



8.5 QUART

SlowSmart Xpress
DIGITAL PROGRAMMABLE
SLOW COOKER

MODEL#DCP-860



FOR CUSTOMER SERVICE
QUESTIONS OR COMMENTS
PLEASE CALL
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**USER
MANUAL**

SAFETY PRECAUTIONS:

Disclaimer: Manual instructions should always be read and implemented prior to product use. Manufacturer/ importer advisory board are not reliable for inadequate use due to instruction manual negligence or failure to follow direction.

This product is intended for indoor household use only!

Children: Keep this device out of the reach of children or other disqualified persons, since the misuse of contents and packaging materials may result in hazard or death.

- Never immerse the electrical parts of this device in liquid, nor place under running water.
- Before connecting the appliance to the power supply, check that the power supply voltage and current rating corresponds with the power supply details shown on the appliance rating label.
- To avoid damaging the cord, do not squeeze, bend or chafe it on sharp edges. Keep it away from hot surfaces and open flames as well. Do not let the rotating blade touch the power cord.
- Avoid trip and fall accidents by placing the cord in a safe position.
- If an extension cord is used, its capacity needs to be suitable for the power consumed by the appliance.
- Do not operate the appliance with wet hands or while standing on a wet floor. Do not touch the power plug with wet hands.
- Keep the appliance away from any hot surfaces and open flames. Always operate the appliance on a level, stable, clean and dry surface. Protect the appliance against heat, dust, direct sunlight, moisture, dripping and splashing water.
- Regularly check the power plug and power cord for damage. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not pull the power plug out of the electrical outlet by the power cord and do not wrap the power cord around the appliance.
- Disconnect the power plug from the electrical outlet when not in use, before putting on or removing attachments and before cleaning.
- Use only attachments from the manufacturer provided with this appliance. Attachments or accessories not recommended by supplier may cause electric

shock, fire, or injury.

- If the appliance should overheat, stop using the appliance and disconnect from its electrical outlet.
 - Keep appliance away from hot plates, burners, and heated ovens.
 - Extreme caution should be used when moving the appliance containing hot food, water, or other hot liquids.
 - Do not use the appliance for anything other than the intended use.
 - Do not switch the cooker on while the ceramic pot is still empty.
 - Allow lid and slow cooker to cool before allowing it to touch water.
 - Never touch the outer enclosure of the slow cooker during its operation or before it cools. Use the handles or knobs. Do not touch hot surfaces. Use oven gloves or cloth when removing lid or handling contents.
 - Never cook directly in the base unit. Use the ceramic pot.
 - Do not use slow cooker or glass lid if it is cracked or chipped.
 - Do not switch on the appliance when it is upside down or on its side.
 - The ceramic pot and glass lid should be handled with care.
 - This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they are supervised.
 - Some countertop and table surfaces are not designed to withstand prolonged heat generated by certain appliances. It is strongly recommended by countertop manufacturers that a hot pad or trivet be placed under your appliance to prevent possible damage to the surface.
- NOTE:** A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a long cord. Longer power-supply cords or extension cords are available and may be used with caution. If you are using an extension cord, make sure
- 1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product
 - 2) the extension cord should be arranged so that it will not drape over the coun-

PRODUCT SPECS

terop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

POLARIZED PLUG

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet try reversing the plug. If it still does not fit, contact an electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product.



No.	Description	No.	Description
1.	Tempered glass lid	6.	Time program buttons
2.	Lid knob	7.	Power button
3.	Stoneware pot handles	8.	Base unit
4.	Time display	9.	Base handles
5.	Low/high/warm selector button	10.	Stoneware pot

USING YOUR DEVICE

Slow cookers cook at temperatures just around boiling. The programmable slow cooker can operate at the low setting all day or night if required. When cooking on a high setting, it is very much like a covered pot on the stove top. Foods will cook on high in about half the time required for low cooking. Additional liquid may

USING YOUR DEVICE

be required as foods do boil on high. To turn off the slow cooker, press the power button. Always unplug device from the electrical outlet when not in use.

BEFORE FIRST USE

1) Unpack the appliance carefully, remove all packaging materials and retain for future use.

Warning! Packaging materials are not toys. Children should not play with the packaging materials, as they pose a risk of swallowing and suffocation!

2) Check for the presence of all parts and for transport damage. In case of damages or incomplete delivery, please contact your dealer.

3) Clean the ceramic pot and glass lid using hot soapy water with a sponge or dish cloth. Rinse thoroughly and dry.

Warning! Do not immerse the slow cooker base in water.

