

## SERVICE INSTRUCTIONS

1. This Multi-Cooker has no user serviceable parts. Do NOT attempt to repair or adjust any electrical or mechanical functions on this Multi-Cooker. Doing so may cause injuries and void the warranty. Any servicing beyond that described in the CARE AND CLEANING section should be performed by an Authorized Service Representative only. See Warranty Section.
2. If you need to exchange the Multi-Cooker, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the Multi-Cooker more than 30 days after the date of purchase, please see the enclosed Warranty.
3. If you have any questions or comments regarding this Multi-Cooker's operation or believe any repair is necessary, please call our Consumer Service Department at 1-800-323-9519 or visit our website at [www.crockpot.com](http://www.crockpot.com).

## 1 YEAR LIMITED WARRANTY

Sunbeam Products, Inc. or if in Canada, Sunbeam Corporation (Canada) warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. Sunbeam, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Sunbeam dealers, service centers, or retail stores selling Sunbeam products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than Sunbeam or an authorized Sunbeam service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

### What are the limits on Sunbeam's Liability?

Sunbeam shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

Sunbeam disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

Sunbeam shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

### How To Obtain Warranty Service

#### In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

#### In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited located at 20B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write to Consumer Service Department.

**PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.**

To register your product, please visit us online at [www.crockpot.com](http://www.crockpot.com).

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P.N. 194715 Rev. A  
3-in-1 Multi-Cooker\_18EM2

**CROCK·POT**  
♦ THE ORIGINAL SLOW COOKER ♦

3-in-1 Multi-Cooker

## Owner's Manual

Read and Keep These Instructions

[www.crockpot.com](http://www.crockpot.com)

# IMPORTANT SAFEGUARDS

When using electrical appliances, 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 this product.
2. This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
5. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
6. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, turn any control to OFF, then unplug power cord from outlet. Do not disconnect by pulling on cord.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return appliance to the manufacturer (see warranty) for examination, repair or adjustment.

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8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors or for commercial purposes.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near wet surfaces, or heat sources such as 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. The heating base is subject to residual heat from cooking cycle. Do not touch heating base immediately after removing cooking bowl. Allow to cool before handling.
14. Use caution when opening the lid during or after a cooking cycle. Escaping steam can cause burns.
15. Do not use appliance for other than intended use. Misuse can cause injuries.
16. Intended for household countertop use only. Keep 6 inches (152 mm) clear from the wall and on all sides. Always use appliance on a dry, stable, level surface.
17. This appliance is not intended for deep frying foods. Do not use for deep frying.
18. The multi-cooker lid is made of tempered glass. Always inspect the lid for chips, cracks or any other damage. Do not use the glass lid if it is damaged, as it may shatter during use.
19. **CAUTION:** To protect against electrical shock and product damage, do not cook directly in the heating base. Cook only in the cooking bowl provided.

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20. **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.

## SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

### NORTH AMERICAN MODELS WITH POLARIZED PLUGS:



#### POLARIZED PLUG

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. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

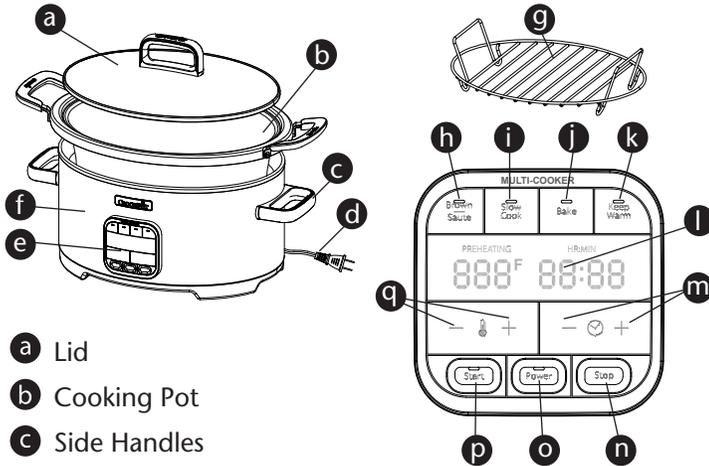
### POWER CORD INSTRUCTIONS:

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

### NOTICES:

1. 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 multi-cooker to prevent possible damage to the surface.
2. During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.
3. Please use caution when placing your cooking bowl on a ceramic or smooth glass cook top stove, countertop, table or other surface. Its bottom may scratch some surfaces if caution is not used. Always place heat resistant protective padding under the cooking bowl before setting on a table, countertop or other surface.

