



EN ■ Slow cooker

Translation of the original manual

READ CAREFULLY AND STORE FOR FUTURE USE.**General warnings**

- This appliance must not be used by children 0 to 8 years of age.
- This appliance may be used by children 8 years of age and older, if they are properly supervised or have been informed about how to use of the product in a safe manner and understand the potential dangers.
- This appliance may be used by persons with physical, sensory or mental impairments or by persons with insufficient experience and knowledge, if they are properly supervised or have been informed about how to use the appliance in a safe manner and understand the potential dangers.
- Cleaning and maintenance performed by the user must not be performed by children unless they are older than 8 years of age and under supervision.
- Children must not play with the appliance.
- Keep the appliance and its power cord out of reach of children younger than 8 years of age.
- In the event that the power cord is damaged, have it repaired at a professional service centre to prevent causing a dangerous situation. It is forbidden to use the appliance if it has a damaged power cord.
- The surfaces of the appliance that come into contact with food must always be cleaned according to the instructions in this user's manual.
- This appliance is not designed to be controlled using a programmed device, external timer switch or remote control.

- This appliance is designed for domestic use and similar locations such as:
 - kitchens in stores; offices and other workplaces;
 - in agriculture;
 - for guests of hotels, motels and other similar locations;
 - in bed and breakfast establishments.
- The appliance must be located in a stable position with the handles positioned in such a way as to prevent spilling hot liquids.



Attention:

- Hot surface! The unit, the cooking pot and the heating element are very hot during use!

- Never wash the appliance under running water or submerge it in water or another liquid.
- Make sure that no water or any other liquid splashes on the power plug or the power socket, and that the hot steam emitted from the appliance is also kept away. If this, nevertheless, occurs, disengage the circuit breaker of the power socket and then carefully dry the power socket and the power plug before further use.
- The surfaces of the appliance that come into contact with food must always be cleaned according to the instructions in this user's manual.



Warning:

- Incorrect use may lead to injuries.

- The surface of the heating element retains residual heat after use.

Electrical safety

- Before connecting this appliance to a power socket, make sure the voltage stated on its rating label corresponds to the voltage in your power socket.
- Connect the appliance only to a properly grounded socket. Do not use an extension cord.
- Never connect the appliance to a power socket until it is properly assembled.
- Fully unwind the power cord before using it.
- Do not connect and disconnect the power cord to and from the power socket with wet hands.
- Ensure that the power plug contacts do not come into contact with water or moisture.
- Do not disconnect the appliance from the power socket by pulling on the power cord. This could damage the power cord or the power socket. Disconnect the cord from the power socket by gently pulling on the plug of the power cord.
- Do not place heavy items on the power cord. Make sure the power cord does not hang over the edge of a table or that it is not touching a hot surface or sharp objects.
- To avoid the danger of injury by electrical shock, do not repair the appliance yourself or make any adjustments to it. Have all repairs or adjustments of the appliance performed at an authorised service centre. Tampering with the appliance during the warranty period may void the warranty.
- To prevent the risk of injury by electrical shock, never submerge the slow cooker unit, the power cord or the power plug into water or any other liquid.
- Always turn off the appliance and disconnect it from the power socket when you have finished using it.

Safety during use

- This slow cooker is intended for slow cooking of food, steam cooking and making yoghurt. Do not use it for purposes other than those for which it was designed.
- This slow cooker is designed for use in indoor areas only. Never use it in an outdoor or industrial environment.
- This slow cooker must be used only in accordance with the instructions contained in this user's manual.
- Only use the slow cooker on an even, dry, clean, stable surface and heat resistant surface. Do not use the slow cooker on the drip area of the kitchen sink.
- Do not place the slow cooker on the edge of a table, on unstable, inclining or uneven surfaces, on an electric or gas stove and other sources of heat, or in their vicinity.
- Do not use the slow cooker on heat sensitive surfaces as such surfaces could be damaged.

- When cooking, do not place the slow cooker directly on heat sensitive countertops, i.e. stone countertops. This type of countertop is sensitive to uneven heat, and when heated in a single point it may crack. In the event that you wish to use this slow cooker on a heat sensitive countertop, place a cutting board or a similar heat resistant material underneath it.
- Only use the removable cooking bowl supplied with this slow cooker. Never use any other bowl.
- Do not use a cracked, dented or otherwise damaged cooking bowl. A damaged cooking bowl must be replaced with a new bowl of the original type.
- Do not use the slow cooker when it is not functioning correctly or after it has fallen on the floor, been submerged in water or is damaged in any other way. Hand it over to an authorised service centre for inspection or repair.
- Before inserting the removable cooking bowl into the slow cooker unit, check that the outer surface of the bowl and the inner area of the slow cooker unit are completely clean and dry. To prevent damaging the slow cooker, there must be no dried on food remains, etc. on the outer surface of the cooking bowl and the surface of the heating element.
- Before connecting the slow cooker to a power socket, make sure that the cooking bowl is properly seated inside the slow cooker unit, that the cooking bowl is filled with water and foodstuffs and that the lid is correctly positioned on the cooking bowl. Do not overfill the removable cooking bowl.
- Do not connect the slow cooker to a power socket or turn it on without the cooking bowl being located inside the slow cooker unit.
- Do not use the slow cooker with an empty cooking bowl.



