

Chef[®]
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Recipes
and tips
inside!

5-Qt. Convertible Slow Cooker



Instruction Manual

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

ITEM: 774844

Wards.com 1-888-557-3848

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Thank you
for your
purchase!



Thank you for purchasing your Chef Tested 5-Qt. Convertible 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.
- Wash cooking pot, lid and heating base surface before first use. See Cleaning & Care.
- A short cord is provided to reduce the hazards resulting from entanglement or tripping. This is a detachable cord; always attach it to the appliance first, then to the electrical outlet. DO NOT drape the cord over a counter or tabletop where it can be pulled on or tripped over.
- 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 paper, plastic or other nonfood items in the appliance. DO NOT place the heating base or its 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 the manufacturer, as this may cause injury or damage the appliance.
- Always use oven mitts when handling hot food or appliances.
- DO NOT use glass lid if it is chipped or has deep scratches and discard immediately. Weakened glass can shatter during use.
- DO NOT place glass lid, cooking pot or heating base in a microwave oven.
- 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 old appliances/tools using appropriate collection systems in accordance with federal and local regulations.



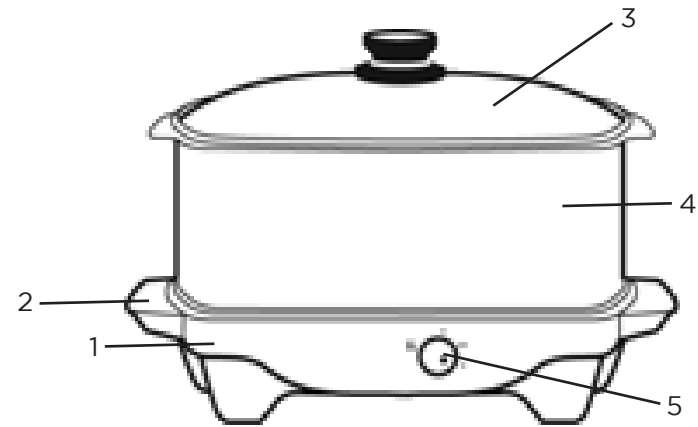
Electrical Safety

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 should be attached to the appliance before connecting to an electrical outlet. 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, 210W
CAPACITY	5-Quart
CORD LENGTH	26"
DIMENSIONS	13" W x 9" H x 8" D
MODEL	SLG-036

Parts & Features



1. Heating Base
2. Heating Base Handles (2)
3. Glass Lid
4. Cooking Pot
5. Temperature Control Knob
6. Removable Cord (not shown)
7. Insulated Carry Bag (not shown)
8. Storage Lid (not shown)

How to Use

SLOW COOKING

1. Place food into cooking pot. Place the cooking pot on the heating base.
2. Attach the cord to the base and plug cord into an electrical outlet.
3. Cover and set the cooking temperature per your recipe (1, 2=WARM, 3=LOW, 4=MED and 5=HIGH).

NOTE: DO NOT use heat settings 1 or 2 for cooking raw foods (the temperature will not get hot enough). Use 1 and 2 for warming only.

4. When cooking/serving is complete, turn off and unplug the cord from the outlet.
5. Use oven mitts if moving the hot cooking pot from the base.

NOTE: Use only plastic, rubber or wooden tools in cooking pot or on heating base. Use of metal tools will scratch the nonstick surfaces.

STOVETOP COOKING

1. Place the cooking pot (without the base) directly on a stovetop burner if you want to brown or precook any foods before slow cooking.

NOTE: If cooking on a gas range, DO NOT let flames extend up the side walls of the cooking pot.

2. Use oven mitts when using the cooking pot on the stovetop.
3. Cook per your recipe. If the cooking pot is to be covered, use the glass lid.
4. When finished, move the cooking pot to the base to continue cooking or to keep warm for serving.
5. When cooking/serving is complete, turn off and unplug the cord from the outlet.

OVEN COOKING

1. The cooking pot (without the base) can be used in a conventional or convection oven up to 350° F. If the cooking pot is to be covered, use the glass lid or aluminum foil.

WARNING: DO NOT use the cooking pot or lid in a microwave oven, over a campfire or under a broiler.

2. Use oven mitts when using the cooking pot in the oven.
3. Cook per your recipe.
4. When finished, move the cooking pot to the base to continue cooking or to keep warm for serving.
5. When cooking/serving is complete, turn off and unplug the cord from the outlet.

