



# KITCHEN *Living*

## TRIPLE SLOW COOKER USER GUIDE



Now that you have purchased a Kitchen Living product you can rest assured in the knowledge that as well as your 2 year parts and labor guarantee you have the added peace of mind of dedicated helplines and web support.

### AFTER SALES SUPPORT

  1-888-367-7373  [service@wk-usa.com](mailto:service@wk-usa.com)

MODEL: 1406, 12/14, 44542-14

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Congratulations!

You have made an excellent choice with the purchase of the quality Kitchen Living product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of ALDI.

We want you to be completely satisfied with your purchase so this Kitchen Living product is backed by a comprehensive manufacturer's 2 year warranty and an outstanding after sales service through our dedicated Helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 2 year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your till receipt safe!). This does not affect your statutory rights. However, be aware that the warranty will become null and void if the product is found to have been deliberately damaged, misused or disassembled.



# General Information and Safety Instructions

# 4

When using electrical appliances, basic safety precautions should always be followed.

**Please read and save all instructions before using the Triple Slow Cooker.**

1. To protect against electrical shock, do not immerse power cord, plug or Slow Cooker base in water or any other liquid.
2. Never leave the Slow Cooker connected to the power outlet when not in use.
3. Do not use the Slow Cooker for other than intended use. Do not use outdoors. For household use only.
4. Close supervision is necessary when any appliance is being used by or near children.
5. Never touch the outer surface of the Slow Cooker during its operation or before it cools. Use the handles. Use oven gloves or a cloth when removing the lids or handling the ceramic pots.
6. Unplug this unit from the electrical outlet when not in use and before cleaning. Allow the Slow Cooker to cool completely before immersing the ceramic pots or lids in water. DO NOT immerse the Slow Cooker base in water or any other liquid.
7. Do not operate the Slow Cooker with a damaged power cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the Slow Cooker to the warranty center for examination, repair, or electrical or mechanical adjustment. See warranty page.
8. Do not let the power cord hang over the edge of a table or counter or touch any hot surface.
9. The glass lids and ceramic pots are fragile. Handle them with care.
10. Do not place Slow Cooker on or near hot gas or electric burner, or in a heated oven.
11. Turn the control knob to "OFF" before plugging the power supply cord into the wall outlet. To disconnect, turn the Slow Cooker OFF before removing the plug from the wall outlet. Never leave the Slow Cooker connected to the power outlet when not in use.
12. Do not clean the Slow Cooker with metal scouring pads. Pieces can break off from the pad and touch electrical parts, creating a risk of electrical shock.
13. Do not switch on the Slow Cooker if the ceramic pots are empty. NEVER cook directly in the Slow Cooker base without the ceramic pots.
14. Extreme caution should be used when moving a Slow Cooker containing hot food, water, or other hot liquids.
15. Do not use the ceramic pot or glass lid if cracked or chipped.
16. This unit can be used with one, two, or three ceramic pots. Be careful to use the correct control knob if using only one or two ceramic pots.
17. **DO NOT PLACE THE CERAMIC POT OR LID IN A HOT OVEN OR USE ON A STOVE TOP.**

## **WARNING!**

Read and understand all instructions. Failure to follow all instructions listed below may result in electric shock, fire or serious personal injury. The warnings, cautions, and instruction discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are a factor which cannot be built into this product, but must be supplied by the operator.

**SAVE ALL INSTRUCTIONS!**



## **CAUTION:**

A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125V, and at least 13 A., 1625 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

## **POLARIZED PLUG**

### **NOTE:**

- This Slow Cooker 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 the plug still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

## **ELECTRIC POWER**

If electric circuit is overloaded with other appliances, your appliances may not operate properly. The appliances should be operated on a separate electrical circuit from other operating appliances.



## **SAFETY WARNING**

Although your Slow Cooker is easy to operate, for your safety, the warnings below must be followed:

1. Do not place the Slow Cooker near a heat source.
2. Never leave the Slow Cooker unattended while connected to the electrical outlet.
3. To avoid any accidental burns, always use the lid handle.
4. Use the Slow Cooker on a stable work surface away from water.
5. Do not unplug from the wall socket by pulling on the supply cord.
6. The Slow Cooker must be unplugged:
  - A. Before either filling or emptying.
  - B. After each use.
  - C. If it appears to be faulty.
  - D. Before cleaning or maintenance.
7. Extreme caution must be used when moving a Slow Cooker containing hot oil or other hot liquids.

**THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.**

**SAVE THESE INSTRUCTIONS!**



## LIST OF MAIN PARTS

1. 3 Glass Lids
2. 3 Lid Rests
3. 3 Ceramic Pots with Spoon Rests
4. Base
5. Control Panel



## CONTENTS OF PACKAGING

- 3 Lid Rests
- 3 Glass Lids
- 3 Ceramic Pots
- Base
- Instruction Manual

If any of the above items are missing, please contact our service department at 1-888-367-7373 or email us at [customer-service@wk-usa.com](mailto:customer-service@wk-usa.com) for replacement. Our business hours are Monday through Friday 10:00am to 5:00pm EST.

## BEFORE THE FIRST USE

Please note that there will be a faint smell when using the Triple Slow Cooker for the first time. This is dust burning off that has been collected in storage at the manufacturer. This faint smell will eventually go away after the few first uses.

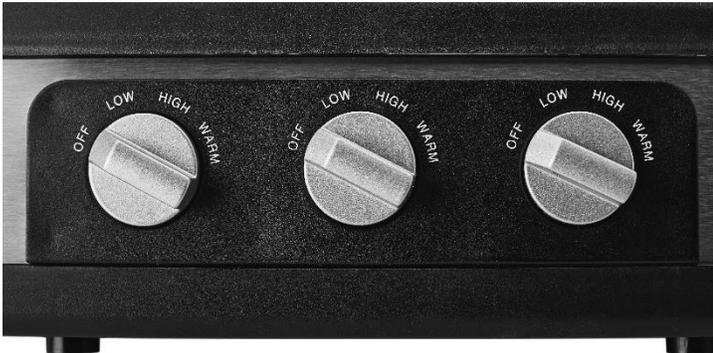
1. Unpack the slow cooker and other necessary parts from the box.
2. Remove any unwanted packaging materials such as cardboard, plastics or styrofoam.
3. Wipe clean all the parts with a soft damp cloth or sponge. Rinse and dry thoroughly. **DO NOT IMMERSE THE SLOW COOKER BASE IN WATER OR ANY OTHER LIQUID.**

**DO NOT USE ANY ABRASIVE MATERIALS TO CLEAN THE SURFACE**

**DO NOT IMMERSE THE SLOW COOKER BASE INTO WATER AT ANY TIME**

4. Assemble all the parts to the slow cooker. Insert the lid rest into the holes on the base behind each ceramic pot.





Three individual control knobs allow you to use the appropriate temperature for each ceramic pot.



Each ceramic pot has a spoon rest for ease of serving.



This unit comes with a handy lid holder to give you a place to rest the lid while serving.

**THIS APPLIANCE CAN GET HOT DURING USE. PLEASE USE CAUTION!**

## HOW TO USE THE TRIPLE SLOW COOKER

1. Always set your Slow Cooker on a level and stable heat resistant surface. Make sure the feet are setting securely on the table.
2. Assemble your ingredients in the ceramic pot(s) and place the pot(s) into the base. Cover with the glass lid(s). If you need to pre-cook or brown foods prior to slow cooking, this must be done in a pan on the stove, not in the Slow Cooker.
3. To begin cooking, turn the control knob to OFF and plug the power cord into an outlet. Turn the control knob to LOW, HIGH or AUTO to begin cooking.
4. To turn the unit off, turn the control knob to OFF and unplug the power supply cord from the wall outlet. Remove the ceramic pots using oven gloves.
5. If using only 1 pot, place the filled pot in the center position. If using only 2 pots, place them on either end.
6. This unit can also be used like a buffet to keep cooked foods warm.

## Control Knob and Temperature Settings



Control knob

The control knob on the Slow Cooker offers a low, high, and warm temperature setting for cooking. These settings allow you to adapt the cooking time to your convenience. The warm setting will allow you to keep cooked foods warm.

