Calphalon®

ELECTRICS

SLOW COOKER



INSTRUCTION MANUAL

MODEL: SCCLD1

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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.
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 Cooking Pot. 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 Cooking Pot provided.
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.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY



POLARIZED PLUG

This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature or 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 Cooking Pot on a ceramic or smooth glass cook top stove, countertop, table or other surface. Due to the nature of the Cooking Pot, its rough bottom may scratch some surfaces if caution is not used. Always place heat resistant protective padding under the Cooking Pot before setting on a table, countertop or other surface.

PRODUCT DIAGRAM

1. Glass Lid* - Not Oven Safe
2. Ceramic-Coated Cooking Pot* -Oven, Stove Top (gas, electric) Safe & Induction Capable
3. Heating Base
4. Carrying Handles
5. Time Setting Display
6. Add (+), Subtract (-), and Cancel Timer Buttons
7. Temperature Control Dial

*These parts can be replaced on Calphalon.com or at 1-800-809-7267



PREPARING YOUR CALPHALON® DIGITAL SAUTÉ SLOW COOKER

- Remove all packaging before using the Calphalon® Digital Sauté Slow Cooker.
- Wash the Glass Lid with warm, soapy water. Do not use abrasive cleaning compounds or scouring pads. The Glass Lid may also be washed in the top rack of the dishwasher.
- Wash removable Cooking Pot by hand only, with warm, soapy water. Use a non-abrasive cleaning product and cloth to preserve the ceramic coating. Dry thoroughly before use.

NOTE: Never immerse the heating base, power cord or plug in water or any other liquid.

- The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Do not use abrasive cleaners. Wipe thoroughly before use.
- During initial use of this appliance, some slight smoke or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.
- Select a location for the Slow Cooker. The location should be in an open area, on a dry, stable, level surface where the plug will reach an outlet.

HOW TO USE YOUR CALPHALON® DIGITAL SAUTÉ SLOW COOKER

- Place the Cooking Pot into the heating base, add your ingredients and cover with the lid.
- Plug in your Calphalon® Digital Sauté Slow Cooker. Once plugged in, the OFF LED light will illuminate. After a few minutes of inactivity, the LED light will turn off.
- Use the Temperature Control Dial to select High/Low/Warm setting and then press timer buttons "-/+" to set cooking time. Timer counts up in 15 minute increments. For faster time selection, hold down "-/+" buttons. By selecting temperature without selecting the desired time, the Slow Cooker operates continually in that mode without a defined shut off time. Select the time based on the length of time indicated in the recipe. The cooking cycle will start automatically.
- When the unit reaches allocated cooking time, an audible alert will sound, and the unit will default automatically to "WARM."
- To cancel the cooking timer, press CANCEL TIMER button. The Slow Cooker will continue to operate in the selected mode.
- To stop cooking, rotate Temperature Dial to WARM or OFF setting.

NOTE: The WARM setting is ONLY for keeping food warm that is already at cooked temperature. DO NOT cook or REHEAT on the WARM setting. We do not recommend using the WARM setting for more than 4 hours.

- Turn off Slow Cooker by rotating the knob counter-clockwise to OFF.
- The Cooking Pot can be used on the stove top (electric, gas or induction) to sauté and sear food. The Cooking Pot can then be transferred to the Heating Base to slow cook.
- The Cooking Pot can be used in the oven without the Glass Lid.

NOTE: Use pot holders when transferring Cooking Pot.

USAGE NOTES

- If the main power has been interrupted (power loss), the display and lights will default to OFF setting when the power is restored; settings will have been lost. As a result, the food may be unsafe to eat. If you are unaware of how long the power was off, we suggest you discard the food inside.
- If desired, you can manually switch to the WARM setting when your recipe has finished cooking, by turning the knob to WARM.
- To avoid over or under-cooking, always fill the cooking bowl ½ to ¾ full and follow the recommended cooking times.
- Always cook with the lid on for the recommended time. To allow the heat to build up efficiently, do not remove the lid during the first two hours of cooking.
- Always wear pot holders when handling the lid or removable cooking bowl.
- Unplug when cooking has finished and before cleaning.

Part	Dishwasher Safe	Oven Safe	Microwave Safe	Stovetop Safe
Lid	Yes	No	No	Yes
Cooking Pot	No	Yes	No	Yes

CLEANING & MAINTENANCE

- ALWAYS unplug your slow cooker from the electrical outlet, and allow it to cool before cleaning.