BASE (GRIDDLE) COOKING

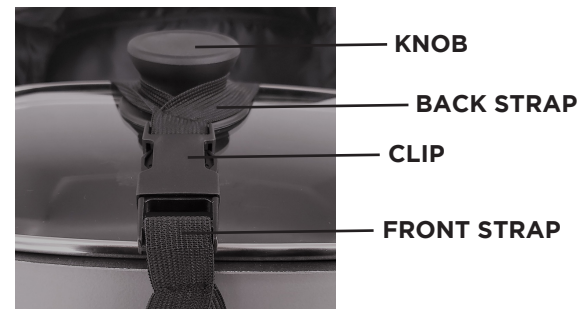
1. Attach the cord to the base and plug cord into an electrical outlet.
2. Preheat the heating base per recipe instructions (3=LOW, 4=MED and 5=HIGH).
3. Place food directly on the heating base to cook. Cover with the glass lid, if needed.
4. When cooking is complete, turn off and unplug the cord from the outlet.

CARRYING BAG

1. Always use oven mitts when handling the hot cooking pot, lid and base!
2. To avoid spilling, DO NOT overfill the cooking pot.
3. Unplug the cord from the electrical outlet and remove the cooking pot from the base.
4. Remove the glass lid and carefully place the storage lid onto the cooking pot.

NOTE: DO NOT use the storage lid for cooking. It is designed for use during transporting and storage only.

5. Using oven mitts, carefully place the base in the carrying bag, covered cooking pot on the base and glass lid on top of storage lid.
6. Carefully lift the back strap over the covered slow cooker, being sure to go over the knob on the glass lid. Bring the front strap up and clip together (see photo below).



7. Zip the bag closed and secure the exterior handles.

WARNINGS:

- To avoid spoiling, DO NOT keep food in bag for more than 2 hours.
- DO NOT put carrying bag or the storage lid in any oven.
- DO NOT turn on the slow cooker while in the bag or with the storage lid in place.

8. When you arrive at your destination, using oven mitts, carefully remove the slow cooker from bag. Change the lids and plug the cord into an electrical outlet. Set to WARM (2) for serving.
9. When cooking/serving is complete, turn off and unplug the cord.

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. Wipe the heating base and cord with a damp cloth.
4. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue.
5. DO NOT use abrasive brushes or harsh cleaning solutions.
6. Cooking pot, glass lid and storage lid may be washed by hand using warm, soapy water or cleaned in the dishwasher on the top rack.
7. Wash insulated carry bag with mild soap and a damp cloth. Wipe clean and dry completely before storing.
8. **Do not immerse any cord, plug or electrical appliance into water.**
9. Ensure all parts are dried thoroughly before reassembling and using this appliance.

Helpful Hints

Many of your favorite oven and stovetop recipes can be adapted to slow cooking with a few minor changes:

- Because very little moisture evaporates when slow cooking, cut the amount of liquid in your recipe in half.
- To prevent condensation from dripping onto breads, cakes and desserts while baking, place a couple of paper towels across the top of the pot, under the lid.

Tips

- Removing the lid during cooking will cause heat loss and additional cooking time will need to be added.
- Always lift lid slowly, directing steam away from you.
- DO NOT allow cooking pot to boil dry on heating base or on stovetop.
- Sudden temperature changes may cause the glass lid to crack or break. DO NOT put a hot lid into cold water or onto a wet surface.

Egg Bake with Quinoa Crust

- | | |
|-------------------------|---|
| ½ cup quinoa, washed | 15-oz. can Italian diced tomatoes, drained |
| 1¼ cup milk | 1 handful of spinach, chopped |
| 6 eggs, beaten | 1 cup Italian blend cheese, shredded, divided |
| 2 green onions, chopped | salt & pepper |

1. Always wash hands after handling raw eggs.
2. In a large bowl, mix together the first 3 ingredients.
3. Fold in the vegetables and ½ cup of cheese. Salt & pepper to taste.
4. Pour into the cooking pot and stir again. Cover and cook on HIGH 2–3 hours.
5. Top with remaining cheese before serving.

Serves 4–6

Cheddar Grits with Shrimp

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|-------------------------------|----------------------------------|
| 1 cup instant grits | 2 cups cheddar cheese, shredded |
| 2–3 cloves of garlic, minced | 12 oz. shrimp, cooked and peeled |
| ½ tsp. salt | 1 Tbsp. lemon juice |
| ¼ tsp. black pepper | 4–5 green onions, chopped |
| 1 tsp. Cajun seasoning | ½ cup bacon, cooked and crumbled |
| 3 cups chicken broth | ½ cup parsley, chopped |
| ¼ cup butter, cut into chunks | hot sauce |

1. Place the first 6 ingredients in the cooking pot. Cover, stir and set the heating base to 5. Cook for 30 minutes.
2. Stir in the butter and cheese. Cover and cook 5 minutes.
3. Stir in the shrimp, lemon juice, onions and bacon. Sprinkle the parsley on top.
4. Cover and cook another 30 minutes.
5. Serve with hot sauce.

