

EURO-PRO

KC255H

ONE (1) YEAR LIMITED WARRANTY

EURO-PRO OPERATING LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to **EURO-PRO Operating LLC**, 94 Main Mill Street, Door 16, Plattsburgh, NY 12901. If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$12.95 to cover the cost of return shipping and handling must be included.*

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event is EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above 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.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**



OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days of purchase. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO:
EURO-PRO OPERATING LLC, 94 Main Mill Street, Door 16, Plattsburgh, NY 12901

KC255H

Appliance model

Date purchased _____ Name of store _____

Owner's name _____

Address _____ City _____ State _____ Zip Code _____

Printed in China

Bravetti™

5.5 Qt. Oval Slow Cooker

OWNER'S MANUAL

Model KC255H
120V., 60Hz., 330 Watts



EURO-PRO Operating LLC
94 Main Mill Street, Door 16
Plattsburgh, NY 12901
Tel.: 800-798-7398

EURO-PRO 

IMPORTANT SAFETY INSTRUCTIONS

When using your **BRAVETTI Slow Cooker**, basic safety precautions should always be observed, including the following:

1. Read all instructions before using your **Slow Cooker**.
2. Do not touch hot surfaces. Always use handles or knobs.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not immerse cord, plug or any parts of the slow cooker in water or any other liquids.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest **EURO-PRO Operating LLC** for examination, repair or adjustment.
7. Unplug appliance from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
8. Do not place on or near a hot gas or electric burner.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
10. Never place ceramic directly on a heated surface as this could cause the cracking.
11. To disconnect, turn the control knob to OFF, then remove the plug. Always hold the plug, and never pull the cord.
12. Extreme caution must be used when moving an appliance containing hot food, water or other liquids.
13. The glass lid and ceramic pot are fragile. Handle them with care.
14. Never put cold water in a heated ceramic pot as the pot may crack.
15. Never cook directly in metal housing. Use the removable ceramic pot.
16. Never turn the switch "On" when the ceramic pot is empty as this could cause a malfunction.
17. Never touch the exterior of the slow cooker during its operation and before it cools after switching to "Off" position.
18. Avoid sudden temperature changes, such as adding frozen foods into the heated ceramic pot.
19. Always keep the slow cooker dry, especially the metal housing.
20. When using this appliance, provide adequate air space above and on all sides for air circulation. On surfaces where heat may cause a problem, an insulated heat pad is recommended.
21. Do not use outdoors or while standing in a damp area.
22. Do not use appliance for other than intended use.
23. Lift and tilt cover away from you carefully to avoid scalding and allow water to drip into unit.

This unit has a short power supply cord to reduce the risk resulting from becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:

1. The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. An extension cord with the power cord must be arranged so that it will not drape over the countertop or tabletop where they can be pulled on by children or tripped over accidentally.

SAVE THESE INSTRUCTIONS For Household Use Only

WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not modify the plug in any way.

Traditional Baked Beans

Ingredients:

- 4 cans (28 ounces each) vegetarian baked beans, drained
- 1 1/2 medium onion, chopped (3/4 cup)
- 1 cup barbecue sauce
- 3/4 cup packed brown sugar
- 3 Tbsp ground mustard

Directions:

Mix all ingredients. Cover and cook on low heat setting 4 to 5 hours (or high heat setting 2 hours to 2 hours 30 minutes) or until desired consistency.

Classic Rice Pudding

Ingredients:

- 4 cups cooked white rice
- 3/4 cup raisins
- 1 1/4 tsp vanilla
- 1 1/4 can (14 ounces) sweetened condensed milk
- 1 1/4 can (12 ounces) evaporated milk
- 1 1/2 Tbsp sugar
- 1 tsp ground cinnamon (or to taste)

Directions:

Spray inside of slow cooker with cooking spray. Mix all ingredients except sugar and cinnamon in cooker. Cover and cook on low heat setting 3 to 4 hours or until liquid is absorbed. Stir pudding. Sprinkle pudding with sugar and cinnamon. Serve warm

Barbecued Ribs

Ingredients:

- 2 1/2 lbs pork loin back ribs
- 1/2 cup packed brown sugar
- 1/2 tsp pepper
- 1 1/2 Tbsp liquid smoke
- 2 garlic cloves, chopped
- 1/2 tsp salt (or to taste)
- 2 small onions, sliced
- 1/2 cup cola
- 1 cup barbecue sauce

Directions:

Spray inside of slow cooker with cooking spray. Remove inner skin from ribs. Mix brown sugar, pepper, liquid smoke, garlic and salt; rub mixture into ribs. Cut ribs into 4-inch pieces. Layer ribs and onion in slow cooker. Pour cola over ribs. Cover and cook on low heat setting 8 to 9 hours or until tender. Remove ribs from slow cooker. Drain and discard liquid. Pour barbecue sauce into shallow bowl. Dip ribs into sauce. Place ribs in slow cooker. Pour any remaining sauce over ribs. Cover and cook on low heat setting 1 hour.

