

# LAKELAND

## 6 LITRE SLOW COOKER

INSTRUCTION BOOKLET



Model: 17168

# LAKELAND 6 LITRE SLOW COOKER

Thank you for choosing the Lakeland 6 Litre Slow Cooker.

Please take a little time to read this booklet before getting started and keep it in a safe place for future reference.

Just right when cooking for four to six people, our compact slow cooker is economical on power and space, and saves time and effort in the kitchen. Transforming cheaper cuts of meat into mouth-watering delicacies with long, slow cooking, it produces the most succulent soups, stews and casseroles.

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

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# PRODUCT FEATURES



1. Tempered glass lid with handle
2. Ceramic cooking pot with handles
3. Base unit with handles
4. Power indicator light
5. Control dial




## SAFETY PRECAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety precautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

- 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 done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault, contact the Lakeland Customer Services team on 015394 88100 or [info@lakeland.co.uk](mailto:info@lakeland.co.uk)
- Do not use this appliance if the lead is damaged. Contact Lakeland Customer Services team on 015394 88100 or [info@lakeland.co.uk](mailto:info@lakeland.co.uk)
- Always use the appliance on a dry, level, heat resistant surface.
- Unplug from the mains when not in use and before cleaning. Allow to cool before cleaning the appliance. To disconnect, turn the socket to 'off' and remove the plug from the mains socket.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or outer unit in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- For indoor use only.
- For domestic use only.
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.

- To avoid injury or possible fire, do not cover the appliance when in use.
- Not recommended to be used with a plug in timer switch.
- An extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
-  **WARNING:** A cut off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
- **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
-  To switch off the slow cooker, turn the dial to OFF and unplug from the socket. Always unplug before lifting out the cooking pot, and when not in use. Let the slow cooker cool down before moving or cleaning.
- The slow cooker should be unplugged from the mains supply before filling or emptying the cooking pot. Do not heat the slow cooker when the cooking pot is empty.
- Do not place the slow cooker or the cooking pot directly on a gas or electric hob or other heat source.
- To avoid electric shock or damage, never put food directly into the slow cooker base. Always use the cooking pot.
- Be careful when putting the cooking pot on work surfaces, the bottom of the cooking pot may scratch and damage tables and worktops. Always place the cooking pot on a heat resistant mat.

 **WARNING – HOT SURFACES** 

- The surfaces showing with this  symbol will get very hot during use. To prevent injury, **DO NOT TOUCH**. Let the product cool completely before touching these surfaces, and always use the handles to move the appliance or lift the lid.
- Take care when removing the lid, tilt it away from you to prevent being scalded by hot steam.
- Always use oven gloves. Take care when lifting the cooking pot out of the slow cooker with hot food inside.



## USING YOUR SLOW COOKER FOR THE FIRST TIME

- When you switch on the slow cooker for the first time there may be a slight burning smell, this is normal for a new heating element and will stop after a few uses.
- Unpack the slow cooker, remove all the packaging materials.
- Before first use, wipe the outside of the slow cooker with a clean, damp cloth. Wash the lid and cooking pot in hot, soapy water, rinse and dry thoroughly.
- Make sure that all parts are clean and dry before putting the cooking pot inside the slow cooker.

## THE CONTROL DIAL AND COOKING TIMES

- The slow cooker has three temperature settings so cooking times can be adapted. Meals can be slowly simmered all day long, or can be ready in just a few hours. Over time you will develop a feel for how long your favourite recipes take.
- The final temperature of the food is about 100°C whether it has been cooked on the low or high setting. The only difference between these settings is the amount of time the cooking process takes.
- Use **'LOW'**: If you wish to extend the cooking time.
- Use **'HIGH'**: If you wish to shorten the cooking time.
- **AUTO**: Is a standard setting, with an average cooking time of 6-8 hours. This setting cooks food on **HIGH** until the correct temperature is reached, then keeps it warm until ready to serve.

All cooking times are approximate, and will vary according to your recipe and choice of ingredients.

	<b>COOK ON LOW</b>	<b>COOK ON HIGH</b>	<b>COOK ON AUTO</b>
Temperature	77°C	84°C	69°C
Wattage	210W	290W	290W, then to 80W
Recipe cooking time	6-8 hours 8-10 hours 10-12 hours	3-4 hours 5-6 hours 7-8 hours	4-6 hours 6-8 hours 8-10 hours

**PLEASE NOTE:** Lifting the lid of the slow cooker during cooking results in temperature loss and adds about 25 minutes to the cooking time. Avoid lifting the lid.

