

**CORNINGWARE**

*6 Quart  
Programmable  
Slow Cooker  
with Cool Touch Exterior*

**MODEL SC-60**

**USE AND CARE BOOK  
HOUSEHOLD USE ONLY**

# IMPORTANT SAFETY INSTRUCTIONS

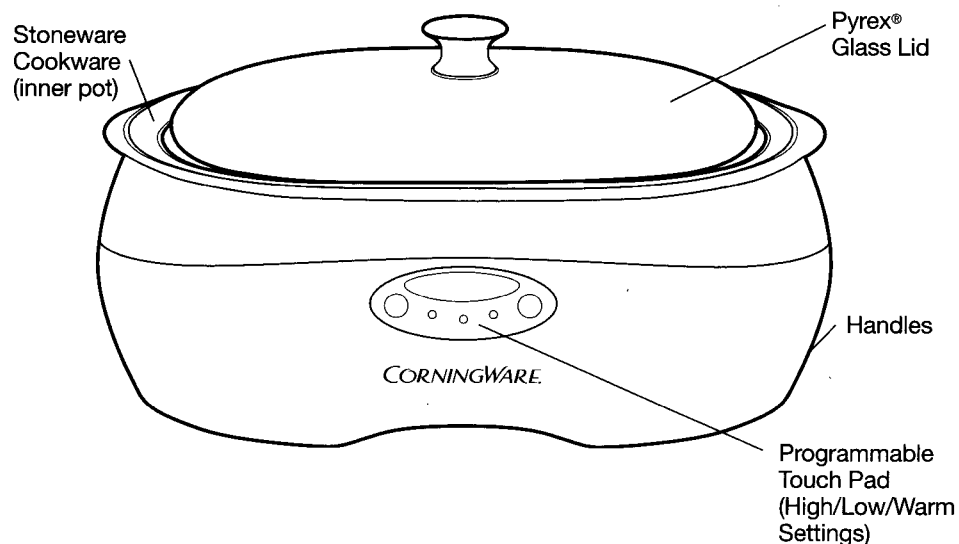
When using electrical appliances, especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use potholders when removing cover or handling hot containers.
3. To protect against electrical shock, do not immerse cord, plug or base unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use. Allow to cool before cleaning.
6. Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by this appliance manufacturer may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot 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 food, water or other hot liquids.
12. Do not use appliance for other than intended use.
13. Lift and open cover carefully to avoid scalding, and allow water to drip into unit.
14. To disconnect, turn control to Off, then remove plug from wall outlet.
15. Containers are designed for use with this appliance only. They must never be used on a range top. Do not set a hot container on a wet or cold surface. Do not use a cracked container.

## SAVE THESE INSTRUCTIONS

# OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION



This appliance is for HOUSEHOLD USE ONLY. It may be plugged into any AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

## NOTE:

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug fits in a polarized outlet only one way. If the plug does not fit into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

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, **its marked electrical rating should be at least as great as the electrical rating of this appliance.** The extension cord should not drape over the counter or tabletop, where it can be pulled on by children or tripped over.

## LINE CORD SAFETY TIPS

1. To insert plug, grasp it firmly and guide it into outlet.
2. To disconnect appliance, grasp plug and remove it from outlet. Do not pull or yank on the cord or appliance.
3. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.

**DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE.**

## IMPORTANT

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few times.

## BEFORE USING

1. Carefully unpack the slow cooker.
2. Wash cooking pot and glass lid in warm, soapy water. Rinse well and dry thoroughly.
3. Wipe interior and exterior surfaces of the base with a soft, moist cloth to remove dust particles collected during packing and handling. **NEVER IMMERSE THE BASE, ITS CORD OR PLUG IN WATER OR ANY OTHER LIQUID.**
4. Slow cooker should be operated before initial use. After cleaning unit, place cooking pot inside the base. Pour 2 cups of water into the cooking pot and cover with lid. Plug slow cooker into electrical wall outlet and turn to HIGH setting. Allow to operate for approximately 20 minutes.
5. After 20 minutes, switch Off and unplug. Allow unit to cool. Remove cooking pot, and discard water. Rinse the cooking pot, dry thoroughly, and replace it in the base.

## STONEWARE COOKWARE

Like any fine ceramic, the stoneware cooking pot may crack or break if not properly handled. To prevent damage:

Failure to follow these instructions can cause breakage resulting in injury or property damage.

