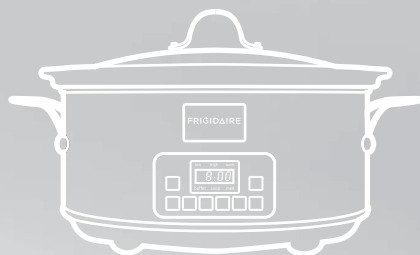


# FRIGIDAIRE®

All about the

# Use & Care

of your Slow Cooker



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USA and Canada 1-888-845-7330

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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 READ ALL INSTRUCTIONS. KEEP THESE INSTRUCTIONS FOR FUTURE USE.
- 2 Do not touch hot surfaces. Use handles or knobs.
- 3 To protect against fire, electric shock and injury to persons, do not immerse cord, plug, or the main Slow Cooker housing in water or other liquids. If housing falls into liquid, unplug the cord from outlet immediately. DO NOT reach into the liquid.
- 4 When using this appliance, provide adequate air space above and on all sides for air circulation. On surfaces where heat may cause a problem, an insulated heat pad is recommended.
- 5 To reduce the risk of injury, when removing the glass lid, always lift and tilt the lid away from you carefully to avoid scalding and allow water to drip back into the slow cooker.
- 6 To avoid possible accidental injury, close supervision is necessary when any appliance is used near children.
- 7 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 8 Do not operate any appliance with a damaged cord or plug, or if the appliance malfunctions or has been dropped or damaged in any manner. Take appliance to an authorized service center for examination, repair or adjustment.
- 9 The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
- 10 Do not use outdoors.
- 11 Never place the removable ceramic vessel directly on a heater surface as this may cause the ceramic vessel to crack.
- 12 To disconnect the appliance, turn appliance off by pressing the "on/off" button and then remove the plug from the electrical outlet. Always remove by grasping the plug and never pull the power cord.
- 13 Never let the cord hang over the edge of table or counter, or touch hot surfaces.
- 14 Do not place on or near a hot gas or electric burner, or in a heated oven.
- 15 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 16 The glass lid and removable ceramic vessel are fragile. Handle them with care.

## SLOW COOKER SAFETY INSTRUCTIONS

- 17 Do not use this appliance for anything other than its intended use.
- 18 Do not store any materials in this Slow Cooker when not in use.
- 19 Avoid sudden temperature changes, such as adding cold or frozen ingredients into a heated ceramic vessel.
- 20 Never cook directly in metal housing, always use the removable ceramic vessel.
- 21 Never turn the appliance on when the ceramic vessel is empty, as this could cause a malfunction.
- 22 This appliance is for household use only.

## SAVE THESE INSTRUCTIONS

### Consumer Safety Information

**THIS UNIT IS FOR HOUSEHOLD USE ONLY.**

#### Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug and reinsert. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

#### Short Cord Instructions

- 1 A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- 2 Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- 3 If a longer detachable power-supply cord or extension cord is used:
  - 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
  - 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.

# PARTS AND FEATURES

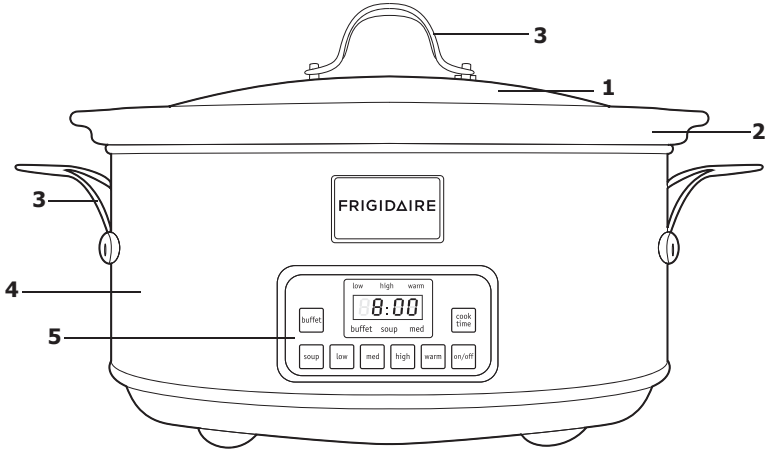
## Product Specifications

- ❑ Model Number FPCP07D7MS
- ❑ Rated Voltage 120V~ 60HZ
- ❑ Rated Wattage 280W
- ❑ Capacity 7 Quarts
- ❑ Dimensions Width 18.1" (460mm)  
Depth 11.7" (297mm)  
Height 10.5" (267mm)
  
- ❑ Made In China

## ! WARNING

### Electrical Shock hazard

**Plug the unit into a properly grounded electrical outlet.  
Failure to follow these instructions can result in death, fire,  
or electrical shock.**



- 1 Glass Lid
- 2 Ceramic Vessel
- 3 Handles
- 4 Stainless Steel Housing
- 5 Control Panel

## Prior to Using Your Slow Cooker

- 1 Unpack all items, removing all packaging materials and stickers. Check to ensure that all items are present and not damaged.
- 2 Wash the glass lid and ceramic vessel in warm, soapy water and then rinse and dry. Do not immerse the housing in water or any other fluid.
- 3 Place the housing on a flat, level, dry, stable surface near an electrical outlet. Place the ceramic vessel inside the housing.
- 4 The slow cooker is now ready for use. During the first use, a slight odor may be detected during the first ten minutes of cooking.

