

anko

**Slow Cooker
22990B2
User Manual**



**PLEASE READ AND SAVE THESE
INSTRUCTIONS FOR FUTURE
REFERENCE**

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

READ ALL INSTRUCTIONS

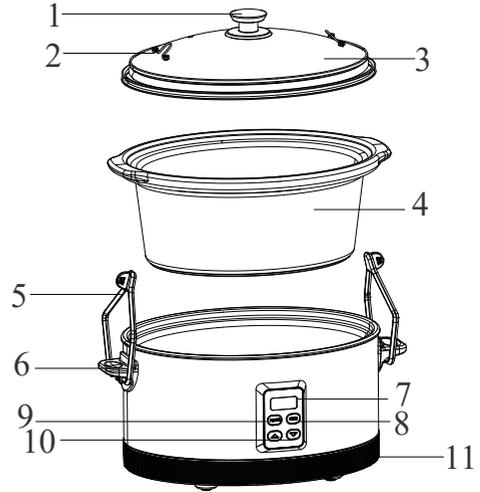
1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
2. Children should be supervised to ensure that they do not play with the appliance.
3. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning.
4. To protect against risk of electrical hazards, do not immerse the slow cooker in water or other liquids or use near washbasins or sinks. Ensure that the appliance does not get wet (water splashes etc.) and do not use it with wet hands.
5. Do not touch hot surfaces as it will cause burns to hands.
6. If the supply cord is damaged, it must be replaced by qualified electrical persons to avoid a hazard or the product must be disposed of.
7. The power socket must be readily accessible so that the appliance can be unplugged in an emergency.
8. Do not use outdoors as it is not designed for such use and can cause electric shock.
9. Do not let cord hang over edge of table or counter, as you may trip and fall or cause the hot contents of the slow cooker to spill and possibly cause burns or injuries.
10. Do not place on or near a hot gas, electrical burner or in a heat oven as these could cause the appliance to melt.
11. Extreme caution must be used when moving an appliance containing hot food, water or other hot liquids to reduce the risk of burns or injury.
12. Use only attachments that are included in the packaging of the slow cooker. The use of other attachments may cause fire, electric shock or injury.

13. Do not operate your appliance inside appliance cabinet or under a wall cabinet. When storing in an appliance cabinet, always unplug the unit from the electrical power outlet.
14. Do not use the appliance for other than intended use.
15. Do not allow children access to the plastic packaging bags and other components of the packing. They may be potentially dangerous to children.
16. Lift and open the glass lid carefully to avoid scalding and to allow hot condensation to drip back into the unit.
17. To disconnect, turn control knob to “OFF” position, then remove the supply cord plug from the mains power outlet.
18. This appliance is intended to be used in household only. It should not be used for commercial purposes.
19. The ceramic pot is designed for use with this appliance only. It must never be used on a cook top as it will crack and can cause burns if hot liquid or food inside. Do not use if the ceramic pot is cracked or damaged.
20. Avoid sudden temperature changes by adding refrigerated foods into heated pot as the pot will crack.
21. **WARNING: Do not overfill the cooking pot beyond “MAX” level as boiling liquids may overflow and cause personal injury or damage to the appliance or cooking area.**
22. **WARNING: The heating element surface is subject to residual heat after use.**
23.  **CAUTION: hot surface. Care must be taken. The surface is Liable to get hot during use.**
24. For cleaning surfaces in contact with food, please refer to section “Cleaning and Maintenance”.
25. Potential injury from misuse.
26. **CAUTION:** To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

**SAVE THESE
INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

KNOW YOUR SLOW COOKER

1. Lid handle
2. Lid Lock Bracket
3. Tempered Glass Lid
4. Ceramic Pot
5. Silicone Fixation Ring
6. Base Handle
7. Time Display Screen
8. MODE Key
9. POWER Key
10. +/- TIME
11. Base Unit



BEFORE FIRST USE

IMPORTANT! Ensure the ceramic pot and/or the appliance is not damaged during handling and transportation. If any damage is found, do not use.

