

# prepology

## Double Slow Cooker



## Instruction Manual

**Model#: CY-SCR2125**

**Please read these instructions before  
use and keep for future reference.**

# IMPORTANT SAFEGUARDS

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. Intended for countertop use only.

3. Do not touch hot surfaces. Use any handles or knobs.

4. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.

5. Close supervision is necessary when any appliance is used by or near children.

6. Unplug from outlet when not in use and before cleaning. Allow to cool completely before moving, putting on or taking off parts, or before cleaning.

7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.

Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

8. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.

9. Do not use outdoors.

10. Do not let cord hang over edge of table or counter or touch hot surfaces.

11. Do not place appliance on or near a hot gas or electric burner, or in a heated oven.

12. Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.

13. Do not use appliance for other than intended use.

14. To disconnect, turn to OFF position and then remove the plug from the wall outlet.

15. Position at least 6 inches from the wall and 6 inches clear on all sides.

16. **CAUTION:** To prevent damage, personal injury, or shock hazard, do not cook directly in the heating base. Cook only in the stoneware inserts provided.

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

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use. If a longer extension cord is used:

- 1) The marked electrical rating of the cord set, or extension cord should be at least as great as the electrical rating of the appliance, and
- 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

### **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.

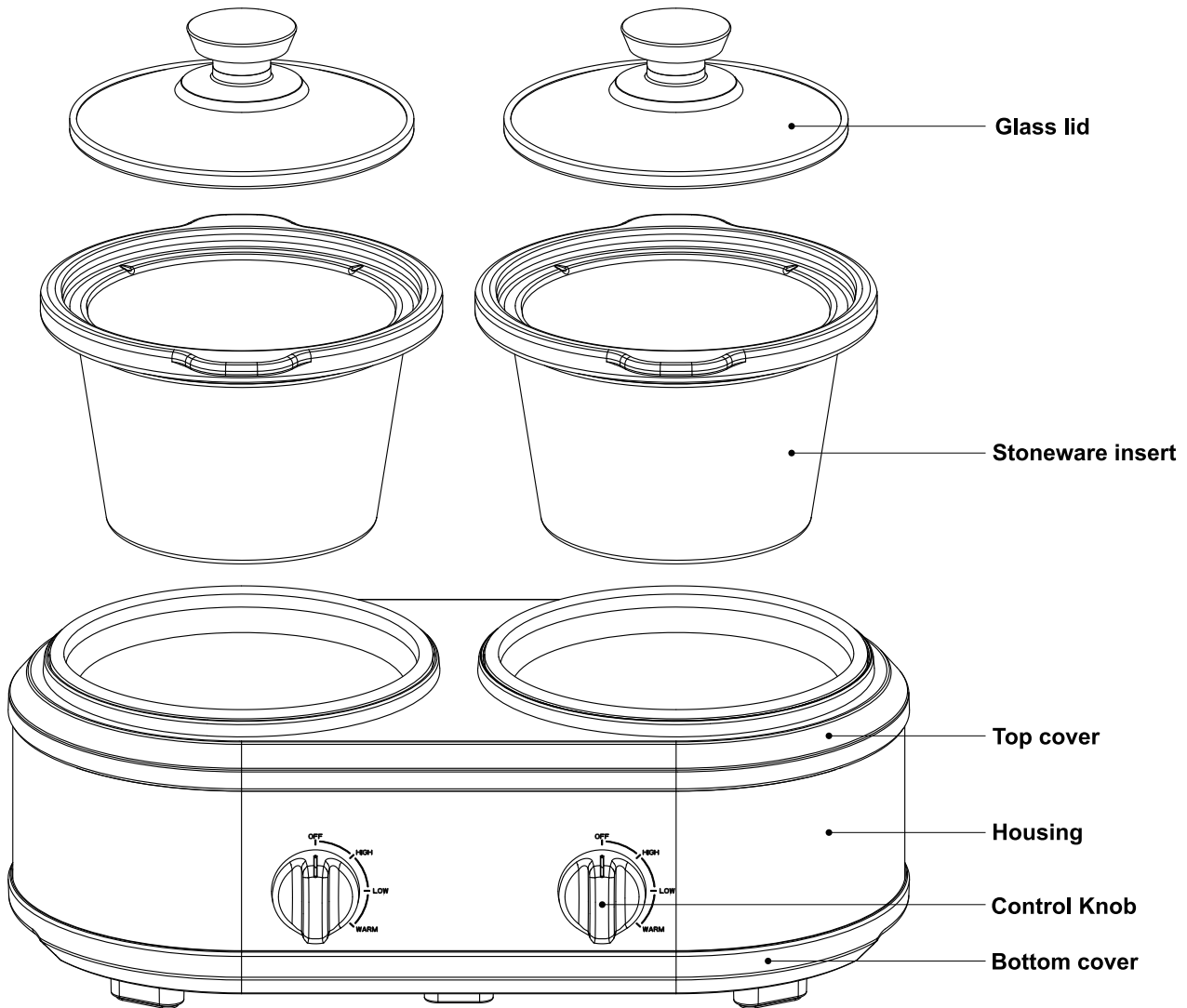
### **POLARIZED PLUG**

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, and try again. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

### **LINE CORD SAFETY TIPS**

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. 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.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

# PARTS DIAGRAM



## BEFORE FIRST USE

### IMPORTANT NOTE:

1. Solid surface countertops can be easily scratched, cracked, scorched, or damaged, especially when exposed to heat. To prevent damage, the following precautions should be observed when using this product:
  - Always use a trivet under heat generating sources such as Slow Cookers, Toaster Ovens, Skillets, etc.
  - Do not place hot pans, pots, ceramic, or stoneware inserts, etc. directly on the countertop surface.

