



TRIPLE SLOW COOKER AND SERVER



Instruction Manual
Recipe Guide



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INTRODUCTION

Thank you for purchasing this product.

You may already be familiar with using a similar product, but do please take the time to read these instructions – they have been written to ensure you get the very best from your purchase.

Safety is Important

To ensure your safety and the safety of others, please ensure you read the Product Safety and Electrical Safety Information before you operate this product. Please pay particular attention to any warnings and cautions contained within these instructions.

Keep these instructions in a safe place for future reference.

What can you expect from the Bella Triple Slow Cooker?

This fantastic unit is great for cooking multiple dishes, perfect for a family meal or great for a party. A variety of dishes can be cooked with individual temperature controls depending on the type of food being cooked. It can also be used as a Buffet Server to keep cooked food warm. It also has lid rests, so no more messy work surfaces and comes complete with spoon rests.

Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in this booklet.

PRODUCT SAFETY

Please read these instructions before operating this appliance and retain them for future use.

Always read instructions before use.

Caution: Do not touch hot surfaces, use handles or dials and use oven gloves.

- **Always** ensure the appliance is only used by a responsible adult. Children should be supervised to ensure that they do not play with the appliance.
- **Always** use the appliance on a stable, level surface, close to a power socket and out of reach of children.
- **Always** unplug the appliance when not in use, before putting on or taking off parts and before cleaning.
- **Always** carry out regular checks on the appliance and power cord. Should there be any signs of damage, do not use until the appliance has been inspected and approved by a qualified electrician.
- **Always** make sure that there is adequate ventilation and space above and around the unit. Do not operate this appliance near curtains or other flammable materials.
- **Always** lift the glass lid off carefully to avoid scalding. Point the lid away from the face and hands while opening and allow water to drip into the cooking pot.
- **Always** take precaution when the unit is in use as this appliance generates heat and steam during cooking, take care to prevent scalding. Use oven gloves.
- **Always** make sure the control dials are in the OFF position before removing the plug from the wall socket.
- **Always** allow the unit to fully cool down after use before cleaning as metal parts retain heat for some time.
- **Never** use this appliance outdoors.
- **Never** allow children to use this appliance, close supervision is necessary when this appliance is in use near children. 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.
- **Never** immerse the power supply cord, plug or motor in water or any other liquid. This is to prevent against electrical shock.
- **Never** use this appliance for other than intended use. This appliance is for household use only.
- **Never** let the power cord hang over the edge of a counter or table.
- **Never** place the unit or cord on or near heat sources.
- **Never** leave the appliance unattended during use.
- **Never** use the stoneware cooking pot on a gas or electric hob or in an open flame.
- **Never** place anything on top of the appliance during use or while it is still hot.
- **Never** attempt to lift the unit with the 3 pots filled with food it will be very heavy. If it is necessary to move the unit, remove the cooking pots first, move the unit and replace the pots.

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 or 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 without supervision.

ELECTRICAL SAFETY

WARNINGS!

- Read these instructions thoroughly before using this appliance or connecting it to the mains supply.
- A 3 amp BS1362 ASTA approved fuse must be fitted.
- This appliance must not be earthed.
- There are no user-serviceable parts inside this appliance. Always refer servicing to qualified service personnel.
- The mains lead of this product is not replaceable by the user. If the mains lead is damaged, do not use until the appliance has been inspected and approved by a qualified electrician.
- Do not allow this product to be exposed to rain or moisture during use or storage. Before switching on, make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. Connecting it to any other power source may cause damage.

This product may be fitted with a non-re-wireable plug. If it is necessary to change the fuse in the plug, the fuse cover must be refitted. If the fuse cover becomes lost or damaged, the plug must not be used until a suitable replacement is obtained. If the plug has to be changed because it is not suitable for your socket, or due to damage, it should be cut off and a replacement fitted. Follow the wiring instructions shown. The old plug must be disposed of safely because inserting it into a 13 amp socket could cause an electrical hazard.

