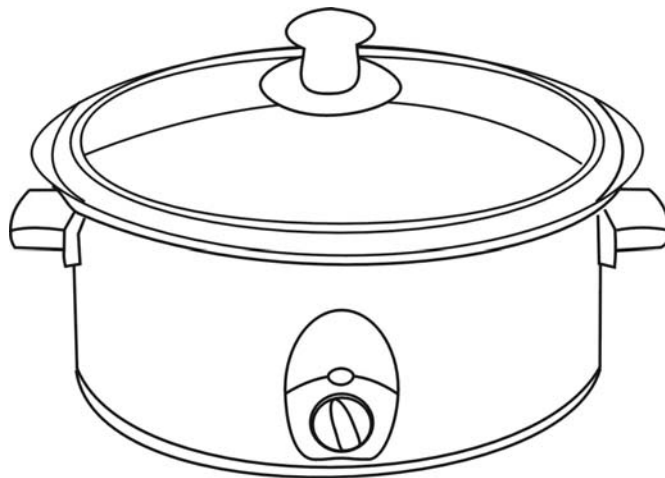




INSTRUCTION MANUAL

7 Qt. Slow Cooker

Item# 4309-05
Model # NSC-650



PLEASE READ AND SAVE ALL INSTRUCTIONS CAREFULLY TO ENSURE THE SAFE AND EFFECTIVE USE OF THIS APPLIANCE.

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IMPORTANT SAFETY INSTRUCTIONS

WHEN USING ELECTRICAL APPLIANCES BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED.

1. **Read and save all instructions.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against the risk of electrical shock do not put base in water or in any other liquid.
4. Close supervision is necessary when appliance is used near children.
5. Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after an appliance has malfunctioned, or been damaged in any way. Contact service center for advice on examination, repair, electrical or mechanical adjustment.
7. Do not use outdoors.
8. DO NOT let the electrical cord hang over the edge of the table or counter or touch hot surfaces.
9. Keep away from hot surfaces. Do not place on or near a hot gas or electric burner or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
11. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the control knob to "off", then remove plug from wall outlet.
12. Do not use the appliance for other than intended use.
13. Do not switch on the slow cooker if the ceramic pot is empty.
14. Allow lid and crock pot to cool before immersing in water. Do not immerse base in water.
15. Never touch the outer enclosure of the slow cooker during its operation or before it cools. Use the handles or knobs. Do not touch hot surfaces. Use oven gloves or a cloth when removing lid or handling hot container.
16. Never cook directly in the base unit. Use the ceramic pot.
17. Do not use ceramic pot or glass lid if cracked or chipped.
18. Never leave the appliance connected to the power outlet when not in use.
19. The glass lid and ceramic pot are fragile. Handle them with care.

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

SAVE THESE INSTRUCTIONS!

GENERAL SAFETY RULES



WARNING! Read and understand all instructions. Failure to follow all instructions listed below may result in electric shock, fire or serious personal injury. The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are a factor which cannot be built into this product, but must be supplied by the operator.

SAVE ALL INSTRUCTIONS!

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125 V, and at least 13 A., 1625 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

ELECTRIC POWER

If electric circuit is overloaded with other appliances, your appliances may not operate properly. The appliances should be operated on a separate electrical circuit from other operating appliances.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

SAFETY WARNING



Although your appliance is easy to operate, for your safety, the below warnings must be followed:

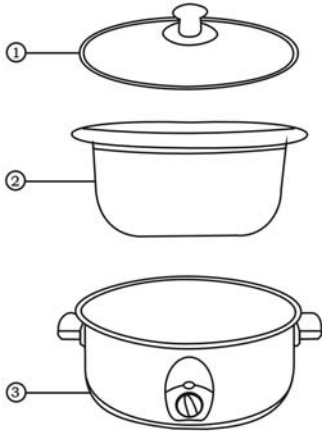
1. Do not place the appliance near a heat source.
2. Never leave the appliance unattended while connected to the electrical outlet.
3. To avoid any accidental burns always use lid handle.
4. Use the appliance on a stable work surface away from water.
5. Do not unplug the wall outlet by pulling on the supply cord.
6. The appliance must be unplugged:
 - A. Before either filling or emptying
 - B. Before any cleaning or maintenance
 - C. After use
 - D. If it appears to be faulty

THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS!

