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1. Glass lid
2. Ceramic pot
3. LED Display window
4. Metal housing
5. Control Panel
OPERATION

Before using your new slow cooker, remove any labels, stickers or tags that may be attached to appliance. Thoroughly clean the appliance by:

- Washing the glass lid and ceramic pot in hot, soapy water.
- Rinsing and drying both the lid and pot thoroughly.
- DO NOT immerse the metal housing in water.
- Placing slow slow cooker on a dry, flat, level surface such as a countertop or table.

1. Prepare recipe according to directions
2. Place prepared food into ceramic pot and cover with lid
3. Plug power cord into a standard 120V, 50Hz AC electrical outlet.
4. The slow cooker will beep and the display window will flash with green lines indicating the unit is connected to a power source.
5. Press the COOK MODE button. The slow cooker will automatically default to Low heat, and a light will illuminate above the word “Low”. Press the COOK MODE button again to cycle through the slow cooker’s different heat settings. Once a heat setting is chosen the unit will make a clicking noise and will start to heat up.
6. After choosing your desired heat level, the slow cooker’s timer turns on to a default of 6 hours. Press the COOK TIME button to change the unit’s cooking time; it can be adjusted in 30 minute increments and can range from 30 minutes to 10 hours. Another clicking noise will be made once a cooking time has been selected.
7. The “Warm” setting should only be used for keeping foods warm after they have been cooked.

NOTE: If you are using your slow cooker for the first time, it may emit an odor for up to 10 minutes. This is due to the initial heating of the materials used in making the slow cooker. The odor is safe and should not recur after initial heating.

Slow Cooker Tips & Tricks

1. Little or no stirring is required when using the Low or Warm settings. Some stirring may be required in the Medium or High settings to evenly distribute flavors.
2. Always cook with the glass lid in place and the ceramic pot in position. The lid does not form a tight fit on the ceramic pot and should be centered on the pot for best results. Frequently lifting the glass lid will delay the cooking time.
3. The slow cooker should be at least half-filled for best results.
4. When cooking soups or stews, leave a 2-inch space between the top of the ceramic pot and the food so that the food may be allowed to simmer.
5. When cooking a meat and vegetable combination, place the meat in the bottom of the ceramic pot.
6. Cooking times may differ by the amount of ingredients, room temperature and many other factors.
7. Certain dishes may not cook if the room temperature is below 41°F (5°C).
8. DO NOT use frozen meat or poultry in a slow cooker. Thaw all meat or poultry before slow cooking.
9. Follow recommended cooking times.
10. You are able to serve food directly from the ceramic pot when the food is finished cooking.
11. The sides of the metal housing of the slow cooker get very warm and the glass lid and the ceramic pot can be hot. Use oven mitts or potholders to remove the ceramic pot.
12. Always use protective padding under ceramic pot before setting on table or countertop.
13. When removing the glass lid, open the pot so that the opening faces away from you to avoid being burned by steam. Use a cloth or potholder to hold the lid. Exercise caution to avoid burns.
14. Unplug the slow cooker when the cooking process is complete. Allow ceramic pot and glass lid to cool completely before cleaning. The ceramic pot cannot withstand the shock of sudden temperature changes.
15. Many recipes call for cooking all day. You can also prepare the recipe the night before by placing all ingredients in the ceramic pot, covering and refrigerating overnight. In the morning, simply place the ceramic pot in the slow cooker and select the time and temperature setting.
16. DO NOT use the ceramic pot for food storage
17. DO NOT reheat foods in the slow cooker.
18. Do not set heated unit with food on a finished wood table. Use hot pads.

NOTE: Use extreme caution when adding additional liquids into the ceramic pot. Never add cold liquids to the pot while the pot is hot or warm. Doing so may cause the ceramic pot to crack. Always warm up liquids before adding.

Guide to Slow Cooking

Always allow sufficient time for the food to cook. It is almost impossible to overcook food in the slow cooker, particularly when using the Low or Warm settings. Your favorite recipes can be easily adapted to slow cooking by putting in half the amount of liquid and increasing the cooking time considerably. See the guide below for suggested cooking times and settings when adjusting your favorite recipes.

<table>
<thead>
<tr>
<th>Traditional Recipe Time</th>
<th>Slow Cooker Recipe Time</th>
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<tbody>
<tr>
<td>15-30 minutes</td>
<td>4-6 hours on LOW</td>
</tr>
<tr>
<td>60 minutes</td>
<td>6-8 hours on LOW</td>
</tr>
<tr>
<td>1-3 hours</td>
<td>8-12 hours on LOW</td>
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NOTE: These times are approximate. Times can vary depending on ingredients and quantities in recipes.

