

BLACK+DECKER™

7 QUART SLOW COOKER
OLLA DE COCCIÓN LENTA
DE 7 CUARTOS
MIJOTEUSE DE 7 LITRES

use and care manual
manual de uso y cuidado
guide d'utilisation ed d'entretien

SC1007D
SC2007D



Thank you for your purchase!
Gracias por su compra!
Merci de votre achat!



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Regístrese en línea en
Enregistrez le produit en ligne à

www.prodprotect.com/applica



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www.BlackAndDeckerAppliances.com



Share your pictures & stories with us online
Comparta sus fotografías e historias con nosotros en línea
Partagez vos photos et vos histoires avec nous en ligne



Should you have any questions or concerns with your new product, please call our Customer Service Line at 1-800-231-9786 (US and Canada). Please do not return to the store.

Si usted tiene alguna inquietud o pregunta con su producto, por favor llame a nuestra línea de servicio al cliente una atención inmediata 1-800-231-9786 (EE.UU./Canadá) 01-800-714-2503 (México). No devuelva a la tienda.

Si vous avez des questions ou des préoccupations à propos de votre nouveau produit, veuillez communiquer avec notre Service à la clientèle au 1 800 231-9786 (États-Unis et Canada). Veuillez ne pas rapporter le produit au magasin.

WELCOME!

Congratulations on your purchase of the Black+Decker 7 Quart Slow Cooker. We have developed this use and care guide to ensure optimal performance and your satisfaction. Save this use and care book and register your appliance online at www.prodprotect.com/applia.

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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, including the following:

- READ ALL INSTRUCTIONS.
- To protect against electrical shock, do not immerse cord, plug, or base unit in water or other liquid.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow time to cool before putting on, taking off, or cleaning parts.
- It is recommended to regularly inspect the appliance. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact consumer support at the toll-free number listed in the warranty section.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot food, water or other hot liquids.
- To disconnect, turn the control knob to "Off"; then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- When using the appliance, provide adequate air space above and on all sides for circulation. Do not operate while it is covered or touching flammable materials, including curtains, draperies, walls and the like, when in operation. Do not store any item on top of the appliance while in operation.
- Do not store any materials, other than the manufacturer's recommended accessories, in this appliance when not in use.
- Do not place any of the following materials in the appliance: paper, cardboard, plastic and other flammable materials.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not use this appliance on an unstable surface.
- Do not attempt to heat or cook non-food items in this appliance.

Additional Safeguards:

- To prevent damage or shock hazard, do not cook directly in cooking base. Cook only in stoneware pot provided.
- Avoid sudden temperature changes, such as adding frozen foods into a heated stoneware pot.
- This appliance generates heat and escaping steam during use. Lift off glass lid carefully to avoid scalding and allow water to drip into stoneware pot.
- Never use the stoneware pot on a gas or electric cooktop or on an open flame.
- Do not cut foods directly in the stoneware pot to avoid scratching.

SAVE THESE INSTRUCTIONS.

This product is for household use only.

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.

TAMPER-RESISTANT SCREW

Warning: This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user-serviceable parts inside. Repair should be done only by authorized service personnel.

ELECTRICAL CORD

Note: If the power cord is damaged, please contact the warranty department listed in these instructions.

GETTING TO KNOW YOUR SLOW COOKER



1. Knob
(Part # SC1007-01)
2. Tempered glass Lid
(Part # SC1007-02)
3. Stoneware pot
(Part # SC1007-03)
4. Cool touch handles
5. Cooking base
6. Control knob

Product may vary slightly
from what is illustrated.

GETTING STARTED

This appliance is intended for household use only.

- Remove all packing material, any stickers, and the plastic band around the power plug.
- Go to www.prodprotect.com/applica to register your product.
- Wash all removable parts as instructed in CARE AND CLEANING. Place the clean, dry stoneware pot in the cooking base
- Select a location where the slow cooker is to be used. Place the unit on a stable, heat resistant surface, free from cloth, liquids and any other flammable materials. Place the unit with ample space all the way around it, and far enough away from the wall, to allow heat to flow without damage to cabinets and walls.

IMPORTANT INFORMATION ABOUT YOUR BLACK+DECKER SLOW COOKER

- The stoneware pot gets hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the appliance
- If there is a power outage, the slow cooker will turn off. If this is discovered quickly, continue cooking when the power is restored. If you are not sure how long the slow cooker has been off, discard the food.
- During first few minutes of use you may notice smoke and a slight odor. This is caused by oil that may have been used during manufacturing of the unit and will not impact the performance.
- Do not add cold food if the stoneware pot is hot, and vice versa. The stoneware material is not meant to handle sudden changes in temperature.

