

# BIG DIPPER™



*Innovative Products. Today and Tomorrow.*

**OWNER'S MANUAL & RECIPE BOOKLET**

**SC3TB**

# 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. If this occurs, return the appliance to Salton/MAXIM Housewares, Inc. for examination, repair or adjustment.
- 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 Salton/MAXIM Housewares, Inc. 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**

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## 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

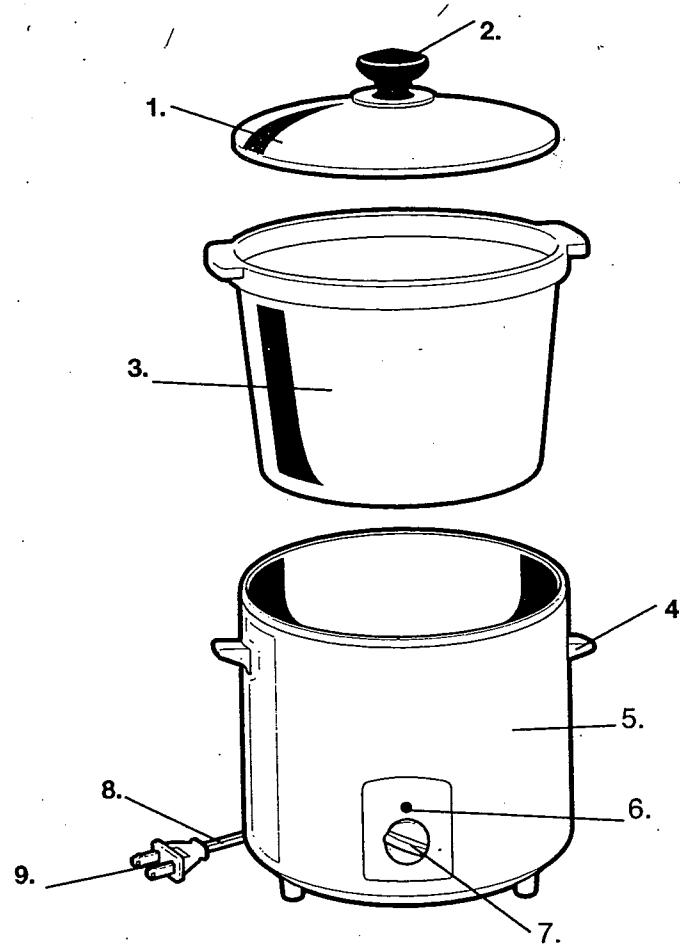
A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

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.

# Getting To Know Your Salton® 3-Quart **BIG DIPPER**™

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION



- 1. Glass Lid
- 2. Knob
- 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® 3-Quart **BIG DIPPER™**

1. Carefully unpack the **BIG DIPPER™**.
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 **BIG DIPPER™** once before initial use.
5. After cleaning the **BIG DIPPER™**, place Inner Pot inside the Base Unit, then pour 2 cups of water inside the Inner Pot and cover with Glass Lid. Plug **BIG DIPPER™** into electrical wall outlet and set power switch to "HIGH." Allow **BIG DIPPER™** 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 **BIG DIPPER™** 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.

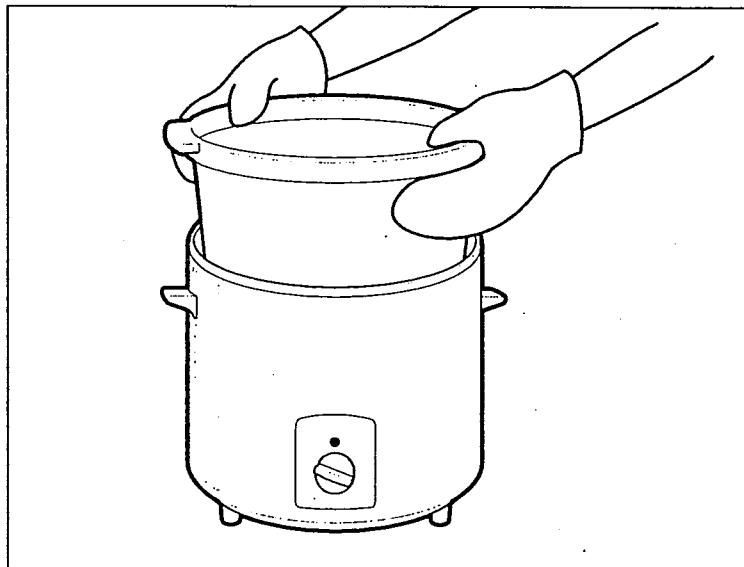
Prepare recipe according to instructions. Place food in Inner Pot and cover with Glass Lid. Plug **BIG DIPPER™** into electrical wall outlet and set Selector Switch at 1 "LOW", 2 "HIGH" or "WARM." Food will take longer to cook in the "LOW" setting.

