

Chef[®]
TESTED ✓
by Montgomery Ward[®]

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Recipes
and tips
inside!

6-Qt. Digital Slow Cooker



Instruction Manual

Montgomery Ward Customer Service
8:00 am to Midnight, Monday through Friday

ITEM: 774429

Wards.com 1•888•557•3848

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Thank you for purchasing your Chef Tested 6-Qt. Slow Cooker by Montgomery Ward. Put through the paces by the experts, we guarantee that it will perform to the highest standard, time after time, with all the convenience, easy cleanup and durability you rely on from Wards.

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Important Safeguards

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. DO NOT USE THIS APPLIANCE FOR OTHER THAN ITS INTENDED USE.
- Remove all packaging materials and labels before first use. Dispose of the packaging materials via the appropriate recycling system.
- Wash all removable parts before first use. See Cleaning & Care.
- A short cord is provided to reduce the hazards resulting from entanglement or tripping. DO NOT drape the cord over a counter or tabletop, where it can be pulled on or tripped over. DO NOT wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We DO NOT recommend using an extension cord with this appliance. However, if an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION IS NECESSARY WHEN USING THIS APPLIANCE NEAR CHILDREN.
- A fire may occur if this appliance is used near flammable materials, including curtains, towels, walls, etc. DO NOT place any plastic or other nonfood items in the appliance. DO NOT place the base or cord on or near a heated surface or in a heated oven.
- This appliance should always be used on a stable, dry, heat-resistant surface.
- DO NOT use near water.
- DO NOT use an accessory or attachment not recommended by Wards, as this may cause injury or damage the appliance.
- Always use oven mitts when handling hot food or appliances. DO NOT attempt to move an appliance when it is hot or has hot contents.
- The lid, base and cooking pot will become very warm during cooking. Always use oven mitts when handling.
- DO NOT use metal utensils in the nonstick cooking pot.
- DO NOT use outdoors.
- Turn off and unplug this appliance when not in use.
- THERE ARE NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER.
- Appliances/tools contain valuable materials that can be recycled. Dispose of your old appliances/tools using appropriate collection systems in accordance with federal and local regulations.

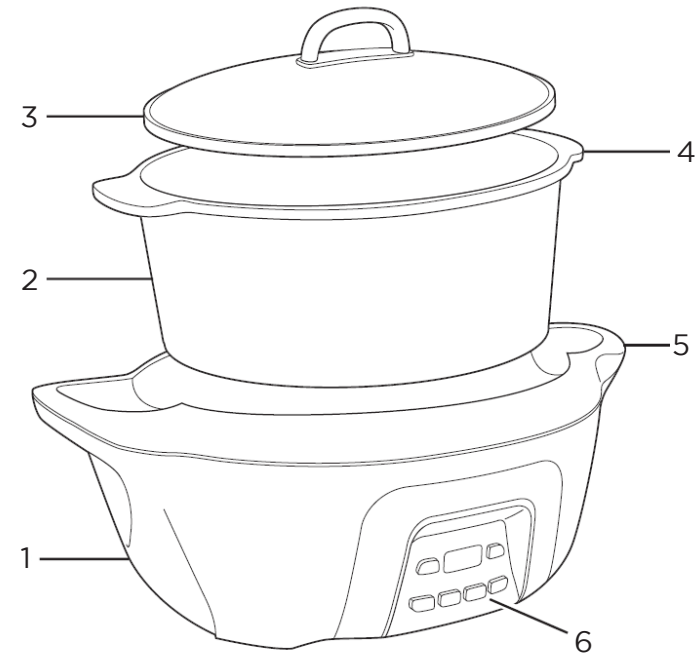
Electrical Safety

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug will fit into a polarized outlet only 1 way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. **DO NOT** attempt to modify the plug in any way. Montgomery Ward can not accept any liability for damage or injury resulting from failure to observe these safety procedures.

Specifications

POWER RATING	60Hz, 120V, 220W
CAPACITY	6-Quart
CORD LENGTH	24"
DIMENSIONS	18¾" W x 9½" H x 13" D
MODEL	SLR-097

Parts & Features



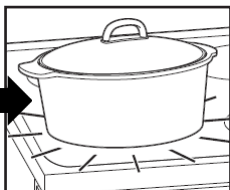
1. Cool-Surround Base
2. Nonstick Cooking Pot
3. Glass Lid
4. Pot Handles (2)
5. Base Handles (2)
6. Control Panel




WARNINGS:

- **Avoid sudden, extreme temperature changes to the lid. DO NOT place a hot lid into cold water or onto a wet surface.**
- **Avoid hitting the glass lid against hard surfaces.**
- **DO NOT use lid if chipped or cracked.**
- **DO NOT allow undercooked or raw meat to sit at room temperature in the slow cooker.**
- **DO NOT heat cooking pot when empty.**
- **DO NOT use lid or cooking pot in an oven or microwave oven.**
- **DO NOT use lid or cooking pot under a broiler.**
- **When removing lid, tilt so opening faces away from you to avoid being burned by steam.**

**Cooking pot
and lid are
stovetop safe!**



1. Plug the cord into an electrical outlet.
2. Press POWER  and the display will flash the default setting of 4:00 on HIGH.
3. Per your recipe, use the default or press LOW (default time of 8 hours) to change the cooking temperature.
4. For HIGH or LOW, use + and - to adjust the cooking time up or down in 30-minute increments.