# INSTRUCTIONS FOR USE

- This slow cooker has a working capacity of 4.3 litres, to allow for bubbling and simmering.
- Prepare your ingredients. Put them inside the cooking pot and add the lid.
- The slow cooker should be at least 1/3 full.
- Plug in and switch on the slow cooker at the socket.
- Select the temperature setting according to your recipe.
- Please handle the cooking pot and lid with care, and avoid extremes of temperature. Once the cooking pot is warm, do not add further chilled ingredients. This may crack the pot.
- When you have finished cooking, turn the control dial to 'OFF', switch off at the socket and unplug. Always use oven gloves before lifting out the cooking pot. You can take the cooking pot straight to the table and serve. Always use a mat when placing the pot down to protect your table and work surfaces from heat and scalding. Take care when removing the lid, tilt it away from you to prevent being scalded by hot steam.
- Let the base unit cool completely before moving.



**WARNING:** The cooking pot is oven safe up to 150°C, the glass lid is **NOT** oven safe.

- **DO NOT** put the cooking pot or glass lid in the microwave, or place directly on a gas or electric hob or other heat source.

## **A GUIDE TO INGREDIENTS AND HINTS AND TIPS**

- To ensure even cooking, cut meat and vegetables into similar sized pieces so they cook evenly. Root vegetables often take longer to cook than meat, so they should be diced or chopped more finely.
- Brown your meat before adding it to the slow cooker. This adds flavour to the final dish.
- When using frozen meat, defrost thoroughly before adding to the slow cooker. Never cook from frozen.
- Add enough liquid e.g. stock, to cover the ingredients inside the cooking pot before switching on the slow cooker.
- Slow cooking does not need stirring, but you may like to give your food an occasional stir if cooking on HIGH.
- Put food which may need longer to cook in the bottom of the cooking pot. It will be nearer the heat source and will sit in the liquid, which will help it to cook.
- Fish and seafood tend to dry out quickly, so they are best added to dishes near the end of cooking time.
- If you find there is too much liquid at the end of cooking remove the lid and cook on high for about 30 minutes until the liquid reduces.
- Fresh herbs are best added near the end of cooking; dried herbs can be added along with the main ingredients.

## **ADAPTING YOUR HOB TOP RECIPES FOR SLOW COOKING**

- Recipes will require far less liquid than their equivalents cooked on the hob: reduce the liquid in hob recipes by half, you can always top up during cooking if it seems too dry.
- Reduce salt in recipes, as slow cooking and reduced liquid means flavours are more enhanced and less salt is required.
- Recipes often say, 'Bring to boil, and then turndown'. In slow cookers this is not necessary. Simply set the cooker on low.

### **TIMINGS**

- If recipe suggests to cook for 15-30 minutes, it will need up to 2 hours on the high setting in the slow cooker.
- If recipe suggests to cook for 30-45 minutes, it will need up to 4 hours on the high setting in the slow cooker.
- If recipe suggests to cook for 2-3 hours, it will need up to 6 hours on the high setting in the slow cooker.

## RECIPES

**PLEASE NOTE:** That all spoon measurements are standard metric, so 1 tsp is 5ml and 1 tbsp is 15ml. We recommend using measuring spoons for accurate results.

### FRENCH ONION SOUP – Serves 4

Ingredients	Quantity
Butter	50g
Olive oil	2 tbsp
Onions	500g, halved and thinly sliced
Garlic cloves	4, peeled and chopped
Granulated sugar	½ tsp
Beef stock	800ml
Dry white wine	200ml
Salt and freshly ground black pepper	

### FRENCH BAGUETTE TOAST

Ingredients	Quantity
Piece of French baguette	cut into four 1cm rounds
Gruyère cheese	75g, grated

**LOW:** 3-4 hours.

#### WHAT YOU DO

In a pan heat butter and oil. Then add onion, garlic and sugar and cook gently for 15 minutes.

Transfer this to the slow cooker. Add the stock and wine and cook on the low setting, for 3-4 hours.

Season to taste and serve with baguette toast.

To make the toast using a hot grill, toast the bread on one side, remove and turn over, cover the untoasted side with cheese and place under the hot grill until melted.

Serve on top of each bowl of soup.

## SAUSAGE AND BEAN CASSEROLE – Serves 4

Ingredients	Quantity
Sausages	8 links, about 600g
Onions	2 medium, peeled and finely chopped
Baby button mushrooms	150g
Canned beans, e.g cannellini, kidney, black eye	400g, rinsed and drained
Stock	150ml
Red wine or extra stock	150ml
Cornflour	1 tbsp, blended in a little of the wine to a smooth paste
Redcurrant jelly	1-2 tsp

**LOW:** 4-6 hours.

### WHAT YOU DO

In a pan cook the sausages for 4-5 minutes until brown on all sides.

Add the onions and cook for a further 5-6 minutes until the onions soften.

