

# User Manual

## Slow Cooker

MODEL: WSCD701S

1. READ these instructions carefully before installing and operating the slow cooker. Keep them for further reference.
2. Record in the space below the "SERIAL NO." found on the nameplate on your slow cooker and retain this information for future reference.

SERIAL NO.:

Please save sales receipt for warranty.



**Westinghouse**

INNOVATION YOU CAN BE SURE OF

## CONTENTS

### SAFETY INFORMATION

Important Safety Instructions .....	3
Electrical Requirement .....	5

### SET UP & USE

Specifications .....	6
Installation Guide .....	6
Parts & Features .....	7
Control Panel .....	7
Operation Instructions .....	8
Tip for Slow Cooking .....	11

CLEANING & CARE .....	12
-----------------------	----

### TROUBLE SHOOTING & WARRANTY

Before You Call For Service .....	13
Customer Service .....	13
Troubleshooting .....	13
Limited Warranty .....	14

MEMO .....	15
------------	----

## PRODUCT REGISTRATION

Thank you for purchasing our Westinghouse product. This easy-to-use manual will guide you in getting the best use of your slow cooker.

Remember to record the model and date code. They are on a label on the bottom of the slow cooker.

\_\_\_\_\_

Model number

\_\_\_\_\_

Serial number

\_\_\_\_\_

Date of purchase

Staple your receipt to your manual. You will need it to obtain warranty service.

## SAFETY INFORMATION

### DANGER

**DANGER** - Immediate hazards which **WILL** result in severe personal injury or death

### WARNING

**WARNING** - Hazards or unsafe practices which **COULD** result in severe personal injury or death

### CAUTION

**CAUTION** - Hazards or unsafe practices which **COULD** result in minor personal injury

## IMPORTANT SAFETY INSTRUCTIONS

### WARNING

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

1. Read all instructions carefully.
2. Do not touch hot surface. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or heating unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electrical shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch heated surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use appliance for other than intended use.
13. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.
14. Do not use a cracked container. Do not set hot container on a wet or cold surface.
15. To reduce the risk of electric shock, cook only in a removable container.
16. Use extreme caution when removing hot container with food.

## SAFETY INFORMATION

17. Carefully tilt lid away from you when uncovering to avoid scalding and allow water to drip into pot.
18. To disconnect, turn controls to "OFF," then remove plug from wall outlet.

## SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

## SAFETY INFORMATION

### ELECTRICAL REQUIREMENTS

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 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.

### POWER SUPPLY CORD

1. A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
2. If the power supply cord is too short, do not use an extension cord. Have a qualified electrician or serviceman to install an outlet near the appliance.
3. If it is absolutely necessary to use longer cord sets or an extension cord, extreme care must be exercised.
  - a) The marked electrical rating of the cord set or extension cord must equal to or be greater than the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

**NOTE:** Neither Westinghouse nor the dealer can accept any liability for damage to the product or personal injury resulting from failure to observe the electrical connection procedures.

## SET UP & USE

### SPECIFICATIONS

#### WSCD701S

- Unit Dimensions (W x D x H): 16.00" x 12.00" x 10.00"
- Carton Dimensions (W x D x H): 14.57" x 14.57" x 9.45"
- Net Weight: Approx. 16.50 lbs.

### INSTALLATION GUIDE

1. Carefully unpack the Slow Cooker.
2. Remove all labels and tags from the product.
3. To remove any dust that may accumulated during packaging, wash the ceramic pot and glass lid for the Slow Cooker in hot soapy water with a sponge or a dish cloth, rinse thoroughly and dry.

**NOTE:** · Do not immerse the slow cooker housing in water.  
· During initial use you may notice a slight odor due to the burning off of manufacturing residues. This is completely normal and will disappear after using the unit for some time.