Warning:

Do not pour water or place any food into the slow cooker unit. Food and water are put only into the cooking bowl.

- Only use the slow cooker with the original accessories that came with it.



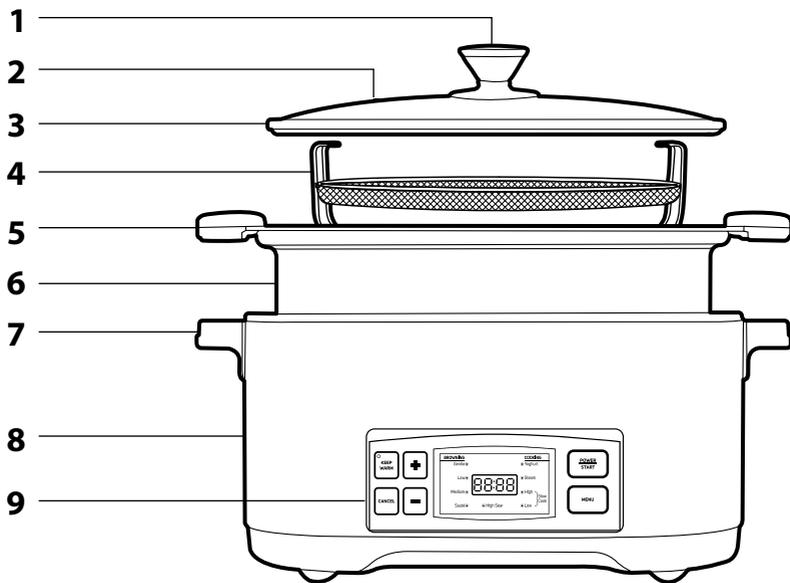
Attention:

Using non-original accessories may result in a dangerous situation arising.

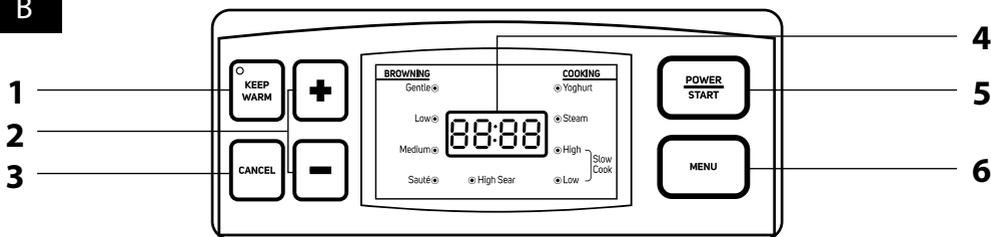
- When operating the slow cooker, the lid must be tilted down and properly secured in place. Do not place any items on to the lid.
- During operation, there needs to be sufficient area for air circulation above the slow cooker and around it. Do not cover the slow cooker or block its vents.
- Make sure that the steam exhaust outlet does not point towards heat sensitive materials or you or other people. Hot steam may cause serious scalding.

- Do not leave the stirring and serving spoon or any other kitchen utensils inside the removable cooking bowl when using the KEEP WARM function.
- The temperature of accessible surfaces on the slow cooker is high when the slow cooker is in operation and for a certain time afterwards.
- When handling the slow cooker after finishing cooking, it is necessary to be very careful not to touch the slow cooker unit or any other parts of the slow cooker because they may still be hot as a result of residual heat.
- Do not touch the hot surfaces of the slow cooker. After turning off and disconnecting the slow cooker from the power socket, use the slow cooker unit carry handles to lift and carry it. For reasons of increased safety, we recommend using kitchen gloves.
- Use the lid handle for lifting and carrying the lid. When tilting open the lid, to prevent scalding, it is necessary to take care that the steam escaping from the cooking bowl is not directed at you. For reasons of increased safety, we recommend using kitchen gloves.
- Use kitchen gloves when removing the cooking bowl after you have finished cooking.
- The water from the lid may only drip into the cooking bowl; it must not, however, drip into the slow cooker unit.
- When the lid is hot, do not place it on heat sensitive surfaces.
- The slow cooker must not be left without supervision when it is in operation.
- Always turn off and disconnect the slow cooker from the mains power socket when not using it, when leaving it without supervision, before removing the cooking bowl or steamer insert, before cleaning, maintenance or moving it. Never move the slow cooker during operation.
- It is necessary to pay exceptional care when moving the slow cooker when it is filled with hot food or liquids.
- Always allow the slow cooker to fully cool down before removing the cooking bowl or the steamer insert and before cleaning.
- Regularly clean the slow cooker after each use according to the instructions in chapter Maintenance and cleaning. Do not perform any maintenance on the slow cooker apart from the maintenance procedure described in chapter Maintenance and cleaning.
- To prevent scratching the non-stick surface inside the cooking bowl when cleaning it, always use wooden, silicone or plastic utensils.
- Apart from the removable cooking bowl, no other part of this slow cooker is intended for washing in a dishwasher.

