

SCV655-IUK  
SCV655B-IUK



**CROCK·POT**  
• THE ORIGINAL SLOW COOKER •

# STONEWARE 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 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.

**Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.**

- 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.
- 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.
- Always allow adequate air space above and on all sides for air circulation. Never use the appliance under cupboards or curtains or other flammable materials.
- 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.

## FITTING OF A PLUG – U.K. AND IRELAND ONLY

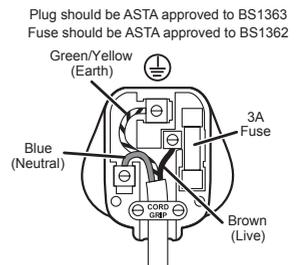
⚠ **This appliance must be earthed.**

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.

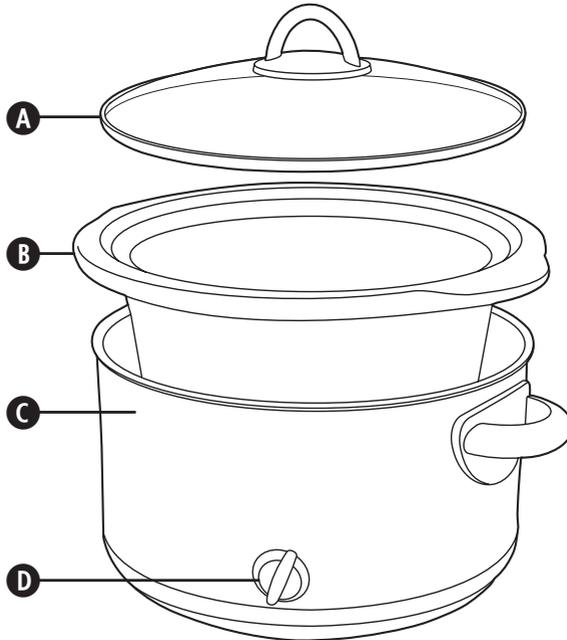
If the terminals in the plug are not marked or if you are unsure about the installation of the plug please contact a qualified electrician.



Ensure that the outer sheath of the cable is firmly held by the cord grip

## PARTS

- A** Lid
- B** Removable stoneware cooking pot
- C** Heating base
- D** Temperature control



## PREPARING FOR USE

**▲** Make sure your Crock-Pot® slow cooker is switched off and unplugged from the mains supply socket before cleaning. Never immerse the heating base, cord or plug in water or any other liquid.

- Before using your slow cooker for the first time, wash the lid and stoneware cooking pot in warm, soapy water. Rinse and dry thoroughly. Do not use harsh abrasives, chemicals or oven cleaners.
- Before cooking for the first time, wipe the interior of the cooking pot with a light coat of cooking oil to condition the cooking surface.
- Using a damp cloth or sponge, wipe the exterior and interior of the heating base. Use a mild detergent solution. 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.

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.

## HOW TO USE YOUR SLOW COOKER

1. Set the Crock-Pot® slow cooker on a flat, dry, heat-resistant surface.
2. Before each use, wipe the inside of the stoneware cooking pot **B** with cooking oil or butter to make cleaning easier.
3. Place the stoneware cooking pot into the heating base **C**. Add your ingredients into the stoneware and cover with the lid **A**. Always cook with the lid on.
4. Plug in your slow cooker and select the cooking temperature by turning the temperature control **D** to the required setting. There are 3 temperature settings:
  - **Low** is recommended for slow 'all-day' cooking.
  - **High** provides faster cooking. 1 hour on **High** equals about 2 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.
5. Follow recommended cooking times.
6. When cooking has finished, turn the temperature control to **Warm** until the food is required. **NOTE:** We do not recommend using the **Warm** setting for more than 4 hours.
7. Turn the slow cooker off by turning the temperature control to **Off**.
8. Unplug from wall outlet when cooking is done.
9. DO NOT reheat foods in the heating base unit.
10. ALWAYS use a trivet or hot pad underneath the heated stoneware cooking pot when placing on a table or countertops.
11. The stoneware cooking pot is ovenproof and microwave safe. DO NOT use the stoneware cooking pot on a gas or electric hob or under a grill. The lid is NOT ovenproof or microwave safe.
12. ALWAYS use an insulated cloth when moving the heating base unit. The handles will become hot when in use.

