

User Manual

Slow Cooker

MODEL: WSC801**

1. READ these instructions carefully before installing and operating the slow cooker. Keep them for further reference.
2. Record in the space below the "SERIAL NO." found on the nameplate on your slow cooker and retain this information for future reference.

SERIAL NO.:

Please save sales receipt for warranty.



Westinghouse

INNOVATION YOU CAN BE SURE OF

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PRODUCT REGISTRATION

Thank you for purchasing our Westinghouse product. This easy-to-use manual will guide you in getting the best use of your slow cooker.

Remember to record the model and date code. They are on a label on the bottom of the slow cooker.

Model number

Serial number

Date of purchase

Staple your receipt to your manual. You will need it to obtain warranty service.

SAFETY INFORMATION

DANGER

DANGER - Immediate hazards which **WILL** result in severe personal injury or death

WARNING

WARNING - Hazards or unsafe practices which **COULD** result in severe personal injury or death

CAUTION

CAUTION - Hazards or unsafe practices which **COULD** result in minor personal injury

IMPORTANT SAFETY INSTRUCTIONS

WARNING

When using electrical appliances, basic safety precautions should be followed, including the following

1. Read all instructions carefully.
2. Do not touch hot surface. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or heating unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electrical shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch heated surfaces.
10. Do not place 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. Do not use appliance for other than intended use.
13. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.
14. Do not use a cracked container. Do not set hot container on a wet or cold surface.
15. To reduce the risk of electric shock, cook only in a removable container.
16. Use extreme caution when removing hot container with food.

SAFETY INFORMATION

17. Carefully tilt lid away from you when uncovering to avoid scalding and allow water to drip into pot.
18. To disconnect, turn controls to "OFF," then remove plug from wall outlet.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

SAFETY INFORMATION

ELECTRICAL REQUIREMENTS

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 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.

POWER SUPPLY CORD

1. A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
2. If the power supply cord is too short, do not use an extension cord. Have a qualified electrician or serviceman to install an outlet near the appliance.
3. If it is absolutely necessary to use longer cord sets or an extension cord, extreme care must be exercised.
 - a) The marked electrical rating of the cord set or extension cord must equal to or be greater than the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

NOTE: Neither Westinghouse nor the dealer can accept any liability for damage to the product or personal injury resulting from failure to observe the electrical connection procedures.

SET UP & USE

SPECIFICATIONS

WSC801**

- Unit Dimensions (W x D x H): 16.00" x 12.00" x 10.00"
- Carton Dimensions (W x D x H): 14.57" x 14.57" x 9.45"
- Net Weight: Approx. 16.50 lbs.

INSTALLATION GUIDE

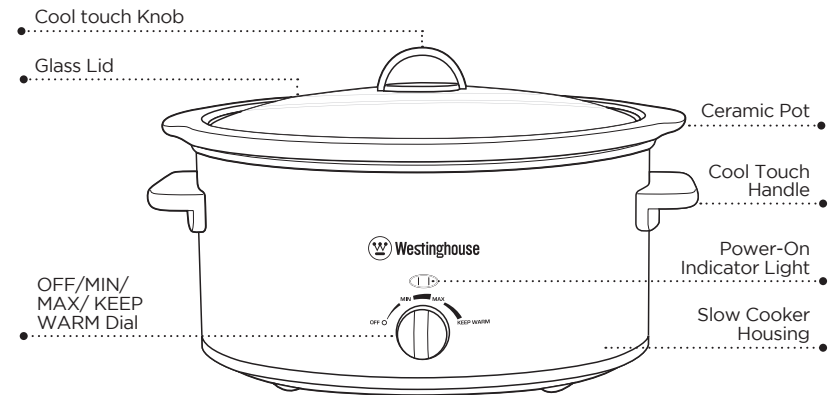
1. Carefully unpack the Slow Cooker and Sauce Warmer.
2. Remove all labels and tags from the products.
3. To remove any dust that may accumulated during packaging, wash the ceramic pot and glass lid for both the Slow Cooker and Sauce Warmer in hot soapy water with a sponge or a dish cloth, rinse thoroughly and dry.