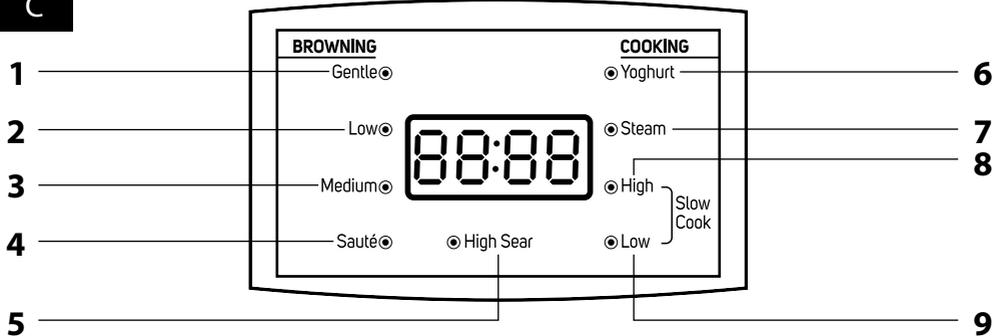
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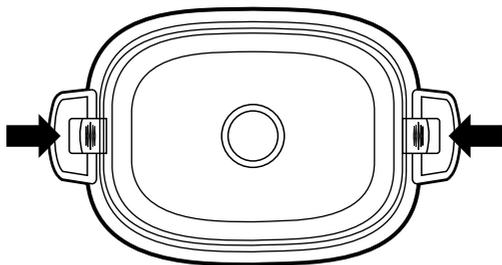
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C



D



EN Slow cooker

User's manual

- Prior to using this appliance, please read the user's manual thoroughly, even in cases, when one has already familiarised themselves with previous use of similar types of appliances. Only use the appliance in the manner described in this user's manual. Keep this user's manual in a safe place where it can be easily retrieved for future use. In the event that you hand this appliance over to somebody else, make sure to also include this user's manual.
- Carefully unpack the appliance and take care not to throw away any part of the packaging before you find all its parts. We recommend saving the original cardboard box, packaging material, purchase receipt and responsibility statement of the vendor or warranty card for at least the duration of the legal liability for unsatisfactory performance or quality. In the event of transportation, we recommend that you pack the appliance in the original box from the manufacturer.

DESCRIPTION OF THE SLOW COOKER

- | | |
|---|--|
| A1 Lid handle | B2 Plus (+) and minus (-) buttons |
| A2 Steam exhaust outlet | Serve to increase or decrease the cooking time. |
| A3 Lid from hardened glass | B3 Cancel button |
| A4 Stainless steel steamer insert | B4 LED display |
| Suitable for cooking in steam or baking large portions. | B5 On/Off / start button with indicator |
| A5 Cooking bowl handles with lid fastening locks | B6 MENU button |
| Serves to hold the lid to the cooking bowl when cooking and when storing the slow cooker. | It is used for selecting a cooking mode. |
| A6 Removable 6-litre aluminium cooking bowl | C1 Browning mode – gentle heat |
| With a non-stick inner layer and cool handles. | C2 Browning mode – low heat |
| A7 Slow cooker unit handles | C3 Browning mode – medium heat |
| A8 Slow cooker unit | C4 Browning mode – sauté |
| Contains a heating element. | C5 Browning mode – high sear |
| A9 Control panel | C6 Cooking mode – yoghurt |
| | C7 Cooking mode – steam cooking |
| | C8 Cooking mode – slow cooking on high heat |
| B1 Keep warm button with indicator | C9 Cooking mode – slow cooking on low heat |

PURPOSE OF USE

- A slow cooker is intended for slow cooking of food, steam cooking and making yoghurt.
- Slow cooking currently belongs to recent healthy and tasty cooking trends. Thanks to this method, food acquires new, more intense flavours, making it possible to use smaller amounts of flavour enhancers like salt and fat. The slow cooker is used to cook, bake and stew. Cooking is simple and economical. The result is always exceptional and anyone can do it.