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 power switch to the "OFF" position, and unplug **BIG DIPPER™** from the electrical wall outlet. Remove Glass Lid.

**CAUTION: TO REMOVE THE GLASS LID, GRASP THE KNOB 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 BIG DIPPER™, 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 **BIG DIPPER™**

## ***IF YOU'VE NEVER USED A SLOW COOKER:***

Cooking in your **BIG DIPPER™** 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 **BIG DIPPER™** 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 customer 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 **BIG DIPPER™**. 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 **BIG DIPPER™** 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 **BIG DIPPER™** 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 Control Knob to 2 "HIGH", and reduce the liquid by simmering. This will take 30 to 45 minutes.
- The **BIG DIPPER™** 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 **BIG DIPPER™** 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 **BIG DIPPER™**. Pasta, rice, seafood, milk, cream, or sour cream should be added 2 hours before serving. Evaporated milk or condensed soups are perfect for the **BIG DIPPER™**.

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*

## *Hearty Chili Con Carne*

1 pound beef stew meat, cut into 1/2-inch pieces  
1 tablespoon chili powder  
2 teaspoons ground cumin  
1 teaspoon salt  
1 can (14-1/2 oz.) stewed tomatoes, undrained  
3/4 cup Taco Bell® Salsa  
2 bell peppers, preferably 1 green and 1 red, cut into 3/4-inch pieces  
1 small onion, chopped  
3 cloves garlic, minced  
2 tablespoons all-purpose flour  
**Optional toppings:** Shredded Kraft® Jalapeno Pepper Jack cheese,  
sour cream, chopped cilantro

Place stew meat in **BIG DIPPER™**. Sprinkle chili powder, cumin and salt over meat; toss to coat meat with spices. Add tomatoes, salsa, bell peppers, onion and garlic; mix well. Cover and cook on "LOW" 8 to 9 hours or "HIGH" 4 to 5 hours or until beef is tender. Combine flour with 2 tablespoons water, mixing until smooth. Stir into chili. Cover; cook on "HIGH" 20 to 30 minutes or until thickened. Ladle into bowls; serve with toppings.

Makes 4 to 6 servings, about 6 cups chili.

## *Chicken Ole!*

8 chicken thighs, skinned (2-1/2 to 3 pounds)  
1-1/2 tablespoons Mexican seasonings or chili powder  
1/2 cup Taco Bell® Mild Taco Sauce  
1/2 cup prepared mole paste\*  
1/4 cup canned chicken broth or water  
3 cloves garlic, minced  
1 small onion, thinly sliced  
1/4 cup chopped cilantro or green onion tops  
2 teaspoons sesame seeds, toasted (optional)

Sprinkle chicken with seasonings. In a medium bowl, combine taco sauce, mole paste, broth and garlic; mix well. Arrange half of sliced onion over bottom of **BIG DIPPER™**; place 4 chicken thighs over onion. Spoon half of sauce over chicken. Repeat layering with remaining onion, chicken thighs and sauce. Cover; cook on "LOW" 6 to 7 hours or "HIGH" 3-1/2 to 4 hours or until chicken is fork tender. Transfer chicken to serving platter; stir sauce well. Spoon sauce over chicken; sprinkle with cilantro. Sprinkle with sesame seeds, if desired.

Makes 4 servings.

\*Mole paste is a Mexican condiment found in jars in the ethnic aisle of your supermarket next to the Taco Bell® products.

## ***Creamy Vegetable Burritos***

2 bell peppers, preferably one red and one green, diced  
2 cups fresh broccoli florets  
3 cloves garlic, minced or 1-1/2 teaspoons bottled minced garlic  
1 box (16.33 oz.) Taco Bell® Soft Taco Dinner Kit  
1/4 cup water  
1 can (15 or 16 oz.) pinto beans, drained  
4 oz. Kraft® Philadelphia light or regular Cream Cheese, diced

Combine bell peppers, broccoli and garlic in **BIG DIPPER™**. Sprinkle contents of Taco Bell® seasoning packet over vegetables; mix well. Stir in water. Cover and cook on "LOW" 4 to 5 hours or "HIGH" 1-1/2 to 2 hours or until vegetables are tender. Carefully uncover and stir in beans and cream cheese. Cover and cook on "HIGH" 20 to 30 minutes or until cream cheese melts and beans are hot. Warm flour tortillas from dinner kit according to package directions. Stir bean mixture well; spoon down center of tortillas. Top with contents of taco sauce and hot sauce from dinner kit; roll up.