The wires in the power cable of this product are coloured in accordance with the following code:

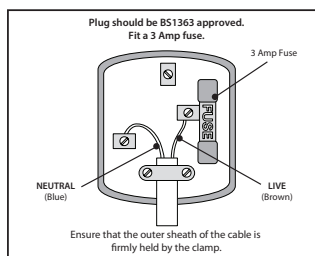
Blue = Neutral **Brown = Live**

If the markings on the terminals of your plug do not correspond to the colours of the wires in the power cable, proceed as follows:

The wire which is coloured Blue must be connected to the terminal which is marked **N** or coloured **Black**

The wire which is coloured **Brown** must be connected to the terminal which is marked **L** or coloured **Red**.

DO NOT connect any wires to the Earth Terminal.



This symbol indicates that this 2-core appliance is Class II and does not require an earth connection.

Before First Use

Remove all packaging materials. Check the contents to ensure that all attachments and accessories are present and correct.

Wash the removable cooking pots and lids in hot soapy water and rinse and dry thoroughly. **DO NOT PLACE THE MOTOR IN WATER OR ANY OTHER LIQUID.** This is to prevent an electrical hazard. Wipe the outside of the motor unit and the cooking chambers with a damp cloth to remove any manufacturing dust.

Before using for the first time place the unit on a stable level surface. Add 4 cups of water to each cooking pot and place the pots inside the Triple Slow Cooker base. Cover each pot with a lid.

Attach the lid rests into position. Insert the plug into an electrical socket and turn each dial to the HIGH position and heat for approximately 30 minutes. During this time the unit may emit a slight odour, this is normal and is just the manufacturing dust being burnt off the element, this will soon disappear.

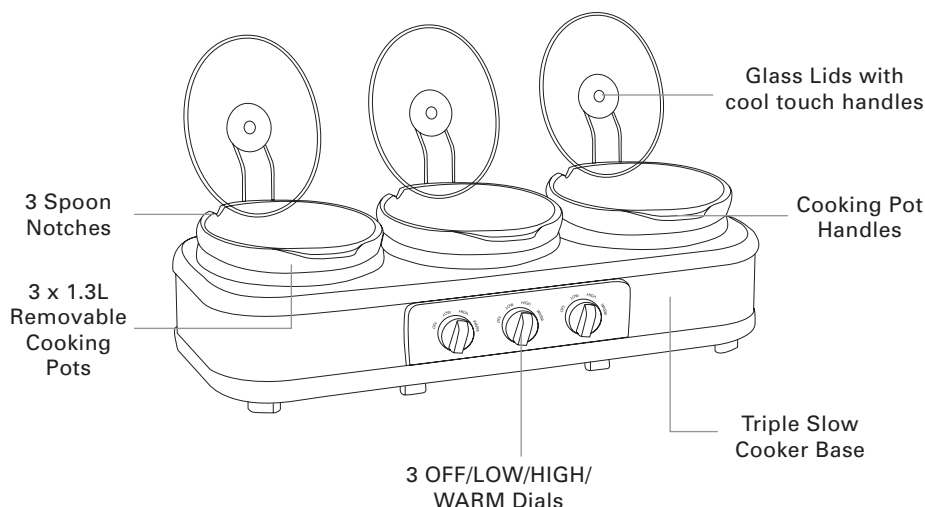
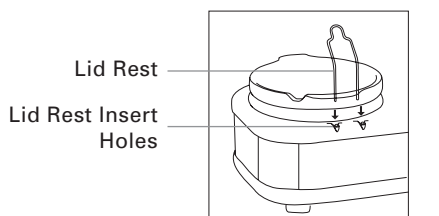
Allow to cool for 20 minutes then discard the water from the cooking pot. Rinse and dry thoroughly. Reinsert the cooking pots back into the base.

The unit is now ready to cook with.