Transfer to the slow cooker then add the mushrooms, beans, wine, stock, cornflour and redcurrant jelly. Stir gently.

Cook on the low setting for 4-6 hours.

## CHICKEN KORMA WITH NAAN BREAD – Serves 4

Ingredients	Quantity
Chicken breasts or chicken breast pieces	4, about 600g
Natural yoghurt	2 tbsp
Freshly ground black pepper	
Vegetable oil	1 tbsp
Onions	2 medium, peeled and finely sliced
Garlic cloves	3, peeled and chopped
Fresh root ginger	4cm piece, coarsely grated
Medium chilli powder	large pinch
Turmeric	1 tsp
Ground cumin	1 tsp
Ground coriander	1 tsp
Plain flour	1 tbsp
Granulated sugar	1 tsp
Salt	½ tsp
Double cream	50ml
Naan bread	2 medium sized

**LOW:** 6 hours.

### WHAT YOU DO

In a clean polythene bag place the chicken, yoghurt and ground black pepper. Tie loosely and shake gently to mix, place in fridge until required.

Heat oil in a pan, and then add the onions and garlic. Squeeze the juice from the grated ginger into the pan, discard the ginger.

Add the chilli powder, turmeric, cumin and coriander and cook gently for 10 minutes.

Transfer to the slow cooker, add the prepared chicken, flour, sugar, salt and cream.

Stir gently to mix then cook on the low setting for 6 hours.

Heat the naan breads according to the instructions on the packet, serve with the korma.

## PEARS POACHED IN RED WINE – Serves 4

Ingredients	Quantity
Pears leaving	4, peeled and halved lengthways stalk in one half
Vanilla pod	1, slit lengthways
Cinnamon stick	1
Red wine	500ml
Caster sugar	175g
Ice cream or crème fraiche for serving	

**LOW:** 3-4 hours.

### WHAT YOU DO

Place the pears cut side down in the slow cooker, add all other ingredients.

Cook on the low setting for 3-4 hours, until the pears are soft when tested with a knife.

Serve warm, or chill completely before serving (they can be kept in the fridge for 2 days).

Serve alone or with ice cream or crème fraiche.

## FREQUENTLY ASKED QUESTIONS

**Question:** Why does the finished recipe have so much liquid?

**Answer:** Slow cooking keeps in liquid. Remove the lid from the slow cooker and cook on the high setting for 30 minutes. Next time reduce the liquid in your recipe by half.

**Question:** Why do the vegetables seem crunchy but the meat is well cooked?

**Answer:** The vegetable pieces are too large. Next time cut the vegetables into smaller pieces. Place them on the bottom of the slow cooker and the meat on top.

**Question:** Why does the meat seem colourless?

**Answer:** The meat has been cooked from raw with the other ingredients in the slow cooker. Brown the meat off before adding to the slow cooker to enhance appearance and flavour.

**Question:** Why does a favourite hob top recipe seem very salty when cooked in the slow cooker?

**Answer:** Reduced liquid and the long slow cooking time can make dish flavours develop more and seem saltier. Reduce the amount of salt used in the recipe.

**Question:** Why do the herb flavours not come through in the recipe?

**Answer:** Fresh herbs can become overcooked because of the long cooking time. Use dried herbs at the beginning of the cooking process. Add fresh herbs near the end to retain flavour.

## **CARE AND CLEANING**

- Unplug the slow cooker and allow to cool completely before cleaning.
- Clean thoroughly before using for the first use and after every use.
- Check the parts for wear or damage after every few uses.
- Do not use abrasive cleaners or steel wool.
- Never immerse the base in water or any other liquid.
- To clean the outer surfaces, wipe with a clean damp cloth and dry thoroughly before storing.
- Wash the cooking pot and the lid in hot, soapy water. Rinse and dry thoroughly.
- The cooking pot and lid are dishwasher safe.
- Store the slow cooker with the power cable loosely coiled. Never wrap it tightly around the unit.

## TECHNICAL INFORMATION

- Power: 290W.
- Voltage: 220-240V.
- Frequency: ~50/60Hz.
- Capacity: 6 litres.
- Working capacity: 4.3 litres.

## ELECTRICAL CONNECTIONS

The appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

### CHANGING THE 3 AMP FUSE

Use a 3 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

**Note:** After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop.



## RECYCLING YOUR ELECTRICALS

The Waste Electrical and Electronic Equipment (WEEE) Directive requires UK distributors to maximise separate collection and environmentally friendly processing of WEEE.

UK distributors (including retailers) are required to provide a system which allows all customers buying new electrical equipment the opportunity to recycle their old items free of charge.

As a responsible retailer, we have met these requirements by offering all customers buying new electrical and electronic equipment free take-back of their old electricals on a like-for-like basis.



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