1. Carefully unpack the slow cooker. Wash ceramic pot and glass lid in warm, soapy water. Rinse well and dry thoroughly. Wipe interior and exterior surfaces of the base with a soft, moist cloth to remove dust particles collected during packing and handling.
CAUTION: Never immerse the base, supply cord or plug in water or any other liquid.
2. Slow cooker should be operated before initial use. After cleaning unit, place the ceramic pot inside the base. Pour water into the ceramic pot to MAX line and cover with lid. Plug slow cooker into electrical wall outlet and press “POWER” key, the appliance will enter the default program and work at high mode for 4 hours.
NOTE: During initial use of this appliance, some slight smoke and/or odour may be detected. This is normal with many heating appliances and will not recur after a few uses.
3. After 4 hours, the WARM setting will flash for 5 seconds and then “KEEP WARM” mode will be activated for 4 hours.
NOTE: During the heating process, the programmable slow cooker can

be turned OFF by pressing the POWER button.

4. Allow the base unit to cool. Wearing oven mitts, carefully remove ceramic pot, and discard the water. Rinse the ceramic pot, dry thoroughly, and replace it back in the slow cooker body.

GLASSWARE CARE

WARNING: To prevent cracking or breaking of the glass lid, which may cause personal injury, glass lid should be cared with special care.

CAUTION: Glass lid may shatter if it is exposed to direct heat or subjected to severe temperature changes. Chips, cracks or deep scratches may also weaken the glass lid and cause it shatter unexpectedly.

KEEP THE GLASS LID AWAY FROM broiler, microwave oven, hot stovetop burners, in a heated oven or oven heat vents. If the glass lid has been exposed to any of these locations, do not use it again, even if there are no signs of damage.

1. IF THE GLASS LID BECOMES CHIPPED, CRACKED OR SCRATCHED, DO NOT USE IT. Discard it.
2. ALWAYS USE POTHOLDERS OR OVEN MITTS when removing the hot glass lid and pot. To avoid burns from escaping steam, always tilt the glass lid away from hands and face.

OPERATION INSTRUCTIONS

Key function

“POWER” key: Power on and power off.

“MODE” key: Mode selection.

“+” key: Each click adds 30 minutes to the working time.

“-” key: Each click reduces the working time by 30 minutes.

Power on the machine

1. After powering on, all contents on the display ( /88:88/LOW/HIGH/WARM) flash on LCD display and the backlight lamp are flashing.
2. The slow cooker will enter the standby mode if no operation is performed within 1 minute. In standby mode, the LCD display will be turned off.

Enter the working state

1. After powering on or in standby mode, press the “POWER” key to enter the working mode directly. The default mode is “HIGH” setting with 4 hours working time.
2. LCD screen displays the working time and starts the countdown in 1-minute intervals by flashing “:”. “HIGH” indicator lights up constantly.  indicator lights up constantly and  indicator goes out in the sequence of , ,  and then repeat. Backlight lights up constantly.

Select working mode

By pressing “MODE” key to select working mode in cycle switching, the display will show the default working time as below.

MODE	Default Working time(hours)
LOW	08:00
HIGH	04:00
WARM	04:00

1. “LOW” and “HIGH” MODE

LCD screen displays the working time and starts the countdown in 1-minute intervals by flashing “:”. “LOW” or “HIGH” indicator on the display lights up constantly.  lights constantly and  indicator goes out in sequence of , ,  and then repeat. Backlight lights up constantly.

2. “WARM” MODE

LCD screen displays the working time and starts the countdown in 1-minute intervals by flashing “:”. “WARM” indicator on the display lights constantly.  does not light up, but the backlight lights up constantly.

NOTE: During the working process, press” MODE” to change working mode. If the working mode is changed, the slow cooker will save the countdown for that mode. But it will not be saved after the appliance is powered off or the power is disconnected.

Select working time

1. Set the working time by pressing the "+" or "-" key. The LCD will display the working time.
2. "+" key function: Each press increases the time in 30-minute increments, with a maximum of "20:00" hours. No further changes occur when pressing again after reaching the maximum hours.
3. "-" key function: Each press decreases the time in 30-minute decrements, with the minimum being "00:00". When reduced to 00:00, the backlight will flash 5 times and then enter standby mode.

Finishing cooking

After cooking has completed, the slow cooker enters the "WARM" mode for 4 hours. The indicator changes to "WARM" and flashes 5 times before remaining constantly on. In the meantime, the backlight flashes 5 times and remains constantly bright. After "WARM" mode is finished, the slow cooker goes into standby mode directly.