OPERATING YOUR BLACK+DECKER SLOW COOKER

1. Add ingredients to the stoneware pot and cover with glass lid.
2. Plug in the appliance and turn the control knob to the desired heat setting.
NOTE: *Do not use the "Warm" setting to cook.*
3. Set a kitchen timer for cook time if desired.
4. When cooking time is done, either turn the control knob to "Warm" or switch the appliance off. Do not keep foods on the "Warm" setting for more than 4 hours.
5. When ready to serve, switch the control knob to "Off".
6. Unplug the appliance when not in use and always allow the slow cooker to completely cool before cleaning.

CARE AND CLEANING

This product contains no user serviceable parts. Refer service to qualified service personnel.

Cleaning

IMPORTANT: *Never immerse cooking base in water or other liquids.*

1. Always unplug and allow to completely cool before cleaning.
2. Wash stoneware pot and glass lid in warm, soapy water. If food sticks to the stoneware pot, fill with warm, soapy water and allow it to soak before cleaning with a nonabrasive scouring pad.

NOTE: *Do not use abrasive cleaners on the stoneware pot.*

NOTE: *Both the stoneware pot and glass lid are dishwasher safe.*

3. Rinse and dry thoroughly.
4. Wipe interior and exterior of the cooking base with a soft, slightly damp cloth or sponge. Never use abrasive cleansers or scouring pads to clean the cooking base, as they may damage the surfaces.
5. Allow to dry thoroughly before storing.

Storing

Make sure that the appliance is thoroughly dry. Never wrap the cord tightly around the appliance; keep it loosely coiled. Placing the lid on upside-down for storage can help save space.

HELPFUL HINTS AND TIPS

General Tips:

- The stoneware pot should always be filled from $\frac{1}{2}$ to $\frac{3}{4}$ full, to avoid over and under cooking.
 - When only half full, check for doneness 1 to 2 hours before recommended cooking time.
 - To avoid spillovers, do not fill slow cooker more than $\frac{3}{4}$ full.
- Always slow cook with the lid on.
 - Do not open lid during first 2 hours of cooking; this allows heat to rise efficiently.
 - Open the lid as little as possible to assure even cooking. Every time the lid is removed, the cooking time increases by 15-20 minutes.
- Most recipes can be cooked on either HIGH or LOW. Many recipes will give the time for both.
 - Low: Often used for longer cooking times, 8-10 hours, or less tender cuts of meat.

- High: Cooking on high setting is similar to a covered pot on the stovetop. Foods will cook on high in about half the time required for low cooking. Additional liquid may be required as foods can boil on high.
- Warm: Only use to keep cooked foods at a food-safe serving temperature and should not be used to cook foods. It is not recommended to use “Warm” for more than 4 hours.
- Many standard recipes can be converted to slow cooker recipes with a few simple tips:
 - Vegetables such as carrots, potatoes, turnips, and beans require longer cooking times than most meats. Always place them on the bottom of the stoneware pot and cover them with liquids.
 - If adding fresh milk, yogurt, or cheese it should be done during the last 2 hours of cooking. Evaporated milk may be added at the start of cooking. If possible, substitute condensed soups for fresh milk or yogurt.
 - Rice and pasta are not recommended for long cooking periods. Cook them separately and then add to the slow cooker during the last 30 minutes.
 - Liquids do not boil away in a slow cooker like they do in conventional cooking. Reduce the amount of liquid in any recipe not designed for a slow cooker. The only exception would be soups.
- Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry
- Removed excess fat before serving with a slice of bread, or a spoon to skim it off the top.
- To save time, fill the stoneware pot the night before and refrigerate. You may need to add some extra cooking time because the food and stoneware pot are cold.

Ingredient Tips:

DAIRY

- Milk products, especially those low in fat, tend to curdle if cooked too long; add them toward the end of the cooking time.
- Evaporated milk and condensed soups are great substitutes for milk and cream.

SOUPS AND STEWS

- Because there is little evaporation, soups and stews require less liquid than usual.
- If too thick, add additional liquid in last ½ hour of cooking or at serving time.
- Condensed soups and dry soup mixes add great flavor and body to sauces and gravies.

MEATS

- The higher the fat content, the less liquid needed. Also, place thickly sliced onions under fattier meat to keep it above the drippings.
- Browning before cooking in the slow cooker is not necessary; however, browning meats, lightly coated in flour gives more body and flavor to sauces. This works for ground meat as well.
- Make sure top of meat does not touch the lid.
- Cooking times will vary depending upon the size of the meat, the bones and the cut. Meat with bone-in will take longer to cook. Lean meats and poultry will cook faster.
- Meats slow cooked in liquids develop great flavor with a minimum of effort.
- Use HIGH for more tender cuts of meat; use LOW for tougher cuts.
- Always thoroughly thaw meats before cooking them in the slow cooker.

