

anko

Slow Cooker

KY-502T

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:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs or appliance in water or other liquid.
4. 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 instructions concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Disconnect from mains power outlet when not in use and before cleaning. Allow to cool before putting on, or taking off parts.
7. For electrical safety, if the supply cord is damaged it must be replaced by qualified electrical person only or the product must be disposed.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries or damage to property.
9. Do not use outdoors.
10. Do not let the cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

CAUTION: To protect against damage or electric shock, do not cook in the base unit. Cook only in the ceramic pot provided.

13. To disconnect, turn OFF the slower cooker then remove the supply cord plug from mains power outlet socket.
14. Do not use appliance for other than intended use.
15. To prevent damage to the ceramic pot, avoid sudden temperature changes, such as adding refrigerated foods into the ceramic pot when hot.
16. Do not use the ceramic pot or the glass lid if chipped, cracked, or severely scratched.
17. This appliance is intended to be used in household only. It should not be used for commercial purposes.

IMPORTANT! 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.

WARNING: Do not overfill the cooking pot beyond the "MAX" level as boiling liquids may overflow and cause personal injury or damage to the appliance or cooking area.

WARNING: The heating element surface is subject to residual heat after use.

**FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS**

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION, HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Instruction Manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. Do not leave this appliance unattended during use.
5. If the appliance begins to malfunction during use, immediately turn OFF the appliance, then remove the supply cord plug from mains power outlet socket. Do not use or attempt to repair the product.
6. The cord to this appliance should be plugged into a 220-240V AC electrical power outlet socket.
7. Do not use this appliance in an unstable position.
8. Never use any stoneware liner on a gas or electric cooktop or on an open flame.
9. Lift off lid carefully to avoid scalding, and allow water to drip into stoneware liner.
10. Never attempt to remove or touch the ceramic cooking pot during operation.
11. Always use oven mitts when removing the ceramic cooking pot after cooking.

NOTES ON THE CORD

The short power supply cord is provided (or detachable power-supply cord) to reduce the risk of entangling or tripping over a longer power cord. Do not use an extension cord with this product.

PLASTICIZER WARNING

IMPORTANT! To prevent Plasticizers from migrating to the finish of the counter top or table/bench top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table/bench top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear on the counter or table/bench top.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other high-powered electrical appliances.

GETTING TO KNOW YOUR SLOW COOKER

Product may vary slightly from illustration



INTRODUCTION TO SLOW COOKING

When it comes to serving up piping hot delicacies for a special occasion party, celebration or other sponsored event, the Slow Cooker is ideal to offer guests an array of warm party favorites. This slow cooking serving offers a size of 6.5L to cook and serve.

IMPORTANT! The slow cooker should not be placed on untreated wooden surface or surfaces that can get damaged from heat, i.e. vinyl bench top. Place the oven on a heat resistant surface or on a heat mat.

BEFORE USING FOR THE FIRST TIME

1. Carefully unpack your Slow Cooker. Remove all packaging and materials.
2. It is necessary to operate the Slow Cooker one time before placing food in the ceramic pot. Fill the ceramic pot with tap Water (Do not fill more than the MAX. level mark). Cover the ceramic pot with the glass lid.
3. Connect the supply cord plug into a 220-240V AC electrical power outlet.
4. Press "Menu" and select HIGH setting by pressing the button twice, then allow the slow cooker to heat for approximately 20 minutes. You will notice a slight odour; this is normal and should quickly disappear.
5. Press "KEEP WARM/ CANCEL" button to switch OFF the appliance and allow it to cool for 20 minutes.
6. Wearing oven mitts, grasp each of the liner handles carefully to lift and remove the ceramic pot from the base unit; pour out the water from the stoneware liner.
7. Rinse the ceramic pot, dry thoroughly, and replace back inside the base unit.

CERAMIC POT - CARE INSTRUCTIONS

Like any ceramic product, the ceramic pot may crack or break if not handled properly. To prevent damage, handle with care!

WARNING: Failure to follow these instructions can cause breakage which may result in injury or property damage.

- ALWAYS USE POTHOLDERS OR OVEN MITTS WHEN HANDLING THE HOT CERAMIC POT.

- DO NOT place the hot ceramic pot on a counter/bench top. Use the base unit to serve. Keep the ceramic pot in the base unit until fully cooled.
- DO NOT place/use the ceramic pot on any range top burner, under a broiler, microwave browning element, or in a toaster oven.
- DO NOT strike utensils against the rim of the ceramic pot to dislodge food.
- DO NOT use the ceramic pot to make popcorn, caramelize sugar, or make candy. This will damage/crack the ceramic pot.
- DO NOT use abrasive cleaners, scouring pads, or any object that will scratch the ceramic pot liner or accessories.
- DO NOT use or repair any liner or lid that are chipped, cracked, or broken.
- DO NOT use the ceramic pot for reheating foods or for general food storage.
- Always place foods into the ceramic pot at room temperature; then place the pot into the base unit before turning it ON.
- NEVER heat the ceramic pot when empty.

