

CROCK·POT®

◆ THE ORIGINAL SLOW COOKER ◆



Smart Slow Cooker WeMo™ enabled

wemo™

Owner's Guide

Read and Keep These Instructions

www.crockpot.com/wemo

IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS BEFORE USING.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or heating base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Use oven mitts or allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the manufacturer (see warranty) for examination, repair, or adjustment.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter or touch heated surfaces.
9. 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 oil or other hot liquids. Always use oven mitts when moving your heated slow cooker.
11. Do not use appliance for other than intended use.
12. Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into a heated pot.
13. To disconnect, press/switch OFF then remove plug from wall outlet.
14. The use of accessory attachments not recommended by the manufacturer may cause injuries.
15. Keep 6 inches clear from the wall and 6 inches clear on all sides.
16. **CAUTION:** To prevent damage or shock hazard, do not cook directly in the heating base. Cook only in the stoneware provided.

17. SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY**.

There are no user-serviceable parts inside. Do not attempt to service this product.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE SLOW COOKER. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over unintentionally.

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.

NOTE: 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.

NOTE: 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.

NOTE: Please use caution when placing your stoneware on a ceramic or smooth glass cook top stove, countertop, table, or other surface. Due to the nature of the stoneware, the rough bottom surface may scratch some surfaces if caution is not used. Always place protective padding under stoneware before setting on table or countertop.

Wi-Fi Module FCC/IC STATEMENTS

Contains FCC ID: Z4D173503
Contains IC: 9973A-173503

Warning: Changes or modifications to this device not expressly approved by Sunbeam Products, Inc. d/b/a Jarden Consumer Solutions could void the user's authority to operate the equipment.

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator and your body. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

Under Industry Canada regulations, this radio transmitter may only operate using an antenna of a type and maximum (or lesser) gain approved for the transmitter by Industry Canada. To reduce potential radio interference to other users, the antenna type and its gain should be so chosen that the equivalent isotropically radiated power (e.i.r.p.) is not more than that necessary for successful communication.

Conformément à la réglementation d'Industrie Canada, le présent émetteur radio peut fonctionner avec une antenne d'un type et d'un gain maximal (ou inférieur) approuvé pour l'émetteur par Industrie Canada. Dans le but de réduire les risques de brouillage radioélectrique à l'intention des autres utilisateurs, il faut choisir le type d'antenne et son gain de sorte que la puissance isotrope rayonnée équivalente (p.i.r.e.) ne dépasse pas l'intensité nécessaire à l'établissement d'une communication satisfaisante.

This device complies with Industry Canada licence-exempt RSS standard(s). Operation is subject to the following two conditions: (1) this device may not cause interference, and (2) this device must accept any interference, including interference that may cause undesired operation of the device.

Le présent appareil est conforme aux CNR d'Industrie Canada applicables aux appareils radio exempts de licence. L'exploitation est autorisée aux deux conditions suivantes : (1) l'appareil ne doit pas produire de brouillage, et (2) l'utilisateur de l'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

CROCK-POT® SMART SLOW COOKER COMPONENTS



PREPARING YOUR CROCK-POT® SMART 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.

DEVICE COMPATIBILITY

We support iOS 7 and above and Android 4.0 and above.

HOW TO DOWNLOAD THE WeMo™ APP

Congratulations!

You're the proud owner of a Crock-Pot® Smart Slow Cooker enabled by WeMo™. Now you can adjust your mealtime from anywhere, using your smart device. More convenience... more connected... more control.

To get started, all you'll need is:

- Crock-Pot® Smart Slow Cooker enabled by WeMo™
- Apple smart device using iOS 7 or higher OR Android smart device using version 4.0 or higher
- Wi-Fi® Router and internet connection



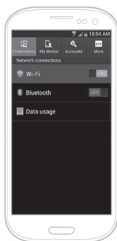
First begin by searching for and installing the free WeMo™ app from the App Store or Google Play. Then, launch the app and follow these instructions to connect your device to your new WeMo™ Smart Appliance.

HOW TO SET UP THE WeMo™ APP

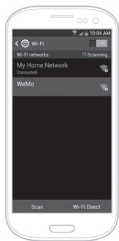
- 1 Download the free WeMo™ App from the Apple App store, Google Play or Amazon App store.
- 2 Plug Smart Slow Cooker into electrical outlet.
- 3 Confirm your Wi-Fi® router is on.
- 4 Make sure your smart device is connected to your home Wi-Fi® network.



- 5 Open your settings menu and select 'Wi-Fi® Network.'



- 6 Your Wi-Fi® network will automatically detect your smart appliance(s). Select the WeMo™ labeled Wi-Fi® network for your Smart Slow Cooker.

