



Slow Cooker Model CE096SC



INSTRUCTION MANUAL

SAVE THESE INSTRUCTIONS

Dear Valued Customer

Thank you for choosing to purchase a **Cascade** appliance, we appreciate your business. We have provided a product, which is value for money and is supported by our after sales service. We encourage you and your friends to choose from the range of **Cascade** appliances in the future.

Oriental Pacific Ltd.

TECHNICAL INFORMATION

Please make sure that your house installation voltage corresponds to the voltage marked on the unit.

Mains supply: 230-240V ~ 50 Hz – AC only
Rated Power: 300 watts

BEFORE FIRST USE

1. Your CASCADE Slow cooker has left the factory in perfect working order in this gift box for your protection. Should the carton be damaged or if the product is dropped, damaged, has a malfunction in any way, or if the flexible cord is damaged, immediately contact your retailer for replacement or repair.
2. Carefully unpack your CASCADE slow cooker. Make sure you do not discard any packaging material until all parts of the slow cooker have been found.
3. Carefully wipe the exterior of the slow cooker with a damp cloth to remove any dust that may have accumulated. Dry with a dry towel. Do not use abrasive cleaners.
WARNING do not immerse in water or any other liquids.
4. Wash the accessories, lid and pan, in warm soapy water. Dry with a dry towel.
5. The appliance is now ready for operation.

OPERATION

- Before using the appliance for the first time, or after long periods of storage, clean the appliance thoroughly. (See BEFORE FIRST USE.)
- Always place the slow cooker on a flat, clean and non-slippery surface before operating it.
- Always place the slow cooker on a heat resistant surface as the slow cooker reaches high temperatures.
- **WARNING** always leave a gap of approximately 20 cm around the exterior of slow cooker. Never use near curtains, walls, under cupboards or other flammable materials.
- Plug the power cord into a suitable mains outlet corresponding to the supply requirements of your slow cooker.

Mains supply: 230-240V~50Hz – AC only

- **FIRST TIME USE ONLY.** Place 6 cups of cold water into the ceramic bowl. Select high setting and cook for approximately 20-30 minutes. Turn slow cooker switch to 'off' position and allow water to cool down completely. Discard this water. Rinse ceramic bowl, dry and replace in slow cooker.
- Your CASCADE slow cooker is now ready for use.
NOTE The first time you use your slow cooker, there may be a small amount of smoke and smell. This is normal. It is due to a protective coating, placed on the heating elements, to protect the heating elements during shipping.

Selection settings.

LOW. For longer cooking times at a very low temperature.

HIGH. For shorter cooking times at a higher temperature. Food will cook in approximately half the time taken for 'Low' setting

AUTO. For cooking automatically with both high and low functions. The cooker will cook on high at first and then automatically switch to low setting after an initial period.

NOTE. Slow cooker will operate until switched off. Do not overcook food. Monitor cooking.

Cooking with your Slow Cooker

- Always cook with the lid on. Do not remove the lid often when cooking, as this will prolong cooking time.
- Place ingredients into ceramic bowl and cover with lid.
- Do not overfill ceramic bowl.

- Always place vegetables into ceramic bowl first when cooking with meat, as these will take longer to cook than the meat.
- Place food into slow cooker and select desired cooking function.
- Switch mains supply on.
- Slow cooking will commence. Power on indicator will illuminate.
- When cooking completed, switch off at mains supply and remove ceramic bowl. **WARNING** place on a heat resistant surface.
- Food may be served straight from the ceramic bowl.
- **WARNING** do not touch hot surfaces. Use oven gloves to remove ceramic bowl from slow cooker and to move slow cooker when hot. Place on a heat resistant surface.
- **WARNING** do not subject the ceramic bowl to sudden changes of temperature, as it may crack. Do not put cold water into the hot bowl or hot water into a cold bowl.

RECIPES - SLOW COOKER TIPS

Slow cookers will cook soups, stews, casseroles, steamed puddings and even cakes. They are also perfect for making stocks - the backbone of nourishing winter meals. They are safe as even cooking on low settings the temperatures reached are high enough to prevent bacterial growth. They are easy to clean - pop the whole removable bowl into the dishwasher or sink of soapy water.

RICE

A slow cooker is a great way to cook rice for a crowd. For 6 people

3 cups rice
6 cups water
½ teaspoon salt

Cook for 4 - 5 hours on high or 7 - 8 hours on low setting. Fluff up with a fork before serving.

SLOW COOKER CHILLI CON CARNE

Serves 6

2 large onions, peeled and chopped
2 - 3 cloves garlic, crushed (1 teaspoon crushed)
750 g lean minced beef
2 x 425 g cans tomatoes in juice, chopped
1 x 425 g can red kidney beans
1 tablespoon Worcestershire sauce
salt and freshly ground black pepper to taste
1 teaspoon chilli powder (more or less to your personal taste)

Place all ingredients into the slow cooker. Cover and cook on low for 8 hours (more or less time will not affect the result).

Spoon into individual bowls - noodle bowls are ideal. Garnish with a dollop of sour cream, chopped tomato, avocado and parsley. Chilli can also be served over rice or noodles.

