

# SLOW COOKER



Model Number  
169200  
UPC: 681131692007

## Customer Assistance

1 877 207 0923 (US)  
1 877 556 0973 (Canada)



## Thank you for purchasing this GE appliance.

In keeping with the GE ecomagination initiative, please consider the option to recycle the packaging material and donate the appliance you are no longer using.

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[ge.ecomagination.com](http://ge.ecomagination.com)

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent the risk of fire, electric shock, burns, or other injuries or damages.

- **Read all instructions before use.**
- Do not touch hot surfaces. Use handles.
- To protect against electrical shock do not immerse cord, plug, or the appliance in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts.
- Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 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.
- To disconnect, depress the power button, then remove plug from the wall outlet.
- Do not use this appliance for anything other than its intended use.
- Do not operate the appliance unattended with temperature set to **high**.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Do not move during operation.
- Always close and lock the tempered glass lid when transporting food inside the non-stick insert.
- The supplied non-stick insert is only suitable for use with the base unit. Do not set the hot non-stick insert on a non heat-resistant surface. The surface may be damaged.
- Never use appliance without the supplied non-stick insert.
- Always leave the tempered glass lid on the non-stick insert when cooking.
- Always use pot holders when removing the tempered glass lid with sealing, non-stick insert or when moving the base unit.
- **Caution:** To prevent damage or shock hazard, do not cook directly inside the base unit. Cook only in container provided. Do not immerse in any liquid (ill. (K)).

## SAVE THESE INSTRUCTIONS!

# ADDITIONAL SAFEGUARDS

This appliance is for **HOUSEHOLD USE ONLY**.

**DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.**

## **EXTENSION CORDS**

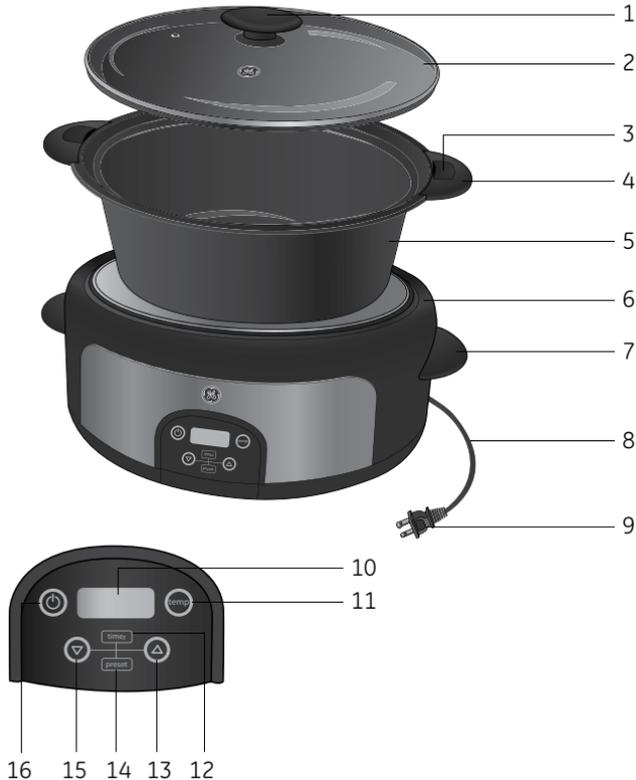
A short power-supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used,

- 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and
- 2) The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over, snagged, or pulled on unintentionally (especially by children).

## **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 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.

# PARTS



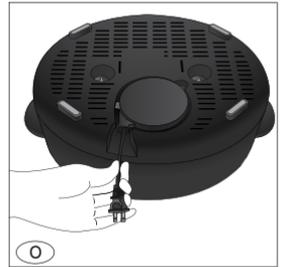
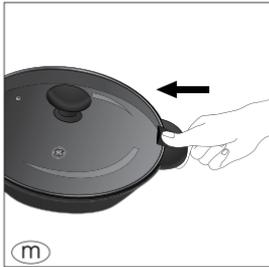
1. Lid handle
2. Tempered glass lid with gasket
3. Lid lock
4. Non-stick insert handles
5. Non-stick insert
6. Base unit
7. Base unit handle
8. Retractable cord
9. Polarized plug

10. LCD
11. **temp** button
12. **timer** button
13. Arrow button Δ
14. 8 preset programs button
15. Arrow button ▽
16. Power button

# ILLUSTRATIONS



# ILLUSTRATIONS



# OPERATION

## Before first use

- Unpack the slow cooker and remove all packaging material. Carefully unpack the non-stick insert (5).
- Clean the tempered glass lid (2), non-stick insert (5) and base unit (6) (↳ *Cleaning*).

