

GETTING TO KNOW YOUR SLOW COOKER



1. Lid handle (Part # SCD1007-01)
2. Tempered glass Lid (Part # SL5470C-01)
3. Rubber gasket (Part # SCD1007-02)
4. Stoneware pot (Part # SL5470C-02)
5. Locking wires
6. Handles
7. Cooking base
8. Control panel
9. Lid hanger

GETTING STARTED

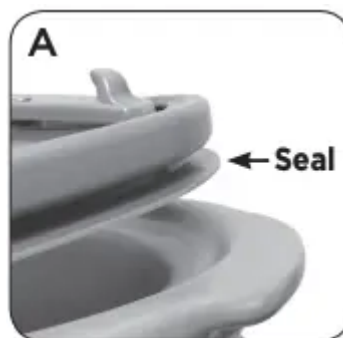
This appliance is intended for household use only.

- Remove all packing material, any stickers, and the plastic band around the power plug.

- Go to www.prodprotect.com/applica to register your product.
- Wash all removable parts as instructed in CARE AND CLEANING. Place the clean, dry stoneware pot in the cooking base
- Select a location where the slow cooker is to be used. Place the unit on a stable, heat resistant surface, free from cloth, liquids and any other flammable materials. Place the unit with ample space all the way around it, and far enough away from the wall, to allow heat to flow without damage to cabinets and walls.

IMPORTANT INFORMATION ABOUT YOUR SLOW COOKER

- The stoneware pot gets hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the appliance
- If there is a power outage 2 hours or less, the slow cooker will resume cooking and continue for the remaining amount of time programmed. If the power was out longer than 2 hours the time will flash 00:00 to indicate that the food should be discarded. If you are not sure how long the slow cooker has been off, discard the food.
- During first few minutes of use you may notice smoke and a slight odor. This is caused by oil that may have been used during manufacturing of the unit and will not impact the performance.
- Do not add cold food if the stoneware pot is hot, and vice versa. The stoneware material is not meant to handle sudden changes in temperature.
- Ensure that the rubber gasket is installed when using the slow cooker. The locking mechanism will not seal properly without the rubber gasket.
- When installing the rubber gasket make sure that the seal is oriented downwards. (A)



LOCKING AND UNLOCKING THE LID

1. Place the stoneware pot in the cooking base. Then place the lid, with gasket installed, on top.

2. Swing the locking wires on both handles up and around, until they fit into the hooks on the lid. Once the wires are in the hooks, the handles on the cooking base will be in the open, unlocked position. (B)



3. Lock both the handles by pushing down on them. This will lock the lid in place. Always make sure the handles are securely in the locked position before moving the slow cooker. (C)



Important: Always carry the slow cooker from the cooking base handles. Make sure to securely grasp the bottom portion of the handles to avoid the handles separating or unlocking unexpectedly while carrying. (D) Never lift the slow cooker by the lid handle.




4. To unlock, push up the top part of the handles into the open, unlocked position. Then swing the locking wires down and around to the cooking base.

Important: When unlocking, keep your fingers out from between the top part of the handles and the edge of the stoneware.

OPERATING YOUR SLOW COOKER

1. Add ingredients to the stoneware pot and cover with glass lid.
2. Plug in the appliance. The main control display will blink "00:00" and the warm function light will also blink. This indicates that the appliance is ready to set for cooking.


Note: If left in this state without cooking for 5 minutes, the slow cooker will go into sleep mode. Press the Power button  and the slow cooker will go to active mode.

3. Choose either to Set a Cook Time or to Stay On. You may toggle between the two options by pressing the Timer button.

OPTION 1, SET A COOK TIME:




This option cooks at Low or High for a specific amount of time. After the cooking time is complete, it switches to Warm for up to 4 additional hours. (If Warm is selected for the initial temperature, the unit will shut off without any additional time spent at Warm.)

