



3.5 QUART SLOW COOKER

Model 54811

OPERATING INSTRUCTIONS



Due to continuing improvements, actual product may differ slightly from the product described herein.



3491 Mission Oaks Blvd., Camarillo, CA 93011
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**TO PREVENT SERIOUS INJURY,
READ AND UNDERSTAND ALL WARNINGS
AND INSTRUCTIONS BEFORE USE.**

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For technical questions, please call 1-800-444-3353.

PRODUCT SPECIFICATIONS

Item	Description
Electrical Requirements	120 Volt / 60 Hz Power Cord Length: 3'-3" Power Plug Type: 2-Prong, Polarized
Inner Pot Capacity	3.5 Quarts
Temperature Range	165.60° Fahrenheit (High Setting) 150.60° Fahrenheit (Low Setting) 136.60° Fahrenheit (Keep Warm Setting)
Lid Dimensions	8-1/4" Diameter x 2" High
Outer Shell Dimensions	8-7/8" Diameter x 8-1/2" High
Net Weight	7.25 Pounds



FOR HOUSEHOLD USE ONLY.

SAVE THIS MANUAL

You will need this manual for the safety warnings and precautions, assembly, operating, inspection, maintenance and cleaning procedures, parts list and assembly diagram. Keep your invoice with this manual. Write the invoice number on the inside of the front cover. Keep this manual and invoice in a safe and dry place for future reference.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS

1. **Note:** Always place the Slow Cooker on a dry, level surface and never operate with out the crockery pot positioned in the Slow Cooker base.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plug or base in water or other liquid.
4. To prevent damage or shock hazard do not cook in this liner. Cook only in container provided. Do not immerse in water.
5. Close supervision is necessary when used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury.

8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not place on or near hot gas or an electric burner or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect Slow Cooker, turn Control Knob to OFF; remove plug from outlet.
14. Avoid sudden temperature changes, such as adding refrigerated foods into a heated crock.
15. Do not operate appliance in any way other than intended use.
16. A) A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
B) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
C) If a longer detachable power-supply cord or extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and
 - 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

SAVE THESE INSTRUCTIONS.

GENERAL SAFETY RULES

WORK AREA

1. **Keep your work area clean and well lit.** Cluttered benches and dark areas invite accidents.
2. **Keep bystanders, children, and visitors away while operating an appliance.** Distractions can cause you to lose control.

ELECTRICAL SAFETY

3. **Avoid body contact with grounded surfaces such as pipes, radiators, ranges, and refrigerators.** There is an increased risk of electric shock if your body is grounded.
4. **Do not expose appliances to rain or wet conditions.** Water entering an electrically powered appliance will increase the risk of electric shock.
5. **Do not abuse the Power Cord. Never use the Power Cord to carry the appliance or pull the Plug from an outlet. Keep the Power Cord away from heat, oil, sharp edges, or moving parts. Replace damaged Power Cords immediately.** Damaged Power Cords increase the risk of electric shock.

PERSONAL SAFETY

6. **Stay alert. Watch what you are doing, and use common sense when operating an appliance. Do not use an appliance while tired or under the influence of drugs, alcohol, or medication.** A moment of inattention while operating power tools may result in serious personal injury.
7. **Avoid accidental starting. Be sure the Temperature Control Knob is off before plugging in appliances with the Control Knob on, invites accidents.**

APPLIANCE USE AND CARE

8. **Do not use the appliance if the Temperature Control Knob does not turn it on or off.** Any appliance that cannot be controlled with the Temperature Control Knob is dangerous and must be replaced.
9. **Disconnect the Power Cord Plug from the power source before making any adjustments, changing accessories, or storing the appliance.** Such preventive safety measures reduce the risk of starting the appliance accidentally.
10. **Store idle appliances out of reach of children and other untrained persons.** Appliances are dangerous in the hands of untrained users.
11. **Maintain appliances with care. Keep appliances clean and dry.** Properly maintained appliances are less likely to malfunction and are easier to control. Do not use a damaged appliance. Tag damaged appliances "Do not use" until repaired.

