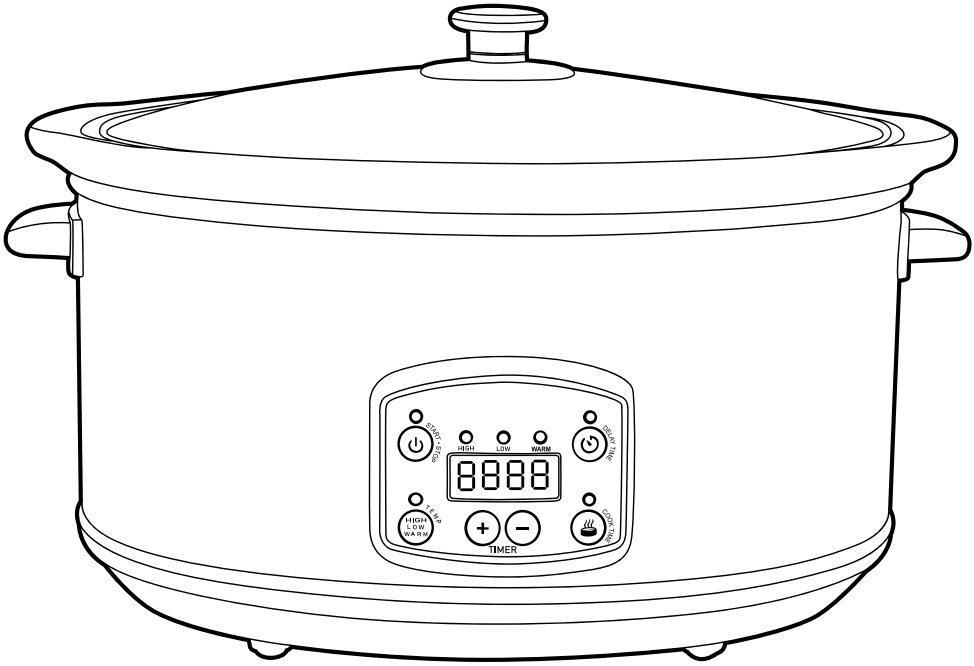
User manual

Slow cooker



SALTER 1760

Important safety

Please read carefully

Please retain instructions for future reference.

SAFETY INSTRUCTIONS

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities and knowledge, if they have been supervised/instructed and understand the hazards involved.
- Children shall not play with the appliance.
- Children should not perform cleaning or user maintenance, unless they are older than 8 and supervised.
- This appliance is not a toy.
- If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.
- This appliance contains no user serviceable parts, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.
- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat emitting appliances.
- Do not allow the power supply cord to hang over worktops, touch hot surfaces or become twisted.
- Do not immerse the electrical components of the appliance in water or any other liquid.
- Do not operate the appliance with wet hands or if any connections are wet.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not pull or carry the appliance by its power supply cord.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.
- Always unplug the appliance after use and allow it to cool fully before any cleaning, user maintenance or storing away.
- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- This appliance should not be operated by means of an external timer or separate remote control system.
- Use of an extension cord with the appliance is not recommended.
- This appliance is intended for domestic use only. It should not be used for commercial purposes.