OPERATING INSTRUCTIONS

CAUTION: When the ceramic pot is filled and positioned in the base unit, the Slow Cooker will be heavy. If the unit needs to be moved to a final serving position after cooking, using oven mitts, remove the filled cooking pot carefully from the base unit. Move the empty base unit to its final serving position. Then transfer the ceramic pot to position in the base unit.

1. Prepare recipe according to instructions.
2. Place food into the ceramic pot and cover it with the glass lid. DO NOT FILL ABOVE THE MAX. LEVEL MARK ON THE CERAMIC POT. For best results, the Slow Cooker should be at least half filled. When cooking soups or stews, allow a 2-inch space between the food and the top of the cooking pot, so ingredients can come to a simmer.

NOTE: When cooking meat and vegetable combination, place the vegetables in the bottom of the ceramic pot first. Then add the meat and other ingredients.

NOTE: When cooking on HIGH, check the cooking progress regularly, as some soups may come to boil.

Remember that frequent lifting of the lid during cooking delays the cook time.

WARNING: The ceramic pot CANNOT stand the shock of sudden temperature changes. If the pot is hot, DO NOT add cold food. Before cooking frozen food, add some warm water.

3. Connect the supply cord plug into a 220-240V AC electrical power outlet.

4.  will show on LED display.

SETTING THE COOKING TEMPERATURE & TIME

1. Press “Menu” button to cycle through the temperature setting: LOW or HIGH or KEEP WARM.
2. Press “-” or “+” button to adjust cooking time from 30min to 12hours in 30-minute segments.
3. Press “Menu” button once, the preset time “8:00” appear and indication light “LOW” illuminates.
4. Adjust cooking time using “-” or “+” button. After the desired time has been set, the display will flash 5 times and then the cooker will start.
5. The selected time will show on the LED display and the cooker will now countdown until 0:00.
6. When cooking time has ended, the “KEEP WARM” light will illuminate. The cooker will now keep the food warm for another 12 hours, after which it will switch off.
7. To stop the cooking process at any time, press the “KEEP WARM/ CANCEL” button.

Function	LOW	HIGH	KEEP WARM
Preset time (Hr)	8:00	4:00	12:00
Time adjust	0.5H – 12H	0.5H – 12H	Non- adjustable

NOTE: Time adjustment is only allowed in LOW and HIGH settings.

NOTE: It may be necessary to add extra liquid to the food, depending on the recipe and the amount of time in which it is

cooked. Food should be monitored when using the **HIGH** setting.

REMOVING THE POT

1. Disconnect the slow cooker from the mains supply.
2. Using oven gloves, carefully remove the glass lid by grasping the lid knob and lifting the lid slightly away from you.
This will allow the steam to escape before removing the lid. Allow a few seconds for all steam to escape.
3. Allow the Slow Cooker to cool completely before cleaning. Refer to the Care & Cleaning Instructions.
4. When the appliance is OFF and unplugged, the Slow Cooker base unit and ceramic pot will remain hot for some time after use. Allow the appliance to cool completely before cleaning or storing.

HINTS FOR SLOW COOKING

- Less tender, cheaper cuts of meat are better candidates for slow cooking than more expensive cuts.
- Meats will not brown during the slow cooking process. Browning fatty meats will reduce the amount of fat and help to preserve color while adding richer flavor. Heat a small amount of oil in a skillet and brown meats prior to putting into the ceramic pot.
- Whole herbs and spices flavor better in slow cooking than crushed or ground.
- When cooking in a Slow Cooker, remember that liquids do not boil away like they do in conventional cooking. Reduce the amount of liquid in any recipe that is not designed for a Slow Cooker. The exceptions to this rule would be rice and soups. Remember, liquids can always be added at a later time if necessary. If a recipe results in too much liquid at the end of the cooking time, remove the cover and re-program the Slow Cooker to continue to cook HIGH for 1 hour. Check every 15 minutes until the amount of liquid is reduced. Turn OFF when the desired consistency is achieved.
- Most recipes that call for uncooked meat and vegetables require about 6 to 8 hours on LOW temperature setting.
- The higher the fat content, the less liquid 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 foods before serving.
- Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.
- Always use a meat thermometer to determine if meats have been cooked to proper temperature.
- 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 they are fork-tender when meat temperature is reached. Remove meat and continue cooking vegetables if necessary.
- 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.
- Rice, noodles and pasta are not recommended for long cooking periods. Cook them separately and then add to the Slow Cooker during the last 30 minutes of cooking.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning, must be performed by a qualified appliance repair technician only or the appliance must be disposed.

