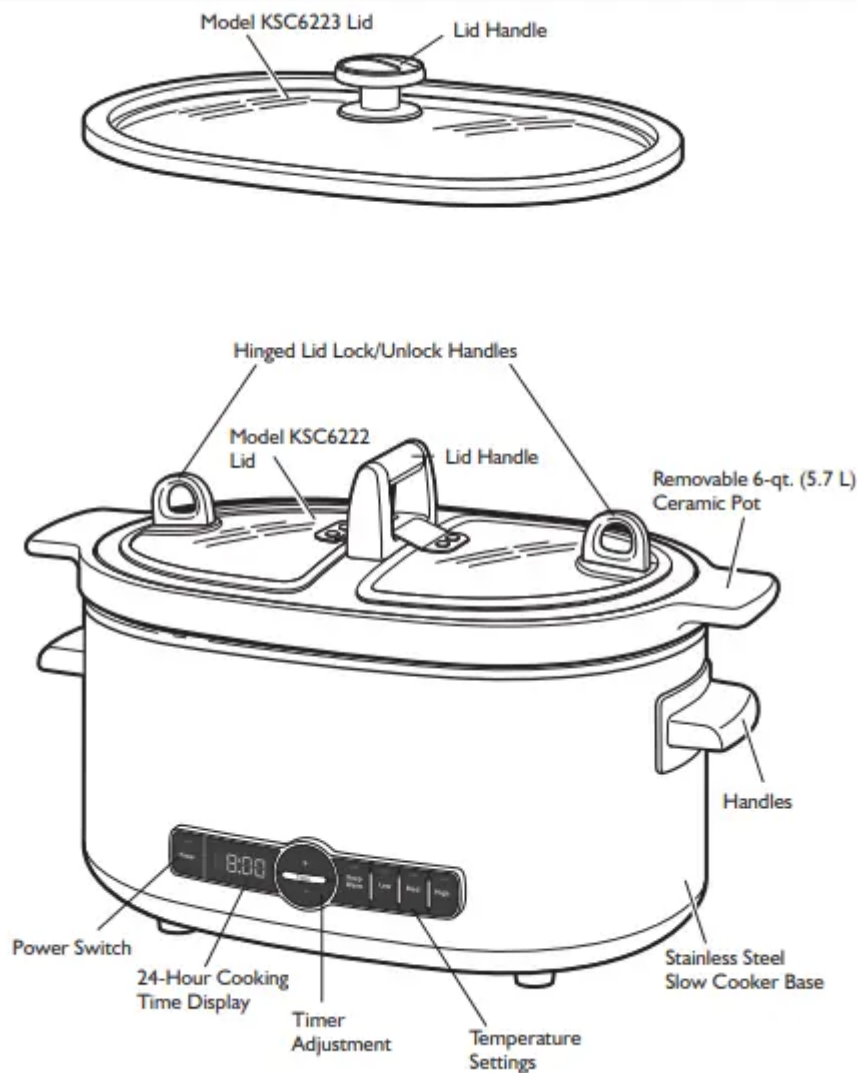


## Parts and Features



### A24-Hour Cooking Time Display

Large easy-to-read display shows two modes. If the Slow Cooker is turned on, the display will read “On” and will run for 24 hours before automatically turning off. The second mode is programmed – the display will count down from the programmed time. It can be programmed for up to 24:00 hours. In addition, once the program runs through the programmed time, it will automatically default to Keep Warm for 4:00 hours.

When this happens, the display will count up from 0:00 to 4:00 hours before automatically shutting off.

### Removable 6-qt. (5.7 L) Ceramic Pot

Dishwasher-safe pot makes an attractive serving dish at the dinner table. While the ceramic pot is not recommended for oven use, it is oven safe up to 300°F/140°C, and may be used to keep cooked food warm up to an hour.

The ceramic pot should also not be used in the microwave or on the stove top.

**NOTE:** Pouring may be difficult if pot is full or nearly full, so it is recommended that you ladle the contents out of the pot.

### **Glass Lid (Model KSC6223)**

Glass lid helps with viewing while food is cooking.

### **Hinged Lid (Model KSC6222)**

Innovative hinged lid design allows easy serving options with less heat loss. Large twisting handles on both hinged panels ensure easy one-handed operation for locking and unlocking.

