



# Crock-Pot<sup>®</sup> VersaWARE<sup>™</sup>

Crock-Pot<sup>®</sup> VersaWare<sup>™</sup> ETC<sup>™</sup>  
Stoneware Slow Cookers

## Owner's Guide

**READ AND SAVE THESE INSTRUCTIONS**

## IMPORTANT SAFEGUARDS

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

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs.  
The lid handle may get hot while cooking, use of an oven mitt while handling is advised.
3. To protect against electrical shock, do not immerse cord, plug or cooking unit in water or other liquid. CAUTION: Never submerge the 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.
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 manufacturer (see warranty) for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the 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 heating base unit 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. Always use hot pads when moving your heated VersaWare<sup>™</sup> slow cooker.
12. Do not use appliance for other than intended use.
13. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn control to OFF, then remove plug from wall outlet.
14. DO NOT expose empty crockery to high heat. Always ensure there is

## IMPORTANT SAFEGUARDS (CONT.)

liquid or food inside crockery to prevent potential cracking.

15. To prevent cracking NEVER IMMERSE crockery in water or place under running water if crockery has been left EMPTY on a heated stovetop or in a heated oven for an extended period of time. Allow to cool down before immersing in water.
16. To prevent potential cracking, NEVER freeze water or watery base liquids in crockery.

## SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY. No user-serviceable parts inside. Do not attempt to service this product.

Do not immerse base in water or other liquid.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. **AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE VERSAWARE™ SLOW COOKER.** The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over unintentionally.

NOTE: During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses. The Extreme Temperature Cookware (ETC™) used in this product is lead and cadmium safe.

### 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 the 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. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

Congratulations on your purchase of the newest innovation in cooking technology; the VersaWare™ slow cooker featuring ETC™ (Extreme Temperature Cookware).

ETC™ is a special stoneware formulation that can withstand extreme temperature changes, giving you the most versatile and convenient cooking appliance.

ETC™ stoneware is safe to use in conventional ovens, in the microwave, on all stovetops\* and in the refrigerator and freezer. (Be sure to read Important Safeguards to ensure proper use.)

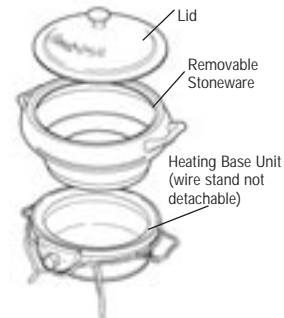
Unlike most ceramic and glass stoneware, you can take the VersaWare™ ETC™ stoneware directly from your stovetop or oven to your refrigerator or freezer and vice versa. This versatility allows you to prepare foods, slow cook, store leftovers and reheat them all using the same stoneware dish, saving cleaning time.

The elegant design and detachable cord also allows you to serve from your VersaWare™ slow cooker. From hot to cold, or cold to hot, your VersaWare™ slow cooker will serve you well.

Have fun exploring all the different ways you can use your new versatile slow cooker. We've included an exclusive VersaWare™ cookbook to help you get started.

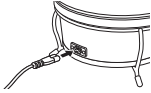
## HOW TO USE YOUR VERSAWARE™ SLOW COOKER

1. There are three temperature settings. **LOW** is recommended for slow "all-day". 1 hour on **HIGH** equals about 2 to 2½ hours on **LOW**. **WARM** is recommended for keeping already cooked food at the perfect serving temperature until you are ready to eat. **DO NOT** cook on this setting.
2. Before each use (whether in Heating Base Unit, on stovetop, in oven or in microwave), coat the inside of the



## HOW TO USE YOUR VERSAWARE™ SLOW COOKER (CONT.)

stoneware with a non-stick cooking spray, oil or butter to make clean up easier.



3. Unpack detachable cord and plug into the back of the Heating Base Unit.
4. Always cook with the Lid on when using your stoneware in the slow cooker Heating Base Unit.
5. Follow recommended cooking times.
6. When using stoneware on stovetop, begin cooking on low heat for the first couple of minutes to preheat stoneware. Once preheated, follow recommended temperatures in the recipe.
7. Unplug from wall outlet when cooking is done and detach cord from Heating Base Unit before cleaning.
8. Do not reheat foods in the slow cooker Heating Base Unit.
9. Do not set heated removable stoneware filled with food on a finished wood table. Place a hot plate underneath.
10. Removable stoneware and lid are ovenproof, refrigerator and freezer proof, stovetop proof\* and microwave safe.
11. Handles on stoneware will stay cool to the touch when using on a stove top, however please use pot holders when using in the oven, microwave or Heating Base Unit.