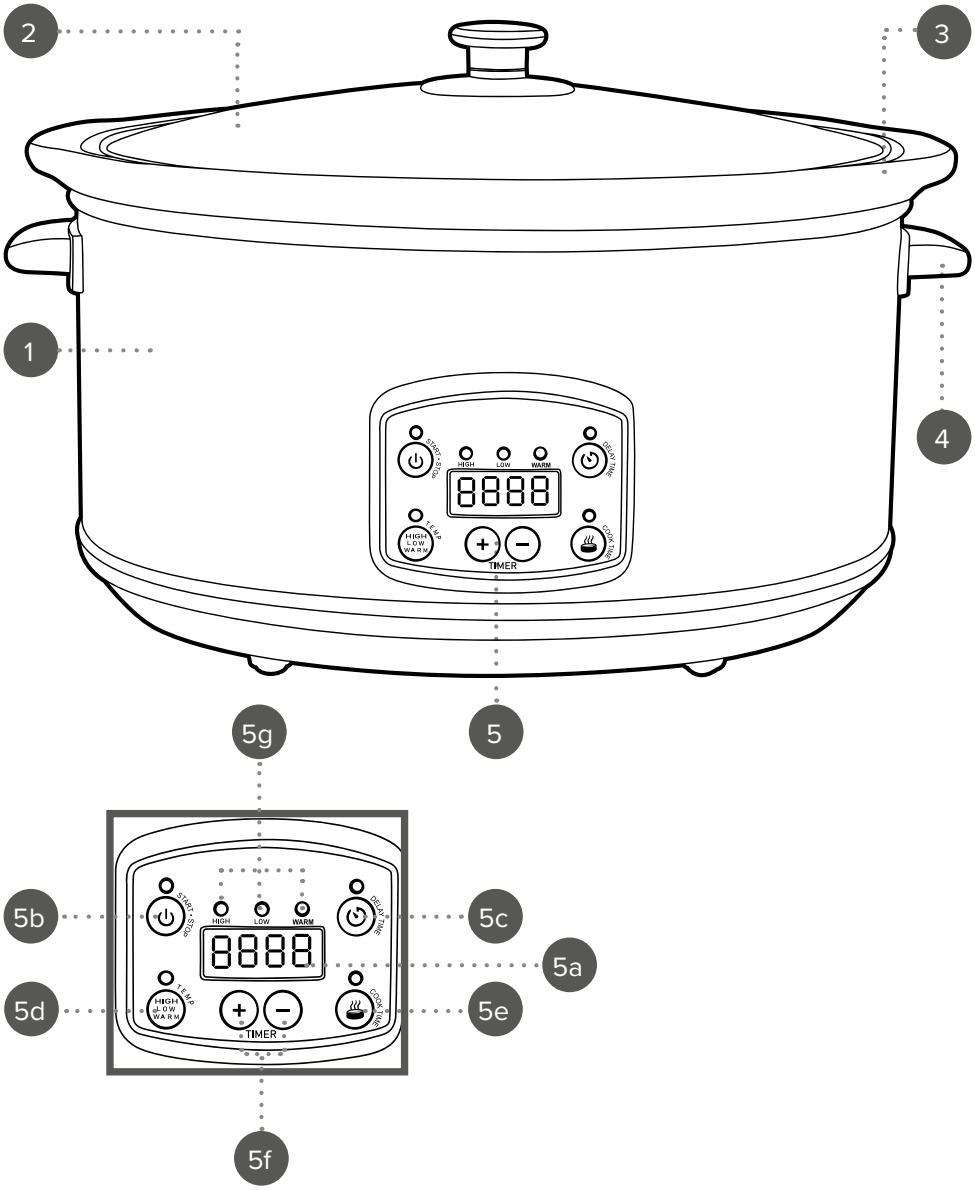


CAUTION: Hot surface – do not touch hot sections or heating components of the appliance.



WARNING: Keep the appliance away from flammable materials.

Description of parts



1. Slow cooker
2. Tempered glass lid
3. Removable ceramic cooking pot
4. Cool-touch handles
5. Control panel
   a. LED display
   b. Start/stop button
   c. Delay time button
   d. Temperature button
   e. Cook time button
   f. Timer adjustment buttons
   g. Temperature indicator lights

Dos and don'ts

DO:
Handle the removable ceramic cooking pot and tempered glass lid with care.
Use heat-resistant oven gloves when extracting the removable ceramic cooking pot from the slow cooker.
Check that foods are cooked through before serving.
DON'T:
Use the removable ceramic cooking pot if it is chipped or cracked.
Subject the removable ceramic cooking pot to sudden changes in temperature; adding cold water to a very hot removable ceramic cooking pot could cause it to crack.
Put the removable ceramic cooking pot or tempered glass lid into an oven, freezer, microwave or on a gas/electrical hob.
Use the slow cooker to reheat food.
Operate the slow cooker without the removable ceramic cooking pot or tempered glass lid in place.
Use abrasive cleaners or metal scouring pads to clean the removable ceramic cooking pot.
Place food, water or other liquid directly into the base of the slow cooker.
Allow foods to sit for long periods of time at a warm (but not hot) temperature, as this may cause food to be unsafe to eat.

Care and maintenance

Before attempting any cleaning or maintenance, unplug the slow cooker from the mains power supply and allow it to cool fully.
STEP 1: Wipe the slow cooker with a soft, damp cloth and dry thoroughly.
STEP 2: Clean the tempered glass lid and removable ceramic cooking pot in warm, soapy water, then rinse and dry thoroughly.
Never use harsh or abrasive cleaning detergents or scourers to clean the slow cooker or its accessories, as this could cause damage.



NOTE: The slow cooker should be cleaned after each use.

Instructions for use
Before first use

STEP 1: Before connecting to the mains power supply, clean the slow cooker following the instructions in the section entitled '**Care and maintenance**'.
STEP 2: Place the slow cooker onto a stable, heat-resistant surface, at a height that is comfortable for the user.



NOTE: When using the slow cooker for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the slow cooker.