NOTE: · Do not immerse the slow cooker housing in water.
· During initial use you may notice a slight odor due to the burning off of manufacturing residues. This is completely normal and will disappear after using the unit for some time.

SET UP & USE

PARTS & FEATURES

SLOW COOKER



SAUCE WARMER

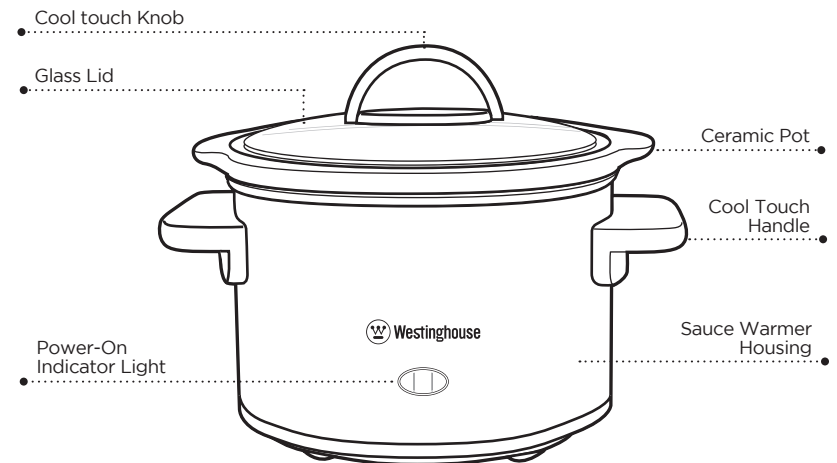


Diagram for instructional purposes only.

SET UP & USE

OPERATION INSTRUCTIONS

ABOUT SLOW COOKING

1. Slow cooking has always been the best way to prepare a nutritious hot meal with minimum preparation and maximum free time away from the kitchen.
2. Traditionally slow cooking has centered on soups and casseroles but with this ceramic pot you can also produce most modern family meals and dinner party dishes. This pot is convenient and good enough to take straight to the table for serving. (Always place the ceramic pot on a heat proof mat or surface).
3. This method of cooking is ideal for preparing tougher cuts of meat, giving them the long, gentle simmering that ensures that they become tender and full of flavor.

USING YOUR SLOW COOKER

1. Place the base on a dry, level, heat resistant surface, away from the edge of the work surface. Do not use on the floor.
2. Place food and other ingredients into the ceramic pot, and place the pot into the base. Cover with the glass lid. If you need to pre-cook or brown foods prior to slow cooking, this must be done in a pan. Do not try to brown or pre-cook food in the slow cooker.
3. Set the control knob to the OFF position before plugging the unit into the wall outlet.
4. Once the cooker is plugged in, turn the power dial to the desired temperature. Your slow cooker has

three temperature settings. MIN is recommended for slow "all-day" cooking. 1 hour on MAX is equivalent to approximately 2 to 2 1/2 hours on MIN. KEEP WARM is recommended for keeping already cooked food at serving temperature until you are ready to serve. Do not cook on the KEEP WARM setting.

5. When cooking is complete, turn the power dial to OFF if you are serving your food immediately. If you will be serving your food later, turn the power dial to KEEP WARM.
6. When you are ready to serve, ensure the power dial is turned to OFF. The slow cooker's metal housing will be hot. Always use oven mitts to lift out the removable crock. When removing the glass lid, tilt it so that the opening faces away from you to avoid being burnt by steam.
7. Allow the removable crock, glass lid and slow cooker exterior to cool completely before cleaning.

NOTE: · Be careful not to touch the base unit after cooking as it remains hot.
· There is no need to stir ingredients during cooking.
· Cooking times may differ according to the number of ingredients, room temperature and many other factors. You may need to adjust your cooking times accordingly
· Removing the glass lid during cooking will allow heat to escape, and will lengthen the cooking time.
· The glass lid and removable crock will be hot. Always use oven mitts to avoid burns.

SET UP & USE

GUIDE TO SLOW COOKING

Always allow sufficient time for foods to cook. It is almost impossible to overcook in the slow cooker, particularly when using the MIN setting. Most recipes can be cooked on MIN or MAX; however, the cooking times will vary accordingly.

