

1 YEAR LIMITED WARRANTY

Course Housewares, LLC warrants this Cook's Companion® Triple Oval Buffet Server product to be free from manufacturer defect for up to 1 year from the original date of purchase. If a defect is found to exist, Course Housewares will, at its option, either repair or replace the product or the defective component, including labor. Replacement will be made with a new or rebuilt product or components. This warranty does NOT cover (a) ordinary wear and tear (such as scratches, chips or stains), (b) impact damage or breakage, (c) heat discoloration, minor imperfections and slight color variations in the ceramic, metals or glass, which are a normal part of the craftsmanship, (d) extreme temperature or resulting damage to the Triple Oval Buffet Server and included ceramic pots and lids, (e) improper cleaning methods causing scratches, or (f) accessories, even if sold with the Triple Oval Buffet Server, (g) any unit that has been tampered with, (h) damages incurred through improper use and care and (i) faulty packaging by you or mishandling by any common carrier. Failure to follow the accompanying Care and Use instructions or commercial use will void this warranty.

Course Housewares' sole obligation and your exclusive remedy under this warranty is limited to repair or replacement, at its option, of the defective Triple Oval Buffet Server. You will be responsible for any shipping and handling fees. Products returned to us that are not found to be defective in material or workmanship will be returned to you. If your particular product is found defective but is no longer available and cannot be repaired, a comparable product, at our discretion, will be sent as a replacement. This warranty extends only to the product's original purchaser, US residents only and does not cover damage caused by improper use or accidental damage. This warranty covers the Triple Oval Buffet Server and the included ceramic pots and lids only.

COURSE HOUSEWARES, LLC MAKES NO OTHER WARRANTIES, EITHER EXPRESSED OR IMPLIED, REGARDING THE PRODUCT OR RELATING TO ITS QUALITY. PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR A PARTICULAR PURPOSE, COURSE HOUSEWARES, LLC SHALL NOT BE LIABLE FOR INDIRECT, CONSEQUENTIAL OR SPECIAL DAMAGES WHETHER A CLAIM IS BASED ON CONTRACT, TORT, WARRANTY OR OTHERWISE, IN NO EVENT WILL LIABILITY EXCEED THE ORIGINAL PURCHASE PRICE OF THE PRODUCT. THE DURATION OF ANY IMPLIED WARRANTY WHATSOEVER, INCLUDING BUT NOT LIMITED TO THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL BE LIMITED TO THE DURATION OF THE EXPRESS WARRANTY PROVIDED HEREIN. COURSE HOUSEWARES SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES WHATSOEVER.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may have other legal rights, which vary from State to State.

To Process a claim:

Do not return the product to the retailer from which it was purchased. Your retailer has no liability for this warranty. Please contact the Course Housewares customer service department for assistance and to ensure the fastest possible resolution to the problem. Please have your purchase information available to speed this process.

OR

Send your name, physical address, phone number, original purchase receipt and the safely packaged item prepaid to:

Course Housewares, LLC

1715 Lake Drive West

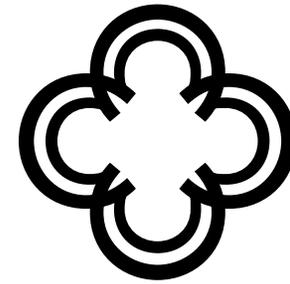
Chanhassen, MN 55317

(866) 325-1659

Return shipping and handling charges may apply.

MADE IN CHINA

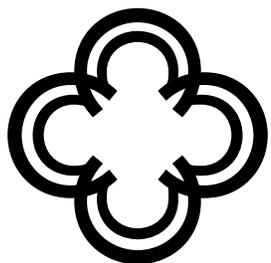
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COOK'S COMPANION

Triple Oval Buffet Server





COOK'S COMPANION®

PLEASE READ BEFORE USE AND SAVE THESE INSTRUCTIONS

Thank you for purchasing Cook's Companion® Triple Oval Buffet Server. The Buffet Server will perform best when used as intended. To ensure the best performance of your Buffet Server, please consistently follow these instructions.

