

# 430\*840mm



**2-QUART SLOW COOKER**  
1,9 LITROS OLLA DE COCCIÓN LENTA  
1,9 LITRES MIJOTEUSE



Operating and Safety Instructions  
Instrucciones de uso y seguridad  
Instructions d'utilisation et de sécurité



300 Sentry Parkway  
Blue Bell, PA 19422  
www.uncannybrands.com

**SC2-DBZ-DB1**

Electrical Specifications:  
Electrificaciones eléctricas:  
Spécifications électriques:

Voltage	Frequency	Wattage
Tension	Frecuencia	Potencia
120V AC	60 Hz	120W

**FOR HOUSEHOLD USE ONLY.**  
**PARA USO DOMÉSTICO SOLAMENTE.**  
**POUR L'UTILISATION DU MÉNAGE SEULEMENT.**



MADE IN CHINA  
HECHO EN CHINA  
FABRIQUE EN CHINE

**HOW TO USE YOUR SLOW COOKER**

- Place the stoneware into the heating base, add your ingredients to the stoneware, and cover with the lid.
- Plug in your slow cooker and select the temperature setting from the three setting options. Low is recommended for slow "all-day" cooking. One hour on HIGH is equivalent to approximately 1 1/2 to 2 hours on LOW. Refer to your specific recipe for more precise cook times.

NOTE: Some models feature a WARM setting. WARM is ONLY for keeping already cooked food at the perfect serving temperature until you are ready to eat. DO NOT cook on the WARM setting.

NOTE: We do not recommend using the WARM setting for more than 4 hours.

3. When cooking is done, unplug your slow cooker and allow it to cool before cleaning.

**USAGE NOTES:**

- If you suspect that the power has gone out during the day, the food may 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 time closest to the setting on your slow

cooker. 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 3/4 full to conform to recommended cook times.
- Do not overflow stoneware. To prevent spill over, do not fill stoneware higher than 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 oven proof 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, but not in the broiler	Yes	No	No

## SALVAGUARDIAS IMPORTANTES

- Al usar aparatos eléctricos, siempre se deben seguir precauciones básicas de seguridad para reducir el riesgo de incendio, descarga eléctrica y / o lesiones a las personas, incluyendo las siguientes:
- Leer todas las instrucciones antes de usar este producto.
  - Este electrodoméstico genera calor durante su uso. Use un paño seco.
  - Para protegerse de descargas eléctricas, no coloque ni sumerja el cable, los enchufes o el artefacto en agua ni otro líquido.
  - Este electrodoméstico no debe ser utilizado por niños ni por personas con capacidades físicas, sensoriales o mentales reducidas.
  - Una supervisión estricta es necesaria cuando se usa cualquier electrodoméstico cerca de niños. Los niños no deben jugar con el aparato.
  - Desenchufe la toma de corriente cuando no esté en uso, antes de colocar o sacar las partes y antes de limpiar. Deje que se enfrie antes de colocar o quitar las piezas, y antes de limpiar. Para desconectar, apague cualquier control y luego desenchufe el cable de alimentación de la toma de corriente. No desconectar tirando del cable.

7. No opere ningún artefacto con un cable o enchufe dañado o después de un mal funcionamiento del electrodoméstico, o si se ha dañado de alguna manera. No intente reemplazar o empalmar un cable dañado. Devuelva el artefacto al fabricante (consulte la garantía) para su examen, reparación o ajuste.

8. El uso de accesorios adjuntos no recomendados por el fabricante puede causar lesiones.

9. No usar al exterior ni con fines comerciales.

10. No sumerja el cable, el cable de la base de la mesa o del mostrador, ni el temporizador de control (el voltaje se encontrará en la etiqueta ubicada en la parte inferior o posterior del aparato).

11. Evite tirar o forzar el cable de alimentación en la toma de corriente o en las conexiones del aparato.

12. Se debe tener mucho cuidado al mover un electrodoméstico que contenga aceite caliente o cualquier otro líquido caliente.

13. La base de calentamiento está sujetá al calor residual del ciclo de cocción. No toque la base de calentamiento inmediatamente después de quitar el gres. Dejar enfriar antes de manipular.

14. Tener mucho cuidado al abrir la tapa durante o después del uso de cocción. El escape de vapor puede causar quemaduras.

15. No use el aparato para otro uso que no sea el que está previsto. Esto puede causar lesiones.

## 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:**
- Read all instructions before using this product.
  - This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs.
  - To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
  - This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
  - Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
  - 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.
  - 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.
  - The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
  - Do not use outdoors or for commercial purposes.
  - Do not let cord hang over edge of table or counter, or touch hot surfaces.
  - Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
  - Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
  - 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.
  - Use caution when opening the lid during or after a cooking cycle. Escaping steam can cause burns.
  - Do not use appliance for other than intended use. Misuse can cause injuries.

## SAVE THESE INSTRUCTIONS

### POWER CORD INSTRUCTIONS

- A short power-supply cord is provided to reduce the hazard resulting from entanglement or tripping over a long cord.
- Extension cords may be used if care is exercised. It is necessary to use an extension cord, it should be positioned so that it does not drape over the counter or tabletop where it can be pulled by children or tripped over unintentionally.
- The electrical rating of the extension cord must be the same or more than the wattage of the appliance (the wattage is shown on the rating label located on the underside or back of the appliance).
- Avoid pulling or straining the power cord at outlet or appliance connections.

### POLARIZED PLUG

- Your appliance is equipped with a polarized plug (one blade is wider than the other).
- To reduce the risk of electrical 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, please consult a qualified electrician. Do not attempt to defeat this safety feature by modifying the plug in any way.

**WARNING:** Improper use of the power cord may result in electric shock. Consult a qualified electrician if necessary.

### VEGETABLES

- 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.
- Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 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.
- Use caution when opening the lid during or after a cooking cycle. Escaping steam can cause burns.
- Do not use appliance for other than intended use. Misuse can cause injuries.

### 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 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.
- With a 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.
- 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

- Condensed soups may be substituted for milk and can cook for extended times.
- SOUPS**
  - For best 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 1 1/2 cups of liquid per cup of cooked rice and continue cooking for 20 to 30 minutes.
  - For best results, first partially cook the pasta in a pot of boiling water until tender. Add the pasta to the slow cooker during the last 15 to 30 minutes of cooking.

### MEATS

- 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

- Cook fish 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 stoneware is always filled a minimum of 3/4 full, and conform to recommended cook times.

### CONDIMENTOS

- Condensed soups may be substituted for milk and can cook for extended times.
- SOPAS**
  - 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 in a separate skillet or broiler allows fat to be drained off before slow cooking and also adds greater depth of flavor. Meat should be positioned so that it rests in the stoneware without touching the lid.
    - For smaller or larger cuts of meat, alter the amount of vegetables or potatoes so that the stoneware is always 3/4 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 meats 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.

### BEANS AND SPICES

- For best 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 1 1/2 cups of liquid per cup of cooked rice and continue cooking for 20 to 30 minutes.
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