

Crock-Pot

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Crock-Pot

PROGRAMMABLE
STONEWARE
SLOW COOKER

INSTRUCTION MANUAL

READ AND SAVE THESE INSTRUCTIONS

Crock-Pot

10:00

IMPORTANT SAFEGUARDS

Please read this manual carefully before using this appliance, as correct use will give the best possible performance.

Retain these instructions for future reference.

Mains connection

1. Read these instructions carefully, in conjunction with the illustrations, before using this appliance.
2. Before connecting this appliance, check that the voltage indicated on the rating plate (found on the underside of the appliance) corresponds to the mains voltage in your home.
3. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent.

Safe positioning

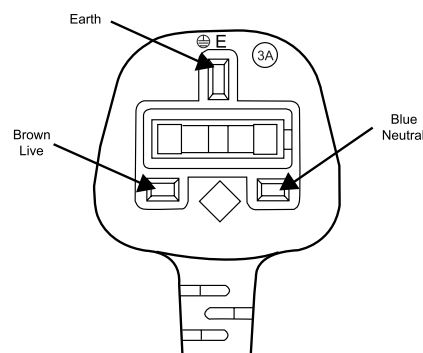
1. DO NOT TOUCH THE HOT SURFACES, USE THE HANDLES OF THE BASE. USE OF AN OVEN GLOVE WHILE HANDLING IS ADVISED.
2. DO NOT expose empty crockery to high heat. Always ensure there is liquid or food inside crockery to prevent potential cracking.
3. To prevent cracking NEVER IMMERSE in water or place under running water if crockery has been left EMPTY on a heated hob or in a heated oven for an extended period of time. Allow to cool down.
4. DO NOT position where it can be touched by children, especially the very young.
5. DO NOT position this appliance directly under an electrical socket.
6. DO NOT use this appliance outdoors.
7. DO NOT immerse the heating unit, cord or plug in water or other liquid.
8. Extreme caution must be used when moving an appliance containing hot liquids.
9. DO NOT allow the power cord to overhang the edge of the work surface or table.
10. DO NOT use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
11. Avoid sudden temperature changes such as adding refrigerated foods into a heated pot.
12. Always unplug the appliance from the electrical socket when not in use and before cleaning.
13. Allow the appliance to cool before cleaning and storing.
14. When using this appliance, allow adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dishtowels or other flammable materials during use. CAUTION is required on surfaces where heat may cause a problem. An insulated heat pad is recommended.
15. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY. DO NOT USE THE APPLIANCE FOR OTHER THAN THE INTENDED USE.**
16. To prevent potential cracking, NEVER freeze water or water based foods in the ETC stoneware.
17. 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

FITTING OF A PLUG - FOR U.K. AND IRELAND ONLY

If the plug is not suitable for the socket outlets in your home:

- Please do not attempt to remove plug and replace. This plug is sealed and you can not gain access to the wires.
- In the unlikely event the plug fails, please check fuse and replace with a 3A fuse which needs to be BSI or ASTA approved to the BS13623 standard.

If you still have problem please contact the UK Customer Service helpline on 0800 052 3615



CROCK POT SLOW COOKER FEATURING ETC (EXTREME TEMPERATURE COOKWARE)

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 hobs, in conventional and microwave ovens as well as the refrigerator and freezer. (Be sure to read ETC STONEWARE CARE to ensure proper use.) 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 from your Crock Pot slow cooker.

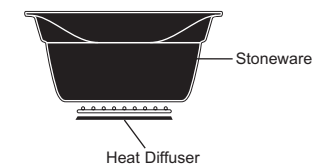
***Heat diffuser must be used when cooking an electric hob.**

ETC STONEWARE CARE

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

1. **ALWAYS use the enclosed HEAT DIFFUSER when cooking on ELECTRIC HOBS or breakage may result.**
2. DO NOT use on HIGH HEAT on hob.
3. DO NOT heat empty stoneware on hob burners. Always ensure there is liquid or food inside the stoneware.
4. ALWAYS begin hob cooking on low heat before increasing to medium or medium low heat.
5. ALWAYS coat bottom of stoneware with a minimum of 2 tablespoons of oil when sautéing or browning on the hob.
6. ALWAYS stir food often when cooking on the hob.
7. NEVER freeze water or water based foods in the stoneware. It may result in cracking of stoneware.
8. DO NOT use metal utensils with the stoneware to protect against scratches.

