

TRU

# THREE CROCK BUFFET SLOW COOKER



MODEL BS-325LR INSTRUCTION MANUAL

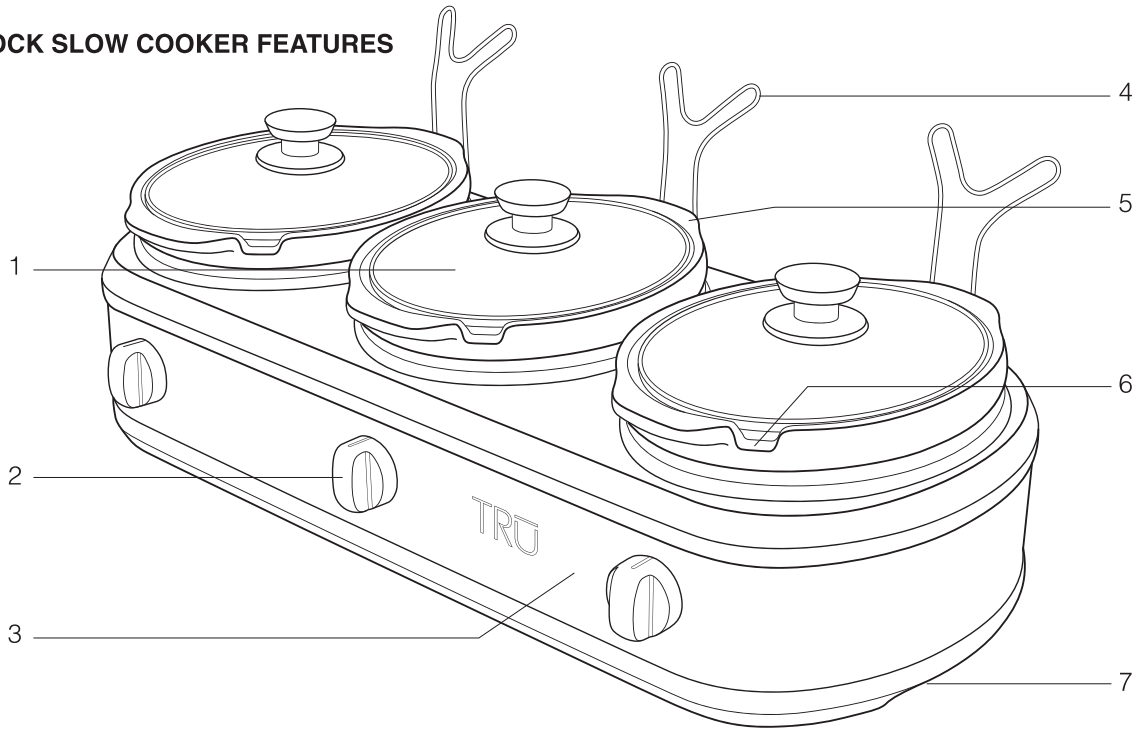
# IMPORTANT SAFEGUARDS

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:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use any handles or knobs.
3. To protect against electrical shock, do not place cord, plug or appliance 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 completely before moving, putting on or taking off parts, or before cleaning.
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 injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot 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 food, water or other hot liquids.
12. Do not use appliance for other than intended use.
13. To disconnect, turn to OFF position and then remove the plug from the wall outlet.
14. Position at least 6 inches from the wall and 6 inches clear on all sides.
15. CAUTION: To prevent damage, personal injury or shock hazard, do not cook directly in the heating base. Cook only in the stoneware inserts provided.

# SAVE THESE INSTRUCTIONS

### 3 CROCK SLOW COOKER FEATURES



1. TEMPERED GLASS LID

4. DETACHABLE LID RACK

7. INTEGRATED HANDLES

2. INDEPENDENT HEAT CONTROLS

5. REMOVABLE STONEWARE

3. STAINLESS STEEL WRAP

6. INTEGRATED SPOON SLOT

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 is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use. If a longer 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.

