



4-IN-1 SLOW COOKER User Guide

Item: 742476

*Recipes
Inside!*



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“Life is happening.

We’ll help you live it...one moment at a time.”



Thank you for purchasing a Ginny’s Brand 4-in-1 Slow Cooker! This appliance is a slow cooker, oven, stovetop and steamer. The simple-to-use controls give you the flexibility you need for one-pot cooking, and the 6 quart pot is ideal for cooking family-size meals. Enjoy!

Ginny

President, Ginny’s

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use.
- WASH all removable parts before first use. See Cleaning & Care.
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- 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, towels, walls, etc. Do not place any paper, plastic, or other non-food items in the appliance. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE. Do not use near water.
- Do not use an accessory or attachment not recommended 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 this appliance for deep frying.
- **Always use plastic or wooden utensils to avoid damaging the nonstick surface.**
- Do not use outdoors.
- Turn OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN 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	120V 60HZ 1350W
CAPACITY	6 QUART
CORD LENGTH	27"
DIMENSIONS	18"L x 12 1/2"W x 11"H
MODEL	ES-MC-600D

GET TO KNOW YOUR APPLIANCE

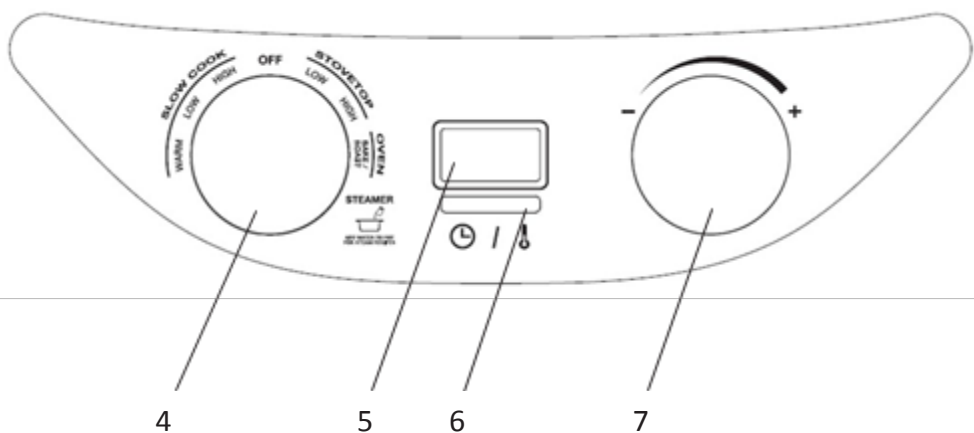


- 1. Lid with Handle and Vent
- 2. Cooking Pot
- 3. Cool Touch Handle of Cooking Pot (2)
- 4. Function Dial
- 5. LED Display
- 6. Time/Oven Temp Button
- 7. Adjustment Dial
- 8. Housing
- 9. Handle of Housing (2)
- 10. Roasting Rack (not shown)

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GET TO KNOW YOUR APPLIANCE

CONTROL PANEL



Use the **FUNCTION DIAL (4)** to select which function you want to use:

SLOW COOK - Select WARM, LOW, or HIGH and let the cooker do all the work. See more information on page 7.

STOVETOP - Use the cooker as a stovetop. You can simmer or sear. See more information on page 8.

OVEN - Use the cooker instead of the regular oven. You can roast or bake. See more information on page 8.

STEAM - Use the cooker to cook healthy meals with steam. See more information on pages 9 and 10.

THE **LED DISPLAY (5)** displays the timer settings for SLOW COOK, OVEN and STEAMER. It also displays time and temperature for OVEN.

Use the **TIME/OVEN TEMP BUTTON (6)** to toggle between the time and temperature when using OVEN.

Use the **ADJUSTMENT DIAL (7)** to set the timer, or to change the time and temperature when using OVEN.

