

Maverick Bean Pot

Slow Cooker Model # BP-01



www.maverickhousewares.com

Maverick Customer Service
94 Mayfield Ave.
Edison NJ 08837

Telephone (732) 417-9666

Hours: weekdays 8:30 AM - 4:30 PM

Owner's Manual

IMPORTANT SAFEGUARDS

When using this and other electrical appliances, basic safety precautions should always be followed, including the following:

- 1 **Read all instructions before using the appliance.**
- 2 Do not touch hot surfaces. Use handles or knobs. Surfaces become extremely hot. The heating base will be hot and should not be moved during use.
- 3 To prevent against electrical hazards, do not immerse cord, plug or waffle maker in water or other liquid. See instructions for cleaning.
- 4 Close supervision is necessary when any appliance is used by or near children.
- 5 Always unplug appliance from outlet when not in use and before cleaning. Allow to cool before cleaning and handling.
- 6 Do not operate any appliance with a damaged cord or plug, after appliance malfunctions, or is dropped or damaged in any manner. Contact Maverick Industries, Inc. Customer Service for instructions on how to return the appliance for examination, repair or electrical adjustment.
- 7 Do not let cord hang over edge of table or counter or touch hot surfaces.

- 8 Do not use outdoors.
- 9 Do not use any unauthorized attachments that are not recommended or sold by Maverick Industries. This will void the warranty and may cause fire, electric shock or injury.
- 10 Do not place bean pot slow cooker on or near a hot gas or electric burner or in a heated oven.
- 11 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 12 To disconnect, grasp plug and remove from outlet. Never unplug by pulling the cord.
- 13 Do not use bean pot slow cooker for other than intended use.
- 14 This appliance is for household use only.

SAVE THESE INSTRUCTIONS

POLARIZED PLUG

This appliance is equipped with a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fully fit into your outlet, reverse plug. If it still does not fit contact a qualified electrician. Do not attempt to defeat this safety feature. Never use with an extension cord unless the plug can be fully inserted.

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a long extension cord.

Extension cords are available and may be used if care is exercised in their use.

The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.

The longer cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over.

CAUTION

Warning: To reduce the risk of fire or electrical shock, do not remove the base panels of the base of bean pot slow cooker. There are no user serviceable parts inside. Repair should be done by Maverick authorized personnel only.

For household use only.



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|-------------------|-------------------|
| 1 Lid | 5 Thermostat Knob |
| 2 Pot | 6 Cord |
| 3 Heating Plate | 7 Thermometer |
| 4 Power Indicator | |

BEFORE FIRST USE

Before using for the first time, the stoneware bean pot should be washed with warm soapy water and dried.

During the first few uses, you may notice a slight smoking or odor from the heating base. This is normal with many heating appliances and will not occur again.

USING YOUR BEAN POT SLOW COOKER

- 1 Set up base on flat, firm countertop surface away from the edge and away from wall or rear of counter.
- 2 Unwind power cord and plug into nearby outlet.
- 3 Place the bean pot on the base, centered over the aluminum heating area.
- 4 Add ingredients to bean pot and cover with lid. If desired, insert thermometer through lid into food.
- 5 Turn on the unit by turning the control knob clockwise from off to on. The knob will rotate approx. 4/5 of a full turn from OFF to HI.
- 6 The RED power indicator light will light up when the heating plate is heating. The heating base has a thermostat inside, which will cycle on/off frequently on LO, occasionally on MED, and periodically on HI.

- 7 Allow food to cook. Use full HI to reach desired temperature, then change MED or LO. Use thermometer for best results.
- 8 To lift lid to stir food always use pot holder or oven mitt.
- 9 When cooking is complete turn control knob counter clockwise to off, and unplug.
- 10 Serve slow cooked food in bean pot by carrying bean pot with potholders or oven mitts to the table.

KNOB SETTINGS

The knob setting is approximate. With food starting at 80F, turning the knob fully clockwise to HI will cause the food temperature to rise to about 145F in one hour, then to about 180F at 2 hours, and will stabilize at 190-195F at 3 hours.

Choosing a setting lower than HI will slow the temperature rise and reduce the stabilized temperature. Approximate stabilized temperatures are:

KNOB SETTING TEMPERATURE RANGE

LO <input type="checkbox"/>	115-130 F
MED <input type="checkbox"/>	140-160F
HI <input type="checkbox"/>	180- 195F

If food in the stoneware pot has reached 190F and the knob is then reduced to LO, after two hours the food temperature will drop to approx. 140F, and will continue to drop slowly over the next three hours to about 125F.

THE CONTROL KNOB WILL GET HOT ON "HI". Use a mitt or potholder if the heating base has been operating on HI. Do not move the heating base during operation.

