

LAKELAND

INSTRUCTION BOOKLET

DIGITAL SLOW COOKER



Model: 61767

LAKELAND DIGITAL SLOW COOKER

Thank you for choosing the Lakeland Digital Slow Cooker.

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

This Digital Slow Cooker is fantastic for four to six people. Two added features are the multi-functional cooking pot, which is also suitable for use on all types of hob. The glass lid and cooking pot are both oven safe. The other added feature is the delay start function so that you can set the appliance to come on after 24 hours.

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	4-6
Using your Slow Cooker for the first time	7
Using your cooking pot on a hob or in the oven	7
The control dial and cooking times	8
Instructions for use	9-10
A guide to ingredients and hints and tips	11
Adapting your hob top recipes for slow cooking	11
Recipes	12-15
Frequently asked questions	16
Care and cleaning	17
Technical information	18
Electrical connections	18
Recycling your electricals	18

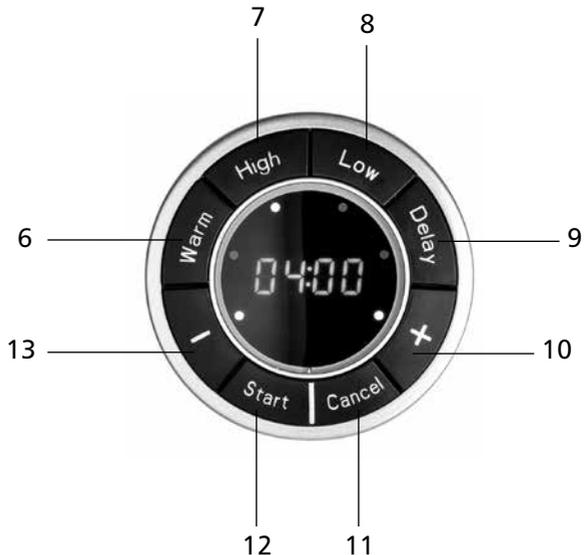
PRODUCT FEATURES

- 1. Tempered glass lid with handle
- 2. Aluminium cooking pot
- 3. Base unit with handles
- 4. Control dial
- 5. Cord and plug



CONTROL DIAL

- 6. Warm button
- 7. High button
- 8. Low button
- 9. Delay button
- 10. Increase button
- 11. Cancel button
- 12. Start button
- 13. Decrease button



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. 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, press the CANCEL button 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.
- The cooking pot must be in place to use this appliance.
- 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 or trivet.
- Do not use a damaged or cracked cooking pot.
- Position the slow cooker well away from walls, curtains and other heat or steam sensitive materials. When using the Slow Cooker, provide adequate space above and on all sides for air circulation.
- Always use plastic, wooden or silicone utensils, as metal utensils will damage the non-stick coating.
- If using plastic utensils, do not leave inside the appliance when hot or on warm setting.
- The glass lid has been specially treated to make it stronger, more durable and safer than ordinary glass, however it is not unbreakable, please use caution when handling the glass lid.
- Always have the glass lid placed correctly into position on the cooking pot throughout operation of the appliance unless stated in the recipe to have it removed.
- Do not move the appliance during cooking.
- Avoid sudden temperature changes.
- Do not place frozen or very cold foods into the removable cooking bowl when it is hot.
- Do not place the cooking pot when hot into cold water.
- Do not pre-heat or heat the slow cooker when empty.

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 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 of 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.
- The cooking pot and glass lid are dishwasher safe.
- Although this item is dishwasher safe for convenience, we recommend hand washing to prolong the non-stick performance.
- Make sure that all parts are clean and dry before putting the cooking pot inside the slow cooker.
- Always use plastic, wooden or silicone spatulas, as metal utensils will damage non-stick coatings.
- Ensure the interior of the stainless steel housing on the base unit is clean and clear of any debris.

