

Recipes

Orange Chicken with Asparagus and Carrots

Orange juice and asparagus complement the heartiness of the dark chicken meat. Boneless, skinless thighs, available in most supermarkets, make this a healthy and tasty dish that the entire family will enjoy.

- 1/2 cup orange juice
 - 1/2 cup chicken stock
 - 2 tablespoons melted orange marmalade
 - 1/4 tsp. Kosher salt
 - 1/4 tsp. red pepper
 - 2 lbs. skinny asparagus spears, trimmed to 5"
 - 2 cups chopped carrots
 - 1 onion, chopped
 - 2 lbs. boneless, skinless chicken thighs (4 thighs)
 - 3 tablespoons brown stone ground mustard
 - 1 tablespoon sour cream
1. Rinse chicken, pat dry and set aside.
 2. Place the orange juice, chicken stock, orange marmalade, salt and pepper into the cooking pot. Stir well to combine.
 3. Add the vegetables to the bottom of the cooking pot: asparagus, carrots and onion.
 4. Place the chicken pieces on top of the vegetables. Cover and cook on LOW for 7 to 8 hours or on HIGH for 3-1/2 to 4 hours.
 5. At the end of the cooking time, drain the liquid from the slow cooker.
 6. Chop the chicken into bite-sized pieces or shred using 2 forks. Place chicken back into the cooking pot.
 7. Place liquid into a saucepan, add mustard and reduce until thickened. At the very end of the cooking time, add the sour cream and stir until warmed.
 8. Pour sauce over the chicken in the Slow Cooker's cooking pot and stir well. Serve with white or brown rice.

Mushroomy Beef Stroganoff

- 2 lbs. beef top round, thin sliced
 - 6 tablespoons flour
 - 2 cubes mushroom bullion
 - 2 cups boiling water
 - 3 carrots (1-1/2 cups) fine diced
 - 1/4 onion fine diced
 - 4 cups fresh mushrooms, sliced
 - 1/4 tsp. oregano
 - 1/4 tsp. rosemary
 - 1 bay leaf
 - 8 oz. sour cream salt
 - egg noodles, cooked
1. Cut beef into strips.
 2. Place flour in a plastic freezer bag.
 3. Add beef to the bag and shake until the meat is lightly coated with flour.
 4. Dissolve bullion in boiling water.
 5. Add all ingredients except sour cream to the cooking pot. Cover and cook on LOW for 8-10 hours or on HIGH for 4-5 hours. Remove and discard bay leaf.
 6. 30 minutes before serving, add sour cream to the cooking pot. Stir to mix well.
 7. Reduce heat to LOW. After 30 minutes, turn heat down to WARM. Add salt to taste.
 8. Serve beef stroganoff over egg noodles.

145*210mm



1.5QT TRIPLE SLOW COOKER

Instruction Manual (Recipe Guide)

IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electrical shock, do not immerse cord, plugs or appliance in water or other liquid.
4. 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.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. 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.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, turn all 3 OFF/LOW/HIGH/WARM dials to the OFF position, then remove plug from wall outlet.
14. Do not use appliance for other than intended use.

If you have any questions, please send email to sunvivi@aliyun.com

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION, HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.

Table of Contents

- Important Safeguards.....2
- Additional Important Safeguards.....2-3
- Notes on the Cord.....3
- Notes on the Plug.....3
- Plasticizer Warning.....3
- Electric Power.....3
- Getting to Know Your Triple Slow Cooker.....4
- Before Using for the First Time.....5
- Operating Instructions.....5
- Preparing for Buffet Service.....6
- Hints for Slow Cooking.....6
- User Maintenance Instructions.....6
- Cleaning Instructions.....6
- Storing Instructions.....6
- Recipes.....7

Preparing for Buffet Service

If food to be served has been previously prepared and then refrigerated, warm food uncovered in a microwave-safe cooking bowl. Check at 3 minute intervals until serving temperature is been reached. Likewise, the oven may be used to warm foods before adding to the removable cooking pots prior to serving.

When temperature of the food is suitable for serving, add food to the cooking pots, replace cooking pots into the Triple Slow Cooker base. Rotate each cooking pot.