Your Cook's Companion® Triple Oval Buffet Server Includes:

- 1 Triple Oval Buffet Server (Base)
- 3 Oval Lids
- 1 Lid Holder
- 3 Oval Ceramic Pots



WARNINGS:

- CAUTION- Hot Surface: The Triple Oval Buffet Server & Ceramic Pots interior and exterior becomes very hot when in use.
- Be very careful as steam and touching the casing or interior of the Triple Oval Buffet Server can cause serious burns and injuries. Always use the lid knob when opening or covering the ceramic pots.
- Keep away from pets and children at all times. Do not let children operate the Triple Oval Buffet Server. Do not allow children near any component of the Triple Oval Buffet Server during or after using, as it will become very hot.
- Do not place anything on or in the Triple Oval Buffet Server base or Ceramic pots that is not made for its intended use.
- Follow all Care & Use instructions at all times.
- Never place/use or store the Triple Oval Buffet Server on, in or near other appliances.
- Never turn the Triple Oval Buffet Server on without the Ceramic Pot in place. Never turn the Triple Oval Buffet Server on without food or liquid in the Ceramic Pot.
- Ensure the Triple Oval Buffet Server is turned to OFF before plugging the power supply cord in or removing.
- Do not allow the power cord to touch hot or wet surfaces.
- Do not allow the power cord to hang or sit where it can be tripped or pulled over.
- Never immerse the Triple Oval Buffet Base or electrical cord in liquid/water to avoid risk of electrical shock, fire, or injuries.
- Never leave the Triple Oval Buffet Server plugged in when not in use or when cleaning.
- The Triple Oval Buffet Server will not automatically shut off. Make sure to never leave the Triple Oval Buffet Server running for longer than 12 hours on any temperature setting.
- Do not transfer the Triple Oval Buffet Server when in use.
- Intended for household use only.
- Do not use the Triple Oval Buffet Server if: the electrical cord, plug, or outlet has been damaged, the appliance malfunctions, or unit has been damaged in any way.

GETTING STARTED:

- Before using, remove any labels/packaging and wash and dry all lids and ceramic pots. Ensure all exterior parts are wiped dry before using.
- Assemble the Triple Oval Buffet Server after reading all instructions, before first use.

CARE & USE

- Always place your Triple Oval Buffet Server on a flat, clean, heat resistant surface. Ensure the area is cleared of all flammable material (i.e. cloths, oven mitts, etc.) at all times.
- Your Triple Oval Buffet Server requires a voltage of 120V-60Hz/ 300W. Before plugging your Triple Oval Buffet Server into the outlet, ensure that your outlet is compatible and all control knobs on the Triple Oval Buffet Server are set to OFF.
- Always keep the Triple Oval Buffet Server away from any other appliances, such as gas/electric burners, ovens, and stovetops. Never store or place your Triple Oval Buffet Server directly underneath your kitchen cabinets as the Buffet server and contents will become very hot.
- Always allow the ceramic pots to cool before removing them from the Triple Oval Buffet Server. When removing, always use oven mitts as the ceramic pots will become very hot.
- Allow the ceramic pots to cool completely before immersing the ceramic pots or lids into water.
- Although the ceramic pots and lids are dishwasher safe, hand washing is recommended with a non-abrasive cleaner and soft cloth.
- Never use the Triple Oval Buffet Server if any part is broken, cracked, or chipped.
- The Triple Oval Buffet Server can be used with one, two, or three ceramic pots. Follow all of the instructions in the 'How to Use' section. Be careful to ensure you are using the correct control knob at all times.
- The Triple Oval Buffet Server should always be unplugged before placing the ceramic pots in and when removing them, if it appears to be malfunctioning, when not in use, and before cleaning.
- Never transfer the Triple Oval Buffet Server when in use. Always use caution when handling the ceramic pots as they will become very hot.
- The control knobs on the Triple Oval Buffet Server offer HIGH, WARM, and SLOW COOK temperature options. Follow the instructions in the 'How to Use' section for how to use the controls.
- Never pre-heat the ceramic pot before adding ingredients. If browning or pre-cooking foods is needed prior to Slow Cooking, this must be done in a separate pan not in the buffet server.
- Never place a hot ceramic pot in cold water, as this can cause cracking.
- Do not allow the ceramic pot to soak in water for a long period of time. The exterior base of the ceramic pot must remain unglazed for manufacturing and performance purposes. This unglazed area is porous and therefore will soak up water. However, the interior is protected from liquid damage as it is glazed.
- The Triple Oval Buffet Server ceramic pots should be at least half full for the best results.
- For best results, do not remove the lid from the ceramic pots when cooking.
- When cleaning the Ceramic Pot, if there is a food coked onto the interior lining, allow the interior of the pot to soak with warm soapy water. Do not allow the exterior of the ceramic pot to soak in water.
- Allow the Triple Oval Buffet Server to cool completely before handling or storing.
- Never place items on top of the buffet server when storing, as this can cause damage to the buffet server.
- Store the Triple Oval Buffet server in a dry location away from other appliances.
- NOTE: On first few uses, you notice a faint odor. This is completely normal and will disappear.