Note: The WARM setting (default time of 10 hours) is only intended to keep *cooked food* warm. DO NOT use WARM to cook or reheat food.

5. Once your selection has been made, the display will flash 5 times, then becomes solid and begins counting down the cooking time.
6. Time and temperature settings can be adjusted at any time during cooking.

7. When cooking time is finished, the slow cooker will automatically switch to WARM. **Cooking time plus WARM time cannot exceed 14 hours.** The slow cooker will automatically shut off after 14 hours of continuous use.
8. Press POWER at any time to cancel cooking and turn off the slow cooker.
9. When finished, disconnect the cord from the electrical outlet.

Cleaning & Care

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. DO NOT use abrasive brushes or pads, or harsh cleaning solutions.
4. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue. Hand wash the cooking pot and lid in warm, soapy water. Cooking pot and lid are also dishwasher safe but DO NOT use the "SANI" setting (high temperatures could cause damage).
5. Wipe the exterior of the base with a damp cloth.
6. **DO NOT immerse any cord, plug or electrical appliance into water.**
7. Ensure all parts are dried thoroughly before reassembling and using this appliance.

Troubleshooting

PROBLEM	PROBABLE CAUSE/SOLUTION
Food is undercooked.	Cook on LOW or HIGH; DO NOT cook with WARM. Was power interrupted? Did you select the correct cooking time? Did you have the lid in place on the slow cooker?
Food is overcooked.	Did you select the correct cooking time? Foods will continue to increase in temperature after desired temperature has been reached. Browning on the stovetop can shorten slow cooking time. Check for doneness 30 minutes-1 hour earlier than stated recipe time.

- The cooking pot should be filled at least halfway for best results. Check for doneness 1-2 hours earlier than recipe indicates if pot is not full.
- Removing the lid results in heat loss and the cooking time may need to be extended.
- If cooking soups or stews, leave a 2" space between the top of the cooking pot and the food.
- Some foods are not suited for extended cooking in a slow cooker. Pasta, seafood, milk, cream, or sour cream should be added 2 hours before serving.
- Evaporated milk or condensed soups are perfect for slow cooking.
- The higher the fat content of meat, the less liquid needs to be added. If cooking meat with a high fat content, place thick onion slices underneath so meat will not sit on (and cook in) fat.
- Slow cookers allow for very little evaporation. If making your favorite soup, stew or sauce, reduce liquid called for in original recipe. If too thick, liquid can be added later.
- If cooking a recipe with root vegetables, place them in the bottom of the cooking pot.
- To store leftovers, DO NOT place the warm cooking pot in the refrigerator (contents will take too long to cool). Instead, divide leftovers into smaller containers and place into refrigerator.
- Visit www.foodsafety.gov for information on safe internal cooking temperatures.

Recipes

Cheesy Potatoes

¼ cup butter	1 tsp. salt
1 medium onion, chopped	¼ tsp. pepper
2 cloves garlic, minced	32 oz. cubed hash browns
10¾ oz. cond. cream of chicken soup	2 cups cheddar cheese, shredded
1 cup sour cream	

1. In the cooking pot, over medium heat on the stovetop, melt the butter and brown the onions for about 2 minutes. Stir in the garlic and cook 1 more minute.
2. Move the cooking pot to the slow cooker base and add remaining ingredients (it's fine if the potatoes are still a little frozen). Stir well and cook on LOW 4-5 hours.

Serves 6-8

Slow Cooker French Toast

1 medium size loaf of French bread	1 Tbsp. vanilla extract
8 eggs	½ tsp. nutmeg
1 cup milk	¼ cup maple syrup
2 tsp. cinnamon	¼ cup butter, melted
½ cup brown sugar, divided	½ cup walnuts, chopped

1. Cut the bread into slices ¾"-1" thick.
2. In a large bowl, whip the eggs and add the milk, cinnamon, ¼ cup brown sugar, vanilla and nutmeg. Mix well.
3. Soak the slices of bread in the egg mixture overnight in a covered container in the refrigerator. All the mixture should be absorbed into the bread by morning.
4. In the morning, spray the slow cooker pot with cooking spray.
5. Stand the soaked bread slices on end in the cooking pot, keeping them in a single layer, all pieces touching the bottom and most of them also touching a pot side.
6. Cook on HIGH 1-2 hours until the bread on the sides of the pot is browning nicely and the egg is cooking. Turn the slow cooker to LOW.
7. Mix ¼ cup brown sugar, syrup, butter and walnuts in a small bowl.
8. Pour the walnut mixture over the toast and cook on LOW for another hour or until you are happy with the toast texture. Serve with more syrup, if desired.

