

John Lewis

Instruction manual
Slow cooker



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Important safety information

Thank you for purchasing this John Lewis & Partners slow cooker.

Please read the instructions and warnings carefully to ensure a long life for your product and safe usage. This instruction leaflet must be retained with the product for future reference. These warnings have been provided in the interest of safety. You **MUST** read them carefully before using the appliance.

If you are unsure of the meaning of any of these warnings, please contact your nearest John Lewis & Partners shop or John Lewis & Partners Technical Support on 03301 230106.

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 given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children

unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.

- Do not immerse the cord, plug, or the main body of the appliance in water or other liquids.
- Unplug from the mains when not in use, when removing or attaching accessories and before cleaning any part of the appliance.
- Do not operate any appliance with a damaged cord or plug. Should the item malfunction, or if it is damaged in any manner, please stop using it and return it to your nearest John Lewis & Partners shop. Do not attempt to repair it yourself. Do not modify the appliance's plug.
- Do not let the power cord overhang the edge of the surface on which it stands, or touch anything hot.
- When unplugging the device, hold the plug itself, not the power cord.
- Do not use the appliance for any purpose other than its intended use.
- This appliance is for indoor use only. Do not use it outdoors.
- Do not use accessories or attachments that

are not recommended by the manufacturer.

- This item is designed for domestic and light commercial use only.
- Surfaces of the appliance are liable to get hot during use.
- This appliance is intended to be used in household and similar environments



WARNING: Polythene bags over the product or within packaging may be dangerous. To avoid the risk of suffocation, please keep away from pets, babies and children.

Tips for safe use:

- Move the slow cooker carefully as contents may be hot.
- Lift the lid carefully to avoid scalding. Allow water to drip into the casserole dish.
- To turn the slow cooker off, turn the dial to 'Off' and unplug the appliance.
- The casserole dish and lid are designed for use with this appliance only. They must never be used on a hob. Do not set a hot dish on a wet or a cold surface. Do not use a cracked dish.

- The surfaces of the appliance may get hot during use.
- Do not touch the heating element. It may retain heat after use.
- A short supply cord is provided to reduce the possibility of tripping. If an extension cord is used, check the voltage and ensure that the cord is arranged so that it will not drape over the counter or table top.



WARNING: heating element surface is subject to residual heat after use.



This symbol indicates 'Caution, hot surface.'

Your slow cooker – diagram

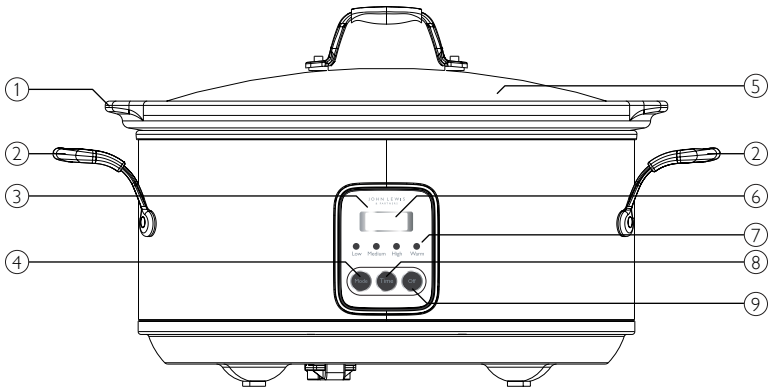


Diagram key

- | | |
|--|--|
| ① Ceramic casserole dish | ⑤ Glass lid |
| ② Handles | ⑥ Digital display |
| ③ Electronic control | ⑦ Indicator lights
(low, medium, high and warm) |
| ④ Cooking mode /
Temperature button | ⑧ Cooking time button |
| | ⑨ Off button |

Before first use

1. Unpack and remove all parts and packaging materials.
2. Do not plug in the power cord before reading these instructions.
3. Wash the casserole dish and lid in warm, soapy water. Rinse and dry thoroughly.
4. Wipe the interior and exterior of the base with a clean, damp cloth. Dry thoroughly with a soft cloth.
5. Place the slow cooker on a dry, level surface. Place the casserole dish in the base and add 500 ml of water. Cover with the lid and plug the cord into a wall outlet. Follow the instructions in the 'Using your slow cooker' section and allow the unit to cook on high for 30 minutes.
6. Once the time has elapsed, press the 'Off' button, unplug the slow cooker and allow it to cool. Remove the casserole dish and pour away the water.
7. Rinse the casserole dish and lid. Dry thoroughly and place back in the base.

