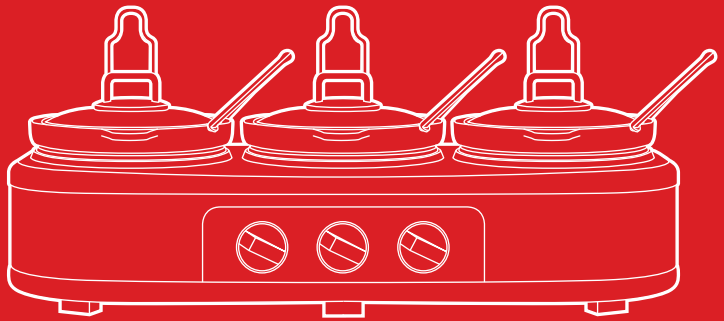




bestchoiceproducts



INSTRUCTION MANUAL

3-Station Slow Cooker



bestchoiceproducts

Thank you for choosing us! Since 2002, Best Choice Products has been bringing customers high-quality products at the absolute lowest price. With everything ranging from instruments and toys to furniture and outdoor, we've got your everyday living essentials covered. We're centered around a customer-first philosophy - with free shipping, exceptional customer service, and a catalog sourced with you in mind.

! NOTICE

Please retain these instructions for future reference.

- This appliance is not a toy.
- Do not allow children to operate this appliance. Keep appliance out of reach of children.
- This item is intended for indoor, household use only.
- Place appliance on a stable and level surface.
- Unplug appliance and allow it to cool when not in use and before assembly, disassembly, or cleaning.
- Ensure that your voltage is consistent with specifications.
- 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 or instruction concerning use of the appliance by a person responsible for their safety.
- If any parts are missing, broken, damaged, or worn, stop using this product until repairs are made and/or factory replacement parts are installed.
- Do not use this item in a way inconsistent with the manufacturer's instructions as this could void the product warranty.

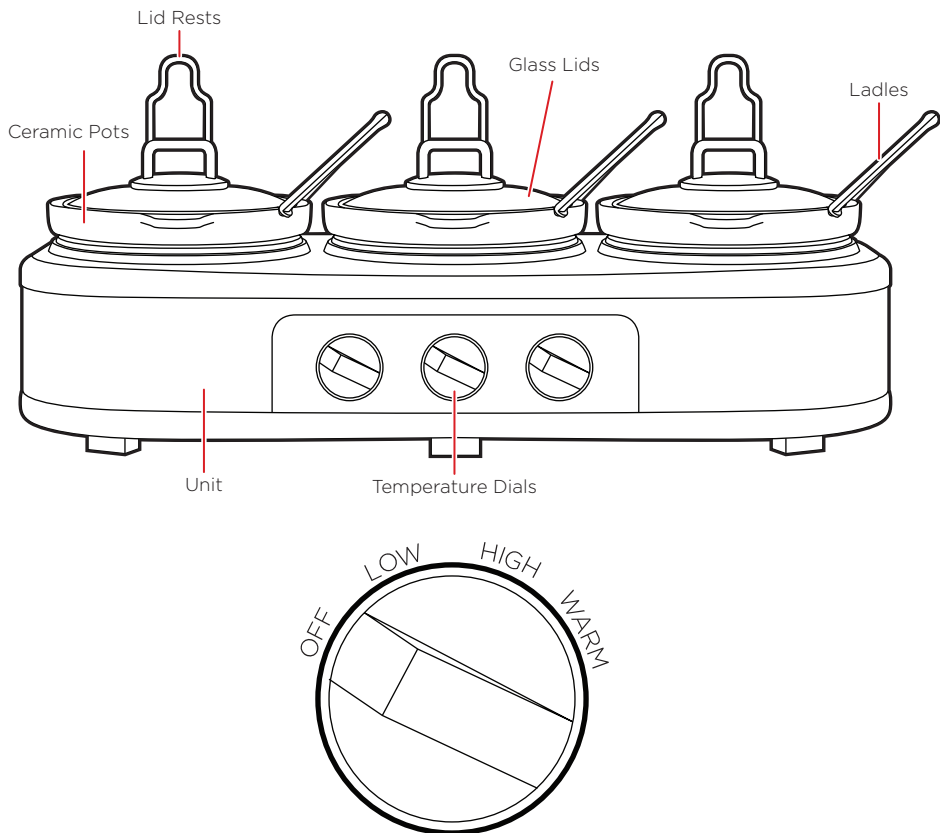
WARNING

- Keep appliance away from direct sunlight and other sources of heat (stove, heater, etc.). Do not place in a heated oven.
- Do not run power cord over sharp edges/corners or a hot surface.
- Do not immerse the appliance or cord in water or any other liquid.
- Do not spill water on the electrical components or connectors.
- Do not unplug the appliance by pulling on the power cord. Always grasp the plug firmly and pull straight out from the outlet.
- This appliance has a polarized plug (one blade wider than the other), so the plug must be oriented correctly to fit into the plug.
- If using an extension cord, make sure the electrical rating of the cord can accommodate the electrical rating of the appliance.
- Do not use if the plug or any components are damaged.
- Do not use any accessory or fitting other than original accessories and fittings.
- Do not use this appliance with an external switching device or timer.

