

SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.
2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.
3. If you have any questions or comments regarding this unit's operation or believe any repair is necessary, please call our Consumer Service Department at 1-800-323-9519 or visit our website at www.crock-pot.ca.

1 YEAR LIMITED WARRANTY

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.

If you have any questions regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

In Canada

If you have any questions regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department. PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

To register your product, please visit us online at www.crock-pot.ca.

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CROCK·POT®

• THE ORIGINAL SLOW COOKER •

Crock-Pot® Electric Gravy Warmer

Model: SCCPVG000



Owner's Guide

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1. Read all instructions before using this product.
2. This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
5. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
6. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, turn any control to OFF, then unplug power cord from outlet. Do not disconnect by pulling on cord.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return appliance to the manufacturer (see warranty) for examination, repair or adjustment.

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8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors or for commercial purposes.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. The heating base is subject to residual heat from cooking cycle. Do not touch heating base immediately after removing stoneware. Allow to cool before handling.
14. Use caution when opening the lid during or after a cooking cycle. Escaping steam can cause burns.
15. Do not use appliance for other than intended use. Misuse can cause injuries.
16. Intended for household countertop use only. Keep 6 inches (152 mm) clear from the wall and on all sides. Always use appliance on a dry, stable, level surface.
17. Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into a heated pot.
18. The slow cooker lid is made of tempered glass. Always inspect the lid for chips, cracks or any other damage. Do not use the glass lid if it is damaged, as it may shatter during use.
19. **CAUTION:** To protect against electrical shock and product damage, do not cook directly in the heating base. Cook only in the stoneware provided.

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20. **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.

For appliances with locking lids:

21. Never attempt to lift or carry this appliance by the lid handle. Always use the handles located at each side on the base of the appliance.
22. Do not lock the lid while cooking. Locking the glass lid while cooking may lead to glass breakage, which can cause injuries.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

NORTH AMERICAN MODELS WITH POLARIZED PLUGS:



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.

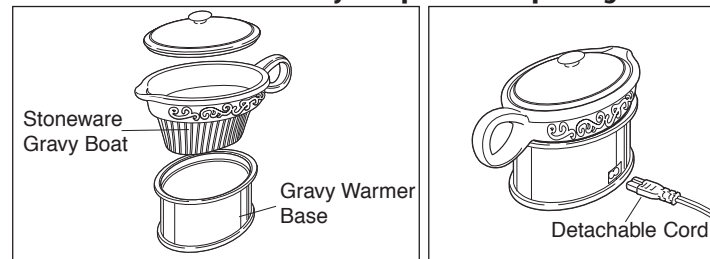
POWER CORD INSTRUCTIONS:

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

NOTICES:

1. Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your slow cooker to prevent possible damage to the surface.
2. 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.
3. Please use caution when placing your stoneware on a ceramic or smooth glass cook top stove, countertop, table or other surface. Due to the nature of the stoneware, its rough bottom may scratch some surfaces if caution is not used. Always place heat resistant protective padding under the stoneware before setting on a table, countertop or other surface.

Important: It is recommended to remove the lid before pouring. The lid should be held securely if kept on while pouring.



HOW TO USE YOUR CROCK-POT® GRAVY WARMER

Electric gravy warmer is designed for holding your gravy, sauce, or syrup at the perfect serving temperature.

1. Simply fill stoneware gravy boat with your favorite gravy.
 - If gravy is preheated, just pour in.
 - If gravy is cold, place stoneware gravy boat into microwave oven and heat until desired temperature is reached. Use oven mitts to remove the stoneware as it will be hot.
2. Place stoneware gravy boat in gravy warmer base.
3. Plug into electrical outlet
4. Gravy stays warm until you're ready to shut it off!
5. To shut off - simply unplug from electrical outlet.

HOW TO CLEAN YOUR CROCK-POT® GRAVY WARMER

Never submerge unit in water. Always unplug unit before cleaning.

- **After emptying**, fill stoneware gravy boat with hot or warm soapy water to loosen food remains. Do not use abrasive cleaners — 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 or vinegar to remove water spots or other stains.
- **The outside case** may be cleaned with a soft cloth and warm soapy water. Wipe dry. Do not use abrasive cleaners.
- Both the stoneware gravy boat and ceramic lid are dishwasher safe.
- This appliance has no user serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorized Service Representative only. See Warranty Section.

RECIPES

BEEF GRAVY

1 ½ tablespoons flour
¼ cup milk
1 (10 ½ oz.) can beef broth
Salt and pepper to taste

Mix milk and flour and add to beef broth. Heat over medium heat, stirring constantly until thickened. Taste and adjust seasonings. Makes 1 ½ cups.