- All stoneware is breakable. Handle with care.
- **ALWAYS USE POTHOLDERS WHEN HANDLING HOT COOKWARE.**
- **DO NOT** place hot cookware on counter. Use protective trivet.
- **DO NOT** place stoneware base, glass cover, or plastic cover on any rangetop burner, under a broiler, microwave browning element, or in a toaster oven.
- **NEVER** place HOT glass cover in sink or on cold or wet surfaces.
- **DO NOT** strike utensils against rim to dislodge food.
- **DO NOT** use stoneware cookware to pop corn, caramelize sugar, or make candy.
- **DO NOT** use abrasive cleaners, scouring pads, or any object that will scratch the cookware or accessories.
- **DO NOT** use or repair any item that is chipped, cracked, or broken.
- Bottom of product may be rough. To avoid scratching surfaces, place on placemat, tablecloth, or trivet.

**USE:** ALL stoneware cookware can be used in conventional, convection and microwave ovens, in the refrigerator, freezer and in the dishwasher.

**CARE:** Use only wooden, nylon, or plastic utensils. Metal utensils can scratch or leave gray marks. Can be washed by hand or in a dishwasher. Load carefully to avoid stoneware-to-stoneware contact and bumping against other items during cycle. **DO NOT** allow stoneware cookware to soak/stand in water for an extended period of time. Applied heat after soaking may cause glaze crazing. If scouring is necessary, use only plastic or nylon cleaning pads with nonabrasive cleaners.

- Never subject the cooking pot to sudden changes in temperature. **NEVER** place it where it can come in contact with direct heat (e.g., on top of a range or under a broiler).
- Always place foods into the cooking pot when it is at room temperature; then place pot into base before turning on.
- Ingredients for a particular dish may be prepared in advance and stored in cooking pot in the refrigerator until ready to cook. **DO NOT** preheat base before adding pot. **NEVER** heat the cooking pot when it is empty.
- When removing the cooking pot from a microwave, be sure to use potholders or oven mitts.

- Always use potholders or oven mitts when removing pot from base. Do not set cooking pot directly on counter top or table; use a trivet or hot pad.
- Unplug unit and allow to cool after using. Do not pour cold water into hot stoneware cooking pot.

### GLASS COVER

See warnings stated above.

**USE:** Microwave, convection or preheated conventional oven, and refrigerator or freezer.

**CARE:** Allow cover to cool, before placing in sink or water. Use only plastic or nylon cleaning pads with nonabrasive cleaners.

To prevent cracking or breaking of the glass cover, which may cause personal injury, cover should be treated with special care.

**CAUTIONS:** Glass cover may shatter if it is exposed to direct heat or subjected to severe temperature changes. Chips, cracks or deep scratches may also weaken the cover.

- **IF COVER BECOMES CHIPPED, CRACKED OR SCRATCHED**, do not use it. Discard it and order a replacement.
- **ALWAYS LET COVER COOL** on a dry, heat-resistant surface before handling. Do not place it on cold or wet surfaces, as this may cause it to crack or shatter.
- **ALWAYS USE POTHOLDERS OR OVEN MITTS** when removing the hot cover. To avoid burns from escaping steam, always tilt cover away from hands and face.

### HOW TO USE

Using a slow cooker is easy but different from conventional cooking. To help you, this manual contains many helpful hints for successful slow cooking. Many more slow cooker recipe books are available in libraries and bookstores. Keep these materials handy whether preparing favorite recipes or trying something new.

**Check packaging for component parts included with your purchase.**

This slow cooker has three settings: LOW, HIGH and WARM. Use the recommended guidelines offered in recipe being used to determine cooking time and heating position. Dishes can be prepared well in advance of mealtime and cooking time regulated so that food is ready to serve at a convenient time.

When your corningware slow cooker is initially plugged into a wall outlet, the display will show "0". This display indicates the programmed number of hours for which a meal will cook.

The slow cooker can be programmed in one hour increments from 1 to 10 on your digital display. The number of hours may be selected by pushing the COOK TIME button until the desired cooking time appears.

If 1, 2, 3, 4, 5, or 6 hours are selected, then the slow cooker will operate on HIGH setting. If 7, 8, 9, or 10 hours are selected, then the slow cooker will operate on the LOW setting.

To start the cooking cycle press the ON/OFF button. To interrupt the cooking cycle at anytime, press the ON/OFF button. If the ON/OFF button is pressed when the digital display shows "0", then the slow cooker will automatically start on the WARM setting.