LIST OF MAIN PARTS

1. Glass Lid
2. Ceramic Crock Pot
3. Base



TECHNICAL SPECIFICATIONS:

Model Number	NSC-650
Rating Voltage	120 V, 60 Hz
Nominal power	320Watt
Capacity	7 QT.

CONTENTS OF PACKAGING

- a. Glass Lid
- b. Ceramic Crock Pot
- c. Base
- d. Instruction Manual

If any of the above items are missing, please contact our service department at 1-888-367-7373 (<http://wwwk.wk-usa.com>) for replacement.

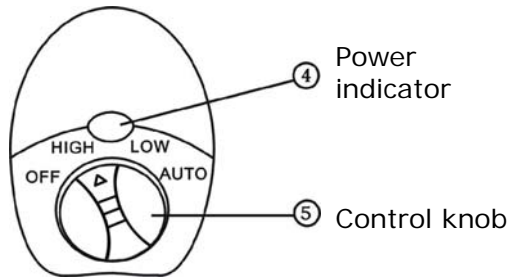
BEFORE THE FIRST USE

1. Remove all labels and tags from the product.
2. Wash the crock pot and glass lid in hot soapy water with a sponge or a dish cloth, rinse thoroughly and dry.

IMPORTANT: DO NOT IMMERSE THE SLOW COOKER BASE IN WATER.

OPERATION

Control Knob and Temperature Settings



The control knob on the Slow Cooker offers a low, high and automatic temperature setting for cooking. This setting allows you to adapt the cooking time to your convenience.

The AUTO (AUTOMATIC) setting will cook food within 8-10 hours. When set to AUTO, the Slow Cooker will cook on HIGH until the food reaches a pre-set temperature, then switches to LOW and maintains a constant slow cooking temperature. However if you wish to extend the cooking period, you can use the LOW setting and if you wish to shorten the cooking period you can use the high setting.

Instructions for use:

1. Place the base (3) on a dry, level, heat resistant surface, away from the edge of the work surface. Do not use on the floor.
2. Place ingredients into the crock pot (2), and place the pot into the base. Cover with the glass lid (1). If you need to pre-cook or brown foods prior to slow cooking, this must be done in a pan not in the slow cooker.
3. Set control knob (5) to the OFF position; plug the unit into the electrical outlet.
4. Switch off and unplug the slow cooker after cooking and remove the crock pot using oven gloves.

CAUTION: BE CAREFUL NOT TO TOUCH THE BASE UNIT AFTER COOKING AS IT REMAINS HOT.

About slow cooking:

- Slow cooking has always been the best way to prepare a nutritious hot meal with minimum preparation and maximum free time away from the kitchen.
- Traditionally slow cooking has centered on soups and casseroles but with this oval crock pot you can also produce most modern family meals and dinner party dishes. The crock pot is convenient as well as attractive enough to take straight to the table for serving. Always place the crock pot on a trivet or heat proof surface.
- This method of cooking is ideal for preparing tougher cuts of meat, giving them the long, gentle simmering that ensures that they become tender and full of flavor.

IMPORTANT: The slow cooker works by building up heat and maintaining an even temperature. To get the best cooking results, do not remove the lid during cooking, since this will lose heat and therefore slow down the cooking time. The glass lid allows you to monitor the cooking progress without interrupting the cooking time.

