



RECIPE TIPS INCLUDED

BISTRO SLOW COOKER 3.7L

USER GUIDE

WARNING

This appliance complies with current Australian safety standards . But inappropriate use can lead to property damage or personal injury.

To avoid these risks and the risk of damage to the appliance itself please read these instructions carefully before you use the appliance for the first time.

Keep these instructions in a safe place and ensure that anyone who uses the appliance is familiar with them.

Do not operate cooker when placed directly onto a bench top. Place a heat proof mat or chopping board underneath to protect the surface.

Before first use:

- Remove all packaging, stickers and various accessories on the inside and outside of the appliance and check that all items have been received in good condition and check for any defects. Do not use the appliance if you notice any defects, instead contact us for advice.
- Tear up all plastic bags and dispose of properly as they can pose a suffocation or choking risk to children.
- Read the general safety instructions below.
- Clean before first use, wipe the outside of the appliance with a damp cloth. Wash the removable inner pan and lid in hot, soapy water. Rinse and dry them thoroughly before returning them to the base unit. The removable inner pan and glass lid are dishwasher safe.
- Wipe body clean with a damp cloth. **NOTE:** Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on non-stick coatings. A slight discolouration to the removable inner pan may occur if it is washed in a dishwasher. This is cosmetic only and will not affect performance.
- Do not submerge the power cord, electric plugs or appliance in water or any other liquid: this can cause electric shocks.
- Insert the plug into the socket. (Please note: Before connecting the appliance, make sure that the appliance's voltage corresponds with the local power supply and that the power supply is earthed. Voltage: 220-240 Volt / 50-60 Hz).
- Place the removable inner pan inside the base unit, and place the lid on top of the appliance.

- Place the appliance on a stable, flat, even and heatproof surface, away from water splashes. Never place the appliance in the vicinity of flammable materials, combustible gases or an open fire (*see also General Safety Instructions below*).
- Your Slow Cooker is now ready for use.

1) GENERAL SAFETY INSTRUCTIONS

- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. 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.
- Appliances can be used by 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.
- This appliance may only be used for domestic purposes and is intended to be used as a Slow Cooker in accordance with this instruction manual and for no other purpose. This appliance is not suitable for outdoor use. The appliance is not designed to be used in the following cases which are not covered by the guarantee: in kitchen areas for staff use in shops, offices or other professional environment; on farms; by customers in hotels, motels or other residential accommodation; in guest house type accommodation. **THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.**
- The appliance may only be used with the accessories provided by the manufacturer. This appliance is intended to be used in household only. It is for example not intended to be used in the following applications, and the guarantee will not apply for: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- You should not allow young children to use this appliance. Older children may only use the appliance when you have explained to them how to use the appliance safely and to recognise the dangers of misuse. All use by children should be supervised. Ensure that children shall not play with the appliance.

- If the power cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Never move the appliance by pulling on the power cord. Always pull the plug itself out of the plug socket. Never pull only on the power cord.
- Keep the power cord away from the hot components of the appliance.
- Always take the plug out of the socket and wait until the appliance has cooled down before you clean it.
- Always ensure that the appliance is plugged into an earthed socket.
- Always connect the power cord to the appliance before plugging it in to the socket. Ensure the appliance is switched off before unplugging it.
- Do not use an extension lead. If you choose to do so it is at your own risk, only use an earthed extension lead which is in good condition and appropriate to the power rating of the appliance.
- Do not place the appliance near a heat source or in an oven, this may seriously damage the appliance.
- Use the appliance well away from walls and curtains, and only use in well ventilated rooms and not in a confined space.
- Do not leave the appliance unattended when connected to the power supply.
- **WARNING:** the appliance is hot when in use. Avoid burns. Do not touch the hot surfaces. Use the handles or buttons. Always use oven gloves.
- Take extreme care when lifting the appliance when it contains hot liquids.
- Do not immerse the base of the cooker in water or any other liquid.
- Always use the appliance with its lid on for the recommended cooking time.
- Follow the recommended cooking times and power settings.
- Do not use the removable inner pan for storing foodstuffs.
- Use only the supplied removable inner pan inside the base unit, and the supplied lid.
- Do not plug in or switch on the base unit without having the removable inner pan inside the base unit.
- Do not place food or liquid inside the base unit. Only place food or liquid inside the removable inner pan.

