

CSC012



CROCK·POT
• THE ORIGINAL SLOW COOKER •

AutoStir SLOW COOKER
Digital Countdown Slow
Cooker with Automatic
Stirring System

INSTRUCTION MANUAL



READ AND SAVE THESE INSTRUCTIONS



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.

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 unless they are older than 8 and supervised. Keep the appliance and its cord out of the reach of children aged less than 8 years.

Parts of the appliance are liable to get hot during use.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- This appliance generates heat during use. Adequate precaution must be taken to prevent the risk of burns, scalds, fires or other damage to persons or property caused whilst in use or during cooling.
- Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- Always ensure that hands are dry before handling the plug or switching on the appliance.
- Always use the appliance on a stable, secure, dry and level surface.
- This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- Do not use the appliance if it has been dropped, if there are any visible signs of damage or if it is leaking.
- 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.
- Never immerse the body 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 worktop, touch hot surfaces or become knotted, trapped or pinched.
- 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 attempt to heat any food item directly inside the base unit. Always use the removable cooking bowl.
- Some surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the appliance onto a surface that may be damaged by heat. We recommend placing an insulating pad or trivet under the appliance to prevent possible damage to the surface.
- Never attempt to plug anything other than the AutoStir attachment into the AutoStir power socket on the rear of the appliance.
- The AutoStir attachment is only for use with the supplied Crock-Pot® stoneware and heating base.



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

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

WARNING - THIS APPLIANCE MUST BE EARTHED

CAUTION: If the terminals in the plug are not marked or if you are unsure or in doubt about the installation of the plug please contact a qualified electrician.

If a 13A 3-pin plug is fitted, it must be an ASTA approved plug, conforming to BS1363 standard. Replacement fuses must be BSI or ASTA BS1362 approved.

The wires in the mains lead are coloured as such:

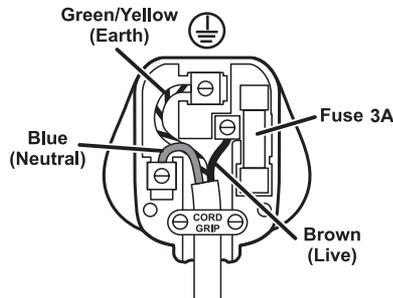
GREEN AND YELLOW	-	EARTH
BROWN	-	LIVE
BLUE	-	NEUTRAL

Please note that the colour of these mains wires may not correspond with the colour markings that identify the terminals in your plug. Please proceed as follows:

The wire which is coloured GREEN AND YELLOW must be connected to the terminal which is marked with the letter 'E' or by the earth symbol (\perp) or coloured GREEN or GREEN AND YELLOW.

The BROWN coloured wire must be connected to the terminal, which is marked with the letter "L" or is coloured RED.

The BLUE coloured wire must be connected to the terminal, which is marked with the letter "N" or is coloured BLACK.