### **Lid Handle**

The lid handle is large for easy lifting, plus the material and design help reduce heat transfer from the lid.

### **Handles**

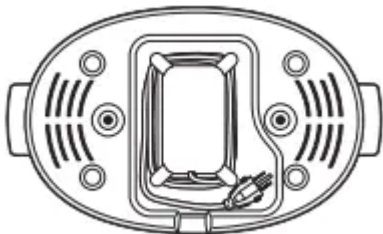
The exterior base side handles are large, so the 6-qt. slow cooker can be lifted easily, even with oven mitts.

### **Stainless Slow Cooker Base**

Provides stable and easy to clean support for the ceramic pot. The sides of the slow cooker base may get very warm during operation. Always use handles on base when moving Slow Cooker. Use oven mitts to remove the ceramic pot.

### **Integrated Cord Storage**

The power cord, which includes a 3 prong grounded plug, stores neatly on the bottom of the slow cooker base.



## Preparing Your Slow Cooker

### Before First Use

Before using your slow cooker for the first time, wipe the metal base and cord with a clean, damp cloth. Wash the ceramic pot and glass lid in hot soapy water, then rinse and dry. The ceramic pot and glass lid can also be washed in the dishwasher.

### Slow Cooker Assembly

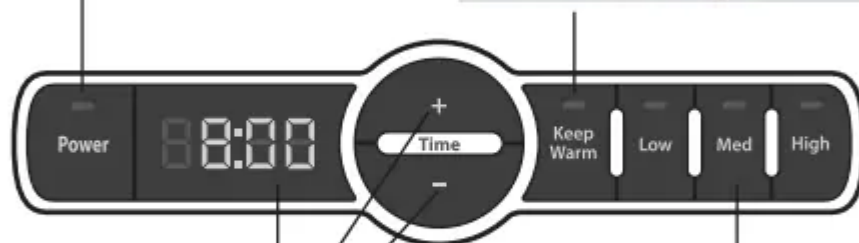
1. Place the ceramic pot in the metal base. Do not cook anything in the metal base without the ceramic pot in place. Avoid sudden temperature changes such as adding refrigerated foods into heated pot. The ceramic pot must be placed in the metal base, and food placed in the ceramic pot for cooking.
2. For best cooking results always operate your Slow Cooker with the lid on.
3. Plug into a grounded 3 prong outlet. Slow Cooker is now ready for operation.

## Operating Your Slow Cooker

Once the Slow Cooker has been plugged in, pressing "POWER" will illuminate both the LED display for the timer and the "Power" indicator.

When the "Keep Warm" mode is selected the timer will display "On".

**NOTE:** Do not attempt to cook in "Keep Warm" mode. It is intended only for keeping food at a safe temperature after it has finished cooking.



The timer allows you to program a specific cooking time up to 24 hours. By pressing "+" the time will increase by 30 minutes. By pressing "-" the time will decrease by 30 minutes. The time set will be displayed and counted down to zero.

Temperature control featuring three heat levels for perfect results.

### Getting Started

1. Plug in Slow Cooker (ensure ceramic pot is in Slow Cooker base).
2. Push "POWER" button.
3. Select Temperature.
4. If programming is desired use the "+" or "-" buttons select desired cooking time (using the timer is optional and not required for Slow Cooker operation).

5. Make sure lid is on ceramic pot.

## Slow Cooker Setting Guidelines

The multiple Slow Cooker settings allows the kind of cooking, or serving, that lets you prepare a variety of foods on different settings, so you can adapt your recipes to your changing schedule. In general, use lower settings for longer cook times. Try a higher setting when you start food preparation later in the day and want to serve the food that same evening.