- Do not operate the base unit without food or liquid in the removable inner pan.
- Do not place the hot removable inner pan on a wooden table or other surface which could burn or melt.
- Do not put the removable inner pot to use in the oven or on the stovetop more than 15 minutes.
- Do not heat the removable inner pan when empty.
- Never leave uncooked food at room temperature in the removable inner pan. Store ingredients in containers in the fridge beforehand, such as the night before. Do not put the removable inner pan in the fridge with food.
- Any use other than that described in these instructions should be considered improper use and can lead to personal injury or material damage.
- Never take the appliance apart yourself.
- The manufacturer may not be held liable for any damage ensuing from users not following the safety instructions.
- When using several electrical appliances at once, the rule of thumb is that a maximum of 3500 Watts may be connected to the same electrical circuit. No more than two Slow Cookers should therefore be connected to one electrical circuit.
- If the appliance is used in a country other than where it was purchased, have it checked by an approved service centre before use.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- **CAUTION:** To prevent damage to the appliance do not use alkaline cleaning agents.
- When cleaning, use a soft cloth and a mild detergent.
- **WARNING:** Always follow the instructions and use the appliance properly to avoid potential injury.
- **WARNING:** Make sure to avoid spillage on the power connector to avoid a potential hazard.
- **CAUTION:** Surface of the heating element is subject to residual heat after use. Do not expose the appliance to high temperatures, nor place it on a working or still hot stove or cooker.
- Do not expose the appliance to direct sunlight.
- Place the appliance on a stable, horizontal, and level surface.
- Do not use the handle on the top lid to move the appliance, use the side handles instead.

HEALTHY COOKING STARTS WITH GREENPAN

Since inventing healthy ceramic non-stick in 2007, we've dedicated ourselves to unique advances that make cooking better for everyone. From healthy ceramic non-stick cookware to revolutionary home appliances, our groundbreaking designs deliver remarkable performance so you can focus on the flavour. **Enjoy!**

CONTENTS

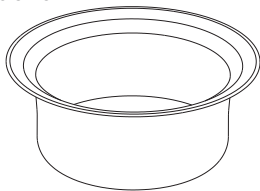
- 08 Description of Parts**
- 08 Before First Use**
- 08 Operation**
- 08 Know Your Controls**
- 09 Cooking Modes**
- 10 Function and Summary Chart**
- 11 Cooking Guide**
- 12 Cleaning/Maintenance**
- 12 Troubleshooting**
- 13 Warranty**

PARTS

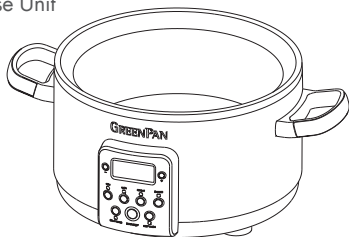
1. Lid



2. Removable Pot



3. Base Unit



BEFORE FIRST USE

1. Read all instructions and important safeguards.
2. Remove all packaging materials and check that all items have been received in good condition.
3. Tear up all plastic bags and dispose of properly as they can pose a suffocation or choking risk to children.
4. Remove the lid and the removable pot and wash with warm soapy water and dry thoroughly before returning to the base.
5. Wipe body clean with a damp cloth. **NOTE:** Do not use harsh abrasive cleaners, scouring pads or products that are not considered safe to use on non-stick coatings. If washing dishwasher safe parts in the dishwasher, a slight discoloration to the inner pot and accessories may occur. This is cosmetic only and will not affect performance.
6. Place pot inside of base, and place lid on top of the pot.
7. Plug power cord into outlet.
8. Your Slow Cooker is now ready for use.

