

SC7500-IUK



CROCK·POT

SAUTÉ SLOW COOKER

INSTRUCTION MANUAL

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Never fill the appliance above the MAX marking. Parts of the appliance get hot during use.

If the supply cord is damaged, it must be replaced by one of exactly the same type available from the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- ⚠ Allow adequate space above and on all sides for air circulation. Do not allow the appliance to touch any flammable material during use (such as curtains or wall coverings). Do not use under a wall cupboard.
- ⚠ Ensure the appliance is switched off and unplugged from the supply socket after use and before cleaning.
- ⚠ Always allow the appliance to cool before cleaning or storing.
- ⚠ Use extreme caution when moving the appliance when it contains hot food or hot liquids.
- ⚠ Avoid sudden temperature changes such as adding refrigerated foods into a heated pot.
- ⚠ Do not use the appliance if it has been dropped or if there are any visible signs of damage.
- ⚠ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors
- ⚠ Never immerse any part of the appliance or power cord and plug in water or any other liquid.
- ⚠ Never let the power cord hang over the edge of a work top, touch hot surfaces or become knotted, trapped or pinched.
- ⚠ This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- ⚠ Do not touch the external surfaces of the appliance during use as they may become very hot. Use oven gloves or a cloth when removing the lid. Beware of escaping steam when removing the lid.
- ⚠ Never operate the appliance if it is empty or without the lid fitted or if the lid is cracked or damaged.
- ⚠ Do not place the stoneware cooking pot on any surface affected by heat. Always place the pot onto a trivet or insulated mat.
- ⚠ Be careful when placing the cooking pot directly onto delicate or polished surfaces because the base of the pot is unglazed and can cause scratches or other marks. We recommend placing protective padding under the pot to protect these types of surface.

FITTING A PLUG (FOR U.K. AND IRELAND ONLY)

⚠ This appliance must be earthed.

If the plug is not suitable for the socket outlets in your home, it can be removed and replaced by a plug of the correct type.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

If any other plug is used, a 3 Amp fuse must be fitted either in the plug or adaptor or at the distributor board.

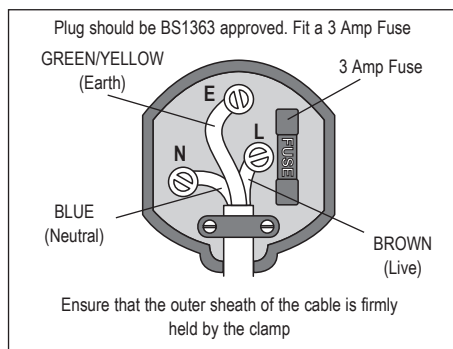
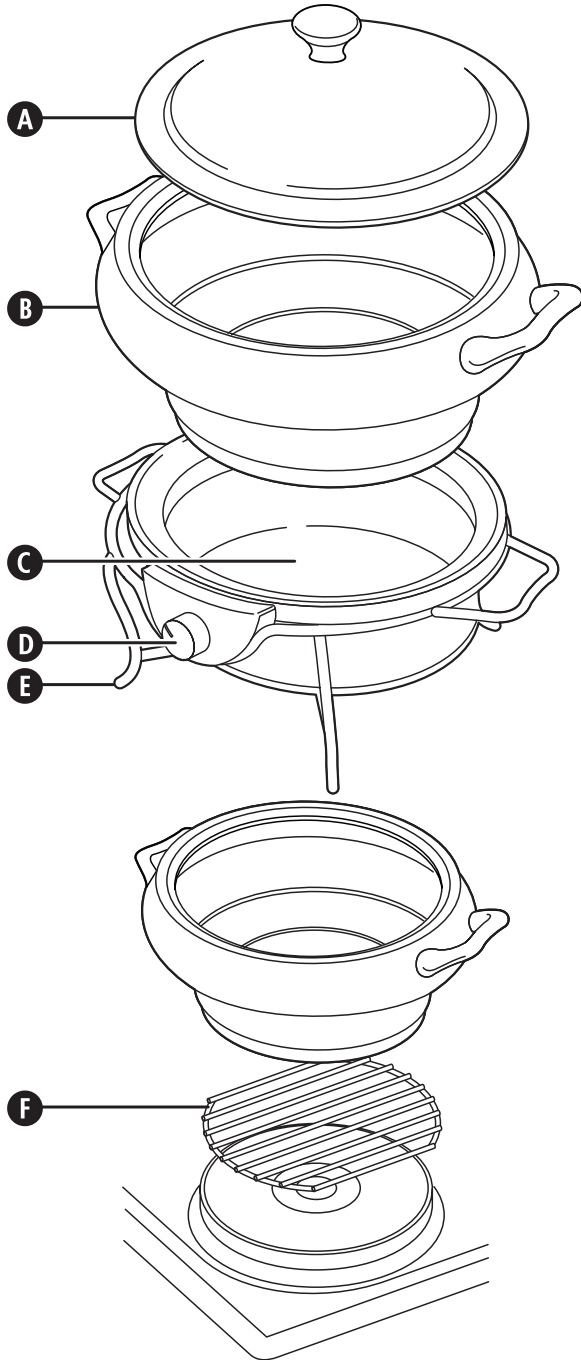


