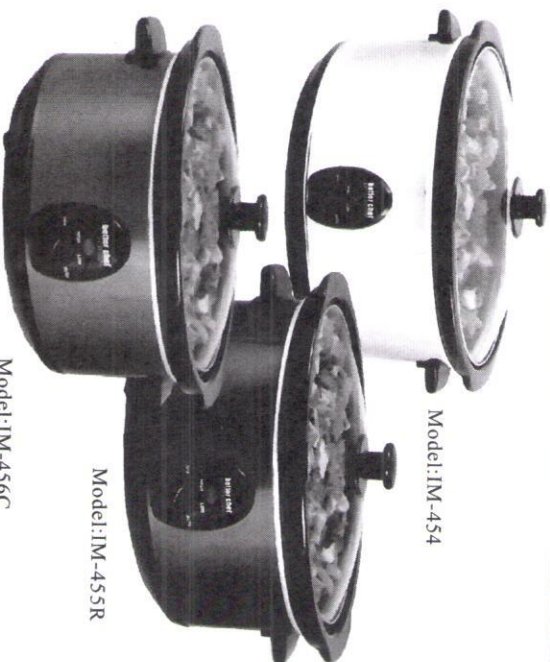




better chef®
BETTER RESULTS



Model:IM-454

Model:IM-455R

Model:IM-456C

**3.5-LITER (3.7-QUART) SLOW COOKER
WITH REMOVABLE STONEWARE**

COCOTE MUIEUSE DE 3,5 LITRES (3,7 PINTES) AVEC PLAT EN CÉRAMIQUE AMOVIBLE
OLLA PARA COCCIÓN LENTO DE 3,5 LITROS (3,7 CUARTOS)
CON CERÁMICA COMPACTA REMOVIBLE

MODEL NO. IM-454, IM-455R AND IM-456C

READ AND SAVE THIS USE AND CARE BOOK
CONSERVER CE GUIDE D'ENTRETIEN ET D'UTILISATION
POR FAVOR LEA ESTE INSTRUCTIVO ANTES DE USAR EL PRODUCTO

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SAFETY PRECAUTIONS

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:

- Read all instructions.
- Do not touch hot surfaces. Use potholders when removing cover or handling hot containers.
- To protect against electrical shock, do not immerse cord, plug or base unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use. Allow to cool before cleaning.
- Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
- Do not use appliance for other than intended use.
- Lift and open cover carefully to avoid scalding, and allow water to drip into unit.
- To disconnect, turn control to Off, then remove plug from wall outlet.
- Bowl containers are designed for use with this appliance only. They must never be used on a range top. Do not set a hot container on a wet or cold surface. Avoid sudden temperature changes such as adding refrigerated foods into a heated Bowl.
- Do not use a cracked container.
- Plug into a standard AC electrical outlet. Do not use any other electrical outlet.

SAVE THESE INSTRUCTIONS FOR HOUSE-HOLD USE ONLY

WARNING

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug fits in a polarized outlet only one way. If the plug does not fit into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

ELECTRICAL CORD

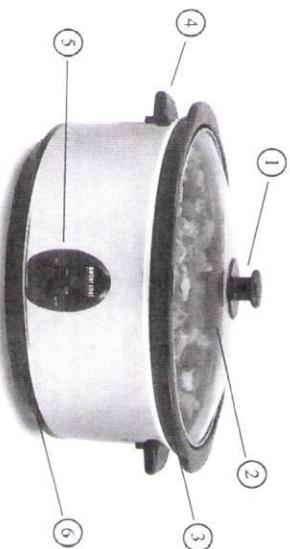
The cord of this appliance was selected to reduce the possibility of tangling in or tripping over a longer cord. If more length is needed, use an extension cord rated no less than 15 amperes. When using an extension cord, do not let it drape over the working area or dangle where someone could accidentally trip over it. Handle cord carefully for longer life; avoid jerking or straining it at outlet and appliance connections.

