



## 6 QT. VERSATILITY COOKER PLUS

### Instruction Manual



Register this and other West Bend products through our website:  
<http://registerproducts.online>  
Product registration is not required to activate warranty.

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**SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE**

# IMPORTANT SAFEGUARDS

**When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:**

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs and hot pads or oven mitts.
- For countertop use only.
- Always unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
- Close supervision is necessary when this appliance is used by or near children.
- Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner. For service information see warranty page.
- The use of accessory attachments not recommended by West Bend may cause fire, electric shock, or injury.
- Do not use this appliance outdoors.
- Do not let cord hang over the edge of the table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, unplug cord from electrical outlet letting heating base cool completely before cleaning.
- Do not use appliance for other than intended use.
- To protect against electric shock, do not immerse cord, plugs, or other electric parts in water or other liquids.
- Do not attempt to repair this appliance yourself.
- A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over the edge of the counter, never use an outlet below counter, and never use with an extension cord.
- Longer extension cords are available, but care must be exercised in their use. While use of an extension cord is not recommended, if you must use one, ensure that the marked electrical rating of the extension cord is equal to or greater than that of the appliance. If the plug is of the grounded type, the extension cord must be a grounding-type 3-wire cord. To avoid pulling, tripping or entanglement, position the extension cord so that it does not hang over the edge of the counter, table or other area where it can be pulled on by children or tripped over.
- Do not use an outlet or extension cord if the plug fits loosely or if the outlet or extension cord feels hot.
- Do not use glass cover if it is chipped or has deep scratches. Weakened glass can shatter during use. Discard immediately.
- Do not place glass cover with metal ring in the microwave oven

- Glass is breakable. Care should be taken not to drop or impact the glass cover. If the cover breaks, it will do so in many pieces. Avoid or discard any foodstuffs exposed to broken cover.
- Be extremely cautious of steam when removing cover. Lift cover slowly, directing steam away from you.
- Set metal cooking vessel and cover on hot pad, trivet or other heat protective surface. Do not set directly on the counter, table or other surface.
- Do not heat covered and empty cooking vessel on top of range. If preheating of cooking vessel is necessary, preheat without cover on.
- Do not allow covered vessel to boil dry on top of range unit.
- Do not set glass cover on hot burner or on oven heat vent. Sudden temperature change may cause the cover to crack or shatter.
- Do not set hot cover on cold or wet surface; let cover cool before placing in water.
- For household use only.

## SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

### POLARIZED PLUG

North American models with polarized plugs:



#### POLARIZED PLUG

This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to 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. Do not attempt to defeat this safety feature or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

#### POWER CORD INSTRUCTIONS:

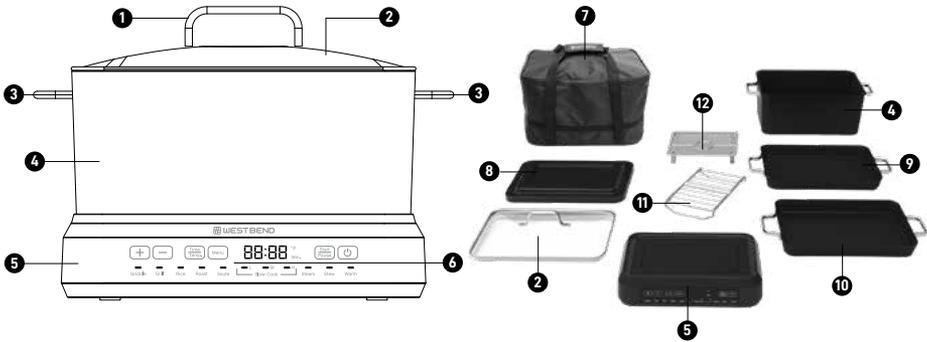
A short, detachable power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.

Do not pull, twist or otherwise abuse the power cord.

Do not wrap the power cord around the main body of the appliance during or after use.

**Congratulations on your purchase of a West Bend® Versatility Cooker!**

## PRODUCT DIAGRAM



- |                                  |  |
|----------------------------------|--|
| <b>1.</b> Lid Handle             | <b>8.</b> Cooking Vessel/Grill/Griddle Pan Cover |
| <b>2.</b> Lid                    | <b>9.</b> Grill Pan                              |
| <b>3.</b> Cooking Vessel Handles | <b>10.</b> Griddle Pan                           |
| <b>4.</b> 6 QT Cooking Vessel    | <b>11.</b> Roasting Rack                         |
| <b>5.</b> Cooking Base           | <b>12.</b> Steam Rack                            |
| <b>6.</b> Control Panel          |  |
| <b>7.</b> Storage Bag            |  |

## BEFORE USE

1. Before using your new appliance, remove all packing material.
2. Please check packing material carefully as accessory parts may be contained within the packing material.
3. Wash 6 QT cooking vessel, grill and griddle pan, roasting rack and steam basket in warm soapy water, rinse and dry thoroughly.
4. Wipe heating base with a soft towel.
5. Place heating base on dry, level, heat-resistant surface away from any edge.
6. Select desired cooking vessel based on recipe.
7. Plug cord into a 120 volt, AC electric outlet only.
3. This appliance is designed with Fan delay for 5 minutes to allow the appliance to cool down. The fan will continue to stay on for 5 minutes once the cycle is complete.