FIG. 1



EXTREME TEMPERATURE CONTROL STONWARE

Extreme Temperature Control (ETC) is a special stoneware formulation that can withstand extreme temperature changes, giving you the most versatile and convenient cooking appliance. ETC stoneware is safe to use on stovetops*, in conventional and microwave** ovens as well as the refrigerator and freezer. Unlike most ceramic and glass stoneware, you can take the ETC stoneware directly from your stovetop or oven to your refrigerator or freezer and vice versa.

This versatility allows you to prepare foods, slow cook, store leftovers and reheat them all using the same stoneware dish, saving cleaning time. The elegant design allows you to serve straight from your slow cooker.

*The heat diffuser **F** must be used when cooking on an electric or a gas stovetop.

**Refer to your microwave manual for operation with stoneware.

ETC STONWARE CARE

WARNING: TO PREVENT DAMAGE TO YOUR ETC STONWARE, YOU MUST FOLLOW THE SAFEGUARDS BELOW.

- ALWAYS use the enclosed HEAT DIFFUSER when cooking on ELECTRIC or GAS STOVETOPS or breakage may result.
- DO NOT use on HIGH HEAT on stovetop.
- DO NOT heat empty stoneware on stovetop burners. Always ensure there is liquid or food inside the stoneware.
- ALWAYS begin stovetop cooking on low heat before increasing to medium or medium low heat.
- ALWAYS coat bottom of stoneware with a minimum of 30ml of oil when sautéing or browning on stove tops.
- ALWAYS stir food often when cooking on stovetop.
- NEVER freeze water or water based foods in the stoneware. It may result in cracking of stoneware.
- DO NOT use metal utensils with the stoneware to protect against scratches.

IMPORTANT NOTES: Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a surface that may be damaged by heat. We recommend placing an insulated pad or suitably sized trivet under your slow cooker to prevent possible damage to the surface.

Please use caution when placing your stoneware on a ceramic or smooth glass cook top stove, countertop, table, or other surface. Due to the nature of the stoneware, the rough bottom surface may scratch some surfaces if caution is not used. Always place protective padding under stoneware before placing it on a table or countertop.

PARTS (FIG 1)

- | | |
|--------------------------------|--------------------------------------|
| A Lid | D Temperature control |
| B Stoneware cooking pot | E Wire stand (not detachable) |
| C Heating base unit | F Heat diffuser |

HOW TO USE YOUR SLOW COOKER

1. There are three temperature settings. LOW is recommended for slow "all-day" cooking. 1 hour on HIGH equals about 2 to 2½ hours on LOW. WARM (🔥) is recommended for keeping already cooked food at the perfect serving temperature until you are ready to eat. DO NOT cook on this setting. **NOTE: The WARM setting does not turn off automatically – this must be done manually.**
2. Before each use coat the inside of the stoneware cooking pot **B** with oil or butter to make cleaning easier.
3. Always cook with the lid **A** on when using your stoneware cooking pot in the slow cooker heating base unit **C**.
4. Follow recommended cooking times.
5. When using the stoneware cooking pot on an electric or gas stovetop, the heat diffuser **F** must be used. When using the diffuser, the cross supports should be facing up. **NOTE: The stoneware cooking pot and heat diffuser are not suitable for use on an induction hob.**
6. Unplug from wall outlet when cooking is done.

