



4.5 Qt. Digital Slow Cooker Instruction Manual

MODEL: L-SC50SS



Ginnys.com • 1.800.544.1590

*“Life is happening.
We’ll help you live it...one moment at a time.”*



Thank you for purchasing this Ginny’s Brand 4.5 Qt. Digital Slow Cooker. You can rely on it for everything from no-fuss family dinners to delicious party fare! Its generous size and easy digital controls make it the most efficient way to cook for a few, or a crowd. Simply set the programmable timer and walk away. You will love the moist, flavorful meals it gives you and the incredible ease of preparation. Enjoy!

Ginny

President, Ginny’s

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IMPORTANT SAFEGUARDS

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

1. Read all the instructions before using.
2. To protect against electrical shock, do not put the base in water.
3. NEVER ALLOW A CHILD TO USE THIS APPLIANCE.
4. Switch OFF, then remove plug from outlet when not in use, prior to cleaning, or before putting on or taking off attachments.
5. The use of attachments or tools not recommended by supplier may cause fire, electric shock or injury.
6. Do not use outdoors.
7. DO NOT let the power cord hang over the edge of the table or work-top, and keep it away from any hot surfaces.
8. Keep your appliance away from any hot plates, burners and heated ovens.
9. Be careful when moving an appliance containing hot food.
10. Do not use the appliance for other than its intended use.
11. Do not switch on the cooker if the ceramic pot is empty.
12. Allow lid and ceramic pot to cool before putting in water or cleaning.
13. Never touch the outside of the slow cooker during its operation or before it cools. Use the handles or knobs. Use oven gloves or a cloth when removing lid or handling contents.
14. Never cook directly in the base unit. Always use the ceramic pot.
15. Do not use ceramic pot or glass lid if cracked or chipped.
16. Never leave connected to the outlet when not in use.
17. Do not switch on the appliance unless upright.
18. The glass lid and ceramic pot are fragile. Handle them with care.
19. Do not operate any appliance with a damaged cord or plug or if the appliance malfunctions or has been damaged in any way. Contact Ginny’s Customer Service for return or replacement.

SAVE THESE INSTRUCTIONS

This appliance has a polarized plug (meaning one blade is wider than the other one).

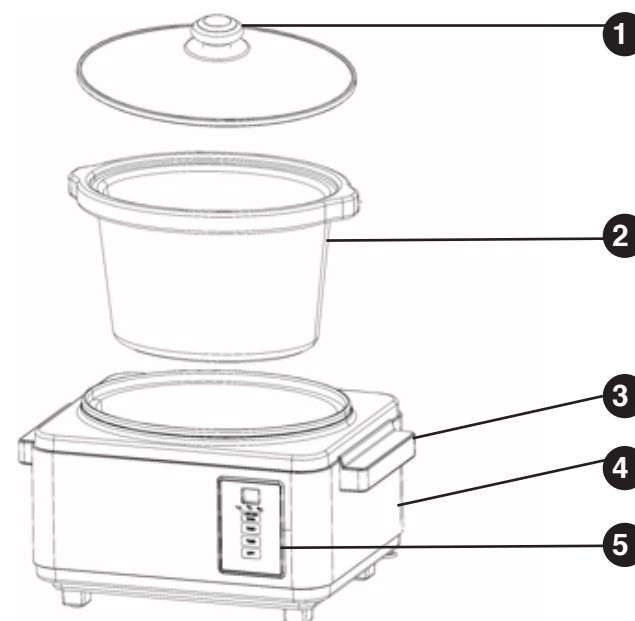
To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet in one direction. If the plug does not fit into the outlet, reverse the plug. Do not attempt to modify the plug in any way.

1. A short power-supply cord is provided to reduce risks of becoming entangled or tripping over a longer cord.
2. Longer extension cords are available and may be used if you exercise caution during use.
3. If a longer cord is used, please note the following:
 - The marked electrical rating of the extension 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 counter or tabletop where it can be pulled by children or tripped over.