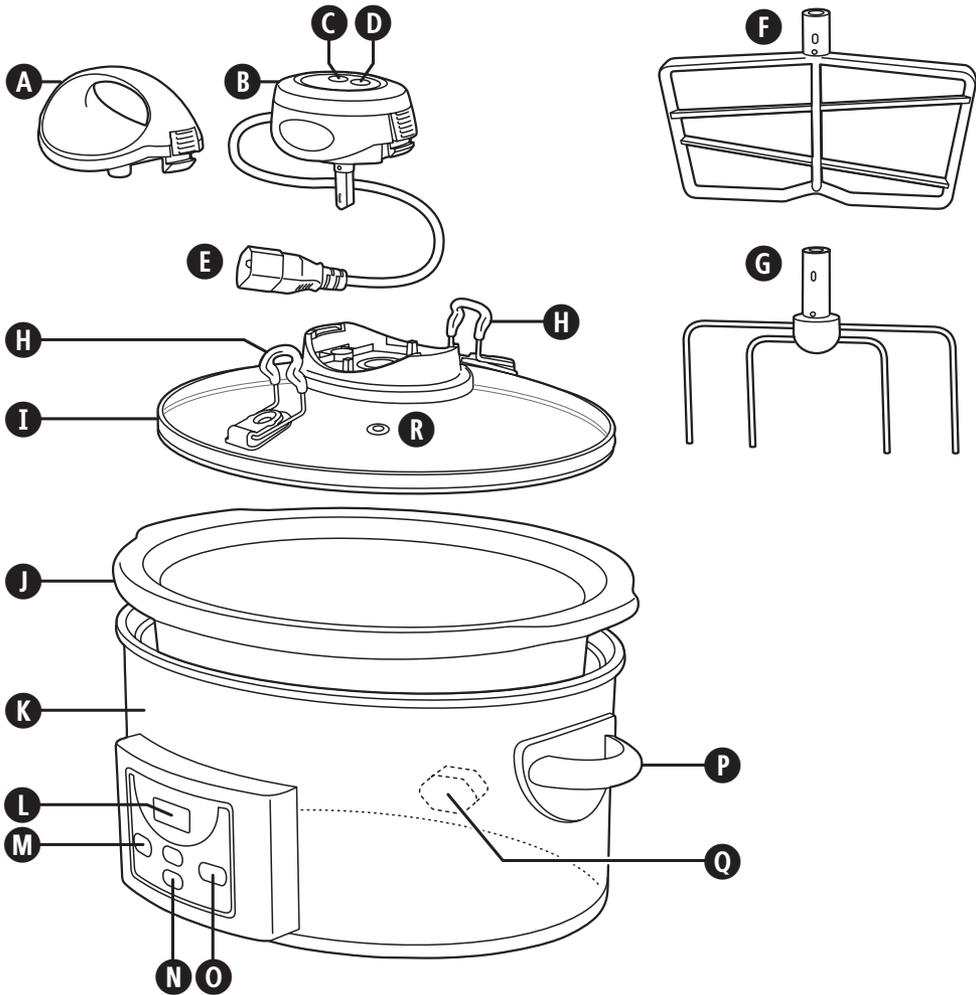
PREPARING FOR USE

Before you use your slow cooker, remove all packaging components and wash the lid, stoneware cooking pot, and stirring attachments with warm soapy water and dry thoroughly.

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.

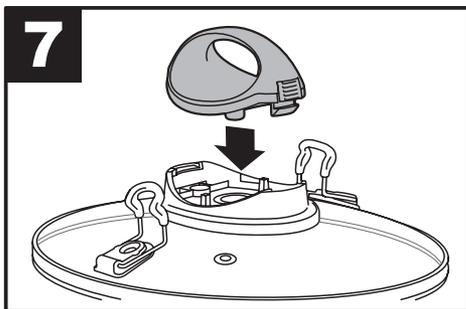
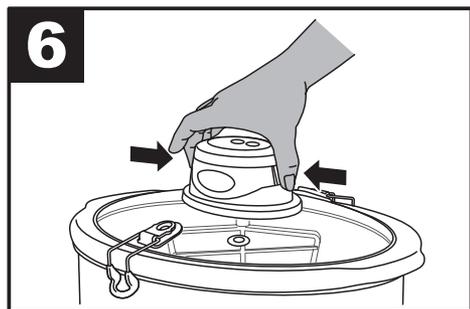
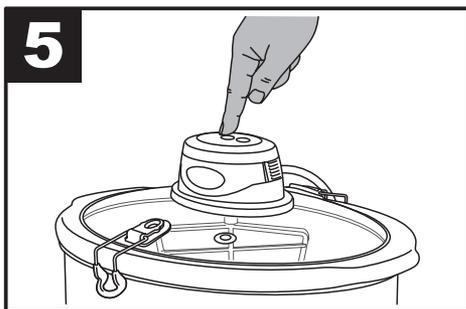
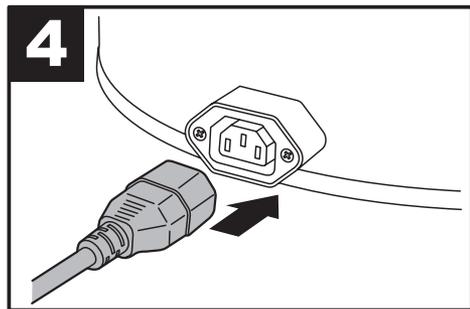
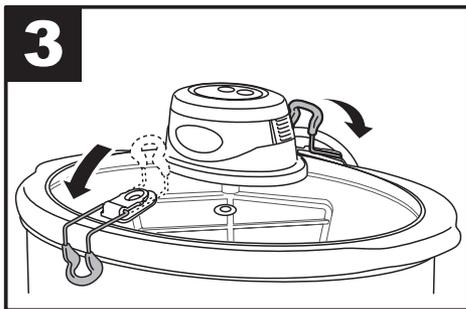
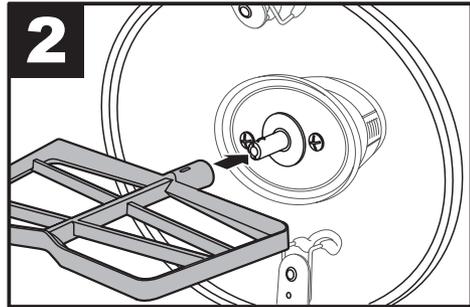
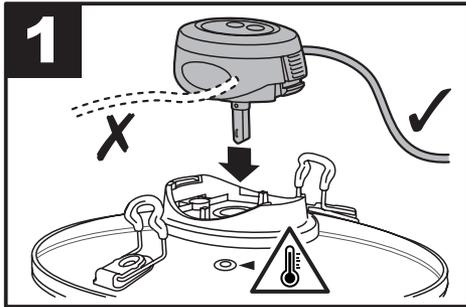
PARTS