VEGETABLES

- Place vegetables such as carrots, potatoes, turnips, and beet at the very bottom of the stoneware pot and always cover them with liquids. They usually take longer to cook than most meat.
- Vegetables cook well; they develop better flavor and don't break down as they would in your oven.

FISH

- Fish cooks quickly; add it for the last 15 minutes.

SEASONINGS

- Fresh herbs should be added at the end of the cooking cycle. If cooked too long they lose their color and flavor.
- Dried herbs work well in the slow cooker and can be added at the beginning. They can become stronger on longer cooking; begin with less and add at end, if needed.
- Some spices and dried herbs, such as cinnamon sticks, bay leaves and whole peppercorns can become quite intense with long cooking, so use sparingly.
- If using bay leaves, remember to remove before serving.
- Whole herbs and spices flavor better in slow cooking than crushed or ground.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Food is undercooked while slow cooking	<ul style="list-style-type: none">• May have used the wrong setting.• The power may have been interrupted.• The lid may have been improperly placed on the stoneware pot.• The power in your home may be slightly different.• Lid has been removed too many times during operation.	<ul style="list-style-type: none">• Make sure you use the correct setting for the recipe.• If the power was interrupted and you don't know for how long; discard the food.• Make sure the lid is placed evenly on top of the stoneware pot.• Keep the lid closed. Every time the lid is removed it adds 15-20 minutes to the cooking time.
Food is overcooked while slow cooking	<ul style="list-style-type: none">• There may be a difference between your favorite recipe and the operation of the slow cooker.• Not all slow cookers cook exactly the same; the settings could be cooking slightly different than slow cookers that have been used previously.	<ul style="list-style-type: none">• As you use the slow cooker settings, make note of any changes in time on your favorite recipes.
The meat was done but the vegetables were under-cooked while slow cooking	<ul style="list-style-type: none">• The foods may have been improperly placed in the slow cooker.	<ul style="list-style-type: none">• Place the vegetables on the bottom and sides of the stoneware pot.• Place the meat on top of the vegetables and in the center of the stoneware pot.

If additional assistance is needed, please contact our consumer service team at 1-800-231-9786.

RECIPES

LENTIL SOUP

Servings: 8

Ingredients:

¼ lb. pancetta	1 can (14 ½ oz.) diced tomatoes
8 oz. smoked sausage, cut into bite-size pieces	1 ½ cup chopped carrots
1 cup chopped onion	1 cup thickly sliced celery
2 large cloves garlic, chopped	1 tsp. dried thyme
6 cups vegetable broth or water	1 ½ tsp. salt
1 lb. dried lentils, sorted and rinsed	½ tsp. black pepper
1 can (16 oz.) garbanzo beans, rinsed and drained	½ cup chopped celery leaves

Directions:

In a skillet, cook pancetta over medium heat until golden on all sides, stirring often. Remove with slotted spoon and set aside. Add onion and garlic to skillet and cook until onion is softened. Spoon the mixture into the Black+Decker Slow Cooker stoneware pot. Add pancetta and remaining ingredients, except celery leaves.

Cover and cook on HIGH for 4 to 5 hours or LOW for 8-10 hours, until lentils are very tender. Stir in celery leaves.

PORK ROAST WITH TART CHERRIES

Servings: 12

Ingredients:

4 lb. bone-in pork loin roast	½ cup water
1 Tbsp. olive oil	2 Tbsp. brown sugar
1 tsp. salt	2 Tbsp. tomato paste
½ tsp. seasoned pepper	2 large cloves garlic, chopped
3 cups tart pitted cherries	1 tsp. oregano
1 cup apple juice	

Directions:

In a skillet, brown pork on all sides in olive oil. Season with salt and pepper.

Place pork in the Black+Decker Slow Cooker stoneware pot, fat side up.

In large measuring cup or bowl, combine remaining ingredients; stir to blend. Pour over pork. Cover and cook on HIGH for 4 hours or on LOW for 6 hours, until pork is tender.

BEEF POT ROAST

Servings: 8 to 10

Ingredients:

6 medium carrots, cut in 2 ½ inch pieces (about 2 cups)	½ tsp. salt
4 medium potatoes, quartered	¼ tsp. coarsely ground pepper
1 bag (20 oz.) frozen pearl onions	1 envelope beef onion soup mix
4 large cloves garlic, chopped	1 cup beef broth
4 lb. boneless bottom round roast	1 ½ tsp. herbs de Provence
	½ tsp. dried thyme

Directions:

Place half of the vegetables on bottom the Black+Decker Slow Cooker stoneware pot. Season beef with salt and pepper. Place on top of vegetables.

Add remaining vegetables. Spread around roast.

In measuring cup or bowl, combine remaining ingredients; stir to blend. Pour over beef. Cover with glass lid.

