

TOWER®

T16009

Safety and Instruction Manual

PLEASE READ CAREFULLY



**5.5ltr Stainless Steel
Slow Cooker**

TECHNICAL DATA

Description:	5.5ltr Stainless Steel Slow Cooker
Model:	T16009
Rated Voltage:	220-240V ~50Hz
Input power:	265W

DOCUMENTATION

We declare that this product conforms to the following product legislation in accordance with the following directive(s):

2004/108/EC	Electromagnetic Compatibility Directive.
2006/95/EC	Low Voltage Directive.
2011/65/EU	Restriction of Hazardous Substances Directive.
1935/2004/EC	Materials & Articles in Contact With Food (LFGB section 30 & 31).

RKW Quality Assurance, United Kingdom.

WARRANTY

This product is guaranteed for 12 months from the date of original purchase. If any defect arises due to faulty materials or workmanship, the faulty products must be returned to the place of purchase. Refund or replacement is at the discretion of the retailer.

The Following Conditions Apply:

- The product must be returned to the retailer with proof of purchase.
- The product must be installed and used in accordance with the instructions contained in this instruction guide.
- It must be used only for domestic purposes.
- It does not cover wear and tear, damage, misuse or consumable parts.
- RKW has limited liability for incidental or consequential loss or damage.
- This guarantee is valid in the UK and Eire Only.

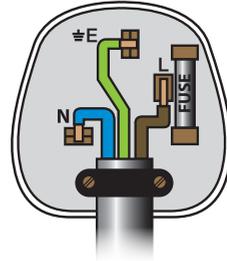
**An extended warranty is available for this appliance.
See back page for details.**

IMPORTANT! WIRING SAFETY

(For UK Use Only) As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue [N] Neutral
Brown [L] Live
Green/Yellow [E] Earth ≡



Plug Fitting Details (where applicable)

The wire coloured blue is the neutral and must be connected to the terminal marked [N] or coloured black. The wire coloured brown is the live wire and must be connected to the terminal marked [L] or coloured red. The wire coloured green/yellow must be connected to the terminal marked with the letter [E] or ≡. On no account must either the brown or the blue wire be connected to the [E] terminal ≡.

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved. If in doubt consult a qualified electrician who will be pleased to do this for you.

Non-rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug - disconnect it from the mains - and then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

WARNING:
 This Appliance **MUST** be Earthed

PRODUCT SAFETY INFORMATION

WARNING

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- Please ensure that the appliance is used on a stable, level, and heat resistant surface.
- Do not immerse cords, plugs or any part of the appliance in water or any other liquid.
- Do not leave the appliance unattended while it is operating.
- Close supervision is necessary when any appliance is used by or near children or pets.
- 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 made by children without supervision.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer or its service agent or a similarly qualified person.
- Do not let the cord hang over the edge of a table or counter or let it come into contact with any hot surfaces.
- The use of accessory attachments is not recommended by the appliance manufacturer, apart from those supplied with this product.
- Do not pull the plug out by the cord as this may damage the plug and/or the cable.
- Do not use this product for anything other than its intended use.
- This appliance is for household use only.
- Do not carry the appliance by the power cord.
- Do not use the appliance outdoors.
- **KEEP YOUR APPLIANCE AWAY FROM ANY HOT PLATES, BURNERS AND HEATED OVENS.**
- Extreme caution must be used when moving the slow cooker when it

contains hot food, water, or other hot liquids.

- Do not switch on the slow cooker if the ceramic pot is empty.
- Allow lid and ceramic pot to cool down first before cleaning with water.
- Never touch the outer enclosure of the slow cooker during its operation or before it cools.
- Use the handles or knobs. Do not touch hot surfaces.
- The use of oven gloves or a cloth when removing lid or handling contents.
- Never cook directly in the base unit. Always use the ceramic pot.
- Do not use ceramic pot or glass lid if cracked or chipped.
- Do not switch on the slow cooker when it is upside down or laid on its side.
- The glass lid and ceramic pot are fragile. Handle them with care.
- In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the service department:
+44 (0) 844 984 0055

DISPOSAL OF THE UNIT

Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately.



Please visit www.recycle-more.co.uk or www.recyclenow.co.uk for access to information about the recycling of electrical items.

Please visit www.weeeireland.ie for access to information about the recycling of electrical items purchased in Ireland.

The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill.

Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.

WHAT'S IN THE BOX

Slow Cooker

Instruction Manual

1. Glass Lid with Handle.
2. Cooking Pot.
3. Slow Cooker Handles.
4. Power Indication Light.
5. Temperature Control Switch.