**NOTE:** For the first use, fill the non-stick insert (5) with 3 cups of water and let the slow cooker run for 30 minutes. Due to residues of the manufacturing process the slow cooker may emit a slight odor during first use.

## Assembly

- Place the base unit (6) on a stable and dry surface.
- Put the non-stick insert (5) into the base unit (6) (ill.  a).
- Pull the retractable cord (8) out of the cord storage located on the base unit (6) (ill.  o).

## Operating instructions

The slow cooker is intended for cooking food at low temperatures for an extended time.

- Prepare a recipe suitable for slow cooking (for examples ↳ *Recipes*).
- Place the prepared food into the non-stick insert (5) (ill.  b) (↳ *Tips & Tricks*).
- Do not fill the non-stick insert (5) to the rim (ill.  i).
- Cover the non-stick insert (5) with the tempered glass lid (2) (ill.  c). Do not lock the tempered glass lid (2) during operation.
- Connect the power plug (9) to a wall outlet. The power icon  (16) turns on with 25% brightness, LCD turns on with 'high' and '04:00' flashing.
- Press  (16) to directly start cooking. An audible tone indicates the beginning of the cooking process, the power icon  (16) switches to full brightness, 'high' and '04:00' stop flashing, and timer starts counting down.
- Lifting the tempered glass lid (2) during the cooking process will increase cooking time.
- Press  (16) to stop the cooking process at any time. The slow cooker will switch to standby mode. The power icon  (16) switches to 25% brightness with 'high' and '04:00' flashing.

**CAUTION:** Do not fill liquids or food directly into the base unit (6) (ill.  d), always use the non-stick insert (5).

# OPERATION

## Changing temperature and time before cooking

- Press **temp (11)** repeatedly. The temperature setting will switch in the following order:

Press temp	Setting	Default time
1 time	low (slow cooking)	06:00 hours
2 times	warm (keeping food warm)	03:00 hours
3 times	high (faster cooking)	04:00 hours

- Press **timer (12)**. Increase or decrease the time setting with the arrow buttons **Δ (13)** or **▽ (15)**.
  - Time will increase or decrease in 30 minute increments.
  - The shortest selectable time is 30 minutes, the longest 12 hours.
- **Note:** After selecting the cooking time, the temperature can be changed by pressing **temp (11)** repeatedly. The temperature setting will switch in the following order, the set time will not be changed:

Press temp	Setting
1 time	low (slow cooking)
2 times	warm (keeping food warm)
3 times	high (faster cooking)

- Press **⏻ (16)** to start cooking. An audible tone indicates the beginning of the cooking process and the power icon **⏻ (16)** switches to full brightness. The temperature icon and the timer stop flashing and the timer will count down.

# OPERATION

## Changing temperature and time during cooking

- Press **temp (11)** during cooking. The temperature setting will switch in the following order:

Press temp	Setting
1 time	low (slow cooking)
2 times	warm (keeping food warm)
3 times	high (faster cooking)

The icons '**low**', '**warm**' or '**high**' are flashing during setting; the time will not flash and will not be changed.

- Press **timer (12)** during cooking. Increase or decrease the time setting with the arrow buttons **Δ (13)** or **▽ (15)**. Time will increase or decrease in 30 minute increments. The time will flash during setting; the temperature icon will not flash and will not be changed.

After setting, the time will continue to flash for 5 seconds.

**NOTE:** Cooking time may differ due to factors like room temperature or amount of food in the non-stick insert **(5)**. The cooking time can be adjusted any time.

## End of cooking

- The end of the cooking process will be indicated by an audible tone. The cooker switches to '**warm**' and time counts up for 3 hours.
- A second audible tone indicates the end of the warming process. '**3:00**' and '**warm**' will flash. The LCD **(10)** switches to 25% brightness and the unit stops heating.
- You can also press **⏻ (16)** to stop the cooking process at any time. The slow cooker will switch to standby mode. The power icon **⏻ (16)** switches to 25% brightness with '**high**' and '**04:00**' flashing.
- Disconnect the slow cooker from the wall outlet.
- To remove the tempered glass lid **(2)** always use pot holders to grasp the lid handle **(1)** (ill. **(d)**).
- Always use pot holders when removing the non-stick insert **(5)** from the base unit **(6)** (ill. **(f)**).