Teriyaki Chicken Wings

Ingredients:

2 lbs chicken wings
1 1/2 large onion, chopped
2/3 cup soy sauce
2/3 cup brown sugar
1 tsp ground ginger (or to taste)
2 cloves garlic, minced
1/2 cup dry cooking sherry

Directions:

Rinse the chicken and pat dry. Cut off and discard wing tips. Cut each wing at the joint to make two sections. Place the wing parts on a broiler pan. Broil 4 to 5 inches from the heat for 20 minutes, 10 minutes on each side or until chicken is brown. Transfer to the slow cooker.

Mix together the onion, soy sauce, brown sugar, ginger, garlic, and cooking sherry in a bowl. Pour over the chicken wings. Cover; cook on Low for 5 to 6 hours or on High for 2 to 3 hours. Stir chicken wings. Be sure wings are evenly coated with sauce.

Vegetable Minestrone

Ingredients:

4 cups vegetable or chicken broth
4 cups tomato juice
1 Tbsp. dried basil leaves
1/2 tsp salt
1/2 tsp dried oregano leaves
1/2 tsp pepper
3 medium carrots, sliced (1 1/2 cups)
3 medium celery stalks, chopped (1 1/2 cups)
2 medium onion, chopped (1 cup)
1 cup sliced fresh mushrooms (6 ounces)
3 garlic cloves, finely chopped
2 cans (28 ounces) diced tomatoes, undrained
11/2 cups uncooked rotini pasta
Shredded Parmesan cheese, if desired

Directions:

Mix all ingredients except pasta and cheese in slow cooker. Cover and cook on low heat setting 7 to 8 hours or until vegetables are tender. Stir in pasta. Cover and cook on high heat setting 15 to 20 minutes or until pasta is tender. Sprinkle each serving with cheese.

GETTING TO KNOW YOUR SLOW COOKER



- 1. Cover**
- 2. Removable Ceramic Pot**
- 3. Metal Housing**
- 4. Control Knob**
- 5. Inner Metal Lining** (attached to metal housing - not removable)

Technical Specifications

Voltage: 120V., 60Hz.
Power: 330 Watts

Read all the sections of this booklet and follow all the instructions carefully.

Before Using Your Slow Cooker

Prior To First Use, Clean The Unit Thoroughly

- Before using for the first time, wash the cover and the ceramic pot in hot, soapy water.
- Do not immerse metal housing in water or any other liquid.
- Rinse and dry thoroughly.
- Plug cord into a 120 volt AC outlet.
- Always cook with the cover on and the ceramic pot in position. Remember that frequent lifting of the cover delays the cooking time.
- When cooking a meat and vegetable combination, place the meat in the bottom of the ceramic pot.
- Unplug the slow cooker when cooking is complete. Before cleaning, allow to cool completely.

The ceramic pot cannot withstand the shock of sudden temperature changes.

- Do not use frozen meat or poultry in a slow cooker. Thaw any meat or poultry before slow cooking..

CAUTION: Be careful when adding additional liquids to ceramic pot - **Never** add cold liquids as this might cause the ceramic pot to crack. Always warm the liquids before adding.

Setting the Temperature

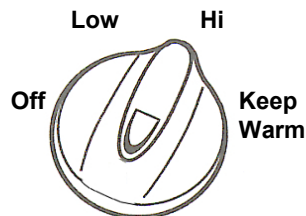
The slow cooker has been developed with a wrap-around side element concealed in the unit. This element provides the low, even temperature that makes lengthy cooking times possible. As a result of the wrap-around element, food will not stick to the base of the ceramic pot despite the long cooking time and the need to stir food is almost unnecessary. As food cooks just below boiling point, very little steam is given off and there is next to no evaporation, all of which provides flavorful, tender and moist results, even with budget cuts of meat.

LOW: The low heat setting gently simmers food for an extended period of time without overcooking or burning. No stirring is required when using this setting. Ideal for vegetable dishes and re-heating.

HI: The high heat setting is used when baking or cooking dried beans and will cook food in half the time required for the low setting. as food will boil when cooked on the high setting. Occasional stirring of stews and casseroles will improve the flavor distribution, food should be monitored when using the high setting, just like cooking in a pot with the lid on.

