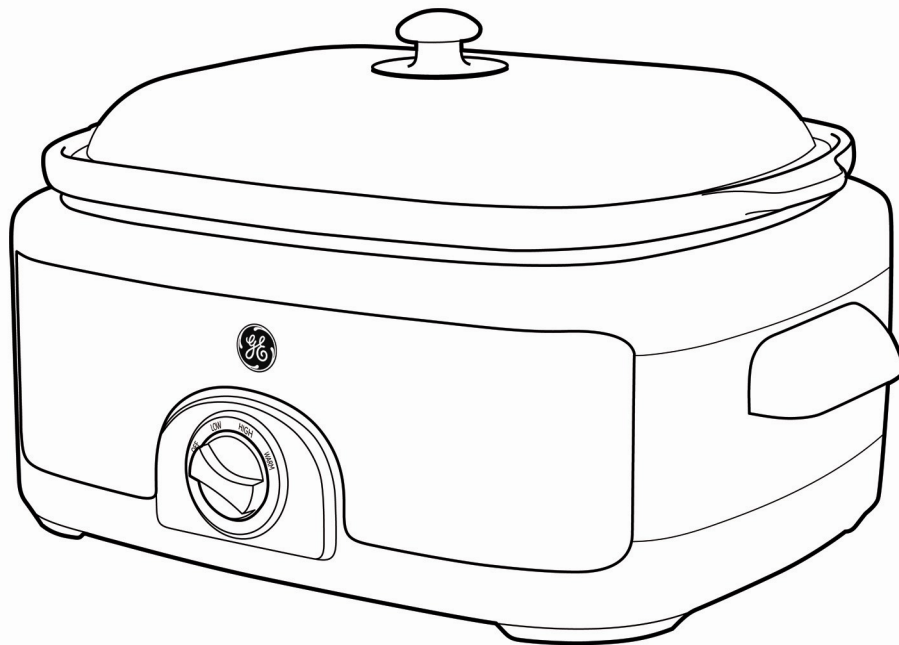




6 ½ Quart Slow Cooker



Item Stock Number

169084 (US) 169085 (Canada)

UPC : 681131690843 (US) 681131690850 (Canada)

**For Customer Assistance, call Customer Service at
1-877-207-0923 (US) or 1-877-556-0973 (Canada)**

IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

READ ALL INSTRUCTIONS

1. Do not touch hot surfaces. Use potholders when removing cover or handling hot containers.
2. To protect against electrical shock, do not immerse cord, plug or base unit in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug unit from the outlet when not in use. Allow to cool completely before cleaning.
5. Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Call our toll-free customer service number for information on examination, repair or adjustment.
6. The use of accessory attachments not recommended by this appliance manufacturer may cause injury.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot food, water or other hot liquids.
11. Do not use appliance for other than intended use.
12. Lift and open lid carefully to avoid scalding, and allow water to drip into unit.
13. To disconnect, turn control OFF, then remove the plug from the outlet.
14. The ceramic insert is designed for use with this appliance only. It must never be used on a range top. Do not set the insert, while hot, on a wet or cold surface. Do not use a cracked insert.

SAVE THESE INSTRUCTIONS!

This appliance is for **HOUSEHOLD USE ONLY**. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

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

A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used,

1) 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

2) 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.

CORD PLUG

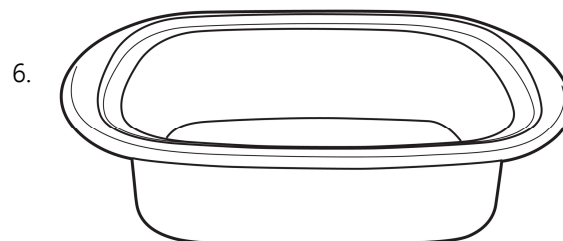
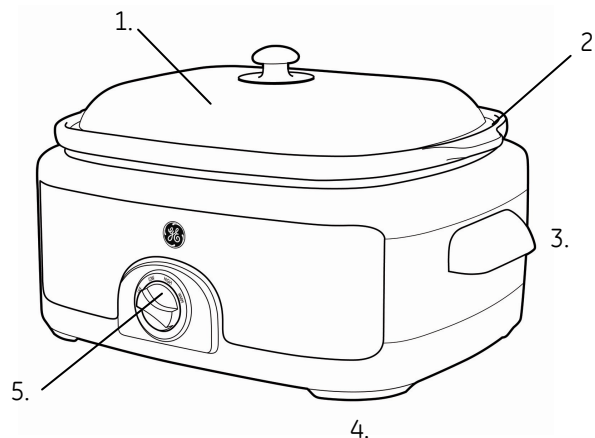
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way; if the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.
5. Never wrap the cord tightly around the appliance, as this could place undo stress on the cord where it enters the appliance and cause it to fray and break.

