. **(m)**).
- Connect the power cord **(7)** to a suitable electrical outlet (ill. **(f)**). The power indicator **(6)** illuminates.
- Turn the temp control **(5)** clockwise from the **OFF (12)** position to the desired setting (**LOW (13)**, **HIGH (14)**, or **WARM (15)**).
- After the cooking or warming process is finished, turn the temp control **(5)** to the **OFF (12)** position.
- Lift the glass lid **(10)** and put it on the lid holder **(1)**, then serve the food (ill. **(g)**).



CAUTION: When lifting the glass lid **(10)** hot steam may cause serious injuries. Always lift the glass lid **(10)** 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 directly into the base unit **(2)** (ill. **(n)**).

- Remove the stoneware crock **(8)** from the base unit **(2)** by grasping the stoneware crock handles **(9)** with mittens or gloves (ill. **(i)**).
- When not in use, unplug the power cord **(7)** from the electrical outlet to make sure that the slow cooker is completely off. The power indicator **(6)** goes off.



OPERATION



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 stoneware crocks

- Only fill food into the stoneware crocks **(8)**, when it is at room temperature. Stoneware is a sensitive material and does not respond well to steep temperature changes.
- Rapid temperature variations may result in damages to the stoneware crocks **(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 **HIGH (14)**. Cook on this setting to reduce liquid.
- For better flavor do not crush or ground herbs and spices.
- If cooking on **LOW (13)** 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 stoneware crock. 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 temp control **(5)** fully counterclockwise to the **OFF (12)** position. Then unplug the appliance and let the base unit **(2)**, stoneware crock **(8)** and glass lid **(10)** cool completely before cleaning.

PARTS	HOW TO CLEAN
Stoneware crock (8) Glass lid (10)	<ul style="list-style-type: none">• Hand wash the stoneware crock (8) and glass lid (10) with warm and soapy water or clean them in the dishwasher (ill. (k)).• Should food stick to the surface of the stoneware crock (8), fill the pot with warm soapy water and let soak before cleaning. Use a sponge or rubber scraper to remove sticky food remains (ill. (j)).• Do not use hard utensils, scouring or abrasive cleaners. They might damage the surface of the stoneware crock (8) or scratch the surface of the glass lid (10).
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) (ill. (l)).

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

RECIPES

NOTE: The recipes have been calculated to fit one stoneware crock 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.

Chili Dip

15	ounce canned chili (no beans)
1	pound processed cheese spread, cubed
12	ounce jar chunky salsa



RECIPES

Put all ingredients into the slow cooker and stir. Cover and cook on **HIGH** 1½ - 2 hours or until cheese is melted. Stir frequently. Serve with tortilla chips.

Cheese, Chile and Bean Dip

16	ounce can refried beans
8	ounce cream cheese, cubed
4	ounce can diced green chilies, drained
1	cup shredded cheddar cheese
	green or red pepper sauce to taste

Mix first four ingredients in slow cooker. Cover and cook on **HIGH** 1 - 1½ hours; stirring frequently, until melted. Mix in ½ cup cheddar cheese and sprinkle the rest on top. Serve with tortilla chips.

Crab Dip

1	package shredded crab meat (or imitation), squeezed
½	cup sour cream
½	pound processed cheese spread, cubed
4	oz. cream cheese, cubed
	Garlic powder to taste

Combine all ingredients in slow cooker. Cover and cook on **HIGH** about 1 hour, until cheese is melted – stirring frequently. Serve with crackers.

BLT Dip

1	cup mayonnaise
1-2	tomatoes seeded and diced
1	cup real bacon pieces
	salt and pepper to taste

Combine all ingredients in slow cooker. Cover and cook on **HIGH** 1 - 1½ hours or until hot. Stir frequently. Serve warm with crackers or pieces of toasted bread.



RECIPES

Spinach Artichoke Dip

10	ounces frozen cut leaf spinach, thawed, drained and chopped
1	can artichoke hearts (14 ounces), drained and shopped
½	cup alfredo sauce
½	cup mayonnaise
¼	teaspoon salt
¼	teaspoon pepper
1	cup shredded mozzarella

Combine all ingredients in slow cooker. Cover and cook on **HIGH** 1- ½ hours – stirring frequently. Serve warm with crackers.

Meatballs

10	pound frozen meatballs
1	pound cheese sauce
1	package taco seasoning (1 - 1.5 ounces)
1	can diced tomatoes (14 ounces)

Mix cheese, taco seasoning and tomatoes. Put meatballs in slow cooker and cover with cheese mixture. Cook on **HIGH** 1½ - 2 hours.

Hot Smokies

14	oz. cocktail wieners
9	oz. hot chile sauce
20	oz.cranberry sauce or grape jelly

Combine all ingredients and place in the slow cooker. Cook on **HIGH** 2 hours or until heated through.



RECIPES

Honey Wings

12	chicken wings, cut off tips and cut in half
¼	teaspoon ground ginger
1	cup honey
⅓	cup Worcestershire sauce
1	tablespoon vegetable oil
¼	cup spicy brown mustard
½	teaspoon garlic powder
1	package chili seasoning (1 - 1.5 ounces)
	salt and pepper to taste

Sprinkle wings with salt, pepper and ground ginger. Combine other ingredients in bowl. Place wings in slow cooker and pour sauce over them. Stir gently. Cook on **HIGH** 3-4 hours.

HINT: For quicker cooking, cook chicken wings 3 - 5 minutes in microwave before putting in slow cooker.

TROUBLESHOOTING

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

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

TECHNICAL DATA

Rated voltage: 120V ~ 60Hz
Rated current: 2.125A

Rated power input: 255W



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 WAL-MART 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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