Replace glass lids onto each cooking pot. Then turn each OFF/LOW/HIGH/WARM Dial(s) to WARM. **NOTE:** The WARM Setting is not suitable for reheating foods. WARM is ONLY for keeping already cooked food warm. DO NOT cook on the WARM setting.

Hints for Slow Cooking

- Meats will not brown during the cooking process. If you desire browning, heat a small amount of oil in the removable cooking pot and brown meats on HIGH prior to slow cooking. Dredging meat in flour before browning thickens the cooking liquid into a wonderful sauce. **NOTE:** Skim fat and season before serving.
- Whole herbs and spices flavor better in slow cooking than crushed or ground.
- If a recipe results in too much liquid at the end of the cooking time, remove the glass lid and turn the SLOW COOK Dial to HIGH. After 30 to 45 minutes the amount of liquid will be reduced. **NOTE:** If a quicker solution is needed, drain excess liquid it into in a small saucepan and simmer until it has reduced to an appropriate amount. Season to taste after the reduction.
- High fat meats can result in dishes with less flavor. Pre-cooking or browning will help reduce the amount of fat and help to preserve the color. The higher the fat content, the less liquid needed. If cooking meat with a high fat content, use thick onion slices under it so that the meat will not sit and cook in the fat. If necessary, use a slice of bread, a spoon, or a straining spoon to skim off excess fat from top of foods before serving.
- Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.

User Maintenance Instructions

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

1. Avoid sudden, extreme temperature changes. For example, do not place a hot glass lid or stoneware liner into cold water or onto a wet surface.
2. Do not use the stoneware liner to store food in the refrigerator, and then reheat in the base unit. The sudden temperature change may crack the liner.
3. Avoid hitting the stoneware liner and glass lid against the faucet or other hard surfaces.
4. Do not use stoneware liner or glass lid if chipped, cracked, or severely scratched.

Cleaning Instructions

CAUTION: NEVER IMMERSE BASE UNIT OR CORD IN WATER OR OTHER LIQUID.

1. Always unplug and allow to cool completely before cleaning.
2. Both the liner and the glass lid may be cleaned in the dishwasher. To clean by hand, wash the stoneware liner glass lid, and lid rests in warm, soapy water.
3. If food sticks to the stoneware liner, fill with warm soapy water and allow to soak before cleaning with a plastic scouring pad. Rinse and dry thoroughly.
4. Wipe interior and exterior of the base unit with a soft, slightly damp cloth or sponge. Never use abrasive cleansers or scouring pads to clean the base unit, as they may damage the surfaces.

Storing Instructions

1. Be sure all parts are clean and dry before storing.
2. Store appliance in its box or in a clean, dry place.
3. Never store the Triple Slow Cooker while it is hot or wet.
4. To store, place stoneware liner inside the base unit. Place each lid rest inside the 3 cooking pots and the glass lid over the stoneware liner; to protect the glass lid, it may be wrapped with a soft cloth and placed upside down over the liner.
5. Never wrap cord tightly around the appliance; keep it loosely coiled.

Before Using for the First Time

1. Carefully unpack the Triple Slow Cooker and remove all packaging materials. Included in the box are the 3 lid rests. Be sure to remove from the box while unpacking the unit.
2. Place your Triple Slow Cooker on a level surface such as a countertop or table. Be sure the sides and back of the Triple Slow Cooker are at least 4 inches away from any walls, cabinets, or objects on the counter or table.
3. Wipe the Triple Slow Cooker base with a clean, damp cloth or sponge, then dry with another cloth. This will remove any dust that may have settled during packaging.
4. It is necessary to operate the Triple Slow Cooker one time before placing food in the cooking pots. Pour 4 cups of water into each of the cooking pots. Then place each cooking pot inside the Triple Slow Cooker base. Cover each cooking pot with a glass lid. Attach the 3 lid rest notch to secure the lid rests.(See Figure 1)
5. Plug the Triple Slow Cooker into a 120V AC outlet.
6. Turn each of the OFF/LOW/HIGH/WARM Dials to HIGH and allow to heat for approximately 30 minutes. You will notice a slight odor; this is normal and should quickly disappear.
7. Turn each of the 3 OFF/LOW/HIGH/WARM Dials to the OFF position and unplug the Triple Slow Cooker. Allow to cool for at least 20 minutes.
8. Wearing oven mitts, remove each of the 3 lids, then grasp each of the 3 cooking pots by the handles and carefully lift and remove from the Triple Slow Cooker; pour the water out of the cooking pots.
9. Wash all 3 removable cooking pots and lids in the dishwasher or in warm soapy water. Rinse and dry thoroughly.
10. Reinsert the 3 removable cooking pots with lids into the Triple Slow Cooker base to store.