7. DO NOT reheat foods in the heating base unit.
8. ALWAYS use a trivet or hot pad underneath heated stoneware cooking pot when placing on table or countertops.
9. The stoneware cooking pot and lid are safe for use on stovetops*, in conventional and microwave ovens as well as refrigerator and freezer.
10. The handles on the stoneware cooking pot will stay cool to the touch when using in heating base unit, however please use pot holders when using in the oven, microwave or on the stovetop.
11. Always use an insulated cloth when moving the heating base unit. The handles will become hot when in use.

NOTE: Due to the unique manufacturing process of the ETC stoneware, you may see variations in the glazed surface. This is normal and does not affect performance.

*The heat diffuser **F** must be used when cooking on an electric or a gas stovetop.

HOW TO CLEAN YOUR SLOW COOKER

ALWAYS unplug your slow cooker from the electrical outlet and allow it to cool before cleaning.

CAUTION: Never immerse the heating base in water or any other liquid.

Heating base unit

Clean with a soft cloth which has been dampened with warm soapy water and wrung out. Dry with a clean dry cloth. DO NOT use abrasive cleaners.

Caring for the removable Stoneware Cooking Pot

The removable stoneware cooking pot **B** and the lid **A** go safely into the dishwasher or may be washed in hot soapy water. Do not use abrasive cleaning compounds - a cloth, sponge or plastic spatula will usually remove any stubborn residue. After washing it is recommended to thoroughly dry the stoneware cooking pot inside and outside. To remove water spots and other stains, use a non-abrasive cleaner or vinegar.

COOKING HINTS AND TIPS

- Trim fats and wipe meats well to remove residue. (If meats contain fats. Brown in the cooking pot and drain well). Season with salt and pepper. Place the meat in the cooking pot on top of vegetables.
- For pot roasts and stews, pour liquid over the meat. Use no more liquid than specified in the recipe. More juices are retained in meat and vegetables during slow cooking than in conventional cooking.
- Most vegetables should be thinly sliced or placed near the sides or bottom of the stoneware cooking pot. In a slow cooker, meats generally cook faster than most vegetables.
- Use whole leaf herbs and spices for the best and fullest flavour from the slow cooking method. If ground herbs and spices are used, they should be stirred in during the last hour of cooking.
- Because there is no direct heat at the bottom, always fill the stoneware cooking pot at least half full, to conform with recommended times. Small quantities can be prepared, but cooking times may be affected.
- A specific liquid called for in a recipe may be varied if an equal quantity is substituted. For example, substituting a can of soup for a can of tomatoes or 1 cup of beef or chicken stock for 1 cup of wine.
- Beans must be softened completely before combining with sugar and/or acidic foods. (NOTE: Sugar and acid have a hardening effect on beans and will prevent softening).
- Dried beans, especially red kidney beans, should be boiled before adding to a recipe. Cover the beans with 3 times their volume of unsalted water and bring to the boil. Boil for 10 minutes, reduce the heat, cover and allow to simmer for 1½ hours or until the beans are tender. Soaking in water, if desired should be completed before boiling. Discard the water after soaking or boiling.

GUIDE TO ADAPTING RECIPES

This guide is designed to help you adapt recipes for the Slow Cooker - your own favourites and prized recipes collected from friends, food companies, newspapers and magazines. Our aim is to save preparation time with fewer steps and less dirty dishes and to keep cooking simple. In most cases all ingredients can go into your Slow Cooker in the beginning and cook all day. Many of the normal preparatory steps are unnecessary when using the Slow Cooker.