HOW TO OPERATE

1. When ready to cook, place the cooking pot inside the housing. This cooker has a cut off switch which will not allow the appliance to heat if the cooking pot is not inserted into the housing. (If the cooking pot is removed during the cooking cycle and then put back, cooking will continue as though it was not interrupted.)
2. Plug the cooker into an outlet. It will not turn on as long as the function dial is in the OFF position.
3. Select the function you want. The blue light behind the function dial will come on and the red light behind the adjustment dial will come on.

SLOW COOK:

- a. As with any slow cooker, be careful not to over-fill the pot (contents may boil over).
- b. Place the food you wish to cook inside the pot and put the lid on top.
- c. Turn the function dial to either WARM, LOW, or HIGH, per recipe instructions. The LED display will show "6:00" for WARM, "8:00" for LOW, or "4:00" for HIGH.
- d. Turn the adjustment dial to set the desired time. The time will increase or decrease in 30 minute increments from 30 minutes to 12 hours. The timer will begin counting down after 3 seconds.

Note: Cooking time and temperature can be adjusted at any time while cooking. Press the time/oven temp button and turn the adjustment dial to change.

- e. When done, turn the function dial to OFF and unplug the cooker. *If you do not turn OFF the cooker, WARM setting will shut off after the set time expires. LOW and HIGH setting will go to auto warm (the LED display will show "On" and the light behind the adjustment dial will turn green). Auto warm will shut off after 12 hours.*

HOW TO OPERATE

STOVETOP:

- a. Place the food you wish to cook inside the pot. Use the lid per recipe instructions.
- b. Choose STOVETOP LOW (to simmer) or HIGH (to brown or sear).
- c. When done, turn the function dial to OFF and unplug the cooker.
If you do not turn OFF, LOW will shut off after 4 hours and HIGH will shut off after 1 hour.

Note: Use the stovetop function on HIGH to brown or sear meats and vegetables before slow cooking to enhance flavors.

OVEN:

- a. Choose OVEN. The LED display will show “350°F”. Turn the adjustment dial to set the temperature per recipe instructions. The temperature will adjust in 25° increments from 250° to 425°F.
- b. Press the time/oven temp button once, and then turn the adjustment dial to set the cooking time per recipe instructions. The time will increase in 5-minute increments from 5 minutes to 6 hours.
- c. When finished preheating, place the rack inside the pot and put the food you wish to cook on the rack. Reset the time and temperature per recipe instructions.

Note: Cooking time and temperature can be adjusted at any time while cooking. Press the time/oven temp button and turn the adjustment dial to change.

- d. The timer will begin counting down after 3 seconds.
- e. When done, the cooker will beep 3 times and the LED display will blink for 2 minutes. At the end of the 2 minutes, the cooker will shut off. Turn the function dial to OFF and unplug the cooker.

Note: Food cooked on OVEN will not brown or crisp on top as much as in a conventional oven, as there is no upper heating element. Cooking times or temperatures from a traditional recipe may need to be adjusted.

HOW TO OPERATE

STEAMER:

- a. Add water to the bottom of the cooking pot. In general, 1 cup of water equals 10 minutes of steam time. (If additional water is required during the cooking process, cautiously lift the lid *away* from you and add room temperature water.) Water should NOT touch the food.
- b. Place the rack inside the pot and put the food you wish to cook on the rack.
- c. Choose STEAMER. The LED display will flash "0:00". Use the adjustment dial to select the time per recipe instructions from 1 minute to 1 hour. The LED display will flash "P:" and the time selected until the cooker heats up (about 5 minutes). When the cooker is hot, it beeps 3 times and then starts to countdown.

Fresh Vegetable Steaming Guide (cooking times may vary):

Asparagus	whole	3-7 minutes
Beans, green or wax	whole	6-10 minutes
Beets, small-medium	whole	35-40 minutes
Greens	whole leaves	3-9 minutes
Broccoli	split stalks	5-7 minutes
Brussels sprouts	whole	8-15 minutes
Carrots, baby	whole	10-12 minutes
Corn on the cob	whole, husked	7-10 minutes
Peas, snap	whole pods	5-6 minutes
Potatoes	large chunks	8-12 minutes
Potatoes, new	whole	15-20 minutes
Squash, butternut	large chunks	7-10 minutes
Turnips	large chunks	8-12 minutes
Sweet potatoes	large chunks	8-12 minutes
Zucchini	large chunks	4-8 minutes

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HOW TO OPERATE

Tips: Easy ways to add flavor to your steamed vegetables:

- Add chopped fresh herbs, before or after steaming.
- Toss steamed vegetables with onion or garlic sauteed in olive oil.
- Add soy sauce, ginger, onions, garlic or herbs to your steam water.
- Drizzle steamed vegetables with lemon juice.
- Toss vegetables with vinegar before steaming.

d. When the time is done, the cooker will beep 5 times, and go to *auto warm*. The LED display will show “0:00” and the light behind the adjustment dial will turn green. Auto warm will shut off after 1 hour.

e. When done, turn OFF and unplug the cooker.

WARNING: Do not obstruct the lid vent during use. To avoid possible steam damage, place the cooker away from walls and cabinets during use.

CLEANING & CARE

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. Remove the lid, rack and pot.
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 or residue in the cooking pot. Soaking is recommended, if needed.
6. Wash the lid, rack and pot with warm, soapy water. These items are also dishwasher safe.
7. Wipe the housing with a damp cloth and dry.
8. Do not immerse any electrical appliance, its cord or plug, into water.
9. Ensure all parts are dried thoroughly before reassembling and using your appliance.

TROUBLE SHOOTING ERROR CODES

“Err” appears on the LED display:

- This occurs when power to the unit is interrupted or if the unit is plugged in and the function dial is not in the OFF position. Turn the function dial to OFF and then turn to the desired function.
- This may also occur with a power outage. In the event of a loss of power, it is recommended to dispose of any food that has been at room temperature for more than an hour.

“E01” appears on the LED display:

- The cooking pot is not inside the housing. Insert the cooking pot.

“E02” or “E03” appears on the LED display:

- Contact Ginnys customer service. Warranty information is on page 16 of this manual.

Breakfast Casserole

Cooking times may vary, depending on your slow cooker. You may first want to try this recipe on a day when you are home to monitor – who doesn't love breakfast for dinner?

30 oz. bag frozen hash browns	½ red bell pepper, chopped
1 lb. sausage	12 eggs
8 oz. cheddar cheese, shredded	1 c. milk
6 green onions, sliced	½ t. salt
1 c. fresh spinach, chopped	¼ teaspoon pepper

1. Brown the sausage on STOVETOP HIGH. Remove from the pot and drain. Place half the hash browns into the bottom of the pot. Layer in half the cooked sausage, half the cheese, and half the veggies. Repeat layers.
2. In a large bowl, whisk together eggs, milk, salt, and pepper, then pour over the top of the other ingredients.
3. Cook on SLOW COOK HIGH for 2-3 hours, or LOW 4-6 hours (until eggs are set). If eggs are done, but too moist, remove the lid for 30 minutes or so to let the moisture evaporate.

Serves 6-8

Baked Tomato Appetizer

This recipe is best with fresh garden tomatoes (or fresh farmers market tomatoes) for maximum flavor. Top the baked tomatoes with chopped fresh herbs, capers, olives or mushrooms, and serve with a spoon and crackers. Enjoy!

3 medium tomatoes, cut in half	salt & pepper
olive oil	¼ - ½ c. grated Parmesan cheese

1. Preheat OVEN to 400 °F. Place the rack in the pot. Add a piece of aluminum foil to the rack to minimize clean-up.

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RECIPES

2. Using a spoon, scoop out and discard the tomato seeds that are easy to get to. Using a pastry brush, generously spread the cut part of the tomato with olive oil.
3. Sprinkle each tomato half with salt and pepper, and place, cut side up, on the foil. Bake for 45 minutes (the tomato skin should be slipping away).
4. Turn off the oven and remove the lid, but let the tomato halves sit on the rack to cool for about 5 minutes.
5. Sprinkle with Parmesan and any other desired toppings.

Serves 6

Sesame Pepper Steak

- | | |
|---------------------------------|---------------------------|
| 1 - 1½ lbs. beef | 1 lg. sweet onion, sliced |
| 2 T. flour | 3 T. brown sugar |
| ¾ t. salt | 5 T. soy sauce |
| ¼ t. pepper | 2 T. toasted sesame oil |
| 3 T. vegetable oil | 1 t. sesame seeds |
| 4 cloves garlic, minced | red pepper flakes |
| 3 bell peppers, seeded & sliced | |

1. Heat the cooker on STOVETOP HIGH.
2. Slice beef into thin pieces (¼" - ½" thick) and toss in a bowl with the flour, salt and pepper.
3. When the cooker is hot, add 2 T. oil and the meat to the pot. Cook and stir for 6-7 minutes until the meat is browned. Add the garlic, and cook and stir for another minute.
4. Add the peppers and onion to the pot, along with 1 T. oil. Stir in with the beef and cook for 2-3 minutes. Cover with the lid and let cook another 5 minutes.
5. In a small bowl, whisk together the sauce: brown sugar, soy sauce and sesame oil.
6. Turn off the heat and pour the sauce onto the beef/pepper mixture. Stir in the sesame seeds and a couple shakes of hot pepper flakes (to taste).
7. Serve with rice.

Serves 4-6

Corned Beef & Cabbage

2 lb. corned beef brisket w/ seasoning packet	½ large onion, sliced
½ c. water	½ head cabbage
aluminum foil	parsley, chopped
6 medium red potatoes, cut in half	salt & pepper

1. Put the brisket in the pot. Add the water, and top the brisket with the seasoning packet.
2. Loosely crumble pieces of aluminum foil to surround the brisket (this will keep the potatoes from getting greasy).
3. Add potatoes on foil and onion on top of the brisket.
4. Cook on SLOW COOK LOW for 8 hours or HIGH for 3 ½ - 4 hours. Meat is done when internal temperature reaches 160°. Chop the cabbage into wedges and add on top of the meat and potatoes. Continue cooking until cabbage is tender.
5. When serving, sprinkle the potatoes with parsley. Make sure your guests have salt & pepper and a variety of mustards to choose from.

Serves 6

Stuffed Baked Apples

6 large baking apples (we used Jonathan)	½ c. brown sugar
⅔ c. walnuts, chopped	¼ t. ground cloves
½ c. raisins	pinch salt
5 T. soft butter	1 c. orange juice

1. Core the apples starting from the stem side – leave ½” intact on the blossom side to hold the stuffing.
2. In a medium bowl, combine walnuts, raisins, butter, brown sugar, cloves and salt. Mix well. Stuff apples with this stuffing and place in slow cooker pot.
3. Add orange juice to the pot. Cook on SLOW COOK LOW for 2 hours. Check for tenderness of apples and allow more time if needed.

Serves 6

RECIPES

Steamed Chicken and Broccoli

This is a delicious, Asian-style dish that is WAY healthier than take-out. It's quick, easy and inexpensive, too!

2 c. water	2 heads broccoli
3 cloves garlic, smashed and broken	¼ c. soy sauce
2" ginger, sliced	2 T. vinegar
4 chicken thighs, skinned	1 t. sesame oil
salt & pepper	1 can (20 oz.) pineapple chunks, in pineapple juice

1. Put the water, garlic and ginger in the bottom of the pot. Put in the rack.
2. Cover and set to STEAMER until the water boils.
3. Sprinkle the chicken with salt and pepper (both sides) and place the chicken on the rack. Steam for 15 minutes. When done, slice the broccoli stalks into 2, and place these on top of the chicken in the pot. Steam for another 5 minutes until the broccoli is bright green.
4. While the chicken/broccoli is steaming, warm the soy sauce, vinegar, oil and pineapple (and juice), over medium heat in a sauce pan on the stovetop. Stir occasionally.
5. Remove the broccoli from the steamer and chop. Remove the chicken and shred with 2 forks. Toss all together with the pineapple mixture and serve hot.

Serves 2- 4

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.



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