12. **Check for misalignment or binding of moving parts, breakage of parts, and any other condition that may affect the appliance's operation. If damaged, have the appliance serviced before using.** Many accidents are caused by poorly maintained appliances.
13. **Use only accessories that are recommended by the manufacturer for your model.** Accessories that may be suitable for one appliance may become hazardous when used on another appliance.



SERVICE

14. **Appliance service must be performed only by qualified repair personnel.** Service or maintenance performed by unqualified personnel could result in a risk of injury.
15. **When servicing an appliance, use only identical replacement parts. Follow instructions in the “*Inspection, Maintenance, And Cleaning*” section of this manual.** Use of unauthorized parts or failure to follow maintenance instructions may create a risk of electric shock or injury.

SPECIFIC SAFETY RULES

1. **Maintain labels and nameplates on the Slow Cooker.** These carry important information. If unreadable or missing, contact Harbor Freight Tools for a replacement.
2. **Use personal safety devices to reduce the risk of injury.** Always wear oven mittens when handling hot cookware.
3. **Maintain a safe working environment.** Keep the work area well lit. Make sure there is adequate surrounding workspace. Always keep the work area free of obstructions, grease, oil, trash, and other debris. Do not use an appliance in areas near flammable chemicals, dusts, and vapors. Do not use this product in a damp or wet location.
4. **Do not use the Slow Cooker outdoors.**
5. **Do not allow the Power Cord to hang over the edge of a table or counter, or touch hot surfaces.**
6. **Do not place the Slow Cooker near a hot gas or electric burner, or in a heated oven.**
7. **Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.**
8. **Always make sure the Temperature Control Knob is in its “OFF” position before plugging the Power Cord into an electrical outlet. When finished using the Slow Cooker, turn the Temperature Control Knob to its “OFF” position, then disconnect the Power Cord from its electrical outlet.**
9. **Do not use metal utensils with the Slow Cooker.** Metal utensils may cause fire and the risk of electric shock.
10. **Do not operate the Slow Cooker near draperies, curtains, or walls.** These flammable materials may catch fire from this electrical appliance.
11. **Always unplug the Slow Cooker from its electrical outlet and allow the appliance to completely cool before performing any inspection, maintenance, or cleaning procedures.**
12. **Keep bystanders and children at a distance while operating the Slow Cooker.** This product becomes hot and emits steam capable of burning hands and other body parts. When opening the Lid, tilt the Lid so that the opening faces away from you.

13. **Do not clean the Slow Cooker with scouring pads.** Metal pieces can break off the pads and touch electrical parts, creating a risk of shock.
14. **Always use clean equipment and utensils.** Before using the Slow Cooker, and after using this product, immerse the Inner Pot and Lid in warm, clean water and thoroughly wash with anti-bacterial soap. Then, dry. **DO NOT IMMERSE THE OUTER SHELL IN ANY LIQUID.**
15. **Close supervision is necessary when any appliance is used by or near children.**
16. **Do not place food or liquids in the Outer Shell of this product.** Cook only in the removeable Inner Pot.
17. **Avoid sudden temperature changes, such as adding refrigerated foods into a heated Inner Pot.**
18. **When opening the Lid of the Slow Cooker, take care as heat and steam generated during cooking will escape.**
19. **Do not use this product to heat leftover foods.**
20. **Always keep raw ingredients refrigerated until used in this appliance.**
21. **Always thaw frozen meat and poultry before cooking.**
22. **This product is for household use only.**
23. **Make sure to read and understand all cooking instructions and safety precautions as outlined by the food producers.**
24. **Avoid sudden, extreme temperature changes with the Inner Pot and Lid.** Do not place a hot Inner Pot or Lid into cold water or onto a wet surface.
25. **Avoid hitting the Inner Pot or Lid against the faucet or other hard surfaces.**
26. **Do not use the Slow Cooker if its Inner Pot is chipped, cracked, or severely scratched.**
27. **The Inner Pot and Lid of the Slow Cooker may be very hot while the appliance is working.** Take care when you handle them. Do not place them on any surface or kitchen table without proper protection.

