

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **IMPORTANT:** Read all instructions carefully before first use.
2. This product is not meant for deep frying.
3. Do not touch hot surfaces. The metal housing will become hot during use. Use handles on side or on lid.
4. **CAUTION:** Lid and handles may become hot during prolonged use. Use caution when removing lid or lifting by handles. To reduce the risk of electric shock, cook only in removable inner pot.
5. Use tongs or other heat safe utensils to remove food. Do not pour or lift appliance.
6. 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. Children should be supervised to ensure that they do not play with the appliance.
7. To protect against electrical shock, do not immerse cord, plug, or cooker body in water or other liquid.
8. Do not add liquid within an inch of the top of aluminum inner pot, or the water may flow out during cooking.
9. Do not allow food to boil or cook dry.
10. 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. Do not use abrasive cleaning solutions, steel wool or nylon scrubbing sponges.
11. 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.
12. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
13. Intended for counter top use only as directed.
14. Do not use the appliance for other than intended use.
15. Do not use outdoors.
16. Extreme caution must be used when moving an appliance containing hot liquids.
17. Do not let cord touch hot surfaces or hang over the edge of table or counter.
18. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
19. Prior to first use, please make sure that the electrical rating of the appliance is in conformity with the current electric rating.
20. Plug cord into wall outlet. To disconnect, switch appliance off, then remove plug from wall outlet.
21. Do not place on or near a hot gas or electric burner, or in a heated oven.
22. To reduce the risk of electric shock, cook only in removable bowl. **DO NOT** pour food directly in the unit base without bowl.
23. When using bowl to cook on gas, adjust flame so it does not flare up on the sides of the pot. Ensure heat does not exceed 390°F.
24. **SAVE THESE INSTRUCTIONS** Do not throw away. Read before operating your new Slow Cooker. Keep for future reference.
25. In order to ensure safe operation and optimum performance, please read the entire Instruction/Care & Use Booklet.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS:

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

HEALTHY COOKING STARTS WITH GREENPAN

Since pioneering healthy ceramic nonstick in 2007, we've dedicated ourselves to unique advances that make cooking better for everyone. From healthy ceramic nonstick cookware to revolutionary home appliances, our groundbreaking designs deliver remarkable performance so you can focus on the flavor. **Enjoy!**

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PARTS

1. Lid



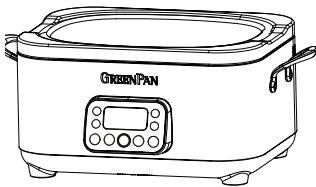
2. Steamer Rack



3. Removable Pot



4. Base Unit



5. Measuring Cup



BEFORE FIRST USE

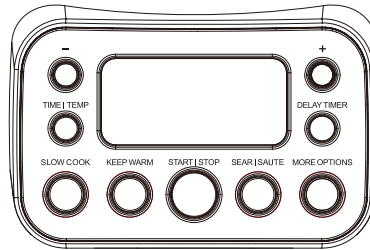
1. Read all instructions and important safeguards.
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags and dispose of properly as they can pose a suffocation or choking risk to children.
4. Remove the lid and the removable pot and wash with warm soapy water and dry thoroughly before returning to the base.
5. Wipe body clean with a damp cloth.

NOTE: Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on nonstick coatings. If washing dishwasher safe parts in the dishwasher, a slight discoloration to the inner pot and accessories may occur. This is cosmetic only and will not affect performance.

6. Place pot inside of base, and place lid on top of the pot.
7. Plug power cord into outlet.
8. Your Slow Cooker is now ready for use.

GENERAL USAGE

KNOW YOUR CONTROL PANEL



SLOW COOK- Use the button to cycle between slow cook cooking modes.

KEEP WARM- Use the button to select KEEP WARM mode.

START/STOP- Use the button to start a mode once mode is selected. This can be pressed during a cooking mode to stop the cooking process.

SEAR/SAUTE- Use the button to select SEAR/ SAUTE mode.

MORE OPTIONS- Use the button to cycle between more option cooking modes.

TIME/ TEMP- Press TIME/ TEMP button to modify time or temp. This will default to Time. Press again to modify the Temperature. Not all modes have temp or time selections.

DELAY TIMER- Use DELAY TIMER to plan your meals up to 24 hours in advance.

