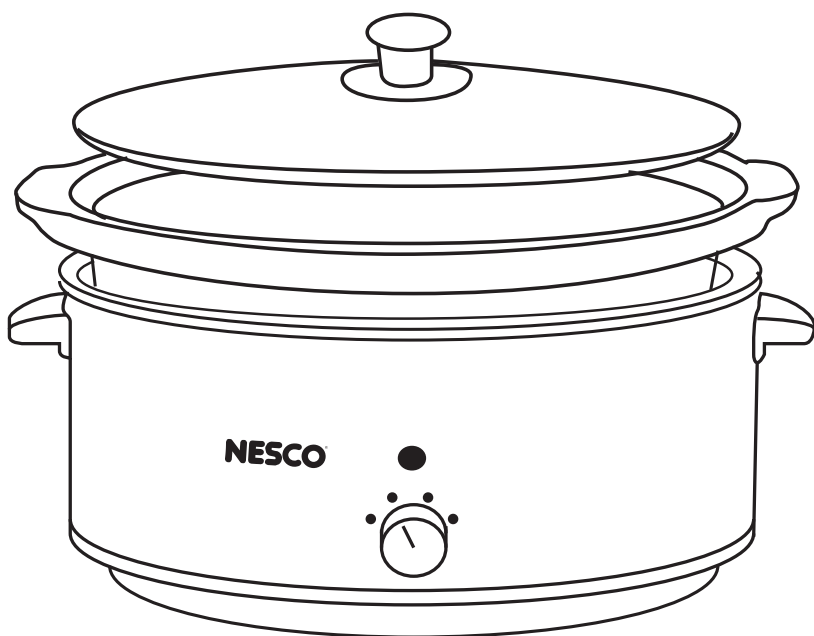


NESCO®



User Manual
6.5 Qt. Slow Cooker (models SC-65)

NESCO®

6.5 Qt. Slow Cooker
Rated 320 Watts 120 Volts, 60 Hz

Table of Contents

Important Safeguards	1
Parts	2
Operation	3
Care and Cleaning	3
One Year Limited Warranty	4
Recipe favorites	5

“NESCO®” is a registered trademark of The Metal Ware Corporation.

The Metal Ware Corporation
1700 Monroe St., P.O. Box 237
Two Rivers, WI 54241-0237
Phone: 1-(800) 288-4545



For accessories and additional products, go to
www.nesco.com

IMPORTANT SAFEGUARDS

- This product is designed for household use only -

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

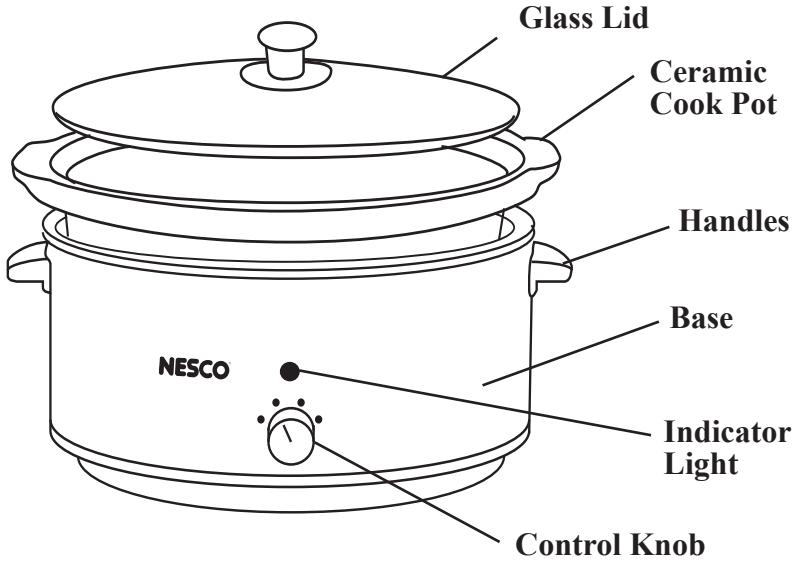
1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use handles or knobs.
3. Always plug appliance cord into wall outlet, then adjust temperature control to the desired temperature. To disconnect, turn control to off, then remove plug from wall outlet.
4. To protect against electrical shock and personal 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.