# OPERATION

**CAUTION:** When lifting the tempered glass lid **(2)**, hot steam may cause serious injuries. Always lift the tempered glass lid so that the steam is diverted away from you. Let the condensed hot water drip into the non-stick insert (ill. ).

## Transport food

For easy transport of food you should lock the tempered glass lid **(2)** on top of the non-stick insert **(5)**.

- Slide the lid lock **(3)** in direction of the lid handle **(1)** to lock the tempered glass lid **(2)** (ill. .

**CAUTION:** Never use the lid handle **(1)** to lift up the locked non-stick insert **(5)** (ill. ). Always grasp the the two non-stick insert handles **(4)** using pot holders. Never exert excessive downward force on the tempered glass lid **(2)**, the non-stick insert **(5)** or the base unit handles **(7)**.

- Before transporting the entire unit make sure to unplug the power plug **(9)** from the wall outlet. Retract the cord.

## Preset cooking functions

- Press the preset button **(14)**. 'P1' and 'preset' will flash.
- Press the arrow buttons  **(13)** or  **(15)** to switch between the different preset modes P1 to P8.
- After mode selection, press  **(16)** to start cooking. An audible tone indicates the beginning of the cooking process and the power icon  **(16)** switches to full brightness. The LCD **(10)** shows the total time of the preset program, the corresponding temperature, the preset icon, and the lock icon. The timer starts to count down. The temperature icon will change automatically according to the preset program.
- The end of the cooking process will be indicated by an audible tone. The cooker switches to 'warm' and time counts up for 3 hours.
- A second audible tone indicates the end of the warming process. '3:00' and 'warm' will flash. The power icon  **(16)** switches to 25% brightness with 'high' and '04:00' flashing and the unit stops heating.
- To unlock the preset function during cooking, press the preset button **(14)**. The lock icon will no longer be displayed. The time and the temperature and preset icons will flash.
- Press the preset button **(14)** again within 5 seconds. The cooker will continue the previously selected preset mode.
- Press **timer (12)** or **temp (11)** or do not press any button within 5 seconds, the cooker will switch to normal cooking mode. Time and temperature can now be changed as described above (→ Changing temperature and time during cooking).

# OPERATION

The following preset modes are available:

Mode	Name	Temp. / Time	Description	Examples
1	Traditional	1. <b>high</b> 1 hr. 2. <b>low</b> 8 hrs	Strong short heat followed by a long cooking time with low temperature.	Pot Roast-Soups-Stews-Ham
2	Slow and Low	<b>low</b> 8 hrs.	Long slow cook time to allow for hard beans to soften & seasonings to mellow.	Chili-Sauce-Beans
3	Soup & Stew	1. <b>low</b> 7 hrs. 2. <b>high</b> 1 hr.	Perfect for soups & stews. Final ingredients should be added in the last hour. An audible sound will remind the user 1 hr. before the end of cooking time.	Soup-Stew-Shrimp Creole-Jambalaya
4	Chicken & Poultry	<b>low</b> 4 hrs.	For boneless, skinless poultry	Chicken Breasts with Herbs-Mexican Chicken Con Queso
5	Dips & Appetizers	1. <b>high</b> 1 hr. 2. <b>low</b> 4 hrs.	Heats up dips and appetizers to temperature, then shifts to low for serving.	Dips-Meatballs-Cider
6	Tenderize	<b>low</b> 10 hrs.	This is for most large tough meats. Allows meat to become tender with long low heat.	BBQ Brisket- Beef Stew-Pot Roast & Vegetables-Pulled Pork
7	Bake	<b>high</b> 3 hrs.	Perfect for baking	Breads-Cakes-Cheesecake
8	Take & Reheat	1. <b>high</b> 20 min. 2. <b>warm</b>	Perfect for transporting food	Travel and Serving

# TIPS & TRICKS

- During slow cooking liquids do not boil away. Begin with a small amount of liquid and add more during the cooking process when needed. If there is too much liquid at the end of the cooking process, set the slow cooker to **high**. Cook on this setting to reduce the liquid.
- For better flavor do not crush or ground herbs and spices.
- If cooking on **low** setting, some recipes may require 8 hours.
- Meats with a high fat percentage can influence the flavor of the dish. Browning or pre-cooking can reduce the fat.
- Cut foods into smaller pieces. They will cook faster than foods left whole.
- Some vegetables require a longer cooking time. Place vegetables like potatoes, carrots or beets on the bottom of the non-stick insert. Cover with liquid.
- Add pre-cooked rice or pasta only at the end of the cooking process.