PARTS

1. Glass Lid
2. Removable Ceramic Insert
3. Cool-Touch Side Handles
4. Non-Skid Rubber Feet
5. Adjustable Temp Control (Low/High/Warm)
6. Enamel Insert



BEFORE FIRST USE

IMPORTANT

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

For your safety, always read and understand the Use and Care Manual before attempting to use any electric appliance.

BEFORE USING:

1. Carefully unpack the slow cooker.
2. Wash ceramic insert, enamel insert and glass lid in warm, soapy water. Rinse well and dry thoroughly.
3. Wipe interior and exterior surfaces of the base with a soft, moist cloth to remove dust particles collected during packing and handling. NEVER IMMERSE THE BASE, CORD OR PLUG IN WATER OR ANY OTHER LIQUID.
4. Slow cooker should be operated before initial use. After cleaning unit, place ceramic insert inside the base. Pour 2 cups of water into the ceramic insert, place into the cooking base and cover with the lid. Plug slow cooker into your electrical wall outlet and turn the unit to the HIGH setting. Allow to operate for approximately 20 minutes. After 20 minutes, turn unit Off and unplug. Allow to cool, remove the ceramic insert, and discard water. Rinse the ceramic insert, dry thoroughly, and replace in the base.
5. Your slow cooker is now ready to use.

SLOW COOKER MODEL

Model No.	Rated voltage	Rated power	Capacity	Dimensions	Weight
169084/169085	120V	260W	6 ½ quarts	18.25 x 13.5 x 10 (in)	14.5 LBS

OPERATING INSTRUCTIONS

Using a slow cooker is easy but different from conventional cooking. To help you, this manual contains many helpful hints for successful slow cooking. Many more slow cooker recipes books are available in libraries and bookstores. Keep these materials handy whether preparing favorite recipes or trying something new.

This slow cooker has three heat settings: LOW, HIGH, and WARM. Use the recommended guidelines offered in the recipe to determine cooking time and heating position. Dishes can be prepared well in advance of mealtime and cooking time regulated so that food is ready to serve at a convenient time.

A general rule of thumb for most slow cooker meat-and-vegetable combos is:

Cooking Time:	Recommended Temp Setting:
6-8 hours	LOW
3-6 hours	HIGH

USING YOUR SLOW COOKER

SLOW COOKING

1. Prepare recipe according to instructions.
2. Place food in ceramic insert, place insert into the cooking base and cover with glass lid.
3. Plug slow cooker into wall outlet. Select the desired temperature based off the cooking time required for your recipe.
4. When cooking is complete, you may switch the unit to WARM until you are ready to serve.
5. When food is ready to be served, turn slow cooker OFF and unplug it from the wall outlet.
6. Remove the glass lid.

CAUTION: When removing cover, grasp the designated area on the lid with a pot holder or oven mitt and lift to allow steam to escape before setting cover aside. To avoid burns, always hold cover so that escaping steam flows away from hands and face.

7. Food may be served from the ceramic insert while it is in or out of the base. If removing the ceramic insert from the base, always use potholders or oven mitts to grasp the ceramic insert by the handles and remove it from the base.
8. Serve contents. If serving directly from the ceramic insert while removed from the cooking base, always place a trivet or protective padding under pot before placing it on a table or countertop.

ENAMEL PAN

1. Prepare recipe according to instructions.
2. Place food in enamel insert, place insert into cooking base and cover with glass lid.
3. Plug slow cooker into wall outlet. Use the HIGH temperature setting when using the enamel insert.
4. When cooking is complete, you may switch the unit to WARM until you are ready to serve.
5. When food is ready to be served, turn slow cooker OFF and unplug it from the wall outlet.
6. Remove the glass lid.

CAUTION: When removing cover, grasp the designated area on the lid with a pot holder or oven mitt and lift to allow steam to escape before setting cover aside. To avoid burns, always hold cover so that escaping steam flows away from hands and face.