- A** Detachable lid handle
- B** AutoStir attachment
- C** AutoStir standby button
- D** Quick stir button
- E** AutoStir attachment power connector
- F** Regular paddle
- G** Stirring paddle
- H** Lid clips
- I** Glass lid

- J** Removable stoneware bowl
- K** Heating base
- L** Time display
- M** Mode select button
- N** Timer up/down buttons
- O** Standby button
- P** Handle
- Q** AutoStir power socket
- R** Steam vent

FIGURES



USING YOUR SLOW COOKER

You can use your Crock-Pot® slow cooker with or without the AutoStir attachment depending on the dish you are cooking. The method of programming your slow cooker remains the same whether you are using the AutoStir attachment or not. See *Using the AutoStir Attachment* for more details. If you are not using the stirring attachment remove it (fig. 6) and fit the detachable handle (fig. 7).

1. Place the stoneware into the heating base, add your ingredients into the stoneware and cover with the lid. Plug in your Crock-Pot® slow cooker.
2. Select the temperature setting using the mode select button **M**. The high temperature light (**SS**) or low temperature light (**LS**) will come on.
NOTE: The KEEP WARM setting (**SW**) is ONLY for keeping food warm that has already been cooked. DO NOT try to cook on the KEEP WARM setting. We do not recommend using the KEEP WARM setting for more than 4 hours.
3. Press the timer up/down buttons **N** to select a cooking time. The time can be set in increments of 30 minutes. After setting the cooking time your Crock-Pot® slow cooker will start to heat up and the timer will count down in 1 minute increments.
4. When cooking has finished, your slow cooker will automatically switch to the KEEP WARM setting and the keep warm light (**SW**) will come on.
5. To stop cooking, press the standby button **D**. Follow steps 2 and 3 above to return to cooking. To turn your slow cooker OFF, unplug it from the supply socket.

Notes

- If there is a power cut during cooking all cooking settings will be lost when the power is restored and the unit will be in a standby state with the high temperature, low temperature and keep warm lights flashing. If you are unaware how long the power was off the food may be unsafe to eat and we suggest you discard the food.
- To avoid over or under-cooking, always fill the stoneware $\frac{1}{2}$ to $\frac{3}{4}$ full and keep to the recommended cooking times.
- Do not overfill the stoneware. To prevent spillover, do not fill the stoneware more than $\frac{3}{4}$ full.
- Always cook with the lid on for the recommended time. Do not remove the lid during the first two hours of cooking to allow the heat to build up efficiently.
- Always wear oven gloves when handling the lid or stoneware.
- Always unplug your slow cooker from the supply socket when you have finished using it and before cleaning.
- The removable stoneware is ovenproof. Do not use removable stoneware on a gas burner, electric hob or under a grill.

USING THE AUTOSTIR ATTACHMENT

Most recipes benefit from being stirred during cooking but in order to stir the contents of a slow cooker, you have to open the lid. This lets out valuable moisture formed during cooking taking away heat and cooling the contents which can take a long time to heat up again. Your Crock-Pot® AutoStir attachment does the stirring so you don't have to open the lid. Simply prepare your ingredients, set the cooking time and fit the AutoStir attachment. After an initial 2 hour delay to allow the ingredients to soften, your AutoStir attachment activates every 30 minutes and gently stirs the ingredients for 5 minutes to ensure thorough mixing and even heating.

Choosing the correct paddle

Use the regular paddle **F** for those recipes with a thinner consistency (sauces, hot drinks, natural yoghurts) etc. For thicker, denser recipes like hearty soups, stews, chillies, curries etc, use the stirring paddle **G**.

