

 **LLOYTRON[®]**

OPERATING INSTRUCTIONS

6.5 Litre Slow Cooker



MODEL: E3060SS

thank you

Thank you for the purchase of this quality **LLOYTRON** 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

- 6.5 Litre Capacity
- 3 Heat Settings - High, Low & Auto
- 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
Capacity:	6.5 Litres
Style:	Oval
Wattage:	320w



IMPORTANT SAFEGUARDS AND PRECAUTIONS



SAVE THESE INSTRUCTIONS

- Read all instructions carefully
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments.

Note: this appliance is not intended for commercial use

- Only for use indoors.
- Do not use outside or in damp conditions.
- 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
- Do not use for any purposes other than the appliances intended use.

- 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!
- The supply cord cannot be replaced. If the cord is damaged the appliance should be scrapped.
- Do not use if any part of this appliance is damaged in any way.
- Always unplug when not in use.
- To prevent against the risk of electric shock, do not submerge any part of this appliance in water, unless advised in this manual.
- This appliance should only be used on a flat surface.

- 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.



CAUTION: Hot Surface.

- Always unplug the appliance before refilling.
- WARNING!:** keep appliance away from walls, cabinets and draperies. Steam produced can damage surfaces.
- Do not hold the handle or move while the appliance is in use.
 - Do not operate the appliance without water.
 - Do not use with any other liquid.
 - Burns can occur from touching hot surfaces, hot water or steam.
 - Do not overfill the appliance, since this may eject hot water.
 - 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 immerse in water during cleaning.
- WARNING!:** Do Not remove the lid while the water is boiling.

LOCATION OF CONTROLS

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



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.

AUTO WARM - The standard setting. Average cooking time is 6-8hours. Food is cooked on **HIGH** until the correct temperature is reached, then kept warm until you are ready to serve.

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, switch on and turn the knob to the required heat setting. 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.

OPERATION CONTINUED

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 'AUTO' 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.

RECIPES

Note: All cooking times are approximate and will vary according to the recipe and choice of ingredients.

OATMEAL

Cook through the night...wake up to an instant breakfast

Oatmeal	Water	Salt
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Follow package directions as to quantity of water and salt per cup. Do not use the quick cooking varieties.

2 cup oatmeal to 6 cups water and ½ tsp salt makes a good consistency and will make 6-8 servings.

Cover and cook on Low for 8-9 hrs.

HOT MULLED WINE

4 cups sugar	8 Cinnamon sticks	Dash nutmeg
4 bottles Wine	4 cups Water	36 Whole Cloves

Peel of 2 lemons

In a saucepan, combine sugar, water and spices. Heat until sugar is dissolved. Drop in lemon peel and simmer for 5mins. Remove from heat and allow to stand for 30mins. Strain to remove spices. Combine wine and syrup in cooker. Cover and heat on Low for 2hrs. Serve in heated mugs garnished with a lemon twist.

Makes 48 servings

BEEF CASSEROLE

2 lb Steak	2 teaspoon Sugar
2 teaspoon Vinegar	2 teaspoon Salt
4 tablespoon Plain Flour	2 cup Diced Carrots
8 tablespoon Tomato Sauce	2 cup Sliced Onions
2 tablespoon Worcester Sauce	
2 teaspoon Dry Mustard.	
2-1/2 cups of Water	

Remove fat from meat. Cut into pieces. Mix flour and mustard together. Roll meat in flour/mustard mixture. Spoon in casserole dish. Mix all other ingredients and pour over meat. Add carrots and onions. Cook in slow cooker on Low for 6-7 hrs.

Makes 8 servings

SPICY CHICKEN CASSEROLE

4 lbs Diced Chicken Fillets	2 Onion, sliced
4 tablespoon flour	2-1/2 cups water
½ teaspoon Ginger	2 teaspoon Sugar
½ teaspoon Mustard	2 teaspoon Salt
½ teaspoon Mixed Spices	2 tablespoon Lemon Juice
2 Carrot, sliced	2 tablespoon Tomato Paste
1 cup Raisins	4 tablespoon Plum Sauce
2 tablespoon Vinegar	1 teaspoon Curry Powder

Mix flour, ginger, mustard, curry powder, mixed spices and roll chicken in mixture. Combine all other ingredients and pour over meat. Add carrots and onions. Cook on Low setting for 5-6 hrs.