Serves 5-6

Pumpkin Pudding

2 eggs	½ cup biscuit mix
15 oz. plain pumpkin	2 Tbsp. butter, melted
12 oz. evaporated milk	2½ tsp. pumpkin pie spice
¾ cup sugar	1 cup vanilla Greek yogurt

1. Beat the eggs in a large bowl, then add the pumpkin, evaporated milk, sugar, biscuit mix, butter and pumpkin pie spice. Stir until well blended.
2. Pour pumpkin mixture into the slow cooker pot. Cover and cook on HIGH 1½-2 hours, or low 3-4 hours. Pudding is ready to serve when it is a fluffy texture and the interior temperature reaches 160-170° F.
3. Serve hot or cold, topped with a spoonful of yogurt.

Serves 6-8

Spaghetti Casserole

2 lbs. loose Italian sausage	15 oz. stewed tomatoes
1 onion, chopped	2 tsp. Italian seasoning
3 cloves garlic, minced	½ cup water
8 oz. uncooked spaghetti	2 cups mozzarella cheese, shredded
24 oz. spaghetti sauce	

1. Cook the sausage in the cooking pot on the stovetop over medium heat.
2. When the sausage starts to brown, add the onion. Stir often and cook another 2-3 minutes. Add the garlic and cook another 1 minute, stirring.
3. Remove the cooking pot from the stovetop. If needed, drain the grease off the sausage, then place the cooking pot in the slow cooker base.
4. Break the spaghetti noodles and stir them in a little with the sausage.
5. Add the remaining ingredients and cook on LOW 3-4 hours.
6. Stir well before serving.

Serves 6-8

Honey-Sriracha Wings

1½-2 lbs. chicken wings	1 Tbsp. lemon juice
½ cup honey	1 Tbsp. garlic, minced
½ cup sriracha sauce	2 Tbsp. corn starch
¼ cup brown sugar	2 Tbsp. water
1 Tbsp. butter	

1. Put the wings in the slow cooker pot.
2. In a medium bowl, whisk together the honey, sriracha, sugar, butter, juice and garlic. Pour over the wings and toss to coat.
3. Cover and cook on LOW 3-4 hours or on HIGH 2-3 hours (internal temperature of wings should be 180° F when done).
4. Carefully move the cooking pot to the stovetop. Set the heat to HIGH.
5. Dissolve the cornstarch and water in a bowl or cup. Pour it into the cooking pot and stir until the sauce thickens.
6. Move the cooking pot to the slow cooker base and set to WARM for serving.

Serves 4-6 as an appetizer

Slow Cooker Whole Wheat Bread

1 cup whole wheat flour	1 tsp. salt
2 cups white flour	1 cup warm water
¼ oz. yeast	3 Tbsp. honey

1. In a large bowl, combine flours, yeast and salt. Stir well.
2. Add the warm water and honey. Stir or mix in mixer until a ball of dough forms.
3. Cover the bowl; set in a warm spot to rise until dough doubles (about 1 hour).
4. Turn dough out on to floured surface. Flip to coat with flour, then flatten and shape into oval.
5. Put parchment in the slow cooker pot, add the dough. Place paper towels under lid to absorb excess moisture.
6. Cook on HIGH 2 hours. Cool completely before slicing.

Makes 1 loaf

Corned Beef & Cabbage

2 lb. corned beef brisket	½ large onion, sliced
½ cup water	½ head cabbage, cut into wedges
aluminum foil	fresh parsley, chopped (optional)
6 medium red potatoes, cut in half	salt & pepper, to taste

1. Put the brisket in the cooking pot. Add the water and top the brisket with the seasoning packet.
2. Loosely crumble pieces of aluminum foil to surround the brisket (this will keep the potatoes from getting greasy).
3. Add potatoes on foil and onion on top of the brisket.
4. Cook on LOW for 6-8 hours or HIGH for 3-4 hours. Meat is done when internal temperature reaches 160° F. Add the cabbage wedges to the top, and continue cooking until cabbage is tender.
5. When serving, sprinkle the potatoes with parsley. Make sure your guests have salt & pepper and a variety of mustards to choose from.

Serves 6

Returns

If any item, for any reason, does not meet your expectations, just return it to us. We'll gladly either:

- Refund your merchandise amount
- Credit your account
- Send a replacement

You can return any unused item in its original packaging within 60 days of its receipt for a full refund of the purchase price (excluding shipping and handling charges).

Please send returns to:

**Montgomery Ward, Inc.
Attn: Customer Returns
2000 Harrison Suite 100
Clinton, IA 52732-6676**

When returning an item:

- Use the original packaging and pack it securely.
- Please adequately insure your item in case you need to make a claim with the carrier you choose for returning your item.
- Include your order number and reason for return.
- We recommend keeping the receipt for 4 weeks.



1 Year Limited Warranty

Montgomery Ward, Inc. warrants this Chef Tested product to be free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Montgomery Ward will repair or replace, at its option, defective parts of this Chef Tested product at no charge, provided the product is returned freight prepaid with proof of purchase to Montgomery Ward.

Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

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