## USING YOUR SLOW COOKER

This slow cooker has four cooking functions and two serving functions. The serving functions, Buffet and Warm, are not intended to cook food. Only use the Buffet and Warm functions for foods that have already been cooked and heated up.

### Cooking with Your Slow Cooker

- 1 Prepare the ingredients per your recipe. Traditional recipes can also be used in a slow cooker by extending the cook times. Due to the low temperatures, foods rarely over cook in a slow cooker so ensure that the food has ample time to cook.

### WARNING

**Never place frozen meat or poultry in the slow cooker. Make sure any meat and poultry is completely thawed before placing in the slow cooker.**

### WARNING

**Never turn on the slow cooker while it is empty. This may cause the ceramic vessel to crack.**

- 2 Place ingredients into the ceramic vessel and cover with the glass lid. Leave the lid in place for the remainder of the cooking time. Lifting the lid during cooking will allow heat to escape so 30 minutes should be added to the cook time if the lid is opened during cooking.
- 3 Plug the unit into a proper electrical outlet. The control panel will light up, beep, and then show four dashes to indicate that the unit is in standby.
- 4 Press the High, Med, Low, or Soup button to select the desired cooking function. Please see the "Recommended Cooking Times" section for reference.
- 5 The default time for the selected cooking function will be displayed. Pressing the Cook Time button will increase the time by 30 minute intervals. Once the maximum time is reached, the time will cycle back and start at 30 minutes. Pressing and holding the Cook Time button will scroll through the time at a faster rate.

- 6 Once the desired time has been selected, push the On/Off button to begin cooking. The timer will begin counting down in one minute increments.
- 7 During the cooking cycle, the time may be increased by pressing the Cook Time button. The time will increase from the current time to the next 30 minute interval and then it will increase in 30 minute intervals each time the Cook Time button is pressed.
- 8 During the cooking cycle, the cooking function cannot be changed. To change the cooking function, press the On/Off button and then select the desired cooking function. Adjust the time as needed and press the On/Off button to begin cooking.
- 9 Once the set cook time has elapsed, the slow cooker will beep five times to indicate that the cooking cycle is complete.
- 10 If no inputs are made after one minute, the slow cooker will automatically enter in the Warm function for 4 hours. After the automatic Warm time has elapsed, the slow cooker will go into standby.

### Serving with Your Slow Cooker

### WARNING

**The warm and Buffet settings are for serving and keeping already cooked and heated foods warm. It should not be used to cook food.**

- 1 Place warmed food into the ceramic vessel. Foods can be heated and cooked in the slow cooker using one of the cooking functions (High, Med, Low, or Soup) and then left in the slow cooker on either the Warm or Buffet setting. Alternatively, foods can be heated in a microwave oven, stove top, or oven and then placed into the slow cooker.

### WARNING

**Do not place hot items into a cool ceramic vessel as this may cause it to crack.**

- 2 Plug the unit into a proper electrical outlet. The control panel will light up, beep, and then show four dashes to indicate that the unit is in standby.
- 3 Press the Warm or Buffet button to select the desired serving function. The Buffet setting will provide a slightly higher temperature than Warm so select the setting that best suits your needs.
- 4 The default time for the selected serving function will be displayed. Pressing the Cook Time button will increase the time by 30 minute intervals. Once the maximum time is reached, the time will cycle back and start at 30 minutes. Pressing and holding the Cook Time button will scroll through the time at a faster rate.
- 5 Once the desired time has been selected, push the On/Off button to begin the serving function. The timer will begin counting down in one minute increments.
- 6 During the Warm or Buffet cycle, the time may be increased by pressing the Cook Time button. The time will increase from the current time to the next 30 minute interval and then it will increase in 30 minute intervals each time the Cook Time button is pressed.
- 7 During the Warm or Buffet cycle, the function cannot be changed. To change the function, press the On/Off button and then select the desired function. Adjust the time as needed and press the On/Off button to begin the function.
- 8 Once the set time has elapsed, the slow cooker will beep five times to indicate that the cycle is complete and then go into standby mode.

### **Recommended Cooking Times**

- Always use a food thermometer to check that food is properly cooked.
- When adapting conventional recipes for use in a slow cooker, the cooking times should be extended. For example, recipes that call for 15-30 minutes of cook time should be cooked in the slow cooker for 4-6 hours if using the Low setting. Additionally, recipes that require a cook time of 1 hour or 1-3 hours should be cooked in the slow cooker for 6-8 or 8-12 hours on Low, respectively. These are only general guidelines

and may be altered to suite your particular needs.