HOW TO USE YOUR TRIPLE OVAL BUFFET SERVER

- To begin using your Cook's Companion® Triple Oval Buffet Server, first ensure all control knobs are turned to the OFF position, the base is on a flat and clean surface, and have the Triple Oval Buffet Server parts/accessories set up according to the instructions in this booklet.
- After your Triple Oval Buffet Server is correctly assembled, remove the Ceramic pot or pots you are going to use and add your ingredients to the ceramic pot.
- After adding the ingredients/food to your ceramic pot, place the pot back into the Buffet Server. Once the ceramic pot is in place, adjust the temperature setting by using the correct control knob (see Cook's Companion Triple Oval Buffet Server section for parts).
- Your Triple Oval Buffet Server has 3 different temperature settings: HIGH, WARM, and SLOW COOK. Each setting runs on a specific wattage and will reach varying heats depending on the amount and type of the item in the Buffet Server.
- WARM: This setting works at 30W and will reach temperatures of approximately 185° F.
- HIGH: This setting works at 100W and will reach temperatures of approximately 230° F.
- SLOW COOK: This setting will alternate between WARM (30W) and HIGH (100W), starting with HIGH. When the internal thermostat reaches approximately 230° F, the Triple Oval Buffet Server will switch to WARM. The Buffet Server will continue to alternate between these two temperature settings. This creates an optimal slow cooking experience.

NOTE: Temperature settings are based on the external temperature of the bottom of the ceramic pots and not the temperature of the food itself. The temperature of the contents of the ceramic pot will vary based on type and amount.

