

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.Crockpot.com.

1 YEAR LIMITED WARRANTY

Sunbeam Products, Inc. or if in Canada, Newell Brands Canada ULC (collectively "Sunbeam") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. Sunbeam, 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. Sunbeam dealers, service centers, or retail stores selling Sunbeam products do not have the right to alter, modify or 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 Sunbeam or an authorized Sunbeam service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on Sunbeam's Liability?

Sunbeam 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.

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

Sunbeam 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 question 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 question 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. Boca Raton, Florida 33431. In Canada, this warranty is offered by Newell Brands Canada ULC located at 20B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write to 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.Crockpot.com. It enda sam escid quaspedis dolupienis as eum vit qui dero bea dolorpo rrumquasit ut et quam quas et htiopp oreicia dollacest, simporr untioere expelabo.

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crockpot™

Classic
For use with "No Dial" manual slow cookers

Owner's Guide

Read and Keep These Instructions

www.crockpot.com

P.N. 202849

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:

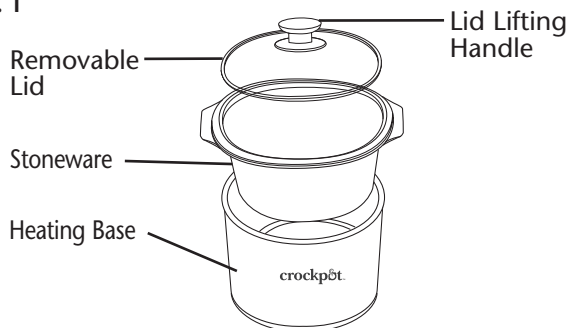
A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

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.

CROCKPOT™ SLOW COOKER COMPONENTS

Fig. 1



PREPARING YOUR CROCKPOT™ SLOW COOKER FOR USE

Before you use your slow cooker, remove all packaging components and wash the lid and stoneware with warm soapy water and dry thoroughly.

Assembly

1. Place stoneware into the heating base.
2. Lower the lid horizontally down onto the stoneware.

HOW TO USE YOUR SLOW COOKER

1. Place the stoneware into the heating base, add your ingredients to the stoneware, and cover with the lid (See Fig. 1).
2. Simply plug the unit in.
3. When cooking is done, unplug your slow cooker and allow it to cool before cleaning.

HOW TO USE YOUR SLOW COOKER

USAGE NOTES:

- There is one temperature setting. When plugged in, the temperature of this unit is equivalent to the LOW setting on Crockpot™ slow cookers that have HIGH and LOW settings.
- If you suspect that the power has gone out during the day, the food may be unsafe to eat. If you are unaware of how long the power was out, we suggest you discard the food inside.
- For recipes that require a range of times, select the mid-range time. For instance, to cook a recipe calling for a cooking time of 7 to 9 hours on LOW, set your slow cooker to 8 hours.
- To avoid over- or under-cooking, always fill the stoneware $\frac{1}{2}$ to $\frac{3}{4}$ full to conform to recommended cook times (with the exception of certain cakes and custards, and as guided otherwise in our slow cooker recipes).
- Do not overfill stoneware. To prevent spillover, do not fill stoneware higher than $\frac{3}{4}$ full.
- Always cook with the lid on for the recommended time. Do not remove the lid during the first two hours of cooking.
- Always wear oven mitts when handling the lid or stoneware.
- Unplug when cooking is done and before cleaning.
- Removable stoneware is ovenproof and microwave safe. Do not use removable stoneware on gas or electric burner or under broiler. Refer to chart below.

Part	Dishwasher Safe	Oven Safe	Microwave Safe	Stovetop Safe
Lid	Yes	No	No	No
Stoneware	Yes	Yes, but not in the broiler	Yes	No

HOW TO CLEAN YOUR SLOW COOKER

- ALWAYS turn your slow cooker off, unplug it from the electrical outlet, and allow it to cool before cleaning.
 - The lid and stoneware can be washed in the dishwasher or with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove residue. To remove water spots and other stains, use a non-abrasive cleaner or vinegar.
 - As with any fine ceramic, the stoneware and lid will not withstand sudden temperature changes. Do not wash the stoneware or lid with cold water when they are hot.
 - The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.
- CAUTION:** Never immerse the heating base in water or other liquid.
- No other servicing should be performed.
 - 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.

HINTS AND TIPS

PASTA AND RICE

- If you are converting a recipe that calls for uncooked noodles, macaroni, or pasta, cook them on the stovetop just until slightly tender before adding to slow cooker.
- If you are converting a recipe that calls for cooked rice, stir in raw rice 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.

BEANS

- Beans must be softened completely before combining with sugar and/or acidic foods. 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 three times their volume of unsalted water and bring to a boil. Boil 10 minutes, reduce heat, cover and allow to simmer $1\frac{1}{2}$ hours or until beans are tender. Soaking in water, if desired, should be completed before boiling. Discard water after soaking or boiling.
- Fully cooked canned beans may be used as a substitute for dried beans.