# CROCK-POT® 3-IN-1 MULTI-COOKER COMPONENTS



- a Lid
- b Cooking Pot
- c Side Handles
- d Power Cord
- e Control Panel
- f Heating Base
- g Baking Rack
- h Brown/Sauté
- i Slow Cook
- j Bake
- k Keep Warm
- l Display Screen
- m Time Adjust
- n Stop
- o Power
- p Start
- q Temperature Adjust

Replacement parts are available at [www.crockpot.com](http://www.crockpot.com).

# HOW TO USE YOUR CROCK-POT® 3-IN-1 MULTI-COOKER

## Unboxing:

Remove all packaging (including any located between the Cooking Pot and Heating Base) and wash the Glass Lid, Baking Rack and Cooking Pot in hot soapy water. Dry thoroughly.

Read and save the literature and be sure to read the service and warranty information.

Visit the Crock-Pot® website at [www.crockpot.com](http://www.crockpot.com) for additional information, hints, tips and recipes, or call 1-800-323-9519.

## Assembly:

- Place Cooking Pot into the Heating Base
- Insert Baking Rack into Cooking Pot (for Bake function only)
- Cover with Glass Lid

## Getting to Know Your Crock-Pot® 3-in-1 Multi-Cooker:

1. Plug in the appliance and press the **Power** button to turn it on.

**NOTE:** The appliance will not begin heating until a cooking function has been selected and the **Start** button has been pressed.

## HOW TO USE YOUR CROCK-POT® 3-IN-1 MULTI-COOKER (CONT.)

2. **Cooking functions** - press one of the following buttons to select your desired cooking function:
  - **Brown/Sauté**
  - **Slow Cook**
  - **Bake**
3. The **Temperature** and **Time** settings are indicated by thermometer and clock icons, respectively. They are used to set the temperature and cook time. Use the – and + buttons to adjust the temperature and cook time. The Display Screen will display HH:MM above the cook time when it is 1 hour or more. HH:MM will disappear when the cook time is 59 minutes or less.
4. The **Start** and **Stop** buttons start and stop a cooking function, respectively. To switch programs during cooking, press **Stop**. Select the new desired cooking function, then press **Start** and the appliance will begin preheating.
5. The **Keep Warm** function automatically activates at the end of a **Slow Cook** cycle. It can also be manually turned on.
6. There is a convenient Cord Wrap at the bottom of the Multi-Cooker to wrap around and store the Power Cord when not in use.

## HOW TO USE YOUR CROCK-POT® 3-IN-1 MULTI-COOKER (CONT.)

### Getting Started:

(NOTE: The Multi-Cooker beeps as each button is pressed.)

1. Plug in the Multi-Cooker and press the **Power** button to turn it on.
2. Select the desired cooking function. The options are:
  - **Brown/Sauté**
  - **Slow Cook**
  - **Bake**
3. Select the desired temperature and time using the **Temperature** and **Time** settings, respectively. Adjust using the – and + keys. (Please refer to the Cooking Guide chart on page 10 for temperature and time recommendations.)
4. Press the **Start** button. The word PREHEATING will flash on the Display Screen when using functions **Brown/Sauté** and **Bake** to indicate that the Multi-Cooker is preheating prior to starting the cooking cycle.
5. Once preheated, the PREHEATING light will turn off and the **Start** button light will begin to flash. Press the **Start** button to begin the cooking cycle. The timer on the Display Screen will begin counting down.
6. For the **Slow Cook** function only, after the cook time has completed, the Multi-Cooker will switch to **Keep Warm** mode and stay on for 4 hours or until the **Stop** button is pressed.

## HOW TO USE YOUR CROCK-POT® 3-IN-1 MULTI-COOKER (CONT.)

- To end a cooking function at any time, press the **Stop** button.
- The Multi-Cooker will stop heating after the **Stop** button has been pressed during cooking. However, in order to turn off all power to the appliance, press the **Power** button or unplug the appliance.  
**CAUTION:** The Cooking Pot and Heating Base will get very hot while using this Multi-Cooker. Always use pot holders or oven mitts when using this appliance. When lifting the Glass Lid, always tilt it away from you in order to avoid any steam that may escape from the Cooking Pot.
- If additional cook time is needed after the cooking cycle is complete, press desired cooking program. Set temperature and desired additional cook time. Press **Start** and the Multi-Cooker will continue cooking.

### How to Change a Cooking Function:

It's easy to switch programs during cooking.