### **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 and try again. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

### **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.

# BEFORE FIRST USE

## IMPORTANT

Some countertop surfaces are not designed to withstand high or prolonged heat generated by certain appliances. Do not set the product on a finished wood table and do not set it over seams in a sectioned countertop. It is recommended to place a hot pad or trivet under this buffet station to prevent possible damage to the surface.

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 product. Remove all packaging materials.
2. Wash glass lids, stoneware inserts and any accessories in hot soapy water. Dry thoroughly.
3. Wipe exterior surfaces with a soft, moist cloth to remove dust particles collected during packing and handling. Dry thoroughly. Do not use abrasive cleaners. **NEVER IMMERSER THE BASE, CORD OR PLUG IN WATER OR ANY OTHER LIQUID.**
4. Place the buffet station on a flat, stable and heat-resistant surface. It is recommended to operate this product on a circuit by itself.
5. Your product is now ready to use.

## STONEWARE INSERTS

Like any piece of stoneware, the inserts may crack or break if not properly handled. Each insert is uniquely made and slight imperfections or uneven coating is normal.

Failure to follow these instructions can cause breakage resulting in injury or property damage.

- Stoneware inserts are breakable. Handle with care.
- **ALWAYS USE POT HOLDERS WHEN HANDLING HOT STONEWARE.**
- **DO NOT** place hot stoneware on counter. Use protective trivet.

- **DO NOT** strike utensils against rim to dislodge food.
- **DO NOT** use stoneware inserts to pop corn, caramelize sugar, or make candy.
- **DO NOT** use abrasive cleaners, scouring pads, or any object that will scratch the inserts.
- **DO NOT** use or repair any item that is chipped, cracked, or broken.
- Bottom of product may be rough. To avoid scratching surfaces, place on place mat, tablecloth, or trivet.
- **DO NOT** use stoneware inserts for reheating foods or for general food storage.
- Always place foods into the stoneware insert when it is at room temperature; then place insert into base before turning it on.
- **DO NOT** preheat the base before the stoneware inserts are in the cooking base. **NEVER** heat the base when it is empty.

**CARE:** Use only wooden, nylon, or plastic utensils. Metal utensils can scratch. Can be washed by hand or in a dishwasher. Load carefully to avoid contact with, and bumping against, other items during cycle.

**DO NOT** allow stoneware inserts to soak/stand in water for an extended period of time. Applied heat after soaking may cause damage to the coating. If scouring is necessary, use only plastic or nylon cleaning pads with nonabrasive cleaners.

- When removing the stoneware inserts from the heating base, **ALWAYS** use pot holders or oven mitts.
- Do not set stoneware insert directly on counter top or table; use a trivet or hot pad.
- Unplug unit and allow to cool after use. Do not pour cold water into a hot insert.

#### **GLASS LIDS:**

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.**

- **DO NOT USE COVER IN** conventional oven, convection oven, broiler, microwave oven, on hot stovetop burners, or place on 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 POT HOLDERS OR OVEN MITTS** when removing the hot cover. To avoid burns from escaping steam, always tilt cover away from hands and face.

# OPERATING INSTRUCTIONS

1. Place the stoneware inserts into the heating base.
2. Add ingredients to the stoneware inserts and cover with the glass lids. Each of the three sections of the buffet station has its own temperature control dial so one, two or all three sections of the buffet station may be used.
3. Plug the power cord into the wall outlet and rotate the temperature control dial to your preferred heat setting (HIGH - LOW - WARM).  
**NOTE:** The WARM setting should NOT be used to cook foods or reheat refrigerated foods. WARM should be used to maintain the serving temperature of previously cooked foods.
4. When finished cooking, rotate the temperature control dial to the OFF position and remove the plug from the wall outlet.
5. Remove glass cover.  
**CAUTION: When removing cover, grasp the designated area on the lid 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.**
6. Serve contents. If serving directly from the stoneware insert, grasp stoneware insert handles with hot pads or oven mitts to remove from the heating base. Always place a trivet or protective padding under stoneware insert before placing it on a table or countertop. It may have a rough bottom surface which could scratch or cause damage to the surface.