Features

Box Contents

- Triple slow cooker base unit
- 3 Removable Cooking Pots
- 3 Glass lids with cool touch handle
- 3 Stainless steel lid rests



How to Use the Triple Slow Cooker

NOTE: The 3 slow cooking stations work independently of one another. 1, 2 or 3 slow cookers may be used at any given time.

1. Prepare recipe(s) according to instructions.
2. Place 1 to 3 needed cooking pot(s) into the base. To facilitate serving slow cooked foods, rotate each cooking pot so that the spoon notch faces front and to the side.
3. Add your ingredients to the cooking pots and cover with the glass lids. It is important to leave some space in the cooking pots to allow the liquid to bubble, do not overfill the cooking pots.
4. To ensure the efficient build up of heat, do not lift the lid(s) during the first 2 hours of cook time. Frequent lifting of the lid(s) during cooking delays the cooking time.
5. **WARNING:** The cooking pot(s) CANNOT stand the shock of sudden temperature changes. If the cooking pot is hot, DO NOT add cold food.
6. Plug the unit into the mains socket.
7. Turn the temperature control dial to either LOW or HIGH.
8. Cook according to recipe instructions.
9. When the food has finished cooking turn the control dial to either WARM to keep the food warm or OFF to switch the unit off.
10. Using oven mitts, carefully remove the glass lid(s) by grasping the lid handles and lift the lid slightly away from you. This will allow the steam to escape before removing the lid. Place the lids on the lid rests.
11. Allow a few seconds for all steam to escape. Then, using oven gloves, rotate each cooking pot so that the spoon notch faces front and to the side.
12. When serving is finished, turn all 3 of the control dials to the OFF position, and unplug the Triple Slow Cooker.
13. Allow all 3 cooking pots to cool completely before cleaning, see CLEANING INSTRUCTIONS.
14. **CAUTION:** The filled Triple Slow Cooker is very heavy. To avoid injury to persons or damage to the appliance, NEVER ATTEMPT TO LIFT THE TRIPLE SLOW COOKER WITH 3 FILLED COOKING POTS IN PLACE. When cooking is finished, carefully remove each of the glass lids by grasping the lid handles. Using the cooking pot handles, remove each cooking pot, one at a time. Clean and prepare the Triple Slow Cooker base for storing.
15. **CAUTION:** Even when turned OFF and unplugged, the Triple Slow Cooker base may remain hot for some time after using; allow unit to cool before cleaning or storing.

A Guide To Slow Cooking

Slow cooking is one of the best ways to prepare a nutritious meal with minimum effort; your new slow cooker is designed to gently cook your food. The longer the cooking time the more the flavours will develop and infuse. It allows you to be away from the kitchen while the food simmers away. If the dish is cooked on LOW, it will require very little stirring.

It's great for cheaper cuts of meat. The long slow cooking allows the meat to tenderise and maximises the flavour. Slow cooking is very versatile you can make soups, stews, casseroles, curries even desserts. Use the recipes provided as a starting point for some inspiration. You do need to put a bit of effort in to get the best results. It really does help to brown your onions and meat and also warm spices. By warming spices this will release their fragrance and flavour the dish much more. If time is of importance and you are

rushed to assemble the dish, you can put everything in together at once but the result may not be quite as flavoursome.

Great cuts are:

- Shin
- Chuck
- Brisket
- Feather steak
- Oxtail
- Shoulder
- Chicken legs, thighs and drumsticks

Hints and Tips for Best Results

Most foods are suitable for slow cooking, but there are some guidelines that need to be followed.

