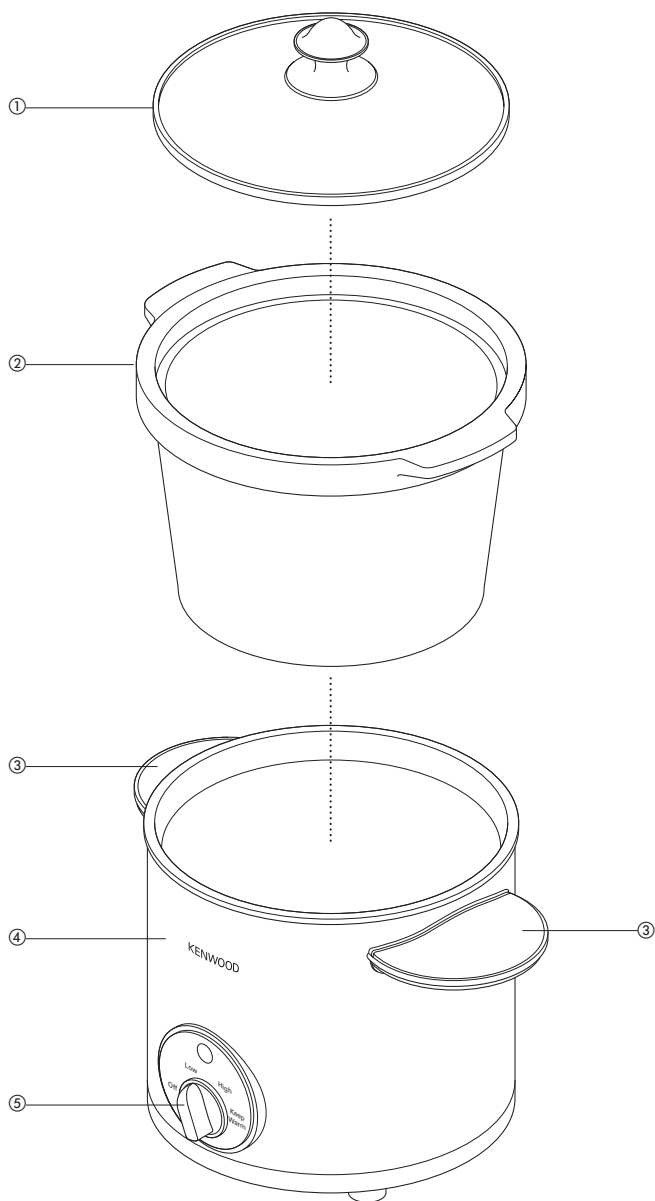


# KENWOOD



CP665





### before using your Kenwood appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

### safety

- This appliance produces steam which can burn you.
- Don't get burnt by steam coming out of the curry cooker, especially when removing the lid.
- Be careful when handling the curry cooker, all parts get hot in use. Use oven gloves.
- Never use a damaged curry cooker. Get it checked or repaired: see service and customer care'.
- Never put the base unit, cord or plug in water – you could get an electric shock. Keep the controls clean and dry.
- Never let the cord hang down where a child could grab it.
- Always unplug the curry cooker when not in use.
- Never put the appliance or components on a cooker or in an oven.
- Do not use the appliance on heat sensitive surfaces.
- Do not use the curry cooker near or below curtains or other combustible materials.
- Only use the curry cooker with the cooking pot supplied.
- Do not let infirm people use the appliance without supervision.
- Do not let children use or play with the appliance.
- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

### food safety

- Cook meat (including poultry), fish and seafood thoroughly. And never cook them from frozen.
- Do not reheat food in the curry cooker.
- Always ensure food is piping hot before eating.
- Never partially cook meat and poultry and then refrigerate for subsequent cooking.
- Follow the cooking advice of the ingredient manufacturer in particular with dried beans. For example dried red kidney beans should be soaked overnight and then fast boiled on a cooker for at least 10 minutes in a pan of fresh cooking water to destroy toxins before straining and adding to the curry cooker.