VEGETABLES

- Many vegetables benefit from slow cook times and low temperatures and are able to develop their full flavor, specifically those with roots. They tend not to overcook in your slow cooker as they might in your oven or on your stovetop.
- When cooking recipes with rooted vegetables and meat, place vegetables in slow cooker before meat. Rooted vegetables usually cook slower than meat in the slow cooker.

HINTS AND TIPS

- Place rooted vegetables near the sides or bottom of the stoneware to facilitate cooking. Stir in chopped or sliced vegetables with other ingredients.
- Because eggplant has a very strong flavor, you should parboil or sauté the eggplant before adding it to the slow cooker.

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.

LIQUIDS

- For best results and to prevent food from drying or burning, always ensure an adequate amount of liquid is used in the recipe.
- Ensure the stoneware is always filled a minimum of $\frac{1}{2}$ full and a maximum of $\frac{3}{4}$ full, and conform to recommended cook times.

MILK

- Milk, cream, and sour cream break down during extended cooking. When possible, add during last 15 to 30 minutes of cooking.
- Condensed soups may be substituted for milk and can cook for extended times.

HINTS AND TIPS

SOUPS

- Some soup recipes call for 2 to 3 quarts of water. Add other soup ingredients to the slow cooker first; then add water only to cover. If thinner soup is desired, add more liquid at serving time.
- If milk-based soup recipes have no other liquid for initial cooking, add 1 or 2 cups water. Since milk, cream or sour cream will break down if heated above boiling point, carefully stir them in at end of cooking cycle.

MEATS

- For meats, trim fats, wipe or rinse well, and pat dry with paper towels. Browning meat in a separate skillet or broiler allows fat to be drained off before slow cooking and also adds greater depth of flavor to dish.
- If you select a smaller roast, alter the amount of vegetables or potatoes so that the stoneware is $\frac{1}{2}$ to $\frac{3}{4}$ full.
- Always remember, the size of the meat and the recommended cook time are just estimates. The exact weight of a roast that can be cooked in the slow cooker will depend upon the specific cut, meat configuration, and bone structure.
- Cut meat into smaller pieces when cooking with precooked beans, fruit, or lighter vegetables such as mushrooms, diced onion, eggplant, or finely minced vegetables. This will enable food to cook at the same rate.
- Lean meats such as chicken or pork tenderloin will cook faster than meats with more connective tissue and fat such as beef chuck or pork shoulder.
- Meat should be positioned so that it rests in the stoneware and does not touch the lid.

HINTS AND TIPS

- If you are cooking frozen meats (such as roasts or chickens), you must first add at least 1 cup of warm liquid. The liquid will act as a “cushion” to prevent sudden temperature changes. For most recipes containing cubed frozen meat, cook meats an additional 4 hours on LOW or 2 hours on HIGH. For large cuts of frozen meat, it may take much longer to defrost and tenderize.

FISH

- Fish cooks quickly and should be added at the end of the cooking cycle, during last fifteen minutes to hour of cooking.

SPECIALTY DISHES

- Specialty dishes, such as stuffed chops or steak rolls, stuffed cabbage leaves, stuffed peppers, or baked apples can be arranged in a single layer so they cook easily and serve attractively.

Visit the Crockpot™ appliance website at www.crockpot.com for additional hints, tips, answers and recipes or contact us at 1-800-323-9519.

RECIPES

CLASSIC CHEESE FONDUE

- | | |
|--------------------------------|---------------------|
| 2 ½ cups white wine | 3 tbs Kirsch |
| 3 cloves garlic, finely minced | 3 tbs flour |
| 16 oz Gruyere cheese, grated | ¼ tsp ground nutmeg |
| 1 lb Swiss cheese, grated | |

In a large saucepan, heat the wine and garlic to simmer. Combine the Gruyere and Swiss cheese and flour in a large bowl and slowly add the mixture to the wine. Stir constantly until the cheeses are completely integrated and melted. Add the Kirsch and stir. Pour the saucepan contents into the Crockpot™ slow cooker and sprinkle with the nutmeg. Cover, cook for 1 hour. Thoroughly mix the fondue, replace the cover and cook an additional 2 -3 hours until thoroughly melted and heated through.

SPINACH AND ARTICHOKE DIP

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|---|------------------------|
| 2 8 oz packages of cream cheese, (softened) | ¾ cup half and half |
| 1 tbs onion, finely chopped | 1 clove garlic, minced |
| ½ cup Parmesan cheese, grated | |
| 1 10 oz bag frozen cut spinach, thawed and well drained | |
| 1 13 oz can quartered artichoke hearts, rinsed, drained and chopped | |
| ⅔ cup Monterey Jack cheese, shredded | |

Combine the cream cheese and half and half in a bowl until well blended. Add the remaining ingredients and stir well. Pour the mixture into the Crockpot™ slow cooker. Cover, cook for 2 hours or until thoroughly melted.