NOTE: · One hour on MAX is approximately equal to 2 - 2 1/2 hours on MIN.

Most recipes can be adapted easily for the slow cooker by reducing the amount of liquid by half, and increasing the cooking time considerably.

See the following guide for suggested cooking times and settings for your favourite recipes:

| TRADITIONAL RECIPE TIME | SLOW COOKER RECIPE TIMES | |
|-------------------------|--------------------------|--------------------|
| 15 - 30 minutes | 4 - 6 hours on MIN | 2 - 4 hours on MAX |
| 60 minutes | 6 - 8 hours on MIN | 4 - 6 hours on MAX |
| 1 - 3 hours | 8 - 12 hours on MIN | 6 - 8 hours on MAX |

NOTE: · These cooking times are approximate. Cooking times can vary depending on recipe ingredients and quantities. All food should be cooked with the glass lid in place. Removing the cover allows moisture and heat to escape, and can add up to 30 minutes to the cooking time.

LIQUID AMOUNT

When food is cooking in your slow cooker, very little moisture boils away. To compensate for this, it is advisable to reduce the liquid content of traditional recipes by half. However, if there is still too much liquid remaining after cooking, remove the lid and operate the slow cooker on MAX for 30 - 45 minutes, or until the excess liquid boils away.

STIRRING THE FOOD

Little or no stirring is required when using the MIN setting. When using the MAX setting, stirring occasionally will ensure a more even flavour distribution.

SET UP & USE

USING YOUR SAUCE WARMER

Your sauce warmer is ideal for heating dips and sauces or melting butter and chocolate.

NOTE: · This unit is not for use with uncooked meats. Ensure food is fully cooked before placing it in the sauce warmer. This unit is recommended for warming or melting gravies, sauces, dips and fondues. We do not recommend cooking in this unit.

1. Place the sauce warmer on a clean, dry, level surface such as a table or countertop.
2. Prepare ingredients to be cooked as per your recipe. Fill the removable stoneware crock with gravy, sauce, dip etc.
3. Do not fill the unit with more than 300mL of ingredients.
4. Plug the sauce warmer into a 120V 60 Hz AC only outlet. The red indicator light will illuminate indicating that the unit is on.
5. Allow the sauce warmer to heat the ingredients in the stoneware crock. Be sure to stir the contents occasionally while heating or melting.

NOTE: · Do not use your sauce warmer for longer than 2 hours consecutively.

6. Serve your gravy, sauce, dip, fondue, etc. directly from your sauce warmer.
7. Allow the removable crock, glass lid and sauce warmer housing to cool completely before cleaning.

SET UP & USE

TIPS FOR SLOW COOKING

- For best results, the slow cooker should be filled at least halfway
- Do not fill the slow cooker more than 3/4 full.
- Spray the inside of the stoneware crock with non-stick cooking spray for easy clean up.
- Vegetables cook slowly. Keep pieces small to medium in size and place in the bottom of the pot.
- Vegetables can be peeled and cut the night before slow cooking. Cover and refrigerate in a separate container. Do not place in removable crock until ready to cook.
- Meats should be trimmed, browned or broiled before placing in the slow cooker to eliminate as much fat as possible.
- Do not use frozen meat. Thaw all meat before slow cooking.
- Brown ground meats, such as ground beef and ground turkey, before placing in slow cooker to remove excess fat and reduce the risk of food-borne illnesses.
- Whole poultry, such as chicken and Cornish hens, should not be cooked in the slow cooker because safe cooking temperatures near the bone cannot be reached quickly enough. ALWAYS ENSURE THAT ALL MEAT PRODUCTS ARE COOKED TO APPROPRIATE INTERNAL TEMPERATURES.
- Meats can be browned and/or cut up the night before slow cooking. Cover and refrigerate in a separate container. Do not place in removable crock until ready to cook.
- Use fresh or dried herbs instead of ground; they keep more of their flavour during long cooking times.
- Add dairy products, such as milk and cheese, towards the end of the cooking time, unless your recipe states otherwise.
- To thicken the flavourful juices produced during slow cooking, remove 1 cup (250 mL) juice from the slow cooker. Place in a small saucepan. Combine 1 tablespoon (15 mL) water and 1 tablespoon (15 mL) cornstarch. Stir into saucepan. Cook and stir over medium heat until mixture boils. Boil and stir for 1 - 2 minutes or until slightly thickened. Return this mixture to ingredients in crock and stir.
- When cooking soups or stews, leave a 2-inch (5 cm) space between the top of the removable crock and the food so that the recipe can come to a simmer. If cooking a soup or stew, check its progress regularly as some soups or stews will reach a boil more quickly than others.
- When removing the glass lid, tilt it so that the opening faces away from you to avoid being burnt by steam.
- Try using your sauce warmer to prepare a warm dip to enjoy before dinner, melt butter to go on seafood, or warm chocolate for a fondue with fresh fruit.

