

# Cuisinart® **Countertop Cooking**

## INSTRUCTION BOOKLET



**Programmable Slow Cooker**

**PSC-350**

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

Download from [Www.Somanuals.com](http://www.Somanuals.com). All Manuals Search And Download.

---

# IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed:

## 1. READ ALL INSTRUCTIONS.

2. Do not touch hot surfaces; use handles or knobs.
3. To protect against risk of electrical shock, do not immerse the slow cooker housing in water or any other liquid. If housing falls into liquid, unplug the cord from outlet immediately. DO NOT reach into the liquid.
4. To avoid possible accidental injury, close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the appliance to the nearest Customer Service (see Warranty for details) for examination, repair or mechanical or electrical adjustment.
7. The use of attachments not recommended by Cuisinart may cause fire, electrical shock, or risk of injury.
8. Do not use outdoors or anywhere the cord or unit housing might come into contact with water while in use.
9. Do not use the slow cooker for anything other than its intended use.
10. To avoid the possibility of the slow cooker being accidentally pulled off work area, which could result in damage to the slow cooker or personal injury, do not let cord hang over edge of table or counter.
11. To avoid damage to cord and possible fire or electrocution hazard, do not let cord contact hot surfaces, including a stove.
12. Extreme caution must be used when moving a slow cooker containing hot oil or other hot liquids.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Do not operate slow cooker in water or under running water.
15. Avoid sudden temperature changes, such as adding refrigerated foods to a heated pot.
16. **CAUTION: TO REDUCE THE RISK OF ELECTRIC SHOCK, COOK ONLY IN THE CERAMIC POT PROVIDED OR IN CERAMIC CONTAINERS PLACED ON THE COOKING RACK IN THE PROVIDED CERAMIC POT. DO NOT USE METAL CONTAINERS.**
17. **CAUTION:** A heated ceramic pot may damage countertops or tables. When removing the hot ceramic pot from the slow cooker, DO NOT place it directly on any unprotected surface. Always set the hot pot on a trivet or a rack.
18. To disconnect, press the On/Off button, and then remove the plug from the wall outlet.

---

# SAVE THESE INSTRUCTIONS

## FOR HOUSEHOLD USE ONLY

### SPECIAL CORD SET INSTRUCTIONS

A short power supply cord is provided to reduce the risks of becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised. If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. 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 unintentionally.

### NOTICE

This appliance has a polarized plug (one prong is wider than the other). As a safety feature, this plug will fit into 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 defeat this safety feature.

## CONTENTS

Important Safeguards . . . . .	2
Features and Benefits . . . . .	4
Assembly Instructions . . . . .	4
Operation	
Cooking WITH the Timer . . . . .	5
Cooking Guidelines . . . . .	6
Cooking without Timer . . . . .	7
Cleaning and Maintenance . . . . .	7
Warranty Information . . . . .	10

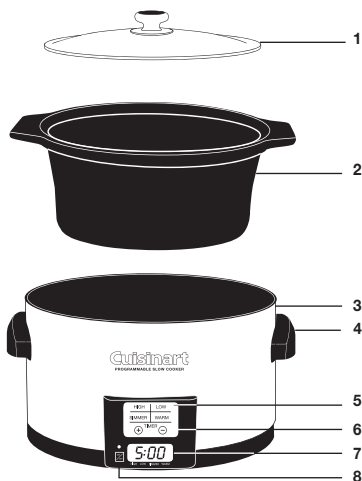
## FEATURES AND BENEFITS

- 1. Glass Lid**  
See-through glass lid keeps ingredients moist.
- 2. Ceramic Pot**  
3½-quart oval ceramic pot. Stick resistant and dishwasher safe for easy cleaning.
- 3. Stainless Steel Housing**
- 4. Side Handles**  
Cool-touch handles.
- 5. Low, High, Simmer and Warm Buttons**  
Press to set your desired cooking mode.
- 6. Timer Control Buttons**  
Press to set your cook time, up to 24 hours.
- 7. LCD Display with Setting Indicators**  
Blue LCD display shows the remaining cook time, as well as the current cooking setting.
- 8. On/Off Button**  
Press to turn the unit on and off.
- 9. BPA-Free (not shown)**  
All parts that come in contact with food are BPA-Free.