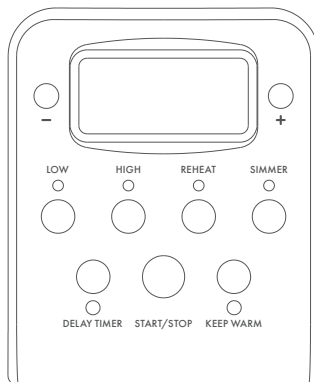
Your GreenPan Slow Cooker operates once you press the Start button after you set the cooking mode and time. While cooking, the display will count down as time elapses. At the end of the cooking program, the Slow Cooker automatically switches to the Keep Warm setting for up to 8 hours on certain settings.

OPERATION

Power Operation

1. Ensure your Slow Cooker is plugged directly into a grounded wall outlet.
2. Ensure the inner pot is correctly placed within the appliance and the appliance is on a level heat-resistant surface.

KNOW YOUR CONTROLS



Low

Select Low for recipes that cook longer. You can start your dish in the morning and enjoy in the evening.

High

Select high for meals that require less cooking time and higher cooking temperature.

Reheat

This mode will quickly reheat already cooked food.

Simmer

This mode is for keeping food warm during serving.

Delay Timer

Postpone up to 24 hours – Please note, the suggested maximum delay-start time for uncooked meat or chicken is two hours.

Start/Stop

Press to start and finish/cancel cooking.

Keep Warm

This mode is intended only for keeping already cooked food warm, not for cooking. This will automatically start after cooking cycle or you can choose this option on already cooked foods.

— Reduces time

+ Increases time

COOKING MODES

Slow cooking works best with foods that require long, low-heat cooking. Examples: stews, soups, beans, and fattier meats such as roasts, pork shoulder, and ribs.

- Select cooking mode you want to use (LOW, HIGH, REHEAT, SIMMER or KEEP WARM), the button will illuminate and the screen will show a preset time.
- Press +/- to increase or decrease preset cooking time.
- Press Start button to begin cooking program.
- Time can also be adjusted during the cooking cycle using the +/- buttons. Press Start to confirm or wait 3 seconds for function to lock in.

DELAY TIMER

- Postpone cooking up to 24 hours. Press Cooking Mode you wish to use before pressing Delay Timer.
- Select from LOW, HIGH, REHEAT, or SIMMER.
- Press +/- to increase or decrease preset cooking time.
- Press DELAY TIMER and set time for how long you want to wait before previously selected program will begin.
- Press +/- to increase or decrease delay timer start time.
- Press Start to confirm. Once the delay timer has expired, Delay timer indicator light will turn OFF, and the unit will start cooking.

Please Note – While using delay timer we suggest using ingredients that will not spoil while being left out. Suggested maximum delay-start time for uncooked meat or chicken is two hours.

DURING COOKING CYCLES

- If you press the buttons for HIGH, LOW, SIMMER, KEEP WARM, or REHEAT while a cooking mode is currently on, the new function will be started after 3 seconds.
- Press the (+) or (–) button to adjust time, press the Start/Stop button to confirm or after 3 seconds, the new selection will automatically be accepted.

RECIPE TIPS

Be sure to spread oil in the Slow Cooker before cooking, using a heat resistant spatula or other utensil. Cooking sprays are not recommended.

- Always use tongs or other utensil to remove food. Do not lift the Slow Cooker to pour.
- The Slow Cooker must be placed on a level surface during use – uneven cooking or spilling may result otherwise.
- While your Slow Cooker is scratch resistant, we recommend using plastic, silicone or wooden utensils to prolong the life of the ceramic non-stick coating.