**\*CAUTION:** When cooking on ceramic or smooth glass cooktop stove, always place the stoneware in the center of the burner. To avoid breakage, DO NOT use on stovetop if the bottom of the stoneware is larger than the burner.

**NOTE:** Due to the unique manufacturing process of the ETC™ stoneware, you may see variations in the glazed surface. This is normal and does not affect performance.

## HOW TO CLEAN YOUR VERSAWARE™ SLOW COOKER

Unplug unit. Remove the detachable cord. **CAUTION:** Never submerge heating base in water or other liquid.

### REMOVABLE STONEWARE

- The removable stoneware and lid goes safely into the dishwasher, or may be washed in hot soapy water. Do not use abrasive cleaning sponges or compounds – a cloth or non-abrasive sponge will usually remove the residue. To remove water spots and other stains, use a non-abrasive cleaner (such as Bon-Ami® Polishing Cleanser) or vinegar.
- The outside base unit may be cleaned with a soft cloth and warm soapy water. Wipe dry. Do not use abrasive cleaners.

### SLOW COOKING HINTS

- Trim fats and wipe meats well to remove residue. Season with salt and pepper. Place meat in cooker on top of vegetables.
- For roasts and stews, pour liquid over meat. Use no more liquid than specified in the recipe. More juices in meats and vegetables are retained in slow cooking than in conventional cooking.
- Meats generally cook faster than most vegetables in a slow cooker. Most vegetables should be thinly sliced or placed near the sides or bottom of the stoneware.
- Use whole leaf herbs and spices for best and truest flavor for all-day cooking. If ground herbs and spices are used, they should be stirred in during the last hour of cooking.
- Always fill the stoneware at least half full to conform to recommended cooking times. Small quantities may be prepared, but cooking time will be affected.
- A specific liquid called for in a recipe may be varied if an equal quantity is substituted, (e.g. substitute a 10 ½ ounce can of soup plus 4 ounces of water for a 14 ½ ounce can of tomatoes OR ½ cup beef or chicken broth for ½ cup of wine, etc.)

## SLOW COOKING HINTS (CONT.)

- Beans must be softened completely before combining with sugar and/or acid foods (NOTE: Sugar and acid have a hardening effect on beans and will prevent softening). Dried beans, especially red kidney beans, should be boiled before adding to a recipe. Cover the beans with 3 times their volume of unsalted water and bring to a boil. Boil 10 minutes, reduce heat, cover and allow to simmer 1½ hours or until beans are tender. Soaking in water, if desired, should be completed before boiling. Discard water after soaking or boiling.

## QUESTIONS AND ANSWERS

**Q** *“What if the food isn’t done after 8 hours...when the recipe says 8 to 10 hours?”*

**A** This is due to voltage variations which are commonplace everywhere; due to altitude or even extreme humidity. The slight fluctuations in power do not have a noticeable effect on most appliances; however, it can slightly alter the cooking times. Allow plenty of time, and remember, it is practically impossible to overcook. You will learn through experience whether to decrease or increase cooking times.

**Q** *“Must the VersaWare™ slow cooker be covered? Is it necessary to stir?”*

**A** Cook with the lid on when using stoneware in the slow cooker Heating Base Unit. Significant amounts of heat escape whenever the lid is removed; therefore the cooking time must be extended. It is not necessary to stir while cooking on **LOW** heat. While using **HIGH** heat for short periods, occasional stirring improves the distribution of flavors. Never remove lid during the first 2 hours when baking breads or cakes.