- a. Press the Select button until the setting you want lights up (Low or High).
- b. Press the arrows up or down until the desired time shows on the display. The slow cooker timer sets in 30 minute increments.
- c. Press the Start button. The slow cooker will beep and then begin heating.
- d. When the cook time is done, there will be two beeps and the unit will switch automatically to Warm. It will stay on Warm for up to 4 hours. The Warm function will automatically shut off after 4 hours.
- e. When ready to serve, press and hold the Power button  for 3 seconds to turn the appliance off. Unplug.

OPTION 2, STAY ON:

This setting keeps the slow cooker at the desired heat setting until turned off or the setting is changed. There is no auto-warm on this setting.

- a. Press the Select button until the setting you want lights up (warm, low, or high).
- b. Press the Timer button and the display will blink ON. Press Start. The slow cooker will then begin heating.

c. When ready to serve, press and hold the Power button  for 3 seconds to turn the appliance off. Unplug.

Note: Do not keep foods on the Warm setting for more than 4 hours. Do not use the Warm setting to cook.

- Unplug the appliance when not in use and always allow the slow cooker to completely cool before cleaning.

CARE AND CLEANING

This product contains no user serviceable parts. Refer service to qualified service personnel.

CLEANING

IMPORTANT: Never immerse cooking base in water or other liquids.

1. Always unplug and allow to completely cool before cleaning.
2. Wash stoneware pot and glass lid in warm, soapy water. Remove the rubber gasket and hand wash separately. If food sticks to the stoneware pot, fill with warm, soapy water and allow it to soak before cleaning with a nonabrasive scouring pad.

NOTE: Do not use abrasive cleaners on the stoneware pot.

NOTE: Both the stoneware pot and glass lid are dishwasher safe.

3. Rinse and dry thoroughly.
4. Wipe interior and exterior of the cooking base with a soft, slightly damp cloth or sponge. Never use abrasive cleansers or scouring pads to clean the cooking base, as they may damage the surfaces.
5. Allow to dry thoroughly before storing.

STORING

Make sure that the appliance is thoroughly dry. Never wrap the cord tightly around the appliance; keep it loosely coiled. Placing the lid on upside-down for storage can help save space.

HELPFUL HINTS AND TIPS

GENERAL TIPS

- The stoneware pot should always be filled from $\frac{1}{2}$ to $\frac{3}{4}$ full, to avoid over and under cooking.
 - When only half full, check for doneness 1 to 2 hours before recommended cooking time.
 - To avoid spillovers, do not fill slow cooker more than $\frac{3}{4}$ full.

- Always slow cook with the lid on.
 - Do not open lid during first 2 hours of cooking; this allows heat to rise efficiently.
 - Open the lid as little as possible to assure even cooking. Every time the lid is removed, the cooking time increases by 15–20 minutes.
- Most recipes can be cooked on either HIGH or LOW. Many recipes will give the time for both.
 - Low: Often used for longer cooking times, 8–10 hours, or less tender cuts of meat.
 - High: Cooking on high setting is similar to a covered pot on the stovetop. Foods will cook on high in about half the time required for low cooking. Additional liquid may be required as foods can boil on high.
 - Warm: Only use to keep cooked foods at a food-safe serving temperature and should not be used to cook foods. It is not recommended to use “Warm” for more than 4 hours.
- Many standard recipes can be converted to slow cooker recipes with a few simple tips:
 - Vegetables such as carrots, potatoes, turnips, and beets require longer cooking times than most meats. Always place them on the bottom of the stoneware pot and cover them with liquids.
 - If adding fresh milk, yogurt, or cheese it should be done during the last 2 hours of cooking. Evaporated milk may be added at the start of cooking. If possible, substitute condensed soups for fresh milk or yogurt.
 - Rice and pasta are not recommended for long cooking periods. Cook them separately and then add to the slow cooker during the last 30 minutes.
 - Liquids do not boil away in a slow cooker like they do in conventional cooking. Reduce the amount of liquid in any recipe not designed for a slow cooker. The only exception would be soups.
- Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry
- Removed excess fat before serving with a slice of bread, or a spoon to skim it off the top.
- To save time, fill the stoneware pot the night before and refrigerate. You may need to add some extra cooking time because the food and stoneware pot are cold.