## Notes on the non-stick insert

- Do not use hard objects to remove food from the non-stick insert **(5)** as they might damage the surface (ill. .
- Do not put the non-stick insert **(5)** or the tempered glass lid **(2)** into a microwave oven (ill. ) or a stove.
- Do not use the non-stick insert **(5)** or the tempered glass lid **(2)** on top of a burner.

# RECIPES

## Preset 1: Traditional

### Italian Pot Roast

Preset 1, Traditional

- 1 medium onion, diced
- 2 stalks celery, sliced
- 2 carrots, sliced
- 1 (3 to 4-pound) beef rump roast
- Salt and pepper, to taste
- 1 jar (26 ounces) spaghetti sauce

- Place onion, celery and carrots in slow cooker. Place roast on top; season roast with salt and pepper. Pour spaghetti sauce over all.
- Cover and cook on Preset 1 Traditional (High 1 Hour; Low 6 to 8 hours).
- Slice and serve sauce over roast.

Makes 6 servings.

Tip: There is enough wonderful sauce to also serve with pasta or mashed potatoes.

# RECIPES

## Family Favorite Pot Roast and Vegetables

Preset 1, Traditional

- 1 medium onion, cut into thin wedges
- 1 (3 to 4-pound) beef rump roast
- 1 package (1 ounce) brown gravy mix
- 1 tablespoon dry minced garlic
- 1 teaspoon pepper
- 2 pounds new potatoes
- 2 carrots, sliced
- Salt, to taste
- 2 tablespoons vegetable oil
- 1/2 cup beef broth or water

- Place onion in slow cooker. Place roast on top of onions.
- Combine brown gravy mix, dry minced garlic and pepper. Sprinkle 2 tablespoons seasoning mixture over roast; rub to coat evenly.
- Place potatoes and carrots in a zip-top plastic bag. Drizzle oil over vegetables and shake to coat well. Sprinkle with remaining seasoning mixture; seal and shake to coat evenly. Arrange vegetables around roast. Season with salt. Pour broth over roast.
- Cover and cook on Preset 1 Traditional (High 1 Hour; Low 6 to 8 hours).

Makes 6 to 8 servings.

# RECIPES

## Heartland Style Pork Roast with Vegetables

Preset 1, Traditional

- 1     tablespoon olive oil
- 1     (3 to 4-pound) boneless pork loin roast
- 3 to 4 medium potatoes, peeled and cut into 2-inch pieces
- 2     cups baby carrots
- Salt and pepper
- 1     medium onion, sliced thick
- 1 1/2 cups barbecue sauce (preferably a sweeter variety such as KC Masterpiece Original)

- Heat olive oil in a medium skillet over medium high heat. Add pork roast and brown on all sides, then place in slow cooker. Place potatoes and carrots around pork roast. Season pork roast with salt and pepper. Place onion on top of meat and vegetables. Drizzle with barbecue sauce.
- Cover and cook on Preset 1 Traditional (High 1 Hour; Low 6 to 8 hours).

Makes 6 to 8 servings.

Tip: If desired, add 1 can (14 ounces) sauerkraut, drained, to this recipe, along with the potatoes and carrots. Cook as directed.

# RECIPES

## Hungarian Beef in Creamy Paprika Sauce

Preset 1, Traditional

- 2 pounds beef stew meat
- 1 large onion, chopped
- 1 jar (12 ounces) roasted red peppers, drained and chopped
- 1 can (14.5 ounces) diced tomatoes, undrained
- 1/4 cup red wine
- 2 tablespoons paprika (preferably Hungarian sweet paprika)
- 2 teaspoons dry minced garlic
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 cup sour cream
- Hot cooked noodles

- Combine all ingredients, except sour cream and noodles in slow cooker. Stir to blend.
- Cover and cook on Preset 1 Traditional (High 1 Hour; Low 6 to 8 hours).
- Just before serving, blend in sour cream, stirring until melted. Serve over hot cooked noodles.

