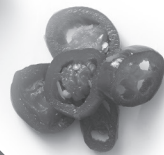
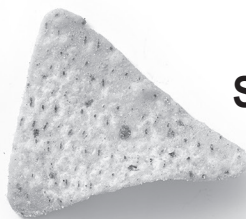


SCV655B



Specialists in One-pot Cooking

- SINCE 1970 -

CROCK·POT®

◆ THE ORIGINAL SLOW COOKER ◆



6.5L 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.

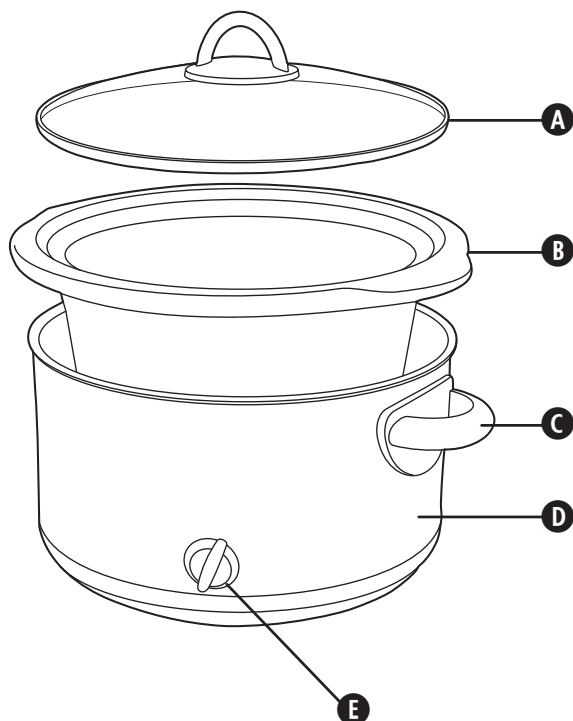
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

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.
- ⚠ 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.
- ⚠ The slow cooker lid is made of tempered glass. Always inspect the lid for chips, cracks or any other damage. Do not use the glass lid if it is damaged, as it may shatter during use.

PARTS

- A** Lid
- B** Removable stoneware cooking pot
- C** Carrying handle
- D** Heating base
- E** Setting selector



PREPARING FOR USE

Before you use your Crock-Pot® slow cooker, remove all packaging components and wash the lid and stoneware with warm soapy water and dry thoroughly. Never immerse the heating base, power cord or plug in water or any other liquid.

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.

During initial use of this appliance, some slight smoke or odour may be detected. This is normal with many heating appliances and will not recur after a few uses.

HOW TO USE YOUR SLOW COOKER

1. Place the stoneware cooking pot into the heating base. Add your ingredients into the stoneware and cover with the lid. Always cook with the lid on.
2. Plug in your slow cooker and turn the setting selector to the High (II) or Low (I) cooking temperature.
Note: The Warm setting (☞) is ONLY for keeping food warm that has already been cooked. DO NOT cook on the warm setting. We do not recommend using the warm setting for more than 4 hours.
3. When cooking has finished, turn the setting selector to **Off/O** and unplug your slow cooker. Allow to cool before cleaning.

USAGE NOTES

- If desired, you can manually switch to Warm ☞ when your recipe has finished cooking.
- To avoid over or under-cooking, always fill the stoneware $\frac{1}{2}$ to $\frac{3}{4}$ full and conform to the recommended cooking times.
- Do not overfill the stoneware. To prevent spillover, do not fill the stoneware higher 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. Beware of escaping steam when opening the lid.
- Unplug when cooking has finished and before cleaning.
- The stoneware cooking pot is ovenproof and microwave safe. Do not use removable stoneware on a gas burner, electric hob or under grill. Refer to chart below.

Part	Dishwasher safe	Oven safe	Microwave safe	Hob safe
Lid	Yes	No	No	No
Stoneware	Yes	Yes	Yes*	No

* Refer to your Microwave manual for operation with stoneware.

COOKING HINTS AND TIPS

- Trim fats and wipe meats well to remove residue. 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 cooking bowl. 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).

GUIDE TO ADAPTING RECIPES

This guide is designed to help you adapt your own and other recipes for your slow cooker. Many of the normal preparatory steps are unnecessary when using your slow cooker. In most cases all ingredients can go into your slow cooker at once and cook all day. General:

- Allow sufficient cooking time.
- Always cook with the lid on.

- For best results and to prevent food from drying or burning, always ensure an adequate amount of liquid is used in the recipe.

RECIPE TIME	COOK ON LOW (I)	COOK ON HIGH (II)
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:

- For best results, use long grain rice unless the recipe states otherwise. 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, add the pasta to the slow cooker during the last 30–60 minutes of cook time.

BEANS:

- 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 and benefit from being partially immersed in the cooking liquid.
- Place vegetables near the bottom of the cooking bowl to help cooking.

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/stock. Add the soup ingredients to the slow cooker first then add water/stock 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 frying pan 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 ½ to ¾ 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 brisket 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 light vegetables such as mushrooms, diced onion, aubergine, or finely minced 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.

LIQUID:

- It might appear that slow cooker 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. If you are adapting a recipe for your slow cooker from a conventional recipe, please reduce the amount of liquid before cooking.

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.

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 tbsp) 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 tbsp) 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.

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 tbsp) 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.

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.

CLEANING

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

CAUTION: Never immerse the heating base, power cord or plug in water or any other liquid.

- The outside of the heating base may be cleaned 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.
- 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.
- No other servicing should be performed.

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 that 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 appliance 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.
Tel: 0161 621 6900 Fax: 0161 626 0391
e-mail: enquiriesEurope@jardencs.com

FITTING A PLUG

⚠ This appliance must be earthed.

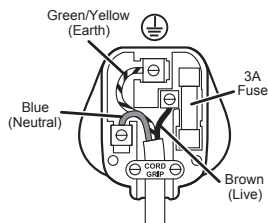
If the plug is not suitable for the socket outlets in your home, it can be removed and replaced by a plug of the correct type.

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.

Plug should be ASTA approved to BS1363
Fuse should be ASTA approved to BS1362



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

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).

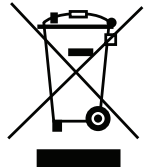
Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally,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

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