## WARNINGS

**DO NOT** move the Triple Slow Cooker when in operation. Contents of slow cooker can become VERY hot.

**DO NOT** touch hot surfaces. Always use handles and knobs.

**ALWAYS** make sure that the unit is set to the OFF position when not in use and when unplugging from power outlet.

**DO NOT TURN THIS UNIT ON WHEN THE CERAMIC POT IS EMPTY OR NOT IN THE BASE.**

**CAUTION: BE CAREFUL NOT TO TOUCH THE BASE UNIT AFTER COOKING AS IT REMAINS HOT!**



## DO'S AND DON'TS FOR THE CERAMIC POT

- Authentic stoneware is fired at high temperatures therefore the ceramic pot may have minor surface blemishes, the glass lid may rock slightly due to these imperfections. Low heat cooking does not produce steam so there will be little heat loss. Due to normal wear and tear through the product's life, the outer surface may start appearing to have fine cracks on the surface of the glaze.
- Do not put the ceramic pot or glass lid in an oven, freezer, microwave, or in a toaster oven.
- Do not pre-heat before adding ingredients.
- Do not subject the ceramic pot to sudden changes in temperature. Adding cold water to a very hot ceramic pot could cause it to crack.
- Do not allow the ceramic pot to stand in water for a long time as there is an area on the base of the ceramic pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous, therefore will soak up water. However, you can leave water in the ceramic pot to soak.
- Do not switch the Slow Cooker on when the ceramic pot is empty or out of the base.

## TIPS FOR SLOW COOKING

- The Slow Cooker must be at least half full for best results.
- The Slow Cooker works by building up heat and maintaining an even temperature. To get the best results do not remove the lid during cooking.
- Slow cooking retains moisture. If you wish to reduce this, remove the lid after cooking and change the cooking setting to HIGH (if set on LOW) and reduce by simmering for 30 to 45 minutes.
- The lid is not a sealed fit. Don't remove unnecessarily as the built up heat will escape. Each time you remove the lid, allow 10 minutes of extra cooking time.
- If cooking soups, leave a 2 inch space between the top of the ceramic pot and the food surface to allow simmering.
- Most meat and vegetable recipes require 8-10 hours on LOW or 4-6 hours on HIGH.
- Do not use frozen meat or poultry unless it is thoroughly thawed out first.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk and cream should be added towards the end of the cooking time. Many things can affect how quickly a recipe will cook, such as water and fat content, initial temperature of the food, and the size of the food.
- Pieces of food cut into small pieces will cook quicker. A degree of 'trial and error' will be required to fully optimize the potential of your Slow Cooker.
- Vegetables usually take longer to cook than meat, so try and arrange vegetables in the lower half of the ceramic pot.
- After food is cooked, switch control knob to OFF and leave covered with the lid. There will be enough heat in the ceramic pot to keep the food warm for approximately 30 minutes. If you require longer time to keep the food warm switch to the LOW setting.
- All food should be cooked with a liquid, gravy or sauce. In a separate pan prepare your liquid, gravy or sauce and add to the food in the ceramic pot.
- Pre-brown meat and onions in a pan to seal in the juices. This also reduces the fat content if separated before adding to the ceramic pot. This is not necessary if the time is limited, but it does improve the flavor.
- When cooking joints of meat, ham, and poultry etc. the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the ceramic pot and fully cover with water. If necessary, cut into two pieces. Joint weight should be kept within the maximum limit (no more than 3.5 lbs. for a 6 Qt. Slow Cooker).
- DO NOT put the lid in the refrigerator as it may crack.
- If storing the ceramic pot in the refrigerator, do not place it into the Slow Cooker base for a minimum of 45 minutes to allow it to warm up slightly. Make sure it is completely dry before placing it in the Slow Cooker base.
- Never use the ceramic pot in top of the stove. It is meant for use in the Slow Cooker only.



