



**ELBA**

## **SLOW COOKER**

**MODEL: ESC-K1569(WH)**

**ESC-K3569(WH)**

**ESC-K4569(WH)**

**ESCO-K6569(WH)**

### **Owner's Manual**

Please read this manual carefully before operating your set.

Retain it for future reference.  
Record model number and serial number of the set.

See the label attached on the set and quote this information to your dealer when you require service.

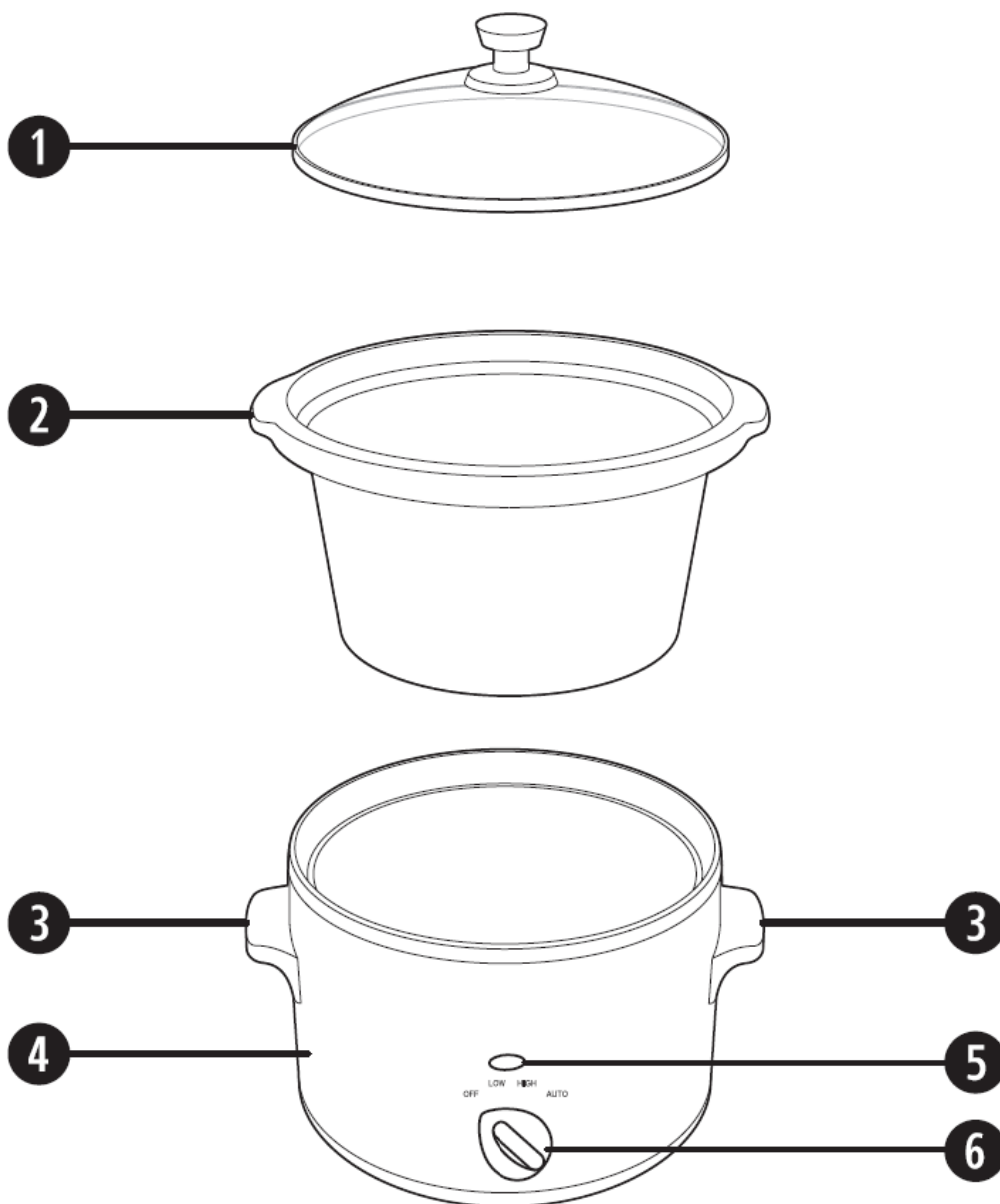
**For The Warranty Terms & Conditions, Please Refer To Warranty Certificate.**