USING THE SLOW COOKER

PREPARING FOR USE

- Before using it for the first time, wash the cooking bowl **A6**, glass lid **A3** and the steamer insert **A4** using a hot detergent solution and dry thoroughly.
- Before inserting the cooking bowl **A6** into the slow cooker unit **A8**, check that the slow cooker unit and the external side of the removable cooking bowl **A6** are clean and free of food scraps. Place the glass lid **A3** on to the cooking bowl **A6** so that it is horizontal and sits evenly on the edge of the bowl. Press the locks on both handles **A5** of the cooking bowl and slide them toward the lid handle **A1** until they slide into place, see figure **D**.
- The lid **A3** is locked on to the cooking bowl **A6**, however, the cooking bowl can easily be taken out of the slow cooker unit **A8** using the cooking bowl handles **A5**.
- The removable cooking bowl **A6** is made from aluminium with a non-stick surface, it is not suitable for use on burners or gas, electric or ceramic hotplates and may not be used in ovens. All cooking processes must be performed with the cooking bowl **A6** being safely located inside the slow cooker unit **A8**.



Warning:

Do not lift the removable cooking bowl **A6** using the lid handles **A1**. Only use the cooking bowl handles **A5** located on both sides.

TURNING ON

- Connect the power cord plug of the slow cooker to a power socket. The slow cooker will beep and switch to stand-by mode.

STAND-BY MODE

- The stand-by mode means that the slow cooker is ready for use. Four lines are shown on the display **B4**.
- Put the slow cooker into stand-by mode by connecting it to mains power or by pressing button **B3** at any time when making or changing cooking settings or while actually cooking.

SLEEP MODE

- Put the slow cooker into sleep mode:
 - automatically, when nothing is done in the stand-by mode for 1 minute;
 - by holding down button **B5** for 3 seconds.
- Wake the slow cooker from sleep mode by pressing any button **B1** to **B6**.

TURNING OFF

- To completely turn off the slow cooker, disconnect the power cord from the power socket.

SELECTING A COOKING MODE

- Press button **B6** repeatedly to activate the individual modes **C1** to **C9**. The mode **C1** is always activated first, the other modes follow sequentially in a clockwise direction. Activation of the individual modes is accompanied by a beep, by the flashing of the respective mode indicator and the default cooking time on the display **B4** and by the flashing of the indicator of button **B5**.

ADJUSTING THE COOKING TIME

- Each cooking mode has a preset default time value, which is shown on the display **B4**. This value can be increased or decreased using buttons **B2**, always in certain intervals and within the scope of the available range, see the table below.

Default cooking time values and adjustable range:

MODE	DEFAULT VALUE	ADJUSTABLE TIME RANGE	KEEP WARM
BROWNING			
Gentle heat	15 minutes	5 to 60 minutes (in 5 minute increments)	manual
Low heat	15 minutes	5 to 60 minutes (in 5 minute increments)	manual
Medium heat	15 minutes	5 to 60 minutes (in 5 minute increments)	manual
Sauté	15 minutes	5 to 60 minutes (in 5 minute increments)	manual
High sear	15 minutes	5 to 60 minutes (in 5 minute increments)	manual
COOKING			
Slow cooking at low temperature (Slow Cook Low)	8 hours	6 to 14 hours (in 10 minute increments)	auto / manual
Slow cooking at high temperature (Slow Cook High)	6 hours	2 to 8 hours (in 10 minute increments)	auto / manual
Steam cooking (Steam)	20 minutes	10 to 120 minutes (in 1 minute increments)	manual
Yoghurt	8 hours	6 to 12 hours (in 10 minute increments)	manual



Note:

All browning modes have automatic preheating. The set time will start counting down only after the preheating phase is finished. In the event of a power outage while running in the BROWNING or COOKING mode, the slow cooker will remember the current mode and set cooking time if the power outage does not last longer than 15 minutes. After power is restored, the slow cooker will continue in the given mode. In the event that the power outage exceeds 15 minutes, it is necessary to again select a cooking mode and set the cooking time.

- A manually set time can be cancelled at any time by pressing button **B3**.

STARTING COOKING

- Press button **B5** to confirm the mode selection, time setting and to start cooking.



Note:

There is a 60-second time limit for confirming the selected mode, cooking time and to start cooking. After this time, the slow cooker will start beeping, which indicates that it is turned on but not cooking yet. In the event that you do not perform any action within 5 minutes, the slow cooker will automatically switch back to the stand-by mode and cancel any settings.

BROWNING MODE

- This slow cooker has 5 browning modes **C1** to **C5** for all tasks of sautéing, browning and high searing. These modes are ideal for sautéing meat and pre-cooking vegetables prior to subsequent slow cooking, which will enable sautéing in spices and meat juices, which will make slow cooked meals even juicier.

BROWNING function	Temperature (approx.)
Gentle heat	100 °C
Low heat	120 °C
Medium heat (Medium)	150 °C
Sauté	170 °C
High sear	180 °C

- Use button **B6** to select the desired mode. If necessary, adjust the time using buttons **B2** and confirm the selection using button **B5**. A flashing rectangle will appear on the display **B4**, and the slow cooker will start the preheating phase. When the slow cooker beeps and the timer starts counting down the time, the preheating phase is finished and the slow cooker will start the actual cooking phase. When the timer reaches zero, the cooking process will end. The slow cooker will beep and switch to stand-by mode.



Note:

You can end the cooking process at any time by pressing button **B3**.

