

SCV400 series  
37401BC



# Crock-Pot

## Stoneware SLOW COOKER

### Owner's Guide



**READ AND SAVE THESE INSTRUCTIONS**

## **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.

## 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.

### 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:**

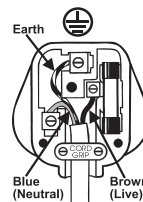
The wire which is coloured GREEN AND YELLOW must be connected to the terminal which is marked with the letter 'E' or by the earth symbol (⊕) or coloured GREEN or GREEN AND YELLOW.

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.

NOTE: 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.



## 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. Set the appliance on a flat, dry, heat resistance surface.
2. Place the food in the Stoneware Cooking Pot (A), according to the recipe.
3. Plug the power cord into a suitable electrical socket.
4. There are 3 temperature settings. LOW is recommended for slow "all day" cooking. HIGH provides faster cooking. 1 hour on HIGH = about 2 hours on LOW. KEEP WARM is only for keeping food warm. DO NOT cook on the KEEP WARM setting.  
To select the temperature, turn the Selector Dial (D) to the required setting.
5. Frozen foods such as vegetables or prawns may be used as part of a recipe. However, do not cook frozen meats (such as beef or chicken) unless you first add at least 250ml (8fl. oz) of warm liquid. The liquid will act as a "cushion" to prevent sudden changes in temperature. Cook recipes containing frozen meats an additional 4 hours on LOW or 2 hours on HIGH.
6. When the cooking time is completed, turn the Selector Dial (D) to the KEEP WARM setting until the food is required. **NOTE:** We do not recommend using the KEEP WARM setting for more than 4 hours.
7. To turn the Crock-Pot off, turn the selector dial to 'OFF/O' and unplug the appliance from the electrical socket.
8. Always cook with the lid on.
9. Follow the recommended cooking times.
10. Do not use the Stoneware Cooking Pot (A) for the storage of food.
11. Do not reheat foods in your Crock-Pot Slow Cooker.
12. Do not place the heated unit, filled with food, on an unprotected wooden table.
13. Unplug from the electrical socket when cooking is completed and before cleaning.
14. The removable Stoneware Cooking Pot (A) is ovenproof or microwave safe. **DO NOT** use the Stoneware Cooking Pot on a gas or electric hob or under a grill. The lid is **NOT** ovenproof or microwave safe.

## 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 you 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 Crock-Pot 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**

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**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.

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**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.

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**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.

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**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

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### **PORK LOIN WITH SHERRY AND RED ONIONS**

The mild flavour of the pork is awakened by the rich, delectable sauce

2 large red onions, thinly sliced  
175g (6oz) silver skin (button) onions, blanched and peeled  
40g(1½oz) butter  
salt and freshly ground black pepper  
1.2kg (2½ lb) boneless pork loin, tied  
45ml (3tbsp) cooking sherry  
small handful of flat leaf parsley, chopped  
25ml (1½ tbsp) cornflour  
15ml (1tbsp) water

In a medium skillet or frying pan, sauté the red onions and silver skin onions in the butter until soft. Season with salt and pepper. Rub the pork loin with salt and pepper and place in the Slow Cooker. Add the sautéed onions, sherry and parsley. Cover and cook on LOW for 8 - 10 hours (or on HIGH for 5 - 6 hours). Remove the pork loin from the Stoneware Cooking Pot and let stand for 15 minutes before slicing. 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. Serve the pork loin with the onion and sherry sauce.

Serves 4.

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### **SALMON & PARMESAN CASSEROLE**

Perfect for a cold winter evening, when the rich and satisfying flavours will ease away any chill.

450g (1lb) long grain rice  
1 x 418g can salmon, drained and flaked  
65g (2½ oz) cauliflower florets  
50g (2oz) Parmesan cheese  
250ml (8fl.oz) dry white wine  
250ml (8fl.oz) milk  
250ml (8fl.oz) water  
15ml (1tbsp) fresh tarragon, finely chopped  
5ml (1tsp) Dijon mustard  
4ml (¼ tsp) salt  
2.5ml (½ tsp) freshly ground black pepper  
4 medium tomatoes, chopped  
2 salad onions, thinly sliced

Combine all ingredients, except for the tomatoes and salad onions, in the Slow Cooker. Mix thoroughly, cover and cook on HIGH for 1 hour, then on LOW for 6 - 8 hours (or on HIGH for 3 - 4 hours). Before serving, stir in the tomatoes and salad onions.

