

SCCPQK5025B
&
SCCPQK5025W



CROCK·POT
• THE ORIGINAL SLOW COOKER •

Stoneware SLOW COOKER

INSTRUCTION MANUAL



READ AND SAVE THESE INSTRUCTIONS

A black and white photograph of fresh vegetables on a wooden cutting board. In the foreground, there is a whole onion, a bunch of green onions, and a mushroom. The background shows a white surface and a wooden cutting board.

ENGLISH

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.

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.
2. DO NOT position where it can be touched by children, especially the very young.
3. DO NOT position this appliance directly under an electrical socket.
4. DO NOT use this appliance outdoors.
5. DO NOT immerse the heating unit, cord or plug in water or other liquid.
6. Extreme caution must be used when moving an appliance containing hot liquids.
7. DO NOT place the appliance on or near a hot gas or electric burner nor in a heated or microwave oven.
8. DO NOT allow the mains cord to overhang the edge of the counter or table.
9. DO NOT use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
10. Avoid sudden temperature changes such as adding refrigerated foods into a heated pot.
11. Always unplug the appliance from the electrical socket when not in use and before cleaning.
12. Allow the appliance to cool before cleaning and storing.
13. 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.
14. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY. DO NOT USE THE APPLIANCE FOR OTHER THAN THE INTENDED USE.**
15. 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.

SAVE THESE INSTRUCTIONS

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. Please refer to "Installation of a plug" below.

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 3A fuses must be BSI or ASTA BS1362 approved.

INSTALLATION OF A PLUG - APPLICABLE TO U.K. AND IRELAND

WARNING - THIS APPLIANCE MUST BE EARTHED

The wires in the mains lead are coloured as such:

GREEN AND YELLOW	-	EARTH
BROWN	-	LIVE
BLUE	-	NEUTRAL

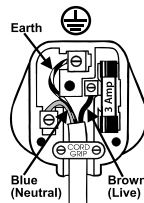
Please note that the colour of these mains wires may not correspond with the

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 \oplus 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.



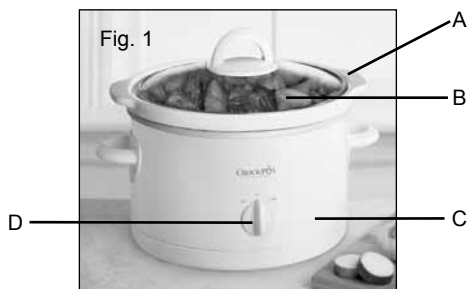
KNOW YOUR CROCK-POT® SLOW COOKER

(See Fig. 1)

- A. Removable Stoneware Cooking Pot
- B. Lid
- C. Heating unit
- D. Heat selector - HIGH - LOW - KEEP WARM

NOTE: KEEP WARM is only to be used for keeping food warm.

DO NOT cook on the KEEP WARM setting



BEFORE USING YOUR CROCK-POT® SLOW COOKER

- Before first use: Wash, rinse and dry Stoneware Cooking Pot (A) and lid (B). (See cleaning p. 4). NEVER immerse the heating unit (C) in water or any other liquid.

IMPORTANT: DURING FIRST USE

Some slight smoke and/or odour may be detected. This is normal for heated appliances and will disappear after the first few uses.

USING YOUR CROCK-POT® SLOW COOKER

1. Place the stoneware into the heating base, add your ingredients to the stoneware, and cover with the lid (See Fig. 1).
2. Plug in your Crock-Pot® slow cooker and select the temperature setting. Refer to your specific recipe for precise cook times.
NOTE: Some models feature a WARM setting. WARM is ONLY for keeping already cooked food warm. DO NOT cook on the WARM setting. We do not recommend using the WARM setting for more than 4 hours.
3. When cooking is done, unplug your slow cooker and allow it to cool before cleaning.

USAGE NOTES:

- If you suspect that the power has gone out, the food inside may be unsafe to eat. If you are unaware of how long the power was out, we suggest you discard the food inside.
- For recipes that require a range of times, select the mid-range time. For example, for a recipe calling for a cooking time of 7 to 9 hours on LOW, cook for 8 hours.
- To avoid over or under-cooking, always fill the stoneware 1/2 to 3/4 full and conform to recommended cook times.
- Do not overfill stoneware. To prevent spillover, do not fill stoneware higher than 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 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	STOVETOP SAFE
Lid	Yes	No	No	No
Stoneware	Yes	Yes, but not up the grill	Yes	No

* Refer to your microwave oven manual for operation with stoneware.

HOW TO CLEAN YOUR CROCK-POT® SLOW COOKER

BEFORE MOVING AND CLEANING THE SLOW COOKER

- **ALWAYS** switch off and unplug from the electrical socket.
- **ALWAYS** allow the appliance to cool.

