CHEFMAN.

SLOW COOKER WITH DIE-CAST INSERT



Slow cook meats and stews to perfection. Sear, sauté, and brown on the stove-top and finish slow without losing any depth of flavor or nutrients. Low setting for gentle, uniform heat to deepen rich flavors. High settings for better cuts of meats and dishes featuring vegetables and grains like soups or stews. Keep warm setting is great for preparing meals when on the go. Cool touch handle lets you easily move from stove to cooker.

SPECIFICATIONS:

Voltage: 120v 60Hz 350W

Testing Approval: CUL





FEATURES:

BROWN

Sauté vegetables and brown meat directly on the stovetop before slow cooking for greater depth of flavor

BAKE

The nonstick, die-cast aluminum insert can be used for oven roasting or stovetop searing

SLOW

Slow cook for a wide range of family favorites like chili, soups, stews and more