- Make sure all frozen fish, meat, poultry and game are completely defrosted before you add them. This is very important otherwise the slow cooker will not reach a safe cooking temperature and food will be undercooked. Frozen vegetables such as peas should be defrosted and added during the final 30 minutes of cooking.
- Vegetables such as carrots, potatoes and turnips require longer cooking time than many meats. Cutting them into small evenly sized pieces is recommended. Be sure to place them on the bottom of the slow cooker and cover them with liquid. Any cut potatoes that are not covered with liquid may go black, so press them beneath the surface of the liquid before cooking.
- Whole herbs and spices flavour better in slow cooking than crushed or ground.
- Onions and meat will not brown during cooking; if browning is required this should be done in a frying pan, prior to placing into the removable cooking pots.
- Cooking liquor can be water, stock, wine, beer, cider or fruit juice. You can even add soups to add liquid as well. ALWAYS ENSURE THE LIQUID IS HOT WHEN ADDED.
- When adapting recipes you will need to reduce the liquid by up to a third. Liquids do not evaporate to the same extent as with conventional cooking. Remember liquids can always be added at a later stage. Excess liquid at the end of the cooking time can be reduced. Switch the control dial to the HIGH position for the approximately 30-45 minutes.
- If the cooking liquor in the finished dish requires thickening. This can be done by adding a mixture of cornflour and water: turn the slow cooker to HIGH and continue to cook for approximately 15 minutes which should result in the liquid being thickened.
- When using milk in a recipe, it is best to add this within the last 30 minutes of cooking, as this will prevent it from separating. Cream is best stirred through just before serving.
- Do not leave uncooked food in the slow cooker overnight: prepare ingredients and cover and place in the fridge. All you need to do in the morning is bring the pot to room temperature assemble your ingredients in the cooking bowl add hot liquid and start cooking.
- Do not use the slow cooker to reheat food. Any bacteria present may multiply and may not be killed, this may make you unwell. Use a saucepan on the hob and bring the food to the boil.
- It is extremely important not to cook dried Red Kidney Beans in their raw state in the slow cooker. They should be soaked overnight in plenty of cold water and then boiled for at least 10 minutes before adding to the slow cooker. This will ensure their toxins are destroyed. Canned varieties of kidney beans are generally pre-boiled and safe to

add straight away. If in doubt, contact the manufacturer.

- Do not overfill the cooking bowls, it is important that space is left to allow the food to come to the boil.
- Do not add cold liquid to the recipe, this will take much longer to heat up and may result in the food being undercooked.
- Never let the slow cooker run out of liquid.
- Rice, noodles and pasta are not recommended for long cooking periods, as they will become very soft and stodgy. Cook them separately and then add them to the slow cooker during the final 30 minutes of cooking time.

Using the Triple Slow Cooker as a Buffet Server

The slow cooker doubles up as a Buffet Server which comes in very handy for large family meals or even keeping food warm for celebrations and parties. If food has been previously prepared and then placed in the fridge it is important to bring the food up to the correct temperature to prevent food borne illnesses. Reheat food using either the stove top/oven or in the microwave in suitable containers NOT the stoneware cooking pots until it is piping hot.

When temperature of the food is suitable for serving, add food to the cooking pots, replace cooking pots into the Triple Slow Cooker base. Rotate each cooking pot.

Replace glass lids onto each cooking pot. Then turn each control dial to WARM.

NOTE: The WARM Setting is not suitable for reheating foods. WARM is ONLY for

keeping already cooked food warm. DO NOT cook on the WARM setting.

Recipes for the Triple Slow Cooker

Smoky Beef Chilli

The chipotle chilli paste gives this dish a great smoky flavour. The addition of braising steak gives a really good texture to this chilli.

Serves 2-3

2 tbsp oil

200g good quality minced beef

200g braising steak, cut into bite size pieces

1 onion, chopped

2 garlic cloves, chopped

3 red chillies, de-seeded (keep half with seeds in if you like it spicy)

1 tsp ground cumin

2 tsp sweet paprika

1 tsp dried oregano

1 heaped tsp. chipotle paste

1 x 400g can chopped tomatoes

1 tbsp tomato puree

Pinch of sugar

1 x 210g kidney beans, drained

1 x cinnamon stick

1 x bay leaf

4 sprigs thyme, roughly chopped

100ml chicken stock

100ml sour cream
2 tbsp chives, chopped
Salt and pepper

To serve - Bowls of rice or tortillas and sour cream on the side.