DO NOT IMMEDIATELY PULL OUT POWER CORD FROM THE POWER OUTLET. ALLOW THE FAN TO COMPLETE THE COOL DOWN CYCLE.

# USING YOUR VERSATILITY COOKER

## CONTROL PANEL



Function	Adjustable Temperature Range	Timing Range	Default Temperature Setting	Default Time Setting	Accessory
Griddle	200 °F - 400 °F	1 Min - 1 H	400 °F	30 Min	Griddle Pan
Grill	200 °F - 400 °F	1 Min - 1 H	400 °F	30 Min	Grill Pan
Rice	Non-Adjustable	1 Min - 1 H	/	30 Min	6 QT Cooking Vessel
Roast	200 °F - 400 °F	1 Min - 1 H	350 °F	1 H	6 QT Cooking Vessel
Sauté	200 °F - 400 °F	1 Min - 1 H	400 °F	30 Min	Grill Pan
Slow Cook	Low	Up to 8 Hours	140 °F - 194 °F	8 H	6 QT Cooking Vessel
	Medium	Up to 5 Hours	140 °F - 185 °F	5 H	6 QT Cooking Vessel
	Low to High	Up to 3 Hours	165 °F	3 H	6 QT Cooking Vessel
Steam	Non-Adjustable	1 Min - 1 H	/	30 Min	6 QT Cooking Vessel + Steam Basket
Stew	Non-Adjustable	1 Min - 6 H	/	1 H	6 QT Cooking Vessel
Warm	50°F - 200°F/each setting +/-25°F	1 H - 24 H	150 °F	8 H	Any Vessel

### ON/OFF

Press  to turn the cooking base ON. An audible alert will sound.

### START/PAUSE

Once preset is selected, press "Start/Pause" to start. The LED light will stay solid while unit is in cooking mode. Depending on the selected preset, time/temperature can be adjusted. Press "Start/Pause" to pause during cooking mode, the LED light will blink to indicate the unit is not in cooking mode. Press "Start/Pause" again to resume cooking mode.

### TIME/TEMP

Presets are set to default time and temperature according to the function guide. Depending on preset, time and temperature can be adjusted by pressing "Time/Temp" button.

To adjust the temperature, press "Time/Temp". The temperature will flash indicating that its time to adjust the temperature. Press "+" to increase or "-" to decrease the temperature.

To adjust the time, press "Time/Temp". The time will flash indicating that its time to adjust the time. Press "+" to increase or "-" to decrease the time.

## **MENU**

While in standby, press "Menu" to select the desired function (Griddle, Grill, Rice, Roast, Saute, Slow Cook L/M/H, Steam, Stew, Warm). The selected preset will flash and preset default time will appear on the screen. Remember to adjust time and temperature based on cooking needs. Once cooking is completed, "End" will appear on the screen. Press  to turn off the cooking base.

## **PRESET FUNCTION INSTRUCTION**

### **1. GRIDDLE GRILL FUNCTION**

1. Place the grill or griddle pan on the cooking base.
2. Press  to power on. Then press "Menu" to select "Griddle"/ "Grill" function. The LED light will flash. The default temperature is 400 °F and default time is 30 mins.
3. To adjust the temperature, press "Time/Temp". The temperature will flash indicating that its time to adjust the temperature. Press "+" to increase or "-" to decrease the temperature. The temperature range is from 200 °F-400 °F.
4. To adjust the time, press "Time/Temp". The time will flash indicating that its time to adjust the time. Press "+" to increase or "-" to decrease the time. The time range from 1 min to 1 hour.
5. Press "Start/ Pause" to start, the LED light will show solid. "PrE-HEAt" and temperature will toggle under this function. Once preheating is completed, the cooker will beep 3 times and the time / temperature will display, indicating that the preheat cycle has begun.
6. During cooking, the time and temperature can be adjusted at any time by pressing "Time/Temp". Once cooking is complete, "End" will display on the screen and beep 5 times.

### **2. RICE FUNCTION**

1. Measure uncooked rice for the desired amount with a measuring cup.  
Note: One cup of uncooked rice will make approximately 2 cups of cooked rice.
2. Using a measuring cup, add 1-1/2 cups of water for each cup of raw rice to be cooked. For example, to cook 4 cups of raw rice add 6 cups of water. Note that texture and result will vary based on the type of rice and water ratio.
3. For different types of grains, follow the packaging instruction for correct water ratio.
4. Press (place power button icon here) to power on. Then press "Menu" to select "Rice" function. The LED light will blink and show a chasing pattern. The default time is 30 mins. Time and temperature are not adjustable.
5. Press "Start/Pause" to start, the LED light will show solid. A chasing pattern will display and countdown will show the last 5 mins of cooking. When completed, the cooker will beep once and then start to keep warm. The default time for keeping warm is 8 hours.
6. To adjust time, Press "Time/Temp" and then press "+" or "-". The adjustable range of time is 1 H to 24 H. After cooking is completed, "End" will display and beep 5 times.