**“High”** – Try using this setting when a shorter cooking time is desired or for recipes that are typically baked.

- Applesauce
- Beans and rice
- Broth-based soup
- Chicken/turkey pieces
- Cobbler/fruit dessert
  - Dumplings
  - Egg-based strata
  - Gingerbread
  - Hot beverages
  - Pudding/steamed cake
    - Roasted meats
    - Steamed potatoes
    - Wild rice casserole

**“Medium”** – Appropriate for most recipes when there is time for long, slow cooking. It’s an ideal setting for food started before going to work in the morning and served for dinner in the evening

- Baked potatoes
- Beef chuck roast
- Beef roast
- Beef rolls
- Beef short ribs
- Cheese
- Cheese or cream
- based soup

- Chicken or turkey
  - Casserole
  - Chicken wings
  - Chicken/turkey pieces
  - Cornish hens
  - Dressing/stuffing
  - Dried beans/lentils
  - Egg bake
  - Poached pears
  - Pork chops
    - Pork ribs
    - Potato casserole
    - Puddings
    - Rice pudding
    - Split pea soup
    - Stew
    - Stewed chicken
    - Wild rice casserole

**“Low”**– Good for slow cooking recipes or less tender cuts of meats that require longer cooking times to develop full flavor

- Baked egg based puddings
- Beef roast
- Beef rolls
- Beef short ribs
- Cheese or cream
- based soup
- Chicken wings
  - Chicken/turkey pieces
  - Dressing/stuffing
  - Dried beans/lentils
  - Hard squashes
  - Lamb shanks
  - Pork chops

- Pork ribs
  - Pork roast
  - Soups with less tender
  - cuts of meat
  - Split pea soup
  - Stew
  - Stewed chicken

## Slow Cooking Tips

Over the past few decades, as schedules have become more hectic and lifestyles more fast-paced, more and more people have turned to slow cookers to help them get a better handle on their time.

This KitchenAid® Slow Cooker offers refinements in control that help the cooker be a more useful tool and power to add responsiveness and peace of mind.

### Sure and Steady Cooking

A Slow Cooker is designed for you to put food into it, walk away from it without a worry, and return to a well-cooked meal. So it's important to let it do its job. That means you should always cook with the ceramic pot and glass lid in place, because removing the lid reduces the temperature inside the slow cooker and increases cooking time.

Except where a Slow Cooker recipe specifically directs you to remove the lid, do not remove or lift the lid until the minimum suggested recipe-cooking time has elapsed. If you want to view the food you're cooking, tap the glass lid to remove the condensation that has collected, and look through the lid.

### Start With Food at the Right Temperature

Common sense is a good guide to knowing the right temperature for food when you start cooking in a Slow Cooker. Foods typically stored in the refrigerator should be added at their refrigerated temperature. Frozen food, on the other hand, should be thawed. And if you need to sear meat or poultry, do that just before adding it to the Slow Cooker – do not partially cook meat or poultry and then refrigerate before using.

Avoid adding liquids colder than normal refrigerated temperatures. Adding nearfreezing liquids to a warm or hot pot may cause the pot to crack.

### A Slow Cooker is a Moist Environment

Slow Cookers use a food's own moisture to cook the food. With the lid kept on while cooking, very little moisture evaporates and natural juices from the food accumulate. For that reason, use less liquid when using your favorite traditional recipes for slow cooking.

## Enhancing Texture and Flavor

The amount of seasonings, types of ingredients, and when you add ingredients can improve the texture and flavor of your slow-cooked meals.

As a general rule for using your favorite recipes in the slow cooker, increase the amounts of herbs and seasonings to offset the effect of longer cooking times.

Add garnishes, fresh herbs, and quickcooking vegetables toward the end of the cooking cycle. For example, you can add peas, corn and freshly sliced squash in the last 10 to 20 minutes.

Also consider the differences between related ingredients when cooking for extended times. Dark meat poultry will retain moisture better than white meat in recipes cooked more than 7 to 9 hours. Whole-grain rice, such as brown or wild rice, retains its texture better than white rice when it's slow cooked. Over extended periods, white rice can overcook and become mushy.

When cooking soups and stews, leave a 2-inch (5 cm) space between the top of the ceramic pot and the food so the recipe can come to a simmer without spilling over.

Do not use frozen, uncooked meat in the slow cooker. Always thaw meats prior to slow cooking.

Some foods are not suited for extended cooking. Pasta, seafood, milk, cream or sour cream should be added 2 hours before serving.

If cooking a vegetable-type casserole, there will need to be a liquid in the recipe to prevent scorching on the sides of the ceramic pot.

## Cut Food to Proper Size

The size you cut food into can affect its taste and texture. To assure uniformity of cooking, cut vegetables of similar density, such as potatoes, carrots, and parsnips into similar-sized pieces. In general, dense vegetables should be slightly smaller than more tender vegetables.

