

andrew James

Slow Cooker



This manual is applicable to the following models:

1.5L, 3.5L, 6.5L, 8.0L

Please read the manual fully before using the appliance and keep the manual safe for future reference.

Safety Instructions

When using any electrical appliance, basic safety precautions should always be followed, including the following;

- This appliance is intended for indoor, household use. Unintended use or operation may result in personal injury, damage to property or damage to the appliance that will void the warranty.
- 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 and/or instruction concerning safe use of the appliance and the understanding of hazards. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 years old and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years old.
- Never handle or operate any appliance with wet or moist hands.
- Do not immerse appliance, cord or plug in water or other liquids. Take care whilst cleaning.
- If the appliance has fallen in water do not reach for it, immediately switch the appliance off at the mains and unplug it.
- Ensure that the cord is not in a position where it can be pulled or tripped over accidentally. Never use the cord to carry or pull the appliance. Do not let the cord hang over the edge of a table or counter.
- Keep the cord away from heated surfaces.
- Do not use the appliance if it has malfunctioned, been dropped or damaged in anyway. If the unit has been damaged take the unit for examination and/or repair by an authorised service agent.
- Do not attempt to open the appliance, repair or modify the appliance, use the appliance for unintended applications or use accessory attachments not recommended by the

manufacturer. Failure to follow these instructions may result in fire, electrical shock, or risk of injury to persons.

- Do not place the appliance near

a naked flame, hot gas or electric burners, or any appliances generating heat.

- Always remove the plug safely from the socket after use. Do

Appliance Specific Safety Instructions

- Display caution when moving the slow cooker at all times as it will contain hot food, water or other hot liquids.

- Do not use the slow cooker for anything other than its intended use.

- Do not use the slow cooker if the ceramic pot is empty.

- Allow the lid and ceramic pot to cool down before cleaning.

- Do not touch hot surfaces of the appliance during operation. Always use the handles provided.

- Always use oven gloves or a cloth when removing the lid or handling contents.

- Never cook food directly in the

base unit, always use the ceramic pot.

- Do not use the appliance if the ceramic pot or glass is cracked, chipped or damaged.

- Do not leave the slow cooker plugged in when it is not in use.

- Do not switch on the slow cooker when it is upside down or on its side.

- Always handle the glass lid and ceramic pot with care as they are fragile.

- Please be aware, due to the nature of manufacturing, the underside of the ceramic bowl has a coarse texture. Take care when placing it on kitchen and work surfaces.

Before First Use

- Before using the slow cooker for the first time, remove all labels and tags from the product.

- Wash the ceramic pot and glass lid in hot soapy water with a sponge or a dish cloth. Rinse then dry thoroughly.

- During initial use you may notice a slight odour, this is due to the burning off of

residues that have been left on during the manufacturing process. This is completely normal and will disappear after using the unit.

Auto Setting

- The auto setting allows the user to set the slow cooker to cook frozen food for the day to be ready to serve 8-10 hours later. When the slow cooker is set to auto, the cooker will cook on high until the food defrosts and reaches a pre-set temperature. It will then switch to low and will maintain a constant cooking temperature. However if you wish to extend the cooking time, you can use the low setting and if you wish to shorten the cooking period you can use the high setting.

How To Use

- Always use the slow cooker on a dry, level, heat resistant surface away from the edge of the work surface.
- Do not use the appliance on the floor.
- Place food and other ingredients into the ceramic pot and place the pot into the base. Cover the appliance 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.
- Set the control switch to the off position before plugging the unit into the mains socket.
- Switch off and unplug the slow cooker after cooking and remove the crock pot using oven gloves.

CAUTION: Be careful not to touch the base unit after cooking as it remains hot.

Slow Cooking

- Slow cooking has always been the best way to prepare a nutritious hot meal with minimum preparation and fuss.
- The types of meals that are associated with slow cooking have always been soups and casseroles, but with the ceramic pot you can also make most modern family meals and dinner party dishes. The pot is convenient as well as stylish enough to take straight to the table for serving. (Always place the ceramic pot on a heat proof mat or surface).
- The method of slow cooking is ideal for cooking tougher cuts of meat, giving them the long, gentle simmering that ensures that they become tender and full of flavour.

Preparation and Suitable Foods for Slow Cooking

Most foods are suited to slow cooking methods, however there are a few guidelines that need to be followed;

- Cut vegetables into small, even pieces as they take longer to cook than meat. They should be gently sautéed for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the pot and all ingredients are immersed in the cooking liquid.
- We recommend you trim all excess fat from the meat before cooking, since the slow cooking method does not allow fat to evaporate.
- If you are 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 to the same extent as it will with conventional cooking.
- 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 cooking them in the slow cooker.
- Authentic stoneware is fired at high temperatures, therefore the ceramic pot may have minor surface blemishes and the glass lid may rock slightly due to these imperfections. Low heat cooking does not produce steam so there will be little heat loss. Due to normal wear and tear through the products life, the outer surface of the ceramic pot may start appearing crazed, this is normal and will not hinder the performance of the ceramic pot.
- Do not put the ceramic pot or glass lid in an oven, freezer, microwave or on a gas/electrical hob.
- Do not subject the ceramic pot or glass lid to sudden changes in temperature e.g. adding cold water to a very hot pot, as this could cause it to crack.
- Do not switch the cooker on when the ceramic pot is empty or out of the slow cooker base.

Temperatures of Cooking

- **High Setting:** Approx. 95 degrees.
- **Low Setting:** Approx. 85 degrees.
- **Auto Setting:** Cooks for four hours on high, then switches to low.