SPECIFICATIONS

Voltage	120 Volts, 60 Hz
Power	300 watts
Pot Capacity	1.5 quarts

DIAGRAM



SETTING UP THE APPLIANCE

1. Remove all packaging and accessories.
2. Wipe down surface of the appliance with a soft cloth and warm water.
3. Place appliance on a stable and level surface.
4. Arrange appliance so it is at least 8 inches away from other kitchen appliances and the wall.
5. Make sure all the temperature dials are turned off.

USAGE TIPS

- Do not touch the hot surfaces; only use the handles or knobs.
- Always use hot pads or potholders when using this appliance.
- Never place anything other than what is intended to be cooked in the ceramic pots.
- Take extreme care when moving the appliance with hot food.
- Take extreme care when taking off or putting on glass lids when appliance is on.
- Do not use metal utensils as they may scratch or damage the pots.
- Turn appliance off, unplug, and clean appliance after every use.

OPERATING INSTRUCTIONS

1. Plug the power cord into a wall outlet. Prepare the raw ingredients.
2. Cook food in the pots of the slow cooker. Cooking time and temperature depends on the recipe.
 - Note: Wear oven mitts or use a pot holder to handle pots.
3. Remove food from the pots with plastic or wood cooking utensils.
4. Keep food warm by setting the temperature dial to LOW or WARM.
5. Turn temperature dial to OFF and unplug the appliance.

CLEANING

- Turn all temperature dials to OFF and unplug the appliance before cleaning or storage. Allow unit to cool completely.
- Clean lids, lid rests, and pots with a soft cloth, warm water, and mild detergent.
- Clean the exterior of the appliance with a soft cloth and warm water.
- Do not clean with steel wool, abrasive detergents, or corrosive liquids like gasoline or acetone.



Make the most out of your slow cooker with these delicious recipes



POT ROAST



INGREDIENTS

1 can condensed cream of mushroom soup

½ oz. dry onion soup mix

¾ cup water

2 pounds pot roast

Cracked pepper, to taste

DIRECTIONS

1 In ceramic slow cooker pot, combine cream of mushroom soup, dry onion soup mix and water.

2 Place pot roast in ceramic slow cooker pot and stir until well coated with soup mixture. Season with pepper.

3 Cook on High setting for 3 to 4 hours or on Low setting for 8 to 9 hours.



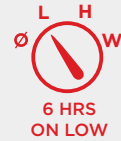
BARBECUE CHICKEN

INGREDIENTS

2 boneless skinless chicken breasts	1 tablespoon soy sauce
1 ½ cups tomato ketchup	1 tablespoon cider vinegar
3 tablespoons brown sugar	1 teaspoon ground hot red pepper flakes, or to taste
1 tablespoon Worcestershire sauce	2 garlic cloves, minced (or ½ tsp garlic powder)

DIRECTIONS

- 1 Combine all ingredients except chicken breasts in ceramic slow cooker pot.
- 2 Add the chicken, coating it well with the sauce.
- 3 Cook on High 3-4 hours, or until chicken is fully cooked.
- 4 Shred the chicken and mix with sauce so all pieces are coated.
- 5 Serve on buns.



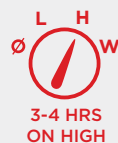
BEEF STEW

INGREDIENTS

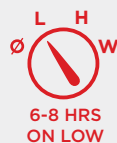
¼ cup all-purpose flour	1 ½ cups potatoes, peeled and diced, cut into 1 inch pieces
½ teaspoon kosher salt	¾ cup carrot, diced
12 teaspoon ground black pepper	1 ½ cups beef broth
1 teaspoon onion powder	½ teaspoon Worcestershire sauce
½ teaspoon garlic powder	1 bay leaf
1 pound beef stew meat, cut into 1 inch chunks	

DIRECTIONS

- 1 Mix first five ingredients together in a large plastic bag.
- 2 Add beef stew chunks, coating well.
- 3 Place coated meat into ceramic slow cooker pot.
- 4 Top meat with potatoes and carrots.
- 5 Mix together beef broth and Worcestershire sauce and pour over potatoes.
- 6 Top with bay leaf, and cover. Cook on Low for 6 hours.
- 7 After cooked, remove bay leaf and stir to combine meat and veggies.