SOME RECIPES TO TRY

Chicken Chili Healthy Style

- 1 cup chicken, cooked and cubed
- 1 large onion, chopped
- 1/3 cup frozen corn
- 1 16 oz can chili beans undrained
- 1 14 1/2 oz can chopped tomatoes
- 2 oz chilies, chopped
- 1 T chili powder
- 3 oz Tomato paste
- 1 cup chicken broth

- 1 Place all ingredients in Bean Pot, stir well.
- 2 Cover and cook on medium heat for 3 hours
- 3 Serve with low fat grated cheese on brown rice.

Zesty Beef & Bean Serve

- 3/4 lb. lean ground beef
- 1/2 half cup of celery, diced
- 1/2 cup of carrots, diced
- 1 1/2 T cilantro paste
- 3/4 T garlic powder
- 3/4 T dried parsley flakes
- 3/4 T dried oregano
- 3/4 T cumin powder
- 1 † salt
- 3/4 cup onions minced
- 1 15 oz can of Pinto Beans, drained and rinsed
- 1 14 1/2 oz can of diced tomatoes
- 1 cup of Beef Broth or Vegetable broth
- Brown rice and 6 oz shredded cheese

- 1 Brown beef in a nonstick skillet over medium heat. Add celery and carrots for five minutes and place in the Bean Pot.
- 2 Add remaining ingredients but not the cheese. Combine and stir until mixed well.
- 3 Cover and cook on low temperature for three hours.
- 4 Serve over brown rice and sprinkle with shredded cheese.

SOME RECIPES TO TRY

White Chili Gourmet

- 1 T olive oil
- 1 lb uncooked chicken breast cubed
- 1 large onion, chopped
- 2 cloves garlic, minced fine
- 1 15 oz chicken broth
- 1 15 oz navy beans, drained and rinsed
- 1/2 t dry mustard
- 1 t cumin
- 1/2 t salt
- 1/2 t white pepper
- Several sprigs parsley, minced
- Tortilla chips
- 6 oz of your favorite shredded cheese to top it off

- 1] Heat oil in a non stick skillet over medium heat and brown chicken, onion and garlic. About ten minutes. Stir frequently.
- 2] Remove and place in the Bean Pot
- 3] Add broth and all remaining ingredients except parsley chips & cheese and stir.
- 4] Cook on medium heat for 3 hours.
- 5] Serve over Tortilla chips. Sprinkle with shredded cheese and fresh chopped parsley.

Sweet and Sour beans

- 1 lb of fresh green beans, cut bite size
- 1 lb can pork and beans
- 1 lb can butter beans, drained
- 3 slices of hickory smoked bacon
- 1 large onion, chopped
- 1/4 cup brown sugar
- 1/2 t dry mustard
- 1/8 cup apple cider vinegar
- 3 T molasses
- 1/4 t salt
- 3T vegetable broth
- 1 cup water

- 1] Saute bacon in a skillet. Crumble crisp bacon.
- 2] Place all ingredients in Bean Pot
- 3] Cover and cook on medium temperature for 3 hours until all the flavors are blended perfectly.

Corn & Bean Italian Soup with Pasta

- 1 smoked ham hock
- 1/2 lb of 16 dry bean mix
- 3 oz tomato paste
- 3 oz spinach
- 4 cloves garlic, minced
- 8 oz of frozen corn
- 2 t hot pepper sauce
- 1/2 lb of your favorite dry pasta
- 2 cups water or chicken broth

- 1] Place beans in bowl and cover with water. Soak over night. Then drain.
- 2] Combine ham hock, beans, tomato paste, garlic, hot pepper sauce, corn and water in the Bean Pot
- 3] Place cover on pot and cook at medium Temperature for two hours and then on low temperature for another two hours or until the meat falls off the bone and the beans are tender.
- 4] Remove ham bone and take the meat off and cut into bite size pieces.
- 5] Put meat back in the Bean pot and serve over cooked pasta right from the pot.

Black Bean and Sausage Chowder

- 1 15 oz can black beans drained and rinsed
- 1 14 1/2 oz can stewed tomatoes undrained
- 8 oz sausage cooked and sliced small
- 1 15 oz can diced tomatoes
- 10 oz frozen corn
- 4 green onions chopped fine
- 2 T chili powder
- 1 t cumin
- 2 cloves garlic, minced

- 1] Saute sausage in a non stick skillet and remove, drain and cut into small slices
- 2] Combine all ingredients in Bean Pot
- 3] Cover and cook on medium temperature 3 hours

SOME RECIPES TO TRY

Classic Sweet Bean Bake

- 3/4 lb dried navy beans
- 1/4 lb of thick hickory smoked bacon
- 1 t salt
- 1/4 t cayenne pepper
- 6 T brown sugar
- 1/2 cup molasses
- 1 t dry mustard
- 1/2 t baking soda
- 1 medium onion, chopped small
- 3 1/2 cups water