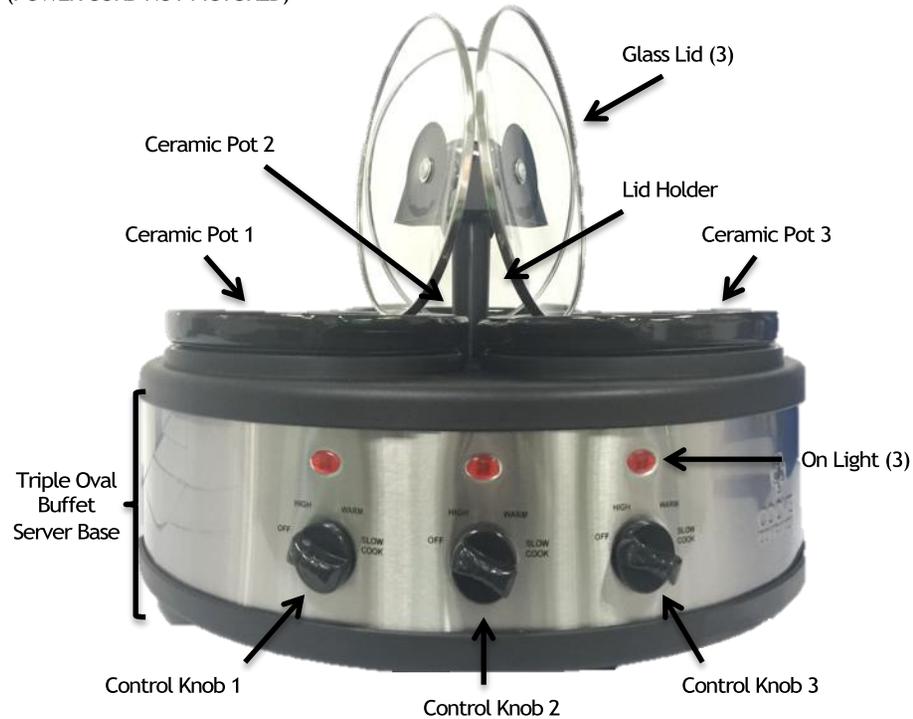
- Your Triple Oval Buffet Server will NOT automatically shut off. Please make sure to set a separate timer. Never leave the Triple Oval Buffet Server running on any temperature setting for longer than 12 hours.
- Once you have placed the ceramic pot in the Triple Oval Buffet Server and selected the desired temperature; Place the lid on top of the ceramic pot.
- Again, your Triple Oval Buffet Server will not automatically shut off and you will need to set a separate timer. Make sure to never let your Triple Oval Buffet Server run longer than 12 hours, as this can cause damage to your Triple Oval Buffet Server.

COOKING TIPS

- When cooking soups, leave at least a 2" space between the top of the ceramic pot and the soup to allow simmering and prevent over-boiling.
- Pieces of food cut up into small pieces will cook faster, so some trial and error may be needed.
- When cooking with pasta, cook everything else first and then add the pasta towards the end of the cooking time. Again, this will need trial and error depending on temperature setting and type of noodle.
- Vegetables can take longer to cook, depending on type, try and place the vegetables towards the bottom of the ceramic pot to cook evenly.
- We recommend cooking with some sort of liquid (i.e. gravy, sauce, stock, etc.) to help retain moisture and avoid damage to the ceramic pot.
- Pre-brown meats in a separate pan on the stove in order to help retain juices and reduce the fat content.

COOK'S COMPANION® TRIPLE OVAL BUFFET SERVER

(POWER CORD NOT PICTURED)



HOW TO ATTACH THE LID HOLDER

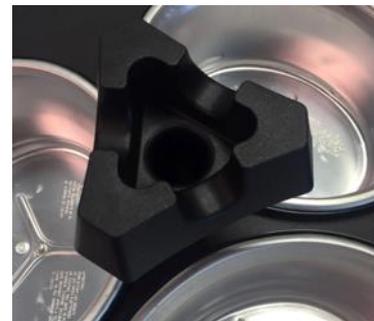
- In order to use the Lid Holder with your Buffet Server, you must first attach it to the Buffet Server.
- The bottom of the post of the lid holder is shaped into a triangle. There is also a triangle in the middle of the 3 ceramic areas on the Buffet Server.



- Place the Lid Holder into the matching triangle hole on the Buffet Server and press down on the lid holder firmly until it is in place.



- To use the lid holder, gently place the knob of the glass lid into the knob grooves on the lid holder. See the photos below for further reference.



NOTE: The lid holder is an optional accessory and may be removed and stored.