BEFORE YOUR FIRST USE:

1. Remove your appliance from the packaging.
2. Before using the appliance for the first time, carefully clean the crockery pot and lid.
3. During initial use you may notice a slight odour due to the burning off of manufacturing residues. This is completely normal and will disappear after using the unit for some time.
4. Your cooker is now ready for normal use.

WARNING:
DO NOT immerse the unit in water.

USING YOUR APPLIANCE:

Most foods are suited to slow cooking methods; however there are a few guidelines that need to be followed.

Cut root vegetables into small, even pieces, as they take longer to cook than meat. They should be gently sautéed for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the pot and all ingredients are immersed in the cooking liquid.

Trim all excess fat from meat before cooking, since the slow cooking method does not allow fat to evaporate.

If adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as with conventional cooking.

Never leave uncooked food at room temperature in the slow cooker.

Do not use the slow cooker to reheat food.

Uncooked kidney beans must be soaked and boiled for at least 10 minutes to remove toxins before use in a slow cooker.

Authentic stoneware is fired at high temperatures; therefore the ceramic pot may have minor surface blemishes and the glass lid may rock slightly due to these imperfections.

Low heat cooking does not produce steam so there will be little heat loss. Due to normal wear and tear through the products life, the cooking pot may start appearing "crazed".

Do not put the ceramic pot or glass lid in an oven, freezer, and microwave or on any gas/electric hob.

Do not subject the ceramic pot to sudden changes in temperature.

Adding cold water to a very hot pot could cause it to crack.

Do not allow the pot to stand in water for a long time (you can leave water in the pot to soak).

There is an area on the base of the ceramic pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous and will soak up water when immersed in it. This should be avoided.

Do not switch the cooker on when the ceramic pot is empty or when it is out of the base.

TIPS FOR SLOW COOKING

The slow cooker pot must be at least half full for best results.

Slow cooking retains moisture. If you wish to reduce moisture in the cooker, remove the lid after cooking and turn the control to high (if set to low or warm) and simmer for 30 to 45 minutes.

USING YOUR APPLIANCE

Don't remove unnecessarily as the built up heat will escape. Each time you remove the lid, allow an additional 10 minutes to the cooking time.

If cooking soups, leave a 5 cm space between the top of the cook pot and the food surface to allow space for simmering.

Many recipes demand all day cooking, if you do not have time to prepare food that morning prepare it the night before and store the food in a covered container in the refrigerator. Transfer the food to the ceramic pot and add liquid/gravy. Select the setting low, high or warm. Most meat and vegetable recipes require 8-10 hours on low.

Some ingredients are not suitable for slow cooking. Pasta, seafood, milk, and cream should be added towards the end of the cooking time. Many things can affect how quickly a recipe will cook, water and fat content, initial temperature of the food and the size of the food. Food cut into small pieces will cook more quickly. A degree of 'trial and error' will be required to fully optimise the potential of your slow cooker.

Root vegetables usually take longer to cook than meat, so try and arrange vegetables in the lower half of the pot. After food is cooked, switch cooker off and leave covered with the lid. There will be enough heat in the ceramic pot to keep warm for 30 minutes. If you require longer to keep warm switch to the warm setting.

All food may be covered with a liquid, gravy or sauce. In a separate pan or jug prepare your liquid, gravy or sauce and completely cover the food in the ceramic pot.

Pre-browning meat and onions in a pan to seal in the juices also reduces the fat content before adding to the ceramic pot. This improves the flavour but is not necessary if time is limited.

When cooking joints of meat, ham, and poultry etc. the size and shape of the joint is important.

Try to keep the joint in the lower $\frac{2}{3}$ of the pot and fully cover with water. If necessary, cut in two pieces. Joint weight should be kept within the maximum limit.

Place the base on a dry, level, heat resistant surface, away from the edge of the work surface.

Do not use on the floor.

Place food and other ingredients into the ceramic pot, and place the pot into the base. Cover with the glass lid. If you need to precook or brown foods prior to slow cooking, this must be done in a pan. Do not try to brown or precook food in the slow cooker.

Set the control knob the OFF position before plugging the unit into the main socket.

Switch off and unplug the slow cooker after cooking and remove the crock pot using oven gloves.

ABOUT SLOW COOKING

Slow cooking has always been the best way to prepare a nutritious hot meal with minimum preparation and maximum free time away from the kitchen.

Traditionally slow cooking has centred on soups and casseroles but with this ceramic pot you can also produce most modern family meals and dinner party dishes. This pot is convenient as well as looking good enough to take straight to the table for serving. (Always place the ceramic pot on a heat proof mat or surface).

