cookworks

3.5Litre Slow Cooker

Model No. SC-35-O001



Care & Instruction Manual

For household and indoor use only

Please read these instructions before use and retain for future reference

ELECTRICAL SAFETY

- You should only plug the appliance into a 220V-240V AC, 50-60Hz supply. Connecting it to other power sources may damage the appliance and will invalidate the guarantee.
- This slow cooker is designed for domestic use. Don't use it in wet or damp locations.
- Switch off and unplug when not in use and before cleaning or moving the appliance.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Do not allow children to use the appliance without supervision.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the cooker housing, cable and plug dry and away from areas where it is likely to get splashed. Never immerse in water.
- Do not pull on the cable to disconnect from mains supply.
- Do not operate the slow cooker if damaged or after it malfunctions. In the event the supply cord is damaged, it must only be replaced by a qualified service engineer, with a suitably approved part.
- This appliance must be positioned so that the plug is accessible, and the plug socket is within easy reach of the power cord.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- This appliance must be plugged into an earthed socket outlet.

WARNING!

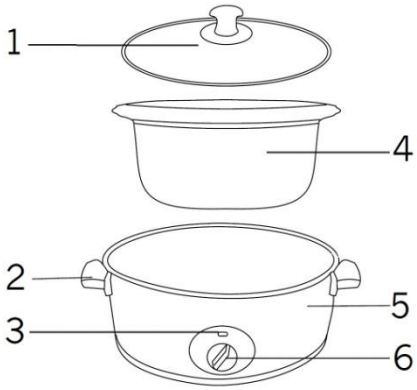
- This appliance is intended exclusively for use in domestic households. It is not suitable for commercial use.
- Do not place the slow cooker housing on or near a hot gas or electric stove. Do **not** place in an oven.
- Do not cover and allow the slow cooker cool fully before storing.
-  The surfaces of the slow cooker will become hot during use. Do not touch; wear oven gloves when handling the appliance during and immediately after use and long handled utensils when checking the food.
- Do not use the slow cooker near or under surfaces that are heat sensitive or those that may be damaged by steam.
- To prevent burns, remove lid slowly and with the underside of lid angled away from you to allow any steam to escape gradually. Do not reach over the appliance while it is working.
- Only use with the parts provided.
- The removable bowl will not withstand sudden temperature changes. Always ensure the bowl is at room temperature before adding hot or cold items.
- This appliance can cause personal injury if misused
- Do not attempt to heat any food item directly inside the base unit. Ensure to use the removable bowl.

FOOD SAFETY

- Thoroughly defrost frozen meat, poultry, fish and seafood in the refrigerator before cooking. Keep raw meat and poultry separate from cooked foods.
- Always wash hands after handling raw meat and poultry, before handling any ready to eat foods.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- Use separate utensils for handling raw meat/poultry and cooked food or wash them thoroughly between uses.
- To check whether meat, particularly poultry, is cooked, pierce the flesh with a skewer or fork; the juices should run clear. Ensure the product is piping hot throughout.
- Fish is cooked when it appears opaque and can be flaked easily.

PARTS

1. Glass lid
2. Handles
3. Power indicator
4. Removable bowl
5. Cooker housing
6. control knob



TO USE

This slow cooker has a total volume of approximately 3.5 litres. Do not fill liquids to the brim of the bowl; leave a minimum of 1cm between the rim where the lid sits and the top of the liquid. The maximum quantity / volume of food and liquid that should be used in this slow cooker is 3.2 litres.

1. Before using for the first time. Wash loose parts (removable bowl and lid) in hot water with a little washing up liquid. Rinse and dry thoroughly.
2. Place the cooker housing on a stable, flat, heat resistant surface and away from surfaces that may be damaged by steam.
3. Fully unwind the cable, plug in and switch on. For your safety do not allow the cable to dangle over the edge of units.
4. Cover the bowl with the glass lid and place the bowl into the cooker housing.
5. Using the function switch, select HIGH (the indicator light will illuminate) and allow the bowl to preheat for 20 minutes. This time can be used to prepare the ingredients.
6. When the bowl has preheated, place the ingredients to be cooked into the removable bowl. Do not overfill and **do not fill to the brim.**
7. Refit the lid and select the cooking temperature of choice. Cooking food on HIGH will require less time than cooking on LOW and the slow cooker can operate on LOW all day if required.
8. When the cooking is complete, select the WARM function to keep the food warm (maximum 4 hours) until it is ready to serve.
9. When ready to serve, turn the slow cooker off using the function switch. The indicator light will extinguish.

GENERAL COOKING ADVICE

- Vegetables such as carrots, potatoes and turnips require longer cooking than many types of meat and should be cut into the smallest sizes practical. Place in the bottom or the sides of the bowl and cover with liquid.
- Dried pulses need to be soaked overnight before adding to the slow cooker and in some instances (e.g. red kidney beans) require boiling for a minimum of ten minutes to ensure that they are safe to eat. Follow 'on pack' guidance when using dried pulses.
- Trim excess fat from meat, as the cooking method does not allow the fat to drain away.
- Avoid lifting the glass lid during the cooking process as this breaks the seal formed around the lid and adds time to the cooking process.
- If adding fresh milk or yoghurt, this should be done in the final two hours of cooking. Evaporated milk may be added at the start of cooking.
- When adding liquid or stock to the slow cooker use hot liquid to reduce the cooking time
- Rice, noodles and pasta are not recommended for long cooking periods. Cook them separately and then add to the slow cooker during the final 30 minutes.

