



Crock-Pot SCV800-B Slow Cooker User Manual

[Home](#) » [Crock-Pot](#) » Crock-Pot SCV800-B Slow Cooker User Manual 

Contents

- [1 Crock-Pot SCV800-B Slow Cooker](#)
- [2 SERVICE INSTRUCTIONS](#)
- [3 1-YEAR LIMITED WARRANTY](#)
- [4 IMPORTANT SAFEGUARDS](#)
- [5 NORTH AMERICAN MODELS WITH POLARIZED PLUGS:](#)
- [6 POWER CORD INSTRUCTIONS:](#)
- [7 CROCK-POT® SLOW COOKER COMPONENTS](#)
- [8 PREPARING YOUR CROCK-POT® SLOW COOKER FOR USE](#)
- [9 HOW TO USE YOUR SLOW COOKER](#)
- [10 HOW TO CLEAN YOUR SLOW COOKER](#)
- [11 HINTS AND TIPS](#)
- [12 FAQ's](#)
- [13 Related Posts](#)



Crock-Pot SCV800-B Slow Cooker



SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.
2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.
3. If you have any questions or comments regarding this unit's operation or believe any repair is necessary, please call our Consumer Service Department at 1-800-323-9519 or visit our website at www.crockpot.com.

1-YEAR LIMITED WARRANTY

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if, in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, a replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of the initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or in any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes, and tornadoes.

What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied, or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions, or representations, express, implied, statutory, or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to

use the product including incidental, special, consequential, or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against the purchaser by any other party. Some provinces, states, or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state, or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.

If you have any questions regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

In Canada

If you have any questions regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business with Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department. PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

To register your product, please visit us online at www.crockpot.com.

© 2016 Sunbeam Products, Inc. doing business as Jarden Consumer Solutions, Boca Raton, FL. All Rights Reserved. Distributed by Sunbeam Products, Inc. doing business as Jarden Consumer Solutions, Boca Raton, Florida 33431. Sunbeam Products, Inc. is a subsidiary of Newell Brands Inc. (NYSE: NWL).

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:

1. Read all instructions before using this product.
2. This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not place or immerse cords, plugs, or appliances in water or other liquid.
4. This appliance is not to be used by children or by persons with reduced physical, sensory, or mental capabilities.
5. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
6. Unplug from the outlet when not in use, before putting on or taking off parts, and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, turn any control to OFF, then unplug the power cord from the outlet. Do not disconnect by pulling on the cord.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return the appliance to the manufacturer (see warranty) for examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use it outdoors or for commercial purposes.
10. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
11. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

13. The heating base is subject to residual heat from the cooking cycle. Do not touch the heating base immediately after removing the stoneware. Allow to cool before handling.
14. Use caution when opening the lid during or after a cooking cycle. Escaping steam can cause burns.
15. Do not use appliances for other than intended use. Misuse can cause injuries.
16. Intended for household countertop use only. Keep 6 inches (152 mm) clear from the wall and on all sides.
Always use the appliance on a dry, stable, level surface.
17. Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into a heated pot.
18. The slow cooker lid is made of tempered glass. Always inspect the lid for chips, cracks, or any other damage.
Do not use the glass lid if it is damaged, as it may shatter during use.
19. **CAUTION:** To protect against electrical shock and product damage, do not cook directly in the heating base.
Cook only in the stoneware provided.
20. **WARNING:** Spilled food can cause serious burns. Keep appliances and cords away from children. Never drape the cord over the edge of the counter, never use an outlet below the counter, and never use it with an extension cord.

For appliances with locking lids:

21. Never attempt to lift or carry this appliance by the lid handle. Always use the handles located at each side on the base of the appliance.
22. Do not lock the lid while cooking. Locking the glass lid while cooking may lead to glass breakage, which can cause injuries.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

NORTH AMERICAN MODELS WITH POLARIZED PLUGS:

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. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

POWER CORD INSTRUCTIONS:

A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord.

NOTICES:

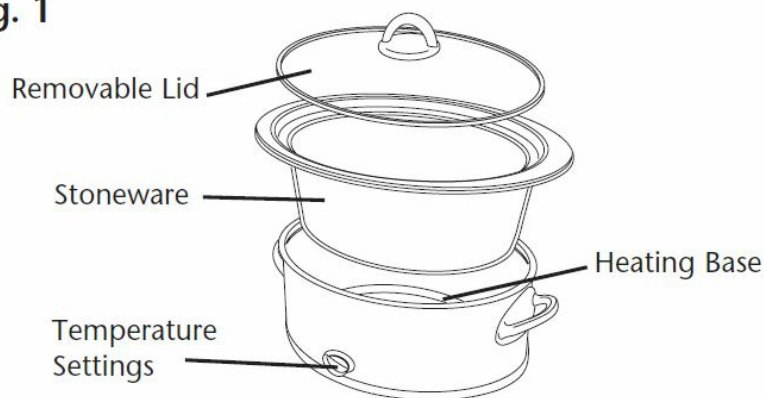
1. Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your slow cooker to prevent possible damage to the surface.
2. During the initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with

many heating appliances and will not recur after a few uses.