THE BEST GRAVY

Pan drippings
4 tablespoons flour
2 cups water
Salt and pepper to taste

Begin with 4 tablespoons pan drippings. Over low heat, mix in flour and stir until smooth. Slowly add in water and any additional pan drippings. Boil gently for 5 minutes. Add Salt and Pepper to taste.

Makes 2 cups.

ROAST PORK MUSTARD SAUCE

Cook your favorite roast pork recipe and use the pan drippings to create this flavorful gravy.

1 ½ tablespoons butter, room temperature
1 ½ tablespoons flour
2 tablespoon Dijon mustard
1 cup chicken broth
1 cup white wine
Kosher salt
Freshly ground black pepper to taste

Combine butter, flour and mustard in bowl and set aside. Remove pork from roasting pan and add broth and wine. Set pan over stovetop burners set to medium heat and simmer until sauce is reduced to 1 ½ cups, stirring and scraping up the flavorful bits at the bottom of the pan. Remove from heat and strain into saucepan. Skim off fat that rises to the top. Place saucepan on stovetop set to medium-high heat and bring to a boil. Stir in mustard paste and simmer, stirring often, until sauce thickens slightly. Season with salt and pepper and pour into gravy boat stoneware to keep warm.

Makes approx. 1 ½ to 2 cups.

RECIPES

MUSHROOM MERLOT GRAVY

This sauce is great with steak hot off the grill.

1 pound baby portabello mushrooms, sliced	2 tablespoons butter
5 large garlic cloves, finely chopped	1 yellow onion, minced
1 tablespoon balsamic vinegar	1 tablespoon sherry wine vinegar
½ cup merlot or other dry red wine	1 tablespoon cornstarch
½ cups water	3 tablespoons fresh parsley, finely chopped
Kosher salt	Freshly ground pepper

In a large skillet or saucepan set over low heat on stovetop, add butter and onions. Saute onions until softened and add garlic. Saute briefly until lightly colored and add mushrooms to pan. Set stovetop to medium-high heat and cook mushrooms until they begin to exude their liquid, stirring often. Cook until liquid is cooked off. Add vinegars and wine and boil until liquid is again cooked off, stirring often. Add cornstarch to water until fully incorporated. Pour cornstarch mixture into pan, stirring constantly and bring to a boil. Simmer 2 minutes and stir in parsley, salt and pepper. Pour into gravy boat stoneware to keep warm.

Makes about 2 ½ cups.

HOLLANDAISE

A classic sauce for Eggs Benedict.

½ cup plus 2 tablespoons water
lemon juice, to taste
¼ teaspoon salt
¼ teaspoon white pepper
3 large egg yolks
2 sticks unsalted butter, melted

Mix ½ cup water, lemon juice, salt and pepper together in saucepan on stovetop set to medium heat. Reduce to 2 tablespoons and cool. Whisk in egg yolks. Set stovetop to low and whisk constantly, until sauce turns into a thick pale yellow foam. Remove pan from the heat and drizzle in the melted butter, alternating with the remaining water, by teaspoonfuls. Strain and pour into gravy boat stoneware to keep warm.

Makes about 2 cups.

RECIPES

MEXICAN HOT FUDGE SAUCE

This is a great sauce for ice cream, brownies and other sweet indulgences.

¾ cup heavy cream
¼ cup light brown sugar, packed
6 ounces bittersweet chocolate, chopped
¼ cup butter
1 teaspoon cinnamon

Add cream and brown sugar to a small saucepan set over medium to medium-high heat. Bring to a boil, stirring occasionally, until the sugar is dissolved completely. Remove pan from heat and add the chocolate, stir with a spatula until the chocolate is completely melted. Stir in butter and cinnamon until sauce is very smooth. Pour into gravy boat stoneware to keep warm.

BREAKFAST BERRY SAUCE

A wonderful warm sauce for pancakes or French toast perfect for that special breakfast or brunch.

2-3 cups fresh or frozen defrosted berries such as strawberries, raspberries or blueberries, divided
½ cup sugar
fresh lemon juice, to taste

Place ½ the berries and sugar in a food processor or blender to puree. Place fine sieve over bowl and pour puree through sieve to remove seeds. Add remaining berries and add lemon juice to taste. Add more sugar if necessary. Pour into gravy boat stoneware and warm in the microwave until desired temperature is reached. Place in Gravy Mate™ to keep warm. Serve with pancakes or French toast.