



Digital Slow Cooker USER MANUAL



MODEL NO: 900075

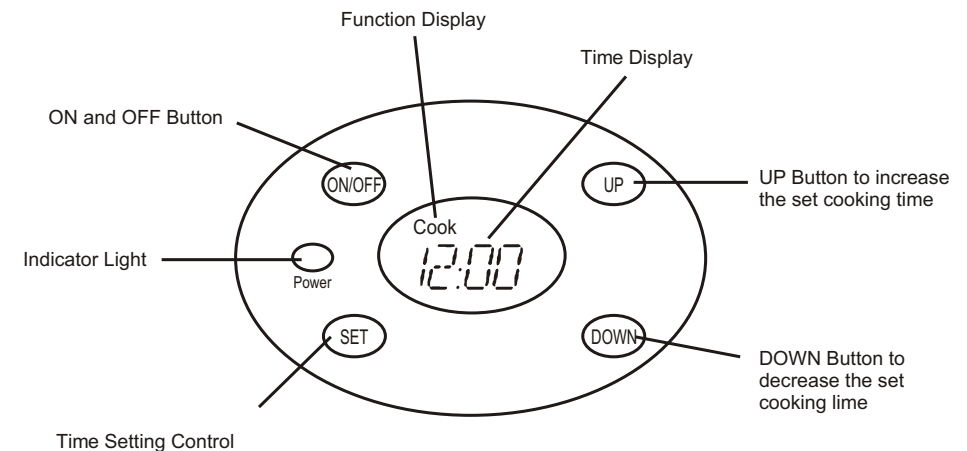
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed: -

- Read all instructions before using.
- This appliance is for domestic use only. Commercial use voids warranty. Use as described in this instruction booklet.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- Never leave the appliance unattended when it is switched on.
- Do not switch the appliance on if it appears to be faulty in any way.
- To protect against electrical shock, do not immerse cord, plug or cooking unit in water or other liquid.
- Keep the appliance and cord away from heated surfaces, sharp objects or anything thing that may cause it damage.
- Unplug the unit from outlet when not in use, and before cleaning. Allow unit to cool before any maintenance is performed.
- Do not place the unit on, or near, a stovetop burner or in a heated oven.
- Avoid sudden temperature changes. For example, do not add refrigerated foods to the heated slow cooker.
- Do not touch hot surfaces, use handles or knobs. The lid and base unit will get very hot, therefore it is recommended to use oven mitts when handling.
- Follow recommended cook times.
- Do not use the slow cooker stoneware for storage of foods.
- Do not reheat foods in your slow cooker.
- Do not set heated unit filled with food on a finished wood table. Always use a heat resistant mat on any surface.
- The ceramic pot is ovenproof and microwave safe. The glass lid is **NOT** ovenproof or microwave safe.
- For repairs or accessories contact the distributor on the contact details outlined in the guarantee.

NOTE: During the initial use of this appliance, some slight smoke and/or odour may be detected. This is normal and will stop after a few uses.

DESCRIPTION



OPERATION

1. Plug in the slow cooker. Put on a heat resistant surface.

Once plugged into the power socket, the power indicator will light up in a **GREEN** colour showing that the unit is plugged in, but not switched on to cook food. The LCD screen will also be illuminated and set at the default time setting of 06:00 or 6 hours. "HIGH" will appear in bottom left corner of the screen.

2. There are three temperature settings: -

LOW - is recommended for slow "all day" cooking. 1 hour on high is equal to 2 to 2½ hours on Low.

The default time for LOW is 10:00 or 10 hours. The adjustment range is from 8 hours to 16 hours.

HIGH - is quicker slow cooking. 1 hour on high is equal to 2 to 2½ hours on Low.

The default time for HIGH is 06:00 or 6 hours. The adjustment range is from 4 hours to 8 hours.

WARM - Allows the slow cooker to keep warm after cooking time finishes. This slow cooker will automatically switch to the WARM setting once the full time of cooking (LOW or HIGH) is complete.

There is not time setting available for the WARM function, however the unit will stay WARM for up to 20 hours. The timer will begin at 00:00 and increase per minute to indicate the time the WARM function has been in use.

3. To set the temperature and time desired, press the **SET** button.

The **SET** function will switch from the **HIGH** setting to **LOW** and then when pressed again will switch to the **WARM** setting.

4. When in the desired setting, increase or decrease the cooking time (in ½ hour increments) by pressing the **UP** or **DOWN** buttons. Select the time based on the length of time indicated in the recipe.

5. To start cooking, press the **ON/OFF** button. The power indicator light will turn **RED** to show the unit is in cooking mode.

6. Once the cooking time is completed, the slow cooker will automatically shift to the **WARM** setting.

7. To turn cooker off, press the **ON/OFF** button. The light will change back to **GREEN**. Unplug the unit from the power outlet.

CLEANING & MAINTENANCE

1. Unplug the unit and remove the ceramic pot.

2. The ceramic pot and glass lid can safely go in the dishwasher or may be washed in hot soapy water. Do not use abrasive cleaning materials - a cloth or a sponge will usually remove the residue.

3. **NEVER** submerge the base unit in water or other liquid. The base unit can be wiped clean with a damp soapy cloth. Wipe dry. Do not use abrasive cleaners or materials.

4. As with any ceramic, the ceramic pot will not withstand the shock of sudden temperature changes, therefore the following care is recommended: -

- Do not cook frozen meats. Allow the meats to thaw before cooking.
- If the cooker has been preheated or the ceramic pot is hot to touch, do not put in cold (refrigerated) foods.
- Do not preheat the cooker prior to using unless specified in the recipe.
- The ceramic pot should be at room temperature before adding hot foods.
- When washing ceramic pot right after cooking, use hot water. Do not pour cold water in the ceramic pot if it is hot.

HANDY COOKING TIPS

- Trim fat from meat. If meats contain fats, brown or broil in a separately to eliminate as much fat as possible, drain well before adding to cooker.
- For roasts and stews, pour liquid over meat. Use no more liquid than specified in the recipe. More juices in meats and vegetables are retained in slow cooking than conventional cooking.
- Most vegetables should be cut to a small or medium size or placed near the sides or bottom of the ceramic pot. Generally meats will cook faster than vegetables in a slow cooker.
- Because there is no direct heat at the bottom, always fill the ceramic pot at least half full to conform to recommended times. Small quantities may be prepared, but cooking time will be affected.
- Using fresh or dried whole herbs and spices instead of ground, ensures a fuller flavour during a long cooking time. If using ground herbs and spices, stir them in towards the end of the cooking time.
- Always cook with cover on. Removing the cover allows the heat to escape and adds 15 to 20 minutes to the cooking time.