

**HELLO  
KITTY®**  
HELLO KITTY SC5-  
KIT-HK1 Kevin  
Round Waffle  
Maker



# HELLO KITTY SC5-KIT-HK1 Kevin Round Waffle Maker Instruction Manual

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HELLO KITTY SC5-KIT-HK1 Kevin Round Waffle Maker



## 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 cord, 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. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
5. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
6. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, turn any control to OFF, then unplug power cord from outlet. Do not disconnect by pulling on 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 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 outdoors or for commercial purposes.
10. Do not let cord hang over edge of 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 heating base immediately after removing the stoneware insert. 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 the appliance for other than its 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 insert provided.

20. **WARNING:** Spilled food can cause serious burns.

Keep appliance and cord away from children.

Never drape cord over edge of counter, never use an outlet below counter level and use care with an extension cord.

## **POWER CORD INSTRUCTIONS**

1. A short power-supply cord is provided to reduce the hazard resulting from entanglement or tripping over a long cord.
2. Extension cords may be used if care is exercised. If it is necessary to use an extension cord, it should be positioned so that it does not drape over the counter or tabletop, where it can be pulled on by children or tripped over unintentionally.
3. The electrical rating of the extension cord must be the same or more than the wattage of the appliance (the wattage is shown on the rating label located on the underside or back of the appliance).
4. Avoid pulling or straining the power cord at outlet or appliance connections.

## **POLARIZED PLUG**

1. Your appliance is equipped with a polarized plug (one blade is wider than the other).
2. To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way.
3. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, please consult a qualified electrician. Do not attempt to defeat this safety feature by modifying the plug in any way.

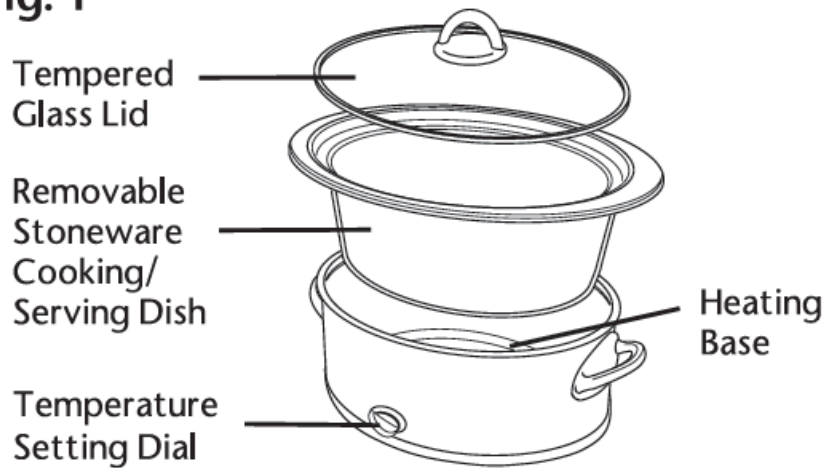
**WARNING:** Improper use of the power cord may result in electric shock. Consult a qualified electrician if necessary.

## **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 surfaces.
2. During 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 the stoneware dish insert 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 dish before setting on a table, countertop or other surface. A short power-supply cord is provided to reduce the hazard resulting from entanglement or tripping over a long cord.

## **SLOW COOKER COMPONENTS**

**Fig. 1**



## **PREPARING YOUR SLOW COOKER**

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

## **ASSEMBLY**

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

## **HOW TO USE YOUR SLOW COOKER**

1. Place the stoneware dish into the heating base, add your ingredients, and cover with the lid.
2. Plug in your 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 1-1/2 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 maybe 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 dish 3/4 full to conform to recommended cook times.
- Do not overfill stoneware dish. To prevent spill-over, do not fill stoneware dish higher than 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 dish.
- Unplug when cooking is done and before cleaning.

- Always wear oven mitts when handling the lid or stoneware dish.
- Unplug when cooking is done and before cleaning. The removable stoneware dish is ovenproof and microwave safe.
- Do not use removable stoneware dish on gas or electric burner or under broiler. Refer to chart below:

Part	Dishwasher Safe	Oven Safe	Microwave Safe	Stovetop Safe
Lid	Yes	No	No	No
Stoneware Dish	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 dish 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 dish and lid will not withstand sudden temperature changes. Do not wash the stoneware dish 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 any 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 the Warranty Section.

## HINTS AND TIPS PASTA AND RICE

- For best rice results, use long-grain converted rice or a specialty rice as the recipe suggests. If the rice is not cooked completely after the suggested time, add an extra 1 to 1-1/2 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 slow cooker during the last 30 minutes of cook time.

## BEANS

- Beans must be softened completely before combining with sugar and/or acidic foods. Sugar and acid have a hardening effect on beans and will prevent softening.
- 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

## 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 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 greater depth of flavor. Meat should be positioned so that it rests in the stone- ware dish without touching the lid.
- For smaller or larger cuts of meat, alter the amount of vegetables or potatoes so that the stoneware dish is always no more than 3/4 full. The size of the meat and the recommended cook times are just estimates and can vary depending upon 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 required cook times.

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## Documents / Resources



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SC5-KIT-HK1, 5QT, SC5-KIT-HK1 Kevin Round Waffle Maker, SC5-KIT-HK1, Kevin Round Waffl  
e Maker, Round Waffle Maker, Waffle Maker

## References

- [User Manual](#)

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