PARTS

1. Knob
2. Glass Lid
3. Stoneware crock
4. Handles
5. Control Dial (Off/High/Low/Auto)
6. Base

BEFORE FIRST USE

1. Carefully unpack the Slow Cooker.
2. Wash the Stoneware Bowl and Glass Lid in warm, soapy water. Rinse well and dry thoroughly. You may notice small "pits" or "dings" in the stoneware surface. These are not defects but a natural part of the stoneware and are normal.
3. Wipe the interior and exterior surfaces of the Base with a soft, moist cloth to remove dust that may have collected during packing. Never immerse the base or cord in water or any other liquid.



USING THE STONEWARE BOWL & LID

IMPORTANT: All glass and ceramic materials are **BRISABLE**. Always handle the Stoneware Bowl and Lid carefully. Avoid hitting them against hard surfaces. Accidental breakage from impact is not covered by the warranty. For maximum benefit from the Stoneware Bowl and Lid, follow these tips:

- To avoid damage to the interior of the Stoneware Bowl, always use utensils made of plastic, rubber, or wood. **DO NOT** use metal utensils, as they may leave gray marks or may scratch the cookware.
- Do not touch the sides of the Slow Cooker Base while food is cooking. Always use pot-holders or oven mitts when removing the Lid or the Stoneware Bowl from the Base.
- Do not pour cold water into a hot Stoneware Bowl. **NEVER** heat the Stoneware Bowl when it is empty.
- Keep the Lid away from a broiler, microwave, broiling element, toaster oven, crock, hot stovetop burners, open heat vents, or any other direct heat source. **DO NOT** PLACE A HOT LID on cold or wet surfaces, as this may cause it to crack or shatter.
- After cooking: To avoid burns from escaping steam, tilt the Lid away from your hands and face when removing it.
- Do not set the Stoneware Bowl directly onto a countertop or table; use a trivet or hot pad.
- Do not pour cold water into a hot Stoneware Bowl. **NEVER** heat the Stoneware Bowl when it is empty.
- Keep the Lid away from a broiler, microwave, broiling element, toaster oven, crock, hot stovetop burners, open heat vents, or any other direct heat source. **DO NOT** PLACE A HOT LID on cold or wet surfaces, as this may cause it to crack or shatter.

- If the Lid cracks, do not use it. Discard it and get a replacement. A damaged lid may break without warning.

HOW TO USE

- Follow the recommended procedures in this book. Times listed in each recipe are approximate and should serve only as guidelines.
1. Follow the recipe by filling the Bowl with food and ingredients. Place the Bowl into the Base, cover it with the Lid, and plug the unit in.
 2. Turn the Control Dial to Auto or High and note the time the Cooker started.
 3. Be sure to turn the Control Dial to Off after cooking.

CLEANING & STORAGE

1. Unplug the unit and allow it to cool before cleaning.
2. Wash the Stoneware Bowl and Lid in warm, soapy water. Rinse and dry. If food sticks to the surface, fill the Bowl with warm, soapy water and let it soak before cleaning. Do not submerge the Stoneware Bowl or let it sit in standing water as it may absorb water through the unglazed bottom. Absorbed water can lead to uneven temperatures when heated and potential cracking.
3. If scouring is necessary, use a nylon pad or brush with liquid detergent or non-abrasive cleanser. The Lid and Bowl are dishwasher safe.
4. Wipe the Base with a soft, damp cloth or sponge. NEVER IMMEDIATELY RINSE THE BASE IN WATER.
5. Be sure all parts are clean and dry before storing. Store in a dry place. Use the cord wrap at the bottom of the Base to store the cord.

TIPS

1. For best results, always use the Cooker at least 1/2 full. But don't overfill more than 3/4 (12 cups (2 qt.) total), or about 2