Makes 10 burritos (5 servings).

## ***Fiesta Spare Ribs***

3 pounds well-trimmed country-style pork spareribs  
3 tablespoons Mexican seasonings or 1-1/2 tablespoons chili powder and 1-1/2 tablespoons ground cumin  
1 cup Taco Bell® Picante Sauce  
1/4 cup packed light brown sugar  
1/4 cup orange juice  
4 cloves garlic, minced or 2 teaspoons bottled minced garlic  
1 tablespoon cornstarch

Sprinkle spareribs with seasonings. Arrange half of ribs in the bottom of the **BIG DIPPER™**. In a medium bowl, combine picante sauce, brown sugar, orange juice and garlic; mix well. Pour half of mixture over ribs. Repeat layering with remaining ribs and sauce. Cover and cook on "LOW" 4-1/2 to 5 hours or until ribs are fork-tender. Transfer ribs to a serving platter. Spoon off and discard fat from surface of sauce. Combine cornstarch with 1 tablespoon cold water; mix well. Stir into sauce in **BIG DIPPER™**. Return ribs to sauce; cook on "HIGH" 30 minutes or until sauce thickens slightly.

Makes 4 servings.

## ***Pork & Black Bean Tostados***

2 pounds lean boneless pork shoulder or pork butt, cut into 1-inch pieces  
1 tablespoon ground cumin  
3/4 cup Taco Bell® Salsa, divided  
1/4 cup water  
4 cloves garlic, minced or 2 teaspoons bottled minced garlic  
1/2 teaspoon salt  
1 package (10 count) prepared tostado shells  
1 jar (16 oz.) Taco Bell® Black Bean Dip, heated  
1 cup (4 oz.) Kraft® Shredded Mexican or Cheddar Cheese  
Taco Bell® Taco Sauce, shredded lettuce, chopped tomato, sour cream

Combine pork and cumin in **BIG DIPPER™**; toss well. Add 1/2 cup salsa, water and garlic; toss again. Cover and cook on "LOW" 6 to 7 hours or "HIGH" 3 to 4 hours or until pork is fork tender. Using a slotted spoon, transfer pork to medium bowl. Discard juices in **BIG DIPPER™** or reserve for another use. Using two forks, shred pork or pull apart into chunks. Add remaining 1/4 cup salsa and salt; mix well. Reheat if necessary. Spread tostado shells with heated bean dip; top with pork and cheese. Serve with taco sauce, lettuce, tomato and sour cream.

Makes 10 tostados (5 servings).

## ***Shrimp Vera Cruz***

1 can (28 oz.) crushed tomatoes, undrained  
1/2 cup Taco Bell® Salsa or Picante Sauce  
1/2 cup pitted Spanish green olives or pimiento stuffed olives, drained  
2 tablespoons drained capers  
2 tablespoons olive oil  
4 cloves garlic, minced or 2 teaspoons bottled minced garlic  
1 pound peeled and deveined large shrimp (thawed if frozen), uncooked  
3 to 4 cups hot cooked pasta or white rice  
1/4 cup chopped cilantro  
Lime wedges

Combine tomatoes, salsa, olives, capers, oil and garlic in **BIG DIPPER™**. Cover and cook on "LOW" 3 hours or "HIGH" 1-1/2 hours. Carefully uncover and stir in shrimp. Cover and cook on "HIGH" 30 to 40 minutes or until shrimp are opaque. Serve over hot cooked pasta or rice. Sprinkle with cilantro and serve with lime wedges.

Makes 4 servings.

## *Southwestern Vegetable Soup*

2 cans (13-3/4 to 14-1/2 oz. each) vegetable broth  
1 can (15 or 16 oz.) garbanzo beans (chick peas) drained  
1 can (14-1/2 oz.) diced tomatoes, undrained  
2 cups diced red potatoes  
1 cup sliced carrots  
1 cup sliced zucchini or yellow squash  
1/2 cup Taco Bell® Salsa or Picante Sauce  
1 tablespoon olive or vegetable oil  
2 teaspoons dried oregano  
1 teaspoon Mexican seasonings

Combine all ingredients in **BIG DIPPER™**; mix well. Cover and cook on "LOW" 8 to 9 hours or "HIGH" 4 to 5 hours or until vegetables are tender.