Cutting meats into large pieces allows longer cooking times and avoids overcooking

## Care and Cleaning

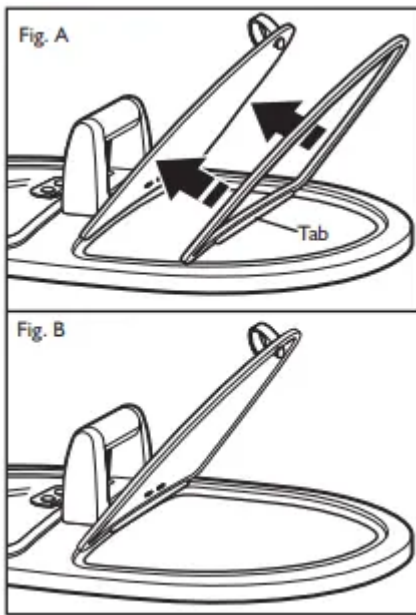
1. Check that the slow cooker is switched off and unplugged before cleaning.
2. Allow the slow cooker to cool completely before cleaning.
3. Wipe the metal base and cord with a clean damp cloth.
4. Wash the ceramic pot and glass lid in hot soapy water, then rinse and dry. The ceramic pot and glass lid can also be washed in the dishwasher.

**NOTE:** Do not immerse the metal base in water to clean any part of the slow cooker.

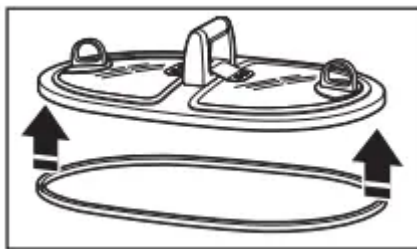
**NOTE:** Do not use abrasive cleaners or scouring pads.

**NOTE:** It is recommended that you remove the three seals from around the lid before washing the glass lid in the dishwasher. The seals are hand washable.

To replace the hinged lid seals, make sure that the tabbed edge is facing downward (see Fig. A), and slowly work the edges of the seal back onto the glass lid (see Fig. B).



To replace the seal around the edge of the full lid, slowly work the edges of the seal back onto the lid from one end to the other. This seal will fit tightly against both sides of the lip around the bottom of the lid, and will stretch to fit in place.



**NOTE:** When cooking very thick mixtures, such as polenta or many desserts, the ceramic pot may be lightly coated with no-stick cooking spray before cooking. This coating will help make cleanup easier after cooking

## Ceramic Pot Care

Here are a few simple tips to assure your slow cooker gives you years of service.

- This is a large-capacity slow cooker and it is recommended that you cook with at least 1 qt (1 L) of food in the ceramic pot.
- Do not store the ceramic pot in the refrigerator.
- If the ceramic pot has been inadvertently left in the refrigerator, do not immediately fill with hot or warm liquids. Wait until the pot is at room temperature.
- If assembling a recipe in advance of cooking, store ingredients in a covered, separate container.

- After each use, always follow the “Care and Cleaning“ instructions.
- For best results, the ceramic pot should be at least half-filled. If less than half filled, check for appropriate temperature 1 to 2 hours earlier than recipe states.

### **To clean white residue from the ceramic pot**

Small amounts of calcium in wash water may leave a white residue in the ceramic pot after it has been washed. To clean the residue, follow this procedure:

1. Pour a small amount of vinegar into the pot and dilute it with an equal amount of water.
2. Wipe the inside surfaces of the pot with a soft pad. Be sure to wipe the vinegar/water solution sufficiently over all the affected areas.
3. Empty the pot, rinse with water, and dry with a soft cloth or towel.

## **Troubleshooting**

### **If your slow cooker should fail to operate, check the following:**

- See if the slow cooker is plugged into a proper electrical outlet. If it is, unplug the slow cooker.
- Plug in slow cooker. Ceramic Pot Care
- If the slow cooker still does not work, check the household fuse or circuit breaker on the electrical circuit the slow cooker is connected to and make sure the circuit is closed.

### **If the problem cannot be corrected:**

- Return appliance to the nearest Authorized Service Facility for examination, repair, or adjustment.

#### **Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.