

PARTS

Lid

Cooking pot

Base

Power indicator

Control knob



TECHNICAL DETAILS:

POWER DETAILS: 230V A.C.

POWER FREQUENCY: 50Hz

WATTAGE: 120W

SAFETY INSTRUCTIONS:

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED:

- READ ALL INSTRUCTIONS BEFORE USE.
- TO PROTECT AGAINST ELECTRIC SHOCK, DO NOT IMMERSE CORD, PLUG OR APPLIANCE, IN WATER OR ANY OTHER LIQUID.
- UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.
- DO NOT OPERATE ANY APPLIANCE WITH A DAMAGED CORD OR PLUG OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER. WE RECOMMEND THAT THE POWER CORD IS NOT KINKED OR STORED IN A TWISTED MANNER, AND THAT YOU REGULARLY CHECK ITS CONDITION.
- THE USE OF ANY ACCESSORY ATTACHMENTS NOT RECOMMENDED BY COOPERS OF STORTFORD MAY CAUSE INJURIES AND INVALIDATE ANY WARRANTY YOU MAY HAVE.
- DO NOT USE OUTDOORS.
- DO NOT PLACE ON OR NEAR HEAT SOURCES.
- USE ON A LEVEL, STABLE SURFACE.
- **DO NOT** COVER THE ITEM IN ANY WAY WHEN IN USE AS THIS MAY CAUSE OVERHEATING.
- DO NOT USE THIS APPLIANCE FOR ANYTHING OTHER THAN WHAT IT WAS DESIGNED FOR.
- ENSURE THERE IS SUFFICIENT DISTANCE BETWEEN THIS APPLIANCE AND OTHER ITEMS ON THE WORK SURFACE OR WORK STATION, OR SUFFICIENT DISTANCE BETWEEN THE APPLIANCE AND THE CONFINES OF THE AREA IN WHICH IT IS SITUATED. WE RECOMMEND A MINIMUM CLEARANCE AROUND ALL FACES OF AT LEAST 10CM.
- TAKE CARE NOT TO DROP THE APPLIANCE AS IMPACT MAY CAUSE DAMAGE.

BEFORE USE

- Check all parts for damage before first use. Do not use if damaged.

- Clean the lid and cooking pot with hot, soapy water, rinse well and dry fully with a soft cloth.

USE

During initial use you may notice a slight odour due to the burning off of manufacturing residues. This is completely normal and will disappear after a few uses.

Instructions for use

- Place the base on the dry, flat, level, heat resistant surface, away from the edge of the work surface.
- With the control knob set to the OFF position, plug the Slow Cooker into the mains socket.
- If required pre-heat the Slow Cooker on the high setting for 15-20 minutes with water in the cooking pot. Drain the water from the pre-heated cooking pot before adding ingredients.
- Place ingredients into the ceramic cooking pot, and place the pot into the base and cover with the glass lid.
- If you need to pre-cook or brown foods prior to slow cooking, this must be done in a pan. Do not try to brown or pre-cook food in the Slow Cooker.
- Set the heat control to the desired temperature setting and cook for the recommended time given in the recipes or use the cooking guide in these instructions.
- Switch off and unplug the Slow Cooker and remove the cooking pot using oven gloves.
- **As ingredients, personal preferences and cooking times may vary, please check your food thoroughly to ensure it is fully cooked and adjust the cooking time as necessary until you are happy with the result.**

Control knob and temperature settings

The control knob on the Slow Cooker offers 3 temperature settings for cooking, allowing you to adapt the cooking time to your convenience. The AUTO setting is the standard setting for slow cooking. This gives you an average of 6-8 hours cooking time and is thermostatically controlled.



However if you wish to extend the cooking period, you can use the LOW setting and if you wish to shorten the cooking period you can use the HIGH setting.

Adding liquid during cooking

When adding liquid to the Slow Cooker during cooking, it is recommended to briefly switch off and unplug the Slow Cooker while the liquid is added. Provided this is kept to a brief period, the cooking time will not be affected. It is recommended to add hot water (not boiling) as adding cold water will increase the cooking time.

SLOW COOKING TIPS

- The Slow Cooker works by building up heat and maintaining an even temperature. To get the best cooking results, do not remove the lid during cooking, since this will allow steam to escape,

lose heat and therefore slow down the cooking time. The glass lid allows you to monitor the cooking progress without interrupting the cooking time. Each time you remove the lid, allow 10 minutes extra cooking time.

- This method of cooking is ideal for preparing tougher cuts of meat, giving them the long, gentle simmering that ensures that they become tender and full of flavour.
- Make sure all frozen ingredients are fully thawed out before cooking.
- Cut root vegetables into small, even pieces, as they take longer to cook than meat. They should be gently sautéed for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the pot and all ingredients are immersed in the liquid.
- Trim all excess fat from meat before cooking, as the slow cooking method does not allow fat to evaporate.
- If adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as with conventional cooking.
- Never leave uncooked food at room temperature in the slow cooker.
- Do not use the Slow Cooker to reheat food.
- Uncooked red beans must be soaked and boiled for at least 10 minutes to remove toxins before use in a Slow Cooker.
- Insert a meat thermometer into joints of roasts, hams, or whole chickens to ensure they are cooked to the desired temperature.
- 1 hour of cooking on high temperature is approximately equivalent to 2 hours of low temperature.
- Slow cooking retains moisture. If you wish to reduce this, remove the lid after cooking and turn the control to LOW and reduce by simmering for 30 to 45 minutes.
- Authentic stoneware is fired at high temperatures therefore the cooking pot may have minor surface blemishes. The glass lid may rock slightly due to these imperfections. Low heat cooking does not produce steam so there will be little heat loss. Due to normal wear and tear throughout the product's life, the outer surface may start appearing 'crazed'.
- Most meat and vegetable recipes require 8-10 hours on LOW. 4-6 hours on HIGH and 5-7 hours on AUTO.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk, and cream should be added towards the end of the cooking time.
- Pieces of food cut into small pieces will cook quicker. A degree of 'trial and error' will be required to fully optimise the potential of your Slow Cooker.
- Once cooked, there should be sufficient heat in the cooking pot to keep food warm for up to 30 minutes. The Slow Cooker can be set to the LOW setting to keep food warm for a longer period.
- If cooking soups, leave 5cm space between the top of the cook pot and the food surface to allow simmering.
- All food should be covered with a liquid, gravy or sauce.
- For approximate cooking times see below table:

Conventional Oven	Hob Slow Cooker (low)	Slow Cooker (high)
20 - 30 min	4 - 6 hours	1½ - 2½ hours
30 - 45 min	6 - 8 hours	3 - 4 hours
45 min - 3 hours	8 - 10 hours	4 - 6 hours

CLEANING

- Wash the cooking pot and lid in warm, soapy water. These are also dishwasher safe.

- Never immerse the base in water. Wipe the base clean with a damp cloth ensuring the control panel does not get wet.
- Dry thoroughly before storing.

WARNING

- DO NOT OPERATE ANY APPLIANCE WITH A DAMAGED LEAD OR PLUG, OR AFTER AN APPLIANCE HAS MALFUNCTIONED, OR HAS BEEN DAMAGED IN ANY WAY.
- THE USE OF ATTACHMENTS OR TOOLS ARE NOT RECOMMENDED IN THESE INSTRUCTIONS, AND MAY CAUSE FIRE, ELECTRIC SHOCK OR INJURY.
- FOR INDOOR, DOMESTIC USE ONLY.
- DURING USE THE SLOW COOKER GETS HOT. MAKE SURE THERE IS SUFFICIENT DISTANCE BETWEEN THE SLOW COOKER AND OTHER ITEMS ON THE WORK SURFACE OR OVERHANGING ITEMS SUCH AS CUPBOARDS OR CURTAINS.
- DO NOT LINE THE SLOW COOKER WITH FOIL, CLING FILM OR COOKING PARCHMENT.
- ALWAYS REMOVE THE LID AWAY FROM THE BODY TO ALLOW HOT STEAM TO ESCAPE SAFELY.
- NEVER REMOVE THE COOKING POT WHILE THE BASE UNIT IS STILL SWITCHED ON.
- DO NOT OVERFILL THE SLOW COOKER. ALWAYS ENSURE THE SLOW COOKER IS BETWEEN 1/3 AND 2/3 FULL. NEVER ALLOW THE COOKING POT TO COOK DRY.
- NEVER COOK MEAT, POULTRY OR FISH FROM FROZEN.
- EXTREME CAUTION MUST BE USED WHEN MOVING AN APPLIANCE CONTAINING HOT FOOD OR LIQUIDS.
- DO NOT USE THE SLOW COOKER FOR OTHER THAN INTENDED USE.
- DO NOT SWITCH ON THE SLOW COOKER IF THE COOKING POT IS EMPTY.
- ALLOW LID AND COOKING POT TO COOL BEFORE IMMERSING IN WATER OR CLEANING.
- NEVER TOUCH THE OUTER SURFACE OF THE SLOW COOKER DURING ITS OPERATION OR BEFORE IT COOLS.
- USE THE HANDLES OR KNOBS. DO NOT TOUCH HOT SURFACES. USE OVEN GLOVES WHEN HANDLING THE LID AND COOKING POT. DO NOT ALLOW THE LEAD TO REST AGAINST THE OUTER SURFACE OF THE SLOW COOKER.
- NEVER COOK DIRECTLY IN THE BASE UNIT. ALWAYS USE THE CERAMIC COOKING POT.
- DO NOT USE THE COOKING POT OR GLASS LID IF CRACKED OR CHIPPED.
- NEVER LEAVE THE SLOW COOKER CONNECTED TO THE SOCKET OUTLET WHEN NOT IN USE.
- DO NOT SWITCH ON THE SLOW COOKER WHEN IT IS UPSIDE DOWN OR LAID ON ITS SIDE. THE GLASS LID AND CERAMIC COOKING POT ARE FRAGILE. HANDLE WITH CARE.
- THE SLOW COOKER IS NOT INTENDED TO BE OPERATED BY MEANS OF AN EXTERNAL TIMER OR SEPARATE REMOTE-CONTROL SYSTEM.
- NEVER ALLOW CHILDREN TO USE THE SLOW COOKER. KEEP AWAY FROM CHILDREN
- CHECK THAT THE VOLTAGE ON THE RATING PLATE OF YOUR APPLIANCE CORRESPONDS WITH YOUR HOUSE ELECTRICITY SUPPLY WHICH MUST BE AC.
- PERIODICALLY CHECK TO ENSURE THE KNOB ON THE LID IS SECURE AND TIGHTEN IF NECESSARY.
- NO OTHER USER SERVICEABLE PARTS.
- DO NOT LEAN OVER THE SLOW COOKER DURING USE.
- DO NOT PUT THE COOKING POT OR GLASS LID IN AN OVEN, FREEZER, MICROWAVE OR ON A GAS/ELECTRICAL HOB.
- DO NOT SUBJECT THE COOKING POT TO SUDDEN CHANGES IN TEMPERATURE. ADDING COLD WATER TO A VERY HOT POT COULD CAUSE IT TO CRACK.
- DO NOT ALLOW THE COOKING POT TO STAND IN WATER FOR EXTENDED PERIODS. THERE IS A RIM ON THE BASE OF THE COOKING POT THAT HAS TO REMAIN UNGLAZED FOR

MANUFACTURING PURPOSES. THIS UNGLAZED AREA IS POROUS, THEREFORE WILL SOAK UP WATER, THIS SHOULD BE AVOIDED.

PLUG WIRING (UK & IRELAND)

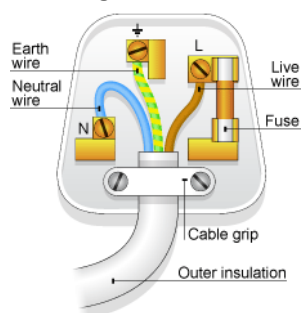
This appliance is fitted with a BS 1363 **13-amp** plug. If you have to replace the fuse, only those that are ASTA or BSI approved to BS1362 and with a rated current of **13-amps** should be used. If there is a fuse cover fitted, this cover must be re-fitted after changing the fuse. If the fuse cover is lost or damaged the plug must not be used. Spare fuse holders and fuses are available from electrical outlets. If the socket outlets in your home or office are not suitable for this product's plug, the plug must be removed and disposed of safely. Attempts to insert the plug into the wrong socket is likely to cause electric hazard. A replacement plug should be wired according to the following instructions:

The cable

A mains electricity cable contains two or three inner wires. Each has a core of copper and an outer layer of flexible plastic. This product is earthed; the wires in the cord set are colour coded in the following way:

BLUE	NEUTRAL
BROWN	LIVE
GREEN & YELLOW	EARTH

The diagram below shows the key features of a correctly wired three-pin mains plug.



Note:

Double insulated appliances do not need the green & yellow Earth wire. They may only have the Brown and Blue wires.

DISPOSAL:

- Dispose of all packaging, paper, cartons and plastic, plastic bags in accordance with your local recycling regulations.
- At the end of the product's lifespan please dispose of it at an authorised household waste recycling centre.