This method of cooking is ideal for preparing tougher cuts of meat, giving them the long, gentle simmering that ensures that they become tender and full of flavour.

Recipes

Chicken adobo:

This is a slow cooker version of the classic Philippine dish. The recipe will feed 6-8 or leave lots of left overs for a family of 4.

Ingredients:

3-4 Lb. Chicken thighs (boneless), $\frac{3}{4}$ cup rice vinegar, $\frac{3}{4}$ cup soy sauce
1 head garlic, peeled and minced (approximately 8-10 cloves), 1 large
sweet onion 3-4 peppercorns, 2 bay leaves

Feel free to substitute ingredients to for your personal taste. Chicken breasts would be slightly healthier but may result in a drier finished product. Cider vinegar, low sodium soy sauce or yellow onions would work too.

Method:

Cook on low for 8 hours or until chicken falls apart. You can use a fork to shred the chicken if you desire but i found it unnecessary. Serve over rice with steamed broccoli and carrots on the side. The quantities may have to be altered to suit your appliance, taste and servings.

Herbed chicken:

Ready in 8 hours 45 mins.

Ingredients:

Chicken, cut with skin removed 2 medium tomatoes, chopped 1 medium onion, 2 chopped cloves garlic, or 1 tsp. Garlic powder $\frac{1}{2}$ cup + 2tbsp. Chicken broth 1 bay leaf $1\frac{1}{2}$ tsp. Salt 1tsp. Thyme, dried $\frac{1}{4}$ tsp. Pepper 2 cups broccoli florets. Cooked rice

Feel free to substitute ingredients to for your personal taste. Chicken breasts would be slightly healthier but may result in a drier finished product. Cider vinegar, low sodium soy sauce or yellow onions would work too.

Method:

Place chicken in crock-pot. Top with tomatoes, onion, and garlic. Combine broth, bay leaf, salt, thyme and pepper. Pour over chicken. Cover and cook on low for 8 hours. Add broccoli; cook 45- 60 minutes longer (until the juices run clear). Discard bay leaf.

Juices may be thickened with a little corn starch, serve over hot rice.

Slow cooked beef stew:

Ready in 8 hours 30 mins • serves 6

Ingredients:

1.2L (2 pints) water boiled from a kettle ½ a swede, cut into small chunks
3 medium sized carrots, cut in chunks mushrooms (as many as you want)
1 large pack of lean stewing steak or rump steak, cut into small even
chunks 2tbsp oil, 75g (3 oz) flour 2tsp dried parsley 2tsp dried thyme, 3
to 4 beef stock cubes 5 twists of black pepper from mill Worcestershire
sauce, 1tsp Marmite 1dsp of tomato puree

Method:

Prepare vegetables and put into stockpot or slow cooker.

Put the oil and beef into a large bowl and coat the beef with the oil using wooden spoon or your hands. In another large bowl combine the flour, herbs, pepper and 3 stock cubes. Add the beef to the flour mixture (keep the oil separate as you will need this later) and coat the beef with the flour. Add some of the oil from the other bowl to a large frying pan or wok and heat gently. Take out the beef and add it to the hot oil (leave any excess flour in the bowl for later). Add Marmite and Worcestershire sauce to the pan and if beef sticks to the pan add more oil. Cook the beef all the way through for about 5 to 10 minutes to seal in the flavour. Add the rest of the flour to the vegetables in the slow cooker. Pour boiled water onto the vegetables a little at a time and stir to mix in the flour. Add the beef and cooking juices to the pot and cook all day in your slow cooker on medium heat. Taste throughout cooking to see if stew has enough herbs, pepper and stock cubes. If too thick add more water. Serve with potatoes and cabbage and crusty bread.

The quantities may have to be altered to suit your appliance, taste and servings.

NOTE:

Always remove the plug from the mains supply and wait to cool before cleaning the appliance.

The exterior of the appliance should be cleaned, if necessary, with a slightly damp cloth without additives.

The stoneware insert is dishwasher safe or can also be cleaned with warm soapy water.

To remove any foods that have stuck to the bottom of the pot, simply fill the pot and soak overnight in soapy water and rinse the next day.

Do Not immerse the base unit in any liquid.



TOWER®

T16009

5.5ltr Stainless Steel Slow Cooker

thank you!

We hope you enjoy your appliance for many years. As a thank you for purchasing one of our fantastic products, we are giving you an extra 2 years peace of mind.

***To receive your extra 2 years guarantee, register your appliance online by visiting:**

www.towerhousewares.co.uk

Should you have a problem with your appliance, or need any spare parts, please call our Service Department on:

+44 (0) 844 984 0055



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