Press the **Stop** button and then select the new desired cooking function. Select the new desired cook time and temperature. Press the **Start** button and the new cooking function will begin preheating.

### How to Brown/Sauté Without Setting a Cook Time:

When using the **Brown/Sauté** function, it is not necessary to select a cook time. You can use the function without a timer by setting up the temperature only and pressing **Start**. Press

## HOW TO USE YOUR CROCK-POT® 3-IN-1 MULTI-COOKER (CONT.)

**Start** again immediately after to begin the cooking cycle or allow the Multi-Cooker to preheat and then press the **Start** button again when the light begins to flash. The appliance will continue to heat until the **Stop** button is pressed to stop the cooking function.

### Cooking Guide:

Cooking Function	Default Temperature	Temperature Range	Cook Time Range
Brown/Sauté	HI	LO-HI	5 minutes - 1 ½ hours
Slow Cook	HI	LO-HI	30 minutes - 20 hours
Bake	350° F	150° F - 450° F	5 minutes - 4 hours

### Selecting a Cooking Function:

#### Brown/Sauté:

- Press the **Brown/Sauté** button. HI will appear on the Display Screen.
- To change the temperature to LO if desired, press the – button next to the thermometer icon. There are only two temperature settings when using the **Brown/Sauté** function: HI and LO.
- To select cook time, use the – and + buttons next to the clock icon. The available cook time ranges from 5 minutes to 1 ½ hours. If you do not wish to set a cook

## HOW TO USE YOUR CROCK-POT® 3-IN-1 MULTI-COOKER (CONT.)

- time, then select the temperature only.
4. Press the **Start** button. The word PREHEATING will flash on the Display Screen to indicate that the Multi-Cooker is preheating prior to starting the cooking cycle.
  5. Once preheated, the PREHEATING light will turn off and the **Start** button light will begin to flash. Press the **Start** button to begin the cooking cycle. The timer on the Display Screen will begin counting down.
  6. Add ingredients to the Cooking Pot, being careful to not overfill. When using the **Brown/Sauté** function, only add food to the Cooking Pot once the Multi-Cooker is done preheating.
  7. Cover ingredients with the Glass Lid, or leave the Glass Lid off and stir food as desired, using a silicone tongs or a wooden spoon.
  8. When cook time is complete, the Display Screen will display the word End. To stop cooking before the cook time is complete, press the **Stop** button at any time.
  9. If you are going to use another cooking function, then press the button for the next cooking function and then press the **Start** button. Otherwise, carefully remove the food from the Cooking Pot, unplug the appliance and wait for it to cool down before cleaning.

**CAUTION:** The Cooking Pot will get very hot while using any of the cooking functions. Always use oven mitts or pot-holders when handling the Cooking Pot after using any of the cooking functions.

## HOW TO USE YOUR CROCK-POT® 3-IN-1 MULTI-COOKER (CONT.)

### Tips for Browning and Sautéing:

1. There is no need to use your stovetop to brown or sauté foods prior to slow cooking and/or baking. Just use the **Brown/Sauté** function on your Crock-Pot® 3-in-1 Multi-Cooker prior to using the **Slow Cook** and **Bake** functions.
2. Because the Cooking Pot is nonstick, adding oils or fats when browning or sautéing is not necessary. If desired, add a small amount.

### Slow Cook:

1. Place ingredients into the Cooking Pot. To avoid under-cooking or over-cooking fill Cooking Pot ½ to ¾ full. **(In order to avoid spill-over, do not fill over 3/4 full)**
2. Cover with Glass Lid.
3. Select **Slow Cook**.
4. Choose LO or HI temperature using the – and + buttons next to the thermometer icon. (Refer to Slow Cooking Temperature Chart on page 13 or follow recipe directions.)
5. Press the – and + buttons next to the clock icon to select the desired cook time.
6. Press the **Start** button to begin cooking.  
**NOTE:** If the **Brown/Sauté** function was used before slow cooking, remember the Multi-Cooker will be hot.
7. When cook time is complete, the Multi-Cooker will automatically switch to **Keep Warm** and remain on for 4 hours or until the **Stop** button is pressed.

## HOW TO USE YOUR CROCK-POT® 3-IN-1 MULTI-COOKER (CONT.)

8. To manually turn the appliance off at any time, press the **Power** button.

### Slow Cooking Temperature Chart

Slow cooking is the perfect way to cook foods that require long, slow simmering, such as less expensive cuts of meat, soups, stews, stock and dried beans.

