

INSTRUCTION MANUAL 2QT. STAINLESS STEEL OVAL SLOW COOKER

PARTS IDENTIFICATION



BEFORE FIRST USE

Before using the slow cooker for the first time:

- Remove all packaging materials, labels and tags from the product.
- Wash the stoneware pot and glass lid in hot soapy water with a sponge or a dish cloth, rinse thoroughly and dry.

IMPORTANT: DO NOT IMMERSE THE SLOW COOKER BASE IN WATER.

- 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 crock pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous, and therefore will soak up water, this should be avoided.
- Do not switch the cooker on when the crock pot is empty or out of the base.

PLEASE NOTE: The initial 15 minutes of use may result in minimal smell and smoke. This is normal and harmless and comes from the protective substance applied to the heating elements during manufacturing.

- **LOW SETTING:** The low setting is recommended for cooking foods with low liquid density. Food can be cooked for up to 4-6 hours.
- **HIGH SETTING:** The high setting is recommended for cooking foods with high liquid content and for meats, beans and grains. Food can be cooked for up to 4 hours.

- **KEEP WARM SETTING:** Keep food warm in the slow cooker for easy serving. Food can be kept warm for up to 4 hours. Extended periods may result in altering the flavor of the food and over-drying the food.

HOW TO USE

OPERATION:

1. Place the slow cooker base on a dry, level, heat resistant surface, away from the edge of the work surface. Do not use on the floor.
2. Make sure the control knob is set to the OFF position.
3. Place food and other ingredients into the ceramic cooking pot, and place the pot into the base.
4. Cover with the glass lid. If you need to pre-cook or brown foods prior to slow cooking, this must be done in a pan. Do not try to brown or pre-cook food in the slow cooker.
5. Plug the unit into a power outlet.
6. Select the setting you wish to cook or keep food warm.
7. Avoid lifting the glass lid too often during cooking.
8. When cooking is complete, set to OFF position & unplug.
9. Remove the stoneware pot using oven mitts/gloves for serving or transfer food to a serving bowl.
10. Always wait for the appliance to cool down before washing.

SUITABLE FOODS FOR SLOW COOKING & PREPARATION:

- Most foods are suited to slow cooking methods, however there are a few guidelines that need to be followed.
- Due to the small size of the slow cooker, it is recommended to use for sauces, dips or other foods in small quantities.
- Cut root vegetables into small, even pieces, as they take longer to cook than meat. Sauté them for 2-3 minutes before slow cooking. Place them at the bottom of the pot.
- Ensure all ingredients are immersed in the cooking liquid.
- Trim all excess fat from meat before cooking, since the slow cooking method does not allow fat to evaporate.
- If adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the slow cooker the same.
- Never leave uncooked food at room temperature in the slow cooker.

- Do not use the slow cooker to reheat food.
- Uncooked red beans must be soaked and boiled for at least 10 minutes to remove toxins before use in a slow cooker.
- Authentic stoneware is fired at high temperatures therefore the stoneware pot may have minor surface blemishes, the glass lid may rock slightly due to these imperfection. Low heat cooking does not produce steam so there will be little heat loss. Due to normal wear and tear, the outer surface may start appearing “crazed”.
- Do not put the stoneware pot or glass lid in an oven, freezer, and microwave or on a gas/electrical hob.
- Do not subject the stoneware pot to sudden changes in temperature. Adding cold water to a very hot pot could cause it to crack.

TIPS:

- The slow cooker must be at least half full for best results.
- Slow cooking retains moisture. If you wish to reduce moisture in the cooker, remove the lid after cooking and turn the control to high; simmer for 30 to 45 minutes.
- The lid is not a sealed fit. Don't unnecessarily remove as the heat will escape. Each time you remove the lid, allow an additional 10 minutes of cooking time.
- If cooking soups, leave a 5cm space between the top of the cook pot and the food surface to allow simmering.
- Many recipes demand all day cooking; if you do not have time to prepare food that morning prepare it the night before and store in the refrigerator.
- Most meat and vegetable recipes require 8-10 hours on low, 4-6 hours on high and 5-7 hours on medium.
- Some foods are not suitable for slow cooking. Pasta, dairy, and seafood should be added towards the end of cooking.
- Many things affect how quickly food will cook: water, fat content, initial temperature of the food, & size of the food.
- Food cut into small pieces will cook quicker. Some trial and error will be required to fully optimize your slow cooker.
- Vegetables usually take longer to cook than meat; try arranging vegetables in the lower half of the pot.
- After food is cooked, switch cooker off and leave covered with the lid. There will be enough heat to keep warm for 30 minutes. If you require longer to keep warm switch to low.

- All food in the crock pot should be completely covered with a liquid, gravy or sauce. Prepare liquids in a separate pan.
- Pre-brown meat and onions in a pan to seal in the juices & reduce fat content before adding to the crock pot. This is not necessary, but improves the flavor.
- When cooking joints of meat, ham, poultry, etc., the size and shape of the joint is important. Keep the joint in the lower 2/3 of the pot and fully cover with water. If necessary, cut in two pieces. Keep within the maximum limit.

CLEANING & MAINTENANCE

- Always make sure the slow cooker is unplugged, in the OFF position, and cooled before storing away or cleaning.
- The stoneware insert is dishwasher safe or can be cleaned with warm soapy water.
- To remove foods stuck at the bottom of the pot, soak overnight in soapy water and rinse the next day.
- The exterior of the slow cooker can be wiped with a damp cloth and dried.

IMPORTANT SAFEGUARDS

The Elite Brand takes consumer safety very seriously. Products are designed and manufactured with our valued consumers' safety in mind. Additionally, we ask that you exercise a level of caution when using any electrical appliance by following all instructions and important safeguards.

WARNING: When using electrical appliances, basic safety precautions should always be followed as below:

1. To protect against risk of electrical shock, do not immerse cord, plug, or any non-removable parts of this slow cooker in water or other liquid.
2. Close supervision is necessary when appliance is used near children.
3. Unplug from the socket when not in use, before adding or removing attachments, and before cleaning.
4. The use of attachments or tools not recommended by supplier may cause fire, electric shock or injury.
5. Do not use outdoors.
6. Do not let the power cord hang over the edge of the table or work-top, and keep it away from any hot surfaces.
7. KEEP YOUR APPLIANCE AWAY FROM ANY HOT PLATES, BURNERS AND HEATED OVENS.

8. Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
9. Do not use the appliance for anything other than intended use.
10. Do not switch on the cooker if the stoneware pot is empty.
11. Allow lid and stoneware pot to cool before allowing it to touch water or any cool surface.
12. Never touch the outer enclosure of the slow cooker during its operation or before it cools. Use the handles or knobs. Do not touch hot surfaces. Use oven mitts or a cloth when removing lid or handling contents.
13. Never cook directly in the base of the unit. Always use the stoneware pot included with your appliance.
14. Do not use stoneware pot or glass lid if cracked or chipped.
15. Never leave the appliance connected to the socket outlet when not in use.
16. Do not switch on the appliance when it is upside down or on its side.
17. The glass lid and ceramic pot are fragile. Handle them with care.
18. Certain countertop and table surfaces, such as Corian®, laminate and other surfaces, are not designed to withstand the prolonged heat generated by certain appliances. If you plan to use the product for a prolonged period of time, we highly recommend placing a hot pad or trivet under your appliance beforehand to prevent possible damage to the surface. And never leave the appliance unattended

SHORT CORD PURPOSE

Note: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a long cord.

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the counter top or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

POLARIZED PLUG

If this appliance is equipped with a polarized plug (one blade is wider than the other), please follow the below instructions:

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug.

If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the

plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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