



8.5-Qt. Digital Slow Cooker



MODEL: NSCD-800

Montgomery Ward Customer Service
1112 7th Avenue, Monroe, WI 53566
8:00 am to Midnight, Monday through Friday

Wards.com 1-888-557-3848

Instruction Manual

Item No.: 739708
120V~, 60Hz, 380W

Wards.com 1-888-557-3848



by **Montgomery Ward**

Thank you for purchasing your Chef Tested® 8.5-Quart Slow Cooker by Montgomery Ward®. Put through the paces by the experts, we guarantee that it will perform to the highest standard, time after time, with all the convenience, easy clean-up and durability you rely on from Wards.

Enjoy the versatility of your new, high-capacity slow cooker. From summer barbecues to wintertime gatherings, you're sure to appreciate its impressive power and ease of use. Just add your ingredients, press a few buttons and walk away! Programmable settings include low for slow cooking and high for vigorous simmering, and it auto-switches to warm when cooking is done. At the end of the festivities you can put the ceramic pot and glass lid in the dishwasher, or they also clean up easily with warm water and soap.

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PLEASE SAVE THESE INSTRUCTIONS
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

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Important Safeguards

PLEASE CAREFULLY READ ALL INSTRUCTIONS BEFORE USING YOUR SLOW COOKER

This product is intended for use in cooking food products. Do NOT use this product for anything other than intended.

WARNING: To avoid risks of electrical shock, burns or injuries, always make sure the product is unplugged from the electrical outlet before displacing, servicing or cleaning.

When using any appliances and to reduce the risk of fire, electrical shock, burns or serious injury, basic safety precautions should always be followed:

1. Before using this appliance, please carefully check to make sure that the voltage is compatible with your home and that the cord is connected to a properly grounded electrical outlet of similar voltage. **CAUTION:** risk of fire, electrical shock, burns or injury if Slow Cooker is not connected as instructed.
2. **ALWAYS** place appliance on a flat, level, heat-resistant and stable surface.
3. Make sure Slow Cooker and all controls are in "OFF" position before inserting plug in electrical outlet.
4. Do **NOT** plug/unplug Slow Cooker into/from electrical outlet with wet hands.
5. To disconnect Slow Cooker from electrical outlet, pull directly on the plug; do **NOT** pull on the power cord.
6. Do **NOT** let power cord hang over edge of table or counter or touch any hot surfaces.
7. Do **NOT** place or use the unit or any parts on or near a hot gas or electric burner, in a heated oven or on a stovetop.
8. This appliance should not be used by or near children, or persons with certain disabilities.
9. Close supervision is necessary when any appliance is used near children.
10. Extreme caution must be used when moving the Slow Cooker when it contains hot food, water or other liquids.
11. **CAUTION:** Never touch the steel exterior during operation or before it cools down completely. Use handles and knobs. **DO NOT TOUCH HOT SURFACES.** Use oven mitts when removing lid or handling contents.
12. Do **NOT** switch on the Slow Cooker if the Removable Stoneware Cooking Pot is empty.

Important Safeguards (cont'd)

13. Do NOT switch on the Slow Cooker when it is upside down or laid on its side.
14. NEVER cook directly in the base unit. Only use Removable Stoneware Cooking Pot to cook.
15. Do NOT use Removable Stoneware Cooking Pot or Glass Lid if cracked or chipped.
16. Glass Lid and Removable Stoneware Cooking Pot are fragile. Handle with care.
17. Do NOT operate this or any other appliance with a damaged cord or plug or after the appliance malfunctions, has been damaged in any way, has been immersed in water or other liquid. Contact our toll-free Customer Service for returns or refunds.
18. To avoid risk of electrical shock, fire or injuries, do NOT immerse in or expose appliance, base, electrical cord or plug to water or other liquids.
19. The use of any accessories or attachments not recommended by the manufacturer may cause fire, electric shock or injury.
20. **WARNING:** This appliance cooks hot food that can cause burns, scalding and serious injuries. Use extreme caution and always use oven mitts and cooking tongs/spoon to remove food from your Slow Cooker. Do NOT move this or any appliance containing hot food, oil, liquid or other.
21. Always use Control Functions/Buttons to operate unit.
22. Make sure appliance is in "OFF" position and unplugged before adding/removing parts.
23. Allow Glass Lid and Removable Stoneware Cooking Pot to cool down first before cleaning with water.
24. Do NOT place Base in dishwasher.
25. Do NOT move the product while it is in use.
26. Unplug power cord from outlet when not in use. Clean and cover the unit and store in a cool, dry place if not being used for extended periods of time.
27. This appliance is NOT recommended for outdoor use.
28. If the appliance malfunctions during use, shut down unit IMMEDIATELY and discontinue use. Do NOT attempt to open any part of the base. This product has no user-servicable parts. Do NOT use or replace with any unauthorized parts not intended for this unit. All parts for this appliance must be used according to this instruction manual. Contact our toll-free Customer Service for returns or refunds.