## ASSEMBLY INSTRUCTIONS

To use your Cuisinart® Slow Cooker:

1. Carefully unpack the Slow Cooker.
2. Wash the ceramic pot and glass lid in warm, soapy water. Rinse well and dry thoroughly.
3. Wipe all interior and exterior surfaces of the Slow Cooker base with a soft, damp cloth.
4. Place ceramic pot in the base of the unit.
5. Place the lid on top of the ceramic pot.
6. Plug in power cord. Your slow cooker is now ready for use.



---

## OPERATION

Your Cuisinart® Slow Cooker cooks food automatically once you set the time and the desired cooking mode. When time expires, the unit automatically switches to the Warm setting.

### Cooking WITH the Timer:

1. Place the unit on a clean, dry counter.
2. Remove glass lid.
3. Fill ceramic pot with ingredients.
4. Replace lid.
5. Plug in unit. There will be no power to the slow cooker until it is turned on.
6. To turn unit on, press On/Off button. The On/Off red indicator light and colon (:) on the LCD display will flash.
7. Set the desired cooking time by pushing the + or - button. The timer ranges from 00:00 to 24:00 hours.
  - Press the + button to increase time in 30-minute increments or press the - button to decrease time in 30-minute increments.
  - Press and hold + or - to scroll automatically in 30-minute steps.
  - Press + and - simultaneously to reset to 00:00.
  - After setting time, timer display and On/Off indicator will still flash.
8. Set the desired cooking mode by pressing the High, Low or Simmer button. Refer to the chart of cooking table guidelines on page 6 for more information.
  - Once you select your cooking mode the LCD will stop flashing and unit will begin cooking.
  - To switch cooking modes simply press another mode button.
9. Once cooking time has expired, the unit will automatically switch to the Warm setting. The indicator next to Warm will light and remain on Warm for 8 hours. When the Warm time expires, the unit will beep for 5 seconds and turn off automatically.
10. To turn the unit off manually, press the On/Off button.
11. When cooking is complete lift ceramic pot carefully, using potholders.

**NOTE:** The U.S. Department of Agriculture (USDA) recommends that when cooking anything containing meat in a slow cooker, the meat should reach 140°F within 2 hours. This ensures that the meat will reach food-safe temperatures in the proper amount of time.

# COOKING GUIDELINES

Three cooking modes, Simmer, Low and High, give you the opportunity to prepare a wider variety of dishes. You will usually want to use the Simmer or Low setting for recipes that cook longer. If you're starting a dish later in the day, select the High setting to ensure that your food is cooked, warm, and ready when you'd like to eat.

Setting	Guidelines	Recipes	Temp.	Timer
<b>High</b>	This is the setting to use when you don't have time for a long, slow cook. It's also the setting to select when "baking" in your slow cooker.	Potatoes, casseroles, puddings, rolls	212°F (100°C)	Programmable up to 24 hours, then 8 hours (Warm)
<b>Low</b>	Low is the standard slow cooker temperature, and is ideal for foods that you start in the morning before work, and enjoy at the end of your day.	Braises, roasts, stews, ribs, casseroles, shanks, chops, less tender cuts of meat, soups	200°F (93°C)	Programmable up to 24 hours, then 8 hours (Warm)
<b>Simmer</b>	The longer the cooking time, the more flavors blend together and intensify.	Soups, stews, stocks	185°F (85°C)	Programmable up to 24 hours, then 8 hours (Warm)
<b>Warm</b>	Do not use this setting to cook food or as a cooking function. This setting is intended only for use with preheated foods.	----	165°F (74°C)	Programmable up to 24 hours or defaults to 8 hours

---

## Cooking WITHOUT the Timer

If no timer is set in conjunction with any cooking setting, the selected cooking setting of High, Low or Simmer will default to 24-hour cooking time.

1. Place the unit on a clean, dry counter.
2. Remove glass lid.
3. Fill ceramic pot with ingredients.
4. Replace lid.
5. Plug in unit. There will be no power to the slow cooker until it is turned on.
6. To turn unit on, press On/Off button. The On/Off indicator red light and colon (:) on the LCD display will flash.
7. Set the desired cooking mode by pressing the High, Low or Simmer button. Refer to the chart of cooking table guidelines on page 6 for more information.
8. When the desired cooking mode is selected, indicator next to Low, High or Simmer will light to denote the unit is the selected cooking mode, and the LCD will read On.

