



IMPORTANT SAFEGUARDS

When using electrical appliances, especially in the presence of children, it is crucial to adhere to basic safety precautions. This is essential to minimize the risk of fire, electric shock, and potential injury to individuals. Key safety measures include the following:

1. CAREFULLY READ ALL INSTRUCTIONS.
2. Avoid touching hot surfaces. Use handles or knobs and employ potholders when removing covers or handling hot containers.
3. To prevent electrical shock, do not place the cord, plug, or appliance in water or any other liquid.
4. Close supervision is necessary when using any appliance in the presence of or near children.
5. Unplug from the outlet when not in use and before cleaning. Allow the appliance to cool before attaching or detaching parts and before the cleaning process.
6. Do not operate any appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. Using accessory attachments not recommended by the appliance manufacturer may result in injury.
8. Avoid using the appliance outdoors.
9. Prevent the cord from hanging over the edge of the table or counter or touching hot surfaces.
10. Avoid placing the appliance on or near a hot gas or electric burner, or in a heated oven.
11. Exercise extreme caution when moving an appliance containing hot food, water, or other hot liquids.
12. Use the appliance only for its intended purpose.
13. Lift and open the cover carefully to avoid scalding, and allow water to drip into the unit.
14. To disconnect, turn the control to Off, then remove the plug from the wall outlet.
15. Always close and lock the tempered glass lid when transporting food inside the insert.
16. The removable insert is designed for use with this appliance only. It must never be used on a range top. Do not set a hot container on a wet or cold surface. Do not use a cracked container.
17. This product is intended for countertop use only.
18. WARNING: Spilled food can cause serious burns. Keep the appliance and cord away from children. Never drape the cord over the edge of the counter, never use the outlet below the counter, and never use it with an extension cord.
19. CAUTION: TO PREVENT DAMAGE OR SHOCK HAZARD, NEVER COOK DIRECTLY ON THE HEATING SURFACE OF THE SLOW COOKER. COOK ONLY IN THE CONTAINER PROVIDED.
20. FOR HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS

OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS



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.

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 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.

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to minimize the risks of entanglement or tripping over a longer cord.

LINE CORD SAFETY TIPS

1. Never pull or yank on the cord or the appliance.
2. To insert the plug, grasp it and guide it into outlet.
3. To disconnect the appliance, grasp the plug and remove it from the 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 undue stress on the cord where it enters the appliance and cause it to fray and break.

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

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 the appliance has been used a few more times.

BEFORE USING

Solid surface countertops can be easily scratched, cracked, scorched, or damaged, especially when exposed to heat. To prevent damage, the following precautions should be observed when using this product:

- Always use a heat-resistant trivet under heat generating sources such as Slow Cookers, etc. Do not place hot pans, pots, ceramic or stoneware inserts, etc. directly on the countertop surface.
- Slow Cooker stoneware inserts have a rough bottom. To avoid scratching surfaces, always place the stoneware insert on a heat resistant placemat or trivet.

1. Carefully unpack the slow cooker.
2. Wash the stoneware insert and glass lid in warm, soapy water. Rinse well and dry thoroughly.

3. Wipe the 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. The slow cooker should be operated before initial use. After cleaning the unit, place the stoneware inside the base. Pour 2 cups of water into the stoneware insert and cover with the lid. Plug the slow cooker into an electrical wall outlet and turn to the HIGH setting. Allow it to operate for approximately 20 minutes.
5. After 20 minutes, switch OFF and unplug. Allow the unit to cool. Remove the insert and discard the water. Rinse the insert, dry thoroughly, and replace it in the base.

STONEWARE INSERT

Like any ceramic, the stoneware cooking pot may crack or break if not properly handled. Failure to follow these instructions can cause breakage resulting in injury or property damage.

- All stoneware is breakable. Handle with care.
- ALWAYS USE POT HOLDERS WHEN HANDLING HOT COOKWARE.
- DO NOT place hot cookware on the counter. Use a protective trivet.
- DO NOT place stoneware on any range top burner, in an oven or under a broiler, in a microwave, or in a toaster oven.
- DO NOT strike utensils against the rim to dislodge food.
- DO NOT use stoneware cookware to pop corn, caramelize sugar, or make candy.
- DO NOT use abrasive cleaners, scouring pads, or anything that will scratch the insert or parts.
- DO NOT use or repair any item that is chipped, cracked, or broken.
- The bottom of the product may be rough. To avoid scratching surfaces, place it on a placemat, tablecloth, or trivet.
- DO NOT use the cooking pot for reheating foods or for general food storage.
- Always place foods into the cooking pot when it is at room temperature; then place the pot into the base before turning it on.
- Ingredients for a particular dish may be prepared in advance and stored in the cooking pot in the refrigerator until ready to cook. DO NOT preheat the base before adding the pot. NEVER heat the cooking pot when it is empty.