NOTE: Please use with caution when placing your stoneware on a ceramic or smooth glass cook top hob, work surface top or table. Due to the nature of the stoneware, the rough bottom surface may scratch these surfaces if caution is not used.

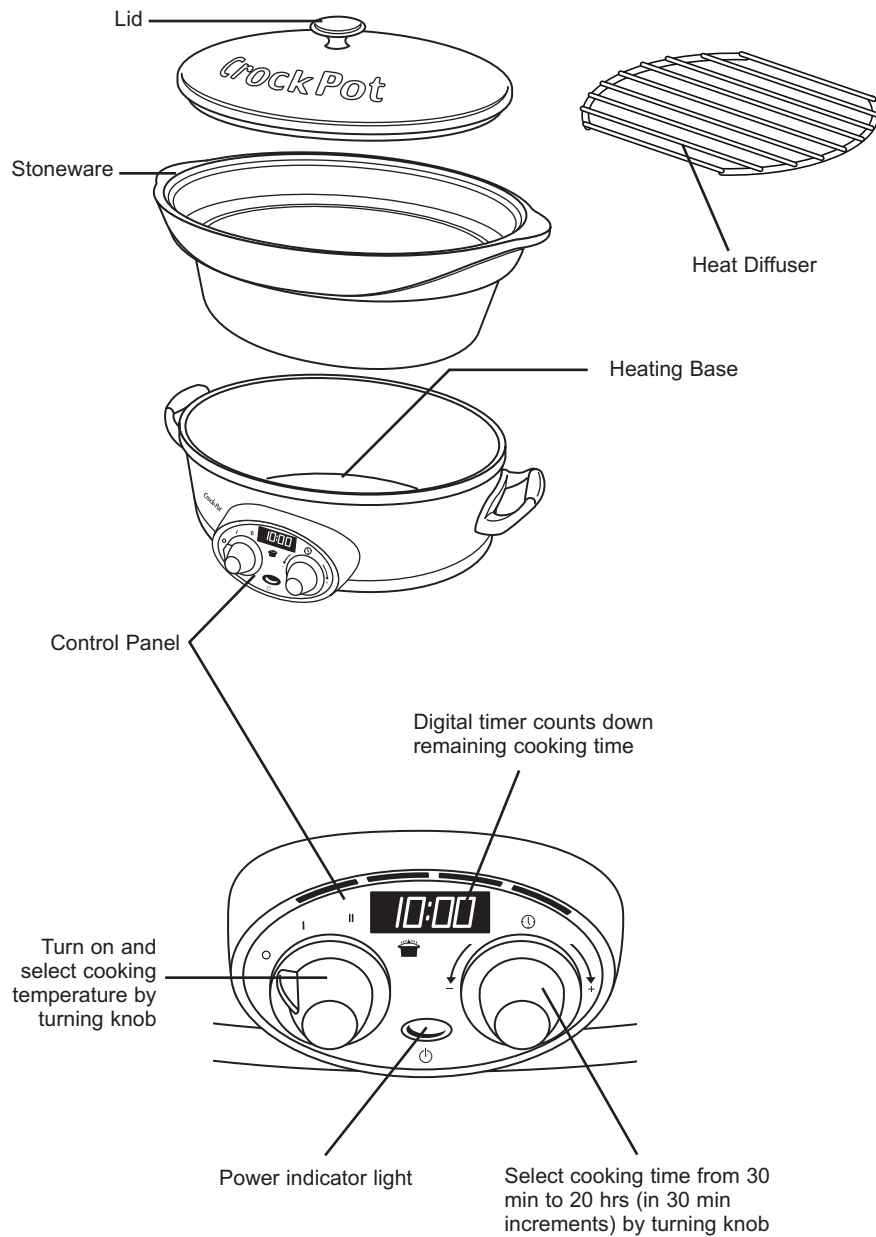


BEFORE YOU USE YOUR SLOW COOKER

Before you use your slow cooker, wash the lid and stoneware in warm, soapy water and dry thoroughly.

NEVER immerse the heating base in water or any other liquid.