## SET UP & USE

### PARTS & FEATURES

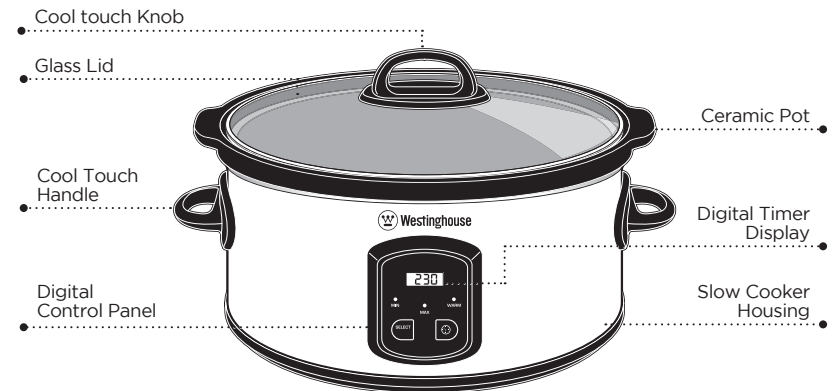


Diagram for instructional purposes only.

### CONTROL PANEL





- **Min:** Cooking time, power, indicators and present time are displayed.
- **Max:** Instant settings to cook popular foods. See page 14 for setting.
- **Warm:** Touch to set times or amount.
- **Select:** Use to set power levels.
- **Timer:** Timer functions independently, even while a cooking program is in process.

## SET UP & USE

### OPERATION INSTRUCTIONS

#### PROGRAMMING YOUR SLOW COOKER

1. Plug your slow cooker into a 120V 60 Hz AC-only outlet. The digital display will flash "88:88" then "\_\_\_\_".
2. Press the Select button to choose between the three temperature settings – Min, Max or Warm.
3. Once you have selected your desired cooking temperature, you may set the cooking time.
4. When the Select button is pressed to choose your cooking temperature, the digital display will automatically flash the default cooking time setting of "6:00" (6 hours). If you do not need to modify the default cooking time, the slow cooker will automatically begin the cooking cycle 3 seconds after the temperature setting has been chosen.
5. To set a different cooking time, press the Time button . The digital timer display will advance in 30-minute increments from "6:00" to "10:00" and then will start again from "0:30". You may set a cooking time from "0:30" (30 minutes) to "10:00" (10 hours).
6. The slow cooker will automatically begin cooking 3 seconds after the desired cooking time has been set. When the cooking cycle begins, the time on the digital timer display will stop flashing and the slow cooker will begin counting the time down to "0:00".
7. During cooking, the temperature setting can be adjusted by pressing the Select button and the cooking time can be adjusted in 30-minute increments by pressing the Time button .
8. When the set cooking time has been reached, your slow cooker will automatically enter a 10-minute Stand-by period. During this time, the digital timer display will begin counting down the time to "0:00". At the end of the Stand-by period, the slow cooker will automatically go into Warm mode. At any time during the Stand-by period, you may turn the unit to Warm mode by pressing the Select button once. After 10 hours in Warm mode, the slow cooker will automatically turn off.

**NOTE:** · If you select the Warm setting immediately after cooking is complete, the slow cooker will not enter the 10-minute Stand-by period. If the Warm setting is selected, when the set cooking time is complete, the slow cooker will automatically switch into Stand-by mode and the digital timer display will show "\_\_\_\_".

· We do not recommend using the Warm setting for more than 4 hours at a time. Do not cook on the Warm setting.

9. To stop the cooking process at any time, press the Select button until all indicator lights are off. After 5 seconds, the digital timer display will flash "\_\_\_\_", indicating that it is in Stand-by mode. Always unplug the slow cooker when not in use.

## SET UP & USE

### USING YOUR SLOW COOKER

1. Prepare your food according to the directions in your recipe.
2. Place food to be cooked into the removable stoneware crock and cover with the glass lid. Place the crock into the slow cooker housing.
3. Plug in your slow cooker and set the cooking time and temperature as indicated in the "Programming Your Slow Cooker" section on page 7. Your slow cooker has three temperature settings. MIN is recommended for slow "all-day" cooking. 1 hour on MAX is equivalent to about 2 to 2 1/2 hours on MIN. Warm is recommended for keeping already cooked food at serving temperature until you are ready to serve. Do not cook on the WARM setting.
4. When cooking is complete and you are ready to serve, press the Select button until all indicator lights are off and then unplug the unit.
5. The slow cooker's metal housing will be very warm. Always use oven mitts to lift out the removable crock. When removing the glass lid, tilt it so that the opening faces away from you to avoid being burnt by steam.
6. You can now serve your meal directly from the removable crock.
7. Allow the removable crock and glass lid to cool completely before washing.