CLEANING AND CARE

MAINTAINING THE STONEWARE CROCK

Your stoneware cooking crocks have been designed not only for cooking function but also as attractive serving pieces. Please follow these simple steps to preserve the appearance and performance of the stoneware.

Your stoneware cannot withstand the shock of sudden temperature changes. Always allow the stoneware to cool before cleaning. If the stoneware is cold, do not add hot water or hot ingredients to it. If the stoneware is hot, do not add cold water or cold ingredients to it. Stoneware should be at room temperature before adding foods. If the stoneware crock has been preheated or is hot to the touch DO NOT add cold foods. Sudden temperature changes may cause your stoneware to crack.

When washing the stoneware crocks, never use abrasive scouring pads or harsh detergents as these may scratch the surface. Always use warm water, mild liquid detergent and soft sponges or cloths. To loosen any cooked-on food, fill the stoneware crock with warm soapy water and allow to soak for 20 to 30 minutes.

CLEANING THE SLOW COOKER

Always ensure the slow cooker is unplugged and cool before cleaning.

Once the slow cooker has cooled, remove all excess contents from the stoneware. Fill the stoneware with warm, soapy water and allow to soak for 20 - 30 minutes to loosen any remaining food particles. Use a cloth, sponge or rubber spatula to scrape away any remaining food residue. Pour out the soapy water and carefully wash the stoneware with a soft sponge or cloth. Rinse and dry thoroughly. Wash the glass lid in warm, soapy water or place on the top rack of the dishwasher only.

The outside of the slow cooker housing can be wiped with a clean damp cloth or sponge. A nonabrasive liquid detergent may be used to remove stubborn stains.

- NOTE:**
- The removable stoneware crock will not withstand the shock of sudden temperature changes. To wash your slow cooker right after cooking, use hot water. NEVER use cold water if the removable crock is still hot.
 - Never immerse the slow cooker housing, cord, base or plug in water or any other liquid while cleaning.
 - Do not use abrasive cleansers or metal scouring pads on any part of the slow cooker as these could scratch the surface.

CLEANING AND CARE

CLEANING THE SAUCE WARMER

Always ensure the slow cooker is unplugged and cool before cleaning.

Once the sauce warmer has cooled, remove all excess contents from the stoneware. Fill the stoneware with warm, soapy water and allow to soak for 20-30 minutes to loosen any remaining food particles. Use a cloth, sponge or rubber spatula to scrape away any remaining food residue. Pour out the soapy water and carefully wash the stoneware with a soft sponge or cloth. Rinse and dry thoroughly. Wash the glass lid in warm, soapy water or place on the top rack of the dishwasher only.

The outside of the sauce warmer housing can be wiped with a clean damp cloth or sponge. A non-abrasive liquid detergent may be used to remove stubborn stains.

- NOTE:**
- Never immerse the sauce warmer housing, cord, base or plug in water or any other liquid while cleaning.

TROUBLESHOOTING & WARRANTY

BEFORE YOU CALL FOR SERVICE

IF THE SLOW COOKER FAILS TO OPERATE:

- A) Check to make sure that the slow cooker is plugged in securely. If it is not, remove the plug from the outlet, wait 10 seconds and plug it in again securely.
- B) Check for a blown circuit fuse or a tripped main circuit breaker. If these seem to be operating properly, test the outlet with another appliance.