Once the selected cook time is complete, the Multi-Cooker will automatically switch to **Keep Warm** and remain on for 4 hours or until the **Stop** button is pressed.

Temperature	Suggestions	Recipes Ideas
HI	Use this setting when time is limited	Ideal for sauces, chili, potato dishes, cheese dishes, chicken wings and meatballs in sauce
LO	Use this setting for recipes that will cook all day. Perfect for less tender cuts of meats	Ideal for less tender cuts of meat, braised meats, dried beans, soups and stews

### Tips for Slow Cooking:

1. Browning meats prior to slow cooking seals in juices and flavor and gives the outside of the meat a more desirable texture. This step can be completed using the **Brown/Sauté** function prior to using the **Slow Cook** function.
2. Ground meat should always be browned before slow cooking.

## HOW TO USE YOUR CROCK-POT® 3-IN-1 MULTI-COOKER (CONT.)

3. Make sure the Cooking Pot is filled no less than ½ full and no more than ¾ full.
4. Meats cooked on the bone take longer to cook than boneless meats.
5. Beef will take longer to cook than chicken and pork because of the connective tissue in the beef.
6. Ingredients such as fish, dairy products and fresh herbs are best added towards the end of slow cooking.
7. When using pasta in a recipe, only cook the pasta for half of the suggested cooking time on the pasta package before adding it to the Cooking Pot.
8. Cook time can only be selected in 30-minute increments when using the **Slow Cook** function, and it ranges from 30 minutes to 20 hours cook time.

### Bake:

1. If using the Baking Rack, place it in the Cooking Pot.
2. Cover the Cooking Pot with the Glass Lid. (This will help to retain heat while pre-heating.)
3. Press the **Bake** button.
4. The default baking temperature is 350° F. To adjust the temperature, use the – and + buttons next to the thermometer icon.
5. Press the – and + buttons next to the clock icon to set the cook time.
6. Press the **Start** button twice to begin the cooking cycle immediately or press it once to allow the Multi-Cooker to preheat. If the **Start** button is pressed only once,

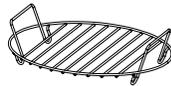
## HOW TO USE YOUR CROCK-POT® 3-IN-1 MULTI-COOKER (CONT.)

the word PREHEATING will flash on the Display Screen to indicate that the Multi-Cooker is preheating prior to starting the cooking cycle.

7. Once preheated, the PREHEATING light will turn off and the **Start** button light will begin to flash. Press the **Start** button to begin the cooking cycle. The timer on the Display Screen will begin counting down.
8. Lift the Glass Lid and add your ingredients to the Cooking Pot, using oven mitts to protect your hands. Foods can be baked directly in the Cooking Pot or roasted on top of the Baking Rack, if desired.
9. When cook time is complete, the Display Screen will display the word End. To stop cooking before the cook time is complete, press the **Stop** button at any time.
10. Carefully remove the food from the Cooking Pot using oven mitts to protect your hands.
11. Unplug the appliance and wait for it to cool down before cleaning.

### Baking Tips:

1. Baking with a triple layer of paper towels just under the Glass Lid helps to absorb excess moisture.
2. When using pasta in a recipe, only cook the pasta for half of the suggested cooking time on the pasta package before adding it to the Cooking Pot.



## HOW TO USE YOUR CROCK-POT® 3-IN-1 MULTI-COOKER (CONT.)

### Tips for Roasting Meat Using the Bake Function:

1. Meats, poultry and vegetables can be roasted in the Crock-Pot® 3-in-1 Multi-Cooker using the **Bake** function.
2. Because the heat is well contained, the meats will roast quickly using the **Bake** function in the Multi-Cooker.
3. If roasting vegetables, place them on the bottom of the Baking Rack before adding the meat on top of the vegetables.
4. Adding dried herbs and spices to meats while roasting adds flavor and color. Add them after browning the meat.

### Tips for Roasting Poultry Using the Bake Function:

1. If a browner skin is desired, start the baking cycle with the breast side down for the first 30 minutes; then turn breast side up.
2. For enhanced flavor, brush the skin with melted butter and season generously with a mixture of dry herbs and spices, such as rosemary, thyme, paprika and garlic and lemon seasoning.
3. If not using stuffing, fill the cavity of the chicken or game hens with quartered onion, 2 to 3 cloves of garlic and several hearts of celery stalks.
4. Quartered lemons and oranges with a 1-inch piece of fresh ginger can be used for a light citrus, ginger flavoring.