Cooking Guide for White Rice	Rice Weight (Approx.)	Water	Water Volume
2 Cups	380g	3 Cups	615ml
3 Cups	570g	4.5 Cups	925ml
4 Cups	760g	5.5 Cups	1130ml
5 Cups	950g	6.5 Cups	1335ml

Note: 1 cup of rice is approx. 190g and 1 cup of water is approx. 250ml

### 3. ROAST FUNCTION

1. Press  to power on. Then press "Menu" to select "Roast" function. The LED light will blink. The default temperature is 350 °F and default time is 60 mins.
2. Press "Time/Temp" and then press "+" or "-" to adjust the temperature. The adjustable temperature range is 200 °F to 350 °F.
3. Press "Time/Temp" and then press "+" or "-" to adjust the time. The adjustable range of time is 1 min to 1 hour.
4. Press "Start/ Pause" to start, the LED light will show solid. "PrE-HEAT" and temperature will toggle under this function. Once preheating is completed, the cooker will beep 3 times and the time / temperature will display.
5. During cooking, the time and temperature can be adjusted at any time by pressing "Time/ Temp". After cooking is completed, "End" will display and beep 5 times.

### 4. SAUTÉ FUNCTION

1. Press  to power on. Then press "Menu" to select "Saute" function. The LED light will blink. The default temperature is 400 °F and default time is 30 mins.
2. Press "Time/Temp" and then press "+" or "-" to adjust the temperature. The adjustable temperature range is 200 °F to 400 °F.
3. Press "Time/Temp" and then press "+" or "-" to adjust the time. The adjustable range of time is 1 min to 1 hour.
4. Press "Start/ Pause" to start, the LED light will show solid. "PrE-HEAT" and temperature will toggle under this function. Once preheating is completed, the cooker will beep 3 times and the time/temperature will display.
5. During cooking, the time and temperature can be adjusted at any time by pressing "Time/ Temp". After cooking is completed, "End" will display and beep 5 times.

### 5. SLOW COOK FUNCTION

1. Place food into cooking vessel, cover and place cooking vessel onto heating base. If you wish to brown or precook any food before slow cooking, place cooking vessel directly on range top over medium heat. Then transfer cooking vessel to heating base.  
NOTE: Use only plastic, rubber, wooden, or non-metal cooking tools in metal cooking vessel. Use of metal cooking tools will scratch the non-stick surface.
2. Press  to power on. Press "Menu" to select "Slow Cook L", "Slow Cook M", or "Slow Cook H" function. The LED light will blink.

3. Press "Start/Pause" to start, the LED light will show solid and display the timer.
4. "On Slow Cook L" food will cook on low (L) for 8 hours. Once cooking is complete, the cooker will beep and start Keep Warm for 8 hours. (During cooking time, time and temperature can be adjusted by pressing "Time/Temp" and "+" or "-").
5. "On Slow Cook M" food will cook on medium (M) for 5 hours. Once cooking is complete, the cooker will beep and start Keep Warm for 8 hours. (During cooking time, time and temperature can be adjusted by pressing "Time/Temp" and "+" or "-").
6. "On Slow Cook H" food will cook at on high (H) for 3 hours. Once cooking is complete, the cooker will beep and start Keep Warm for 8 hours. (During cooking time, time and temperature can be adjusted by pressing "Time/Temp" and "+" or "-").
7. Keep warm temperature maintained at 68-77 °C (155 - 170 °F) for 8 hours. Press "Time/Temp" and then "+" or "-" to adjust time, the adjustable range of time is 1 hour to 24 hour. Count down timer will display.
8. After cooking is completed, "End" will display, beep 5 times and LED light turns off.

## 6. STEAM FUNCTION

1. Press  to power on. Then press "Menu" to select "Steam" function. The LED light will blink. The default time is 30 mins and temperature is not adjustable.
2. Press "Time/Temp" and then press "+" or "-" to adjust the time. The adjustable range of time is 1 min to 1 hour.
3. Press "Start/ Pause" to start, the LED light will show solid. "PrE-HEAt" will display, beep 3 times once completed, and countdown timer will display.
4. After cooking is completed, "End" will display, beep 5 times and LED light turns off.

## 7. STEW FUNCTION

1. Press  to power on. Then press "Menu" to select "Stew" function. The LED light will blink. The default time is 1 hour and temperature is not adjustable.
2. Press "Time/Temp" and then press "+" or "-" to adjust the time. The adjustable range of time is 1 min to 6 hours.
3. Press "Start/ Pause" to start, the LED light will show solid. Countdown timer will display.
4. After cooking is completed, "End" will display, beep 5 times and LED light turns off.