7. Food may be served from the enamel insert while it is in or out of the base. If removing the enamel insert from the base, always use potholders or oven mitts to grasp the insert by the handles and remove it from the base.

Serve contents. If serving directly from the enamel insert while removed from the cooking base, always place a trivet or protective padding under pot before placing it on a table or countertop.

This appliance contains no user serviceable parts. Do not try to repair it yourself. Call our toll-free customer service number for information on examination, repair or adjustment.

PRECAUTIONS

- **Always unplug unit and allow to cool before cleaning.**
- Always handle ceramic insert or enamel pan carefully. Avoid hitting inserts against the sink, the faucet or other hard surfaces.
- Do not touch sides of slow cooker base while food is cooking. Always use handles on the base. Use potholders or oven mitts to lift either insert.

CLEANING AND STORAGE

TO CLEAN:

This appliance should be cleaned after every use.

After unit has been allowed to cool, wash stoneware insert, enamel insert and glass lid in warm, soapy water. Rinse well and dry. If food sticks to the surface of either insert, fill it with warm, soapy water and allow it to sit for a few hours before cleaning. Wipe interior and exterior surfaces of the base with a soft, slightly damp cloth or sponge.

NEVER IMMERSER THE BASE IN WATER.

NEVER USE ABRASIVE CLEANSERS OR SCOURING PADS TO CLEAN THE CERAMIC COOKING POT, ENAMEL INSERT OR BASE, AS THESE CAN DAMAGE THE SURFACES.

Dishwasher Cleaning

The stoneware cooking insert and enamel insert may be cleaned in an automatic dishwasher. To prevent damage, position them in the rack so they will not hit other items during cleaning.

Special Cleaning

If stoneware insert becomes stained, clean with a non-abrasive cleanser or apply a paste of baking soda with a soft cloth. To remove water spots or mineral deposits, wipe with distilled white vinegar, or pour a small amount into pot and let it soak. After cleaning, wash insert in warm, soapy water, rinse and dry.

TO STORE:

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet. To store, place the stoneware insert inside the enamel insert and place both inserts inside the base. The glass lid will fit on the stoneware insert. Never wrap cord tightly around the appliance; keep it loosely coiled.

CARING FOR YOUR SLOW COOKER

CERAMIC STONEWARE AND ENAMEL PAN INSERTS:

Like any fine ceramic, the stoneware insert may crack or break if not properly handled. To prevent injury or property damage, follow the instructions below:

1. All stoneware is breakable. Handle with care.
2. ALWAYS USE POTHOLDERS OR OVEN MITTS WHEN HANDLING HOT INSERTS.
3. **DO NOT** place hot inserts on counter. Use protective trivet.
4. NEVER place HOT glass lid in sink or on cold or wet surfaces.
5. **DO NOT** strike utensils against rim to dislodge food.
6. **DO NOT** use any insert to pop corn, caramelize sugar, or make candy.
7. **DO NOT** use abrasive cleaners, scouring pads, or any object that will scratch the inserts or accessories.
8. **DO NOT** use or repair any item that is chipped, cracked, or broken.
9. Bottom of product may be rough. To avoid scratching surfaces, place on placemat, tablecloth, or trivet.
10. Never subject the stoneware insert to sudden changes in temperature. **NEVER** place it where it can come in contact with direct heat (e.g., on top of a range or under a broiler).
11. Always place foods into the inserts at room temperature. Place inserts in base once filled and before turning on slow cooker.
12. Ingredients for a particular dish may be prepared in advance and stored in the ceramic insert in the refrigerator until ready to cook.
13. **DO NOT** preheat base before adding either insert. **NEVER** heat the insert when it is empty.
14. Unplug unit and allow it to cool after use. Do not pour cold water into a hot insert.
15. Use only wooden, nylon, or plastic utensils. Metal utensils can scratch or leave marks.
16. **DO NOT** allow ceramic insert to soak/stand in water for an extended period of time. Applied heat after soaking may cause damage to the glaze.

GLASS COVER:

To prevent cracking or breaking of the glass cover, which may cause personal injury, cover should be treated with special care.

CAUTIONS: Glass cover may shatter if it is exposed to direct heat or subjected to severe temperature changes. Chips, cracks or deep scratches may also weaken the cover.

