

SHORT CORD & POLARIZED PLUG

NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets

This appliance is equipped with a **polarized plug** (one blade is wider than the other), please follow the below instructions:

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug

BEFORE USING FOR THE FIRST TIME

Before using the slow cooker for the first time:

Remove all packaging materials, labels and tags from the product.

Wash the stoneware pot and glass lid in hot soapy water with a sponge or a dish cloth, rinse thoroughly and dry.

IMPORTANT: DO NOT IMMERSE THE SLOW COOKER BASE IN WATER.

- Do not allow the pot to stand in water for a long time (You can leave water in the pot to soak).
- There is an area on the base of the crock pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous, and therefore will soak up water, this should be avoided.
- Do not switch the cooker on when the crock pot is empty or out of the base.

PLEASE NOTE: The initial 15 minutes of use may result in minimal smell and smoke. This is normal and harmless and comes from the protective substance applied to the heating elements during manufacturing.

- **LOW SETTING:** *The low setting is recommended for cooking foods with low liquid density. Food can be cooked for up to 4-6 hours.*
- **HIGH SETTING:** *The high setting is recommended for cooking foods with high liquid content and for meats, beans and grains. Food can be cooked for up to 4 hours.*
- **KEEP WARM SETTING:** *Keep food warm in the slow cooker for easy serving. Food can be kept warm for up to 4 hours. Extended periods may result in altering the flavor of the food and over-drying the food.*

USING YOUR SLOW COOKER

OPERATION:

1. Place the slow cooker base on a dry, level, heat resistant surface, away from the edge of the work surface. Do not use on the floor.
2. Make sure the control knob is set to the OFF position.
3. Place food and other ingredients into the ceramic cooking pot, and place the pot into the base.
4. 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.
5. Plug the unit into a power outlet.
6. Select the setting at which you wish to cook or keep food warm.
7. Avoid lifting the glass lid too often during the cooking process.
8. When cooking is complete, switch to the OFF position and unplug.
9. Remove the stoneware pot using oven mitts/gloves for serving or transfer food to a serving bowl.
10. Always wait for the appliance to cool down completely before washing.

PLEASE NOTE: Do not place hot glass lid in cold water or a cold counter surface. The sudden difference in temperature may cause the tempered glass to shatter.

CAUTION: BE CAREFUL NOT TO TOUCH THE BASE UNIT AFTER COOKING AS IT WILL REMAIN HOT.

SUITABLE FOODS FOR SLOW COOKING & PREPARATION:

Most foods are suited to slow cooking methods; however there are a few guidelines that need to be followed.

- Due to the small size of this mini slow cooker, it is recommended to use for sauces, dips or other foods in small quantities.
- 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 cooking liquid.
- Trim all excess fat from meat before cooking, since 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.
- Authentic stoneware is fired at high temperatures therefore the stoneware pot may have minor surface blemishes, the glass lid may rock slightly due to these imperfection. Low heat cooking does not produce steam so there will be little heat loss. Due to normal wear and tear through the products life, the outer surface may start appearing "crazed".
- Do not put the stoneware pot or glass lid in an oven, freezer, and microwave or on a gas/electrical hob.
- Do not subject the stoneware pot to sudden changes in temperature. Adding cold water to a very hot pot could cause it to crack.

USING YOUR SLOW COOKER

TIPS FOR SLOW COOKING:

- The slow cooker must be at least half full for best results.
- Slow cooking retains moisture. If you wish to reduce moisture in the cooker, remove the lid after cooking and turn the control to high (if set to low or medium) and simmer for 30 to 45 minutes.
- The lid is not a sealed fit. Don't remove unnecessarily as the built up heat will escape. Each time you remove the lid, allow an additional 10 minutes to the cooking time.
- If cooking soups, leave a 5 cm space between the top of the cook pot and the food surface to allow simmering.
- Many recipes demand all day cooking, if you do not have time to prepare food that morning prepare it the night before and store the food in a covered container in the refrigerator. Transfer the food to the crock pot and add liquid/gravy. Select the setting low, high or medium.
- Most meat and vegetable recipes require 8-10 hours on low. 4-6 hours on high and 5-7 hours on medium.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk, and cream should be added towards the end of the cooking time. Many things can affect how quickly a recipe will cook, water and fat content, initial temperature of the food and the size of the food.
- Food cut into small pieces will cook quicker. A degree of 'trial and error' will be required to fully optimize the potential of your slow cooker.
- Vegetables usually take longer to cook than meat, so try and arrange vegetables in the lower half of the pot.
- After food is cooked, switch cooker off and leave covered with the lid. There will be enough heat in the crock pot to keep warm for 30 minutes. If you require longer to keep warm switch to the low setting.
- All food should be covered with a liquid, gravy or sauce. In a separate pan or jug prepare your liquid, gravy or sauce and completely cover the food in the crock pot.
- Pre-browning meat and onions in a pan to seal in the juices also reduces the fat content before adding to the crock pot. This is not necessary if time is limited, but improves the flavor.
- When cooking joints of meat, ham, and poultry etc the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the pot and fully cover with water. If necessary cut in two pieces. Joint weight should be kept within the maximum limit.

CARE & CLEANING

Always make sure the slow cooker is unplugged and in the OFF position before storing away or cleaning. Make sure the unit has cooled down completely before cleaning.

- The stoneware insert is dishwasher safe or can also be cleaned with warm soapy water. To remove any foods that have been cooked onto the bottom of the pot, simply soak overnight in soapy water and rinse the next day.
- The exterior of the slow cooker can be wiped with a damp cloth and dried. DO NOT use harsh abrasive cleaner or scouring pad to clean any part of the slow cooker as this will damage the surfaces.

WARNING: NEVER SUBMERGE THE ENTIRE SLOW COOKER INTO WATER OR ANY OTHER LIQUID AS THIS MAY DAMAGE THE SLOW COOKER.