**NOTE:** The cooking mode can be overridden by pressing any other mode buttons.

9. Once the 24-hour default cooking time has expired, the unit will beep for 5 seconds then turn off automatically.
10. To turn the unit off manually, press the On/Off button.
11. When cooking is complete lift ceramic pot carefully, using potholders.

## CLEANING AND MAINTENANCE

Unplug your Cuisinart® Slow Cooker and allow it to cool before cleaning. Never immerse the unit in water or other liquid. To clean the housing and control panel, simply wipe with a clean damp cloth and dry before storing.

Wash ceramic pot and lid with warm soapy water and rinse thoroughly, or clean in the upper rack of the dishwasher. Dry all parts after use. If food sticks to the surface, fill pot with warm soapy water and allow to soak before cleaning.

**NOTE:** If scouring is necessary, use a nonabrasive cleanser or liquid detergent with a nylon pad or brush.

---

# WARRANTY

## Limited Three-Year Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Slow Cooker that was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Slow Cooker will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We recommend that you visit our website, **www.cuisinart.com** for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

If your Cuisinart® Slow Cooker should prove to be defective within the warranty period, we will repair it, or if we think necessary, replace it.

To obtain warranty service, simply call our toll-free number 1-800-726-0190 for additional information from our Customer Service Representatives, or send the defective product to Customer Service at:

Cuisinart  
7811 North Glen Harbor Blvd.  
Glendale, AZ 85307.

To facilitate the speed and accuracy of your return, please enclose \$10.00 for shipping and handling of the product.

Please pay by check or money order (California residents need only supply proof of purchase and should call 1-800-726-0190 for shipping instructions).

**NOTE:** For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service. Cuisinart cannot be held responsible for in-transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty. Please be sure to include your return address, daytime phone number, description of the product defect, product model number (located on bottom of product), original date of purchase, and any other information pertinent to the product's return.

Your Cuisinart® Slow Cooker has been manufactured to the strictest specifications and has been designed for use with the authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by accessories, replacement parts, or repair service other than those that have been authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other ordinary household use.

This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so they may not apply to you.



---

## **CALIFORNIA RESIDENTS ONLY**

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Cuisinart products of the same type.

The retail store shall then, at its discretion, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished.

Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty.

California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair, or if necessary, replacement, by calling our Consumer Service Center toll-free at 1-800-726-0190.

Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such products under warranty.

## **BEFORE RETURNING YOUR CUISINART® PRODUCT**

If you are experiencing problems with your Cuisinart® product, we suggest that you call our Cuisinart® Service Center at 1-800-726-0190 before returning the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

**Important:** If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at 1-800-726-0190 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.





# Cuisinart®

SAVOR THE GOOD LIFE™



Coffeemakers



Food  
Processors



Toaster Ovens



Cookware



Ice Cream Makers

Cuisinart offers an extensive assortment of top quality products to make life in the kitchen easier than ever. Try some of our other countertop appliances and cookware, and Savor the Good Life™.

**[www.cuisinart.com](http://www.cuisinart.com)**

©2010 Cuisinart  
150 Milford Road  
East Windsor, NJ 08520  
Printed in China

Any other trademarks or service marks referred to herein are the trademarks or service marks of their respective owners.

10CE113922

A IB-7517A

## Starlite Electronic Pre-Press System

Version No.: **PSC350 IB-7517A**

Size: **114mm(W)X178mm(H)(Old-same as PSC350 IB-7517)**

Material Cover: **157GSM MATT ARTPAPER**

Inside: **120GSM GLOSS ARTPAPER**

Coating: **gloss varnishing in cover**

Color Front. Cover: **4C + 1C(Black)**

Back. Inside: **1C +1C**

Date: **2010-09-13**

Co-ordinator: **Astor\_You/Sophie\_Liu**

Client: **L0090**

Starlite No: **173568IBB**

Proof: **1ST**

Handled By: **P000258**

Cyan

Magenta

Yellow

Black

5	10	20	30	40	50	60	70	80	90	100
5	10	20	30	40	50	60	70	80	90	100
5	10	20	30	40	50	60	70	80	90	100
5	10	20	30	40	50	60	70	80	90	100

## Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>