

 LAKELAND

USER MANUAL



The Lakeland Guarantee....

is probably the simplest guarantee in the world!
If you are not satisfied at any time, you receive your money back!
This is our promise.

Lakeland

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TIMELESS
COLOUR
GLASS SLOW COOKER

Model: 15608
Helpline No: 015394 88100

INTRODUCTION

Thank you for choosing this Lakeland slow cooker. Very economical to run, it is perfectly sized for four-six servings, and lets you enjoy home-cooked soups, stews and casseroles with very little effort. Please take a few moments to read these instructions before using your slow cooker for the first time, and keep them in a safe place for future reference



FEATURES

1. Lid
2. Removable glass cooking bowl
3. Base
4. Control Dial

Cooking capacity: this 6.5litre slow cooker has a maximum working capacity of 4 litres, to allow for bubbling and simmering.

Operating voltage: 230V 50Hz

Power: 240W

IMPORTANT SAFEGUARDS

When using this slow cooker, please follow these basic safety precautions.

1. Please read all instructions before using.
2. Make sure your electricity supply matches the voltage shown on the appliance.
3. This slow cooker is for household use only. It is not suitable for commercial use, or for use outdoors. The slow cooker must only be used for its intended purpose.

4. Place the slow cooker on a level, heat-resistant surface. Do not let the power cord touch any hot surfaces or hang over the edge of your worktop, where a child could grab it.
5. Do not place the slow cooker on or near a hot gas or electric burner, or in or near a heated oven.
6. To avoid electric shock or damage, never put food directly into the slow cooker base. Always use the glass cooking bowl.
7. The slow cooker will get very hot during use. Do not touch hot surfaces; always use the handles and wear oven gloves. Take great care when lifting out the cooking bowl with hot food inside.
8. To switch off the slow cooker, turn the dial to OFF and unplug from the socket. Always unplug before lifting out the cooking bowl, when not in use and before cleaning. Let the slow cooker cool down before cleaning.
9. To prevent electric shock, do not immerse the slow cooker base in water or any other liquid. Do not let the power cord or plug get wet.
10. Please handle the crock and lid with care, and avoid extremes of temperature. The crock should never be heated when empty. Once the cooking bowl is warm, do not add further chilled ingredients. Allow the cooking bowl and lid to cool before washing.
11. Using accessories that are not recommended by the manufacturer may cause fire, electric shock or injury.
12. The slow cooker is not intended for use by children or infirm people unless they have been adequately supervised by a responsible person to ensure they can use it safely. Children should be supervised to ensure they do not play with the slow cooker. We do not recommend leaving the slow cooker unattended during use.
13. Do not use the slow cooker if the power cord or plug show any signs of damage, or if the appliance is dropped, damaged or working incorrectly. Call the helpline on 015394 88100 to arrange a repair by an authorised repairer, or a replacement. Never try to repair the slow cooker yourself as this may cause electric shock.

BEFORE USING FOR THE FIRST TIME

1. Carefully unpack the appliance and remove any packaging
2. Wash the cooking bowl and lid in hot, soapy water or place in your dishwasher. Rinse and dry. The slow cooker base may be wiped with a damp cloth, and then dried. It must not be immersed in water.

USING YOUR SLOW COOKER

The beauty of slow cooking is that you can add the ingredients, turn on the slow cooker and enjoy a tender, moist and flavourful meal hours later, with next to no effort. Cooks can make the most of cheaper cuts of meat and root vegetables, with little or no pre-cooking required. Slow cooking is also extremely thrifty on electricity, costing not much more than a light bulb to run. With a little adjustment here and there, you'll find that many of your favourite stovetop or oven-cooked recipes can be adapted to slow cooking.

1. Prepare your ingredients and place them inside the cooking bowl. You may like to brown the meat and soften the vegetables in a pan first.
2. Place on the lid. The cooking bowl is transparent so you can view the food as it cooks without needing to lift the lid, so preventing any heat and moisture from escaping.
3. Plug the slow cooker into the mains socket. Select the desired temperature. See **COOKING GUIDE** below. The slow cooker will begin to heat up.
4. When your meal is ready, turn the dial to OFF and unplug the slow cooker. The cooking bowl can be lifted out and taken to the table, but please wear oven gloves as it will be extremely hot.

COOKING GUIDE

The slow cooker has three temperature settings so that cooking times can be easily 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, and this cooking guide offers a helpful starting point.

AUTO WARM: the standard setting, with an average cooking time of 6-8 hours. Food is cooked on HIGH until the correct temperature is reached then kept warm until you are ready to serve.

LOW: if you wish to extend the cooking time

HIGH: if you wish to shorten the cooking time.