Makes 6 to 8 servings.

# RECIPES

## Preset 2: Slow and Low

### All Time Favorite Chili

Preset 2, Slow and Low

- 2 1/2 pounds ground beef
- 1 large onion, chopped
- 3 tablespoons chili powder
- 1 tablespoon dry minced garlic
- 1 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/3 cup ketchup
- 1 jar (8 ounces) picante sauce or salsa (mild or medium)
- 1 can (14.5 ounces) diced tomatoes, undrained
- 2 cans (15 ounces each) pinto beans, rinsed and drained

- Cook ground beef in large skillet over medium heat, stirring frequently to crumble, until beef is browned; drain. Place beef in slow cooker. Add remaining ingredients. Stir well.
- Cover and cook on Preset 2, Slow and Low (Low 8 hours).

Makes 8 servings

Tip: If desired, garnish cooked chili with shredded Cheddar cheese, chopped onions, sliced jalapeno peppers or other favorite chili toppings.

# RECIPES

## Spaghetti Sauce

Preset 2, Slow and Low

- 1 pound ground beef or Italian sausage, browned and drained
- 1 medium onion, finely chopped
- 2 tablespoons minced fresh parsley
- 1 tablespoon dry minced garlic
- 1 tablespoon sugar
- 1 tablespoon Italian seasoning
- 1/2 teaspoon pepper
- 1/2 teaspoon salt
- 2 bay leaves
- 1 can (28 ounces) crushed tomatoes
- 1 can (28 ounces.) tomato puree
- 1 can (6 ounces) tomato paste
- 1 cup beef broth

- Combine all ingredients in slow cooker. Stir well.
- Cover and cook on Preset 2, Slow and Low (Low 8 hours). Remove bay leaves before serving.

Makes 6 to 8 servings.

Tip: If desired, omit ground beef and add meatballs. Prepare your favorite meatballs, or use frozen, prepared meatballs. Add to the sauce and cook as directed.

# RECIPES

## Preset 3: Soup and Stew

### Chicken and Vegetable Soup

Preset 3, Soup and Stew

- 1 to 1 1/4 pounds boneless, skinless chicken thighs
- 1 medium onion, chopped
- 2 carrots, chopped
- 1 stalk celery, chopped
- 1 can (14.5 ounces) diced tomatoes, undrained
- 1 carton (32 ounces) chicken broth
- 1/2 cup water
- 1 teaspoon dried basil leaves
- 1 teaspoon dry minced garlic
- 1/2 teaspoon pepper
- 1/4 teaspoon salt
- 1/4 cup uncooked long grain rice
- 1 cup frozen mixed vegetables, thawed and drained

- Place all ingredients, except rice and mixed vegetables in slow cooker. Stir well.
- Cover and cook on Preset 3 Soup and Stew (Low 7 hours, then High 1 hour).
- When unit turns to High, stir in rice and thawed mixed vegetables. Cover and cook on High setting 1 hour.
- Just before serving, stir to break chicken thighs into bite size pieces.

Makes 6 servings.

# RECIPES

## Asian Chicken Soup

Preset 3, Soup and Stew

- 1 pound boneless, skinless chicken breasts, cut into 1 inch cubes
- 1 cup sliced celery (approximately 3 large stalks)
- 1 cup sliced carrots (approximately 3 medium)
- 6 green onions, chopped (white and green parts)
- 1 cup sliced mushrooms
- 6 cups chicken broth
- 1 teaspoon dry minced garlic
- 1/4 cup light soy sauce
- 1/2 cup uncooked long grain rice
- 2 tablespoons rice vinegar or cider vinegar
- 2 tablespoons cornstarch

- Place chicken cubes in slow cooker along with celery, carrots, green onions and mushrooms.
- Add chicken broth, minced garlic and soy sauce.
- Cover and cook on Preset 3 Soup and Stew (Low 7 hours, then High 1 hour).
- When unit turns to High, stir rice into slow cooker. Combine vinegar and cornstarch; stir into slow cooker along with rice. Cover and cook on High setting 1 hour, stirring once halfway through.

