

Rival SCRBC909-BS

Rival SCRBC909-BS Trio 3-Quart Slow Cooker and Buffet Server

Instruction Manual

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 operating this appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the heating base, cord, or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 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.
- 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 oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "OFF", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.

PRODUCT OVERVIEW

The Rival SCRBC909-BS Trio 3-Quart Slow Cooker and Buffet Server is designed to cook and serve multiple dishes simultaneously. This unit features three individual 3-quart stoneware pots, each with its own temperature control, allowing for versatile cooking options at low, high, or warm settings. The design incorporates a stainless steel and black finish, glass lids, and integrated handles for both functionality and aesthetic appeal.

Key features include:

- Three 3-quart removable stoneware pots.
- Three independent temperature controls (LOW, HIGH, WARM).
- Dishwasher-safe stoneware pots and glass lids.
- Integrated spoon notches with three serving spoons included.
- 6-foot electrical cord.



Image: The Rival SCRBC909-BS Trio 3-Quart Slow Cooker and Buffet Server, showcasing its three individual pots, glass lids, and control knobs on a black and stainless steel base.

SETUP

Unpacking

Carefully remove all components from the packaging. Retain packaging materials for future storage or transport if needed. Ensure all parts listed in the Product Overview are present and undamaged.

Initial Cleaning

Before first use, wash the stoneware pots and glass lids in warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the heating base with a damp cloth. Do not immerse the heating base in water or any other liquid.

Placement

Place the slow cooker and buffet server on a stable, level, and heat-resistant surface, away from walls or cabinets that could be damaged by heat or steam. Ensure there is adequate ventilation around the unit.

Power Connection

Ensure the unit's temperature control knobs are in the "OFF" position before plugging the 6-foot electrical cord into a standard electrical outlet.

OPERATING INSTRUCTIONS

Cooking

1. Prepare your ingredients and place them into the individual 3-quart stoneware pots. Do not overfill the pots; leave at least one inch of space from the rim.
2. Carefully place the filled stoneware pots into the heating base.
3. Cover each pot with its respective glass lid.
4. Plug the unit into an electrical outlet.
5. Select the desired temperature setting for each pot using its individual control knob:
 - **LOW:** Ideal for slow cooking over longer periods, typically 6-8 hours.
 - **HIGH:** For faster cooking, typically 3-4 hours.
 - **WARM:** Use this setting only to keep cooked food at a serving temperature. Do not use the WARM setting for cooking raw food.
6. Cook for the recommended time according to your recipe. Avoid lifting the lids frequently, as this can significantly extend cooking times.
7. Once cooking is complete, turn the control knobs to the "OFF" position and unplug the unit.

Serving

After cooking, you can switch the setting to "WARM" to maintain food temperature for serving. The integrated spoon notches on the lids allow for convenient placement of the included serving spoons, keeping them accessible and preventing drips on your serving surface.

CARE AND MAINTENANCE

Cleaning

1. Always turn the control knobs to "OFF" and unplug the unit from the electrical outlet before cleaning.
2. Allow the unit to cool completely before handling or cleaning.
3. Remove the stoneware pots and glass lids. These components are dishwasher safe for easy cleaning. Alternatively, they can be washed by hand in warm, soapy water, rinsed, and dried thoroughly.
4. Wipe the exterior of the heating base with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may scratch the surface.
5. Never immerse the heating base, cord, or plug in water or any other liquid.

Storage

Ensure all parts are clean and dry before storing. Store the slow cooker and buffet server in a cool, dry place. You may store the stoneware pots and lids inside the heating base to save space.

TROUBLESHOOTING

If you encounter issues with your Rival SCRBC909-BS, please refer to the following common solutions:

- **Unit not heating:** Ensure the power cord is securely plugged into a functional electrical outlet and that the control knobs are set to a cooking temperature (LOW or HIGH), not "OFF".
- **Food not cooking properly:** Verify that the correct temperature setting has been selected for your recipe. Ensure the lids are properly seated on the stoneware pots to retain heat and moisture. Avoid frequently lifting the lids during cooking.
- **Food burning on WARM setting:** The WARM setting is designed to keep food at a serving temperature, not to cook. Prolonged use on WARM can cause some foods to dry out or burn. Monitor food closely if holding for extended periods.
- **Stoneware pots sticking:** Lightly grease the inside of the stoneware pots before adding ingredients, especially for dishes prone to sticking.

If problems persist, contact customer support for further assistance.

SPECIFICATIONS

Brand	Rival
Model Number	SCRBC909-BS
Capacity	3 Quarts per pot (total 9 Quarts)
Material	Stainless Steel (exterior), Stoneware (pots), Glass (lids)
Color	Black / Stainless
Product Weight	27 Pounds
Dishwasher Safe Parts	Stoneware pots, Glass lids
UPC	048894034572

WARRANTY AND SUPPORT

Warranty information for the Rival SCRBC909-BS Trio 3-Quart Slow Cooker and Buffet Server is typically provided with the product packaging at the time of purchase. Please refer to the documentation included in your product box for specific warranty terms and conditions, including coverage duration and how to make a claim.

For further assistance, product support, or to inquire about replacement parts, please visit the official Rival brand website or contact their customer service department. Contact details are usually available in the warranty documentation or on the manufacturer's website.