All food should be cooked with the glass lid in place. Each time the lid is lifted, both the heat and moisture in the food are lost. Lifting the lid extends cooking times by approximately 30 minutes. Very little moisture boils away when food is cooking in your slow cooker. To compensate, cut the liquid content of traditional recipes in half. If the liquid content is excessive after cooking, remove the lid and operate the slow cooker on the High setting for 30-45 minutes or until the liquid reduces by the desired amount.
<table>
<thead>
<tr>
<th>Food Amount</th>
<th>Low</th>
<th>High</th>
</tr>
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<tbody>
<tr>
<td>3-4 lb. Chicken</td>
<td>5-6 Hours</td>
<td>3-4 Hours</td>
</tr>
<tr>
<td>3-4 lb. Pot Roast</td>
<td>5-6 Hours</td>
<td>4-5 Hours</td>
</tr>
<tr>
<td>3 Qt. Beef Stew</td>
<td>6-7 Hours</td>
<td>4-5 Hours</td>
</tr>
<tr>
<td>3 Qt. Chili</td>
<td>6-7 Hours</td>
<td>4-5 Hours</td>
</tr>
<tr>
<td>3 Qt. Vegetable Soup</td>
<td>7-8 Hours</td>
<td>3-4 Hours</td>
</tr>
</tbody>
</table>

The cooking times mentioned above should be used ONLY as a guide. It is recommended that a food thermometer be used to check the temperature to ensure the food is completely cooked. Meat and poultry require at least 6-8 hours on Low. Do not use frozen meat in slow cooker; instead, thaw all meat or poultry before cooking. Also trim all visible fat from meat or poultry. For chili or soup, cook dried beans 1-2 hours on High, then add the remaining ingredients and cook on Low for the remaining time. When cooking curries and casseroles, richer, more intense flavors will develop when the first stage is prepared by traditional methods, i.e. browning onions, meat and spices first in a non-stick pan.
• Avoid extreme temperature changes in the ceramic pot or glass lid. For example, do not place into or under cold water while unit is still hot.
• DO NOT use the ceramic pot if chipped or cracked.
• DO NOT operate the slow cooker without the ceramic pot in place.
• DO NOT place the hot ceramic pot onto a wet surface.
• DO NOT place the glass lid in the oven or microwave.
• Always allow the unit to cool before cleaning.
• Remove the ceramic pot and glass lid and wash in hot, soapy water using a mild dishwashing detergent.
• Rinse and dry thoroughly.
• NEVER use abrasive cleansers or metal scouring pads to clean the ceramic pot or glass lid.
• To soften stubborn, cooked on foods, fill the ceramic pot with warm, soapy water and allow to soak. Remove food by lightly scrubbing with a nylon kitchen brush.
• The ceramic pot and glass lid can be washed in the dishwasher.
• However, care should be taken not to chip or crack the ceramic pot or glass lid.
• NEVER immerse the metal housing, cord or plug in water or any other liquid.
• Clean the metal housing only with a damp cloth. DO NOT immerse in water.
• When storing your slow cooker, loosely coil the power cord, don't wrap the cord around the unit.
Cosori warrants all products to be of the highest quality in material, craftsmanship and service for a minimum of 1 year, effective from the date of purchase. Under the limited warranty, Cosori will replace or refund any product found to be defective due to manufacturer flaws based on eligibility. Refunds will be issued within 30 days of the date of purchase, otherwise, Cosori will replace products determined to be defective for the remaining warranty period. This warranty extends only to personal use and does not extend to any product that has been used for commercial use, rental use, or any other use in which the product is not intended for. There are no warranties other than that expressly set forth with each product. This warranty is non-transferable. Cosori is not responsible in any way for any damages, losses or inconveniences caused by equipment failure or by user negligence, abuse, or use noncompliant with the user manual or any additional safety, use, or warnings included in the product packaging and manual.

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This warranty does not apply to the following:
- Damage due to abuse, accident, alteration, misuse, tampering or vandalism.
- Improper or inadequate maintenance.
- Damage in return transit.
- Unsupervised use by children under 18 years of age.

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ALL EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.

Should your product prove defective within the specified warranty period, please return the defective unit in its original packaging with (1) an original copy of the invoice, (2) your order confirmation number, (3) and your warranty ID number.

To find out more about extending your warranty, visit www.cosori.com/warranty or contact customer support.

Date of Purchase: _____________________
Purchased from: _______________________
Order Number: ______________________

1 YEAR WARRANTY Policy & Terms
Should you encounter any issues or have any questions regarding your new product, feel free to contact our helpful Customer Support Team. Your satisfaction is ours.

CUSTOMER SUPPORT

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Anaheim, CA 92806

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Email: support@cosori.com

SUPPORT HOURS

Monday - Friday: 9:00 am - 5:00 pm PST

*Please have your order number ready before contacting customer support.