

COOKWORKS

S I G N A T U R E

SLOW COOKER

INSTRUCTION MANUAL



1. USER GUIDE

Thank you for choosing the slow cooker .It is a high quality product designed to give years of trouble free service.

Please Read this guide carefully before using your slow cooker for the first time.



- 1. Glass Lid
- 2. Handles
- 3. Power ON Indicator
- 4. Removable Stoneware Bowl

- 5. Metal Inner Lining
- 6. Cooker Housing
- 7. On/Off Selector Switch

2. USING YOUR SLOW COOKER

For hygiene reasons we recommend that you wash the Removable Stoneware Bowl in hot soapy water then rinse and dry before use. Refer to section 7, Maintenance and Care for further guidelines.

NOTE:

When you first use your Slow Cooker, you may notice a slight odour due to the burning off of manufacturing residues. This will disappear after a few uses.

Ensure that you place your Slow Cooker on a clear, flat work surface near a suitable Socket Outlet.

- Plug the Power Lead into the Socket Outlet
- Add the ingredients of your choice using boiling liquid (See guidelines (p.4).
- Switch On using the selector switch

NOTE:

Do not fill the Bowl to the rim.

Select the temperature setting that you require:

LOW : To cook gradually throughout the day or over night.

HIGH: To cook approximately twice the speed as **LOW**.

WARM: Your Slow Cooker will keep on WARM after a recipe has been thoroughly cooked. temperature is reached and then maintain a constant temperature. A dish which will cook for 4-6 hours on **HIGH** will cook for 9-11 hours on **LOW**.

- Cover with the Glass Lid.

The lid should not be removed during use.

Frequent lifting of the lid during use can delay the cooking time.

If cooking meat and vegetables together ensure the vegetables are placed in the Bowl first.

- Unplug the Slow Cooker when the cooking is complete.

Refer to Section 7, Maintenance and Care for cleaning guidelines.

WARNING:

The Stoneware Bowl cannot withstand sudden temperature changes, such as immersion into cold water as this can cause the Bowl to crack.

3. A GUIDE TO SLOW COOKING

Slow cooking guidelines

Introduction

Slow cooking is a gentle method of cooking retaining both the flavour and nutrients in food. It allows cheaper cuts of meat to be selected which will become tender and succulent. More delicate foods such as fish, fruit and vegetables won't break up during cooking.

As the temperature is low, very little sticking occurs and very little stirring is required.

Some ingredients are not suited for extended cooking in the Slow Cooker.

Pasta; seafood; milk; cream or sour cream should be added 2 hours before serving

Evaporated milk or condensed soups are perfect for the Slow Cooker.

Many things can affect how quickly a recipe will cook. For example:

- The water and fat content of the ingredients
- The temperature
- The size of the ingredients
- Ingredients cut into pieces will cook faster than whole roasts or poultry.
- Most meat and vegetable combinations require at least 7 hours on Low.
- The higher the fat content of the meat, the less liquid is needed.

If cooking meat with a high fat content, place thick onion slices underneath, so the meat will not sit and cook in the fat.

Some recipes call for browning the meat before slow cooking.

This is only to remove excess fat or for colour; it is not necessary for successful cooking.

Slow Cookers have very little evaporation.

If making your favourite soup, stew or sauce, reduce the liquid or water called for in the original recipe. If too thick, liquids can be added later.

If cooking a vegetable-type casserole, there need to be liquid in the recipe to prevent scorching on the sides of the Stoneware Bowl.

Boiling liquid should always be used.

General guidelines

1. Always ensure that boiling liquid is used, never cold liquid.
2. Always use metric or imperial measurements, do not mix
3. Always wear oven gloves when handling the slow cooker in use.
4. Dried beans e.g. dried red kidney beans must always be soaked overnight. They should be boiled for 10-15 minutes before placing them in the slow cooker.
5. Add tinned beans 30-45 minutes before the end of the cooking time.
6. Rice, noodles and pasta are not recommended for long cooking times (except pudding rice). Cook them separately and then add during the last 30 minutes
7. Never place frozen meat or poultry in the slow cooker. It must always be defrosted thoroughly first.
8. When cooking a meat and root vegetable combination always place the root vegetable at the bottom of the stoneware bowl as they take longer to cook.
9. Do not fill the cooker to the brim with food.

(Continuedoverleaf)

10. Always cook with the lid on and the stoneware bowl in position. Remember that frequent lifting of the lid during cooking will extend cooking time. Do not lift the lid during the first half of the cooking time.

The times stated are only a guide and will depend on a number of factors e.g. quality of ingredients, size of meat and vegetables, quantities, number of times the lid is lifted etc.

NOTE:

Always ensure the food is thoroughly cooked before eating.

Slow cooking occurs at a temperature around boiling point. Liquids do not boil quickly at this temperature, there is little steam or evaporation. Foods will not stick and virtually no stirring is required. Slow cooking helps retain both flavour and nutrition.

The Cooker can operate on **LOW** all day and night if required. When on the **HIGH** setting it will cook similarly to a covered pot on a stove, foods will cook in approximately half the cooking time required for **LOW** temperature cooking.

When cooking on the **HIGH** setting, additional liquid may be required as foods do not boil when your slow cooker is set to **HIGH**.

