

Toastermaster TM-151SC

Toastermaster TM-151SC 1.5 Quart Stainless Steel Slow Cooker Instruction Manual

Model: TM-151SC

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before operating this appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs, or the slow cooker base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. 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.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. 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.
13. Do not use appliance for other than intended use.
14. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.
15. Do not use the stoneware insert if it is cracked or chipped.

PARTS IDENTIFICATION

Familiarize yourself with the components of your slow cooker.



Figure 1: The Toastmaster TM-151SC 1.5 Quart Slow Cooker, fully assembled with its stainless steel base, black stoneware insert, and clear glass lid. The control knob is visible on the front.



Figure 2: The main components of the slow cooker shown separately: the stainless steel heating base with the control knob, and the black removable stoneware insert with its glass lid.

- **Glass Lid:** Allows monitoring of cooking progress.
- **Removable Stoneware Insert:** The cooking vessel, designed for even heat distribution.
- **Heating Base:** Houses the heating element and control knob.
- **Control Knob:** Used to select OFF, LOW, or HIGH heat settings.
- **Handles:** For safe transport of the unit.
- **Nonskid Rubber Feet:** Provides stability on countertops.



Figure 3: A close-up view of the mechanical control knob on the slow cooker base, clearly showing the 'OFF', 'LOW', and 'HIGH' settings.

BEFORE FIRST USE

Before using your slow cooker for the first time, follow these steps:

1. Wash the removable stoneware insert and glass lid in warm, soapy water. Rinse thoroughly and dry.
2. Wipe the exterior of the heating base with a soft, damp cloth. Do not immerse the heating base in water or any other liquid.
3. Ensure all parts are completely dry before assembly and use.

SETUP

To set up your slow cooker for cooking:

1. Place the heating base on a flat, stable, heat-resistant surface.
2. Carefully place the clean stoneware insert into the heating base.
3. Add your ingredients to the stoneware insert. Do not fill more than 3/4 full to prevent boiling over.
4. Place the glass lid onto the stoneware insert.

OPERATING INSTRUCTIONS

Follow these steps to operate your slow cooker:

1. Ensure the control knob is in the **OFF** position.
2. Plug the power cord into a standard 220V AC electrical outlet.
3. Turn the control knob to your desired setting: **LOW** or **HIGH**.
4. Allow the food to cook for the recommended time. Avoid lifting the lid frequently, as this releases heat and extends cooking time.
5. Once cooking is complete, turn the control knob to the **OFF** position and unplug the appliance from the wall outlet.
6. Always use oven mitts when handling the hot stoneware insert or lid.

Heat Settings Guide:

- **LOW:** Ideal for longer cooking times, typically 6-8 hours. This setting is suitable for most recipes and helps tenderize meats.
- **HIGH:** For faster cooking, typically 3-4 hours. Use this setting when you need to cook food more quickly, but monitor closely to prevent overcooking or burning.

COOKING TIPS

- **Browning Meat:** For best flavor, brown meat in a separate pan before adding it to the slow cooker.
- **Vegetables:** Root vegetables like carrots and potatoes cook slower than meat. Place them at the bottom of the stoneware insert.
- **Liquids:** Slow cooking retains moisture. Reduce liquid amounts in recipes designed for conventional cooking.
- **Dairy Products:** Add milk, cream, or sour cream during the last 30 minutes of cooking to prevent curdling.
- **Herbs and Spices:** Whole herbs and spices work well in slow cooking. Ground spices may lose flavor over long periods; add them closer to the end of cooking.

CARE AND CLEANING (MAINTENANCE)

Proper cleaning ensures the longevity and performance of your slow cooker.

1. Always turn the control knob to **OFF** and unplug the slow cooker before cleaning.
2. Allow the unit to cool completely before disassembling or cleaning.
3. The removable stoneware insert and glass lid are dishwasher safe or can be washed by hand in warm, soapy water. Avoid abrasive cleaners or scouring pads that may scratch surfaces.
4. The heating base should be wiped clean with a soft, damp cloth. Do not immerse the heating base in water or any other liquid.
5. For stubborn food residue on the stoneware, fill it with warm, soapy water and let it soak for a few hours before cleaning.
6. Ensure all parts are thoroughly dry before storing.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Slow cooker does not turn on.	Unit not plugged in; power outlet not working; control knob in OFF position.	Ensure unit is securely plugged into a working outlet. Turn control knob to LOW or HIGH.
Food is not cooking properly or is undercooked.	Lid lifted too frequently; insufficient cooking time; incorrect heat setting.	Avoid lifting the lid during cooking. Increase cooking time. Ensure correct heat setting (LOW for longer, HIGH for shorter).
Food is burning or sticking to the bottom.	Too little liquid; cooking on HIGH for too long; stoneware insert not properly seasoned (unlikely for new units).	Add more liquid to the recipe. Reduce cooking time or switch to LOW setting. Ensure stoneware is clean and free of residue.
Lid does not fit securely.	Stoneware insert not seated correctly; lid misplaced.	Ensure the stoneware insert is fully seated in the heating base. Position the lid correctly on the stoneware.

SPECIFICATIONS

- **Model:** TM-151SC
- **Capacity:** 1.5 Quarts (1.4 Liters)
- **Material:** Stainless Steel exterior, Ceramic stoneware insert, Glass lid
- **Color:** Silver/Black
- **Wattage:** 50 watts
- **Voltage:** 220 Volts
- **Control Settings:** OFF, LOW, HIGH (3 settings)
- **Product Dimensions:** 9"D x 9"W x 11"H
- **Item Weight:** Approximately 4.2 Pounds

WARRANTY AND SUPPORT

This product is covered by a limited warranty. For specific warranty details, product support, or to inquire about replacement parts, please refer to the warranty card included with your purchase or contact Toastmaster customer service directly. Contact information can typically be found on the manufacturer’s official website or on the product packaging.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question