## LID RESTS:

For ease of serving, use the 3 wire form lid rests. Insert each lid rest into the 2 small holes just behind each stoneware insert (toward the back of the buffet station housing). If necessary to align with the holes, pinch the lid rest legs inward to properly align. Firmly press the lid rests down into place. The knob of the glass lid should fit into the top of the lid rest and any excess condensation will roll back into the stoneware insert.

## CLEANING AND STORAGE

This appliance requires little maintenance. It contains no user-serviceable parts. Do not attempt to repair it yourself. Any servicing that requires disassembly, other than cleaning, must be performed by a qualified appliance repair technician.

### **TO CLEAN:**

Be sure the product is unplugged and completely cool before cleaning. After allowing to cool, wipe base housing with a damp cloth and dry thoroughly. **Never immerse base in water or any other liquid.** Do not use abrasive cleaners, as they may damage unit.

It is recommended to wash the stoneware inserts, glass lids and any accessories by hand in hot, soapy water.

A sponge or rubber spatula will normally remove stubborn residues. To remove water spots or other stains from the stoneware inserts, use a non-abrasive cleaner or a water-vinegar mix.

**NEVER USE ABRASIVE CLEANSERS OR SCOURING PADS TO CLEAN THE INSERT OR BASE, AS THESE CAN DAMAGE THE SURFACES.**

### **Dishwasher Cleaning**

The recommended cleaning method for this product is by hand as described as above, but if proper care is taken, the inserts and glass lids may be cleaned in an automatic dishwasher. To prevent damage, position in rack so that they will not hit other items during cleaning.

### **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. Never wrap cord tightly around the appliance; keep it loosely coiled.



## COOKING TIPS AND SUGGESTIONS

- The glass lids of the buffet station may not form a tight fit on the stoneware inserts but should be centered on the insert for best results. **Do not remove the glass cover unnecessarily** – this will result in a major heat loss.
- Stirring is not necessary when cooking. However, if cooking on HIGH, stirring occasionally will better distribute flavors.
- For best results, the inserts should be at least half-filled.
- If cooking soups or stews, allow a 2-inch space between the food and the top of the stoneware insert, so ingredients can come to a simmer. When cooking on HIGH, keep checking progress, as some soups may come to a slight 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 in a separate pot or pan.
- 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 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 them just prior to serving, as these ingredients tend to break down during 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. If rice is not fully cooked after the suggested cooking time, add an extra 1 to 2 cups of liquid per cup of cooked rice and continue cooking for 20 to 30 minutes.
- To thicken juices or make 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 require 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 acidic 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.

# ONE YEAR LIMITED WARRANTY

SELECT BRANDS, INC. warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of one (1) year. SELECT BRANDS, INC., at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, Select Brands, Inc. will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase.

Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

**CONDITIONS:** This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty.

Warranty registration is not necessary to obtain warranty on Select Brands, Inc. products. Save your proof of purchase receipt.

**ABOUT YOUR PRODUCT WARRANTY:** Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

**NORMAL WEAR:** This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding storage and transportation; Repair or alteration by anyone other than SELECT BRANDS, INC. or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes.

SELECT BRANDS, INC. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied

warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

**HOW TO OBTAIN WARRANTY SERVICE:** You must contact SELECT BRANDS, INC. Customer Service at 1-913-663-4500. A Customer Service representative will attempt to resolve warranty issues over the phone. If telephone resolution is not possible, the Customer Service representative will require your assistance in performing routine diagnostic procedures. This warranty is effective for the time periods listed above and subject to the conditions provided for in this policy.

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