28. **Only the Inner Pot may be heated inside a microwave oven or roast oven.**
29. **Do not heat the Inner Pot when it is empty.**
30. **High humidity, altitude, and minor fluctuations in electrical power may slightly affect cooking times in the Slow Cooker.**
31. **Do not use abrasive cleansers when cleaning the Slow Cooker.**
32.  **WARNING!** People with pacemakers should consult their physician(s) before using this product. Operation of electrical equipment in close proximity to a heart pacemaker could cause interference or failure of the pacemaker.
33.  **WARNING!** The warnings and cautions discussed in this manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator.

SAVE THESE INSTRUCTIONS

GROUNDING

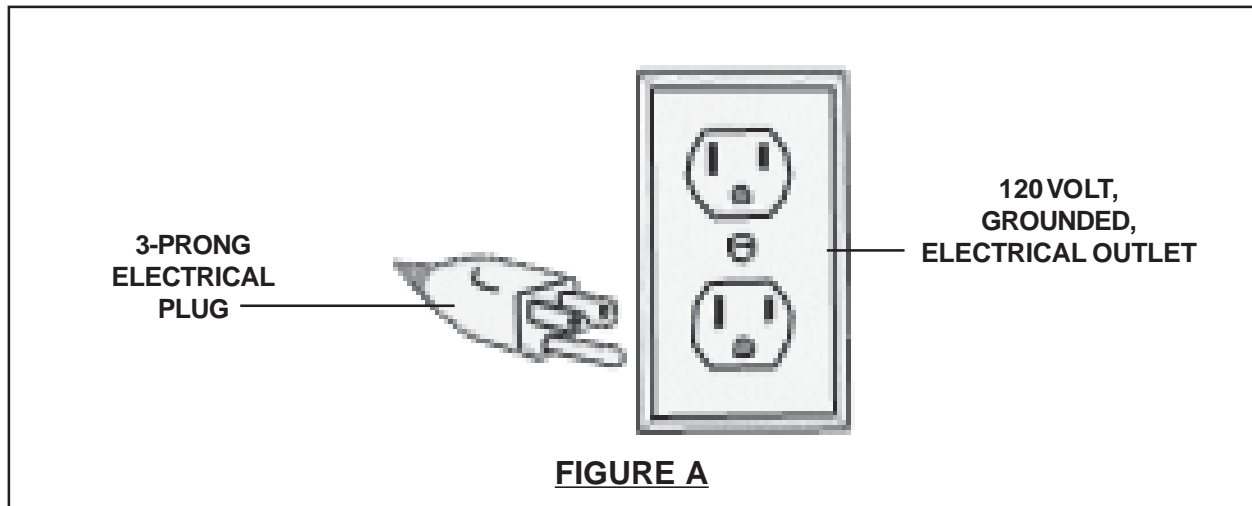
WARNING!

Improperly connecting the grounding wire can result in the risk of electric shock. Check with a qualified electrician if you are in doubt as to whether the outlet is properly grounded. Do not modify the power cord plug provided with the appliance. Never remove the grounding prong from the plug. Do not use the appliance if the power cord or plug is damaged. If damaged, have it repaired by a service facility before use. If the plug will not fit the outlet, have a proper outlet installed by a qualified electrician.