Keep out of reach of children. Do NOT leave appliance unattended when in use. Always supervise children when they are near the appliance. Do NOT allow children to operate or be near the appliance while in use.

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 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 modify the plug in any way.

SHORT CORD INSTRUCTIONS

1. A short power supply cord is provided 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 long detachable power cord or extension cord is used:
 - The marked electrical rating of the detachable power supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 - If the appliance is of the grounded type, the extension cord should be the same type 3-wire.
 - The longer 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.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place NON-PLASTIC coaster or placemats between the appliance and the finish of the countertop or tabletop. **Failure to do so may cause the finish to darken. Permanent blemishes may occur or stains can appear.**

Parts & Features

1. Tempered Glass Lid
2. Removable Stoneware Cooking Pot
3. Base
4. Side Handles
5. Temperature Indicator Lights
6. STOP/START Button
7. Temperature Setting
8. Timer Setting
9. Digital Display



Before Using for the First Time

1. Remove all labels and tags from the Slow Cooker.
2. Wash Removable Stoneware Cooking Pot (2) and Glass Lid (1) in hot soapy water with a sponge or soft cloth, rinse and dry thoroughly. **IMPORTANT:** Do NOT immerse in or expose appliance, base, electrical cord or plug to water or other liquid.
3. **NOTE:** Your Slow Cooker has been manufactured with a protective coating. During initial use, you may notice a small amount of smoke and/or odor that may occur. This is normal and smoke/odor will dissipate in a few minutes.

How to Use

1. Place Slow Cooker on a dry, level, heat-resistant surface, away from the edge of the work surface. Do NOT use on the floor.
2. Place food and other ingredients into Removable Stoneware Cooking Pot (2), and place pot into base. Cover with Glass Lid (1). If you need to pre-cook or brown foods prior to slow cooking, this must be done in a pan. Do NOT try to brown or pre-cook food in the Slow Cooker.
3. Plug cord into outlet. Digital Display (9) will indicate "OFF" and blink.
4. Press START/STOP button once, display will indicate "00:00". Then press the UP arrow to set the cooking time.

NOTE: Timer increases/decreases by 30 minute increments (minimum cook time is 30 minutes, maximum is 12 hours).

5. After setting the desired cooking time, press the HIGH/LOW/WARM button to set the temperature by pressing once for "HIGH", twice for "LOW" and three times for "WARM". The Slow Cooker will automatically start cooking.

NOTE: When the Slow Cooker has finished cooking, it will automatically switch to a 6-hour warming cycle and then will shut off (Digital Display (9) will indicate "OFF" and blink).

6. To turn the Slow Cooker off, press the START/STOP button. The Digital Display (9) will indicate "OFF" and blink.
7. If the Slow Cooker has already started cooking and you need to change the time setting, you must repeat steps 4–5.
8. When you are done cooking with your Slow Cooker, turn it off and unplug the power cord from the wall outlet. Using oven mitts, remove the Removable Stoneware Cooking Pot (2).

CAUTION: Ceramic Pot is HOT and could cause burns, scalding or serious injury when handling or when removing the Tempered Glass Lid (1).

