

# ELECTRIC SLOW COOKER & BUFFET SERVER USER MANUAL



**PKBFWM26**

## **Getting Started**

Remove the appliance from the box. Remove any packaging from the product. Place the packaging inside the box and either store or dispose of safely

## **In the Box**

Slow cooker

2 x Glass Lid

2 x Ceramic Cooking Pot

Instruction Manual

## **Features**

Multiple heat settings in order to cook, reheat or keep food warm for a period of time.

## **Safety Instructions**

1. 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
2. This appliance is not intended for use by persons (including children) with reduced physical , sensory or mental capabilities or lack of experience or knowledge. They should be given supervision and instruction in the 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.
4. If the supply cord is damaged , it must be replaced by a qualified engineer in order to avoid a hazard.
5. Do not touch hot surfaces. Use the handles provided.
6. To prevent damage or a shock hazard do not cook in the base. Cook only in the removable container.
7. Ensure that there is sufficient ventilation around the appliance to allow the escape of heat and steam.
8. Do not immerse the appliance in water or any other liquid.
9. This appliance contained no user-serviceable parts. All repairs should only be carried out by a qualified engineer. Improper repairs may place the user at risk of harm.
10. Do not operate the appliance after a malfunction or if it has been dropped or damaged in any way

11. The appliance must be unplugged from the power supply after use and whilst any maintenance such as cleaning is carried out.
12. The appliance must be used on a stable heat-resistant surface.
13. Do not use the appliance for any purpose other than that for which it is designed. Ensure that the supply cord is kept away from heat or sharp edges that could cause damage.
14. This appliance is intended for domestic use only. It should not be used for commercial purposes.

## Slow Cooker

### Description of Parts



## Instructions for Use

If using the appliance for the first time, wash the cooking pots and glass lids in warm, soapy water and dry thoroughly before use.

Position the removable pots in the base of the slow cooker.

Place the prepared food into the pots and cover with the glass lids.

Do not place food or liquid directly in the appliance without the cooking pots.

### Cooking

Plug the appliance into the mains power supply and switch on if applicable. Use the temperature control knobs to select the high heat setting. The food will now slowly begin to cook

**Note:** It is not necessary to stir the ingredients whilst cooking.

Cooking times will differ depending on the amount of ingredients, room temperature and many other factors. Lift the lid away from yourself when you are done; THE STEAM RELEASED CAN CAUSE BURNS IF YOU ARE NOT CAREFUL.

**Note:** The glass lid and ceramic pot will be hot when in use and also immediately after the appliance is switched off '. Oven gloves or a suitable cloth must be used during handling.

When cooking is finished the food can be kept warm until it is to be served by selecting the warm or low settings.

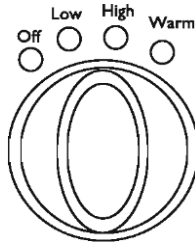
When you have finished using the cooker, turn the temperature control knob to the off position and remove the plug from the mains socket.

The cooked meal can be served from the removable pot.

**Note:** Do not place the heated ceramic pot on any surface that may be affected by heat.

Allow the pot and glass cover to completely cool before washing.

## Using the Temperature Dial



The slow cooker has been developed with a wrap-around side element concealed in the unit. This element provides low, even temperatures giving a longer cooking time.

This method of cooking ensures the food does not stick to the base of the ceramic pot. As the food cooks just below boiling point, very little steam escapes, which gives the food tender and moist results.

### Low Setting

The low heat setting simmers food for a longer period of time without over cooking or burning. No stirring is required when using this setting, which is ideal for vegetable dishes and re-heating.

### High Setting

The high setting is used when baking or cooking food (in half the time of the low setting). As food may boil when cooked on the high heat setting, it may be necessary to add extra liquid depending on the recipe and the amount of time in which it is being cooked. Occasional stirring of stews and casseroles will improve the distribution of flavors.

**Note:** Food should be monitored when using the high heat setting.

### Warm Setting

The warm setting is recommended for keeping cooked food at the perfect temperature until ready to serve. This setting should not be used to cook food.

## Basic Guide to Slow Cooking

As most food cooked in the slow cooker, the food you are preparing can be cooked over a period of 6-9 hours. The prepared food can simply be placed in the cooking pot in the slow cooker and switched on.

Always allow sufficient time for the food to cook. It is almost impossible to overcook in the slow cooker; particularly when using the low heat setting.

## Adapting Cooking Times

Your favorite recipes can easily be adapted for slow cooking by halving the amount of liquid and increasing the cooking time.

See the following guide for suggested cooking times and settings:

| Traditional Recipe Time | Slow cooker Recipe Time |
|-------------------------|-------------------------|
| 15-30 minutes           | 4-6 hours on Low Heat   |
| 60 minutes              | 6-8 hours on Low Heat   |
| 1-3 hours               | 8-12 hours on Low Heat  |

**Note:** These times are approximate and can vary depending on the ingredients and quantities in each recipe.

All food should be cooked with the glass lid in position.

Each time the lid is lifted, both heat and moisture in the food are lost. Cooking times should be extended by approximately 30 minutes to compensate for this. When cooking meat, it is recommended that a suitable thermometer be used to ensure the food is completely cooked.

## Troubleshooting

| Problem                 | Solution  |
|-------------------------|---|
| Slow cooker not working | Check plug is correctly inserted into the mains supply and the socket is Switched on                              |
| Slow cooker not working | Check if the switch is in the correct position (Keep Warm setting will not cook food to the correct temperatures) |

## Do's & Don'ts

1. Handle the ceramic pot and glass lid with care. Use oven gloves to handle.
2. Do not immerse the appliance in water or any other liquids.
3. Ensure most of the water has been used up before serving. If any excess water is present, cook for a further 30 minutes with the glass lid removed.
4. Ensure the appliance is unplugged from the mains supply before cleaning.
5. Do not clean the appliance, bowls or lids with harsh abrasives or cleaners

## Care & Maintenance

1. Clean the Slow cooker with a soft, damp, lint free cloth cooking bowl and glass lid in warm, soapy water.
2. Do not use a scouring pad or other abrasive materials.