OR



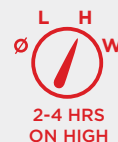
BEAN SOUP

INGREDIENTS

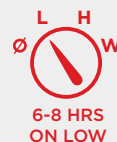
- ¾ cup dried great northern beans, soaked overnight and drained
- 2 cups water
- ¼ cup chopped ham.
- 2 tablespoon chopped celery leaves
- ½ cup onion chopped
- 1 small bay leaf
- Salt and pepper, to taste

DIRECTIONS

- 1 Wash the beans and soak overnight in cold water.
- 2 Drain the beans and pour into ceramic slow cooker pot.
- 3 Add remaining ingredients. Stir.
- 4 Cover and cook on Low setting for 6 to 8 hours, or on High setting for 3 to 4 hours.



OR



POLISH SAUSAGE & CABBAGE SOUP

INGREDIENTS

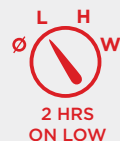
- ½ head of cabbage, coarsely chopped
- 1 small potato, peeled and diced
- 1 teaspoon salt
- ½ teaspoon caraway seed
- 1 large onion, sliced
- 1 ½ pounds polish sausage, sliced
- 14 oz. chicken broth

DIRECTIONS

- 1 Place chopped cabbage in ceramic slow cooker pot.
- 2 Toss with diced potato, salt and caraway seed.
- 3 Add sliced onion and polish sausage.
- 4 Pour chicken broth over ingredients and stir gently.
- 5 Cover and cook on Low setting for 6 to 8 hours or on High setting for 2 to 4 hours.



ARTICHOKE DIP



INGREDIENTS

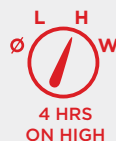
- | | |
|---|---------------------------------|
| 8 oz. Mozzarella cheese, shredded | 1 garlic clove, minced |
| ½ cup parmesan cheese, shredded | 2 teaspoons white onion, minced |
| ½ cup mayonnaise | Parsley, for garnish |
| ½ cup (4 oz.) frozen artichoke hearts, thawed and chopped | |

DIRECTIONS

- 1 Combine all of the ingredients in ceramic slow cooker pot.
- 2 Cover the pot and cook on Low setting for 2 hours or until cheeses have melted and dish is very warm.
- 3 Stir and serve with parsley sprinkled on top, if desired.
- 4 Serve with toasted French bread, pita chips, assorted crackers or over pasta.



PINTO BEANS



INGREDIENTS

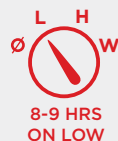
- | | |
|-------------------------|---------------------------------------|
| 1 pound dry pinto beans | ½ teaspoon dried oregano |
| 4 cups water | 1 teaspoon garlic powder |
| 1 small onion, chopped | 1 teaspoon salt (or to taste) |
| 1 teaspoon chili powder | 1 teaspoon black pepper (or to taste) |

DIRECTIONS

- 1 Wash the beans and soak overnight in cold water. Drain the beans and pour into ceramic slow cooker pot.
- 2 Add water, onion and seasonings. Stir.
- 3 Cover the pot and cook on High setting until beans are tender (about 4 hours).



OATMEAL



INGREDIENTS

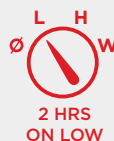
- 1 cup steel cut oats
- 4 cups water
- ½ cup half-and-half

DIRECTIONS

- 1 In a ceramic cooking pot, combine all of the ingredients.
- 2 Cover the pot and cook on Low setting for 8 to 9 hours.
- 3 Stir and serve.
- 4 You can also try adding other ingredients for additional flavor such as: cinnamon & sugar, dried fruits or nuts.



APRICOT CIDER



INGREDIENTS

- | | |
|-------------------------------|-----------------------------|
| 1 (12 oz.) can apricot nectar | 2 tablespoons sugar |
| 1 cup water | 1 whole clove |
| 2 tablespoons lemon juice | 1 cinnamon stick (3 inches) |

DIRECTIONS

- 1 In a ceramic cooking pot, combine all ingredients; mix well.
- 2 Cover and cook on Low for 2 hours or until cider reaches desired temperature.
- 3 Remove clove and cinnamon stick before serving.