Ingredient Tips:

DAIRY

- Milk products, especially those low in fat, tend to curdle if cooked too long; add them toward the end of the cooking time.
- Evaporated milk and condensed soups are great substitutes for milk and cream.

SOUPS AND STEWS

- Because there is little evaporation, soups and stews require less liquid than usual.
- If too thick, add additional liquid in last ½ hour of cooking or at serving time.
- Condensed soups and dry soup mixes add great flavor and body to sauces and gravies.

MEATS

- The higher the fat content, the less liquid needed. Also, place thickly sliced onions under fattier meat to keep it above the drippings.
- Browning before cooking in the slow cooker is not necessary; however, browning meats, lightly coated in flour gives more body and flavor to sauces. This works for ground meat as well.
- Make sure top of meat does not touch the lid.
- Cooking times will vary depending upon the size of the meat, the bones and the cut. Meat with bone-in will take longer to cook. Lean meats and poultry will cook faster.
- Meats slow cooked in liquids develop great flavor with a minimum of effort.
- Use HIGH for more tender cuts of meat; use LOW for tougher cuts.
- Always thoroughly thaw meats before cooking them in the slow cooker.

VEGETABLES

- Place vegetables such as carrots, potatoes, turnips, and beet at the very bottom of the stoneware pot and always cover them with liquids. They usually take longer to cook than most meat.
- Vegetables cook well; they develop better flavor and don't break down as they would in your oven.

FISH

- Fish cooks quickly; add it for the last 15 minutes.

SEASONINGS

- Fresh herbs should be added at the end of the cooking cycle. If cooked too long they lose their color and flavor.
- Dried herbs work well in the slow cooker and can be added at the beginning. They can become stronger on longer cooking; begin with less and add at end, if needed.
- Some spices and dried herbs, such as cinnamon sticks, bay leaves and whole peppercorns can become quite intense with long cooking, so use sparingly.
- If using bay leaves, remember to remove before serving.
- Whole herbs and spices flavor better in slow cooking than crushed or ground.

TROUBLESHOOTING

Food is undercooked while slow cooking

May have used the wrong setting.

- Make sure you use the correct setting for the recipe.

The power may have been interrupted.

- If the power was interrupted and you don't know for how long; discard the food.

The lid may have been improperly placed on the stoneware pot.

- Make sure the lid is placed evenly on top of the stoneware pot.

The power in your home may be slightly different.

Lid has been removed too many times during operation.

- Keep the lid closed. Every time the lid is removed it adds minutes to the cooking time.

Food is overcooked while slow cooking

There may be a difference between your favorite recipe and the operation of the slow cooker.

Not all slow cookers cook exactly the same; the settings could be cooking slightly different than slow cookers that have been used previously.

- As you use the slow cooker settings, make note of any changes in time on your favorite recipes.

The meat was done but the vegetables were under-cooked while slow cooking

The foods may have been improperly placed in the slow cooker.

- Place the vegetables on the bottom and sides of the stoneware pot.
- Place the meat on top of the vegetables and in the center of the stoneware pot.

RECIPES

LENTIL SOUP

Servings: 8

Ingredients:

- ¼ lb. pancetta
- 8 oz. smoked sausage, cut into bite-size pieces
- 1 cup chopped onion
- 2 large cloves garlic, chopped
- 6 cups vegetable broth or water

- 1 lb. dried lentils, sorted and rinsed
- 1 can (16 oz.) garbanzo beans, rinsed and drained
- 1 can (14 ½ oz.) diced tomatoes
- 1 ½ cup chopped carrots
- 1 cup thickly sliced celery
- 1 tsp. dried thyme
- 1 ½ tsp. salt
- ½ tsp. black pepper
- ½ cup chopped celery leaves

Directions:

In a skillet, cook pancetta over medium heat until golden on all sides, stirring often. Remove with slotted spoon and set aside. Add onion and garlic to skillet and cook until onion is softened. Spoon the mixture into the Black+Decker Slow Cooker stoneware pot. Add pancetta and remaining ingredients, except celery leaves. Cover and cook on HIGH for 4 to 5 hours or LOW for 8-10 hours, until lentils are very tender. Stir in celery leaves