- **KEEP COVER AWAY FROM** broiler, microwave oven, hot stovetop burners, oven heat vents. If cover has been utilized in any of these locations, do not use it again, even if there are no signs of damage. Order a replacement cover immediately.
- **IF COVER BECOMES CHIPPED, CRACKED OR SCRATCHED, DO NOT USE IT.** Discard it and order a replacement.
- **ALWAYS LET COVER COOL** on a dry, heat-resistant surface before handling. Do not place it on cold or wet surfaces, as this may cause it to crack or shatter.
- **ALWAYS USE POTHOLDERS OR OVEN MITTS** when removing the hot cover. To avoid burns from escaping steam, always tilt cover away from hands and face.

HELPFUL HINTS IN SLOW COOKING

- The cover of the slow cooker does not form a tight fit on the cooking pot but should be centered on the pot for best results. **Do not remove the cover unnecessarily** – this will result in a major heat loss.

- Stirring is not necessary when slow cooking. However, if cooking on HIGH, stirring occasionally will help to distribute flavors throughout the recipe.
- For best results, the slow cooker should be at least half-filled.
- If cooking soups or stews, allow a 2-inch space between the food and the top of the cooking pot, so ingredients can come to a simmer. When cooking on HIGH, keep checking progress, as some soups may come to boil.
- Less tender, cheaper cuts of meat are better candidates for slow cooking than more expensive varieties. When possible, remove excess fat before cooking. If recipe calls for browning the meat, brown it on a range top using a separate cooking utensil before placing meat in cooking pot.
- The greater the fat content of the meat, the less liquid needed for cooking. If cooking meat with a high fat content, place thick onion slices beneath it, so the meat will not sit and cook in the fat. Roasts may be prepared in cooker without adding liquid, if cooked on LOW.
- **Always use a meat thermometer to determine if meats have been cooked to proper temperature.**
- Add fresh or thawed fish or seafood to cooking pot an hour before serving, as these ingredients can fall apart during long hours of cooking.
- Since raw vegetables usually take longer to cook than meats, cut vegetables into uniform, bite-sized pieces (about ½ inch in diameter) before adding them to the cooking pot.
- If recipe calls for milk, sour cream or other fresh dairy products, add just prior to serving, as they tend to break down over long hours of cooking. If preferred, substitute condensed creamed soups (undiluted) or evaporated milk. Processed cheese may be substituted for naturally aged cheese.
- Rice or pasta may be cooked separately or added uncooked to recipes no more than two hours before serving. If adding uncooked pasta, there should be at least 2 cups of liquid in the pot. Stir occasionally to keep pieces from sticking together.
- To thicken juices or making gravy at the end of the cooking process, make a smooth mixture consisting of 2-4 tablespoons of cornstarch or flour and ¼ cup water or 2 tablespoons of butter. Remove cooked food from pot, letting juices remain. Add mixture to juices, set control at HIGH, and stir until liquid thickens.
- Don't worry if food is allowed to cook a bit longer than specified.

ADAPTING RECIPES (General Hints)

- The LOW setting is recommended for all-day cooking. Most meat-and-vegetable combinations required at least 7 hours on LOW.
- For best flavor, use whole-leaf herbs and spices during initial preparation. If ground herbs and spices are used, stir in during last hour of cooking.
- Many factors can affect how quickly a recipe will cook. The water and fat content of food, its temperature, and the size of the item(s) will all affect the cooking time. Food cut into pieces will cook faster than larger pieces.
- Recipes for vegetable-type casseroles must contain liquid to prevent scorching on the sides of the cooking pot.
- If using a specific recipe, one item may be substituted for another, if an equal quantity is used. For example, if recipe calls for a 12-oz. can of chicken broth, a 10-oz. can of tomato soup plus 2 oz. of something else (water, wine, canned tomatoes) may be substituted.

- Canned beans may be added directly to any recipe, but dried beans, especially red kidney beans, should be soaked in water (if desired) and boiled first. After covering and boiling in 3 times their volume of unsalted water, add beans to recipe and discard water. Beans must be softened completely before they are combined with sugary and/or acid foods, as these have a hardening effect on beans. In this case, beans should be allowed to simmer until tender (about 1 ½ hours) after boiling.

CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model, type and series numbers ready for the operator to assist you. These numbers can be found on the bottom of your appliance.

MODEL : _____ TYPE : _____ SERIES : _____

Customer Assistance Number 1-877-207-0923 (US) or 1-877-556-0973 (Canada)
Keep these numbers for future reference!
For more information, please visit us at www.walmart.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 (US) 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 you follow the warranty claim procedure as noted.



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