

EMERALD[®]

**PROGRAMMABLE SLOW COOKER
INSTRUCTION MANUAL**

MODEL: SM-SC-900



IMPORTANT SAFETY PRECAUTIONS

When using electrical slow cookers, especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or personal injury, including the following:

1. Read all instructions.
2. Do not touch hot surfaces as this can cause burns to hands and limbs. Use handles or knobs.
3. To reduce the risk of electric shock, do not immerse the cord, plug or slow cooker in water or other liquids.
4. Close supervision is required when any slow cooker is used by or near children, as it is an electrical appliance and may cause electric shock if not used properly.
5. Unplug the slow cooker from the wall outlet when not in use and before cleaning. Allow to cool before cleaning.
6. Do not operate any slow cooker with a damaged cord or plug, or if the slow cooker has malfunctioned or been damaged in any way. In the event of a problem, return the unit to the nearest authorized service facility for inspection, repair or adjustment.
7. The use of accessories not recommended by the slow cooker manufacturer may cause injury.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a table or counter or touch hot surfaces as you may trip and fall or the hot contents of the slow cooker may spill and cause burns or injury.
10. Do not place on or near a hot gas or electric burner or in a heated oven as this may cause the slow cooker to melt.
11. Extreme caution must be used when moving a slow cooker containing hot food, water or other hot liquids to reduce the risk of burns or injuries to hands and limbs.
12. Lift and open the cover carefully to prevent scalding and to allow hot condensation to drip back into the slow cooker.

13. To disconnect, press and hold the POWER button until the device turns off, then unplug it from the socket.
 14. The ceramic containers are only intended for use with this slow cooker. They must never be used on a hob as they will crack and cause burns if hot liquids or food are inside. Do not place a hot container on a wet or cold surface as it will crack. Do not use a cracked container.
 15. This slow cooker is for HOUSEHOLD USE ONLY. It can be plugged into an AC (normal household current) socket.
 16. Do not use any other type of electrical outlet as this may result in electric shock.
 17. Do not use the slow cooker for any purpose other than its intended use.
 18. Avoid sudden temperature changes, e.g., adding chilled food to a heated pot, as this will cause the pot to crack.
 19. To reduce the risk of electric shock, cook only in the removable container provided.
 20. Intended for countertop use only.
 21. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.
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IMPORTANT SAFETY PRECAUTIONS

1. About the Plug

This slow cooker has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will only fit one way into a polarized outlet. If the plug does not fit completely into the outlet, reverse the plug. If it still does not fit, consult a qualified electrician.

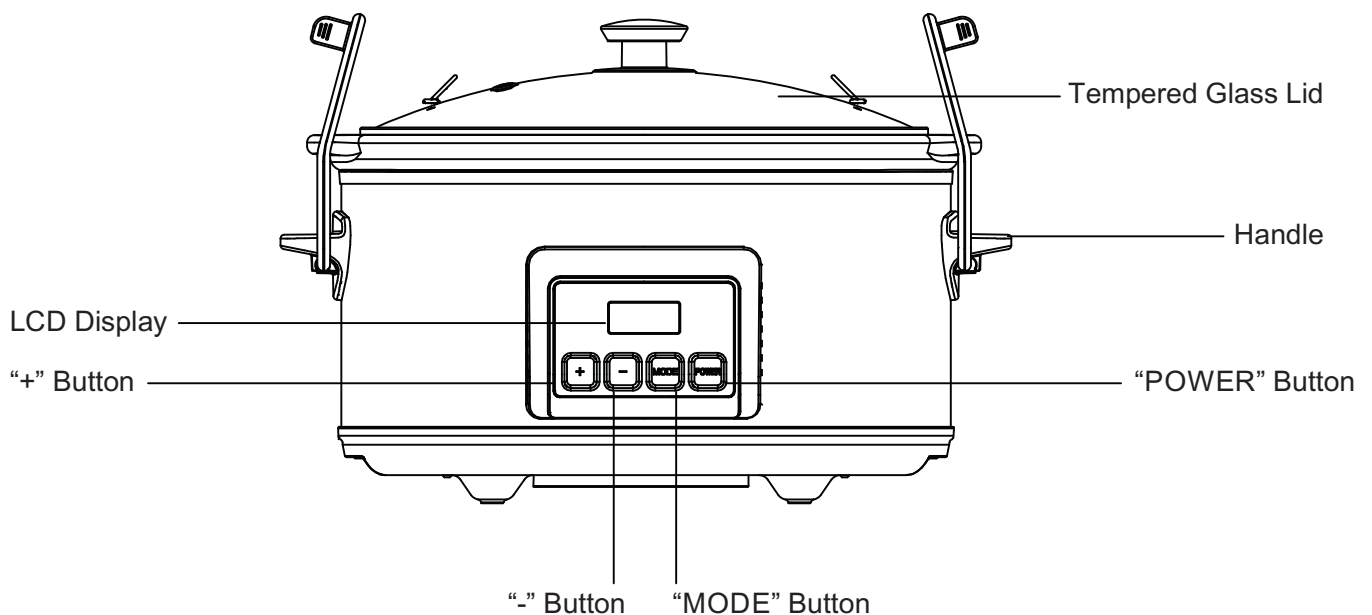
Do not modify the plug in any way.