#### Number of Hours Selected:

1-6

7-10

0

#### Temperature Setting:

High

LOW

WARM

Other favorite recipes may be adapted to the slow cooker. All times listed in the following chart are approximate and should serve only as cooking guidelines.

### Regular Cooking

#### Time

30 minutes

35-60 minutes

1-3 hours

### Slow Cooker Cooking Times

#### LOW

7-8 hrs.

8-9 hrs.

9-10 hrs.

#### HIGH

3-4 hrs.

4-5 hrs.

5-6 hrs.

1. Prepare recipe according to instructions.
2. Place food in cooking pot and cover with glass lid.
3. Plug slow cooker into wall outlet and select desired number of cooking hours.

**4. When the full cooking cycle is complete, your Corningware slow cooker will automatically switch to the warm setting, to keep food at a warm serving temperature.**

5. When food is ready to be served, turn slow cooker Off, and unplug it from the wall outlet.
6. Remove glass lid.

**CAUTION: When removing glass lid, grasp the knob and lift to allow steam to escape before setting cover aside. To avoid burns, always hold glass lid so that escaping steam flows away from hands and face.**

7. Using pot holders or oven mitts, grasp cooking pot by the handles and remove it from the base.
8. Serve contents. If serving directly from the cooking pot, always place a trivet or protective padding under pot before placing it on a table or countertop.

## USER MAINTENANCE INSTRUCTIONS

This appliance contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified service personnel if servicing is needed.

### PRECAUTIONS

- **Always unplug unit and allow to cool before cleaning.**
- Always handle cooking pot and glass lid carefully. Avoid hitting pot or lid against faucet or other hard surfaces.
- Do not touch sides of slow cooker base while food is cooking. Always use handles on the base. Use potholders or oven mitts to lift the cooking pot.

### TO CLEAN:

This appliance should be cleaned after every use.

After unit has been allowed to cool, wash cooking pot and glass lid in warm, soapy water. Rinse well and dry. If food sticks to the surface of the cooking pot, fill the pot with warm, soapy water and allow it to sit for a few hours before cleaning.

Wipe interior and exterior surfaces of the base with a soft, slightly damp cloth or sponge. NEVER IMMERSER THE BASE IN WATER.

NEVER USE ABRASIVE CLEANSERS OR SCOURING PADS TO CLEAN THE COOKING POT OR BASE, AS THESE CAN DAMAGE THE SURFACES.

### Dishwasher Cleaning

Stoneware cooking pot and glass cover may be cleaned in an automatic dishwasher. To prevent damage, position them in rack so they do not hit each other or other items during cleaning.

### Special Cleaning

If cooking pot becomes stained, clean with a non-abrasive cleanser or apply a paste of baking soda with a soft cloth. To remove water spots or mineral deposits, wipe with distilled white vinegar, or pour a small amount into pot and let it soak. After cleaning, wash pot in warm, soapy water, rinse and dry.

## TO STORE:

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet. To store, place cooking pot inside the base and the glass cover over the pot; to protect the glass cover, wrap it with a soft cloth and place it upside down over the cooking pot. Never wrap cord tightly around the appliance; keep it loosely coiled.

