

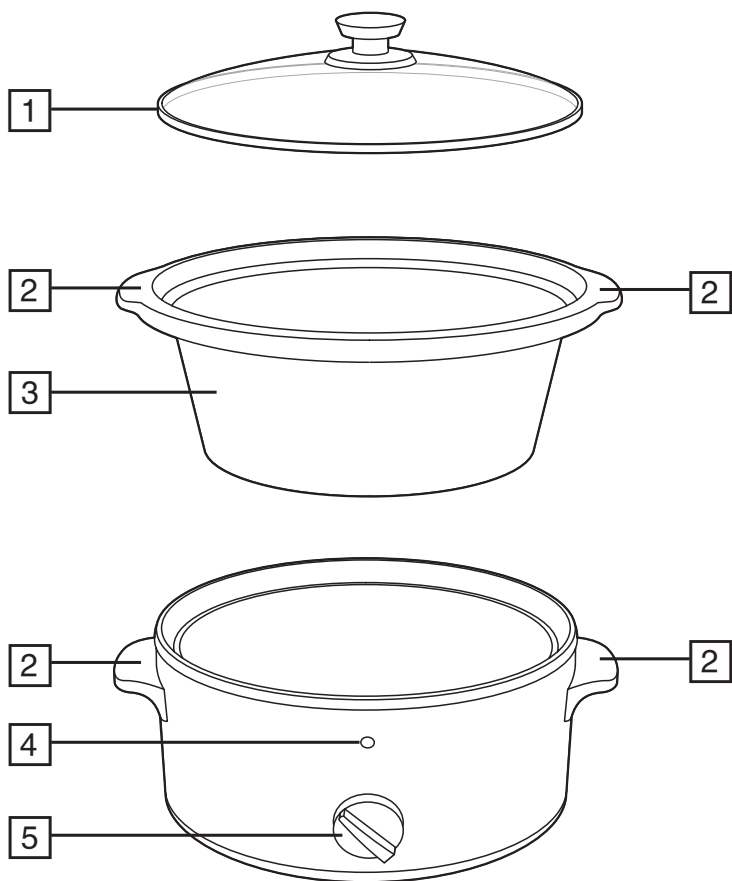


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Read the instructions, keep them safe, pass them on if you pass the appliance on. Remove all packaging before use.

IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:


This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been supervised/instructed and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised. Keep the appliance and cable out of reach of children under 8 years.

If the cable is damaged, it must be replaced by the manufacturer, its service agent, or someone similarly qualified, to avoid hazard.

Don't immerse the appliance in liquid.



The surfaces of the appliance will get hot.

 Do not use this appliance near bathtubs, showers, basins or other vessels containing water.

- Leave a space of at least 50mm all round the appliance.
- Don't cover the appliance or put anything on top of it.
- Unplug the appliance when not in use, before moving and before cleaning.
- Don't use accessories or attachments other than those we supply.
- Don't use the appliance for any purpose other than those described in these instructions.
- Don't operate the appliance if it's damaged or malfunctions.

HOUSEHOLD USE ONLY

PARTS

- | | |
|----------------|----------------|
| 1. Lid | 4. Light |
| 2. Handles | 5. Mode select |
| 3. Cooking pot | |

BEFORE USING FOR THE FIRST TIME

Remove all packaging and clean the slow cooker, to remove manufacturing dust, etc.

THE BENEFITS OF SLOW COOKING

Healthy: The gentle cooking action reduces damage to vitamins and retains more of the nutrients and flavours.

Economy: Long, slow cooking can tenderise cheaper, tougher cuts of meat, and uses about a quarter of the power of the small ring on the average hob.

Convenience: Prepare the ingredients the night before, put them in the slow cooker in the morning, before you leave for work, and have a delicious meal waiting for you when you get home.

COOKING MODES

- **0 (off)**
 - **1 (low)** for traditional “slow cooking”.
 - **2 (high)** is for “faster cooking” and cooks in approximately half the time as the LOW setting. On the high setting, you may need to add extra liquid depending on the recipe and the cooking time.
 - **}} (warm)** for keeping food warm – but only after it has been thoroughly cooked.
- CAUTION** Don't use the **1 (low)** setting to heat food up.

GENERAL

- Try not to open the lid unnecessarily during cooking. A lot of heat can escape when you do this and it can take your slow cooker a long time to recover.
- When testing a dish to see if it's cooked, don't forget that root vegetables usually take longer to cook.
- Thaw frozen food completely before adding it to the cooking pot.
- Pre-browning meat in a pan beforehand is not strictly necessary but can help seal in the moisture and add depth to the flavour.
- Store ingredients prepared beforehand (e.g. the night before) in containers in the fridge. Don't put the slow cooker or the cooking pot into the fridge.
- When cooking with rice, use at least 150ml (¼ pt) of cooking liquid for each 100g (4 oz) of rice. We've found that “easy-cook” rice gives the best results.
- Pasta isn't suitable for slow cooking, it becomes too soft. If your recipe requires pasta, it should be pre-cooked and then stirred in 30-40 minutes before the end of the cooking time.
- After all the ingredients are put into the cooking pot, it shouldn't be more than about threequarters full. If you overfill, it may spit hot liquid or overflow during use.

