

SENCOR®

SPR 5520SS



SLOW COOKER

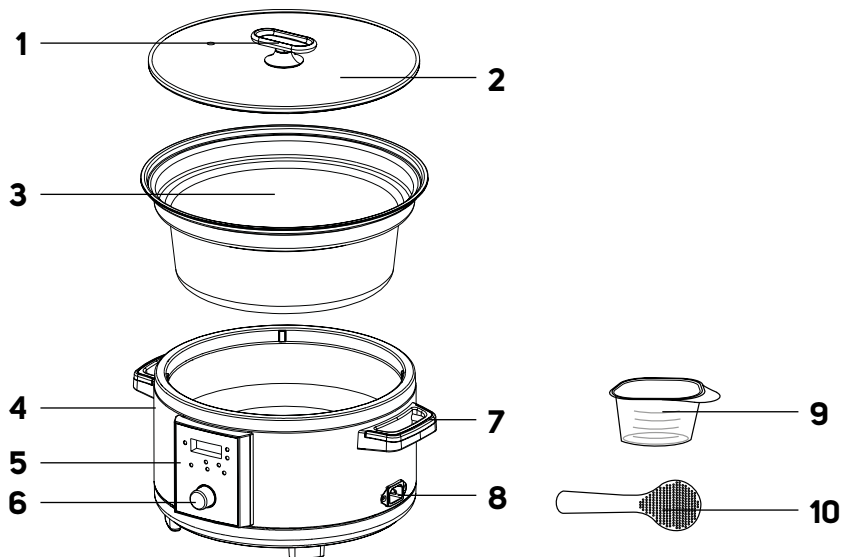
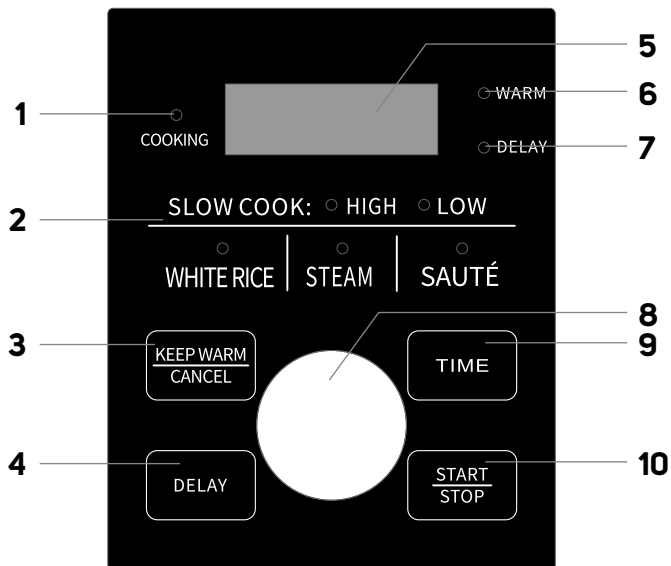
Translation of the original manual



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Important Safety Instructions

READ CAREFULLY AND STORE FOR FUTURE USE.

- This appliance may be only used by children 8 years of age and older and by persons with physical, sensory or mental impairments or by inexperienced persons, if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers.
- Children must not play with the device.
- Cleaning and maintenance performed by the user must not be performed by children unless they are older than 8 years of age and under supervision.
- Children under 8 years of age must be kept away from the appliance and its power cord.
- If the power cord is damaged, have it replaced in a professional service centre in order to prevent a dangerous situation. It is forbidden to use the appliance with the power cord damaged.
- The appliance must not be immersed during cleaning.
- Clean the inner pot with clean water and a soft sponge. Follow the instructions in the "Cleaning and Maintenance" section.
- This appliance is not designed to be controlled using an external timer switch or a remote control.



CAUTION: Hot surface

The temperature of accessible surfaces may be higher if the appliance is in operation.

