

andrew James

Sizzle to Simmer Slow Cooker



Pour la version française veuillez consulter notre site de web
www.andrewjamesworldwide.com

Die deutsche Version finden Sie auf unsere Webseite
www.andrewjamesworldwide.com

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



@andrewjamesltd

Important safeguards

When using any electrical appliance, basic safety precautions should always be followed, including:

- 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 less than 8 years old.
- Always ensure the voltage on the rating label corresponds to

the voltage in your home.

- 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. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.
- Do not use the appliance if it has been dropped or damaged in any way. If the unit has been damaged take the unit for examination and

or repair by an authorised service agent.

- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason. Never handle or operate the appliance with wet hands.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
- Do not allow the cord to touch hot surfaces and do not place the cord near hot gas, electric burners or in a heated oven.
- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an

extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or animals or be tripped over.

- Always operate the appliance on a smooth, even and stable surface. Do not place the unit on a hot surface.
- Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug from the electrical socket.

Appliance specific safety instructions

- Be cautious at all times when moving the slow cooker 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 switch on the slow cooker if the pot is empty.
- Allow the lid and pot to cool down before cleaning it with water.
- Never touch the surface of the slow cooker during operation as it can get very hot. Always use the handles or knobs provided.
- Do not touch any hot surfaces of the appliance.
- 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 pot.
- Do not use the appliance if the 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 pot with care as they are fragile.

Appliance components illustration



1. Removable aluminium bowl	7. Start/ Cancel button
2. Stainless steel housing	8. Keep warm indicator light
3. Control panel	9. Lid handle
4. Tempered glass lid	10. Side handle
5. Delay and set button	
6. Up and Down button	

Before first time use

- Before using the cooker for the first time, remove all labels and tags from the product.
- Wash the pot and glass lid in hot soapy water with a sponge or a dishcloth, rinse and dry thoroughly.
- Do not immerse the slow cooker base in water or any other liquid.
- 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.
- Place the cooker on a flat level surface.
- You can brown any food that you use in your recipe in the aluminium pot. To do so, just remove the bowl from the slow cooker and use it as you would a frying pan.
- Do not overfill the slow cooker. Only fill the slow cooker until it is three quarters full.
- Defrost/ thaw meat fully before adding it to the slow cooker.
- Please note the slow cooker should not be used to re-heat cooked food.

Operating the appliance

1. Plug the power cord into the mains electrical supply. The LED display will light up, please note that the heating

element has not turned on. When the LED display has illuminated, press the set button and it will display a default time of 04.00 hours. The slow cooker will automatically be set to HIGH on the display.

2. Press the set button until the correct setting (HIGH/LOW/WARM) is selected, indicated by the red indicator light.
3. Press the UP and DOWN buttons to set the cooking time. The time will jump by 30 minutes. You can set the cooking time for 2-20 hours.
4. After setting the operating mode and the cooking time, press the "Start/Cancel" button. The slow cooker will now start operating and the cooking time will start counting down. Ensure that the lid is on the appliance as it will retain valuable heat.
5. After the cooking process has finished, the keep "WARM" function will automatically illuminate.
6. If you wish to stop the process, hold the "Start/Cancel" button for approximately 3 seconds.
7. After the cooking process has finished unplug the cord from the electrical supply.

NOTE: Always wear oven gloves when handling the bowl after cooking as it will be hot.

Setting the pre-cook Timer

If you wish to start your slow cooking at a later time then you need to set the delay timer.

1. Follow the steps 1-2 as previously mentioned in the section “operating the appliance”.
2. After setting the timer, press the delay button. You will see the green light illuminate.
3. The time in the LED display will be flashing. Set the amount of hours you wish to delay the timer by using the up and down buttons. For example if you wanted the slow cooker to start cooking at 3pm and it was 9am in the morning you would set the time delay to 6 hours.
4. Press the Start/Cancel button to begin the operation.
5. The hours until cooking time will be displayed in the LED display and will begin to count down. The cooking will begin once the countdown reaches zero.
6. To cancel the operation at anytime press and hold the Start/Cancel button again.

Slow cooking general advice

- 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 you can also make most modern family meals and dinner party dishes. This pot is convenient as well as stylish enough to take straight to the table for serving. (Always place the pot on a heat proof mat or surface).

- Slow cooking is ideal for cooking tougher cuts of meat, as it gives them long, gentle simmering that ensures that they become tender and full of flavour.

Preparation and suitable slow cooked foods:

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 conventional cooking pans and methods.

- 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.

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 already set to low) and simmer for around 30 to 45 minutes.
- Do not unnecessarily remove the lid during the cooking process as the build up of 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 of space between the top of the pot and the food surface to allow for simmering.
- Many recipes demand all day cooking in the slow cooker. 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 pot and add the liquid/gravy. Select the low or high setting.

- Most meat and vegetable recipes require 8-10 hours on low or 4-6 hours on high.
- Some food or 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: water, fat content and the initial temperature and 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.
- Root 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 pot to keep it warm for 30 minutes. If you require your food to be kept warm for longer switch the cooker to the warm setting.

- All food cooked in the slow cooker may be covered with a liquid, gravy or sauce.

