



OWNER'S MANUAL & RECIPE BOOKLET

SC1TB

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 fire, electric shock and injury to persons, do not immerse cord, plugs or Base Unit in water or other liquid.
4. Close supervision is necessary when used by or near children.
5. Always unplug from outlet when not in use or before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or has damaged in any manner. Call Consumer Service.
7. Do not use outdoors.
8. Do not place on or near hot gas or electric burner, or in a heated oven.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not use appliance for other than intended use.
11. The use of accessory attachments is not recommended by the manufacturer, and may cause injuries.
12. Avoid sudden temperature changes, such as adding refrigerated foods into a heated Inner Pot. Use the Inner Pot ***only*** with the Base Unit.
13. Extreme caution must be used when moving the appliance when it contains hot liquid.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

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 in 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.

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.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

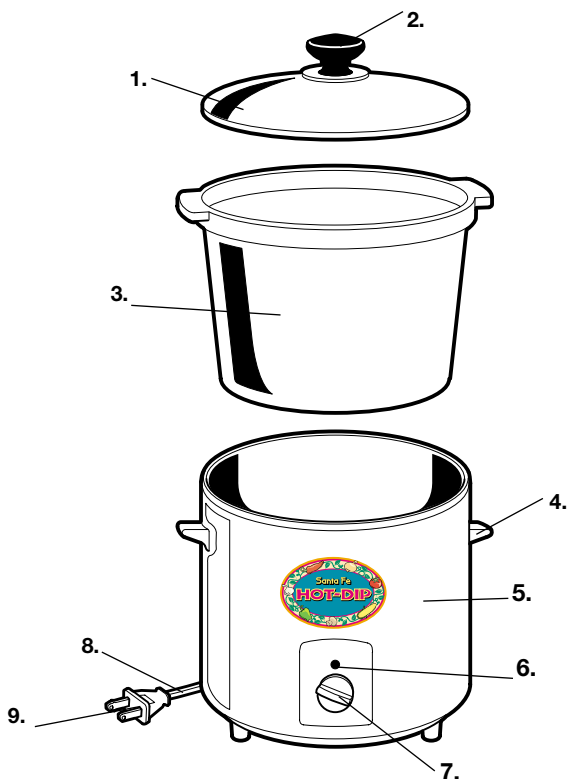
Plasticizer Warning

CAUTION: To prevent Plasticizers from migrating from the finish of the counter top or table top or other furniture, place **NON-PLASTIC** coasters or place mats between the appliance and the finish of the counter top or table top.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

Getting To Know Your Salton® 1.4 Quart **SANTA FE HOT DIP**™

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION



- 1. Glass Lid
- 2. Lid Handle
- 3. Inner Pot
- 4. Handles
- 5. Base Unit

- 6. Power Indicator Light
- 7. **OFF/LOW/HIGH/WARM**
Selector Switch
- 8. Power Supply Cord
- 9. Polarized Plug

Before Using Your Salton®

1.4 Quart **SANTA FE HOT DIP™**

1. Carefully unpack the **HOT DIP™**.
2. Wash Inner Pot and Glass Lid in warm, soapy water. Rinse well and dry thoroughly.
3. Wipe interior and exterior surfaces of the Base Unit with a soft, moist cloth to remove dust particles collected during packing and handling.

NEVER IMMERSE THE BASE IN WATER.

4. It is necessary to operate the **HOT DIP™** once before initial use.
5. After cleaning the **HOT DIP™**, place Inner Pot inside the Base Unit, then pour 2 cups of water inside the Inner Pot and cover with Glass Lid. Plug **HOT DIP™** into electrical wall outlet and set Selector Switch to **(2) HIGH**. Allow **HOT DIP™** to operate for approximately 20 minutes. You will notice a slight odor; this is normal and should quickly disappear.
6. After 20 minutes, switch to **OFF** and unplug from electrical wall outlet. Allow to cool for about 15 minutes, then uncover, remove Inner Pot from the Base, replace it, and pour out water. Rinse the Inner Pot, dry thoroughly and place it back inside the Base Unit.

