

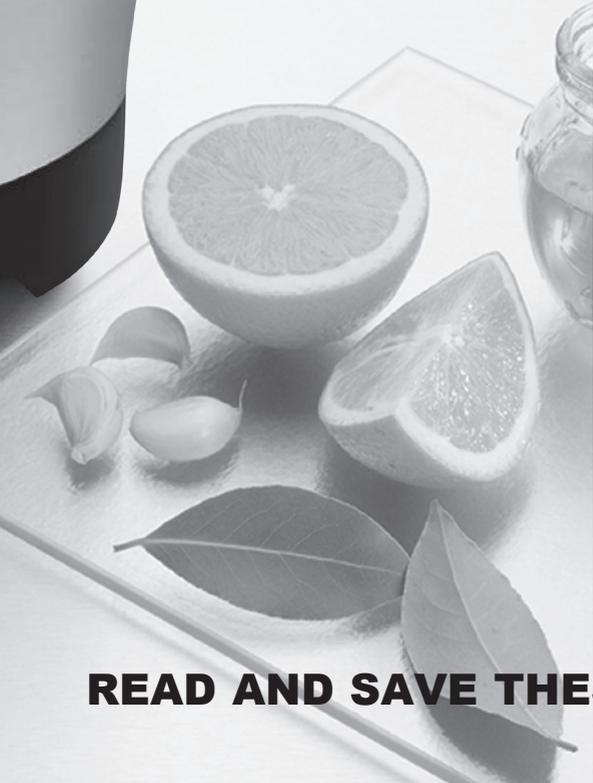
SCCPBPP605-060



CROCK·POT
• THE ORIGINAL SLOW COOKER •

STONEWARE
PROGRAMMABLE
COUNTDOWN
SLOW COOKER

INSTRUCTION MANUAL



READ AND SAVE THESE INSTRUCTIONS

WELCOME

Thank you for purchasing this Crock-Pot® Stoneware Slow Cooker.

Cook your favourite meals in a few simple steps. Ideal for casseroles, stews, soups, rice dishes and much more - all at the touch of a button.

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 is for household use only. Do not use the appliance for other than the intended use. Do not use the appliance outdoors.

⚠ 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 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.

⚠ Don't 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 OF A PLUG – 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:

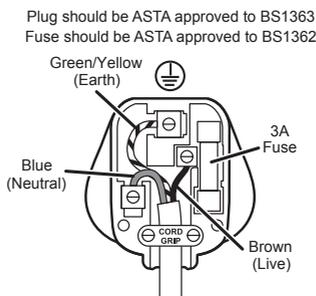
GREEN AND YELLOW	-	EARTH
BROWN	-	LIVE
BLUE	-	NEUTRAL

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.

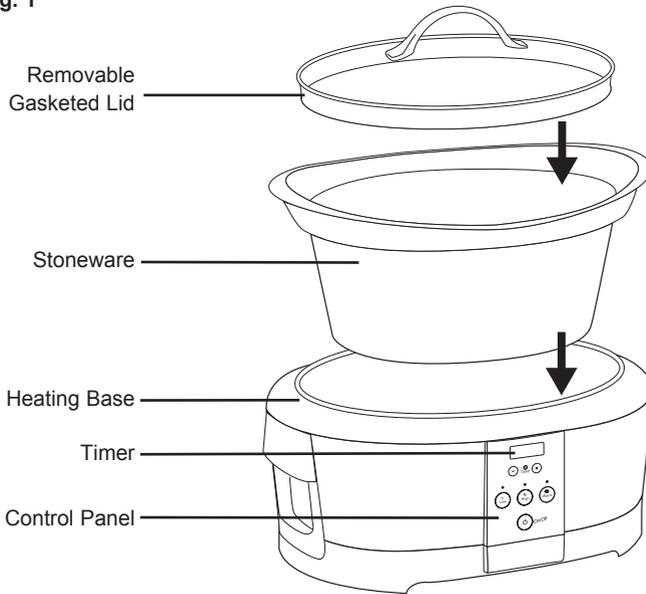
The BROWN coloured wire must be connected to the terminal, which is marked with the letter "L" or is coloured RED.

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



CROCK-POT® SLOW COOKER COMPONENTS

Fig. 1



PREPARING YOUR CROCK-POT® SLOW COOKER FOR USE

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

IMPORTANT NOTES

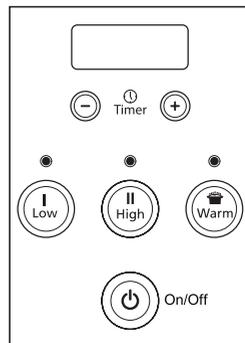
- During initial use of this appliance, some slight smoke/odour may be detected. This is normal with many heating appliances and will not recur after a few uses.
- Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or 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 setting on table or countertop.