Cook on LOW for 6 hours, until beef is tender.

SHREDDED PORK SANDWICHES

Servings: 12

Ingredients:

2 large Vidalia onions, sliced	¼ cup honey
3 ½ lb. fresh pork butt or loin	¼ cup fresh lime juice
½ tsp. salt	¼ cup spicy brown mustard
¼ tsp. coarse black pepper	2 Tbsp. tomato paste
1 cup barbecue sauce	Hamburger buns
1 cup beef broth	Cole slaw

Directions:

Place onions in bottom of the Black+Decker Slow Cooker stoneware pot.

Then season pork with salt and pepper and place on top of onions, fat side up.

In large measuring cup or bowl, combine remaining ingredients; stir to blend. Pour over pork. Cover and cook on HIGH for 5 hours or until pork shreds easily when touched with a fork.

Place pork on cutting board and allow to rest 5 minutes. Using 2 forks, shred pork. Return the meat to the slow cooker

Serve warm on buns topped with coleslaw.

BEEF SHORT RIBS

Servings: 6 to 8

Ingredients:

- 3 lbs. bone-in beef short ribs
- 2 tsp. salt
- ½ tsp. coarsely ground black pepper
- 2 Tbsp. olive oil
- 2 cups carrots, cut in 2-inch pieces
- 2 cups sliced celery
- 1 cup coarsely chopped onion
- 2 large cloves garlic, chopped
- 1 can (14 ½ oz.) diced tomatoes
- ¼ cup balsamic vinegar
- 2 Tbsp. tomato paste
- 1 bay leaf

Directions:

Season short ribs with salt and pepper. In a skillet, brown ribs over medium heat, about 3 minutes each side. Transfer to the Black+Decker Slow Cooker stoneware pot. Top with vegetables.

Combine remaining ingredients and pour over meat and vegetables.

Cover and cook on HIGH for 5 to 6 hours or LOW setting for 6 to 8 hours, until beef is tender. Remove bay leaf before serving.

SLOW COOKER VEGETABLE LASAGNA

No need to cook the noodles for this recipe. The noodles become tender when slow cooked in the sauce.

Servings: 8

Ingredients:

- 2 Tbsp. oil
- 1 cup sliced zucchini
- 1 cup sliced yellow summer squash
- ½ lb. sliced fresh mushrooms
- ½ cup chopped onion
- 1 jar (24 oz.) spaghetti sauce
- 1 container (15 oz.) ricotta cheese
- 1 egg
- 1 pkg. (8 oz.) shredded mozzarella cheese
- ½ cup grated Parmesan cheese, divided
- 8 uncooked lasagna noodles

Directions:

Heat oil in large skillet on medium heat. Add squash, mushrooms and onions, cook and stir 3-5 min. or until vegetables are tender. Stir vegetables into sauce.

Mix ricotta together ricotta cheese, egg, mozzarella and ¼ cup Parmesan cheese.

To assemble, spoon ½ of the vegetable mixture into bottom of slow cooker. Top with half the noodles (broken to fit) and half the cheese mixture. Repeat for second layer.

Cover slow cooker with lid and cook on HIGH for 2 to 3 hours or LOW setting 4 to 5 hours or until liquid is absorbed and lasagna is hot.

Turn slow cooker off and let stand 10 min.

Sprinkle with remaining Parmesan before serving.

WARRANTY INFORMATION

For service, repair or any questions regarding your appliance, call the appropriate 800 number listed within this section. Please DO NOT return the product to the place of purchase. Also, please DO NOT mail product back to manufacturer, nor bring it to a service center. You may also want to consult the website listed on the cover of this manual.

Two-Year Limited Warranty (Applies only in the United States and Canada)

What does it cover?

- Any defect in material or workmanship provided; however, Spectrum Brands, Inc.'s liability will not exceed the purchase price of product.

For how long?

- Two years from the date of original purchase with proof of purchase.

What will we do to help you?

- Provide you with a reasonably similar replacement product that is either new or factory refurbished.

How do you get service?

- Save your receipt as proof of date of sale.
- Visit the online service website at www.prodprotect.com/applica, or call toll-free **1-800-231-9786**, for general warranty service.
- If you need parts or accessories, please call **1-800-738-0245**.

What does your warranty not cover?

- Damage from commercial use
- Damage from misuse, abuse or neglect
- Products that have been modified in any way
- Products used or serviced outside the country of purchase
- Glass parts and other accessory items that are packed with the unit
- Shipping and handling costs associated with the replacement of the unit
- Consequential or incidental damages (Please note, however, that some states do not allow the exclusion or limitation of consequential or incidental damages, so this limitation may not apply to you.)

How does state law relate to this warranty?

- This warranty gives you specific legal rights. You may also have other rights that vary from state to state or province to province.