COOKING MODE

- This slow cooker has 2 slow cooking modes **C8** and **C9**. After safely inserting the cooking bowl **A6** into the slow cooker unit **A8**, put all the ingredients into the cooking bowl, ensuring that they are evenly arranged on the bottom of the bowl. Put the lid **A3** on to the cooking bowl **A6** and secure the lid in place using the locks on the cooking bowl handles **A5**, see fig. **D**.
- Use button **B5** to select the desired function **C8** or **C9**. If necessary, adjust the cooking time using buttons **B2**. Press button **B5** to confirm the selection and start the cooking process. The indicator of the selected function will be lit and the display **B4** will show the countdown.
 - When mode **C9** is selected, the meal is gently heated for a longer time without overcooking or burning on. Then no stirring is necessary.
 - When mode **C8** is set, the meal is cooked in approximately half the time compared to mode **C9**. In mode **C8**, certain meals may reach the boiling point, so it is necessary to add water. This will depend on the recipe and cooking time. Stirring occasionally will help flavours to be distributed more evenly.
- When the timer reaches zero, the slow cooker will beep five times and switch to the KEEP WARM mode, and the indicator on button **B1** will be lit. The slow cooker will remain in this mode for 4 hours and then switch to the stand-by mode.



Warning:

In the event that you are not home during the slow cooking process and a power outage occurs, throw out the food even when it looks like it is cooked.

- For more information, see chapter Slow cooking guide.

STEAM COOKING MODE

- Before cooking in steam, make sure that the cooking bowl **A6** is clean. Place the steamer insert **A4** on to the bottom of the cooking bowl. Pour 1 to 1.3 litres of water into the cooking bowl **A6** so that the water level is just below the level of the steamer insert **A4**.
- Depending on the type of meal and the desired cooking method, you may place food on to the steamer insert **A4** before selecting the cooking function or, alternatively, only after the water starts to boil. The 1 to 1.3 litres of water will start boiling in approximately 10 minutes.
- Place the food on to the steamer insert **A4**, put the lid **A3** on to the cooking bowl **A6** and lock it. Do not remove the lid **A3** while steam cooking. Tilting open the lid will cause the steam to be released, which will extend the cooking time.
- Use button **B5** to select mode **C7**. If necessary, adjust the cooking time using buttons **B2**. Check that the set time is sufficient for bringing the water to a boil. While steam cooking, monitor the water level in the cooking bowl **A6**. If it is necessary to add water, unlock and take off the lid **A3** using a dry pair of kitchen gloves, pour in hot water, put the lid **A3** back on and lock it in place.
- After finishing steam cooking and tilting open the lid, you may remove the steamer insert **A4** from the cooking bowl **A6**. Or you may remove the cooked meal from the steamer insert **A4** using a pair of tongs, and leave the steamer insert **A4** to fully cool down before removing it from the cooking bowl **A6**.
- For more information, see chapter Steam cooking guide.

YOGHURT MODE

- All equipment and utensils used when making yoghurt must be sterilised before use. Mix all the ingredients in a separate bowl before putting them into the cooking bowl **A6**.
- Put the lid **A3** on to the cooking bowl **A6** and lock it.
- Use button **B5** to select mode **C6**. If necessary, adjust the cooking time using buttons **B2**.



Attention:

For safety reasons, do not attempt to use this function for other purposes. This function is intended only for making yoghurt.

- For more information, see chapter Yoghurt making guide.

KEEP WARM MODE

- This slow cooker has an automatic and a manually adjustable keep warm mode:
 - The keep warm mode is activated when the timer for mode **C8** or **C9** reaches zero.
 - The keep warm mode can be manually set when the slow cooker finishes the browning mode, cooking mode or automatic keep warm mode.
- When the manual keep warm mode is selected, indicator **B1** is lit and the display starts counting up the time. When the manual and automatic keep warm modes are set, the slow cooker will remain in this mode for 4 hours and then switch to the stand-by mode. The keep warm function can be cancelled at any time by pressing button **B3**.

SLOW COOKING GUIDE

- This slow cooker is designed for an even arrangement of ingredients, which will enable you to intensify and deepen the flavour of the meat using the same pan for browning, high searing and slow cooking. Depending on the temperature and ingredients, slow cooking may take 3 to 12 hours.
- It is recommended to include the browning before the actual slow cooking process, however it is not essential. High searing and browning lock moisture inside the meat, intensify its aroma and deliver delicious results.

PREPARING MEAT

- When buying meat for slow cooking, select thinner cuts and remove any visible fat from the meat. In recipes that require a pan for preparing the meat, cut the meat into cubes measuring approximately 2.5 to 3 cm. Slow cooking enables thinner meat cuts to be used. If necessary, it is possible to leave bones in the meat, which helps keep the meat tender during the cooking process, however, this will extend the required cooking time.