Instructions for Food Prep

1. Cut root vegetables into small, even pieces, as they take longer to cook than meat. They should be gently sautéed for 2–3 minutes before slow cooking. Ensure root vegetables are always placed at the bottom of pot and all ingredients are immersed in cooking liquid.
2. Trim all excess fat from meat before cooking, since slow cooking method does not allow fat to evaporate.
3. If adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the Slow Cooker to the same extent as with conventional cooking.
4. Never leave uncooked food at room temperature in the Slow Cooker.
5. Do not use the Slow Cooker to reheat food.
6. Uncooked red beans must be soaked and boiled for at least 10 minutes to remove toxins before use in a Slow Cooker.
7. Authentic stoneware is fired at high temperatures; therefore the Removable Stoneware Cooking Pot (2) may have minor surface blemishes and the Glass Lid (1) may not fit tightly due to these imperfections. Low heat cooking does not produce steam so there will be little heat loss. Due to normal wear and tear, the ceramic finish of the Removable Stoneware Cooking Pot (2) may show some surface crackle after some time.
8. Do not put Removable Stoneware Cooking Pot (2) or Glass Lid (1) in a freezer, microwave or on/in a gas/electrical burner or oven.
9. Do not subject Removable Stoneware Cooking Pot (2) to sudden changes in temperature. Adding cold water to a very hot pot could cause it to crack and break.
10. There is an area on the base of the Removable Stoneware Cooking Pot (2) that has to remain unglazed for manufacturing purposes. This unglazed area is porous and will soak up water when immersed in it. This should be avoided. Do not allow Removable Stoneware Cooking Pot (2) to stand in water for a long period of time. You may however, leave water IN the Removable Stoneware Cooking Pot (2) to soak and facilitate cleaning.

Instructions for Food Prep (cont'd)

11. Do not switch the cooker on when Removable Stoneware Cooking Pot (2) is empty or out of the base.

CAUTION:

1. Do NOT immerse in or expose appliance, Base (3), electrical cord or plug to water or other liquid.
2. Do NOT place Glass Lid (1) in refrigerator or freezer as it could crack.
3. When removing Stoneware Cooking Pot (2) from refrigerator, do not use immediately. Let it stand for some 40 minutes before using as it could crack if not properly brought to room temperature.
4. NEVER place Ceramic Pot (2) on gas or electric stovetop as it could crack.
5. Do NOT cook food until it is unfrozen.

Cleaning & Care

This appliance contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified service personnel if servicing is needed.

1. Always make sure Slow Cooker is unplugged and in “OFF” position before displacing, storing or cleaning. Make sure the unit has cooled down completely before cleansing.
2. Clean Removable Stoneware Cooking Pot (2) in warm soapy water. Rinse and dry thoroughly. To remove any food that has been cooked onto the bottom of the pot, simply soak overnight in soapy water and rinse the next day. Do not allow Removable Stoneware Cooking Pot (2) to stand in water for a long period of time.
3. Base of Slow Cooker can be wiped with a damp cloth and dried with a clean dry cloth. Do NOT use harsh abrasive cleaners or scouring pads to clean any part of the Slow Cooker as this will damage the surface.
4. WARNING: Do NOT immerse Slow Cooker Base, electrical cord or plug in water or other liquid. Danger of electrical shock or damage to the unit.