4) It is necessary to operate the slow cooker before first use. Pour 4 cups of water into the pot and place it inside the base unit and cover with the glass lid.

5) Plug into a 120V AC outlet. Press the power button. The screen will illuminate and the numbers will blink until programmed.

6) Press the mode selector button to select the high program. Press the + button until 0:30 appears on the time display. The slow cooker will start to heat.

7) After 30 minutes the cooker will automatically shut off. Unplug the slow cooker and allow the unit to cool.

8) Wearing oven mitts, lift the stoneware pot by the handles carefully and remove it from the base unit, and pour out the water from the stoneware pot.

9) Rinse stoneware pot, dry thoroughly and return to inside the base unit.

Please note: The first 15 minutes of use may result in minimal smoke and smell. This is normal and harmless and comes from the protective substance applied to the heating elements during manufacturing.

APPLIANCE CARE

Like any ceramic, the stoneware pot may crack or break if not properly handled. To prevent damage, handle with care.

Warning: Failure to follow these instructions can cause breakage resulting in injury or property damage.

- Always use pot holders or oven mitts when handling hot stoneware
- Do not place hot stoneware pots on countertop. Use a trivet.
- Do not place stoneware pot on any range, top burner, under a broiler, micro-

wave, browning element or in a toaster oven.

- Do not strike utensils against the rim of stoneware pot to remove food.
- Do not use stoneware pot to popcorn, caramelize sugar or make candy.
- Do not use abrasive cleaners, scouring pads or any object that will scratch the cookware accessories.
- Do not use any stoneware pot or lid that is chipped, cracked or broken. Do not attempt to repair it on your own. Contact the manufacturer for help.
- Do not use stoneware pot for reheating foods or for food storage.
- Always place foods into the stoneware pot at room temperature; then place stoneware pot into the base unit and then turn it on. Do not heat the stoneware pot while it's empty.

FOOD OPERATION

- 1) Place the base on a dry, level, heat-resistant surface away from the edge of the surface. Do not use on the floor.
- 2) Place food into the ceramic pot, and place the pot on the base.
- 3) Cover with the glass lid. If you need to pre-cook or brown foods prior to slow cooking, this should be done in a pan. Do not try to brown or pre-cook food in the slow cooker.
- 4) Plug cord into a 120V AC outlet. Press the power button; the screen will illuminate and the numbers will start to blink until the unit is programmed.
- 5) Press the mode button until the desired low, high, or warm program is selected. Then cook according to the recipe.
- 6) Press the + or - buttons to select the cooking time. The slow cooker can be programmed in half hour increments. After 5 seconds, the slow cooker will begin to heat.

Note:

- Press the + or - buttons to adjust target cook time at any time while the slow cooker is cooking.
 - If the low or high mode is selected without entering a cooking time, the slow cooker will heat by default for a time of 8 hours in low setting and 4 hours on high.
 - Press the power button at any time to turn off the slow cooker.
- 7) The time on the display will begin to count down in minutes until 0:00 is shown. When cooking time is complete, the cooker will automatically shut off.
- Caution:** The base unit will get very warm during cooking. Use potholders or oven mitts while handling or moving the unit.
- 8) Using oven mitts, remove the glass lid by the knobs. Then remove the stoneware pot from the base unit. Serve contents.
 - 9) Press the power button to turn off the slow cooker.
 - 10) Unplug from the electrical outlet. Allow to cool completely before cleaning.

Note:

- Even when the slow cooker is turned off and unplugged, the slow cooker remains hot for some time after using. Set aside and allow to cool before cleaning or storing.

COOKING CHART

Use the following chart for cooking purposes.

Setting	Max Temperature	Time to Reach Max Temperature
Low	98°C / 208°F	8.5 hours
High	100°C / 212°F	5 hours
Warm	63°C / 145°F	6.5 hours

Keep warm function:

- Food can be kept warm in the slow cooker for up to 20 hours. However, after 4 hours food contents may start to become dry, or the flavor may be altered.
- Food cooked in other appliances can be transferred to the slow cooker to keep warm.