Using the slow cooker

STEP 1: Insert the removable ceramic cooking pot into the base of the slow cooker.
STEP 2: Place the prepared ingredients into the removable ceramic cooking pot and then fit the tempered glass lid.
STEP 3: Plug in and switch on the slow cooker at the mains power supply. Press '**START/STOP**'.
STEP 4: Select the required heat setting (high, low or warm) by pressing '**TEMP**' until the desired temperature indicator light is illuminated.
STEP 5: To delay the cooking start time, press '**DELAY TIME**' then use '**+/–**' to delay the cooking start time between 30 minutes and 16 hours.

STEP 6: To adjust the cooking time, press '**COOK TIME**' then use '**+/–**' to set the cooking time between 30 minutes and 16 hours. After approx. 5 seconds, the slow cooker will automatically start heating up and the LED display will begin counting down to signal that the cooking programme has started.
STEP 7: Once cooking is complete, the slow cooker will automatically switch to the keep warm setting for up to 6 hours. The warm temperature indicator light will illuminate and the LED display will show 06:00 to signal that the food is being kept warm. To stop the keep warm setting, press '**START/STOP**'.
STEP 8: Switch off and unplug the slow cooker from the mains power supply.



NOTE: The warm setting should only be used to keep foods warm; it should not be used to cook foods. Cooked food can be served directly from the removable ceramic cooking pot. Do not place the removable ceramic cooking pot onto any surfaces that may be affected by heat. As a precaution before placing it into the base of the slow cooker, wipe the outer edge of the removable ceramic cooking pot with a dry cloth to reduce the possibility of liquid coming into contact with the base of the slow cooker. It is not necessary to stir the ingredients during cooking.



WARNING: The removable ceramic cooking pot and tempered glass lid will get very hot during operation. Always wear heat-resistant oven gloves when removing the removable ceramic cooking pot from the slow cooker.

Setting the temperature
Low heat setting

The low heat setting gently simmers food for an extended period of time, without overcooking or burning. This setting is ideal for vegetable-based dishes and dishes with a low, slow cooking time. In general, foods should be cooked for approx. 8–10 hours on the low heat setting (adjust as necessary).

High heat setting

The high heat setting is ideal for cooking dried beans or pulses, large cuts of meat and baking. As food may boil when cooked on the high heat setting, it may be necessary to add extra liquid during the cooking process, depending upon the recipe and the amount of time needed to cook. In general, foods should be cooked for approx. 4–6 hours on the high heat setting (adjust as necessary).

Warm setting

The warm setting keeps foods at a serving temperature; it should be used after cooking using the low or high settings, if food is not served straight away. For food hygiene reasons, do not leave foods on the warm setting for long periods of time or overnight.

Adjusting the amount of liquid during cooking

When cooking food in the slow cooker, very little moisture has chance to boil away. It is advisable to halve the liquid content of traditional recipes to compensate for this. After cooking, foods can be reduced down slightly by removing the tempered glass lid, but using the slow cooker is not an effective way of simmering down liquids. Do not cook foods uncovered for long periods of time.

Hints and tips

1. The tempered glass lid should not form a tight fit on the removable ceramic cooking pot and should be placed centrally for the best results.
2. Do not remove the tempered glass lid unnecessarily; this will result in major heat loss to the removable ceramic cooking pot.
3. Do not cook without the tempered glass lid in position. The slow cooker will not heat up properly and food may have to be discarded for hygiene reasons.
4. Cut root vegetables into small, even pieces, as they will usually take longer to cook than meats.
5. Vegetables should be gently sautéed in a frying pan for approx. 2–3 minutes before slow cooking.
6. Always place root vegetables at the bottom of the removable ceramic cooking pot and check that all of the ingredients are immersed in the cooking liquid.

7. When cooking with dried beans and pulses, always check the cooking instructions. Some beans require soaking prior to cooking in order to remove toxic substances.

Storage

Check that the slow cooker is cool, clean and dry before storing in a cool, dry place.
Never wrap the cord tightly around the slow cooker; wrap it loosely to avoid causing damage.

Specifications

Product code: EK6533
Input: 220–240 V ~ 50–60 Hz
Power: 320 W
Power consumption (off mode): 0.3 W

RECIPES



Beef stroganoff

Ingredients
750 g steak, sliced
300 g chestnut mushrooms, halved
500 ml beef stock
100 ml single cream
4 garlic cloves, chopped
2 onions, sliced
3 tbsp Worcestershire sauce
1 tbsp Dijon mustard
3 tsp cornflour
Cooking spray
Method
Spray the removable ceramic cooking pot with the cooking spray. Add the steak to the slow cooker and season to taste.
Add the chestnut mushrooms, 300 ml of the beef stock, garlic, onions, Worcestershire sauce and Dijon mustard. Cover and cook on high for approx. 2–3 hours or low for approx. 5–7 hours.
Stir the cornflour into the remaining stock and add to the slow cooker. Cook on high for approx. 20 minutes.
Add the single cream and cook for approx. 10 minutes.
Serve with rice or mashed potatoes.