Operating Instructions

NOTE: The 3 slow cooking stations work independently of one another. 1, 2 or 3 slow cookers may be used at any given time.

1. Prepare recipe(s) according to instructions.
2. Place 1 to 3 needed cooking pot(s) into the buffet base. To facilitate serving slow cooked foods, rotate each cooking pot so that the spoon notch faces front and to the side.
3. Add food to the cooking pot(s) and cover with glass lid(s). **IMPORTANT: DO NOT FILL THE COOKING POT(S) MORE THAN 3/4 FILLED WITH FOOD.** **NOTE:** When cooking a meat and vegetable combination, place the vegetables in the bottom of the cooking pot first. Then add the meat and other ingredients.
4. To ensure the efficient build up of heat, do not lift the lid(s) during the first 2 hours of cook time. Frequent lifting of the lid(s) during cooking delays the cooking time.
5. **WARNING:** The cooking pot(s) CANNOT stand the shock of sudden temperature changes. If the cooking pot is hot, DO NOT add cold food. Before cooking frozen food, add some warm liquid.
6. Plug cord into a 120V AC outlet.
7. Turn OFF/LOW/HIGH/WARM Dial to select temperature setting: LOW or HIGH.
8. Cook according to recipe instructions.
9. Depending on the food served, when the cooking time is complete, turn the OFF/LOW/HIGH/WARM Dial(s) to the LOW or WARM position and serve.
10. Using oven mitts, carefully remove the glass lid(s) by grasping the lid knob(s) and lifting the lid slightly away from you. This will allow the steam to escape before removing the lid. Place the lids on the lid rests.
11. Allow a few seconds for all steam to escape. Then, using oven mitts, rotate each cooking pot so that the spoon notch faces front and to the side.
12. When serving is finished, turn all 3 of the OFF/LOW/HIGH/WARM Dial(s) to the OFF position, and unplug the Triple Slow Cooker.
13. Allow all 3 cooking pots to cool completely before cleaning, see CLEANING INSTRUCTIONS.
14. **CAUTION:** The filled Triple Slow Cooker is very heavy. To avoid injury to persons or damage to the appliance, NEVER ATTEMPT TO LIFT THE Triple Slow Cooker WITH 3 FILLED COOKING POTS IN PLACE. When cooking is finished, carefully remove each of the glass lid(s) by grasping the lid knob(s). Using the cooking pot handles, remove each cooking pot, one at a time. Clean and prepare the Triple Slow Cooker base for storing.
15. **CAUTION:** Even when turned OFF and unplugged, the Triple Slow Cooker base top surface may remain hot for some time after using; allow unit to cool before cleaning or storing.

2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dish towels or other flammable materials.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.
8. Never use the stoneware pot on a gas or electric cook top or on an open flame.
9. To avoid scalding, lift glass lid off cooking pot carefully. Point the lid away from face and hands while opening and allow water to drip into the removable cooking pot.
10. **CAUTION:** The filled Triple Slow Cooker is very heavy. To avoid injury to persons or damage to the appliance, NEVER ATTEMPT TO LIFT THE TRIPLE SLOW COOKER WITH 3 FILLED COOKING POTS IN PLACE. Place Triple Slow Cooker base in its serving position first. Then place each cooking pot, one at a time, into the base. When cooking is finished, remove each cooking pot, one at a time, then prepare the Triple Slow Cooker base for storing. **CAUTION: To prevent damage or shock hazard, do not cook in the Triple Slow Cooker base. Cook only in removable cooking pots provided.**

Notes on the Cord

The provided short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this product.

Notes on the Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in 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 modify the plug in any way.

Plasticizer Warning

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

Electric Power

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Getting To Know Your Triple Slow Cooker

Product may vary slightly from illustration

