

LAKELAND

INSTRUCTION BOOKLET

3.5L DIGITAL SLOW COOKER



Model: 62797

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 two to four people. Two added features are the multi-functional cooking pot, which is also suitable for use on hobs (not including induction) and can be used in the oven. 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.

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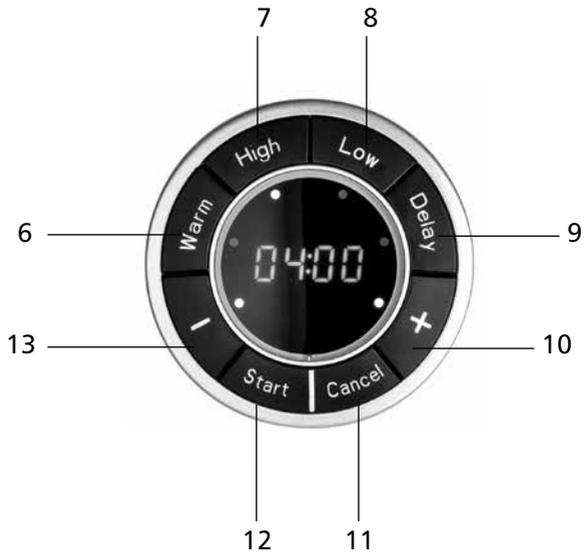
PRODUCT FEATURES

- 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.

PLEASE NOTE: The cooking pot is **NOT** suitable for use on an induction hob.

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 the hob and in the oven.
- **PLEASE NOTE:** The cooking pot is **NOT** suitable for use on an induction hob.
- 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 a 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 a 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 2.5 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 want 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 is oven safe up to 200°C (400°F, Gas Mark 6).

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

DO NOT use the cooking pot on an induction hob.

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 on the hob in the cooking pot before cooking in 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.

RATATOUILLE – Serves 6

Ingredients	Quantity
Olive oil	2 tbsp
Red onion, large	1, chopped coarsely
Garlic cloves	3, crushed
Basil leaves, fresh	6 tbsp
Tomato paste	2 tbsp
Passata	700g
Caster sugar	2 tsp
Aubergine, large	1, chopped coarsely
Courgettes, large	2, chopped coarsely
Green pepper, medium	1, chopped coarsely

LOW: 4 hours.

WHAT YOU DO

Heat oil in the cooking pot or a large frying pan on the hob. Cook the onion, garlic and half the basil, stirring, until onion softens. Add the paste and cook, stirring for 1 minute. Remove from the heat, stir in the passata and sugar.

Place the vegetables and sauce mixture into the slow cooker. Cook, covered, on low for 4 hours. Season to taste.

Serve the ratatouille sprinkled with the remaining basil.

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 oil in the cooking pot or a large frying pan on the hob. Cook the 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.

CARAMEL MUD CAKE – Serves 12

Ingredients	Quantity
Cake	
White chocolate	180g, chopped finely
Unsalted butter	60g, chopped finely
Eggs	5, separated
Vanilla extract	2 tsp
Ground almonds	600g
Self-raising flour	35g
Dark brown sugar	75g
Caramel Icing	
Unsalted butter	20g, chopped
Dark brown sugar	40g
Milk	45ml
Icing sugar	40g

HIGH: 2 hours.

WHAT YOU DO

Cake

Grease a 2 litre pudding basin, line the base with baking parchment.

Combine the chocolate and butter in a medium saucepan, stir over a low heat until smooth. Remove from the heat and cool for 10 minutes. Stir the egg yolks and extract, then the ground almonds and sifted the flour into the chocolate mixture.

Beat the egg whites in a small bowl with an electric mixer until soft peaks form. Add the sugar and beat until the sugar dissolves. Fold in the egg white mixture into the chocolate mixture in two batches. Spoon the mixture into the pudding basin.

Place the basin, without a lid, in the slow cooker with enough boiling water to come halfway up the side of the basin.

Cook, with the lid on the slow cooker on high for about 2 hours or until firm.

Remove the cake from the cooker. Immediately turn onto a baking parchment lined wire rack and allow to cool completely.

Make the caramel icing and spread the cake with the icing.

Caramel icing

Melt the butter in a small saucepan over medium heat.

Add the brown sugar and milk, cook, stirring over a medium heat until the sugar has dissolved.

Bring to the boil, reduce the heat and simmer for 1 minute.

Remove from the heat and whisk in the sifted icing sugar until smooth.

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.

TECHINCAL INFORMATION

Power: 190W.

Voltage: 220 - 240V.

Frequency: 50-60Hz.

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 13 AMP FUSE

Use a 13 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

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