- This appliance is designed for domestic and indoor use only. Do not use the product outdoors.
- The appliance is also designed for personal non-commercial use in areas that include, but are not limited to the following:
 - kitchenettes in shops, offices and other workplaces;
 - agricultural farms;
 - hotels, motels, and other residential environments where guests may use it;
 - bed and breakfast establishments.



WARNING: Avoid spilling on the plug.



WARNING: Incorrect use may lead to injury.

- The surface of the heating element contains residual heat after use.
- Always follow the maximum and minimum level line.
- Before connecting this appliance to a power socket, make sure the voltage stated on the product's rating label corresponds to the voltage in your power socket.
- Connect the appliance only to a properly grounded socket. Do not use an extension cord.
- Never connect the appliance to a mains socket until it is properly assembled.
- Unwind the power cord in full before use.
- Do not connect or disconnect the appliance power cord to or from the power socket with wet hands.
- Make sure that the fork of the power cord does not come into contact with water or moisture.
- Do not disconnect the appliance from the power socket by pulling the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling the plug of the power cord.
- Do not place heavy objects on the power cord. Make sure that the power cord does not hang over the edge of the table or touch hot surfaces or sharp objects.
- To avoid the risk of electric shock, never immerse the appliance casing, power cord or mains plug in water or any other liquid.
- Always switch off and unplug the appliance after use, when left unattended, before moving, cleaning or other maintenance and handling.
- This cooker is designed for classic and slow cooking of food and steaming. Do not use it for any other purposes than those for which it was designed.
- Only use the cooker with the original accessories supplied with it. The use of non-original accessories can lead to a dangerous situation.
- Do not use the cooker for indoor heating purposes!

- Do not use the cooker if it malfunctions, has been dropped on the floor, immersed in water or damaged in any way. Take it to an authorised service centre for inspection or repair.
- Do not switch on the cooker when it is empty.
- Never place any objects between the heating plate inside the cooker and the removable inner pot. Check that the outer bottom of the inner pot is clean and dry before placing it in the slow cooker.
- Only the inner pot is designed for food cooking. Never pour water or put food directly into the slow cooker.
- Use the cooker only on a flat, dry, clean, stable and heat-resistant surface.
- Do not place the cooker on the edge of a table, on the sink draining board, on unstable, tilted or uneven surfaces, on or near electric or gas cookers and other heat sources.
- Do not use the cooker on a surface that is sensitive to heat, because this could damage such a surface.
- The lid must be properly closed during operation. Do not place any objects (e.g. protective gloves, wipes) on the lid that could cover the steam outlet.
- During operation there needs to be sufficient area for air circulation above the cooker and around it. Do not cover or block the ventilation openings of the cooker.
- Make sure that the steam exhaust outlet does not point towards heat sensitive materials or you or other people. Hot steam may cause severe scalding.
- Do not touch areas where hot steam rises, as there is a risk of burns and scalding.
- Do not leave any cooking utensils (e.g. a spoon for mixing and serving food) in the inner pot when using the Keep Warm function.
- Be careful when lifting the lid and always remove it away from you.
- When opening the lid, make sure that water drips only into the removable cooking container. Water must never drip into the cooker shell.
- Allow the pot and lid to cool completely before cleaning.
- Do not place the heated lid on surfaces that are sensitive to heat.
- Use the lid handle to lift and carry the lid. For reasons of increased safety, we recommend using oven mitts.
- Use oven mitts when removing the inner pot after cooking.
- Extreme care must be taken when moving the pot if it is filled with hot food and liquids.
- Use plastic or wooden kitchen tools for stirring and scooping food, as metal tools can damage the surface of the cooker.
- Regularly clean the cooker after each use according to the instructions in the Cleaning and Maintenance chapter. Follow all the instructions in this chapter.
- No part of the appliance is suitable for dishwasher use.
- Do not wash the hot lid and the inner pot in cold water and vice versa. A sudden change in temperature could cause their damage.
- Do not use the appliance if any part of it is damaged, cracked or not working properly. Contact your authorized service centre.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.