Makes 8-10 servings

SAVOURY PEPPERED STEAK

4 lbs Steak about 1" Thick	1 cup Flour
1 teaspoon Salt	1/4 teaspoon Pepper
Fluffy Rice	2 Small Clove Garlic, minced.
2 can Whole Tomatoes	4 Beef Stock Cubes
2 tablespoon Soya Sauce	4 teaspoon Worcester Sauce
2 Medium Onion, Chopped	4 Large Green or Red Peppers, seeded and cut into ½" strips

Cut steak into strips mix ½ cup flour with salt and pepper and toss with steak strips to coat thoroughly. Allow to slow cook with onion, garlic and half of peppers strips and stir.

Mix Tomatos with beef stock cube, soya and Worcester sauces. Pour into slow cooker moistening meat well. Cover and cook on low setting for 8-10 hrs.

One hour before serving turn the cooker control to its high setting and stir in the remaining red and green pepper strips. If thicken gravy is desired make a smooth paste of 6 tablespoons flour and 6 tablespoons water, stir into slow cooker. Cover and cook until thickened. Serve gravy pepper steak over hot fluffy rice.

Makes 8 servings

BEEF STROGANOFF

6lbs Beef round steak 1" thick	1 cup Flour
Hot Buttered Noodles or Fluffy Rice	
1/4 teaspoon Pepper	1 teaspoon Dry Mustard
4 Medium Onions thinly sliced and separated into rings	
4 cans of sliced Mushrooms	2 can Condensed Beef Broth ¼ cup Dry White Wine(optional)
3 cup Sour Cream	
½ cup Flour	4 teaspoon Salt
4 tablespoon fresh Minced Parsley	

Trim all excess fat from steak and cut meat into 3" stripes about ½" wide. Combine 1 cup flour, salt, pepper and dry mustard. Toss with steak strips to coat thoroughly.

Place coated steak strips in the slow cooker stir in onion rings and mushrooms. Add beef broth and wine stir well. Cover and cook on low settings for 8-10 hrs. Before serving combine sour cream with

RECIPES CONTINUED

½ cup flour stir into slow cooker. Serve Stroganoff over hot buttered noodles; garnish with minced parsley.

Makes 16 servings

SLOW COOKED CURRY BEEF

6lbs Beef round Steak or lean Stewing Beef cut into 1-1 ½ “ cubes
4 teaspoon Salt 2 tablespoon Curry Powder
4 Cloves Garlic minced 2 cup Raisins
Fluffy Rice 2 cup Diced Onion
1 cup Flour 1 teaspoon Pepper
2 can Beef Broth 4 Apples (unpeeled) cored and finely chopped
4 Apples peeled, cored and sliced

Wipe beef well. Mix flour and curry powder, coat meat cubes with flour mixture. Place meat in slow cooker add garlic, raisin, sliced apples, onion, salt and pepper. Pour in broth and stir. Cover and cook on low setting for 8-10 hrs or until meat is tender.

Before serving stir in additional curry powder to taste and chopped apples. Serve over hot rice.

Note 6 pounds cubed lean lamb may be substituted for the beef.

Makes 12-14 servings

APPLE PORK CHOPS

12 Pork Loin Chops well trimmed. 12 Tart Apples cored and thickly sliced.
2 tablespoon Lemon Juice 4 tablespoon Cooking Oil
½ cup Brown Sugar ½ cup Raisin
Salt

Brown Pork chops in oil in a skillet. Sprinkle with salt during browning, drain well. Place chops in slow cooker combine remaining ingredients and pour over chops. Cover and cook on low setting for 7-9 hrs.

Makes 12 servings

LEMON AND HERB ROASTED CHICKEN

6-8 lbs Roasting Chicken ½ cup Onion
4 tablespoon Butter or Margarine Juice of 2 Lemons
½ teaspoon Paprika 1 teaspoon Salt
2 tablespoon fresh Parsley ½ teaspoon Leaf Thyme

Rinse chicken well and pat dry remove any excess fat. Place onion in the cavity of chicken and rub the skin with butter or margarine. Place chicken in slow cooker. Squeeze the juice of the Lemon over chicken and sprinkle with remaining seasoning. Cover and cook on low setting for 8-10 hrs

CHICKEN FRICASSEE

6-8 lbs stewing chicken or fryer cut into serving pieces
4 teaspoon Salt 2 teaspoon Paprika
4 Medium Onions sliced, cooked and drained
4 Carrots, pared and sliced 2 Bay Leaf

