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› BLACK+DECKER 7-Quart Digital Slow Cooker SCD7007SSD User Manual

BLACK+DECKER SCD7007SSD

BLACK+DECKER 7-Quart Digital Slow Cooker

MODEL: SCD7007SSD - USER MANUAL

Introduction

This manual provides instructions for the safe and efficient operation of your BLACK+DECKER 7-Quart Digital Slow Cooker, Model SCD7007SSD. This appliance offers three primary cooking methods: classic slow cooking, temperature probe cooking, and sous-vide cooking. Please read all instructions thoroughly before initial use and retain this manual for future reference.



The BLACK+DECKER 7-Quart Digital Slow Cooker offers three versatile cooking methods: traditional slow cooking, precise temperature probe cooking, and sous-vide for even results.

Important Safety Instructions

- Always ensure the appliance is unplugged from the outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the base unit, cord, or plug in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- 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.
- A slight odor or smoke during initial use is normal due to protective oils from manufacturing. This is temporary and will fade after the first use.

Product Overview

Familiarize yourself with the components of your slow cooker before operation.



The BLACK+DECKER 7-Quart Digital Slow Cooker features a digital control panel, a clear glass lid with a locking mechanism, and a stainless steel exterior.

Components:

- **Base Unit:** Contains the heating element and control panel.
- **Removable Stoneware Crock:** 7-quart capacity for cooking.
- **Tempered Glass Lid:** With locking mechanism for secure transport and heat retention.
- **Digital Control Panel:** For selecting cooking modes, temperature, and time.
- **Temperature Probe:** For precise temperature monitoring during cooking.
- **Sous-Vide Rack:** For organizing food bags during sous-vide cooking.



The digital control panel allows selection of cooking modes, temperature, and time settings.

Setup and First-Time Use

1. **Unpack:** Remove all packaging materials, stickers, and any accessories.
2. **Clean:** Wash the stoneware crock and glass lid in warm, soapy water. Rinse thoroughly and dry. The stoneware pot and tempered glass lid are dishwasher-safe. Wipe the exterior of the base unit with a damp cloth. Do not immerse the base unit in water.
3. **Placement:** Place the slow cooker on a stable, heat-resistant surface, away from walls or cabinets to allow for proper ventilation.
4. **Initial Operation (Optional):** For first-time use, a slight odor or smoke may occur due to manufacturing oils. This is normal and harmless. You may run the slow cooker on a high setting with 2-3 cups of water for 30 minutes to dissipate any residual odors.

Operating Instructions

This slow cooker offers three distinct cooking functions.

1. Slow Cook Function

Ideal for roasts, soups, and stews, providing gentle, consistent heat.

1. Place the stoneware crock into the base unit.
2. Add ingredients to the stoneware crock. Ensure the crock is filled between 1/2 and 3/4 full for optimal results.
3. Place the lid on the crock.
4. Plug the appliance into a standard electrical outlet.
5. Press the **SLOW COOK** button.
6. Select desired heat setting: **LOW** (8-9 hours), **HIGH** (3-4 hours), or **WARM** (for keeping food at serving temperature).
7. Set the cooking time using the **TEMP/TIME** button and the **UP/DOWN** arrows.
8. Press **START/STOP** to begin cooking.
9. Once cooking is complete, the unit will automatically switch to the WARM setting (if not already on WARM) or turn off.

Note: Avoid frequently lifting the lid during slow cooking, as this can cause significant heat loss and extend cooking times.

Temperature Probe

Insert into meat to reach precise temperature



The 7-quart stoneware crock is suitable for preparing large meals, such as casseroles or roasts, using the slow cook function.

2. Temperature Probe Function

Achieve precise internal temperatures for meats and other foods.