**NOTE:** · There is no need to stir ingredients during cooking.

· Cooking times may differ according to the number of ingredients, room temperature and many other factors. You may need to adjust your cooking time accordingly.

· Certain dishes may not cook if the room temperature is below 41°F (5°C).

- Removing the glass lid during cooking will allow heat to escape, and will lengthen the cooking time.
- The glass lid and removable crock will be hot. Always use oven mitts to avoid burns

### GUIDE TO SLOW COOKING

Always allow sufficient time for foods to cook. It is almost impossible to overcook in the slow cooker, particularly when using the MIN setting. Most recipes can be cooked on MIN or MAX; however, the cooking times will vary accordingly.

**NOTE:** · One hour on MAX is approximately equal to 2 - 2 1/2 hours on MIN.

Most recipes can be adapted easily for the slow cooker by reducing the amount of liquid by half, and increasing the cooking time considerably.

See the following guide for suggested cooking times and settings for your favourite recipes:

TRADITIONAL RECIPE TIME	SLOW COOKER RECIPE TIMES
15 - 30 minutes	4 - 6 hours on MIN
60 minutes	6 - 8 hours on MIN
1 - 3 hours	8 - 12 hours on MIN

**NOTE:** · These cooking times are approximate. Cooking times can vary depending on recipe ingredients and quantities. All food should be cooked with the glass lid in place. Removing the cover allows moisture and heat to escape, and can add up to 30 minutes to the cooking time.

## SET UP & USE

### LIQUID AMOUNT

When food is cooking in your slow cooker, very little moisture boils away. To compensate for this, it is advisable to reduce the liquid content of traditional recipes by half. However, if there is still too much liquid remaining after cooking, remove the lid and operate the slow cooker on MAX for 30 - 45 minutes, or until the excess liquid boils away.

### STIRRING THE FOOD

Little or no stirring is required when using the MIN setting. When using the MAX setting, stirring occasionally will ensure a more even flavour distribution.

## SET UP & USE

### TIPS FOR SLOW COOKING

- For best results, the slow cooker should be filled at least halfway
- Do not fill the slow cooker more than 3/4 full.
- Spray the inside of the stoneware crock with non-stick cooking spray for easy clean up.
- Vegetables cook slowly. Keep pieces small to medium in size and place in the bottom of the pot.
- Vegetables can be peeled and cut the night before slow cooking. Cover and refrigerate in a separate container. Do not place in removable crock until ready to cook.
- Meats should be trimmed, browned or broiled before placing in the slow cooker to eliminate as much fat as possible.
- Do not use frozen meat. Thaw all meat before slow cooking.
- Brown ground meats, such as ground beef and ground turkey, before placing in slow cooker to remove excess fat and reduce the risk of food-borne illnesses.
- Whole poultry, such as chicken and Cornish hens, should not be cooked in the slow cooker because safe cooking temperatures near the bone cannot be reached quickly enough. ALWAYS ENSURE THAT ALL MEAT PRODUCTS ARE COOKED TO APPROPRIATE INTERNAL TEMPERATURES.
- Meats can be browned and/or cut up the night before slow cooking. Cover and refrigerate in a separate container. Do not place in removable crock until ready to cook.
- Use fresh or dried herbs instead of ground; they keep more of their flavour during long cooking times.
- Add dairy products, such as milk and cheese, towards the end of the cooking time, unless your recipe states otherwise.
- To thicken the flavourful juices produced during slow cooking, remove 1 cup (250 mL) juice from the slow cooker. Place in a small saucepan. Combine 1 tablespoon (15 mL) water and 1 tablespoon (15 mL) cornstarch. Stir into saucepan. Cook and stir over medium heat until mixture boils. Boil and stir for 1 - 2 minutes or until slightly thickened. Return this mixture to ingredients in crock and stir.
- When cooking soups or stews, leave a 2-inch (5 cm) space between the top of the removable crock and the food so that the recipe can come to a simmer. If cooking a soup or stew, check its progress regularly as some soups or stews will reach a boil more quickly than others.
- When removing the glass lid, tilt it so that the opening faces away from you to avoid being burnt by steam.