2 cup Chicken Broth
1 cup Water
6 Stalks Celery, Sliced

1 cup Flour
2 pkt 10oz Noodles
Chopped Parsley

Rinse Chicken pieces and pat dry. Season with salt and paprika. Place sliced vegetables and bay leaf in slow cooker. Place chicken pieces on top of vegetables. Pour in chicken broth, cover and cook on low setting for 8-10hrs. One hour before serving turn to high setting. Remove chicken pieces, bone and return meat to slow cooker. Make a smooth paste of flour and water and stir into liquid in slow cooker. Cover and cook until thickened. Serve over hot noodles sprinkle with chopped parsley

Makes 12-14 servings

CHICKEN TARRAGON

6 lb Fryer cut into serving pieces
1 cup orange flavoured breakfast drink powder
2 can sliced Mushrooms undrained
2 cup Flour
2 Medium Onion sliced

2 teaspoon Salt
1 teaspoon Leaf Tarragon
½ teaspoon Pepper

Rinse chicken pieces and pat dry. Combine flour, salt and pepper. Coat chicken with mixture. Separate onion slices into rings and place in the bottom of the slow cooker. Add seasoned chicken pieces. Sprinkle with tarragon. Stir orange drink powder into mushrooms and add to slow cooker. Cover and cook on low setting for 8-10 hrs.

Makes 8-10 servings

CHICKEN DELICIOUS

8 to 10 Whole Chicken Breast, boned and halved.
2 can Condensed cream of Celery Soup
2 can Condensed Cream of Mushroom Soup
2/3 cup Dry Sherry or White Wine
Grated Parmesan cheese
Lemon Juice. Salt and Pepper. Paprika, Celery Salt, Fluffy Rice

Rinse chicken breast and pat dry. Season with lemon juice, salt, pepper, celery salt and Paprika. Place in slow cooker. In medium bowl or pan mix mushroom and celery soups with sherry. Pour over chicken breast, sprinkle with parmesan cheese. Cover and cook on low setting for 8-10 hrs. Serve chicken and sauce over hot fluffy rice

Makes 16 to 20 servings

SALMON SALAD CASSEROLE

4 cans 14oz Pink or Red Salmon drained and flaked
2 can 20oz Condensed Cream of Celery Soup
6 Hard boiled Eggs chopped
3 cups Diced Celery
3 cups Crushed Potato Chips
2 teaspoon Pepper
2 cup Mayonnaise

RECIPES CONTINUED

Combine all ingredients except half of the crushed potato chips, stir well. Pour into greased slow cooker. Top with reserved potato chips. Cover and cook on low setting for 5-8 hours.

Macaroni and Cheese

6 cups Cooked Macaroni	½ cup Chopped Onion
2 tablespoon Butter or Margarine melted	½ cup finely chopped Green Pepper
2 teaspoon Salt	6 cups Shredded sharp process cheese
4 cups Evaporated Milk	

Toss macaroni with butter or margarine. Add remaining ingredients. Pour into lightly greased slow cooker, cover and cook on high for 2-3 hrs stirring once or twice.

Makes 12-14 servings

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.

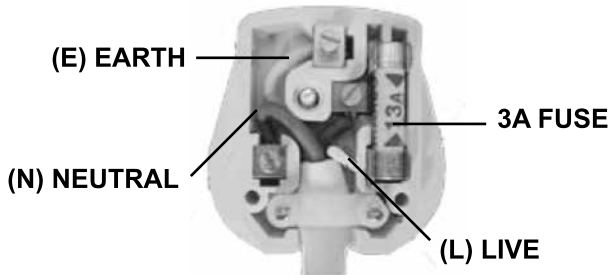
WEEE/ENVIRONMENTAL PROTECTION



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.

UK PLUG REWIRING




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 by simply plugging into AC Mains. Should you need to change or refit a plug, proceed as follows: -

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 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 3 Amp fuse in a 13 Amp type (BS1363) plug. Should you need to replace the fuse, use only an ASTA approved BS1362 fuse.



LLOYTRON® CUSTOMER SERVICES

If you have any queries about this product, there are three ways to contact our customer service department:

call: 08454 81 8808

email: customerservice@lloytron.com

web: www.lloytronhelpdesk.com

To find more details on a wide range of Lloytron products please visit our website at www.lloytron.com
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