

Calphalon®

4 Qt. Digital Slow Cooker QUICK START GUIDE

Model HE400SC

BEFORE FIRST USE

- Place on level surface near a suitable outlet.
- Remove packing materials.
- Wash the crock and lid in the dishwasher, if desired. Or, hand wash in hot soapy water. Rinse and dry thoroughly.
- Insert ceramic crock in base.
- Plug power cord into 2-prong outlet.




BEGIN COOKING


• Fill


- Load the ceramic crock 1/2 to 2/3 full and cover with lid. Layer foods according to how quickly they cook.
Vegetables (on bottom)
Meat
Cooking liquid (over top)

• Select Cooking Mode

- Press cooking mode button to select desired mode.

High  **High** - Choose for cooking foods within a few hours.

Low  **Low** - Choose for all day cooking. Many main dish recipes cooked on the Low setting take eight to ten hours.


Warm  **Warm** - Choose to keep cooked foods warm until serving. Food will stay warm for up to 4 hours. **DO NOT** use the Warm setting to reheat leftovers or to cook foods (since the temperature is not hot enough to do so).

Automatic Keep Warm - At the end of the designated cooking time the slow cooker will switch to the **Warm** setting for up to 4 hours.

- Press **Time** button to select desired cooking time (in 30 minute increments) or hold down Time button for 1 minute increments.

  • Cooks up to 24 hours.


Time

 **Start/Cancel**

- Begin cooking by pressing the **Start/Cancel** button.
- The remaining time will count down on the display.

Cancel

TURNING OFF

 **Start/Cancel**

- Press the **Start/Cancel** button.
- Unplug the slow cooker from the electrical outlet by firmly grasping the plug and removing.
- Remove food from ceramic crock and refrigerate.
- Cool completely before cleaning and storing.

Cancel

SUGGESTED SETTINGS

The following chart is a general guide for slow cooker times and temperatures. You will need to experiment with your favorite foods and recipes to determine ideal cooking cycles.

Food Item	Suggested Cooking Cycle
Barbecue Chicken Wings (browned), in sauce	High 2 hours OR Low 4 hours
Chicken Breast Halves, skinless and boneless	High 2 1/2 hours OR Low 5 hours
Cocktail Franks, in sauce	High 1 1/2 hours OR Low 3 hours
Cocktail Meatballs (cooked), in sauce	High 1 hour + Warm 2 hours
Goulash	High 3 1/2 hours OR Low 7 hours
Holiday Dressing	High 2 1/2 hours OR Low 5 hours
Hot Spiced Cider	High 2 1/2 hours OR Low 5 hours
Pork Chops	High 3 hours OR Low 6 hours
Pot Roast	High 4 to 5 hours OR Low 8 to 10 hours
Barbecue Ribs	High 4 hours OR Low 8 hours
Sloppy Joes (made with browned ground meat)	High 4 hours OR Low 8 hours
Soups, Stews or Chilies	High 4 to 5 hours OR Low 8 to 10 hours

Calphalon®

A *Newell Rubbermaid* Company

calphalon.com

©2011

BLACK

QUICKSTART GUIDE TRI-FOLD (US)

VERSION: _____ DATE: _____

PROJECT INITIATOR: _____ DATE: _____

DESIGNER: _____ DATE: _____

COPY APPROVER: _____ DATE: _____