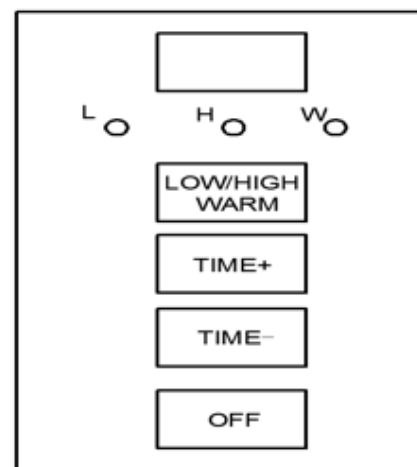
SPECIFICATIONS

Power Consumption:	120V/60Hz, 225W
Product Size	15"L x 10.5"W x 11.5"H
Capacity:	4.5 qts.
Ceramic Inner Pot Size	12"L x 9.5"W x 6.25"H
Cord Length:	24"

PART NAMES



1. Glass lid
2. 4.5 Qt. Ceramic inner pot
3. Handles
4. Heating Base
5. Control Panel



CONTROL PANEL

HOW TO OPERATE

BEFORE FIRST USE:

1. Remove all packaging materials from the unit.
2. Clean the main cooking base with a soft damp cloth.
3. The tempered glass lid and ceramic inner pot are dishwasher safe or can be cleaned with warm, soapy water.
4. Let dry completely before using.
5. Set the unit on a secure table or counter.

USING THE SLOW COOKER:

1. Place the ceramic inner pot into the slow cooker and place on a level, heat-resistant surface.
2. Plug the cooker into a 120 volt power outlet. The LOW/ HIGH/ WARM light flashes indicating that the unit is plugged in, but not turned on.
3. Press LOW/ HIGH/ WARM for the cooking function. The corresponding light will come on, and the cooker will start to heat.
4. Press the TIMER+ and the TIMER- switch to select the cooking time. You can choose from 1 hour to 12 hours and 1 hour for each press.

NOTE: WARM setting is ONLY for already cooked food and to keep a perfect serving temperature until you are ready to eat. Do NOT cook on the WARM setting. During cooking, you can press the TIMER+ and TIMER- switch to change the cooking time you want.

5. When it reaches the selected cooking time, the slow cooker will automatically turn off.
6. If the food is ready, but do not reach the setting time, you can press the OFF button to turn off the slow cooker and unplug from the outlet.

HOW TO OPERATE...cont'd.

COOKING HINTS:

- Do not fill ceramic pot over 3/4 full. Some foods may expand during cooking, and this may result in food spilling over.
- Always cook with the lid in place. Avoid removing lid to check progress while cooking for the first two hours. This may result in heat loss and delay the cooking cycle.
- Always wear protective oven mitts when handling parts and accessories when the unit is on.
- Unplug the unit when it is empty or not in use.
- If the slow cooker has been turned off for an extended time, the food inside the container may be unsafe. It is recommended that the food be discarded.
- Do not try to use the ceramic inner pot in an oven, microwave or on a stove-top.

CARE & CLEANING

1. Always turn off the unit and allow to completely cool before cleaning.
2. The tempered glass lid and ceramic inner pot are dishwasher safe. They can also be hand washed in hot, soapy water.
3. Do not use abrasive cleaning tools such as scouring pads. A soft cloth, sponge or rubber spatula can be used to remove any food residue.
4. To clean hard-to-remove food particles or water spots, use a non-abrasive cleanser or vinegar.
5. **Do not allow sudden temperature changes for the lid or ceramic pot. Sudden changes in temperature may result in cracks or breakage.**
6. The exterior of the heating base can be cleaned with a soft damp cloth. Wipe dry thoroughly. Do not use abrasive cleaners or scouring pads.

CAUTION: Do not immerse the main heating base in water.

RECIPES

SLOW COOKER BEEF STEW

INGREDIENTS:

- | | |
|---|------------------------------------|
| 2 lbs. beef stew meat,
diced into 1" pieces | 1 tsp. no salt herb seasoning |
| 1 Tbls. Worcestershire sauce | 1 (14.5 ounce) can stewed tomatoes |
| 5 potatoes | 3/4 c. tomato juice |
| 1 yellow onion | 4 carrots |
| 2 fresh jalapeno peppers,
sliced into rings (optional) | |

DIRECTIONS:

1. The night before, cut potatoes, carrots, and onions. Put all the vegetables in a plastic container filled with water overnight.
 2. Also the night before, marinate the stew meat with Worcestershire sauce and herb seasoning in a plastic storage bag.
 3. Place in the refrigerator.
 4. In the morning, put the raw beef in the bottom of your slow cooker.
 5. Drain the vegetables and pour in on top of the beef. Pour in the stewed tomatoes and tomato juice. If you like your stew a little spicy, add a chopped jalapeno pepper or two.
 6. Turn the slow cooker on high for 1 hour.
 7. Then, set your slow cooker to low for 6-8 hours. The beef will cook completely and will be very tender.
- 10 servings.

