

# anko

**Slow Cooker  
XJ-13220J0  
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

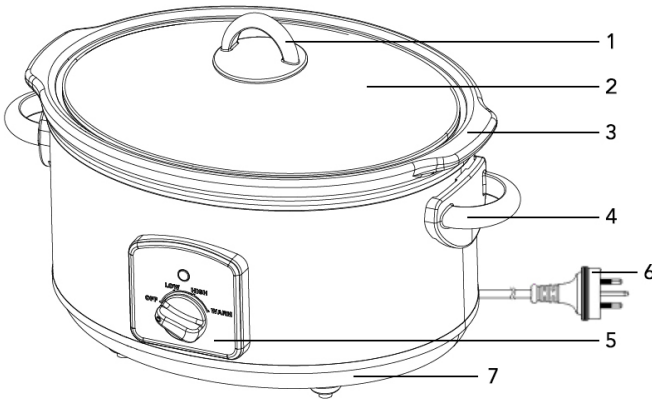
1. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
2. Children 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 in order 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 plug from power outlet.
18. This appliance is intended to be used in household only. It should not be used for commercial purpose.
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. Glass lid
3. Ceramic cooking pot
4. Slow cooker handle
5. Heat selector switch
6. Plug with cord
7. Stainless steel exterior base



## 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, place cooking pot inside the base. Pour 4 cups of water into the cooking pot and cover with the lid. Plug slow cooker into electrical outlet and turn to “ HIGH” setting. Allow to operate approximately 30 minutes. After 30 minutes, switch OFF and unplug. Allow it to cool. Remove cooking pot, and discard water. Rinse the ceramic pot, dry thoroughly, and then place it inside the body.

## **OPERATION**

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.

**IMPORTANT! Slow cooker will operate until switched OFF.**  
**Do not overcook food. Monitor cooking and ensure to switch OFF the slow cooker when the food is cooked properly.**

### **COOKING TIME**

6-8 hours  
4-6 hours

### **RECOMMENDED TEMPERATURE SETTING**

LOW  
HIGH

### **SLOW COOKER COOKING TABLE**

Food	Weight	LOW/Time	HIGH/ Time
Beef Brisket	2.0-2.5kg	8 hours	6 hours
Whole Chicken	2.0-3.0kg	6 hours	4 hours
Pork	1.0-1.5kg	6 hours	4 hours

1. Prepare recipe according to instructions.
2. Place food into cooking pot and cover.
3. Plug slow cooker into electrical outlet and select LOW, HIGH or WARM setting. Slow cooking will commence. Power on indicator will illuminate.
4. Always cook with the lid on.  
**IMPORTANT!** Do not remove the lid often when cooking as this will prolong the cooking time.
5. Serving. Turn the slow cooker to WARM setting for a short period of time prior to serving or turn to the OFF position to unplug the appliance.  
**IMPORTANT! Slow cooker will operate until switched OFF. Do not overcook food. Monitor cooking and ensure to switch OFF the slow cooker when the food is cooked properly.**
6. Using pot holders, remove the cover.  
**CAUTION:** When removing cover, grasp the designed area on the lid and lift to allow steam to escape before setting cover aside. To avoid burns, always hold cover so that escaping steam flows away from hands and face.
7. Grasp cooking pot by the handles and remove it from the body.
8. Tableside serving. If serving directly from the cooking pot, always place a trivet or protective padding under the pot before placing it on a table or countertop.  
**CAUTION:** The pot will be hot and can cause burns.

## **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 color while adding richer flavor. Heat a small amount of oil in a skillet and brown meats prior to putting into the cooking pot.
3. Whole herbs and spices flavor 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 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 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 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 starting of cooking.
9. Rice, noodles and pasta are not recommended for long cooking periods. Cook them separately and then add 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 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 a soft cloth. To remove a 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**

Model no.: XJ-13220J0

Voltage : 220-240V~ 50-60Hz

Power : 260W

Ceramic Pot MAX. Capacity: 3.5L



## 12 Month Warranty

Thank you for your purchase.

Your new product is warrantied 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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