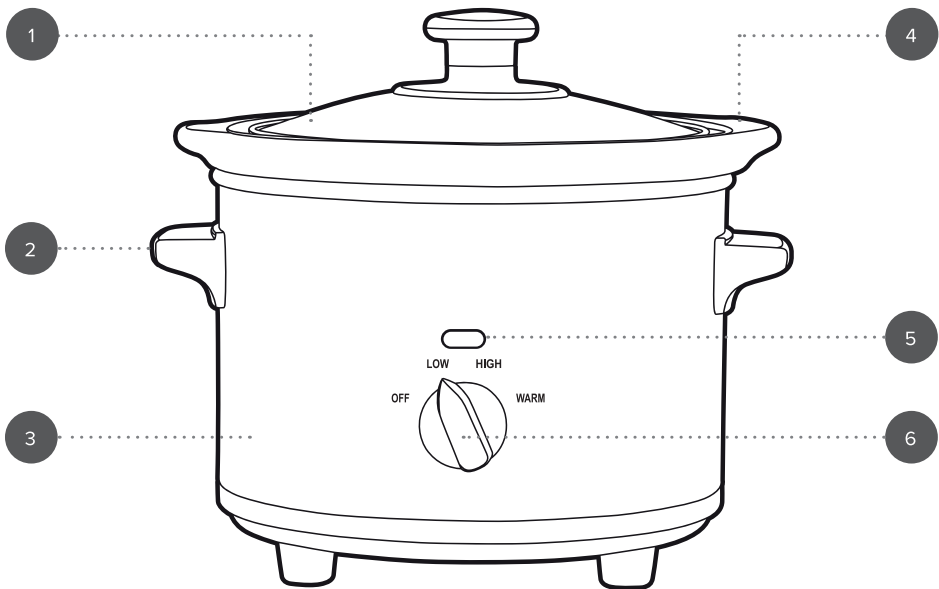


User manual

Slow cooker



1. Tempered glass lid
2. Cool-touch handles
3. Slow cooker
4. Removable ceramic cooking pot

5. Power indicator light
6. Temperature control dial
(OFF/LOW/HIGH/WARM)

Please retain instructions for future reference.

SAFETY INSTRUCTIONS

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of the appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.
- If this appliance falls or accidentally becomes immersed in water, unplug it

- from the wall outlet immediately. Do not reach into the water.
- Do not use broken, damaged, or loose attachments.
 - Switch off the appliance and disconnect it from the mains power supply before changing or fitting attachments.
 - Always unplug the appliance after use and allow it to cool fully before any cleaning, user maintenance or when storing it away.
 - This appliance should not be operated by means of an external timer or separate remote control system.
 - Use of an extension cord with the appliance is not recommended.
 - Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
 - This appliance is intended for domestic use only. It should not be used for commercial purposes.



CAUTION: Hot surface – do not touch hot sections or heating components of the appliance.



WARNING: Keep the appliance away from flammable materials

Dos and don'ts

DO:

Handle the removable ceramic cooking pot and tempered glass lid with care.

Use heat-resistant oven gloves when extracting the removable ceramic cooking pot from the slow cooker.

Check that foods are cooked through before serving.

DON'T:

Use the removable ceramic cooking pot if it is chipped or cracked.

Subject the removable ceramic cooking pot to sudden changes in temperature; adding cold water to a very hot removable ceramic cooking pot could cause it to crack.

Put the removable ceramic cooking pot or tempered glass lid into an oven, freezer, microwave or on a gas/electrical hob.

Use the slow cooker to reheat food.

Operate the slow cooker without the removable ceramic cooking pot or tempered glass lid in place.

Use abrasive cleaners or metal scouring pads to clean the removable ceramic cooking pot.

Place food, water, or other liquid directly into the base of the slow cooker.

Allow foods to sit for long periods of time at a warm (but not hot) temperature, as this may cause food to be unsafe to eat.

Care and maintenance

Before attempting any cleaning or maintenance, unplug the slow cooker from the mains power supply and allow to cool fully.

STEP 1: Wipe the slow cooker with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the tempered glass lid and removable ceramic cooking pot in warm, soapy water, then rinse and dry thoroughly.