- Slow Cooker stoneware inserts have a rough bottom. To avoid scratching surfaces, always place the stoneware insert on a heat resistant placemat or trivet.
- 2. 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 more times.
- 3. For your safety, always read and understand the Instruction Manual before attempting to use any electric appliance.

## **BEFORE USING:**

1. Carefully unpack the product. Remove all packaging materials.
2. Wash glass lids, stoneware inserts and any accessories in hot soapy water. Dry thoroughly.
3. Wipe exterior surfaces with a soft, moist cloth to remove dust particles collected during packing and handling. Dry thoroughly. Do not use abrasive cleaners. **NEVER IMMERSE THE BASE, CORD OR PLUG IN WATER OR ANY OTHER LIQUID.**
4. Place the slow cooker on a flat, stable, and heat-resistant surface. It is recommended to operate this product on a circuit by itself.
5. Your product is now ready to use.

## **STONEWARE INSERTS**

Like any piece of stoneware, the inserts may crack or break if not properly handled. Each insert is uniquely made, and slight imperfections or uneven coating is normal.

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

- Stoneware inserts are breakable. Handle with care.
- **ALWAYS USE POTHOLDERS OR OVEN MITTS WHEN HANDLING HOT STONEWARE.**
- **DO NOT** place hot stoneware on counter. Use protective trivet.
- **DO NOT** strike utensils against rim to dislodge food.
- **DO NOT** use stoneware inserts to popcorn, caramelize sugar, or make candy.
- **DO NOT** use abrasive cleaners, scouring pads, or any object that will scratch the inserts.
- **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 place mat, tablecloth, or trivet.
- **DO NOT** use stoneware inserts for reheating foods or for general food storage.
- Always place foods into the stoneware inserts when it is at room temperature; then place inserts into base before turning it on.
- **DO NOT** preheat the base before the stoneware inserts are in the cooking base. **NEVER** heat the base when it is empty.
- Unplug the unit and allow stoneware inserts to cool after use. Do not pour cold water into a hot insert.
- **DO NOT** allow stoneware inserts to soak/stand in water for an extended period. Applied heat after soaking may cause damage to the coating. If scouring is necessary, use only plastic or nylon cleaning pads with nonabrasive cleaners.

**CARE:** Use only wooden, nylon, or plastic utensils. Metal utensils can scratch. Can be washed by hand or in a dishwasher. Load carefully to avoid contact with, and bumping against, other items during cycle.

#### **STONEWARE INSERTS & GLASS LIDS & OVEN USE:**

The stoneware inserts are designed for conventional oven use and can be used in a conventional oven up to 350°F.

The stoneware inserts are also suitable for Microwave oven use.

