



6.5 QUART DIGITAL SLOW COOKER Instruction Manual

ITEM 60765



***“Life is happening.
We’ll help you live it...one moment at a time.”***



Thank you for purchasing a Ginny's Brand 6.5 Quart Digital Slow Cooker! This slow cooker will simplify your day – prep in the morning, and come home at night to a hot, healthy dinner. When the set time is reached, this slow cooker switches to “warm” to ensure your meal is not overcooked, but ready to eat when you are. Enjoy!

Ginny
President, Ginny's

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING & SAVE THESE INSTRUCTIONS:

- FOR HOUSEHOLD USE ONLY.
- Remove all packaging materials and labels before first use.
- Wash all removable parts before first use. See Cleaning & Care on page 7. **DO NOT IMMERSE THE APPLIANCE, POWER CORD, OR PLUG IN WATER.** Do not use abrasive cleaners or scouring pads. Ensure all parts are thoroughly dried before reassembling.
- A **SHORT CORD** is provided to reduce the hazards resulting from entanglement or tripping. If the cord is **DETACHABLE**, always attach it to the appliance first, then to the electrical outlet. The cord should not drape over the counter or tabletop, where it can be pulled on or tripped over.
- We do not recommend using an extension cord with this appliance. However, if an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- Close supervision is necessary when using this appliance near **CHILDREN**.
- A fire may occur if this appliance is used near **FLAMMABLE MATERIALS**, including curtains, draperies, walls, etc. Do not place any paper, plastic, or other non-food items in the appliance.
- This appliance should always be used on a stable, dry, **HEAT-RESISTANT** surface. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- Do not use an accessory or attachment not recommend by Ginny's, as this may cause injury, or damage the appliance.
- Always use oven mitts when handling hot food or appliances. Do not attempt to move an appliance when it is hot, or has hot contents.
- Do not use outdoors.
- Do not use this appliance for other than its intended use.
- Turn **OFF** and unplug this appliance when not in use.
- **NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.**
- Do not use any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner.

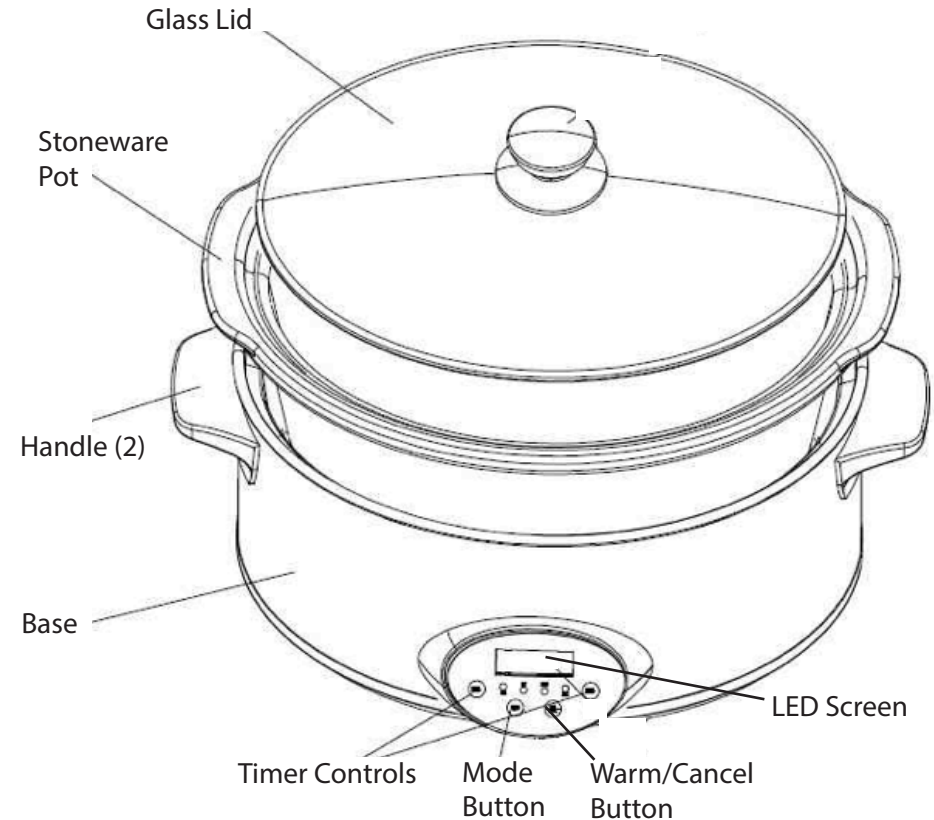
ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug should be attached to the appliance before connecting to an electrical outlet. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

SPECIFICATIONS

Power Rating:	270W. 120V/60Hz,
Capacity:	6.5 Quart
Cord Length:	26' (+/-6")
Model:	YDE-807
Dimensions:	14"L x 11"W x 9¾"H

PART NAMES



HOW TO OPERATE

Tip: Do not add cold food to a hot pot and do not wash a hot pot or lid in cold water. Extreme temperature changes may cause cracking or breakage. Do not use the pot or lid on a stovetop, in a microwave, or in an oven.

When this slow cooker is plugged into an electrical outlet, the display will show "0". It will not begin to heat until the temperature and timer are set.