Instructions For Use

The **HOT DIP™** has three heat settings; **LOW** (120°), **HIGH** (200°) and **WARM**. The Power Indicator Light will illuminate whenever the unit is switched on to any position.

Prepare recipe according to instructions. Place food in Inner Pot and cover with Glass Lid. Plug **HOT DIP™** into electrical wall outlet and set Selector Switch at **(1) LOW, (2) HIGH** or **WARM**. Food will take longer to cook in the **(1) LOW** setting.

When cooking time is complete, foods can be kept on the **WARM** setting without changing their taste or texture.

When food is ready to be served, turn the Selector Switch to the **OFF** position, and unplug **HOT DIP™** from the electrical wall outlet. Remove Glass Lid.

CAUTION: TO REMOVE THE GLASS LID, GRASP THE LID HANDLE AND LIFT THE LID JUST A BIT, JUST ENOUGH TO ALLOW STEAM TO ESCAPE BEFORE REMOVING THE LID.

Allow a few seconds for all steam to escape, then remove Inner Pot from inside the Base.



CAUTION! USE OVEN MITTS TO REMOVE INNER POT, AS ILLUSTRATED.

NOTE: IF YOU ARE MOVING THE HOT DIP™, GRASP THE UNIT BY THE HANDLES; USE POT HOLDERS OR OVEN MITTS. EVEN WHEN SWITCHED “OFF” AND UNPLUGGED, THE SLOW COOKER REMAINS HOT FOR SOME TIME AFTER USING; SET ASIDE AND ALLOW UNIT TO COOL BEFORE CLEANING OR STORING.

Using Your **HOT DIP™**

IF YOU'VE NEVER USED A SLOW COOKER:

Cooking in your **HOT DIP™** is easy but different from conventional methods. Take a few minutes to read “Instructions For Use” and “Hints For Best Results” sections of this manual. Then try some of the recipes in this book. You'll soon be convinced that a **HOT DIP™** is a necessity. There are many slow cooker recipe books available in the library or book stores. If you have any questions, please call our Consumer Service number. We'll be glad to help.

IF YOU'VE USED A SLOW COOKER BEFORE:

You are probably ready to develop new recipes for use in your **HOT DIP™**. If the recipe was originally cooked in a saucepan on the stovetop, or slow roasted in the oven, adapting the recipe should be easy.

Your **HOT DIP™** heats from the bottom. The Base slowly raises the temperature of the Inner Pot. Whether cooked on **(1) LOW**, **(2) HIGH** or **WARM**, the final temperature of the food is the same, about 200 degrees. The only difference is the amount of time the cooking process takes. Read the section on “Adapting Recipes” for more information.

Hints For Best Results

- The Glass Lid of the **HOT DIP™** does not form a tight fit on the Inner Pot but should be centered on the Inner Pot for best results. ***Do not remove the Lid unnecessarily*** — this results in major heat loss.
- Stirring is not necessary when slow cooking. However, if cooking on **(2) HIGH**, you may want to stir occasionally.
- Slow cooking retains most of the moisture in foods. If a recipe results in too much liquid at the end of the cooking time, remove the Glass Lid, turn Selector Switch to **(2) HIGH**, and reduce the liquid by simmering. This will take 30 to 45 minutes.
- The **HOT DIP™** should be at least half-filled for best results.
- If cooking soups or stews, leave a 2-inch space between the top of the Inner Pot and the food so that the recipe can come to a simmer. If cooking a soup or stew on **(2) HIGH**, keep checking the progress, as some soups may reach a boil when cooked on **(2) HIGH**.

User Maintenance Instructions

This appliance contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified service personnel if servicing is needed, or return it to the manufacturer. See warranty for details.