Cook on auto warm	Cook on low	Cook on high
4-6 hours	6-8 hours	3-4 hours
6-8 hours	8-10 hours	5-6 hours
8-10 hours	10-12 hours	7-8 hours

Please note: all cooking times are approximate, and will vary according to your recipe and choice of ingredients.

HELPFUL HINTS

- If you don't have time to get your ingredients ready in the morning, they can be prepared the night before and stored in the fridge. In the morning, transfer the food to the crock. Add enough boiling liquid e.g. stock, to cover the ingredients, before switching on the slow cooker.
- Frozen meat and poultry should always be thawed before slow cooking.
- Root vegetables can take longer to cook than meat. They are best cut into small, even pieces. As a general guide, most meat-and-vegetable recipes require 5-7 hours on auto warm, 4-5 hours on high and 7-9 hours on low.
- Slow cooking requires very little in the way of stirring, but you may like to give your food an occasional stir if cooking on HIGH
- When lifting the lid, tilt so it opens away from you to avoid being burnt by steam.

CARE AND CLEANING

1. Turn off and unplug the slow cooker. Lift out the cooking bowl and let everything cool before cleaning.
2. Wash the cooking bowl and lid in hot, soapy water or place in your dishwasher. Thoroughly dry. Please handle the cooking bowl with care and do not use if chipped or cracked. **CAUTION:** avoid extreme temperature changes. Never put a hot cooking bowl or lid into cold water or onto a wet surface.
3. Wipe the base with a damp cloth, then dry. Please do not use abrasive cleaners or metal scourers. To avoid electrical shock, the base must not be immersed in water.

RECIPIES**CARROT AND CORIANDER SOUP**

Serves 4-6

450g / 1lb (prepared weight) diced carrots	salt and pepper
1 large onion finely chopped	1.2 lt / 2pints vegetable stock
2 cloves garlic , crushed	2 – 3 level tbsp fresh coriander leaves , chopped
2 small potatoes , peeled and diced	150ml / 5fnoz single cream
3 tsp ground coriander	

Place the carrots, onion, garlic, potatoes, ground coriander, salt and pepper and stock into the slow cooker bowl. Cook on HIGH for 4 hours. Allow to cool for 10 minutes. Add the fresh coriander leaves and blend until smooth. Stir in the cream.

CHILLI

Serves 4

450g stewing steak, cut into small cubes	1 tin (410g) tomatoes
1tsp oil	4 tbsp tomato puree
450g onion, finely chopped	2tbsp red wine
4 cloves garlic, finely chopped	2 tsp ground coriander
2 celery sticks, finely chopped	1 tsp ground cumin
2-6 red chillies (according to taste), de-seeded and finely chopped	1tbsp brown sugar
	1 tin (410g) red kidney beans

Brown the meat and then add to the cooking bowl. Place all the other ingredients into the cooking bowl. Cook on HIGH for 6 hours. Serve with rice, guacamole and salad.

PORK IN CIDER

Serves 4

25g butter	600ml dry cider
1 tbsp oil	200ml chicken/vegetable stock
400g onion, chopped	2tsp thyme
900g pork, cut in 2.5cm cubes	2tsp sugar
200g carrots, sliced	
200g apple, peeled and cubed	

Heat the oil and butter in a frying pan. Brown the meat and then place in the cooking bowl. Cook the onions in the frying pan until soft and then place in the cooking bowl. Add the remaining ingredients. Cook on LOW for 8 hours

SAUSAGE AND PEPPER CASSEROLE

Serves 4

8 sausages
300g pearl barley
1tbsp oil
2 onions, sliced
1 tin (400g) chopped tomatoes
¼ tsp black pepper
3 red or green peppers, sliced
2tsp dried thyme
700ml stock

Heat the oil in a frying pan and sauté the onions until soft. Place in the cooking bowl. Place the remaining ingredients into the cooking bowl. Cook on LOW for 8 hours.

BEEF CASSEROLE

Serves 6

2 tbs plain flour	700g / 1½ lb prepared weight potatoes , diced
2 level tsp salt, pepper to taste	2 - 3 level tsp dried thyme
1 kg / 2¼ lb stewing/casserole beef, cut into 2cm /¾ inch cubes	3 bay leaves, crushed
1 large onion, finely sliced	600ml / 1 pint beef stock
2-3 cloves garlic, crushed	2 - 3 tsp Worcestershire Sauce
200g / 7oz prepared weight carrots, diced	3 level tsp soft brown sugar

Put the flour, salt and pepper into a plastic bag or large bowl, add the beef to coat and then pour into the cooking bowl. Add the onion, garlic, carrots, potatoes, thyme, bay leaves and stir. Put the stock into a jug and stir in the Worcestershire Sauce and sugar, pour into the cooking bowl. Thoroughly stir. Cook on HIGH for 4 hours.