## IMPORTANT SAFEGUARDS

When using this appliance, basic precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not operate the appliance with a damaged power cord or plug or after the appliance malfunctions, or it is dropped or damaged in any manner. Return the appliance to the nearest authorized dealer or after-sales service centre for examination, repair or mechanical adjustment.
3. Do not use the appliance if the plug, the mains cord or any other parts are damaged.
4. When removing the plug from wall outlet, grasp the plug to pull and not the cable.
5. Do not let the power cord hang over edge of table or counter or hot surface.
6. Do not expose the appliance to high temperature, direct sunlight nor place it or near gas stove or electric burner, or in a heated oven.
7. Place the appliance on stable, horizontal and level surface.
8. Do not power on the appliance if the crock-pot is empty as this could cause a malfunction.
9. Do not cover the appliance while it is in use as the appliance may reach at high temperature.
10. Never use any accessories or parts that ELBA does not specifically recommended.
11. Extreme caution must be exercised when removing the appliance that containing hot food, water, or any other hot liquids.
12. Beware while removing the glass cover after cooking as hot steam will escape from the crock-pot.
13. Always thaw frozen meat before cooking. Do not insert frozen or cold food into the crock-pot.
14. Do not operate the slow cooker under a wall cupboard, shelves or any overhanging objects or near flammable materials such as curtains.
15. Do not operate the appliance without supervisions.
16. Do not place the crock-pot directly over an open fire for cooking.
17. Do not use the crock-pot if it has cracked.
18. Do not place the cooking utensils inside the crock-pot while cooking.
19. Always let the appliance to cool off before starting the cleaning process.
20. Do not clean any part of the appliance in the dishwasher.
21. Should the product body become moist or wet, remove the plug immediately from the wall outlet.
22. Never touch the outer product body during cooking or before it cools off. Use the handle and control knob only. Use the oven gloves to remove the crock-pot from the product body.
23. **Never immerse any part of the outer product body in water or any other liquids nor rinse it under tap. Use only a moist cloth to clean the outer product body and dry thoroughly.**
24. Children should be supervised to ensure that they do not play with the appliance.
25. Do not operate the appliance for other than its intended use. It is not intended for commercial or industrial use. This appliance is for domestic use only. Do not use this slow cooker outdoors.
26. This appliance is not intended for used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.
27. Save these instructions for future reference.

## PRODUCT DESCRIPTIONS



1. Glass lid cover
2. Ceramic crock-pot
3. Handle
4. Product body
5. Control panel
6. Power indicator light
7. Control knob

## CONTROL KNOB

There are low, high and auto temperature settings that allow you to adjust the cooking level according to your desired level.

Control Button	Description
Off	To turn off the appliance.
High	This setting is to shorten the cooking time. It is best for cooking dried beans or pulses. As food will boil when cooked on “High” setting, it is necessary to adjust the amount of liquid and cooking time depending on one’s recipe. Food should be monitored when using on “High” setting. Occasional stirring of stew food and casseroles will enhance the flavours.
Low	This setting is for gently simmering food for an extended period of time without overcooking or burning. No stirring is required when using this setting. This setting is ideal for vegetable dishes and re-heating food.
Auto	This setting is suitable for cooking on “High” setting until a sufficient high temperature is reached, and then automatically switching to “Low” setting for completion of cooking. This setting is ideal for gradually cook throughout the day or night.

## OPERATING THE SLOW COOKER FOR THE FIRST TIME

**Make sure your slow cooker is switched off and unplugged from the mains supply socket before cleaning. Never immerse the base of the cooker body, cord or plug in water or any other liquid.**

Before using your slow cooker for the first time, wash the ceramic crock-pot and glass lid in warm, soapy water. Rinse and dry thoroughly. Do not use harsh abrasives, chemicals, or oven cleaners. Using a damp cloth or sponge, wipe the exterior and interior of the cooker body. Use a mild detergent solution.