Makes 6 to 8 servings

Tip: If desired serve with fried won ton strips.

# RECIPES

## South American Inspired Beef Stew

Preset 3, Soup and Stew

- 2 pounds beef stew meat
- 3 to 4 potatoes, peeled and cut into 1-inch chunks
- 1 onion, chopped
- 1 carrot, cut into 1-inch pieces
- 1 can (28 ounces) crushed tomatoes
- 1 tablespoon dry minced garlic
- 2 teaspoons dried oregano leaves
- 1 teaspoon chili powder
- 1/4 teaspoon crushed red pepper
- 1/2 teaspoon salt
- 1/4 cup all-purpose flour
- 1/4 cup water
- 1 cup frozen corn, partially thawed

- Combine beef, potatoes, onion, carrot, tomatoes, garlic, oregano, chili powder, red pepper and salt in slow cooker. Stir well.
- Cover and cook on Preset 3 Soup and Stew (Low 7 hours, then High 1 hour).
- When unit turns to High, stir flour and water together until mixture makes a smooth paste. Stir flour-water paste and corn into slow cooker. Cover and cook on High setting 1 hour.

Makes 6 to 8 servings.

# RECIPES

## Tuscan Beef and Bean Soup

Preset 3, Soup and Stew

- 1 pound ground beef, browned and drained
- 2 carrots, chopped
- 2 potatoes, chopped
- 1 onion, chopped
- 1 stalk celery, chopped
- 1 can (14.5 ounces) diced tomatoes, undrained
- 2 cans (14.5 ounces each) beef broth
- 2 teaspoons Italian seasoning
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 teaspoon crushed red pepper
- 1 1/2 cups water
- 1 can (15 ounces) dark red kidney beans, rinsed and drained
- 1 cup chopped unpeeled zucchini
- 1 cup frozen cut green beans, partially thawed
- 2 tablespoons minced Italian (flat leaf) parsley
- Shredded Parmesan cheese

- Combine all ingredients, except red kidney beans, zucchini, green beans, parsley and grated Parmesan cheese in slow cooker. Stir well.
- Cover and cook on Preset 3 Soup and Stew (Low 7 hours, then High 1 hour).
- When unit turns to High, stir in kidney beans, zucchini, green beans and parsley. Cover and cook on High setting 1 hour.
- Garnish each serving with shredded Parmesan cheese.

Makes 8 servings.

# RECIPES

## Preset 4: Chicken and Poultry

### Aztec Chicken

Preset 4, Chicken and Poultry

- 1 cup chopped red onion
- 1 1/2 pounds boneless, skinless chicken breast halves
- 1 jalapeno pepper, seeded and minced
- 2 cloves garlic, minced
- 2 teaspoons chili powder
- 1 can (15 ounces) black beans, rinsed and drained
- 1 can (14.5 ounces) diced tomatoes, undrained
- 2 tablespoon minced cilantro

- Place red onion in slow cooker, then top with chicken breasts and remaining ingredients, except cilantro.
- Cover and cook on Preset 4 Chicken and Poultry (Low 4 hours).
- Sprinkle with cilantro just before serving.
- Makes 4 to 6 servings.

Tip: Serve over hot cooked rice, if desired. Or, thinly slice chicken and serve chicken and vegetable mixture in a warm, flour tortilla.

# RECIPES

## Basil Chicken with Pasta

Preset 4, Chicken and Poultry

- 1 pound boneless, skinless chicken breasts, cut into 1-inch cubes
- 1 can (4 ounces) sliced mushrooms, drained
- 1/2 cup chopped onion
- 3 cloves garlic, minced
- 1/4 cup white wine
- 2 tablespoons lemon juice
- 2 teaspoons Italian seasoning
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 8 ounces penne or other pasta, cooked and drained
- 3 tablespoons minced fresh basil
- 3 tablespoons fat-free half and half
- 1/2 cup shredded Parmesan cheese

- Combine chicken, mushrooms, onion, garlic, wine, lemon juice, Italian seasoning, salt and pepper in slow cooker.
- Cover and cook on Preset 4 Chicken and Poultry (Low 4 hours).
- Stir in pasta, basil, half and half and Parmesan cheese just before serving.

Makes 4 to 6 servings.