Serves 3.

## RECIPES

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### LAMB WITH BALSAMIC GLAZED VEGETABLES

Well seasoned lamb is balanced by the tart sweetness of the balsamic vinegar glaze and vegetables.

2.5ml (½ tsp) salt  
2.5ml (½ tsp) freshly ground black pepper  
2.5ml (½ tsp) ground coriander  
7.5ml (½ tbsp) dried rosemary  
2.5ml (½ tsp) dried mint  
2.5ml (½ tsp) dried thyme  
2.5ml (½ tsp) ground fennel  
1.2kg (2½ lb) lamb joint, (suitable for roasting), trimmed of fat  
1 medium red onions, cut into eighths  
2 small courgettes, cut into 1cm (½ inch) thick slices  
2 small yellow squash (summer squash), cut into bite sized chunks  
2 red potatoes, cut into bite sized chunks  
40ml (2½ tbsp) balsamic vinegar

Combine the salt and pepper, coriander, rosemary, mint, thyme and fennel in a small bowl. Rub the seasonings over the lamb joint. Place the onions in the bottom of the slow cooker and add the lamb joint. Add the remaining vegetables. Drizzle the balsamic vinegar over the vegetables. Cover and cook on HIGH for 1 hour, then turn to LOW for 10 - 12 hours.

Serves 4.

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### FRESH VEGETABLE PAELLA

This side dish is a twist on the Spanish classic. You can also serve this as a main course.

140g (5oz) frozen chopped spinach, thawed and drained  
450g (1lb) long grain rice  
1ltr (1¾ pt) vegetable stock  
1 green pepper, deseeded and chopped  
1 medium tomato, sliced into wedges  
1 medium onion, chopped  
1 medium carrot, chopped  
1-2 cloves garlic, crushed  
15ml (1tbsp) flat leaf parsley, chopped  
3ml (½ tsp) saffron threads  
2.5ml (½ tsp) salt  
2.5ml (½ tsp) freshly ground black pepper  
1 x 390g can artichoke hearts, quartered, rinsed and well drained  
115g (4oz) frozen peas

Combine the spinach, rice, vegetable stock, green pepper, tomato, onion, carrot, garlic, parsley, saffron, salt and black pepper in the Slow Cooker. Mix thoroughly. Cover and cook on LOW for 4 hours (or on HIGH for 2 hours). Add the artichoke hearts and peas to the Paella 15 minutes before serving. Mix thoroughly to combine and replace the lid.

Makes 4 side servings.



## RECIPES

### 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.

1 x 400g tubs cream cheese  
125ml (4fl.oz) thickened cream  
225g (¾ lb) frozen, chopped spinach  
1 packet dry onion soup mix - approx 30 - 40g weight.  
(use vegetable if onion is not available)  
5ml (1tsp) ready made spicy sauce  
2 salad onions, sliced  
5ml (1tsp) fresh lemon juice

Combine the cream cheese and cream in the Slow Cooker. Cover and heat on HIGH until the cheese has melted - about 45 minutes. Add the spinach, soup mix and spicy sauce and stir thoroughly. Cover and cook on HIGH for 30 minutes. Shortly before serving, add the salad onions and lemon juice and mix thoroughly again.

## GUARANTEE

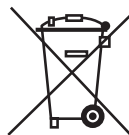
PLEASE KEEP YOUR RECEIPT AS THIS WILL BE REQUIRED FOR ANY CLAIMS UNDER THIS GUARANTEE.

- This product is guaranteed for 2 years.
- In the unlikely event of breakdown, 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.
- Holmes Products Europe undertakes within the specific period, to repair or replace free of charge, any part of the appliance found to be defective provided that:
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  - The appliance has not been altered in any way or subjected to misuse or repair by a person other than a person authorised by Holmes Products Europe.
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- Any repaired or replaced appliance will be guaranteed on these terms for the remaining portion of the guarantee.

We recommend that you send us the attached guarantee card in order to register your guarantee with the manufacturer.

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## NOTES

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