Suitable foods for slow cooking:

- Most foods are suited to slow cooking methods; however there are a few guidelines that need to be followed.
- Make sure all frozen ingredients are well thawed out.
- Raw vegetables typically take longer to cook than meats as the liquid simmers rather than boils. To ensure complete doneness of vegetables, cut into uniform, bite-size pieces, about ½ inches in size before adding to crock pot.
- Trim all excess fat from meat before cooking, since the slow cooking method does not allow fat to evaporate.
- If adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as with conventional cooking.
- Never leave uncooked food at room temperature in the slow cooker.
- Do not use the slow cooker to reheat food.
- Uncooked red beans must be soaked and boiled for at least 10 minutes to remove toxins before use in a slow cooker.
- Insert a meat thermometer into joints of roasts, hams, or whole chickens to ensure they are cooked to the desired temperature.

Dos and Don'ts for the Crock Pot:

- Authentic stoneware is fired at high temperatures therefore the crock pot may have minor surface blemishes, the glass lid may rock slightly due to these imperfections. Low heat cooking does not produce steam so there will be little heat loss. Due to normal wear and tear through the products life, the outer surface may start appearing crazed.
- **Do not** put the crock pot or glass lid in an oven, freezer, and microwave or in a toaster oven.
- **Do not** pre-heat before adding ingredients.
- **Do not** subject the crock pot to sudden changes in temperature. Adding cold water to a very hot crock pot could cause it to crack.
- **Do not** allow the crock pot to stand in water for a long time (you can leave water in the crock pot to soak).
- There is an area on the base of the crock pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous, therefore will soak up water, this should be avoided.
- **Do not** switch the cooker on when the crock pot is empty or out of the base.

Tips for slow cooking:

- The slow cooker must be at least half full for best results.
- Slow cooking retains moisture. If you wish to reduce this, remove the lid after cooking and turn the control to high (if set to low or medium) and reduce by simmering for 30 to 45 minutes.
- The lid is not a sealed fit. Don't remove unnecessarily as the built up heat will escape. Each time you remove the lid allow 10 minutes of extra cooking time.
- If cooking soups, leave 2 inch space between the top of the crock pot and the food surface to allow simmering.
- Many recipes demand all day cooking, if you do not have time to prepare food that morning prepare it the night before and store the food in covered container in the fridge. Transfer the food to the crock pot and add boiling liquid/gravy. Select the setting low, high or medium.

- Most meat and vegetable recipes require 8-10 hours on low, 4-6 hours on high and 5-7 hours on AUTO.
- Do not use frozen meat or poultry unless it is thoroughly thawed out first.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk and cream should be added towards the end of the cooking time. Many things can affect how quickly a recipe will cook, water and fat content, initial temperature of the food and the size of the food.
- Pieces of food cut into small pieces will cook quicker. A degree of 'trial and error' will be required to fully optimize the potential of your slow cooker.
- Vegetables usually take longer to cook than meat, so try and arrange vegetables in the lower half of the pot.
- After food is cooked switch off and leave covered with the lid. There will be enough heat in the crock pot to keep warm for approximately 30 minutes. If you require longer to keep warm switch to the low setting.
- All food should be covered with a liquid, gravy or sauce. In a separate pan or jug prepare your liquid, gravy or sauce and completely cover the food in the crock pot.
- Pre-brown meat and onions in a pan to seal in the juices this also reduces the fat content if separated before adding to the crock pot. This is not necessary if the time is limited, but improves the flavor.
- When cooking joints of meat, ham, and poultry etc the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the pot and fully cover with water. If necessary cut in two pieces. Joint weight should be kept within the maximum limit.
 - 2.5 lbs Medium sized slow cooker
 - 4 lbs. Large sized slow cooker

RECIPES

Herbed Turkey Roast

- 5 lb Whole Turkey Breast, boned
- 1/4 cup Parsley, chopped
- 2 tablespoon Fresh Thyme, minced
- Salt and Pepper
- 2 oz Fontina Cheese, sliced
- 2 oz Prosciutto
- 4 sprigs of Parsley or Thyme
- 2/3 cup Chicken Broth
- 1/3 cup Dry White Wine
- 2 tablespoon Cornstarch
- 2 tablespoon Cold Water