- inches (5 cm) from the top rim.
2. Never store foods in the Stoneware Bowl in the refrigerator overnight. It will take too long to heat the Bowl up before the food starts cooking.
3. When cooking on Hi, remove the Lid occasionally and stir ingredients for more even cooking. Use Hi for shorter cooking times, and when you plan to be at home.
4. Use the Auto setting for longer cooking times (7-8 hours), and when you won't be home. On this setting, the Slow Cooker starts out at a high temperature and then automatically reduces to a lower temperature after about 2 hours.
5. Longer cooking times may evaporate some of the liquid and may make some foods taste dry (like a pot roast allowed to cook more than 8 hours). Check and stir so food doesn't stick/burn onto the bottom of the Bowl.
6. Soups are great in a Slow Cooker — they can simmer, blend flavors, and tenderize dried beans and meats. You may have to add liquid (broth, milk, water) to thin soup or stew prior to serving.
7. To keep foods warm after cooking, turn the Control Dial to the Keep Warm setting. To avoid drying out foods, do not keep foods on this setting for more than 2 hours. Do not reheat food in the slow cooker.
8. The Lid on the Stoneware Bowl does not have a tight fit. You may see some splattering and condensation on the Lid.

RECIPE TIPS

- The recipes included here have been designed to work in this 4-quart/3.8L slow cooker. Use them as a reference to adapt your own favorite soup, stew, and chili recipes. When adapting recipes, be sure to add enough liquid to keep foods moist.
1. You can cook roasts and hams up to 4 pounds (1.816 kg) in this Slow Cooker. Foods cut into smaller pieces will cook faster than whole roasts.

RECIPES

BRISKET

2. Do NOT cook whole poultry in this Cooker.
3. Use tough cuts of meat for slow cooking; they're less expensive, need longer cooking time, and have more moisture than tender cuts.
4. Skim off fat before serving sauces. To thicken sauce, transfer it to a saucepan and heat on a range top. Mix 1-2 tablespoons (15-30 ml) of all-purpose flour with a little water, then add it to the sauce. Stir until the sauce thickens.

RECIPES

BRISKET

2. Potatoes, peeled and cut into 1/2-inch slices.
2. tablespoons vegetable oil
1. (2.5 to 3 lbs) first-cut or flat-cut brisket
1. large onion, peeled and cut into 1/2-inch slices
2. garlic cloves, peeled and minced
1. (6-ounce) can beer
- 1/4 cup low-sodium beef broth
2. celery stalks, cut into 1/2-inch slices
- 1/4 cup tomato paste
1. (7-ounce) can stewed tomatoes
1. bay leaf
- 1/4 cup packed brown sugar
2. tablespoon Dijon mustard
- 1/2 cup red wine vinegar
2. tablespoon regular molasses
2. tablespoon soy sauce
- 1/2 teaspoon paprika

Salt and freshly ground black pepper to taste

COOKING TIME: 8 hours on Low or 5 to 6 hours on High

SLOW COOKER SIZE: 3.5 quart

PREPARATION:

Lay the potatoes across the bottom of the insert of the slow cooker. Heat 1 tablespoon of the oil in a large sauce pan over medium-high heat. Brown the brisket well on all sides. Place the browned meat in the slow cooker insert. Add more oil, if needed, and sauté the onions until soft, about 4 minutes. Add the garlic and cook 2 minutes more. Scrape the vegetables into the insert.

Pour the beer and broth into the same pan and bring to a boil, scraping up the meat bits in the pan with a wooden spoon. Pour over the meat. Add the celery, tomato paste, stewed tomatoes, bay leaves, brown sugar, mustard, vinegar, molasses, soy sauce, and paprika to the insert. Cover and cook for 8 hours on LOW or 5 to 6 hours on HIGH, or until the meat is fork-tender.

Remove the meat to a cutting board and slice it thinly against the grain. Skim any fat from the cooking liquid, discard the bay leaves, taste for seasoning, and add salt and pepper. Transfer the meat and potatoes to a serving platter or serve them on individual plates. Spoon the cooking liquid on top or on the side.

PROVENCAL CHICKEN STEW

7. tablespoon all-purpose flour
- 1/2 teaspoon salt
- 1/2 chicken, cut into serving pieces
2. tablespoon olive oil
- 1/2 yellow onion, chopped
- 1/2 clove garlic, minced
- 1/2 cup dry white wine
1. (7-ounce) can crushed tomatoes
2. tablespoon fresh parsley, for garnish
2. tablespoon fresh basil, minced
- 1/2 cup black olives