Warning for Glass Lid and Inner Pot

- The glass lid is made from tempered glass, which is stronger and more resistant to scratches and shocks. Nevertheless, please handle the lid and the inner pot with care.
- Do not expose the glass lid and the inner pot to sudden changes in temperature, e.g. do not wash the hot lid under cold water.
- Prevent the glass lid or inner pot from falling or a foreign object from falling on them.
- Do not use the glass lid or the inner pot if they are damaged, cracked or excessively scratched.
- Do not start the cooking programme when the inner pot is empty. This may damage the lid.
- Do not use the inner pot on an electric or gas stove/cooktop, on the stove or in the oven. The inner pot is intended for use only in this slow cooker.
- Do not place the glass lid on an electric or gas cooker / hob, on a stove or near heat sources.
- Do not use a glass lid or inner pot for cooking on a grill, in a microwave oven, etc.
- Do not use harsh or chemical cleaning agents for cleaning. Do not use metal or plastic scourers or other utensils that could scratch the surface of the inner pot or glass lid.
- Do not leave the inner pot dipped in water. We recommend pouring water into the pot if you need to soak it.

- Thank you for purchasing our SENCOR product; we hope you will be satisfied with it.
- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Use the appliance only as described in this user's manual. Keep the manual for future reference. In the event that you hand this appliance over to somebody else, make sure to also include this user's manual.
- Carefully unpack the appliance and take care not to throw away any part of the packaging before you find all its parts. It is recommended to keep the original shipping carton, packing material, receipt and confirmation of the extent of the seller's liability or warranty certificate at least for the duration of the legal right of defective performance or quality guarantee. When transporting the appliance, we recommend packaging it again in the original box provided by the manufacturer.

DESCRIPTION OF THE APPLIANCE

A1 Lid handle	A7 Handles
A2 Glass lid	A8 Socket for connecting the end of the power cord
A3 Inner pot	A9 Measuring cup for rice/water
A4 Cooker base	A10 Rice spatula
A5 Control panel	
A6 Rotary knob	

Without illustration: removable power cord

CONTROL PANEL DESCRIPTION

B1 COOKING indicator light	B5 Display
B2 Cooking programme indicator lights	B6 WARM indicator light
B3 KEEP WARM/CANCEL button	B7 DELAY indicator light
B4 DELAY button	B8 Rotary knob
	B9 TIME button
	B10 START/STOP button

PURPOSE OF USE

- The Sencor SPR 5520SS slow cooker is designed for cooking food. The slow cooker is equipped with the functions of slow cooking, rice cooking, sautéing and steaming.

BEFORE FIRST USE

- Before first use, remove the appliance and its accessories from the packaging and discard all promotional labels and tags. Check that neither the appliance nor any of its components is damaged.
- Wash the glass lid and inner pot in warm water with a little dishwashing liquid. Rinse and wipe dry.
- Wipe the base of the slow cooker with a slightly dampened soft sponge. Wipe with a dry cloth.

PLACING THE SLOW COOKER

- Place the slow cooker on a firm, flat and heat-resistant surface and in a place well away from the power socket. The slow cooker is designed to be free-standing and must not be placed in a cabinet when in use.
- Make sure to leave sufficient space around the slow cooker to allow air to circulate freely around it. Do not cover the vents that are located at the bottom of the base of the slow cooker.
- Place the slow cooker at a sufficient distance from flammable materials, such as curtains or drapes, and from heat and steam sensitive materials.

- It is not recommended to place the slow cooker under the upper kitchen cabinets.