1. Prepare food and place it in the stoneware crock.
2. Insert the temperature probe into the thickest part of the food, ensuring it does not touch the bottom or sides of the crock.
3. Connect the probe cable to the port on the control panel.
4. Place the lid on the crock, ensuring the probe cable is properly routed through the lid's designated opening.
5. Press the **TEMP PROBE** button.
6. Use the **UP/DOWN** arrows to set the desired target internal temperature.
7. Press **START/STOP** to begin. The display will show the actual temperature and the target temperature.
8. The unit will maintain the set temperature until the target is reached, then switch to WARM or turn off.

Caution: Keep the lid closed to prevent heat loss, which can lead to uneven cooking or undercooked results.

Digital Control Panel

Set function and lock in target temperature



The temperature probe allows for precise cooking by monitoring the internal temperature of food, such as a whole chicken.

3. Sous-Vide Function

Cook food evenly and precisely in a temperature-controlled water bath.

1. Place the sous-vide rack into the stoneware crock.
2. Fill the crock with water, ensuring it covers the food you intend to cook.
3. Seal single servings of food in resealable, vacuum-sealable bags.
4. Submerge the sealed food bags completely in the water bath, using the rack to keep them organized.
5. Insert the temperature probe into the water, ensuring it is not touching the crock or food bags.
6. Place the lid on the crock, routing the probe cable.
7. Press the **SOUS VIDE** button.
8. Use the **UP/DOWN** arrows to set the desired water temperature and cooking time based on your recipe.
9. Press **START/STOP** to begin. The unit will heat the water to the set temperature and maintain it for the duration.

Tip: The sous-vide method helps prevent overcooking by heating the water that surrounds the food, bringing it to the desired internal temperature.

Sous Vide

Brings internal temperature to precise level and includes a sous vide rack



Prepare food in sealed bags and submerge them in the water bath for precise sous-vide cooking.

Care and Maintenance

Cleaning:

- Always unplug the slow cooker and allow it to cool completely before cleaning.
- The stoneware crock and glass lid are dishwasher-safe or can be washed by hand with warm, soapy water. Avoid abrasive cleaners or scouring pads.
- Wipe the exterior of the base unit with a damp cloth. Do not immerse the base unit in water or any other liquid.
- The temperature probe should be wiped clean with a damp cloth. Do not immerse the probe connector in water.

Storage:

- Ensure all parts are clean and dry before storing.
- Store the slow cooker in a dry place.
- The locking lid feature allows for secure transport and compact storage.

Troubleshooting

Problem	Possible Cause	Solution
Appliance does not turn on.	No power supply; appliance not plugged in correctly.	Ensure the power cord is securely plugged into a working electrical outlet. Check circuit breaker.
Food not heating properly or cooking too slowly.	Lid not sealed; incorrect heat setting; crock not filled sufficiently.	Ensure the lid is properly seated and locked. Verify the correct heat setting (LOW/HIGH) is selected. Ensure the crock is filled between 1/2 and 3/4 full. Avoid lifting the lid frequently.
Temperature probe not reading correctly.	Probe not inserted correctly; probe connection loose.	Ensure the probe is fully inserted into the thickest part of the food and its cable is securely connected to the control panel.
Slight odor or smoke during first use.	Protective oils from manufacturing.	This is normal and temporary. It will dissipate after initial use.

Specifications

- **Model:** SCD7007SSD
- **Capacity:** 7 Quarts (6.62 Liters)
- **Material:** Stainless Steel exterior, Stoneware crock, Tempered glass lid
- **Wattage:** 1000 watts
- **Voltage:** 120 Volts
- **Control Method:** Touch (Digital)
- **Heat Settings:** 3 (Low, High, Warm)
- **Dimensions (Product):** 10.95 x 17.68 x 14.33 inches
- **Item Weight:** 17.36 Pounds
- **Dishwasher Safe Parts:** Stoneware crock, Glass lid

7 Quart Slow Cooker

Low, high and
warm settings



The slow cooker's dimensions are approximately 17.8 inches in width and 12 inches in height.

Warranty and Support

For warranty information, product registration, or customer support, please refer to the documentation included with your purchase or visit the official BLACK+DECKER website. Keep your purchase receipt as proof of purchase for warranty claims.

Online Support: www.blackanddecker.com/support