Using your slow cooker

The ceramic casserole dish and glass lid can both be removed and brought to the table to serve food. Both are dishwasher safe.

A slow cooker is easy to use but different from conventional cooking. One of the benefits of slow cooking is that meals can be prepared in advance and cooking time can be set to finish when you want to serve food. There is an abundance of recipes specifically designed for slow cooking on the internet and in cookbooks.

1. Place the slow cooker on a dry, level surface. Add your ingredients to the ceramic casserole dish and cover with the lid. Place the casserole dish in the slow cooker's base.
2. Plug in your slow cooker. The digital display will flash '- - -'.
3. Press the 'mode' button repeatedly to cycle through the options of low, medium, high or warm.
4. The default setting of 6 hours (6:00) will be shown in the digital display if you have selected low, medium, high or warm. After 3 seconds, the indicator light will illuminate your selected setting.
5. Set the required amount of time by pressing the 'time' button. Each time you press the 'time' button the time will increase by 30 minutes, to a maximum of 10 hours. If you do not press the 'time' button for 3 seconds, the cooking time will be set as shown in the display window.
6. If you would prefer a shorter cooking time than the default setting of six hours, continue to press the 'Time' button past 10 hours. The display will show 30 minutes. Press again to increase the time in 30-minute increments.
7. Once the cooking cycle is complete, the unit will switch to 'warm'. The default warming time is 6 hours. For a shorter warming period, continue to press the 'time' button past 10 hours. At this point, the display will show 30 minutes. Press to increase the time in 30-minute increments.
8. Once the 6 hours have elapsed, the slow cooker will automatically switch off. The indicator lights will go out and the digital display will read: '----'. Unplug the slow cooker.
9. To stop heating at any time during the cooking process, press the 'Off' button. The digital display will flash: '- - -'. Unplug the slow cooker.
10. Use oven mitts to carefully remove the lid and grasp the casserole dish by the handles at either end and remove it from the base.
11. Always place a trivet under the casserole dish before placing it on a table or countertop.

Using the ceramic casserole dish

- The ceramic casserole dish may be used in a conventional, convection, or microwave oven as long as it is not heated under a grill or other top-browning element.
- It must not come into contact with direct, intense heat, such as that from a hob.
- Both the casserole dish and glass lid can be cleaned in a dishwasher and be used to store food in the refrigerator or freezer.
- Use only wooden or plastic utensils. Metal utensils can scratch or mark the ceramic.
- Do not subject the casserole dish to sudden temperature changes such as moving it from the refrigerator directly into the oven or immersing it in water when it is hot.
- Do not add cold water to a hot casserole dish.
- Do not heat the casserole dish when it is empty.
- Do not preheat the base.
- Do not add cold food from the refrigerator directly to the casserole dish.

Important precautions

Like any ceramic vessel, the casserole dish may crack or break if not handled properly. To prevent damage

- always handle with care
- always use oven mitts
- do not place the hot casserole dish directly onto the counter
Use a heat-resistant trivet
- do not place the dish or lid on a hob or under a grill
- do not place the dish or lid in a sink or on a cold, wet surface
- do not use the casserole dish to pop corn or caramelize sugar
- do not use abrasive cleansers, scouring pads or any object that could scratch the dish or lid
- do not attempt to repair it if it is chipped, cracked or broken

Using the glass lid

Important precautions

- The glass lid may shatter if exposed to direct heat or sudden temperature changes. Chips, cracks or deep scratches can also weaken the lid.
- If it becomes damaged, stop using it immediately. Discard it and order a replacement.
- Always allow the lid to cool on a dry, heat-resistant surface before handling.
- Never place the lid on a cold or wet surface as this may cause it to crack or shatter.
- Never use the glass lid in any type of oven: conventional, convection or microwave.

- When removing the lid, grasp the knob and slowly lift the side facing away from you to allow the steam to escape before setting the lid aside. To avoid scalding, always hold the lid so that escaping steam flows away from your hands, arms and face.