PRECAUTIONS

- **Do not use Inner Pot to store food in the refrigerator, and then reheat in the Base Unit. The sudden temperature change may crack the Inner Pot.**
- Please handle the Inner Pot and Glass Lid carefully to ensure long life.
- Avoid sudden extreme temperature changes. For example, do not place a hot Glass Lid or Inner Pot into cold water or onto a wet surface.
- Avoid hitting the Inner Pot and Glass Lid against the faucet or other hard surfaces.
- Do not use Inner Pot or Glass Lid if chipped, cracked or severely scratched.
- **Always unplug the unit from the electrical wall outlet when not in use and before cleaning.**

TO CLEAN

This appliance should be cleaned after every use. Unplug the unit from the wall outlet. ***NEVER IMMERSE BASE UNIT OR CORD IN WATER.*** Allow the unit to cool before cleaning.

Wash Inner Pot and Glass Lid in warm, soapy water. Rinse well and dry thoroughly. If food sticks to the surface of the Inner Pot, fill the Inner Pot with warm, soapy water and allow it to sit for a few hours before cleaning.

Wipe interior and exterior surfaces of the Base Unit with a soft, slightly damp cloth or sponge.

CAUTION! NEVER USE ABRASIVE CLEANSERS OR SCOURING PADS TO CLEAN THE INNER POT OR BASE UNIT, AS THESE CAN DAMAGE THE SURFACES.

TO STORE

Be sure all parts are clean and dry before storing. Store the **HOT DIP™** in its box or in a clean, dry place. Never store it while it is hot or wet. To store, place Inner Pot inside the Base Unit and the Glass Lid over the Inner Pot. To protect the Glass Lid, it may be wrapped with a soft cloth and placed upside down over the Inner Pot. Never wrap cord tightly around the appliance; keep it loosely coiled.

Adapting Recipes

Some recipes call for browning the meat before slow cooking. This is only **to remove excess fat or for color**; it is not necessary for successful cooking.

Slow cookers have very little evaporation. If making your favorite soup, stew, or sauce, **reduce liquid or water** called for in the original recipe. If too thick, liquids can be added later.

If cooking a vegetable-type casserole, there will need to be liquid in the recipe to prevent scorching on the sides of the Inner Pot.

Some ingredients are not suited for extended cooking in the **HOT DIP™**. Pasta, rice, seafood, milk, cream, or sour cream should be added 2 hours before serving. Evaporated milk or condensed soups are perfect for the **HOT DIP™**.

Many things can affect how quickly a recipe will cook. The water and fat content of a food, the temperature of the food, and the size of the food will all affect the cooking time. Food cut into pieces will cook faster than whole roasts or poultry.

Most meat and vegetable combinations require at least 4 to 7 hours on **(1) LOW**.

The higher the fat content of the meat, the less liquid is needed. If cooking meat with a high fat content, use thick onion slices underneath, so the meat will not sit and cook in the fat.

RECIPES

NACHO CHEESE DIP

1 package (1 pound) Kraft® Velveeta Pasteurized Process Cheese Spread,
cut into 3/4-inch cubes

1/2 cup salsa

1/4 cup thinly sliced green onions

Corn chips or tortilla chips

Combine cheese, salsa and green onions in **HOT DIP**,™ mixing well. Cover and cook on **HIGH** for 1 hour or until cheese is melted and dip is hot, stirring after 45 minutes of cooking. Turn Selector Switch to **WARM**. Dip may be kept warm up to 1 hour. Serve with chips.

Makes about 2-1/2 cups dip or 8 to 10 servings.

BEAN DIP CON QUESO

1 can (16 oz.) fat-free refried beans

3/4 cup salsa

1-1/2 teaspoons ground cumin

1-1/2 cups (6 oz.) finely shredded colby & Monterey jack cheese or
sharp cheddar cheese

1/4 cup chopped cilantro (optional)

Tortilla chips or vegetable dippers

Combine beans, salsa and cumin in **HOT DIP**,™ mixing well. Stir in cheese. Cover and cook on **HIGH** for 1 hour and 15 minutes or until hot, stirring after 45 minutes of cooking. Stir in cilantro, if desired. Turn Selector Switch to **WARM**. Dip may be kept warm up to 1 hour. Serve with chips or vegetables.