Tips for slow cooking

- Prepare your liquid, gravy or sauce in a separate pan and completely cover the food in the pot.
- By pre-browning the meat and onions in aluminium pot seals in all the juices and flavours. This will improve the flavour but is not necessary if time is limited.
- 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.

Slow Cooker recipes

Please note these recipes have been tested in our 6.5 litre slow cooker. If you have a smaller model, the quantities of ingredients will need to be adjusted accordingly.

Vegetarian Chili con Carne

400g Quorn mince

2 peppers, diced

2 tins kidney beans

1 onion, diced

2 tins chopped tomatoes

2 squares dark chocolate

Cumin, coriander and oregano to taste

Salt and pepper, to taste

Chilli, to taste

1 glove garlic

Method

1. Brown the pepper, garlic, onion and a tsp of vegetable oil to the aluminium pan and brown. Then, add the kidney beans and chopped tomatoes and cook for five minutes.
2. Put the aluminium pot into the Slow Cooker base, season to taste with the above ingredients and cook for six hours on LOW.
3. Brown the Quorn mince in a separate pan and add it to the chili 30 minutes before the end of the cooking time.
4. Once the chili has finished cooking, melt the chocolate squares in the hot chili and stir through.

Stuffed peppers

4 large bell peppers

250g beef mince

1 onion, chopped

3 tins chopped tomatoes

1 cup quinoa

2 tbsp. Worcestershire sauce

Seasoning to taste

Cheese of choice

Method

1. Cut the tops off the peppers and scoop out the membranes and seeds.
2. Combine the beef, onion, quinoa, 1 tin of tomatoes, Worcestershire sauce and seasoning in a bowl. Stuff each pepper with the mixture.
3. Fill the aluminium pot with the remaining 2 tins of tomatoes and add the stuffed peppers. Cook on LOW for six hours or HIGH for four hours until the peppers are tender and the beef is cooked all the way through.
4. Half an hour before serving, sprinkle cheese on top of the peppers and let it melt.

Note: You can brown the mixture in the aluminium bowl before using the slow cook function. If you do so, reduce the cooking time.

Beef and Ale Stew

500g braising beef

200ml hot beef stock

200ml ale

4 carrots, chopped

2 tsp cornflour

Salt and pepper to taste

2 onions, chopped

2 potatoes, cubed

2 tbsp. tomato puree

2 tbsp. brown sugar

1 small glass cold water

Method

1. Chop up beef into cubes and trim off the fat.
2. Chop onions and fry them with a little oil until they are lightly browned in the aluminium pan.
3. Add the carrots and tomato puree and fry in the pan.
4. Add meat and cook until lightly brown.
5. Mix the cornflower into the cold water and add to the pot, along with all the other ingredients except the potatoes.
6. Return the pot to the slow cooker and cook on HIGH for four hours or LOW for six.
7. Add the potatoes and a splash of Worcestershire sauce an hour before the end of the cooking time.

Note: For added richness, mix in two tsp of Bisto granules in two tbsp. of hot water and add to the pot 10 minutes before the end of the cooking time.

Beef Curry

1kg stewing beef

2 large potatoes, cubed

2 tins tomatoes

1 1/2 tbsp. medium curry powder

- 1/2 tbsp. cinnamon
- 1/2 tsp white pepper
- 1/4 cup apricot jam
- 3 bay leaves
- 2 onions, cubed
- 1 green pepper, sliced
- 1 tbsp. turmeric
- 1/2 tsp coriander
- 1/2 cup desiccated coconut

Method

1. Chop the onion and add it to the aluminium pot and lightly brown.
2. Add all the spices to the pot and mix together with the onion.
3. Add the beef to the pot and lightly brown.
4. Add the tins of tomatoes, chopped pepper and all the other ingredients except the potatoes.
5. Put the pot back in the slow cooker and set it to cook for four hours on HIGH or six hours on LOW.
6. Add the potatoes an hour before the end of the cooking time.

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.

Electrical Information

Always ensure the voltage on the rating label corresponds to the power supply where the product is being used.

WARNING! This product 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.

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.

- Safely dispose of the old plug.
- Connect the brown lead to the live terminal “L” in the new plug.

- Connect the blue lead to the neutral “N” terminal.
- Connect the green/yellow lead to the earth “E” terminal.

Recommended fuse: 13A

If an extension cable is required, it must have an earth conductor. To avoid overheating the extension cable should be rated no less than 13A and be fully unwound before use.

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

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. Re-use 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.

Contact details

Andrew James UK LTD

Unit 1

P C Henderson Premises

Bowburn North Industrial Estate

Bowburn

Co Durham

DH6 5NG

Customer Service / Technical Support

Telephone: 0844 335 8464

Email:

customerservices@andrewjamesworldwide.com

Web: www.andrewjamesworldwide.com

Twitter: @andrewjamesltd

Facebook: Andrew James

Copyright Andrew James

Pour la version française de ce notice veuillez visiter notre site:

www.andrewjamesworldwide.com

Bitte finden Sie die deutsche Version dieser Bedienungsanleitung auf unserer

www.andrewjamesworldwide.com

AJ001192

09/2016