COOKING TEMPERATURE:

1. To set the cooking temperature, press the MODE button to select HIGH or LOW. The light next to each setting will illuminate to show your selection.
2. To set the slow cooker to WARM, press the WARM/CANCEL button until the light next to WARM illuminates.
3. To turn the slow cooker OFF, press the WARM/CANCEL button until the display shows "0".

COOKING TIME:

1. To set the cooking time, select HIGH or LOW and press the TIME+ or TIME- buttons to increase or decrease the desired time in 30 minute intervals.
 - On LOW, the timing options are between 2 hours and 18 hours.
 - On HIGH, the timing options are between 2 hours and 6 ½ hours.
 - The WARM setting will stay on continuously (time cannot be adjusted).

Note: If you set the temperature on HIGH and your time setting exceeds 6:30, the slow cooker will automatically switch to LOW to reduce chances of scorching your food.

2. When the cooking time has elapsed (on either HIGH or LOW) the slow cooker will automatically switch to WARM.
3. When you are finished using, turn OFF and unplug this appliance.

CLEANING & CARE

1. Turn off and unplug the appliance.
2. Allow the appliance to cool completely before cleaning.
3. Disassemble all parts.
4. Do not use abrasive brushes or pads, or harsh cleaning solutions.
5. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food residue.
6. Wipe the exterior with a damp cloth.
7. Do not immerse any electrical appliance, its cord or plug, into water.
8. Ensure all parts are dried thoroughly before reassembling and using this appliance.

RECIPES

Slow Cooker Apple Crisp

- | | |
|------------------------------|--------------------------------------|
| 1 c. flour | 1 c. walnuts, chopped |
| ½ c. brown sugar | 1/3 c. white sugar (or to taste) |
| ½ c. white sugar | 1 T. cornstarch |
| ½ t. ground cinnamon | ½ t. ground ginger |
| ¼ t. ground nutmeg | ½ t. ground cinnamon |
| 1 pinch salt | 6 c. apples, peeled, cored & chopped |
| ½ c. butter, cut into pieces | 2 T. lemon juice |

1. Mix flour, brown sugar, ½ c. white sugar, ½ t. cinnamon, nutmeg and salt together in a bowl.
2. Combine butter with the flour mixture using your fingers or a fork until coarse crumbs form.
3. Stir in walnuts and set aside.
4. Whisk together 1/3 c. sugar, cornstarch, ginger, and ½ t. cinnamon.
5. Place the apples in the slow cooker pot, stir in the cornstarch mixture and toss with lemon juice.
6. Sprinkle the walnut crumb topping on top.
7. Cover and cook on HIGH for 2 hours or LOW for 4 hours, until apples are tender.
8. Partially uncover the slow cooker pot to allow topping to set, about 1 hour.
9. Serve warm with ice cream.

6-8 servings

RECIPES

Beef Vegetable Soup

- | | |
|--|--------------------------|
| 1 lb. boneless round steak, cubed | 3 beef bouillon cubes |
| 1 can (14 oz.) diced tomatoes (do not drain) | 2 celery stalks, chopped |
| 24 oz. beef broth | 2 carrots, chopped |
| 2 med. potatoes, cubed | ½ t. dried basil |
| 1 large onion, chopped | ½ t. dried thyme |
| ½ t. dried oregano | ¼ t. ground black pepper |
| 1 bay leaf | 1 c. frozen peas |

1. Place all ingredients in the slow cooker.
2. Cover and cook on LOW for 7-8 hours. Remove bay leaf before serving.

4 servings

Easy Pot Roast

- | | |
|--|------------------------|
| 2 cans (10.75 oz. each) cream of mushroom soup | 5 -6 lb. pot roast |
| 1 package (1 oz.) dry onion soup mix | salt & pepper to taste |
| | 1¼ c. water |

1. Mix cream of mushroom soup, dry onion soup mix and water in a bowl.
2. Place the pot roast in the slow cooker pot and coat with soup mixture.
3. Cook on HIGH for 1 hour, then on LOW for 8 hours. Salt & pepper to taste.

12 servings

RECIPES

Slow Cooker Beef Stew

2 lb. beef stew meat, cubed	1 medium onion, chopped
1 T. Worcestershire sauce	1 can (14 oz.) stewed tomatoes (do not drain)
1 t. dried sage or rosemary	1 jalapeno pepper, sliced (optional)
¾ c. tomato juice	salt & pepper to taste
5 medium potatoes, cubed	
4 carrots, chopped	

1. Marinate the meat overnight with the Worcestershire sauce and herbs in a container with a lid.
2. Also overnight, soak the potatoes, carrots, and onions in a container of water. This will add more liquid to your stew and help the vegetables cook evenly. (And you'll have everything ready to go the night before!)
3. Place all in the refrigerator.
4. In the morning, put the beef in the bottom of the slow cooker pot.
5. Drain the vegetables and put them in the slow cooker on top of the beef.
6. Pour in the tomatoes and tomato juice and add the jalapeno if desired.
7. Cook on HIGH 1 hour.
8. Then, cook on LOW for 6-8 hours. Salt & pepper to taste.

10 servings

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.
THE FOREGOING WARRANTIES ARE IN LIEU
OF ALL OTHER WARRANTIES AND CONDITIONS,
EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE
OF MERCHANTABILITY OR FITNESS
FOR A PARTICULAR PURPOSE.

Customer Service
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