SLOW COOKED CHICKEN & VEGETABLES

Serves 4

1 chicken, cut into 6 or 8 pieces
2 potatoes, peeled and chopped
2 carrots, peeled and chopped
2 parsnips, peeled and chopped
2 small kumara, peeled and chopped
2 onions, peeled and chopped
250 g mushrooms
½ teaspoon salt
1 teaspoon freshly ground black pepper
1 teaspoon dried thyme
½ cup chopped parsley
6 - 8 cloves garlic, crushed (2 teaspoons)
6 cups chicken stock

Place all ingredients in a crock pot or slow cooker and turn it on.

After a time of wonderment, delicious smells will emanate and it will be cooked . This should be at about 10 hours although an hour or two more is less seems to be fine.

If you like you can stir in a bit of thickening: 1 tablespoon corn flour mixed to a paste with ¼ cup cold water.

SLOW COOKED FRENCH COUNTRY CHICKEN WITH APPLES & CIDER

Serves 6

All the alcohol is cooked off in this slow cooked method but apple juice can be substituted for cider.

2 tablespoons oil
12 pieces chicken - legs, drumsticks, breasts
1 large onion, peeled and chopped
3 cups apple cider or clear apple juice
3 cups chicken stock - this can be made up from stock powder
2 tablespoons grainy mustard
½ cup dried currants or sultanas
Salt and freshly ground black pepper to taste
½ teaspoon dried thyme or mixed herbs
4 apples sliced into chunky wedges

Heat the oil in a large fry pan and brown the chicken pieces all over. Drain on paper towels discarding any fat and place in the slow cooker with all the other ingredients. Cover and cook on high for 3 - 4 hours or low for 6 - 7 hours. Serve with boiled small potatoes or rice and a green vegetable or salad.

CLEANING AND CARING FOR YOUR SLOW COOKER

- Always disconnect your CASCADE slow cooker from the mains supply before cleaning.
- Always allow your slow cooker to cool completely before cleaning. **WARNING** never pour cold water into hot ceramic bowl or hot water into a cold ceramic bowl as this may cause ceramic bowl to crack. Always allow it to cool completely.
- Never immerse your slow cooker in water or other liquids.
- Wipe the exterior of the slow cooker with a damp cloth. Dry with a dry towel.
- Wash the ceramic bowl and glass lid in warm soapy water. Dry with a dry towel.
- Store your slow cooker in its original box or in a dry cupboard.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Carefully read these instructions before using your appliance.
2. **CAUTION** keep out of reach of children. This appliance is not intended for use by young children or infirm persons. Young children must be supervised to ensure that they do not play with the appliance.
3. **VERY IMPORTANT** do not immerse in water or other liquids or use near washbasins or sinks. Ensure that the appliance does not get wet (water splashes etc.) and do not use it with wet hands.
4. Unplug from mains outlet when appliance is not in use, before attaching or removing accessories, and before cleaning.
5. An appliance dropped or damaged should not be used until examined by a service engineer.

6. Do not permit the mains lead to come in contact with hot objects. A damaged supply cord must be replaced by the manufacturer or its service agent, or a similarly qualified person in order to avoid a hazard. Please ask a service engineer to replace a worn or damaged mains lead immediately with an approved lead of the same size and type.
7. Use this appliance only for its intended use. Use only genuine attachments supplied by an authorised Service-Dealer.
8. The appliance should not be used outdoors, placed near a hot gas or electrical burner or placed in a heated oven.
9. Do not let the cord hang over edge of table or counter.
10. **WARNING** an appliance should never be left unattended when plugged in.
11. This appliance is intended for household use only and not for commercial or industrial use.
12. If appliance is to be used by a third party, please supply the instruction manual with it.
13. No liability can be accepted for any damage caused by non-compliance with these instructions or any other improper use or mishandling.
14. **WARNING** do not touch hot surfaces. Use oven gloves for removing bowl, or touching any hot parts.
15. **WARNING** hot steam may be ejected when removing the lid.
16. **WARNING** always place the slow cooker on a heat resistant surface, as the body will reach high temperatures.
17. **WARNING** to ensure adequate ventilation, keep an open space of approximately 20 cm all around the slow cooker.
18. **WARNING** do not use the slow cooker near flammable materials such as curtains, walls or under cupboards.
19. **WARNING** use ceramic cooking bowl with slow cooker only. Do not place directly on any other cooking surface.

CAUTION

Do not attempt to service this appliance yourself. Refer servicing to qualified service personnel.

Warranty Card

This product is guaranteed against faulty materials and workmanship for a period of two years from the date of purchase with proof of purchase. The obligation to the purchaser under this warranty is limited to servicing the unit and replacing defective parts or refund when the product is returned freight prepaid to the retailer with proof of purchase. This warranty becomes void if the product has been tampered with, damaged by accident, damaged in any other way by improper use or has been purchased second hand. All production orders have quality inspections. In the unlikely event of a deficiency, please contact the retailer from which this product was purchased.

WARRANTY FOR APPLIANCES USED COMMERCIALY LIMITED TO 90 DAYS

Type of Appliance: _____

Model No.: _____ Purchase Date: _____

Product Purchased From: _____

Your Name: _____

Address: _____

_____ Phone Number: _____

IMPORTANT!

Please retain this warranty card along with your purchase receipt. Please do not post to the retailer. If service or a warranty claim is required, both of these documents are to be returned with the appliance to your retailer, otherwise a fee may be charged or warranty declined. For technical help contact the helpline.

Technical Assistance Helpline

New Zealand call Toll Free 0800-898580

Australia call Toll Free 1-800-858011

Email service@orientalpacific.com

Website: www.orientalpacific.com