Never use harsh or abrasive cleaning detergents or scourers to clean the slow cooker or its accessories, as this could cause damage.



NOTE: The slow cooker should be cleaned after each use.

Instructions for use

Before first use



NOTE: When using the slow cooker for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the slow cooker.

Using the slow cooker

STEP 1: Insert the removable ceramic cooking pot into the base of the slow cooker.

STEP 2: Place the prepared ingredients into the removable ceramic cooking pot and then fit the tempered glass lid.

STEP 3: Plug in and switch on the slow cooker at the mains power supply.

STEP 4: Select the required heat setting (low, high or warm) by rotating the temperature control dial in a clockwise direction. The power indicator light will illuminate to signal that the slow cooker is heating up. It is not necessary to stir the ingredients during cooking. Do not repeatedly remove the tempered glass lid, as this will affect the cooking temperature.

STEP 5: Once cooking is complete, rotate the temperature control dial in an anticlockwise direction to the '**WARM**' position to keep warm or the '**OFF**' position to serve straight away.

STEP 6: Switch off and unplug the slow cooker from the mains power supply.



NOTE: The warm setting should only be used to keep foods warm; it should not be used to cook foods. Cooked food can be served directly from the removable ceramic cooking pot. Do not place the removable ceramic cooking pot onto any surfaces that may be affected by heat. Do not use the warm setting for longer than 4 hours. As a precaution before placing into the base of the slow cooker, wipe the outer edge of the removable ceramic cooking pot with a dry cloth to reduce the possibility of liquid coming into contact with the base of the slow cooker.



WARNING: The removable ceramic cooking pot and tempered glass lid will get very hot during operation.

Setting and using the temperature control dial

Low heat setting

The low heat setting gently simmers food for an extended period of time, without overcooking or burning. This setting is ideal for vegetable-based dishes and dishes with a low, slow cooking time. In general, foods should be cooked for approx. 8–10 hours on the low heat setting (adjust as necessary).

High heat setting

The high heat setting is ideal for cooking dried beans or pulses, large cuts of meat and baking. As food may boil when cooked on the high heat setting, it may be necessary to add extra liquid during the cooking process, depending upon the recipe and the amount of time needed to cook. In general, foods should be cooked for approx. 4–6 hours on the high heat setting (adjust as necessary).

Warm setting

The warm setting keeps foods at a serving temperature and should be used after cooking with either the low or high settings if the food is not needed straight away.

Adjusting the amount of liquid during cooking

When cooking food in the slow cooker, very little moisture has chance to boil away. It is advisable to halve the liquid content of traditional recipes to compensate for this. After cooking, foods can be reduced down slightly by removing the tempered glass lid, but using the slow cooker is not an effective way of simmering down liquids. Do not cook foods uncovered for long periods of time.

Hints and tips

1. The tempered glass lid should not fit tightly on the removable ceramic cooking pot and should be placed centrally for the best results.
2. Do not remove the tempered glass lid unnecessarily; this will result in major heat loss to the removable ceramic cooking pot.
3. Do not cook without the tempered glass lid in position. The slow cooker will not heat up properly and food may have to be discarded for hygiene reasons.
4. Cut root vegetables into small, even pieces, as they will usually take longer to cook than meats.
5. Vegetables should be gently sautéed in a frying pan for approx. 2–3 minutes before slow cooking.
6. Always place root vegetables at the bottom of the removable ceramic cooking pot and check that all of the ingredients are immersed in the cooking liquid.
7. When cooking with dried beans and pulses, always check the cooking instructions. Some beans require soaking prior to cooking in order to remove toxic substances.

Storage

Check that the slow cooker is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the slow cooker; wrap it loosely to avoid causing damage.

Specifications

Product code: EK6263

Input: 220–240 V ~ 50–60 Hz

Power: 120 W

RECIPES



Beef stroganoff

Ingredients

300 g steak, sliced
100 g chestnut mushrooms, halved
100 g Greek yoghurt
175 ml beef stock
2 garlic cloves, chopped
½ onion, sliced
2 tbsp Worcestershire sauce
1 tbsp Dijon mustard
2 tsp cornflour
Cooking spray

Method

Spray the removeable ceramic cooking pot with the cooking spray. Add the steak to the slow cooker and season to taste.