## 8. WARM FUNCTION

1. Press  to power on. Then press "Menu" to select "Warm" function. The LED light will blink. The default temp is 150 °F and default time is 8 hours.
2. Press "Time/Temp" and then press "+" or "-" to adjust the time. The adjustable range of time is 1 min to 24 hours.
3. Press "Start/ Pause" to start, the LED light will show solid. Countdown timer will display.
4. After cooking is completed, "END" will display, beep 5 times and LED light turns off.

NOTE: DO NOT USE A HEAT SETTING BELOW "LOW" FOR ACTUAL COOKING OF RAW FOODS, AS THE SLOW COOKER WILL NOT GET HOT ENOUGH TO COOK FOODS. DO NOT USE THE GRIDDLE SETTING FOR SLOW COOKING - OVERCOOKING WILL OCCUR.

## CARE AND USE FOR CARRYING BAG

- Food must be prepared in V-cooker to retain safe serving temperature during transportation. To help retain this temperature, cover cooking vessel with storage lid and V-cooker cover, place V-cooker in carrying bag and zip closed as quickly as possible.

- Food should not be kept in insulated carrying bag for more than 2 hours to avoid food spoilage. This time will be reduced if bag is kept in a cold area.
- Always use storage lid when transporting V-cooker in carrying bag.
- **DO NOT USE STORAGE LID FOR COOKING.** Storage lid is designed for use during transporting and/or storage in refrigerator or freezer **ONLY**.
- Storage lid does not completely seal cooking vessel. Do not overfill cooking vessel as spillage may occur.
- When removing storage lid from heated foods, use care as condensation may form on underside of lid.
- Insulated carrying bag must be completely zipped and carried level to help reduce leaking or spilling.
- Do not put carrying bag or plastic transport cover in any oven.
- Do not plug appliance into an electrical outlet while the V-cooker is still in the carrying bag or has the plastic transport cover on.

## TO USE

1. Unzip insulated carrying bag and open cover. Position interior straps with one to the front and one to the back.
2. Remove cooking vessel, set on heat-resistant surface. Remove V-cooker glass cover and carefully place storage lid onto cooking vessel.
3. Place heating base in carrying bag, covered cooking vessel on base and V-cooker glass cover on top of storage lid.
4. While securing V-cooker cover, carefully lift back strap over covered V-cooker, being sure to go over top knob of cover if featured on your slow cooker. Bring front strap up, insert clip in notch of back strap, securing slow cooker in carrying bag.
5. Close cover and zip bag closed. Bring exterior handles around bag and secure with Velcro strap.
6. Upon arrival at destination, remove V-cooker from insulated carrying bag. Remove storage lid and replace with the glass V-cooker cover. Plug into electrical outlet and heat at "WARM" for serving.

## HELPFUL HINTS

**Adapting Recipes to Slow Cooking:** Many of your favorite oven and range top recipes can be adapted to slow cooking with a few minor changes. Here are some important points to remember.

**Amount of Liquid:** Because little moisture evaporates during slow cooking, reduce amount of liquid in your recipe by one-half (1 cup of liquid is enough for most recipes). For soup recipes, add all ingredients except water or broth to vessel; add only enough liquid to cover ingredients.

**Amount of Seasoning:** Reduce amount of seasoning in proportion to reduced amount of liquid. Use whole or leaf herbs and spices rather than crushed or ground forms.

**Slow Cooking Meat:** Less tender, less expensive cuts of meat are better suited to slow cooking than expensive cuts of meat. Remove excess fat before slow cooking if desired. Meat can be browned in the cooking vessel on top of the range before slow cooking.

**Slow Cooking Vegetables:** Add partially frozen vegetables, Chinese vegetables and fresh mushrooms during the last hour of cooking. Strong-flavored vegetables such as spinach, eggplant, okra and collard greens should be precooked before adding to cooker. The amount of onion normally used in your recipe should be reduced because its flavor gets stronger during cooking. In most cases, fresh vegetables take longer to cook than meats because liquid simmers rather than boils.

**Slow Cooking Raw Meats and Vegetables:** Most raw meat and vegetable combinations need

at least 2 to 3 hours of cooking at "HIGH" or 7 to 10 hours at "LOW".

**Slow Cooking Fish and Seafood:** Fresh or thawed seafood and fish fall apart during long hours of cooking. Add these ingredients an hour before serving and cook at "HIGH".

**Slow Cooking Milk, Sweet or Sour Cream and Cheese:** Because milk, sour or sweet cream and cheese break down during long hours of cooking, add these ingredients just before serving or substitute undiluted condensed canned soups or evaporated milk. Processed cheese tends to give better results than aged cheese.

**Rice and Pasta:** Rice and pasta may either be cooked separately, or added uncooked during last hour of cooking time. If added uncooked, make sure there is at least 1 to 1½ cups of liquid in vessel and heat is set at "LOW" or higher.