### before plugging in

- Make sure your electricity supply is the same as the one shown on the underside of your machine.

### Important – UK only

- The wires in the cord are coloured as follows:  
Green and Yellow = Earth,  
Blue = Neutral,  
Brown = Live.
- The appliance must be protected by a 3A approved (BS1362) fuse.
- **WARNING: THIS APPLIANCE MUST BE EARTHED.**

### Note:

- For non-rewireable plugs the fuse cover **MUST** be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).

- If a non-rewireable plug is cut off it must be DESTROYED IMMEDIATELY. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
- This machine complies with European Economic Community Directive 89/336/EEC.

### **before using for the first time**

- Wash the parts 'see cleaning'

## key

- ① lid
- ② cooking pot
- ③ handles
- ④ base unit
- ⑤ control knob

## using your curry cooker

- 1 Follow the recipe and place the ingredients into the cooking pot.
- 2 Place the cooking pot into the base unit.
- 3 Place the lid in position
- 4 Select the desired setting ie High or Low and then plug into the power supply.
- 5 Allow to cook for the desired time.
- 6 After cooking, switch off and unplug the curry cooker.

The following times are a guide only and will vary according to the type of food being cooked

**Low Setting** will gradually cook food during the day and takes approximately 6 hours. This setting can also be used when cooking more delicate foods which would benefit from a slightly lower rate of cooking such as baked apples, poached fruit.

**High Setting** will quicken up the cooking process compared to the Low setting with cooking times between 3 and 4 hours.

**Keep Warm Setting** – Use this setting once food has been cooked to keep food warm. We recommend that food is not kept warm for longer than 1 hour after cooking and then switch off after use.

## hints on using your curry cooker

- 1 Prepare and use ingredients at room temperature rather than straight from the refrigerator. However ingredients such as meat and fish should not be left out of the refrigerator for longer than is necessary, so remove from the refrigerator just to take the chill off and keep covered with cling film or plastic wrap.
- 2 Cut root vegetables such as carrots, onions, swedes etc into fairly small pieces as they take longer to cook than meat.
- 3 Cut each type of ingredient into even sized pieces, this will assist with even cooking.
- 4 Browning the meat and sauteing the vegetables first in a separate pan will help to remove a certain amount of fat from the meat and also improve the appearance and flavour of both meat and vegetables. However this is not essential.
- 5 Do not lift the lid more than necessary during cooking as this will cause loss of heat and evaporation of liquid. It may be necessary depending upon how often the lid is removed and for how long, to allow an extra 20 minutes to half an hour cooking time.
- 6 Cooking always takes place in the cooking pot. Never place food directly into the base unit.
- 7 Never plunge the hot cooking pot into cold water immediately after use or pour boiling water into an empty cold cooking pot. Subjecting

- it to a sudden change in temperature could cause it to crack.
- 8 After several months of use the glaze on the cooking pot may become crackled: this is common with glazed stoneware and will not affect the efficiency of the curry cooker.
  - 9 If you are adapting recipes from conventional cooking you may need to reduce the amount of liquid used. In this cooker, liquid does not evaporate as quickly as with conventional cooking although a certain amount of liquid is necessary to help the transfer of heat.
  - 10 Never fill the curry cooker more than 2/3 full.
  - 11 Milk products, including cream, sour cream and yoghurt, should be added towards the end of cooking to help combat any curdling that might take place.
  - 12 Frozen vegetables such as peas should be thawed and added during the last ½ - 1 hour of cooking. This will ensure retention of colour and texture in the vegetables and temperature within the pot.
  - 13 Best results are achieved when the ingredients are covered in liquid.
  - 14 Trim excess fat from meat.
  - 15 When cooking whole joints make sure they fit comfortably into the cooking pot and always add liquid. Turn part way through the cooking process.
  - 16 Using hot stock will speed up the cooking process.
  - 17 To thicken gravy etc., mix some cornflour with a little cold water to form a smooth paste. Add the mixture to the cooking pot towards the end of the cooking time. Cover and cook for additional time until the juices are bubbling and thickened.