Tips for Slow Cooking

- The slow cooker pot should be at least half full for the best results.
- Slow cooking retains moisture, if you wish to reduce moisture during the cooking

process, remove the lid after cooking and turn the control to high (if set to low or auto) and simmer for around 30 to 45 minutes.

- Do not unnecessarily remove the lid during the cooking process as the built up heat will escape. Each time you remove the lid you will have to add an additional 10 minutes to the cooking time.
- When cooking soups allow 5cm space between the top of the ceramic pot and the food surface to allow simmering.
- Many recipes cooked in a slow cooker demand all day cooking, if you do not have time to prepare food that morning, prepare the food the night before and store the food in a covered container in the refrigerator. Transfer the food to the ceramic pot and add liquid/gravy. Select the low, high or auto setting.
- Most meat and vegetable recipes require 8-10 hours on low, 4-6 hours on high or 5-7 hours on auto.
- Some food and ingredients are not suitable for slow cooking such as: pasta, seafood, milk and cream. These foods or ingredients should always be added towards the end of the cooking time. Many things can affect how quickly a recipe will cook for example the fat content of the ingredients, initial temperature of the food and the size of the food.
- Cutting food into small pieces will speed up the cooking process. A degree of trial and error will be required to fully optimise the potential of your slow cooker.
- Vegetables usually take longer to cook than meat, so try and arrange vegetables in the lower half of the pot.
- After the food is cooked, switch the slow cooker off and leave it covered with the lid on. There will be enough heat in the ceramic pot to keep it warm for 30 minutes. If you require the food to keep warm for longer switch the cooker to the low setting.
- All food cooked in the slow cooker may be covered with a liquid, gravy or sauce. Prepare your liquid, gravy or sauce in a separate pan or jug and completely cover the food in the ceramic pot.
- Browning meat and onions in a pan prior to slow cooking helps seal in juices and flavours. This also helps reduce the fat content before adding to the ceramic pot. This will improve the flavour but is not necessary if time is limited and is down to personal preference.
- When cooking joints of meat, ham and poultry etc. the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the pot and fully cover it with water. If necessary cut the joint into two pieces. Joint weight should be kept within the maximum limit.

Care and Cleaning

Always make sure the slow cooker is unplugged and in the off position before storing away or cleaning. Make sure the unit has cooled down completely before cleaning.

- Always wash the ceramic pot by hand with warm and soapy water. To remove any foods that have been cooked onto the bottom of the pot, simply 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.
- Do not use harsh abrasive cleaners or scouring pads to clean any parts of the slow cooker as this will damage the surface.

Recipes

Please note these recipes have been tested in our 6.5 litre slow cooker. The quantities of ingredients may need to be adjusted accordingly for any other sizes.

Red Pepper and Tomato Soup

Ingredients

- 1 onion, chopped
- 2 cloves of garlic, crushed
- 4 red peppers, deseeded and chopped
- 1 tsp mild chilli powder
- 6 fresh tomatoes, peeled and chopped
- 1 tbsp. tomato puree
- 1 litre vegetable stock (warm)
- Salt and pepper, to taste
- Basil oil

Method

1. Add all of the ingredients to the slow cooker and stir.
2. Turn the slow cooker to low and cook for 6 hours.
3. Blend before serving, adding a swirl of basil oil to the finished dish.

Thai Peanut Chicken and Butternut Squash Curry

Ingredients

- 6 Chicken Breasts, cut into bite size chunks
- 2 Butternut squash, peeled, deseeded and cut into cubes
- 2 cans of coconut milk
- 125ml sweet chilli sauce
- ½ jar peanut butter
- 4 heaped tbsp. Thai red curry sauce
- 2 tbsp. dark soy sauce
- 2 tbsp. medium curry powder
- 150g salted peanuts

Method

1. Add all of the ingredients except the peanuts into the slow cooker and stir.

2. Turn on low and cook for 4—6 hours until the chicken is tender.
3. Serve with fragrant rice, sprinkling peanuts over the finished dish.

UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic use only and is not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale/order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs

to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy please go to:

www.andrewjamesworldwide.com

Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.

Class 1 Electrical Safety Information

Always ensure the voltage on the rating label corresponds to the supply voltage.

WARNING! This appliance must be connected to an earthed electrical power supply. The green/yellow conductor in the supply cord must be connected to the Earth terminal in the plug. The power supply must have an

Earth connection.

Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre to avoid a hazard.

Precautions should be followed for safe cable management and connection to

the power supply. If a new mains plug needs to be fitted follow the fitting instructions supplied with good quality BS1363A plugs. If in doubt consult a qualified electrician or appliance repair agent.

- a) Remove and safely dispose of the old plug
- b) Connect the brown lead to the live terminal "L" in the new plug
- c) Connect the Blue lead to the Neutral "N" terminal
- d) Connect the green/yellow lead to the

earth "E" terminal

- e) Recommended fuse size 3A

Use of an extension cable is not recommended. If an extension cable is required, it should be rated no less than 13A and be fully unwound before use to avoid overheating. Do not connect multiple appliances to the extension cable

Do not attempt to modify electrical plugs or sockets or attempt to make an alternative connection to the electrical supply.

Recycling Information for Electrical Products

Disposal of the Appliance

Waste Electrical & Electronic Equipment (WEEE) Waste & Recycling



Disposal of Electrical and Electronic Waste

Non-household waste. This product must not be disposed of together with

ordinary household waste.

Separate collection of used products, batteries and packaging allows the recovery and recycling of materials. Reuse of materials helps prevent environmental pollution and reduces the demand for raw materials.

Local authorities, retailers and collection organisations may provide for separate collection of electrical products, batteries and packaging

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