USING THE COOKING POT ON THE HOB OR IN THE OVEN

- The cooking pot can be used on all types of hob and in the oven.
- The cooking pot lid is also oven safe.
- Do not use in a microwave.
- Do not use under a grill.
- Do not place the hot cooking pot on delicate surfaces, always use a heat resistant mat or trivet.
- Do not leave an empty cooking pot on a hot hob or allow to boil dry. In the event of cooking pot boiling dry do not move from hob until it has cooled down.
- The cooking pot should not be filled more than two thirds of the capacity, when using it on the hob.
- To maintain optimum energy efficiency use the cooking pot on burner of corresponding diameter, and if using a gas hob adjust the flame so that it does not extend up the sides of the cooking pot.
- Always use dry oven gloves or cloth when handling the hot cooking pot, as this will get hot during and after cooking.
- Be careful when moving the cooking pot containing hot oil or liquids.
- Sliding the cooking pot on ceramic hobs could scratch the surface of the hob.

WARNING: Product will become hot, always use oven gloves.

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.
- When the slow cooker is plugged into the socket and turned on, there will be a beep and the control panel will illuminate and flash. The appliance will turn off within 5 minutes if no buttons are pressed.
- Use **LOW**: if you wish to extend the cooking time, ideal for simmering and slow cooking.
- Use **HIGH**: if you wish to shorten the cooking time, ideal for faster cooking.
- **WARM**: the 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	96°C	100°C	85°C
Recipe cooking time	8 hours	4 hours	12 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 5.5 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.
- Place the slow cooker on a flat heat resistant surface near a socket. The slow cooker must be used in a well ventilated area, at least 15cm away from walls and other surfaces to allow sufficient airflow.
- Plug in and switch on the slow cooker at the socket. The slow cooker will beep, the display will show '88:88' and then '----', six function dots will flash until a button is pressed.
- When using the slow cooker for the first time you may notice a slight burning smell. This is normal for a new heating element and will disappear after a few uses.
- Choose the setting you require – LOW, HIGH, WARM, DELAY, select the cooking time setting according to your recipe. After setting and pressing START the unit will start cooking automatically in 3 seconds.
- Press button '+' or '-' to increase or decrease the cooking or delay time. Every increment is 30 minutes. You can press and hold the buttons to skip quickly through the time.
- You can adjust the cooking time at any point in the cooking process.
- DELAY default time is 2 hours. You can choose a delay time from 30 minutes to 24 hours. Please choose the delay time first and choose the function after. When you are settings the function, the LED dot by this will flash, once set or in use it will not flash.
- LOW default time is 8 hours. You can choose a cooking time from 30 minutes to 24 hours. When you are settings the function, the LED dot by this will flash, once set or in use it will not flash.
- HIGH default time is 4 hours. You can choose a cooking time from 30 minutes to 24 hours. When you are settings the function, the LED dot by this will flash, once set or in use it will not flash.
- WARM default time is 12 hours. You can choose a cooking time from 30 minutes to 24 hours. When you are settings the function, the LED dot by this will flash, once set or in use it will not flash.
- Once you have set your correct setting, the slow cooker will start automatically. The control dial will show the delay time first, after the delay time is finished, it will then show the cooking time instead. The LED dots by the '+' and '-' will show as well as the functions you have set.

- EXAMPLE: If you have set a DELAY of 04:00 hours and then a to cook on HIGH the control dial will look like this.



- When the DELAY time has finished, the LED dot will go out and then just the dot on the HIGH function will show.
- Press the CANCEL button to cancel the wrong setting, or stop the slow cooker.
- 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.
- When you have finished cooking, turn the slow cooker off by pressing CANCEL on the control dial, 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 trivet or heat resistant mat when placing the cooking 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 and glass lid is oven safe up to 200°C (400°F, Gas Mark 6).

DO NOT put the cooking pot or glass lid in the microwave.

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, 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.