MANUFACTURER'S TIPS

- Slow cooking is a great way to prepare a nutritious hot meal with minimum preparation time.
- Less tender and cheaper cuts of meat are more ideal for slow cooking than more expensive cuts.
- Slow cooking retains moisture. If you wish to reduce moisture in the cooker, remove the lid after cooking and turn the control to high, and simmer for 30-45 minutes.
- The lid is not a sealed fit. Do not remove unnecessarily as the built up heat will escape. Each time you remove the lid, add an additional 10 minutes to the cooking time.
- When cooking soups, leave 5 cm of space between the top of the pot and the food surface to allow space to simmer.
- Most meat and vegetable recipes require 8-10 hours on low, 4-6 hours on high and 5-7 hours on medium.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk, and cream should be added towards the end of the cooking time. Many things can affect how quickly a recipe will cook: water and fat content, initial temperature of the food and the size of the food.
- Food cut into small pieces will cook faster. Use trial and error to fully optimize the potential of your slow cooker.
- Meat will not brown during the cooking process. Browning fatty meats will reduce the amount of fat and help preserve color while adding rich flavor. Heat a small amount of oil in a skillet and brown meats prior to putting into the stoneware pot.
- Whole herbs and spices flavor better in slow cooker than crushed or ground.

- When cooking in a slow cooker, liquids don't boil as much as they do in conventional cooking. Reduce the amount of liquid in any recipe not designed for a slow cooker. Exceptions to this rule include rice and soups. Liquids can always be added later if necessary. If there is too much liquid, program the cooker to high for 45 minutes. Check every 15 minutes and after about 30-45 minutes the liquid should be reduced.

- Vegetables such as carrots, potatoes, and turnips will require longer cooking time than meats. Be sure to place them on the bottom of the slow cooker and cover them in liquid.

Tips for Slow Cooking

- Trim excess fat from meat before cooking, since slow cooking does not allow fat to evaporate.
- Never leave uncooked food at room temperature in the slow cooker.
- Do not use the slow cooker to reheat food.
- Insert a meat thermometer into joints of roasts, hams, or whole chickens to ensure they are cooked to the desired temperature.
- Do not put the ceramic pot or glass lid in an oven, freezer, and microwave, or on a gas/electrical hob.
- Do not subject the ceramic pot to sudden changes in temperature. Adding cold water to a very hot pot could cause it to crack.
- Do not allow the pot to stand in water for a long time.
- There is an area on the base of the pot that has to remain unglazed for manufacturing purposes. This area is porous, therefore do not allow it to sit in water for long periods of time.
- Do not turn on the slow cooker while the ceramic pot is empty or not on the base.

Slow Cooker Cooking Chart

Food	Weight	LOW/Timer (hours)	HIGH/Timer (hours)
Beef roast	3 lbs.	3-4 hours	1.5 hours
Beef brisket	4-5 lbs.	8 hours	6 hours
Turkey breast	6-7 lbs.	6-7 hours	3-4 hours
Whole chicken	4-6 lbs.	6 hours	4 hours
Chicken pieces, bone-in	3-4 lbs.	4-5 hours	1.5 hours
Fully cooked ham	7.5 lbs.	4-5 hours	3 hours
Pork tenderloin	2-3 lbs.	2-3 hours	1.5-2 hours
Pork roast	4-5 lbs.	4-5 hours	2-2.5 hours
Pork chops	2-3 lbs.	5 hours	2-3 hours

Please note: The USDA recommends that meats such as beef and lamb be cooked to an internal temperature of 145°F. Pork should be cooked to an internal temperature of 160°F and poultry products should be cooked to an internal temperature of 170°F - 180°F to be sure any harmful bacteria has been killed. When reheating meat and poultry, they should also be cooked to an internal temperature of 165°F.

CLEANING AND CARE

Always make sure the slow cooker is turned off before cleaning.

- The ceramic insert can be cleaned in a dishwasher, or by hand. To remove any foods that have been cooked onto the bottom of the pot, simply soak overnight in soapy water and rinse the next day.
- Do not place hot or warm ceramic insert into cold water or it may result in cracking.
- The exterior should be wiped with a damp cloth and then dried. Do not use abrasive cleaners to clean any part of the slow cooker, as it will damage the surfaces.
- Do not use the stoneware pot to store food in refrigerator, and then reheat in the base unit. The cold may crack the pot.
- Do not use the stoneware pot or lid if it is cracked or chipped.

Warning: Never submerge the base unit or cord into water or other liquid, as this may damage the slow cooker.

STORAGE AND DISPOSAL

- Be sure all parts are clean and dry before storing.
- Store in a clean, dry place. Never store slow cooker while it is still hot or wet.
- To store, place pot inside the base unit and the lid over the pot. To protect the lid, it may be wrapped with a cloth and placed upside down over the pot.
- Keep the cord loosely coiled. Never wrap cord tightly around the appliance.

WARRANTY DETAILS

This product is guaranteed under the premise of a 1 year limited warranty period, applicable to the original purchaser and not transferable to a third party user.

Repair or replacement of defective parts are at the seller's discretion. In the event that repair isn't possible, the seller will replace the product/ part. If product repair/ replacement won't suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications, or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.