



DOUBLE SLOW COOKER

USER GUIDE



READ ALL INSTRUCTIONS BEFORE USE
For your safety and continued enjoyment of this product, always read the instruction manual before using.

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Cleaning

- ALWAYS turn your slow cooker off, unplug it from the electrical outlet, and allow it to cool before cleaning.
- The lid and stoneware can be washed in the dishwasher or with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove residue.
- To remove water spots and other stains, use a non-abrasive cleaner or vinegar.
- As with any fine ceramic, the stoneware and lid will not withstand sudden temperature changes. Do not wash the stoneware or lid with cold water when they are hot.
- The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.

SPECIAL CLEANING

If cooking pot 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 pot 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 cooking pot inside the base and the lid over the pot. Never wrap cord tightly around the appliance, keep it loosely coiled.

CAUTION: Never immerse the heating base in water or other liquid.

- No other cleaning methods should be used.

Introduction

Congratulations!

You have made an excellent choice with the purchase of this quality product. By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of Sunvivi

We want you to be completely satisfied with your purchase so this product is backed by a comprehensive manufacturer's 1-year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 1-year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your receipt). This guarantee is in addition to your statutory rights. Your statutory rights are not affected. This limited warranty does not apply in cases of damage caused by accident, improper use, abuse and force majeure.

This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages, so the foregoing limitations may not apply to you.

If the appliance has to be returned to us, it must be packed correctly as we cannot accept any responsibility for damage caused in transit. We recommend you use a traceable, insured delivery service.

IMPORTANT SAFEGUARDS

SAFETY INFORMATION

This appliance is for **HOUSEHOLD USE ONLY**.

WARNING: 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 BEFORE USING.
 2. Do not touch hot surfaces. Use handles or knobs.
 3. To protect against electrical shock, do not immerse cord, plug, or heating base 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. Use oven mitts or 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. Do not use outdoors.
 8. Do not let cord hang over edge of table or counter or touch heated 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 oil or other hot liquids. Always use oven mitts when moving your heated slow cooker.
 11. Do not use appliance for other than intended use.
 12. Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into a heated pot.
 13. To disconnect, turn the thermostat to the OFF position then remove plug from wall outlet.
 14. The use of accessory attachments not recommended by the manufacturer may cause injuries.
 15. Keep slow cooker 6 inches clear from the wall and 6 inches clear on all sides.
 16. **CAUTION:** To prevent damage or shock hazard, do not cook directly in the heating base. Cook only in the stoneware provided.
- If you have any questions, please send email to sunvivi@aliyun.com

SAVE THESE INSTRUCTIONS

Operating Instructions

USAGE NOTES

- If you suspect that the power has gone out during the day, the food may be unsafe to eat. If you are unaware of how long the power was out, we suggest you discard the food inside.
- To avoid over or under-cooking, always fill the stoneware ½ to ¾ full to conform to recommended cook times.
- Do not overfill stoneware. To prevent spillover, do not fill stoneware higher than ¾ full.
- Always cook, with the lid on, for the recommended time. Do not remove the lid during the first two hours of cooking.
- Always wear oven mitts when handling the lid or stoneware.
- Unplug when cooking is done and before cleaning.
- Removable stoneware is not ovenproof or microwave safe. Do not use removable stoneware on gas or electric burner or under broiler. Refer to chart below.

Part	DISHWASHER SAFE	Oven Safe	MICROWAVE SAFE	STOVETOP SAFE
Lid	Yes	No	No	No
Stoneware	Yes	No	No	No

Operating Instructions

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 in the following chart are approximate and should serve only as cooking guidelines.

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

1. Place the stoneware into the heating base, add your ingredients to the stoneware, and cover with the lid.
2. Plug in your slow cooker and select the temperature setting from the three setting options. Low is recommended for slow "all-day" cooking. One hour on High is equivalent to approximately 1 to 2 hours on Low. Refer to your specific recipe for more precise cook times. Warm is ONLY for keeping already cooked food at the perfect serving temperature until you are ready to eat. DO NOT cook on the Warm setting.
NOTE: We do not recommend using the Warm setting for more than 4 hours.
3. When cooking is done, unplug your slow cooker and allow it to cool before cleaning.

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.

IMPORTANT SAFEGUARDS

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.

WARNING: 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.

IMPORTANT NOTE: Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your slow cooker to prevent possible damage to the surface.

NOTE: Please use caution when placing your stoneware on a ceramic or smooth glass cook top stove, countertop, table, or other surface. Due to the nature of the stoneware, the rough bottom surface may scratch some surfaces if caution is not used. Always place protective padding under stoneware before setting on table or countertop.

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from entanglement 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 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.

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. Please return it to an authorized service representative.
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.

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. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Features



3 Convenient Temperature Settings - Warm, Low and High

Operating Instructions

Before you use your slow cooker, remove all packaging components and wash the lid and stoneware with warm soapy water and dry thoroughly.

ASSEMBLY

1. Place stoneware into the heating base.
2. Lower the lid horizontally down onto the stoneware.

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. To prevent damage:

- All stoneware is breakable. Handle with care.
- ALWAYS USE POTHOLDERS WHEN HANDLING HOT COOKWARE.
- DO NOT place hot cookware on counter. Use protective trivet.
- DO NOT place stoneware base on any range top burner, under a broiler, microwave browning element, or in a toaster oven.
- DO NOT strike utensils against 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 any object that will scratch the cookware or accessories.
- 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 placemat, tablecloth, or trivet.
- DO NOT use 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 pot into base before turning it on.
- Ingredients for a particular dish may be prepared in advance and stored in cooking pot in the refrigerator until ready to cook. DO NOT preheat base before adding pot. NEVER heat the cooking pot when it is empty.

HOW TO USE YOUR SLOW COOKER

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 your favorite recipes or trying something new. A general rule of thumb for most slow cooker meat-and-vegetable combos is: