

RICARDO

PROGRAMMABLE DIGITAL SLOW COOKER

*user care and instruction manual,
recipes & warranty*



Thank you for purchasing the **RICARDO** digital slow cooker. Before using this product, please read the user care and instruction manual carefully.

IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed to prevent fire, electric shock, serious personal injury and/or property damage, including the following.

READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.

- ⋮ This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
- ⋮ Close supervision is necessary when any appliance is used by or near children. Cleaning and user maintenance shall not be made by children unless they are supervised. Children should be supervised to ensure that they do not play with the appliance.
- ⋮ Always place the appliance on a flat, stable and heat-resistant surface. Do not use the appliance on temperature sensitive surfaces.
- ⋮ Do not use this appliance in an unstable position. The unit may tilt and cause the food to fall or spill and potentially burn the hands or limbs of the user.
- ⋮ Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave oven.
- ⋮ While in use, provide adequate space above and around the appliance for air circulation. Do not operate this appliance while it is near or touching curtains, wall coverings, dishtowels, clothing or other flammable materials.
- ⋮ This appliance is intended for household use only. Do not use outdoors. For table or countertop use only.
- ⋮ **ATTENTION** Burn hazard! The appliance becomes hot during use. Do not touch hot surfaces. Always use cool-touch handles or knob. Use oven mitts when removing the lid or handling hot pot.
- ⋮ **CAUTION** This appliance generates heat and steam during use. Take proper precautions to prevent burns, fire, personal or property damage.
- ⋮ Extreme caution must be used when moving an appliance containing hot food, water or other hot liquids to reduce the risk of burns or injury to hands or limbs.
- ⋮ Lift and open the lid carefully to avoid scalding and to allow hot condensation to drip back into the ceramic pot.
- ⋮ **WARNING** Spilled food can cause serious burns. Keep appliance and cord away from children.
- ⋮ The ceramic pot is designed for use with this slow cooker only. It must never be used on a stovetop, range top, hot gas or electric burner or in a heated oven as it will crack and can cause burns if there are hot liquids or food inside. Do not place a hot ceramic pot on a cold or wet surface, as it will crack. Do not use a cracked ceramic pot.
- ⋮ Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot, as the ceramic pot may crack.
- ⋮ **CAUTION** To protect against damage or electric shock, do not cook in the base unit. Cook only in the provided ceramic pot.
- ⋮ Oversized foods or metal utensils must not be inserted in the appliance as they may cause a fire or risk of electrical shock.

- ::: Do not use the appliance for anything other than its intended use. Do not use or store attachments or accessories in this unit that are not recommended or sold by the manufacturer.
- ::: To disconnect, press and hold the Start/Pause button for 3 seconds, then remove the plug from wall outlet.
- ::: Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.
- ::: Do not let the power cord hang (over the edge of a table or counter) to avoid tripping or cause the heated contents to spill and possibly cause burns or injuries. Do not let the power cord touch hot surfaces.
- ::: Do not operate the appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself. If there is a problem, please call 1-866-226-9222.
- ::: To protect against electrical shock, never immerse the power cord, the plug, the base unit in water or other liquid.
- ::: If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not touch the water! It will cause an electric shock.
- ::: Do not plug or unplug the product into/from the electrical outlet with wet hands.
- ::: Use the provided plug only.
- ::: Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency. Never use outlet below counter.
- ::: The cord for this appliance should be plugged into a 120 V AC electrical wall outlet. Do not leave the appliance unattended. Always turn off and unplug appliance from the electrical outlet before cleaning or when not in use. To unplug, grasp the plug and pull it from the electrical outlet. Never pull the cord.
- ::: The device must not be operated via an external timer or remote control.
- ::: Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.

CERAMIC POT CARE

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Like any ceramic, the ceramic pot may crack, chip or break if not properly handled.

To prevent damage, always handle with proper care!

WARNING: Failure to follow the instructions below can cause breakage resulting in injury or property damage.

- ::: ALWAYS USE TRIVETS OR OVEN MITTS WHEN HANDLING HOT CERAMIC, AS IT MAY CAUSE BURNS TO HANDS OR LIMBS.
- ::: DO NOT place the hot ceramic pot on countertop, as it will stain or burn the countertop. Use a protective trivet.
- ::: DO NOT place the ceramic pot on any range top burner, under a broiler, microwave browning element, or in a toaster oven or in a heated oven; as it will crack the ceramic pot.
- ::: DO NOT strike utensils against rim of ceramic pot to dislodge food, as it will scratch the ceramic.

- ::: DO NOT use the ceramic pot to make popcorn, caramelize sugar, or make candy.
- ::: DO NOT place any of the following materials inside the unit: paper, cardboard and plastic.
- ::: DO NOT use scouring pads, abrasive cleaners, or any object that will scratch the cookware or accessories.
- ::: DO NOT use or repair any pot or lid that is cracked, chipped or broken.
- ::: DO NOT use the ceramic pot to reheat food or for general food storage.
- ::: Always place foods into the ceramic pot at room temperature; then place the pot into the base before turning unit ON. NEVER heat the ceramic pot when it is empty, as it will crack the pot.

GLASSWARE CARE

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WARNING: To prevent cracking or breaking of the glass lid, which may cause personal injury, the glass lid should be treated with special care.

CAUTION: Glass lid may shatter if it is exposed to direct heat or subjected to extreme temperature changes. Cracks, chips or deep scratches may also weaken the glass lid.

- ::: KEEP LID AWAY FROM broiler, hot stovetop burners, microwave oven, heated oven and oven heat vents. If the glass lid has been utilized in any of these locations, do not use it again, even if there are no clear signs of cracks or other damage.
- ::: IF EVER THE LID BECOMES CHIPPED, CRACKED OR SCRATCHED, DO NOT USE IT. Discard it.
- ::: ALWAYS LET LID COOL OFF on a dry, heat-resistant surface before handling. Do not place it on cold or wet surfaces, as this may cause it to crack or shatter.
- ::: ALWAYS USE OVEN MITTS OR TRIVETS when removing the hot lid. To avoid burns from escaping steam, always tilt cover away from hands and face and allow hot condensation to drip back into the pot.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

NOTES ON THE PLUG

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For safety reasons, this appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug can only be inserted one way into the electrical outlet. If the plug does not fit correctly into the outlet, reverse the plug and insert into the outlet. If it still does not fit, contact a qualified electrician for further assistance. Do not attempt to modify the plug in any way.

NOTES ON THE CORD

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The short power-supply cord provided should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Do not use an extension cord with this appliance.

PLASTICIZER WARNING

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CAUTION: To prevent plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place a heat-resistant trivet 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.

ELECTRIC POWER

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If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

TECHNICAL DATA

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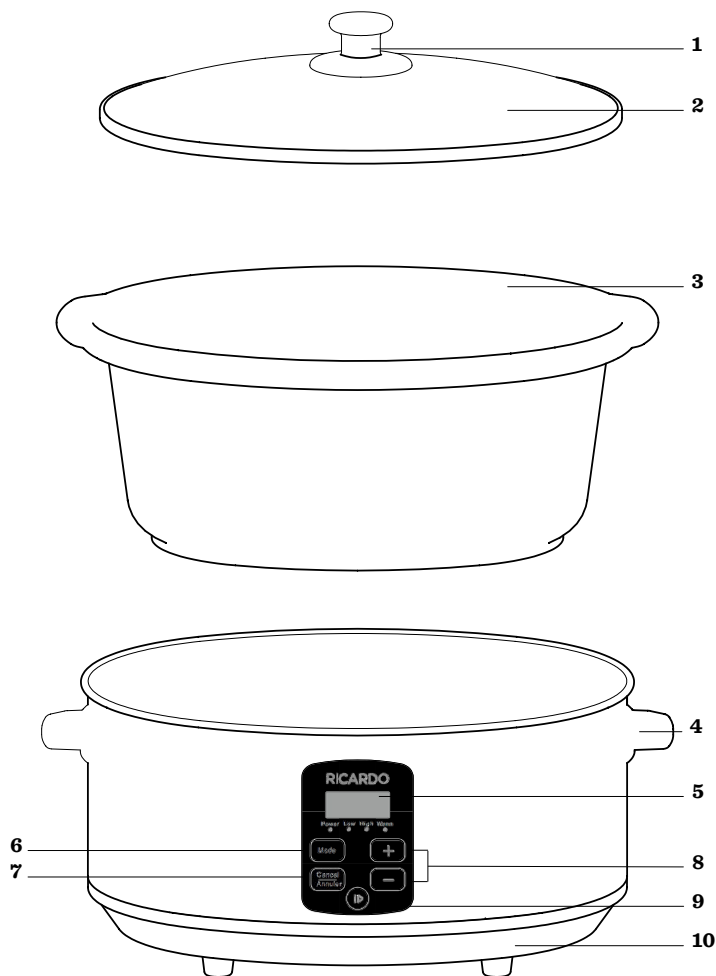
Main voltage: 120V / Frequency: 60Hz / Power consumption: 320 watts

PARTS IDENTIFICATION

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Product may vary slightly from diagram

- | | |
|-------------------------------|------------------------------|
| 1. Cool-touch knob | 6. Mode button |
| 2. Tempered-glass lid | 7. Cancel button |
| 3. Ceramic pot | 8. +/- Time buttons |
| 4. Cool-touch handles | 9. Start/Pause button |
| 5. Time display screen | 10. Base unit |



BEFORE FIRST USE

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- 1- Read all instructions and important safeguards.
- 2- Remove all packaging materials and ensure that all items have been received in good condition.
- 3- Tear up all plastic bags as they can pose a risk to children.
- 4- Do not plug the appliance into an electrical outlet before it is ready to be used.
- 5- Wash the ceramic pot and glass lid in warm, soapy water. Rinse and dry thoroughly.
- 6- Wipe base unit with a soft damp cloth. Dry thoroughly. NEVER IMMERSE the base unit, the power cord, or the power plug in water or any liquid.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

- 7- Before initial use, the appliance should be operated. After cleaning unit, place the ceramic pot inside the base. Pour 4 cups of water into the ceramic pot and cover with lid. Plug the power cord into a 120V AC wall outlet. Press the Mode button until the High setting is selected. Press the “+” or “-” button until “0:30” appears on the time display. Press the Start/Pause button, the slow cooker will begin to heat. After 30 minutes, the Warm setting will be activated automatically and the keep warm mode will begin for up to 12 hours. Press the Cancel button at any time to cancel the keep warm mode. Press and hold the Start/Pause button for 3 seconds to turn off the slow cooker. Allow the slow cooker to cool. Wearing oven mitts, carefully remove the ceramic pot, and discard the water. Rinse the ceramic pot and dry thoroughly.

USING THE SLOW COOKER

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During first use of the appliance, smoke and/or a slight odour may occur from the appliance. This is normal and will quickly disappear. It will not recur after appliance has been used a few more times.

- 1- Place appliance on a flat, level, dry, stable and heat-resistant surface.
- 2- Prepare recipe ingredients according to instructions provided.
- 3- Place the ceramic pot into the slow cooker.
- 4- Add food to the ceramic pot and cover with the tempered glass lid.
- 5- Plug the power cord into a 120V AC wall outlet. The slow cooker will turn on and beep once.
- 6- Following recipe instructions, press the Mode button until the desired High or Low setting is selected.

NOTE: Use the Warm function to keep cooked food warm.

- 7- Press the “+” or “-” buttons to set desired cook time in increments of 30 minutes. Hold the button to increase or decrease time faster.

NOTE:

::: Timer setting range is 30 minutes up to 12 hours (0:30 – 12:00).

::: If the Low or High mode is selected without entering a cook time the programmable slow cooker will heat by default for “8:00” (8 hours) in Low setting and “4:00” (4 hours) in High.

::: Press the “+” or “-” button to adjust cook time at any time while the slow cooker is cooking.

8- Once desired cook time is set, press the Start/Pause button. The slow cooker will beep and begin to heat. Timer will automatically start counting down in minutes.

NOTE:

::: Anytime during use, press the Start/Pause button once to pause. The timer will blink, indicating the appliance has stopped heating. Do not pause cooking for more than 5 minutes to avoid cooling temperature. Press button once to restart the appliance and the timer countdown.

::: To cancel any current operation, press the Cancel button.

9- When the cooking time is completed, the appliance will beep 5 times and automatically shift to Warm mode. The Warm function can be used for a maximum of 12 hours and will shut off.

NOTE:

::: To manually select the Warm setting, press the Mode button until the Warm lamp is on. The slow cooker will Warm by default for “12:00” (12 hours) but may be reduced to the desired time.

::: When the Warm setting is activated, the timer counts upwards from “00:00” to “12:00”.

10- Using oven mitts, carefully remove the glass lid by grasping the lid knob and lifting away from you.

11- Allow a few seconds for all steam to escape. Inspect and test food for doneness and adjust seasonings if needed. When food is ready, empty contents using non-abrasive heat-resistant tools. The ceramic pot can be used as a serving dish. Use oven mitts to lift the pot and place a heat-resistant trivet between the pot and the tabletop.

12- To turn off the appliance, press and hold the Start/Pause button for 3 seconds. Unplug the power cord from electrical outlet when not in use.

HELPFUL TIPS

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::: Less tender, cheaper cuts of meat are better candidates for slow cooking than more expensive, leaner varieties.

::: For the best results, the slow cooker should be at least half-filled. When cooking soups or stews, allow a 2-inch (5 cm) space between the food and the top of the ceramic pot, so ingredients can come to a simmer.

::: Meats will not brown during the slow cooking process. Browning fatty meats will reduce the amount of fat and help to preserve colour while adding richer flavour. Heat a small amount of oil in a skillet or pan and brown meats prior to placing into the cooking pot.

::: When using a slow cooker, remember that liquids do not boil away as they do in conventional cooking. Reduce the amount of liquid in any recipe that is not designed for a slow cooker. The exceptions to this rule would be soups and rice. Please remember that liquids can always be added at a later time if required. If a recipe results in too much liquid at the end of the cooking time, remove the lid and continue cooking on High for 1 hour (1:00). Check every 15 minutes until the liquid has been reduced. Turn off the slow cooker when the desired consistency has been achieved.

- ::: Most recipes that include uncooked meat and vegetables require about 6 to 8 hours on Low temperature.
- ::: Foods cut into smaller, uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.
- ::: Root vegetables such as potatoes, carrots, beets and turnips require longer cooking time than many meats. As such, place these vegetables at the bottom of the slow cooker and cover with liquid to ensure that they are cooked properly. Check to see they are properly cooked when meat temperature is reached. If necessary, remove meat and continue cooking vegetables until ready.
- ::: Add fresh dairy products such as milk, sour cream or yogurt just prior to serving. Only processed cheese or evaporated milk may be added at the start of cooking.
- ::: It is not recommended to cook rice, noodles and pasta for long cooking periods. They should be cooked separately and then added to the slow cooker during the last 30 minutes.
- ::: When cooking on High, check cooking progress, as some soups may come to boil. Please be reminded that frequent lifting of the lid during cooking will delay the cook time.

CAUTION: The ceramic pot CANNOT withstand the shock of sudden temperature changes. If the pot is hot, DO NOT add cold food. Before cooking frozen food, add some warm liquid in the pot first.

COOKING CHART

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FOOD	WEIGHT	LOW/TIMER	HIGH/TIMER
Beef Roast	3 lb (1.4 kg)	3 to 4 hours	1 ½ hours
Beef Brisket	4-5 lb (1.8-2.3 kg)	10 hours	6 hours
Turkey Breast	6-7 lb (2.7-3.2 kg)	6 hours	3 to 4 hours
Whole Chicken	4-6 lb (1.8-2.7 kg)	6 hours	4 hours
Chicken Pieces, bone-in	3-4 lb (1.4-1.8 kg)	4 hours	1 ½ hours
Fully Cooked Ham	7.5 lb (3.4 kg)	8 to 10 hours	4 hours
Pork Tenderloin	2-3 lb (900 g-1.4 kg)	2 to 3 hours	1 ½ to 2 hours
Pork Roast	4-5 lb (1.8-2.3 kg)	4 to 8 hours	2 to 3 hours
Pork Chops	2-3 lb (900 g-1.4 kg)	5 hours	2 to 3 hours

NOTE: When slow cooking on High setting, it is similar to cooking with a covered pot on the stovetop. Foods will cook on High in approximately half the time required for Low cooking. Additional liquid may be required as foods do boil on High. Follow the recommended guidelines provided in the recipe being used to determine cooking time and heating position.

CLEANING

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IMPORTANT : Unplug the appliance and allow all parts to cool down completely before handling or attempting to clean.

- ::: DO NOT IMMERSE the base unit, the power cord or the power plug in water or any liquid.
- ::: This appliance should be cleaned thoroughly after each use.
- ::: Wash the ceramic pot and glass lid in warm, soapy water. Rinse well and dry thoroughly. If food sticks to the surface of the ceramic pot, fill the pot with warm, soapy water and allow it to sit for several hours before cleaning.
- ::: If the ceramic pot becomes stained, clean it with a non-abrasive cleanser or apply a paste of baking soda and water with a soft cloth. To remove water spots or mineral deposits, wipe with distilled white vinegar, or pour a small amount into the pot and let it soak for a while. After cleaning, wash the pot in warm, soapy water. Rinse and dry thoroughly.
- ::: The ceramic cooking pot and lid may be cleaned in a dishwasher. To prevent damage, position them in the rack so that they will not come in contact with other items during cleaning.
- ::: Wipe interior and exterior surfaces of the slow cooker with a soft, slightly damp cloth or sponge.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that can scratch.

STORAGE

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Ensure all pieces are clean and dry before storing. Store appliance in a dry, clean place. To store, place the ceramic pot inside the slow cooker and place the glass lid over the pot. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break. Keep it loosely coiled.

2-YEAR LIMITED WARRANTY

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This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent. Stains, discoloration and minor scratches on the inside and outside of the appliance constitute normal use, do not affect performance and are not covered by this warranty.

For assistance or general information regarding this product and the warranty, please contact our customer service:

::: by e-mail: kitchenproducts@ricardocuisine.com

::: by phone: 1-866-226-9222



Barbecued Pulled Pork

PREPARATION 15 minutes

COOKING 8 hours

SERVINGS 8

barbecue sauce (see note)

- 1 cup (250 ml) ketchup
- ½ cup (125 ml) cider vinegar
- ½ cup (125 ml) apple jelly
- 2 tbsp (30 ml) chili powder
- 2 tbsp (30 ml) Dijon mustard
- 2 tbsp (30 ml) molasses (fancy)
- 2 tbsp (30 ml) Worcestershire sauce
- 2 tsp (10 ml) onion powder
- 1 tsp (5 ml) hot pepper sauce
- ½ tsp (2.5 ml) garlic powder

roast

- 1 bone-in pork shoulder (about 1.8 kg/4 lb)
- or 1 skinless, boneless pork roast (about 1.6 kg/3-½ lb)
- Salt and pepper

barbecue sauce

- 1 In the slow cooker, combine all the ingredients.

roast

- 2 Add the meat and baste well with the sauce. Season with salt and pepper.
- 3 Cover and cook on low for 8 hours.
- 4 Remove the meat from the cooker. With a fork, pull the meat apart and set aside in a bowl.
- 5 Meanwhile, in a small saucepan, reduce the sauce by half. Add to the meat. Mix thoroughly and adjust the seasoning.
- 6 Serve in burgers.

| NOTE | To save a little time, replace the sauce recipe with a 648 ml jar of RICARDO Pulled Pork Cooking Sauce.