3. Please use caution when placing your stoneware on a ceramic or smooth glass cooktop stove, countertop, table, or other surface. Due to the nature of the stoneware, its rough bottom may scratch some surfaces if caution is not used. Always place heat-resistant protective padding under the stoneware before setting it on a table, countertop, or other surface.

CROCK-POT® SLOW COOKER COMPONENTS

Fig. 1



PREPARING YOUR CROCK-POT® SLOW COOKER FOR USE

Before you use your slow cooker, remove all packaging components and wash the lid and stoneware with warm soapy water and dry thoroughly.

Assembly

1. Place stoneware into the heating base.
2. Lower the lid horizontally down onto the stoneware.

HOW TO USE YOUR SLOW COOKER

1. Place the stoneware into the heating base, add your ingredients to the stoneware, and cover with the lid.
2. Plug in your Crock-Pot slow cooker and select the temperature setting from the three setting options. Low is recommended for slow “all-day” cooking. One hour on HIGH is equivalent to approximately 1½ to 2 hours on LOW. Refer to your specific recipe for more precise cook times.

NOTE: Some models feature a WARM setting. WARM is ONLY for keeping already cooked food at the perfect serving temperature until you are ready to eat. DO NOT cook on the WARM setting. NOTE: We do not recommend using the WARM setting for more than 4 hours.

3. When cooking is done, unplug your slow cooker and allow it to cool before cleaning.

USAGE NOTES:

- If you suspect that the power has gone out during the day, the food may be unsafe to eat. If you are unaware of how long the power was out, we suggest you discard the food inside.
- For recipes that require a range of times, select the time closest to the setting on your slow cooker. For

instance, to cook a recipe calling for a cooking time of 7 to 9 hours on LOW, set your slow cooker to 8 hours.

- To avoid over or under-cooking, always fill the stoneware $\frac{3}{4}$ full to conform to recommended cook times (with the exception of certain cakes and custards, and as guided otherwise in our slow cooker recipes).
- Do not overfill stoneware. To prevent spillover, do not fill stoneware higher than $\frac{3}{4}$ full.
- Always cook, with the lid on, for the recommended time. Do not remove the lid during the first two hours of cooking.
- Always wear oven mitts when handling the lid or stoneware.
- Unplug when cooking is done and before cleaning.
- Removable stoneware is ovenproof and microwave-safe. Do not use removable stoneware on gas or electric burner or under the broiler. Refer to the chart below.

Part	Dishwasher Safe	Oven Safe	Microwave Safe	Stovetop Safe
Lid	Yes	No	No	No
Stoneware	Yes	Yes, but not in the broiler	Yes	No

HOW TO CLEAN YOUR SLOW COOKER

- ALWAYS turn your slow cooker off, unplug it from the electrical outlet, and allow it to cool before cleaning.
- The lid and stoneware can be washed in the dishwasher or with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove residue. To remove water spots and other stains, use a non-abrasive cleaner or vinegar.
- As with any fine ceramic, the stoneware, and lid will not withstand sudden temperature changes. Do not wash the stoneware or lid with cold water when they are hot.
- The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.

CAUTION: Never immerse the heating base in water or other liquid.

- No other servicing should be performed.
- This appliance has no user-serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorized Service Representative only. See Warranty Section.

HINTS AND TIPS

PASTA AND RICE

- For best rice results, use long-grain converted rice or specialty rice as the recipe suggests. If the rice is not cooked completely after the suggested time, add an extra 1 to 1½ cups of liquid per cup of cooked rice and continue cooking for 20 to 30 minutes.
- For best pasta results, first, partially cook the pasta in a pot of boiling water until just tender. Add the pasta to the Crock-Pot® slow cooker during the last 30 minutes of cook time.

BEANS

- Dried beans, especially red kidney beans, should be boiled before adding to a recipe.
- Fully cooked canned beans may be used as a substitute for dried beans.

VEGETABLES

- Many vegetables benefit from slow cooking and are able to develop their full flavor. They tend not to overcook in your slow cooker as they might in your oven or on your stovetop.
- When cooking recipes with vegetables and meat, place vegetables in the slow cooker before the meat. Vegetables usually cook slower than meat in the slow cooker.
- Place vegetables near the sides or bottom of the stoneware to facilitate cooking.