GROUNDING APPLIANCES: APPLIANCES WITH THREE PRONG PLUGS

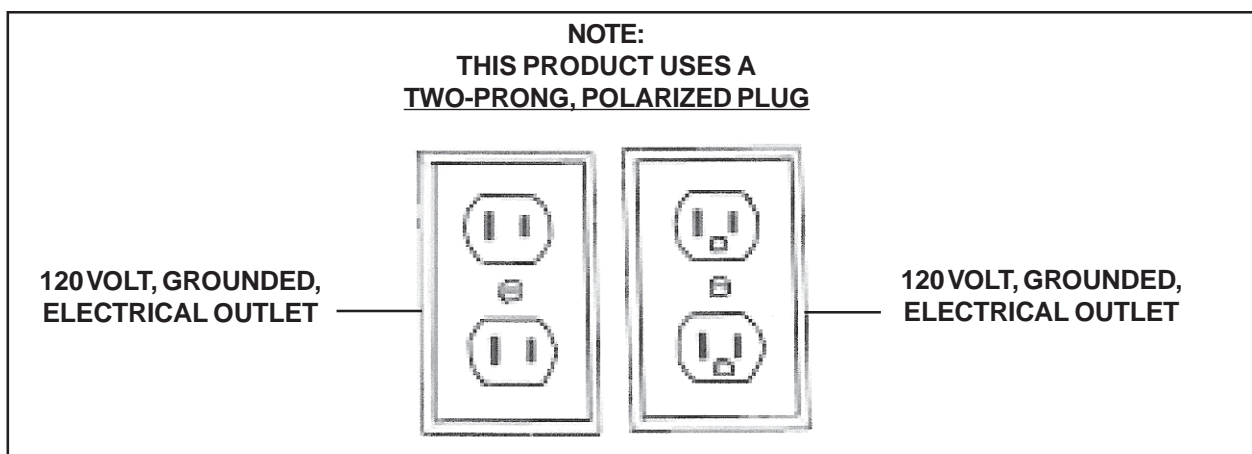
1. Appliances marked with "Grounding Required" have a three wire cord and three prong grounding plug. The plug must be connected to a properly grounded outlet. If the appliance should electrically malfunction or break down, grounding provides a low resistance path to carry electricity away from the user, reducing the risk of electric shock. **(See Figure A.)**
2. The grounding prong in the plug is connected through the green wire inside the cord to the grounding system in the appliance. The green wire in the cord must be the only wire connected to the appliance's grounding system and must never be attached to an electrically "live" terminal. **(See Figure A.)**

3. Your appliance must be plugged into an appropriate outlet, properly installed and grounded in accordance with all codes and ordinances. The plug and outlet should look like the one in the following illustration. **(See Figure A.)**



DOUBLE INSULATED APPLIANCES: APPLIANCES WITH TWO PRONG PLUGS

4. Appliances marked “Double Insulated” do not require grounding. They have a special double insulation system which satisfies OSHA requirements and complies with the applicable standards of Underwriters Laboratories, Inc., the Canadian Standard Association, and the National Electrical Code. **(See Figure B.)**
5. Double insulated appliances may be used in either of the 120 volt outlets shown in the following illustration. **(See Figure B.)**



EXTENSION CORDS

1. **Grounded** appliances require a three wire extension cord. **Double Insulated** appliances can use either a two or three wire extension cord.
2. As the distance from the supply outlet increases, you must use a heavier gauge extension cord. Using extension cords with inadequately sized wire causes a serious drop in voltage, resulting in loss of power and possible tool damage. **(See Figure C.)**
3. The smaller the gauge number of the wire, the greater the capacity of the cord. For example, a 14 gauge cord can carry a higher current than a 16 gauge cord. **(See Figure C.)**
4. When using more than one extension cord to make up the total length, make sure each cord contains at least the minimum wire size required. **(See Figure C.)**
5. If you are using one extension cord for more than one appliance, add the nameplate amperes and use the sum to determine the required minimum cord size. **(See Figure C.)**
6. Make sure your extension cord is properly wired and in good electrical condition. Always replace a damaged extension cord or have it repaired by a qualified electrician before using it.
7. Protect your extension cords from sharp objects, excessive heat, and damp or wet areas.

RECOMMENDED MINIMUM WIRE GAUGE FOR EXTENSION CORDS* (120 VOLT)					
NAMEPLATE AMPERES (At Full Load)	EXTENSION CORD LENGTH				
	25 Feet	50 Feet	75 Feet	100 Feet	150 Feet
0 – 2.0	18	18	18	18	16
2.1 – 3.4	18	18	18	16	14
3.5 – 5.0	18	18	16	14	12
5.1 – 7.0	18	16	14	12	12
7.1 – 12.0	18	14	12	10	-
12.1 – 16.0	14	12	10	-	-
16.1 – 20.0	12	10	-	-	-

* Based on limiting the line voltage drop to five volts at 150% of the rated amperes.

