

Eamoment

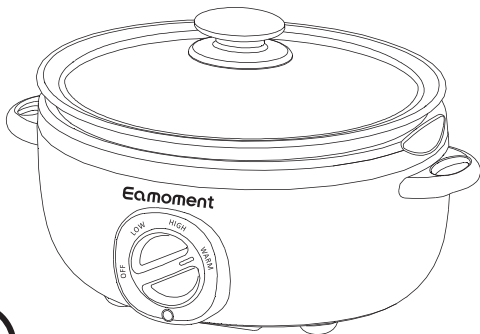
Slow Cooker instruction sheet.

Model No.:SC-65-OP001

(Type:USC-65-OP001EABK

USC-65-OP001EABL

USC-65-OP001EARD)



Intertek
3113600

Enjoy A Delicious Moment

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- **Read all instructions before use.**
- To protect against electric shock, do not immerse cord, plug, variable temperature control, or appliance in water or any other liquid.
- Close supervision is necessary when any appliance is used near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- 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.
- The use of attachments not recommended by the appliance manufacturer. It may cause fire, electric shock or injuries.
- Do not use outdoors. (this item may be omitted if the product is specifically intended for outdoor use)
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not use this appliance for anything other than its intended use.
- Do not touch hot surfaces. Use handles or knobs.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect the appliance, turn any control to off (if applicable), then remove plug from wall outlet.
- Place the appliance on a flat and heat-resistant surface and use it in a well-ventilated area.
- Do not place anything on top of the appliance when the lid is closed, when in use and when stored.
- Unwind the power cord fully before use.
- Be extremely cautious of steam when removing the lid. Lift the lid slowly directing steam away from you.
- Do not turn on the slow cooker if the aluminium pot is empty.
- Never cook directly in the base unit. Use the aluminium pot.

- Do not use aluminium pot or glass lid if cracked or chipped.
- The glass lid and aluminium pot are fragile. Handle them with care.
- Do not put the glass lid in an oven, freezer, microwave or on a gas or electrical stove.
- Do not use the slow cooker to reheat food.
- Do not subject the aluminium pot to sudden changes in temperature. Adding cold water to a very hot pot could cause it to crack.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to off, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Save these Instructions.
- A slow cooker shall be provided with the following statement: "A short power-supply cord is used to reduce the risk resulting from it being grabbed by children, becoming entangled in, or tripping over a longer cord."
- Intended for countertop use only.
- **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter, never use outlet below counter, and never use with an extension cord.

SAVE THESE INSTRUCTIONS
THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into a polarized outlet only one way. If the plug does not fit correctly into the outlet, flip it. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature by modifying the plug in any way.

EXTENSION CORD USE

A short power-supply cord is provided to reduce the risk resulting from becoming entangled or tripping over a longer cord.

The use of an extension cord is not recommended. However, longer extension cords may be used if care is exercised.

- If an extension cord is used:
 - a) The leveled electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - b) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

ELECTRIC POWER

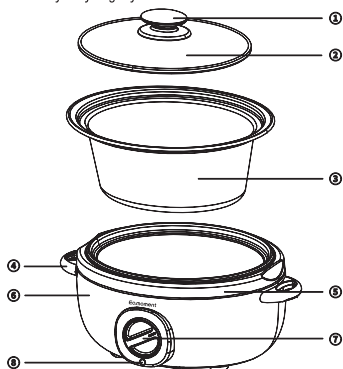
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

TAMPER-RESISTANT SCREW

Warning: This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user serviceable parts inside.

LEARNING ABOUT YOUR SLOW COOKER

Product may vary slightly from what is illustrated.



1. Cool Touch Knob
2. Tempered Glass Lid
3. Aluminium pot
4. Base Handles
5. Middle Ring
6. Base
7. Temperature Control Knob
8. Indicator Light

BEFORE FIRST USE

- Remove all packing material and stickers from the product and save instruction manual.

Caution: Tear up all plastic bags as they can pose a risk to children.