A few hints:

- Allow sufficient cooking time.
- Cook with the lid on.
- Do not add as much water as some recipes indicate.
- Remember that liquids do not boil away as in conventional cooking. Usually at the end of the cooking, you will have more liquid than less.
- This is one-step cooking: many steps in recipes can be deleted. Add ingredients to the stoneware cooking pot at one time, adding liquid last, then cook for 8 - 10 hours.
- Vegetables do not overcook as they do when boiled on the hob or in the oven. Therefore everything can go into the slow cooker at one time.
- Milk, soured cream or cream should be added during the last hour of cooking.

Time guide

Most uncooked meat and vegetable combinations will require at least 8 hours on LOW.

RECIPE	COOK ON LOW	COOK ON HIGH
15 to 30 minutes	4 to 6 hours	1½ to 2 hours
31 to 45 minutes	6 to 10 hours	3 to 4 hours
50 minutes to 3 hours	8 to 10 hours	4 to 6 hours

PASTA AND RICE

If a recipe calls for pasta or macaroni etc, add during the last hour of cooking. If rice is required, stir in with other ingredients. Add 60ml cup of extra liquid per 60ml cup of raw rice. Use long grain rice for best results.

LIQUIDS

Use less in slow cooking - usually about half the recommended amount. 250ml of liquid is usually enough, unless it contains rice or pasta.

SAUTÉING MEAT, POULTRY AND VEGETABLES

By using your ETC stoneware on your hob you will easily be able to sauté your favourite meats, poultry and vegetables prior to slow cooking. As with most slow cooker recipes this isn't always necessary, but does add extra flavour to your finished dish.

HERBS AND SPICES

Fresh herbs add flavor and colour when added at the end of the cooking cycle but for dishes with shorter cooktimes, hearty, fresh herbs such as rosemary and thyme hold up well. If added at beginning, the flavour of many fresh herbs will dissipate over long cook times. Ground and/or dried herbs and spices work well in slow cooking and may be added at beginning, but use sparingly and taste at end of cook cycle and correct the seasoning. The flavour of all herbs and spices can vary greatly depending on their particular strength and shelf life and so it is always recommended to taste and adjust the seasoning just before serving.

MILK

Milk, cream and soured cream tend to breakdown during extended cooking. When possible, add during the last hour of cooking. Condensed soups may be substituted and can cook for extended times.

SOUPS

Some soup recipes call for 2 - 3 litres of water. Add other ingredients to the stoneware cooking pot, then add the water only to cover. If thinner soup is desired, add more liquid at serving time. If milk based recipes have no other liquid for initial cooking, add 1 or 2 cups of water. Then during the final hour add milk or cream as required.

QUESTIONS AND ANSWERS

Q What if the food is not done after 8 hours when the recipe says 8 - 10 hours?

A This can be due to voltage variations, altitude or even extreme humidity. Slight fluctuations in power are not normally noticeable on most appliances, however with Slow Cookers it can alter the cooking times. Allow plenty of time and remember, it is practically impossible to overcook. You will learn through experience whether to increase or decrease cooking times.

Q Must the Slow Cooker be covered? Is it necessary to stir?

A Always cook with the lid on. If the lid is removed, the Slow Cooker will not recover heat losses quickly on LOW setting. Significant amounts of heat escape whenever the lid is removed, therefore cooking times are extended. Avoid frequent removal of the lid for checking cooking progress or stirring. Never remove the lid during the first two hours when baking breads or cakes. It is not necessary to stir whilst cooking on LOW heat. Whilst using HIGH heat for short periods, occasional stirring improves the distribution of flavours.

Q How about thickening juices or making gravy?

A Slow Cookers produce lots of tasty cooking liquids which are perfect for making a gravy. Either sprinkle over your favourite gravy granules once the food is cooked, and stir well to combine and thicken. Or use a simple cornflour and water combination. Stir in gradually until the desired consistency is reached.

Q Can I cook a roast without adding water?

A Yes - if cooked on LOW. However we recommend a small amount of water because the gravies are especially tasty. The more fat or "marbelling" the meat has, the less liquid you need. The liquid is needed to properly soften and cook the vegetables.