CARE & CLEANING INSTRUCTIONS

CAUTION: NEVER IMMERGE THE BASE UNIT OR CORD IN WATER OR OTHER LIQUID.

1. Always unplug and allow to cool down completely before cleaning.
2. The ceramic pot, and tempered glass lid can be used in a dishwasher. To avoid damage, put the ceramic pot and glass lid in the dishwasher rack so that it will not hit other items during cleaning. To clean by hand, wash the ceramic pot and glass lid in warm, soapy water.
3. **IMPORTANT! Avoid sudden, extreme temperature changes. For example, do not place the hot ceramic pot into cold water or onto a wet surface.**
4. Avoid hitting the ceramic pot and glass lid against hard surfaces.
CAUTION: Do not use the ceramic pot or the glass lid if chipped, cracked, or severely scratched.
5. If food sticks to the ceramic pot liner, fill it with warm soapy water and allow to soak before cleaning. A paste of baking soda may be used with a plastic scouring pad.
6. To remove water spots or mineral deposits, wipe ceramic pot with distilled white vinegar. For difficult stains, pour a small amount into the pot and allow to soak. Rinse and dry thoroughly.
7. Wipe the interior and exterior of the base unit with a soft, slightly damp cloth or sponge. Never use abrasive cleansers or scouring pads to clean the base unit, as they may damage the surfaces.

STORING INSTRUCTIONS

1. Be sure all parts are clean and dry before storing.
2. Store the Slow Cooker with the ceramic pot inside the base unit.
3. To protect the glass lid, it may be wrapped in a soft cloth and placed upside down over the ceramic pot.
4. Store the assembled unit in the original box in a clean, dry place.
6. Never store the Slow Cooker while it is hot or wet.
7. Never wrap the cord tightly around the appliance; keep it loosely coiled.

TECHNICAL DATA

Model No.: KY-502T

Voltage: 220-240V~ 50-60Hz

Power: 315W

RECIPES

WATERCRESS SOUP

LOW 6-8 hours
HIGH 3-4 hours

Ingredients

10g butter or margarine	1 x85g packs watercress
½ large onion, peeled and chopped	500ml chicken stock
100g potatoes, peeled and finely chopped	Salt and freshly ground black pepper
1 stick celery, chopped	100ml milk

METHOD

Place the butter in a large saucepan and heat until melted.

Add the onion, potatoes and celery and cook for 4-5 minutes.

Reserve a few small sprigs of watercress for garnish, then stir with the remaining ingredients and cook for 2-3 minutes.

Add the stock and salt and pepper and bring to boil.

Transfer to the ceramic cooking pot. Cover with the lid and cook as recommended.

Stir in the milk, then purée until smooth.

Garnish with the remaining sprigs of watercress.

PUMPKIN SOUP

LOW 6-8 hours
HIGH 3-4 hours

Ingredients

15g butter	1 large potato, peeled and diced
1 large onion, peeled and chopped	500ml vegetable stock
1 clove garlic, peeled and crushed	Pinch ground nutmeg
1 butternut squash, peeled, de-seeded and cubed	Salt and freshly ground black pepper
1 leek, sliced	60ml coconut milk
2 carrots, peeled and sliced	

METHOD

Place the butter in a large saucepan and heat until melted.

Add the onion and garlic and cook for 2-3 minutes.

Add the butternut squash, leek, carrots and potato and cook for 4-5 minutes.

Add the stock, nutmeg, salt and pepper and bring to boil.

Transfer to the ceramic cooking pot, cover the lid and cook as recommended.

Purée until smooth, then stir in the coconut milk.

VEGETABLE SOUP

LOW 7-9 hours

HIGH 4-5 hours

Ingredients

2 onions, peeled and chopped	500ml vegetable stock
2 cloves garlic, peeled and crushed	20ml tomato purée
1kg prepared mixed vegetables e.g. potato, celery, leek, carrot, swede, broccoli, parsnip	15ml freshly chopped mixed herbs
	Salt and freshly ground black pepper

METHOD

Place the onion, garlic and vegetables in the ceramic cooking pot.

Pour in the boiling stock, tomato purée, herbs and salt and pepper.

Mix well.