Makes about 3 cups dip or 12 servings.

TURKEY & BEAN TACOS

8 oz. ground turkey or chicken

1/2 cup water

1 box (10.75 oz.) Taco Bell® Taco Dinner Kit

1 can (15 to 16 oz.) kidney, pinto, red or black beans, drained

1 cup (4 oz.) finely shredded colby & Monterey jack cheese or
sharp cheddar cheese

Shredded lettuce

Chopped tomato

Combine turkey, water and contents of taco seasoning packet in **HOT DIP**™ mixing well. Stir in beans. Cover and cook on **HIGH** for 1 hour and 15 minutes, or until turkey is cooked through and mixture is hot, stirring after 45 minutes of cooking. Turn Selector Switch to **WARM**. Mixture may be kept warm for up to 30 minutes. Spoon scant 1/4 cup meat mixture into each taco shell; top with cheese, lettuce and tomato. Serve with taco and hot sauce packets from Dinner Kit.

Makes 6 servings.

CHICKEN & BLACK BEAN CHILI

1 jar (16 oz.) black bean dip*
1 can (14-1/2 oz.) stewed tomatoes, undrained
1/2 cup salsa
1 green or red bell pepper, cut into 1/4-inch dice
2 teaspoons chili powder
2 teaspoons ground cumin
1 cup diced or shredded cooked chicken or turkey
1 cup (4 oz.) shredded cheddar cheese
Sour cream
Chopped cilantro (optional)

Combine bean dip, tomatoes, salsa, bell pepper, chili powder and cumin in **HOT DIP™** mixing well. Stir in chicken. Cover and cook on **HIGH** for 1 hour and 30 minutes or until hot, stirring after 45 minutes of cooking. Turn Selector Switch to **WARM**. Chili may be kept warm up to 1 hour. Ladle chili into bowls; top with cheese and sour cream. Sprinkle with cilantro, if desired.

Makes about 5 cups chili or 4 servings.

*One can (16 oz.) fat free refried beans may be substituted. Increase salsa to 3/4 cup and proceed as recipe directs.

SOUTHWESTERN SAUSAGE SOUP

- 1 can (13-3/4 to 14-1/2 oz.) beef or chicken broth
- 1 can (14-1/2 oz.) pasta ready diced tomatoes w/ garlic & onion, undrained
- 1/2 cup picante sauce or salsa
- 6 oz. fully cooked smoked sausage or spicy chicken sausage,
cut in half lengthwise and thinly sliced crosswise
- 1 cup drained canned hominy or
white beans or
cooked rice or
macaroni
- 1 teaspoon ground coriander or Mexican seasonings
- 1/4 cup sliced green onions or chopped cilantro (optional)

Combine broth, tomatoes and picante sauce in **HOT DIP**,™ mixing well. Stir in sausage, hominy and coriander. Cover and cook on **HIGH** for 1 hour and 20 minutes or until hot. Turn Selector Switch to **WARM**. Soup may kept warm for up to 1 hour. Stir well and ladle into bowls; top with green onions, if desired.

Makes about 5 cups soup or 4 servings.

MEXICAN CORN & POTATO CHOWDER

- 1 cup milk
- 1 can (14 to 15 oz.) cream style corn
- 1-1/2 cups frozen diced potatoes w/peppers and onions
(O'Brien style), thawed
- 1 cup picante sauce or salsa
- 4 oz. Kraft® Velveeta Pasteurized Process Cheese Spread,
cut into 1/4-inch dice (1 cup)
- Garlic croutons (optional)

Combine all ingredients except croutons in **HOT DIP**,™ mixing well. Cover and cook on **HIGH** for 1 hour and 30 minutes or until cheese is melted and soup is hot, stirring after 1 hour of cooking. Stir well and ladle into bowls; top with croutons, if desired.

Makes about 4-1/2 cups soup or 4 servings.