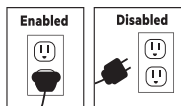


- 7 A check mark will appear once you are successfully connected to your Smart Slow Cooker. You can now exit Settings.



- 8 Open the WeMo™ App. The App will look for your connected appliance. When prompted, choose your home network, and enter the network password. Your Smart Slow Cooker will now appear on the App's main menu. WeMo™ Remote Control is now enabled. You will not need to complete these initial set-up steps again for your Smart Slow Cooker.

NOTE: To disable WeMo™ Remote Control, disconnect the power cord. WeMo™ Remote Control will automatically be re-enabled when the unit is plugged back in.



NOTE: The appliance can still be operated directly from the appliance control panel in case of a router outage. Any pre-programmed schedules will still function in case of a router outage.

HOW TO COOK WITH THE WeMo™ APP



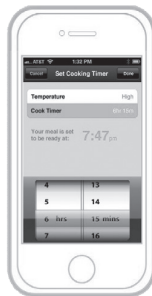
1 Once set-up, all your connected appliances will appear on your home screen. Consider this 'mission control' where you can monitor what each of your appliances is programmed to do.



2 Clicking on the bar containing the product you wish to operate will open the 'drawer' of programming functions. For your Smart Slow Cooker, this is where you can set your temperature and cook time settings.



3 Clicking on 'Temperature' will open a drop down menu of temperature options – High, Low or Warm. Make your selection. The control panel of the slow cooker will register the temperature change.



4 Choosing 'Cook Timer' will expose a time selection wheel where you can scroll to select your desired cook time. Your final meal ready time will be displayed based on the cooking time that you selected.

HOW TO COOK WITH THE WeMo™ APP



5

Click 'Done' to save your settings and exit the main menu of the app.



6

If you ever want to modify your cook time or temperature, open the Slow Cooker 'drawer' from the main menu and you'll be prompted to 'Modify' your settings. Here you can follow the same process for changing the temperature or cook time and your slow cooker will update to the desired schedule you set.

HOW TO USE YOUR SMART SLOW COOKER WITHOUT THE WeMo™ APP

Your Crock-Pot® Smart Slow Cooker does not need to be connected to Wi-Fi® in order to use. It can be used when not connected to Wi-Fi® by using the Power button on the unit only. However, you will not be able to monitor or adjust the cook settings on the WeMo™ App if your slow cooker is not connected to Wi-Fi®. The following steps explain how to use your slow cooker using only the Power Button on the front of the unit.

- 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 using the Power button on the base. Toggle the button to change the setting from **LOW**, **HIGH**, to **WARM**. **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. **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 has been activated using the Power button on the base, the slow cooker will continue cooking on the selected temperature setting until you press the Power button again to select a different setting, or until you unplug the unit. Your slow cooker will not automatically shut-off or switch to **WARM** when cooking has been activated by the Power button. However, you can activate cooking with the Power button and then adjust the temperature or cook time using the WeMo™ App if your slow cooker is connected to Wi-Fi®. In this case, the slow cooker will automatically switch to **WARM** when the cook time selected on the WeMo™ App has completed.
- 4 When cooking is done, unplug your slow cooker and allow it to cool before cleaning.

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.

FREQUENTLY ASKED QUESTIONS

How do I turn on the Remote Access capability?

Remote Access is automatically enabled after initial set-up is complete. If it becomes shut off and you need to re-enable it, then launch the WeMo™ App and select 'More' from the bottom, right side of the screen. Next click the 'Remote Access' tile at the top of the list, and then click 'Enable Remote Access.'

Do I need to be near my WeMo™ Smart Appliance when I perform the initial set-up?

Until the Wi-Fi® connection has been established with your smart appliance, it's best to have both your smart appliance and the smart device with the WeMo™ App in the same room while performing the initial set-up steps.

Why am I not seeing the WeMo™ Smart Appliance in my list of available networks when performing the initial set-up?

If your Smart Slow Cooker is plugged in, it should appear. Sometimes it can take a minute or so for the smart appliance and your router to find each other. Wait 90 seconds or so. If the network doesn't appear, turn it off and back on and give it another 90 seconds.

Where can I find the MAC address for my WeMo™ Smart Appliance?

The MAC or Device MAC address is printed on a label on the bottom of the appliance.

Does WeMo™ Smart Appliance require an Internet connection to work?

Your WeMo™ Smart Appliance can be controlled without an internet connection using the control buttons & functions directly on the appliance. An Internet connection is only needed if you want to use a smartphone or tablet to access your smart appliance remotely. You will also need a Wi-Fi® router to connect your smart appliance to your home network in order to have remote access using the WeMo™ App.

FREQUENTLY ASKED QUESTIONS

Is WeMo™ Smart Appliance compatible with my tablet?