- As a general point of reference, chicken or beef (approximately 3-4 lbs) should be cooked for 3-5 hours on High or 5-6 hours on Low. Chicken or beef based soups, stews, and chili (approximately 3-4 quarts), should be cooked for 4-5 hours on High or 6-7 hours on Low.
- Remember, cooking times will vary depending on the volume of food, ambient temperature, and types of food being cooked. Always check the food with a food thermometer to ensure that the food is properly cooked.

## CLEANING AND MAINTENANCE

### WARNING

**Do not expose the ceramic vessel or glass lid to large temperature changes such as pouring hot items into a cool vessel or pouring cold items into a hot vessel as this may cause the vessel or glass lid to crack.**

### WARNING

**Never use abrasive cleaners or metal scouring pads to clean any part of the slow cooker.**

- 1 Remove excess food from the ceramic vessel.
- 2 Ensure the slow cooker is in the Standby mode and then unplug the unit by grasping the plug and pulling it out of the outlet.
- 3 Allow the ceramic vessel and glass lid to cool to the same temperature as warm tap water to ensure you do not crack the items.
- 4 The ceramic vessel and glass lid can be hand washed in warm, soapy water, rinsed, and dried. They can also be washed in the dishwasher but care should be taken to ensure that they will not be chipped or cracked while in the dishwasher. For foods that are stuck on, soak in warm soapy water for an adequate amount of time. A nylon kitchen brush may be used for light scrubbing.
- 5 The housing, plug, and cord should NEVER be immersed in water or any other fluid. To wash the housing, wipe the surface with a soft, slightly damp cloth.
- 6 For storage, loosely lay the power cord. Do not tightly wrap it around the unit as this may damage the cord.

## SLOW COOKER GUIDELINES

- Rapid temperature changes will crack the ceramic vessel and glass lid. Never turn the slow cooker on while it is empty. Never pour hot foods into a cool ceramic vessel. Never pour cold liquids into a hot ceramic vessel or onto a hot glass lid. Do not set a hot ceramic vessel or glass lid on or in any cool liquid.
- Do not place frozen meat or poultry in the slow cooker. These items must be completely defrosted before placing them in the slow cooker.
- For optimum performance, the slow cooker should contain between 3.5 and 7 quarts.
- For simmering foods with the Soup, High, Med, and Low functions, do not fill higher than 2 inches from the top of the ceramic vessel.
- The ceramic vessel and lid get very hot during cooking. Use oven mitts or pot holders to handle. Use a trivet or hot pad if placing a hot ceramic vessel on any surfaces, such as a counter or table.
- The ceramic vessel with the glass lid should not be used for food storage.
- To order replacement parts, please call the number listed in the warranty section.

## WARRANTY

Your appliance is covered by a **one year limited warranty**. For one year from your original date of purchase, Electrolux will repair or replace the appliance or parts, at Electrolux's option, that prove to be defective in materials or workmanship when the appliance is installed, used, and maintained in accordance with the provided instructions. Labor and all costs associated with returning the appliance or parts to us and our returning the appliance or parts to you are excluded under this warranty. As a matter of warranty policy, Electrolux will not refund the consumer's purchase price. If a product or part under warranty is no longer available, Electrolux will replace with a comparable product of equal or greater value.

### **Exclusions: This warranty does not cover the following:**

- 1 Products with original serial numbers that have been removed, altered or cannot be readily determined.
- 2 Products that have been transferred from the original owner to another party or removed outside the USA or Canada.
- 3 Rust on the interior or exterior of the unit.
- 4 Products purchased "as-is".
- 5 Food loss due to product failure.
- 6 Products used in a commercial setting or anything but single family household use.
- 7 Labor or service visits under any circumstance.
- 8 Glass parts or containers, filters, non-stick surfaces.
- 9 Ordinary wear and tear.
- 10 Damages caused by improper use, installation, or service; use of parts other than genuine Electrolux parts; negligence; abuse; misuse; inadequate or excessive power supply; accidents; fires; or acts of God.

Keep your receipt or some other appropriate payment record to establish the warranty period. Should warranty service be required, you must show proof of purchase.

### **If You Need Service:**

To obtain warranty service in the USA or Canada, call 1-888-845-7330. Please have the model number, serial number, and date of purchase information available.

## **DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES:**

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE, AT ELECTROLUX'S SOLE DISCRETION, PRODUCT OR PART REPAIR OR REPLACEMENT AS PROVIDED HEREIN. CLAIMS BASED ON IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. ELECTROLUX SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN LIMITED WARRANTY OR ANY IMPLIED WARRANTY. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES, SO THESE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU. THIS WRITTEN WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

This warranty only applies to products purchased in the USA and CANADA. In the USA, your appliance is warranted by Electrolux Home Care Products, Inc. In Canada, your appliance is warranted by Electrolux Home Care Products Canada Inc. Electrolux authorizes no person to change or add to any obligations under this warranty. Product features or specifications as described or illustrated are subject to change without notice.

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### **CANADA**

#### **1-888-845-7330**

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