6.5 L capacity - perfect for large 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. **Never immerse 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 ceramic 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.

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 operate until manually turned off.

Care and Cleaning Instructions

1. Always turn OFF the power switch then unplug unit before cleaning.
2. Allow all parts to cool before cleaning.
3. The Base should be cleaned using a damp cloth, wiping inside and outside thoroughly. **Never immerse Base in water or any liquid.**
4. The Cook pot and glass Lid should be washed in hot, soapy water, rinsed and dried. The cook pot is dishwasher-safe the lid is not.
5. 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. To remove tough residue, fill cook pot with soapy water and heat on AUTO setting for 15 minutes.
6. DO NOT use metal scouring pads, abrasive cleaners or harsh chemicals to clean your slow cooker, as these could damage the finishes.

Slow Cooking Tips

- Fill the cook pot at least half but no more than two-thirds full for the most efficient cooking.
- Do not lift the lid during the cooking time unless it is specifically stated to do so in the recipe. Each time the lid is lifted, heat escapes from the slow cooker and 20 minutes will need to be added to the cooking time to make up for the heat loss.
- When checking for doneness, the best manner in which to ensure that the food has been cooked properly is to check it with a thermometer. To be considered thoroughly cooked, the food should reach 160°F.
- Do not cook frozen meat in the slow cooker because it will take too long for its internal temperature to reach 140°F. The meat could be in the danger zone between 40°F and 140°F for too long and this would allow bacteria more of a chance to grow, possibly causing the meat to be unsafe to eat.
- Brown ground meats before putting them in the cook pot. This ensures that the meats are properly cooked. Browning ahead of time also allows you to drain the grease, resulting in a healthier meal.

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

Baby Back Ribs

2 - 3 lbs. Baby Back Ribs, cut apart
 1 medium Onion, chopped
 1 Bay leaf
 Hot water to cover meat
 1/2 to 3/4 cup Barbecue sauce

Set control to HIGH. Lightly wipe cook pot with cooking oil.

Add meat, onion, bay leaf and hot water. Cook 6 to 7 hrs. or until meat is tender.

Remove meat from cook pot. Carefully lift out cook pot; slowly pour out and discard hot water. Clean cook pot and return meat to cook pot. Brush sauce even over meat and cook additional 15 - 30 minutes or until sauce has set.

Serves 4

Beef Stew

4 large Carrots, cut into large chunks	1 Green Pepper, coarsely chopped
1 cup Celery, coarsely chopped	3 cups Potato, cut into large chunks
1 large Onion, quartered	1-1/2 tsp. Salt
1 Tbsp. Worcestershire® Sauce	3 cups hot Water
2 Beef Bullion cubes	2 2 lbs. Beef Stew meat, cut into 1" cubes
1/3 cup Tapioca	1 cup Sherry

Set control to HIGH, Lightly wipe cook pot with cooking oil.

Add all ingredients to cook pot and stir until well blended. As soon as bubbles appear around sides, reduce heat to LOW setting and cook 8-10 hours.

Serves 6

Cajun Red Beans and Rice

1 lb. dry Red Kidney beans	4 cups Water
1 tsp. Cayenne Pepper	3/8 tsp. Garlic powder
1/2 tsp. Onion powder	1/4 tsp. Marjoram
1/2 tsp. Paprika	4 tsp. Chili powder
1/4 tsp. Oregano	1/4 tsp. Salt
1/2 tsp. Pepper	1-1/2 tsp. Cajun seasoning

 1 stalk Celery, chopped
 1 lb. German or Polish sausage, cut into small pieces

1/2 Green Pepper, chopped

Set control to HIGH, Lightly wipe cook pot with cooking oil.

Combine all top ingredients; stir until well blended. Cook for 8 hours, stir occasionally.