The WeMo™ App is designed for smartphones (iPhone® and Android). It will work on iOS and Android tablets, but the experience will be a replication of the phone experience. iPad® users: be sure to select “Search for iPhone® Apps” to find it in the App Store.

Wi-Fi® CONNECTIVITY

Each WeMo™ Smart Appliance has a Wi-Fi® indicator on the control panel to display connectivity status.

INDICATOR LIGHT COLOR	STATUS
Light is OFF	No Power/Unplugged
Alternating Green to Amber	Ready for Set-Up
Blinking Green	Start-up/Receiving Mode
Solid Green	Connected & OK
Solid Amber	Poor Connection
Blinking Amber	Lost Connection

TROUBLESHOOTING

ISSUE	SOLUTION
Slow cooker won't connect to router	<p>Press and hold the “Restore Button”, located on the side of the control panel of the slow cooker.</p> <p>While holding the Reset Button, plug in the unit and hold button for 10 seconds.</p> <p>You will see a fast amber light blink.</p> <p>Then you will see a green light blink – means WeMo™ is rebooting.</p> <p>Then the green light will go into alternating green and amber blinking.</p> <p>“WeMo™ slow cooker” app will show in settings on your device.</p> <p>When slow cooker is connected the Wi-Fi® symbol on the unit will be solid green.</p>



For more Troubleshooting information and help, please visit
www.crockpot.com/wemo

WHEN CONTACTING FOR CUSTOMER SUPPORT

Please collect the following information before reporting problems:

- Router make and model
- ISP – Internet Service Provider
- Phone(s) and iOS version(s)
- Approximate distance of router from hardware
- Model number and/or UPC code of your Smart Appliance
- Other devices in the home using Wi-Fi®
- The steps to reproduce the error, noting which network the iOS device is on
- Issue observed
- Expected outcome

COOKING HINTS & TIPS

- To avoid over or under-cooking, always fill the stoneware $\frac{1}{2}$ to $\frac{3}{4}$ 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 broiler. Refer to 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

COOKING HINTS & 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 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

- 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 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 slow cooker before meat. Vegetables usually cook slower than meat in the slow cooker.
- Place vegetables near the sides or bottom of the stoneware to facilitate cooking.

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.

COOKING HINTS & TIPS

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 end of cook cycle and adjust seasonings just before serving.

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 stoneware without touching the lid.
- For smaller or larger cuts of meat, alter the amount of vegetables or potatoes so that the stoneware is always $\frac{1}{2}$ to $\frac{3}{4}$ 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.
- 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.

COOKING HINTS & TIPS

- 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 last fifteen minutes to 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 $\frac{1}{2}$ full and a maximum 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.

RECIPES

BABY BACK RIBS (Serves 6-10)

2-4 racks of baby back ribs, cut into 3-4 pieces each

2-3 onions, chopped

2-4 cups barbecue sauce

- 1 Place ribs in Crock-Pot® slow cooker. Top with onion and barbecue sauce.
 - 2 Cover and cook on **LOW** for 7-9 hours or on **HIGH** for 4-5 hours, or until meat is tender.
 - 3 To serve, cut ribs between bones and coat with extra sauce as desired.
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BBQ PULLED PORK (Serves 6-8)

2½-5 pound pork loin, trimmed of fat

2-4 cups barbecue sauce

2-3 onions, chopped

6-8 hamburger buns or hard rolls

- 1 Place pork loin in Crock-Pot® slow cooker. Top with onion and barbecue sauce.
- 2 Cover and cook on **LOW** for 7-9 hours or on **HIGH** for 4-5 hours, or until meat is tender.
- 3 Remove pork from Crock-Pot® slow cooker and shred with a fork. Add pork back into Crock-Pot® slow cooker and coat with sauce.
- 4 Serve BBQ pulled pork on hamburger buns or hard rolls.

RECIPES

BEEF BOURGUIGNON (Serves 6-8)

3 tablespoons flour	2 cups red or Burgundy wine
Kosher salt and pepper	1 tablespoon tomato paste
3 pounds beef chuck, cut into 1-inch cubes	2 cloves garlic, minced
3 large carrots, peeled and sliced	3 sprigs fresh thyme, stemmed
1 medium onion	1 bay leaf
6 strips cooked bacon, cut into 1-2 inch pieces	1 pound fresh mushrooms, sliced
1 10-ounce can beef broth	2 large potatoes, cut into 1-inch pieces

- 1** Coat beef in flour seasoned with salt and pepper. Sear beef in a skillet on stovetop (optional)
- 2** Place meat in Crock-Pot® slow cooker and add remaining ingredients.
- 3** Cover and cook on **LOW** for 8-10 hours or on **HIGH** for 5-7 hours, or until meat is tender.