USING THE SLOW COOKER

Standard Use

1. Plug the end of the power cord into the socket on the side of the slow cooker.
2. Plug the fork of the power cord into a properly grounded power socket.
3. An audible warning will sound, all the lights and buttons will light briefly, and then the display will show "----". This signals that the slow cooker is ready for use.
4. Use the rotary knob to select a cooking programme – see the table of cooking programmes below. Each press will cause the indicator light on the control panel to flash for the selected cooking programme. The display will show the default cooking time.
5. You can change the cooking time as needed – more in the next part of the user's manual.
6. You can select the delayed start function – more in the next part of the user's manual.
7. Press the **START/STOP** button to start the selected cooking programme.
8. The **COOKING** indicator light will turn on and the display will show a rectangle, parts of which will gradually turn on and off. This means that the slow cooker is heating up. The indicator light for the selected cooking programme will light up.
If you choose the SLOW COOK HIGH or SLOW COOK LOW cooking programme, the preheating will not start and the cooker will go straight to cooking.
9. Once the cooker is sufficiently preheated, the numeric display shows the cooking time, which starts counting down.
10. Periodically check the state of cooking, stir the contents of the cooker if necessary.
11. When the set cooking time has elapsed, an acoustic warning will be given three times and the slow cooker will switch to warming mode. The **WARM** indicator will light and the display will begin to read the warming time.
12. If you need to cancel the cooking or end the Keep Warm function, press the **START/STOP** button for a long time. "----" will appear on the display.
13. Disconnect the power cord from the power socket and then from the slow cooker.



Warning:

Pay extra attention when removing the lid during and after preparation. Under the lid, high-temperature steam may accumulate and, if improperly handled, severe scalding may occur. Always hold the lid by the handle. First, slightly lift the rear part of the lid so that the steam can escape before lifting it completely.



Warning: HOT SURFACE!

The lids, the inner pot and the base of the slow cooker are heated to a high temperature during use and remain hot even after cooking. Be careful not to burn yourself. If handled incorrectly, there is a risk of serious burns. Use protective oven mitts and use the lid handle and handle on the slow cooker.



Note:

If you need to change the cooking programme during the setting, long press the **START/STOP** button until "----" appears on the display.

Table of Cooking Programmes

Cooking programme	Indicator light	Default cooking time	Cooking time setting range	KEEP WARM Function	Delayed Start Function	Note
SLOW COOK HIGH (slow cooking on high heat)	HIGH	06:00	2–8 hours. Setting after 10 minutes.	Yes	--	The cooking time is counted down on the display.
SLOW COOK LOW (slow cooking on low heat)	LOW	08:00	6–14 hours. Setting after 10 minutes.	Yes	--	
SAUTÉ (sauté preparation)	SAUTÉ	00:15	5–60 minutes. Setting after 5 minutes.	Yes	--	A rectangle will appear on the display, parts of which will gradually turn on and off. This means that the slow cooker is heating up. When it reaches the desired temperature, an audible warning sounds 3 times.
STEAM (steam preparation)	STEAM	00:20	5–60 minutes. Setting after 5 minutes.	Yes	--	
WHITE RICE (cooking rice)	WHITE RICE	--	--	Yes	Yes	
WARM (warming)	WARM	00:00	Up to 12 hours	--	--	The display will read out the cooking time.

Cooking Time Adjustment

If you need to adjust the cooking time, do the following:

1. Use the rotary knob to select the cooking programme. The display will show the default cooking time.
2. Press the **TIME** button. The default cooking time will flash on the display.
3. Use the rotary knob to set the desired cooking time.
4. Press the **START/STOP** button to start the selected cooking programme.

Warming Function

This function is suitable for warming already cooked food.

1. Place the food in the inner pot and plug the power cord into the power socket.
2. Press the **KEEP WARM/CANCEL** button. The display will show "00:00" and the **WARM** indicator light will come on.
3. The warming time will be read on the display.

4. The warming maximum time is 12 hours. After this time, an audible warning will sound three times and the slow cooker will automatically switch to the stand-by mode.
5. If you need to stop the warming function, press the **START/STOP** button briefly.

Delayed Start Function

The Delayed Start function is only available for the rice cooking programme.