Cuts suitable for slow cooking:

Beef	Neck, hanger steak, top side, silver side, boneless shank, bone-in shank (Osso Bucco)
Lamb	Feet, shanks, neck cutlets, boneless front quarter or shoulder
Veal	Rump cubes, shoulder / cutlet cubes, front steaks, neck cutlets, shank
Pork	Leg of pork steaks, sliced brisket, sliced shoulder, boneless chops
Chicken	Drumsticks, thighs, Maryland thighs, skinless thighs and wings

PREPARING VEGETABLES

- To ensure an even cook, cut all vegetables into equal-size pieces (approximately 2-3 cm). It is necessary to defrost frozen vegetables prior to putting them into the slow cooker with the other ingredients.

PREPARING DRY BEANS AND LEGUMES

- It is recommended to soak dry beans and legumes overnight. Then strain them, rinse with water and put them into the cooking bowl **A6** together with a sufficient amount of water to enable the beans and legumes to double in size. Cook in mode **C8** for 2-4 hours.

ROASTING MEAT

- Roasting meat in a slow cooker makes for delicate and juicy meals. The long slow cooking process under the lid tenderises and softens the binding and muscular tissues, which makes carving much easier. With this method, cheaper cuts of meat can be used.
- The meat does not brown during the slow cooking process, for this purpose use mode **C5** before starting slow cooking.
- It is not necessary to add water when roasting meat. Prior to baking, place the meat on the steamer insert **A4**. This enables the surface of the meat to remain dry and free of fat while it is roasted.

Cuts suitable for roasting:

Beef	Shoulder, bottom round steak, rib, slices, bottom sirloin, top round steak
Lamb	Leg of lamb, saddle, chops, ribs, feet, shoulder, mini roast
Veal	Round steak, veal sirloin, crown roast, shoulder / front
Pork	Tenderloin, neck, leg of pork, crown roast (skinless without fat)

MEAT ROASTING

Sautéing meat in this slow cooker requires the addition of water. Add the appropriate amount of water to the cooking bowl **A6** so that a third of the meat is submerged. The meat does not brown during the sautéing process, for this purpose use mode **C5** before sautéing.

Cuts suitable for sautéing:

Beef	Top round steak, shoulder, bottom round steak, roast, breast
Lamb	Front, feet, shoulder
Veal	Shoulder / front
Pork	Tenderloin, neck of pork, steaks

COOKING TIME SETTINGS

General slow cooking time:

Mode **C9**: 6-14 hours

Mode **C8**: 2-8 hours

Traditional cooking time	Slow cooking time (without roasting)	
	Mode C9	Mode C8
35-60 minutes	6-10 hours	3-5 hours
1-3 hours	8-10 hours	4-6 hours

Traditional cooking time	Slow cooking time (with roasting)	
	Mode C9	Mode C8
35-60 minutes	4-5 hours	2-3 hours
1-3 hours	5-6 hours	3-4 hours



Note:

Please take the above cooking times only as a guide. The cooking time setting will depend on the used ingredients, temperature and meal size.

TIPS

- Remove all visible fat from the meat and poultry.
- Meat and poultry requires at least 6-7 hours of cooking time in mode **C9** or 3-4 hours in mode **C8**.
- Ensure that the ingredients and liquids fill the cooking bowl **A6** to only $\frac{3}{4}$ of its capacity.
- If there is an excessive amount of water after the cooking process has finished, remove the lid and start cooking mode **C8** for 30-45 minutes or until the liquid starts to reduce. You may also reduce the amount of liquid by adding a mixture of corn starch and water into the hot liquid.
- Always defrost frozen meat and poultry before cooking it.
- When lifting the lid **A3** or removing the cooking bowl **A6**, use dry kitchen gloves.
- When serving the meal, place the cooking bowl **A6** on to a heat resistant material.
- Do not start the slow cooker unless the cooking bowl **A6** is placed inside the slow cooker unit **A8**.
- Do not cook frozen meat or poultry.
- Do not unnecessarily remove the lid **A3** from the cooking bowl **A6** as this results in a substantial loss of heat.
- Do not use mode **C8** when you plan on being away from your home for longer than 3 hours.

STEAM COOKING GUIDE

- Meals cooked in steam retain a majority of their nutritional values. When cooking in steam, you may place the meal on the included steamer insert **A4** that is placed into the cooking bowl **A6**. Check that the meal is located above the level of the water or stock.
- When steam cooking it is important that the lid **A3** is tilted down and secured in the closed position because opening the lid will release the steam, which will extend the cooking time. Depending on the type of meal and the desired cooking method, you may place the meal on to the steamer insert **A4** before selecting the cooking function or, alternatively, only after the water starts to boil. The tables below are based on 1.2 litres of water being used and include the pre-heating time.