## care and cleaning

Always switch off, unplug and allow the appliance to cool before cleaning.

Don't wash parts in the dishwasher.

### **base unit**

Wipe the outside of the curry cooker with a damp cloth and then dry. Never immerse the base unit in water.

### **lid, cooking pot**

Wash in warm soapy water, rinse and then dry thoroughly. Food that has stuck to the inside of the bowl can be removed with the aid of a soft bristled brush.

## service and customer care

- If the cord is damaged it must, for safety reasons, be replaced by KENWOOD or an authorised KENWOOD repairer.

### **UK**

If you need help with:

- using your curry cooker
  - servicing or repairs (in or out of guarantee)
- ☎ call Kenwood Customer Care on **023 92392333**. **Have your model number ready** - it's located on the underside.
- **spares and attachments**
- ☎ call 0870 2413653.
- ### **other countries**
- Contact the shop where you bought your curry cooker.

### **guarantee (UK only)**

If your curry cooker goes wrong within one year from the date you bought it, we will repair or replace it free of charge provided:

- you have not misused, neglected or damaged it;
- it has not been modified (unless by Kenwood);
- it is not second-hand;
- it has not been used commercially;
- you have not fitted a plug incorrectly; and
- **you supply your receipt to show when you bought it.**

This guarantee does not affect your statutory rights.

## **RECIPES**

In addition to cooking curries your Kenwood curry cooker is also suitable for cooking other dishes including the following recipes.

### potato, cheddar and chive soup

*4 medium-large potatoes, peeled and sliced*  
*1 large clove garlic, peeled*  
*475ml/16 fl oz stock*  
*220g/7 oz Cheddar cheese, grated*  
*50g/2 oz fresh chives, chopped*  
*salt and pepper*

Place the potatoes, garlic and stock into the cooking pot. Cook on High for 2 hours. Remove the mixture and blend in a liquidiser to the desired consistency. Return the mixture back into the cooking pot and add the cheese, chives and seasoning. Leave on setting High for a further 30 minutes. Before serving, additional cheese and cream can be added.

### beef pot roast with vegetables

*15 ml/1 tbsp oil*  
*900g/2 lb joint of topside*  
*1 onion peeled and chopped*  
*3 carrots peeled and cut into 1 cm/½ in thick slices*  
*500 ml/¾ pts hot beef stock*

Heat the oil in a frying pan and then brown the beef on all sides. Add the vegetables and fry until lightly golden. Transfer the mixture to the cooking pot, add the hot stock and seasoning. Place the lid in position and cook on High for approximately 4 hours and low for approximately 7 hours.

## beef in beer

600g/1lb 5 oz lean casserole steak  
cut into 1 in/2.5cm cubes  
2 medium potatoes, each cut into 8  
pieces  
1 large onion, cut into eight pieces  
2-3 carrots, cut into 2cm/¾ in thick  
pieces  
300ml/10½ fl oz beer  
200ml/7 fl oz beef stock  
20ml/1 tbsp fresh parsley, chopped  
25g/1 oz bunch of thyme, stalks  
removed  
20-30ml/1-2 tbsp cornflour  
salt and pepper

Place all the ingredients into the cooking pot then cook on High for approximately 4 hours or Low for approximately 6 hours. Mix the cornflour with a little cold water to form a smooth paste. Remove the lid and add the mixture to the cooking pot and stir well. Re-cover and cook for additional time until the juices are bubbling and slightly thickened.

