

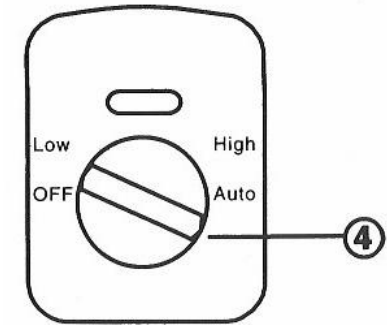
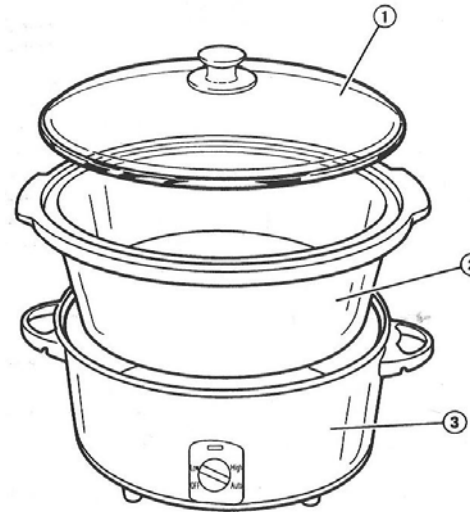


6.5L Slow Cooker



Item No: 900174

KNOW THE SLOW COOKER



1. Glass Cover
2. Stoneware Bowl
3. Base
4. Control Knob

GENERAL SAFETY INSTRUCTIONS

- Please read this Instruction Manual carefully before use.
- Keep this instruction manual; the guarantee certificate; the sales receipt; and if possible the gift box with the inner packaging.
- Switch off the Slow Cooker by turning the Control Knob to the "OFF" position.
- Remove the mains plug from the mains supply whenever the Slow Cooker is not in use or before filling or emptying the Stoneware Bowl.
- Under no circumstances must the Base of the Slow Cooker be placed in water or other liquids.
- Test the Slow Cooker and the cable regularly for damage. If there is damage of any kind, the Slow Cooker should not be used.
- In case of any repairs, replacement of cord or plug, or adjustment, please consult a qualified technician.
- Ensure that the Slow Cooker is at the lowest temperature setting if left unattended for a period of time.
- When storing the Slow Cooker wrap the cord neatly to avoid unnecessary strain on the cord.

- Wait until the Slow Cooker is cold before storing.
- Clean the Base of Slow Cooker with a clean soft cloth.
- Do not touch hot surfaces. Use handles or knobs
- Extreme caution must be taken when using the Slow Cooker containing hot oil or other hot liquids.
- Avoid sudden temperature changes, such as adding refrigerated foods into a heated Stoneware Bowl.
- The Slow Cooker must only be used as intended in accordance with the enclosed operating instructions.
- Keep these instructions in a safe place for future reference.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

USING THE SLOW COOKER

1. Before first use, wash the Stoneware Bowl and the Cover in hot, soapy water.
2. Rinse and dry.
3. Do not immerse the Base in water.
4. Prepare the recipe according to the instructions and then place the prepared food in the Stoneware Bowl and cover.
5. Connect the mains plug of the Slow Cooker to a 230-240V AC mains supply.
6. Select the required temperature setting.
7. When finished, turn the Slow Cooker off and remove the mains plug from the mains supply.
8. Remove the cooked meal from the Stoneware Bowl.
9. Let the Stoneware Bowl and the Cover cool before washing.

CONTROL KNOB AND TEMPERATURE SETTINGS

- The Control Knob on the Slow Cooker offers a Low and High temperature setting for cooking.
- The Auto setting is for holding the prepared meal at a perfect serving temperature.
- The Auto setting should only be used after a meal has been thoroughly cooked.
- Food should not be reheated on Auto setting.
- If the meal has been cooked and then refrigerated it must be reheated on Low or High, then switched to the Auto setting.

NEVER USED A SLOW COOKER BEFORE

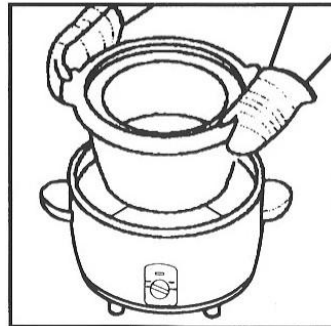
- Cooking in a Slow Cooker is easy but different from conventional methods.
- Take a few minutes and read how the Slow Cooker is used and tips for "Slow Cooking."
- You will soon be convinced that a Slow Cooker is a necessity.
- There are many slow cook recipe books available in the library or bookstore.

USED A SLOW COOKER BEFORE

- You are ready to develop new recipes for use in the Slow Cooker.
- If the recipe was originally cooked in a saucepan, on the stovetop, or slow roasted in the oven, adapting the recipe should be easy.
- Note : The Slow Cooker heats from the sides while the Base slowly raises the temperature of the Stoneware Bowl.
- Cooking on Low or High, the final temperature of the cooked meal is the same, about 120°C. The only difference is the amount of time the cooking process takes. Read the sections "Adapting Recipes" for more information.

USING THE SLOW COOKER

- Prepare the food according to the recipe instructions and then place the prepared food in the Stoneware Bowl and cover.
- The Cover of the Slow Cooker does not form a tight fit on the Stoneware Bowl but should be centered on the Stoneware Bowl for best results. Do not remove the Cover unnecessarily as this will result in major heat loss.
- The Stoneware Bowl is microwave safe and oven proof.
- Never heat the Stoneware Bowl when empty or place the Stoneware Bowl on a burner or stovetop.
- Do not place the Lid in a microwave, oven or on the stovetop.
- Stirring is not necessary when slow cooking. However, if cooking on High, you may want to stir occasionally.
- Slow cooking retains most of the moisture in the ingredients. If there is too much liquid at the end of the cooking time, remove the cover, turn the Control Knob to High, and reduce the liquid by simmering. This will take 30 to 45 minutes.
- The Slow Cooker should be at least half-filled for best results.
- If cooking soups or stews, leave a 5 cm space between the top of the Stoneware Bowl and the contents to be cooked so that the liquid can come to a simmer. If cooking soup or stew on high, keep checking the progress, some soups will reach boiling point when cooked on High.
- Many recipes call for cooking all day.
- If your morning schedule does not allow time to prepare a recipe, do it the night before.
- Place all the ingredients of the recipe in the Stoneware Bowl, cover and refrigerate overnight. In the morning, simply place the Stoneware Bowl in the Slow Cooker and select the required temperature setting.
- Meat and poultry require at least 7 to 8 hours on Low.
- Do not use frozen meat in the Slow Cooker. Thaw any meat or poultry before slow cooking.
- When removing the Cover, tilt so that the opening faces away from you to avoid being burned by steam.
- The sides of the Base of the Slow Cooker get very warm because the heating elements are located here.



- Use the Handles on the Base if necessary. Use hot mitts (**buy separately**) to remove the Stoneware Bowl.

Adapting Recipes

- Some ingredients are not suited for extended cooking in the Slow Cooker.
- Pasta; seafood; milk; cream or sour cream should be added 2 hours before serving.
- Evaporated milk or condensed soups are perfect for the Slow Cooker.
- Many things can affect how quickly a recipe will cook.
 - The water and fat content of the ingredients
 - The temperature required
 - The size of the ingredients
- Ingredients cut into pieces will cook faster than whole roasts or poultry.
- Most meat and vegetable combinations require at least 7 hours on Low.
- The higher the fat content of the meat, the less liquid is needed.
- If cooking meat with a high fat content, place thick onion slices underneath, so the meat will not sit and cook in the fat.
- 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 the liquid or water called for in the original recipe. If too thick, liquids can be added later.
- If cooking a vegetable-type casserole, there needs to be liquid in the recipe to prevent scorching on the sides of the Stoneware Bowl.

CLEANING THE SLOW COOKER

1. Turn the Control Knob to the “OFF” position. Remove the mains plug from the mains supply.
2. Remove the Stoneware Bowl and the Cover from the Base and cool.
3. Wash the Stoneware Bowl and the Cover in hot, soapy water. Rinse and dry.
4. The Stoneware Bowl and the Cover may also be washed in the dishwasher.
5. If you have a Plastic Cover, please place it on the top rack of a dishwasher.
6. Wipe the Base with a damp cloth. Do not use abrasive cleansers.

Caution: To reduce the risk of electrical shock, do not immerse Base in water.

Stoneware Bowl and Glass Cover precautions and information

1. Please handle the Stoneware Bowl and the Cover carefully to ensure long life.
2. Avoid sudden, extreme temperature changes. For example, do not place a hot Cover or Stoneware Bowl into cold water, or onto a wet Surface.
3. Avoid hitting the Stoneware Bowl and Cover against taps or other hard surfaces.
4. Do not use the Stoneware Bowl or Cover if chipped, cracked, or severely scratched.
5. Do not use abrasive cleansers or metal scouring pads.

SPECIFICATIONS

Item Number	900174
Rated Voltage	AC 230 240V
Rated Frequency	50/60Hz
Rated Power	320W