## Herbed Turkey Roast

- 2 lb whole turkey breast, boned
- 1/8 cup parsley, chopped
- 1 tablespoon fresh thyme, minced
- Salt and pepper
- 1 oz Fontina cheese, sliced
- 1 oz Prosciutto
- 2 sprigs of parsley or thyme
- 1/3 cup chicken broth
- 1/4 cup dry white wine (optional)
- 1 tablespoon cornstarch
- 1 tablespoon cold water

Rinse turkey, pat dry, and place, skin down, on a board. Sprinkle meat side with chopped parsley and thyme, season with salt and pepper. Cover with cheese and prosciutto, overlapping slices. Starting with a long edge, roll up turkey firmly, jellyroll style. Overlap 1-2 sprigs of parsley or thyme down length of roll. Tie roll securely with string at 2" intervals. (At this point, you may cover and refrigerate until next day.) Place turkey, thyme side up, in Slow Cooker. Pour in broth and wine. Cover, turn to LOW and cook until meat in thickest part is very tender when pierced (9-10 hours).

Carefully lift turkey to a warm platter and cover. Skim and discard fat from cooking liquid; blend in cornstarch (blended with water). Turn control knob to HIGH; cover and cook, stirring 2 or 3 times, until sauce is thickened. Discard strings and thyme sprigs from turkey and slice meat 1/4" thick. Garnish with additional thyme sprigs, if desired. Serve with sauce.

## Portuguese Garlic Chicken

- 1/2 medium onion, sliced thin
- 3 garlic cloves, sliced thin
- 1 medium tomatoes; pear-shaped
- 1/4 cup ham, baked, chopped
- 1/4 cup golden raisins
- 2 lb chicken
- 1/4 cup port wine (chicken stock can be substituted)
- 1/8 cup brandy (chicken stock can be substituted)
- 1/2 teaspoon Dijon mustard
- 1 teaspoon tomato paste
- 3/4 teaspoon cornstarch
- 1 teaspoon cold water
- 1/2 teaspoon red wine vinegar
- Salt, parsley sprigs, tomato wedges



Combine onion, garlic, tomatoes, ham, and raisins. Reserve chicken neck and giblets for other uses. Rinse chicken inside and out and pat dry. Tuck wingtips under; tie drumsticks together. Place chicken on top of onion mixture. Mix port, brandy, mustard and tomato paste and pour over chicken. Cover and cook on LOW setting until meat near thighbone is very tender when pierced (7 1/2-8 hours). Carefully lift chicken to rack of a broiler pan. Broil 4-6 inches below heating unit until golden brown (about 5 minutes). Transfer to warm platter and cover. Skim and discard fat from cooking liquid. Blend in cornstarch mixture. Increase Slow Cooker heat setting to HIGH. Cover and cook stirring two or three times until sauce is thickened (about 10 minutes). Stir in vinegar; season to taste. To serve, garnish chicken with parsley sprigs and tomato wedges. Carve bird and top with some of sauce. Serve remaining sauce in gravy pitcher or bowl.

### **Traditional Baked Beans**

1/2 lb dried small white beans  
2-1/4 cup water  
1/4 cup molasses  
1/4 cup brown sugar  
1/2 onion, chopped  
1/4 lb salt pork, cut into 1" cubes  
1/2 teaspoon Dijon mustard  
1/4 teaspoon salt

Combine all ingredients. Cover and cook on LOW for 13-14 hours, stirring occasionally if possible. For added nutrition, serve with rice, bread, or cornbread.

### **Tortilla Stack**

1 lb lean ground beef, browned  
5 corn tortillas, cut each in 6 wedges  
2/3 can cheddar cheese soup, undiluted  
2/3 pack dry taco seasoning mix  
2 medium tomato, chopped  
2 T sour cream (or desired amount)  
1-1/3 cups lettuce, shredded

Crumble one-fourth of ground beef into bottom of Slow Cooker. Top with one-fourth of tortilla wedges. In a small bowl, mix soup and taco mix. Spread one-fourth of soup over tortillas. Sprinkle with one-fourth of tomatoes. Repeat layering until all ingredients are used. Cover and cook on LOW setting 4-5 hours. Spoon onto individual plates and top each serving with sour cream, lettuce or any other desired topping.



### Slow Cooker Chili

- 1 lbs. ground chuck
- 1 med. onion, chopped
- 1/2 green pepper, chopped
- 2 to 3 sticks celery, chopped
- 1/2 (14 oz.) can crushed tomatoes
- 1/2 (4 oz.) can tomato sauce
- 1 cans kidney or pinto beans, drained
- 1/2 teaspoon pepper
- 1-1/2 teaspoon chili powder
- 1/2 teaspoon garlic salt

Cook ground chuck; drain grease. Combine all ingredients in the Slow Cooker and cook 4 to 6 hours on LOW, or until done.