Add Celery, Green Pepper and Sausage. Cook an additional 1-1/2 hrs. Serve over Rice.

Serves 8

Chicken and Rice

- 1 - 10 ounce can Cream of Chicken soup
- 2 - 10 ounce cans Cream of Mushroom soup
- 2 cups Minute® rice
- 1/2 cup Water
- 1/2 tsp. Salt
- 1/2 cup Milk
- 1 stick Margarine, cut into pats
- 1 tsp. Greek seasoning
- 6 Chicken breasts, boneless

Set control to HIGH.. Lightly wipe cook pot with cooking oil.

Add rice, soup, milk water and salt and stir to mix. Top with Chicken breasts. Sprinkle Greek seasoning over chicken. Melt margarine over top of chicken. Cook 2 hours or until meat is cooked to 180°F. Remove lid and stir rice. Cook uncovered, additional 20 minutes.

Serves 6

Chili Con Queso

- 1 lb. Pork sausage (or substitute Ground Turkey to reduce calories and fat content)
- 1 large Onion, chopped
- 1 lb. fresh Mushrooms, cleaned and chopped
- 1 Jalapeno pepper, finely chopped (optional)

Brown meat, mushrooms and pepper in skillet. Drain off any excess grease.

Then add:

- 1 8 ounce can Picante® sauce
- 1/2 jar thick and chunky salsa
- 1 - 10 ounce can Cream of Mushroom soup
- 2 lbs. Velveeta® cheese, cut into cubes

Set control to HIGH. Cover, stirring occasionally until the cheese melts into mixture.

Serves 10 to 12

Cola Beef Roast

- 3 - 4 lbs. Beef roast
- 1 - 12 ounce can Cola
- 1 - 10 ounce can Cream of Mushroom
- 8 large Carrots, cut into large chunks
- 6 Celery stalks, cut into 2 in. lengths
- 6 - 8 Potatoes, quartered

Set control to HIGH, Lightly wipe cook pot with cooking oil.

Place meat in cook pot, add cola and soup. Cover and cook 7 - 9 hours. Then add carrots, celery and potatoes and cook another 3 hours or until 160°F on meat thermometer.

Serves 6

Harley Dip

- 1 lb. Pork sausage or ground turkey
- 1 large Onion, chopped
- 1 lb. fresh Mushrooms, chopped
- 1 Jalapeno pepper, finely chopped
-
- 1 can chopped Tomato and Chile peppers
- 1/2 jar thick and chunky salsa
- 1 - 10 ounce can Cream of Mushroom soup
- 2 lbs. Velveeta® cheese, cut into 1 in. cubes

Brown meat, onion, mushrooms and pepper in skillet. Drain off any excess grease. Add ingredients. Set control to HIGH. Cover, stirring occasionally until the cheese melts into mixture.

Serves 10 to 20

Hearty Bean Stew

1 lb. dry Navy beans	8 - 9 cups Water, divided
2 meaty Ham bones (about 1 - 1/2 lbs.)	1 large Onion, chopped
2 cloves Garlic, minced	2 Carrots, chopped
2 Celery stalks, chopped	1 tsp. Salt
8 whole Peppercorns	1 Bay leaf
1 Tbsp. Sherry	2 - 3 drops Hot Pepper Sauce

Rinse and sort beans. Combine beans and 7 cups water. Soak for 8 hours. Add beans and water to cook pot. Set control to HIGH, cover and cook 6 - 9 hours.

Remove ham bones and allow to cool slightly. Remove meat from bones and return meat to soup. Remove 1/3 of beans to blender and puree, then return to soup. Add 1 - 2 cups water as needed for desired consistency. Cover and continue to cook at HIGH for 30 minutes or until hot.

Serves **8 to 10**

Hot Fruit Compote

1 - 12 ounce pkg. dried Pitted Prunes	1 - 6 ounce pkg. dried Apricots
1 - 20 ounce can Pineapple chunks	1 - 16 ounce can Mandarin Oranges
1 - 21 ounce can Cherry Pie filling	3/4 cup White wine or cooking Sherry

Set control to HIGH, Lightly wipe cook pot with cooking oil.