ASSEMBLY

1. Place stoneware into the heating base.
2. Lower the lid onto the stoneware (see Figure 1).

HOW TO USE YOUR SLOW COOKER

1. Place the stoneware into the heating base, add your ingredients to the stoneware and cover with the lid.
2. Plug in your Crock-Pot® slow cooker. You will have to reduce the cooking time of the recipe if the stoneware is less than three quarters full.
3. Press the desired cook setting button (HIGH or LOW). Warm is also an option that can be selected, although it is intended to keep food warm only and not to cook.
4. Press the timer button to select the desired time setting. Please note the following are the pre-programmed times that automatically appear based on the cook setting selected and are adjustable:
 WARM = 6 hours
 LOW= 10 hours
 HIGH= 6 hours
5. Once all selections are made the corresponding light illuminates, the slow cooker heats, and the internal timer starts counting down time in 1 minute increments.
6. When the cooking time has completed, the slow cooker automatically shifts to the WARM setting and the WARM light illuminates. The timer will display the amount of time the unit has been on WARM, and will shut off after six hours.



USAGE NOTES

- If there is a power outage while cooking, when the power is restored the unit will be off. All slow cooker settings have been cleared and must be reset. However, the food may be unsafe to eat. If you are unaware of how long the power was out, we suggest you discard the food.
- Do not overfill stoneware. To prevent spillover, do not fill stoneware higher than ¾ 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 mitts when handling the lid or stoneware.
- Unplug when cooking is done and before cleaning.
- Removable stoneware is ovenproof and microwave safe. Do not use removable stoneware on gas or electric burner or under broiler. Refer to chart below.

PART	DISHWASHER SAFE	OVEN SAFE	MICROWAVE SAFE	HOB SAFE
Lid	Yes	No	No	No
Stoneware	Yes	Yes, but not under the grill	Yes*	No

* Refer to your Microwave manual for operation with stoneware.

HOW TO CLEAN YOUR SLOW COOKER

- ALWAYS turn your slow cooker off, unplug it from the electrical outlet, and allow it to cool before cleaning.
 - The lid and 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 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 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.
- No other servicing should be performed.

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

HINTS AND TIPS

PASTA AND RICE:

- For best rice results, use long grain converted rice or a special rice as the recipe suggests. If the rice is not cooked completely after the suggested time, add an extra 1 to 1½ cups of liquid per cup of cooked rice and continue cooking for 20 to 30 minutes.
- For best pasta results, first partially cook the pasta in a pot of boiling water until just tender. Add the pasta to the Crock-Pot® slow cooker during the last 30 minutes of cook time.

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 in slow cooker before meat. Vegetables usually cook more slowly than meat in the slow cooker.
- Place vegetables near the sides or bottom of the stoneware to facilitate 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/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.

SOUPS:

- Some recipes call for large amounts of water. Add the soup ingredients to the slow cooker first then add water only to cover. If a thinner soup is desired, add more liquid when serving.

MEATS:

- Trim fat, rinse well, and pat meat dry with paper towels.
- Browning meat in a separate skillet or grill pan 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 required cook times.
- 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 minced vegetables. This enables all food to cook at the same rate.
- When cooking frozen meats, at least 1 cup of warm liquid must first be added. The liquid will act as a “cushion” to prevent sudden temperature changes. An additional 4 hours on LOW or 2 hours on HIGH is typically required. For larger 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 the last fifteen minutes to hour of cooking.

LIQUID:

- For best results and to prevent food from drying or burning, always ensure an adequate amount of liquid is used in the recipe.
- Ensure the stoneware is always filled a minimum of $\frac{1}{2}$ full and a maximum of $\frac{3}{4}$ full, and adhere to recommended cook times.

RECIPES

SAUSAGE AND MEATBALLS Serves 8–10

1.4–2.3 kg sausage and meatballs, uncooked
6 cloves garlic, peeled and chopped
1 x 800 g can crushed tomatoes
1–2 800 g cans plum tomatoes in juice, chopped coarsely
1 bunch fresh basil
Cooked pasta
Grated cheese

1. Brown sausage and meatballs in a skillet on hob (optional).
2. Add all ingredients to Crock-Pot® slow cooker except pasta and grated cheese.
3. Cover and cook on Low for 8 hours or on High for 4 hours.
4. Serve with cooked pasta and grated cheese.

BBQ PULLED PORK Serves 6–8

1.1–2.3 kg pork loin, trimmed of fat
475–950 ml barbecue sauce
2–3 onions, chopped
6–8 hamburger buns or hard rolls

1. Place pork loin in Crock-Pot® slow cooker. Top with onion and barbecue sauce.
2. Cover and cook on Low for 8 hours or on High for 4 hours, or until meat is tender.
3. Remove pork from Crock-Pot® slow cooker and shred with a fork. Add pork back into Crock-Pot® slow cooker and coat with sauce.
4. Serve BBQ pulled pork on hamburger buns or hard rolls.

RECIPES

BEEF BOURGUIGNON Serves 6-8

3 tablespoons flour
Sea salt and pepper
1.4 kg (3 lbs) beef chuck, cut into 2.5 cm (1 in) cubes
3 large carrots, peeled and sliced
1 medium onion, sliced
6 strips cooked bacon, cut into 2.5–5 cm (1–2 in) pieces
284 ml beef broth
475 ml red or Burgundy wine
1 tablespoon tomato paste
2 cloves garlic, minced
3 sprigs fresh thyme, stemmed
1 bay leaf
450 g fresh mushrooms, sliced
2 large potatoes, cut into 2.5 cm pieces

1. Coat beef in flour seasoned with salt and pepper. Sear beef in a skillet on the hop (optional).
2. Place meat in Crock-Pot® slow cooker and add remaining ingredients.
3. Cover and cook on Low for 8–10 hours or on High for 6 hours, or until meat is tender.