TIRPLE OVAL BUFFET SERVER RECIPES

CREAMY CHICKEN TORTELLINI

INGREDIENTS

- 1 lb. Thawed Chicken Breast
- 2.5 cups Alfredo Sauce or Parmesan Garlic Sauce
- 1 tsp. Minced Garlic
- 1 tsp. Pepper
- 4 Cups refrigerated three cheese tortellini (or other favorite)
- Parsley or Basil (optional)



DIRECTIONS

- Place the chicken in the bottom of the crockpot and add 2 cups of Alfredo sauce.
- Turn the temperature setting to SLOW COOK and let cook for 2-4 hours.
- Once chicken is cooked use 2 forks to shred (carefully!) the chicken in the sauce. Be careful to not scratch the edges of the ceramic pot. If needed, you can remove the chicken breast and shred in a bowl, then place back in the ceramic bowl.
- Add the remaining Alfredo sauce, minced garlic, black pepper, and tortellini. Turn temperature gauge to HIGH for 15-20 minutes. Check the tortellini and continue cooking if needed.
- When the tortellini is fully cooked either switch the temperature gauge to WARM or turn to OFF.
- When finished, garnish with parsley or basil (optional) and enjoy!
- TIP: Add some shredded Parmesan to make it extra tasty!
- TIP: If sauce is too thick and browning occurs, add 1 cup of cream or milk, the sauce will continue to thicken.

SLOW COOKED MEATY CASSEROLE

INGREDIENTS

- 2 lbs. Ground Turkey or Beef
- 2 tbsp. Italian Seasoning
- 1 tbsp. Salt
- 1 tbsp. Black Pepper
- 2 tbsp. Sugar
- 1 Can Tomato Paste
- 2 jars/cans favorite Marinara or Tomato Sauce
- ½ package of egg noodles
- 5 cups shredded mozzarella
- 2 cups cottage cheese
- 1 cup parmesan cheese
- 1 ½ cups water

DIRECTIONS

- In a large skillet brown the meat with Italian seasoning, salt, & pepper.
- When fully cooked, add the tomato sauce, tomato paste, water and sugar.
- Let simmer for 10 minutes.
- While sauce is simmering, mix the cheeses together, only using 3 ½ cups of the mozzarella.
- Spread ¼ of the meat sauce on the bottom of the ceramic pot.
- Add in the noodles.
- Cook for 3 hours on SLOW COOK. Then, turn the temperature to WARM for 1-2 hours or until the noodles are tender.
- During the last 30 minutes, add the remaining amount of cheese on the top.
- Remember to place the Triple Oval Buffet Slow Cooker either OFF or on WARM if you want to keep it warm for a few hours.
- Enjoy!



CLASSIC SPINACH DIP

INGREDIENTS

- 1 bundle of spinach (5-6 cups)
- 1 large can quartered artichoke hearts
- 2 cups cream cheese
- 2 cloves minced garlic
- 2 tsp. pepper
- 1 ½ cup mozzarella
- ¼ cup parmesan cheese

DIRECTIONS

- Let cream cheese become soft. Mix all of the cheeses and pepper and garlic together.
- Place half of the mixture on the bottom of the ceramic pot.
- Place drained artichoke hearts in the ceramic pot and then the spinach.
- Top with the remaining cheese mixture.
- Turn temperature knob to WARM and cook for 2-3 hours, or place on HIGH for 1-2. Stir halfway through.
- Once the dip has come to the temperature you like, top with more Parmesan (optional) and cover for another 30 minutes.
- Serve with your favorite bread or chips. Enjoy!



EASY GAME DAY WINGS

INGREDIENTS

- 2 lbs. chicken wings
- 2 cups of your favorite hot sauce
- 2 tbsp. melted butter

DIRECTIONS

- Mix 1 cup hot sauce and the butter together. Toss with wings.
- Place in the Buffet Server for 6-8 hours on SLOW COOK, or until done.
- When the chicken is fully cooked, place on a baking sheet on broil for 3-5 minutes for crispy wings.
- Toss with the remaining hot sauce.