## bolognaise sauce

### **Use as a base for Spaghetti Bolognaise or Lasagne**

15ml/1 tbsp oil  
1 large onion, chopped  
5 rashers streaky bacon, chopped  
650g/1 lb 7 oz lean minced beef  
1 x 454g tin chopped tomatoes  
1 clove garlic, peeled and crushed  
1 level tbsp/15ml tomato puree or  
to taste  
salt and pepper  
150g/5 oz mushrooms, finely  
chopped

Heat the oil in a large frying pan and fry the onion until golden brown and then transfer to the cooking pot. Add the bacon to the frying pan and fry that off and add to the cooking pot. Fry the meat until browned, add the chopped tomatoes and bring the mixture to the boil and then transfer to the cooking pot. Place the remaining ingredients in the cooking pot. Cook on High for approximately 3 - 4 hours or Low for approximately 6 hours

## coq au vin

150g/5 oz bacon, diced  
1 large onion, chopped  
1 clove garlic crushed  
300g/10 oz button mushrooms,  
thickly sliced  
4 boneless chicken breasts  
275ml/10 fl oz red wine  
375ml/13 fl oz hot chicken stock  
salt and pepper  
cornflour (optional)

Place all the ingredients into the curry cooker. Cover and cook on High for 3 - 4 hours or Low for approximately 6 hours. If desired, thicken the juices with some cornflour mixed to a smooth paste with water. Remove the lid and add the mixture to the cooking pot and stir well (if necessary remove the chicken breasts and keep warm whilst adding the cornflour). Re-cover and cook for additional time until the juices are bubbling and slightly thickened.

## chicken and tarragon casserole

*15g/½ oz butter*  
*1 tbsp/15ml oil*  
*4 chicken breasts*  
*1 onion finely chopped*  
*150ml/5 fl oz dry white wine*  
*150ml/5 fl oz hot chicken stock*  
*4 sprigs tarragon*  
*50ml/2 fl oz double cream*  
*salt and pepper*  
*1 tbsp/15ml cornflour (approx.)*

Heat the butter and oil in a frying pan. Add the chicken pieces and brown on both sides. Transfer the chicken to the cooking pot. Fry the onion and place in the cooking pot with the wine, stock, 2 sprigs of tarragon and seasoning. Cover with the lid and cook on High for approximately 3 hours or Low for approximately 6 hours. At the end of the cooking time, remove the chicken pieces and keep warm. Mix the cornflour with some water to form a smooth paste and add to the curry cooker with the cream, stir well. Return the chicken pieces to the cooking bowl, replace the lid and allow to cook for additional time until the mixture thickens. At completion, finely chop the remaining tarragon and add to the cooking pot. Serve immediately.

## baked apples

*3 Cooking apples (choose ones of a suitable size to fit inside the cooking pot)*  
*75g/2½ oz mixed dried fruit*  
*2.5ml/½ level tsp cinnamon*  
*25g/1oz soft brown sugar*  
*75ml/2½ fl oz cold water*

Wash and core the apples, then using a sharp knife make a slit in the skin around the middle of each one. Place the apples in the cooking pot. Combine the fruit, cinnamon and sugar then fill the centre of each apple with the mixture. Add the water and put the lid in position. Cook on Low for approximately 2-3 hours (this will depend upon the size and variety of the apples).

## rice pudding

*75g/3oz short grain or pudding rice*  
*50g/2oz caster sugar*  
*1 litre/1¾ pts milk*  
*25g/1oz butter*  
*ground nutmeg*

Place the rice, sugar and milk into the cooking pot and stir well. Top with shavings of butter and sprinkle with nutmeg. Put the lid in position and cook on High for approximately 3 hours or Low for 4-5 hours. After 1 hour stir the contents of the cooking pot and once again during cooking.

## apple chutney

*Piece of root ginger about  
1cm/½ inch square  
7.5cm/1½ tsp pickling spice  
700g/1½ lb prepared sliced cooking  
apples eg Bramleys  
100g/3½ oz sultanas  
100g/3½ oz finely chopped onion  
1 small clove garlic, peeled and  
crushed  
150g/5 oz dark brown sugar  
150ml/5 fl oz malt vinegar*

Tie the root ginger and pickling spice into a small piece of muslin.

Place all the ingredients into the cooking pot and stir well.

Place the lid in position and cook on Low for approximately 8 hours. At the end of this time, remove the lid, stir the ingredients then turn to High and allow the mixture to boil for a further 30 –60 minutes or until the required consistency has been achieved. Cool slightly and place in clean jars and cover immediately.

Makes about 2lb