FUNCTION SUMMARY CHART

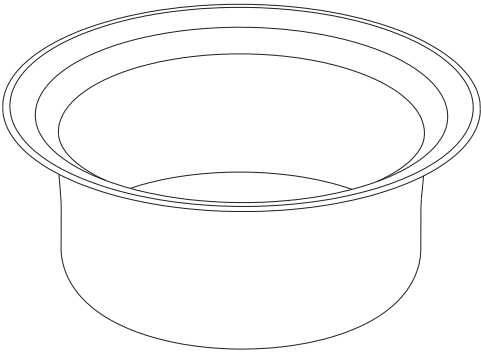
Program	Default Cooking Time	Time Range	Preset Keep Warm Time
Low	8 Hr	2-24 Hr	8 Hr
High	4 Hr	1-8 Hr	8 Hr
Reheat	30 Min	30 Min-4 Hr	8 Hr
Simmer	4 Hr	1-24 Hr	8 Hr
Keep Warm	30 Min	30 Min - 8 Hr	N/A
Delay Timer	2 Hr	30 Min - 24 Hr	N/A

OVEN & STOVETOP COOKING

Please note - The bowl is the only part that is Oven safe. Please remove bowl from base to cook in this method. The Slow Cooker Bowl is Oven and Stove Top Safe to 230°C To use correctly ensure the following. When cooking on a gas stove-top adjust flame so it does not flare up on the sides of the pot. Do not exceed 230°C. We suggest using low to medium heat to cook no more than 15 minutes.

When cooking on a electric stove-top do not exceed 230°C. We suggest using low to medium heat to cook no more than 15 minutes.

For oven use ensure that temperature does not exceed 230°C. When taking bowl out of oven be sure that you use safety gloves or Oven Mitts. This bowl will be hot, proceed with caution. **Ensure that the lid is removed.**



COOKING GUIDE

Mode or Cooking Type	Mode Guidelines	Recipe Types and Tips
Low	Standard slow cooking temp, ideal for starting in the morning and enjoying for dinner	<p>Brown large cuts of meats before slow cooking for best results.</p> <ul style="list-style-type: none"> • Deglaze your bowl after browning • Add water, vinegar, wine, broth or another liquid to the bowl and scrape up all contents. This cleans the pot and adds a depth of flavour to ingredients in pot. <p>When cooking on low use meats listed below:</p> <ul style="list-style-type: none"> • Chuck roasts, brisket short ribs, stew meat • Pork shoulder, ham, pork, country-style ribs, • Casseroles, shanks, chicken thighs, soups
High	For fast cooking or when baking	Meats that need higher temps and shorter cooking times. Also great for casseroles, puddings, cheesecakes, and more.
Reheat	Quickly reheat already cooked food	Perfect for reheating a meal from last night or any leftovers you still have in your pot.
Simmer	Keep food warm for serving	Simmer veggies and meats or use for serving.
Delay Timer	Set a Time and start when you want	<p>Set a time up to 24 Hours in advance.</p> <p>Please Note- While using delay timer we suggest using ingredients that will not spoil while being left out. Suggested maximum delay-start time for uncooked meat or chicken is two hours.</p>
Keep Warm	This mode is intended only for keeping already cooked food warm, not for cooking.	Keep food warm by choosing keep warm mode and set time as desired. Keep warm mode will also automatically start after cooking cycle for up to 8 hours.
Stovetop	To use pot on stovetop suggest starting with low temperature for searing, browning and sautéing. Recommended maximum temperature for stovetop up to 230°C (Bowl and Lid ONLY)	Use for searing or sautéing ingredients for example, carrots, onions, celery, ground beef, chicken or pork.
Oven	Recommended maximum temperature for in oven up to 230°C for 15 minutes. (Bowl ONLY)	Casseroles, Cakes, Baked Ziti, Lasagna and more

CLEANING & MAINTENANCE

1. Before cleaning, always unplug your Slow Cooker and allow it to cool. The inner pot and lid are both safe for dishwasher use.
2. If you prefer, you can wash the inner pot and lid with a gentle detergent after removing them from the base.
3. Rinse with water and then gently pat dry with a dish towel or cloth.
4. Wipe the outside of the Slow Cooker with a damp sponge or cloth. Refrain from using scouring pads, brushes, powders or chemical detergents on the Slow Cooker.