- 1☐ Place dried beans in bowl and cover with 2 1/2 cup water over night and soak. Drain and rinse the next day
- 2☐ Take one quart of water and simmer bacon in the water for ten minutes
- 3☐ Drain, do not reuse water from the bacon
- 4☐ Combine all ingredients in Bean Pot
- 5☐ Cook on cook on high temperature for one hour, then turn to medium temperature for approximately 5 hours or until beans are tender.☐☐

Chunky, Hearty Beef & Bean Stew

- 1/4 cup dried navy beans
- 1/4 cup dried black beans
- 1/2 lb. sirloin steak strips
- 1 rib celery, diced
- 1 medium onion, chopped
- 2 medium carrot, sliced
- 1 bay leaf
- 1 T fresh parsley, minced
- 1/2 t cayenne pepper
- 2 cups beef broth
- 1 cup milk
- 1 T olive oil
- 3 T fresh parsley, chopped

- 1☐ Place all beans in water and soak over night. Drain and rinse.
- 2☐ In a non stick pan, saute sirloin strips in olive oil.
- 3☐ Add all ingredients to the Bean Pot except for the milk and parsley.
- 4☐ Cover and cook on low temperature for 5 hours or until beans are tender.
- 5☐ Add milk. Cover and increase Temperature to medium-high for the last ten minutes,
- 6☐ Serve over egg noodles and top with Chopped parsley.

Mediterranean Tomatoes, Eggplant & Beans

- 1 small eggplant, cubed
- 1/2 green pepper, chopped
- 1/2 red pepper, chopped
- 1/2 cup mushrooms
- 12 oz garbanzos beans
- 14 1/2 oz can crushed tomatoes
- 1/3 cup parsley minced
- 2 cloves garlic
- 1 small red onion, minced
- 1 t rosemary
- 2 T Olive oil
- 1/2 t cayenne pepper
- 1/2 cup Kalamata olives sliced
- 1 cup Vegetable broth
- rice

- 1☐ In a nonstick skillet, saute onions, garlic, mushrooms and eggplant in olive oil over medium heat for 5 minutes.
- 2☐ Place in Bean Pot.
- 3☐ Add garbanzos, red and green peppers, tomatoes, pepper, crushed tomatoes and vegetable broth.
- 4☐ Cover and cook on medium Temperature for 3 hours.
- 5☐ Serve over rice and sprinkle with Kalamata slices olives and fresh parsley.

Barbecque Lima Beans

- 1 cup of dried lima beans
- 1 medium size onion, chopped
- 1/4 t salt
- 1 T apple cider vinegar
- 2 T molasses
- 3 T brown sugar
- 10 drops of Tobasco sauce
- 1/4 cup of hot salsa
- 1 cup water
- 1 cup chicken broth

- 1☐ Place lima beans in bowl and cover with water. Soak overnight.
- 2☐ Combine all ingredients in Bean Pot.
- 3☐ Cook on low temperature for 5 hours.

HELPFUL HINTS

- 1☐ Cook only with the lid on the bean pot.
- 2☐ The supplied thermometer is only designed to be used in the lid of the bean pot, with the dial exposed outside the lid. Do not use as an oven roasting thermometer or for any other purpose.
- 3☐ The heat control knob will get hot during use.
- 4☐ If possible, stir contents once or twice during the first hour of cooking.

CLEANING AND MAINTENANCE

- 1☐ Always unplug the bean pot slow cooker and allow to cool before cleaning.
- 2☐ Once cool, wipe off any excess food on the heating base with a paper towel or clean cloth.
- 3☐ Wipe the exterior of the heating base with a clean damp cloth and let dry thoroughly. Do not use abrasive cleansers or abrasive scouring pads/steel wool as this will damage the finish.
- 4☐ Wash the stoneware bean pot in warm soapy water, or wash in dishwasher.
- 5☐ Do not immerse the heating base in water or any liquid.

90 DAY WARRANTY

Maverick Industries Inc. warrants the bean pot slow cooker to be free of defects in parts, materials and workmanship for a period of 90 days, from date of purchase.

Should any repairs or servicing under this warranty be required, contact Maverick Customer Service for instructions on how to pack and ship the bean pot slow cooker to Maverick's National Service Center (see following section).

Do not send any parts or product to Maverick without calling and obtaining a Return Authorization Number and instructions.

This warranty is VOID if instructions for use are not followed; for accidental damage; for commercial use; for damage incurred while in transit; or if the waffle maker has been tampered with.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state

REPAIRS & SERVICING

CAUTION- There are no consumer serviceable parts inside the bean pot slow cooker base. Do not attempt any repairs or servicing on your own. If repairs or servicing are required, contact Maverick Industries for instructions on how to pack and ship the bean pot slow cooker to Maverick's service center located as follows:

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