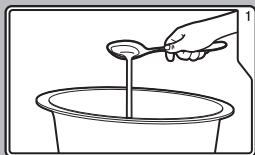
- Wash the aluminium pot and glass lid in hot soapy water with a sponge or a dish cloth, rinse thoroughly and dry.
- It is necessary to operate the appliance one time before placing food in the aluminium pot.
 1. Pour 4 cups of water into the aluminium pot.
 2. Place aluminium pot inside the base.
 3. Cover with the glass lid.
 4. Make sure the temperature control knob is turned to the OFF position.
 5. Turn the temperature control knob to the HIGH position. The light indicator will come on.
 6. Allow to heat for approximately 30 minutes.
 7. Turn the temperature control knob to the OFF position. The light indicator will come off.
 8. Allow to cool for 20 minutes.
 9. Wearing oven mitts, grasp the aluminium pot handles carefully to lift and remove the ceramic pot from the base.
 10. Pour out the water from the aluminium pot.
 11. Rinse aluminium pot, dry thoroughly and replace inside the base.

Warning

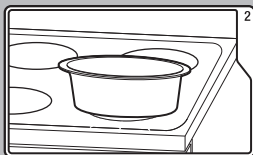
WARNING: The Cooking Pot (3) and the sides of the Base (6) will become very hot during use. Always use oven gloves when handling.

Using Your Slow Cooker

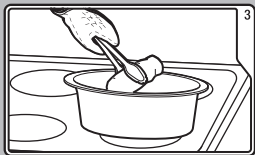
Product may vary slightly from what is illustrated



Plug into a standard 120 Volt AC outlet. Add oil to Aluminium Pot (3). Refer to the recipe for the correct amount of oil to use.



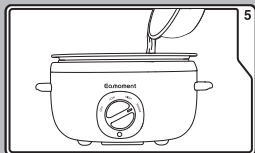
Pre-heat the oil in the Aluminium Pot (3) on the hob over a medium-high heat. The Aluminium Pot (3) is compatible with most hobs, except induction.



When the oil is hot, add the meat in to the Aluminium Pot (3). **WARNING:** The **Aluminium Pot (3)** will be hot. Handle with oven gloves.



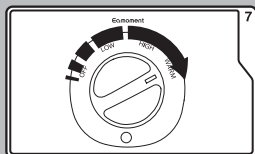
When the meat has seared, place the Aluminium Pot (3) into the Base (6). **WARNING:** The **Aluminium Pot (3)** will be hot. Handle with oven gloves.



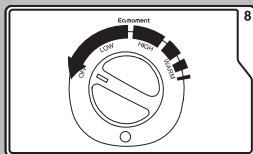
Add the rest of the ingredients to the Aluminium Pot (3).



Place the Glass Lid (2) on the Aluminium Pot (3).



Select Low, Low or High cooking setting on the Control Knob (7) to start slow cooking. The Indicator Light (8) will illuminate



When cooking has finished (refer to the cooking guide on page 11), turn the Control Knob (7) to Off. The Indicator Light (8) will switch off.

Handling The Glass Lid And Cooking Pot

- When removing the Glass Lid (2), tilt it so that the opening faces away from you to avoid being burnt by the released steam.
- The Handle (1), Glass Lid (2), Base (6) and Cooking Pot (3), all become hot during cooking.

Always use oven gloves when handling ANY part of the Slow Cooker during cooking.

Foods For Slow Cooking

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

- Ensure all frozen ingredients are thoroughly thawed prior to cooking.
- Cut root vegetables into small, even pieces, as they take longer to cook than meat. Ensure that root vegetables are always placed at the bottom of the Cooking Pot (3) and all ingredients are immersed in the cooking liquid.
- Trim all excess fat from meat before cooking as the slow cooking method does not allow fat to evaporate.
- If adapting an existing recipe from conventional cooking, you may need to reduce the amount of liquid used. Liquid will not evaporate from the Slow Cooker to the same extent as conventional cooking.
- Never leave uncooked food at room temperature in the Slow Cooker.
- Uncooked kidney beans must be soaked overnight and boiled for at least 10 minutes to remove toxins before use in a Slow Cooker.
- Insert a meat thermometer into joints of meat, hams or whole chickens to ensure they are cooked to the desired temperature.
- **WARNING:** Do not use the Slow Cooker to reheat food.