Italian-Style Braised Beef

PREPARATION 25 minutes

COOKING 8 hours

SERVINGS 4 to 6

- 3 lbs (1.4 kg) bone-in beef blade roast, fat removed**
- ¼ cup (60 ml) olive oil**
- 1 tsp (5 ml) cornstarch**
- 2 cups (500 ml) chicken broth**
- 3 shallots, chopped**
- 3 cloves garlic, peeled and halved**
- 3 tomatoes, diced**
- 2 tsp (30 ml) tomato paste**
- 16 baby potatoes**
- 12 Nantes carrots, peeled**
- 1 sprig fresh thyme**
- 1 sprig fresh rosemary**
- Salt and pepper**



- 1** Place the potatoes and carrots in the bottom of the slow cooker.
- 2** In a bowl, dissolve the cornstarch in the chicken broth. Set aside.
- 3** In non-stick skillet, brown the meat on both sides in the oil. Season with salt and pepper. Place in the slow cooker.
- 4** In the same pan, brown the shallots and garlic in the remaining oil.
- 5** Add the tomato paste and cook for about 3 minutes.
- 6** Place in the slow cooker. Add the broth, tomatoes, thyme and rosemary.
- 7** Cover and cook on low for about 8 hours or until the meat is fork-tender.
- 8** Remove the thyme and rosemary.
- 9** Adjust the seasoning.



Squash and Lentil Curry

PREPARATION 15 minutes

COOKING 8 hours

SERVINGS 6 to 8

- 3 cups (750 ml) vegetable broth
- 1 can (14 oz/398 ml) diced tomatoes
- 1 can (14 oz/398 ml) coconut milk
- 1 cup (200 g) dried green lentils, rinsed and drained
- ½ cup (95 g) dried red lentils, rinsed and drained
- 2 cups (280 g) peeled, seeded and diced butternut squash
- 1 onion, chopped
- 1 jalapeno pepper, seeded and chopped
- 1 tsp (5 ml) chili powder
- ¼ tsp (1 ml) ground cumin
- ¼ tsp (1 ml) ground coriander
- ¼ tsp (1 ml) ground turmeric
- Salt and pepper

1 In the slow cooker, combine all the ingredients. Season with salt and pepper. Cover and cook on Low for 6 hours. It can be maintained on Warm for up to 8 hours.

2 Serve with naan bread.

Slow Cooker Warm Artichoke Dip

PREPARATION 20 minutes

COOKING 2 hours

SERVINGS 8 to 12

- 2** packages (8 oz/250 g) cream cheese, cubed
- ½ cup** (125 ml) mayonnaise
- ¼ cup** (60 ml) water
- 2 jars** (6 oz/170 ml) oil-packed artichokes, drained and chopped
- 2** green onions, finely chopped
- 1 cup** (30 g) spinach, finely chopped
- 2 cups** (200 g) mozzarella cheese, grated
- 1** jalapeño pepper, seeded and finely chopped
- Salt and pepper



1 In the slow cooker, combine all the ingredients.

Season with salt and pepper.

2 Cover and cook on Low for 2 hours. When ready to serve, stir and adjust the seasoning.

3 Serve with potato chips, croutons or crudités.

The dip can be maintained on Warm for up to 6 hours.



Slow Cooker Maple Pudding

PREPARATION 20 minutes

COOKING 2 hours

SERVINGS 8

1 can	19 oz (540 ml) maple syrup
2 cups	(500 ml) 35% cream
1 ½ cups	(225 g) unbleached all-purpose flour
2 tsp	(10 ml) baking powder
¼ (1 ml)	tsp salt
½ cup	(115 g) unsalted butter, softened
¾ cup	(160 g) sugar
2	eggs
¾ cup	(180 ml) milk
1 tsp	(5 ml) vanilla extract

- 1 In a saucepan, bring the maple syrup and cream to a boil. Pour into the slow cooker's container.
- 2 In a bowl, combine the flour, baking powder, and salt.
- 3 In another bowl, cream the butter and sugar with an electric mixer. Add the eggs, one at a time, and beat until smooth. At low speed, add the dry ingredients alternately with the milk and vanilla. With an ice cream scoop or large spoon, scoop the batter on the hot syrup.
- 4 Place two layers of paper towel on top of the slow cooker container, without touching the batter, and cover with the lid to hold it in place. This step prevents water from forming on the surface of the cake. Cook on high temperature for about 2 hours. Serve warm or cold.