Makes 6 to 8 servings, about 8 cups soup.

## *Tortilla-Bean Soup*

1 can (13-3/4 to 14-1/2 oz.) chicken or vegetable broth  
1 can (15 or 16 oz.) pinto beans, drained  
1 can (14-1/2 oz.) pasta ready seasoned diced tomatoes, undrained  
3/4 cup Taco Bell® Salsa, Picante or Taco Sauce  
4 cloves garlic, minced or 2 teaspoons bottled minced garlic  
3 corn tortillas  
2 tablespoons vegetable oil  
1 cup (4 oz.) diced Kraft® Monterey Jack Cheese w/Jalapeno Peppers

Combine broth, beans, tomatoes, salsa and garlic in **BIG DIPPER™**. Cover and cook on "LOW" 5 to 6 hours or "HIGH" 2 to 3 hours. Just before serving, cut tortillas in half, stack and cut crosswise into thin strips. Heat oil in a large nonstick skillet over medium-high heat until hot. Fry tortilla strips in oil until golden brown, 2 to 3 minutes, stirring frequently. Place cheese in four bowls. Ladle soup over cheese and top with tortilla strips.

Makes 4 servings, about 5-1/2 cups soup.

## ***Picadillo Tacos***

1 pound pork or turkey tenderloin(s), cut into 1/2-inch pieces  
1 medium onion, chopped  
1 box (10-3/4 oz.) Taco Bell® Taco Dinner Kit  
1/2 cup water  
1/3 cup raisins  
1/2 teaspoon ground cinnamon  
1/3 cup coarsely chopped or slivered almonds, toasted  
1 cup (4 oz.) Kraft® Shredded Mexican or Cheddar Cheese  
Shredded lettuce, diced tomatoes, sour cream

Combine meat and onion in **BIG DIPPER™**. Sprinkle contents of Taco Bell® seasoning packet over meat mixture. Add water, raisins and cinnamon; mix well. Cover and cook on "LOW" 4 to 5 hours or "HIGH" 2 to 2-1/2 hours or until meat is cooked through. Stir in almonds. Spoon scant 1/4 cup meat mixture into each taco shell; top with cheese, taco sauce and hot sauce from dinner kit. Serve with lettuce, tomatoes and sour cream.

Makes 12 tacos (4 to 6 servings).

## ***Tex-Mex Sausage & Beans***

1 can (15 or 16 oz.) black beans, rinsed and drained  
1 can (15 or 16 oz.) kidney or red beans, rinsed and drained  
1 can (15 or 16 oz.) pinto beans, rinsed and drained  
8 oz. fully cooked smoked sausage or spicy chicken sausage, sliced  
1 red or green bell pepper, diced  
3/4 cup Taco Bell® Salsa or Picante Sauce  
3/4 cup ketchup  
1/2 cup packed light brown sugar  
2 teaspoons dry mustard

Combine all ingredients in **BIG DIPPER™**; mix well. Cover and cook on "LOW" 5 to 6 hours or "HIGH" 2 to 3 hours or until bell pepper is tender.

Makes 4 main dish or 8 side dish servings.

## ONE-YEAR LIMITED WARRANTY

This Salton/MAXIM 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/MAXIM Housewares, 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/MAXIM Housewares, 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.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at Salton/MAXIM's option) when the product is returned to the Salton/MAXIM facility. 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

Should the appliance malfunction, you should first call toll-free 1-800-233-9054 **between the hours of 9:00 am and 5:00 pm Central Standard Time** and ask for CUSTOMER SERVICE stating that you are a consumer with a problem.

**In-Warranty Service (USA)** for an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only)

**In-Warranty Service (Canada)** for an appliance covered under the warranty period, no charge is made for service or postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Customs duty/brokerage fee, if any, must be paid by the consumer.

**Out-of-Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$6.00 (U.S.) for return shipping and handling.

Salton/MAXIM 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 appliance: 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/MAXIM Housewares, Inc.  
550 Business Center Drive, Mt. Prospect, Illinois 60056

**For more information on Salton/MAXIM products:**

visit our website: <http://www.salton-maxim.com>, or you can email us at:  
[salton@saltonusa.com](mailto:salton@saltonusa.com)