



USER MANUAL

SLOW COOKER

Model number - SISCR-40

SINGER[®]

TECHNOLOGIES

AT HOME WORLDWIDE

IMPORTANT SAFETY INSTRUCTIONS

Please read the instructions below carefully before use of your slower cooker and retain for future reference

1. Ensure all protective packaging and labels are removed.
2. Always exercise caution.
3. Do not operate this appliance if the cord or plug has been damaged or after the appliance has malfunctioned in any manner.
4. Always ensure your hands are dry before handling the power cord and plug.
5. Never let the mains cable hang over the edge of a table or counter, touch hot surfaces, or become knotted.
6. Always carry out regular checks of the supply cord to ensure no damage is evident
7. To protect against the risk of electric shock, do not immerse the power cord, plug or main unit in water or other liquids.
8. Always use extreme caution when handling the appliance – it will be very hot during operation. Never touch hot surfaces. Use the handles provided.
9. Always ensure that there is adequate air space above and at all sides for air circulation. Do not use under shelves or cupboards or near any surface where heat or steam may cause a problem. Never allow this appliance to touch curtains or wall coverings during use.
10. Always use the appliance on a heat-resistant surface.
11. Never place this appliance on or near a hot gas or electric burner, in an oven, or where it could touch any heated surface.
12. Do NOT allow children to use this product. Close supervision is necessary when the appliance is used near children.
13. Do NOT cover the appliance when in use.
14. Do NOT remove the ceramic cooking pot during operation.
15. Do NOT place fingers or hands inside the appliance during operation.
16. Do NOT operation your appliance empty.
17. Do NOT place the glass lid in a hot, or microwave oven with the crock pot
18. Avoid sudden temperature changes, such as adding cold or frozen ingredients into a heated pot.
19. Always use oven gloves when removing the glass lid and ceramic cooking pot.
20. Always turn the appliance on and off by using the ON/ OFF button located on the front of the appliance.
21. To disconnect, turn OFF button before removing plug from wall socket.
22. Always take care when moving or emptying the appliance.
23. Ensure that the unit is always unplugged from the power outlet when not is use.
24. Always unplug appliance from socket after use and before cleaning.
25. Always allow the appliance to cool before cleaning and storing.
26. Never use abrasive or caustic cleaners on this appliance.
27. Never use this appliance outdoors
28. Never use attachments or accessories not recommended by the manufacturer.
29. Never use this appliance for anything other than its intended use. This appliance is for household use only.

30. 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.
31. If the supply cord is damaged, it must be replaced before further use by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
32. In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

OPERATION INSTRUCTION

Using Your Slow Cooker for the First Time

Note: On initial use, your new slow cooker may emit an odour for up to 10 minutes. This is due to initial heating of the materials used in manufacture. The odour is safe and should not reoccur after initial heating.

Prior to first use, clean the appliance thoroughly.

1. Wash the glass lid and the ceramic pot in hot, soapy water.
2. Rinse and dry thoroughly.
3. Do not immerse metal housing in water.

Operation

- Do not overfill the ceramic cooking pot.
- Position the removable ceramic pot in the base of slow cooker. Place the prepared food into the ceramic pot. Place the glass lid on the unit, centering it for best results. When cooking a meat and vegetable combination, place the meat in the bottom of the ceramic pot
- Plug in and turn the slow cooker on at the main supply.
- Set the temperature control dial to the desired setting

There are THREE settings:

LOW: The “ LOW” setting gently simmers food for an extended period of time without over cooking or burning the food.

HIGH: the “ HIGH” setting is used when baking, cooking dried beans or pulses and will cook food in half the time required for the low setting. The food will boil on the high setting and it may be necessary to add extra liquid, depending on the recipe and the amount of time in which it is cooked. Food should be monitored when using the high setting, just like cooking on a gas or electric hob.

The difference between LOW Setting and HIGH Setting is the time taken to reach maximum temperature (100°C); On HIGH Setting, it takes ~5 hours to reach 100°C. On LOW Setting, it takes much longer: ~8 hours to reach 100°C.

