

 **brabantia**[®]
solid company



INSTRUCTION MANUAL

6.5L DIGITAL STAINLESS STEEL SLOW COOKER



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MODEL NO.: BBEK1083

IMPORTANT SAFEGAURDS

1. Please read through the following safety precautions carefully before switching on the Slow Cooker.
2. Keep this instruction manual in a safe place for future reference. Also keep the sales receipt and, if possible, the gift box with the inner packaging.
3. Failure to follow all the instructions listed may result in electric shock, fire or serious personal injury.
4. Before plugging the Slow Cooker into the mains electrical supply, check that the voltage and power supply comply with the specifications indicated on the rating plate of the appliance.
5. Do not plug the appliance into the power supply until it is fully assembled and always unplug before disassembling the appliance or handling the blade.
6. The Slow Cooker is not intended for use for 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.
7. Always place the Slow Cooker on a stable, flat, heat-resistant surface. Also ensure that the surface can take the weight of the unit during use.
8. The Slow Cooker is intended for DOMESTIC USE ONLY and should not be used for commercial purposes. The Slow Cooker should only be used for its intended purpose.
9. Always keep the Slow Cooker out of reach of children. Close adult supervision is necessary when Slow Cooker is used by or near children.
10. Do not leave the unit unattended when not in use.
11. Do not move or lift the Slow Cooker while it is operating or while it is connected to an electrical socket.
12. The use of attachments, not specifically recommended by the manufacturer, must not be used as they may cause personal injury or damage to the appliance.
13. Do not operate the Slow Cooker if the plug or power cord has been damaged, is not working properly, has been dropped or has been exposed to water or other liquid.
14. Check the Slow Cooker power cord carefully regularly for damage. If the power cord is damaged in any way, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid an electrical hazard.
15. Do not allow the power cord to hang over sharp table edges or come into contact with hot surfaces.
16. Make sure that the Slow Cooker is switched off and remove the plug from the mains electrical supply when it is not in use, before it is cleaned, before changing accessories or moving parts and while it is being repaired.
17. To prevent the risk of electrical shock, do not immerse the power cord, plug, or any non-removable parts of this Slow Cooker in water or any other liquid.
18. The Slow Cooker base must not be submerged in water, as any contact with the electrical parts would create the risk of malfunction and electric shock. Do not use the appliance with wet hands.
19. Do not use the Slow Cooker outdoors.
20. Always switch the power OFF before removing the plug from the mains electrical supply.
21. To unplug the appliance, grasp the plug firmly and remove it from the mains electrical supply.

DO NOT PULL ON THE CORD.

22. Never use the Slow Cooker if it is damaged in any way.
23. All repairs should be done by a qualified electrician. Improper repairs may place the user at risk.
24. When handing this product over to a third party, ensure that this instruction manual is supplied with the appliance.

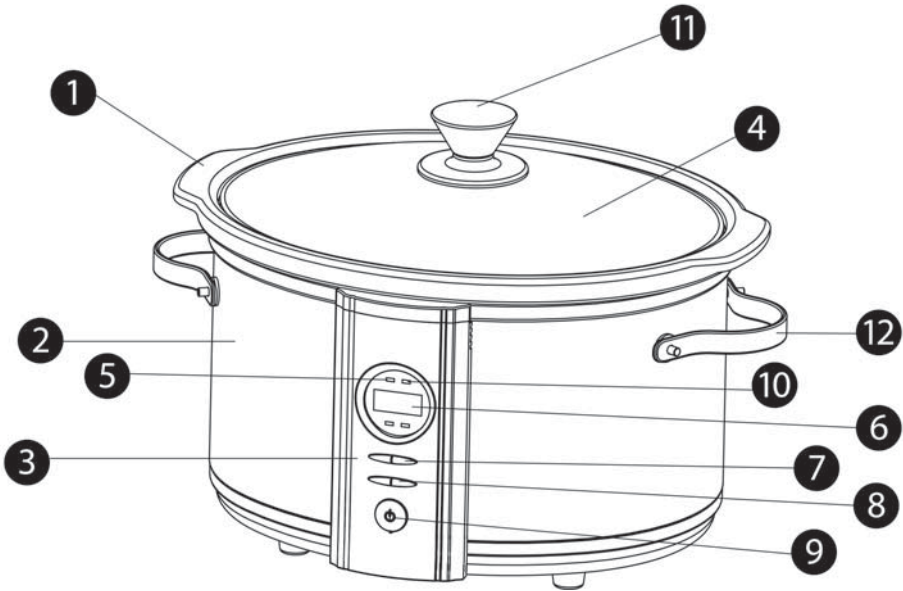
TECHNICAL DATA

Power: 230V ~ 50Hz

Power: 320W

5 YEAR GUARANTEE

KNOW YOUR 6.5L DIGITAL STAINLESS STEEL SLOW COOKER



1. Removable ceramic bowl
2. Stainless steel housing
3. Control panel
4. Tempered glass lid
5. Power light
6. Digital display

7. Mode and time button
8. Down and up button
9. ON/OFF button
10. 'Keep warm' indicator light
11. Lid knob
12. Side handle

HOW TO USE YOUR 6.5L DIGITAL STAINLESS STEEL SLOW COOKER

Important notes:

- Place the slow cooker on a flat and dry work surface and away from other sources of heat.
- Prepare the food to be cooked and place it inside the ceramic bowl.
- If you need to pre-cook or brown food prior to slow cooking, this must be done in a pan. Do not try to brown or pre-cook food in the slow cooker.
- Place the lid on the appliance.
- Please note that the slow cooker must not be overfilled. The ceramic bowl should never be more than 3/4 full.
- All frozen meat, fish, poultry or game should be completely thawed before being placed in the slow cooker to prevent under-cooked food.
- The temperature rise of a slow cooker is not fast enough to re-heat cooked food.