NEVER IMMERSE THE HEATING UNIT IN WATER OR ANY OTHER LIQUID.

HEATING UNIT

DO NOT immerse in water or any other liquid. 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.

REMOVABLE STONEWARE COOKING POT

CARING FOR THE REMOVABLE STONEWARE COOKING POT

The removable Stoneware Cooking Pot (A) 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.

To remove water spots and other stains, use a non-abrasive cleaner or vinegar.

As with any fine ceramic, the Stoneware Cooking Pot will not withstand sudden temperature changes.

- If the Stoneware Cooking Pot has been pre-heated or is hot to the touch, DO NOT add refrigerated food. DO NOT pre-heat the Crock-Pot® Slow Cooker unless specified in the recipe. The Stoneware Cooking Pot should be at room temperature before adding hot foods.
- Wash the Stoneware Cooking Pot straight after cooking, use hot water. DO NOT pour in cold water if the Stoneware Cooking Pot is hot. DO NOT use abrasives or scouring pads or powder. Avoid using harsh abrasive cleaners or scouring pads as continued use will scratch the highly polished surface and make subsequent cleaning more difficult.

COOKING HINTS AND TIPS

- Trim fats and wipe meats well to remove residue. (If meats contain fats, brown in a separate skillet or pan and drain well before adding to the cooking pot). 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 Stoneware Cooking Pot. In a Slow Cooker, meats generally cook faster than most vegetables.
- Fresh herbs and spices are preferred, but when dried, their flavor power may increase. Therefore, use half the recommended amount called for. If you use fresh herbs or dried ground herbs and spices, add during the last half 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).
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 desired 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 slow cooker recipes indicate.
- Remember - 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 one time, adding liquid last, then cook for 8 - 10 hours.
- 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 one 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.

IF RECIPE SAYS	COOK ON LOW	OR COOK ON HIGH
15 to 30 minutes	4 to 6 hours	1½ to 2 hours
31 to 45 minutes	6 to 10 hours	3 to 4 hours
50 minutes to 3 hours	8 to 10 hours	4 to 6 hours

PASTA AND RICE

If a recipe calls for cooking noodles, pasta or macaroni etc., cook on the hob in a saucepan before adding to the Slow Cooker. Do not overcook - just until slightly tender.

If rice is required, stir in with other ingredients. Add 60ml (4tbsp) cup of extra liquid per 60ml (4tbsp) cup of raw rice. Use long grain rice for best results.

LIQUIDS

Use less in Slow Cooking - usually about half the recommended amount. 250ml (8 fl.oz) of liquid is usually enough, unless it contains rice or pasta.

SAUTEING 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 sauteed, 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 flavor and color 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' flavor 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 flavor 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.

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 Removable 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

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. You will learn through experience whether to increase or decrease cooking times.

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. Whilst using HIGH heat for short periods, occasional stirring improves the distribution of flavours.

Q *“How about thickening juices or making gravy”.*

A Add some quick cooking tapioca to any recipe if you want to make a thick gravy. Add the tapioca at the beginning and it will thicken as it cooks. Alternatively, you can remove the solid foods, leaving the juices. Then prepare a smooth paste of approximately 100g (4oz) of flour or cornflour to 90ml (6tbsp) water or 4 tablespoons of melted butter. Pour the mixture into the liquid in the Stoneware Cooking Pot and stir well. Turn to HIGH and when it comes to the boil (about 15 minutes) it is ready.

Q “Can I cook a roast without adding water”.

A Yes - if cooked on LOW. We recommend a small amount of water because the gravies are especially tasty. The more fat or “marbelling” the meat has, the less liquid you need. The liquid is needed to properly soften and cook the vegetables.

RECIPES

SPINACH AND ARTICHOKE DIP

Serves 8-1

450 g mozzarella cheese, shredded	230 g chopped spinach
230 g Parmesan cheese, grated	1 red pepper, seeded and finely chopped
230 g mayonnaise	3 small cloves garlic, minced
230 g artichoke hearts, drained and chopped	Pita bread, sliced into triangles for serving

1. Place all ingredients except pita bread in Crock-Pot® slow cooker and mix thoroughly. Cover and cook on High for 1 hour, or until cheese is melted.
2. Mix again, turn to Warm and serve with pita bread.

BABY BACK RIBS

Serves 2

1 rack baby back ribs, cut into 3-4 pieces
1 cup barbecue sauce
1 medium onion, chopped

1. Place ribs in Crock-Pot® slow cooker. Top with onion and barbecue sauce.
2. Cover and cook on Low for 7-8 hours or on High for 4-5 hours, or until meat is tender.