## CLEANING AND CARE

### MAINTAINING THE STONEWARE CROCK

Your stoneware cooking crocks have been designed not only for cooking function but also as attractive serving pieces. Please follow these simple steps to preserve the appearance and performance of the stoneware.

Your stoneware cannot withstand the shock of sudden temperature changes. Always allow the stoneware to cool before cleaning. If the stoneware is cold, do not add hot water or hot ingredients to it. If the stoneware is hot, do not add cold water or cold ingredients to it. Stoneware should be at room temperature before adding foods. If the stoneware crock has been preheated or is hot to the touch DO NOT add cold foods. Sudden temperature changes may cause your stoneware to crack.

When washing the stoneware crocks, never use abrasive scouring pads or harsh detergents as these may scratch the surface. Always use warm water, mild liquid detergent and soft sponges or cloths. To loosen any cooked-on food, fill the stoneware crock with warm soapy water and allow to soak for 20 to 30 minutes.

### CLEANING THE SLOW COOKER

Always ensure the slow cooker is unplugged and cool before cleaning.

Once the slow cooker has cooled, remove all excess contents from the stoneware. Fill the stoneware with warm, soapy water and allow to soak for 20 - 30 minutes to loosen any remaining food particles. Use a cloth, sponge or rubber spatula to scrape away any remaining food residue. Pour out the soapy water and carefully wash the stoneware with a soft sponge or cloth. Rinse and dry thoroughly. Wash the glass lid in warm, soapy water or place on the top rack of the dishwasher only.

The outside of the slow cooker housing can be wiped with a clean damp cloth or sponge. A nonabrasive liquid detergent may be used to remove stubborn stains.

**NOTE:** · The removable stoneware crock will not withstand the shock of sudden temperature changes. To wash your slow cooker right after cooking, use hot water. NEVER use cold water if the removable crock is still hot.

- Never immerse the slow cooker housing, cord, base or plug in water or any other liquid while cleaning.
- Do not use abrasive cleansers or metal scouring pads on any part of the slow cooker as these could scratch the surface.

## TROUBLESHOOTING & WARRANTY

### BEFORE YOU CALL FOR SERVICE

IF THE SLOW COOKER FAILS TO OPERATE:

- A) Check to make sure that the slow cooker is plugged in securely. If it is not, remove the plug from the outlet, wait 10 seconds and plug it in again securely.
- B) Check for a blown circuit fuse or a tripped main circuit breaker. If these seem to be operating properly, test the outlet with another appliance.

IF NONE OF THE ABOVE SOLVES THE PROBLEM, CONTACT A QUALIFIED TECHNICIAN. DO NOT TRY TO ADJUST OR REPAIR THE SLOW COOKER YOURSELF.

### CUSTOMER SERVICE

## IMPORTANT

### DO NOT RETURN THIS PRODUCT TO THE STORE

If you have a problem with this product, please contact the W Appliance Co. Customer Satisfaction Center at 1-855-855-0294.

**DATED PROOF OF PURCHASE, MODEL # AND DATE CODE REQUIRED FOR WARRANTY SERVICE**

### TROUBLESHOOTING

Troubleshoot your problem by using the chart below. If the slow cooker still does not work properly, contact W Appliance Co. customer service center or the nearest authorized service center. Customers must never troubleshoot internal components.

TROUBLE	POSSIBLE CAUSE	POSSIBLE REMEDY
Appliance does not turn on	Appliance is not plugged in	Check that appliance is plugged into a working outlet







®  
®, WESTINGHOUSE, and INNOVATION YOU CAN BE SURE OF  
are trademarks of Westinghouse Electric Corporation. Used under  
license by W Appliance Company. All Rights Reserved.

## Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>