

COOKS
professional



2.5L, 3.5L, 6.5L, 8L Slow Cooker Instruction Manual

Product Code: K352 • K426 • K427 • K428 • K652 • K654 • K945 • K946

After Sales Support
care@cooksprofessional.co.uk

For correct usage, please read these instructions carefully
before use and keep in a safe place for future reference.

REGISTER NOW FOR EXTENDED 2-YEAR WARRANTY

When you buy direct from the Cooks Professional website your free 2-year warranty is automatically applied upon purchase (no further action required).

If you purchased your product through a different retailer website you can register your product for an extended 2-year warranty by visiting www.cooksprofessional.co.uk/extended-warranty or scan the QR code.





INTRODUCTION

Congratulations!

You have made an excellent choice with the purchase of this quality Cooks Professional product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards, performance and safety.

We want you to be completely satisfied with your purchase, so this Cooks Professional product is backed by our comprehensive manufacturer's guarantee and an outstanding after sales service through our dedicated Customer Care team.

We hope you enjoy using your product for many years to come.

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GENERAL INFORMATION AND SAFETY WARNINGS

- To protect against the risk of electrical shock, do not put base in water or any other liquid.
- Close supervision is necessary when appliance is used near children.
- Unplug from the socket when not in use, before putting on or taking off attachments and before cleaning.
- The use of attachments or tools not recommended by the supplier may cause fire, electric shock or injury.
- Do not use outdoors.
- Do not let the power cord hang over the edge of any table or kitchen countertop. Keep the cord away from hot surfaces.
- Keep your appliance away from any hot plates, burners and heated ovens.
- Extreme caution must be used when moving the slow cooker when it contains hot food, water or other hot liquids.
- Do not use the slow cooker other than for its intended purpose.
- Do not switch on the slow cooker if the ceramic pot is empty.
- Allow lid and ceramic pot to cool down before cleaning.
- Never touch the outer enclosure of the slow cooker during its operation or before it cools. Use the handles or knobs only, do not touch hot surfaces. Use oven proof gloves or a cloth when removing the lid or handling contents.
- Never cook directly in the base unit. Use the ceramic pot.
- Do not use ceramic pot or glass lid if cracked or chipped. Do not leave the slow cooker connected to the socket outlet when not in use.
- Do not switch on the slow cooker when it is upside down or on its side.
- The glass lid and ceramic pot are fragile, handle these with care.
- The appliance must not be immersed in water.
- 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.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- If the supply cord is damaged, it must be replaced by a specific cord available from the manufacturer, service agent or similarly qualified persons in order to avoid hazard.
- 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. Due to normal wear and tear through the products life, the outer surface may start to appear 'crazed'.
- Do not put the ceramic pot or glass lid in a freezer, microwave or on a gas/electrical hob.
- Ceramic pot is oven safe, but the glass lid is not suitable for an oven.
- There is an area on the base of the ceramic pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous and will soak up water when immersed in it. This should be avoided.
- Do not switch the cooker on when the ceramic pot is empty or out of the base.

DESCRIPTION OF PARTS

1. Lid
2. Ceramic dish (removable)
3. Stay cool handles
4. Slow cooker base unit
5. Heat control switch



BEFORE FIRST USE

Slow cooking has always been an excellent way to prepare a nutritious hot meal with minimum preparation and maximum free time away from the kitchen. Traditionally, slow cooking has centred on soups and casseroles, but with this ceramic pot you can also produce most modern family meals and dinner party dishes. This pot is convenient as well as looking good enough to take straight to the table for serving (always place the ceramic pot on a heat proof mat or surface). Slow cooking is ideal for preparing tougher cuts of meat, giving them the long, gentle simmering that ensures they become tender and full of flavour.

- 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 thoroughly and dry.

IMPORTANT Do not immerse the slow cooker base unit in water.

NOTE: During initial use you may notice a slight smell; this is completely normal and will disappear after using the unit a few times.

SETTINGS

OFF: Position to OFF when cooking is complete or when dish is empty of food (when empty, the dial must always be switched to OFF).

HIGH: On the HIGH setting the appliance will cook on HIGH and will keep cooking until it is switched off.

LOW: On the LOW setting the appliance will cook on LOW and will keep cooking until it is switched off.

KEEP WARM: The KEEP WARM setting should only be used after a recipe has been thoroughly cooked. Do not reheat food on the KEEP WARM setting.