## CLEANING

**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 and the lid 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 a separate pan and drain well before adding to the stoneware cooking pot). Season with salt and pepper.
- Browning meat in a separate skillet or grill pan adds greater depth of flavour. Place the meat in the stoneware cooking pot on top of vegetables.
- For 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.
- 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 simmer for 1½ hours or until the beans are tender. Soaking in water, if required 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 Crock-Pot® 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 Crock-Pot® slow cooker.

### A few hints:

- Allow sufficient cooking time.
- Cook with the lid on.
- Do not add as much water as some non Crock-Pot® slow cooker recipes indicate.
- 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 the same time, adding liquid last, then cook for the recommended time.
- Vegetables do not overcook as they do when boiled on the hob or in the oven. Therefore everything can go into the Crock-Pot® slow cooker at the same time. **EXCEPTION:** 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 TIME	COOK ON LOW	COOK ON HIGH
15–30 minutes	4–6 hours	1½–2 hours
30–45 minutes	6–10 hours	3–4 hours
50 minutes–3 hours	8–10 hours	4–6 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 (4 tbsp) cup of extra liquid per 60ml (4 tbsp) 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 VEGETABLES

This is generally not necessary. Stir in chopped or sliced vegetables with other ingredients. The only exception to this is aubergine, which should be parboiled or sautéed, due to its strong flavour.

Since vegetables develop their full flavour potential with slow cooking, expect delicious results, even when you reduce quantities. Because vegetables take longer to cook than meat, slice or chop them where possible.

### HERBS AND SPICES

Fresh herbs add flavour and colour when added at the end of the cooking cycle but for dishes with shorter cooking times, 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/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

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### 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.

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### 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. While using **High** heat for short periods, occasional stirring improves the distribution of flavours.

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### 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.

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### 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 'marbling' the meat has, the less liquid you need. The liquid is needed to properly soften and cook the vegetables.

## RECIPES

### **PORK LOIN WITH SHERRY AND RED ONIONS** Serves 8

The mild flavour of the pork is awakened by the rich, delectable sauce.

4 large red onions, thinly sliced  
350g (12 oz) silver skin (button) onions, blanched and peeled  
75g (3 oz) butter  
salt and freshly ground black pepper  
2.3kg (5 lb) boneless pork loin, tied  
90ml (6 tbsp) cooking sherry  
small handful of flat leaf parsley, chopped  
45ml (3 tbsp) cornflour  
30ml (2 tbsp) water

1. In a medium frying pan, sauté the red onions and silver skin onions in the butter until soft. Season with salt and pepper.
2. Rub the pork loin with salt and pepper and place in the slow cooker.
3. Add the sautéed onions, sherry and parsley. Cover and cook on LOW for 8–10 hours (or on HIGH for 4–6 hours).
4. Remove the pork loin from the stoneware cooking pot and let stand for 15 minutes before slicing.
5. Turn the slow cooker to HIGH. Combine the cornflour and water and then add to the juices in the stoneware cooking Pot, stirring continuously. This will thicken the sauce.
6. Serve the pork loin with the onion and sherry sauce.

### **SALMON & PARMESAN CASSEROLE** Serves 6

Perfect for a cold winter evening, when the rich and satisfying flavours will ease away any chill.

900g (2 lb) long grain rice  
2 x 418g can salmon, drained and flaked  
125g (5 oz) cauliflower florets  
100g (4 oz) Parmesan cheese  
500ml (17 fl.oz) dry white wine  
500ml (17 fl.oz) milk  
500ml (17 fl.oz) water  
30ml (2 tbsp) fresh tarragon, finely chopped  
10ml (2 tsp) Dijon mustard  
7.5ml (1½ tsp) salt  
5ml (1 tsp) freshly ground black pepper  
8 medium tomatoes, chopped  
4 salad onions, thinly sliced

1. Combine all ingredients, except for the tomatoes and salad onions, in the slow cooker.
2. Mix thoroughly, cover and cook on HIGH for 1 hour, then on LOW for 6–8 hours (or on HIGH for 3–4 hours).
3. Before serving, stir in the tomatoes and salad onions.

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## LAMB WITH BALSAMIC GLAZED VEGETABLES Serves 8

Well seasoned lamb is balanced by the tart sweetness of the balsamic vinegar glaze and vegetables.