— Reduces Time/Temp + Increases Time/Temp

Your GreenPan Slow Cooker operates once you press the Start button after you set the cooking mode and time. While cooking, the display will count down as time elapses. At the end of the cooking program (except on STIR FRY, KEEP WARM, SEAR/SAUTE mode), the Slow Cooker automatically switches to the Keep Warm setting for up to 8 hours.

OPERATION

Power Operation

1. Ensure your Slow Cooker is plugged directly into a grounded wall outlet. Do not use an extension cord.
2. Ensure the inner pot is correctly placed within the appliance and the appliance is on a level heat-resistant surface.

COOKING MODES

Slow Cook

Slow cooking works best with foods that require long, low-heat cooking. Examples: stews, soups, beans, and fattier meats such as roasts, pork shoulder, and ribs.

- Press the Slow Cook button, the LCD screen will show "Slow Cook" and a mode will flash on the screen show (SLOW COOK HIGH, SLOW COOK MEDIUM, SLOW COOK LOW, SIM/ BUF, REHEAT)
- Press Slow Cook button repeatedly until desired mode is selected
- Press the TIME/TEMP button first, then use +/- to increase or decrease preset cooking time.
- Press Start button to begin cooking program.
- Time can also be adjusted during the cooking cycle using the +/- buttons. Press Start to confirm or wait 3 seconds for function to lock in.

Slow Cook Modes

- HIGH – Use this mode for recipes when a shorter cooking time is needed.
- MEDIUM – Use MED mode for when a little more heat is needed or if you are using large cuts of protein.
- LOW – For best results, use this mode for recipes that have extended cooking times.
- REHEAT – This mode will quickly reheat already cooked food. Not designed for extended cooking time due to the high heat.
- (SIM/BUF)– This mode is for keeping food warm during serving.

Keep Warm

- Press the Keep Warm button, the LCD screen will show "Keep Warm" and the mode will flash on the screen.
- The Timer will count up for 8 hrs.
- The Screen will display "End" after the Keep Warm Mode is completed.
- PLEASE NOTE: KEEP WARM mode is intended only for keeping already cooked food warm, not for cooking.
- This is selectable option or will automatically start after cooking. See Chart below for times and modes this is applicable to.

Sear/Sauté

This mode generates high heat required

for searing and sautéing. Add a small amount of oil to the pot before starting, and when the "PrE" disappear, you'll know it's at the perfect temperature to get deep-brown searing and caramelization.

- Press the SEAR/ SAUTE button, the LCD screen will show "SEAR/SAUTE" and the mode will flash on the screen.
- Press TIME/ TEMP button to modify time or temp. This will default to Time. Press again to modify the Temperature.
- Press +/- to increase or decrease preset cooking time or preset cooking temp
- Press Start button to begin cooking program.
- The SEAR/ SAUTE program will pre heat and "PrE" will show on the LCD.
- Once the SEAR/ SAUTE program has preheated the Slow Cooker will beep 3 times and Time will begin to countdown.
- Please note the temperature will default to 500°F. If default temp is used, this will decrease in temperature intervals of 25°F after preheating is completed. This will only happen when using the Slow Cooker at temperatures above 450°F. Once 450°F is reached the slow cooker will no longer go down in intervals of 25°F and sustain this temperature until the timer is completed. This process helps protect the longevity of the coating.

One-step Searing and Sautéing

- When slow cooking, searing or sautéing your ingredients first lends extra flavor to your food and can result in mouthwatering, seared crust on meats and poultry.
- Add a light coat of cooking oil or butter to the pot before starting
- Turn on your Slow Cooker and select "Sear/ Sauté" mode. Leave the lid off when using sear/sauté mode.
- When the oil is simmering hot, add meat or other ingredients to be seared/sautéed to the pot. Sear for a few minutes on all sides.

NOTE: the pot is especially hot while using the sear/saute mode. Use heat-resistant gloves or oven mitts and keep hands and face away from the pot, as hot oil may splatter. Small amounts of smoke may be generated by the browning process. If excessive smoke or splatter develops, turn off and unplug Slow Cooker until it subsides. NEVER POUR WATER OR OTHER LIQUIDS INTO SLOW COOKER DURING THE SEAR/ SAUTE PROGRAM.

- After searing, switch cooking mode to "Slow Cook" and select desired time.
- Allow pot to cool slightly before adding the rest of the ingredients and covering with the lid.