Traditional Recipe Time

15 – 30 minutes
60 minutes
1 – 3 hours

Slow Cooker Recipe Time

4 – 6 hours on a LOW heat
6 – 8 hours on a LOW heat
8 – 12 hours on a LOW heat

- The temperature of the LOW setting is over 80°C, the HIGH setting reaches up to 95°C.
- Normal cooking time – LOW 10 – 12 hours, HIGH 8 – 10 hours.
- The slow cooker can be left on all day on the LOW setting.
- The warm function will keep food warm for up to 4 hours.

HOW TO USE

1. Place the base of the slow cooker on a dry, level, heat resistant surface, away from the edge of the work surface. Do not use on the floor.
2. Prepare recipe according to the recipe you are following and place in ceramic dish
3. Place the ceramic dish into the base. Cover with the glass lid.
Note: 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.
4. Set the control knob to the OFF position before plugging the unit into the main socket.
5. Once plugged in, select your setting for cooking.
6. Switch off and unplug the slow cooker after cooking and remove the ceramic pot using oven proof gloves.
7. Your food will now be ready to serve.

If you wish to keep food warm when cooking time has finished, switch cooker off and leave covered with the lid, there will be enough heat in the ceramic pot to keep warm for thirty minutes. If you need to keep the food warm for longer, switch to the **KEEP WARM** setting.

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

TIPS FOR SLOW COOKING

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

- Cut root vegetables into small, even pieces because these take longer to cook than meat. They should be 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.
- 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 the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as 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 ten minutes to remove toxins before use in a slow cooker.
- The slow cooker must always be at least half full for best results.
- Slow cooking retains moisture. If you wish to reduce the moisture in the cooker, remove the lid after cooking and turn the control to high (if set to LOW) and simmer for 30 to 45 minutes, constantly checking.
- During cooking, do not remove the lid unnecessarily; this will cause built up heat to escape. Each time you remove the lid, add an extra ten minutes to the total cooking time.
- If cooking soups, always allow 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 in the morning prepare it 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 setting low or high depending on requirements.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk and cream should be added towards the end of the cooking time. Many things can affect how quickly a recipe will cook, water and fat content, initial temperature of the food and the size of the food. You will learn from experience how best to adjust your favourite recipes.
- Food cut into small pieces will cook more quickly. A degree of 'trial and error' will be required to fully optimise the potential of your slow cooker.
- All food should be covered with a liquid, gravy or sauce. In a separate pan or jug prepare your liquid, gravy or sauce and completely cover the food in the ceramic pot.
- Pre-browning meat and onions in a pan to seal in the juices also reduces the fat content before adding to the ceramic pot. This improves 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 with water. If necessary, cut in two pieces.

CLEANING AND MAINTENANCE

Always make sure that 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 use plastic or wooden utensils to stir the food when in the ceramic dish. Do not use metal utensils as these may scratch the ceramic surface.
- The ceramic insert is dishwasher safe or can also be cleaned with warm 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. Never use harsh, abrasive cleaners or scouring pads to clean any part of the slow cooker as this will damage the surface.

FREQUENTLY ASKED QUESTIONS

Q: Should I stir the contents of the ceramic dish during cooking time?

A: Stirring is not necessary when slow cooking and removing glass lid results in major heat loss and the cooking time may need to be extended. However, if cooking on the HIGH setting, you may wish to stir occasionally.

Q: Does the ceramic dish need to be full before cooking?

A: The ceramic dish should be at least half full for best results. If only half full, check to see if the food is ready 1 - 2 hours earlier than suggested by the recipe.

Q: Can I cook meat from frozen in the slow cooker?

A: Do not use frozen, uncooked meat in the slow cooker. Thaw any meat or poultry before slow cooking.

Q: Can I cook with the lid off the slow cooker?

A: Always cook with the glass lid on the slow cooker. Remember that frequent lifting of the lid during cooking will allow heat to escape and extend cooking time.

Q: Should I add hot or cold liquid to the slow cooker?

A: During cooking, always ensure that boiling liquid is used, never cold liquid whilst you are already cooking. Cold liquids should only be added before the slow cooker is switched on.



TROUBLESHOOTING

Food is undercooked

- Was the power interrupted?
- Did you select the LOW setting, but use a cooking time based on the HIGH heat setting?
- Was the lid placed correctly on the slow cooker?

The food isn't cooked after the amount of time recommended in my recipe

- This can be due to voltage variations (which are commonplace everywhere). The slight fluctuations in power do not have a noticeable effect on most appliances; however, they can alter the cooking times in the slow cooker and extend cooking time. Allow sufficient time and select the appropriate heat setting. You will learn through experience if a shorter or longer time is needed.