APPROXIMATE COOKING TIMES

- The cooking times stated in the chart below gives an approximate guide. For slow cooker recipes, techniques and specific cooking times consult a specialist recipe book.
- Part cooking or sautéing vegetables and browning meats before they are added to the slow cooker can reduce cooking times.
- All ingredients must be fully thawed before cooking.

	Finished quantity (approx.)	Approximate cooking times (hrs)	
		Low	High
Vegetable Soup	2.5L	6-9	2.5-4
Coq Au Vin	2.0L	4-6	3-5
Beef In Beer	2.6L	6-8	3-5
Hawaiian Pork Casserole	2.3L	6-9	3-5
Ratatouille	2.4L	6-8	3-4
Braised Brisket of Beef with Vegetables	2.7L	6-8	3-5
Lamb and Vegetable Curry	2.3L	6-9	3-5
Chilli con Carne	2.4L	5-7	3-4
Chocolate and Orange Rice Pudding	1.8L	4-5	/
Poached Pears with Caramel Sauce	1.6L	3.5-5.5	/

CLEANING

Clean after each use.

1. Switch off and unplug the slow cooker and allow it to cool completely.
2. Wash loose parts (removable bowl and lid) in hot water with a little washing up liquid. Rinse and dry thoroughly. Not suitable for the dishwasher.
3. Wipe the external surface of the slow cooker housing with a soft damp cloth and dry surfaces with a soft dry cloth. Do not use detergent or abrasives as these may scratch the surface. Never immerse the cooker housing, power cord or plug in water or any other liquid.
4. Cooking oil and fat shouldn't be poured down sinks as it can cause blockages. Small amounts of cooking oil, fats, plate scrapings of fatty food can be added to your food waste recycling service. If you do not have access to a food waste recycling service, put it in a sealed container and place in the general waste bin.

TECHNICAL SPECIFICATION

Cookworks 3.5Litre Slow Cooker	
Model	SC–35–0001
Rated Voltage & Frequency	220 – 240V AC, 50 – 60Hz
Rated Power Input	200W
Bowl capacity	3.5 litres
Cooking capacity	3.2 litres
Class rating	I (earthed)
Power consumption (Off mode)	0W
BS 1362 fuse	3A
Product dimensions (external)	330 x 255 x 210mm
Product weight (net)	3.5 kg approx.

RECYCLING ELECTRICAL PRODUCTS



You should now recycle your waste electrical goods and in doing so help the environment.
This symbol means an electrical product should not be disposed of with normal household waste. Please ensure it is taken to a suitable facility for disposal when finished with. Visit www.recycle-more.co.uk, click on “bank locator” and enter your postcode to find your nearest recycling site.

PLUG / WIRING ADVICE

The wires in this mains lead are coloured in accordance with the following UK electrical code:

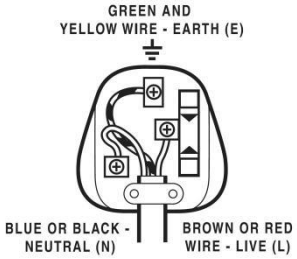
BLUE = NEUTRAL
BROWN = LIVE
GREEN + YELLOW = EARTH

Non-rewireable plug

This appliance may be fitted with a “non-rewireable” plug. If you need to change the fuse in a “non-rewireable” plug, the fuse cover must be refitted. If the fuse cover is lost or damaged, the appliance must not be used.

Rewireable plug

The colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in a rewireable plug. **Rewireable plugs should only be replaced by a suitably competent person. If in doubt, consult a qualified electrician.**



The BLUE wire must be connected to the terminal marked with the letter N

The BROWN wire must be connected to the terminal marked with the letter L

The GREEN & YELLOW wire must be connecting to the terminal marked with the letter E or the earth symbol ⏚.

Produced in China.	Argos Limited, London, EC1M 6HA, UK. Argos (N.I.) Ltd, Forestside Shopping Centre, Upper Galwally, Belfast, BT8 6FX, UK argos.co.uk/help/contact-us Tel: 0345 640 3030

PRODUCT GUARANTEE

This product is guaranteed against manufacturing defects for a period of



Year

This product is guaranteed for twelve months from the date of original purchase.

Any defect that arises due to faulty materials or workmanship will either be replaced, refunded or repaired free of charge where possible during this period by the dealer from whom you purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual. A replacement copy of this manual can be obtained from www.argos-support.co.uk
- It must be used solely for domestic purpose.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for the incidental or consequential damages.
- The guarantee is in addition to and does not diminish your statutory or legal rights.

Guarantor: Argos Ltd.
London
EC1M 6HA
argos.co.uk/help/contact-us