More Options

- Press the More Options button, the LCD screen will show "Options" and a mode will flash on the screen show (STIR FRY, STEAM, BAKE, SOUP, RICE (WHITE AND BROWN)).
- Press More Options button repeatedly until desired mode is selected.
- Press TIME/ TEMP button to modify time or temp. This will default to Time. Press again to modify the Temperature. Please note Temperature can only be modified on Stir Fry, Bake and Soup modes.
- Press +/- to increase or decrease preset cooking time.
- Press Start button to begin cooking program.
- Time can also be adjusted during the cooking cycle after pressed the TIME/TEMP button first then use the +/- buttons. Press Start to confirm or wait 3 seconds for function to lock in.
- On programs Stir Fry and Steam will pre heat and "PrE" will show on the LCD.
- Once the Stir fry or Steam program have preheated the Slow Cooker will beep 3 times and Time will begin to countdown.

Stir-Fry

The perfect stir-fry requires high heat and only a small amount of oil. Start by cooking the meat first (or skip ahead if making a vegetarian stir-fry), until it starts to caramelize and remove to a plate (it doesn't have to be completely done at this point). Then, add your vegetables, the longer cooking ones first, and progressively adding the quicker-cooking ones. Finally, return the meat to the pot and cook until done. Recipe Suggestion: Teriyaki chicken and vegetable stir-fry.

Steam

Steaming is a quick and healthy way to cook. When using the steam mode, add 1L of water to the pot before adding your ingredients, then use the steam mode to hold the Slow Cooker at the perfect even steaming temperature. Recipe Suggestion: Steamed Broccoli with Olive Oil, Garlic and Lemon.

Bake

Use BAKE mode for long extended cooks that need a little more temperature than Slow Cook functions. Perfect for cobblers, cakes, brownies and casseroles.

Soup

When cooking soup, it's important not to overcook your ingredients on high heat.

That's where soup mode comes in, and does the work for you by perfectly regulating the heat for an aromatic, flavorful soup making experience.

Rice

- For effortless rice, simply use a 1:1.25 ratio of Rice: Water for White and Brown Rice. Use the provided measuring cup to add the desired amount of the rice to the bowl.
PLEASE NOTE always cook a MINIMUM of 4 Cups of Rice on this mode.
- Add rice and water to Slow Cooker Bowl, and select either White Rice or Brown Rice.
- For best results, always rinse rice under running water (to remove starches) before adding to the Slow Cooker.
- Use the provided Measuring Cup or your own measuring cup for dry ingredients (Please note if using your own measuring cup for Rice 1 measuring cup is about 2/3 a standard U.S. cup).
- Rice Mode will give the option of White rice or brown rice. Press the More options button to cycle between white rice "WhT" and brown rice "brn."
- Rice Mode will show "AUTO" on the display as temperature-based cooking. Once near done the slow cooker will count down from 10 minutes when it senses its near the correct temperature.
- Brown rice requires a longer cooking cycle than other rice varieties due to the extra bran layers on the grains. The BROWN RICE function allows extra time and adjusted heat settings in order to cook the rice properly. If it appears the Slow Cooker is not heating up immediately when cooking brown rice, this is due to a low-heat soak cycle that precedes the cooking cycle to produce better brown rice results.
- Measurements are based on Measuring Cup provided.

Measurement Chart:

| Cups of White or Brown Rice | Cups of Water |
|-----------------------------|---------------|
| 4 | 5 |
| 5 | 6 1/4 |
| 6 | 7 1/2 |
| 7 | 8 3/4 |
| 8 | 10 |
| 9 | 11 1/4 |
| 10 | 12 1/2 |

Delay Timer

- Press Delay Timer button after selecting mode.
- Set when you want to BEGIN your cooking time by pressing (+ or -) buttons on the control panel.
- The Timer will jump in intervals of 30 mins (+ or -) buttons.
- The max selectable delay timer is 24hrs.

PLEASE NOTE: The suggested maximum delay-start time for uncooked meat is two hours.