OR



APPLE COBLER

INGREDIENTS

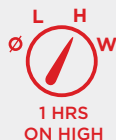
- | | |
|-------------------------------|--|
| ½ cup all-purpose flour | ½ cup chopped walnuts |
| ¼ cup light brown sugar | 2 tablespoon and 2 teaspoon white sugar, or to taste |
| ¼ cup white sugar | 1 ½ teaspoon cornstarch |
| ¼ teaspoon ground cinnamon | ¼ teaspoon ground cinnamon |
| ¼ teaspoon ground nutmeg | 3 cups apples, peeled, cored, and chopped |
| Tiny pinch of salt | 1 tablespoon lemon juice |
| ¼ cup butter, cut into pieces | |

DIRECTIONS

- Mix flour, brown sugar, ¼ cup of white sugar, ¼ teaspoon cinnamon, nutmeg, and salt together in a bowl.
- Combine butter with the flour mixture using fingers or a fork until coarse crumbs form. Stir in walnuts and set aside.
- In a separate bowl, whisk together remaining sugar, cornstarch, ginger, and ¼ teaspoon cinnamon.
- Place the apples in a slow cooker. Stir in the cornstarch mixture; toss with lemon juice.
- Sprinkle the walnut crumb topping on top.
- Cover and cook on High for 1 to 2 hours or Low for 3 to 4 hours, until apples are tender.
- Partially uncover the slow cooker to allow the topping to harden, about ½ hour.



AND



RICE PUDDING

INGREDIENTS

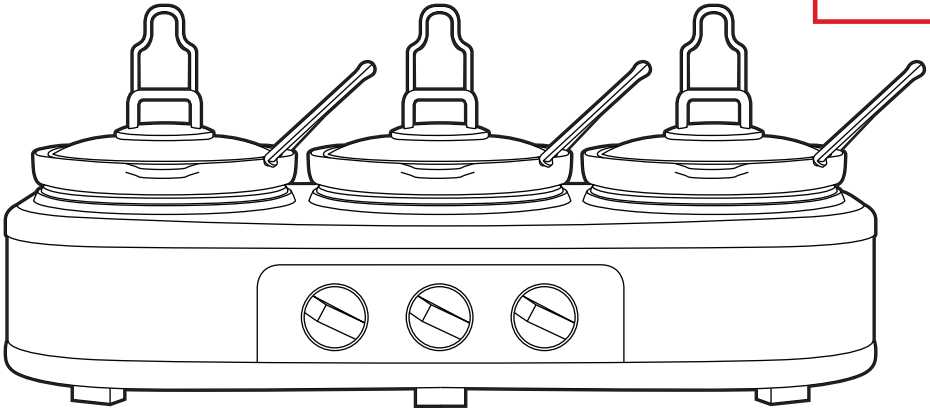
- | | |
|---------------------------------------|--------------------------|
| ½ cup uncooked short grain white rice | 1 teaspoon vanilla |
| ½ cup white sugar | 1 cinnamon stick |
| 12 oz. evaporated milk | 1 teaspoon ground nutmeg |

DIRECTIONS

- Put all ingredients (rice, sugar, evaporated milk, vanilla, cinnamon stick, and nutmeg) into a ceramic cooking pot.
- Cover, and cook on Low setting for 2 hours, stirring every 30 minutes.
- Add another ½ cup of water or milk and cook on High setting for an additional 1 hour.
- Remove cinnamon stick and serve warm.

ASSEMBLY COMPLETE!

bcp



PRODUCT WARRANTY INFORMATION

All items can be returned for any reason within 60 days of the receipt and will receive a full refund as long as the item is returned in its original product packaging and all accessories from its original shipment are included. All returned items will receive a full refund back to the original payment method. All returned items will not be charged a re-stocking fee.

All returned items require an RA (Return Authorization) number, which can only be provided by a Best Choice Products Customer Service Representative when the return request is submitted. Items received without an RA may not be accepted or may increase your return processing time. Once an item has been received by Best Choice Products, refunds or replacements will be processed within 5 business days.

All returns must be shipped back to the Best Choice Products Return Center at the customer's expense. If the reason for return is a result of an error by Best Choice Products then Best Choice Products will provide a pre-paid shipping label via email. Boxes for return shipping will not be provided by Best Choice Products, and is the customer's responsibility to either use the original shipping boxes or purchase new boxes.

Pictures may be required for some returns to ensure an item is not damaged prior to its return. Items returned are not considered undamaged until they are received by Best Choice Products and verified as such. All damages to items are the customer's responsibility until the item has been received by and acknowledge by Best Choice Products as undamaged.

CONTACT US; WE'RE HERE 7 DAYS A WEEK TO HELP YOU!



bestchoiceproducts.com



customerservice@bestchoiceproducts.com



844.948.8400



[LEARN MORE!](#)

WARNING

Manufacturer and seller expressly disclaim any and all liability for personal injury, property damage or loss, whether direct, indirect, or incidental, resulting from the incorrect attachment, improper use, inadequate maintenance, or neglect of this product.