**Dumplings:** Dumplings may be cooked in broth or gravy at "HIGH". Drop by spoonfuls on simmering broth or gravy. Cook covered for 30 minutes.

**Thickening Juices for Gravies and Sauces:** To thicken juices for gravies and sauces, add 2 to 3 tablespoons of quick cooking tapioca at start, or thicken after cooking by adding a smooth paste made of 2 to 4 tablespoons cornstarch or flour and ¼ cup cold water. Bring to a boil at "HIGH". Solid foods may be removed first.

**Don't Remove Cover During Cooking:** To retain heat, moisture and food flavor, don't remove cover during cooking unless necessary for adding additional ingredients.

**Using Cooking Tools on Non-Stick Finish:** The following types of cooking tools may be used on the non-stick finish: plastic, rubber or wooden. Do not use sharp edged metal cooking tools (forks, knives, mashers) as these could scratch the non-stick finish.

**Using Cooking Vessel on Top of Range:** The cooking vessel (without heating base) can be used for range top cooking. Place vessel on large burner and use medium to low heat. The use of low to medium heat will prevent foods from overcooking, reduce spattering, and help retain natural juices. Do not use high heat except for bringing liquids to a boil. If cooking on a gas range, do not let flame extend up side of cooking vessel. ALWAYS USE OVEN MITTS WHEN USING COOKING VESSEL AND COVER ON RANGE UNIT.

**Cooking Meats:** When cooking meats, preheat empty cooking vessel over medium to medium-low heat for 2 to 3 minutes or until a drop of water sizzles in cooking vessel. To prevent sticking of lean meats, you may wish to add a small amount of cooking oil. Add meat and brown as desired. Cover cooking vessel and reduce heat to low for cooking on range top OR transfer cooking vessel to heating base and cook at desired setting. The shortest cooking time will be at "HIGH".

**Using Cooking vessel in Oven:** The cooking vessel (without heating base) can be used in a conventional or convection oven up to preheated temperatures of 350°F/177°C. Cooking vessel may be covered with aluminum foil for oven use. ALWAYS USE OVEN MITTS WHEN USING COOKING VESSEL IN OVEN.

DO NOT USE THE COOKING VESSEL IN A MICROWAVE OVEN, OVER A CAMPFIRE OR UNDER AN OVEN BROILER UNIT TO PREVENT DAMAGE TO THE COOKING VESSEL OR OVEN.

**Bread, Cakes & Desserts:** Use an 8 x 4-inch or a 9 x 5-inch loaf pan. Check to ensure that your pan fits completely into the cooking vessel before mixing any ingredients. To prevent condensation from dripping onto food while baking, place double layer of paper toweling and single layer of aluminum foil across top of cooking vessel. Cover and bake according to recipe.

## TEMPERATURE GUIDE

Be sure to cook foods to recommended food-safe temperatures. Always check with a meat thermometer to ensure that the center is cooked completely. Note: Foods cooked on the light-duty griddle base will take longer than on a standard griddle.

Meat		Internal Temperatures
Beef	Rare	140 °F / 60 °C
Beef	Medium	160 °F / 71 °C
Beef	Well	170 °F / 76 °C
Pork	Fresh	170 °F / 76 °C
Pork	Smoked	160 °F / 71 °C
Pork	Canned	140 °F / 60 °C
Lamb		170 °F to 180 °F / 76 °F to 82 °C
Veal		170 °F / 76 °C
Poultry		180 °F / 82 °C

## CLEANING YOUR VERSATILITY COOKER

1. Allow the entire unit (base, cooking vessel, cover) to cool completely before cleaning. Set cooking vessel and cover on dry, heat-protective surface for gradual cooling. NOTE: Do not run cold water over hot glass cover as it may crack or shatter if cooled suddenly.
2. Wipe heating base and cord with a damp cloth.
3. Cooking vessel and glass cover may be washed using warm, soapy water by hand or cleaned in the dishwasher. If dishwasher cleaning, avoid contact between pieces to prevent damage. Wash storage lid in warm, soapy water, rinse and dry. Lid can also be cleaned in dishwasher, top rack only.

### For Travel Accessories, if included:

1. Wash storage lid in warm, soapy water, rinse and dry. Lid can also be cleaned in the dishwasher, top rack only.
2. Wash insulated carrying bag with mild soap and a damp cloth. Wipe clean and dry completely before storing.

### Maintenance:

- This product should be used frequently to keep the electrical appliances in good working condition.

- If you don't use it for a long time, please keep this product in a dry and ventilated place to prevent the electrical appliances from getting damp.

## **Notice:**

- Please do not use cleaning tools such as thinner, scouring powder, bleaching powder, chemical wipes, metal spatulas, nylon brushes, etc.
- Please do not put this product in dishwashers, dish dryers, etc.
- Please don't scrub the back of the baking tray or stockpot excessively.
- Please do not scrub the main unit shell forcefully.
- Please do not immerse the main unit of the product in water or pour water on it.
- Please do not immerse the power cord in water or pour water on it.