NOTE: During the working process, press "POWER" to stop working and the slow cooker enters the standby mode.

SLOW COOKER COOKING CHART

Using a slow cooker is easy but different from conventional cooking. To help you, this manual contains many hints for successful slow cooking. Many more slow cooker recipes books are available in libraries/bookstores and on-line websites.

The slow cooker has three heat settings: LOW, HIGH and WARM. Use the recommended guidelines offered in the recipe being used to determine cooking time and heating position. Dishes can be prepared well in advance of mealtime and cooking time regulated so that food is ready to serve at a convenient time.

NOTE: When serving from the Programmable Slow Cooker, always place a trivet or protective padding under the liner before placing it on a table or countertop to prevent heat damage to the surface.

FOOD	WEIGHT (g)	LOW (HOURS)	HIGH (HOURS)
Beef Brisket	1000	7:00	4:00
Roasted Beef	1300	3:00 - 4:00	1:30
Turkey Breast	3100	6:00 - 7:00	3:00 - 4:00
Roasted Pork	2200	4:00 - 5:00	2:00 - 2:30

HINTS FOR SLOW COOKING

1. Less tender, cheaper cuts of meat are better candidates for slow cooking than more expensive varieties.
2. Meat will not brown during the cooking process. Browning fatty meats will reduce the amount of fat and help to preserve colour while adding richer flavour. Heat a small amount of oil in a skillet and brown meats prior to putting into the cooking pot.
3. Whole herbs and spices flavour better in slow cooking than crushed or ground.
4. Most recipes that call for uncooked meat and vegetables require about 6-8 hours on LOW temperature setting.
5. The higher the fat content, the less liquid is needed. If cooking meat with a high fat content, use thick onion slices under it so that the meat will not sit and cook in the fat. If necessary, use a slice of bread, a spoon, or a straining spoon to skim off excess fat from top of food before serving.
6. Food cut into uniform pieces will cook faster and more evenly than the food left whole, such as roast or poultry.
7. Root vegetables such as carrots, potatoes, turnips and beets require longer cooking time than many meats. Place them on the bottom of the Slow Cooker and cover with liquid. Check to see if they are fork-tender when meat temperature is reached. Remove meat and continue cooking vegetables if necessary.
8. Add fresh dairy products (milk, sour cream or yogurt) prior to serving. Evaporated milk or condensed creamed soups may be added at the start of cooking.
9. Rice, noodles and pasta are not recommended for long cooking periods. Cook them separately and then add them to slow cooker in the last 30 minutes of cooking time.

CLEANING AND MAINTENANCE

Before performing any cleaning and maintenance operations, please ensure that the heat selector switch is in OFF position and the unit is disconnected from mains power.

1. The appliance should be cleaned after every use. After the appliance has cooled, wash the cooking pot and lid cover in warm, soapy water. Rinse well and dry.
2. If food sticks to the surface of the cooking pot, fill the pot with warm, soapy water and allow it to sit for a few hours before cleaning. Wipe the interior and exterior surfaces of the base with a soft, slightly damp cloth or sponge.

Caution: Never immerse the base in water. Never use abrasive cleansers or scouring pads to clean the cooking pot or base, as these can damage the surface.

3. The ceramic cooking pot and glass lid may be cleaned in a dishwasher. To prevent damage, position it in rack so that it will not hit other items.
4. If cooking pot becomes stained, clean with a non-abrasive cleanser or apply a paste of baking soda with soft cloth. To remove water spots or mineral deposits, wipe with distilled white vinegar, or pour a small amount of vinegar into pot and let it soak. After cleaning, wash pot in warm, soapy water, rinse and dry.
5. Be sure all parts are clean and dry before storing. Store the appliance in its box or in a clean and dry place. Never store it while it is hot or wet. To store, place covered cooking pot inside the base and place the glass lid over the pot. Never wrap cord tightly around the appliance, keep it loosely coiled.

TECHNICAL DATA

Voltage : 220-240V~ 50-60Hz

Power : 260W

Ceramic Pot MAX. Capacity: 3.6L

12 Month Warranty

Thank you for your purchase.

Your new product is warranted to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business will bear the reasonable expense of claiming the warranty.

This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to the respective Customer Service Centre.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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