KEEP WARM: The keep warm setting is for holding the prepared recipe at a perfect serving temperature. This setting should only be used after a recipe has been thoroughly cooked. If food has been refrigerated, it must be heated on low or high and then switched to keep warm.

WARNING: Do Not Cook on Keep Warm Setting.



Cooking Recipes

Hot Spiced Cherry Cider

Ingredients:

- 3 1/2 quarts apple cider
- 3 cinnamon sticks
- 4.5 oz. orange flavored gelatin
- 4.5 oz. cranberry flavored gelatin

Directions:

Mix together the apple cider and cinnamon sticks in the Slow cooker. Heat on High for 3 hours. Stir in cranberry & orange flavored gelatin. Keep on High 1 more hour and allow gelatin to dissolve. Turn to Low to keep warm. Serve directly from the Slow cooker.

Hot Cheese Dip

Ingredients:

- 3/4 cup butter
- 2 stalks celery, thinly sliced
- 1 medium onion, chopped
- 1 4 oz can sliced mushrooms, drained
- 3 Tbsp flour
- 1 10 1/2 oz can cream of celery soup
- 1 5 to 6 oz garlic cheese roll, cut up
- 1 10 oz package chopped broccoli

Directions:

In a small skillet, melt the butter and saute the celery, onion and mushrooms. Stir in the flour. Turn into a lightly greased slow cooker; stir in remaining ingredients. Cover; cook on High, stirring about every 15 minutes until the cheese is melted. Turn to Low for about 2 to 4 hours or until ready to serve. Serve with corn chips, cauliflower, broccoli, carrot strips, celery and radishes.

Spinach Artichoke Dip

Ingredients:

- 1 8 oz. packages of softened cream cheese
- 1/4 cup light cream
- 1/3 cup grated Parmesan cheese
- 1/4 tsp garlic powder
- 1 8 oz. box frozen cut leaf spinach, thawed and well drained
- 1 12 oz jar or can quartered artichoke hearts, rinsed
- 2/3 cup shredded Monterey Jack cheese
- 1 cup prepared salsa mixture, canned or fresh

Directions:

In a food processor, process the cream cheese, cream, Parmesan cheese and garlic powder until smooth and creamy. Add the spinach and process until thoroughly mixed. Add the artichokes and process until coarsely chopped. Spoon the mixture in to the Slow cooker. Cover and cook on High for 1 to 1.5 hours until hot in the center. Sprinkle the top evenly with Monterey Jack cheese and spoon the salsa in a ring around the inside edges of the Stoneware. Cover and continue heating on High 15 minutes longer, or until the cheese is melted.

Cleaning & Maintenance

CAUTION: Make sure that the unit is unplugged from the power source and the control button is on "Off" before cleaning.

- Always allow unit to cool before cleaning.
- Remove the ceramic pot and glass lid and wash in hot, soapy water using a mild household detergent. Rinse and dry thoroughly.
- Never use abrasive cleansers or metal scouring pads to clean the ceramic pot or glass lid.
- To soften stubborn, cooked on foods, fill the ceramic pot with warm, soapy water and allow to soak. Remove by lightly scrubbing with a nylon kitchen brush.
- The ceramic pot and glass lid can be washed in the dishwasher. However care should be taken not to chip or crack the ceramic pot or glass lid.
- Never immerse the metal housing, cord or plug in water or any other liquid.
- Clean the metal housing only with a damp cloth. Do **NOT** immerse in water.
- When storing your slow cooker, loosely coil the power cord, don't wrap the cord around the unit.

Using Your Slow Cooker

- Prepare recipe according to instructions.
- Place prepared food into the removable ceramic pot and cover with the glass cover.
- Plug the unit into an electrical outlet and switch to desired temperature setting (Low, High or Keep Warm) position. It is not necessary to stir the ingredients, leave the cooking to the slow cooker.
- Cooking time differs by the amount of ingredients, room temperature and many other factors. Adjust the cooking time in reference to the actual result.
- Repeatedly removing the glass cover will decrease the temperature in the ceramic pot.
- Certain dishes may not cook if the room temperature is below 5°C or 41°F.
- Carefully lift the glass cover away from you. Remember there is steam trapped under the glass cover.
- * **Note:** The glass cover and the ceramic pot are hot. Use a cloth or pot holder to hold them. Exercise caution to avoid burns.
- When finished, turn to "Off" position and unplug the unit. You can serve the meal in the removable ceramic pot.
- Let ceramic pot and glass cover cool completely before washing.