LEMON HERB ROASTED CHICKEN (Serves 4-6)

4-6 pound roasting chicken	½ teaspoon Kosher salt
½ cup onion, chopped	2 tablespoons fresh parsley
1-2 tablespoons butter	½ teaspoon dried thyme
Juice of one lemon	½ teaspoon paprika

- 1** Place the onion in the cavity of the chicken and rub the skin with butter. Place chicken in Crock-Pot® slow cooker.
- 2** Squeeze lemon juice over chicken and sprinkle with remaining seasonings. Cover and cook on **LOW** 8-10 hours or on **HIGH** 4-5 hours.

RECIPES

CHICKEN CACCIATORE (Serves 4-8)

2-3 onions, thinly sliced

2-4 pounds chicken (breasts or thighs)
skinned

1 28-ounce can plum tomatoes

Kosher salt and pepper

5 cloves garlic

½ cup dry white wine or broth

2 tablespoons capers

20 pitted Kalamata olives,
chopped coarsely

1 bunch fresh parsley or basil,
stemmed and coarsely chopped

Cooked pasta

- 1 Place sliced onion in Crock-Pot® slow cooker and cover with chicken.
- 2 In a bowl, stir tomatoes, salt, pepper, garlic and white wine together. Pour over chicken.
- 3 Cover and cook on **LOW** for 5-6 hours or on **HIGH** for 3-4 hours, or until chicken is tender.
- 4 Serve over cooked pasta.

NOTE: Cooking chicken on the bone versus boneless will increase cook time about 30 minutes to 1 hour.

CHILI (Serves 6-8)

2 large onions, chopped

5-6 cloves garlic

2 green peppers

2-3 pounds ground beef, cooked and drained

2 14-ounce cans red, black or white beans
rinsed and drained

1 14-ounce can diced tomatoes

2 jalapeños, seeded and minced

1 tablespoon cumin

1 teaspoon cayenne pepper

½ cup beef broth

- 1 Add all ingredients to Crock-Pot® slow cooker
- 2 Cover and cook on **LOW** for 8-9 hours or on **HIGH** for 4-5 hours.

RECIPES

POT ROAST (Serves 6-10)

2-4 pound beef chuck pot roast

½ cup flour

Kosher salt and pepper

3 carrots, sliced

3 potatoes, quartered

3 onions, sliced

2 stalks celery, sliced

1 cup mushrooms, sliced

1 cup beef broth or wine

- 1 Coat roast with ½ cup flour, salt, and pepper. Sear roast in a skillet on stovetop (optional).
 - 2 Place all vegetables in Crock-Pot® slow cooker, except mushrooms. Add roast and spread mushrooms on top. Pour in liquid.
 - 3 Cover and cook on **LOW** for 10-12 hours or on **HIGH** for 6-8 hours, or until tender.
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SAUSAGE AND MEATBALLS (Serves 8-10)

3-5 pounds sausage and meatballs, uncooked

6 cloves garlic, peeled and chopped

1 28-ounce can crushed tomatoes

1-2 28-ounce cans plum tomatoes in juice,
chopped coarsely

1 bunch fresh basil

Cooked pasta

Grated cheese

- 1 Brown sausage and meatballs in a skillet on stovetop (optional).
- 2 Add all ingredients to Crock-Pot® slow cooker except pasta and grated cheese.
- 3 Cover and cook on **LOW** for 7-8 hours or on **HIGH** for 4-5 hours.
- 4 Serve with cooked pasta and grated cheese.

RECIPES

BEEF STEW (Serves 6-8)

2-4 pounds beef chuck stew meat,
cut into 1-inch cubes

½ cup flour

Kosher salt and pepper

3 cups beef broth

1 tablespoon Worcestershire sauce

3 cloves garlic, minced

2 bay leaves

6 small potatoes, quartered

2-3 onions, chopped

3 celery stalks, sliced

- 1 Sprinkle flour, salt and pepper over meat. Place meat in Crock-Pot® slow cooker.
 - 2 Add remaining ingredients and stir well.
 - 3 Cover and cook on **LOW** for 8-10 hours or on **HIGH** for 5-6 hours, or until meat is tender. Stir thoroughly before serving.
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EASY, HEALTHY FISH FILLET (Serves 4-6)

Kosher salt and pepper

2-3 pounds white fish

(cod, sea bass, tilapia or catfish), skinned

Fresh herbs (flat-leaf parsley, basil, tarragon,
savory or a combination of all)

2-3 lemons, thinly sliced

Prepared salsa or olive tapenade to garnish

- 1 Salt and pepper both sides of the fish and place in Crock-Pot® slow cooker. Cover top of fish with herbs and lemon slices, and tuck some under fish.
- 2 Cover and cook on **HIGH** for approximately 30-40 minutes, or until no longer translucent. Cook times vary depending on thickness of fish.
- 3 Remove lemon slices and top with salsa or tapenade

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, 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 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 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 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 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.



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