**WARNING:** The glass lids are **NOT** suitable for use in an oven or microwave oven.

### **GLASS LIDS**

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

**CAUTION:** 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.

- **DO NOT USE GLASS LID IN** conventional oven, convection oven, broiler, microwave oven, on hot stovetop burners, or place on oven heat vents. If lid has been utilized in any of these locations, do not use it again, even if there are no signs of damage. Order a replacement lid immediately.
- **IF GLASS LID BECOMES CHIPPED, CRACKED OR SCRATCHED, DO NOT USE IT.** Discard it and order a replacement.
- **ALWAYS LET GLASS LID 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 POT HOLDERS OR OVEN MITTS** when removing the hot glass lid to avoid burns from escaping steam, always tilt the lid away from hands and face.

## OPERATING INSTRUCTIONS

1. Place the stoneware inserts into the heating base.
2. Add ingredients to the stoneware inserts and cover with the glass lids. Both sections of the buffet station have their own temperature control dial so one or both sections of the buffet station may be used.
3. Plug the power cord into a 120V mains wall outlet and rotate the temperature control dial to your preferred heat setting (HIGH - LOW - WARM). **NOTE:** The WARM setting should NOT be used to cook foods or reheat refrigerated foods. WARM should be used to maintain the serving temperature of previously cooked foods.
4. When finished cooking, rotate the temperature control dial to the OFF position and remove the plug from the wall outlet.
5. Remove glass lid.

### **CAUTION:**

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

6. Serve contents. If serving directly from the stoneware inserts, grasp stoneware inserts handle with potholders or oven mitts to remove from the heating base. Always place a trivet or protective padding under stoneware inserts before placing it on a table or countertop. It may have a rough bottom surface which could scratch or cause damage to the surface.

# COOKING TIPS AND SUGGESTIONS

1. The glass lids of the buffet station may not form a tight fit on the stoneware inserts but should be centered on the inserts for best results. **Do not remove the glass cover unnecessarily** – this will result in a major heat loss.
2. Stirring is not necessary when cooking. However, if cooking on HIGH, stirring occasionally will better distribute flavors.
3. For best results, the inserts should be at least half-filled.
4. If cooking soups or stews, allow a 2-inch space between the food and the top of the stoneware inserts, so ingredients can come to a simmer. When cooking on HIGH, keep checking progress, as some soups may come to a slight boil.
5. 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 range top in a separate pot or pan.
6. 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 fat. Roasts may be prepared in cooker without adding liquid, if cooked on LOW.
7. Always use a meat thermometer to determine if meats have been cooked to proper temperature.
8. 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.
9. Since raw vegetables usually take longer to cook than meats, cut vegetables into uniform, bite-sized pieces (about ½ inch in diameter) before adding them to the cooking pot.
10. 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.
11. 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. If rice is not fully cooked after the suggested cooking time, add an extra 1 to 2 cups of liquid per cup of cooked rice and continue cooking for 20 to 30 minutes.
  12. 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  $\frac{1}{4}$  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.

### **ADAPTING RECIPES (General Hints)**

1. The LOW setting is recommended for all-day cooking. Most meat-and-vegetable combinations require at least 7 hours on LOW.
2. 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.
3. 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 larger pieces.
4. Recipes for vegetable-type casseroles must contain liquid to prevent scorching on the sides of the cooking pot.
5. 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.
  - a) can of chicken broth, a 10-oz. can of tomato soup plus 2 oz. of something else (water, wine, canned tomatoes) may be substituted.
  - b) 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 acidic foods, as these have a

hardening effect on beans. In this case, beans should be allowed to simmer until tender (about 1 ½ hours) after boiling.

## **CLEANING AND STORAGE**

This appliance requires little maintenance. It contains no user-serviceable parts. Do not attempt to repair it yourself. Any servicing that requires disassembly, other than cleaning, must be performed by a qualified appliance repair technician.

### **TO CLEAN:**

#### **CAUTION:**

- 1. BE SURE THE PRODUCT IS UNPLUGGED AND COMPLETELY COOL BEFORE CLEANING.**
- 2. NEVER IMMERSE BASE IN WATER OR ANY OTHER LIQUID.**
- 3. NEVER USE ABRASIVE CLEANSERS OR SCOURING PADS TO CLEAN THE INSERTS OR BASE, AS THESE CAN DAMAGE THE SURFACES.**

After allowing to cool, wipe base housing with a damp cloth and dry thoroughly. It is recommended to wash the stoneware inserts, glass lids and any accessories by hand in hot, soapy water. Do not use abrasive cleaners, as they may damage unit.