Rinse turkey, pat dry, and place, skin down, on a board. Sprinkle meat side with chopped parsley and thyme, season with salt and pepper. Cover with cheese and prosciutto, overlapping slices. Starting with a long edge, roll up turkey firmly, jelly roll style. Overlap 3-4 sprigs down length of roll; tie roll securely with string at 2" intervals. (At this point, you may cover and refrigerate until next day.) Place turkey, thyme side up, in slow cooker. Pour in broth and wine. Cover and cook until meat in thickest part is very tender when pierced (9-10 hours).

Carefully lift turkey to a warm platter and warm. Skim and discard fat from cooking liquid; blend in cornstarch (blended with water). Increase cooker to HIGH; cover and cook, stirring 2 or 3 times, until sauce is thickened. Remove and discard strings and thyme sprigs from turkey; slice meat 1/4" thick. Garnish with additional thyme sprigs, if desired. Serve with sauce.

Portuguese Garlic Chicken

1 medium Onion, sliced thin

6 Garlic Cloves, sliced thin

2 medium Tomatoes; pear-shaped

1/3 cup Ham, baked, chopped

1/2 cup Golden Raisins

3 3/4 lb Chicken

1/2 cup Port Wine

1/4 cup Brandy

1 teaspoon Dijon

2 teaspoon Tomato Paste

1 1/2 teaspoon Cornstarch

2 teaspoon Cold Water

1 teaspoon Red Wine Vinegar

Salt, Parsley Sprigs, Tomato Wedges

Combine onion, garlic, tomatoes, ham, and raisins. Reserve chicken neck and giblets for other uses; rinse chicken inside and out and pat dry. Tuck wingtips under; tie drumsticks together. Place chicken on top of onion mixture. Mix port, brandy, mustard and tomato paste; pour over chicken. Cover; cook at low setting until meat near thighbone is very tender when pierced (7 1/2-8 hours) carefully lift chicken to rack of a broiler pan. Broil 4-6 inches below heat until golden brown (about 5 minutes). Transfer to warm platter; keep warm. Skim and discard fat from cooking liquid; blend in cornstarch mixture. Increase cooker heat setting to HIGH; cover and cook, stirring two or three times, until sauce is thickened (about 10 minutes). Stir in vinegar; season to taste.

To serve, garnish chicken with parsley sprigs and tomato wedges. Carve bird; top with some of sauce. Serve remaining sauce in gravy pitcher or bowl.

Cranberry Chicken

1 small Onion, sliced thin
1 cup fresh or frozen (unthawed) Cranberries
2 1/4 lb boneless, skinless Chicken –thighs
1/4 c Ketchup
2 teaspoon Brown Sugar
1 teaspoon Dry Mustard
2 teaspoon Cider Vinegar
1 1/2 teaspoon Cornstarch
2 teaspoon Cold Water
Salt

In crock-pot, combine onion and cranberries. Rinse chicken, pat dry, and arrange on top. In small bowl, mix ketchup, sugar, mustard, and vinegar; pour over. Cover and cook LOW until chicken is very tender (6 1/2 - 7 1/2 hours). Carefully lift chicken to a warm serving platter and warm. Blend cornstarch and water. Blend this into cooking liquid. Increase heat to HIGH; cover and cook, stirring 2 or 3 times, until sauce is thickened (about 10-15 minutes). Season to taste. Pour over chicken.

Traditional Baked Beans

1 lb dried small white Beans
4 1/2 cups Water
1/3 cup Molasses
1/4 cup Brown Sugar
1 Onion, chopped 1/4 lb Salt Pork, in 1" cubes
1 teaspoon Dijon Mustard
1/2 teaspoon Salt

Combine all ingredients. Cover and cook on LOW 13-14 hours, stirring occasionally if possible. For added nutrition, serve with rice or bread or cornbread.