TEX-MEX SPAGHETTI SAUCE

8 oz. lean ground beef or turkey
1 tablespoon Mexican seasonings or chili powder
1/2 cup frozen chopped onion, thawed
2 teaspoons bottled minced garlic
1 can (14-1/2 oz.) pasta-ready diced tomatoes
 with garlic & onion, undrained
3/4 cup salsa
1/4 cup tomato paste
Hot cooked spaghetti or thin spaghetti
1 cup (4 oz.) grated parmesan cheese or
 shredded Monterey jack cheese

Combine meat and seasonings in **HOT DIP**™, mixing well. Stir in onion and garlic. Add tomatoes, salsa and tomato paste; mix well. Cover and cook on **HIGH** for 1 hour and 30 minutes or until meat is cooked through and sauce is hot, stirring after 1 hour of cooking. Turn Selector Switch to **WARM**. Sauce may be kept warm for up to 30 minutes. Serve over spaghetti; Top with cheese.

Makes about 3-3/4 cups sauce or 4 servings.

SNAPPY SHRIMP DIP

1 package (8 oz.) cream cheese, cut into 1/2-inch cubes
1/2 cup salsa
1/4 cup finely chopped red or green bell pepper
1/4 cup light or regular mayonnaise
1/4 cup thinly sliced green onions
8 oz. frozen cooked small salad shrimp, thawed
Crackers or tortilla chips

Combine cream cheese, salsa, bell pepper, mayonnaise and green onions in **HOT DIP™**, mixing well. Stir in shrimp. Cover and cook on **HIGH** for 1 hour or until hot, stirring after 40 minutes of cooking. Turn Selector Switch to **WARM**. Dip may be kept warm up to 30 minutes. Stir dip and serve with crackers or chips.

Makes about 2-2/3 cups dip or 10 to 12 servings.

SASSY BACON & SPINACH DIP

1 package (10 oz.) frozen chopped spinach, thawed, squeezed dry
1 package (8 oz.) cream cheese, cut into 1/2-inch cubes
1/2 cup (2 oz.) shredded Monterey jack cheese or
colby & Monterey jack cheese
2/3 cup salsa
4 thick or 6 regular slices bacon, cooked, crumbled
1/4 cup thinly sliced green onions
Toasted French bread baguette slices or tortilla chips

Combine all ingredients except bread in **HOT DIP™**, mixing well. Cover and cook on **HIGH** for 50 minutes or until dip is hot, stirring after 30 minutes of cooking. Turn Selector Switch to **WARM**. Dip may be kept warm up to 30 minutes. Serve with toast or chips.

Makes about 2-1/2 cups dip or 10 to 12 servings.

ONE-YEAR LIMITED WARRANTY

This Salton, Inc. product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton, Inc., or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract. Some states do not allow the exclusion or limitations of implied warranties or consequential damages, so the above limitations or exclusions may not apply to you.

Salton, Inc. is not responsible or liable for indirect, special or consequential damages arising out of or in connections with the use or performance of the product or other damages with respect to loss of property, or loss of revenues or profit.

Legal Remedies: This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable unit (at Salton, Inc.'s option) when the product is returned to the Salton, Inc. facility listed below. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair

If service is required, you should first call toll-free 1-800-233-9054 **between the hours of 8:00 am and 5:00 pm Central Standard Time** and ask for **CONSUMER SERVICE**. Please refer to Model SC1TB when you call.

In-Warranty Service for a product covered under the warranty period, no charge is made for service and return postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Call for return authorization.

Out-of-Warranty Service: There will be charges rendered for repairs made to the product after the expiration of the aforesaid one (1) year warranty period, after purchaser is advised appropriately. Include \$6.00 (U.S.) for return shipping and handling.

Salton, Inc. cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your unit: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; **a copy of your sales receipt or other proof of purchase to determine warranty status.** C.O.D. shipments cannot be accepted.

Return the appliance to: ATTN: Repair Department, Salton, Inc.
708 South Missouri St. Macon, MO 63552

For more information on Salton, Inc. products, visit our website:
<http://www.salton-maxim.com>, or email us at: salton@saltonusa.com