Add the chestnut mushrooms, 100 ml of the beef stock, garlic, onion, Worcestershire sauce and Dijon mustard. Cover and cook on high for approx. 2–3 hours or low for approx. 5–7 hours. Stir the cornflour into the remaining stock and add to the slow cooker. Cook on high for approx. 20 minutes.

Add the Greek yoghurt and cook for approx. 10 minutes.

Serve with rice or mashed potatoes.

Chilli con carne

Ingredients

400 g chopped tomatoes
200 g beef mince
200 g kidney beans, drained
150 ml beef stock
2 garlic cloves, chopped
1 red pepper, sliced
½ white onion, chopped
½ red chilli, sliced
1 tbsp tomato purée
1 tsp chilli powder
1 tsp cumin

Method

Add the chopped tomatoes, beef mince, garlic, onion, chilli, tomato purée, chilli powder, cumin and paprika to the slow cooker.

Cover and cook on high for approx. 4 hours or low for approx. 8 hours.

Add the beef stock, kidney beans and red pepper and cook for approx. 45 minutes.

Stir and serve with rice.

Sausage and bacon Bolognese pasta

Ingredients

5 bacon rashers, sliced
3 sausages, skin removed
400 g chopped tomatoes
150 g penne pasta
200 ml beef stock
75 ml red wine
2 garlic cloves, chopped
½ onion, diced
1 tbsp brown sugar
1 tbsp fennel seeds, crushed
1 tbsp tomato purée
1 tbsp Worcestershire sauce
1 tsp basil
1 tsp oregano

Method

Cook the sausage meat, bacon and fennel seeds in a frying pan over a medium heat until cooked through.

Add to the slow cooker with the chopped tomatoes, beef stock, red wine, garlic, onion, brown sugar, tomato purée, Worcestershire sauce, basil and oregano.

Cook on high for approx. 4 hours or low for approx. 8 hours.

Boil the penne pasta and serve.

Creamy chicken, chorizo and tomato pasta

Ingredients

2 chicken thighs
300 ml chicken stock
100 ml double cream
150 g penne pasta
100 g sundried tomatoes
50 g chorizo
2 garlic cloves, finely chopped
1 tbsp red pesto
1 tsp basil
Handful of spinach

Method

Dice the chorizo and cook on a medium heat in a frying pan until cooked through.

Add the chicken thighs, 75 ml chicken stock, sundried tomatoes, chorizo, garlic, red pesto and basil to the slow cooker.

Cook on high for approx. 2.5 hours.

Add the dry penne pasta and remaining chicken

stock and cook for approx. 25 minutes.

Once cooked, stir in the double cream and top with the spinach.

Leek and potato soup

This recipe requires the use of a blender.

Ingredients

2 medium potatoes, peeled and diced
450 ml vegetable stock
40 ml sour cream
200 g leeks, sliced
1 tbsp unsalted butter
1 tsp fresh thyme
Salt and pepper, to taste

Method

Add the potatoes, vegetable stock, leeks, unsalted butter and fresh thyme to the slow cooker. Season to taste.

Cook on high for approx. 4 hours or low for approx. 8 hours.

Blend the soup to the desired consistency.

Add the sour cream, stir through and serve.

Chocolate brownies

Ingredients

175 g caster sugar
100 g dark chocolate, broken into small pieces
100 g unsalted butter, chopped into small pieces
100 g tinned caramel
60 g white chocolate chips
45 g plain flour
20 g cocoa powder
2 large eggs
1 tsp sea salt

Method

Line the removeable ceramic cooking pot with kitchen foil, then place baking paper on top.

Melt the dark chocolate and butter until smooth. Set aside to cool.

Combine the caramel and sea salt and set aside. Combine the eggs and sugar until fluffy. Stir in the chocolate and butter.

Fold in the plain flour and cocoa powder until fully combined. Stir in the white chocolate chips. Pour the mixture into the slow cooker and smooth the top. Add the caramel to the top of the mixture.

Cook on low for approx. 4 hours.

Turn off the heat and leave for approx. 1 hour.

Serve warm or cold with vanilla ice cream.

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