USE: The stoneware insert and glass lid CANNOT be used in conventional, convection, or microwave ovens. Both the stoneware insert and glass lid are dishwasher safe.

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

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

- 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).
- Always place foods into the stoneware when it is at room temperature; then place the insert into the base before turning on.
- Ingredients for a particular dish may be prepared in advance and stored in the cooking pot in the refrigerator until ready to cook. DO NOT preheat the base before adding the pot. NEVER heat the cooking pot when it is empty.
- Always use pot holders or oven mitts when removing the pot from the base. Do not set the cooking pot directly on the countertop or table; use a trivet or hot pad.
- Unplug the unit and allow it to cool after use. Do not pour cold water into the hot stoneware cooking pot.

CARE OF GLASS LID:

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

CAUTION: The glass lid may shatter if it is exposed to direct heat or subjected to severe temperature changes. Chips, cracks, or deep scratches may also weaken the lid.

- Keep the lid away from the broiler, microwave oven, hot stove-top burners, oven heat vents. If the glass lid has been utilized in any of these locations, do not use it again, even if there are no signs of damage. Order a replacement lid immediately.
- If the lid becomes chipped, cracked, or scratched, do not use it. Discard it and order a replacement.
- Always let the glass lid 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 lid. To avoid burns from escaping steam, always tilt the lid away from hands and face.

HOW TO USE

Using a slow cooker is easy, but it differs from conventional cooking. This manual contains numerous helpful hints for successful slow cooking. Many more slow cooker recipe books are available in libraries and bookstores, providing a handy resource for preparing favorite recipes or trying something new.

This slow cooker features three heat settings: LOW, HIGH, and WARM. The WARM setting is designed for holding the prepared recipe at a perfect serving temperature. It should only be used after a recipe has been thoroughly cooked, and food should not be reheated on the WARM setting. If food has been cooked and refrigerated, it must be reheated on LOW or HIGH and then switched to WARM.

CAUTION: The WARM setting should only be used after completely cooking the recipe according to the instructions. The food must be hot enough to prevent bacterial growth before using the WARM setting. Do not use the WARM setting to reheat any food that has been refrigerated or frozen.

Follow the recommended guidelines in the recipe being used to determine cooking time and heating positions. Dishes can be prepared well in advance of mealtime, and cooking time can be 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 as follows:

Cooking Time in Recipes:	Recommended Temperature Setting:
8-10 Hours	LOW
4-6 Hours	HIGH

Other favorite recipes may be adapted to the slow cooker. All times listed below are approximate and should serve only as cooking guidelines.

Regular Cooking Time	Slow Cooker Cooking Times
30 minutes	LOW 6-8 hrs.
35-60 minutes	HIGH 3-4 hrs.
1-3 hours	LOW 8-10 hrs.
	HIGH 5-6 hrs.
	LOW 10-12 hrs.
	HIGH 7-8 hrs.

Steps:

1. Prepare the recipe according to instructions.
 2. Place food in stoneware insert and cover with alass lid.
 3. Plug the slow cooker into wall outlet and follow instructions below to program your slow cooker
 4. When the food is ready to be served, press the STOP button and unplug it from the outlet.
 5. Remove the glass lid.
 6. Grasp the stoneware insert by the handles and remove it from the base.
 7. Serve the contents. If serving directly from the insert, always place a trivet or protective padding under the pot before placing it on a table or countertop.
- CAUTION: When removing the lid, grasp the designated area on the lid and lift to allow steam to escape before setting the lid aside. To avoid burns, always hold the lid so that escaping steam flows.