Cover the lid and cook as recommended

CHUNKY BEAN AND VEGETABLE SOUP

LOW 7-9 hours

HIGH 4-5 hours

Ingredients

100g dried cannellini beans, soaked overnight in cold water	1 celery stick, sliced
15g butter	2 carrots, peeled and sliced
1 onion, peeled and chopped	1 courgette, sliced
1 clove garlic, peeled and crushed	50g broccoli florets
2 leeks, sliced	200g can chopped tomatoes
75g green beans, cut into quarters	500ml vegetable stock
Salt and freshly ground black pepper	20ml red pesto

METHOD

Drain the beans. Put into a large saucepan and cover with cold water.

Bring to the boil, then boil gently for 10-15 mins.

Heat the butter in a saucepan until melted.

Add the onion, garlic, leeks and green beans and cook for 2-3 mins.

Add the celery, carrot, courgetti and broccoli and cook for 2-3 mins.

Drain the beans and add to the pan with the remaining ingredients. Bring to boil.

Transfer to the ceramic cooking pot.

Cover the lid and cook as recommended

SWEET AND SOUR RED CABBAGE

LOW 4-6 hours

Ingredients

350g red cabbage, thinly sliced	Salt and freshly ground black pepper
1 large onion, peeled and chopped	5ml/ 1tsp caraway seeds
1 large cooking apple, peeled and grated	3 garlic cloves, peeled and crushed
20ml red wine vinegar	500ml boiling vegetable stock
1tsp soft brown sugar	

METHOD

Place all the ingredients except the stock into the ceramic cooking pot and mix well.

Pour in the stock, cover the lid and cook as recommended.

RATATOUILLE

LOW 6-8 hours

HIGH 3-4 hours

Ingredients

2 onions, peeled and sliced	400g/ 1x 14oz cans chopped tomatoes
2 cloves garlic, peeled and crushed	15ml tomato purée
2 green peppers, de-seeded and chopped	300ml boiling water
2 small aubergines, thinly sliced	Salt and freshly ground black pepper
225g/ 0.5lb courgettes, sliced	1 x 5ml / 1tsp dried basil
225g/ 0.5lb tomatoes, skinned and chopped	

METHOD

Place the onions, garlic, pepper, aubergines, courgettes and tomatoes in the ceramic cooking pot.

Place the tinned tomatoes in a saucepan and bring to boil.

Pour the tomatoes into the bowl with the remaining ingredients.

Mix well.

Cover the lid and cook as recommended.

TOMATO AND VEGETABLE PASTA SAUCE

LOW 4-6 hours

Ingredients

10ml oil	7ml/ ½ tbsp. tomato purée
1 onion, peeled and finely chopped	150ml vegetable stock
1 clove garlic, peeled and crushed	5g sugar
1 red pepper, de-seeded and finely diced	5g dried oregano
1 carrot, peeled and finely diced	10ml balsamic vinegar
1 Stalk celery, finely diced	Salt and freshly ground black pepper
400g tins chopped tomatoes	15ml/ 1 tbsp freshly chopped basil
225g / 0.5lb fresh tomatoes, peeled and chopped	

METHOD

Heat the oil in a saucepan. Add the onion and garlic and cook for 2-3 minutes.

Add the pepper, carrot and celery and cook for 3-4 minutes.

Add the remaining ingredients and bring to the boil.

Transfer to the ceramic cooking pot.

Cover with the lid and cook as recommended.

Serve with pasta.

If a smooth sauce is desired, purée in a blender.

VEGETABLE COUS COUS

LOW 4-6 hours

HIGH 2-3 hours

Ingredients

10ml olive oil	1 red pepper, de-seeded and copped
1 red onion, peeled and diced	500ml vegetable stock
1 clove garlic, peeled and crushed	25g / 1 oz frozen sweetcorn
1 leek, sliced	2 large tomatoes, peeled and chopped
1 carrot, peeled and sliced	Salt and freshly ground black pepper
1 celery stick, sliced	100g cous cous

METHOD

Heat the oil in a large saucepan.

Add the onion, garlic and leek and cook for 2-3 minutes.

Add the carrot, celery and pepper and cook for a further 2-3 minutes.

Add the stock, sweetcorn, tomatoes and salt and pepper and bring to boil.

Transfer to the ceramic cooking pot. Cover the lid and cook as recommended.

10 minutes before serving stir in the cous cous and cook until it is fluffy.

Serve.