Slow Cooking Tips

- The Slow Cooker must be at least half full for best results.
- Slow cooking retains moisture. If you wish to reduce liquid, remove the lid after cooking and turn the control to High. Reduce the moisture by simmering for 30 to 45 minutes.
- If cooking soups, leave 5cm gap from the rim of the Cooking Pot (3) to allow for simmering.
- Removing the Glass Lid (2) will allow heat to escape, reducing the efficiency of your Slow Cooker and increasing the cooking time. If you remove the lid to stir or add ingredients, you will need to allow 10-15 minutes extra cooking time for each time you remove the Glass Lid.
- Many things can affect how quickly a recipe will cook, including water and fat content, initial temperature of the food and the size of the food. Check food is properly cooked before serving.
- Many recipes will take several hours to cook. If you don't have time to prepare food in the morning, prepare it the night before, storing the food in a covered container in the fridge. Transfer the food to the Cooking Pot and add boiling liquid/stock. In most of the recipes in this book, the meat ingredients are browned by searing in a pan to improve their appearance and flavour.
- If you are short on preparation time and would prefer to skip the searing stage, simply add your meat and other ingredients into the Slow Cooker and cover with boiling liquid/stock. You will need to increase the recipe cooking time as follows: High setting +1hr and Low Setting +2-3hrs.
- Most meat and vegetable recipes require 8-10 hours on low, 4-6 hours on high.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk and cream should be added towards the end of the cooking time.
- Food cut into small pieces will cook quicker. A degree of 'trial and error' will be required to fully optimise the potential of your Slow Cooker.
- 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 Cooking Pot (3).

- When cooking joints of meat, ham, poultry etc, the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the pot. If necessary, cut into two pieces. Joint weight should be kept within the maximum limit of 1kg (3.5L) or 1.5kg (6.5L).
- For ham and brisket fill with hot water to cover 2/3 of the depth of the joint. For beef, pork or poultry cover to 1/3 depth.
After food is cooked, switch off and leave covered with the lid. There will be enough heat in the aluminium 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 aluminium pot.
- Pre-brown meat and onions in a pan to seal in the juices, this also reduces the fat content if separated before adding to the aluminium pot. This is not necessary if the time is limited, but improves the flavour.
- 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 aluminium pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous, therefore will soak up water, this should be avoided.
- Due to normal wear and tear through the product's life, the outer surface may start appearing 'crazed'; this is when the glaze on the aluminium pot wears and appears cracked.
- Do not pre-heat

Care And Cleaning

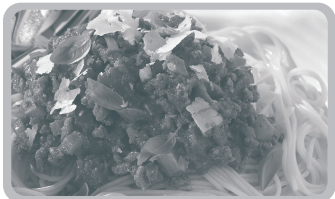
- Disconnect power cord from the mains and allow the Slow Cooker to cool before cleaning.
- Do not use metal utensils or abrasive cleaners when cleaning.
- Remove the Glass Lid (2) and Cooking Pot (3) from the Base (6) and clean in hot soapy water.
- Wipe the sides of the main unit with a damp cloth.
- The Cooking Pot and Glass Lid are dishwasher safe.

DO NOT IMMERSE THE MAIN UNIT IN WATER

Caring For The Glass Lid And Cooking Pot

- Please handle the Glass Lid (2) and Cooking Pot (3) carefully to ensure long life.
- Avoid sudden, extreme temperature changes to the Glass Lid. For example, do not place a hot lid into cold water or on to a wet surface.
- Avoid dropping or hitting the Glass Lid against hard surfaces.
- Do not use the Glass Lid if chipped, cracked or severely scratched.
- Do not use abrasive cleansers or metal scouring pads on the Glass Lid or Cooking Pot.
- Never heat the Cooking Pot when empty.
- Never place the Glass Lid directly on a burner or hob.
- Never use the Glass Lid or Cooking Pot under a grill.
- Never place the Glass Lid or Cooking Pot in the oven or microwave.

Recipes



We have developed recipes for you to use in the Sear and Stew Slow Cooker. From soups for starters, curries for mains and rice pudding for dessert, there are choices for all tastes.

The cooking times given in the following recipes are for the High setting. Should you want to increase or decrease the cooking time, please refer to the cooking guide below. Please note that these cooking times are for guidance only and may vary depending on food type and personal tastes.

For example if the recipe says cook for 3-4 hours on High and you require the cooking time to be a longer, cook on LOW, which will reduce the cooking time to 6-8 hours. If you want to keep the warm, choose WARM setting.

The recipes are based on the maximum working volume of the slow cooker 2.5 litres / 4½ pts. This allows a 2cm space between the top of the pot and the food.

Cooking Guide

Cook on High

- 4-6 hours

Cook on Low

- 8-10 hours

See individual recipes for guidance for best cooking setting.