2. About the Power Cord

The supplied short power cord (or detachable power cord) should be used to reduce the risk of entanglement or tripping on a longer cord. Do not use an extension cord with this product.

SAVE THESE INSTRUCTIONS

ABOUT THE SLOW COOKER



This product works by gradually transferring heat through the ceramic container, allowing food to be cooked evenly and slowly. It preserves the original flavor of the food while enhancing the taste and nutrition. It is an excellent choice for making soups, stews and porridge.

1. Capacity: 6.3 Quarts

Power Supply: 120Vac/60Hz

Power Consumption: High: 260W; Low: 200W; Warm: 60W

2. Product Features:

- LCD Display: Shows the remaining cooking time.
- 30min-20h Timer Function: Allows you to set the cooking time (from 30 minutes to 20 hours). The slow cooker will automatically turn off when cooking is complete, eliminating the need for constant supervision.
- Multiple Heat Settings: Includes High, Low and Warm modes to suit different cooking needs.
- Automatic Warm Mode: The slow cooker automatically switches to Warm mode when cooking is complete (1 hour).

3. Control Functions:

- Power: Turns the cooker on/off.
- Mode: Selects the cooking mode. Modes include: Low, High, and Warm.
- + Button: Adjusts the cooking time (increases the duration).
- - Button: Adjusts the cooking time (decreases the duration).

BEFORE FIRST USE

Carefully unpack the slow cooker. Wash the inner pot and glass lid in warm, soapy water. Rinse well and dry thoroughly. Wipe the interior and exterior surfaces of the base with a soft, damp cloth to remove any dust that may have accumulated during packing and handling. **DO NOT IMMERSER THE BASE, CORD OR PLUG IN WATER OR ANY OTHER LIQUID AS IT WILL CAUSE BURNS TO HANDS AND EXTREMITIES.**

Slow cooker should be operated before first use. After cleaning the cooker, place the inner pot inside the base. Pour 4 cups of water into the pot and cover with the lid. Plug slow cooker into wall outlet and turn to HIGH setting. Allow to operate for approximately 30 minutes. After 30 minutes, turn OFF and unplug. Allow slow cooker to cool. Remove the pot and discard the water. Rinse pot, dry thoroughly, and replace in base.

OPERATING INSTRUCTIONS

1. Plugging in the Power Cord

When the power cord is plugged in, the machine enters standby mode and the LCD screen displays **00:00**.

2. Selecting the Cooking Mode

Press the "Mode" button to select the desired cooking mode. For example: **04:00**
HIGH

The default times for each mode are as follows:

Low Mode: 8 hours; High Mode: 4 hours; Warm Mode: 2 hours

3. Adjusting the Cooking Time

If you need to adjust the cooking time after selecting the cooking mode, press the "Up" or "Down" button.

Each press increases or decreases the time by 30 minutes. Press and hold for faster adjustment. The time range is 30 minutes to 20 hours. For example: **06:00**
HIGH

Note: If no time setting is required, press the Power button directly to start cooking.

4. Starting the Cooking Process

Once the mode and time settings are complete, press the Power button to start cooking. The LCD will display the selected mode and remaining cooking time, such as **03:59**
HIGH

5. Automatic Warm Mode

When the cooking time for High or Low mode is completed, the cooker will automatically switch to Warm mode for 1 hour. For example: **01:00**
WARM

6. Quick Start

Plug in the power cord and the machine will enter standby mode. Press the Power button directly to start cooking. The default setting is Low mode.

You can also adjust the cooking time and mode during the cooking process. The method of setting is the same as above. After setting, the machine will start cooking with the latest settings.

7. Shutdown

• Manual Shutdown

During operation, press the "Power" button to turn off the cooker. The machine will stop and the LCD screen will display **00:00**.

• Automatic Shutdown

When the cooking time (including the 1-hour Warm mode) is completed, the cooker stops working. The LCD screen will display **00:00**.

