

kitchen**perfected**[®]

OPERATING INSTRUCTIONS

Slow Cooker



MODEL: E3016/E3036

thank you

Thank you for the purchase of this quality **Kitchen Perfected** product. Used carefully and in accordance with the instructions enclosed, it should give you trouble free service over a long period of time. Please keep these instructions for future reference.

FEATURES

- 3 Heat Settings - High, Low & Warm
- Power On Indicator
- Removable, Dishwasher Safe, Ceramic Pot
- Toughened Glass Lid with Stainless Rim
- Cool Touch Handles
- Non-Slip Feet

SPECIFICATIONS

Operating Voltage: 220-240v ~ 50Hz

E3016: Capacity: 1.5Ltr, Wattage: 150w

E3036: Capacity: 3.5Ltr, Wattage: 250w

IMPORTANT SAFEGUARDS AND PRECAUTIONS

SAVE THESE INSTRUCTIONS

- Read all instructions carefully
- This appliance is intended to be used in household and similar applications.
- Note: this appliance is not intended for commercial use
- Only for use indoors.
- Before plugging into mains socket, check whether supply line voltage and current rating are in compliance with the rated electrical parameters shown on the rating label.
- Keep away from hot surfaces, such as gas or electric hobs and ovens etc
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- To prevent damage to the mains cord, do not let it pass over sharp corners, edges or hot surfaces.
- If the supply cord is damaged, do not use. Check before each use!
- Always unplug when not in use.
- To prevent against the risk of electric shock, do not submerge any electrical part of this appliance in water, unless advised in this manual.
- This appliance should only be used on a flat surface.
- Always ensure that hands are dry before handling the plug or switching on the appliance.
- Never attempt to heat any food item directly inside the base unit. Always use the removable cooking bowl.
- Some surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the appliance onto a surface that may be damaged by heat. We recommend placing an insulating pad or trivet under the appliance to prevent possible damage to the surface.

- The slow cooker lid is made of tempered glass. Always inspect the lid for chips, cracks or any other damage. Do not use the glass lid if it is damaged, as it may shatter during use.

The supply cord cannot be replaced. If the cord is damaged the appliance should be scrapped.

- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.

DO NOT

- Do not use outside or in damp conditions.
- Do not use for any purposes other than the appliances intended use.
- Do not use if any part of this appliance is damaged in any way.



CAUTION: Hot Surface

- Always ensure hands are dry before handling the plug or switching on the appliance.
- Always unplug the appliance before refilling.
- Burns can occur from touching hot surfaces, hot water or steam.
- Always wear protective oven gloves when inserting or removing items from the appliance.
- To prevent burns do not lean over the appliance. Gently remove the lid directing the steam away from you, and let the steam escape gradually.

DO NOT

- Do not hold the handles or move while the appliance is in use.
- Do not operate the appliance without water.
- Do not use with any other liquid.
- Do not overfill the appliance, this may eject hot water.
- Do not immerse any electrical parts in water during cleaning.

WARNING

- Keep appliance away from walls, cabinets and draperies. Steam produced can damage surfaces.
- Do Not remove the lid while the water is boiling.

LOCATION OF CONTROLS

- A - 3 Heat Settings - High, Low & Warm
- B - Power On Indicator
- C - Removable Ceramic Pot
- D - Toughened Glass Lid with Stainless Rim
- E - Cool Touch Handles
- F - Non-Slip Feet



OPERATION

The benefits of slow cooking range from tasty, succulent and delicious meals with flavours well retained, to the benefits of economic cooking, safety and the convenience of use.

Slow cooking takes place at temperatures just around boiling point and since liquids do not boil very quickly at this temperature there is very little steam and evaporation. So that cooking proceeds gently, virtually no stirring is required, foods do not stick or break up and importantly flavours are retained.

Slow cooking is certainly conducive to the lifestyles of today where time can be at a premium. You can leave your slow cooker unattended all day or overnight in complete safety. The flexibility of cooking times, as recommended in recipes, means that one is not restricted to rigid meal times. Food that is just cooked after the minimum time, will remain as good until the maximum recommended time. In addition the kitchen will be free from cooking smells, which are retained inside the slow cooker.

Your slow cooker is ideal for cooking casseroles and soups, and also delicate foods that are often broken up in conventional cooking eg; fish, vegetables, etc. You can even boil ham or cook a pot roast. The gentle heat means less shrinkage, more succulent meat and the juices form delicious gravy.

■ BEFORE USE

Before first use, clean the removable ceramic cooking pot by filling it with warm soapy water, and then rinse and dry. Take care that the unglazed bottom surface of the pot does not damage the kitchen surface.

■ OPERATION

The Slow Cooker has 3 temperature settings so that cooking times can easily be adapted. Meals can be slowly simmered throughout the day, or can be ready in just a few hours. Over time you will develop a feel for how long your favourites are likely to take.

WARM - The standard setting. Average cooking time is 6-8hours.

LOW – Used if you wish to extend the cooking time

HIGH – Used if you wish to shorten the cooking time

- Additional liquid may be required as foods do boil on high.
- The lid must not be removed while cooking on the Low setting.

To operate, plug the appliance into the mains and switch on. The food cooks in the stoneware pot, which sits inside the cooker housing. The pot is removable and should be lifted out using oven gloves. Note the glass lid should never be put into a hot oven, as the plastic handle will not withstand high temperatures.