CAUTION: Never immerse the heating base, power cord or plug in water or any other liquid.

- Wash the glass lid and removable Cooking Pot with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads.
- A cloth, sponge, or rubber spatula will usually remove any food residue.
- We recommend that you wash the removable Cooking Pot by hand only, with a non-abrasive cleaning product and cloth, to preserve the ceramic coating.
- After cleaning by hand allow the Cooking Pot to air dry before storing.
- The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.

This appliance has no user serviceable parts. Any servicing beyond that described in the Cleaning & Maintenance Section should be performed by an Authorized Service representative only. See Warranty Section.

HINTS AND TIPS

PASTA AND RICE

- For best rice results, use long grain converted rice or a specialty rice as the recipe suggests. If the rice is not cooked completely after the suggested time, add an extra 1 to 1½ cups of liquid per cup of cooked rice and continue cooking for 20 to 30 minutes.
- For best pasta results, first partially cook the pasta in a pot of boiling water until just tender. Add the pasta to the Calphalon® Digital Sauté Slow Cooker during the last 30 minutes of cook time.

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.
- Fully cooked canned beans may be used as a substitute for dried beans.

VEGETABLES

- Many vegetables benefit from slow cooking and are able to develop their full flavor. They tend not to overcook in your slow cooker as they might in your oven or on your stovetop.
- When cooking recipes with vegetables and meat, place vegetables in slow cooker before meat. Vegetables usually cook slower than meat in the slow cooker.
- Place vegetables near the sides or bottom of the Cooking Pot to facilitate cooking.

HERBS AND SPICES

- Fresh herbs add flavor and color, but should be added at the end of the cooking cycle as the flavor will dissipate over long cook times.
- Ground and/or dried herbs and spices work well in slow cooking and may be added at the beginning.
- The flavor power of all herbs and spices can vary greatly depending on their particular strength and shelf life. Use herbs sparingly, taste at end of cook cycle and adjust seasonings just before serving.

MILK

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

SOUPS

- Some soup recipes call for large amounts 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.

MEATS

- Trim fat, rinse well, and pat meat dry with paper towels.
- Browning meat directly in Cooking Pot for greater depth of flavor.
- Meat should be positioned so that it rests in the Cooking Pot without touching the lid.
- For smaller or larger cuts of meat, alter the amount of vegetables or potatoes so that the Cooking Pot is always ½ to ¾ full.
- The size of the meat and the recommended cook times are just estimates and can vary depending upon the specific cut, type, and bone structure. Lean meat such as chicken or pork tenderloin tend to cook faster than meats with more connective tissue and fat such as beef chuck or pork shoulder. Cooking meat on the bone versus boneless will increase required cook times.
- Cut meat into smaller pieces when cooking with precooked foods such as beans or fruit, or light vegetables such as mushrooms, diced onion, eggplant, or finely minced vegetables. This enables all food to cook at the same rate.
- When cooking frozen meats, at least 1 cup of warm liquid must first be added. The liquid will act as a "cushion" to prevent sudden temperature changes. An additional 4 hours on LOW or 2 hours on HIGH is typically required. For larger 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.

LIQUID

- 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 Cooking Pot is always filled a minimum of ½ full and a maximum of ¾ full, and conform to recommended cook times.

WARRANTY

3 YEAR WARRANTY

Calphalon Corp. ("Calphalon") warrants that for a period of three year from the date of purchase, this product will be free from defects in material and workmanship. Calphalon, at its option, will repair or replace this product or any component of the product found to be defective during the guarantee 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 guarantee. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this guarantee. This guarantee 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 satisfaction guarantee performance. Calphalon dealers, service centers, or retail stores selling Calphalon, do not have the right to alter, modify or any way change the terms and conditions of this guarantee. This guarantee does not cover 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 Calphalon or an authorized Calphalon service center. Further, the guarantee does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on Calphalon's Liability? Calphalon shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory guarantee or condition. Except to the extent prohibited by applicable law, any implied guarantee or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above guarantee. Calphalon disclaims all other guarantees, conditions or representations, express, implied, statutory or otherwise. Calphalon 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 guarantee lasts, so the above limitations or exclusion may not apply to you. This guarantee 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.