PROGRAMMING YOUR SLOW COOKER

1. When you plug your slow cooker into the wall outlet, the LED display will flash"—" indicating that the unit is plugged in and ready to be programmed. The slow cooker is in standby mode with no heat function at this time.
 2. Press the MODE button to select LOW, HIGH, or WARM.You can press POWER at any time to cancel all operations, and the slow cooker will off immediately . Pressing the power button again will return to standby mode
 3. If LOW is selected, the slow cooker will display "08:00" (8 hrs). The screen will flash 3 times, after buzzing sound, and then cooking will begin.
 4. If HIGH is selected, the slow cooker will display "04:00"(4 hrs). The screen will flash 3 times, after buzzing sound, and then cooking will begin.
 5. If LOW, HIGH or WARM mode is selected, press and hold the DELAY START button for 3 seconds to enter delay mode. It will display "02:00" (2 hours), the screen will flash 3 times, after buzzing sound, and then start the countdown.
- NOTE:** If more or less cooking time is desired, press the "-" or "+" button until you reach the desired cooking time.
- After the reservation mode countdown is over, it automatically enters the normal working mode, and the heating ring begins to heat up.

6. When the cooking time is complete, the slow cooker will automatically switch the temperature to the WARM function for a period of 6 hours. The slow cooker will buzz 3 times, display "06:00"(6 hrs), and then switch to the WARM function.
7. When the time has elapsed, the LED display will flash"—", and the slow cooker will return to standby mode with no heat function. And it will automatically off after 5 minutes.
8. Unplug the slow cooker from the wall outlet.

USER MAINTENANCE

This appliance contains no user-serviceable parts. Do not attempt to repair it yourself. Refer it to qualified service personnel if servicing is needed.

PRECAUTIONS

- Always press the POWER button, unplug the slow cooker power cord from the wall outlet, and allow it to cool before cleaning.
- Always handle the insert carefully. Avoid hitting the insert against the faucet or hard surfaces.
- Do not touch the sides of the slow cooker base while food is cooking. Always use the side handles on the base. Use pot holders or oven mitts to lift the stoneware insert.

TO CLEAN:

1. This appliance should be cleaned after every use.
2. After the unit has been allowed to cool, wash the insert and glass lid in warm, soapy water. Rinse well and dry. If food sticks to the surface of the stoneware, fill the pot with warm, soapy water and allow it to sit for a short time before cleaning.
3. Wipe the interior and exterior surfaces of the base with a soft, slightly damp cloth or sponge.
4. NEVER IMMERSE THE BASE IN WATER.
5. NEVER USE ABRASIVE CLEANSERS OR SCOURING PADS TO CLEAN THE COOKING POT OR BASE, AS THESE CAN DAMAGE THE SURFACES.

DISHWASHER CLEANING

The stoneware insert may be cleaned in an automatic dishwasher. To prevent damage, position it in the rack so that it will not hit other items during cleaning.

SPECIAL CLEANING

If the stoneware insert becomes stained, clean it 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 the pot and let it soak. After cleaning, wash the pot in warm, soapy water, rinse, and dry.

TO STORE:

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

LOCKING LID SYSTEM

This slow cooker comes with a locking lid system and offers a convenient solution for transporting a favorite dish. Always unplug the slow cooker before moving.

To engage the lid lock, simply lock the latch onto the edge of the glass lid and press the latch handle. Before transporting complete stone tool inserts, ensure that the lid is securely locked. To release the lid lock, lift the locking handle to its original position.



- **CAUTION:** Never use the glass lid handle to lift up or carry the stoneware insert when the lid locks are engaged.
- Always grasp the side handles of the stoneware with oven mitts or pot holders.
- Never exert excessive downward force on the glass lid, stoneware insert or handles.

HELPFUL HINTS IN USING THE SLOW COOKER

- 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 major heat loss.
- Stirring is not necessary when slow cooking. However, if cooking on HIGH, stirring occasionally will help 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 stoneware insert so ingredients can come to a simmer. When cooking on HIGH, keep checking progress, as some soups may come to a 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 the recipe calls for browning the meat, brown it using a separate cooking pot and a separate utensil before placing the meat in the insert of the slow cooker.
- 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 the cooker without adding liquid if cooked on LOW.
- Always use a meat thermometer to determine the proper temperature.
- Add fresh or thawed fish or seafood to the 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 stoneware insert.

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. 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.

ONE YEAR LIMITED WARRANTY

Sunvivi 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. Sunvivi, at its option, will repair or replace this product if found to be defective during the warranty period. Should this product become defective due to improper workmanship or material defect during the specified warranty period, Sunvivi will repair or replace the same, effecting all necessary parts replacements for a period of one year from the date of purchase.

Transportation charges for parts or products 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 the 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 change the terms and conditions of this warranty in any way.

Warranty registration is not necessary to obtain a warranty on Sunvivi 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 Sunvivi or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes, and tornadoes.

HOW TO OBTAIN WARRANTY SERVICE: Please contact us via email at support@sunvivi.com. 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.