HOW TO USE YOUR SLOW COOKER



SLOW COOKING

1. Insert slow cooker stoneware into the heating base, place your food into the stoneware, and plug in the unit. Turn the temperature dial to the desired setting. Your slow cooker has three temperature settings. LOW (I) is recommended for slow "all-day" cooking. One hour on HIGH (II) equals about 1½ to 2 hours on LOW (I). WARM (☞) (display on LCD=*) is ONLY for keeping already cooked food at the perfect serving temperature until you are ready to eat. DO NOT cook on the WARM (☞) setting. Always cook with the lid on when using your stoneware in the slow cooker heating base.
2. Turn the timer dial to the desired cooking time. The time displays in the panel and starts to count down. The cooking time options range from 30 minutes up to 20 hours, in 30 minute intervals. When the cooking time has completed, the slow cooker automatically shifts to the WARM (☞) setting.

NOTE: We do not recommend using the WARM (☞) setting for more than 4 hours.

NOTE: If you do not set the timer, the slow cooker will run at the temperature setting you chose until you turn it off .

3. When cooking is done, turn the temperature dial to OFF (O) and unplug the unit from the outlet. Allow the slow cooker to cool before cleaning it.

ROASTING

The slow cooker stoneware can also be used as a traditional roasting pan in your oven.

USAGE NOTES

- If there is a power outage, the food may be unsafe to eat. If you are unaware of how long the power was out, we suggest you discard the food.
 - Always cook with the lid on for the recommended time. Do not remove the lid during the first two hours of cooking.
 - The removable slow cooker stoneware is ovenproof and microwave safe. Refer to chart below.
 - Always use pot holders or oven gloves when handling the stoneware and when moving the slow cooking base. The handles will become hot when in use.
 - ALWAYS use a trivet or hot pad underneath the heated stoneware, when placing on tables or work surface tops.
 - Removable stoneware and lid are safe for use on hobs, in conventional and microwave ovens, as well as in the refrigerator. NEVER freeze water or waterbased foods in the stoneware.
 - Due to the unique manufacturing process of the slow cooker stoneware, you may see variations in the glazed surface. This is normal and does not affect performance.
 - Unplug when cooking is done and before cleaning.
 - Do not reheat foods in your slow cooker. Use oven, hob, or microwave to reheat.
- Always use the heat diffuser when cooking on an electric hob.

Part	Dishwasher Safe	Oven Safe	Microwave Safe	Hob Safe
Lid	Yes	Yes	Yes	Yes
Stoneware	Yes	Yes	Yes	** Yes

*The heat diffuser must be used when cooking on electric hobs (coil or ceramic).

** Place the stoneware on one of the large burners on Low or Medium settings only.

HOW TO CLEAN YOUR SLOW COOKER

- ALWAYS turn off your slow cooker, unplug it from the electrical outlet, and allow it to cool before cleaning.
- The lid and slow cooker stoneware can be washed in the dishwasher or with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove any residue.
To remove water spots and other stains, use a non-abrasive cleaner or vinegar.
- The lid will not withstand sudden temperature changes. Do not wash the lid with cold water when it is hot.
- The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.

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

HINTS AND TIPS

HINTS AND TIPS

- If you are converting a recipe that calls for uncooked noodles, macaroni, or pasta, cook them on the hob just until slightly tender before adding to slow cooker.
- If you are converting a recipe that calls for cooked rice, stir in raw rice with other ingredients; add 60 ml extra liquid per 60 ml of raw rice. Use long grain converted rice for best results in all-day cooking.

BEANS

- Beans must be softened completely before combining with sugar and/or acidic foods. 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 three times their volume of unsalted water and bring to the boil. Boil 10 minutes, reduce heat, cover and allow to simmer 1½ hours or until beans are tender. Soaking in water, if desired, should be completed before boiling. Discard water after soaking or boiling.
- Fully cooked canned beans may be used as a substitute for dried beans.

VEGETABLES

- Many vegetables benefit from slow cook times and low temperatures and are able to develop their full flavour. They tend not to overcook in your slow cooker as they might in your oven or on your hob.
- When cooking recipes with vegetables and meat, place the vegetables in the stoneware before the meat. Vegetables usually cook slower than meat in the slow cooker.
- Place vegetables near the sides or bottom of the stoneware to facilitate cooking. Stir in chopped or sliced vegetables with other ingredients.
- Because aubergine has a very strong flavour, you should parboil or sauté the aubergine before adding it to the slow cooker.