SLOW COOKER EASY MEATLOAF

INGREDIENTS:

- 2 (10.75 ounce) cans condensed cream of mushroom soup
- 1 (1 ounce) package dry onion soup mix
- 1 1/4 c. water
- 5 1/2 lbs. pot roast

DIRECTIONS:

1. In a slow cooker, mix cream of mushroom soup, dry onion soup mix and water.
 2. Place pot roast in slow cooker and coat with soup mixture.
 3. Cook on High setting for 3 to 4 hours, or on Low setting for 8 to 9 hours. Serve with steamed vegetables.
- 12 servings

RECIPES

SLOW COOKER CHICKEN & DUMPLINGS

INGREDIENTS:

- 4 skinless, boneless chicken breast halves
- 2 (10.75 ounce) cans condensed cream of chicken soup
- 1 onion, finely diced
- 2 Tbsp. butter
- 2 (10 ounce) packages refrigerated biscuit dough, torn into pieces

DIRECTIONS:

1. Place the chicken, butter, soup, and onion in the slow cooker, and fill with enough water to cover ingredients.
2. Cover and cook for 5 to 6 hours on High.
3. About 30 minutes before serving, place the torn biscuit dough in the slow cooker.
4. Cook until the dough is no longer raw in the center.

6 servings.

RECIPES

BEEF VEGETABLE SOUP

INGREDIENTS:

1 lb boneless round steak, cubed	3 beef bouillon cubes
1 (14 oz) can diced tomatoes, undrained	2 celery ribs, sliced
24 fluid ounces beef broth	2 carrots, chopped
2 med. potatoes, peeled and cubed	1/2 tsp. basil
2 med. onions, chopped	1/2 tsp. thyme
1/2 teaspoon oregano	1/4 tsp. pepper
1 bay leaf	1 c. fresh or frozen peas

DIRECTIONS:

1. Place all ingredients in slow cooker.
2. Cover and cook on low for 7-8 hours.
3. Remove bay leaf before serving.

RECIPES

CHOCOLATE CAKE

INGREDIENTS:

2 c. white sugar	1 $\frac{3}{4}$ c. all-purpose flour
3/4 c. unsweetened cocoa powder	1 $\frac{1}{2}$ tsp. baking soda
1 $\frac{1}{2}$ tsp. baking powder	1 tsp. salt
2 eggs	1 c. milk
1/2 c. vegetable oil	2 tsp. vanilla extract
1 c. boiling water	

DIRECTIONS:

1. Spray bowl of slow cooker with cooking spray.
2. In a medium bowl, whisk the sugar, flour, cocoa, baking soda, baking powder and salt.
3. In a separate small bowl, whisk together the eggs, milk, oil and vanilla until well combined.
4. Whisk in the boiling water.
5. Pour the wet ingredients into the dry and mix well.
6. Pour the cake batter into the prepared slow cooker.
7. Set slow cooker to "Low." Cook until cake has no wet spots on top and has pulled away from the sides of the bowl, about 3 hours. Serve with whipped cream or ice cream. 1 cake: 8 servings.

RECIPES

APPLE CRISP

INGREDIENTS:

1 c. all-purpose flour	1/2 c. light brown sugar
1/2 c. white sugar	1/2 tsp. ground cinnamon
1/4 tsp. ground nutmeg	1 pinch salt
1/2 c. butter, cut into pieces	1 c. chopped walnuts
1/3 c. white sugar, or to taste	1 Tbsp. cornstarch
1/2 tsp. ground ginger	1/2 tsp. ground cinnamon
6 c. apples, peeled, cored and chopped	2 Tbsp. lemon juice

DIRECTIONS:

1. Mix flour, brown sugar, 1/2 cup of white sugar, 1/2 teaspoon cinnamon, nutmeg, and salt together in a bowl.
2. Combine butter with the flour mixture using fingers or a fork until coarse crumbs form. Stir in walnuts and set aside.
3. Whisk together 1/3 cup sugar, cornstarch, ginger, and 1/2 teaspoon cinnamon.
4. Place the apples in a slow cooker, stir in the cornstarch mixture, and toss with lemon juice.
5. Sprinkle the walnut crumb topping on top.
6. Cover and cook on High for 2 hours or Low for 4 hours, until apples are tender.
7. Partially uncover the slow cooker to allow topping to set, about 1 hour.

Serve warm with ice cream.

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.
THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



Customer Service
1.800.544.1590

8 am to Midnight, Monday through Friday