A sponge or rubber spatula will normally remove stubborn residues. To remove water spots or other stains from the stoneware inserts, use a non-abrasive cleaner or a water-vinegar mix.

### **Dishwasher Cleaning**

The recommended cleaning method for this product is by hand as described as above, but if proper care is taken, the stoneware inserts and glass lids may be cleaned in an automatic dishwasher. To prevent damage, position in rack so that they will not hit other items during cleaning.

### **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. Never wrap cord tightly around the appliance; keep it loosely coiled.

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## RECIPE IDEAS

### Sausage Dip (mini)

Prep time: 15 minutes

Cook time: 90 minutes on high, 3 hours on low.

Servings: 4-6 small bowls.

#### Ingredients:

- ½ lb. ground pork sausage, any kind you prefer.\_
- 1- 10oz can diced tomatoes and green chiles.
- 1 cup of canned corn, drained.
- 6oz. cream cheese, cut into chunks.
- 1 cup cheddar cheese.
- Chopped herbs of your choice, for garnish.

#### Method:

- In a medium skillet over medium heat, cook sausage for about 8 minutes, breaking apart as you go.
- Once the meat is cooked, drain before adding to a 1.25QT slow cooker.
- Add drained corn, diced tomatoes, cream cheese and cheddar cheese, mix well.
- Cover and heat on high for 90 minutes on high, or 3 hours on low, stirring every 30 minutes.
- Top with fresh herbs before serving.
- Enjoy!





# Mini Slow Cooker Cinnamon and Cranberry Oatmeal

Prep time: 10 minutes.

Cook time: 2-4 hours.

Servings: 4-6 bowls.

Ingredients:

- 1.5 cups old fashioned oats. (not instant)
- 2 cups water
- 1 cup milk
- ½ cup dark brown sugar
- ½ cup chunky applesauce.
- ½ cup dried cranberries.
- 1tsp. vanilla extract.
- 1tsp. salt.
- 1tsp. cinnamon.
- ½ tsp. nutmeg.

Method:

- Put all ingredients except dried cranberries into a 1.25QT slow cooker and mix well.
  - Cover and cook on high for at least 2 hours, 4 hours on low, stirring every 30 minutes.
  - In the last hour of cooking, add the dried cranberries.
- Serve hot with brown sugar, butter, and any other toppings you like!



# Mini Slow Cooker White Chicken Chili

Prep time: 20 minutes.

Cook time: about 3 hours.

Servings: 3-4 hearty bowls.

## Ingredients:

- 8oz great northern beans (undrained)
- 8oz cannellini beans (undrained)
- ½ c. chicken broth.
- 1 4oz can green chiles (undrained)
- Chopped scallions and cilantro
- 2TBSP chili seasoning, any kind.
- 3 raw chicken tenderloins.
- Cheese, avocado and sour cream for garnish.

## Method:

- Mix all ingredients except the chicken in a 1.25QT slow cooker.
- Add the chicken, cover, and cook on high for about 3 hours, checking periodically.
- Remove chicken, shred, and return to the chili.
- Serve hot with sliced avocado, sour cream, and shredded cheese.





## Mini 3 Bean Bacon Chili

Prep time: 20 minutes

Cook time: 2 hours

Servings: 3-4 hearty bowls

### Ingredients:

- 1TBSP butter
- 1 small white onion, diced.
- ½ lb. ground beef
- ¼ lb. (about 4-6 slices) raw, thick cut bacon, coarsely chopped.
- ½ cup canned black beans, rinsed, and drained.
- ½ cup great northern beans, drained.
- ½ cup red kidney beans, drained.
- 1 8oz. can diced tomatoes
- ½ of a green pepper, seeds removed and diced.
- 1 cup tomato sauce
- 1TBSP of chili powder
- 1 tsp ground cumin.

### Method:

- In a medium skillet, heat butter over medium- high heat.

- Add ground beef, onion, spices, and bacon to the pan. Partially cover and cook until meat is browned, and liquid has cooked off, stirring occasionally.
- Add the cooked meat to a 1.25QT slow cooker.
- Add the rest of the ingredients to the slow cooker, stir well.
- Cook on high for 2 hours, stirring occasionally.
- Serve hot with your favorite toppings.