## **RECIPES**

Note: Please pay attention to the size of the recipe you wish to make. Do not attempt to make a 6 quart recipe in a 5 quart cooking vessel.

### **Beef Vegetable Soup - 5 Qt.**

1½ lbs. Beef soup bones or 1 lb. beef short ribs

1½ qt. Water

1 tsp. Salt

¼ tsp. Pepper

2 Carrots, chopped

2 Ribs celery, chopped

2 Potatoes, peeled and chopped

1 Small onion, chopped

1 Bay leaf

1 16 oz. Can whole tomatoes, undrained

1. Place soup bone, water, salt, pepper, carrots, celery, potatoes, onion and bay leaf into cooking vessel. Cover and slow cook at "LOW" for 6 to 7 hours.
2. Remove soup bone and cool slightly. Remove meat from bones and return to soup with tomatoes. Cover and slow cook an additional hour. Noodles or barley may be added, if desired.

### **Herb Pork Roast - 5 Qt.**

1 tsp. Salt

1 tsp. Thyme

½ tsp. Sage

½ tsp. Ground cloves

1 tsp. Grated lemon peel

4-5 lbs. Pork roast, boneless or bone-in

4 Large cloves garlic, quartered

2 tbsp. Water, optional

2 tbsp. Cornstarch, optional

1. In small bowl combine salt, thyme, sage, cloves and lemon peel. Rub into pork roast. Cut 16 small pockets into roast and insert garlic pieces.
2. Place roast in cooking vessel. Cover and cook at "LOW" for 7 to 9 hours or "HIGH" for 4 to 5 hours. Insert meat thermometer into roast to ensure internal temperature is 170°F/77°C or higher before

servicing. Allow roast to stand 10-15 minutes before carving. Remove garlic pieces. Juices may be thickened for gravy, if desired. Dissolve 2 tablespoons cornstarch in 2 tablespoons water. Stir slowly into juices until thickened at "HIGH".

### **Pepper Steak - 5 Qt.**

1½ lbs Round steak, cut into thin strips 1 Clove garlic, minced

1 cup Chopped onion

½ tsp. Salt ¼ tsp. Pepper ¼ tsp. Ginger 1 tsp. Sugar

½ cup Soy sauce

1 Large green pepper, cut into thin strips

4 Tomatoes, cut into eighths, or 1 1- pound can whole tomatoes, undrained

1 lb. Can bean sprouts, drained

1 tbsp. Cornstarch

½ cup Cold water

1. Brown steak in cooking vessel on range unit over medium heat. Transfer cooking vessel to heating base using hot pads.

2. In a small bowl, combine garlic, onion, salt, pepper, ginger, sugar and soy sauce. Pour over steak. Cover and slow cook at "LOW" for 6 to 8 hours or "HIGH" for 4 to 5 hours.

3. Add green peppers, tomatoes, and bean sprouts, stir to blend. Slow cook an additional hour. Just before serving, increase heat to "HIGH". Combine cornstarch and water. Gradually add to pepper steak, stirring until thickened. Reduce to "WARM" for serving.

### **Corned Beef and Cabbage - 5 Qt.**

3 - 4 lb. Corned beef brisket

1 Medium onion, sliced

½ tsp. Celery seed ½ tsp. Mustard seed

1 Clove garlic, minced

1 Bay leaf

Water

1 Small head cabbage, cut into wedges

1. Place brisket with liquid and spices from package in cooking vessel. Add onion, celery seed, mustard seed, garlic and bay leaf. Add just enough water to cover brisket (about 4 cups). Cover and cook at "LOW" for 7 to 9 hours or until brisket is fork tender.

2. During last hour of cooking, add cabbage wedges and continue cooking at "LOW". Discard cooking liquid and spices.

### **Hearty Chicken Noodle Soup - 5 Qt.**

2 lbs. Chicken parts, skinned if desired

5 cups Water

1 Medium onion, chopped

4 Carrots, cut into ½-inch pieces

4 Ribs celery, cut into ½-inch pieces

1 16 oz. Can whole tomatoes, cut up

1 tbsp. Instant chicken bouillon

1 tbsp. Minced parsley

1 tsp. Salt

½ tsp. Dried rosemary ¼ tsp. Pepper

1 cup Uncooked fine egg noodles

1. Combine all ingredients, except egg noodles, in cooking vessel. Cover and cook at "LOW" for 6 to 8

- hours or at "HIGH" for 3 to 4 hours or until chicken and vegetables are tender.
2. Remove chicken pieces from cooking vessel and set aside to cool slightly. Increase heat to "HIGH" and add noodles, stirring to blend. Cover and continue to cook for 30 minutes.
  3. Meanwhile, remove chicken from bones and cut into bite-size pieces. Return meat to cooking vessel to heat as noodles finish cooking. Reduce heat to "WARM" for serving.