■ CONVERTING STANDARD RECIPES TO SLOW COOKING

- 1.** One of the unusual characteristics of slow cooking is that root vegetables such as carrots, potatoes, turnips etc take longer to cook than many meats. To ensure these vegetables cook within the recommended times they should be cut small into ¼" slices, sticks, or diced. Always ensure that root vegetables are put at the bottom of the pot and immersed in liquid. For convenience, dried vegetables such as mushrooms and mixed peppers may be added to soups or casseroles at the start of cooking. These should be immersed in the liquid.
- 2.** If adding fresh milk or yogurt this should be done during the last two hours. Evaporated milk may be added at the start of cooking.
- 3.** Pasta, Rice and Noodles are not suitable for cooking for long periods as they will become unacceptably soft. It is best to cook them separately and then add into the cooker for the last 10mins or so.
- 4.** Seasoning should be added at the end of cooking. As there is little evaporation during slow cooking most of the flavours are retained. Consequently more strongly flavoured vegetables and herbs should be used sparingly until the right amounts can be judged to suit one's taste.
- 5.** Frozen foods such as meat, poultry or vegetables may be used, but must be thawed completely first. Frozen foods must not be re-heated in the slow cooker and should always be brought quickly to a high temperature in a saucepan or oven.

■ CHECKPOINTS FOR SLOW COOKING

1. Switch on the slow cooker with pot and lid in position and allow it to warm for a few minutes, during which the food can be prepared.
2. Do not fill the cooker to the brim with food. Always cook with the lid on and the cook pot in place. Remember that frequent lifting of the lid during cooking delays cooking times.
3. When cooking meat and vegetables combinations, place vegetables at the bottom of the pot.
4. Switch the heat-setting knob to the 'WARM' position to keep the food warm when cooking is complete.
5. Unplug the cooker after use. Before cleaning, allow it to cool. The cook pot cannot withstand the shock of sudden temperature changes.
6. Use of slow cooker liner can be used and are a great way to separate foods whilst cooking and keeping the slow cooker clean.

CLEANING AND CARE

■ MAINTENANCE

This appliance has been designed to operate over a long period of time with a minimum of maintenance. Continuous satisfactory operation depends upon proper care and regular cleaning.

WARNING

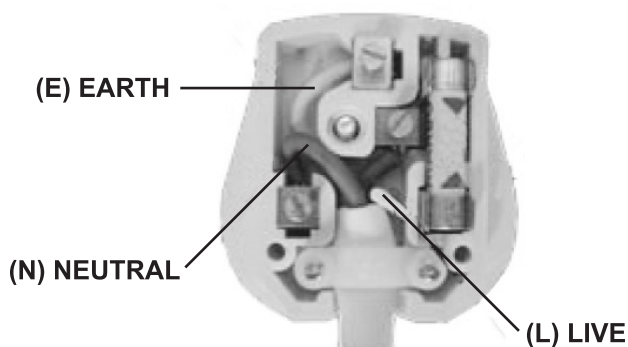
Before performing any maintenance or cleaning of this appliance, disconnect the appliance from the electrical supply.

■ CLEANING

Before using the slow cooker for the first time, wash the ceramic pot and lid with warm, soapy water. Rinse and dry thoroughly.

1. This unit contains no user serviceable parts.
2. Before cleaning always first switch the unit off, unplug from AC mains power supply and allow it to cool fully. Never immerse the slow cooker in water or any other liquid.
3. To clean simply wipe with damp sponge or cloth. Stubborn stains or burnt on residues should be removed using damp cloth or foam based cleaner. Do not use abrasive scourers or any type of caustic or ammonia solutions as they may scratch and damage surfaces.
4. Note even major spillages inside the oven compartment should be wiped clean with a damp cloth only. Do not immerse the appliance in any liquid.

FITTING A NEW UK PLUG




Your appliance operates on 220-240V~50Hz AC Mains and comes fitted with a 3-pin BSI Approved plug, so that it is ready for use for the UK or Eire market. If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown below: -

■ IMPORTANT:

The wires in the mains lead are coloured in accordance with the following code:

BLUE:	NEUTRAL (N)
BROWN:	LIVE (L)
GREEN AND YELLOW:	EARTH (E)

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The BLUE wire must be connected to the terminal which is marked with the letter "N" or coloured BLACK.
The BROWN wire must be connected to the terminal which is marked with the letter "L" or coloured RED.
The GREEN AND YELLOW wire must be connected to the terminal which is marked with the letter "E", the symbol  or coloured GREEN.

■ DO NOT CONNECT EITHER WIRE 'L' OR 'N' TO THE EARTH TERMINAL OF A 3-PIN PLUG

Always ensure that the Mains Cord is located into the Plug through the Cord Guard or Cable Clamp, and that the Cord Guard screws are tightened to clamp the Cord (outer sheath and inner coloured wires) in position in the Plug. Make sure the Plug top is also fitted securely.

The supply cord cannot be replaced. If the supply cord is damaged, the appliance should be scrapped.

This appliance must be protected by a 5 Amp fuse in a 13 Amp type (BS1363) plug. Should you need to replace the fuse, use only an ASTA approved BS1362 fuse.

WEEE/ENVIRONMENTAL PROTECTION



■ DISPOSAL OF ELECTRICAL AND ELECTRONIC EQUIPMENT

Do not dispose of this product with household waste. For the proper treatment, recovery and recycling please take this product to the appropriate waste collection point. If you are unsure where this may be, please contact your local authority. Improper disposal may be harmful to the environment.

kitchenperfected **CUSTOMER SERVICES**

If you have any queries about this product then please contact Lloytron Customer Services online at:



www.lloytronhelpdesk.com

To find out more about Kitchen Perfected products, visit www.lloytron.com



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