USING

1. Prepare the food.
 2. Put the slow cooker on a stable, level, heat-resistant surface.
 3. Check that the slow cooker is off – turn the control to OFF.
 4. Plug the slow cooker into a wall socket.
 5. Add the ingredients to the cooking pot.
 6. Fit the lid.
 7. Turn the mode select control to **1 (low)** or **2 (high)** as required.
 8. The light will come on, and cooking will start.
 9. Once the food has cooked turn the control to OFF and unplug the slow cooker.
 10. Using oven gloves, remove the lid, and put it on a heatproof surface.
- Always use oven gloves to lift the cookpot, complete with the lid, but it's hot and it's heavy – so take care. Never try to carry the slow cooker when it is hot.
 - Don't put the cooking pot on any surface affected by heat. Always place it onto a trivet or insulated mat. Be careful when placing the cooking pot directly onto delicate or polished surfaces because the pot can cause scratches or other marks.

COOKING GUIDELINES

Vegetables

Slow cooking is ideal for vegetables. There's little evaporation, so all the juices and flavours are retained. Root vegetables like potato, carrot, turnip, and swede, need more slow cooking than meat. Cut them into bite-size pieces and immerse in the cooking liquid. We recommend that you place the vegetables as close to the bottom of the pot as possible.

Cooking times vary with the type and age of the vegetables. Experience will soon show the best times for your own taste. Quickly cooked vegetables, like frozen peas and sweetcorn, must be thawed, then added half an hour before the end of cooking.

Pulses (Beans, Peas and Lentils)

Some dried pulses (lentils, peas, etc.) may need soaking before use. Always check any recommendations on the packaging before using.

WARNING dried beans (e.g. red kidney beans, cannellini, etc.) should be soaked for a minimum of 8 hours and boiled for at least 10 minutes before adding to the slow cooker. They're poisonous if eaten raw or undercooked. Always check any recommendations on the packaging before using.

Meat and Poultry

- Slow cooking tenderises cheaper cuts, and reduces shrinkage and evaporation, retaining flavour and nutritional value. The leanest cuts of meat are best for slow cooking.
- Trim excess fat from the meat because this can add to the liquid during cooking in the form of fat.
- Where possible, use chicken without skin.
- Cut the meat into evenly sized cubes (approx. 2.5 cm) for casseroles and stews.

Suitable cuts include:

Beef - Brisket, shin, silverside, topside, stewing steak, braising steak, chuck

Pork - Leg, shoulder, belly, cheek, chump

Lamb - Shanks, leg, shoulder, neck

Converting Recipes from a Traditional Oven

These times are approximate and can vary depending on the ingredients and quantities. Always check that the food is thoroughly cooked before serving.

Oven cooking time	Time on low (hours)	Time on high (hours)
15-30 minutes	4-6	1-2
30-60 minutes	6-8	2-4
1-3 hours	8-12	4-7

A FEW RECIPES TO START YOU OFF

- Cooking for more than an hour over the times in the recipes may affect the flavour. Nevertheless, if these times don't suit you, feel free to experiment. Slow cooking is very forgiving.

Vegetable Broth

LOW = 6-8 hours; **HIGH** = 3-4 hours

- 400g mixed vegetables, chopped (potato, onion, carrot, mushroom etc.)
- 450ml vegetable stock
- 2 sprigs fresh herbs
- 1 bay leaf
- 1 clove garlic, finely chopped
- Salt and pepper to taste

Put all ingredients into the cooking pot and cook for the time shown.

Chicken with Barbecue Sauce

LOW = 6-8 hours; **HIGH** = 3-4 hours

- 750g chicken thigh meat, diced
- 1 small onion, diced
- 1 garlic clove, finely chopped
- 1 red pepper, deseeded, sliced
- 4 tbsp tomato ketchup
- 2 tbsp vinegar
- 3 tbsp mango chutney, chopped
- 1 tsp French mustard
- 1 tsp golden caster sugar
- 3 tsp Worcestershire sauce
- 1 tsp light soy sauce
- Salt and pepper to taste

Put all ingredients into the cooking pot and cook for the time shown.