HERBS AND SPICES

- Fresh herbs add flavor and color but should be added at the end of the cooking cycle as the flavor will dissipate over long cook times.
- Ground and/or dried herbs and spices work well in slow cooking and may be added at the beginning.
- The flavor power of all herbs and spices can vary greatly depending on their particular strength and shelf life. Use herbs sparingly, taste at the end of the cook cycle, and adjust seasonings just before serving.

MILK

- Milk, cream, and sour cream break down during extended cooking. When possible, add during the last 15 to 30 minutes of cooking.
- Condensed soups may be substituted for milk and can cook for extended times.

SOUPS

- Some soup recipes call for large amounts of water. Add other soup ingredients to the slow cooker first then add water only to cover. If thinner soup is desired, add more liquid at serving time.

MEATS

- Trim the fat, rinse well, and pat meat dry with paper towels.
- Browning meat in a separate skillet or broiler allows fat to be drained off before slow cooking and also adds a greater depth of flavor.
- Meat should be positioned so that it rests in the stoneware without touching the lid.
- For smaller or larger cuts of meat, alter the number of vegetables or potatoes so that the stoneware is always $\frac{3}{4}$ full.
- The size of the meat and the recommended cook times are just estimates and can vary depending on the specific cut, type, and bone structure. Lean meats such as chicken or pork tenderloin tend to cook faster than meats with more connective tissue and fat such as beef chuck or pork shoulder. Cooking meat on the bone versus boneless will increase the required cook times.
- Cut meat into smaller pieces when cooking with precooked foods such as beans or fruit, or light vegetables such as mushrooms, diced onion, eggplant, or finely minced vegetables. This enables all food to cook at the

same rate.

- When cooking frozen meats, at least 1 cup of warm liquid must first be added. The liquid will act as a “cushion” to prevent sudden temperature changes. An additional 4 hours on LOW or 2 hours on HIGH is typically required. For larger cuts of frozen meat, it may take much longer to defrost and tenderize.

FISH

- Fish cooks quickly and should be added at the end of the cooking cycle during the last fifteen minutes to an hour of cooking.

LIQUID

- For best results and to prevent food from drying or burning, always ensure an adequate amount of liquid is used in the recipe.
- Ensure the stoneware is always filled a minimum of $\frac{3}{4}$ full, and conform to recommended cook times.

Visit the Crock-Pot® slow cooker website at www.crockpot.com for additional hints, tips, and recipes, or call 1-800-323-9519.

FAQ's

How large is the capacity of the Crock-Pot SCV800-B Slow Cooker?

The Crock-Pot SCV800-B has a capacity of 8 quarts, which is suitable for cooking meals for larger families or gatherings.

Can I adjust the cooking temperature on the Crock-Pot SCV800-B?

Yes, the Crock-Pot SCV800-B features a low, high, and warm setting, allowing you to adjust the cooking temperature based on your recipe and cooking preferences.

Is the crock insert removable for easy cleaning?

Yes, the crock insert of the Crock-Pot SCV800-B is removable and dishwasher-safe, making it easy to clean after cooking.

Can I use the Crock-Pot SCV800-B to cook frozen ingredients?

It is generally recommended to thaw frozen ingredients before placing them in a slow cooker for safe and even cooking. Check the user manual for specific guidelines regarding frozen ingredients.

Does the Crock-Pot SCV800-B have a timer feature?

The Crock-Pot SCV800-B does not have a built-in timer. However, you can use an external timer or programmable outlet to control the cooking time if needed.

Can I repair or adjust any electrical or mechanical functions on the Crock-Pot SCV800-B Slow Cooker?

No, attempting to repair or adjust any electrical or mechanical functions on this unit will void the warranty.

What should I do if I need to exchange the unit?

If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed warranty.

How do I obtain warranty service?

In the U.S.A. and Canada, if you have any questions regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

Can I use the Crock-Pot SCV800-B Slow Cooker outdoors or for commercial purposes?

No, this appliance is not intended for outdoor or commercial use.

Can children use the Crock-Pot SCV800-B Slow Cooker?

No, this appliance is not to be used by children or by persons with reduced physical, sensory, or mental capabilities. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.

Can I use accessories not recommended by the appliance manufacturer?

No, using accessory attachments not recommended by the appliance manufacturer may cause injuries.

Can I cook directly in the heating base of the Crock-Pot SCV800-B Slow Cooker?

No, to protect against electrical shock and product damage, do not cook directly in the heating base. Cook only in the stoneware provided.

Can I lock the glass lid while cooking?

No, locking the glass lid while cooking may lead to glass breakage, which can cause injuries.

Can I lift or carry the appliance by the lid handle?

No, never attempt to lift or carry this appliance by the lid handle. Always use the handles located at each side on the base of the appliance.

Can I use the Crock-Pot SCV800-B Slow Cooker with an extension cord?

No, never use it with an extension cord.

Download This PDF Link: [Crock-Pot SCV800-B Slow Cooker User Manual](#)

Manuals+.