RECIPES

HOT CRAB DIP

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|-------------------------------|-----------------------------------|
| 12 oz cream cheese, cubed | 1 tbs Worcestershire sauce |
| ¼ cup heavy whipping cream | 2 cloves garlic, minced |
| 1 cup Parmesan cheese | 1 tsp lemon juice |
| 2 6-½ oz cans lump crabmeat | salt to taste |
| 1 envelope dry onion soup mix | fresh chives, minced, for garnish |

Combine the cream cheese and whipping cream in the Crockpot™ slow cooker. Cover and heat until the cheese is melted, about 1 hour. Add the Parmesan cheese, crabmeat, onion soup mix, Worcestershire sauce, and garlic and stir thoroughly. Cover, cook for 45 minutes. Shortly before serving, add the lemon juice and mix thoroughly. Salt to taste. Sprinkle the dip with fresh minced chives as garnish.

HEARTY FONDUE

- | | |
|--|---------------------------|
| 1 package (8 oz) cream cheese | ½ cup milk |
| 1 tsp dry mustard | 2 tbs chopped green onion |
| ½ package (2-½ oz)
slices dried beef, diced | 1 tsp lemon juice |
- French bread, cut into bite sized pieces

Combine cream cheese and 1/4 cup milk in greased stoneware of Crockpot™ slow cooker. Cover and cook until cheese is melted, 1 to 1-½ hours. Add remaining milk, mustard, onion, and dried beef. Stir thoroughly. Cover and cook 1 hour. Serve with French bread pieces.

CHOCOLATE DESSERT FONDUE

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|---------------------------|------------------------------|
| 1 tsp butter or margarine | ½ cup whipping cream |
| 2 tbs milk | 1 cup miniature marshmallows |
- 16 1 oz chocolate candy bars
with almonds, broken

Rub stoneware with butter. Place candy bars, marshmallows and milk in the Crockpot™ slow cooker. Cover and heat, stirring every 15 minutes until melted and smooth. Gradually add whipping cream. Cover and continue heating for 30 minutes. Serve with bite-sized pieces of pound cake, marshmallows or fruit.

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RECIPES

BBQ PULLED PORK

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|-----------------------------------|----------------------------------|
| 1-2 pork loin, trimmed of any fat | 1 medium onion, chopped |
| 1 cup barbecue sauce | 2 cloves garlic, minced |
| 1 medium onion, chopped | 2-4 hamburger buns or hard rolls |

1. Place pork loin in Crockpot™ slow cooker. Top with onion and barbecue sauce.
2. Cover and cook on Low for 7-8 hours or on High for 4-5 hours, or until meat is tender.
3. Remove pork from Crockpot™ slow cooker and shred with a fork. Add back into Crockpot™ slow cooker and coat with sauce.
4. Serve pulled pork on hamburger buns or hard rolls.

(Serves 2-4)

CHILI

- | | |
|--|---------------------------------------|
| 1 onion, chopped | 1 cup diced tomatoes, fresh or canned |
| 2 tsps garlic, minced | 1 jalapeño, chopped |
| 1 green pepper, chopped | 1 tsp cumin |
| 1-1½ pounds ground beef,
cooked and drained | ½ tsp cayenne pepper |
| 1 14-ounce can red, black or white beans, rinsed and drained | ½ cup beef broth |

1. Add all ingredients to Crockpot™ slow cooker.
2. Cover and cook on Low for 8 hours or on High for 4 hours.

(Serves 2-4)

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RECIPES

SAUSAGE AND MEATBALLS

2-4 sausages, hot and/or sweet, sliced
2-4 meatballs, uncooked
1 14-ounce can crushed tomatoes
1 14-ounce can plum tomatoes

2 cloves garlic, peeled and chopped
2 sprigs fresh basil, torn
Grated cheese
Cooked pasta

1. Brown sausage and meatballs in a skillet on stovetop (optional).
2. Add all ingredients to Crockpot™ slow cooker except pasta and grated cheese.
3. Cover and cook on Low for 7-8 hours or on High for 4 hours.
4. Serve with cooked pasta and grated cheese.

(Serves 2-4)

BABY BACK RIBS

1 rack baby back ribs, cut into 3-4 pieces
1 cup barbecue sauce
1 medium onion, chopped

1. Place ribs in Crockpot™ slow cooker. Top with onion and barbeque sauce.
2. Cover and cook on Low for 7-8 hours or on High for 4-5 hours, or until meat is tender.

(Serves 2)

BEEF STEW

2 pounds beef chuck stew meat,
cut into 1-inch cubes
¼ cup flour
Kosher salt and pepper
1½ cups beef broth
1 tsp Worcestershire sauce

1 clove garlic, minced
1 bay leaf
2 potatoes, cut into 1-inch pieces
1 onion, chopped
1 stalk celery, sliced

1. Mix flour, salt and pepper together and coat meat.
2. Place meat in Crockpot™ slow cooker and add remaining ingredients.
3. Cover and cook on Low for 10 to 12 hours or on High for 5 to 6 hours.
Stir thoroughly before serving.

(Serves 2)

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NOTES

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