Slow cooking tips

- The lid will not form a tight seal with the casserole dish. Centre it on the casserole dish for best results.
- Stirring is not required during slow cooking. However, when cooking on the high setting, occasional stirring will help to distribute flavours.
- For best results, the casserole dish should be at least half full.
- For soups and stews, leave a 5 cm (2") space between the food and the top of the dish to allow ingredients to simmer. When cooking on the high setting, keep checking from time to time as some soups and stews may come to a boil.
- When slow cooking, it is better to use cheaper, less tender cuts of meat. Remove excess fat before cooking and if called for, brown the meat on a range top using a metal frying pan before adding it to the casserole dish.
- The more fat on the meat, the less liquid is required. When cooking meat with a high fat content, place thick slices of onion under the meat so that it does not sit and cook in the fat. Roasts, when cooked on low, may be prepared without adding any liquid.
- Use a meat thermometer to determine if the meat has been properly cooked.
- Fresh or thawed fish or seafood should be added to the casserole only one hour before serving as it can fall apart during prolonged cooking.
- Since raw vegetables take longer to cook than meat, cut them into small cubes before adding them to the dish.
- Milk, sour cream or other dairy products should be added just before serving as these tend to break down during prolonged cooking. You may substitute condensed milk or evaporated milk. Processed cheese may also be used instead of naturally aged cheese.
- Rice and pasta may be cooked separately or added uncooked to the ingredients no more than two hours before serving. If the pasta is uncooked there should be at least 500 ml of liquid in the casserole. Stir occasionally to prevent the pieces from sticking together.
- To thicken juices or make gravy at the end of the cooking cycle, make a smooth mixture of 2 to 4 tbsps. (30-60 ml) of corn starch, 60 ml of water, and 2 tbsp. (30 ml) of butter. Remove cooked food from the casserole. Add the mixture to the juices remaining in the casserole dish, set to high and stir until the liquid thickens.
- Do not worry if the food remains in the slow cooker longer than planned. The nature of the cooking cycle means that extra time is unlikely to affect your recipe.

Adapting recipes

Use the following time conversion chart to help adapt recipes for the slow cooker. These times are approximate and should be used only as general guidelines.

Regular cooking	Slow cooker time		
Time	Low	Medium	High
30 mins	7-8 hours	5-6 hours	3-4 hours
35-60 mins	8-9 hours	6-7 hours	4-5 hours
35-60 mins	9-10 hours	7-8 hours	5-6 hours

Tips for adapting recipes:

- The 'low' setting is recommended for all-day cooking. Most meat and vegetable combinations require at least 7 hours on low.
- For the best flavour, use whole leaf herbs and spices during initial preparation. If ground herbs and spices are used, stir them in during the last hour of cooking.
- The cooking time is affected by many factors, including the water and fat content of the food, its starting temperature and the size of the pieces of food. For example, cubed meat will cook faster than a whole roast. Adjust the cooking time accordingly.
- Recipes for vegetable casseroles must contain liquid to prevent the dish from scorching.
- Canned beans may be added directly to any recipe. However, dried beans (especially red kidney beans) should be soaked in water and boiled first. Boil them in three times their volume of unsalted water, then discard the water and add the beans to your recipe. Beans must be softened completely before they are combined with sugary and/or acidic foods, as these have a hardening effect. In this case, beans should be allowed to simmer until tender after boiling (about 1-1/2 hours).

Recipes

Roast Beef

- 3 lb.(1.4kg.) pot roast
- 1 tsp. (5 ml) vegetable oil
- 1-1/2 tsp. (8 ml) salt
- 1/4 tsp. (1.2 ml) pepper
- 4 apples, cored and cut in large chunks
- 1 onion, sliced
- 125 ml apple juice
- 3 tbsp. (45 ml) flour
- 3 tbsp. (45 ml) water

Trim the excess fat from the beef and coat with oil. Sprinkle with salt and pepper. Place the apples and onions in the bottom of the ceramic casserole dish, then place the roast on top of the mixture. Pour in the apple juice. Cover and cook on the low setting for 8-10 hours. Remove the roast. Make a paste with the flour and water and stir into the dripping in the casserole dish to make the gravy. Cook until thickened. Slice the roast and serve with gravy.

Chili

- 2 lbs. (900 g) minced beef
- 2 cans kidney beans, washed and drained
- 1 large can tomatoes, drained
- 2 onions, roughly chopped
- 1 green pepper, roughly chopped
- 2 garlic cloves, peeled and minced
- 2 tbsp. (30 ml) chili powder
- 1 tsp. (5 ml) cumin
- 1 tsp. (5 ml) pepper
- 1/2 tsp. (3 ml) salt

In a large skillet, brown the minced beef and drain off the fat. Add all ingredients to the casserole dish and stir. Cover and cook on low for 9-10 hours.