1. Use the rotary knob to select the **WHITE RICE** programme.
2. Press the **DELAY** button. The **DELAY** indicator light will start flashing and the display will show the default delayed start time "02:00".
3. Use the rotary knob to set the desired delayed start time. You can set the delayed start time from 1 to 12 hours.
4. Press the **START/STOP** button to start the slow cooker. The **WHITE RICE** and **DELAY** indicator lights will light up and the display will start the set delay time countdown.
5. Once the delayed start time has elapsed, the slow cooker will start cooking the rice.

Standby Mode

- Standby mode is used to save electricity even when the slow cooker is plugged in the power socket.
- While the slow cooker is on, but no cooking programme is running, the cooker will automatically switch to stand-by mode after 15 seconds of inactivity. The display and indicator lights go out.
- Pressing any button or turning the control switches the slow cooker into the active mode.



Note:

The slow cooker is equipped with an internal memory in case of power outage. If there is a power failure during cooking and the power failure is less than 20 minutes (tolerance +/- 10 minutes), the slow cooker will resume preparation when power is restored. If the failure is longer than 30 minutes, the cooking will not be restored and the slow cooker will only turn on. It will be necessary to set up and start the cooker again.

Protective Mode

- If there is a fault on the sensor, the warming will be paused and no buttons will function. An audible warning sounds and the indicator lights come on. An error message appears on the display:
 - E1: the lower sensor line is disconnected;
 - E2: there is a short circuit on the lower sensor line.
- Turn the slow cooker off and disconnect the power cord. Allow the slow cooker to cool and then turn it back on. If the problem persists, please contact a service centre.

Overheating Protection

- If the temperature sensor detects that the temperature in the SAUTÉ cooking programme has exceeded 224°C or the temperature in another cooking programme has exceeded 185°C, the overheating protection is activated. In this case, an audible warning will sound for 1 second, pause for 2 seconds and then sound 10 times. The display will show E5 r. Unplug the slow cooker from the mains socket and allow to cool.
- When the temperature drops below 185°C, you will be able to use the slow cooker again after connecting it to a mains socket.

Food Suitable for Slow Cooking

- Most foods are suitable for slow cooking, however, here are some tips that will help you achieve optimal results.
- All the ingredients you will use should be completely thawed.
- Cut the ingredients (meat, vegetables) into approximately the same-sized pieces.
- Place the root vegetables (carrot, celery, parsley) on the bottom of the inner pot and pour water or broth over the ingredients.
- Cut off the excess fatty parts of the meat. Slow cooking does not evaporate the fat.
- If you prepare food according to a recipe that is normally cooked in a pot on a stove/hob, we recommend reducing the amount of liquids (water or broth). Slow cooking does not evaporate the water.
- Do not leave cooked food in the slow cooker at room temperature for an extended period of time.

- We recommend soaking the legumes in water overnight before cooking them. This will shorten their preparation.
- To make sure that the meat is cooked, you can use a meat thermometer.
- Do not use the slow cooking programme to warm food.
- The total amount of ingredients you use should fill the inner pot about two-thirds full. Cut larger pieces of meat into smaller pieces.
- Cover the ham or pork belly with about two-thirds water. Pour about one third of the beef, pork or chicken.
- Keep the lid covered after cooking. This will keep the food warm.
- Pour the ingredients with water or broth during the cooking phase.
- You can roast pieces of meat in a pan before placing them in the inner pot. This will reduce the amount of fat in the finished meal.
- We recommend adding foods such as pasta, seafood, milk or cream before you finish cooking. They are not primarily intended for long cooking times in a slow cooker.