MEATBALLS IN TOMATO SAUCE – Serves 6

Ingredients	Quantity
White bread	2 slices (90g) crusts removed
Milk	125ml
Minced beef	1kg
Brown onion, medium	1, grated finely
Carrot, medium	1, grated finely
Garlic cloves	3, crushed
Egg	1
Tomato paste	2 tbsp
Dried oregano	½ tsp
Fresh basil	2 tbsp, chopped finely
Olive oil	1 tbsp
Brown onion, medium	1, chopped finely
Garlic cloves	2, crushed
Chopped tomatoes	400g can
Cherry tomatoes	400g
Tomato paste	2 tbsp
Beef stock	250ml
Fresh basil leaves	3 tbsp

LOW: 6 hours.

WHAT YOU DO

Combine bread and milk in a large bowl; stand for 10 minutes. Add beef, onion, carrot, garlic, egg, paste, oregano and chopped basil, season; mix well. Shape level tablespoons of mixture into balls. Transfer to the slow cooker.

Heat oil in a large frying pan; cook extra onion and garlic, stirring, until the onion softens. Stir in undrained tomatoes, extra paste and stock; transfer to the cooker. Cook, covered, on low for 6 hours. Season to taste.

Serve with spaghetti, sprinkled with basil leaves.

PUMPKIN SOUP – Serves 6

Ingredients	Quantity
Butter	30g
Olive oil	1 tbsp
Leek, large	1 (500g), sliced thinly
Pumpkin	1.8kg, chopped coarsely
Potato, large	1 (300g), chopped coarsely
Chicken stock	750ml
Water	750ml
Pouring cream	125ml
Dried oregano	½ tsp
Fresh chives	1 tbsp, finely chopped

LOW: 6 hours.

WHAT YOU DO

Heat butter and oil in large frying pan; cook leek, stirring, until soft.

Combine leek mixture, pumpkin, potato, stock and the water in the slow cooker. Cook, covered, on low for 6 hours.

Cool soup for 10 minutes. Blend or process soup, in batches, until smooth. Return soup to the cooker. Cook, covered, on high, for about 20 minutes or until hot. Stir in 80ml of the cream. Season to taste.

Serve soup topped with remaining cream and chives.

CHILLI BEANS WITH TOMATO SAUCE – Serves 6

Ingredients	Quantity
Olive oil	1 tbsp
Rindless bacon	390g, chopped finely
Celery stalk	150g, trimmed, chopped finely
Brown onion, small	1 (80g), chopped finely
Carrot, small	1 (70g), chopped finely
Fresh long red chilli	1, chopped finely
Tomato paste	70g
Passata	700g
Chicken stock	180ml
Caster sugar	2 tsp
Canned cannellini beans	800g, rinsed, drained
Fresh flat leaf parsley	3 tbsp, coarsely chopped

LOW: 8 hours

WHAT YOU DO

Heat the oil in a medium frying pan; cook bacon, celery, onion, carrot and chilli, stirring, until onion softens.

Add paste; cook, stirring, 1 minute.

Transfer mixture to the slow cooker. Stir in the passata, stock, sugar and beans. Cook, covered, on low, for 8 hours.

Stir in the parsley; season to taste.

Serve with toasted sourdough.

PEARS POACHED IN RED WINE – Serves 4

Ingredients	Quantity
Pears	4, peeled and halved lengthways leaving 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 overcook 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.
- Always use plastic, wooden or silicone spatulas, as metal utensils will damage non-stick coatings.
- 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.
- Although this item is dishwasher safe for convenience, we recommend hand washing to prolong the non-stick performance.
- Store the slow cooker with the power cable loosely coiled. Never wrap it tightly around the unit.

TECHNICAL INFORMATION

- Capacity: 6.5 Litres.
- Working capacity: 5.5 Litres.
- Power: 300W.
- Voltage: 220- 240V.
- Frequency: ~50-60Hz.
- Size approx: 44 x 30 x 24.8cm H. (17¼" x 12" x 10") including handles.

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 to find your nearest recycling point.



Lakeland

Alexandra Buildings, Windermere, Cumbria, UK LA23 1BQ
Tel: +44(0)15394 88100 lakeland.co.uk