Helpful Hints

1. Removable Stoneware Cooking Pot (2) must be at least half full for best results.
2. Slow cooking retains moisture. If you wish to reduce moisture in cooker, remove lid after cooking and turn control to high setting (if set to low) and simmer for 30–45 minutes.
3. The Glass Lid (1) is not a sealed fit. Do not remove lid unnecessarily as the built up heat will escape. Each time you remove lid, allow an additional 10 minutes of cooking time.
4. If cooking soup, leave 2 inches (5 cm) of space between top of Removable Stoneware Cooking Pot (2) and food surface to allow proper simmering.
5. Many recipes require all day cooking. If you do not have time to prepare food that morning, prepare it the night before and store food in a covered container in refrigerator. **NOTE:** When removing the Slow Cooker with food from the refrigerator, allow the cooking pot to warm up before placing it into the base.
6. Most meat and vegetable recipes require 8–10 hours on LOW setting or 4–6 hours on HIGH.
7. Some ingredients are not suitable for slow cooking. Pasta, seafood, milk and cream should be added towards the end of the cooking period. Many elements affect how quickly food will cook: water and fat content, initial temperature of the food, size of food, etc.
8. Food cut into small pieces will cook more quickly. Try different cuts and cooking time to fully optimize the potential of your Slow Cooker.
9. Root vegetables usually take longer to cook than meat, so try and arrange vegetables in the bottom of the pot.
10. After food is cooked, switch cooker off and leave covered with the lid on. There will be enough heat in the Removable Stoneware Cooking Pot (2) to keep warm for 30 minutes. If you require longer to keep warm, switch to Low setting.
11. All foods should be covered with liquid, gravy or sauce. In a separate pan or container prepare your liquid, gravy or sauce and completely cover the food in the Removable Stoneware Cooking Pot (2).
12. Pre-browning meat and onions in a pan to seal in the juices also reduces the fat content before adding to the Removable Stoneware Cooking Pot (2). This improves flavor but is not necessary if time is limited.

Adapting Recipes Tips ☒

- The LOW setting is recommended for all-day cooking. Most meat-and-vegetable combinations required at least 7 hours on LOW.
- For best flavor, use whole-leaf herbs and spices during initial preparation. If ground herbs and spices are used, stir in during last hour of cooking.
- Many factors can affect how quickly a recipe will cook. The water and fat content of food, its temperature, and the size of the item(s) will all affect the cooking time. Food cut into pieces will cook faster than larger pieces.
- Recipes for vegetable-type casseroles must contain liquid to prevent scorching on the sides of the cooking pot.
- If using a specific recipe, one item may be substituted for another, if an equal quantity is used. For example, if recipe calls for a 12-oz. can of chicken broth, a 10-oz. can of tomato soup plus 2 oz. of something else (water, wine, canned tomatoes) may be substituted.
- Canned beans may be added directly to any recipe, but dried beans, especially red kidney beans, may be soaked in water (if desired) and boiled first. After covering and boiling in 3 times their volume of unsalted water, discard water and add beans to recipe. It is recommended that beans are softened completely before they are combined with sugary and/or acidic foods, as these have a hardening effect on beans. In this case, beans should be allowed to simmer until tender (about 1½ hours) after boiling.

Berry Lemon Cinnamon Slow Cooker Bread Pudding

¼ cup softened butter	1 tsp. ground cinnamon
8 oz. softened cream cheese	¼ tsp. ground nutmeg
¾ cup sugar	8 cups cinnamon bread (cut into 1" cubes)
4 eggs	2 cups frozen mixed berries
2 cups half & half	1 tsp. lemon zest
1 Tbsp. vanilla extract	
Cooking spray (vegetable or canola)	

- Cream butter and cream cheese until light and fluffy. Add granulated sugar.
- Slowly add 1 egg at a time into butter/cream cheese mixture.
- Slowly add half & half, vanilla, cinnamon and nutmeg. Set aside custard mixture.
- Spray inside of slow cooker completely with cooking spray.
- In large bowl, mix bread cubes, frozen berries and lemon zest. Add custard and mix.
- Pour mixture into slow cooker.
- Cover and cook on low for 4 hours.
- When done, pour lemon glaze (below) over pudding while in slow cooker, wait 5 minutes and then serve.