Converting Standard Recipes / Cooking Times for Slow Cooking

- Vegetables such as carrots, potatoes and turnips require longer cooking than many meats. Place them on the bottom of the Bowl and cover them in liquid.
- If adding fresh milk or yoghurt, this should be done during the last 2 hours. Evaporated milk may be added at the start of cooking.
- Rice, noodles and pasta are not recommended for long cooking periods. Cook them separately and then add to the cooker during the last 30 minutes.

Many of your favourite recipes can be adapted to the slow cooker. Use the following table as a guide.

If recipe time stated is:	Cook on LOW	Cook on HI
30 minutes	6-8 hours	3-4 hours
35-60 mins	8-10 hours	5-6 hours
1-3 hours	10-12 hours	7-8 hours

4. STARTING UP

Ensure that before use:

- You have read the operating instructions.
- The unit is plugged into the mains power supply.
- If a new plug has been connected to the unit, ensure all electrical connections are properly made in accordance with Section 5.

Always consult with your dealer if you have any doubt about the installation, operation or safety of your equipment.

- To obtain the best performance and lasting satisfaction from your equipment, have it regularly maintained by a reliable service organisation.

5. ELECTRICAL INFORMATION

Connecting the Power Supply.

**This unit is designed to operate on 230-240V ~50Hz Only.
Connecting it to other power sources may damage this unit.**

The wires in the Mains Power Lead are coloured with the following code:

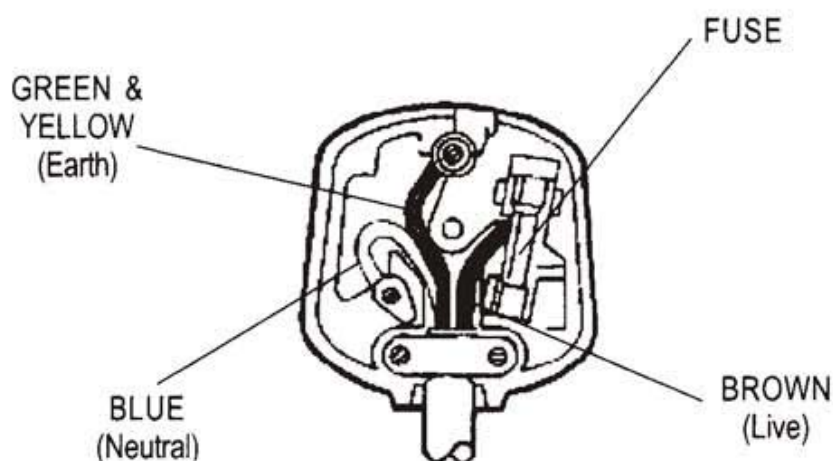
BLUE	=	NEUTRAL
BROWN	=	LIVE
GREEN-YELLOW	=	EARTH

IMPORTANT:

If the colour of the wires in the Mains Power Lead do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- Blue must connect with the terminal marked N (Neutral) or coloured Black.
- Brown must connect with the terminal marked L (Live) or coloured Red.
- Green / Yellow must connect with the terminal marked E (Earth) or coloured green.

Ensure that the plug is fitted with a 3 amp fuse (BS1362).



WARNING:

Disconnect from the Mains Power Supply.

1. When not in use.
2. Before removing the cover from the plug.

Safety Precaution

Do not expose this unit to rain or moisture.

Mains Supply: 230-240V ~50Hz Only.

6. SAFETY

- Ensure liquid ingredients are warmed, when adding during use.
- Use oven gloves when handling the pot or removing the glass lid after use.
- Keep out of reach from children.
- Ensure the glass lid is allowed to cool before immersing in water. Insufficient cooling time will cause the lid to crack.
- Do not immerse the Cooker Housing in water or any other liquid.
- Avoid opening the lid during use.
- Do not leave the base unit switched ON without the Bowl in place.
- Do not overfill the Bowl. (Maximum Capacity is 6.5 Litres).
- When the Slow Cooker is turned ON, and immediately after cooking, the Metal Inner Lining will remain hot. DO NOT TOUCH.
- Ensure your hands are dry before plugging or unplugging into the wall socket outlet.

The appliance must not be immersed in water.

1. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Children should be supervised to ensure that they do not play with the appliance.

NOTE:

This appliance is for domestic use only.

7. MAINTENANCE AND CARE

Before Cleaning your Slow Cooker:

Always allow the unit to thoroughly cool down.

Clean the Stoneware Bowl in hot soapy water then rinse and dry thoroughly.

WARNING:

Before cleaning the Metal Inner Lining of the Base unit, disconnect from the Mains Power Supply.

Clean the base unit with a cloth dampened by water only. Do not use polish or detergents as these may damage the finish of the outer casing.

8. GUARANTEE

This product is guaranteed against manufacturing defects for a period of 1 year.

This does not cover the product where the fault is due to misuse, abuse, use in contravention of the instructions, or where the product has been the subject of unauthorised modifications or alterations, or has been the subject of commercial use.

In the event of a problem with the product within the guarantee period please return it to your nearest Argos store. If the item is shown to have had an inherent defect present at the time of sale, the store will provide you with a replacement.

Your statutory rights remain unaffected.

Guarantor; Argos Ltd
489 - 499 Avebury Boulevard
Central Milton Keynes
MK9 2NW