Tips When Cooking in a Slow Cooker

- Fill the inner pot with at least half to get the optimal results.
- Food prepared by slow cooking is juicy, as there is no loss of liquids during cooking. If you need to reduce the amount of liquid in your food, remove the lid and select SLOW COOK HIGH. In this way, leave the slow cooker in operation for 30 to 45 minutes.
- When preparing soups, leave 5 cm free from the top edge of the inner pot. This will make it easy to prepare.
- Removing the lid causes heat leakage. At the same time, it helps to reduce the amount of liquids in the food, but it also extends the preparation time. If you remove the lid to stir the food or add ingredients, we recommend adding 10 to 15 minutes to the total preparation time.
- The final cooking time is influenced by several factors such as the initial water and fat content, the initial temperature of the food, its size, etc. Always check that the food is properly cooked through and cooked before serving.
- Preparing food in the slow cooker can take several hours. You can prepare the food the day before and keep the inner pot in the fridge until the next day. Then add a little water and heat the food.
- Some recipes when preparing meat start with frying the meat. This improves the taste of the resulting meal.
- If you need to skip the step of roasting the meat, put the meat and liquid in the inner pot. Extend the cooking time as follows:
 - + 1 hour at slow cooking on high heat SLOW COOK HIGH;
 - + 2–3 hours at slow cooking on low heat (SLOW COOK LOW).
- Most meat recipes require a preparation time of 8–10 hours (SLOW COOK LOW) or 4–6 hours (SLOW COOK HIGH).

CLEANING AND MAINTENANCE

- Before cleaning, unplug the power cord from the mains socket and allow the appliance to cool down.
- Do not use abrasive cleaning agents, solvents, or any substances to clean any parts of the appliance that could damage the surface of the appliance.



Warning:
To prevent the risk of electric shock, do not submerge the appliance, plug or power cord in water or any other liquid.

Glass Lid and Inner Pot

- Wash the glass lid and inner pot in warm water with a little dishwashing liquid. Rinse and wipe dry.
- If the inner pot is burnt, pour a little warm water into it and add washing-up liquid. Leave for a while and then clean it.
- The glass lid and the inner pot can be washed in the dishwasher.

Slow Cooker Base

- Wipe the base of the slow cooker with a slightly dampened soft sponge. Wipe with a dry cloth.

Storage

- If you will not be using the appliance for an extended period of time, unplug the plug from the mains socket, allow the appliance to cool down and clean it according to the instructions in the chapter Cleaning and Maintenance.
- Before storing, ensure that the appliance and all accessories are thoroughly clean and dry.
- Store the appliance in a dry, clean, and well-ventilated place away from extreme temperatures and out of the reach of children or pets.

TECHNICAL SPECIFICATIONS

Rated voltage range..... 220–240 V–
Rated frequency..... 50–60 Hz
Rated power input..... 1000 W

We reserve the right to change the text and technical specifications.

RECIPES

Minestrone Soup

Ingredients:

30 g of butter
60 g of bacon, cut into thin strips
1 larger onion, finely chopped
1 garlic clove, peeled and crushed
3 celery stalks, cut into pieces
300 g of potatoes, peeled and cut into smaller cubes
2 medium-sized carrots, peeled and cut into smaller cubes
3 leaves of cabbage, cut into strips
3 tomatoes, peeled and cut into pieces
1.25 l of chicken broth
1.5 tablespoons of tomato purée
1 teaspoon of sugar
1.5 tablespoons of chopped parsley
Salt and pepper to flavour
2–3 tablespoons of grated Parmesan cheese

Procedure:

1. Select the SAUTÉ programme and let the butter and bacon melt.
2. Add onions and carrots and roast for 4 minutes. Add celery, potatoes, cabbage, tomatoes, mix well and roast for another 4 minutes.
3. Add garlic and tomato paste, mix well and fry for 2 minutes.
4. Pour in the broth, put in a teaspoon of sugar and spice up with salt and pepper. Mix well.
5. Cancel the SAUTÉ programme and select the SLOW COOK HIGH programme and set the cooking time to 4 hours; or select the SLOW COOK LOW programme and set the cooking time to 6 hours.
6. Cover with a lid.
7. Add the chopped parsley and season with salt or pepper as needed approximately 45 minutes before completing the preparation.
8. Serve in a bowl sprinkled with Parmesan cheese.