VEGETABLES

- To ensure even cooking, vegetable pieces should be of the same size.
- Smaller vegetable pieces will be cooked sooner.
- It is possible to cook both fresh and frozen vegetables in steam, however, frozen vegetables will require a longer cooking time, however, it is not necessary to defrost them before cooking.
- The size and shape of the vegetables and personal preferences may require specific cooking time settings. If you wish to have softer vegetables, extend the cooking time.
- Make sure that the level of the water or stock does not reach the level of the steamer insert **A4**.

Examples of cooking vegetables:

Asparagus	trimmed shoots	2 bunches	12-16 minutes
Beans	with cut off ends, whole	200 g	12-16 minutes
Broccoli	cut into roses	250 g	12-15 minutes
Brussels sprouts	roses cut into a cross	200 g	17-20 minutes

Carrot	Cut into strips	3 medium-sized (300 g)	20-25 minutes
Cauliflower	cut into roses	300 g	22-25 minutes
Corn	whole ears of corn	2 small ears of corn	20-25 minutes
Sugar peas	with cut off ends	250 g	12-15 minutes
Peas	fresh, peeled	250 g	15-18 minutes
Peas	frozen	250 g	12-15 minutes
Potatoes	early potatoes, whole	8 (80 g each)	40-50 minutes
Sweet potatoes	cut into 3 cm pieces	400 g	25-30 minutes
Pumpkin	cut into 3 cm pieces	400 g	24-29 minutes
Spinach (English)	cleaned leaves and stems	1 bunch	8-10 minutes
Squash	cut off ends	350 g	20-25 minutes
Rutabaga	peeled and cut into 3 cm pieces	150 g	20-25 minutes
Zucchini	cut into 3 cm pieces	330 g	17-20 minutes

FISH AND SEAFOOD

- Season fish with fresh herbs, onion, lemon, etc. before cooking
- Make sure that the fish slices are in a single layer on the steamer insert **A4** and do not overlap.
- Fish are cooked until they can be easily broken up using a fork and until they have lost their translucence.

TYPE	RECOMMENDATIONS AND TIPS	COOKING TIME (approx.)
Fish	- fillets	Cook in steam until they can be easily broken up using a fork and until they have lost their translucence. Fillets are ready when it is easy to remove the spine.
	- whole	20-24 minutes
	- fillets	25-30 minutes
Mussels – in shells	Clean and remove the whiskers, cook in steam until they open up	22-25 minutes
Mussels and clams "Pipi"	Clean, cook in steam until they open up	15-18 minutes
Prawns – in shells	Cook in steam until they acquire a pink colour	15-20 minutes
Scallops	Cook in steam until they lose their translucence	15-20 minutes

POULTRY

- Select poultry pieces of approximately the same size to ensure that they are cooked evenly.
- To achieve even cooking results, arrange the poultry pieces on the steamer insert **A4** in a single layer.
- Remove any visible fat and skin.
- If you wish to achieve browning of the poultry, then prior to the steam cooking process you may roast them in mode **C5**.
- Prick the thickest part to check that the poultry is done. A clear juice must flow out.

TYPE	RECOMMENDATIONS AND TIPS	COOKING TIME (approx.)
Breast fillets	Place the thickest part of the fillet (250 g) toward the edge of the steamer insert A4 .	25-30 minutes
Drumsticks	Place the thickest part (250 g) toward the edge of the steamer insert A4 .	30-35 minutes
Thigh fillets	Place the thickest part (250 g) toward the edge of the steamer insert A4 .	25-30 minutes

DUMPLINGS

- It is possible to steam cook both fresh as well as frozen dumplings and rolls.
- To prevent the dumplings from sticking, first place baking paper, cabbage or lettuce leaves on the steamer insert **A4**, or grease it with oil.

TYPE	RECOMMENDATIONS AND TIPS	COOKING TIME (approx.)
Pork for grilling or rolls filled with chicken meat	Cook when frozen.	15-19 minutes
Dumplings – frozen	Separate them before steaming.	17-20 minutes
Dumplings – fresh		20–25 minutes



Attention:

Apart from the cooking bowl **A6**, it is not permitted to wash any other part of the slow cooker in a dishwasher.

The slow cooker unit **A8** and its power cord are not intended to be cleaned under a water tap. Do not spray the slow cooker unit or the power cord with water or any another liquid, or submerge it in water or another liquid.

- The slow cooker unit **A8** can be wiped with a fine damp cloth and then thoroughly dried.

YOGHURT MAKING GUIDE

- Yoghurt is created by adding a yoghurt culture into pasteurised milk and allowing the mixture to mature at the right temperature for a period of several hours. The yoghurt culture transforms most of the lactose in the milk into lactic acid, a process during which a smooth creamy curd and characteristic yoghurt taste are created.
- The yoghurt culture can be commercial unflavoured yoghurt, yoghurt made earlier, yoghurt powder mixture available in supermarkets or a yoghurt culture from a health food store.