Removing Cover and Ceramic Pot

Note: The glass cover and the ceramic pot are hot. Use a cloth or pot holder to hold them.

- When removing the cover, tilt so that the opening faces away from you to avoid being burned by the steam.
- The sides of the metal housing of the slow cooker get very warm. Use oven mitts or pot holders to remove the ceramic pot.
- The removable ceramic pot can be used for serving the meal at the table.

Guide to Slow Cooking

Always allow sufficient time for the food to cook. It is almost impossible to overcook food in the slow cooker, particularly when using the low or keep warm settings. Most of the recipes contained within this book can be cooked on any one of the temperature settings, however the cooking times will vary accordingly. Each recipe in this book will give specific instructions indicating the appropriate temperature setting as well as the suggested cooking times to use.

Adapting Cooking Times

Your favorite traditional recipes can be adapted easily by halving the amount of liquid and increasing the cooking time considerably. See the guide below for suggested cooking times and settings when adjusting your favorite recipes.

Traditional Recipe Time	Slow Cooker Recipe Time
15-30 minutes	4-6 hours on LOW
60 minutes	6-8 hours on LOW
1-3 hours	8-12 hours on LOW

Note: These times are approximate. Times can vary depending on ingredients and quantities in recipes.

All food should be cooked with the glass lid in place. Each time the lid is lifted, both the heat and moisture in the food are lost. Cooking times should thus be extended by approximately 30 minutes.

Liquid Amounts

When food is cooking in your slow cooker, very little moisture boils away. To compensate this, it is advisable to halve the liquid content of traditional recipes. However, if after cooking, the liquid content is excessive, remove the lid and operate the slow cooker on the high setting for 30-45 minutes or until the liquid reduces by the desirable amount.

Stirring Food

Little or no stirring is required when using the low or keep warm setting. when using the high setting, stirring ensures even flavor distribution.

Basic Cooking Time Guide

Heat Setting	Low	High
3-4 Lb. Chicken	6-8 Hours	3-4 Hours
3-4 Lb. Pot Roast	6-8 Hours	4-5 Hours
3 Qt. Beef Stew	8-10 Hours	4-5 Hours
3 Qt. Chili	8-10 Hours	4-5 Hours
3 Qt. Vegetable Soup	6-8 Hours	3-4 Hours

*The cooking times given above should be used **ONLY** as a guide. It is recommended that a thermometer be used to check the temperature to ensure the food is completely cooked.

Tips for Slow Cooking

- The cover of the slow cooker does not form a tight fit on the ceramic pot but should be centered on the ceramic pot for best results. **Do not remove the glass cover unnecessarily** - this will result in major heat loss. Do not cook without the glass cover in place.
- Stirring is not necessary when using a slow cooker. However, if cooking on high, you may want to stir occasionally.
- Slow cooking retains most of the moisture in foods. If a recipe results in too much liquid at the end of the cooking time, remove glass cover, turn the control knob to high, and reduce the liquid by simmering. This will take 30-45 minutes.
- The slow cooker should be at least half-filled for best results.
- If cooking soups or stews, leave a 2-inch space between the top of the ceramic pot and the food so that the recipe can come to a simmer.
- Many recipes call for cooking all day. You can also prepare the recipe the night before by placing all ingredients in the ceramic pot, cover and refrigerate overnight. In the morning, simply place the ceramic pot in the slow cooker and select the temperature setting.
- Meat & Poultry require at least 7 to 8 hours on LOW. Do not use frozen meat in the slow cooker. Thaw any meat or poultry before slow cooking.
- Trim all visible fat from meat or poultry.
- Cook dried beans 1-2 hours on high setting, then add remaining ingredients, cook on low for the remaining time.
- When cooking curries and casseroles, richer, more intensive flavors will develop when the first stage is prepared by traditional methods, i.e. brown the onions, meat and spices first in a non-stick pan.

DO's

- Handle the ceramic pot and glass lid with care.
- Use oven mitts when lifting the ceramic pot containing hot foods.
- Avoid extreme temperature changes in the ceramic pot or glass lid. For example, do not place into or under cold water while still hot.

DO NOT's

- Use the ceramic pot if chipped or cracked.
- Operate the slow cooker without the ceramic pot in place.
- Place the hot ceramic pot onto a wet surface.
- Use frozen meats or foods in slow cooker. Always defrost them first.
- Place the glass lid in oven or microwave.

NEVER

- Use abrasive cleansers or metal scouring pads when cleaning the ceramic pot.
- Place water or other liquids into the base of the slow cooker.
- Immerse the base, cord or plug of the slow cooker into water.
- Touch hot surfaces with bare hands.