Method

Heat half of the oil in a frying pan over a medium-high heat. Add the minced beef and braising steak, season with salt and pepper and fry until browned. Remove the beef and set aside.

Add the remaining oil and sauté the onion, garlic and chilli until softened.

Add the dry spices and chili paste and cook until they release their aroma.

Return the beef to the pan.

Add the tomatoes, tomato puree, sugar, drained kidney beans, cinnamon stick, bay leaf and thyme. Pour over the stock and mix well.

Transfer to the cooking pot and cover with the lid and transfer to the heating base. Cook on LOW for 8 hours or HIGH for 4. Taste and adjust the seasoning if necessary.

Mix together the sour cream and chives and serve with the chilli.

Sausage Cassarole

2 tbsp olive oil
4-5 good quality thick pork sausages with high meat content
3 rashers smoked streaky bacon, chopped
1 onions, chopped
1 garlic cloves, chopped
1 carrots, chopped
1 bay leaf
Few thyme leaves, picked
75ml red wine
1 tbsp tomato purée
100ml chicken stock
1 x 227g can tomatoes
1 x 400g cannellini beans, drained
Salt and pepper

To serve - Fresh, crusty bread

Method

Heat the oil in a frying pan on a medium heat and fry the sausages on all sides until brown. Remove and set aside.

Add the chopped bacon and fry until crisp. Add the onion, garlic and carrots and sauté until softened.

Add the bay leaf, thyme, red wine, tomato puree, stock, tomatoes and beans. Stir well to combine and

Season bring to the boil. Place this into the cooking pot.

Cut the sausages in half diagonally and place them into the cooking pot, give the mixture a stir. Cover with the lid and place the cooking pot in the base of the unit. Cook on LOW for 4-6 hours.

This dish is rich and hearty; simply serve with fresh crusty bread to soak up any juices.

Fragrant Thai Green Curry

This Thai curry is great if you have been out all day. This is proof you don't need hours to whip up a meal, simply prepare in minutes and leave to cook itself.

Serves 2-3

1 tbsp vegetable oil
450g chicken thigh fillets cut into bite sized chunks
1 small onion, chopped
1 cloves garlic, peeled and crushed
2 tbsp. Good quality Thai green curry paste
1 stick lemongrass bruised to release the flavour
2 fresh or frozen kaffir lime leaves, shredded or the grated zest of 1 lime
1 tsp, grated ginger
1 x 350 ml coconut milk
1 tbsp lime juice
1 tbsp Thai fish sauce
1 tsp. palm sugar (or brown sugar)
50g green beans, sliced in half
50g baby corn sliced in half

To garnish - Handful of shredded Thai sweet basil or coriander.

Tip: Try and find a good quality Green Curry Paste with a Thai brand, it will make all the difference.

Method

Heat the oil in a frying pan over a medium heat and sauté the onion and garlic until softened.

Add the curry paste and fry until fragrant. Add the lemongrass, shredded kaffir lime leaves or zest and ginger. Stir in the coconut milk, stock, lime juice, fish sauce and sugar. Add the meat and stir well. Bring to the boil.

Transfer to the cooking pot and cover with the lid and transfer to the heating base. Cook on LOW for 6-8 hours or HIGH for 4 hours.

Thirty minutes before serving add the sliced green beans and baby corn and turn the slow cooker to HIGH.

Ladle the curry into warm bowls and scatter over the Thai basil or coriander.

Serve immediately with steamed jasmine rice.

South Indian Vegetable Curry with Paneer

This is a lovely, fragrant, lightly spiced curry. The paneer adds great texture to the dish and gives the curry more body. Serve with warm naan bread to soak up the sauce.