### **Chili - 5 Qt.**

- 1½ lbs. Ground beef
- 1 cup Onion, chopped
- 1 cup Green pepper, chopped
- 1 Clove garlic, minced
- 1 28 oz. Can whole tomatoes, undrained
- 1 16 oz Can kidney beans, undrained
- 1½ tbsp. Chili powder
- 1 tsp. Salt
- 1 tsp. Ground cumin
- ½ tsp. Pepper

1. Brown ground beef with onion and green pepper in cooking vessel over medium heat of range unit. Remove excess grease.
2. Transfer cooking vessel to heating base using hot pads. Add remaining ingredients, stir to blend. Cover and slow cook at "LOW" for 7 to 8 hours. Reduce heat to "WARM" for serving.

### **Slow Cooker Roast - 5 Qt.**

- 1 - 3lb Boneless beef chuck roast
- 1 cup Water
- 1 (.7 oz.) packet Italian-style dressing mix
- 1 (.75 oz.) packet Dry brown gravy mix
- 1 (1 oz.) packet Ranch dressing mix

1. Place the beef roast into the cooking vessel.
2. Whisk the water, ranch dressing mix, gravy mix, and Italian dressing mix together until smooth. Pour over beef roast.
3. Cover and slow cook at "LOW" for 6 to 8 hours or "HIGH" for 4 to 5 hours.

### **Fish Chowder - 5 Qt.**

- 2 lbs. Fresh or frozen fish fillets (haddock, perch, cod, flounder)
- 2 tbsp. Lemon juice
- 4 Slices bacon
- 1 cup Chopped onion
- ¼ cup Diced celery
- 4 Medium potatoes, cut into cubes
- 4 cups Hot water
- 1 16 oz Can stewed tomatoes
- 1 cup Diced carrots
- 2 tsp. Salt
- ¼ tsp. Pepper

- 1 tbsp. Worcestershire sauce
  - 2 tbsp. Dry sherry, optional
1. Cut fish into chunks and remove bones. Sprinkle with lemon juice. Cover and refrigerate.

2. Fry bacon in cooking vessel on range top over medium heat until crispy. Drain on paper towel, crumble and set aside.
3. Sauté onion and celery in bacon drippings until brown. Transfer cooking vessel to heating base using hot pads. Add potatoes, water, tomatoes, carrots, salt and pepper to cooking vessel. Stir to combine. Cover and cook at "LOW" for 4 to 5 hours or at "HIGH" for 2 to 3 hours.
4. Drain lemon juice from fish. Add fish, Worcestershire sauce and sherry to cooking vessel. Simmer for 1 hour or until fish flakes easily with fork. Reduce heat to "WARM" for serving. Garnish with crumbled bacon.

### **Beef Stew - 5 Qt.**

1½ lbs. Beef Stew Meat, cubed

1 med. Onion, Chopped

4 med. Carrots, Sliced ½"

2 Ribs Celery, Sliced ½"

4 med. Potatoes, Sliced ½"

1 - 28oz. can Diced Tomatoes

1 - 10.5 oz. Beef Broth

1 tbsp. Worcestershire Sauce

2 tbsp. Dried Parsley Flakes

1 Bay Leaf

1 tsp. Salt

¼ tsp. Pepper

2 tbsp. Quick Cooking Tapioca

1. Brown stew meat in cooking vessel on range unit over medium heat. Transfer cooking vessel to heating base using hot pads.
2. Add remaining ingredients to cooking vessel. Stir to combine.
3. Cover and cook at "LOW" for 8 hours or "HIGH" for 5 hours. Reduce heat to "WARM" for serving.

### **Country Ribs with Apples 'N Kraut - 6 Qt.**

3 lbs. Lean country-style pork ribs, trimmed of any excess fat

Salt and pepper

1 16 oz Can sauerkraut, undrained 1 Medium onion, thinly sliced and separated into rings

1 8 oz Can mushrooms stems and pieces, drained

1 Large or 2 small apples, cored and cut into wedges

¼ cup Brown sugar ½ tsp. Celery seed

1. Preheat cooking vessel on electric or gas range top heating unit over medium heat. Add ribs in batches to brown. Season with salt and pepper.
2. Return all ribs to cooking vessel. Layer sauerkraut, onion, mushrooms, apple wedges and brown sugar over ribs. Sprinkle with celery seed.
3. Place cooking vessel on base, cover and cook at "LOW" for 7 to 9 hours or at "HIGH" for 3 to 4 hours until meat is tender. Reduce heat to "WARM" for serving.