Add all ingredients to blender and mix to a relish. Spoon into cook pot, cover and cook for 3 hours. The relish will thicken as it stands.

Serve as a breakfast fruit, condiment for meat or dessert warmed over ice cream.

Lazy Lasagna

1-1/2 lbs. ground beef, lean	1/2 cup Onions, chopped
1/2 cup Green Pepper, chopped	1 tsp. Basil
1 tsp. Oregano	1 tsp. Rosemary
Salt and Pepper to taste	1 - 48 ounce jar Spaghetti sauce
2 cups Water	1 lb. Mozzarella cheese, grated
1 cup Parmesan cheese	1 lb. container Ricotta cheese
12 Lasagna noodles, uncooked	

Brown meat, onions and green peppers in skillet. Drain off any excess grease. Add spaghetti sauce, seasonings and water. Simmer then pour into separate bowl.

Remove cook pot from base. Put 1/2 cup sauce in bottom of cook pot. Layer three lasagna noodles, more sauce and cheese. Repeat layering, reserving enough cheese to top lasagna during last 30 minutes of cooking.

Set control to HIGH and insert cook pot. Cover and cook 2 - 3 hours.

Serves 8

Spaghetti Pie

1 lb. ground beef, lean	1 small Onion, chopped
1 tsp. Chili powder	1 tsp. Italian Herb seasoning
1 - 7 ounce pkg. Spaghetti noodles, cooked	2 Eggs
1/3 cup Parmesan cheese, grated	2 Tbsp. Margarine
2 cups Mozzarella cheese, shredded	1 - 24 ounce jar Spaghetti sauce

Brown meat, onions, chili powder and seasonings in skillet. Drain off any excess grease and spoon into bowl. Set aside.

Combine spaghetti, eggs and Parmesan cheese. Set control to HIGH. Place margarine in cook pot until melted and spread evenly. Spoon spaghetti mixture into cook pot and pat with back of spoon over bottom and 1 in. on the sides.

Sprinkle half of Mozzarella cheese over spaghetti crust. Combine meat and spaghetti sauce; pour evenly over the crust. Sprinkle on remaining cheese. Cover and cook 1-1/2 to 2 hours or until center is set.

Serves 4

Stuffed Zucchini

2 - 10 in. Zucchini (large enough to stuff)	2 lbs. Ground beef, browned and drained
2 cups Rice, cooked	1 large Onion, chopped
1 clove Garlic, minced	1 tsp. Tarragon
1 Tbsp. Parsley, chopped	1/2 cup Tomato paste
1/2 tsp. Salt	1 tsp. Lemon Pepper
2 Eggs	2 Tbsp. Butter
1/2 cup Bread crumbs	

Wash Zucchini and cut in half; remove seeds. Mix beef, rice, onion, herbs, tomato paste and eggs. Divide mixture evenly and spoon into Zucchini halves. Melt butter and stir together with bread crumbs, sprinkle on stuffing. Additional tomato sauce may be added during baking for a moist stuffing.

Set in cook pot, cover and cook for 2 - 3 hours

Serves 6

Sweet and Sour Chicken Pieces

1-1/2 to 3 lbs. Chicken pieces	1/2 cup Orange Marmalade
1/4 cup Brown sugar	2 Tbsp. Cider Vinegar
1-1/2 tsp. Teriyaki sauce	1/4 tsp. Lemon Pepper
1/4 tsp. ground Ginger	

Rinse chicken and pat dry. Combine all other ingredients in small bowl; stir. Brush on chicken pieces. Set pieces in cook pot. Set control to HIGH; Cover and cook 2 - 3 hours or until meat reaches 180°F on meat thermometer.

Halfway through cook time, baste juices and pan drippings over chicken; remove remaining juices from cook pot with baster. This will aid in browning the meat.

Serves 8

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1 - 800 - 288 - 4545