




## NESCO SC-150 1.5 Qt. Slow Cooker User Manual

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# NESCO®

**NESCO SC-150 1.5 Qt. Slow Cooker**



## IMPORTANT SAFEGUARDS

This product is designed for household use only

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

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use handles or knobs.
3. Always plug appliance cord into wall outlet, then adjust temperature control to the desired temperature. To disconnect, turn control to off, then remove plug from wall outlet.
4. To protect against electrical shock and personal injury, do not immerse this appliance, including cord and plug, in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool completely before putting on or taking off parts, and before cleaning.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. To avoid hazard, return appliance to NESCO® Factory Service Department for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, touch hot surfaces and never pull on cord.
11. Do not place on or near a hot gas or electrical burner or in a heated oven.

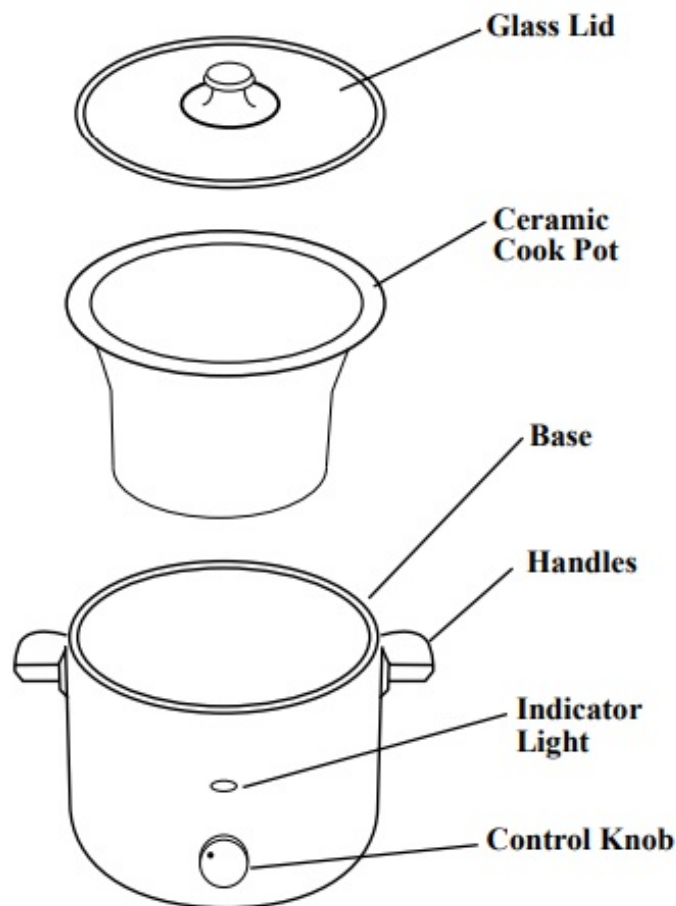
12. Extreme caution must be used when moving an appliance containing hot oil or hot liquids.
13. Do not use appliance for other than its intended use, as described in this manual.
14. Always place the appliance on a non-flammable, non-burnable, heat resistant surface when cooking. DO NOT place it on carpet, furniture, or other combustible materials. Operate oven in a well-ventilated area away from walls.

SAVE THESE INSTRUCTIONS

**Polarized Plug:** This appliance has a polarized plug (one blade is wider than the other). To reduce risk of electric shock, plug is intended to fit into 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 try to modify the plug in any way.

**Short Cord Instructions:** A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the tabletop where it can be pulled on by children or tripped over unintentionally.

## Parts



## Features of your Slow Cooker

- **Quality Glass Lid** – fits neatly onto the ceramic cook pot to retain heat and moisture for best results. Clear lid allows you to see food without having to lift lid, preventing heat and moisture from escaping.
- **Ceramic Cook Pot** – Durable Ceramic pot can be removed for convenience in serving, storage and cleaning. Dishwasher safe.
- **Indicator Light** – when lit the base is turned on and heating.

- **Control Knob** – adjust the temperature settings from OFF – LOW – HIGH – AUTO. Cool Touch Handles and Lid Knob – allows you to lift lid during cooking and to carry base to table for serving.
- **1.5 L capacity** – perfect for small households , parties and dorm rooms.

### Control Knob and Cooking settings

- The Control Knob offers two temperature settings LOW and HIGH for cooking.
- The AUTO setting keeps prepared at a perfect temperature for serving.
- Use the AUTO setting for serving foods only. Do not reheat foods using the AUTO setting.

### Operating Instructions

1. Before using wash the Lid and Cooking Pot in warm soapy water. Rinse and Dry thoroughly. CAUTION: Do Not place slow cooker base in water or any liquid.
2. Place slow cooker base on flat level surface.
3. Prepare food and place into cooking pot and place pot into base. Place lid on cook pot. Set desired temperature.

**NOTE:** Never place very cold or frozen foods into the cooking pot if preheated or if the cooking pot is frozen DO NOT run under hot water, the pot could crack.

4. Plug cord into 120 Volt outlet.
5. Set desired cooking setting (Low, High or Auto). The indicator light will be on showing the power is on and unit is heating.
6. After the desired cooking mode is set the unit will continue to heat until manually turned off.

### Care and Cleaning Instructions

- Always turn OFF the power switch then unplug unit before cleaning.
- The Base should be cleaned using a damp, soapy cloth and wiping the inside and outside. Dry thoroughly.
- The Cook pot and glass Lid should be washed in hot, soapy water, rinsed and dried. Note the cook pot is dishwasher-safe.
- Allow the cooking pot to cool prior to cleaning. Thermal shock (placing HOT bowl on cold surface or filling with cold water) can result in cracking of the pot. Soak the pot in warm water for several minutes to remove tough residue.
- DO NOT use metal scouring pads, abrasive cleaners or harsh chemicals to clean your slow cooker,. as these could damage the finishes.

