



The Original and America's #1 Brand of Slow Cookers

**Crock-Pot<sup>®</sup>**

Stoneware Slow Cooker

For use with 1½ quart Crock-Pot<sup>®</sup> Slow Cookers

## Owner's Guide

**READ AND SAVE THESE INSTRUCTIONS**

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using. Clean all components before use.
2. Do not touch hot surfaces. Use handles or knobs. CAUTION: Outside of unit is hot during use.  
The lid handle may get hot while cooking, use of an oven mitt while handling is advised.
3. To protect against electrical shock, do not immerse cord, plug, or cooking unit in water or other liquid. CAUTION: Never submerge the heating unit in water or other liquid. Never place food or liquid directly into heating unit.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the manufacturer (see warranty) for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch heated surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Always use hot pads when moving your heated slow cooker.
12. Do not use appliance for other than intended use. Always use the stoneware when cooking.
13. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.

## IMPORTANT SAFEGUARDS (CONT.)

14. To disconnect, remove plug from wall outlet.
15. Place padding under stoneware before setting on counter or table.

## SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY. No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product. Do not immerse base in water or other liquid. A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. **AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE SLOW COOKER.** The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over. NOTE: During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

### POLARIZED PLUG



This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

**IMPORTANT NOTE:** Some countertops, especially the Corian® brand, and other surfaces, are not designed to withstand the slow heat generated by your Crock-Pot® brand slow cooker. On such surfaces we recommend the use of a heat-resistance pad or trivet. Rival® is not liable for any damage caused to such surfaces.

## HOW TO USE YOUR SLOW COOKER

1. There is one temperature setting. When plugged in, the temperature of this unit is equivalent to the LOW setting on Crock-Pot® slow cookers that have HIGH and LOW settings.
2. Frozen foods such as vegetables and shrimp may be used as part of a recipe. However, do not cook frozen meats (such as roasts or chickens) unless you first add at least 1 cup of warm liquid. The liquid will act as a “cushion” to prevent sudden changes in temperature. Cook recipes containing frozen meats an additional 4 to 6 hours.
3. Always cook with the lid on.
4. Follow recommended cooking times.
5. Do not use slow cooker stoneware for storage of food.
6. Do not reheat foods in your slow cooker.
7. Unplug unit when cooking is done and before cleaning.
8. Removable stoneware is ovenproof and microwave safe. Do not use plastic lids in microwave or conventional oven. Do not use removable stoneware on gas or electric burners or under broiler.

## HOW TO CLEAN YOUR SLOW COOKER

Unplug unit. CAUTION: Never submerge heating unit in water or other liquid.

1. Fill stoneware with hot or warm soapy water to loosen food remains. Do not use abrasive compounds — a cloth, sponge or rubber spatula will usually remove the residue. If necessary, a plastic cleaning pad may be used. Use a non-abrasive cleaner (such as Bon-Ami® Polishing Cleanser) or vinegar to remove water spots or other stains.
2. The outside case may be cleaned with a soft cloth and warm soapy water. Wipe dry. Do not use abrasive cleaners.
3. The lid may be washed in the top rack of the dishwasher.

## CARE OF STONEWARE

As with any fine ceramic, the stoneware bowl will not withstand the shock of sudden temperature changes.

- If the stoneware has been preheated or is hot to the touch, do not put in cold foods. Do not preheat slow cooker before using unless specified in the recipe. The stoneware should be at room temperature before adding hot foods.
- To wash your stoneware right after cooking, use hot water. Do not pour in cold water if the stoneware is hot.

## HINTS

- Trim fats and wipe meats well to remove residue. (If meats contain fats, brown in a separate skillet or broiler and drain well before adding to cooker.) Season with salt and pepper. Place meat in cooker on top of vegetables.
- For roasts and stews, pour liquid over meat. Use no more liquid than specified in the recipe. More juices in meats and vegetables are retained in slow cooking than in conventional cooking.
- Most vegetables should be thinly sliced or placed near the sides or bottom of the stoneware. Meats generally cook faster than most vegetables in a slow cooker.
- Use whole leaf herbs and spices for the best and truest flavor for all-day cooking. 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 at least half full to conform to recommended times. Small quantities may be prepared, but cooking time will be affected.
- A specific liquid called for in a recipe may be varied if an equal quantity is substituted. (Such as substituting a 10<sup>3</sup>/<sub>4</sub> ounce can of soup plus 4 ounces of water for a 14<sup>1</sup>/<sub>2</sub> ounce can of tomatoes OR 1/2 cup beef or chicken broth for 1/2 cup of wine, etc.)
- Beans must be softened completely before combining with sugar and/or acid 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 a boil. Boil 10 minutes, reduce heat, cover and allow to simmer 1 1/2 hours or until beans are tender. Soaking in water, if desired, should be completed before boiling. Discard water after soaking or boiling.
- The lid handle may get hot while cooking, use of an oven mitt while handling is advised.