Serves 4–6

Cashew Chicken

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|--|--------------------------|
| 4 skinless chicken breasts, cut into 1" pieces | 1 cup soy sauce |
| 3 Tbsp. cornstarch | ½ cup rice vinegar |
| ½ tsp. black pepper | ½ cup ketchup |
| 1 Tbsp. canola oil | 2 Tbsp. Sriracha sauce |
| 4 cloves garlic, minced | 6 Tbsp. brown sugar |
| 6 green onions, chopped | ½ tsp. ground ginger |
| 10 oz. cashews | ½ tsp. red pepper flakes |

1. Wash hands with soap and water. DO NOT rinse raw poultry. To avoid cross contamination, wash hands, utensils, cutting boards, etc. after touching raw poultry.
2. In a large bowl, toss the chicken with the cornstarch and black pepper.
3. Heat the oil in the cooking pot on the stovetop over medium-high heat.
4. Add the chicken to the pot and cook 5-7 minutes, stirring often.
5. Turn off the stovetop and carefully move the pot to the heating base using oven mitts. Set the heating base to 5. Add the garlic, onions and cashews to the pot.
6. In another large bowl, whisk together the remaining ingredients.
7. Pour over the chicken, stir and cover. Cook for 2-3 hours on 5 or 3-4 hours on 3 until the internal temperature of the chicken is 165° F.
8. Serve over cooked rice.

Serves 4-6

Italian Cabbage Stew

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|-------------------------------|----------------------------|
| 3 Tbsp. olive oil | 1 cup green olives, sliced |
| 20 oz. turkey Italian sausage | 28 oz. crushed tomatoes |
| 2 med. onions, chopped | 5 oz. stewed tomatoes |
| 4 cloves garlic, minced | 1 Tbsp. dried basil |
| 1 head cabbage, chopped | ½ tsp. red pepper flakes |

1. Wash hands with soap and water. To avoid cross contamination, wash hands, utensils, cutting boards, etc. after touching raw meat.
2. Heat the oil in the cooking pot on the stovetop over medium-high heat.
3. Chop the sausage into bite-size pieces. Add the sausage to the pot and cook until browned on all sides.

(continued on next page)

4. Add the onions to the pot and stir. Cook for 5 minutes, then add in the garlic.
5. Turn off the stovetop and carefully move the pot to the heating base using oven mitts. Set the heating base to 5.
6. In a large bowl, stir together the cabbage, olives, tomatoes, basil and red pepper flakes.
7. Pour the cabbage over the sausage, stir and cover. Cook for 5-6 hours on 5 or until the cabbage reaches desired consistency and the internal temperature of the sausage is 165° F.
8. Salt & pepper to taste.

Serves 4-6

Greek Pork Chop Dinner

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|---|-----------------------------------|
| 2 Tbsp. lemon juice, divided | 1 tsp. dried dill weed |
| 2 tsp. olive oil, divided | ½ tsp. kosher salt, divided |
| 1 tsp. dried oregano | 1 med. cucumber, seeded and diced |
| 1 tsp. garlic, minced | 2 medium tomatoes, chopped |
| 4 boneless, center-cut pork chops | 1 medium onion, thinly sliced |
| 1 cup plain fat-free Greek style yogurt | |

1. To avoid cross contamination, wash hands, utensils, cutting boards, etc. after touching raw meat.
2. Combine 1 Tbsp. lemon juice, 1 tsp. oil, oregano and garlic to form a paste. Use a pastry brush to apply to both sides of the pork chops and set aside for 15-20 minutes at room temperature.
3. In a small bowl, whisk together 1 Tbsp. lemon juice, 1 tsp. oil, yogurt, dill and ¼ tsp. salt. Stir in the cucumber and chill in the refrigerator.
4. Heat the griddle to 5. When hot, place the pork chops on the griddle, cover and cook for 10 minutes. Flip the pork chops, cover and cook another 10 minutes. Pork is done when the internal temperature reaches 145° F.
5. Move the pork chops to the cooking pot on the countertop and cover to keep them warm.
6. Add the tomatoes and onions to the griddle. Sprinkle with remaining salt. Stir and remove from heat when they begin to soften.
7. Serve the pork chops, tomato and onions on the side, all topped with the yogurt sauce.

Serves 4

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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