OPERATION

1. Plug the power cord into the mains electrical supply. The green "POWER" light will illuminate indicating that the unit is plugged in, but that the heating elements have not turned on. The digital display will illuminate and display the default time setting of 06:00 (6 hours). At the same time, the default HIGH indicator will illuminate on the display.
2. Set the operation mode: Press the MODE button to select the operation mode: HIGH, LOW or WARM.
3. Set the cooking time: Press the Timer button once, then press the "UP" or "DOWN" buttons to set the cooking time in 30 minute increments. After the time is set, press the Timer button again to confirm. Note: The cooking time is based on your recipe. The HIGH/LOW/WARM setting has a time range of 2-20 hours. The default time for HIGH or WARM setting is 6 hours. The default time for LOW is 8 hours.
4. Once you have set the operation mode and the cooking time, press the "ON/OFF" button. The appliance will start operating and the cooking time on the display will start counting down.
5. Always cook with the lid in place.
6. When the cooking time is completed, the slow cooker will automatically shift to the 'keep warm' setting, and the indicator for the 'WARM' function will illuminate.
7. The cooking process can be stopped by pressing the "ON/OFF" button for approximately 3 seconds. The display will shut off and only the green power light will be illuminated indicating that the unit is still plugged in.
8. When the cooking process is complete, disconnect the plug from the mains electrical supply.
9. Please note that the ceramic bowl will be hot during and after cooking; therefore ensure that you use oven gloves when handling the ceramic bowl and allow the bowl to cool down completely.

HINTS ON SLOW COOKING

1. Cut root vegetables into small sizes, preferably 5cm. Vegetables take longer to cook in a slow cooker. Vegetables should be placed in the hottest part of the bowl, i.e. on the bottom or against the sides of the bowl. Ensure that they are completely immersed during cooking. You may like to sauté or partly boil root vegetables before adding them to the slow cooker.
2. Trim excess fat from meat before cooking as the slow cooking method does not allow fat to drain away.
3. As a general guide, food cooked on HIGH will require 4 to 5 hours cooking and food cooked on LOW will require from 7 to 10 hours cooking.
4. For recipes that require the ingredients to be 'browned' first, you will need to do this in a separate pan and then add the browned food to the slow cooker. This helps to lock in the juices and improves the colour of cooked food.
5. When adding liquid or stock to the slow cooker, use hot liquid as this will reduce the heating time.
6. Resist the temptation to view the food by lifting the glass lid. This will break the condensation seal around the lip of the bowl, releasing heat, and the seal will take some time to form again. Each time you lift the lid, you add another 20 minutes (approximately) to the cooking time.
7. Ensure that the food or liquid comes up to at least half way against the walls of the bowl.
8. When braising meat or vegetables in liquid (for example pot roasting), ensure that the liquid only just covers the food.
9. Be conservative when adding strongly flavoured herbs and spices. The slow cooking process retains most flavours and makes the taste very concentrated.
10. If you need to speed up the cooking process, remember that cooking the food on HIGH rather than LOW will generally half the recommended cooking time.
11. The juices from the meat and vegetables will thin the sauce during cooking, therefore start with a thicker sauce than in conventional cooking. Alternatively turn the appliance to HIGH and stir in a mixture of corn flour and water 30 minutes before the cooking time is completed. Stir continuously until thickened. Take care to avoid steam burns when doing this.
12. Remember that the longest cooking ingredients such as carrots, potatoes and dried beans will dictate the minimum cooking time required.
13. Ensure that there is liquid in the slow cooker when cooking as you would when you are cooking a stew, never cook with just dry ingredients.

WHEN THE SLOW COOKING PROCESS IS COMPLETE

1. Disconnect the plug from the mains electrical supply.
2. The slow cooker will continue cooking until it is switched to the "OFF" position or turned off at the wall socket.
3. If some of the food is to be eaten by a late-comer within the next few hours, set the appliance to LOW and leave the slow cooker on.
4. Never leave food to cool slowly in the slow cooker as the ceramic bowl retains heat for many hours.
5. As mentioned, cold left-over food should not be reheated in the slow cooker as the temperature rise of the slow cooker is not fast enough to reheat food safely.

CLEANING AND MAINTENANCE

1. Before cleaning, ensure that the slow cooker is unplugged from the wall socket and has cooled down completely. Remove the glass lid and the ceramic bowl and wash them in hot soapy water. If any food has baked onto the bottom, soak the ceramic bowl in warm water and then scrub gently with a plastic scourer or brush. Rinse and dry thoroughly.
2. Do not immerse the outer body in water or any other liquid.
3. Wipe the body of the appliance with a damp cloth and use a dry cloth to wipe down the interior.
4. Do not use any abrasive cleaners.
5. Do not fill the ceramic bowl with cold water if the bowl is still warm after cooking.
6. As with other cooking pots/appliances, avoid rapid changes in temperature (such as running cold water into a still warm cooking pot) as this may cause damage to the ceramic pot.

ENVIRONMENT FRIENDLY DISPOSAL



This marking indicates that this product should not be disposed of with other household waste. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable re-use of material resources. To dispose of your appliance correctly, please contact or take it to your local refuse / recycling centre. Alternatively, contact your local council for information on your local re-use centre. Please make this product environmentally safe for recycling.



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