# HOW TO USE YOUR CROCK-POT® 3-IN-1 MULTI-COOKER (CONT.)

## More Tips & Tricks:

1. To avoid over-cooking or under-cooking, always fill the Cooking Pot  $\frac{1}{2}$  to  $\frac{3}{4}$  when slow cooking and refer to recommended cook time.
2. To avoid spillover, do not fill Cooking Pot more than  $\frac{3}{4}$  full.
3. The **Keep Warm** setting will stay on for 4 hours or until the **Stop** button is pressed and the Multi-Cooker is unplugged.
4. Do not leave Multi-Cooker plugged in when not in use.
5. Make sure appliance is kept away from cabinets and walls when in use.
6. Make sure the Glass Lid is placed correctly over the Cooking Pot to retain heat.
7. The Baking Rack is designed to be used in this appliance. It should not damage the surface of the Cooking Pot.
8. When removing the Glass Lid, use a pot holder to grasp the lid handle and lift away from your body to allow steam to escape.
9. Always place a trivet or pot holder under the Cooking Pot if it is removed from the Heating Base.
10. Lifting the Glass Lid while cooking allows much of the heat to escape; it increases the cooking time by about 15 minutes.

# HOW TO USE YOUR CROCK-POT® 3-IN-1 MULTI-COOKER (CONT.)

## Troubleshooting:

Subject	Question	Solution
Power	My Multi-Cooker will not turn on.	Make sure outlet is functioning.
		Check that the Multi-Cooker is plugged in.
		Call Customer Service at 1-800-323-9519.
Doneness of food	My food was undercooked.	Make sure you selected the proper cooking function.
		Make sure the Glass Lid is properly placed and not removed during cooking.
		Be sure to fully preheat the Multi-Cooker before using the <b>Brown/Sauté</b> or <b>Bake</b> setting.
		Check the recipe to see that the proper temperature and time selection were made.
		Be sure the power was not interrupted.
		Make sure the Cooking Pot was not filled over $\frac{3}{4}$ full.

# HOW TO USE YOUR CROCK-POT® 3-IN-1 MULTI-COOKER (CONT.)

## Troubleshooting (cont.):

Doneness of food	My food was overcooked.	Make sure the Cooking Pot was at least ½ full.
		Check that the proper temperature and time were selected.
		Move to “Baking Tips” section found on page 15.
Cooking	Why should I brown the meat before slow cooking?	This enhances the flavors and seals in juice. It also makes the outside texture of the meat more crispy and delicious.
	Why does the Baking Rack have two positions?	To add versatility. The higher rack position is ideal when more water is required.

# HOW TO USE YOUR CROCK-POT® 3-IN-1 MULTI-COOKER (CONT.)

## Troubleshooting (cont.):

Cleaning	How do I clean the Heating Base?	Wipe with hot soapy water and pat dry. Do not immerse in any liquid.
	Are the Cooking Pot, Baking Rack and Glass Lid dishwasher safe?	Yes but hand washing is recommended for the Cooking Pot.
	Food is sticking.	Although the Cooking Pot has a non-stick coating, if it is not cleaned after each use, then food can burn onto the bottom. Fill with hot soapy water, allow to soak, and use a non-abrasive cleaner and a nylon scrubbing pad to remove residue.
Notification Codes	Why does the display show E1 or E2?	The Multi-Cooker will stop the cooking cycle. Unplug Multi-Cooker and contact customer service center at 1-800-323-9519.

## CARE & CLEANING

1. After using, unplug the Multi-Cooker and allow to fully cool before cleaning.
2. Never immerse the Heating Base in water or any other liquid.
3. To clean the Heating Base, use a damp cloth and pat dry.
4. Wash Cooking Pot, Baking Rack, and Glass Lid in hot soapy water. Rinse and dry with soft cloth.
5. Although the Cooking Pot is dishwasher safe, we recommend hand washing to preserve the non-stick coating.
6. The Baking Rack and Glass Lid are dishwasher safe.
7. If white spots form on surface of Cooking Pot, then soak it in a solution of vinegar or lemon juice and warm water for 30 minutes. Rinse and dry.
8. If food sticks or burns to the surface of the Cooking Pot, then fill it with hot soapy water and let it soak before cleaning. Use a rubber or nylon spatula to remove stubborn residue. If scouring is necessary, use a non-abrasive cleaner and a nylon scouring pad or brush.
9. This appliance has no user-serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorized Service Representative only. See Warranty Section.

## NOTES