Recipes - Soup

Vegetable soup

Ingredients:

- 60g butter
- 1.8kg mixed vegetables, e.g. potatoes, onions, carrots, parsnips, celery, leeks, tomatoes
- 2L vegetable stock
- mixed herbs to taste
- salt and pepper
- 60g plain flour

Method:

- 1 Peel, wash and cube or slice all the vegetables.
- 2 Melt butter in the Cooking Pot and gently fry the vegetables on the hob for 2-3 minutes.
- 3 Add the hot stock. Stir well and bring to the boil. Season to taste and add mixed herbs.
- 4 Transfer the Cooking Pot into the Base .
- 5 Cover with the Glass Lid and cook for approximately 3-5 hours on the High setting.
- 6 Cool and liquidise the soup.
- 7 Reheat on the hob, thickening the soup with the flour.

Recipes -Meat

Beef Stew

Ingredients:

- 1.2kg stewing beef cut into 1" cubes
- 800g potatoes, peeled and cut into large dice
- 800g carrots, peeled and cut into rounds
- 500g leeks, sliced
- 280g onions, chopped into large pieces
- 1.7 litres beef stock
- 3 tsp mixed herbs
- 3 tbsp cornflour
- 2 tbsp cooking oil

Method:

- 1 Heat 1tbsp oil in the Cooking Pot on the hob and then sear the meat in batches using the remaining oil as necessary and reserve.
- 2 Soften the onions. Remove the meat.
- 3 Add the remaining ingredients and stir well. Replace the meat and stir.
- 4 Place the pan in the Base Unit, cover with the Lid and select the desired setting.
- 5 If necessary, thicken the sauce with the cornflour. Mix the cornflour with a little cold water until a smooth paste is achieved. Mix this into a cup of the hot liquid taken from the Cooking Pot, when fully mixed into the liquid add this back into the rest of the ingredients and stir well until the cornflour is evenly distributed. This can be done 30 minutes from the end of the cooking time.

BBQ Spare Ribs

Ingredients:

- 1.5kg pork spare ribs
- 300ml BBQ sauce

Method:

- 1 Marinade the ribs in the sauce in a covered dish in the fridge for several hours or overnight.
- 2 Next day, transfer to the Cooking Pot and cover with the Glass Lid.
- 3 Cook for 4 hours on the High setting, 8 hours on the Low Setting.

Boiled Ham

Ingredients:

- 1.8kg (max) gammon joint

Method:

- 1 Remove the outer packaging from the joint but leave any collar in place. Rinse the joint under cold running water and then place into the Cooking Pot.
- 2 Transfer the Cooking Pot into the Base.
- 3 Cover the joint with boiling water and then cover with the Glass Lid.
- 4 Cook for 4-6 hours on the High setting, 8-10 hours on Low Setting.

Bolognese

Ingredients:

- 1.5kg minced beef
- 300g onions, peeled and chopped
- 300g celery, thinly chopped
- 3 garlic cloves, crushed
- 3x 400g cans chopped tomatoes
- 7 tbsp tomato puree
- 600ml beef stock
- 300g mushrooms, sliced
- 2 tsp mixed herbs
- Salt and pepper

Method:

- 1 Using the Cooking Pot, brown the mince on the hob without adding any oil or fat.
- 2 When the fat has started to run from the meat, add the onions, celery and garlic, stirring occasionally.
- 3 After a couple of minutes, add the remaining ingredients, stir well.
- 4 Transfer the Cooking Pot into the Base, cover with the Glass Lid.
- 5 Cook for 4-6 hours on the High setting, 8-10 hours on Low Setting.

Beef Curry

Ingredients:

- 4 tbsp sunflower oil
- 650g cooking apples, peeled, cored and thickly sliced
- 450g onions, peeled and chopped
- 1.5kg stewing steak, cubed
- 5 tsp curry powder
- 5 tbsp mango chutney
- 150g sultanas
- 600g tinned chopped tomatoes
- 3 tbsp lemon juice
- 5 tbsp cornflour
- 1 L beef stock

Method:

- 1 Place 2 tbsp oil into the Cooking Pot on the hob and gently fry the apples and onions for a few minutes without browning. Remove and set aside.
- 2 Add one tbsp oil to the Cooking Pot and brown the meat in two batches, adding the remaining oil for the second batch.
- 3 Add the remaining ingredients to the Cooking Pot together with the apples and onions and stir well.
- 4 Place the Cooking Pot into the Base and cover with the Glass Lid.
- 5 Cook for 4-6 hours on the High setting, 8-10 hours on Low Setting.
- 6 If necessary, at the end of cooking the sauce may be thickened by mixing 2 tbsp cornflour in a cup with a little cold water to make a paste. Add a little of the hot liquid and then stir into the Cooking Pot. This can be done 30 minutes from the end of the cooking time.