VEGETABLE HOT POT

Serves 4 – 6

400g / 14oz shallots, peeled, left whole	2 tsp sugar
1 medium size fennel bulb, trimmed, sliced	2 tbsp parsley finely chopped
400g / 14oz button mushrooms, trimmed, cut in half	Salt and pepper
200ml / ½ pint vegetable stock	450g / 1lb potatoes, peeled , cut into 5mm / ¼" slices
3 tbsp tomato puree	2 tbsp oil
400g / 14oz chopped tomatoes in concentrated tomato juice	Salt

Put the shallots, fennel and mushrooms into the cooking bowl. Put the vegetable stock into a jug, stir in the tomato puree and then pour into the cooking bowl. Stir in the chopped tomatoes, sugar and parsley. Season to taste. Cook on HIGH for 2 hours.

Whilst the vegetables are cooking par boil the potato slices for 5 minutes, drain well and leave to cool. After the 2 hours, remove the lid from the slow cooker bowl. Arrange the potato slices on top of the vegetables, overlapping them slightly so that they cover them. Drizzle with oil and sprinkle with salt. Cover the cooking pot and continue to cook on HIGH for a further 2 hours.

APPLE AND APRICOT CRUMBLE

Serves 6

Butter for greasing	1 teaspoon ground cinnamon
800g / 1lb 12oz Bramley apples, peeled, cored and sliced	Crumble Topping
110g / 4oz ready to eat apricots, cut into quarters	175g / 6oz plain flour
150g / 5oz sugar	50g / 2oz caster sugar
1 level tbsp cornflour	110g / 4oz butter
	2 tbsp Demerara sugar
	Butter

Grease the lower half of the cooking bowl. Place the apples and apricots into the cooking bowl. Mix together the sugar, cornflour and cinnamon, stir in to the apples and apricots. In a separate bowl or food processor mix together the flour, sugar and butter to 'breadcrumb' stage and spread evenly over the apples and apricots. Dot with a little butter. Cook on HIGH for 2 hours.

APPLE BREAD AND BUTTER PUDDING

Serves 4 – 6

Butter for greasing
900g / 2lb apples, Granny Smith / Cox
225g / 8oz white bread cut into cubes
½ tsp ground cinnamon
½ tsp ground nutmeg
150g / 5oz light brown sugar
110g/4oz butter, melted

Grease the lower half of the cooking bowl. Peel, core and cut the apples into eighths , place into the cooking bowl. In a separate bowl, combine the cubed bread, cinnamon, nutmeg, sugar and melted butter. Place on top of the apples. Cover and cook on LOW for 3½ - 4 hours.

RICE PUDDING

Serves 4

50g pudding rice
 2 tbsp sugar
 1 tsp vanilla essence
 150ml evaporated milk
 675ml whole milk
 50g raisins (optional)
 Freshly grated nutmeg
 150ml cream

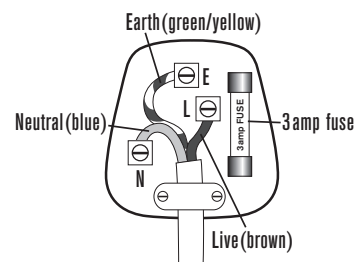
Place rice, sugar, vanilla, milks and raisins into the cooking bowl. Sprinkle on the nutmeg. Cook on HIGH for two hours. Stir in the cream and cook for one further hour.

ELECTRICAL CONNECTIONS**THIS APPLIANCE MUST BE EARTHED**

This 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. If the fitted plug is not suitable for your socket outlets, it should be cut off and carefully disposed of. To avoid an electric shock, do not insert the discarded plug into a socket.

Fitting a new plug

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown here. The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:



Connect BLUE to Neutral (N)

Connect GREEN & YELLOW to Earth (E)

Connect BROWN to Live (L)

3 amp fuse to be used

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows. The wire which is coloured green and yellow **MUST** be connected to the terminal which is marked with the letter E (Earth) or coloured green. The wire which is coloured blue **MUST** be connected to the terminal which is marked with the letter N (Neutral) or coloured black. The wire which is coloured brown **MUST** be connected to the terminal which is marked with the letter L (Live) or coloured red.

Before refitting the plug cover, check that there are no cut or stray strands of wire inside the plug. Use a 3 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are at all 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 EEC Directives: 73/23 EEC (Low Voltage Directive) and 89/336 EEC (EMC Directive).

RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electricals to recycling points set up around the country. Visit www.recycle-more.co.uk to find your nearest recycling point.