Chicken and vegetable casserole

- 6 half chicken breasts, bone in (3-4 lbs, 1.4-1.8g)
- 1/4 tsp. (1.5 ml) paprika
- 1 tsp. (5 ml) salt
- 1.5 ml white pepper
- 2 tsp. (10 ml) chicken stock powder
- 500 ml mushrooms, sliced
- 1 small onion, finely diced

- 250 ml small baby carrots
- 180 ml white wine
- 125 ml evaporated milk
- 2 tbsp. (30 ml) corn starch

Remove the skin from the chicken. Mix the paprika, salt and pepper and sprinkle the mixture on the chicken. Place the chicken in the casserole dish. Add chicken stock powder, mushrooms and onion. Pour wine over the top. Do not stir.

Cover and cook on high for 2.5-3 hours. Remove the chicken and vegetables and keep them warm. In a small pot, combine the evaporated milk and corn starch until smooth. Gradually stir in 500ml of the cooking liquid. Stir over medium heat until the mixture comes to a boil and thickens. Serve with chicken and vegetables.

Chicken noodle soup

- 3 lbs. (1.4 kg) chopped chicken
- 2 qts. water
- 1 tbsp. (15 ml) salt
- 1/2 tsp. (3 ml) pepper
- 1 onion, diced
- 2 stalks celery, diced
- 2 carrots, diced
- 1 bay leaf
- 85 ml parsley
- 6 oz. (140 g) small pasta noodles

Place all ingredients except the noodles in the casserole dish. Cover and cook on low for 7 hours. Remove the chicken. Pull the meat from the bones. Discard the bones and cut the chicken into bite-size pieces. Return the chicken to the broth and add the noodles. Cook for 30 minutes on high. Remove the bay leaf and serve.

Baked beans

- 2 cans white beans
- 400g of tinned chopped tomatoes
- 60 ml light brown sugar
- 1 onion, diced
- 1 tbsp. (15 ml) mustard
- 1/2 tsp. (3 ml) salt

Rinse the beans. Combine all ingredients in the casserole dish and cook on medium for 7 hours or until the beans are tender.

Cleaning and maintenance

- CAUTION: This appliance should be cleaned after every use. Before cleaning, unplug the base and allow the appliance to cool.
- Do not use harsh detergents or abrasive cleansers on any part of the appliance.
- Wash the casserole dish and lid in warm, soapy water. Rinse well and dry. If food sticks to the surface of the casserole dish, fill it with warm water and detergent and let it stand for an hour before cleaning.
- The casserole dish and lid may be washed in a dishwasher. To prevent damage, place them carefully in a rack and do not let them touch any other items during the cleaning cycle.
- Wipe down the exterior and interior of the base with a soft, damp cloth. Dry with a soft cloth.
- Do not immerse the base, power cord or plug in water or any other liquid.
- To remove stains from the casserole dish, clean with a non-abrasive product or apply a thin paste of baking soda to the affected areas.
- To remove water spots or mineral deposits, wipe with distilled white vinegar. Clean in warm soapy water, rinse and wipe dry with a soft cloth.
- Store all parts of the slow cooker only once they are clean and dry. Never put them away wet. To store, place the casserole dish inside the base and wrap the lid in a soft cloth or towel before storing upside down on the dish.
- Do not wrap the power cord around the base.
- Do not allow the casserole dish to soak or stand in water for an extended period of time. Heating the dish after soaking may cause the surface to craze. If scouring is required, use only plastic or nylon pads with non-abrasive cleansers.

Technical specifications

Model: 855 86201

Rated input: 235-280W ~ 50/60Hz

Rated output: 235-280W

Max capacity: 6L

Servicing and disposal

This product should only be repaired or serviced by an authorised service engineer. Only genuine, approved spare parts should be used.

This symbol  indicates that this product should not be treated as normal household waste and should be recycled. John Lewis & Partners does not operate in-store take back, but as a member of the Distributor Take Back scheme has funded the development and upgrade of recycling facilities across the UK.

Please take your old appliance to your nearest collection facility. For further details, contact your local council or visit: www.recycle-more.co.uk

Guarantee

This item is guaranteed for two years in respect of defects found to be due to faulty workmanship or materials. Proof of purchase is required for the validity of the guarantee. This guarantee is no longer valid in the case of accidental damage, alteration, repair by any unauthorised persons or poor maintenance. This guarantee in no way affects your statutory rights.

Please retain these instructions for further use.



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