IF NONE OF THE ABOVE SOLVES THE PROBLEM, CONTACT A QUALIFIED TECHNICIAN. DO NOT TRY TO ADJUST OR REPAIR THE SLOW COOKER YOURSELF.

CUSTOMER SERVICE

IMPORTANT

DO NOT RETURN THIS PRODUCT TO THE STORE

If you have a problem with this product, please contact the W Appliance Co. Customer Satisfaction Center at 1-855-855-0294.

DATED PROOF OF PURCHASE, MODEL # AND DATE CODE REQUIRED FOR WARRANTY SERVICE

TROUBLESHOOTING

Troubleshoot your problem by using the chart below. If the slow cooker still does not work properly, contact W Appliance Co. customer service center or the nearest authorized service center. Customers must never troubleshoot internal components.

| TROUBLE | POSSIBLE CAUSE | POSSIBLE REMEDY |
|----------------------------|-----------------------------|---|
| Appliance does not turn on | Appliance is not plugged in | Check that appliance is plugged into a working outlet |

TROUBLESHOOTING & WARRANTY

LIMITED WARRANTY

Westinghouse brand is used under license. Any repair, replacement, or warranty service, and all questions about this product should be directed to W Appliance Co. at **1 (855) 855-0294** from the USA or Puerto Rico.

W Appliance Co. warrants to the original purchaser that the product will be free from defects in material, parts and workmanship for the period designated for this product. The warranty commences the day the product is purchased and covers up to a period of **1 year (12 months) for labor/1 year (12 months) for parts (manufacturing defects only)/carry in service.** W Appliance Co. agrees that it will, at its option, replace the defective product with either a new or remanufactured slow cooker equivalent to your original purchase during the warranty period.

Exclusions: This warranty does not apply to the below:

1. If the appearance or exterior of the product has been damaged or defaced, altered or modified in design or construction.
2. If the product original serial number has been altered or removed or cannot be readily determined.
3. If there is damaged due to power line surge, user damage to the AC power cord or connection to improper voltage source.
4. If damage is due to general misuse, accidents or acts of God.
5. If repair attempts are done by unauthorized service agents, use of parts other than genuine parts or parts obtained from persons other than authorized service companies.
6. On units that have been transferred from the original owner.
7. On products that have been purchased as refurbished, like new, second-hand, in a "As-Is" or "Final Sale" terms.
8. To products used in a commercial or rental setting.
9. To products used in settings other than ordinary household use or used other than in accordance with the provided instructions.
10. To damages for service calls for improper installations.
11. To glass parts and other accessory items that are included with the unit.
12. Transportation and shipping costs associated with the replacement of the unit.
13. Food loss for loss due to product failure or delay in service, repair or replacement.
14. Service calls to instruct you how to use your slow cooker.
15. Service calls to repair or replace the house fuse, reset the circuit breaker or correct the wiring in the house.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER; W Appliance Co. SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT, EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OF FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED TO THE DURATION OF THE WARRANTY.

Some states do not allow the exclusion or limitations of incidental or consequential damages, or limitations on how long the warranty lasts. In these cases the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

Obtaining Service: To obtain service, product literature, supplies or accessories please call **1 (855) 855-0294** to create a ticket for exchange/repair. Please make sure to provide the date of purchase, model number and a brief description of the problem. Our customer service representative will contact you or send detailed return instructions.

W Appliance Co. does not warrant that the appliance will work properly in all environmental conditions, and makes no warranty and representation, either implied or expressed, with respect to the quality, performance, merchantability, or fitness for a particular purpose other than the purpose identified within this user's manual. W Appliance Co. has made every effort to ensure that this user's manual is accurate and disclaims liability for any inaccuracies or omissions that may have occurred. Information in this user's manual is subject to change without notice and does not represent a commitment on the part of W Appliance Co.. W Appliance Co. reserves the right to make improvements to this user's manual and/or to the products described in this user's manual at any time without notice. If you find information in this manual that is incorrect, misleading, or incomplete, please contact us at **1-855-855-0294**.

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