TIPS

- Make sure that all utensils are clean before use, rinsed with hot water and dried. This eliminates the effect of bacteria.
- Ensure that all ingredients are fresh and suitable for making yoghurt.
- Do not move the slow cooker during the cooking process. This could cause the yoghurt to coagulate.
- Do not leave the yoghurt to mature longer than recommended.
- Do not leave the slow cooker near a heat source, in direct sunlight or outdoors.
- Allow the finished yoghurt to cool for several hours before using it. The structure and flavour of the yoghurt improves during the cooling process.
- If you prefer yoghurts with a thicker consistency, filter the yoghurt through a clean cloth to remove the whey until you achieve the desired consistency.

RECIPES

WHITE YOGHURT FROM FULL-CREAM MILK

3 litres of full-cream milk,
250 ml of natural white yoghurt,
150 g of dehydrated full-cream milk.

WHITE YOGHURT FROM SKIM MILK

3 litres of skim milk,
250 ml of natural white yoghurt from skim milk,
150 g of dehydrated skim milk.

WHITE YOGHURT FROM GOATS MILK

3 litres of pasteurised goats milk,
250 ml of natural white yoghurt from goats milk,
300 g of dehydrated goats milk (if not available, increase the amount of yoghurt from goats milk to 375 ml).

PACKAGED YOGHURT MIXTURE

4 litres of room-temperature drinking water,
4 packets (approx. 560 g) of natural unsweetened yoghurt powder mixture.

RECOMMENDED FLAVOURING

FLAVOURED YOGHURT BEFORE MATURING AND COOLING WHILE USING:

- various flavoured milks for achieving a sweet flavoured yoghurt,
- flavoured yoghurts as yoghurt cultures.

FLAVOURED YOGHURT AFTER MATURING AND COOLING WHILE USING:

- sweetening with maple syrup, molasses syrup or honey,
- mixing in blended fruits such as banana, pineapple, raspberries, blackberries, mango,
- adding structure with a small content of muesli and finely chopped fresh fruit,
- mixing in 1-2 tablespoons of apple purée, raisins and cinnamon admixture.

CLEANING AND MAINTENANCE

- Before cleaning the slow cooker, always put it into sleep mode by holding down button **B5** for 3 seconds and then pull the power cord out of the power socket. Before removing the lid **A3** and taking out the cooking bowl **A6**, always leave the slow cooker to cool down completely.



Attention:

If the removable cooking bowl **A6** and the glass lid **A3** are hot, do not submerge them in cold water or put them under cold running water.

- Wash the removable cooking bowl **A6**, glass lid **A3** and the steamer insert **A4** in hot water with detergent, rinse and dry thoroughly. You can also wash the cooking bowl **A6** in a dishwasher.
- If you wish to remove baked on food remains from the cooking bowl **A6**, then first allow it to soak for 20-30 minutes in hot water with detergent. The food remains can then be easily removed using a soft kitchen brush.



Attention:

Never use chemicals, cookware scrubbers, steel wool, or abrasive cleaning agents to clean the outer side of the slow cooker unit **A8** or the cooking bowl **A6**, as they could damage the slow cooker unit **A8** or the cooking bowl **A6**.

STORAGE

- Before storing it, the slow cooker must be completely cool, clean and dry, turned off and disconnected from the power socket.
- Place the cooking bowl **A6** into the slow cooker unit **A8** and use the lid **A3** to lock it to the cooking bowl.
- Place the slow cooker in a clean, dry place out of children's reach.



Attention:

Keep the stored slow cooker away from extreme temperatures, direct sunlight and excessive humidity and do not store it in an overly dusty environment. Do not place anything on to the slow cooker.

TECHNICAL SPECIFICATIONS

Rated voltage range 220–240 V AC
Rated frequency 50-60 Hz
Rated power input 1135–1350 W
Dimensions (width x depth x height) 260 x 280 x 440 mm
Weight 5,6 kg

Explanation of technical terminology

Safety class for electrical shock protection:

IP20 – The appliance is constructed in such a way that it is not possible for any dangerous live parts of the appliance to come into contact with the human body and at the same time the appliance is protected against the damaging effects of water that could enter into the appliance.

Changes to text and technical parameters are reserved.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of used packaging material at a site designated for waste in your municipality.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC EQUIPMENT



This symbol on products or original documents means that used electric or electronic products must not be added to ordinary municipal waste. For proper disposal, renewal and recycling hand over these appliances to determined collection points. Alternatively, in some European Union states or other European countries you may return your appliances to the local retailer when buying an equivalent new appliance. Correct disposal of this product helps save valuable natural resources and prevents potential negative effects on the environment and human health, which could result from improper waste disposal. Ask your local authorities or collection facility for more details. In accordance with national regulations penalties may be imposed for the incorrect disposal of this type of waste.

For business entities in European Union states

If you want to dispose of electric or electronic appliances, ask your retailer or supplier for the necessary information.

Disposal in other countries outside the European Union.

This symbol is valid in the European Union. If you wish to dispose of this product, request the necessary information about the correct disposal method from the local council or from your retailer.



This product meets all the basic requirements of EU directives related to it.