Ragout of Minced Beef

Ingredients:

750 g of minced beef
4 tablespoons of vegetable oil
3 larger onions, peeled and finely chopped
150 g of celery, peeled and cut into smaller cubes
3 garlic cloves, peeled and cut into thin strips
1 can of chopped tomatoes (400 g)
3 tablespoons of tomato puree
250 ml of beef broth
125 g of mushrooms, peeled and cut into strips
1 teaspoon of Provençal herb mixture
1 teaspoon of plum jam
Salt and freshly ground pepper

Procedure:

- 1. Select the SAUTÉ programme and dry roast the minced beef.
- 2. When the meat is roasted, take it out and keep it aside.
- 3. Add the vegetable oil to the pot and let it heat up.
- 4. Add chopped onions and celery. Roast until the onions turn golden brown. Add the garlic and stir fry for about 1 minute.
- 5. Add tomato puree and a teaspoon of Provençal herbs. Roast for about 1 minute.
- 6. Add a can of chopped tomatoes, beef broth and a teaspoon of plum jam. Mix well. Season with salt and pepper.
- 7. Put the roasted meat back in the saucepan and bake for about 50 minutes until it is tender. About 15 minutes before finishing, add the sliced mushrooms.
- 8. Serve warm with boiled gnocchi or pasta.

Fruit Compote

Ingredients:

275 g of dried fruit of your choice (apricots, plums, dates, apples, pears, etc.)
30 g of sultanas
30 g of raisins
20 g of almond slices
3 tablespoons of cane sugar
625 ml of water
Cointreau liqueur to your taste

Procedure:

- 1. Put all the ingredients in the pot except the Cointreau liqueur.
- 2. Select SLOW COOK HIGH and set the cooking time to 3 hours; or select SLOW COOK LOW and set the cooking time to 5 hours.
- 3. Cover with a lid.
- 4. Once the compote is ready, allow it to cool down.
- 5. Serve in a glass with a little Cointreau liqueur.

Recommendation: You can add green tea leaves to the water.

Rice Preparation

- When preparing rice, it is necessary to choose the right rice to water ratio. The recommended rice to water ratio is written on the rice package, so it is important to follow it.
- The basic ratio of rice to water is 1 : 1.1. Round grain rice usually requires more water.
- Always use the same measuring cup when measuring rice and water.
- This cooker is designed to prepare a minimum of 4 scoops of rice and a maximum of 10 scoops of rice, where 1 scoop is approximately 150 g of uncooked rice.
- When measuring water, you can also use a line on the inner wall of the cooker. Place measuring cups of rice in the cooker and add water to the mark. For example, if you have placed 6 scoops of rice in the cooker, add water up to line “6”.
- Before cooking, it is recommended to rinse the rice thoroughly (for at least 10 minutes) under cold running water to remove excess starch and any dirt.

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INSTRUCTIONS AND INFORMATION ON DISPOSAL OF USED PACKAGING MATERIAL

Dispose of used packaging material in the designated waste disposal area determined by the municipality.

DISPOSING OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on the products or accompanying documents indicates that used electrical and electronic products should not be disposed of with regular municipal waste.

For proper disposal and recycling of these products, deliver them to designated collection points. Alternatively, in some European Union states or other European countries the products can be returned to the local retailer when buying an equivalent new product. By properly disposing of this

product, you help preserve valuable natural resources and contribute to preventing potential negative impacts on the environment and human health resulting from improper waste disposal. For further details, contact

your local authorities or the nearest collection point. Fines may be imposed for improper disposal of this type of waste in accordance with national regulations.

For Business Entities in European Union States

If you want to dispose of electric or electronic devices, ask your retailer or supplier for the necessary information.

Disposal in Other Countries Outside the European Union

This symbol is valid in the European Union. To dispose of this product elsewhere, request necessary information on the correct disposal method from local authorities or your retailer.



This product complies with all the essential requirements of the applicable EU directives.