Function Summary Chart

| Function | Default Time/Temp | Range | Increment /Decrement | Preheat | Keep Warm | Delay Timer | |
|-------------------|-------------------|-------------------|----------------------|---------|-----------|-------------|---|
| SLOW COOK | HIGH | 8:00 | 01:00-8:00 | 30 mins | N | 8 Hrs | Y |
| | MEDIUM | 8:00 | 2:00-12:00 | 30 mins | N | 8 Hrs | Y |
| | LOW | 8:00 | 2:00-24:00 | 30 mins | N | 8 Hrs | Y |
| SIMMER/ BUFFET | 4:00 | 1:00-24:00 | 30 mins | N | 8 Hrs | Y | |
| REHEAT | 1:00 | 00:30-4:00 | 30 mins | N | 8Hrs | Y | |
| STIR FRY | 450°F | 300°F-450°F | 25°F | Y | N | N | |
| | 00:20 | 00:10-2:00 | 1 mins | | | | |
| STEAM | 00:15 | 00:10-2:00 | 5 mins | Y | 8 Hrs | Y | |
| BAKE | 250°F | 225°F-275°F | 25°F | N | 8 Hrs | N | |
| | 1:00 | 00:50-1:30 | 10 mins | | | | |
| SOUP | 170°F | 170°F/195°F/220°F | — | N | 8 Hrs | Y | |
| | 1:00 | 1:00-2:00 | 10 mins | | | | |
| RICE | WhT | WhT/brn | — | N | 8 Hrs | Y | |
| KEEP WARM | — | Up to 8 hrs | — | N | N | N | |
| SEAR/SAUTÉ | 500°F | 300°F-500°F | 25°F | Y | N | N | |
| | 00:15 | 00:10-1:00 | 1 mins | | | | |

TIPS

- Be sure to spread oil in the Slow Cooker before cooking, using a heat-resistant spatula or other utensil. Do not use cooking sprays. Cooking sprays will carbonize quickly and damage the ceramic nonstick coating.
- Always use tongs or other utensil to remove food. Do not lift the Slow Cooker to pour.
- The Slow Cooker must be placed on a level surface during use – uneven cooking or spilling may result otherwise.
- When SEARING/SAUTÉING, always use a little oil or butter suited for frying for best results. Avoid low smoke point oil or aerosol sprays as they cannot withstand high heat.
- While your Slow Cooker is metal utensil safe, we recommend using plastic, silicone or wooden utensils to prolong the life of the ceramic nonstick coating.

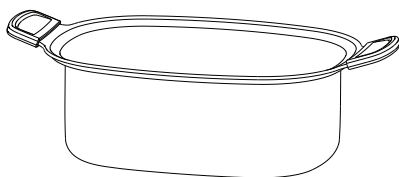
IMPORTANT: When using high heat modes such as SEAR/ SAUTE, STIR FRY and BAKE, use safety gloves or oven mitts to remove the bowl.

OVEN AND STOVE TOP COOKING

We encourage you to use the built in in-pot SEAR/ SAUTE Mode for cooking. However, if you want to use the bowl on a stovetop or oven this can still be used. Please remove the Slow Cooker bowl from the inner housing to cook on the stovetop or oven. The base unit and lid are NOT oven or stove top safe. REMOVE LID before placing on stovetop or in oven.

The Slow Cooker Bowl is oven and stovetop safe to 390°F. When cooking on a gas stovetop adjust flame so it does not flare up on the sides of the 6QT Slow Cooker Bowl. Do not exceed 390°F. For standard electric stovetops, the typical Medium setting is 390°F. Do not use higher settings.

For oven use, ensure that temperature does not exceed 390°F. When taking the bowl out of the oven, be sure that you use safety gloves or oven mitts. This bowl will be hot, so proceed with caution.



ONLY

CLEANING AND MAINTENANCE

1. Before cleaning, always unplug your Slow Cooker and allow it to cool. The inner pot and lid are both safe for dishwasher use.
2. If you prefer, you can wash the inner pot and lid with a gentle detergent after removing them from the base.
3. Rinse with water and then gently pat dry with a dish towel or cloth.
4. Wipe the outside of the Slow Cooker with a damp sponge or cloth. Refrain from using scouring pads, brushes, powders or chemical detergents on the Slow Cooker.