RECIPES

Our products are sold worldwide so all our recipe measurements are in kilograms, grams, litres and millilitres. Common conversions for smaller quantities are:

1g	1 pinch
2.5g	½ teaspoon
5g	1 teaspoon
15g	1 tablespoon

SPICY CARROT AND LENTIL SOUP Serves 5

20g cumin seeds

5g ground coriander

2g chilli flakes (or to taste)

1.2kg carrots washed and finely sliced (no need to peel)

300g split red lentils, rinsed and drained

1.5 litre hot vegetable stock

250ml milk

Natural yoghurt, chopped coriander and naan bread, to serve.

1. Place 10g cumin seeds and 1g of the chilli flakes into the removable stoneware bowl, dry fry these over a low to medium heat on your hob until just fragrant, stirring continuously. Empty these out and set aside.
2. Place the remaining cumin, chilli, carrots, lentils and stock into the cooking bowl and stir well.
3. Cook on High for 3-4 hours until the lentils are tender.
4. When the lentils are tender, stir in the milk and blend the soup to the desired consistency. Adjust the seasoning as required.
5. Add a swirl of yoghurt and sprinkle over the toasted spices and fresh coriander. Serve with warm naan bread.

CHICKPEA TAGINE Serves 5

1 red pepper, deseeded and thickly diced
1 yellow pepper, deseeded and thickly diced
1 large onion, diced
1 small sized butternut squash, peeled, deseeded and cut into bite-sized pieces
1 courgette cut into bite-sized pieces
12 dried apricots
2 garlic cloves, finely chopped
Handful of coriander, chopped
1 x 400g chickpeas, drained and rinsed
1 x 500g Passata
30g tomato purée
15ml extra virgin oil, plus a drizzle to serve
15g paprika
15g ground ginger
15g ground cumin
15ml honey, plus a drizzle to serve
10g harissa paste
Thick Greek-style yoghurt, to serve
Salt and pepper

1. Place the removable bowl onto your hob to heat, add in the olive oil and fry the garlic and spices over a low to medium heat until fragrant (about one minute).
2. Place the stoneware bowl onto the heating base and add the chickpeas, peppers, onion, squash, courgettes and apricots, and mix well.
3. Stir in the tomato purée, Passata, honey and harissa paste.
4. Cook on Low for 6-7 hours or High for 4-5 hours.
5. Once cooked, season to taste with plenty of salt and freshly ground black pepper. Drizzle with a little oil and honey then top with spoonfuls of yoghurt and fresh coriander. Serve with couscous.

POT ROAST BEEF Serves 5

1-1.2kg piece of brisket
15ml vegetable oil
1 small leek, cut into rounds
1 carrot cut in half lengthways, then into 4 cm chunks
½ medium Swede, cut into chunks
300ml beef stock
30g tomato purée
2 Bay leaves
Seasoning

1. Place the removable bowl onto your hob to heat, add in the oil and brown the beef on all sides.
2. Scatter the prepared vegetables into the removable stoneware bowl pushing them down around the sides of the beef.
3. Mix together the stock and tomato purée. Pour the mixture over the brisket and add the bay leaves.
4. Cook on Low for 7-8, or high for 6-7 hours until the meat is tender and the vegetables are cooked through.
5. The meat juices will make delicious gravy. If a thicker gravy is preferred mix a little cold water with some cornflour, pour into the meat juices and stir well.
6. Serve the beef in thick slices with mashed potato and buttered Savoy cabbage.

QUICK AND EASY SPICY RIBS Serves 5

1-1.2kg meaty pork ribs, cut into 2 rib portions
350g favourite BBQ sauce
10g mustard seeds (optional)
10g coriander (optional)

1. Place the ribs into the removable stoneware bowl, add the spices and the BBQ sauce.
2. Cover and cook on Low for 7-8 hours or High for 5-6 hours.
3. For crispy baked ribs, heat your oven to 200°C.
4. Remove the ribs from the sauce and place onto a baking sheet.
5. Bake in a hot oven for 10 minutes until crisp.
6. Thicken the sauce slightly if required.
7. Serve the ribs alongside jacket potatoes and homemade coleslaw.