### **Carrot Cake - 6 Qt.**

2 cups Flour

2 cups Sugar

1 tsp. Baking soda

1 tsp. Salt

1 cup Vegetable oil

4 Eggs

3 cups Grated carrots

1 tsp. Cinnamon

1. Grease bottom only of a 9 x 5-inch or 8 x 4-inch loaf pan with solid hydrogenated shortening. Dust with flour and shake out excess. Set covered cooking vessel on base and preheat at "HIGH" while mixing ingredients.
2. In mixing bowl, sift flour, sugar, baking soda and salt. Add vegetable oil and stir until ingredients are moistened. Add eggs one at a time, beating well after each egg is added. Stir in grated carrots and cinnamon until evenly mixed. Pour batter into pan. Place pan in cooking vessel.
3. Cover and bake at "HIGH" for 2 hours. Do not remove cover during this time. To test for doneness at end of recommended baking time, insert a metal cake tester in several places including center of cake. If cake tester comes out clean, cake is done. If batter clings to cake tester, continue baking in 15-minute intervals. Remove cake from pan and cool on rack. Frost with softened cream cheese, if desired. Makes a 1½-pound cake.

### **Cranberry Nut Bread - 6 Qt.**

2 cups (8oz) fresh or frozen cranberries

½ cup Walnuts

2 cups Flour

1 cup Sugar

1½ tsp. Baking powder ½ tsp. Baking soda

½ tsp. Salt

6 tbsp. Butter or margarine 1 Egg

1 tbsp. Grated orange peel ½ cup Orange juice

1. Grease 9 x 5-inch or 8 x 4-inch loaf pan with solid hydrogenated shortening. Dust with flour and shake out excess. Set covered cooking vessel on base and preheat at "HIGH" while mixing ingredients.
2. Grind cranberries and walnuts with coarse blade of food chopper. In a large mixing bowl, combine flour, sugar, baking powder, baking soda and salt. Cut in butter or margarine to form a coarse mixture. Make an indentation in mixture and add egg, orange peel and orange juice. Beat only until lumps disappear. Add chopped cranberries and walnuts. Stir until evenly mixed. Pour batter into pan. Place pan in cooking vessel.
3. Cover and bake at "HIGH" for 3 hours. Do not remove cover during this time. To test for doneness at end of recommended baking time, insert a metal cake tester in several places including center of bread. If cake tester comes out clean, bread is done. If batter clings to cake tester, continue baking for 15-minute intervals. Remove bread from pan and cool on rack. Makes a 1½-pound loaf.

### **Western Omelet Casserole**

1 bag (32 oz.) Frozen shredded hash brown potatoes 1 lb. Bacon sliced, cooked, and drained 1 med. Sweet onion, diced 1 Green bell pepper, diced 1 dozen Eggs

1 ½ cup Shredded cheddar or Jack cheese 1 cup Milk 1 tsp. Salt Pepper (to taste)

1. Place a layer of frozen potatoes on the bottom of the slow cooker, followed by a layer of bacon then onions, green pepper and cheese. Add another 2 to 3 layers, ending with a layer of cheese. Note: precooked sausage or cubed ham may be used in place of bacon.
2. Beat the eggs, milk and salt & pepper together. Pour over the layers in the slow cooker and cover. Cook for 10-12 hours on "LOW" or 3-5 hours on "HIGH".

# PRODUCT WARRANTY

## Appliance 1 Year Limited Warranty

West Bend® ("the Company") warrants this appliance from failures in the material and workmanship for one (1) year from the date of original purchase with proof of purchase, provided that the appliance is operated and maintained in conformity with the Instruction Manual. Any failed part of the appliance will be repaired or replaced without charge at the Company's discretion. This warranty applies to indoor household use only.

This warranty does not cover any damage, including discoloration, to any non-stick surface of the appliance. This warranty is null and void, as determined solely by the Company, if the appliance is damaged through accident, misuse, abuse, negligence, scratching, or if the appliance is altered in any way.

THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORESEEABLE, CONSEQUENTIAL, OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS APPLIANCE.

If you think the appliance has failed or requires service within its warranty period, please contact the Customer Care Department through our website at **[www.westbend.com](http://www.westbend.com)**

"Support" -> "Contact Us". A receipt proving the original purchase date will be required for all warranty claims, hand written receipts are not accepted. You may also be required to return the appliance for inspection and evaluation. Return shipping costs are not refundable. The Company is not responsible for returns lost in transit.

**Valid only in USA and Canada**

# REPLACEMENT PARTS

Replacement parts, if available, may be ordered online at **[www.westbend.com](http://www.westbend.com)**.

This manual contains important and helpful information regarding the safe use and care of your product. For future reference, attach dated sales receipt for warranty proof of purchase and record the following information:

Date purchased or received as gift: \_\_\_\_\_

Where purchased and price, if known: \_\_\_\_\_

Item number and Date Code (shown bottom/back of product): \_\_\_\_\_





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	<b>AVERTISSEMENT: LE CANCER ET LES FONCTIONS</b> <b>REPRODUCTRICES -</b> <a href="http://www.P65Warnings.ca.gov">www.P65Warnings.ca.gov</a>
Prop. 65 Advertencia para los Residentes de California	
	<b>ADVERTENCIA: CÁNCER Y DAÑO EN EL APARATO</b> <b>REPRODUCTIVO -</b> <a href="http://www.P65Warnings.ca.gov">www.P65Warnings.ca.gov</a>

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