Summary Chart:

| Part | Diswasher & Hand wash safe | Wipe with Damp Cloth |
|-----------------------|----------------------------|----------------------|
| Lid | ✓ | ✓ |
| Removable Cooking Pot | ✓ | ✓ |
| Base Unit | ✗ | ✓ |

TROUBLESHOOTING

| Issue | Cause | Solution |
|--|---|--|
| Slow Cooker does not turn on | Power plug | Check whether the power plug is connected to a functional, grounded electrical outlet |
| Outside of Slow Cooker is hot during use | This is normal, especially after extended use | Do not touch the outside of the Slow Cooker, burns may result. Instead use handles only when the bowl is operating. |
| Slow Cooker turns on, but does not get hot during any cooking mode | Internal Error | Contact Customer Service |
| E1: Error Code | Internal Error | Contact Customer Service |
| Appliance does not reach set temperature | Faulty thermostat or heating element | Ensure that there is no debris or oil affecting the connection to heating element to the bowl. If this does not work, contact customer service. |
| Appliance heats up but LCD display does not turn on | LCD out of order | Contact Customer Service |
| LCD display comes on but appliance does not heat up | Heating element out of order | Contact Customer Service |
| Appliance slow to heat up | Bowl not seated correctly or debris in way | Ensure that there is no debris or oil affecting the connection to heating element to the bowl. If this does not work, contact customer service. |
| Food is undercooked | Check cooking time and temperature | Increase cooking time and temperature, or check C&U for alternate mode. |
| Food is overcooked | Check cooking time and temperature | Decrease cooking time and temperature, or check C&U for alternate mode. |
| Small scratch mark or dent appear on cooking surface | Normal use | Chipping is a natural occurrence with Ceramic Nonstick due to the fact that is very hard. If the chip is more than 5mm, please contact customer service. |
| Large scratch mark or dent mark appear on cooking surface | N/A | Contact Customer Service |
| Type on or under for buttons has completely disappeared | N/A | Contact Customer Service |

STORAGE

Ensure the Slow Cooker is cool and dry before storing. The power cord wraps around the cord wrap for easy storage.

BEFORE RETURNING YOUR GREENPAN PRODUCT

If you are experiencing problems with your GreenPan Slow Cooker, we suggest that you call GreenPan customer service at 877-926-6526 before returning the product. A representative can confirm whether the product is under warranty and advise on next steps.

IMPORTANT: If the defective product is to be serviced by someone other than GreenPan's authorized service, please tell the servicer to call our consumer service at 877-926-6526 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

LIMITED WARRANTY

GreenPan Electrics are covered by a limited warranty against defects in materials and workmanship, beginning on the date you receive the product and lasting for two years. If your GreenPan Electrics product has a defect during the warranty period, The Cookware Company (USA), LLC will, at its sole option, replace the product or provide a refund. Further information on the warranty claim process, exclusions from warranty coverage, and other terms can be found in the complete limited warranty for this product, available online at greenpan.us/warranty.

TERMS OF SALE; ARBITRATION

The terms on which The Cookware Company (USA), LLC sells GreenPan Electrics are available online at greenpan.us/pages/terms-of-sale (the "Terms"). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

In particular, the Terms provide that, by your purchase of this product, you and The Cookware Company (USA), LLC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that you would have if you went to court may also be unavailable or limited in arbitration. Any claim, dispute, or controversy between you and The Cookware Company (USA), LLC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration.

The arbitration will be administered by the American Arbitration Association ("AAA") in accordance with the Consumer Arbitration Rules (the "AAA Rules") then in effect, except as modified hereby. (The AAA Rules are available at adr.org or by calling the AAA at 1-800-778-7879.) The Federal Arbitration Act will govern the interpretation and enforcement of this arbitration and waiver provision. The Cookware Company (USA), LLC will be responsible for the AAA filing fee of any such proceeding. Other than your right to pursue a claim in small claims court, as described in the Terms, the arbitrator will have

exclusive authority to resolve any dispute relating to arbitrability and/or enforceability of this arbitration provision, including any unconscionability challenge or any other challenge that the arbitration provision or these Terms are void, voidable or otherwise invalid. The arbitrator will be empowered to grant whatever relief would be available in court under law or in equity. Any award of the arbitrator(s) will be final and binding on each of the parties and may be entered as a judgment in any court of competent jurisdiction. Attorney fee shifting in this case is governed by the Terms. You agree to an arbitration on an individual basis. In any dispute, NEITHER YOU NOR THE COOKWARE COMPANY (USA), LLC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY. The arbitral tribunal may not consolidate more than one person's claims, and may not otherwise preside over any form of a representative or class proceeding. The arbitral tribunal has no power to consider the enforceability of this class arbitration waiver and any challenge to the class arbitration waiver may only be raised in a court of competent jurisdiction. If any provision of the arbitration agreement described herein and in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced



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