Tortilla Stack

- 1 lb Beef, ground, lean
- 5 1/3 Corn Tortillas, each in 6 -wedges
- 2/3 carton Cheddar Cheese Soup, undiluted
- 2/3 pack dry taco seasoning mix
- 2 medium Tomato, chopped
- 3/16 cups Sour Cream, dairy
- 1 1/3 cups Lettuce, shredded

Crumble one-fourth of ground beef into bottom of slow-cooker. Top with one-fourth of tortilla wedges. In a small bowl, mix soup and taco mix. Spread one-fourth of soup over tortillas. Sprinkle with one-fourth of tomatoes. Repeat layering until all ingredients are used. Cover and cook on LOW 4-5 hours. Spoon onto individual plates. Top each serving with sour cream, lettuce or any other desired topping.

Crock-pot Chili

- 2 lbs. ground chuck
- 1 or 2 med. Onions, chopped
- 1 Green Pepper, chopped
- 3 to 4 sticks Celery, chopped
- 1 (28 oz.) can crushed Tomatoes
- 1 (8 oz.) can Tomato Sauce
- 2 cans Kidney or Pinto Beans, drained
- 1 teaspoon Pepper
- 3 teaspoon Chili Powder
- 1 teaspoon Garlic Salt

Cook ground chuck; drain grease. Combine all ingredients in a slow cooker/Crock-pot and cook 4 to 6 hours on LOW, or until done.

Chicken Noodle Soup

1 Chicken, cut up (2 to 3 lbs)

2 quarts Water

1 tablespoon Salt

1 teaspoon Accent

1/4 teaspoon Pepper

1 Leek/Onion chopped

1 Carrot, chopped

2 Stalks Celery, chopped

1/4 cup Parsley, chopped

1/2 teaspoon Marjoram or Basil and 1 Bay Leaf

6 ounces Noodles

Place all ingredients except noodles in the Crock-pot. Cover and cook on low for 5 to 6 hours. Remove chicken and bay leaf from pot; take meat from bones, dice, and return to broth, and add the noodles. Cook another hour or until noodles are done (about 1/2 hour on high).

Beef n' Potato Stew

2 to 2 1/2 pounds very lean Beef Stew Meat

2 tablespoons Bacon drippings or shortening

2 large Onions, diced

5 large Potatoes cut in eighths

4 or 5 large Carrots cut in 2-inch slices

Salt and Pepper to taste

1 can condensed Tomato Soup

Brown stew meat in bacon drippings or shortening. Add diced onions and cook until browned. Add meat & onions, vegetables, seasonings, soup and a soup can of water to the crock. Cook on LOW 7 1/2. Add more water as needed. Serve with hearty bread like French or Italian.



MAINTENANCE

CAUTION:

Always be sure that the appliance is switched OFF before cleaning or attempting to store the item.

- 1) DO NOT COOK IN BROKEN BASE — if base is broken, cleaning solutions and spillovers may penetrate the broken base and create a risk of electric shock.
- 2) CLEAN BASE WITH CAUTION – if a wet sponge or cloth is used to wipe spills on a hot cooking area be careful to avoid steam burn. Some cleaners can produce toxic fumes if applied to a hot surface.

Cleaning:

- 1) Always unplug the appliance before cleaning.
- 2) Use a soft cloth moistened with a mild soap solution.
- 3) DO NOT immerse the appliance in water. NEVER use gasoline, benzene, or thinner to clean surface. This will damage the surface of the slow cooker.

STORING

Allow the appliance to cool completely before storing. Clean thoroughly and store in original box with the supply cord properly secured. Store the appliance in a dry location. Do not place any heavy items on top of appliance during storage as this may result in possible damage of appliance.

Store the cord in a clean, dry location away from metal objects. Always check the plug before use to assure metal items have not become attached.