# RECIPES

## Preset 5: Dips and Appetizer

### Tangy Meatballs

Preset 5, Dips and Appetizers

- 1 package (28 ounces) frozen prepared meatballs
- 1 jar (12 ounces) chili sauce
- 1 jar (12 ounces) red currant jelly
- 1/2 cup chopped red or green bell pepper
- 1 tablespoon rice or cider vinegar
- 1 tablespoon soy sauce
- 1 teaspoon garlic powder
- 1/2 teaspoon crushed red pepper flakes
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground black pepper
- 3 green onions, chopped (green and white part)

- Place meatballs in slow cooker.
- Combine remaining ingredients except green onions; stir to blend well. Pour sauce over meatballs and stir to coat.
- Cover and cook on Preset 5 Dips and Appetizers (High 1 hour, Low for 3 to 4 hours).
- Just before serving sprinkle with green onions.

Makes 8 to 10 appetizer servings.

Tip: For a main dish dinner for four, serve meatballs and sauce over hot, cooked white rice.

# RECIPES

## Spicy Lil' Franks

Preset 5, Dips and Appetizers

- 1 cup brown sugar
- 1 cup ketchup
- 1/2 cup barbecue sauce
- 1/2 cup bourbon
- 4 teaspoons Worcestershire sauce
- 1/2 teaspoon chili powder
- 2 packages (16 ounces each) cocktail franks

- Combine all ingredients, except cocktail franks in slow cooker; stir to blend well. Stir in franks.
- Cover and cook on Preset 5 Dips and Appetizers (High 1 hour, Low for 3 to 4 hours).

Makes 16 to 20 appetizer servings.

Tip: If you prefer, substitute water, beef broth or apple cider for bourbon.

## Preset 6: Tenderize

### Low 'n Slow Pulled Pork

Preset 6, Tenderize

- 1 (4-pound) boneless pork shoulder or Boston Butt roast
- 1/4 cup brown sugar
- 1 tablespoon dry minced garlic
- 2 teaspoons chili powder
- 1 teaspoon salt
- 1 teaspoon paprika
- 1/2 teaspoon pepper
- 1/4 cup ketchup
- 3 tablespoon cider vinegar
- 2 tablespoons Worcestershire sauce

- Place roast in slow cooker. Combine brown sugar, garlic, chili powder, salt, paprika, and pepper. Sprinkle seasonings over roast, turning roast to cover evenly and rubbing in gently. Combine ketchup, vinegar and Worcestershire sauce and drizzle over roast.
- Cover and cook on Preset 6 Tenderize (Low 10 hours).
- Remove roast from liquid, reserving liquid. Shred meat with tines of two forks. Skim fat from reserved liquid. Place meat back in slow cooker and drizzle with about 2 cups of reserved liquid. Stir to combine.

Makes about 10 servings.

Tip: If desired, served on toasted buns and top each with prepared cole slaw.

# RECIPES

## Slow and Smoky Brisket

Preset 6, Tenderize

- 1 (3 1/2 to 4 1/2-pound) beef brisket
- 1 1/2 teaspoons seasoned salt
- 2 tablespoons celery seeds
- 1 teaspoon black pepper
- 2 teaspoons liquid smoke

- Place brisket on a large piece of aluminum foil. Sprinkle both sides of meat with seasoned salt, celery seeds and black pepper; pressing with hands to adhere to meat. Raise sides of foil and drizzle liquid smoke over brisket. Wrap foil tightly around meat and seal. Place foil-wrapped meat in slow cooker.
- Cover and cook on Preset 6 Tenderize (Low 10 hours).
- Carefully lift aluminum foil packet out of slow cooker; drain and reserve juices. Allow meat to stand 15 to 20 minutes. Skim fat from reserved juices. Thinly slice meat and spoon reserved juices over meat.

Makes 8 to 10 servings.

## Preset 7: Bake

### Lemon Blueberry Poppy Seed Loaf

Preset 7, Bake

- 1 package (15.8 ounces) Lemon Poppy Seed Muffin and Quick Bread Mix with Lemon Glaze Pouch (plus ingredients as required for preparing mix)
  - 1 cup fresh blueberries
  - 1 tablespoon all-purpose flour
- Prepare muffin mix according to package directions for muffins. Toss blueberries with flour and gently stir into batter.
  - Grease bottom only of an 8 x 4-inch loaf pan. Pour batter in prepared pan and place in slow cooker. Cover and cook on Preset 7 Bake (High 3 hours).
  - When finished cooking, remove from slow cooker and allow to cool in pan 10 minutes. Carefully run a knife around edges to loosen and invert loaf onto serving platter.
  - Drizzle with lemon glaze.

