

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.

3 YEAR EXTENDED 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 3 years 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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Little Dipper™ Warmer

Owner's Guide

Read and Keep These Instructions

www.crockpot.com

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, 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.

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.

IMPORTANT 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.

HOW TO USE YOUR LITTLE DIPPER™ WARMER

Before you use your Little Dipper™ Warmer, remove all packaging components and wash the lid stoneware with warm soapy water and dry thoroughly. Never submerge unit in water and always unplug before cleaning. The Little Dipper™ Warmer is designed for heating and holding your favorite dip or fondue at the perfect serving temperature.

NOTE: The unit is **not** designed for use with uncooked meats. If a recipe calls for bacon, ground beef or chicken, it should be fully cooked before combining with other ingredients and heating it in the unit.

1. Fill stoneware bowl with desired dip and cover. The capacity of the stoneware bowl is 1 to 1½ cups. Do not overfill stoneware.
2. Heat about 30 to 60 minutes or until dip is hot or completely melted. Stir dip occasionally while melting or heating.
3. Remove cover for serving. The dip will stay at the perfect serving temperature for 3 to 4 hours.

Usage Notes:

- If there is a power outage and you are unaware of how long the power was out, we suggest you discard the food.
- Unplug when heating is done and before cleaning.
- This unit is not ovenproof or microwave safe.
- Always wear oven mitts when handling the unit.

HOW TO CLEAN YOUR LITTLE DIPPER™ WARMER

- ALWAYS unplug your Little Dipper™ Warmer and allow it to cool before cleaning. **CAUTION:** Never submerge the unit in water or other liquid.
- After emptying, fill with warm soapy water to loosen food remains. Do not use abrasive cleaners a cloth, sponge or rubber spatula will usually remove any residue. To remove any water spots or other stains, use a non-abrasive cleaner or vinegar.
- The outside of the unit may be cleaned with a soft cloth and warm soapy water. Wipe dry. Do not use abrasive cleaners.
- No other servicing should be performed.

RECIPES

CREAMY SPINACH DIP

1 8-ounce package cream cheese, cubed	¼ cup of whipping cream
2 tablespoons grated Parmesan cheese	2 tablespoons diced pimento
2 teaspoons of finely chopped onion	1 teaspoon Worcestershire sauce
½ teaspoon thyme	¼ teaspoon garlic salt
½ of a 10-ounce box frozen chopped spinach, thawed and drained	

Combine cream cheese and whipping cream in greased Little Dipper™ Warmer. Cover and heat until cheese is melted, 30 to 60 minutes. Add remaining ingredients. Cover and heat for 30 minutes. Serve with raw vegetables, crackers or bread pieces.

HEARTY BEEF DIP

1 8-ounce package cream cheese, cubed	¼ cup of milk
½ of a 2½ ounce package sliced dried beef, diced	¼ cup chopped pecans
2 tablespoons chopped green onion	1 clove garlic, minced

Combine the above ingredients in order, as they are listed above in greased Little Dipper™ Warmer. Cover and heat until cheese is melted, 30 to 60 minutes. Serve with raw vegetables, crackers or bread pieces.

CHOCOLATE DESSERT FONDUE

1 teaspoon butter or margarine	6 1-ounce chocolate candy bars with almonds, broken
1 cup miniature marshmallows	2 tablespoons milk
½ cup whipping cream	

Rub stoneware with butter. Place candy bars, marshmallows and milk in the Little Dipper™ Warmer. Cover and heat, stirring every 15 minutes until melted and smooth. Gradually add whipping cream. Cover and continue heating for 30 minutes. Serve with bite-sized pieces of pound cake, marshmallows or fruit.

FIESTA DIP

½ of a 16-ounce can of refried beans	½ cup (2 ounces) shredded Cheddar cheese
¼ cup Mexican salsa	½ green chili pepper, chopped (optional)

Combine all ingredients and place in the Little Dipper™ Warmer. Cover and heat 30 to 60 minutes or until cheese is melted. Serve with tortilla chips or corn chips.

RECIPES

HOT ARTICHOKE DIP

1 6-ounce jar marinated artichoke hearts, drained and chopped	¼ cup sour cream
½ cup grated Parmesan cheese	¼ cup mayonnaise
	1 tablespoon diced pimento

Combine all ingredients in the Little Dipper™ Warmer. Cover and heat 30 to 60 minutes or until hot. Serve with tortilla chips.

OTHER USES FOR YOUR LITTLE DIPPER™ WARMER

- Warm maple syrup for pancakes or waffles.
- Melt chocolate and keep at the perfect temperature for dipping fruit, cookies or pretzels or for molding candies.

NOTES