LIVER AND BACON CASSEROLE

LOW 6-8 hours

HIGH 3-4 hours

Ingredients

15g butter	25g / 1oz mushrooms, sliced
1 large onion, peeled and finely chopped	300ml / half pint beef stock
225g / ½ lb lamb's liver, cut into slices	10ml / 1-1/2 tsp tomato purée
12.5g / ½ oz plain flour	Salt and freshly ground black pepper
4 rashers back bacon, shopped	

METHOD

Place the butter in a large saucepan and heat until melted.

Add the onion and cook for 3-4 minutes.

Toss the liver slices in the plain flour and add to the pan. Cook for 4-5 minutes.

Add the bacon and mushrooms and cook for 2-3 minutes.

Stir in the remaining ingredients and bring to the boil.

Transfer to the ceramic cooking pot.

Cover the lid and cook as recommended.

SAUSAGE CASSEROLE

LOW 6-8 hours

HIGH 3-4 hours

Ingredients

10ml oil	1 x 415g tin of baked beans
1 large onion, peeled and shopped	25g / 1oz mushrooms, sliced
1 potato, peeled and diced	200ml chicken stock
225g / 0.5lb skinless pork sausages, halved	Salt and freshly ground black pepper
25g / 1oz frozen sweetcorn	

METHOD

Heat the oil in a large frying pan.

Add the onion and potato and fry for 4-5 minutes.

Add the sausages and mushrooms and fry for a further 5 minutes.

Stir in the remaining ingredients and bring to boil.

Transfer to the ceramic cooking pot.

Cover the lid and cook as recommended.

MACARONI AND BACON CHEESE

LOW 2-3 hours

Ingredients

100g/ 4oz macaroni	500ml milk
25g / 1oz butter	50g / 2oz cheddar cheese, grated
1 small onion, peeled and finely chopped	Pinch cayenne pepper
4 rashers bacon, chopped	25g / 1oz frozen sweetcorn
25g/ 1oz plain flour	

METHOD

Lightly grease the cooking pot.

Cook the macaroni in a large pan of boiling water for 5 minutes, then drain well.

Meanwhile make the cheese sauce.

Heat the butter in a saucepan until melted.

Stir in the onion and bacon and cook for 3-4 minutes.

Stir in the flour and cook for 1 minute.

Gradually add the milk and cook until the sauce has thickened.

Stir in the cheese, pepper and sweetcorn.

Mix the drained macaroni into the cheese sauce.

Transfer to the ceramic cooking pot.

Cover the lid and cook as recommended.

HAWAIIAN PORK CASSEROLE

LOW 8-10 hours

HIGH 4-6 hours

Ingredients

25g / 1oz butter	25g / 1oz plain flour
2 onions, peeled and chopped	1 pint pork stock
2 cloves garlic, peeled and crushed	2 x 15ml / 2tbsp sherry
2 green peppers, de-seeded and sliced	Small can pineapple chunks
15g button mushrooms, sliced	Salt and freshly ground black pepper
0.75kg / 1.5lb pork fillet	

METHOD

Place the butter in a large saucepan and heat until melted.

Add the onion and garlic and cook for 2-3 minutes.

Add the peppers, mushrooms and pork and cook for 4-5 minutes.

Stir in the flour and cook for 1 minute.

Add the remaining ingredients and bring to the boil.

Transfer to the ceramic cooking pot, cover the lid and cook as recommended.

CHICKEN AND RED WINE STEW (COQ AU VIN)

LOW 6-8 hours
HIGH 3-5 hours

Ingredients

25g / 1oz butter	300ml / ½ pint red wine
100g / 4oz bacon, chopped	300ml / ½ pint boiling chicken stock
15g shallots, peeled	Bay leaf
2 cloves garlic, peeled and crushed	Bouquet garni
250g / 1lb button mushrooms, sliced	5ml / 1tsp dried thyme
4 chicken breasts (boneless and skinned)	Salt and freshly ground black pepper

METHOD

Place the butter in a large frying pan and heat until melted.
Add the shallots and garlic and cook for 2-3 minutes.
Add the mushrooms, bacon and chicken breasts and cook for 4-5 minutes.
Transfer the mixture to the ceramic cooking pot.
Add the remaining ingredients.
Cover the lid and cook as recommended.

BRAISED BRISKET OF BEEF WITH VEGETABLES

LOW 8-10 hours
HIGH 4-6 hours

Ingredients

25g / 1oz butter	4 carrots, peeled and chopped
1.5kg / 3lb joint brisket	600ml / 1 pint beef stock
1 onion, peeled and chopped	Salt and freshly ground black pepper

METHOD

Place the butter in a frying pan and heat until melted.
Add the meat and brown on all sides.
Add the vegetables and cook for 2-3 mins.
Transfer to ceramic cooking pot and add the boiling stock and salt and pepper.
Cook as recommended.

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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