Sausage Pot

Ingredients:

- 1 tbsp sunflower oil
- 1.5kg good quality thick pork sausages
- 450g onions, peeled and chopped
- 400g carrots, peeled and sliced
- 500g, leeks, washed and sliced
- 1.2L beef stock
- 6 tbsp chutney
- 5 tbsp Worcestershire sauce
- 3 tbsp plain flour
- Salt and pepper

Method:

- 1 Place the oil in the Cooking Pot on the hob and sear the sausages in two batches until browned. Remove and set aside.
- 2 Add the vegetables to the Cooking Pot and sauté for a couple of minutes.
- 3 Add the remaining ingredients and stir well. Replace the sausages into the Cooking Pot and stir gently.
- 4 Place the Cooking Pot into the Base Unit and cover with the Glass Lid.
- 5 Cook for 4-6 hours on the High setting, 8-10 hours on Low Setting.
- 6 Any excess fat may be removed from the surface of the Cooking Pot after cooking.

Recipes - Desserts

Rice Pudding

Ingredients:

- Rice Pudding
- 60g butter
- 250g pudding rice
- 250g granulated sugar
- 2L whole milk
- 1 tsp ground nutmeg

Method:

- 1 Butter the sides and base of the Cooking Pot.
- 2 Add all the ingredients and stir well.
- 3 Transfer the Cooking Pot into the Base, cover with the Glass Lid.
- 4 Cook for 2½ - 3 hours on High setting, stirring if required after 2½ hours.

Sponge Pudding

Ingredients:

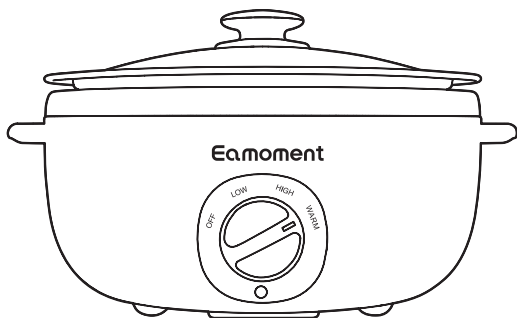
- 125g butter
- 4tbsp golden syrup
- 100g caster sugar
- 2 eggs
- 200g self raising flour
- 2tbsp Milk
- 2tbsp Lemon juice

Method:

- 1 Butter the inside of a 1.25L pudding basin and line the bottom with greaseproof paper. of the Cooking Pot
- 2 Pour the syrup into the bottom of the basin.
- 3 In a mixing bowl, cream the butter and sugar until smooth and creamy.
- 4 Gradually mix in the eggs and flour and stir in the milk and lemon juice.
- 5 Spoon the mixture on top of the syrup and cover with pleated baking paper. Tie with string to secure and make a handle.
- 6 Place into the Cooking Pot and fill with boiling water halfway up the sides of the basin.
- 7 Cover with the Glass Lid. Cook for approximately 3-4 hours on the High setting.

Troubleshooting

Problem	Reason	Solution
Food is undercooked.	- Loss of power - Food cooked on wrong setting for cooking time - Glass Lid (2) not placed correctly on the Cooking Pot (3)	- Test the mains outlet with a lamp known to be working. - Check the Control Knob (7) position and the recipe details. - Check the Glass Lid (2) is correctly placed and nothing is obstructing it.
Food is overcooked.	- Cooking Pot (3) was under half full - Food cooked too long - Cooking Pot (3) placed in Base Unit while still very hot.	- Your Slow Cooker has been designed to thoroughly cook food in a filled Cooking Pot (3). If the Cooking Pot (3) is only half-filled, check to see if the food is cooked 1 to 2 hours earlier than recipe time. - Check the Control Knob (7) position and the recipe details. - Cooking time may be shortened. Check food is cooked 30 minutes to 1 hour earlier than the stated recipe time.



NEED HELP?

Any questions regarding your appliance, please contact icook@hallsmart.com.cn for help, thank you.