Vegetarian Curry

LOW = 6-8 hours; **HIGH** = 4-5 hours

- ½ onion, diced
- 2 tbsp vegetable oil
- 1 clove garlic, finely diced
- 5g fresh ginger
- ½ tsp chilli powder
- ½ tsp turmeric
- ½ tsp ground coriander
- ½ tsp ground cumin
- 1 tsp curry powder

- 70g lentils, brown or du puy
- 450ml vegetable stock
- 1 small carrot, diced
- 2 tsp tomato puree
- 1 tomato, diced
- 1 small potato, peeled and diced
- Salt and pepper to taste
- ½ bunch fresh coriander to finish

Heat the oil in a pan and lightly cook the onions, garlic and ginger for 2-3 minutes, stirring occasionally. Stir in the tomato puree and cook for a further 1-2 minutes, stirring occasionally. Add the chilli powder, turmeric, ground coriander, ground cumin and curry powder and cook for 1-2 minutes. Add to the cooking pot along with the remaining ingredients and cook for the time shown.

Bolognese Sauce

LOW = 6-10 hours; **HIGH** = 3-4 hours

- 1 tbsp cooking oil
- 1 small onion, finely diced
- 2 clove garlic, finely chopped
- 350g minced beef
- 1 x 400g tin chopped tomatoes

- 2 tbsp tomato purée
- 250ml beef stock
- 120g button mushrooms, sliced
- 1 tbsp oregano
- Salt and pepper to taste

Heat the oil in a pan, and lightly fry the onion and garlic. Add the beef, and fry till brown. Add to the cooking pot along with the remaining ingredients and cook for the time shown.

Beef and Vegetable Casserole with Dumplings

LOW = 7-10 hours; **HIGH** = 4-6 hours

- 450g diced stewing beef
- 3 tbsp flour
- 2 tbsp vegetable oil
- 1 small onion, diced
- 2 cloves garlic, finely chopped
- 1 leek, diced

- 2 stick celery, diced
- 1 carrot, diced
- 1 sprig thyme
- 1 bay leaf
- 400ml beef stock
- Salt and pepper to taste

for the dumplings:

- 25g self-raising flour
- ¼ tsp salt
- 12g shredded suet

- 1 tbsp chopped parsley
- 5 tsp cold water

Season the flour and put in a tray. Put the diced beef into the flour until they are well coated. Heat the oil in a pan and brown the meat and set aside. Lightly fry the onions and carrots in a pan. Add to the cooking pot along with the remaining ingredients and cook for the time shown.

For the dumplings, mix the flour, salt, suet and parsley together. Add water and mix to a soft dough. Shape into 4 balls. Add to the cooking pot 45 minutes before the end of cooking.

CARE AND MAINTENANCE

1. Unplug the slow cooker.
 2. Using oven gloves, remove the lid and the cooking pot and put them on a heatproof surface.
 3. If you don't intend to wash up right away, fill the cooking pot with warm water, otherwise residual heat may bake food debris on to the cooking pot, making its eventual removal more difficult.
 4. Wash the lid and cooking pot in hot soapy water, using a cloth or sponge, then rinse and dry thoroughly. Don't use scouring pads.
 5. All other surfaces, internal and external, should be wiped with a damp cloth. You may use a little washing-up liquid, if necessary.
 6. Dry all surfaces thoroughly before re-using the slow cooker or storing it away.
 7. You may wash the cooking pot and lid in a dishwasher, but the harsh environment inside the dishwasher may affect the surface finishes.
- Any damage should be cosmetic, and should not affect the functionality of the cooker.
 - Don't immerse the body of the slow cooker in water or any other liquid.
 - Don't put the body of the slow cooker in a dishwasher.
 - Don't use harsh or abrasive cleaners or solvents.

RECYCLING



To avoid environmental and health problems due to hazardous substances, appliances and rechargeable and non-rechargeable batteries marked with one of these symbols must not be disposed of with unsorted municipal waste. Always dispose of electrical and electronic products and, where applicable, rechargeable and non-rechargeable batteries, at an appropriate official recycling/collection point.

SERVICE

If you ring Customer Service, please have the Model Number to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service

Spectrum Brands (UK) Ltd

Fir Street, Failsworth, Manchester M35 0HS

email: support@russellhobbs.com

telephone: 0345 658 9700 (local rate number)

Please note: If you have purchased the product within the last 6 months, please contact the retailer in the first instance to deal with any matters relating to warranty.

GUARANTEE

Defects affecting product functionality appearing within the guarantee period will be corrected by replacement or repair at our option provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected.

Guarantee period = 2 years from first retail purchase.

To claim an extra 1 year guarantee, register your product online within 28 days of purchase. Register at:

uk.russellhobbs.com/product-registration

Consumables are guaranteed only for their recommended lifecycle. Replacement/Spare parts* are excluded and are only covered by a 1 year warranty.

* Examples include filters, removable grill plates, drip trays/crumb trays etc.



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