7.5ml (1½ tsp) salt  
5ml (1 tsp) freshly ground black pepper  
7.5ml (1½ tsp) ground coriander  
15ml (1 tbs) dried rosemary  
7.5ml (1½ tsp) dried mint  
5ml (1 tsp) dried thyme  
5ml (1 tsp) ground fennel  
2.3kg (5 lb) lamb joint, (suitable for roasting), trimmed of fat  
2 medium red onions, cut into eighths  
3 small courgettes, cut into 1cm (½ in) thick slices  
3 small yellow squash (summer squash), cut into bite sized chunks  
3 red potatoes, cut into bite sized chunks  
75ml (5 tbs) balsamic vinegar

1. Combine the salt and pepper, coriander, rosemary, mint, thyme and fennel in a small bowl. Rub the seasonings over the lamb joint.
2. Place the onions in the bottom of the slow cooker and add the lamb joint.
3. Add the remaining vegetables. Drizzle the balsamic vinegar over the vegetables.
4. Cover and cook on HIGH for 1 hour, then turn to LOW for 10–12 hours.

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## FRESH VEGETABLE PAELLA Serves 8

This side dish is a twist on the Spanish classic. You can also serve this as a main course.

275g (10 oz) frozen chopped spinach, thawed and drained  
900g (2 lb) long grain rice  
2 litres (3½ pt) vegetable stock  
2 green pepper, deseeded and chopped  
2 medium tomatoes, sliced into wedges  
2 medium onion, chopped  
2 medium carrot, chopped  
3 cloves garlic, crushed  
30ml (2 tbs) flat leaf parsley, chopped  
2.5ml–5ml (½ tsp–1tsp) saffron threads  
5ml (1 tsp) salt  
5ml (1 tsp) freshly ground black pepper  
2 x 390g can artichoke hearts, quartered, rinsed and well drained  
225g (8oz) frozen peas

1. Combine the spinach, rice, vegetable stock, green pepper, tomato, onion, carrot, garlic, parsley, saffron, salt and black pepper in the slow cooker.
2. Mix thoroughly. Cover and cook on LOW for 4 hours (or on HIGH for 2 hours).
3. Add the artichoke hearts and peas to the Paella 15 minutes before serving.
4. Mix thoroughly to combine and replace the lid.

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## **CREAMY SPINACH DIP**

You can present this warm version of classic spinach dip in the slow cooker or ladled into a bowl. Serve with raw vegetables, your favourite crackers or crusty bread slices.

2 x 400g tubs cream cheese

250ml (8fl. oz) thickened cream

550g (1¼ lb) frozen, chopped spinach

2 packet dry onion soup mix: approx 30–40g weight (use vegetable if onion is not available)

10ml (2 tsp) ready made spicy sauce

4 salad onions, sliced

10ml (2 tsp) fresh lemon juice

1. Combine the cream cheese and cream in the slow cooker. Cover and heat on HIGH until the cheese has melted – about 45 minutes.
2. Add the spinach, soup mix and spicy sauce and stir thoroughly.
3. Cover and cook on HIGH for 30 minutes.
4. Shortly before serving, add the salad onions and lemon juice and mix thoroughly again.

## **AFTER SALES SERVICE**

These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the unit fails to operate:

1. Check the instructions have been followed correctly.
2. Check that the fuse has not blown.
3. Check that the mains supply is functional.

If the appliance will still not operate, return the appliance to the place it was purchased for a replacement. To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully (preferably in the original carton). Ensure the unit is clean.
2. Enclose your name and address and quote the model number on all correspondence.
3. Give the reason why you are returning it.
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt).
5. Send it to our Customer Service Department at the address below:

**Customer Service Department  
Jarden Consumer Solutions (Europe) Limited  
Middleton Road, Royton, Oldham  
OL2 5LN, UK.  
Telephone: 0161 621 6900 Fax: 0161 626 0391  
e-mail: [enquiriesEurope@jardencs.com](mailto:enquiriesEurope@jardencs.com)**

## 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).

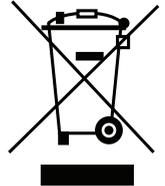
Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, 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](mailto:enquiriesEurope@jardencs.com) for further recycling and WEEE information.

Jarden Consumer Solutions (Europe) Limited  
5400 Lakeside  
Cheadle Royal Business Park  
Cheadle  
SK8 3GQ  
UK



# CROCK·POT®

◆ THE ORIGINAL SLOW COOKER ◆

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[www.crockpot.co.uk](http://www.crockpot.co.uk)

email: [enquiriesEurope@jardencs.com](mailto:enquiriesEurope@jardencs.com)

**UK Freephone Customer Service Helpline 0800 052 3615**