SUMMARY CHART

Part	Dishwasher & Hand Wash Safe	Wipe with Damp Cloth
Lid	Y	Y
Bowl	Y	Y
Base Unit	X	Y

STORAGE

Ensure the Slow Cooker is cool and dry before storing.

BEFORE RETURNING YOUR GREENPAN PRODUCT

If you are experiencing problems with your GreenPan Slow Cooker, we suggest that you contact GreenPan customer service via email at cs.au@cookware-co.com or cs.nz@cookware-co.com before returning the product. A representative can confirm whether the product is under warranty and advise on next steps.

IMPORTANT: If the defective product is to be serviced by someone other than GreenPan’s authorized service, please tell the servicer to contact our consumer service via email at cs.au@cookware-co.com or cs.nz@cookware-co.com to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

TROUBLESHOOTING

Problem	Potential Cause	Solution
Slow Cooker does not turn on	Power Plug	Check whether the power plug is connected to a functional, grounded electrical outlet
Outside of Slow Cooker is hot during use	This is normal, especially after extended use	Do not touch the outside of the Slow Cooker, burns may result. Instead, use handles only when the pan is operating.
Slow Cooker turns on but does not get hot during cooking	Control Board Problem	Contact Customer Service

DISPOSAL OF THE APPLIANCE



This appliance is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE). The product may not be treated as household waste. Instead bring it to a central collection point for the recycling of electrical and electronic household appliances. For more detailed information about

treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product. Correct disposal helps prevent adverse consequences for the environment and human health. By reusing, recycling and/or other use of old appliances, you make an important contribution to protecting our environment.

LIMITED WARRANTY

(FOR AUSTRALIA & NEW ZEALAND)

Your GreenPan warranty is only applicable on defects in material or workmanship of the product under normal, non-professional use in accordance with the Care and Use instructions of GreenPan. This warranty is in addition to your rights under the Australian Consumer Law (if your product was purchased in Australia).

Within Australia and New Zealand,

if your product is found to be defective during the guarantee period, the original owner may return it to the relevant store, or the owner can contact our customer service line on our toll-free number or email us:

Australia:

1 800 918 480

/ cs.au@cookware-co.com

New Zealand:

1 800 039 838

/ cs.nz@cookware-co.com

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits given to you by our warranty are in addition to other rights and remedies under law in relation to the product.

Please be sure to include your original dated proof of purchase, a photo and description of the defect, your contact details, and any other pertinent information.

We offer a 24-month warranty from date of purchase on your GreenPan product to cover manufacturing defects and defective material. If the product is found to be defective and under a valid warranty claim, GreenPan will replace (at our discretion) free of charge the entire product, or if no longer available, a similar product.

What is not covered by this warranty:

1. Damage from ordinary wear and tear such as scratches, dents, stains or discolouration to all surfaces or other damage that does not impair the function of the product.
2. Damage due to improper handling, overheating, accident, abuse, misuse, fire, flood, theft, acts of God, neglect, corrosion, modification, exposure to extreme temperatures or failure to follow the manufacturer's use and care instructions.
3. Damage or breakage due to dropping or impact.
4. Use of this product in commercial applications.
5. Minor imperfections or blemishes due to variations in paint, enamel, metals, plastic, silicone, ceramic, stoneware, glass, or textile.
6. Surface damage due to chemical interaction or cleaning agents including but not limited to scouring pads, abrasive cleaners, or automatic dishwashers.

The cost of repair or replacement under the excluded circumstances shall be borne by the customer.

Supplier Information

The Cookware Company Australia PTY Ltd.

Address: Level 12, 64 York Street,
Sydney, NSW 2000

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

NOTES

[illegible]