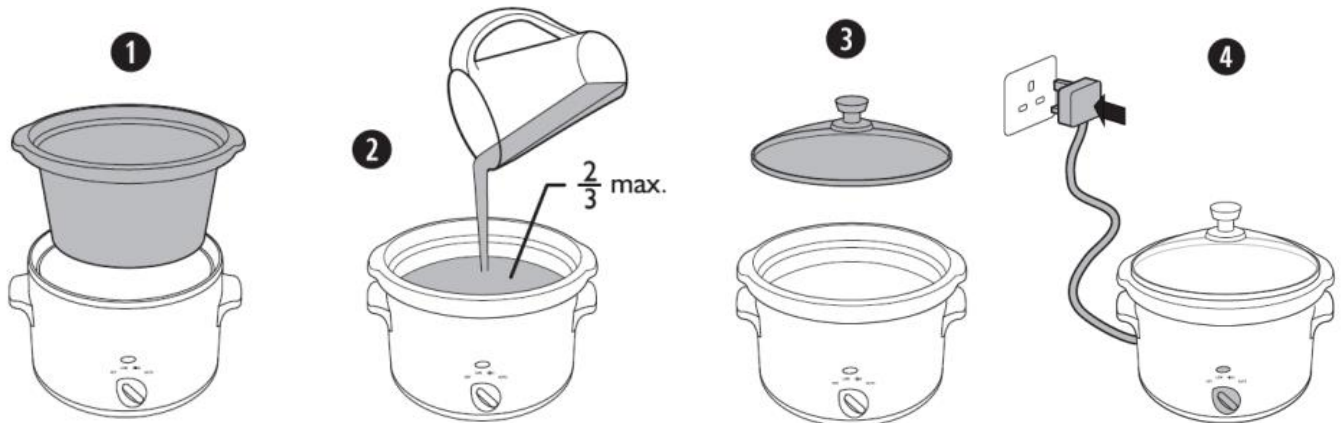
## USING YOUR SLOW COOKER

**During use, the glass lid and ceramic crock-pot will get very hot. Always handle with care and use oven gloves.**

**Always check that the food is thoroughly cooked before serving. It is not necessary stir the ingredients. Leave the cooker to slow cooking and note the time differs according to the amount of ingredients, room temperature and etc.**

Position your slow cooker on a dry, flat, stable, surface away from any potential heat source (hob, oven, etc.). Make sure that the mains lead does not hang over the work surface edge.

1. Place the ceramic cooking pot inside your slow cooker's base. Ensure the ceramic crock-pot is positioned correctly before continuing.
2. Add the prepared ingredients into the ceramic crock-pot. Never put food or liquid into the inner base of your slow cooker, always use the ceramic crock-pot. Don't overfill the pot. We recommend not to fill more than two thirds full.
3. Place the glass lid onto the ceramic crock-pot.
4. Plug your slow cooker into a suitable mains supply. Set the temperature control to the desired setting (refer to control knob table). Once you have set the temperature control dial the power indicator will illuminate and the cooker will start cooking.



**Your slow cooker works by building up heat and maintaining an even temperature. For the best results do not remove the glass lid before half the cooking time has elapsed. The transparent glass lid allows you to monitor cooking pressure without interrupting the cooking time.**

If you aren't going to serve your meal straight away, you can set the temperature control of your slow cooker to "LOW". This will keep your meal warm until you serve the food.

5. When cooking is finished, set the temperature control to the "OFF" position.
6. Unplug your slow cooker from the mains supply socket.
7. Using oven gloves, remove the glass lid. Angle the glass lid away from you as you remove it. This will allow any liquid build up of steam to escape safely away from your hands, arm and face.
8. Carefully lift the ceramic crock-pot out of the cooker body. Place the ceramic crock-pot on a heat resistant surface. Do not place the ceramic crock-pot on any surface affected by heat. A trivet or an insulated pad is recommended. Be careful when placing the crock-pot directly onto delicate or polished surfaces because the base of the pot is unglazed and can cause scratches or other marks. We recommend placing protective padding under the pot to protect these surfaces.



## BASIC GUIDE TO SLOW COOKING

1. As most food is cooked over a period 6-10 hours on “Low” or “Auto” setting, it can be prepared in advance the evening before and serve on the next day.
2. Always allow sufficient time for the food to cook. It is almost impossible to overcook in the slow cooker, particularly when using on “Low” setting.

## ADAPTING COOKING TIME

Table below are some suggested cooking times and settings. This table serves as a guide only. Times may vary depending on one’s own recipe and ingredients. All food should be cooked with glass cover in place. Each time when the glass cover is lifted, both the heat and moisture in the food will escape. Cooking times should thus be extended by approximately 30 minutes.