FIGURE C

SYMBOLOLOGY







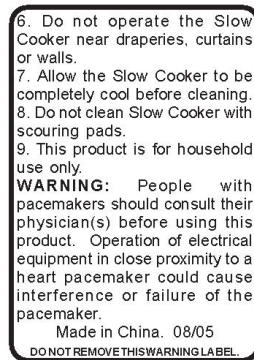
	Double Insulated
	Canadian Standards Association
	Underwriters Laboratories, Inc.
	Volts Alternating Current
	Amperes
	No Load Revolutions per Minute (RPM)

FIGURE D

UNPACKING


When unpacking, check to make sure all the parts shown on the **Parts List on page 14** are included. If any parts are missing or broken, please call Harbor Freight Tools at the number shown on the cover of this manual as soon as possible.




OPERATING INSTRUCTIONS

NOTE:

For additional information regarding the parts listed in the following pages, refer to the **Assembly Diagram on page 16**.

1.  **CAUTION!** Always make sure the Temperature Control Knob (3) of the Slow Cooker is in its “OFF” position and its Power Cord (6) is unplugged from its electrical outlet prior to adding foods and/or liquids in preparation for cooking. **(See Assy. Diagram.)**
2. Before using the Slow Cooker, and after using this product, immerse the Inner Pot (4) and Lid (5) in warm, clean water and thoroughly wash with anti-bacterial soap. Then, dry. Also, wash the *exterior* surface of the Outer Shell (1) with a clean, damp cloth and anti-bacterial soap. Then, dry. **DO NOT IMMERSE THE OUTER SHELL IN ANY LIQUID. (See Assy. Diagram.)**
3. Make sure the outer/bottom of the Inner Pot (4), and the inner/bottom of the Outer Shell (1) are clear of any foreign matter. **(See Assy. Diagram.)**
4. Place the Inner Pot (4) in the Outer Shell (1) and gently turn the Inner Pot to the left and right to seat it properly. **(See Assy. Diagram.)**
5. Place the food and/or liquid that is to be cooked in the Inner Pot (4). Make sure to allow a minimum of 1 inch from the top of the Inner Pot to the food/liquid level inside the Inner Pot to avoid boiling over. **(See Assy. Diagram.)**
6. Close the Lid (5) securely on the Slow Cooker. **(See Assy. Diagram.)**
7. Plug the Power Cord (6) into the nearest 120 volt, grounded, electrical outlet.
8. According to recipe directions, set the Temperature Control Knob (3) to its “Keep Warm”, “Low”, or “High” heat setting. **(See Assy. Diagram.)**


9.  **CAUTION!** When handling the Slow Cooker, always use oven mittens.
10. **NOTE:** When the Slow Cooker is plugged in, and its Temperature Control Knob (3) is set to “**Keep Warm**”, “**Low**”, or “**High**”, the unit’s warming element will constantly be on. When finished cooking, make sure to turn the Temperature Control Knob to its “**OFF**” position and unplug the Power Cord from its electrical outlet.
11. When finished using the Slow Cooker, make sure to allow the appliance to completely cool. Then immerse the Inner Pot (4) and Lid (5) in warm, clean water and thoroughly wash with anti-bacterial soap. Then, dry. Also, wash the *exterior* surface of the Outer Shell (1) with a clean, damp cloth and anti-bacterial soap. Then, dry. **DO NOT IMMERSE THE OUTER SHELL IN ANY LIQUID.**
12. Make sure to store the Slow Cooker in a clean, dry, safe location out of reach of children.