## QUESTIONS AND ANSWERS (CONT.)

**Q** *“How do I thicken the juices or make gravy?”*

**A** Add some quick-cooking tapioca to any recipe when you want to make a thick gravy. Add the tapioca at the beginning and it will thicken as it cooks! Or, you may remove the solid foods, leaving the juices. Prepare a smooth paste of approximately ½ cup flour or cornstarch to ½ cup water or 4 tablespoons melted butter. Pour mixture into liquid in stoneware and stir well. Turn to **HIGH** and when it comes to a boil (about 15 minutes) it's ready.

**Q** *“Can I cook a roast without adding water?”*

**A** Yes – if cooked on **LOW**. We recommend a small amount of water because the gravies are especially tasty. The more fat or “marbling” the meat has, the less liquid you need. The liquid is needed to properly soften and cook vegetables.

## GUIDE TO ADAPTING YOUR OWN RECIPES WHEN SLOW COOKING

This guide is designed to help you adapt recipes to the VersaWare™ slow cooker — your own favorites and prized recipes collected from friends, food companies, newspapers and magazines. Our aim is to save preparation time with fewer steps and dishes...and to keep cooking simple. In most cases, all ingredients can go into your slow cooker in the beginning and can cook all day. Many preparatory steps are unnecessary when using the VersaWare™ slow cooker. A few hints:

- Allow sufficient cooking time.
- Cook with lid on when using the stoneware in the slow cooker Heating Base Unit.
- Do not add as much water as some recipes indicate.
- Remember — liquids don't “boil away” as in conventional cooking. Usually you'll have more liquid at the end of cooking instead of less.
- When cooking with your slow cooker Heating Base Unit, many times, it's “one-step” cooking. Steps in recipes may be deleted. Add

## GUIDE TO ADAPTING YOUR OWN RECIPES (CONT.)

ingredients to the stoneware at one time and cook 8 to 12 hours (add any liquid last).

- Vegetables do not overcook as they do when cooked in your oven or boiled. Therefore, everything can go into the VersaWare™ slow cooker at one time. EXCEPTION: Milk, sour cream or cream should be added during last hour of cooking.

### TIME GUIDE

Most uncooked meat and vegetable combinations will require at least 8 hours on **LOW**.

### PASTA AND RICE

If recipe calls for cooking noodles, macaroni, etc., cook on rangetop before cooking in your slow cooker Heating Base Unit. Don't overcook — just until slightly tender. If cooked rice is called for, stir in with other ingredients; add  $\frac{1}{4}$  cup extra liquid per  $\frac{1}{4}$  cup of raw rice. Use long grain converted rice for best results in all-day cooking.

### LIQUIDS

Use less in slow cooking — usually about half the recommended amount. One cup of liquid is enough for any recipe unless it contains rice or pasta.

### HERBS AND SPICES

Leaf or whole herbs and spices are preferred, but their flavor power may increase — use half the recommended amount. If you use ground herbs and spices, add during last hour of cooking.

### MILK

Milk, cream and sour cream tend to break down during extended cooking. When possible add during last hour of cooking. Condensed soups may be substituted for milk, etc., and can cook for extended times.

### SOUPS

Some soup recipes call for 2 to 3 quarts of water. Add other soup ingredients to VersaWare™ slow cooker; then add water only to cover. If

## GUIDE TO ADAPTING YOUR OWN RECIPES (CONT.)

thinner soup is desired, add more liquid at serving time. If milk-based recipes have no other liquid for initial cooking, add 1 or 2 cups water. Then during last hour of cooking, stir in milk or cream as called for.

The VersaWare™ slow cooker is perfect for so many of your favorite foods. Use the recipes in the "Art of Slow Cooking" Cookbook included with this product, then adapt your favorite recipes or select a variety of new cuts or dishes to try.

## LIMITED TWO-YEAR WARRANTY

Rival® warrants this product to be free from defects in materials or workmanship for two(2) year from date of original purchase. If you have a claim under this warranty please follow these procedures:

- 1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).
- 2) Within the first 12 months from date of purchase Rival will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service visit:

**[www.rivalproducts.com](http://www.rivalproducts.com)**

Or, you may write to Rival c/o The Holmes Group, attention: Consumer Returns, 32B Spur Drive, El Paso, TX 79906. Proof of purchase is required when requesting warranty service - **SAVE YOUR SALES RECEIPT**. This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. **Rival disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product.** Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.



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