### Chicken Noodle Soup

- 1/2 chicken, cut up (1 to 1-1/2 lbs)
- 1 quarts water
- 1/2 tablespoon salt
- 1/8 teaspoon pepper
- 1/2 leek/onion chopped
- 1 carrot, chopped
- 1 stalks celery, chopped
- 1/8 cup parsley, chopped
- 1/4 teaspoon marjoram or basil and 1 bay leaf
- 3 ounces Noodles

Place all ingredients except noodles in the ceramic pot. Cover and cook on LOW for 5 to 6 hours. Remove chicken and bay leaf from ceramic pot. Remove meat from bones, dice, and return to broth and add the noodles. Cook another hour or until noodles are done (about 1/2 hour on high).

### Beef n' Potato Stew

- 1 to 1-1/4 pounds very lean beef stew meat
- 1 tablespoons bacon drippings or shortening
- 1 large onions, diced
- 2-3 large potatoes cut in eighths
- 3 large carrots cut in 2 inch slices
- Salt and pepper to taste
- 1/2 can condensed tomato soup

Brown stew meat in bacon drippings or shortening in a pan on the stove. Add diced onions and cook until browned. Add meat, onions, vegetables, seasonings, soup and a soup can of water to the ceramic pot. Cook on LOW setting for 7-1/2 hours. Add more water as needed. Serve with hearty bread like French or Italian.



## SERVICE CENTER

If you have any questions in regards to the operation of this Slow Cooker or are in need of a spare part, please contact our service center at:

Wachsmuth & Krogmann, Inc.

Tel: 1-888-367-7373

Business Hours: Mon-Fri 10:00am – 5:00pm EST

Email: [customer-service@wk-usa.com](mailto:customer-service@wk-usa.com)

## TECHNICAL INFORMATION

- Model Number: 1406
- Rating Voltage: 120V, 60Hz
- Nominal Power: 390 Watt
- Capacity: 2-2.5 Qt.

## MAINTENANCE

### CAUTION:

Always be sure that the Slow Cooker is unplugged and completely cooled before cleaning or attempting to store the item.

1. When performing any cleaning or maintenance to this unit, **be sure to unplug from power outlet first, and allow item to cool completely.**
2. Do not immerse Slow Cooker base or plug in water.
3. Use a soft cloth moistened with a mild soap solution to clean the base of the Slow Cooker, lid and ceramic pot. If food is cooked on to the inner lining of the ceramic pot you may soak the inside of the ceramic pot in warm soapy water. Rinse thoroughly. Do not soak whole ceramic pot in water.
4. DO NOT immerse the Slow Cooker base in water or any other liquid. NEVER use gasoline, benzene, or thinner to clean surface. This will damage the surface of the slow cooker.

## STORING

- Allow the Slow Cooker to cool completely before storing.
- Store the Slow Cooker in a dry location in the original box if possible.
- Do not place any heavy items on top of Slow Cooker during storage as this may result in possible damage of Slow Cooker.
- Store the cord in a clean, dry location away from metal objects. Always check the plug before use to assure metal items have not become attached.

## ENVIRONMENTAL PROTECTION

If the Slow Cooker should no longer work at all, please make sure that it is disposed of in an environmentally friendly way.

# KITCHEN *Living*

## triple slow cooker

**Your details:**

Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

 \_\_\_\_\_ E mail \_\_\_\_\_

Date of purchase\* \_\_\_\_\_

\* We recommend you keep the receipt with this warranty card

Location of purchase \_\_\_\_\_

**Description of malfunction:**

If you have a malfunction please contact our  
Customer Service department and send this  
completed warranty card with the receipt to:

Wachsmuth & Krogmann, Inc.

621 IL Route 83

Suite 202

Bensenville, IL 60106

United States

customer-service@wk-usa.com

**AFTER SALES SUPPORT**

  1-888-367-7373  [service@wk-usa.com](mailto:service@wk-usa.com)

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Phone lines available Monday thru Friday,  
10am - 5pm EST.

**2**

YEAR WARRANTY