<b>Traditional Recipe Time</b>	<b>“AUTO” Setting</b>	<b>“HIGH” Setting</b>
15 minutes - 30 minutes	2 – 3 hours	1.5 – 2 hours
35 minutes - 45 minutes	3 – 5 hours	2 – 3 hours
50 minutes - 03 hours	5 – 10 hours	3 – 6 hours

**Note:** These time are approximate and can vary depending on the ingredients and quantities.

Very little liquid boils away in the slow cooker. Hence, it is advisable to halve liquid amount for traditional recipes when cooking using slow cooker. However, if the liquid is excessive after cooking, remove the glass cover and adjust the control knob to “High” setting for 30-45 minutes or until the liquids reduces by the desired amount.

When using on “Low” on “Auto” setting, no frequent stirring is required. On “High” setting requires stirring to ensure evenly distributed flavours.

## BASIC GUIDE TO SLOW COOKING

<b>Heating Setting</b>	<b>LOW</b>	<b>HIGH</b>
3-4 Lb Chicken	8 – 10 hours	4 – 6 hours
3-4 Lb Pot Roast	8 – 10 hours	4 – 6 hours
3 Qt. Beef Stew	8 – 10 hours	4 – 6 hours
3 Qt. Vegetable Soup	8 – 10 hours	4 – 6 hours

**Note:** This table serves as a guide only. When using this slow cooker for cooking based on one’s own recipe, the cooking result may vary from the original recipe. In this case, adjust the setting accordingly for optimum cooking result.

## **TIPS FOR SLOW COOKING**

1. The glass cover of the slow cooker does not form a tight fit on the crock-pot but should be centered on the crock-pot for best result. Frequent removing of the glass cover will result in heat loss and delay the cooking time. Do not cook without the glass cover in place.
2. Stirring is generally not necessary when using a slow cooker. If cooking on “High” setting, you may want to stir the ingredients occasionally.
3. Slow cooker retains most of the moistures in food. If a recipe results in too much liquids at the end of cooking time, remove the glass cover and then turn the control knob on “High” setting to reduce the liquids by simmering. This will take approximately 30-45 minutes.
4. The slow cooker should be use at least half full of the crock-pot for best result.
5. If cooking soups or stews, leave a 2-inch space from the top of the crock-pot to allow room for simmering.
6. Many recipes require cooking the whole day, you can prepare the ingredients at night thime on “Low” or “Auto” setting, to serve in the morning or vice versa.
7. Meat and poultry require at least 8 to 10 hours if cook in “Low” setting. Do not insert frozen meats directly into the crock-pot for cooking. Thaw the meat before slow cooking.
8. Trim all visible fat from meat before cooking.
9. When cooking curries and casseroles, more intensive flavours can be developed if the initial steps are prepared by traditional methods. For example, brown the onions or cooked spices under open fire using a non-stick pan before inserting the ingredients into the crock-pot for cooking.
10. When cooking a meat and vegetable combination, place the meat near the bottom within the ceramic pot.
11. Cook dried beans for 1-2 hours on high setting. Add remaining ingredients and cook on “Low” setting for the remaining time.

## **DO'S AND DON'TS FOR CROCK-POT**

1. The glass cover and crock-pot are fragile, handle them with care.
2. Use oven gloves when lifting the crock-pot containing hot food, water or any other liquids.
3. Avoid sudden and extreme temperature changes in the crock-pot or the glass cover. For example, do not add frozen food into the heated crock-pot or run the glass cover under cold water while still hot.
4. Do not use the crock-pot if chipped or cracked.
5. Do not operate the slow cooker without the crock-pot in place.
6. Do not place the hot crock-pot on a wet surface.
7. Do not use frozen meats or food in the slow cooker. Always defrost them firstly.
8. Do not place the glass cover in oven or microwave.
9. Do not use abrasive cleaners or metal sourcing pads when cleaning the ceramic pot.
10. Never put cold water in heated crock-pot as the pot may crack.
11. Do not immerse the power cord, plug or the product body in water.
12. Do not touch the hot surface on the slow cooker with hands.
13. Never cook directly in inner metal housing. Always use the removable crock-pot.

**ELBA**