Lemon Glaze – for best results, do not make until ready to serve bread pudding

2 cups sifted powdered sugar	1 tsp. vanilla extract
2 Tbsp. half & half	1 tsp. lemon zest
2 Tbsp. lemon juice	

- Slowly mix powdered sugar and half & half until it forms thick mass.
- Add remaining ingredients and stir until glaze is smooth.
- Yield: 6-8 servings

Piemonte Pork Loin

3 cloves of garlic, minced	1 Tbsp. dried Italian seasoning
1 yellow onion, diced	½ tsp. garlic salt
1 lb. pkg. dried Great Northern beans, rinsed	1 tsp. black pepper
5 lb. pork loin (remove excess fat)	1 cup apple juice
10 oz. cubed Italian hard salami	1 cup white wine
16 oz. jar mild giardiniera in vinegar, undrained	2 Tbsp. tomato paste

- Place garlic, onion and dried beans in slow cooker.
- Place pork loin on top of beans.
- Add salami and giardiniera (including liquid) to cooker.
- In a bowl, mix Italian seasoning, garlic salt, pepper, apple juice, white wine and tomato paste. Pour over pork.
- With lid on slow cooker, cook on low for 7 hours (until pork loin registers 160°F on thermometer). Slice and serve.
- Yield: 6-8 servings

Barcelona Chicken

4 (bone-in) split, chicken breasts, skin removed	½ cup orange juice
4 Tbsp. all-purpose flour	½ cup chicken stock
½ tsp. garlic salt	1 Tbsp. grated lemon zest
½ tsp. ground black pepper	1 Tbsp. grated orange zest
4 cloves garlic, sliced	1 Tbsp. red wine vinegar
1 whole red onion, diced	1 Tbsp. honey
½ cup dried apricots or golden raisins	½ tsp. sweet (or smoked) paprika
1 cup pimento-stuffed olives	1 bay leaf
¾ cup (4-oz.) diced roasted red peppers	1 cinnamon stick
1 cup red wine	½ cup flat leaf parsley, chopped

- Mix flour, garlic salt, pepper in bowl. Dust chicken then set aside.
- Place garlic and red onion in slow cooker.
- Place chicken on top of garlic and onion in slow cooker.
- Add apricots or golden raisins, olives and red peppers to slow cooker.
- Whisk red wine, orange juice, chicken stock, fruits zests, vinegar, honey, paprika and remaining flour mixture together. Pour over chicken.
- Nestle bay leaf and cinnamon stick among chicken breasts.
- Cover and cook on low for 4 hours (until chicken registers 165° on thermometer).
- Add chopped parsley and stir. Serve.
- Yield: 4 servings.

Beef Tomato Stroganoff

3 cloves minced garlic	2 Tbsp. tomato paste
1 diced onion	½ Tbsp. dried thyme
1 lb. quartered button mushrooms	½ tsp. dried marjoram
3 lb. bottom round roast (1" cubes)	1 Tbsp. red wine vinegar
1 cup diced tomatoes (can substitute 1 cup drained stewed tomatoes)	⅓ cup all-purpose flour
10.75 oz. can condensed cream of mushroom soup	1 Tbsp. garlic salt
2 Tbsp. worcestershire sauce	1 tsp. black pepper
	8 oz. sour cream
	¼ cup chopped fresh dill

- Place garlic, onion, mushrooms and tomatoes in slow cooker.
- Place cubed beef on top of vegetables.
- Mix soup, worcestershire sauce, tomato paste, thyme, marjoram, vinegar, flour, garlic salt and pepper in bowl. Pour over beef.
- Cover and cook on low for 6 hours.
- When cooked, stir in sour cream and dill.
- Yield: 8-10 servings

Returns

If any item, for any reason, does not meet your expectations, just return it to us.

We'll gladly either:

- Refund your merchandise amount
- Credit your account
- Send a replacement

You can return any unused item in its original packaging within 60 days of its receipt for a full refund of the purchase price (excluding shipping and handling charges).

Please send returns to:

**Montgomery Ward, Inc.
Attn: Customer Returns
2000 Harrison Suite 100
Clinton, IA 52732-6676**

When returning an item:

- Use the original packaging and pack it securely.
- Please adequately insure your item in case you need to make a claim with the carrier you choose for returning your item.
- Include your order number and reason for return.
- We recommend keeping the receipt for 4 weeks.



1 Year Limited Warranty

Montgomery Ward, Inc. warrants this Chef Tested product to be free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Montgomery Ward will repair or replace, at its option, defective parts of this Chef Tested product at no charge, provided the product is returned, freight prepaid with proof of purchase to Montgomery Ward. 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.

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