## HELPFUL HINTS IN USING THE SLOW COOKER

- The glass lid of the slow cooker does not form a tight fit on the cooking pot but should be centered on the pot for best results. **Do not remove the glass lid unnecessarily** – this will result in a major heat loss.
- Stirring is not necessary when slow cooking. However, if cooking on HIGH, stirring occasionally will help to distribute flavors throughout the recipe.
- For best results, the slow cooker should be at least half-filled.
- If cooking soups or stews, allow a 2-inch space between the food and the top of the cooking pot, so ingredients can come to a simmer. When cooking on HIGH, keep checking its progress, as some soups may come to a boil.
- Less tender, cheaper cuts of meat are better candidates for slow cooking than more expensive varieties. When possible, remove excess fat before cooking. If recipe calls for browning the meat, brown it on a rangetop using a separate cooking utensil before placing meat in cooking pot.
- The greater the fat content of the meat, the less liquid needed for cooking. If cooking meat with a high fat content, place thick onion slices beneath it, so the meat will not sit and cook in the fat. Roasts may be prepared in cooker without adding liquid, if cooked on LOW.
- Use a meat thermometer to determine if roasts or hams have been cooked to satisfaction.
- Add fresh or thawed fish or seafood to cooking pot an hour before serving, as these ingredients can fall apart during long hours of cooking.
- Since raw vegetables usually take longer to cook than meats, cut vegetables into uniform, bite-sized pieces (about 1/2 inch in diameter) before adding them to cooking pot.
- If recipe calls for milk, sour cream or other fresh dairy products, add them just prior to serving, as these ingredients tend to break down during long hours of cooking. If preferred, substitute condensed creamed soups (undiluted) or evaporated milk. Processed cheese may be substituted for naturally aged cheese.
- Rice or pasta may be cooked separately or added uncooked to recipes no more than two hours before serving. If adding uncooked pasta, there should be at least 2 cups of liquid in the pot. Stir occasionally to keep pieces from sticking together.
- To thicken juices or make gravy at the end of the cooking process, make a smooth mixture consisting of 2-4 tablespoons of cornstarch or flour and 1/4 cup water or 2 tablespoons of butter. Remove cooked food from pot, letting juices remain. Add mixture to juices, set control at HIGH, and stir until liquid thickens.
- Don't worry if food is allowed to cook a bit longer than specified. Remember, the slow cooker – as its name implies – cooks very slowly.

## ADAPTING RECIPES

### General Hints

- The LOW setting is recommended for all-day cooking. Most meat-and-vegetable combinations require at least 7 hours on LOW.
- For best flavor, use whole-leaf herbs and spices during initial preparation. If ground herbs and spices are used, stir in during last hour of cooking.
- Many factors can affect how quickly a recipe will cook. The water and fat content of food, its temperature, and the size of the item(s) will all affect the cooking time. Food

cut into pieces will cook faster than whole roasts or poultry.

- Recipes for vegetable-type casseroles must contain liquid to prevent scorching on the sides of the cooking pot.
- If using a specific recipe, one item may be substituted for another, if an equal quantity is used. For example, if recipe calls for a 12-oz. can of chicken broth, a 10-oz. can of tomato soup plus 2 oz. of something else (water, wine, canned tomatoes) may be substituted.
- Canned beans may be added directly to any recipe, but dried beans, especially red kidney beans, should be soaked in water (if desired) and boiled first. After covering and boiling in 3 times their volume of unsalted water, add beans to recipe and discard water. Beans must be softened completely before they are combined with sugary and/or acid foods, as these have a hardening effect on beans. In this case, beans should be allowed to simmer until tender (about 1½ hours) after boiling.

## **ONE YEAR LIMITED WARRANTY**

This product carries a warranty that it will be free from defects in material and workmanship for a period of one year from the date of purchase.

**IMPORTANT:** This warranty does not cover damages resulting from accident, misuse or abuse, lack of reasonable care, the affixing of any attachments not provided with the product, loss of parts, or subjecting the appliance to any but the specified voltage. (Read directions carefully.)

If service is required or if this product fails to meet your satisfaction during the warranty period, return the product with receipt to the nearest retailer. A replacement or refund may be offered at the discretion of the retailer.

To register this product and view other fine products, visit us online at [www.selectbrands.com](http://www.selectbrands.com)

## **SAVE THIS FOR YOUR RECORDS**

### **LIMITED ONE YEAR WARRANTY STONEWARE COOKWARE**

Manufacturer promises to replace any stoneware (bowl) cookware item with a manufacturing defect within one year from date of purchase.

### **LIMITED ONE YEAR WARRANTY PARTS/ACCESSORIES**

Any non-stoneware cookware part/accessory with a manufacturing defect will be replaced without charge within one year from date of purchase. Accidental breakage from impact is not covered. Incidental and consequential damages are expressly excluded. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the foregoing limitation or exclusion may not apply to you.

### **TWO YEAR LIMITED WARRANTY PYREX® BRAND GLASS COVERS**

World Kitchen, Inc. promises to replace any transparent Pyrex cover that breaks from oven heat within two years from date of purchase.

For these warranties to apply, the owner must follow these Safety and Usage Instructions. Should a warranty problem develop, contact the World Kitchen, Inc. office nearest you and explain what happened.

### **KEEP THE PRODUCT.**

You may be asked to return it.

These warranties give you specific legal rights. You may also have other rights, which vary from jurisdiction. CORNINGWARE and PYREX are registered trademarks of World Kitchen, Inc., Elmira, New York 14902-1555

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