## QUESTIONS AND ANSWERS

- Q** *“What if the food isn’t done after 8 hours...when the recipe says 8 to 10 hours?”*
- A** This is due to voltage variations which are commonplace everywhere; altitude; or even extreme humidity. The slight fluctuations in power do not have a noticeable effect on most appliances; however, it can slightly alter the cooking times. Allow plenty of time, and remember, it is practically impossible to overcook. You will learn through experience whether to decrease or increase cooking times.
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- Q** *“Must the slow cooker be covered? Is it necessary to stir?”*
- A** Cook with the cover on. Significant amounts of heat escape whenever the lid is removed; therefore the cooking time must be extended. Avoid frequent removal of the cover for checking cooking progress or stirring. Never remove cover during the first 2 hours when baking breads or cakes. It is not necessary to stir. While cooking for short periods, occasional stirring improves the distribution of flavors.
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- Q** *“How about thickening the juices or making gravy?”*
- A** Add some quick-cooking tapioca to any recipe when you want to make a thick gravy. Add the tapioca at the beginning and it will thicken as it cooks! Or you may remove the solid foods, leaving the juices. Prepare a smooth paste of approximately 1/2 cup flour or cornstarch to 1/2 cup water or 4 tablespoons melted butter. Pour mixture into liquid in the stoneware and stir well. When it comes to a boil it’s ready.
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- Q** *“Can I cook a roast without adding water?”*
- A** Yes. We recommend a small amount because the gravies are especially tasty. The more fat or “marbling” the meat has, the less liquid you need. The liquid is needed to properly soften and cook vegetables.

## GUIDE TO ADAPTING YOUR OWN RECIPES

This guide is designed to help you adapt recipes to the slow cooker — your own favorites and prized recipes collected from friends, food companies, newspapers and magazines. Our aim is to save preparation time with fewer steps and dishes...and to keep cooking simple. In most cases, all ingredients can go into your slow cooker in the beginning and can cook all day. Many preparatory steps are unnecessary when using the slow cooker. A few hints:

- Allow sufficient cooking time.
- Cook with cover on.
- Do not add as much water as some recipes indicate.
- Remember — liquids don't "boil away" as in conventional cooking. Usually you'll have more liquid at the end of cooking instead of less.
- It's "one-step" cooking: many steps in recipes may be deleted. Add ingredients to stoneware at one time and cook 8 to 12 hours (add any liquid last).
- Vegetables do not overcook as they do when boiled in your oven or on your range. Therefore, everything can go into the slow cooker at one time. EXCEPTION: milk, sour cream or cream should be added during last hour.

### TIME GUIDE

IF RECIPE FOR OVEN SAYS:	COOK ON LOW IN SLOW COOKER:
15 to 30 minutes	4 to 6 hours
35 to 45 minutes	6 to 10 hours
50 minutes to 3 hours	8 to 18 hours

Most uncooked meat and vegetable combinations will require at least 8 hours.

## GUIDE TO ADAPTING YOUR OWN RECIPES (CONT.)

### PASTA AND RICE

If recipe calls for cooking noodles, macaroni, etc., cook on rangetop before adding to slow cooker. Don't overcook — just until slightly tender. If cooked rice is called for, stir in with other ingredients; add  $\frac{1}{4}$  cup extra liquid per  $\frac{1}{4}$  cup of raw rice. Use long grain converted rice for best results in all-day cooking.

### LIQUIDS

Use less in slow cooking — usually about half the recommended amount. One cup of liquid is enough for any recipe unless it contains rice or pasta.

### SAUTEING VEGETABLES

Generally not necessary! Stir in chopped or sliced vegetables with other ingredients. **ONLY EXCEPTION:** eggplant should be parboiled or sauteed, due to strong flavor. Since vegetables develop their full flavor potential with slow cooking, expect delicious results even when you reduce quantities. Because vegetables take longer to cook than meat, slice or chop them when possible.

### HERBS AND SPICES

Leaf or whole herbs and spices are preferred, but their flavor power may increase — use half the recommended amount. If you use ground herbs and spices, add during last hour of cooking.

### MILK

Milk, cream and sour cream tend to break down during extended cooking. When possible add during last hour of cooking. Condensed soups may be substituted for milk, etc., and can cook for extended times.

### SOUPS

Some soup recipes call for 2 to 3 quarts of water. Add other soup ingredients to slow cooker; then add 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 water. Then during last hour of cooking, stir in milk or cream as called for.

### LIMITED ONE-YEAR WARRANTY

The manufacturer warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty please follow these procedures:

- 1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).
- 2) Within the first 12 months from date of purchase the manufacturer will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service visit:

[www.rivalproducts.com](http://www.rivalproducts.com)

Or, you may write to Rival c/o The Holmes Group, attention: Consumer Returns, 32B Spur Drive, El Paso, TX 79906. Proof of purchase is required when requesting warranty service - SAVE YOUR SALES RECEIPT. This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. **The manufacturer disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product.** Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.



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