CHICKEN AND SMOKED BACON CACCIATORE Serves 5

15ml vegetable oil
1 medium chicken jointed into 6 pieces. Alternatively, use chicken pieces.
Flour
Salt and pepper
5g smoked paprika
3 rashers smoked streaky bacon, chopped
1 large onion, sliced
2 cloves of garlic, finely chopped
2 rosemary sprigs, bruised
1 x 400g tins chopped tomatoes
30g tomato purée
30ml balsamic vinegar
300ml chicken stock
15 green or black pitted olives
Small bunch parsley, chopped (optional)

1. In a suitable bowl, mix together two large handfuls of flour, some salt, pepper and the paprika.
2. Coat the chicken pieces all over with the seasoned flour. Shake off any excess and set aside.
3. Heat the removable stoneware bowl on your hob until hot, add the oil. Brown the chicken pieces in batches until golden brown. Remove the chicken pieces with a slotted spoon and set aside.
4. Reduce the heat, and then add the bacon, onions, garlic and rosemary sprigs. Stir fry for a few minutes until the onions begin to soften.
5. Stir in the tomatoes, tomato purée, vinegar, stock and olives. Add the chicken pieces and stir gently so that the chicken pieces are covered in the sauce.
6. Cover and cook on low for 6-7 hours or high for 5-6 hours.
7. Adjust the seasoning and sprinkle over the chopped parsley. Serve with sautéed potatoes and steamed green vegetables.

MEDITERRANEAN BRAISED LAMB SHANKS Serves 5

15ml vegetable oil
5 small lamb shanks
1 large red onion, roughly chopped
2 cloves garlic, chopped
1 x 400g tin chopped tomatoes
1 medium aubergine, roughly chopped
15g roughly chopped fresh Oregano or 10g dried Oregano
250ml lamb stock
30g tomato purée

1. Heat the removable stoneware bowl on your hob until hot, add the oil and then sauté the lamb shanks until browned on all sides.
2. Add the remaining ingredients and stir well to combine. Place the stoneware bowl onto the heating base.
3. Cover and cook on Low for 7-8 hours or High for 5-6 hours.
4. Thicken the sauce if required with a little cornflour mixed with water. Serve with roasted root vegetables and cous cous.

SELF-SAUCING CHOCOLATE ORANGE PUDDING Serves 5

100g butter, melted, plus a little extra for the dish
225g self-raising flour
150g caster sugar
75g cocoa, sifted
5g baking powder
Zest and juice of 1 orange
Salt
3 medium eggs
150ml milk
100g orange flavoured milk chocolate, chopped

For the sauce:

200g light brown soft sugar
25g cocoa powder

1. Lightly grease the removable bowl with a little butter .
2. Mix the flour, caster sugar, cocoa, baking powder, orange zest and a pinch of salt in a bowl.
3. Whisk together the orange juice, eggs, melted butter and milk, then pour onto the ingredients in the bowl and mix until smooth. Stir in the chocolate chunks then transfer the mixture into the stoneware bowl.
4. Make the sauce by mixing 280ml of boiling water with the brown sugar and cocoa powder. Pour the sauce carefully over the mixture in the stoneware bowl. Put the stoneware bowl into the heating base, fit the lid and cook on High for 2 hours until firm and risen.
5. Serve with pouring cream or vanilla ice cream.

GUARANTEE

Please keep your receipt as this will be required for any claims under this guarantee.

This appliance is guaranteed for 2 years after your purchase as described in this document.

During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.

The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Jarden Consumer Solutions (Europe) Limited ("JCS (Europe)") has the right to change these terms.

JCS (Europe) undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:

- you promptly notify the place of purchase or JCS (Europe) of the problem; and
- the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by JCS (Europe).

Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discoloration and scratches are not covered by this guarantee.

The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.

If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. E-mail us at enquiriesEurope@jardencs.com for further recycling and WEEE information.

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