LEMON HERB ROASTED CHICKEN Serves 4-6

1.8–2.7 kg roasting chicken
1 small onion, chopped
1–2 tablespoons butter
Juice of one lemon
½ teaspoon sea salt
2 tablespoons fresh parsley
½ teaspoon dried thyme
⅓ teaspoon paprika

1. Place the onion in the cavity of the chicken and rub the skin with butter. Place chicken in Crock-Pot® slow cooker.
2. Squeeze lemon juice over chicken and sprinkle with remaining seasonings. Cover and cook on Low 8–10 hours or on High 4 hours.

CHILI Serves 6–8

2 large onions, chopped
5–6 cloves garlic, minced
2 green peppers, chopped
0.9–1.4 kg minced beef, cooked and drained
2 x 400 g cans red, black or white beans, rinsed and drained
1 x 400 g can diced tomatoes
2 jalapeños, seeded and minced
1 tablespoon cumin
1 teaspoon cayenne pepper
125 g beef stock

1. Add all ingredients to Crock-Pot® slow cooker.
2. Cover and cook on Low for 8–9 hours or on High for 4 hours.

RECIPES

CHICKEN CACCIATORE Serves 4-8

2–3 onions, thinly sliced
0.9–1.8 kg chicken (breasts or thighs), skinned
2 x 400 g can plum tomatoes, chopped
5 cloves garlic, minced
120 ml dry white wine or stock
2 tablespoons capers
20 pitted Kalamata olives, chopped coarsely
1 bunch fresh parsley or basil, stemmed and coarsely chopped
Sea salt and pepper
Cooked pasta

1. Place sliced onion in Crock-Pot® slow cooker and cover with chicken.
2. In a bowl, stir tomatoes, salt, pepper, garlic and white wine together. Pour over chicken.
3. Cover and cook on Low for 6 hours or on High for 4 hours, or until chicken is tender.
4. Stir in capers, olives and herbs just before serving.
5. Serve over cooked pasta.

Note: Cooking chicken on the bone versus boneless will increase cooking time by about 30 minutes to 1 hour.

POT ROAST Serves 6–10

0.9–1.8 kg beef chuck pot roast
3 onions, sliced
120 g flour
2 stalks celery, sliced
Sea salt and pepper
240 g mushrooms, sliced
3 carrots, sliced
240 ml beef stock or wine
3 potatoes, quartered

1. Coat roast with ½ cup flour, salt, and pepper. Sear roast in a skillet on hob (optional).
2. Place all vegetables in Crock-Pot® slow cooker, except mushrooms. Add roast and spread mushrooms on top. Pour in liquid.
3. Cover and cook on Low for 10 hours or on High for 6 hours, or until tender.

BEEF STEW Serves 6–8

0.9–1.8 kg beef chuck stew meat, cut into 1 inch cubes
120 g flour
Sea salt and pepper
710 ml beef stock
1 tablespoon Worcestershire sauce
3 cloves garlic, minced
2 bay leaves
6 small potatoes, quartered
2–3 onions, chopped
3 celery stalks, sliced

1. Sprinkle flour, salt and pepper over meat. Place meat in Crock-Pot® slow cooker.
2. Add remaining ingredients and stir well.
3. Cover and cook on Low for 8–10 hours or on High for 6 hours, or until meat is tender. Stir thoroughly before serving.

RECIPES

EASY, HEALTHY FISH FILLET Serves 4-6

Sea salt and pepper

0.9–1.4 kg white fish (cod, sea bass, tilapia or catfish), skinned

Fresh herbs (flat-leaf parsley, basil, tarragon, savoury or a combination of all)

2–3 lemons, thinly sliced

Prepared salsa or olive tapenade to garnish

1. Salt and pepper both sides of the fish and place in Crock-Pot® slow cooker. Cover top of fish with herbs and lemon slices, and tuck some under fish.
2. Cover and cook on High for approximately 30–40 minutes, or until no longer translucent. Cook times vary depending on thickness of fish.
3. Remove lemon slices and top with salsa or tapenade.

BABY BACK RIBS Serves 6–10

2–4 racks of baby back ribs cut into 3–4 pieces each

475–950 ml barbecue sauce

2–3 onions, chopped

1. Place ribs in Crock-Pot® slow cooker. Top with onion and barbecue sauce.
2. Cover and cook on Low for 8 hours or on High for 4 hours, or until meat is tender.
3. To serve, cut ribs between bones and coat with extra sauce as desired.

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

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.

Jarden Consumer Solutions (Europe) Limited

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SK8 3GQ
UK



CROCK·POT®

◆ THE ORIGINAL SLOW COOKER ◆

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Printed In China

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