Chilli con carne

Ingredients
800 g chopped tomatoes
800 g beef mince
400 ml beef stock
400 g kidney beans, drained
4 garlic cloves, chopped
1 white onion, chopped
1 red pepper, sliced
1 red chilli, sliced
2 tbsp tomato purée
1 tsp chilli powder
1 tsp cumin
1 tsp paprika
Method
Add the chopped tomatoes, beef mince, garlic, onion, chilli, tomato purée, chilli powder, cumin and paprika to the slow cooker.
Cover and cook on high for approx. 4 hours or low for approx. 8 hours.
Add the beef stock, kidney beans and red pepper and cook for approx. 45 minutes.
Stir and serve with rice.

Sausage and bacon Bolognese pasta

Ingredients
12 bacon rashers, sliced
8 sausages, skin removed
800 g chopped tomatoes
400 g penne pasta
400 ml beef stock
200 ml red wine
4 garlic cloves, chopped
1 onion, diced
1 tbsp brown sugar
1 tbsp fennel seeds, crushed
1 tbsp tomato purée
1 tbsp Worcestershire sauces
1 tsp basil
1 tsp oregano

Method
Cook the sausage meat, bacon and fennel seeds in a frying pan over a medium heat until cooked through.
Add to the slow cooker with the chopped tomatoes, beef stock, red wine, garlic, onion brown sugar tomato purée, Worcestershire sauce, basil and oregano.
Cook on high for approx. 4 hours or low for approx. 8 hours.
Boil the penne pasta and serve.

Creamy chicken, chorizo and tomato pasta

Ingredients
8 chicken thighs
650 ml chicken stock
300 ml double cream
400 g penne pasta
250 g sundried tomatoes
200 g chorizo
5 garlic cloves, finely chopped
3 tbsp red pesto
1 tsp basil
Handful of spinach

Method
Dice the chorizo and cook on a medium heat in a frying pan until cooked through.
Add the chicken thighs, 150 ml chicken stock, sundried tomatoes, chorizo, garlic, red pesto and basil to the slow cooker.
Cook on high for approx. 2.5 hours.
Add the dry penne pasta and remaining chicken stock and cook for approx. 25 minutes.
Once cooked, stir in the double cream and top with the spinach.

Leek and potato soup

This recipe requires the use of a blender.

Ingredients
8 medium potatoes, peeled and diced
1.2 L vegetable stock
120 ml sour cream
600 g leeks, sliced
4 tbsp unsalted butter
2 tsp fresh thyme
Salt and pepper, to taste

Method
Add the potatoes, vegetable stock, leeks, unsalted butter and fresh thyme to the slow cooker. Season to taste.
Cook on high for approx. 4 hours or low for approx. 8 hours.
Blend the soup to the desired consistency.
Add the sour cream, stir through and serve.

Chocolate brownies

Ingredients
350 g dark chocolate, broken into small pieces
350 g unsalted butter, chopped into small pieces
325 g caster sugar
200 g tinned caramel
150 g white chocolate chips
110 g plain flour
50 g cocoa powder
3 large eggs
2 tsp sea salt

Method
Line the removable ceramic cooking pot with kitchen foil, then place baking paper on top.
Melt the dark chocolate and butter until smooth. Set aside to cool.
Combine the caramel and sea salt and set aside.
Combine the eggs and sugar until fluffy. Stir in the chocolate and butter.
Fold in the plain flour and cocoa powder until fully combined. Stir in the white chocolate chips.
Pour the mixture into the slow cooker and smooth the top. Add the caramel to the top of the mixture.
Cook on low for approx. 4 hours.
Turn off the heat and leave for approx. 1 hour.
Serve warm or cold with vanilla ice cream.

SALTER®
1760

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Disposal of Waste Batteries and Electrical and Electronic Equipment



This product is labelled with this crossed out wheel bin symbol in accordance with European Directive 2012/19/EC to indicate that it must not be disposed of with your other household waste. Due to the presence of hazardous substances, mixtures or components, electrical and electronic devices that are not subject to selective sorting are potentially dangerous to the environment and human health. Please check your local city office or waste disposal service for the return and recycling of this product.

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Ultimate Products Europe Ltd.,
19 Baggot Street Lower, Dublin D02 X658. **ROI**.

MADE IN CHINA.

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