PORK ROAST WITH TART CHERRIES

Servings: 12

Ingredients:

- 4 lb. bone-in pork loin roast
- 1 Tbsp. olive oil
- 1 tsp. salt
- ½ tsp. seasoned pepper
- 3 cups tart pitted cherries
- 1 cup apple juice
- ½ cup water
- 2 Tbsp. brown sugar
- 2 Tbsp. tomato paste
- 2 large cloves garlic, chopped
- 1 tsp. oregano

Directions:

In a skillet, brown pork on all sides in olive oil. Season with salt and pepper. Place pork in the Black+Decker Slow Cooker stoneware pot, fat side up. In large measuring cup or bowl, combine



remaining ingredients; stir to blend. Pour over pork. Cover and cook on HIGH for 4 hours or on LOW for 6 hours, until pork is tender.

BEEF POT ROAST

Servings: 8 to 10

Ingredients:

- 6 medium carrots, cut in 2 ½ inch pieces (about 2 cups)
- 4 medium potatoes, quartered
- 1 bag (20 oz.) frozen pearl onions
- 4 large cloves garlic, chopped
- 4 lb. boneless bottom round roast
- ½ tsp. salt
- ¼ tsp. coarsely ground pepper
- 1 envelope beef onion soup mix
- 1 cup beef broth
- 1 ½ tsp. herbs de Provence
- ½ tsp. dried thyme

Directions:

Place half of the vegetables on bottom the Black+Decker Slow Cooker stoneware pot. Season beef with salt and pepper. Place on top of vegetables. Add remaining vegetables. Spread around roast. In measuring cup or bowl, combine remaining ingredients; stir to blend. Pour over beef. Cover with glass lid. Cook on HIGH for 6 hours, until beef is tender.

SHREDDED PORK SANDWICHES

Servings: 12

Ingredients:

- 2 large Vidalia onions, sliced
- 3 ½ lb. fresh pork butt or loin
- ½ tsp. salt
- ¼ tsp. coarse black pepper
- 1 cup barbecue sauce
- 1 cup beef broth
- ¼ cup honey
- ¼ cup fresh lime juice

- ¼ cup spicy brown mustard
- 2 Tbsp. tomato paste
- Hamburger buns
- Cole slaw

Directions:

Place onions in bottom of the Black+Decker Slow Cooker stoneware pot.

Then season pork with salt and pepper and place on top of onions, fat side up.

In large measuring cup or bowl, combine remaining ingredients; stir to blend. Pour over pork. Cover and cook on HIGH for 5 hours or until pork shreds easily when touched with a fork.

Place pork on cutting board and allow to rest 5 minutes. Using 2 forks, shred pork. Return the meat to the slow cooker

Serve warm on buns topped with coleslaw.

SLOW COOKER VEGETABLE LASAGNA

No need to cook the noodles for this recipe. The noodles become tender when slow cooked in the sauce.

Servings: 8

Ingredients:

- 2 Tbsp. oil
- 1 cup sliced zucchini
- 1 cup sliced yellow summer squash
- ½ lb. sliced fresh mushrooms
- ½ cup chopped onion
- 1 jar (24 oz.) spaghetti sauce
- 1 container (15 oz.) ricotta cheese
- 1 egg
- 1 pkg. (8 oz.) shredded mozzarella cheese
- ½ cup grated Parmesan cheese, divided
- 8 uncooked lasagna noodles

Directions:

Heat oil in large skillet on medium heat. Add squash, mushrooms and onions, cook and stir 3-5 min. or until vegetables are tender. Stir vegetables into sauce.

Mix ricotta together ricotta cheese, egg, mozzarella and ¼ cup Parmesan cheese.



To assemble, spoon $\frac{1}{2}$ of the vegetable mixture into bottom of slow cooker.

Top with half the noodles (broken to fit) and half the cheese mixture. Repeat for second layer.

Cover slow cooker with lid and cook on HIGH for 2 to 3 hours or LOW setting 4 to 5 hours or until liquid is absorbed and lasagna is hot.

Turn slow cooker off and let stand 10 min.

Sprinkle with remaining Parmesan before serving.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.