LIQUIDS

- It is not necessary to use more than 120 to 240 ml liquid in most instances since juices in meats and vegetables are retained more in slow cooking than in conventional cooking.
- When converting conventional cooking recipes to slow cooking recipes, use about half of the recommended amount of liquids, except in recipes that contain uncooked rice or pasta.

MILK

- Milk, cream, and sour cream break down during extended cooking. When possible, add during last fifteen minutes to half hour of cooking, until just heated through.
- Condensed soups may be substituted for milk and can cook for extended times.

SOUPS

- Some soup recipes call for 2 to 3 litres of water. Add other soup ingredients to the slow cooker first; then add water only to cover. If thinner soup is desired, add more liquid at serving time.
- If milk-based soup recipes have no other liquid for initial cooking, add 240 or 480 ml water. Since milk, cream or sour cream will break down if heated above boiling point, carefully stir them in at end of cooking cycle.

MEATS

- For meats, trim fats, wipe or rinse well, and pat dry with paper towels. Browning meat in a separate flavour allows fat to be drained off before slow cooking and also adds greater depth of flavour to dish.
- Larger roasts, chickens, and hams are the perfect size for your slow cooker. Select boneless roasts or hams ranging from 1.5 to 2.7 kg.
- Boned cuts like ribs, loin cuts, or turkey pieces fit easily and cook well in your slow cooker. Cook turkey legs, thighs, and breasts, up to 2.7 kg.
- If you select a smaller roast, alter the amount of vegetables or potatoes so that the stoneware is ½ to ¾ full.
- Always remember, the size of the meat and the recommended cook time are just estimates. The exact weight of a roast that can be cooked in the slow cooker will depend upon the specific cut, meat configuration, and bone structure.
- Cut meat into smaller pieces when cooking with precooked beans, fruit, or lighter vegetables such as mushrooms, diced onion, aubergine, or finely minced vegetables. This will enable food to cook at the same rate.
- Lean meats such as chicken or pork tenderloin will cook faster than meats with more connective tissue and fat such as beef chuck or pork shoulder.
- Meat should be positioned so that it rests in the stoneware and does not touch the lid.
- If you are cooking frozen meats (such as roasts or chicken), you must first add at least 1 cup of warm liquid. The liquid will act as a "cushion" to prevent sudden temperature changes. For most recipes containing cubed frozen meat, cook meats an additional 4 hours on LOW or 2 hours on HIGH. For large cuts of frozen meat, it may take much longer to defrost and tenderise.

FISH

- Fish cooks quickly and should be added at the end of the cooking cycle, during last fifteen minutes to hour of cooking.

SPECIALTY DISHES

- Specialty dishes, such as stuffed chops or steak rolls, stuffed cabbage leaves, stuffed peppers, or baked apples can be arranged in a single layer so they cook easily and serve attractively.

HERBS

- Fresh herbs add flavour and colour when added at the end of the cooking cycle but for dishes with shorter cook times, hearty, fresh herbs such as rosemary and thyme hold up well. If added at beginning, many fresh herbs' flavour 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 seasonings including salt and pepper. The flavour power 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 seasonings just before serving.

GUARANTEE

PLEASE KEEP YOUR RECEIPT AS THIS WILL BE REQUIRED FOR ANY CLAIMS UNDER THIS GUARANTEE.

- This product is guaranteed for 2 years.
- In the unlikely event of breakdown, 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.
- Holmes Products (Europe) Ltd undertakes within the specific period, to repair or replace free of charge, any part of the appliance found to be defective provided that:
 - We are promptly informed of the defect.
 - The appliance has not been altered in any way or subjected to misuse or repair by a person other than a person authorised by Holmes Products (Europe) Ltd.
- No rights are given under this guarantee to a person acquiring the appliance second hand or for commercial or communal uses.
- Any repaired or replaced appliance will be guaranteed on these terms for the remaining portion of the guarantee.

THIS PRODUCT IS MANUFACTURED TO COMPLY WITH THE E.E.C. DIRECTIVES 2006/95/EC, 2004/108/EC and 2006/42/EC.

Waste electrical products should not be disposed of with Household waste.
Please recycle where facilities exist.

Check on the following website for further recycling and WEEE information:
www.jardencs.com or e-mail: enquiriesEurope@jardencs.com.



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