My meal was overcooked

- Was the ceramic dish at least half full? The slow cooker has been designed to thoroughly cook food when the dish is filled. If the dish is only half filled, check the food is cooked 1 - 2 hours earlier than suggested by the recipe.
- Did you select the correct number of hours based on cooking temperature?



RECIPES

Note: Quantities in recipes are for 2.5L Slow Cooker. Scale up quantities accordingly for larger models.

SLOW COOKER POT ROAST

Ingredients:

- 1 (1 kg) beef chuck roast
- 3/4 cup beef broth
- 1 clove garlic, minced
- 1/2 onion, sliced
- 2 carrots, chopped
- 2 potatoes, chopped
- 3/4 tsp salt
- 1/4 tsp black pepper

Instructions:

Place the beef roast in the slow cooker.
Add the beef broth, garlic, onion, carrots, and potatoes.
Sprinkle with salt and pepper.
Cover and cook on low for 8 hours or until the meat is tender.

SLOW COOKER CHICKEN CURRY

Ingredients:

- 750g boneless, skinless chicken breasts, cut into cubes
- 1 1/2 cups coconut milk
- 1 tbsp curry powder
- 1/2 onion, chopped
- 1/2 red bell pepper, chopped
- 1/2 green bell pepper, chopped
- 1/2 tbsp ginger, grated
- 1 clove garlic, minced
- 3/4 tsp salt
- 1/4 tsp black pepper

Instructions:

Place the chicken cubes in the slow cooker.
Add the coconut milk, curry powder, onion, bell peppers, ginger, garlic, salt and black pepper.
Cover and cook on low for 6–8 hours or until the chicken is cooked through.



SLOW COOKER VEGETARIAN CHILLI

Ingredients:

- 1 can (400g) kidney beans, drained and rinsed
- 1/2 can (200g) diced tomatoes
- 1/4 onion, chopped
- 1 clove garlic, minced
- 1/4 red bell pepper, chopped
- 1/4 green bell pepper, chopped
- 1/2 tsp chilli powder
- 1/2 tsp cumin
- 1/2 tsp paprika
- 1/4 tsp salt
- 1/8 tsp black pepper

Instructions:

Place the kidney beans, diced tomatoes, onion, garlic, bell peppers, chilli powder, cumin, paprika, salt, and black pepper in the slow cooker.

Stir well to combine.

Cover and cook on low for 6–8 hours or until the vegetables are tender.



GUARANTEE IMPORTANT

Please do not return this product without first emailing our Customer Services at:

care@cooksprofessional.co.uk

Thank you for purchasing this product, which has been made to demanding high quality standards and is guaranteed for domestic use against manufacturing faults for a period of 12 months from the date of purchase.

This guarantee does not affect your statutory rights. If your product fails due to a defect in material or workmanship during this period, please return it to the place of purchase. Normal wear and tear is not covered under the guarantee. Any guarantee is invalid if the product has been misused or subject to neglect or an attempted repair other than by our own service centre. Due to continuous product improvement, we reserve the right to change the product specification without prior notice.

EXTENDED 2 YEAR WARRANTY

WHEN YOU BUY DIRECT FROM THE COOKS PROFESSIONAL WEBSITE YOUR FREE 2 YEAR WARRANTY IS AUTOMATICALLY APPLIED UPON PURCHASE.

If you purchased your product through a different retailer you can register your product for an extended 2-year warranty by visiting our website www.cooksprofessional.co.uk/extended-warranty. The product must be registered, along with your contact information, within 14 days of purchase.

For full terms and conditions please visit our website.

E-mail: care@cooksprofessional.co.uk

Please retain for future reference.
Colours and contents may vary.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

Please note that all products with the symbol below must be recycled.



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PLUG WIRING

THESE SAFETY INSTRUCTIONS SHOULD BE READ CAREFULLY AND KEPT IN SAFE PLACE FOR FUTURE REFERENCE.

This appliance is fitted with a plug that complies with BS 1363. Only high quality 13A (square pin) plugs that comply with this standard should be fitted.