SERVICE CENTER

If you have any question in regards to the operation of this appliance or are in need of a spare part please contact our service center at:

Wachsmuth & Krogmann, Inc.
Tel: 1-888-367-7373
(Business hours Mon-Fri 9:00am - 4:00pm CT)
Website: <http://www.wk-usa.com>



ENVIRONMENTAL PROTECTION

If the appliance should no longer work at all, please make sure that it is disposed in an environmentally friendly way, by handing it into a public collection point. Please do not put it with your household waste.

LIMITED WARRANTY

Thank you for purchasing a top quality **Crofton** product. This **7 QT Slow Cooker** item #4309-05 was tested and meets our stringent quality standards. This product is warranted to be free from manufacturing defects in original materials, **including original parts, and workmanship until October 3, 2007 or 2 year with proof of purchase.**

The warranty is void if the defect is due to accidental damage, misuse, abuse, neglect, improper repair or alteration by unauthorized persons or failure to follow operation instructions provided with the product. This warranty does not apply to commercial use.

The warranty is non-transferable and applies only to the original purchase and does not extend to subsequent owners of the product. Liability under this warranty is limited to repair, replacement or refund. In no event shall liability exceed the purchase price paid by the purchaser of the product. Under no circumstances shall there be liability for any loss, direct, indirect, incidental, special or consequential damage arising out of in connection with use of this product. This warranty is valid only in the United States of America. This Warranty gives you specific legal rights. However you may have other rights that vary from state to state. Some states do not allow limitation on implied warranties or exclusion of consequential damages therefore these restrictions may not apply to you.

In case you find the product to be defective please send it within the warranty period to our service center. To avoid transport damages please send the product in the original packaging. In return you will either receive your repaired item, a new product or a refund. Please fill out the Warranty Card and send it together with the product and purchase receipt

To arrange pick-up of the defective item please call our service center:

Wachsmuth & Krogmann Inc.

Tel: 1-888-367-7373 (Business hours Mon-Fri 9:00am-4:00 pm CT)

Website: <http://www.wk-usa.com>

1800 Nicholas Blvd.

Elk Grove, IL 60006

USA

WARRANTY INFORMATION

WARRANTY CARD



7 Qt. Slow Cooker, Item #4309-05, Model # NSC-650

In case you find this product to be defective please send it within the warranty period to our service center. To avoid transport damages please send the product in the original packaging. In return you will receive your repaired item, a new product or a refund.

This 7 Qt. Slow Cooker was tested and meets our stringent quality standards. This product is warranted to be free from manufacturing defects in original materials, including original parts, and workmanship until Oct. 3, 2007 or 2 year with proof of purchase.

Please fill in your details below and send it together with the product and purchase receipt. Please read the Limited Warranty conditions mentioned in this instruction manual.

Customer Name	
Street	
City	
State	
ZIP Code	
Purchase Date	
Description of Defect :	

To arrange pick-up of the defective item please call our service center:

Wachsmuth & Krogmann Inc.
Tel: 1-888-367-7373 (Business hours Mon-Fri 9:00am-4:00 pm CT)
Website: <http://www.wk-usa.com>
1800 Nicholas Blvd.
Elk Grove Village, IL 60007
USA

PLEASE DETACH THIS SECTION AND RETURN IT WITH YOUR PRODUCT

WARRANTY CARD



ORDER FORM

FOR REPLACEMENT GLASS LID, CERAMIC POT

Price per Ceramic Pot (includes shipping and handling \$ 17.00)

Price per Glass Lid (includes shipping and handling \$ 12.00)

Please send a **MONEY ORDER** only (no cash or personal checks) ,
payable to Wachsmuth & Krogmann Inc. to the following address:

Wachsmuth & Krogmann Inc,
1800 Nicholas Blvd.
Elk Grove Village, IL 60007

Kindly fill in your information below and send together with your
Money Order

Name

Street

City

State

ZIP

Date

Quantity of Item

Ceramic Pot @ \$

Quantity of Item

Glass Lid @ \$

Total amount

\$



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