TIPS ON COOKING WITH THE SLOW COOKER

1. The Lid (5) of the Slow Cooker should be centered on the Inner Pot (4) for best results when cooking. Do not remove the Lid unnecessarily, as this results in heat loss.
2. Stirring is not necessary when cooking on “Low”. However, when cooking on “High” you may want to stir occasionally.
3. Slow cooking retains most of the moisture in foods. If a recipe results in too much liquid at the end of cooking time, remove the Lid (5). Turn the Temperature Control Knob (3) to its “High” setting, and reduce the liquid by simmering. This will take about 30 to 45 minutes.
4. The Slow Cooker should be at least half-filled for best results. Reduce cooking time if below half-filled.
5. If cooking soups or stews, leave a 2 inch distance between the top of the Inner Pot (4) and the food so that the recipe can come to a simmer.
6. Many recipes call for cooking all day. If your morning schedule doesn’t allow time to prepare a recipe, do so the night before. Place all ingredients in the Inner Pot (4). Cover the Inner Pot with its Lid (5), and refrigerate overnight. In the morning, simply place the Inner Pot in the Outer Shell (1) of the Slow Cooker, and select the appropriate heat level.

7. Slow Cookers have very little evaporation. If making your favorite soup, stew, or sauce, reduce the liquid or water called for in the original recipe. If too thick, liquids can be added later.
8. If cooking a vegetable type casserole, add liquid in the recipe to prevent scorching on the sides of the Inner Pot (4).
9. Some ingredients are not suited for extended cooking in the Slow Cooker. Pasta, seafood, milk, cream, or sour cream should be added to the recipe 2 hours before serving. Evaporated milk or condensed soups are perfect for the Slow Cooker.
10. Many things can affect how quickly a recipe will cook. The water and fat content of the food, the temperature of the food, and the size of the food will all affect the cooking time. Food cut into small pieces will cook faster than a whole roast or poultry.
11. Most meat and vegetable combinations require at least 7 hours on the “Low” setting.
12. The higher the fat content of the meat, the less liquid is needed. If cooking meat with a high fat content, place thick onion slices underneath so the meat will not sit and cook in the fat.

INSPECTION, MAINTENANCE, AND CLEANING

1.  **WARNING!** Make sure the Temperature Control Knob (3) of the Slow Cooker is in its “**OFF**” position, the Power Cord (6) is unplugged from its electrical outlet, and the appliance has completely cooled before performing any inspection, maintenance, or cleaning procedures.
2. **Before each use**, inspect the general condition of the Slow Cooker. Check for cracked or broken parts, damaged electrical wiring, and any other condition that may affect its safe operation. If abnormal noise or vibration occurs, have the problem corrected before further use. **Do not use damaged equipment.**
3. **After each use**, immerse the Inner Pot (4) and Lid (5) in warm, clean water and thoroughly wash with anti-bacterial soap. Then, dry.
4. **After each use**, wash the *exterior* surface of the Outer Shell (1) with a clean, damp cloth and anti-bacterial soap. Then, dry. Do not use abrasive cleaners, as they will damage the exterior of the appliance. **DO NOT IMMERS THE OUTER SHELL IN ANY LIQUID.**

5. **When storing**, keep the Slow Cooker in a clean, dry, safe location out of reach of children.
6.  **CAUTION! All maintenance, service, or repairs not mentioned in this manual must only be performed by a qualified service technician.**

TROUBLESHOOTING

Problem	Possible Solution
Temperature Control Knob does not turn on the Slow Cooker.	Make sure the Power Cord is plugged into a <i>working</i> 120 volt, grounded, electrical outlet.
Bottom and/or sides of Inner Pot burns food while cooking.	Lower the heat on the Slow Cooker. Check the recipe directions for proper heat setting and/or cooking time. Add liquid to the recipe.
Unpleasant odor when cooking.	Improper cooking may result in unpleasant odor. Check recipe directions for proper cooking technique.
Black or yellow spots appear on bottom of Inner Pot after cooking.	This is normal. Simply wash Inner Pot with clean water and anti-bacterial soap. Then, dry.
Food is not thoroughly cooked.	Check the recipe directions for proper food preparation, heat setting, and/or cooking time.

PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS LIST AND ASSEMBLY DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER OR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS, AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISKS AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

PARTS LIST AND ASSEMBLY DIAGRAM

Part #	Description	Qty.	Part #	Description	Qty.
1	Outer Shell	1	4	Inner Pot	1
2	Handle	2	5	Lid	1
3	Temperature Control Knob	1	6	Power Cord	1



NOTE:

Some parts are listed and shown for illustration purposes only, and are not available individually as replacement parts.

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