Serves 2-3

1-2 tbsp. oil
1 small onion, cut in half and sliced
2 tsp peeled and grated ginger
1 garlic clove, crushed
1 ½ tsp black mustard seeds
8 fresh curry leaves
½ tsp ground cumin
1 tsp garam masala
½ tsp turmeric
½ tsp whole black peppercorns
1 green chilli, finely chopped
300 ml coconut milk

1 carrot, roughly chopped
1 courgette, roughly chopped
1 small sweet potato, diced
100g green beans, trimmed and sliced in half
150g paneer cheese, cut into bite sized pieces
30g baby spinach leaves
Small bunch coriander, chopped
Salt and pepper

To serve

Warm naan bread and pilau rice.

Method

Heat the oil in a frying pan over a medium heat, add the sliced onion and fry until softened but not coloured. Add the ginger, garlic, spices and chilli and fry until fragrant. Add the coconut milk and bring to the boil. Stir in the carrot, courgettes, sweet potato, green beans and paneer cheese and season generously. Pour into the cooking pot and cover with a lid.

Transfer to the heating base, and cook on LOW for 3-4 hours or until the vegetables are tender. Taste and adjust the seasoning if necessary.

Before serving, stir in the spinach and leave to wilt for 5 minutes, stir in the coriander and serve.

Serve with warm naan bread to soak up the delicious sauce.

Slow Cooker Rice

The rule of thumb is 1 cup of rice to 2 cups of water, for best results use easy cook rice. This has been parboiled first and some of the starch has been removed ensuring that you get fluffy separate grains of rice.

Serves 2-3

Butter
1 cup of rice
2 cups of water
Salt

Method

Rub the inside of the cooking pot with butter.

Place the rice in the cooking pot with the water and a good pinch of salt.

Turn the control dial to High and leave to cook for 2- 2 ½ hours until the water is fully absorbed.

During cooking give it a stir a couple of times.

Fluff up before serving.

Care and Cleaning

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

1. Always unplug and allow to cool completely before cleaning.
2. Both the cookpot and the glass lid may be cleaned in the dishwasher. To clean by hand, wash the stoneware cookpot, glass lid, and lid rests in warm, soapy water.
3. If food sticks to the stoneware cookpot, fill with warm soapy water and allow to soak before cleaning with a dishwashing brush. Rinse and dry thoroughly.
4. Wipe 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.

Storage

1. Be sure all parts are clean and dry before storing.
2. Store appliance in its box or in a clean, dry place.
3. Never store the Triple Slow Cooker while it is hot or wet.
4. To store, place stoneware cookpot inside the base unit. Place each lid rest inside the 3 cooking pots and the glass lid over the stoneware cookpot; to protect the glass lid, it may be wrapped with a soft cloth and placed upside down over the cookpot.
5. Never wrap cord tightly around the appliance; keep it loosely coiled.

Servicing

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 electrician.

1. Avoid sudden, extreme temperature changes. For example, do not place a hot glass lid or stoneware cookpot into cold water or onto a wet surface.
2. Do not use the stoneware cookpot to store food in the fridge, and then reheat in the base unit. The sudden temperature change may crack the cookpot, bring the cookpot to room temperature first.
3. Avoid hitting the stoneware cookpot and glass lid against hard surfaces otherwise they may crack.
4. Do not use stoneware cookpot or glass lid if chipped, cracked, or severely scratched.

Guarantee

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 or refunded where possible during this period by the dealer from whom you purchased the unit.

The following conditions apply:

- 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.
- It must be used only for domestic purposes.
- 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.
- Valid in the UK only.

Customer Helpline: 0345 467 6743

DISPOSAL INFORMATION



Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your local authority for recycling advice.

For technical queries, please contact:

MPL Home Ltd, IMEX, 575 - 599 Maxted Road, Hemel Hempstead, Herts, HP2 7DX







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