Wires are coloured as follows:

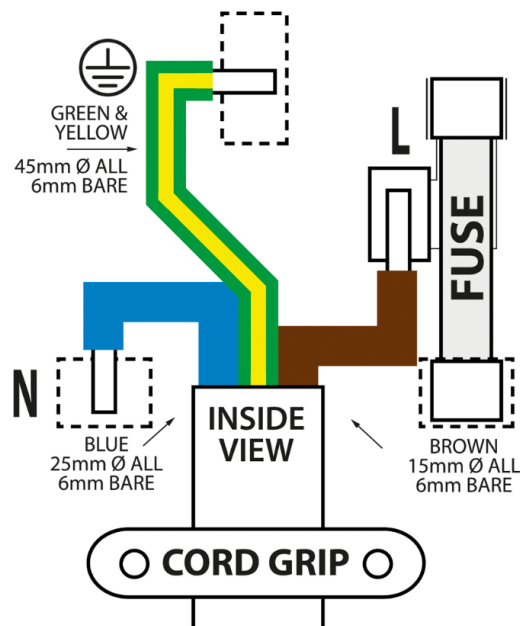
Brown – Live

Blue – Neutral

Yellow & Green – Earth

If the appliance is fitted with a 2-core cable it is double insulated and will not have the yellow and green earth wire.

IT IS ESSENTIAL THAT WIRES ARE ATTACHED ONLY TO THEIR DESIGNATED POSITIONS IN THE PLUG



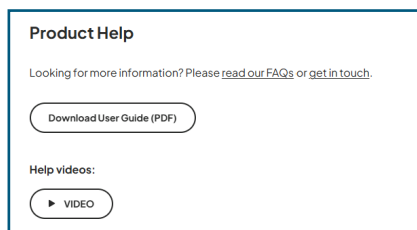
Fuses must be replaced with the same rating as the original; please refer to the fuse rating stated on the plug for this information. Only genuine fuses compliant with BS 1362 should be used.

COOKS PROFESSIONAL 'HELP CENTRE'

Welcome to the Cooks Professional 'Product Help' resource centre!

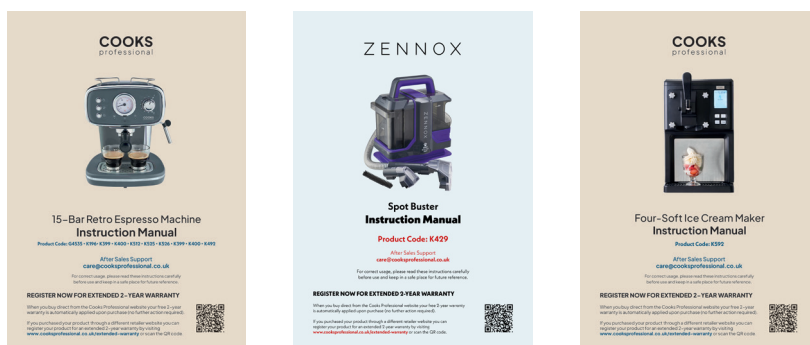
Visit the Cooks Professional website and search for the product you need help with. At the bottom of the product page you'll find the 'Product Help' section.

Here, you'll find all the resources you need to make the most of your Cooks Professional products. Our online 'Product Help' resources are continually being updated with the latest product manuals, 'How to Use' and 'Hints & Tips' videos. Whether you're a first-time user or a seasoned cook, we have something for everyone.

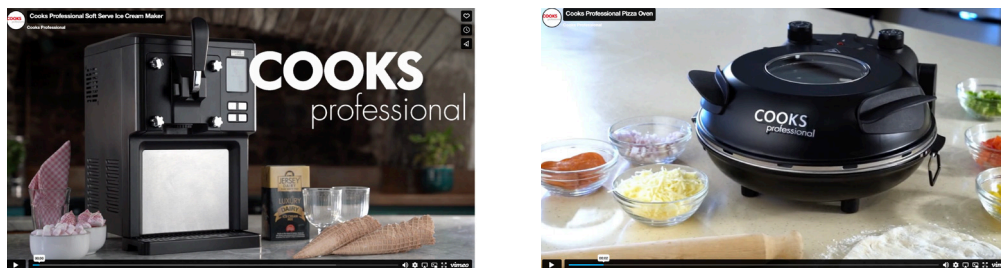


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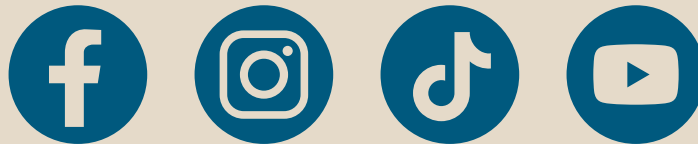
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