KEEP WARM: This setting is used after completing cooking to keep the foods at certain temperature. Do not reheat the food at this setting. The correct method is to use LOW or HIGH setting for heating the foods hot, then turn to KEEP WARM.

- KEEP WARM Setting maintains a temperature of ~54°C.
- When the cooking is finished, set the temperature control dial to the “ OFF” position. Switch off and unplug the slow cooker at the mains supply.

WARNING:

- The glass lid, metal casing and ceramic pot will become very hot during operation.
- Always use oven gloves when lifting the ceramic pot and the plastic handles when moving the base unit.
- Never move the unit when the pot is full of hot food. Always remove the pot first using oven gloves and place it on a heat resistant surface.
- Do not reheat food in the slow cooker. Do not set heated unit with food on a finished wood table. Always use protective padding under ceramic pot before setting on table or countertop.

Note: The slow cooker works by building up heat and maintaining an even temperature for the best results. Do not remove the glass lid before half the cooking time has elapsed. The glass lid allows you to monitor the cooking progress without interrupting the cooking time.

HINTS TO SLOW COOKING

Most foods are suitable for slow cooking. You can make soups, casseroles, stews, curries and milk puddings etc. It can also be used to cook small joints of meat, however, there are a few guideline to follow.

- Make sure all frozen ingredients are properly thawed out. Always ensure frozen poultry has thoroughly defrosted and all ice crystals have melted.
- Cut root vegetables into small pieces as they take longer to cook. If possible they should be gently sautéed for 2 to 3 minutes before slow cooking.
- Trim excess fat from meat before cooking since the slow cooking method does not allow fat to “ evaporate” .
- Add cream, milk, eggs and other dairy products to the cooking pot within the last 30 minutes of cooking time, replacing the lid as quickly as possible. This prevents curdling.
- If adapting an exiting recipe from conventional cooking, reduce the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as with conventional cooking.
- Uncooked ingredients can be assembled the night before cooking but must be kept covered and in the fridge.
- Never leave uncooked food at room temperature in the slow cooker.
- Do not use the slow cooker for reheating food.
- For recipes that require some of the ingredients to be browned or sautéed first (chicken portions, onion etc) this should be done in a saucepan on the hob and then transferred to the cooking pot.
- When adding stock or water to the cooking pot use boiling liquid to reduce the heating time.
- If you want to thicken stock, near the end of cooking turn the heat up to high and stir in a mixture of corn flour and water. Remember to wear oven gloves as the lid and escaping steam will be hot.

Adapting cooking times

Your favorite traditional recipes can be adapted easily, by halving the amount of the liquid and increasing the cooking time considerably. See the guide that follows for the suggested cooking times and settings when adjusting favorite recipes.

Traditional Recipe Time	Slow Cooker Recipe Time
15–30 minutes	4–6hours on LOW heat settings
60 minutes	6–8hours on LOW heat settings
1–3 hours	8–12hours on LOW heat settings

NOTE: Times can vary depending on the ingredients and quantities in the recipes.

All food should be cooked with the glass lid in place. Each time the lid is lifted, both the heat and moisture are diminished. Cooking times should be adjusted by to accommodate this factor.

CARE AND MAINTENANCE

Cleaning

- Unplug the slow cooker and allow to cool down. Do not immerse the base unit in water
- Wash the ceramic cooking pot and glass lid in hot soapy water or in a dishwasher. Rinse and dry thoroughly.
- Wipe the outside of the base unit with a damp cloth.
- Use a dry cloth for cleaning the inside of the base unit.
- Do not use abrasive cleaners as these may damage the surface of the slow cooker.

Storage

- Store the slow cooker in its packing or a clean, dry place. Ensure the power cord is not stressed during storage.

Environmental Message

The crossed out wheel bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for re-cycling.

SPECIFICATIONS

Voltage: 230–240V~, 50Hz

Power: 180W