BEEF STEW

Serves 3-4

1 Kg beef chuck stew meat, cut into 1-inch pieces	1 clove garlic, minced
¼ cup flour	1 bay leaf
Kosher salt and pepper	2 potatoes, cut into 2.5 cm pieces
1 ½ cups beef broth	1 onion, chopped
1 teaspoon Worcestershire sauce	1 stalk celery, sliced

1. Mix flour, salt and pepper together and coat meat.
2. Place meat in Crock-Pot® slow cooker and add remaining ingredients.
3. Cover and cook on Low for 10 to 12 hours or on High for 5 to 6 hours. Stir thoroughly before serving.

RECIPES

POT ROAST

Serves 2-3

1 Kg beef chuck pot roast	1 potato, quartered	1 onion, sliced
¼ cup flour	2 celery stalks, sliced	
Kosher salt and pepper	½ cup mushrooms, sliced	
2 carrots, sliced	½ cup water, beef broth or wine	

1. Coat roast with ¼-cup flour, salt, and pepper. Sear roast in a skillet on stovetop (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 10-12 hours or on High for 6-8 hours, or until tender.
-

CHICKEN CACCIATORE

Serves 3-4

1 onion, thinly sliced	1 ½ tablespoon capers
1,2 Kg chicken (breasts or thighs), skinned	10 pitted Kalamata olives, coarsely chopped
2 cups chopped fresh or canned plum tomatoes	½ bunch flat-leaf parsley or basil, stemmed and coarsely chopped
Kosher salt and pepper	Cooked pasta
2 cloves garlic, minced	
½ cup dry white wine or broth	

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

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

LEMON HERB ROASTED CHICKEN

Serves 2

1-1,4 Kg roasting chicken	¼ teaspoon Kosher salt
½ cup onion, chopped	1 tablespoon fresh parsley
1 tablespoon butter	¼ teaspoon dried thyme
Juice of one lemon	¼ 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 4-5 hours.

RECIPES

BBQ PULLED PORK

Serves 2-4

1 Kg pork loin, trimmed of fat
1 cup barbecue sauce

1 medium onion, chopped
2-4 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 7-8 hours or on High for 4-5 hours, or until meat is tender.
 3. Remove pork from Crock-Pot® slow cooker and shred with a fork. Add back into Crock-Pot® slow cooker and coat with sauce.
 4. Serve pulled pork on hamburger buns or hard rolls.
-

CHILI

Serves 2-4

1 onion, chopped
2 teaspoons garlic, minced
1 green pepper, chopped
700 g ground beef, cooked and drained
400 g can red, black or white beans, rinsed and drained

1 cup diced tomatoes, fresh or canned
1 jalapeño, chopped
1 teaspoon cumin
½ teaspoon cayenne pepper
½ cup beef broth

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

SAUSAGE AND MEATBALLS

Serves 2-4

2-4 sausages, hot and/or sweet, sliced
2-4 meatballs, uncooked
400 g can crushed tomatoes
400 g can plum tomatoes

2 cloves garlic, peeled and chopped
2 sprigs fresh basil, torn
Grated cheese
Cooked pasta

1. Brown sausage and meatballs in a skillet on stovetop (optional).
2. Add all ingredients to Crock-Pot® slow cooker except pasta and grated cheese.
3. Cover and cook on Low for 7-8 hours or on High for 4 hours.
4. Serve with cooked pasta and grated cheese.

RECIPES

EASY, HEALTHY FISH FILLET

Serves 2-4

1 Kg white fish (cod, sea bass, tilapia or catfish), skinned
Fresh herbs (flat-leaf parsley, basil, tarragon, savory or a combination of all)

2 lemons, thinly sliced
Prepared salsa or olive tapenade to garnish
Kosher salt and pepper

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.

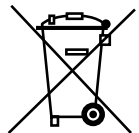
GUARANTEE

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 Holmes Products (Europe) Ltd. ("Holmes") has the right to change these terms. Holmes 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 Holmes 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 Holmes.

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.

This marking indicates that this product should not be disposed with other household wastes and should be disposed separately throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal due to the presence of hazardous substances within the product, recycle it responsibly to promote the sustainable reuse of materials and resources. To return your used device, please use the return and collection systems available to you or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.



Holmes Products (Europe) Limited
1 Francis Grove
London
SW19 4DT
UK



Holmes Products (Europe) Ltd
1 Francis Grove
London SW19 4DT
England

Fax: +44 (0)20 8947 8272

Email: info-europe@jardencs.com

Website address: www.jardencs.com

UK - Free phone Customer Service Helpline
– 0800 052 3615

<http://www.crockpot.co.uk>

 **0 825 85 85 82**