Fitting the attachment

1. Fit the AutoStir attachment **B** to the lid. Make sure that the two latches are securely fitted (fig. 1). Keep the AutoStir attachment power cord away from the steam vent in the lid.
2. Turn the lid over and fit the desired stirring paddle (**F** or **G**), pushing it onto the shaft until it clicks (fig. 2).
3. Place the lid onto the stoneware cooking pot and fold the two lid clips **H** downwards to secure the lid (fig. 3).
4. Plug in the AutoStir power cable **E** into the power socket **Q** on the rear of the heating base (fig. 4).
5. Press the AutoStir standby button **C**. The green LED will light up to show that your AutoStir attachment has been activated (fig. 5). The stirring cycle will continue until you press the standby button again.

Manual stirring

You can manually stir the food at any time by pressing the quick stir button **D**. This will stir your food for 1 minute and will not interfere with the automatic half-hour stirring cycle.

Automatic reverse

If, during stirring, the paddle meets too much resistance it will automatically reverse direction. Note however, that if the food is too thick to stir, the paddle will constantly change direction without actually stirring the food.

Safety switch

If you need to remove the lid during cooking, a built in safety switch will disable the stirring cycle while the lid is tilted (i.e. when you are holding it in your hand or if you have set it upside down on the worktop). The stirring cycle will resume when the lid is replaced.

CLEANING

Never immerse any part of the heating base, AutoStir attachment **B or power cords and plug in water or any other liquid.**

- ALWAYS unplug your slow cooker from the electrical outlet and allow it to cool before cleaning.
- The lid, stoneware and paddles 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 residue. To remove water spots and other stains, use a non-abrasive cleaner or vinegar.
- As with any fine ceramic, the stoneware and lid will not withstand sudden temperature changes. Do not wash the stoneware or lid with cold water when they are hot.
- The outside of the heating base and the AutoStir attachment may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.
- No other servicing should be performed.

NOTE: After cleaning by hand allow the stoneware to air dry before storing.

HINTS AND TIPS

GENERAL:

- For best results and to prevent food from drying or burning, always ensure an adequate amount of liquid is used in the recipe.
- It might appear that our recipes only have a small quantity of liquid in them but the slow cooking process differs from other cooking methods in that the added liquid in the recipe will almost double during the cooking time. So, if you are adapting a recipe for your slow cooker, please reduce the amount of liquid before cooking.



PASTA AND RICE:

- If a recipe requires noodles, macaroni etc. to be added, cook on a conventional stove until slightly tender and add to your slow cooker during the last 30 minutes of cooking. To use rice, stir in with the other ingredients and add $\frac{1}{4}$ cup extra of liquid for every $\frac{1}{4}$ cup of rice. Long grain rice gives better results.

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.
- Fully cooked canned beans may be used as a substitute for dried beans.

VEGETABLES:

- Many vegetables benefit from slow cooking 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 vegetables into the slow cooker before meat. Vegetables usually cook more slowly than meat in the slow cooker.
- Place vegetables near the bottom of the stoneware to help cooking.

HERBS AND SPICES:

- Fresh herbs add flavour and colour, but should be added at the end of the cooking cycle as the flavour will dissipate over long cook times.
- Ground and/or dried herbs and spices work well in slow cooking and may be added at the beginning.
- The flavour power of all herbs and spices can vary greatly depending on their particular strength and shelf life. Use herbs sparingly, taste at end of cook cycle and adjust seasonings just before serving.

MILK:

- Milk, cream, and sour cream break down during extended cooking. When possible, add during the last 15 to 30 minutes of cooking.
- Condensed soups may be substituted for milk and can cook for extended times.

MEATS:

- Trim fat, rinse well, and pat meat dry with paper towels.
- Browning meat beforehand allows fat to be drained off before slow cooking and also adds greater depth of flavour.
- Meat should be positioned so that it rests in the stoneware without touching the lid.
- For smaller or larger cuts of meat, alter the amount of vegetables or potatoes so that the stoneware is always $\frac{1}{2}$ to $\frac{3}{4}$ full.
- The size of the meat and the recommended cook times are just estimates and can vary depending upon the specific cut, type, and bone structure. Lean meats such as chicken or pork tenderloin tend to cook faster than meats with more connective tissue and fat such as beef chuck or pork shoulder. Cooking meat on the bone versus boneless will increase the required cooking time.
- Cut meat into smaller pieces when cooking with precooked foods such as beans or fruit, or light vegetables such as mushrooms, diced onion, aubergine, or finely chopped vegetables. This enables all food to cook at the same rate.

FISH:

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



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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CROCK·POT®

◆ THE ORIGINAL SLOW COOKER ◆

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