

# LAKELAND

INSTRUCTION BOOKLET

## 2 POT SLOW COOKER



Model: 61766

# LAKELAND 2 POT SLOW COOKER

Thank you for choosing the Lakeland 2 Pot 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 one or two, 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.

These pots can be used independently or together, allowing you to create a full meal of a stew and dessert for example.

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.

## CONTENTS

Product features .....	3
Safety cautions .....	4-5
Using your Slow Cooker for the first time .....	6
The control dial and cooking times .....	6
Instructions for use .....	7
A guide to ingredients and hints and tips .....	8
Adapting your hob top recipes for slow cooking .....	8
Recipes .....	9-11
Frequently asked questions .....	12
Care and cleaning .....	13
Electrical connections .....	14
Recycling your electricals .....	14

## PRODUCT FEATURES

1. Tempered glass lids with handles
2. Ceramic cooking pots with handles
3. Base unit with handles
4. Power indicator lights
5. Control dials



## **SAFETY CAUTIONS**

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety cautions 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 care team on 015394 88100.
- Do not use this appliance if the lead is damaged. If the lead is damaged it must be replaced with a special lead, contact Lakeland customer care team on 015394 88100.
- 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.

- Do not connect this appliance to an external timer or remote control system.
- 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.
- This appliance complies with the basic requirements of Directives 2014/30/EU (Electromagnetic Compatibility) and 2014/35/EU (Low Voltage Directive).
- **WARNING:** A cut off plug inserted into a 13amp 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 dials to OFF and unplug from the socket. Always unplug before lifting out the cooking pots, 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 pots. Do not heat the slow cooker when the cooking pots are empty.
- Do not place the slow cooker or the cooking pots 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 pots.
- Be careful when putting the cooking pots on work surfaces, the bottom of the cooking pots may scratch and damage tables and worktops. Always place the cooking pots on a heat resistant mat.

**WARNING – HOT SURFACES** 

The surfaces marked 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 lids.

Take care when removing the lids, tilt them away from you to prevent being scalded by hot steam.

Always use oven gloves. Take care when lifting the cooking pots out of the slow cooker with hot food inside.



## USING YOUR THE 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 lids and cooking pots in hot, soapy water, rinse and dry thoroughly.
- Make sure that all parts are clean and dry before putting the cooking pots 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 120°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.
- **WARM**: 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.

	COOK ON LOW	COOK ON HIGH	COOK ON WARM
Temperature	90°C	100°C	68°C
Wattage (per pot)	95W	120W	120W, then to 50W
Recipe cooking time	4-6 hours	3-4 hours	6-8 hours

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

## INSTRUCTIONS FOR USE

- This slow cooker has a working capacity of 2 x 1.7 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 pots and lids with care, and avoid extremes of temperature. Once the cooking pots are 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 pots. You can take the cooking pots straight to the table and serve. Always use a mat when placing the pots down to protect your table and work surfaces from heat and scalding. Take care when removing the lids, tilt it away from you to prevent being scalded by hot steam.
- Let the base unit cool completely before moving.

**WARNING:** The cooking pots are oven safe up to 150°C, the glass lids are **NOT** oven safe.

**DO NOT** put the cooking pots or glass lids 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 base of the cooking pot before switching on the slow cooker, approximately 2cm up the cooking pot is best.
- 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.

### CLASSIC BEEF CASSEROLE – Serves 2

Ingredients	Quantity
Vegetable oil	1 tbsp
Stewing beef	750g, roughly chopped
Medium onion	1, thinly sliced
Medium carrot	1, thinly sliced
Large garlic clove	1, crushed
Fresh parsley	1 tbsp, finely chopped
Tomato purée	35g
French mustard	1 tsp
Red wine	125ml
Beef stock	65ml

**LOW:** 7-8 hours.

#### WHAT YOU DO

In your own sauté pan, heat the oil and brown the pieces of beef. Remove the meat to a plate.

Add the onion, carrot and garlic to the sauté pan. Stir and cook until the onion softens and turns pale gold. Transfer the vegetables to the slow cooker cooking.

Add the beef to the cooking pot. Stir in the parsley, tomato purée, mustard, wine and stock.

Put on the lid. Switch on the slow cooker and select the LOW setting.

Cook for 7-8 hours or until the beef is tender. Serve with creamy mashed potatoes.

## IRISH STEW – Serves 2

Ingredients	Quantity
Vegetable oil	1 tbsp
Neck of lamb, or lamb chops if preferred	730g
Small leek	1, finely chopped
Large potato	1, roughly chopped
Medium carrot	1, roughly chopped
Fresh thyme	1 tbsp, finely chopped
Lamb stock	500ml

**LOW:** 6-7 hours.

### WHAT YOU DO

In your own sauté pan, heat half the oil and brown the lamb. Remove the meat to a plate.

Add the remaining oil to the sauté pan, and heat. Add the sliced leek, stirring until tender. Transfer the cooked leek to the slow cooker cooking pot.

Add the lamb, potato, carrot, thyme and stock to the cooking pot.

Cover with the lid. Switch on the slow cooker and select the LOW setting. Cook for 6-7 hours or until the lamb is tender. Serve with dumplings or crusty bread to soak up the meaty juices.

## Mixed Berry Pudding – Serves 3-4

Ingredients	Quantity
Butter	60g
Milk	115ml
Vanilla extract	½ tsp
Caster Sugar	70g
Self raising flour	160g
Egg, medium	1, beaten lightly
Frozen mixed berries	325g
Raspberry jam	105g
Boiling water	325ml

**HIGH:** 2 hours.

### WHAT YOU DO

Grease the cooking pot.

Heat the butter and milk in a medium saucepan, over a low heat until the butter is melted. Remove from heat, cool for 5 minutes. Stir in extract and sugar, then sifted in flour and add in the egg.

Sprinkle the frozen berries over the base of the cooking pot. Place tablespoons of jam over the berries. Spread the pudding mixture over the berry mixture. Gently pour the boiling water evenly over the pudding mixture.

Cook, covered, on high, for about 2 hours until centre of pudding feels firm.

Remove bowl from cooker. Stand pudding for 10 minutes before serving.

**Note:** Not suitable to freeze.

## 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 pots and the lids in hot, soapy water. Rinse and dry thoroughly.
- The cooking pots and lids are dishwasher safe.
- Store the slow cooker with the power cable loosely coiled. Never wrap it tightly around the unit.

# ELECTRICAL CONNECTIONS

## THIS APPLIANCE MUST BE EARTHED

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. This appliance complies with the following EU Directives: 2014/35/EU (Low Voltage Directive) and 2014/30/EU (EMC Directive).

## RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electrical products to recycling points set up around the country.

Visit [www.recycle-more.co.uk](http://www.recycle-more.co.uk) to find your nearest recycling point.





**Lakeland**  
Alexandra Buildings, Windermere, Cumbria, UK LA23 1BQ  
Tel: +44(0)15394 88100 [www.lakeland.co.uk](http://www.lakeland.co.uk)