### ONE YEAR LIMITED WARRANTY

This appliance is warranted for one year from date of original purchase against defects in material and workmanship. This warranty does not cover transportation damage, misuse, accident or similar incident. This warranty gives you specific legal rights and you may have other rights, which vary from state to state. This product is intended for household use only, not for commercial use. Warranty does not cover commercial use. Your new NESCO® appliance comes equipped with numerous safety features. Any attempt to interfere with the operation of these safety features makes this warranty null and void. In the event we receive an appliance for service that has been tampered with, we reserve the right to restore it to its original state and charge for the repair.

**For service in warranty** – Defective products may be returned, postage prepaid, with a description of the defect to: The Metal Ware Corporation, 1700 Monroe Street, Two Rivers, Wisconsin 54241, for no-charge repair or replacement at our option. Must include proof of purchase or copy of original bill of sale when returning product for warranty service. Please call Customer Satisfaction at 1-800-288-4545 to obtain a Return Authorization before shipping.

- For service in warranty, follow instructions set forth in warranty. When ordering new parts, make sure that you always mention the model number of the product.
- Call us on our toll free number, 1-800-288-4545 and tell us about your problem.
- If we instruct you to send all or part of your appliance to us for repair or replacement, our Customer Satisfaction representative will provide a Return Authorization number (this number notifies our receiving department to expedite your repair). Pack your unit carefully in a sturdy carton with sufficient padding to prevent damage because any damage caused in shipping is not covered by the warranty.
- Print your name, address and Return Authorization number on the carton.
- Write a letter explaining the problem. Include the following: your name, address and telephone number and a copy of the original bill of sale.
- Attach the sealed envelope containing the letter inside the carton. Insure the package for the value of the NESCO® appliance and ship prepaid to:
  - Attn: Factory Service Dept. The Metal Ware Corporation 1700 Monroe Street
  - Two Rivers, WI 54241

### **Pizza Fondue**

- 1/2 lb. Lean Ground Beef, browned
- 1 Green Onions, thinly sliced
- 1/4 tsp. Italian Herb Seasoning
- 1 (10-1/2-oz.) can Italian Pizza Sauce
- 1/4 cup (2-oz.) Cheddar Cheese, shredded
- 1/4 cup (2-oz.) Mozzarella Cheese, shredded
- 1 14-oz. pkg. Tostadas to serve

Set Nesco® Slow Cooker to HIGH.. Lightly wipe cook pot with cooking oil. Add browned meat, onions and seasonings. Add pizza sauce; stir to coat meat. Sprinkle on cheeses and heat fondue thoroughly. Reduce temperature to AUTO. Serve over heated tostadas, using a long-handled spoon. If fondue cools, cover and reheat on HIGH or until hot and bubbly. Serves 10 to 12.

### **Cheesy Spinach Dip**

- 8-oz. cup Monterey Jack Cheese, cut into pieces
- 4- oz. pkg. Cream Cheese, softened
- 5- oz. pkg. frozen Chopped Spinach, thawed & thoroughly drained 1 large Tomatoes, skinned, seeded, chopped
- 1/2 medium Onion, finely chopped
- 1/4 cup Half-and-Half
- 1 whole Jalapeno Peppers, chopped (optional)

Crackers, Cocktail Rye Bread or fresh cut vegetables to serve  
Set Nesco® Slow Cooker to HIGH, Lightly wipe cook pot with cooking oil.  
In mixing bowl, combine all ingredients; stir until well blended. Spoon into preheated cook pot. Cover; bake 30 to 40 minutes or until center is set and edges are puffed. When heated, set control to AUTO. Serve warm with crackers, cocktail rye bread or your choice of cut fresh vegetables. Serves 8 to 10.

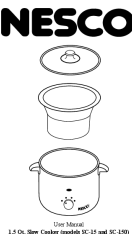
**Hot Spinach and Artichoke Dip**

- 8-oz. pkg. Cream Cheese, softened
- 10-oz. pkg. frozen Chopped Spinach, thawed & thoroughly drained
- 3/4 cup Mayonnaise
- 6 oz. shredded Monterey Jack, Cheddar or Swiss Cheese
- 1 pkg. Knorr® Vegetable recipe mix
- 1/2 medium Onion, finely chopped
- 1 14 oz. can Artichoke hearts, drained and chopped
- 1 8 oz. can Water Chestnuts, drained and chopped

Set Nesco® Slow Cooker to HIGH, Lightly wipe cook pot with cooking oil.  
Combine all ingredients; stir until well blended. Spoon into preheated cook pot. Cover; bake 1hr.. When heated, set control to AUTO. Serve warm with crackers, tortilla chips or your choice of cut fresh vegetables. Serves 8 to 10.

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**Documents / Resources**

 <p>1.5 Qt. Slow Cooker (models SC-15 and SC-15B)</p>	<p><a href="#">NESCO SC-150 1.5 Qt. Slow Cooker</a> [pdf] User Manual</p> <p>SC-15, SC-150, 1.5 Qt. Slow Cooker, SC-150 1.5 Qt. Slow Cooker, Slow Cooker, Cooker</p>
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**References**

- [NESCO®: Roaster Ovens | Dehydrators | Small Appliances | Jerky Spices Nesco](#)