COOKING GUIDELINES

1. Using a slow cooker is simple, but different from conventional cooking. To help you, this guide contains many helpful tips for successful slow cooking. Many other books with slow cooker recipes are available at libraries and bookstores. Keep these materials handy whether you are preparing favorite recipes or trying something new. This slow cooker features three heat settings: LOW, HIGH, and WARM. Use the recommended guidelines in the recipe you are using to determine the cooking time and heat setting. Dishes can be prepared well ahead of time, and cooking times can be adjusted so that food is ready to serve at a convenient time. A general rule of thumb for most slow cooker meat-and-vegetable combos is:

Cooking Time	Recommended Temperature Setting
8-10 hours	LOW
4-6 hours	HIGH

2. Cooking Charts

FOOD	WEIGHT	LOW/TIMER	HIGH/TIMER
Beef Roast	3 lbs	3:00 - 4:00	1:00
Beef Brisket	4-5 lbs	8:00	6:00
Turkey Breast	6-7 lbs	6:00 - 7:00	3:00 - 4:00
Whole Chicken	4-6 lbs	6:00	4:00
Chicken Pieces, Bone-In	3-4 lbs	4:00 - 5:00	1:30
Fully Cooked Ham	7.5 lbs	4:00 - 5:00	3:00
Pork Tenderloin	2-3 lbs	2:00 - 3:00	1:30 - 2:00
Pork Roast	4-5 lbs	4:00 - 5:00	2:00 - 2:30
Pork Chops	2-3 lbs	5:00	2:00 - 3:00

3. Cooking Instructions

- Prepare your food according to the directions in your recipe.
- Place the food to be cooked in the removable inner ceramic pot and cover with the glass lid. Place the pot in the slow cooker base.
- Plug in your slow cooker and set the cooking time and temperature as indicated in the "OPERATING INSTRUCTIONS".
- The slow cooker has 3 temperature settings. LOW is recommended for slow "all day" cooking. 1 hour at HIGH is approximately 2 to 2.5 hours at LOW. WARM is recommended to keep already cooked food at serving temperature until you are ready to serve. Do not cook on the WARM setting.

- When cooking is complete and you are ready to serve, press the Power button until all indicator lights are off, then unplug the power.
- The slow cooker's metal housing will be very hot. Always use oven mitts to remove the removable pot; however, if you have silicone gloves, oven mitts are not necessary. When removing the glass lid, tilt it so that the opening faces away from you to avoid steam burns.
- You can now serve your meal directly from the removable pot. If you place the ceramic pot directly on the table, use a trivet to protect the wood from the heat.
- Allow the removable pot and glass lid to cool completely before washing.

4. Tips for Slow Cooking

- For best results, fill the slow cooker at least halfway.
- Do not fill the slow cooker more than three-quarters full.
- Spray the inside of the ceramic pot with nonstick cooking spray for easy cleaning.
- Vegetables and meats cook slowly. Keep pieces small to medium and place them in the bottom of the pot.
- Vegetables can be peeled and cut the night before slow cooking. Cover and refrigerate in a separate container. Do not place in the removable pot until ready to cook.
- Do not use frozen meat. Allow all meat to thaw before slow cooking.
- Before placing brown ground meats such as ground beef and turkey in the slow cooker, remove excess fat to reduce the risk of food-borne illness.
- ALWAYS ENSURE THAT ALL MEAT PRODUCTS ARE COOKED TO THE PROPER INTERNAL TEMPERATURE.
- Use fresh or dried herbs instead of ground, as they retain more of their flavor during long cooking times.
- Add dairy products, such as milk and cheese, toward the end of the cooking time, unless your recipe specifies otherwise.
- To thicken the flavorful juices produced during slow cooking, remove 1 cup (250 ml) of juice from the slow cooker. In a small saucepan, combine 1 tablespoon (15 ml) water and 1 tablespoon (15 ml) cornstarch. Stir into saucepan. Cook and stir over medium heat until mixture comes to a boil. Cook and stir for 1-2 minutes or until slightly thickened. Return mixture to slow cooker.
- When cooking soups or stews, leave a 2-inch (5 cm) space between the top of the removable pot and the food to allow the recipe to simmer. When cooking a soup or stew on HIGH, check the progress periodically as some soups boil on HIGH.

CARE AND CLEANING

Proper care and maintenance will ensure your slow cooker remains in excellent working condition. Follow these steps to clean and store your cooker safely:

1. During Use

- Do not preheat the cooker before adding food, as this may shorten the lifespan of the heating element.
- Avoid strong vibrations or shocks during use to prevent deformation.
- Avoid drastic temperature changes. For example, do not rinse with cold water immediately after unplugging or add cold water immediately after drying the pot from cooking.
- Do not allow water to enter the interior of the cooker during cleaning.

2. After Use

- This cooker should be cleaned after each use.
- Allow the slow cooker to cool completely before cleaning.
- Wash the ceramic pot and lid in warm, soapy water. Rinse thoroughly and dry.
- If food has stuck to the surface, fill the pot with warm, soapy water and let it soak for several hours before cleaning.
- Wipe the inside and outside of the base with a soft, damp cloth or sponge. Do not immerse the base in water.
- Avoid using abrasive cleaners or scouring pads, as these may damage the surface.
- The ceramic cooking pot is dishwasher-safe. Place it securely in the dishwasher rack to prevent contact with other items.

3. Storage

- Ensure all parts are clean and completely dry before storing.
- Store the cooker in its original box or in a clean, dry place.
- Never store the cooker while it is hot or wet.
- To store, place the covered pot inside the base, then place the glass lid over the pot.
- Keep the cord loosely coiled—never wrap it tightly around the appliance.