Makes 10 to 12 servings.

Tip: Frozen blueberries can be substituted for fresh. Thaw and drain well and then proceed to toss in flour.

Tip: If lemon glaze is not included in your muffin mix package, combine 1 cup confectioners' sugar with 1 tablespoon lemon juice. Stir in an additional 1 tablespoon lemon juice, or as needed to make of glaze consistency.

# RECIPES

## Chocolate Almond Pound Cake

Preset 7, Bake

- 1 package (18.25 ounces) double chocolate muffin mix
- 1 cup water
- 1 egg
- 1/2 teaspoon almond extract

Glaze:

- 1/2 cup sifted confectioners' sugar
- 1/2 teaspoon almond extract
- 2 to 3 teaspoons milk
- 1/4 cup sliced almonds, toasted

- Line the bottom of 9 x 5-inch loaf pan with parchment paper or wax paper. Grease and flour paper.
- Combine muffin mix, water, egg, and almond extract, stirring just until moistened. Spoon the batter into prepared pan. Place in slow cooker.
- Cover and cook on Preset 7 Bake (High 3 hours).
- Allow to stand 10 minutes, then turn out of pan. Allow to cool completely on wire rack.
- Combine confectioner's sugar, almond extract and milk; stir until smooth. Drizzle over cake, then sprinkle with toasted almonds.

Makes 10 to 12 servings.

Tip: To toast almonds, preheat oven to 350° F. Spread almonds in a single layer in a baking pan. Bake 5 to 7 minutes or until toasted.

# CLEANING

Proper maintenance will ensure years of service from your appliance. Clean the appliance after every use. This appliance contains no user serviceable parts and requires little maintenance. Leave servicing or repairs to a qualified personnel.

- Always unplug the appliance and let the base unit **(6)**, non-stick insert **(5)** and tempered glass lid **(2)** cool down completely before cleaning.
- The non-stick insert **(5)** and the tempered glass lid **(2)** can be hand washed with warm and soapy water or cleaned in the dishwasher.
- Should food stick to the surface of the non-stick insert **(5)**, fill the non-stick insert with warm soapy water and let soak before cleaning. Use a sponge or rubber scraper to remove sticky food remains.
- Do not use scouring or abrasive cleaners. They might damage the surface of the non-stick insert **(5)** or scratch the surface of the tempered glass lid **(2)**.
- Use a soft damp cloth to wipe the inside and outer parts of the base unit **(6)** (ill. 9).

**CAUTION:** Do not immerse the base unit **(6)**, retractable cord **(8)** or power plug **(9)** in water or other liquids.

# TROUBLESHOOTING

Problem	Solution
Slow cooker not working.	Check power connection. The power plug <b>(9)</b> should be inserted properly in the outlet.
Slow cooker not heating.	Check if the slow cooker is in standby mode. Press <b>⏻ (16)</b> to activate the slow cooker.

If additional assistance is needed, please contact our Customer Assistance at 1.877.207.0923 (U.S.) or 1.877.556.0973 (Canada).

# TECHNICAL DATA

Rated voltage:	120V ~60Hz
Rated current:	1.67A
Rated power input:	200W

# CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

**Model Number:** \_\_\_\_\_ **Product Name:** \_\_\_\_\_

Customer Assistance Number 1.877.207.0923 (U.S.) or 1.877.556.0973 (Canada).

Keep these numbers for future reference!

For more information, please visit us at [WWW.GEHOUSEWARES.COM](http://WWW.GEHOUSEWARES.COM)

## Two-year limited warranty

### What does your warranty cover?

- Any defect in material or workmanship.

### For how long after the original purchase?

- Two years.

### What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar GE branded product of equal or greater value.

### How do you make a warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-877-207-0923 (U.S.) or 1-877-556-0973 (Canada).

### What does your warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean

product regularly in accordance with manufacturer's instructions.

### How does state law relate to this warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, GE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

### What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

### Marketed in Canada by:

Wal-Mart Canada Corp.  
1940 Argentia Road, Mississauga,  
Ontario L5N1P9



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